



* 温馨提示 *

NOTATIONS

价格包含所有税费。

若您对任何食品有过敏反应，请在点菜前告知我们的服务人员。

带 * 菜式不提供任何优惠。

All-inclusive price.

If you have any concerns regarding to food allergies, please alert your server prior to ordering.

Discounts are not applicable to premium items*.

创 ◊ 意 ◊ 开 ◊ 胃 ◊ 前 ◊ 菜
A P P E T I Z E R S

瀛汁蟹肉小豌豆
Crab meat, green peas, fermented bean sauce

¥ 156 | 份 serving



红酒鹅肝配葱油饼
Foie gras, red wine, fried scallion
pancake

¥ 120 | 份 serving



润泽上素鹅
Marinated beancurd sheets,
black bean sauce

¥ 76 | 份 serving

罗马生菜沙拉
Romaine salad, sesame dressing

¥ 76 | 份 serving

帕尔玛火腿拌树花菌
Tossed Parma ham, floss
mushrooms

¥ 100 | 份 serving

老醋海蛰头
Marinated jellyfish, aged vinegar

¥ 110 | 份 serving

江南熏香酥鱼
Jiangnan style smoked crispy fish

¥ 120 | 份 serving

创 ◊ 意 ◊ 开 ◊ 胃 ◊ 前 ◊ 菜
A P P E T I Z E R S

松露菌香布袋
Mushroom parcel, truffle paste

¥ 100 | 份 serving



翡翠拌鲜桃仁
Shelled walnuts, parsley greens

¥ 86 | 份 serving

西湖桂花藕韵
Steamed lotus root, sweet sticky rice

¥ 76 | 份 serving

柚子酱杜阮凉瓜
Bitter melon, grapefruit sauce

¥ 76 | 份 serving

宝塔酱萝卜
Soya braised radish

¥ 50 | 份 serving

北极贝拌苦菊菜
Marinated scallops, chrysanthemum

¥ 100 | 份 serving



本帮酱板鸭舌
Marinated duck tongue

¥ 76 | 份 serving



梅汁云南小番茄
Marinated cherry tomatoes, plum juice

¥ 50 | 份 serving



秘制捞汁海螺
Tossed sea whelk, homemade sauce

¥ 200 | 份 serving

粤式烧烤 ◊ 卤味
CANTONESE BBQ & BRAISED SPECIALTIES



鱼子酱麒麟片皮鸭
Roasted duck, caviar

¥ 306 | 半只 half



冰烧三层肉
Crispy pork belly

¥ 156 | 例 serving



粤式烧烤 ◊ 卤味
CANTONESE BBQ & BRAISED
SPECIALTIES

北京烤鸭
Peking duck
¥226 | 半只 half

润烧妙龄鸽
Traditional roasted pigeon
¥100 | 只 whole

明炉深井烧鹅
Cantonese style roasted goose
¥200 | 份 serving



招牌生烧香茅鸽
Lemongrass infused roasted pigeon
¥100 | 只 whole

润烧脆皮芝麻鸡
Roasted crispy chicken with sesame
¥216 | 半只 half

潮式卤水拼盘
Chaozhou braised meats
combination platter
¥200 | 例 serving



蜜饯黑豚叉烧
Cantonese traditional barbequed
kurobuta pork
¥200 | 例 serving

鸿运烧味拼盘
Barbequed meats combination
platter
¥316 | 例 serving

润烧昆明米溪乳鸭
Kunming style braised suckling
duck
¥156 | 只 whole

炖 ° 汤 & 汤 ° 羹
DOUBLE BOILED SOUP SELECTIONS

黄焖御品佛跳墙
Abalone, sea cucumber, fish maw,
morel mushroom, dried scallop

¥ 790 | 位 person



黑蒜鸡汤炖花胶
Fish maw, black garlic, chicken
