江南灶·融府

JIANGNAN WOK · RONG

经典淮扬菜

福州的魅力恰在府中

忘记忙碌与喧嚣，
走入时光凝结的融府。

慢下来的心境，
更能让人领略到生命与生活的美好。

在府中感觉每一处曼妙，
把自己交回给自己，
让自己融入府中。

江南灶·融
JIANGNAN WOK·RONG

如有特殊饮食要求或过敏问题，请在点餐前告知服务团队。
For those with special dietary requirements or allergies, please inform the Service Team before ordering.

菜品图片仅供参考，请以实际出品为准。
All photographs in this menu for illustration purposes only.

- FISH/SEAFOOD AND DERIVED PRODUCTS 海产品、水产品及其制品
- CEREALS CRUSTACEANS AND PRODUCTS THEREOF 谷类及其制品
- SESAME SEEDS AND PRODUCTS THEREOF 芝麻籽及其制品
- MILK AND PRODUCTS THEREOF 牛奶及其制品、乳制品
- MUSTARD AND PRODUCTS THEREOF 芥末及其制品
- MOLLUSKS AND PRODUCTS THEREOF 软体类及其制品
- SOYBEANS AND PRODUCTS THEREOF 豆类及其制品
- NUTS AND PRODUCTS THEREOF 坚果类及其制品
- EGGS AND DERIVED PRODUCTS 蛋类及其制品
- LUPIN AND PRODUCTS THEREOF 羽扇豆（又名鲁冰花）
- CARAPACE PRODUCTS THEREOF 甲壳类及其制品
- PEANUTS AND PRODUCTS THEREOF 花生及其制品
- CELERY AND PRODUCTS THEREOF 芹菜及其制品
- SULPHUR DIOXIDE AND SULPHITES 二氧化硫及亚硫酸盐
- ALCOHOLIC BEVERAGES AND THEIR PRODUCTS 酒精及其制品

招牌菜
Rong Signature Dish

主厨匠心呈现不负众望，
记忆中的味道没有走远，
期待中的闻香而来
更是精彩。

传统再现
创新日益

酱烤牛小排
Roasted Beef Short Rib

RMB 598 8片 / 8 Serves
RMB 328 4片 / 4 Serves

招牌菜

Rong Signature Dish

花胶入口软嫩留香，狮子头圆润紧实清香不腻；弹滑的口感，更是让人久味弥新。

清润的精彩，
历经千锤百炼

黄鱼狮子头黄花公肚

Stewed Croaker Meatballs with Fish Maw

RMB 198 位

招牌菜

Rong Signature Dish

黄酒细烹入味，没有多余的油腻，令人难舍的香滑即在口中释然。

香润有余，
丝滑入味而惊艳

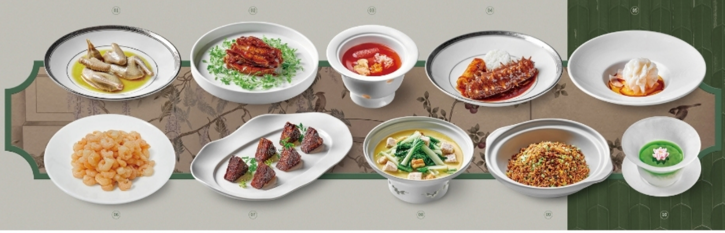
黄酒凝香鹅肝

Foie Gras in Yellow Rice Wine

RMB 368 6片 / 6 Serves

RMB 68 1片 / 1 Serve

必点菜 Rong Recommendations



01 **淮扬盐香鸽**
Huaiyang Salted Pigeon
RMB 58 半只 / Half

02 **香酥熏小白鲳**
Deep-fried Crispy Smoked White Pomfret
RMB 258 8片 / 8 Serves

03 **红蘑上素汤**
Red Mushroom Vegetarian Soup
RMB 128 位

04 **京鲁葱烧辽刺参**
Stewed Sea Cucumber with Onion
RMB 298 位

05 **芙蓉香糟玫瑰虾**
Rose-shaped Prawn with Egg White and Wine Lees
RMB 128 位

06 **手剥河虾仁**
Stir-fried River Shrimps
RMB 328 例

07 **酥皮小牛肉**
Deep-fried Crispy Veal
RMB 598 6块 / 6 Serves
RMB 108 1块 / 1 Serve

08 **油渣香芋小白菜**
Stir-fried Baby Cabbage with Taro
RMB 68 例

09 **香芹雪花牛肉饭**
Snowflake Beef Fried Rice with Celery
RMB 218 整份 / Whole
RMB 128 半份 / Half

