上 品 精 選 SUPREME SELECTIONS

古法扣 6 头南非干鲍鱼 Braised South African 6-head with Abalone Sauce 980 只/whole

蚝皇 18 头南非极品干鲍 Braised South African 18-head Abalone in Oyster Sauce 798 只/whole

> 有机小米烩关东辽参 Braised Kanto Sea Cucumber with Millet 398 位/person

冶味葱爆鲜辽参 Stir-fried Sea Cucumber with Spring Onion Sauce 268 份/portion

关东辽参扣极品鹅肝 Braised Kanto Sea Cucumber and Foie Gras 568 位/person

极品花胶皇伴鲍汁菇 Braised Supreme Fish Maw with Mushroom in Abalone Sauce 888 位/person

燕 窩 BIRD'S NEST

南液燕之露 Bird's Nest in Pumpkin 220 位/person

鸡茸蛋白烩燕窝 Bird's Nest Soup with Minced Chicken and Egg White 220 位/person

開 胃 菜 APPETISERS

芥末鸭掌

Boneless Duck Feets with Mustard Sauce

98 份/portion

粤式口水鸡

Hong Kong Style Spicy Chicken 88 份/portion

椒麻百合螺片

Sea Snail with Lily Bulbs and Peppers

128 份/portion

陈皮一口牛

Stewed Beef Shank with Orange Peel and Spices

98 份/portion

茶熏鲟龙鱼籽鸽子蛋

Tea Smoked Soft Boiled Pigeon Eggs 198 份/portion

富春青花图

Fu Chun Garden with Cucumber, Pickled Radish, Mushrooms and Wild Black Fungus

98 份/portion

開 胃 菜 APPETISERS

酱香金莲

Marinated Radish with Sweet Soy Sauce 68 份/portion

老醋红珊瑚

Red Jellfish with Cucumber and aged Vinegar Dressing 98 份/portion

话梅小红茄

Pickled Cherry Tomatoes with Plum Juice 68 份/portion

霜露降红石

Braised Sweet and Sour Pork Ribs

108 份/portion

红龙藏白雪

Cold Sliced South African Lobster and Dressed with Sea Salt and Olive Oil 298~% /portion

桂香糯口粉藕

Steamed Lotus with Sweet Osmanthus Dressing

68 份/portion

湯 ROUPS

每日供应 DAILY

泉水清炖响螺汤 Double-boiled Conch Soup 180 位/person

芹香拆肉黄鱼羹 Yellow Croaker Soup with Celery 68 位/person

平桥蟹肉豆腐羹
Tofu and Crab Meat Soup
78 位/person

湯 ROUPS

星期一 MONDAY

枸杞枣皇炖野鸽

Double-boiled Pigeon Soup with Date and Wolfberry

98 位/person

星期二 TUESDAY

土鸡炖银耳汤

Free-ranged Chicken Soup with White Fungus

98 位/person

星期三 WEDNESDAY

原粒瑶柱炖竹笙

Dried Scallop Soup with Bamboo Fungus

118 位/person

星期四 THURSDAY

松茸清炖海参汤

Sea Cucumber Soup with Matsutake Mushrooms

128 位/person

星期五 FRIDAY

万寿果炖海螺头

Conch Head Soup with Papaya and Apricot

108 位/person

星期六 SATURDAY

姬松茸菌炖土鸡汤

Free-ranged Chicken Soup with Wild Mushrooms

98 位/person

星期日 SUNDAY

蹄筋炖野生竹笙汤

Pork Tendon Soup with Bamboo Fungus 98 位/person

烤 物 ROASTS

南乳琵琶吊烧鸡

Hangingn Roasted Chicken with Fermented Tofu Sauce

220 只/whole 11:

115 半只/half

现烤昆明脆乳鸭 Roasted Kun Ming Baby Duck 148 贝/whole

烤北京填鸭 Roasted Beijing Duck 268 只/whole 135 半只/half

拿破仑红梅片皮鸭(两位起用) Sliced Roasted Duck Top with Raspberry Sauce (2 persons minimum) 38 位/person

水晶鹅肝片皮鸭 (两位起用) Sliced Roasted Duck with Foie Gras (2 persons minimum) 58 位/person

