

装

订

位

置

夏宫

SUMMER PALACE

# CLASSIC FLAVOURS, TIMELESS HERITAGE

经典传承 · 美味永恒

夏宫，作为香格里拉集团中式经典菜系的品牌餐厅，  
精选中国具有代表的粤、淮、京三大菜系，为食客们提供匠心传承的中式美食。  
其装修典雅，就餐环境颇具传统中式风格，  
旨在用热情好客、亲如一家的服务，  
为宾客提供美好而难忘的用餐体验。

Summer Palace, the leading Chinese classic cuisine brand of Shangri-La  
proudly presents the most representative dishes  
from Guangdong, Huaiyang & Beijing Cuisines to provide our discerning guests  
an unforgettable dining experience with world-class taste and impeccable services.

# 夏宫 THE STORY OF Summer Palace



## 用匠心精神 缔造粤味经典

粤菜，中国传统四大菜系之一。

历史悠久，源自中原，起源可远溯至距今两千多年的汉初，经历了两千多年的发展历程后，到了晚清时期已渐成熟。

广东物产特别丰富，唾手可得，烹而食之，由此养成的喜好鲜活、生猛的饮食习惯。

随着历史变迁和朝代更替，中原移民不断南迁，传承了孔子所倡导的“食不厌精，脍不厌细”的中原饮食风格。



粤菜取百家之长，用料广博，选料珍奇，配料精巧，善于在模仿中创新，依食客喜好而烹制。

烹调技艺多样善变，用料奇异广博。

在烹调上以炒、爆为主，兼有烩、煎、烤，讲究清而不淡，鲜而不俗，嫩而不生，油而不膩，

有“五滋”（香、松、软、肥、浓）、“六味”（酸、甜、苦、辣、咸、鲜）之说。

时令性强，夏秋尚清淡，冬春求浓郁。

## CANTONESE DELIGHT

Cantonese cuisine is one of the four traditional cuisines of China, with a history of over 2,000 years. Although the roots of the cuisine can be traced back to China's central plains, it was perfected in the southern Chinese province of Guangdong from which it takes its name.

Cantonese cuisine takes advantage of the outstanding fresh produce available in Guangdong, drawing on a wide range of cooking techniques, both innovative and traditional, to preserve ingredients in their natural form to the further possible extent. Cooking techniques are varied, with a focus on rapid stir-frying methods that produce a balance of flavours and textures. Cantonese cuisine is also strongly seasonal, featuring light dishes in summer and autumn and heavier dishes in winter and spring.

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 淮扬菜

## 中国传统四大菜系之一

淮扬菜始于春秋，兴于隋唐，盛于明清，素有“东南第一佳味，天下之至美”之美誉。淮扬菜中，“淮”即淮菜，以淮安一带为代表的淮河流域，“扬”即扬菜，以扬州一带为代表的长江流域。淮扬菜十分讲究刀工，刀功比较精细，尤以瓜雕享誉四方。菜品形态精致，滋味醇和；在烹饪上则善用火候，讲究火功，擅长炖、焖、煨、焐、蒸、烧、炒；原料多以水产为主，注重鲜活，口味平和，清新而略带甜味。其菜品细致精美，格调高雅。

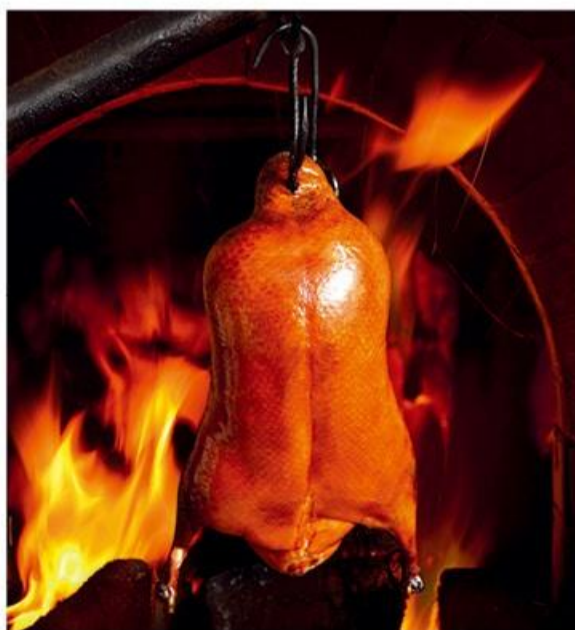


## HUAIYANG DELIGHT

Huaiyang cuisine is one of the four traditional cuisines of China, with a history dating back to nearly 800 BCE. "Huai" refers to the Huaihe River Basin near the city of Huai'an, and "yang" refers to the Yangtze River Basin near the city of Yangzhou. Huaiyang cuisine is known for its exacting knife work standards, as well as its fine presentation. Huaiyang-style dishes require chefs to have total temperature control in all cooking methods, whether that is stewing, roasting or stir-frying. Dishes are often fresh in flavour with a light sweetness, and you will encounter many dishes made with fresh water fish and aquatic vegetables.



## “若非袁氏烤鸭美，不信人间有绝味”北京烤鸭



提及京城美食代表，国宴第一道，必是烤鸭无疑。

京城烤鸭作为中国美食的代表之一驰名全球。为沿袭这一传统美食，香格里拉集团烤鸭形象大使和烤鸭研制专家袁超英大师为夏宫食客们献上他精心打造的枣木烤鸭。

夏宫严格甄选北京填鸭新鲜鸭坯作为原料，为制作原汁原味、外焦里嫩的夏宫烤鸭奠定基础。同时，运用匠心传承158年的传统挂炉烤鸭技艺配以枣木精心烤制，确保每一只新鲜出炉的夏宫烤鸭，都能保持始终如一的高品质。由袁师傅精心调制的独家秘制酱料制作过程中不添加防腐剂，相信酱料的点缀，夏宫烤鸭定将成为一道不可不尝的美味。正所谓“若非袁氏烤鸭美，不信人间有绝味”。

## PEKING DUCK

No dish is more iconic and emblematic of Beijing cuisine, and even Chinese Cuisine in general, than Peking duck. Summer Palace presents Peking duck prepared by Shangri-La Group Peking duck ambassador, Chef Yuan Chaoying. Summer Palace selects naturally reared ducks, roasting them according to a 158-year-old hanging oven method over fires fuelled by fragrant jujube wood. Chef Yuan Chaoying's secret recipe sauce is a tastier take on the classic recipe and is made with no added preservatives. It's an uplifting take on a quintessential Beijing dining experience which must not be missed.

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

招牌菜 Signature Dish / 猪肉 Pork / 海鲜 Seafood / 坚果 Nuts / 豆类 Bean / 蛋类 Eggs / 奶制品 Dairy / 谷物 Grains / 素食 Vegetarian

装

订

位

置

# 北京烤鸭

*Peking Duck*



## PEKING DUCK

古有“枣木鸭子，梨木炭”的说法。  
夏宫的烤鸭遴选正宗的北京填鸭为原料，  
以传承 158 年挂炉烤鸭技艺，用枣木以精湛的工艺精心烤制而成。  
具有烟清，火硬，火稳的特点，烤出的鸭子不仅好吃，更是香气诱人。

Summer Palace's Peking duck is prepared according to a 158-year-old recipe,  
hung on hooks to roast in an oven fuelled by fragrant date tree wood.  
This roasting method ensures that the fat melts away,  
leaving the skin incredibly crisp, with a tempting hint of wood smoke.



