



SHANG GARDEN 香乐园
Chinese Restaurant



江南韵

烹饪美食就像品味人生，精挑细选，
匠心雕琢，才可成就一方经典。



董玉振师傅

董玉振，来自江苏扬州，现任深圳福田香格里拉中餐行政总厨。秉持“专注态度，用心料理”的理念，董师傅注重对传统味道和厨艺的传承，也热衷于在烹饪中融入独特创新的元素。在钻研淮扬菜系的二十余年间，他在为食客带来地道经典淮扬精馐的同时，也一直坚持开发现代创意菜品，这使他享誉国内外餐厨界，并成为当代淮扬菜创作的代表性人物。

2020年广东省劳动模范

深圳烹饪协会副会长兼名厨委主席

世界厨师联合会国际B级裁判

深圳五星总厨俱乐部理事长

注册中国烹饪大师、中华金厨

广东省餐饮四十年杰出总厨

广东省首批“粤菜师傅”五星名厨

世界名厨慈善会副会长

粤港澳大湾区十大名厨

2017年获世界厨王争霸赛冠军



 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

以上价格已包含10%的服务费及6%的增值税。The above prices are inclusive of a 10% service charge and 6% VAT.
如果阁下对任何食品过敏，请提前告知。Please inform us in advance if you have any food allergies.

图片仅供参考，出品请以实物为准。Photos are for reference only.

味道江南

A TASTE OF JIANGNAN



桂花酥熏鱼
Deep-fried Cod Fish in Sweet and Sour Sauce with Osmanthus

千岛湖大鱼头王
Stewed Fish Head with Fish Ball, Shrimp, Crab and Baby Abalone in Superior Broth

乐享全家福
Braised Meatballs, Fish Balls, Deep-fried Pork Skin, Salted Meat, Egg Dumplings, Mushrooms and Dried Bamboo Shoots

手打年糕烧东海深海大黄鱼
Braised Yellow Croaker with Handmade Rice Cake

五小时慢烤安格斯有汁牛肋排
5-Hour Slow Roasted Angus Beef Ribs

白斩葵香鸡
Poached Sunflower Seed Fed Chicken

传承八珍狮子头
Braised Meat Balls with Preserved Vegetables and Salted Egg Yolk

家传笋干菜鲍鱼红烧肉配青稞饭
Braised Pork Belly, Abalone and Dried Bamboo Shoots served with Steamed Barley Rice

原创上汤茸炖绣球
Double-boiled Bean Curd with Matsutake and Sea Cucumber in Superior Broth

江海一品鲜
Braised Puffer Fish with Soy Sauce

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淮扬菜系历史源远流长，
是中国传统四大菜系之一。

淮扬菜选材讲究新鲜，注重刀工的发挥，对厨师烹饪技巧的要求颇为严苛。其丰富饱满的菜式体系，清鲜而不寡淡、咸甜适中的口味和高雅别致的造型，使它成为现代餐桌上备受青睐的菜系之一，巧妙契合着八方来客对美味的期待。

淮扬冷碟

吹拂冷韵江南风



COLD DISH

COLD DISH

淮扬·冷碟

白斩葵香鸡

Poached Sunflower Seed Fed Chicken

CNY 388 半只 / Half

CNY 698 只 / Whole

葵花鸡，以其独特的饲料而得名。葵花鸡成长于广州南沙百万葵园，以葵花籽为食，浓郁的葵香味赋予了它与众不同的风味。葵花鸡的做法多样，其中以“白斩”为优——以清水浸熟，搭配姜茸，可保持葵花鸡的原香，做到“鸡有鸡味”。






黑珍珠鹅肝 
Foie Gras with Squid Sauce
CNY 98 例 / Portion

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十里飘香的奥妙藏于自制卤水中。
经卤制后，肉嫩骨香，更彰香郁。

老卤盐水鸽 
Brine Pigeon

CNY 45 半只 / Half

老卤盐水鸭
Brine Duck

CNY 78 例 / Portion





三香熟醉蟹 推荐 季节

CNY 188 只/Each

Poached Hairy Crab Marinated in Three Kinds of Liquor

甄选肉质肥嫩的母蟹，采用熟醉的烹饪手法，保留了蟹的鲜香风味。
所谓“三香”，即为黄酒的芳香、茅台的酱香和威士忌的醇香，
三味风格迥异的酒香通过浸泡渗入蟹肉当中，让蟹的滋味得到了更多层次的升华。



