



夏宫

| 欢乐相聚 | | 食在夏宫 |  
**SUMMER PALACE**  
A DELICATE FOOD LEGEND

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欢乐相聚 食在夏宫

## SUMMER PALACE A DELICATE FOOD LEGEND

夏宫餐厅已拥有三十多年餐饮历史，是香格里拉酒店集团的招牌餐厅之一。中国大饭店夏宫餐厅提供创意淮扬菜和传统粤菜菜单，并全新推介中国茶文化，特色茶式鸡尾酒和侍酒师独特推荐酒单—法国波尔多精选酒品。夏宫餐厅凭借创新经典的菜肴、细致周到的服务、高贵典雅的装修风格，为宾客带来舒适美好的用餐体验。夏宫是商务宴请、亲朋聚会的最佳场所。

Summer Palace is one of the signature restaurants in Shangri-La Group with a history of 30 years. The Summer Palace at China World Hotel, Beijing offers a creative Huaiyang cuisine in addition to its classic Cantonese menu; a renewed focus on Chinese tea culture; signature tea cocktails and exclusive sommelier's selection of French Bordeaux vintages. Through creative cuisine, impeccable service and beautiful interiors, Summer Palace delivers a unique, quintessentially luxurious experience to guests. It is the ideal choice of business banquet, celebration and friends gathering.

夏宫

SUMMER PALACE



**厨师精选**  
CHEFS' RECOMMENDATIONS



**粤菜精选**

CANTONESE DELIGHT

原盅淮杞炖响螺 [R] 101 Per Person ¥108/位  
Double-boiled Sea Whelk Soup with Medlar

金沙香蒜焗虾球 [R] 102 Portion ¥148/份  
Baked Prawn with Garlic

金蒜美味牛仔骨 [R] 103 Portion ¥128/份  
Pan-fried Beef Short Rib with Crispy Garlic

香三杯鲳鱼煲 [R] 104 Portion ¥188/份  
Sizzling Cod Fish in Clay Pot

翠苗双色澳洲龙虾 [R] [S] 105 每斤 / Per 500 gm ¥898  
Sautéed Australian Lobster Ball with Spicy Sauce and Oyster Sauce

**淮扬菜精选**

HUAIYANG DELIGHT

淮扬双味河虾 [R] 106 Portion ¥258/份  
Sautéed Shrimp and Deep-fried Shrimp with Salt and Pepper Sauce

茄香河鳗 [R] 107 Portion ¥168/份  
Braised River Eel with Eggplant

夏宫元宝肉 [R] [P] 108 Portion ¥98/份  
Braised Pork with Egg

肉末鲜鲍蒸水蛋 [R] [P] 109 Per Person ¥68/位  
Steamed Egg with Minced Pork and Fresh Abalone



