

☆ ¥128/位

Braised Chicken with Mushroom and Fish Maw





参 海底椰炖竹丝鸡 ¥58/位
Sea Coconut Stewed with Bamboo Chicken

➡ 黑蒜唐排炖螺头 ¥68/位
Black Garlic Rib Stew with Whelk

松茸竹笙上素汤 ¥48/位 Vegetarian Soup with Bamboo Fungus

→ * 式日足料煲靓汤 ¥48/位 A Daily Selection of Soup







⇒海味臻品佛跳墙









→ 鲍汁 18 头干鲍鱼 ¥588/位 18 Dried Abalones in Abalone Sauce



🤊 鲍汁扣 3 头鲜鲍 ¥288/位 3 Fresh Abalones with Abalone Juice



🤊 金汤小米烩辽参 ¥298/位 Stewed Sea Cucumber with Millet Pumpkin Soup

🤋 粗粮浓汤烩辽参 ¥298/位 Coarse Grain Thick Soup with Sea Cucumber



果皇炖官燕

¥588/位(70g) ¥688/位(100g)

Stewed Guanyan with Fruit King

Stewed Bird's Nest with Papaya

红烧玉液烩官燕

¥588/位(70g) ¥688/位(100g)

🤊 金汤扣 30 头花胶

¥398/位

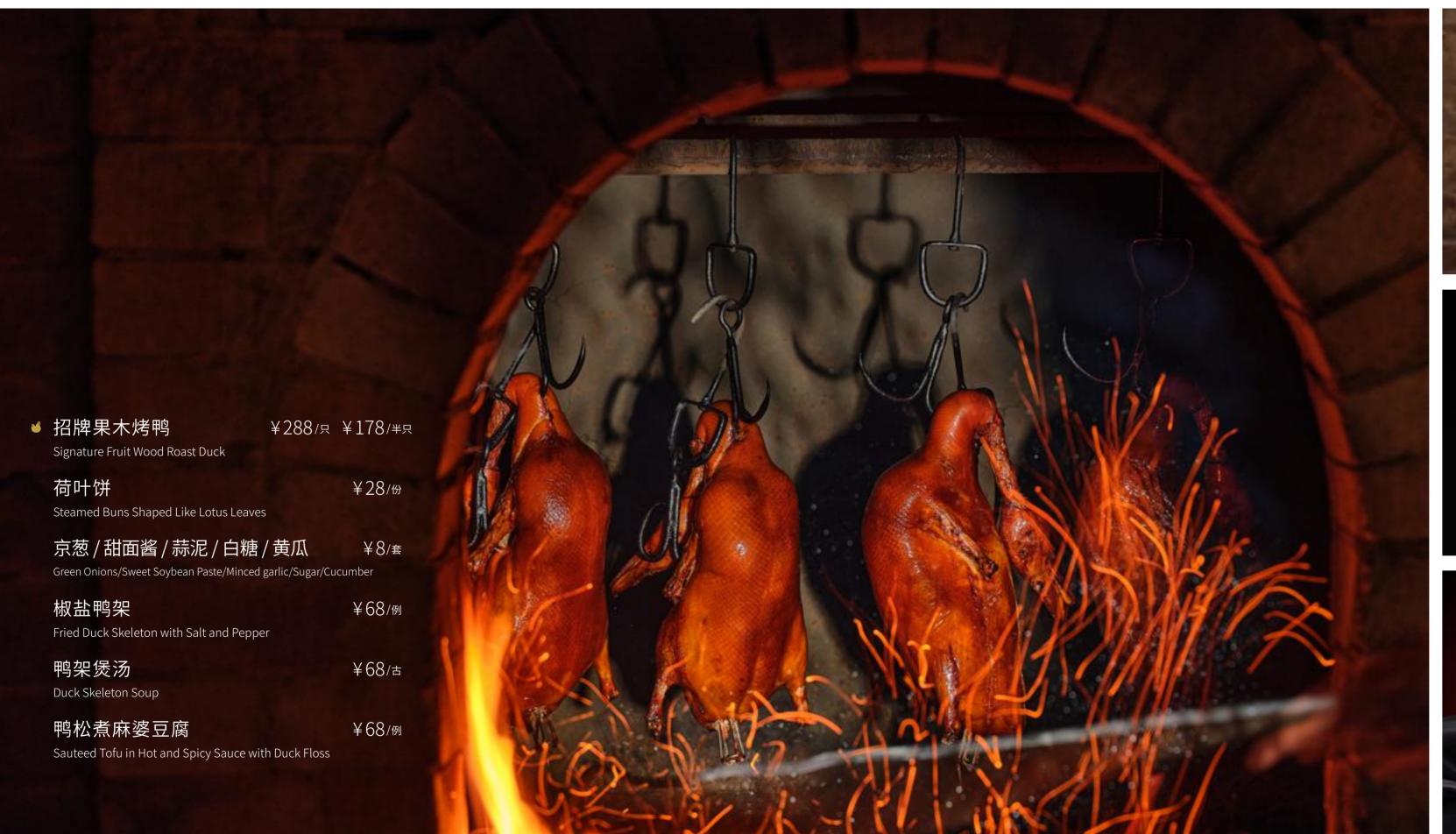
Jintangkou 30-head Fish Maw

🤊 麦仁煮 80 头花胶筒

¥298/位

Wheat Kernals Cooked with 80-head Fish Maw

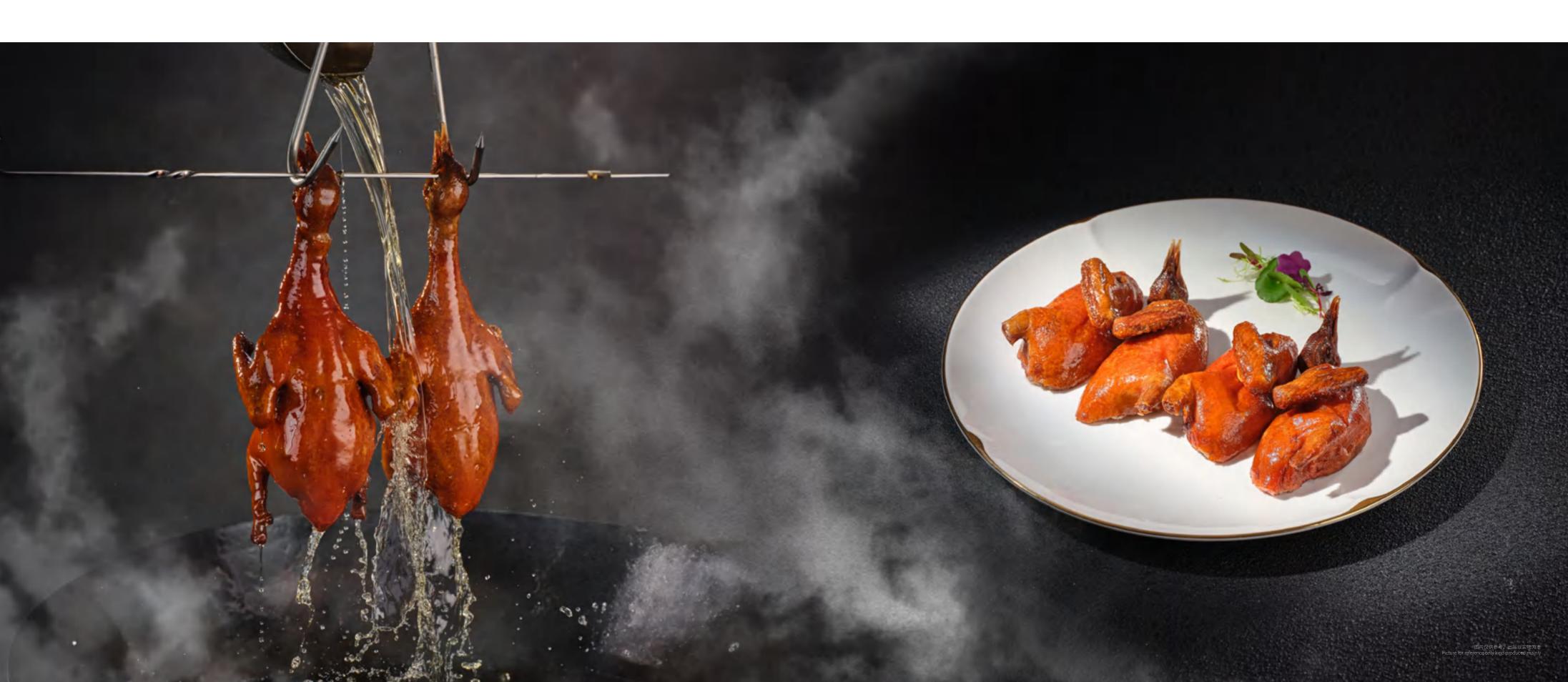


















潮州卤水鹅掌翼

Marinated Goose Wings

128 / 例

¥ 98 / 例

化皮即烧花腩肉