三香熟醉虾 推荐

CNY 168 例/Portion

Poached Prawns Marinated in Three Kinds of Liquor



椒麻海鲜拼 推荐 辣

Assorted Seafood Platter with Pepper Sauce

CNY 158 例/Portion

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桂花酥熏鱼

Deep-fried Cod Fish in Sweet and Sour Sauce with Osmanthus

CNY 98 位 / Person

一道曾获得金奖殊荣的名菜，是淮扬菜中色、香、味、型兼具的代表作。“凉菜热吃”是这道菜不同寻常之处。严选肉质鲜嫩的深海银鳕鱼，以香炸之法成就了鱼肉的外酥里嫩。加入白珍珠醋粒、嫩豆粒和鲜百合以丰富整体口感层次。桂花清香淡抹，为这道佳肴再添几分雅韵。

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五朵金花 
Five "Jiangnan" Appetizers

CNY 388 套 / Set

白，鸡汁茭白花；红，胭脂百香果；绿，翡翠羽衣；赭，冰宫肴肉；褐，香辣小花螺。
五道精美佳肴犹如繁花中的五片花瓣，各持己色，交相辉映，缤纷多彩，唯美绽放。


胭脂百香果
Marinated Passion Fruit

鸡汁茭白花
Poached Water Bamboo in Chicken Stock

翡翠羽衣
Marinated Cucumber


香辣小花螺
Stewed Snails with Garlic and Chili

冰宫肴肉
Marinated Pork Knuckle Jelly

鱼子酱马兰头千层 

Layered Malantou and Tofu Skin with Caviar

CNY 238 例 / Portion

五彩冰皮鸡捞起 

Chicken with Shredded Vegetables and Condiments

CNY 168 例 / Portion

香糟鸭舌

Marinated Duck's Tongue in Rice Wine Lees

CNY 88 例 / Portion

清炆香丝菜

Fennel Head Tossed with Soy Sauce

CNY 58 例 / Portion

玫瑰独头蒜

Rose Wine Marinated Garlic

CNY 48 例 / Portion

外婆十香菜 

Stir-fried Assorted Vegetables

CNY 48 例 / Portion

桂花糯米藕 


Lotus Root Stuffed with Glutinous Rice

CNY 48 例 / Portion

冰宫肴肉

Marinated Pork Knuckle Jelly

CNY 88 例 / Portion

香辣小花螺 

Stewed Snails with Garlic and Chili

CNY 188 例 / Portion

胭脂百香果 