# 风味凉菜

## APPETIZERS & COLD DISHES



110

太白鸡 110  
Chicken in Hua Diao Wine

Portion ¥58/份

扬州盐水鸭 [R] 111  
Yangzhou Salty Duck

Portion ¥48/份

冰镇秋葵 [S] 112  
Ice Okra with Spicy Sauce

Portion ¥52/份

冰宫肴肉 [R] [P] 113  
Terrine of Pork with Chinese Herbs

Portion ¥40/份

老醋海蜇 [R] 114  
Jelly Fish Marinated with Sweetened Dark Vinegar Sauce

Portion ¥72/份

老醋萝卜脆 [R] 115  
Turnip Marinated with Vintage Vinegar

Portion ¥35/份

牛筋冻 116  
Terrine of Beef Tendon

Portion ¥58/份

香卤鸭舌 117  
Marinated Duck Tongue

Portion ¥78/份



113

### 风味凉菜

#### APPETIZERS & COLD DISHES

糟三鲜 [P] 118  
River Shrimps and Green Beans with Pig's Ear in Osmanthus Wine

Portion ¥68/份

葱香杏鲍菇 119  
Fresh Mushrooms Marinated with Onion Oil

Portion ¥28/份

蒜泥拍黄瓜 120  
Marinated Cucumber with Garlic

Portion ¥35/份

水晶番茄冻 121  
Terrine of Tomato

Portion ¥28/份

马兰干张卷 122  
Wild Vegetable in Dry Bean Curd Roll

Portion ¥52/份



114



115



121

# 粤港烧卤

## BARBECUED & MARINATED

- 北京片皮鸭(二食) **123** Whole ¥248/只  
Beijing Duck - Two Courses
- 琵琶乳猪件 **[P] 124** Portion ¥148/份  
Barbecued Sliced Suckling Pig
- 乳猪拼盘 **[P] 125** Portion ¥158/份  
Suckling Pig and Barbecued Meat Platter
- 烧味拼盘 **126** Portion ¥85/份  
Barbecued Meat Platter
- 化皮烧肉砖 **[P] 127** Portion ¥88/份  
Crispy Roasted Pork
- 广东金牌烧鹅 **[R] 128** Portion ¥85/份  
Cantonese Style Roasted Goose
- 炭烧水晶叉烧 **[P] 129** Portion ¥78/份  
Barbecued Pork with Honey Sauce
- 南乳烧鸡 **130** Half ¥78/半只  
Deep-fried Crispy Chicken
- 白切三黄鸡配葱油鲜沙姜汁 **131** Portion ¥85/份  
Poached Chicken with Flavoured Ginger Sauce
- 明炉烧鸭 **132** Portion ¥60/份  
Cantonese Style Roasted Duck



# 汤 / 羹

## SOUPS



- 福建佛跳墙 **133** Per Person ¥698/位  
Mini "Buddha Jumps Over The Wall", Fujian Style
- 夏宫海鲜酸辣汤 **[S] 134** Per Person ¥52/位  
Summer Palace Spicy Seafood Soup, Sichuan Style
- 花胶人参炖鸡汤 **135** Per Person ¥98/位  
Double-boiled Fresh Ginseng with Chicken and Fish Maw Soup
- 长白山珍汤 **136** Per Person ¥60/位  
Double-boiled Bamboo Pith and Wild Mushroom Soup
- 花旗参金丝枣炖鲜鲍 **137** Per Person ¥102/位  
Double-boiled Fresh Abalone and Ginseng with Red Dates
- 金瑶红花汁烩豆花 **138** Per Person ¥52/位  
Braised Bean Curd and Shredded Conpoy with Saffron Sauce
- 浓汤竹笙鱼肚羹 **139** Per Person ¥78/位  
Braised Fish Maw with Bamboo Pith in Superior Broth

[R] 特别推荐菜 Recommendation dishes [N] 含果仁 Dishes with nuts [P] 含猪肉 Dishes with pork [S] 辛辣 Spicy dishes [DF] 淮阳菜 Huaiyang style  
菜品图片仅供参考, 以实物为准。All dishes will be based on actual presentation. 所有价格为人民币并加收15%服务费。All prices are in RMB and subject to 15% service charge.  
如果您对某些食物敏感, 请告知服务人员。If you are allergic to certain food ingredients, please advise our service associate.

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汤、羹  
SOUP  
SUMMER PALACE

- 广式例汤 [140] Per Person ¥50/位  
Home-made Daily Soup
- 霸王鳖鸡(3-4位) [H] [141] Portion ¥248/份  
Double-boiled Chicken and Turtle (serving for 3-4 persons)
- 江南壶中鲜 [H] [142] Per Person ¥132/位  
Double-boiled Cordyceps Flower Soup with Fish Maw
- 羊肚菌炖活海参 [R] [H] [143] Per Person ¥258/位  
Double-boiled Sea Cucumber with Mushroom
- 文思豆腐羹 [H] [144] Per Person ¥40/位  
Shredded Bean Curd Soup Braised with Shrimp, Jinhua Ham, Egg and Vegetables
- 蟹粉狮子头 [P] [H] [145] Per Person ¥50/位  
Braised Pork Ball and Crab Meat in Superior Soup
- 泉水炖松茸 [H] [146] Per Person ¥62/位  
Double-boiled Matsutake Soup



