石强 Chef Rock

中餐行政总厨 Executive Chinese Chef

二十余年潜心淮扬真味,石强师傅以现代视角解构传统。 他相信烹饪是流动的艺术,在恪守本味的同时,用当代语言重新 诠释江南食韵。每一道菜品,都是对时节与匠心的诗意表达。

For over 20 years, he has devoted himself to the authentic flavor of Huaiyang and deconstructed tradition from a modern perspective. He believes that cooking is a flowing art, while adhering to the original taste, reinterpreting the charm of Jiangnan cuisine with contemporary language.

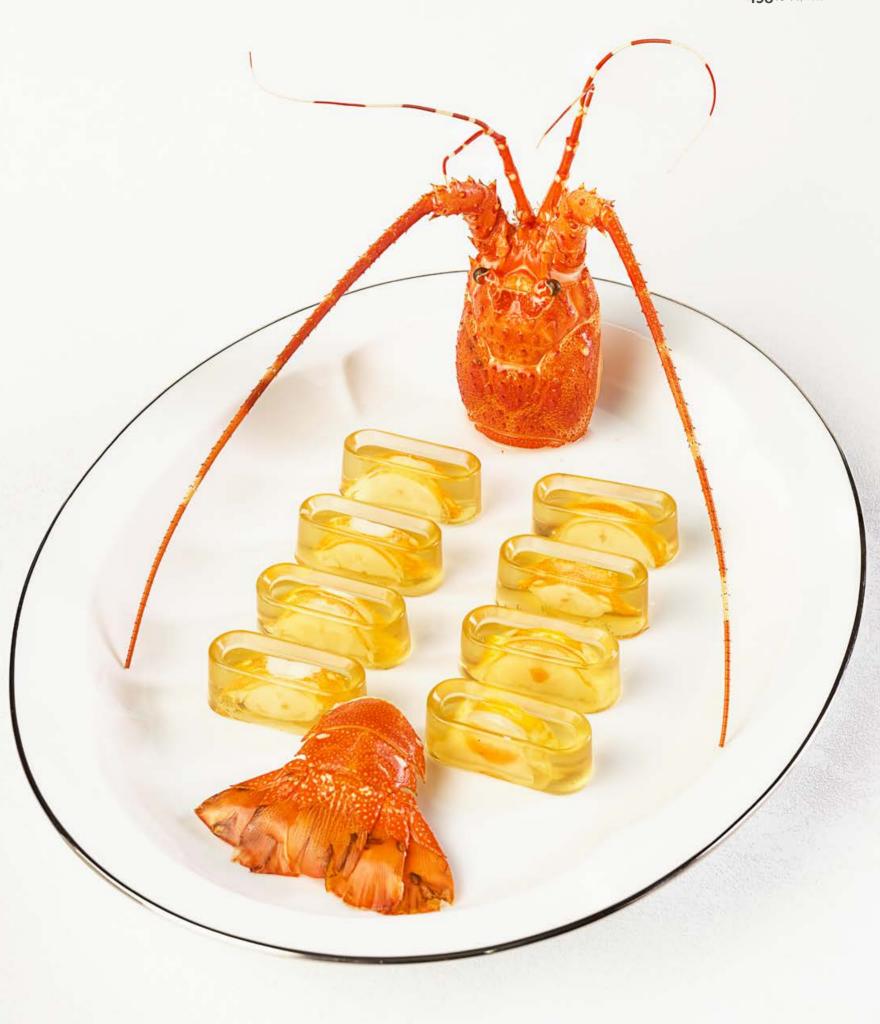


⑤ 水晶啫喱小青龙

Baby Lobster with Rice Wine Jelly

RMB **498** 元 - 只 /Piece







老上海话梅酱鸭 RMB **128** 元 - 份 /Portion 椒麻盐水鸽 Poached Pepper and Salted Pigeon RMB **68** 元 - 半只 /Half RMB **128** 元 - 只 /Piece