Marinated Passion Fruit

CNY 58 例 / Portion

翡翠羽衣

Marinated Cucumber

CNY 48 例 / Portion

鸡汁茭白花 

Poached Water Bamboo in Chicken Stock

CNY 58 例 / Portion

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话梅糖醋小排

Sautéed Sweet and Sour Pork Ribs

CNY 128 例 / Portion



西班牙火腿生菜沙拉

Iberico Ham and Lettuce Salad

CNY 128 例 / Portion



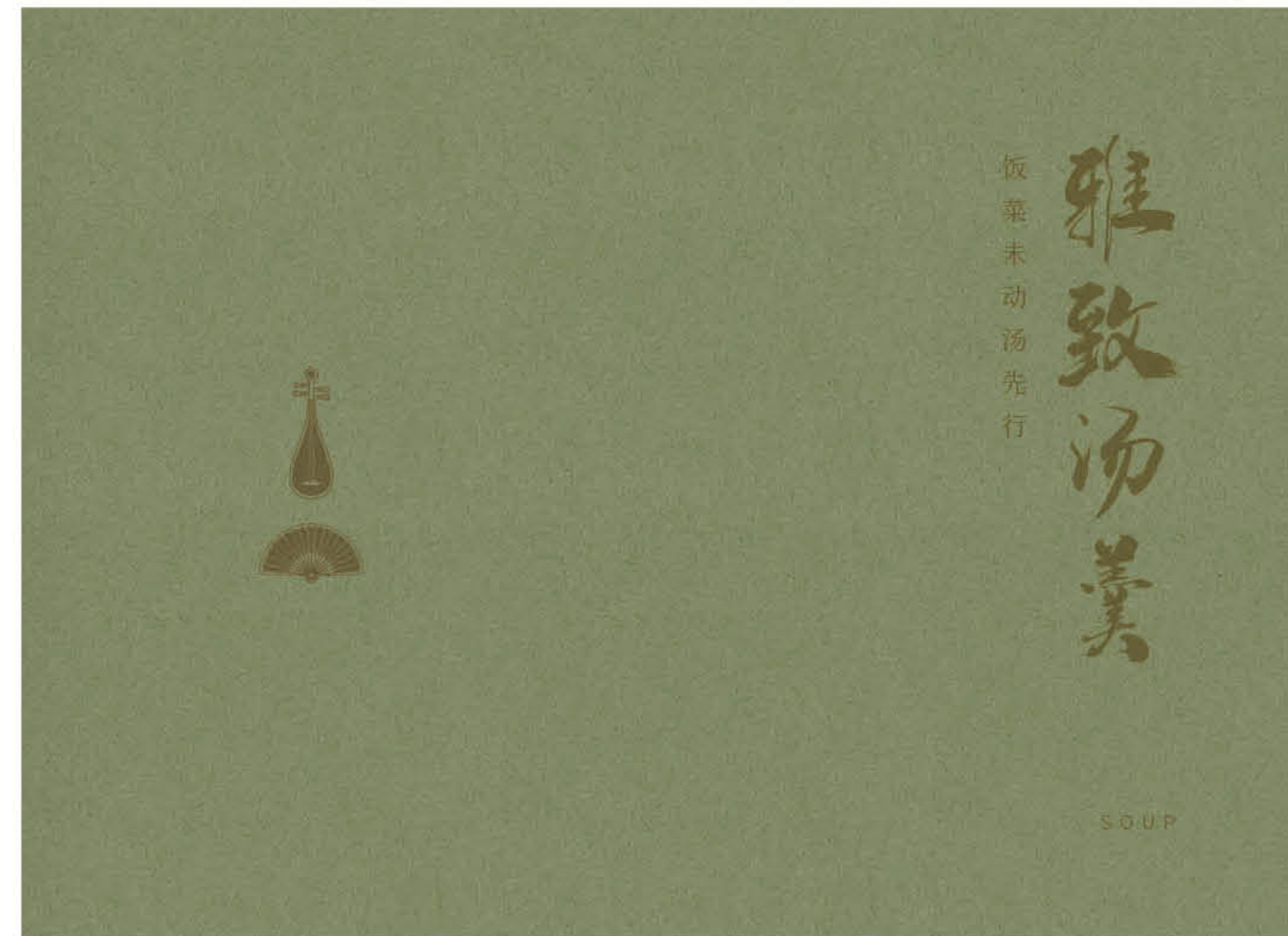
五福临门

Five Appetizers Combination

CNY 158 位 / Person

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SOUP

雅致·汤羹

有味使之出，无味使之入。

董玉振师傅原创菜式，
与文思豆腐有着异曲同工之妙，演绎着技艺之美和内涵之味。
在直径只有6.5厘米的豆腐上以悬刀法横纵各切80刀且底部保持不断，
6,400根柔嫩豆腐细丝在广式高汤中散作一朵摇曳生姿的绣球，
佐以海参和松茸，成菜清而不淡。



☞ 原创上汤参茸炖绣球

Double-boiled Bean Curd with Matsutake and Sea Cucumber in Superior Broth

CNY 128 位/Person

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清炖蟹粉狮子头

Double-boiled Meat Balls Soup with Crab Roe

CNY **98** 位 / Person

清炖蟹粉狮子头是经典淮扬名菜。

“狮子头”由刀切肉、蟹肉和蟹黄等组成。

猪肉鲜嫩、蟹粉鲜香，具有滋味醇厚、多汁柔嫩、

入口即化的特点。食后齿颊留香，余韵悠长。

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黑松露佛跳墙
Double-boiled Sea Cucumber, Abalone
and Assorted Mushrooms Soup

坛启荤香飘四邻，佛闻弃禅跳墙来。

黑松露入坛添新味，与佛跳墙一起，上演“中西合璧”。
山陆佳肴邂逅海味珍馐，展现珍馐玉菌的融合之美。

黑松露佛跳墙

Double-boiled Sea Cucumber, Abalone
and Assorted Mushrooms Soup

CNY 388 位 / Person

九鼎上素珍菌汤

Braised Assorted Mushrooms in Broth

CNY 88 位 / Person

翡翠文思豆腐羹

Bean Curd Soup with Shrimp,
Egg and Vegetables

CNY 48 位 / Person

十年老陈皮水鸭炖 (花胶 / 辽参)