142



145

鲍鱼 / 燕窝 / 海味  
CHINESE DELICACIES



147



151

- 虾子粉烧原条辽参 [147] Per Person ¥238/位  
Braised Sea Cucumber with Shrimp Powder
- 山椒红花汁煨辽参 [148] Per Person ¥258/位  
Braised Sea Cucumber with Chili and Saffron Sauce
- 铁棍山药葱烧辽参 [H] [149] Per Person ¥288/位  
Braised Sea Cucumber with Chinese Yam and Spring Onion
- 有机小米煮辽参 [R] [H] [150] Per Person ¥268/位  
Braised Sea Cucumber in Millet Soup
- 蚝皇香扣6头南非鲍 [151] Per Person ¥990/位  
Braised "6-headed" Whole South African Abalone in Superior Oyster Sauce
- 蚝皇白灵菇扣20头中东鲍 [152] Per Person ¥1200/位  
Braised "20-headed" Whole Middle Eastern Abalone with Mushroom in Superior Oyster Sauce
- 香扣澳大利亚2头汤鲍扒鹅掌 [153] Per Person ¥498/位  
Braised "2-headed" Whole Australian Abalone with Goose Web in Oyster Sauce
- 香扣日本花菇25头南非干鲍 [154] Per Person ¥288/位  
Braised "25-headed" Whole South African Abalone and Japanese Mushroom
- 黄焖原只花胶扒6头海皇鲍 [155] Per Person ¥248/位  
Braised Whole Abalone with Fish Maw in Saffron Sauce

宫廷浓汤官燕 **156** Per Person ¥688/位  
Braised Imperial Bird's Nest in Superior Broth

高汤红烧官燕 **157** Per Person ¥688/位  
Braised Imperial Bird's Nest in Superior Soup

鲜拆蚧肉烩燕窝 **158** Per Person ¥328/位  
Braised Bird's Nest with Crab Meat

原只木瓜炖官燕 **159** Per Person ¥698/位  
Double-boiled Imperial Bird's Nest in Whole Papaya

蛋白杏仁官燕 **160** Per Person ¥688/位  
Double-boiled Imperial Bird's Nest with Almond Cream

冰花金丝枣炖官燕 **161** Per Person ¥688/位  
Double-boiled Imperial Bird's Nest with Red Date and Rock Sugar



157



159



## 游水活海鲜 LIVE SEAFOOD



苏眉 **162** 每斤 / Per 500 gm ¥1980  
Su Mei Fish

清蒸  
Steamed

东星斑 **163** 每斤 / Per 500 gm ¥1058  
Star Garoupa

清蒸, 过桥  
Steamed, Poached in Superior Broth

多宝鱼 **164** 每斤 / Per 500 gm ¥168  
Turbot

清蒸, 椒盐, 豆腐蒸, 乾坤  
Steamed, Deep-fried with Spicy Salt, Steamed with Bean Curd, Fried

石斑 **165** 每斤 / Per 500 gm ¥458  
Garoupa

清蒸, 椒盐, 豆腐蒸  
Steamed, Deep-fried with Spicy Salt, Steamed with Bean Curd

桂鱼 **166** 每斤 / Per 500 gm ¥168  
Mandarin Fish

清蒸, 古法蒸, 松子  
Steamed, Traditional Steamed, Deep-fried with Sweet and Sour Sauce

龙虾 **167** 每斤 / Per 500 gm ¥828  
Lobster

芝士焗, 刺身, 黑椒, 上汤焗, XO酱炒  
Sashimi, Baked with Cheese, Black Pepper, Baked in Superior Broth, Fried with XO Sauce