图片仅供参考，以实物为标准。 All pictures are for reference to the actual size of the dish.  
以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。  
All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置



### 北京烤鸭 🦆

¥ 298 / 只 Whole

Peking Duck

京城美食经典

The Symbol of Beijing Cuisine

### 烤鸭酱料 🥢

Duck Condiments

¥ 10 / 位 Person

自制酱, 葱段, 黄瓜, 白砂糖, 蒜泥  
Homemade Sauce, Shallot, Cucumber,  
White Sugar, Mashed Garlic

### 椒盐鸭架 🦆

Deep-fried Duck Bone

¥ 60 / 份 Portion

### 烤鸭汤 🦆

Duck Soup

¥ 20 / 位 Person

### 烤鸭饼 🥞

Duck Pancake

¥ 20 / 份 Portion

### 空心烧饼 🥞

Chinese Bun

¥ 6 / 个 Piece

### 烤鸭三种吃法

3 Ways to Eat the Duck



第一种  
直接用皮蘸白糖

Number 1:  
Dip the skin in white sugar.



第二种  
荷叶饼, 大葱配上甜面酱,  
卷上鸭肉

Number 2:  
Take a pancake, spread with sweet  
bean paste, sprinkle with sliced  
green onions, top with slices of  
duck, roll up and eat.



第三种  
蒜泥抹荷叶饼上, 加上瓜条和白糖,  
卷上鸭肉

Number 3:  
Take a pancake, spread with crushed  
garlic, add slices of cucumber and a  
sprinkle of sugar, top with slices of  
duck, roll up and eat.

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🦆 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 风味凉菜 - 粤菜精选

Appetizer - Cantonese Delight



## 鱼子酱春花鸭 🍴🍴🍴🍴

Peking Duck and Shunde  
Pancake with Caviar

¥ 380 / 份 Portion

一只烤鸭只取外酥里嫩的那块胸脯肉一分为四，  
配上顺德春花饼，佐以鱼子酱，中食西吃，  
丰富的层次和口感，入口香气四溢，大快朵颐。

Crisp-skinned roasted duck breast served  
with Shunde-style pancakes and caviar  
for an East-West dining experience.



## 白切清远鸡

Poached Qingyuan Chicken  
with Flavored Ginger Sauce

¥ 168 / 份 Portion

## 茶香熏鳗鱼 🍴

Tea Smoked Eel

¥ 128 / 份 Portion

图：茶香熏鳗鱼 Tea Smoked Eel

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 风味凉菜 - 粤菜精选

Appetizer - Cantonese Delight



## 炭烧黑猪叉烧 🐷 🍷

Charcoal Roasted Iberico Pork Char Siu

¥ 168 / 份 Portion

精选黑猪五花肉，将肉质腌制松软，用广东传统的炭烤手法烤制肉块，边烤边刷上麦芽糖，令外皮更加焦香，内里更加鲜嫩。

Premium Iberico pork roasted over charcoal until tender using a traditional Cantonese method, then brushed with a coat of maltose to finish.



## 果木梅菜烧鹅 🐷 🍷

Date Wood Roasted Goose with Preserved Vegetables

¥ 188 / 份 Portion

精选惠州梅菜和十几种香料放入烧鹅肚中，用枣木以精湛的工艺精心烤制而成，烟清、火稳、火硬的特点，香料和梅菜的风味融入烧鹅的肚中，肉质香嫩，醇香四溢。

Goose stuffed with premium preserved vegetables from Huizhou and over a dozen seasonings then roasted over fragrant date tree wood.



## 化皮黑猪烧肉 🐷 🍷

Crispy Roasted Iberico Pork

¥ 168 / 份 Portion

精选黑山猪五花肉，经过焦香、腌制、上皮、爆皮等九道工序烹制而成，外皮焦香爽脆，肉层鲜嫩多汁，品尝一口，欲罢不能。

To achieve the perfect crispy skin, this premium Iberico pork belly undergoes nine different intricate cooking processes.

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 风味凉菜 - 淮扬菜精选

Appetizer-Huaiyang Delight



## 葱麻鲜鲍

Marinated Abalone  
with Scallion Sauce

¥ 168 / 份 Portion

新鲜的鲍鱼用高汤慢火细炖六小时使其软糯，放凉后配上清香的小香葱碎和鲜炸的青花椒油，一口一块，美味停不下来。

Fresh abalone simmered for six hours in rich broth until tender, then served with a sauce made from fragrant chopped scallions and toasted sesame oil.



## 江南四彩盆

Appetizers Platter

¥ 138 / 份 Portion

灯影双脆、15年花雕太白鸡、冰宫肴肉、梅香小番茄、鱼子酱脆双笋。

Sichuan-style marinated beef and sliced fish, chicken in 15-year-old Hua Diao wine, traditional Zhenjiang pork terrine, cherry tomatoes with plum flavor, marinated water bamboo and lettuce root with caviar.

装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.



# 风味凉菜 - 淮扬菜精选

Appetizer-Huaiyang Delight



## 鱼子酱双味龙虾 🍤🍤

Steamed Baby Lobster with Caviar and Scallions

¥ 480 / 份 Portion

低温慢煮的手法烹制好龙虾去壳，切成厚片，佐以鱼子酱和自制香葱酱，中西合璧的烹饪手法让龙虾更鲜美。

Tender baby lobsters are cooked slowly at a low temperature and then peeled, sliced and topped with caviar and scallion sauce.

## 大烤墨鱼 🍤🍤

Grilled Squid

¥ 98 / 份 Portion

经典的江浙名菜，选用新鲜大墨鱼，用夏宫自制的酱汁烧制三小时，收汁慢烤至口感软糯装盘，色泽红亮，肉质鲜嫩。

A classic dish from Jiangsu and Zhejiang Provinces. Large fresh squid are marinated in Summer Palace's secret recipe marinade and then slow roasted until tender.

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

🍤 招牌菜 Signature Dish / 🍖 猪肉 Pork / 🍤 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🍳 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

装

订

位

置

# 风味凉菜 - 淮扬菜精选

*Appetizer-Huaiyang Delight*



## 灯影双脆

Sichuan Style Marinated Beef and Sliced Fish

¥ 98 / 份 Portion

优选西冷牛肉、鲢鱼肉经过风干，微炸，肉片像薄纸一样能透视，淋上独特的酱汁，麻辣鲜香，色泽油润红亮。

Paper-thin slices of air-dried sirloin steak and sea bream are lightly fried before being combined with a hot and spicy sauce filled with the aromas of Sichuan cuisine.