10 **龙井水中碧螺**
Boiled Longjing Tea with West Lake Baby Greens, Sugar and Cucumber Peel
RMB 38 位

河海鲜

River Fish, Fresh Water Shellfish and Seafood

近河临海，
游活历历，
又怎是一个“鲜”字
可寓

福州人优越的口福之莫过于这些鲜活之物了，经典的烹饪方式，保留了鲜味之自然

海钓大黄鱼
Large Sea-caught Yellow Croaker

手工年糕烧 / 鸡油蒸 / 5J 火腿蒸
Braised with Handmade Rice Cake /
Steamed with Chicken Oil / Steamed with 5J Ham
提前 36 个小时预定
Reserve 36 hours in advance

海钓中黄鱼
Medium Sea-caught Yellow Croaker

手工年糕烧 / 鸡油蒸 / 5J 火腿蒸
Braised with Handmade Rice Cake /
Steamed with Chicken Oil / Steamed with 5J Ham

岩龙虾
Rock Lobster

藜麦宫爆 / 三葱焗 / 清蒸
Kung Pao with Quinoa / Baked with
Three Scallions / Steamed
提前 6 个小时预定
Reserve 6 hours in advance

红花蟹
Red Spotted Crab

香糟芙蓉蒸 / 玫瑰油醋汁蒸 / 潮汕冻
Steamed with Wine Lees and Egg White / Steamed with Rose Rice Vinegar and Oil / Chaoshan-style
提前 6 个小时预定
Reserve 6 hours in advance

红毛蟹
Red Hairy Crab

香糟芙蓉蒸 / 玫瑰油醋汁蒸 / 糟骨头蒸
Steamed with Wine Lees and Egg White /
Steamed with Rose Rice Vinegar and Oil /
Steamed with Bones Marinated in Wine Lees
提前 6 个小时预定
Reserve 6 hours in advance

象拔蚌
King Clam

冷吃风味鲜花椒捞 / 厚切鸡汁灼
Chilled, Tossed with Fresh Sichuan Peppercorn /
Poached with Chicken Broth
提前 8 个小时预定
Reserve 8 hours in advance

松叶蟹
Snow Crab

翡翠文思芙蓉花雕蒸 / 拆肉豆面烧 / 糟骨头蒸
Steamed with Shredded Tofu, Egg White and Huadiao Wine/ Braised with Bean Noodle /
Steamed with Bones Marinated in Wine Lees

红膏蟹
Creamy Red Crab

一只 One RMB 二只 Two

玫瑰油醋汁蒸 / 糟骨头蒸 / 江南八宝饭
Steamed with Rose Rice Vinegar and Oil /
Steamed with Bones Marinated in Wine Lees /
Steamed with Jiangnan Eight-treasure Rice

九节虾
Live Shrimp

白灼 / 油爆
Poached / Quick-fried

小青龙
Spiny Green Lobster

藜麦宫爆 / 香糟芙蓉蒸 / 三葱焗
Kung Pao with Quinoa /
Steamed with Wine Lees and Egg White /
Baked with Three Scallions

笋壳鱼
Marbled Sand Goby

清蒸 / 老菜脯蒸 / 松茸酱蒸
Steamed / Steamed with
Preserved Vegetable /
Steamed with Matsutake Sauce

东星斑
Spotted Grouper

清蒸 / 老菜脯蒸 / 松茸酱蒸
Steamed / Steamed with
Preserved Vegetable /
Steamed with Matsutake Sauce

老鼠斑
Humpback Grouper

清蒸 / 5J 火腿蒸 / 松茸酱蒸
Steamed / Steamed with 5J Ham /
Steamed with Matsutake Sauce
提前 6 个小时预定
Reserve 6 hours in advance

波士顿龙虾
Boston Lobster

藜麦宫爆 / 三葱焗 / 清蒸
Kung Pao with Quinoa /
Baked with Three Scallions /
Steamed

鲳鱼
Pomfret

手工年糕烧 / 糟骨头蒸 / 年糕黄焖汁烧
Braised with Handmade Rice Cake /
Steamed with Bones Marinated in Wine Lees /
Braised with Rice Cake and Sauce
提前 48 个小时预定
Reserve 48 hours in advance

