

SIGNATURE DISHES (学

¥ 688 / 例 Portion





杏香炆牛肉 BRN ¥368 / 例 Portion Braised Beef Cube with Almond



香宫佛跳墙 PR ¥468 / 位 Person
Buddha Jumps Over The Wall
(Double-boiled Assorted Dried Seafood Soup)



胡椒老鸡煲猪肚 PR ¥ 198 / 煲 Pot Double-boiled Pork Tripe and Chicken Soup with White Pepper



呼伦贝尔手把羊排 ¥ 288 / 例 Portion Boiled Lamb Chop, Hulunbuir Style



特色阿叔排骨 P ¥ 188 / 例 Portion Homemade Honey Roast Pork Rib

R

招牌菜

£

SIGNATURE DISHES



香宫脆皮乳鸽 R Crispy Roast Pigeon

¥68 / 只 Piece



姜蓉腊味煲仔饭<mark>PR</mark> ¥ 128 / 例 Portion Steamed Rice with Preserved Pork and Minced Ginger in Casserole



金枕榴莲酥 P Crispy Durian Puff

¥58/6粒 Pieces

京葱海参配五常米饭 P

¥ 168 / 位 Person

Braised Sea Cucumber with Scallion and Boiled Local Rice





蒜香大元贝 Scallop with Minced Garlic

¥ 168 例 / Portion







APPETIZERS



传统夫妻肺片BSR ¥88/例 Portion

Marinated Beef and Lung in Chili Oil



香拌老醋蜇头 🛭

¥78/例 Portion

秘制五香熏鱼

Spicy Smoked Fish

¥68/例 Portion

苏式酱牛肉 B

Jellyfish in Vinegar

¥88/例 Portion

Seasoned Beef in Soy sauce

经典塞外驴肉

¥78 / 例 Portion

Marinated Donkey Meat in Soy Sauce



哈尔滨红肠拼盘 P ¥68 / 例 Portion Assorted Harbin Sausage Platter



沙姜猪手水晶冻 PR ¥68 / 例 Portion Ginger Flavoured Pork Trotter Terrine



东北蘸酱菜 ¥48 / 例 Portion Fresh Vegetables with Country Sauce



老醋萝卜脆 ¥38/例 Portion Crispy Radish with Vinegar

川香口水鸡 S ¥ 68 / 例 Portion

Steamed Chicken in Chili Oil, Sichuan Style

泡椒去骨凤爪 S ¥ 68 / 例 Portion

Marinated Boneless Chicken Feet with Pickled Pepper

香酥小鱼花生 № ¥38 / 例 Portion

Deep-fried Fish with Peanuts

泡椒拌秋耳 S ¥ 38 / 例 Portion

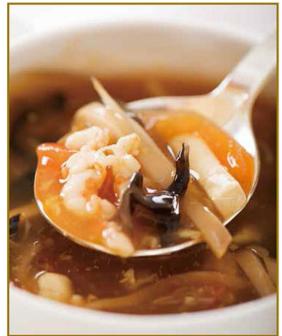
Black Fungus with Pickled Pepper

风味家常凉菜 ¥ 38 / 例 Portion

Assorted Cold Vegetable Slice Platter







羊肚菌炖鲜鲍干贝 ♀ ¥ 128 / 位 Person Stewed Fresh Abalone and Dried Scallop with Morel

海鲜酸辣浓汤 🛭

¥48/位 Person

Hot and Sour Seafood Soup

双雪杏仁煲猪展 PN

¥188/煲 Pot

Almond Double-Boiled Pork Tripe Soup with White Fungus and Pear

松茸菌炖辽参P

¥228 / 位 Person

Double-boiled Thorny Sea Cucumber Soup with Matsutake Mushroom

黄汤菜胆炖鲜鲍花胶 🛭

¥ 128 / 位 Person

Double-boiled Fresh Abalone and Fish Maw in Superior Borth

竹笙煲乳鸽

¥68/位 Person

Double-boiled Baby Pigeon Soup with Bamboo Fungus

山珍野菌汤 ☑

¥48/位 Person

Double-boiled Assorted Local Mushroom Soup





5头大连鲜鲍(清蒸/蒜蓉/捞拌/爆炒) Abalone(5 pc/kg) with The Choice of Steamed, Steamed with Minced Garlic, Pickled in Vinegar, Quick-fried



东星斑(清蒸/过桥/刺身/爆炒) Coral Grouper with The Choice of Steamed, Boiled with Noodles, Sashimi, and Quick-fried