## 冰宫肴肉

Traditional Zhenjiang Pork Terrine

¥ 58 / 份 Portion



## 蓑衣黄瓜拼老醋海蜇

Marinated Cucumber and Jellyfish

¥ 98 / 份 Portion

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 风味凉菜 - 淮扬菜精选

Appetizer-Huaiyang Delight

装

订

位

置



## 传统熏鱼

Shanghai Style Smoked Fish

¥ 68 / 份 Portion

色泽金黄，外酥里嫩，青鱼肉质细腻，营养丰富。炸酥脆后用卤汁浸泡一小时，享受浓郁美味。

Every chef has a secret recipe for this popular appetizer. Black carp is first deep-fried to lock in its natural juices and then marinated in a spiced broth for a rich complex flavor.



## 西湖酱鸭

West Lake Marinated Duck

¥ 68 / 份 Portion

精选樱桃谷鸭，用秘制酱料先腌后酱精心制作而成，其肉色枣红，酱香油润，味道层次丰富，回味无穷。

Premium Cherry Valley Ducks are marinated in a secret sauce blend that leaves the meat juicy and rich with layers of flavour and fragrance.



## 虾油烤福建菜花

Marinated Fujian Cauliflower with Shrimp Oil

¥ 58 / 份 Portion



## 糟香响螺

Marinated Sea Whelk with Fermented Rice Wine

¥ 138 / 份 Portion

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 风味凉菜 - 淮扬菜精选

Appetizer-Huaiyang Delight



## 水晶滩羊肉冻

Lamb Jelly

¥ 138 / 份 Portion

取鲜美的滩羊肉焯水后与十几种香料一起蒸制数小时直至肉质酥烂，将汤与肉分离，待肉冷却后，将清汤倒入放肉的模具中，冷却成冻，切片摆盘即可，佐以香菜末和自制酱料令羊肉另有一番风味。

Succulent lamb simmered with a mix of herbs and spices until meltingly tender, then set into a jelly with the resulting lamb stock. Served with chopped coriander and homemade dipping sauces.



## 15年花雕太白鸡

Chicken in 15-Year-Old Huadiao Wine

¥ 88 / 份 Portion

将三黄鸡洗净，整只鸡放入高汤小火浸熟后，去骨取肉，选用十五年花雕酒慢慢润浸，鸡肉嫩滑，酒香四溢。

Sanhuang chickens – renowned for their outstanding flavour – are cooked in superior stock until tender, before the meat is deboned and submerged in fragrant 15-year-old Huadiao wine.



## 老醋萝卜脆

Marinated Turnip with Vinegar

¥ 38 / 份 Portion

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 汤 - 粤菜精选

Soup - Cantonese Delight

装

订



位

置

## 拆烩东海黄鱼羹 🍲

Braised Yellow Croaker Soup

¥ 128 / 位 Person

## 原盅佛跳墙 🍲

Buddha Jumps Over The Wall

¥ 880 / 位 Person

燕窝、鲍鱼、海参、花胶、瑶柱、鹿筋  
Bird's Nest, Abalone, Sea Cucumber,  
Fish Maw, Scallops, Deer's Tendon

## 羊肚菌炖辽参 🍲

Double-boiled Sea Cucumber  
with Morel Mushrooms

¥ 298 / 位 Person

## 高汤厚松茸炖花胶 🍲

Braised Fish Maw and  
Matsutake Mushroom

¥ 298 / 位 Person

## 花胶人参炖鸡汤 🍲

Double-boiled Fresh Ginseng Soup  
with Chicken and Fish Maw

¥ 128 / 位 Person

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🍲 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 汤 - 粤菜精选

Soup-Cantonese Delight



图：瑶柱松茸响螺汤  
Double-Bolled Sea Whelk Soup with  
Dried Scallops and Matsutake Mushrooms

## 竹笙菌皇汤

Double-boiled Bamboo Fungus  
and Mushroom Soup

¥ 88 / 位 Person

## 广式例汤 🐷

Soup of The Day

¥ 78 / 位 Person

## 瑶柱松茸响螺汤 🐷🐷

Double-boiled Sea Whelk Soup with Dried  
Scallops and Matsutake Mushrooms

¥ 238 / 位 Person



图：陈皮花胶鸭丝羹  
Braised Shredded Duck Soup with Fish Maw and Dried Orange Peel

## 一品带子酸辣汤 🐷

Hot and Sour Soup with Scallop

¥ 78 / 位 Person

## 陈皮花胶鸭丝羹 🐷🐷

Braised Shredded Duck Soup with  
Fish Maw and Dried Orange Peel

¥ 168 / 位 Person

精选新会的年份陈皮、鱼肚、海参和烤鸭肉，与冬笋等、木耳、花菇等食材融汇一起，呈现粤菜经典风味。

Roast duck adds richness flavor to a broth made from same ingredients including Xinhui aged orange peel, fish maw, winter bamboo, black fungus mushroom and shiitake.

装

订

位

置

# 汤 - 淮扬菜精选

Soup-Huaiyang Delight



文思豆腐羹 🍲 🍤 🍖 🍳

Braised Shredded Bean Curd Soup with Shrimp,  
Jinhua Ham and Egg

¥ 72 / 位 Person



浓汤三鲜烩 🍲 🍤 🍖 🍳

Braised Seafood Soup

¥ 168 / 位 Person

鲍鱼、花胶、海参  
Abalone, Fish Maw, Sea Cucumber



清炖菜胆狮子头 🍲 🍖 🍳

Braised Pork Meatball in Superior  
Soup with Vegetable

¥ 98 / 位 Person

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🍴 招牌菜 Signature Dish / 🍖 猪肉 Pork / 🍤 海鲜 Seafood / 🌰 坚果 Nuts / 🍲 豆类 Bean / 🍳 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 鲍鱼 / 燕窝 / 海味 - 粤菜精选

Chinese Delicacy - Cantonese Delight

## 蚝皇香扣6头干鲍

Braised 6 Headed Abalone with Oyster Sauce

¥ 1080 / 位 Person

选用六头干鲍鱼，经过数小时的细心泡发，再用文火多小时的焗焖，使鲍鱼的肉质软滑，各种调料和原料的结合，鲍汁香浓，入口软滑，色泽金黄。

Summer Palace's chefs select the finest dried abalone, which is carefully rehydrated and then braised for more than 30 hours until tender in a rich oyster sauce.

## 蚝皇20头溏心干鲍扣白灵菇

Braised 20 Headed Whole Abalone With Mushroom In Superior Oyster Sauce

¥ 1380 / 位 Person

## 香扣2头鲍鱼皇

Braised 2 Headed Whole Abalone in Superior Oyster Sauce

¥ 2980 / 位 Person

装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.



# 鲍鱼 / 燕窝 / 海味 - 粤菜精选

Chinese Delicacy - Cantonese Delight

## 香扣鹅掌厚鲍脯

Braised Sliced Abalone  
with Goose Web

¥ 398 / 位 Person

精选鹅掌和醇厚较糯的鲍脯，入口香醇。  
A celebration of textures, combining  
tender, almost sticky goose feet  
with braised abalone.