烤 物 ROASTS

每龙鱼籽片皮鸭(两位起用) Sliced Roast Duck Top with Caviar (2 persons minimum) 78 位/person

厚切黑糖叉烧 Barbecued Black Pork Belly with Brown Sugar 108 份/portion

> 炭烧脆香五花肉 Crispy Roasted Black Pork Belly 118 份/portion

主 廚 推 薦 CHEF'S RECOMMENDATIONS

龙井手拆凤尾虾

Deep-fried Phoenix Tail Prawns with Long Jing Tea and Tea Leaves

148 份/portion

香辣风沙骨

Wok-fried Pork Ribs with Hunan Chili Powder 98 份/portion

红剁椒蒸老虎斑球 (两位起用)

Steamed Tiger Grouper Fish with Chopped Chilies (2 persons minimum)

58 位/person

奶沙焗虎虾皇

Dry-braised Tiger Prawn with Egg and Cream Sauce 88 只/whole

海 SEAFOOD

澳洲龙虾三食(4至6人食用)

Australian Lobster Served in There Ways (For 4-6 persons)

上汤焗龙虾肉 Baked in Supreme Broth 姜葱烧龙虾头爪

Stir-fried Lobster Head and Claws with Seasonal Vegetables, Ginger and Scalloin 龙虾汤泡脆米饭或龙虾汤烩稻庭面

Wild Rice Porridge with Lobster Soup or Inaniwa Noodles in Lobster Soup

3500 份/portion

香辣酱煮南非龙虾仔配稻庭面(两位起用) Boiled South African Lobster in Spicy Sauce with Noodles (2 persons minimum)

海 SEAFOOD

阿拉斯加蟹四食(6至8人食用,需提前预订)

Alaskan King Crab in Four Ways (For 6-8 persons, Advance notice is required)

蛋白银芽炒蟹肉

Wok-fried Crab Meat with Egg White, Bean Sprout and Chives

花雕汁蒸蟹腿肉

Steamed Crab Legs with Chinese Yellow Wine

避风塘焗蟹脚

Deep-fried Crab Claws with Spicy Garlic

蟹盖蟹膏炒饭 或 蟹汁炆稻庭面

Fried Rice with Crab Paste or Noodles in Crab Soup

3800 份/portion

六头南非鲍鱼 South African Abalone

豉汁蒸

Steamed with Housemade Soy Sauce

陈年果皮蒸

Steamed with aged "Xin Hui" Orange Peel

清蒸

Steamed with Superior Soybean Sauce

98 只/whole

魚 類 FISH

东星斑 Red Spotted Grouper

清蒸

Steamed with Superior Soybean Sauce

豉汁蒸

Steamed with Housemade Soy Sauce

双椒蒸件

Steamed with Red and Green Chillis

古法蒸

Steamed with Shredded Pork, Mushrooms, Ginger and Orange Peel

98 每 50 克 /per 50 gram

桂花鱼 Mandarin Fish

清蒸

Steamed with Superior Soybean Sauce

豉汁蒸

Steamed with Housemade Soy Sauce

双椒蒸件

Steamed with Red and Green Chillis

古法荥

Steamed with Shredded Pork, Mushrooms, Ginger and Orange Peel

19 每 50 克 /per 50 gram

老虎斑

Tiger Grouper

清蒸

Steamed with Superior Soybean Sauce

豉汁蒸

Steamed with Housemade Soy Sauce

双椒蒸件

Steamed with Red and Green Chillis

古法蒸

Steamed with Shredded Pork, Mushrooms, Ginger and Orange Peel

瑶柱金汁炆

Stewed in Scallop Broth

58 每 50 克 /per 50 gram

雞 肉 CHICKEN

生煎沙姜走地鸡 Pan-fried Crispy Chicken with Spices 88 份/portion

客家芝麻手撕鸡 Hakka Style Hand-shredded Roast Chicken with Sesame Oil 168 只/whole 85 半只/half

猪 PORK

粉藕烧狮子头 (两位起用)

Braised Pork Meatball with Hubei Lotus (2 persons minimum)