⑤ 含海鲜 Seafood P 含猪肉 Pork B 含牛肉 Beef V 素食主义 Vegetarian ✓ 寻味自然 Rooted in Nature



慢煮山楂竹燕窝 ® Slow-Cooked Hawthorn and Vegetarian Bird's Nest

RMB **88** 元 - 份 /Portion



海盐啫喱贵妃贝 ⑤

Sea Salt Swan Shell

RMB **38** 元 - 个(3 个起订)/Piece (Starting at 3 pieces)



© 双色海蜇花 Bicolor Jellyfish Flower

RMB **98** 元 - 份 /Portion



◎ 话梅果味泡红皮萝卜 Red Radish in Plum Flavor

RMB **68** 元 - 份 /Portion

糟卤五件套(鸭舌 鲍鱼仔 毛豆 河虾 猪肚)⑤ Marinated Duck Tongue, Abalane, Greed Soybeans, Shrimps, Pork Tripe in Rice Wine RMB **98** 元 - 份 /Portion "糟卤"是两种传统技艺的融合, 好的糟汁与卤菜缺一不可, 浸泡都要严控时间。 随着时间的推移, 才会更有"风韵"。 泡椒蓑衣绿莴笋 Sliced Lettuce with Caviar RMB **88** 元 - 份 /Portion 意醋配脆鳝 Crispy Eel in Shanghai Style RMB **88** 元 - 份 /Portion



大红袍川卤老鹅头 Marinated Goose Heads with Sicuhan Pepper

RMB **588** 元 - 份 /Portion



® 糖醋小仔排 Sweet and Sour Pork Ribs

RMB **128** 元 - 份 /Portion



5J 火腿嫩茭白 ♡

5J Ham and Water Bamboo in Scallion oil

RMB **88** 元 - 份 /Portion

青翠中带着艳红,有今天阳光的色彩, 也有经久时光的印迹。 火腿的咸香与茭白的清爽相得益彰, 细品中清香带着些许甘甜。













鱼子酱白玉丝 ® Sliced Lettuce with Caviar

RMB **68** 元 - 份 /Portion















翡翠文思冠顶饺 ⑤ Shredded Bean Curd Soup with Prawn Dumpling

RMB **78** 元 - 位 /Person



酸汤黄鱼羹 ⑤ Hot and Sour Yellow Croaker Soup

RMB **58** 元 - 位 /Person





◎ 羊肚菌清炖黄耳 Double Boiled Morel Mushroom and Tremella Aurantialba RMB **98** 元 - 位 /Person



◎ 青瓜竹荪汤 Cucumber and Bamboo Pitch Soup





⑤ 岩龙虾(蒜蓉蒸 三色剁椒焗 马苏里拉芝士年糕炒)

Rock Lobster (Steamed wih Minced Garlic, Backed with Chopped Chili, Stir-Fried with Mozzarella Cheese Rice Cake) $\mathsf{RMB}~\textbf{138}~\bar{\tau}~\text{-50}~\bar{\mathsf{D}}~/\mathsf{Gram}$

⑤ 波士顿龙虾(麻婆豆腐烩 马苏里拉芝士年糕炒)

Boston Lobster (Braised with Mapo Tofu, Stir-Fried with Mozzarella Cheese Rice Cake) $\mathsf{RMB}~\textbf{798}~\overline{\pi}\text{-} \mathbf{\%}~/\mathsf{Piece}$

⑤ 蟹粉豆腐烩波士顿大龙虾

Braised Boston Lobster with Crab Meat & Roe

RMB **888** 元 - 份 /Portion



鱼香明虾球 ⑤

Braised Shirmps with 'Yu Xiang' Sauce

RMB **68** 元 - 位 /Person



苔条脆皮小黄鱼 §

Crispy Yellow Croaker with Seaweed

RMB **38** 元 - 位 /Person











⑤ 云贵酸辣黄焖汁花胶 Braised Fish Maw with Spice Sour Sauce

RMB **398** 元 - 位 /Person



© 宫保大虾球 Wok-Fried Prawn with Dried Chili and Peanuts

RMB **198** 元 - 份 /Portion

🛭 老虎斑(清蒸 生焗 大红袍沸腾)

