

# 香 十 味





广府意头菜，捞起捞起捞到风生水起，顺德传统以鱼生为主，这次结合本港6两深海大红螺，经过冰镇后口感爽、脆、弹牙，结合捞生的手法和冰盘的直观展现，提供给宾客食欲大开的色泽搭配，一捞“一帆风顺”，二捞“鸿运大吉”，三捞“万事如意”。越捞越高，步步高升，借助菜寓意祝各位贵宾的事业和生活风生水起。

A signature Cantonese dish, "Prosperous Snail Slices" captures the essence of traditional fish sashimi culture from Shunde, blending it with 6 ounces of deep-sea giant red snails. Chilled to perfection, this dish offers a crisp, refreshing, and chewy texture. Through the visual presentation on an ice platter and the interactive method of "lifting" (捞), it creates a delightful color coordination that stimulates appetite. Each lift symbolizes good fortune: "Smooth Sailing", "Great Luck", and "Everything Goes Well", aiming to elevate the dining experience and bless everyone's life and career with prosperity.

🌊 风声水起捞螺片      ¥188/例  
Sliced Whelk with Seafood Sauce







## 🐔 鸡汤水晶鲍鱼冻      ¥128/例

Chicken Broth Crystal Abalone Jelly

优选赤肉、猪手、凤爪、鲜鸡肉、文火慢炖清鸡汤饱含浓厚胶原蛋白，韵味大，连3头鲜鲍鱼的韧糯、肉质极好，风味十足，醇香而揉合。

Selecting free-range chickens aged over a year, this dish is slowly stewed to produce a clear chicken broth rich in high-quality collagen. Combined with the tenacity and superior quality of three fresh Dalian abalones, it offers a full-bodied, mellow, savory experience.



## 🐔 清鸡汤采莲塘参      ¥98/位

Braised Chicken Soup with Fish Maw and Bamboo Shoots

这款汤品结合夏季莲藕及莲蓬的抽象造型，蕴含广东饮食文化深厚底蕴的，开胃靓汤，新鲜竹笙的脆甜配上猪展肉浓郁的肉香，汤头香浓且滋味浓郁。

This summer soup combines the abstract beauty of lotus roots and pods, deeply rooted in Cantonese dining culture as an "appetizing beautiful soup". The crisp sweetness of fresh bamboo pith complements the rich pork flavors, creating a rich and aromatic delight.





A signature dish from Xiangong, featuring a dual flavor fusion of Hong Kong-style typhoon shelter and creamy lobster bisque, presenting the lobster in a vibrant, majestic manner. This creation not only delivers a feast for the senses with its vivid presentation but also carries the auspicious meaning of fortune and success, making it the top choice for banqueting distinguished guests.

这是一道香宫招牌菜是由港式避风塘和龙虾汤芙蓉底双味融合，红红火火的龙虾身，气势磅礴的呈现感官，味道更是注入了很多港式美味记忆，展示着活灵活现的造型创意，龙虾也有独占鳌头代表鸿运当头寓意，是宴请贵宾的首选。

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乾坤双味小红龙  
Little Australian Lobster with Two Flavors

¥998/例





## 玉液太雕松叶蟹 ¥888/例

Steamed Pine Leaf Crab Eggs in Huadiao Wine

松叶蟹蟹肉饱满肥美，烹饪后的蟹身略甜的口味和丰富细腻的肉质越发凸显，花雕若隐若现的香醇，而融入了蟹之精华的玉液芙蓉，细腻中透着蟹的醇美，一口下去鲜甜的肉汁在舌尖肆意弥漫，纤维细腻不粘连，来自海水的淡淡咸味与鲜甜平衡在一起尽是新鲜味道。

Snow crab meat, known for its plump and succulent nature, becomes even more prominent in flavor post-cooking. The subtle aroma of Huadiao wine blends perfectly with the crab's essence in the jade dew egg white sauce, offering a delicate, sweet, and fresh experience with every bite.



来自海洋的馈赠，老虎斑含有丰富的蛋白质、多种维生素和微量元素，营养丰富，肉味甘美。香宫采取砂锅姜葱焗的烹饪方式呈现满屋飘香，即体现出鱼肉的鲜味，也以火焰的呈现方式祝福着各位贵宾事业“红红火火”、“蒸蒸日上”、生活“有滋有味”、“喜气洋洋”。

A gift from the sea, the tiger grouper, rich in protein, vitamins, and minerals, is presented with a delicious, sweet taste. Cooked in a sandpot with ginger, the method fills the air with its aroma, highlighting the freshness of the fish while blessing guests with a prosperous "flaming" career and a flavorful, joyous life.

🐟 火焰桑拿老虎斑  
Steamed Grouper

¥698/例



一道经典的粤菜形式创新菜品，突出牛肉食材的嫩、以及师傅丰富的经验，考验锅的一款菜肴，虽为入口却已飘香四溢，入口现象浓郁，刺激味蕾的香气在口腔中徘徊，那一抹余韵再也难以忘怀，细细品尝回味无穷，牛肉的富含的汁水在口中扩散，尽是浓香味道。

An innovative Cantonese dish accentuating the tenderness of beef and the cooking mastery required, despite its simplicity at entry, this dish offers an overwhelmingly rich taste that tantalizes the taste buds, leaving a memorable aftertaste and rich beefy juices lingering in the mouth.