龙虾仔(刺身/上汤/堂灼/蒜蓉/椒盐)

Baby Lobster with The Choice of Sashimi, Double-boiled in Superior Broth, Poached at the table, Wok-fried with Minced Garlic, and Stir-fried with Spiced Salt

老虎斑(清蒸/红烧/过桥/干锅/炒球)

Marbled Grouper with The Choice of Steamed, Braised in Soy Sauce, Boiled with Noodles, Griddle-cooked, Stir-fried

基围虾(白灼/椒盐/荷叶蒸)

Prawn with The Choice of Poached, Stir-fried with Spiced Salt, and Steamed with Lotus Leaf

石斑鱼(清蒸/红烧/过桥/干锅/炒球)

Grouper with The Choice of Steamed, Braised in Soy Sauce, Boiled with Noodles, Griddle-cooked, Stir-fried

桂花鱼(清蒸/红烧/过桥/干锅/炒球)

Mandarin Fish with The Choice of Steamed, Braised in Soy Sauce, Boiled with Noodles, Griddle-cooked, Stir-fried

多宝鱼(清蒸/红烧/过桥/干锅/炒球)

Turbot with The Choice of Steamed, Braised in Soy Sauce, Boiled with Noodles, Griddle-cooked, Stir-fried

4头扇贝(清蒸/蒜蓉/捞拌/爆炒)

Scallop (4 pc/kg) with The Choice of Steamed, Steamed with Minced Garlic, Pickled in Vinegar, Quick-fried





香宫乳猪双拼**P** ¥ 148 / 例 Portion Roast Suckling Pork and Barbecued Pork Combination Platter



深井挂炉烧鹅风

¥118 / 例 Portion

Roasted Goose Cantonese Style



粤港烧味



BARBECUED SELECTIONS



潮式卤水拼盘B

¥98 / 例 Portion

Soya Braised Mixed Meat Platter



蜜汁叉烧肉 P

¥98/例 Portion



海蜇手撕鸡

¥78/半只 Half piece

Shredded Chicken with Jellyfish

香宫一品烤鸡 R

¥68/半只 Half piece

Signature Crispy Chicken

Honey Glazed Barbecued Pork

广式卤水鹅翅

¥28/只Piece

Marinated Goose Wing







刺身

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SASHIMI



三文鱼海鲜刺身合拼

¥328 / 例 Portion

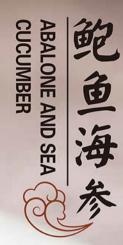
Salmon and Seafood Sashimi Platter



三文鱼田园时蔬刺身 🛭

¥ 258 / 例 Portion

Salmon Sashimi Platter and Garden Vegetable Platter





古法扣原汁6头干鲍**PR** Traditional Braised Abalone (6 pc/kg)

¥ 888 / 位 Person



鲍鱼海参



ABALONE AND SEA CUCUMBER



燕窝 (椰浆/木瓜/红烧/红枣汁) R Bird's Nest (Choice of Coconut Milk, Papaya Juice, Superior Broth or Red Date Juice) ¥ 468 / 位 Person

木瓜另收¥38



古法扣原汁2头鲜鲍 P
Traditonal Braised Fresh Abalone (2 pc/kg)
¥398 / 位 Person



红烧原汁花胶筒 P
Braised Fish Maw in Soy Sauce
¥ 268 / 位 Person



大连鲜鲍扣花胶 P
Braised 'Dalian' Abalone and Fish Maw
¥98 / 位 Person



鲍汁牛尾扣花胶筒 BP
Braised Fish Maw and Oxtail in Abalone
Sauce
¥88 / 位 Person

古法扣原汁8头干鲍 🕑

¥ 788 / 位 Person

Traditional Braised Abalone (8 pc/kg)