## 铁棍山药葱烧辽参

Braised Sea Cucumber with Chinese  
Yam and Spring Onion

¥ 298 / 位 Person

海参清鲜，柔软香滑，葱段香浓，食后无余汁。  
妙在诸人的费香，红润馥郁的汤汁和海参弹牙  
的口感。

Spring onion is a classic seasoning for  
sea cucumber, both contrasting and  
enhancing its natural oceanic flavour.



装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

 招牌菜 Signature Dish /  猪肉 Pork /  海鲜 Seafood /  坚果 Nuts /  豆类 Bean /  蛋类 Eggs /  奶制品 Dairy /  谷物 Grains /  素食 Vegetarian

# 鲍鱼 / 燕窝 / 海味 - 粤菜精选

Chinese Delicacy - Cantonese Delight



装

订

## 冰花金丝枣炖燕窝

Double-boiled Imperial Bird's Nest with Red Date and Rock Sugar

¥ 780 / 位 Person

将金丝枣切丝和冰糖炖制成浓汁液，取汁液放入泡发好洗净的燕窝，隔水炖制，出品晶莹剔透，入口丝滑。

Bird's nest is soaked and washed, and then combined with a thick syrup made from red dates and rock sugar for a crystal clear soup with a silky mouthfeel.

## 原个木瓜炖燕窝

Double-boiled Imperial Bird's Nest in Papaya

¥ 780 / 位 Person

取整只木瓜去籽，取木瓜肉炖制烂熟后取汁液，汁液和泡发好的燕窝放入去籽的木瓜种，隔水炖制，口感清甜嫩滑。

Bird's nest is mixed with juiced papaya and fresh water to make a light, sweet soup, before being served back in the hollowed-out papaya.

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 鲍鱼 / 燕窝 / 海味 - 淮扬菜精选

Chinese Delicacy-Huaiyang Delight

装



订

小米黑松露煮花胶     
Braised Fish Maw with Black Truffle  
in Millet Congee

¥ 298 / 位 Person

选用厚花胶与小米、鸡汤一起熬煮至花胶软糯，最后加入黑松露提香，浓香的胶质中氤氲着丝丝馥郁的幽香，值得细细品味。

Fresh fish maw is slowly cooked with millet and rich chicken stock until soft and glutinous. Fresh black truffle is added before serving for an extra touch of luxury.

位



置

小米煮辽参    
Braised Sea Cucumber in Millet Soup

¥ 298 / 位 Person

选用上等辽参和小米、鸡汤一起小火慢炖，炖至辽参Q弹爽滑即可，炖品鲜咸醇香，十分鲜美。

Premium sea cucumber is combined with millet and rich chicken stock and then cooked low and slow to achieve the perfect tender yet springy texture.

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

 招牌菜 Signature Dish /  猪肉 Pork /  海鲜 Seafood /  坚果 Nuts /  豆类 Bean /  蛋类 Eggs /  奶制品 Dairy /  谷物 Grains /  素食 Vegetarian

# 海鲜 - 粤菜精选

Seafood-Cantonese Delight

凤梨豆酱蒸东海大黄鱼 🍷 🍴 🍴 🍴 (图示 Display)

Steamed Yellow Croaker with Pineapple Bean Sauce

¥ 780 / 条/份 Portion

咸香的潮州普宁豆瓣酱与酸甜的凤梨巧妙融合，特制的酱清蒸肥美的大黄鱼，让鱼肉更加鲜美，肥而不腻。

Steamed yellow croaker topped with a sauce made from sweet-sour pineapple and umami-packed fermented soy bean sauce from Chaozhou in southern China.

酸菜豆腐煮东海大黄鱼 🍷 🍴 🍴 🍴

Steamed Yellow Croaker with Pickled Cabbage and Bean Curd

¥ 780 / 条/份 Portion

东海大黄鱼 🍷 🍴 🍴 🍴 醋溜(免大荤)、红烧、年糕烧

Yellow Croaker: Sweet and Sour/Braised/Steamed with Rice Cakes

¥ 780 / 条/份 Portion



装

订

位

置

图片仅供参考，以实物为标准。

All pictures are for reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 海鲜 - 粤菜精选

## Seafood - Cantonese Delight

干煎东海小黄鱼 🐟 🍴 (图示 Display)

Pan-fried Yellow Croaker

¥ 78 / 条 / Piece



雪菜花雕蒸东海小黄鱼 🍴

Steamed Yellow Croaker with  
Rice Wine and Snow Vegetables

¥ 78 / 条 / Piece

凤梨豆酱蒸东海小黄鱼 🍴

Steamed Yellow Croaker with  
Pineapple Bean Sauce

¥ 78 / 条 / Piece

红烧东海小黄鱼 🍴

Braised Yellow Croaker

¥ 78 / 条 / Piece



汁烧银鳕鱼 🍴

Braised Silver Cod

¥ 298 / 份 / Portion

自制的酱汁裹上鳕鱼块用粤菜裹烧的手法烹制而成，酱汁通过裹烧慢慢渗透到鳕鱼肉中，口感更显嫩甜润。

Cod cooked in a traditional Cantonese method that allows the rich sauce to penetrate right into the centre of the fillets.



香麻金沙玉带子 🍴

Sautéed Scallops with Salted Egg Yolk

¥ 198 / 份 / Portion

精选深海玉带子，焯水后裹上蛋白脆浆，炸至金黄后，加入麻椒、干辣椒炒香即可装盘。带子外焦里嫩，麻香四溢。

Deep sea scallops are coated in an egg white batter and deep-fried until crisp and golden brown, before being tossed in fragrant mix of chilli and Sichuan pepper.

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对一些食物敏感，请告知服务人员。

🍴 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐟 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 海鲜 - 粤菜精选

Seafood-Cantonese Delight


剁椒蒸密云的头    (图示 Display)

Steamed Fish Head with Chopped Pickled Peppers

¥ 498 / 整条 (1600-1800g)

¥ 298 / 半条 (800-900g)



顺德煎焗密云的头   

Shunde Style Fried Fish Head

¥ 498 / 整条 (1600-1800g)




¥ 298 / 半条 (800-900g)

香啫沙窝密云的头 (加花胶)   

Claypot Fish Head (With Fish Maw)

¥ 498 / 整条 (1600-1800g)

¥ 298 / 半条 (800-900g)

密云的头泡饼   

Braised Fish Head with Pancakes

¥ 498 / 整条 (1600-1800g)

¥ 298 / 半条 (800-900g)



海苔蜜汁明虾  

Deep-fried Prawns With Honey Sauce and Seaweed

¥ 198 / 份 Portion



金沙黄金脆虾   

Crispy Fried Prawns with Salted Egg Yolk

¥ 268 / 份 Portion

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 海鲜 - 粤菜精选

## Seafood - Cantonese Delight



### 上汤波士顿龙虾伊面 🍤 🍜 🍲

Sautéed E-Fu Noodles with Lobster

¥ 368 / 份 Portion

波士顿龙虾、伊面配以用火腿、老鸡、赤肉煲制8小时的高汤。口舌之间充满龙虾的鲜美，回味无穷。

Boston lobsters are cooked in a rich stock made from ham, chicken, and pork before being served over al dente Cantonese-style e-fu noodles.



