



## 主厨推荐

## CHEF RECOMMENDATIONS

姬松炖水鸭 (位)	 	138 / 325
Braised Duck with Matsutake Mushroom and Pork Belly Row (Per)		
波龙麻婆豆腐	 	528 / 1244
Braised Lobster in Mapo Tofu		
腊香和乐蟹	 	488 / 1150
Stir-fried Glutinous Rice with Pork Sausage and Hele Crab		
招牌脆皮鸡(半只)		188 / 443
Crispy Chicken (Half)		
澳门脆皮肉	 	178 / 420
Roasted Pork Belly		
鱼头煮馄饨	  	258 / 608
Stewed Fish Head with Wontons		
红烧狮子头	 	198 / 467
Stewed Pork Meat Balls in Brown Sauce		
招牌水煮鱼	 	178 / 420
Sichuan Blanched Fish Fillet		
文火牛腩煲		238 / 561
Braised Beef Steak with Radish		
酱烧东山羊		238 / 561
Braised Donshang Lamb in Brown Sauce		
松露走地鸡		198 / 467
Roasted Chicken with Black Truffle		

## 汤

## SOUPS

每日例汤 (位/Per)	78 / 184
Daily Soup (例/ Portion)	188 / 443
蟹肉粟米羹	168 / 396
Crab Meat and Corn Soup	

# 零点菜单 RESTAURANT MENU



辛辣 Spicy



素食 Vegetarian




含猪肉 Contains Pork



厨师长推荐 Chef Recommendations

海鲜酸辣羹  168 / 396  
Hot and Sour Seafood Soup

姬松炖水鸭 (位)  138 / 325  
Braised Duck with Matsutake Mushroom and Pork Belly Row (Per)

## 海鲜明档类

## FRESH AND LIVE SEAFOOD TANK

红东星斑、老虎斑、石斑鱼、海鲈鱼、  
鳗鱼、金鲳鱼 时价 / 500g  
Leopard Coral, Tiger Grouper, Grouper Market price  
Sea Bass, Sea Eel, Golden Pompano

做法：清蒸、红烧、豉汁蒸  
Steamed, Braised, Steamed with Soy Sauce

海南小青龙、波士顿龙虾 时价 / 500g  
Hainan Lobster, Boston Lobster Market price

做法：煲粥、香辣炒、姜葱炒、避风塘炒、蒜蓉粉丝蒸  
Lobster Porridge, Stir-fried with Chili, Stir-fried with Ginger and Onion, Bifengtang Fried, Steamed with Garlic and Vermicelli

草虾、基围虾 时价 / 500g  
Prawns, Shrimp Market price

做法：白灼、香辣炒、姜葱炒、避风塘炒、蒜蓉粉丝开边蒸  
Blanched, Stir-fried with Chili, Stir-fried with Ginger and Onion, Bifengtang Fried, Steamed with Garlic and Vermicelli

和乐蟹、花蟹 时价 / 500g  
Hele Crab, Spend Crab Market price

做法：煲粥、香辣炒、姜葱炒、避风塘炒、清蒸、花雕酒蒸  
Crab Porridge, Stir-fried with Chili, Stir-fried with Ginger and Onion, Bifengtang Fried, Steamed, Steamed with Huadiao Wine

芒果螺、花螺、鸡腿螺、沙包螺、文蛤 时价 / 500g  
Assorted Clams Market price

做法：香辣炒、姜葱炒、白灼  
Stir-fried with Chili, Stir-fried with Ginger and Onion, Blanched