¥ 260 | 位 person



羊肚菌炖辽参 60 头
60 head sea cucumber, morel
mushroom
¥ 306 | 位 person

清汤海藻炖活鲍鱼
Abalone, wakame
¥ 200 | 位 person

雪梨无花果炖海宝
Fish maw, sea cucumber, snow
pear, figs
¥ 270 | 位 person

清汤海藻炖辽参 80 头
80 head sea cucumber, wakame
¥ 226 | 位 person

海参酸辣羹
Sea cucumber, chili oil, Chinese
vinegar
¥ 100 | 位 person

炖 ◊ 汤 & 汤 ◊ 羹
DOUBLE BOILED SOUP SELECTIONS

淮杞滋补炖响螺
Sea whelk, Chinese wolfberry

¥200 | 位 person

泉水上素珍菌汤
Assorted mushrooms

¥100 | 位 person



金银菜南北杏炖辽参
Sea cucumber, parsley greens

¥226 | 位 person

老陈皮花胶炖水鸭
Duck, fish maw, dried orange peel

¥216 | 位 person



花 ◊ 胶 & 燕 ◊ 窝
FISH MAW & BIRD'S NEST



* 鱼籽酱蟹粉烩官燕
Bird's nest, crab meat, caviar

¥570 | 位 person

* 珍藏蟹肚公 4 头（敬请预定）
Imperial 4 head fish maw

¥16888 | 只 piece

* 蟹粉龙眼米煮花胶
Fish maw, crab meat

¥270 | 位 person

* 古法蚝汁扣厚花胶
Fish maw, oyster sauce

¥456 | 位 person

* 红烧官燕
Bird's nest, rock sugar

¥560 | 位 person

* 黑松露金汤烩官燕
Bird's nest, black truffle

¥570 | 位 person

* 砂锅黄焖花胶筒
Casserole braised fish maw

¥260 | 位 person

鲍 鱼 & 海 参
ABALONE & SEA CUCUMBER

* 古法扣陈年皇冠干鲍 12 头
12 head abalone
¥ 3090 | 只 piece



* 古法扣珍藏溏心鲍 15 头
15 head abalone
¥ 1020 | 只 piece

* 古法扣珍藏干鲍 6 头
6 head abalone
¥ 790 | 只 piece

* 古法扣珍藏干鲍 10 头
10 head abalone
¥ 560 | 只 piece

* 古法扣原汤青边鲍 2 头
2 head abalone
¥ 446 | 只 piece

* 葱烧辽参 60 头
60 head sea cucumber, shallot oil
¥ 306 | 位 person

* 南瓜小米煮辽参 60 头
60 head sea cucumber, pumpkin,
millet grains
¥ 306 | 位 person



* 野米煮辽参 60 头
60 head sea cucumber, wild rice
¥ 306 | 位 person

精 ◊ 选 ◊ 位 ◊ 膳

INDIVIDUAL PLATED SELECTIONS

威士忌岩盐煎 M9 雪花牛肉 (120g)
M9 snowflake beef, rock salt, whisky sauce

¥ 580 | 位 person



威士忌岩盐煎澳洲 M7 和牛 (120g)
Australian M7 wagyu beef, rock salt, whisky sauce

¥ 340 | 位 person

凉瓜青灼 M9 雪花牛肉 (75g)
M9 snowflake beef, bitter melon

¥ 330 | 位 person

鱼子酱芙蓉蟹粉醉忆江南
Steamed crab, caviar, Chinese rice wine

¥ 200 | 位 person

黄金麦珍菌焗红蟹
Baked crab, mushrooms, oats

¥ 190 | 位 person

柠汁青芥酱焗大虎虾扒
Tiger prawn, mustard-lemon sauce

¥ 190 | 位 person

鱼子酱芙蓉花雕蓝龙虾球
Steamed lobster, caviar, Chinese rice wine

¥ 216 | 位 person

黑枸杞文武火烧小牛排
Braised beef short ribs, black wolfberry sauce

¥ 216 | 位 person



珊瑚汁金丝鸳鸯虾球
Shrimp balls, shredded potato

¥ 200 | 位 person

桂花糖鹅肝配蜜椒汁烤鳕鱼
Foie gras, barbequed cod fish