### 福果宫爆虾球 🍤 🌶️ 🍲

Kung Bao Stir-fried Prawns with Chilli

¥ 198 / 份 Portion



### 双色开边蒸龙虾仔 🍤

Steamed Baby Lobster with Garlic and Chilli

¥ 498 / 只 Piece

### 油浸笋壳鱼 🐟 🍲

Crispy Fried Goby Fish

¥398 / 份 Portion

### 香啫三杯银鳕鱼 🐟 🍲

Braised Sizzling Cod Fish in Clay Pot

¥268 / 份 Portion

### 干煸蟹柳粉丝煲 🍲

Braised Crab Meat with Vermicelli and Black Pepper

¥ 198 / 份 Portion

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🍴 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🍤 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

装

订

位

置

# 海鲜 - 粤菜精选

Seafood-Cantonese Delight



## 东星斑

Star Garoupa

¥ 128 / 50g

做法:清蒸、过桥, 任选其一

Choice of Cooking Style

Select One: Steamed with Soy Sauce or Boiled in Broth

## 阿拉斯加帝王蟹

Alaskan King Crab

¥ 68 / 50g

做法:花雕蒸、椒盐、姜葱焗, 任选其一

Choice of Cooking Style

Select One: Steamed with Hua Diao Wine or Deep Fried with Spicy Salt or Baked with Ginger and Onion

## 原只活鲍鱼 (5头)

Whole Abalone 5 Headed

¥ 48 / 50g

做法:清蒸、蒜蒸, 任选其一

Choice of Cooking Style

Select One: Steamed with Soy Sauce or Steamed with Minced Garlic

## 多宝鱼

Turbot

¥ 22 / 50g

做法:清蒸、椒盐、豆腐蒸, 任选其一

Choice of Cooking Style

Select One: Steamed with Soy Sauce or Deep Fried with Spicy Salt or Steamed with Bean Curd

## 龙虾

Lobster

¥ 98 / 50g

做法:芝士焗、刺身、上汤、X.O. 酱炒, 任选其一

Choice of Cooking Style

Select One: Baked with Cheese or Sashimi or Baked in Superior Broth or Fried with X.O. Sauce

## 阿拉斯加蟹

Alaskan Crab

¥ 68 / 50g

做法:花雕蒸、椒盐、姜葱焗, 任选其一

Choice of Cooking Style

Select One: Steamed with Hua Diao Wine or Deep Fried with Spicy Salt or Baked with Ginger and Onion

## 石斑

Garoupa

¥ 48 / 50g

做法:清蒸、椒盐、豆腐蒸, 任选其一

Choice of Cooking Style

Select One: Steamed with Soy Sauce or Deep Fried with Spicy Salt or Steamed with Bean Curd

## 桂鱼

Mandarin Fish

¥ 28 / 50g

做法:清蒸、古法蒸、松鼠炸, 任选其一

Choice of Cooking Style

Select One: Steamed with Soy Sauce or Steamed with Ham and Mushroom or Deep Fried with Sweet and Sour Sauce

装

订

位

置

图片仅供参考, 以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币, 并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税(如适用)。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.



装

订

位

置

## 海鲜 - 粤菜精选

Seafood - Cantonese Delight

### 松鼠桂鱼 🐿️ 🐟

Crispy Mandarin Fish Glazed  
with Sweet and Sour Sauce

¥ 398 / 条 Whole

菜品有色、有香、有味，有型，还有声。炸好的犹如“松鼠”的桂鱼上桌时，浇上热气腾腾的醋汁，“松鼠”便吱吱地“叫”起来。

A feast for all the senses, a complex pattern of scoring causes this fish to curl into its signature curved shape when it is deep-fried. The crispy fish sizzles when the home-made Sweet and Sour Sauce is poured over, making it a feast for all the senses.



### 梅干菜鲍鱼烧黑猪肉 🐷 🐞 🐞 🐞

Braised Iberico Pork with Abalone  
and Preserved Vegetables

¥ 380 / 份 Portion

选用黑山猪带皮五花肉和绍兴梅干菜和鲍鱼一起烧制而成，梅干菜的香气、鲍鱼的鲜味和黑山猪肉的肉香味巧妙融合，甘醇中和着香甜，弹性十足，意犹未尽。

Premium Iberico pork belly braised until tender with complex Shaoxing preserved vegetables and umami-rich abalone for a surf and turf celebration.



If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐞 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 海鲜 - 淮扬菜精选

*Seafood-Huaiyang Delight*

## 梅酒金瓜牡丹虾 🍷🍤

Prawns with Plum Wine and Pumpkin

¥ 238 / 份 Portion

牡丹虾用淮扬特殊刀法改刀，焯水立变花形。自酿梅酒烧制金瓜，搭配蟹籽点缀的牡丹虾球，当清香软糯遇上鲜甜脆爽，一场味觉盛宴就此开启。

Fresh prawns transformed into a flower shape by an intricate cutting technique from the Huaiyang region and served with sweet plum wine and crab roe.

装

订

位

置



图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 海鲜 - 淮扬菜精选

Seafood-Huaiyang Delight



## 铁棍山药烧鲜鲍

Braised Fresh Abalone with Wild Chinese Yam

¥ 238 /份 Portion



## 清炒河虾仁

Sautéed River Shrimps

¥ 198 /份 Portion




## 淮扬烧二头大虾

Braised Giant Prawn

¥ 198 /只 Piece

图：淮扬烧二头大虾 Braised Giant Prawn

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

 招牌菜 Signature Dish /  猪肉 Pork /  海鲜 Seafood /  坚果 Nuts /  豆类 Bean /  蛋类 Eggs /  奶制品 Dairy /  谷物 Grains /  素食 Vegetarian

# 牛 / 羊 / 猪 / 禽 - 粤菜精选

*Beef/Lamb/Pork/Poultry-Cantonese Delight*

## 红葱头爆雪花牛 🍷 (图示 Display)

Sautéed Marbled Beef with Red Onions

¥ 368 / 份 Portion

红葱头是闽南一带最常用的香料，也是中餐烹制中不可或缺的增加香气的食材之一。奶奶做的红葱头味道就是陈坚师傅心中家的味道。为了延续这份家的温情，将肉质鲜嫩的雪花牛肉和红葱头巧妙结合。烹汁爆炒的手法也添加了雪花牛的香嫩可口。

The taste of Red Onion made by Grandma is one of Chef Chan's childhood memories dish. Red onions are often used in the cuisine of southern Fujian, adding a subtle sweetness that here pairs perfectly with the richness of highly marbled beef.