潮州卤水蛋豆腐 Marinated Egg and Tofu Platter

Crispy Roast Goose

. 158 / 例

深井脆皮马岗鹅

图片仅供参考,出品以实物为准 Picture for reference only kind produced mainly







→ 澳洲和牛西冷扒 M6

Australian Wagyu Sirloin M6

¥488/位(100g)



☞ 蟹粉金汤烩龙虾
Stewed Lobster in Crab Meat Soup

¥288/位(双份起)

ு 翡翠京葱烧辽参

¥238/位

Braised Sea Cucumber with Scallion





⇒ 海胆酱老虎虾球 ¥98/位
Shrimp Balls with Sea Urchin Sauce

● 酸菜萝卜煮大元贝 ¥68 /位 Boiled Scallops with Sauerkraut and Radishes

海盐罗勒焗海螺 ¥68 /位
Baked Conch with Sea Salt and Basil

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大红龙虾 / 时价 (乾坤两仪、芝士焗、两食: 捞起、煲粥)

小青龙虾/时(金蒜开边蒸、意式酒香焗)

波士顿龙虾/时价(松露菌皇、三葱头抽爆、金银蒜茸蒸) Boston Lobster (Truffle Mushroom King, Fried Three Onions, Steamed Gold and Silver Garlic)

竹节虾/时价(白灼、椒盐、盐水)
Bamboo Shrimp (Boiled, Salt and Pepper, Salt Water)

珍宝蟹/时价(姜葱炒、花雕芙蓉蒸)

膏蟹 / 时价 (鸡油花雕蒸、手打肉饼蒸) Cream Crab (Steamed Chicken Fat Huadiao, Steamed Hand-baked Meat Patties)

(提前两天预定) 大鲜鲍 1 斤 / 时价 (鲍汁扒、xo 酱炒片、壕汁明炉)