¥ 226 | 位 person

木鱼清酒汁烤鳕鱼
Cod fish, bonito, sake

¥ 190 | 位 person

甘梅汁煎深海鳕鱼
Cod fish, plum sauce

¥ 190 | 位 person

椒岩盐煎精选鹅肝
Foie gras, rock salt

¥ 156 | 位 person

海 鲜
SEAFOOD

* 龙腾四海 (澳洲龙虾)
Australian lobster, egg white

¥ 时价 Market Price



生拆蟹粉塞螃蟹
Crab meat, egg white

¥ 226 | 例 serving



芦笋黑鸡枞炒帝皇蟹肉
Crab meat, asparagus, mushrooms

¥ 446 | 例 serving



海 鲜
SEAFOOD

* 龙虾汤过桥东星斑
Spotted grouper, lobster broth

¥时价 Market Price



如意珍菌炒元贝兰花蚌
Scallop, orchid clam, asparagus

¥316 | 例 serving

* 海南黄椒酱蒸龙虾
Lobster, Hainan pepper sauce

¥时价 Market Price

* 娘惹酱功夫龙虾
Lobster, Nonya sauce

¥时价 Market Price

椒麻生烹珍珠龙趸
Pearl grouper, pepper sauce

¥376 | 条 whole

豆酥花雕蒸黄鱼
Yellow croaker, savory bean sauce

¥330 | 条 whole



海 鲜
S E A F O O D

咸金桔云胜蒸蝴蝶斑球
Grouper patties, salted kumquat

¥ 226 | 例 serving

顺德桂花炒花胶柳
Shunde style fish maw, osmanthus

¥ 316 | 例 serving

鲜沙姜焗螺片胶东鲍
Abalone, sea whelk, ginger

¥ 446 | 例 serving

乾坤双笋煸九节虾球
Shrimp balls, pickled cabbage, bamboo shoot

¥ 330 | 例 serving

黑鸡枞油泡石斑鱼球
Grouper fish patties, mushrooms

¥ 330 | 例 serving

铁锅宫廷酱银鳕鱼
Cod fish, homemade gravy

¥ 330 | 例 serving

黄金万两金沙虾球
Shrimp ball, salted egg yolk, pumpkin

¥ 226 | 例 serving

虾汁宁夏白菜心
Pak choi, shrimp sauce

¥ 216 | 例 serving

酸菜鱼（石斑鱼）
Grouper, pickled cabbage, chili stock

¥ 340 | 条 whole

金沙辣炒黑虎虾球
Shrimp balls, chili sauce

¥ 330 | 例 serving

金榜酱秋葵焗海竹虾
Shrimps, okra, homemade sauce

¥ 226 | 例 serving

石锅菌菇葱烧刺参
Sea cucumber, mushroom, shallots

¥ 456 | 例 serving

XO 酱碧绿爆海参螺片
Sea whelk, sea cucumber, XO sauce

¥ 330 | 例 serving

XO 酱小蘑菇墨鱼丸子
Cuttlefish balls, mushroom, XO sauce

¥ 216 | 例 serving

肉 类
M E A T

青柠海盐煎和牛粒
Wagyu beef, lime, sea salt

¥ 330 | 例 serving



小葱烧乡下豆腐
Country style tofu, shallots

¥ 100 | 例 serving

梅菜心肉碎蒸茄子
Eggplant, preserved vegetable, minced pork

¥ 100 | 例 serving

杭州椒小炒黄牛肉
Beef fillets, Hangzhou pepper

¥ 226 | 例 serving

黑枸杞文武火烧小牛排
Braised beef short ribs, black wolfberry sauce

¥ 340 | 例 serving

虎皮杭州椒小肥羊
Mutton fillet, Hangzhou pepper

¥ 270 | 例 serving

沙姜盐焗海南东山羊
Mutton fillet, ginger

¥ 216 | 例 serving

杭州椒农家小炒肉
Pork fillet, pepper

¥ 156 | 例 serving

香菠咕嚕黑豚肉
Kurobuta pork, sweet and sour sauce

¥ 200 | 例 serving

酸汤纸片笋煮雪花肥牛
Snowflake beef, bamboo shoot, sour soup