Double-boiled Duck Soup with Fish
Maw or Sea Cucumber

CNY 288 位 / Person

原盅椰皇炖竹丝鸡

Double-boiled Silkie Chicken Soup in Coconut

CNY 88 位 / Person

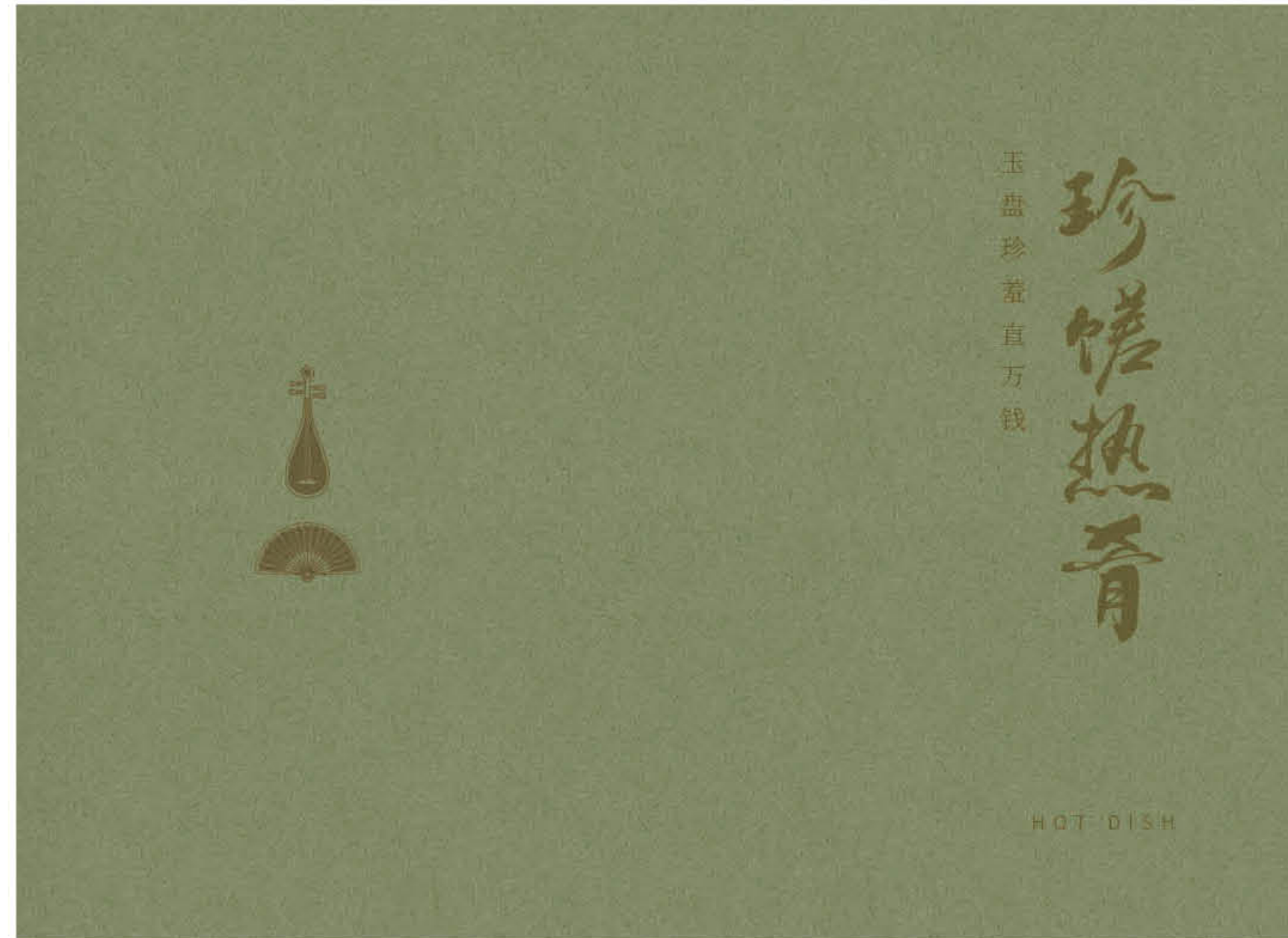
酸辣八宝参肚羹

Spicy and Sour Soup with Sea
Cucumber and Fish Maw

CNY 88 位 / Person

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HOT DISH

珍馐·热肴

江上居人偏癖嗜，青郎味美胜斑儿。

人工养殖的江海美味，采用古法熬肝烧的烹饪技法，使得猪油与鱼肝油二者融合散香，让鲜美于舌尖跳动。凡品味过这一口“鲜”，便觉百鱼索然无味。



卷季 江海一品鲜

Braised Puffer Fish with Soy Sauce

CNY 188 条/Each

加：北海花胶公 10 头 888 元，本港花胶筒 10 头 588 元，本港花胶筒 25 头 288 元
Add: CNY 888 for a 10-Head Fish Maw, CNY 588 for a 10-Head Fish Maw, CNY 288 for a 25-Head Fish Maw