基围虾 **168** 每斤 / Per 500 gm ¥238  
Shrimp

白灼, 椒盐, 原笼蒸, 蒜茸蒸  
Poached, Spicy Salt, Steamed in Basket, Steamed with Minced Garlic

原只活鲍鱼 **169** 每只 / Per Piece ¥480  
Whole Baby Abalone

清蒸, 蒜茸蒸  
Steamed, Steamed with Minced Garlic

富贵虾 **170** 每斤 / Per 500 gm ¥668  
Mantis Shrimp

椒盐, 蒜茸蒸  
Spicy Salt, Steamed with Minced Garlic

澳洲鲜鲍鱼 **171** 每斤 / Per 500 gm ¥858  
Whole Australian Fresh Abalone

堂灼  
Cooking Show



# 海鲜 SEAFOOD



辣子汁兰度玉带海螺片 [S] 172 Portion ¥ 128/份  
Wok-fried Sliced Sea Whelk and Scallop with Spicy Sauce

香焗黑椒粉丝膏蚧煲 173 Portion ¥ 198/份  
Wok-fried Green Crab and Vermicelli with Black Pepper Sauce

顺德桂花炒瑶柱 174 Portion ¥ 82/份  
Sautéed Conpoy with Egg

泰汁香煎银鳕鱼 175 Portion ¥ 148/份  
Deep-fried Cod Fish with Thai Sauce

红烧黄鱼(干煎) [H] 176 Portion ¥ 88/份  
Pan-fried or Braised Yellow Croaker

盐酥多宝鱼柳 177 Portion ¥ 148/份  
Deep-fried Turbot Fillet with Salt and Pepper

红汤蒸鲟鱼 [R] [H] 178 Portion ¥ 488/份  
Steamed Herring Huaiyang Style

清炒河虾仁 [H] 179 Portion ¥ 178/份  
Stir-fried River Shrimps



## 海鲜 SEAFOOD

SUMMER PALACE

上汤黄油焗大明虾(配伊面底) 180 Portion ¥ 82/份  
Braised King Prawn with Butter and Superior Soup (served with noodles)

龙井虾仁 [H] 181 Portion ¥ 158/份  
Sautéed Shrimps with Long Jing Tea

松鼠桂鱼 [H] 182 每斤 / Per 500 gm ¥ 168  
Crispy Mandarin Fish Glazed with Sweet and Sour Sauce

干贝酱金蒜泡明虾球 183 Portion ¥ 182/份  
Sautéed Prawn with Garlic and Conpoy Sauce

淮扬炒软兜 [R] [H] 184 Portion ¥ 88/份  
Sautéed Eel Huaiyang Style

茶香椒盐河虾 [H] 185 Portion ¥ 128/份  
Deep-fried River Shrimps with Salt, Pepper and Tea Flavour

冰糖甲鱼 [H] 186 Portion ¥ 128/份  
Braised Turtle with Rock Sugar and Home-made Sauce

扒烧鱼头豆腐 [H] 187 Portion ¥ 172/份  
Braised Fish Head and Tofu with Thick Brown Sauce

川汁炒虾仁 188 Portion ¥ 118/份  
Sautéed Shrimps with Chilli Sauce

天府水煮桂鱼 [S] 189 每斤 / Per 500 gm ¥ 168  
Mandarin Fish Fillet Cooked in Spicy Oil

麻辣年糕炒虾仁 [S] [H] 190 Portion ¥ 88/份  
Sautéed Shrimps and Rice Cake with Spicy Sauce

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## 家禽 POULTRY



芙蓉龙虾汁香煎鹅肝 **191** Per Person ¥168/位  
Pan-fried Goose Liver with Egg White and Lobster Sauce