## 姜葱爆牛肉 🍷

Stir-fried Beef with Ginger and Shallots

¥ 168 / 份 Portion



装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 牛 / 羊 / 猪 / 禽 - 粤菜精选

Beef/Lamb/Pork/Poultry-Cantonese Delight



## 柠香海盐雪花和牛

Marbled Beef with Lemon and Sea Salt

¥ 698 / 份 Portion

雪花牛内含有丰富的大理石纹。牛肉肥瘦相间，比例恰到好处。酸酸的青柠搭配雪花般的海盐，这是一道不同于中式菜品的别样美味。

Marbled beef has a dense marbling of fat, giving it a rich and indulgent mouthfeel, which is contrasted with lemon and a snow-like scattering of sea salt.



## 蒜香龙豆雪花牛粒

Sauteed Wagyu Beef with Dragon Beans and Minced Garlic

¥ 268 / 份 Portion

## 宫保鸡丁

Diced Chicken with Chili

¥ 128 / 份 Portion



## 鲜菠萝什果咕咾肉

Sweet and Sour Pork with Pineapple

¥ 138 / 份 Portion

## 雪花牛肉麻婆豆腐

Braised Bean Curd with Minced Wagyu Beef and Spicy Sauce

¥ 168 / 份 Portion

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 牛 / 羊 / 猪 / 禽 - 粤菜精选

Beef/Lamb/Pork/Poultry-Cantonese Delight



家乡牛什煲 🍖 🍴

Braised Beef Offal

¥ 198 / 份 Portion



香辣滩羊 🍴

Spicy Lamb

¥ 328 / 份 Portion

清汤滩羊

Lamb in Clear Soup

¥ 328 / 份 Portion

红焖滩羊 🍴

Braised Lamb

¥ 328 / 份 Portion

图：红焖滩羊 Braised Lamb

装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 牛 / 羊 / 猪 / 禽 - 粤菜精选

Beef/Lamb/Pork/Poultry-Cantonese Delight



## 黑松露焗鸡球

Braised Chicken with Black Truffle

¥ 168 / 份 Portion

广东的清远鸡煎至表面金黄，撒上黑松露，运用焗的烹饪方法，使这道菜风味别样，芳香四溢。

Chicken from Qingyuan in Guangdong is prized across China. Here, the chicken is baked with black truffles, giving it a luxuriant aroma.



## 黑松露鹅肝蒸蛋羹

Steamed Egg with Goose Liver and Black Truffle

¥ 168 / 份 Portion



## 避风塘炸藕合

Deep-fried Lotus Root with Pork

¥ 138 / 份 Portion

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 牛 / 羊 / 猪 / 禽 - 粤菜精选

Beef/Lamb/Pork/Poultry-Cantonese Delight

## 八宝海参烧乳鸽 🍴👤🍴👤

Eight-treasure Braised Pigeon with Sea Cucumber

¥ 328 / 只 Whole

八宝乳鸽是粤式传统名菜。精选瑶柱、百合、海米、五花肉等八宝食材填入乳鸽中，与海参一起用鲍汁炖制而成，乳鸽肉质软糯，海参Q弹爽滑。

A traditional Cantonese dish of pigeon stuffed with dried scallops, lily, dried shrimp, pork belly and other delicacies and braised together with sea cucumber in a rich abalone sauce.

装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.



# 牛 / 羊 / 猪 / 禽 - 粤菜精选

Beef/Lamb/Pork/Poultry-Cantonese Delight

装



招牌顺德脆皮乳鸽

Roasted Crispy Pigeon

¥ 68 / 只 Whole

订

位



图：松茸小炒肉 Sliced Pork with Matsutake Mushroom

夏宫一品花雕鸡 🍷🍗

Summer Palace Huadiao Wine Chicken

¥ 268 / 份 Portion

歌乐山辣子鸡虾 🌶️🍤

Sichuan Style Fried Chicken and King Prawn

¥ 298 / 份 Portion

梅香咸鱼蒸肉饼 🍷

Steamed Pork Pancake with Pickles and Salted Fish

¥ 128 / 份 Portion

松茸小炒肉 🍷

Sliced Pork with Matsutake Mushroom

¥ 168 / 份 Portion

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

🍷 招牌菜 Signature Dish / 🍷 猪肉 Pork / 🌊 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 牛 / 羊 / 猪 / 禽 - 淮扬菜精选

*Beef/Lamb/Pork/Poultry-Huaiyang Delight*

柠香慢炖雪花牛 (4件) 🍷 🍴 🍴

Lemon-scented Slow-cooked Snow Beef

¥ 380 / 份 Portion

精选雪花牛小排，用十多种香料细火慢炖，用柠檬皮碎提香，肉味醇厚，口齿留香。

Slow-cooked Snow Beef short ribs cooked slowly with dozens of wherbs and spices and finished with a hint of fragrant lemon peel.



装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 牛 / 羊 / 猪 / 禽 - 淮扬菜精选

Beef/Lamb/Pork/Poultry-Huaiyang Delight



## 淮扬宝塔扣肉 🍖 🍴

Signature Huaiyang Style Pork Belly  
with Pickled Mustard Greens

¥ 188 / 份 Portion

颜色酱红油亮，汤汁黏精鲜美，扣肉滑溜醇香，肥而不腻，食之软烂  
梅菜吸油，五花肉又会带着梅菜的清香，搭配恰到好处。

A home-style dish from the Huaiyang region that has been elevated by fine technique with soy-burnished slices of tender pork belly, covering a mound of fragrant pickled mustard greens.

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

🍴 招牌菜 Signature Dish / 🍖 猪肉 Pork / 🌊 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

装

订

位

置

# 时令鲜蔬 - 粤菜精选

Vegetables - Cantonese Delight

金瑶鱼腐烧豆腐 🍴 🌿 🌱 (图示 Display)

Braised Sliced Fish Cake with Bean Curd

¥ 138 / 份 Portion

瑶柱浓汤浸四宝蔬 🍴 🌿

Claypot Braised Vegetables  
with Dried Scallops

¥ 168 / 份 Portion

松茸银杏鲜芦笋 🍴 🌿

Sautéed Asparagus with Ginkgo  
and Matsutake Mushroom

¥ 138 / 份 Portion

装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 时令鲜蔬 - 粤菜精选

Vegetables - Cantonese Delight

黑松露香煎琵琶豆腐 🍄🥬🥚🌱 (图示 Display)

Braised Bean Curd with Black Truffles

¥ 168 / 份 Portion

时令蔬菜 🥬

Seasonal Vegetables

¥ 88 / 份 Portion

香啫福建菜花 🥬

Sautéed Fujian Cauliflower

¥ 98 / 份 Portion



装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🍄 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐠 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 时令鲜蔬 - 淮扬菜精选

Vegetables - Huaiyang Delight



## 淮扬大煮干丝

Simmered Shredded Dried Bean Curd with Jinhua Ham and Shrimp

¥ 138 / 份 Portion

以鸡汁作为汤底，鲜味渗到豆腐干丝，汤汁鲜香浓郁，干丝金黄清爽，细而不断，清新爽口。

This quintessential Huaiyang dish is a test of a chef's knife skills, requiring the thin bean shreds to be cut by hand. The bean curd is simmered in a rich broth which is filled with premium Jinhua ham and fresh shrimp.