鲍鱼、带子 时价 / 个PCS  
Abalone, Scallop Market price

做法：清蒸、蒜蓉粉丝蒸  
Steamed, Steamed with Garlic and Vermicelli

## 凉菜

## APPETIZERS

红油牛展肉  158 / 372  
Braised Beef in Chili Oil

金陵盐水鸭 148 / 349  
Boiled Salted Duck

大雕小龙虾  118 / 278  
Drunken Crayfish of Huadiao Wine

凉拌海蜇头  118 / 278  
Marinated Jelly Fish Head


秋葵拌海螺  11 8/ 278  
Clams with Okra

传统熏黄鱼 118 / 278  
Smoked Fish with Sweet Soy Sauce

温州酱鸭舌  78 / 183  
Wenzhou Specialty Duck Tongue with Sauce

蜀红油抄手  68 / 160  
Wonton in Chili Oil

琥珀脆核桃  48 / 113  
Honeyed Walnuts

话梅圣女果  48 / 113  
Cherry Tomato and Plum

## 粤式烧腊

## BARBECUE SELECTIONS

广式烧味拼  198 / 467  
Barbecued Meat Combination

白切文昌鸡(半只) 188 / 443  
Blanched Wenchang Chicken (Half)


招牌脆皮鸡(半只)  188 / 443  
Crispy Chicken (Half)

潮式卤水拼  198 / 467  
Marinated Meat Platter

驰名烧鹅皇 218 / 514  
Roasted Goose

澳门脆皮肉  178 / 420  
Roasted Pork Belly


香烤琵琶鸭 (例/ Portion) 168 / 396  
Roasted Duck (半只/ Half) 328 / 773

蜜汁叉烧王  158 / 372  
Roasted Pork with Honey Glaze

## 粤式热菜

## CANTONESE HOT DISHES

腊香和乐蟹  488 / 1150  
Stir-fried Glutinous Rice with Pork Sausage and Hele Crab

文火牛腩煲  238 / 561  
Braised Beef Steak with Radish

芥末明虾球  218 / 514  
Prawn Bites Dressed with Wasabi Mayo

金汤浸肥牛  198 / 467  
Blanched Superior Beef Slices in Soup

松露走地鸡  198 / 467  
Roasted Chicken with Black Truffle

香煎银鳕鱼 (位) 198 / 467  
Fried Silver Cod Fish with Lotus (Per)

海皇粉丝煲 128 / 302  
Osmanthus and Shrimp Vermicelli Pot

香芋南瓜煲 108 / 255  
Casserole with Taro and Pumpkin

## 淮阳风味

## HUAIYANG FLAVORS

江南松鼠鱼 368 / 867  
Sweet and Sour Fish

江南油爆虾 288 / 679  
Fried Shrimp with Wine and Sugar Sauce

鱼头煮馄饨  258 / 608  
Stewed Fish Head with Wontons

红烧狮子头  198 / 467  
Stewed Pork Meat Balls in Brown Sauce

菌菇牛仔粒 198 / 467  
Fried Beef with Pickled Pepper

板栗红烧肉  198 / 467  
Braised "Wuzhishan" Pork with Chestnut in Brown Sauce

酱烧东山羊  238 / 561  
Braised Donshang Lamb in Brown Sauce

糖醋里脊肉  168 / 396  
Sweet and Sour Pork

自制焖豆腐  108 / 255  
Household Braised Tofu




家常茄子煲  98 / 231  
Eggplant Stew in Clay Pot

干煸四季豆  88 / 207  
Stir-fried String Beans with Kale Borecole


川式热菜  
SICHUAN HOT DISHES

波龙麻婆豆腐  	528 / 1244
Braised Lobster in Mapo Tofu	
干锅香辣虾 	298 / 702
Wok-fried Spicy Prawns	
成都毛血旺  	238 / 561
Chengdu Boiled Duck Blood Curd with Pork Intestines in Spicy Sauce	
川香酸菜鱼 	178 / 420
Fish Soup with Pickled Cabbage and Chili	
招牌水煮鱼  	178 / 420
Sichuan Blanched Fish Fillet	
温泉口水鸡 	178 / 420
Hot Spring Steamed Chicken with Chili Sauce	
辣子文昌鸡 	188 / 443
Sautéed Diced Chicken with Chili Pepper	
宫爆龙利鱼 	168 / 396
Kung Pao Fish Fillet	