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响油鳝糊卷饼 卷

Stir-fried Shredded Eel served with Pancakes

CNY 188 例 / Portion

「响油鳝糊」为菜名可谓恰到好处。「鳝」即食材，「糊」是成菜的模样，「响油」是末尾画龙点睛的一笔，仿佛前面的一切温柔缱绻，都是为了与尾声的这滚烫相遇。加之馓子酥脆，烤鸭饼皮柔软筋道，口感层次丰富而分明。



卷 手打年糕烧东海深海大黄鱼
Braised Yellow Croaker with Handmade Rice Cake

CNY 999 条 / Each

大黄鱼以东海产出者为佳，大自然的精心滋养赋予了鱼肉紧实鲜美的特质。手打的年糕染上红烧的香味，软糯之余富有弹性，裹上鲜亮浓稠的酱汁，每一片都富有大黄鱼的鲜美，浓厚滋味在轻嚼慢咽间绽放。





— 珍藏·热肴 —
HOT DISH

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双椒酱蒸翘嘴大白鱼  


Steamed White Fish with Two kinds of Chili Sauce

CNY 688 例 / Portion

翘嘴大白鱼，属淡水肉食性鱼类的一种，拥有肉质鲜美细腻的特性。选用重达5斤的翘嘴大白鱼，与剁椒酱和青椒酱共蒸，使其清辣入味，鲜香不腥。双椒间隔铺于鱼肉之上，丰富口感之余，也更增视觉享受之色。

即点即做，需用时 45 分钟

Takes 45 minutes to prepare

清一色鲜椒麻鱼 

Poached Fish Fillet with Asparagus, Lettuce, Tofu Skin and Green Pepper in Chicken Broth

CNY 188 例 / Portion



松鼠桂花鱼

Deep-fried Mandarin Fish with Sweet and Sour Sauce

CNY 388 例 / Portion



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青柠油爆元宝虾 **卷**

Stir-fried Shrimp with Sweet and Sour Sauce

CNY 198 例 / Portion



年糕豆米烧毛蟹 **季**

Braised Crab with Rice Cake and Beans

CNY 198 例 / Portion



宫灯手剥河虾仁

Wok-fried River Shrimp

CNY 358 例 / Portion



鸭血肥肠鲜鲍片 **卷** **辣**

Braised Duck Blood with Pork Intestines and Sliced Abalone

CNY 258 例 / Portion



韭黄滑炒桂鱼丝

Stir-fried Shredded Mandarin Fish with Hotbed Chives

CNY 158 位 / Person



咖喱虾球伴五彩馒头 **辣**

Curry Prawns with Colourful Buns

CNY 188 例 / Portion



泡菜酱煎带子 **辣**

Sautéed Scallops with Pickled Vegetable Sauce

CNY 98 位 / Person



即点即做，需用时 45 分钟

Takes 45 minutes to prepare

双蒜文火烧河鳗 **卷**

Braised Eel with Garlic and Scallions

CNY 488 例 / Portion

浓油赤酱的典范佳作，味足而不腻，独头蒜和黑蒜，双蒜齐下，香气十足。河鳗嫩滑饱满，肉质厚实有光泽，入口鲜嫩美味。

卷 推荐 Chef's Recommendations **季** 季节限定 Seasonal Treats **辣** 辣度 Spicy

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限量供应

Daily Limited Supply

千岛湖大鱼头王

Stewed Fish Head with Fish Ball, Shrimp, Crab and Baby Abalone in Superior Broth

CNY 999 例 / Portion

选生长期长达8-9年、重量在37-38斤之间的千岛湖大鱼，鱼头可达7斤重。取半只鱼头小火慢炖，将鲜味缓缓炖出。加入菌菇辅以鲜味，是宴客佳选。



珍藏·热有
HOT DISH

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需提前 48 小时预定
Reservations are required 48 hours in advance

淮扬三套鸭

Three-nested Duck
Braised Domestic Duck Stuffed with Wild Duck and Pigeon

CNY 1,388 例 / Portion

“套”，为三套鸭的讲究之处，在这里，它被用作动词，层层套裹，食材取自家鸭、麻鸭和鸽子，主厨的功底展现在完整脱骨的刀工之上。最后点缀以金华火腿，多味复合，相得益彰。



鲜椒麻小羊排

Spicy Lamb Chops with Peppers

CNY 168 例 / Portion



煎 M9+ 和牛肉眼佐烧椒贡菜酱

Pan-fried M9+ Wagyu Beef Rib Eye with Braised Chilli and Preserved Vegetable Sauce