¥ 330 | 例 serving

椒麻生烹伊比利亚黑豚粒
Kurobuta pork, pepper

¥ 320 | 例 serving

梅菜东坡肉配手工鲜虾片
Pork, preserved vegetable, sliced shrimp

¥ 190 | 例 serving

家 ◊ 禽 ◊ 类
POULTRY

私房珍味葵花鸡
Sunflower chicken

¥ 330 | 半只 half



螺片捞私房葵花鸡
Sunflower chicken, sea whelk

¥ 340 | 半只 half

坚果宫爆鲜鸡丁
Chicken, spicy sauce, cashew nut

¥ 156 | 例 serving

黑蒜鲍鱼焖鸡
Chicken, abalone, black garlic

¥ 350 | 例 serving

羊肚菌香煎葵花鸡
Sunflower chicken, morel mushroom

¥ 420 | 半只 half

川香脆皮椒麻鸡
Chicken, Szechuan chili peppers

¥ 216 | 半只 half

蒜片爆精选鹅肝粒
Foie gras, garlic

¥ 270 | 份 serving



鹅肝凉瓜煎蛋白
Foie gras, egg white, bitter melon

¥ 216 | 例 serving

香茅川椒辣子鸡
Chicken, lemongrass, Szechuan
chili peppers

¥ 190 | 份 serving

时 ◊ 蔬 ◊ 素 ◊ 菜 ◊ 膳 ◊ 食
V E G E T A B L E

禅光万丈 (番茄蘑菇季节时蔬)
Seasonal vegetables, tomato, mushroom

¥ 76 | 位 person



鲜百合咕噜豆腐
Sweet and sour tofu, fresh lily bulb

¥ 100 | 例 serving

兰豆黑木耳炒山药
Chinese yam, black fungus

¥ 146 | 例 serving

瑶池海味杂菜煲
Braised seafood, assorted vegetables

¥ 200 | 例 serving

黑松露干烧素菌
Braised mushrooms, black truffle

¥ 190 | 例 serving

番茄芝士煮台山花菜
Poached greens, tomato, cheese

¥ 110 | 例 serving



时 ◊ 蔬 ◊ 素 ◊ 菜 ◊ 膳 ◊ 食
V E G E T A B L E

鼎湖宝藏 (冬瓜上素时蔬)
Braised vegetables, mini winter melon bowl

¥ 76 | 位 person

各式季节时蔬
Seasonal vegetables

¥ 100 | 例 serving



鲜核桃黄耳炒芥兰
Mustard cabbage, walnut, yellow fungus

¥ 190 | 例 serving

芹香荷塘艳素
Wok fried medley vegetables

¥ 110 | 例 serving

米汤煮宁夏白菜仔
Poached pak choi, rice soup

¥ 110 | 例 serving

鲜百合薏米煮老南瓜
Pumpkin, lily bulbs, pearl barley

¥ 100 | 例 serving

南乳汁鲜藕片
Lotus root, pickled bean curd sauce

¥ 100 | 例 serving

拿破仑腰果酥
Napoleon pastry

¥ 86 | 3 件 PCS



燕窝酥皮焗蛋挞
Baked egg custard tart, bird's net

¥ 76 | 件 piece



粤 点
CANTONESE DIM SUM

芝士焗紫心蕃薯
Baked sweet potato, cheese
¥ 50 | 份 serving

山西枣茸糕
Chinese date cake
¥ 76 | 份 serving

年轮椰香山竹果
Crispy mangosteen cake, coconut
¥ 86 | 份 serving

手工京川饺
Handmade northern dumpling
¥ 86 | 份 serving

墨鱼海鲜手工饺
Handmade dumpling, seafood, cuttlefish
¥ 100 | 份 serving

金网黑豚锅贴
Kurobuta pork pot sticker
¥ 76 | 份 serving

元贝葱香生煎包
Pan fried scallop bun, shallots
¥ 76 | 份 serving

农夫上素蘑菇包
Mushroom bun
¥ 76 | 份 serving



主。食。&。粥。粉。面
RICE & NOODLES

松露酱捞山药手工面
Handmade noodles, Chinese yam, truffle sauce