主食  
MAIN COURSE

海鲜炒香苗	148 / 349
Fried Rice, “Yangzhou” Style	
烧肉炒香苗 	148 / 349
Fried Rice with Pork and Kale Borecole	
蛋香炒牛河	138 / 325
Fried Rice Noodles with Beef	
海南炸酱面 	88 / 207
Zhajang Noodle	
姑苏奥灶面 (位) 	68 / 160
Boiled Noodles with Soy Sauce Soup (Per)	
海南鸡油饭 (位)	20 / 47
Chicken Rice (Per)	
白米饭 (位)	10 / 24
Steamed Rice (Per)	
白粥 (位)	20 / 47
Plain Congee (Per)	

时蔬类  
VEGETABLE


娃娃菜, 广东菜心, 小唐菜, 西兰花, 土豆丝, 四角豆, 空心菜	88 / 207
Baby Cabbage, Choi Sim, Shanghai “Pakchoi”, Broccoli, Potato, Dragon Beans, Chinese Water Spinach (Portion)	
做法:清炒, 蒜茸炒, 白灼, XO酱炒, 酸辣炒, 椒丝腐乳炒, 虾酱炒	
Stir-fried, Stir-fried with Garlic, Blanched, Stir-fried with XO Sauce, Sour and Spicy Stir-fried, Stir-fried Fermented Bean Curd, Stir-fried Shrimp Sauce	
上汤浸 	
Soup on the Leaching	

\* 如果您对某种食品过敏, 请告知我们的服务员。If you have a food allergy, please inform our Staff.

沙拉&冷盘  
SALAD & APPETIZERS

传统凯撒沙拉 	128 / 302
配罗马生菜和鸡蛋, 帕尔玛干酪, 面包丁, 香脆猪肉培根和凯撒汁	
<b>Traditional Caesar Salad</b>	
Romaine lettuce with eggs, parmesan, focaccia croutons and crispy bacon bits in creamy caesar dressing	
可比沙拉 	138 / 325
番茄, 鸡肉, 鳄梨, 培根, 鸡蛋, 碎奶酪, 红酒醋汁	
<b>Cobb Salad</b>	
Tomato, grilled chicken, avocado, bacon, eggs, cheese and red wine vinaigrette	
混合生菜沙拉 	118 / 278
任选汁酱, 意式, 法式, 千岛酱, 香醋汁	
<b>Mesclun Greens</b>	
Choice of dressing: Italian, French, thousand island, balsamic	

汤  
SOUPS

奶油蘑菇汤 	98 / 231
<b>Cream of Mushroom Soup</b>	

三明治与汉堡包  
SANDWICH & BURGER

总汇三明治 	148 / 349
烟熏鸡胸肉, 香脆猪肉培根, 煎蛋和生菜, 西红柿, 烤白吐司或者全麦吐司	
<b>Club Sandwich</b>	
Smoked chicken breast, crispy bacon, eggs, lettuce and tomatoes with white toast or whole wheat toast	
火腿芝士芝麻汉堡 	158 / 372
热芝麻包佐火腿和芝士	
<b>Ham &amp; Cheese Sesame Burger</b>	
Pan-fried sesame seed bun with ham and cheese	
金枪鱼鸡蛋三明治	168 / 396
车达奶酪, 生菜, 洋葱, 全麦包	
<b>Tuna and Egg Sandwich</b>	
Cheddar cheese, lettuce and onion on whole wheat bread	
牛肉汉堡	198 / 467
牛肉饼, 奶酪, 甜面包和腌黄瓜	
<b>The Beef Burger</b>	
Premier beef pattie, cheese and pickle on sesame seed bun	

蔬菜芝士芝麻汉堡	158 / 372
烤蔬菜, 马苏里拉奶酪和面包	
<b>Vegetable and Cheese Sesame Burger</b>	
Roasted vegetables, mozzarella and sesame seed bun	

所有三明治和汉堡都配沙拉, 炸薯条, 番茄酱和芥末

All sandwiches & burgers are served with side salad, French fries, ketchup and mustard