Australia Fresh Abalone 1kg (Steaked Abalone Sauce, Stir-fried Slices with XO Sauce, Grilled Pork Belly Sauce)

大连鲜鲍 5 头 / 时价 (陈皮豉汁蒸、砂锅金蒜焗、炒片)
Dalian Fresh Abalone (Steamed Tangerine Peel and Black Bean Sauce, Baked Golden Garlic in Casserole, Fried Slices)

加拿大象拔蚌/时价(刺身,胆煲粥、鸡油汤焯)

红东星斑 / 时价 (古法靓蒸、炒球、龙虾汤焯)
Red East Star Spot (Old Method of Steaming, Frying Balls, and Blanching Lobster Soup)

鸦片鱼 / 时价 (清蒸、雪菜肉丝蒸、红烧) Opium Fish (Steamed, Steamed with Shredded Pork and Pickled Vegetables, Braised)

老虎斑 / 时价 (靓蒸、生焖、砂锅姜葱茸焗)

青石斑 / 时价 (靓蒸、葱油淋、青花椒蒸)
Blue Grouper (Steamed, Scallion Oil Drizzled, Green Pepper Steamed)

等売鱼 / 时价 (靓蒸、红烧、沸腾) mboo Shoot Fish (Steamed, Braised, Boiled)

桂花鱼 / 时价 (靓蒸、砂锅生焖、水煮)
Mandarin Fish (Steamed, Braised in Casserole, Boiled)

多宝鱼 / 时价 (豉汁蒸、清蒸、煎封)
Turbot (Steamed, Steamed, Pan-fried and Sealed with Black Bean Sauce)

舌头鱼 / 时价 (家焖、溜鱼片、炖豆腐)
Tongue Fish (Stewed Fish Fillet, Stewed Tofu)

<u>小姐鱼 / 时价 (家焖、炖豆腐)</u>