干葱豉油皇煎鸡球 **192** Portion ¥78/份  
Sautéed Chicken Ball with Shallot in Soy Sauce

脆椒大千酥子鸡 **[S] 193** Portion ¥78/份  
Sautéed Sliced Chicken with Chilli

野山椒鹅肝烧茄子 **194** Portion ¥98/份  
Braised Eggplant with Goose Liver and Pepper

海南酱吊炸鸡 **195** Half ¥82/半只  
Deep-fried Chicken with Hainanese Sauce

燕麦韭黄火鸭松 **196** Portion ¥68/份  
Sautéed Duck Meat with Yellow Leek and Oatmeal

山米椒小葱炒土鸡蛋 **[S] 197** Portion ¥56/份  
Sautéed Egg with Chilli and Onion

韭黄银芽炒鸭丝 **198** Portion ¥68/份  
Sautéed Shredded Duck with Yellow Leek and Bean Sprout

沙锅辣香鸡 **[S] [H] 199** Portion ¥78/份  
Braised Spicy Chicken in Clay Pot

歌乐山辣子鸡虾 **[S] 200** Portion ¥278/份  
Sautéed Chicken and King Prawn Sichuan Style

宫保鸡球 **[N] [S] 201** Portion ¥88/份  
Sautéed Boneless Chicken with Chilli and Peanuts



195



## 猪 / 牛 / 羊 MEAT (PORK, BEEF, LAMB)



堂煎澳洲雪花和牛 **202** Per Person ¥498/位  
Pan-fried Australian Wagyu Beef with Home-made Sauce

锅煎雪龙和牛排 **203** Per Person ¥288/位  
Pan-fried Chinese Wagyu Beef with Home-made Sauce

老干妈蝴蝶骨 **[P] [S] 204** Portion ¥102/份  
Deep-fried Spare Ribs with Spicy Sauce

豆豉虎皮尖椒炒卤肉 **[R] [P] [S] 205** Portion ¥72/份  
Braised Pork with Black Bean Paste and Hot Pepper

鲜菠萝什果咕咾肉 **[P] 206** Portion ¥78/份  
Sweet and Sour Pork with Fresh Pineapple and Seasonal Tropical Fruit

京葱爆黑豚肉方 **[P] 207** Portion ¥138/份  
Roasted "Japanese" Pork Loin with Leek in Soy Sauce

黑椒焗羊排 **208** Portion ¥90/份  
Oven-baked Lamb Rack with Black Pepper Sauce

云南头菜蒸肉筋 **[P] 209** Portion ¥62/份  
Steamed Sliced Pork with Preserved Vegetable

咖喱牛腩煲 **[R] 210** Portion ¥72/份  
Beef Brisket Cooked in Curry Sauce

猪、牛、羊  
MEAT (PORK, BEEF, LAMB)

SUMMER PALACE

中式煎牛柳 [211] Portion ¥80/份  
Pan-fried Beef Fillet "Chinese Style"

孜然羊肉 [212] Portion ¥56/份  
Sautéed Lamb with Dry Cumin

阿叔烤排骨 [H] [213] Portion ¥178/份  
Braised Spare Ribs in Special Sauce (4 - 6 persons)

香醇牛排骨 [S] [H] [214] Portion ¥248/份  
Hot and Spicy Beef Short Loin (4 - 6 persons)

石锅红烧栗子牛尾 [H] [215] Portion ¥158/份  
Braised Ox tail with Chestnut in Clay Pot

家常回锅肉 [P] [S] [216] Portion ¥98/份  
Twice Cooked Pork with Green Pepper and Chili

蜀香水煮牛肉 [S] [217] Portion ¥138/份  
Sliced Beef Cooked in Spicy Oil

腐皮麻婆豆腐煲 [S] [218] Portion ¥55/份  
Braised Tofu with Dry Bean Curd and Spicy Sauce in Clay Pot

小米椒浸酸汤雪龙牛 [R] [S] [219] Portion ¥288/份  
Boiled Beef in Hot and Sour Soup



211



213



地方风味  
LOCAL SPECIALTIES



榄菜肉末四棱豆 [P] [220] Portion ¥52/份  
Sautéed Green Beans with Minced Pork and Preserved Vegetable