CNY 588 位 / Person

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五小时慢烤安格斯有汁牛肋排

5-Hour Slow Roasted Angus Beef Ribs

CNY 588 例 / Portion

精选美国安格斯牛肋排，腌制后采用5-6小时低温慢烤的烹调方法，锁住鲜嫩质感和丰富肉汁，尽显匠心。上桌前于现场喷烤牛肋排，激发牛肋排的油脂香气，带来满满仪式感。而香草的独特气味更为菜品整体的味道起到了点睛之笔的效果，为整体风味增添了清新。



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明月炖生敲 Stewed Quail Eggs with Eel	CNY 98 位 / Person
沪式干烧虎虾球  Braised Tiger Prawns with Garlic, Ginger and Spring Onions	CNY 88 位 / Person
香茜葱爆海螺片 Wok-fried Conch Slices with Scallions	CNY 288 例 / Portion
自制酸汤煮桂鱼  Poached Mandarin Fish Fillet in Sour Broth	CNY 388 例 / Portion
小黄鱼烧豆腐 Braised Small Yellow Croaker with Bean Curd	CNY 78 位 / Person
干煎小黄鱼 Pan-fried Small Yellow Croaker	CNY 68 位 / Person
绝代双椒胖鱼头  Braised Fish Head with Two Kinds of Chilli	CNY 388 例 / Portion
金汤柠檬酸菜鱼  Poached Sliced Fish Fillet with Sichuan Pickles	CNY 188 例 / Portion
酸菜猪肚炖鳝筒  Stewed Eel with Pickled Cabbage and Pork Tripe	CNY 268 例 / Portion
风沙脆皮鸡  Deep-fried Crispy Chicken with Garlic	CNY 188 半只 / Half
淮扬翡翠香酥鸭 Deep-fried Crispy Duck in "Huaiyang" Style	CNY 158 例 / Portion
酸萝卜羊肉水晶粉  Braised Mutton with Pickled Radish and Crystal Noodles	CNY 188 例 / Portion
黑椒煎炒雪花牛肉粒 Sautéed Diced Wagyu Beef with Black Pepper	CNY 458 例 / Portion
文火慢炖和牛颊 Stewed Wagyu Beef Cheek	CNY 158 位 / Person

传承八珍狮子头 
Braised Meat Balls with Preserved Vegetables and Salted Egg Yolk

CNY 188 例 / Portion

加：6 头鲜鲍 98 元 / 只，10 头干鲍 458 元 / 只
Add: CNY 98 for a 6-Head Abalone, CNY 458 for a 10-Head Abalone

传承百年，是淮扬菜中的典范之作，妙用火候锁其味，成其形。
精选8种食材入煲，此为八珍。
将3颗咸蛋黄裹入肉馅中手工现切，先炸后经4.5小时慢炖，酥而不烂，肥而不腻。



 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy


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图片仅供参考，出品请以实物为准。Photos are for reference only.



限量供应

Daily Limited Supply

南粤传承片皮鸭 

Roasted Duck in Duo Flavours

CNY 298 只 / Whole

面饼 + 料碟

Pancake + Condiments

CNY 68 套 / Set

炒鸭松或鸭架汤

Stir-fried Dried Duck Floss or Double-boiled Duck Soup

CNY 68 份 / Portion

鱼子酱鹅肝片皮鸭 

Roasted Duck served with Foie Gras and Caviar

CNY 128 位 / Person

广式南派片皮鸭，做法有别与北京烤鸭的吊炉明火烘烤。选用本地鸭坯，将多种香料填入鸭肚腌制入味，用开水烫过表皮，挂起风干至表面干燥，再放入挂炉里烧制，制作工艺较为繁琐。最后用横切片鸭的刀法，皮脆肉嫩，滋味万千。

 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

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一尝便味回江南的怀旧菜品，寓团圆之意，是江南宴席上桌的头道佳肴。汇聚炸猪皮、肉丸、鱼丸、猪肚和蛋饺等鲜味食材，共治一炉，共融美味。甄选版全家福诚意选用鲍鱼、海参和花胶等珍品，使鲜味升级，滋味更诱人。

乐享全家福 🍵

Braised Meatballs, Fish Balls, Deep-fried Pork Skin, Salted Meat, Egg Dumplings, Mushrooms and Dried Bamboo Shoots

CNY 288 例 / Portion

甄选全家福 🍵

Braised Abalone, Fish Maw, Sea Cucumber, Fish Balls, Meat Balls, Mushrooms and Dried Bamboo Shoots

CNY 1,588 例 / Portion

🍵 推荐 Chef's Recommendations 🍂 季节限定 Seasonal Treats 🌶️ 辣度 Spicy

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🍵 家传笋干菜鲍鱼红烧肉配青稞饭

Braised Pork Belly, Abalone and Dried Bamboo Shoots served with Steamed Barley Rice

CNY 98 位 / Person

家常风味菜，以味道诠释烟火气。红烧肉独特的味道萦绕不止，梅干菜带来时间沉淀的美味，加入鲍鱼提鲜，每一口都是始于舌尖的满足。



— 珍藏·热肴 —
HOT DISH

图片仅供参考，出品请以实物为准。Photos are for reference only.