鳜鱼
Mandarin Fish

清蒸/ 松鼠
Steamed / Deep-fried with
Sweet and Sour Sauce

河鳗
River Eel

独蒜年糕烧 /5J 火腿蒸
Braised with Rice Cake and Garlic /
Steamed with 5J Ham

鲍鱼皇
Premium Abalone

松茸堂灼金钱肉汤 / 冰卤 / XO 酱爆
Poached with Matsutake and Meat Broth /
Chilled in Iced Brine /
Stir-fried with XO Sauce
提前 24 个小时预定
Reserve 24 hours in advance

帝王蟹

King Crab

Market Price

紅胡椒焗 / 玫瑰浙醋汁蒸 / 糟骨头蒸

Baked with Red Pepper / Steamed with Rose Rice Vinegar and Oil / Steamed with Bones Marinated in Wine Lees

提前 6 个小时预定

Reserve 6 hours in advance

THE BLESSED STATE
THE CITY OF HAPPINESS

有福之州
幸福之州

茉莉花：福州，是茉莉味道的

Jasmine: Fuzhou, With A Jasmine Flavor

芒果：一抬头，芒果树硕果累累，不时掉落在身边，是福州特有的闽式浪漫

Mango: Looking Up, The Mango Tree Is Full Of Fruits, Occasionally Falling Beside It, Which Is A Unique Fujian Style Romance In Fuzhou

福桔：有福之洲，有福桔，寓纳福招吉、福寿吉祥

Lucky Orange: The Land of Blessings, Lucky Orange, Contains Blessings and Auspicious Longevity

融府前菜

Rong Appetizer

清润而优雅
非此类莫属

味型的细致，更是令人欣喜；小品小尝，就能领略到口中多样层次的美好

必點

香酥熏小白鲳
Deep-fried Crispy Smoked White Pomfret

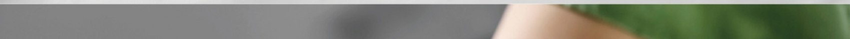
RMB 258 8片 / 8 Serves

鱼子酱鳗鱼醉双鲜
Marinated Hairy Crab and Shrimp in Rice Wine, Eel with Caviar

RMB 288 6个 / 6 Serves

蒜油东山钓管
Steamed Dongshan Squid with Garlic Oil

RMB 168 8片 / 8 Serves



必點

黄酒凝香鹅肝
Foie Gras in Yellow Rice Wine

RMB 368 6片 / 6 Serves
RMB 68 1片 / 1 Serve

必點

淮扬盐香鸽
Huaiyang Salted Pigeon

RMB 58 半只 / Half

翡翠莴笋
Layered Green Lettuce

RMB 88 例

五香菜心
Roasted Choy Sum with Five Spice

RMB 48 例

鱼子酱小瓜
Caviar with Cucumber

RMB 78 例

黄姜脆皮咸香鸡
Salted Chicken With Ginger

RMB 88 例

番茄鹅肝葱油饼
Tomato-shaped Foie Gras and Scallion Pancake

RMB 138 6 个 / 6 Serves

白切葵香鸡
Poached Sunflower Seed-fed Chicken

RMB 988 一只 / Whole
RMB 498 半只 / Half

金陵盐水鸭
Jingling Salted Duck

RMB 68 例

老虎菜蚌仔
Clam with Spicy Green Pepper and Scallion

RMB 368 例
提前 4 个小时预定
Reserve 4 hours in advance

冰卤爽口珍珠鲍

Chilled Iced Brine Pearl Abalone

RMB 208 十件 / 10 Pieces
RMB 128 六件 / 6 Pieces

熟醉黑虎虾

Marinated Black Tiger Prawns in Yellow Rice Wine

RMB 168 6只 / 6 Serves

潮州咸菜海蜇
Chaozhou Pickled Vegetables with Jellyfish

RMB 88 例

风味牛肝菌
Steamed Boletus Mushrooms with Gravy

RMB 106 例

爽脆浸杭椒
Pickled Hangzhou Mild Green Pepper

RMB 58 例