## 瑶柱煮丝瓜

Poached Luffa with Dried Scallop

¥ 128 / 份 Portion



## 油焖茭白

Braised Water Bamboo

¥ 98 / 份 Portion

## 白菜粉丝冻豆腐

Poached Cabbage, Frozen Bean Curd & Vermicelli

¥ 138 / 份 Portion

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 主食 - 粤菜精选

Rice/Noodles/Dumplings-Cantonese Delight



一品鲍粒福建炒饭 🐷 🍤 🥬 🍄  
Fujian Style Fried Rice with Diced Abalone  
¥ 198 / 份 Portion

瑶柱蛋白炒饭 🍤 🥚  
Fried Rice with Conpoy and Egg White  
¥ 128 / 份 Portion



图：梅干菜烧肉粥 Pork Congee with Preserved Vegetable

樱花虾避风塘炒饭 🍤 🍄  
Fried Rice with Sakura Shrimp  
¥ 98 / 份 Portion

招牌干炒牛河 🍄  
Fried Rice Noodles  
with Sliced Beef  
¥ 98 / 份 Portion

南瓜小米粥 🍄  
Millet Congee with Pumpkin  
¥ 28 / 位 Person

梅干菜烧肉粥 🐷  
Pork Congee with  
Preserved Vegetable  
¥ 38 / 位 Person

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

🐷 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🍤 海鲜 Seafood / 🍄 坚果 Nuts / 🍲 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🍄 谷物 Grains / 🌱 素食 Vegetarian

# 主食 - 淮扬菜精选

Rice/Noodles/Dumplings-Huaiyang Delight



## 爽辣热干面 🍜 🌶️

WuHan Style Spicy Noodles with Sesame Sauce

¥ 38 / 位 Person

## 葱油雪花牛拌面 🍜

Shallot Oil Noodles with Wagyu Beef

¥ 88 / 位 Person

## 猪肉白菜饺子 🍡 🌿

Poached Pork and Cabbage Dumplings

¥ 48 / 份 Portion

## 三鲜猪肉饺子 🍡 🐷 🌿

Poached Pork and Seafood Dumplings

¥ 48 / 份 Portion

## 鸡蛋韭菜饺子 🍡 🥚 🌿

Poached Egg and Chive Dumplings

¥ 48 / 份 Portion

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置



# 主食 - 淮扬菜精选

Rice/Noodles/Dumplings-Huaiyang Delight

装



订

招牌东海黄鱼面 🍴 🐟 🌿

Yellow Croaker Noodles

¥ 88 / 位 Person

位



鱼汤面 🍴 🐟

Shanghai Style Noodles  
in Fish Broth

¥58 / 位 Person

置

扬州炒饭 🍴 🐷 🐟 🥚 🌿

Yangzhou Style Fried Rice

¥ 98 / 份 Portion

图：扬州炒饭 Yangzhou Style Fried Rice

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感，请告知服务人员。

🍴 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🐟 海鲜 Seafood / 🌿 坚果 Nuts / 🌿 豆类 Bean / 🥚 蛋类 Eggs / 🌿 奶制品 Dairy / 🌿 谷物 Grains / 🌿 素食 Vegetarian

# 点心 / 小吃 - 粤菜精选

Dim Sum / Snack - Cantonese Delight



香煎腐皮卷 (3件) 🍴 🌿

Pan-fried Bean Curd Roll (3 pieces)

¥ 68 / 份 Portion



夏宫招牌焗餐包 (3件) 🍴 🌿 🍷

Baked Barbecued  
Pork Bun (3 pieces)

¥ 48 / 份 Portion



鲜虾炸春卷 (3件) 🍴 🌿

Deep-fried Spring Roll  
with Shrimp (3 pieces)

¥ 52 / 份 Portion

装

订

位

置

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

# 点心 / 小吃 - 粤菜精选

Dim Sum/Snack-Cantonese Delight



## 蜂巢荔芋角 (3件) 🍴🐷🌊🌰

Deep-fried Dumpling with  
Mashed Taro (3 pieces)

¥ 48 / 份 Portion

南方名点,选用广西荔浦所产的香芋为原料,用芋泥做皮,料以鲜虾仁、萝卜干为主料,下油锅煎制而成,皮色金黄像蜂巢一般,外酥里嫩,口感丰富。

Premium taro from Lipu in Guangxi is used to make the crisp, honeycomb-like wrappers for these dumplings. The filling is made from fresh shrimps and savoury dried radish.

## X.O.酱炒萝卜糕 🍴🌊🌰🌱

Sautéed Turnip Cake with Bean  
Sprouts and X.O. Sauce

¥ 68 / 份 Portion

## 山竹牛肉球 (3件) 🌱

Steamed Beef Ball with Deep-  
fried Bean Curd Skin (3 pieces)

¥ 42 / 份 Portion

## 蟹子烧麦皇 (4件) 🍴🌊🌰

Steamed Siu Mai with Crab  
Roe (4 pieces)

¥ 68 / 份 Portion

## 蚝皇叉烧包 (3件) 🍴🐷

Steamed Barbecued  
Pork Bun (3 pieces)

¥ 42 / 份 Portion

## 夏宫虾饺皇 (4件) 🍴🌊🌰

Signature Shrimp  
Dumpling (4 pieces)

¥ 68 / 份 Portion

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🍴 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🌊 海鲜 Seafood / 🌰 坚果 Nuts / 🌱 豆类 Bean / 🍳 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌿 素食 Vegetarian

# 点心 / 小吃 - 粤菜精选

Dim Sum/Snack-Cantonese Delight



## 龙虾灌汤饺 🍜🍲🥟

Steamed Soup Dumpling with Lobster Meat

¥ 78 / 位 Person

广东的特色名吃，已有数百年历史。以面粉为主料，琼脂为辅料，皮薄馅大，精选鲜活龙虾肉，口感鲜美，回味无穷。

Prepared according to centuries-old Cantonese cooking techniques, the thin, delicate skin of these dumplings holds a substantial filling made from fresh lobster meat.



## 鲍汁凤爪 🍜🍲🥟

Chicken Feet in Abalone Sauce

¥ 98 / 份 Portion

将鲍鱼与鸡肉、金华火腿文火细煲8小时后取汤汁精华，将洗净的鸡爪放入汤汁中炖至入味，鲜香四溢，令人大快朵颐。

Chicken feet from a premium breed that was a favourite of the Imperial Palace are cooked gently in a rich, savoury broth made from abalone chicken and Jinhua ham that is first simmered for over eight hours.