生嗜虾酱唐生菜煲 [R] [221] Portion ¥72/份  
Sautéed Chinese Lettuce with Dried Shrimp Paste Served in Clay Pot

鱼香茄子 [P] [222] Portion ¥55/份  
Braised Eggplant with Minced Pork

榄油黑椒焗野菌 [R] [223] Portion ¥65/份  
Sautéed Assorted Mushrooms with Black Pepper in Olive Oil

虫草花浓汤浸黑木耳 [224] Portion ¥88/份  
Boiled Black Fungus and Cordyceps in Superior Broth

鲍汁银杏四宝蔬 [R] [N] [225] Portion ¥68/份  
Braised Assorted Vegetables with Ginkgo in Abalone Sauce

扬州大煮干丝 [R] [H] [226] Portion ¥70/份  
"Yang Zhou" Shredded Dried Bean Curd Simmered with Jinhua Ham, Shredded Chicken and Shrimp

芥菜炒年糕 [H] [227] Portion ¥50/份  
Sautéed Rice Cake with Wild Vegetable

白菜粉丝冻豆腐 [H] [228] Portion ¥48/份  
Braised Tofu and Chinese Cabbage with Vermicelli in Clay Pot



220



226



222



227



# 健康素食

## VEGETARIAN DISHES



七味香酥豆腐粒 [R] [S] 229  
Deep-fried Bean Curd with Spicy Herb

Portion ¥58/份

枸杞汁素蒸滑豆腐 220  
Steamed Tofu with Chinese Wolfberry Sauce

Portion ¥58/份

客家鸳鸯豆腐煲 231  
Braised Two Kinds of Bean Curd

Portion ¥88/份

什菌粉丝杂菜煲 232  
Stewed Assorted Vegetables and Mushroom with Vermicelli

Portion ¥62/份

山药木耳炒南瓜 233  
Sautéed Pumpkin with Chinese Yam and Fungus

Portion ¥60/份

拍蒜豉汁炒凉瓜 234  
Fried Balsam Pear with Garlic and Bean Paste

Portion ¥56/份

南乳银杏百合炒莲藕 [N] 235  
Wok-fried Gingko, Lily Bulb and Lotus Root with Fermented Bean Curd Sauce