¥ 76 | 位 person



龙虾汤贵妃泡饭
Poached rice, lobster broth, seafood

¥ 76 | 位 person

黑松露鲍鱼担担面
Abalone noodles, black truffle

¥ 146 | 位 person

瑶柱蛋白野米炒饭
Fried rice, scallop, egg white

¥ 156 | 例 serving

黑胡椒鹅肝和牛粒炒饭
Fried rice, goose liver, wagyu beef

¥ 216 | 例 serving

松茸菌菇素炒饭
Fried rice, matsutake mushroom

¥ 146 | 份 serving

香槟汁海鲜焗饭
Braised rice, seafood, champagne sauce

¥ 216 | 份 serving

龙虾汤云胜煮手工面
Handmade noodles, lobster broth

¥ 76 | 位 person

甜。品。汤。水
D E S S E R T



桃香琥珀玉液
Sweetened walnut cream
¥ 76 | 位 person



椰汁芋茸仙米露
Coconut milk, taro cream
¥ 50 | 位 person

牛油果慕斯官燕
Bird's nest, avocado
¥ 340 | 位 person



红豆杏汁双皮奶
Double layered milk custard, red,
almond sauce
¥ 50 | 位 person

桂花枫栗小汤丸
Osmanthus sweetened rice balls
¥ 50 | 位 person

芒果布丁
Mango pudding
¥ 50 | 位 person

安南子炖燕窝
Bird's nest, malva nut jelly
¥ 226 | 位 person

山西枣茸炖燕窝
Bird's nest, Chinese dates
¥ 446 | 位 person



椰香燕之露
Bird's nest, coconut
¥ 190 | 位 person



生磨杏汁炖官燕
Bird's nest, almond
¥ 446 | 位 person



杨枝甘露
Mango sago cream
¥ 50 | 位 person

特 ◊ 选 ◊ 午 ◊ 餐 ◊ 茶 ◊ 宴

LUNCH SET MENU

1/

北极贝拌苦菊菜 & 明炉深井烧黑棕鹅
Marinated scallop with chrysanthemum & Cantonese style roasted goose

窖藏花雕蒸生猛九节虾
Steamed prawn in Chinese rice wine

花胶瑶柱灌汤饺
Steamed dumpling with fish maw and scallop

松露玉带干蒸烧卖
Truffle and scallop siu mai

XO 酱萝卜糕
XO sauce carrot cake

白灼宁夏菜心苗
Poached cabbage sprouts

陈皮香茜石斑鱼片粥
Grouper fish congee with dried orange peel

椰汁枣茸糕 & 即日甜品
Chinese date cake with coconut milk & Chef's daily dessert

¥ 560 | 两位 two persons

只限午市供应 | only for lunch time

2/

罗马生菜沙拉 & 蜜饯黑豚叉烧
Romaine salad in sesame dressing & Cantonese traditional barbequed kurobuta pork

虫草花鸡汤浸虾饺
Poached shrimp dumpling in chicken and cordyceps flower chicken stock

古法云胜蒸蝴蝶斑球
Steamed grouper patties with fungus and sponge gourd

生灼手打陈皮牛肉丸
Poached handmade beef balls

传统榄仁马拉糕
Cantonese sponge cake with olive

白灼时令当季时蔬
Poached seasonal vegetables

皮蛋瘦肉粥
Lean pork congee with preserved egg

椰汁枣茸糕 & 即日甜品
Chinese date cake with coconut milk & Chef's daily dessert

¥ 560 | 两位 two persons

只限午市供应 | only for lunch time

3/

意大利火腿小豌豆 & 梅汁云南小番茄 & 冰烧三层肉
Marinated ham with green beans & Plum marinated cherry tomatoes & Crispy roasted pork belly