金汤小米扣辽参

¥ 228 / 位 Person

Braised Sea Cucumber in Millet Porridge

XO酱肉沫辽参 PR

¥ 228 / 位 Person

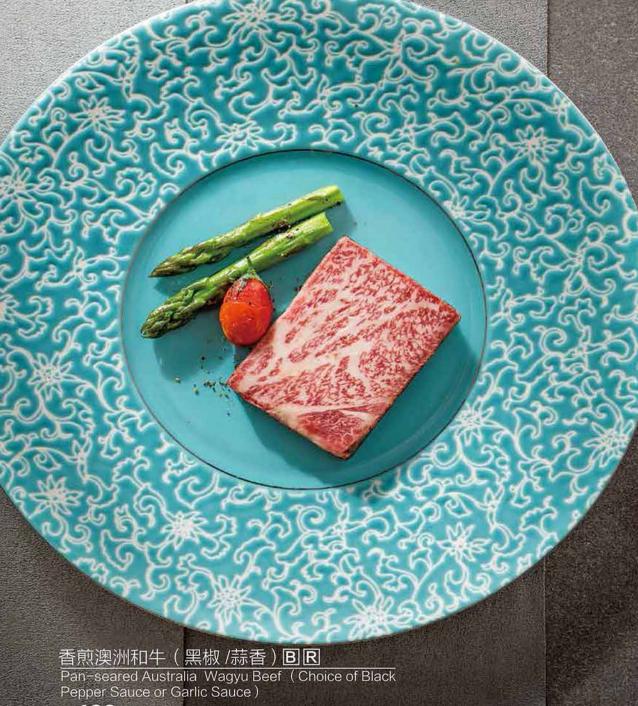
Braised Sea Cucumber with Minced Pork in XO Sauce

荞麦煮花胶 🕑

¥78/位 Person

Boiled Fish Maw in Buckwheat

CLASSIC CANTONESE CUISINE

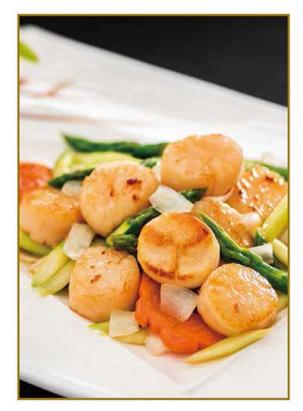


¥ **488** / 位 Person

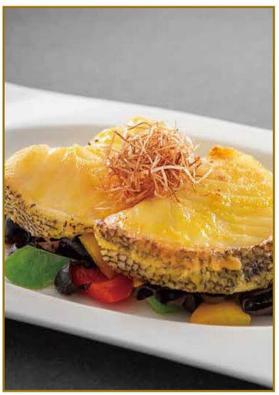


老式醋溜黄鱼 ¥298 / 例 Portion Traditional Braised Yellow Croaker in Vinegar Sauce

山药烧鲍鱼 P ¥ 288 / 例 Portion Braised Abalone with Yam in Soy Sauce







烧汁银鳕鱼 ¥ 188 / 例 Portion Braised Cod Fish with Sauce



经典粤菜

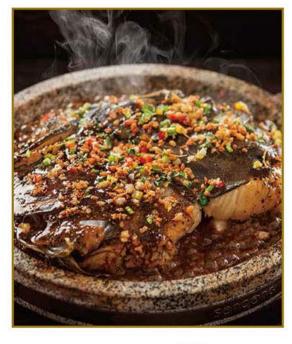


CLASSIC CANTONESE CUISINE

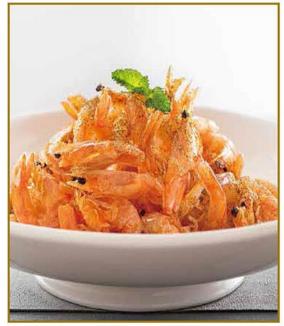


砂锅小黄鱼 ¥ 168 / 例 Portion
Braised Yellow Croaker in Clay Pot with Ginger and Garlic

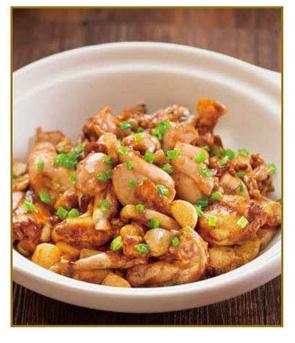
杏鲍菇雪花牛肉 B ¥ 168 / 例 Portion Braised Wagyu Beef with King Oyster Mushroom