Grouper (Steamed, Claypot Baked, Boiled with Da Hong Pao Pepper)

RMB **488** 元 - 条 /Piece

》 笋壳鱼(清蒸 生焗 大红袍沸腾)

Snakehead Fish (Steamed, Claypot Baked, Boiled with Da Hong Pao Pepper)

RMB **488** 元 - 条 /Piece

桂鱼(松鼠白汁干烧)

Mandarin Fish (Sweet and Sour, Steamed in White Sauce, Braised in Brown Sauce)

RMB **398** 元 - 条 /Piece

小青龙(蟹粉豆腐烩 马苏里拉芝士焗)

Baby Lobster (Braised with Carb Meat & Roe, Baked with Mozzarella Cheese Rice Cake)

RMB **498** 元 - 条 /Piece

砂锅生焗闽东大黄鱼

Baked Mindong Yellow Croaker in Casserole

RMB **1,668** 元 - 份 /Portion





黑金鲍(堂做头水紫菜冲浪)⑤ Living Cooking Abalone (Poached Black Gold Abalone in Nori Broth) RMB **1,888** 元 - 只 /Piece





淮扬红汤煮河虾(250g)

Huaiyang Style Boiled River Shrimp in Light Soy Broth

RMB **338** 元 - 份 /Portion

鲜鮰鱼肚焖花胶 ⑤

Braised Fresh Catfish and Fish Maw Bladder

RMB **498** 元 - 位 /Person





淮扬炒软兜 Sautéed Ricefield Eel with Yellow Chives

RMB **198** 元 - 份 /Portion

河鳗(黑蒜焖烧 三色剁椒蒸)⑤

RiverEel (Wok-Fried with Black Garlic, Steamed with Chopped Chili)

RMB **488** 元 - 份 /Portion





鸡头米手剥虾仁 ⑤ Sauteed River Shrimps with Gorgon Fruit

RMB **298** 元 - 份 /Portion



蜜汁玻璃富贵虾(12 只)⑤ Stir-Fried Prawns with Sweet Sauce (12 pieces)

RMB **198** 元 - 份 /Portion



独蒜焖黄皮甲鱼 ⑤ Braised Yellow Shell Turtle with Garlic

RMB **598** 元 - 份 /Portion



虎皮蛋家烧生敲 Stewed Ricefield Eel with Preserved Egg

RMB **198** 元 - 份 /Portion



辣椒炒蛏王 ⑤ Stir-Fried Spicy Razor Clam

RMB **298** 元 - 份 /Portion



麻婆豆腐黄玉参 ⑤ Braised Sea Cucumber with Tofu and Spicy Sauce

RMB **128** 元 - 份 /Portion











雪顶脆皮小牛肉 ® Crispy Beef and Macadamia Nuts

RMB **198** 元 - 半份 /Half RMB **398** 元 - 份 /Portion



鲍汁京葱烧蹄筋 🕑 Braised Pork Tendon with Scallion and Abalone Sauce

RMB **198** 元 - 份 /Portion



板栗蒸老鹅

Steamed Goose with Chestnuts

RMB **298** 元 - 份 /Portion



堂煎 A5 龙江雪花牛肉(130g)® Pan-Fried A5 Snow Beef

RMB **498** 元 - 位 /Person

细腻的纹理清晰可见,脂肪与肌肉纤维完美交织,恰似一幅大自然精心雕琢的大理石杰作。 牛肉入口即化,肉质的鲜嫩在舌尖上瞬间散开, 那浓郁的肉香和淡淡的奶香在口腔中肆意蔓延,每一个味蕾都被这极致的美味所唤醒。