松露花雕芙蓉蒸龙虾配玉带
Steamed lobster & scallop with truffle in Chinese rice wine

鱼子酱燕窝凤眼饺
Caviar and bird's nest dumpling

砵酒焗龙利鱼球
Braised sole fish balls in port wine sauce

生拆蟹粉小笼包
Crab meat soup dumpling

鱼汤煮高山白菜仔
Poached pak choi in fish broth

燕麦陈皮牛肉粥
Beef congee with oats

红豆杏香双皮奶 & 西式美点精选
Double layer milk custard with red bean and almond & Selection of western style specialty dessert

¥ 790 | 两位 two persons

只限午市供应 | only for lunch time

4/

红酒鹅肝配葱油饼 & 罗马生菜沙拉 & 红油麻辣海蜇丝
Red wine foie gras terrine with fried scallion pancake & Romaine salad in sesame dressing & Spicy marinated jellyfish

陈皮葱花蒸 5 头大连活鲍鱼
Steamed 5 head abalone with dried orange peel

丽轩点心鸳鸯拼
Lai Heen selection of handmade dim sum

水晶海参菜苗饺
Sea cucumber and chives dumpling

古法扣萝卜牛筋腩
Braised brisket with radish

浓汤鲜腐竹浸田园时蔬
Poached organic garden vegetables with tofu skin in supreme broth

砂锅生滚红蟹粥
Casserole braised crab congee

柠香蜂巢糕 & 即日甜品
Lemon honeycomb cake & Chef's daily dessert

¥ 790 | 两位 two persons

只限午市供应 | only for lunch time

精 ◊ 选 ◊ 商 ◊ 务 ◊ 盛 ◊ 宴

BUSINESS SET MENU

1	老醋海蜇头 & 罗马生菜沙拉 & 蜜饯黑豚叉烧 Marinated jellyfish in aged vinegar & Romaine salad in sesame dressing & Cantonese traditional barbequed pork
	淮杞滋补炖响螺 Double boiled sea whelk and Chinese wolfberry soup
	珊瑚汁金丝鸳鸯黑虎虾球 Fried shrimp balls with shredded potato
	生晒咸金桔蒸蝴蝶斑球 Steamed grouper patties with salted kumquat
	鼎湖宝藏（季节时蔬） Braised seasonal vegetables
	松露酱捞山药手工面 Handmade noodles with Chinese yam in truffle sauce
	清润杨枝甘露 & 岭南时令生果 Mango sago cream & Seasonal fruit platter combinations
	¥ 560 位 per person

2	松露菌香布袋 & 翡翠拌鲜核桃仁 & 红酒鹅肝拼葱油饼 Mushroom parcel with truffle paste & Tossed walnuts with parsley greens & Red wine foie gras terrine with fried scallion pancake
	老陈皮水鸭炖花胶 Double boiled fish maw with duck and dried orange peel soup
	鱼子酱芙蓉玫瑰蟹醉忆江南 Steamed crab with caviar in Chinese rice wine
	黑枸杞文武火烧和牛肉 Braised wagyu beef with black wolfberry
	浓汤野菌浸田园时令蔬 Poached seasonal vegetables with wild mushroom in supreme broth
	瑶柱蛋白野米炒饭 Fried wild rice with scallop and egg white
	椰香芋茸仙米露 & 环球时令生果 Coconut milk and taro cream & Seasonal fruit platter combinations
	¥ 790 位 per person