38 位/person

惠州梅菜蒸肉饼 Steamed Pork Pie with Preserved Vegetables 88 份/portion

椎茸焖烧红烧肉 Braised Pork Belly with Mushrooms 128 份/portion

牛 BEEF

粉盐煎澳州 M9 和牛粒 Pan-fried Australian Wagyu Ribeye with Volcanic Salt 490 份/portion

双椒烤焗澳州牛肋排 Roasted Angus Beef Shoulder with Peppers 268 份/portion

佳 肴 美 酒 WINE PAIRING RECOMMENDATIONS

龙虾汤烩手打虾球 (两位起用)

Braised Shrimp Ball with Seasonal Vegetable in Lobster Stock (2 persons minimum)

68 位/person

雕酒姜丝蒸原条小黄鱼(两位起用)

Steamed Small Yellow Croaker with Aged Chinese Yellow Wine (2 persons minimum)

98 位/person

香炸阿拉斯加蟹排(两位起用) Deep-fried Alaskan King Crab Claws with Almond (2 persons minimum)

68 位/person

清酒鸭肝伴煎鲜鲍鱼 (两位起用)

Pan-fried Abalone with Foie Gras (2 persons minimum)

健康之選 HEALTH SPECIALTIES

台州手撕豆腐煮咸肉

Slow Poached Hand-shredded "Taizhou" Tofu and Salted Meat

68 份/portion

双椒肉碎蒸千叶豆腐

Steamed Tofu with Minced Pork and Chopped Chilies

78 份/portion

鲍鱼丝煮豆干丝

Boiled Shredded Beancurd with Sliced Dried Abalone

128 份/portion

蔬菜 VEGETABLES

金华火腿蒸白瓜子

Steamed Wintermelon with Jin Hua Ham and Watermelon Radish

78 份/portion

渔村双宝嗜娃娃菜

Claypot Baby Cabbage with Dried Squid and Shrimps

98 份/portion

清汤白莲花 (两位起用)

Baby Cabbage in Clear Chicken Broth (2 persons minimum)

28 位/person

金银蛋泡白玉瓜

Boiled Loofah with Salted Duck Egg and Preserved Egg

68 份/portion

鲍汁烩银罗

Braised Radish with Abalone Sauce in Claypot

78 份/portion

面條 & 米 飯 NOODLES AND RICE

绵香白馒头

Steamed Bun

38 份/portion

清汤日本稻庭面

Japanese Inaniwa Udon Noodles in Consommé

38 位/person

葱油拌面

Noodles with Scallion Oil and Soybean Sauce

38 位/person

丝苗明火白粥

Plain Congee

28 位/person

泰国丝苗白饭

Steamed Rice

28 位/person

瑶柱蛋白鲜虾炒饭

Fried Rice with Scallops, Shrimps and Eggs White

148 份/portion

崧籽茼蒿炒饭

Fried Rice with Pine Nuts and Chrysanthemum

88 份/portion

龙虾汤斑肉泡冰湖野米饭

Wild Rice Porridge with Shrimps and Grouper Balls in Lobster Soup

素 菜 VEGETARIAN

佛渡慈航(汤)

Sweet Corn Soup

38 位/person

如意吉祥(热)

Stir-fired Asparagus with Mushrooms

38 位/person

竹林仙境(饭)

Fried Rice with Bamboo Shoots and Seasonal Vegetables

28 位/person

佛祖宝珠(热)

Boiled Winter Melon Balls

38 位/person

菩提玉荷花(热)

Baby Cabbage in Vegetable Broth

中 式 甜 品 DESSERTS

桂香玉露豆腐花

"Chrysanthemum" Tofu with Osmanthus Syrup

38 位/person

贵妃炖津梨

Steamed Pear with Longan and Snow Lotus Seeds

38 位/person

银耳莲子露

Snow Fungus Dew with Lotus Seeds

38 位/person

杨枝甘露

Mango Puree with Pomelo and Sago

48 位/person

陈皮小鸭糕

Red Bean Cake with Orange Peel

38 位/person

清甜枣茸糕

Steamed Sweet Date Cake

28 位/person

时令果盘

Seasonal Fresh Fruit Platter