藕芽小炒黄牛肉 ® Wok-Fried Beef with Lotus Stem

RMB **198** 元 - 份 /Portion



青椒茭白牛肉丝 ® Stir-Fried Shredded Beef with Green Peppers

RMB **98** 元 - 份 /Portion



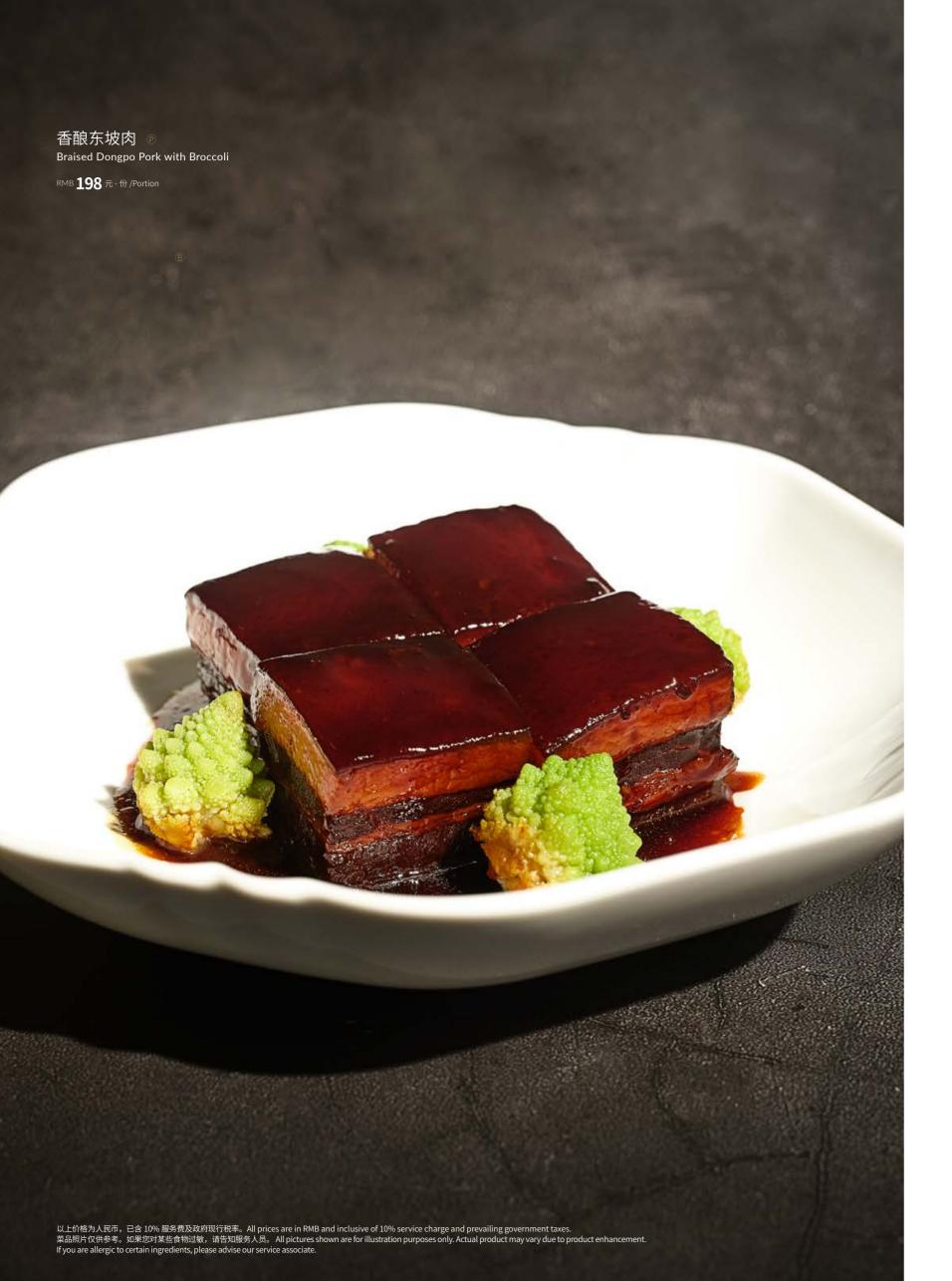
⑤ 鲍仔焖烧小笨鸡 Braised Abalone with Chicken

RMB **198** 元 - 份 /Portion