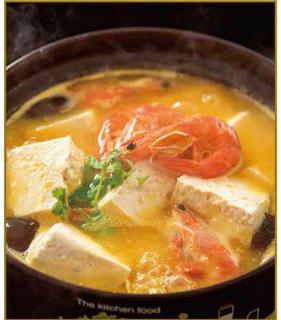


黑椒鲽鱼头 S ¥ 138 / 例 Portion Braised Sole Fish with Black Pepper



脆皮蒜香高钙虾 ¥118 / 例 Portion Cripsy Deep-fried Shrimp Fragrance with Garlic





生焗跳水蛙 ¥ 108 / 例 Portion

手掰海味老豆腐 ¥88 / 例 Portion Clay Pot Bean Curd with Seafood

Bullfrog Braised in Clay Pot

白玉豆豉蒸元贝 ¥ 198 / 例 Portion

Steamed Scallop and Bean Curd with Fermented Black Bean

清汤牛腩煲 B R ¥ 118 / 例 Portion

Stewed Beef Brisket with Ginger and Scallion

蒜香生焗海虾 ¥98 / 例 Portion

Braised Sea Shrimp with Garlic in Casserole

香宫一品小炒皇 **PR** ¥ 98 / 例 Portion

Shang Palace Wok-fried BBQ Pork and Dried Shrimp with Leek

外婆红烧肉 P ¥ 98 / 例 Portion

Homemade Braised Pork Belly in Soy Sauce

蒜香粉丝虾煲 ¥88 / 例 Portion

Braised Prawn with Minced Garlic and Vermicelli in Casserole

招牌菇奇牛 \mathbb{B} ¥ 78 / 例 Portion

Wok-fried Beef Tenderloin with Mushroom

榄菜干煸四季豆 P ¥48 / 例 Portion

Dry-fried Green Beans with Preserved Vegetable





重庆沸腾水煮鱼 S R
Poached Mandarin Fish in Boiling
Chili Oil, Chongqing Style
¥ 328 / 例 Portion



川式宫保虾球 N S R Sauteed Prawn with Dried Chili
¥ 128 / 例 Portion



川式萝卜牛腩 B S
Braised Beef with Radish,
Sichuan Style
¥98/例 Portion



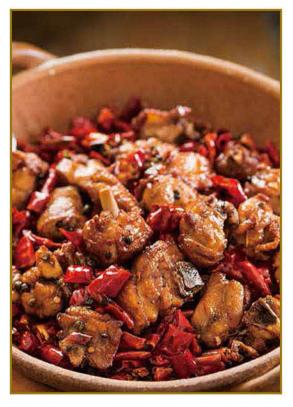
川香辣子肥肠 P S Wok-fried Pork Intestines with Chili ¥ 98 / 例 Portion

8

川湘美食



SICHUAN AND HUNAN CUISINE



重庆辣子鸡<mark>⑤</mark> ¥88 / 例 Portion Wok-fried Slicsd Chicken with Chili, "Chongqing" Style

川香回锅肉 PS ¥88 / 例 Portion Stie-fried Double-cooked Pork BellyPepper, Sichuan Style