亚洲美食  
ASIAN DELIGHTS

虾仁猪肉云吞面 	128 / 302
配蔬菜和肉汤	
<b>Shrimp and Pork Wanton Noodle Soup</b>	
with vegetables and chicken broth	
马来炒粿条  	148 / 349
马来西亚粿条和鸡蛋, 香肠, 虾仁和豆芽	
<b>Char Keow Teow</b>	
Malaysian fried flat rice noodles with eggs, Chinese sausages, shrimp and bean sprouts	
老王牛肉面 	138 / 325
佐香菜, 绿洋葱及辣油, 可选面或粉	
<b>Beef Noodle / Rice Noodle Soup</b>	
Served with coriander, green onion, and chili oil	
Choice of ramen noodles or rice noodles	
海鲜滑蛋河粉	138 / 325
河粉和海鲜蛋黄酱	
<b>Seafood Rice Noodle with Egg</b>	
Flat rice noodle served with seafood and pork	
海鲜炒饭	148 / 349
虾仁, 鱿鱼, 带子, 墨鱼仔, 八爪鱼, 胡萝卜和鸡蛋	
<b>Seafood Fried Rice</b>	
Shrimps, squids, scallops, cuttle fish, octopus, carrots and eggs	
海南鸡饭	168 / 396
鸡油饭, 鸡汤, 辣椒酱, 酱油和姜蓉	
<b>Hainan Chicken Rice</b>	
Chicken rice, chicken broth, chili paste, soy and ginger sauce	
肉骨茶汤 	188 / 443
肉骨茶汤, 蒸米饭和调料	
<b>Bak Kut Teh Soup</b>	
Pork rib soup with steamed rice and condiments	
水饺 	68 / 160
白菜猪肉饺子配香醋	
<b>Pork Dumplings</b>	
Pork dumplings stuffed with cabbage, with vinegar	

面食  
PASTA

意大利细面或尖通心粉

Spaghetti or Penne

汁酱

Choice of Sauce:

牛肉酱

Beef Bolognese

138 / 325

紫苏酱

Pesto

118 / 278

蕃茄汁


Tomato

118 / 278

烟肉白汁

Carbonara

138 / 325



主菜  
FROM THE GRILL

西冷扒	Beef Sirloin	230g	388 / 914
三文鱼柳	Salmon Fillet	200g	298 / 702
比目鱼柳	Sole Fillet	200g	278 / 655
鸡胸肉	Chicken Fillet	160g	218 / 514
烤羊排	Mongolian Rack of Lamb	350g	358 / 844
炸鳕鱼排	Deep-fried Cod Fish Fillet	200g	298 / 702

所有扒类可自选: 时蔬沙拉, 炸薯条或白米饭

汁酱可选: 黑椒, 红酒, 奶油蘑菇汁, 塔塔酱

All items from the grill are served with your choice of green salad, French fries or steamed rice, as well as a choice of, black pepper, red wine, mushroom, or tartar sauce

甜品  
DESSERT

烤芒果芝士蛋糕	88 / 207
果浆	
<b>Baked Mango Cheese Cake</b>	
Fruit Compote	
香苹果派	88 / 207
焦糖果仁和草莓酱	
<b>Cinnamon Apple Pie</b>	
Nuts and strawberry jam	
特浓巧克力蛋糕	88 / 207
椰汁薄脆及杂莓酱	
<b>Rich Chocolate Cake</b>	
Coconut crisp and mixed berries	
海南椰子蛋糕 	88 / 207
花生椰子糖, 焦糖汁	
<b>Layered Coconut Sponge</b>	
Peanut coconut sugar and caramel sauce	
时令季节水果	68 / 160
<b>Seasonal fruit platter</b>	
特色雪糕	48 / 113
<b>Selection of Ice Cream</b>	
海南清补凉 	58 / 137
<b>Hainan Coconut Milk Dessert, “Qing Bu Liang”</b>	



香格里拉会  
SHANGRI-LA CIRCLE

\* 以上价格均为人民币, 并已包含10%服务费及在上述价格与服务费总额上计征的政府税及增值税。  
All prices are in RMB and inclusive of 10% service charge, government taxes and value-added tax.