3	罗马生菜沙拉 & 老醋海蜇头 & 古法深井烧鹅 Romaine salad in sesame dressing & Marinated jellyfish in aged vinegar & Cantonese style roasted goose
	金银菜南北杏炖辽参 Double boiled sea cucumber with parsley greens soup
	黑松露花雕芙蓉龙虾球 Steamed lobster balls with truffle in Chinese rice wine
	黑枸杞文武火烧澳洲和牛肉 Braised wagyu beef with black wolfberry
	禅光万丈（季节翠蔬） Poached seasonal vegetables
	龙虾汤贵妃泡野米香苗 Poached wild rice in lobster soup
	桂花枫栗小汤圆 & 环球时令生果 Osmanthus sweetened rice balls & Seasonal fruit platter combinations
	¥ 790 位 per person

良 ◊ 朋 ◊ 聚 ◊ 友 ◊ 宴

FAMILY SET MENU

1/	西班牙火腿树花菌 & 甘梅汁番茄仔 & 麻辣酱牛展 Tossed Parma ham with floss mushroom & Plum marinated cherry tomatoes & Beef shank in spicy sauce
	泉水上素珍菌汤 Assorted mushroom soup
	北京烤鸭（半只） Beijing style roasted duck
	山城酸菜鱼（石斑鱼） Braised grouper with pickled cabbage and chili stock
	XO 酱小蘑菇墨鱼丸子 Wok fried cuttlefish balls with mushroom in XO sauce
	瑶池海味什菜煲 Braised seafood and assorted vegetables
	瑶柱蛋白野米炒饭 Fried rice with scallop and egg white
	清润杨枝甘露 & 岭南时令生果拼 Walnut cream with osmanthus & Seasonal fruit platter combinations

¥ 1580 | 四位 four persons

2/	西湖桂花糖藕 & 罗马生菜沙拉 & 蜜饯黑豚叉烧 Steamed lotus root with sweet sticky rice & Romaine salad in sesame dressing & Cantonese traditional barbequed pork
	金银菜南北杏炖辽参 Double boiled sea cucumber with parsley greens soup
	乾坤双笋煸九节虾球 Braised shrimp balls with pickled cabbage and bamboo shoot
	石锅老干妈凉瓜烧深海龙趸腩 Braised grouper with bitter melon in spicy sauce
	青柠岩盐煎澳洲和牛粒 Poached seasonal vegetables with wild mushroom in chicken stock
	香槟汁海鲜焗饭 Braised rice with seafood in champagne sauce
	椰汁芋茸仙米露 & 环球时令生果拼 Coconut milk and taro cream & Seasonal fruit platter combinations

¥ 2030 | 四位 four persons

3/	柚子酱杜阮凉瓜 & 养生黑木耳 & 本帮酱板鸭舌 & 江南熏香酥鱼 Tossed bitter melon in grapefruit sauce & Marinated black fungus & Braised duck tongue in soya sauce & Jiangnan style smoked crispy fish
	云南虎掌菌炖威海活鲍鱼 Double boiled abalone with tiger palm mushroom soup
	私房珍品葵花鸡（半只） Poached sunflower chicken (half)
	意式香草汁焗黑虎虾球 Braised shrimp balls in white sauce
	黑鸡纵油泡石斑鱼球 Grouper fish patties with mushroom
	青柠岩盐煎澳洲和牛粒 Pan fried diced wagyu beef with lime and rock salt
	凉瓜青鹅肝煎蛋白 Pan fried foie gras with egg white and bitter melon
	鸡汤浸高山福禄蔬 Poached vegetables in chicken stock
	松露酱捞山药手工面 Handmade noodles with Chinese yam in black truffle sauce

红豆杏汁双皮奶 & 环球时令生果拼
Double layer milk custard with red bean and almond & Seasonal fruit platter combinations