豉油糖安格斯牛肋 ¥398/例  
Roast Beef Ribs with Chiyou Juice



松露海参红烧肉 ¥398/例  
Truffle Braised Pork with Sea Cucumber  
松露海参红烧肉 ¥78/位  
Truffle Braised Pork with Sea Cucumber

精选谷饲中方去四边的精五花肉、在传统的酒香红烧肉的基础上推演出一款属于香宫的首创菜式，红烧肉肥、润、浓、香。而海参，寡淡无味结合肉的香气，色泽艳丽、唇齿留香演变出另一种独特风味。

A creative rendition on the Xianggong on the traditional red braised pork belly using grain-fed, fine-cut pork belly. Combined with the bland taste of sea cucumber, this dish evolves into a unique flavor with a luscious, fatty, rich, and fragrant profile.





🐟 浓汤玉菇煮鱼腐 ¥128 /例 (8粒)  
Handmade Fish and Tofu Soup with Mushrooms

🐟 浓汤玉菇煮鱼腐 ¥22 /位  
Handmade Fish and Tofu Soup with Mushrooms

鱼汤的浓郁和玉菜在沸腾的砂锅中将香味不停释放，质感变得更加圆润韧劲，吃起来带着浓浓的鱼汤鲜，柔嫩多孔的鱼腐饱吸鱼汤中的鲜味，入味且不破，从玉菜中流淌出来的鲜甜滋味融合，值得一品。

The richness of fish soup and jade vegetables continually releases its aroma in a boiling sandpot, enriching the texture and bringing out a strong umami taste. The tender, porous fish curd absorbs the essence of the soup, merging with the sweetness from jade vegetables to offer a remarkable taste.



🥘 荔浦芋鲍汁凤爪 ¥98 /例  
Lipu Taro with Abalone Sauce Phoenix Claws

粤菜的经典菜肴，优质胶原蛋白与维生素的双重结合、选用肉厚肥嫩的大凤爪，加上火腿、老鸡、瑶柱、赤肉、龙骨等熬制汤底，再与大凤爪一起小火煨至，产自广西荔浦市的炮弹芋头辅底，俗称荔浦芋，肉质酥软绵滑，鲍汁醇厚浓密，此道菜可称之为粤菜佳作之一。

A classic Cantonese dish combining high-quality collagen and vitamins, featuring tender, meaty phoenix claws stewed with ham, old chicken, scallops, red meat, and dragon bones for the soup base, complemented by Lipu taro from Guilin for a smooth, creamy texture and a rich, dense abalone sauce. This dish stands as one of the finest representations of Cantonese cuisine.



# 清韵

QING YUN



# 创意 冻菜



◆ 烟熏夏果银鳕鱼      ¥158/例  
Smoked Roasted Silver Cod with Macadamia Nuts

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🐟 豪华锦绣刺身拼盘 ¥498/例  
Deluxe Sashimi Platter

🐟 三文鱼刺身拼盘 ¥298/例  
Salmon Sashimi Platter

🐟 风味舟山脆蛰头 ¥128/例  
Zhoushan Style Jelly Fish Salad



🐟 袈裟目鱼大烤  
Boiled Cuttlefish with Dried Plum Sauce  
¥98 / 例



🐟 捞汁本港小海鲜  
Grab The Local Small Seafood in Sauce  
¥88 / 例





🐮 川汁麻酱牛展肉      ¥98/例  
Braised Beef with Sichuan Spicy Sauce



🐔 客家手撕盐焗鸡      ¥78/例  
Hakka Shredded Salt-baked Chicken



🐔 美极酱香鸭舌皇      ¥88/例  
Marinated Duck Tongue with Maggi Sauce



🐔 纹理山药拼鹅肝      ¥98/例  
Foie Gras with Yam Cake





陈醋蜜汁烧排骨  
Balsamic Pork Steak

¥88/例

水晶无骨猪手冻  
Braised Pork Hand Jelly

¥88 / 例



XO酱葱油松板肉  
Minced Pork with Shallot in XO Sauce

¥88 / 例







乌梅子酱青苹果      ¥58/例  
Green Apple with Black Plum Sauce





鲜椒生腌玉女瓜 ¥48/例  
Fresh Pickled Jade Melon with Fresh Pepper

松露时菜鲜沙拉 ¥58/例  
Truffle Seasonal Salad



巧手酱香萝卜皮 ¥48/例  
Qiaoshou Sauce-flavored Radish Skin

梅汁发酵百香果 ¥58/例  
Fermented Passion Fruit with Plum Juice



面条鱼伴紫白菜 ¥48/例  
Baby Whitebait Salad with Purple Cabbage



乳瓜花黑鸡纵菌 ¥58/例  
Chicken Mushrooms with Cucumber Flower



虾籽爽口嫩茭白 ¥48/例  
Refreshing and Tender wild Rice with Shrimp