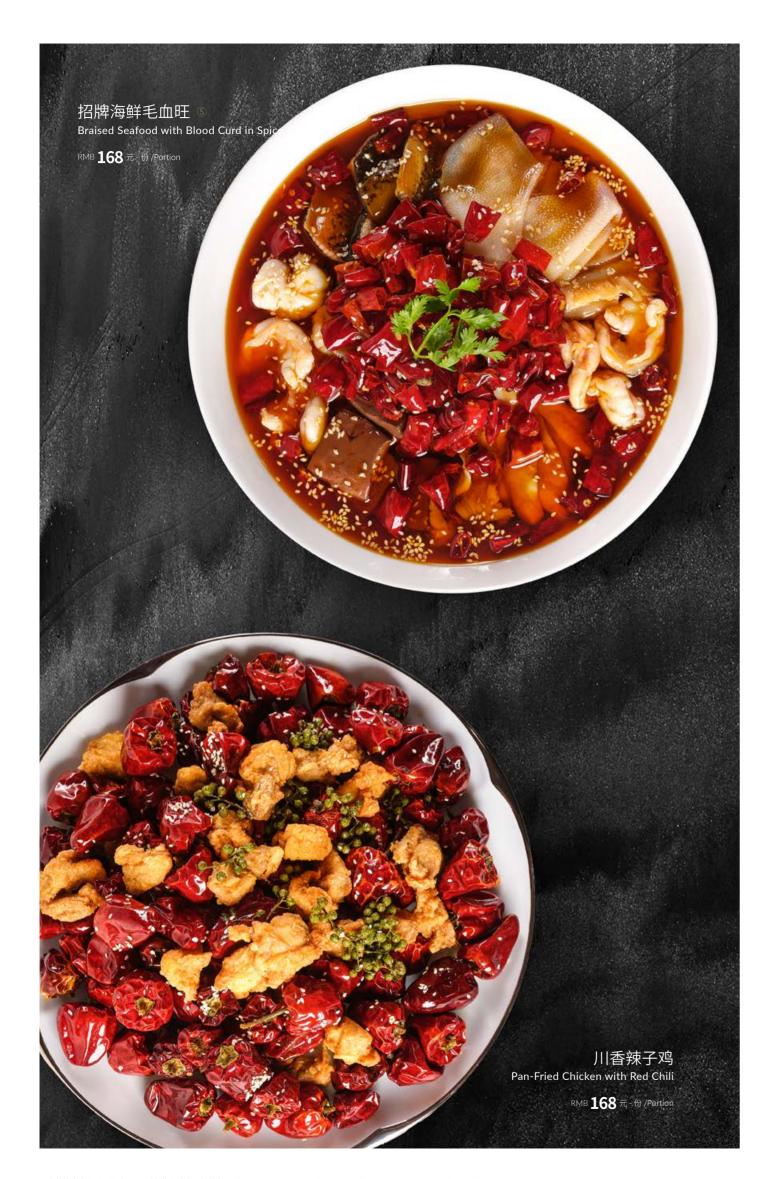


® 外婆元宝肉 Braised Pork with Eggs

RMB **298** 元 - 份 /Portion







水煮雪花牛肉 Poached Beef in Spicy Soup RMB **198** 元 - 份 /Portion 💲 含海鲜 Seafood 💮 含猪肉 Pork 🏽 ® 含牛肉 Beef 🔍 素食主义 Vegetarian 💆 寻味自然 Rooted in Nature