¥ 3080 | 六位 six persons

4/	梅汁云南小番茄 & 翡翠拌鲜核桃仁 & 北极贝拌苦菊菜 & 老醋海蜇头 Plum marinated cherry tomatoes & Tossed shelled walnuts with parsley greens & Marinated scallop with chrysanthemum & Marinated jellyfish in aged vinegar
	黑蒜炖花胶 Double boiled fish maw with black garlic soup
	蜜饯黑豚叉烧 & 冰烧三层肉 Cantonese traditional barbequed pork & Crispy pork belly
	松露白菌汁焗加拿大龙虾天使意面 Baked lobster in truffle white sauce on e-fu noodles
	XO 酱碧绿爆海参螺片 Wok fried sea whelk with sea cucumber in XO sauce
	咸金桔云胜蒸蝴蝶斑球 Steamed grouper patties with salted kumquat
	清一色水煮黄牛肉 Poached sliced beef in hot chili oil
	兰豆黑木耳炒山药 Wok fried Chinese yam with black fungus
	高汤鲜腐竹浸季节时令蔬 Poached seasonal vegetables with tofu skin in supreme broth
	龙虾汤贵妃泡饭 Poached rice in lobster soup

安南子桃香琥珀露 & 环球时令生果拼
Osmanthus chestnut cream & Seasonal fruit platter combinations

¥ 4460 | 八位 eight persons



海 ◊ 鲜 ◊ 时 ◊ 尚 ◊ 吃 ◊ 法

S E A F O O D

海鲜每 500 克 / 时价，请留意即日海鲜池报价

* 花金古 / 老鼠斑 / 东星斑 / 珍珠龙趸 / 笋壳鱼 / 龙利 / 多宝鱼

做法：清蒸、龙虾汤过桥、油浸、双冬生焖、福禄炒球

* 澳洲龙虾 / 澳洲龙虾仔 / 波士顿龙虾

做法：龙腾四海、刺身、法式芝士焗、意式脆皮焗、金蒜金菇蒸、松露汁煎扒

* 九节虾

做法：鸡油花雕蒸、金蒜金蒜蒸、白灼、桥底辣炒、砵酒焗、意式脆皮焗

* 大连鲜鲍 / 元贝皇 / 海螺

做法：陈皮葱花蒸、松露汁生煎、番茄鸡汁煮、xo 酱爆、金蒜金蒜蒸

* 冰海阿拉斯加蟹 / 红花蟹 / 膏蟹 / 肉蟹

做法：窖藏花掉蒸、油盐焗、意式脆皮焗、金榜酱焗、姜葱炒、桥底辣炒

All live seafood prices are based on 500g according to seasonal market prices

***Spotted scat, Leopard grouper, Red spotted grouper, Tiger grouper Pearl grouper, Marble goby**

Cooking style:

Steamed with ginger and spring onion in soya sauce、Poached in lobster broth、Poached in supreme broth、Steamed with pork, mushroom and ginger、Deep fried and served with superior soya sauce、Braised with mushroom、Wok fried fillet with vegetables

***Australian lobster, Spiny lobster, Boston lobster** Cooking style:

Steamed with egg white、Sashimi、Chaozhou style served cold、Poached in lobster soup、Braised in congee、Baked with cheese、Baked in white sauce、Steamed with needle mushroom and garlic、Pan fried in truffle sauce

***Tiger prawn, Flower prawn** Cooking style:

Steamed with “Hua Diao” wine、Steamed with needle mushroom and garlic、Poached、Wok fried with chili, spring onion and garlic、Baked with port wine、Baked in white sauce

***Abalone, Scallop, Sea whelk, Arctic shellfish** Cooking style:

Steamed with dried orange peel、Pan fried in truffle sauce、Poached with tomato and chicken broth 、Braised with oat and pumpkin、Wok fried in XO sauce、Braised in congee、Steamed with needle mushroom and garlic、Wok-fried with mushroom、Baked with Chinese yellow wine

***Alaska king crab, Red flower crab, Roe crab, Mud crab** Cooking style:

Wok fried with egg, bean sprout and celery、Chaozhou style served cold、Steamed in “Hua Diao” wine、Baked with salt、Baked in white sauce、Braised in homemade sauce、Work fried with ginger and green onion、Work fried with chili, spring onion and garlic