金陵敲鳝炖花胶

Braised Eel with Fish Maw

CNY 288 位 / Person



淮扬鸡粥燕窝

Bird's Nest and Chicken Congee

CNY 558 位 / Person



厨师精选 10 头干鲍扣柚皮

Braised 10-Head Abalone with Grapefruit Peel

CNY 528 位 / Person

古法葱烧海参蹄筋

Braised Sea Cucumber with Pork Tendon and Scallions

CNY 488 例 / Portion

古法葱烧海参是中国经典名菜，海参清鲜，葱段香浓，酱香浓郁，搭配上蹄筋，增添滑糯质地，装饰其旁的炸小云吞为整体成菜的风味增添了一层脆香的口感，在口腔里演奏一曲曼妙的交响乐。

官府黄焖四宝

Braised Abalone, Fish Maw, Scallops and Quail Eggs in Chicken Broth

CNY 388 位 / Person

梅干菜煲溏心 3 头干鲍

Braised 3-Head Abalone and Pickled Vegetables in Oyster Sauce

CNY 2,288 个 / Each

松露酱花胶滑蛋

Stir-fried Eggs with Fish Maw and Black Truffle Sauce

CNY 188 例 / Portion

京葱烧酿辽参羊肚菌

Braised Sea Cucumber with Morel Mushrooms

CNY 328 位 / Person



古法葱烧海参蹄筋
Braised Sea Cucumber with
Pork Tendon and Scallions

 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

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梅菜心肉饼蒸膏蟹

CNY 788 例 / Portion

Steamed Crab with Dried Vegetables and Minced Pork

清蒸是保留食材原味的适宜做法之一。

当海鲜和陆鲜相遇，每一口都饱含互相成就的馥郁鲜香。

梅菜心的加入进一步释放了肉质的清香，醇而不腻。



翡翠文思清烩松叶蟹

CNY 1,888 例 / Portion

Steamed Snow Crab with Spinach Sauce, Shredded Bean Curd and Deep-fried Wonton

取松叶蟹腿肉，红白纹理为菜品增添趣味，蟹腿肉保证口感鲜滑；

蔬菜汁呈现了翡翠般碧绿的色彩，带来清新素雅；炸云吞围列在旁，色泽金黄，口感酥脆。

整体造型如国风画作般多彩迷人。

 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

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龙王献宝

Sautéed Lobster with Milk Curd, Egg White, Olive Seeds and Crispy Balls

CNY 4,288 例 / Portion

童玉振师傅曾带领其团队推出“梦回大观园·品鉴红楼宴”的主题宴席，“龙王献宝”便是其中之主菜。其形象栩栩如生，惟妙惟肖，不止佳肴，更似艺术品。精选新西兰大龙虾，其虾肉和牛奶蛋白一起奏响“滑嫩”的双重奏，让人一试难忘。




— 珍饈 · 热肴 —

— HOT DISH —

图片仅供参考，出品请以实物为准。Photos are for reference only.