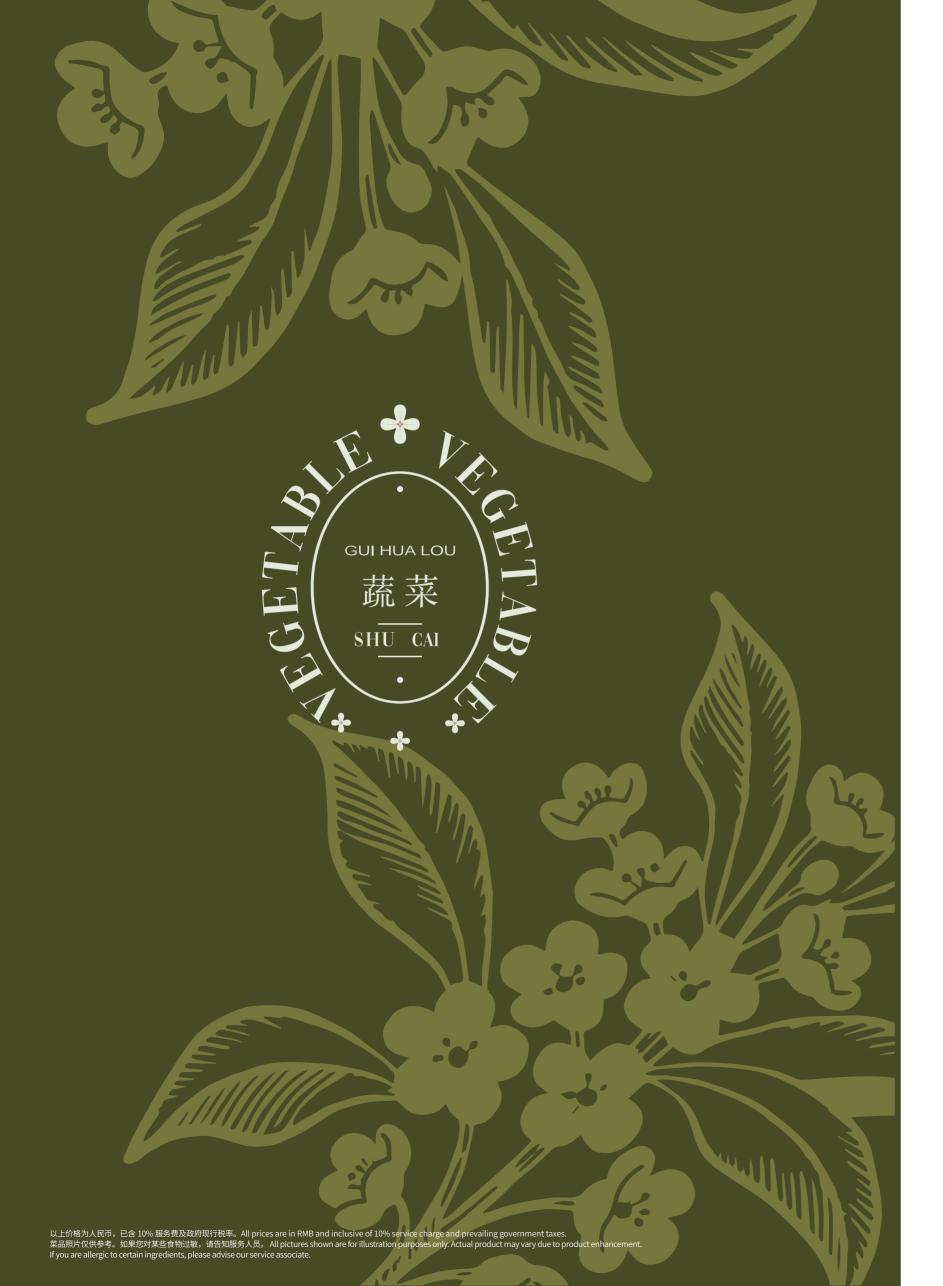
⑤ 八珍葫芦鸭 Duck Stuffed with Eight Treasures