干锅鱿鱼虾S

¥ 108 / 例 Portion

Griddle-cooked Squid and Prawn

小炒东山羊S

¥78 / 例 Portion

Stir-fried Lamb Slice with Chili

干煸海鲜菇 S

¥68/例 Portion

Dry-fried Seafood Mushroom





东北风情

NORTHEAST STYLE





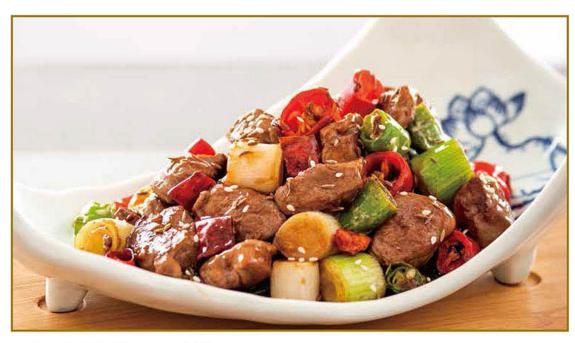
土豆条焖鲽鱼头 Sole Fish with Potato

¥ 138 / 例 Portion



家乡小鸡炖榛蘑 R ¥98 / 例 Portion

Stewed Chicken with Hazel Mushroom



孜然小炒羊柳 S Sauteed Lamb with Cumin ¥88/例 Portion

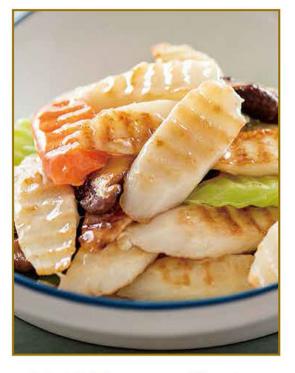
得莫利炖鱼 P	¥ 168 / 例 Portion
Stewed Fish with Pork Belly, Bean Curd and Vemercelli, 'Demoli' Style	
九转烧大肠 P Braised Pork Intestines in Soy Sauce	¥88 / 例 Portion
酸菜冻豆腐炖排骨 P	¥88/例 Portion
Stewed Pork Rib with Frozen Bean Curd with Preserved Chinese Cabbage	
酱焖茄子小江鱼 Stewed River Fish with Eggplant in Bean Sauce	¥88/例 Portion
东北焦溜双段 ⑤ P Crispy Fried Pork and Prawn Tossed with Soya Sauce	¥88 / 例 Portion
土豆排骨炖豆角 P Stewed Pork Rib with Potato and Green Bean	¥78 / 例 Portion
鱼香茄子煲 P Clay Pot Eggplant with Salted Fish and Minced Pork	¥68/例 Portion
铁板酸菜猪肉 P Sizzling Pork with Preserved Chinese Cabbage	¥ 58 / 例 Portion
东北地三鲜 Sauteed Eggplant and Potato with Green Pepper	¥48 / 例 Portion





罗汉南瓜蒸百合 ☑ ≰ Steamed Pumpkin with Lily Bulb

¥ 68 / 例 Portion







京葱烧山木耳 ☑ ¥46 / 例 Portion Braised Black Fungus with Leek

黄蘑土豆片 ☑ 🛚 💆

¥ 58 / 例 Portion

Wok-fried Mushroom and Sliced Potato

葱油鲜腐竹 ▼

¥58/例 Portion

Wok-fried Dried Bean Curd in Scallion Oil

榛蘑炒粉条 ☑ ≰

¥ 58 / 例 Portion

Stir-fried Hazel Mushroom and Vermicelli

荷塘月色 🗸

¥48/例 Portion

Wok-fried Lotus Root and Green Pea with Sweeten Bean

家常炒土豆丝 🗸

¥48/例 Portion

Homemade Wok-fried Sliced Potato

时令蔬菜(清炒/上汤/白灼/生炒/蒜蓉) ☑

¥48/例 Portion

Seasonal Vegetable (Choice of Stir-fried, Superior Broth, Poached, Sliced Garlic or Minced Garlic)

RICE AND NOODLE



Steamed Rice in Braised Goose Feet with Abalone Sauce ¥ 48 / 位 Person



现包东北水饺 PG ¥48 / 例 Portion Traditional Dongbei Dumplings



香宫葱油饼**PRG** ¥48 / 例 Portion Shang Palace Oil Pancake with Scallion

三鲜虾仁烧麦 P 🖸

¥88 / 例 Portion

Steamed Dual Delicacies and Prawn Dumplings

干巴菌海胆炒饭

¥88 / 例 Portion

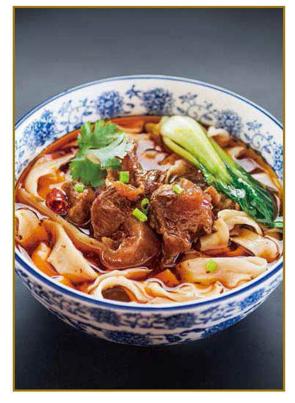
Urchin Fried Rice with Mushroom



丰衣足食



RICE AND NOODLE





红烧牛肉汤面 B G ¥ 28 / 位 Person Noodles in Braised Beef Soup

星洲炒米粉 🕑	¥68/例 Portion
Fried Rice Noodles, Singapore Style	
老北京炸酱面 PRG	¥28/位 Person
Noodles with Fried Pork Bean Sauce	
传统牛肉馅饼 BG	¥16/个Piece
Traditional Fried Beef Pancake	
东北韭菜盒子 <mark>G</mark>	¥10/↑ Piece
Local Fried Leek and Egg Pancake	
发面红糖饼 RG	¥48/3↑ Pieces
Brown Sugar Pancake	
五常稻花香米饭	¥10/碗 Bowl
Steamed WuChang Rice	





甜甜蜜蜜



DESSERT



杨枝甘露 🛭

¥28/位Person

Sweetened Mango and Sago with Pomelo

绿茶雪媚娘G

¥48/6粒 Pieces

Green Tea Creamy Glutinous Rice Ball

广式核桃露汤圆 N

¥28/位 Person

Glutinous Rice Ball in Walnut Cream, Catonese Style

蜜饯龟苓膏

¥18/位 Person

Herbal Jelly with Candied Fruit