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 点心 / 小吃 - 淮扬菜精选

Dim Sum/Snack-Huaiyang Delight



脆皮鲜虾带子红米肠 🐷 🌾

Steamed Red Rice Flour Roll  
with Shrimp and Scallop

¥ 78 / 份 Portion



港式炸两肠 🐷 🌾

Steamed Rice Flour Roll  
with Hong Kong Dough Stick

¥ 48 / 份 Portion

大排档混酱肠粉 🐷 🌾

Steamed Rice Flour Roll  
with Mixed Sauce

¥ 38 / 份 Portion

叉烧布拉肠粉 🐷 🌾

Steamed Rice Flour Rolls  
with Barbecued Pork

¥ 52 / 份 Portion



千层松糕 (2件) 🥚 🌾 🌾

Steamed Layered  
Pancake (2 pieces)

¥ 48 / 份 Portion



黑松露菌皇饺 (3件) 🌾

Steamed Mushroom Dumpling  
with Black Truffle (3 pieces)

¥ 68 / 份 Portion

酱皇蒸凤爪

Steamed Chicken Feet  
with Black Bean Sauce

¥ 42 / 份 Portion

金蒜蒸排骨 🐷

Steamed Pork Ribs  
with Garlic

¥ 48 / 份 Portion

装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对一些食物敏感, 请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🌊 海鲜 Seafood / 🌰 坚果 Nuts / 🫘 豆类 Bean / 🥚 蛋类 Eggs / 🥛 奶制品 Dairy / 🌾 谷物 Grains / 🌱 素食 Vegetarian

# 点心 / 小吃 - 淮扬菜精选

Dim Sum/Snack-Huaiyang Delight



## 淮扬小笼包 (3件) 🍲 🍴 🍵

Steamed Minced Pork Dumpling (3 Pieces)

¥ 48 / 份 Portion

1925年起源于芜湖的中华老字号企业“同庆楼”这小小一只汤包，从购买原材料到成品出要经过12个小时，十余道传统手工艺心制作，仅通汁的烹制这一项，就用猪皮等熬制至少4个小时。

These steamed soup dumplings, also known as xiaolongbao were created in Wuhu in 1925 by time honoured brand Tong Qing Lou. Seemingly simple, the delicate dumplings take more than 12 hours to make including making the rich pork soup that waits inside.



## 黄桥烧饼 (3件) 🍲 🍴 🍵

Huangqiao Sesame Cake (3 pieces)

¥ 48 / 份 Portion

## 梅干菜烧饼 (3件) 🍲 🍴 🍵

Preserved Vegetable with Baked Sesame Cake (3 Pieces)

¥ 48 / 份 Portion

图：梅干菜烧饼 Preserved Vegetable with Baked Sesame Cake

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置

# 点心 / 小吃 - 淮扬菜精选

Dim Sum/Snack-Huaiyang Delight

装

订



三鲜煎锅贴 (3件) 🐷🦐🌿

Pan-fried Pork and Shrimp  
Dumpling (3 pieces)

¥ 48 / 份 Portion



淮扬大馄饨 🌿🌿

Huaiyang Style  
Wonton Soup

¥ 48 / 位 Person

位



水晶茼蒿烧麦 (4件) 🌿

Steamed Siu Mai with Crowndaisy  
(4 pieces)

¥ 48 / 份 Portion



桂花米糕 (4件) 🌿🌿

Steamed Cake  
with Osmanthus (4 pieces)

¥ 48 / 份 Portion

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

👑 招牌菜 Signature Dish / 🐷 猪肉 Pork / 🦐 海鲜 Seafood / 🌿 坚果 Nuts / 🌿 豆类 Bean / 🥚 蛋类 Eggs / 🌿 奶制品 Dairy / 🌿 谷物 Grains / 🌿 素食 Vegetarian

# 点心 / 小吃 - 粤菜精选

Dim Sum/Snack-Cantonese Delight



## 陈皮红豆沙

Sweetened Red Bean Soup  
with Dried Orange Peel

¥ 48 / 位 Person

## 雪莲子炖梨脯

Stewed Pear Breast  
with Snow Lotus Seeds

¥ 48 / 位 Person

## 蛋白杏仁露

Almond Milk with Egg White  
and Fresh Milk

¥ 38 / 位 Person

优选官燕，雪梨和桂蜜，清爽甘甜，是一道粤菜点名。

A Cantonese dessert that draws on the nourishing, hydrating properties of snowpears and pomelo, steamed together with premium birds nest.

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置



# 点心 / 小吃 - 粤菜精选

Dim Sum/Snack-Cantonese Delight

飘香榴莲果 (3件) 🍷 🍷 🍷

Durian Tart (3 pieces)

¥ 68 / 份 Portion



芒果冻布丁 🍷 🍷

Chilled Fresh Mango Pudding

¥ 38 / 位 Person



椰香水果捞

Coconut with Mixed Fruit

¥ 68 / 位 Person



杨枝甘露 🍷

Chilled Mango Cream  
with Pomelo

¥ 48 / 位 Person



酥皮迷你蛋挞 (3件) 🍷 🍷 🍷

Baked Egg Tart with Fresh  
Milk (3 pieces)

¥ 42 / 份 Portion



时令鲜果盘

Seasonal Fruits Plate

¥ 48 / 位 Person



蜂蜜龟苓糕 🍷

Chilled Jelly with Honey

¥ 38 / 位 Person



装

订

位

置

If you are allergic to certain food ingredients, please advise our service associates. 如果您对某些食物敏感, 请告知服务人员。

🍷 招牌菜 Signature Dish / 🍷 猪肉 Pork / 🍷 海鲜 Seafood / 🍷 坚果 Nuts / 🍷 豆类 Bean / 🍷 蛋类 Eggs / 🍷 奶制品 Dairy / 🍷 谷物 Grains / 🍷 素食 Vegetarian

# 点心 / 小吃 - 淮扬菜精选

Dim Sum/Snack-Huaiyang Delight



## 雪莲子雨花石汤圆 🍡🍡🍡

Boiled Sesame Paste Dumplings  
with Snow Lotus seed

¥ 48 / 位 Person

雨花石汤圆，珍珠汤圆就像水润的雨花石，身上还有波浪形的花纹，入口软糯顺滑，味道清香爽口。

These glutinous rice dumplings have a delicate coloured pattern like pebbles after a spring rain on their wrappers, with a sweet and nutty sesame filling.



## 清炖芡实 🍡

Osmanthus Soup

¥ 38 / 位 Person

将冰糖与银耳熬成的胶汤炖制芡实，银耳汤的润滑让芡实更软糯，整个汤品更为香甜醇美。

A classic Chinese dessert soup made with fox nuts simmered in a mixture of rock sugar and white fungus.



## 核桃酪 🍡🍡

Sweetened Walnut Cream  
with Red Date

¥ 48 / 位 Person



## 茶香鲜奶冻 🍡

Tea-flavored Yogurt Pudding

¥ 48 / 位 Person

餐厅活动以及菜单菜品可能根据时令等因素有所调整，请以餐厅咨询结果为准

Restaurant activities and menu items may be adjusted based on seasonal factors. Please refer to the restaurant consultation results for details.

图片仅供参考，以实物为标准。

All pictures are no reference to the actual size of the dish.

以上价格均为人民币，并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税（如适用）。

All prices are in RMB and are inclusive of 10% service charge and any government taxes and value-added tax (where applicable) payable on the price together with the service charge.

装

订

位

置