RMB **598** 元 - 份 /Portion



© 迷你八宝鸭 Mini Duck Stuffed with Eight Treasures

RMB **78** 元 - 位 /Person



⑤ ဨ 扬州煮干丝

Stewed Shredded Bean Curd Skin Yangzhou Style

RMB **88** 元 - 份 /Portion

♥ 甜蜜豆炒鸡头米

Stir-Fried Gorgon Seed and Suger Pea

RMB **128** 元 - 份 /Portion









◎ 苹果丝瓜炒榨菜 Wok-Fried Sponge Gourd with Mustard Greens

RMB **108** 元 - 份 /Portion

◎ 八宝罗汉斋 Stir-Fried Eight Treasure Vegetables

RMB **88** 元 - 份 /Portion



◎ ® 干煸四季豆 Wok-Fried String Beans

RMB **68** 元 - 份 /Portion



◎ 广东菜心 (白灼 清炒 蒜蓉) Choy Sum (Blanched/Stir-Fried/Minced Garlic)

RMB **88** 元 - 份 /Portion





✓ 清炒手掐时蔬 Seasonal Green Vegetables

RMB **68** 元 - 份 /Portion

五粮液豌豆苗

Stir-Fried Bean Sprouts with Wu Liang Ye

RMB **138** 元 - 份 /Portion

桂花蒸水果百合 Steamed Fruit Lily with Osmanthus Flower

RMB **188** 元 - 份 /Portion

以上价格为人民币,记含让0% 服务费及政府现行税率。All prices are in RMB and inclusive of 10% service charge and prevailing government taxes. 菜品照片仅供参考。如果您对某些食物过敏、请告知服务人员。All pictures shown are for illustration purposes only. Actual product may vary due to product enhance if you are allergic to certain ingredients, please advise our service associate.





⑤ 含海鲜 Seafood P 含猪肉 Pork B 含牛肉 Beef W 素食主义 Vegetarian ✔ 寻味自然 Rooted in Nature



船王炒牛河®

Shipping King Wok-Fried Beef Rice Noodle

RMB **88** 元 - 份 /Portion



虾籽红汤面 🗈 Yang Chun Noodle Soup with Shrimp Roe

RMB **18** 元 - 位 /Person



紫菜小馄饨 Meat Wontons in Dried Seaweed Broth

RMB **18** 元 - 位(6 个)/Person (6 Pieces)



爷叔香泡饭(腐乳 花生 乌江榨菜 高邮咸鸭蛋 萝卜干 雪里蕻炒毛豆)

Shanghai Style Rice Porridge (Fermented Bean Curd, Peanut, Wujiang Pickled Mustard Tubers, Gaoyou Salted Duck Eggs, Dried Radish, Stir-Fried Edamame with Potherb Muustard)

RMB **168** 元 - 份 /Portion





® 蛋煎菜馄饨

Meat with Pan-Fried Eggs and Vegetable Wontons

RMB **58** 元 - 份(6 个)/Portion (6 Pieces)



® 黄桥烧饼 Crispy Sesame Cake with Meat Floss

RMB **8** 元 - 个(3 个起)/Piece (Starting at 3 Pieces)



® 黑金蟹粉小笼包 Steamed Bun Stuffed with Crab Meat

RMB **38** 元 - 份(3 个)/Portion (3 Pieces)





桂花巴斯克

Basque with Osmanthus

RMB **68** 元 - 位 /Person

RMB **188** 元 - 个 / Piece 备注:需提前一天约定

冰淇淋(白桃乌龙 香草 巧克力)

Ice Cream (White Peach Oolong Tea/Vanilla/Chocolate)

RMB **38** 元 - 单球 /Single Scoop

RMB **72** 元 - 双球 /Double Scoops



冰糖木瓜炖官燕 Boiled Bird's Nest with Papaya

RMB **488** 元 - 位 /Person



五彩手工蒸方糕

Sweet Red Date Cake

RMB **38** 元 - 份(5 个)/Standard(5 Pieces)

新派杨枝鲜甘露

Chilled Mango Sago Cream with Pomelo

RMB **48** 元 - 位 /Person

陈皮豆沙西米露

Sweetened Red Bean Soup with Dried Tangerine Peel and Sago

RMB **48** 元 - 位 /Person

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