Portion ¥70/份

素炒三丝 236  
Sautéed Mushroom, Bamboo Shoot and Carrot

Portion ¥50/份

### 健康素食

SUMMER PALACE

### VEGETARIAN DISHES

姜糖酒炒兰度 237  
Sautéed Kale with Ginger Sauce

Portion ¥56/份

家乡梅菜蒸菜心 238  
Steamed Choi Sum with Preserved Vegetable

Portion ¥56/份

蒜茸芦笋 239  
Fried Asparagus with Garlic

Portion ¥70/份

清炒时蔬 240  
Stir-fried Seasonal Vegetable

Portion ¥62/份

丝瓜榨菜毛豆 [H] 241  
Sautéed Loofah and Mustard with Green Bean

Portion ¥62/份

素烧双冬 [H] 242  
Braised Black Mushroom and Bamboo Shoot

Portion ¥62/份





# 主食 / 点心

## RICE, NOODLES AND SAVOURY DIM SUM



245

**XO酱干炒牛河** 245  
Fried Rice Noodles and Sliced Beef with XO Sauce

Portion ¥ 85 / 份

**手撕鸡新竹汤米粉** 244  
Shredded Chicken in Rice Noodles Soup

Portion ¥ 85 / 份

**星洲炒米粉** 245  
Sautéed Vermicelli with Seafood

Portion ¥ 85 / 份

**瑶柱蛋白炒饭** 246  
Fried Rice with Conpoy and Egg White

Portion ¥ 85 / 份

**碧绿叉烧炒饭** 247  
Sautéed Rice and Barbecued Pork with Vegetable

Portion ¥ 85 / 份

**鲍汁章鱼鸡粒饭** 248  
Fried Rice, Diced Chicken and Octopus with Abalone Sauce

Portion ¥ 85 / 份

**扬州炒饭 [R]** 249  
Fried Rice "Yang Zhou" style

Portion ¥ 80 / 份

**茼蒿炒饭 [H]** 250  
Fried Rice with Tong Hao Vegetables

Portion ¥ 60 / 份



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# 主食 / 点心

SUMMER PALACE

# RICE, NOODLES AND SAVOURY DIM SUM

**一品鲍汁长寿面** 251  
Braised Noodles in Abalone Sauce

Portion ¥ 68 / 份

**银芽豉油皇炒生面** 252  
Fried Noodles with Bean Sprout and Soy Sauce

Portion ¥ 68 / 份

**担担面** 253  
Dan Dan Noodles

Per Person ¥ 40 / 位

**葱油拌面 [H]** 254  
Poached Noodles in Shallot Oil

Per Person ¥ 30 / 位

**鱼汤面 [R] [H]** 255  
Shanghainese Noodles in Fish Broth

Per Person ¥ 30 / 位

**阳春面 [H]** 256  
White Noodles in Soup

Portion ¥ 22 / 份



254



255



261

猪肉白菜饺子 [P] 257  
Boiled Pork and Cabbage Dumpling

6 Pieces ¥36/6只

鸡蛋韭菜饺子 258  
Boiled Egg and Chive Dumpling

6 Pieces ¥36/6只

三鲜猪肉饺子 [P] 259  
Boiled Pork and Seafood Dumpling

6 Pieces ¥45/6只

淮扬大馄饨 [H] 260  
Wonton Soup "Huaiyang" Style

6 Pieces ¥45/6只

淮扬小笼包 [R] [P] [H] 261  
Steamed Minced Pork Dumpling

3 Pieces ¥36/3只

黄桥烧饼 [R] [P] [H] 262  
Baked Minced Pork and Diced Spring Onion in Puff Pastry

Portion ¥30/份

萝卜丝酥饼 263  
Baked Crispy Pastry Wrapped with Shredded Radish

Portion ¥30/份

佛手酥 [R] [H] 264  
Crispy Pastry Wrapped with Red Bean Paste

Portion ¥30/份



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## 甜品 DESSERTS



川贝蜜饯雪梨 265  
Double-boiled Pear and Crystallised Fruit with Chinese Herb

Per Person ¥48/位

水晶桂花冻糕 266  
Chilled Honey Jelly

Per Person ¥22/位

香滑芝麻糊汤圆 [N] 267  
Boiled Sesame Paste with Dumpling

Per Person ¥25/位

莲子红豆沙 [N] 268  
Sweetened Red Bean Cream with Lotus Seed

Per Person ¥22/位

木瓜炖鲜奶杏仁露 269  
Double-boiled Sweetened Almond Cream with Fresh Milk and Papaya

Per Person ¥50/位

芒果冻布丁 [R] 270  
Chilled Fresh Mango Pudding

Per Person ¥30/位

杨枝甘露 [R] 271  
Chilled Mango Cream with Pomelo Peel

Per Person ¥38/位

蜂蜜龟苓糕 272  
Chilled Herbal Jelly with Honey

Per Person ¥28/位

核桃烙 [R] [N] [H] 273  
Sweetened Walnut Cream

Per Person ¥28/位

桂花酒酿丸子 [H] 274  
Sweetened Mini Glutinous Rice Dumpling Flavoured with Osmanthus Wine

Per Person ¥25/位

香芋西米露 [R] 275  
Sweetened Sago Cream with Taro

Per Person ¥22/位

合时鲜果盆 276  
Seasonal Cut Fruit Platter

Per Person ¥48/位



265



275