巧用「过桥」的手法，把澳洲鲍鱼片在高温龙虾热汤中余烫三秒，不仅能保持鲍鱼片肉质上的鲜甜，更令其在口感上增添几分爽脆。与龙虾汤同尝，鲜不可挡。

龙虾汤过桥澳洲鲍 


Sliced Australian Abalone Boiled in Lobster Soup

CNY 1,888 例 / Portion

 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

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 彩虹捞起象拔蚌

Geoduck Tossed with Shredded Vegetables and Condiments


CNY 1,888 例 / Portion

— 珍饈 · 热肴 —

— HOT DISH —

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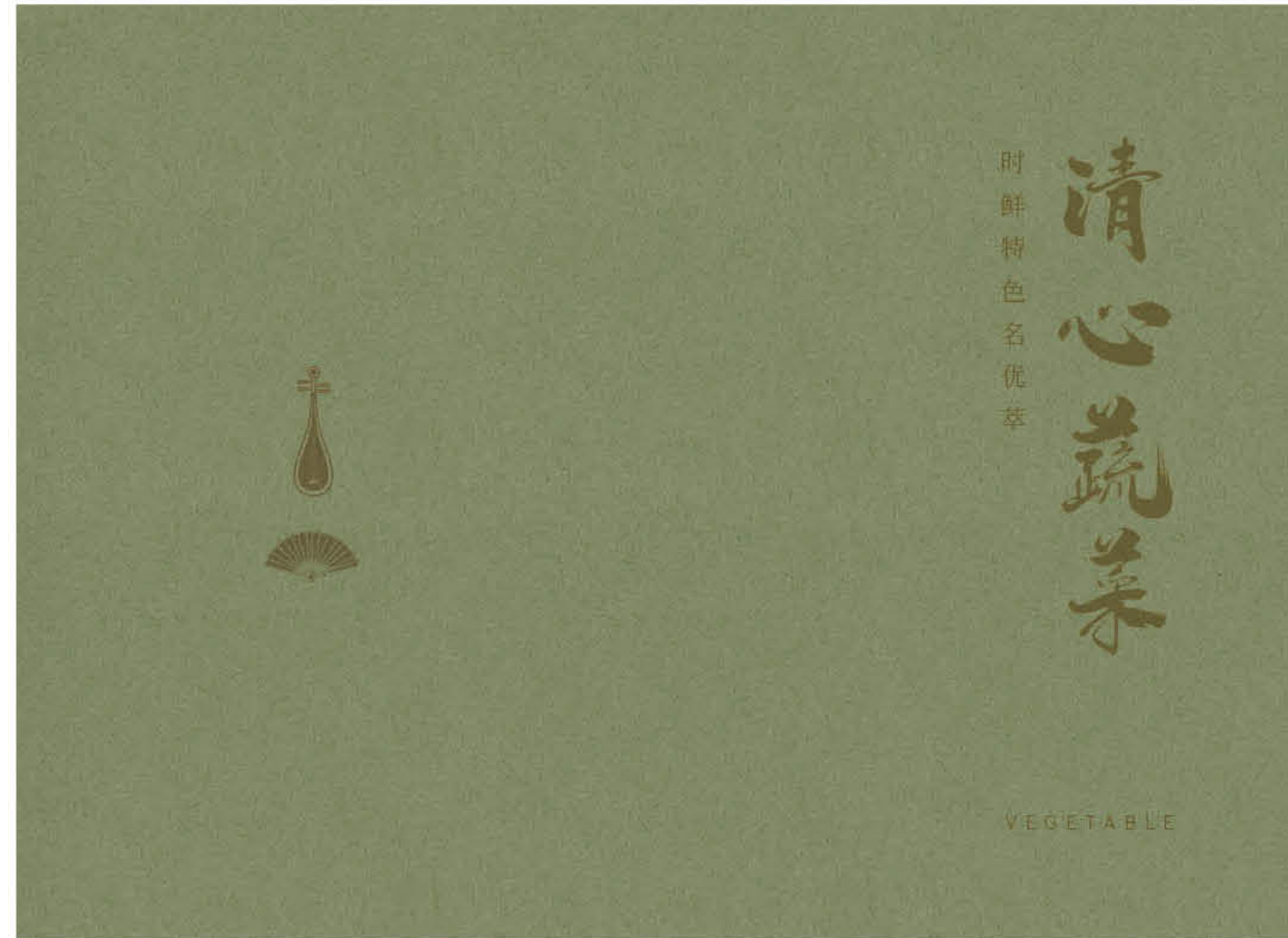
麻虾酱花雕芙蓉帝王蟹 

Steamed King Crab with Egg White, Huadiao Wine and Shrimp Paste

CNY 4,288 例 / Portion

 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

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VEGETABLE 清心·蔬菜

扬州锦绣煮干丝

Shredded Bean Curd Simmered with Jinhua Ham,
Chicken and Shrimp in Chicken Broth

CNY 158 例 / Portion

扬州名菜，诞生于“乾隆下江南”之典故中。细切干丝经过精制鸡汤烩煮后，吸收金华火腿、鸡丝及瑶柱等多种食材的精髓，味鲜可口。







火腿冬瓜方 
Poached Winter Melon with Ham in Superior Broth

CNY 128 例 / Portion



鲜虾和牛麻婆豆腐  
Braised "Mapo" Tofu with Shrimp and Wagyu Beef

CNY 158 例 / Portion

手剥蟹粉汪豆腐 
Braised Tofu with Crab Roe

CNY 158 例 / Portion

浓汤竹笙芦笋
Poached Bamboo Fungus and Asparagus in Superior Broth

CNY 168 例 / Portion

时令绿叶鲜蔬
清炒、蒜蓉、上汤
Seasonal Vegetables
Stir-fried / Stir-fried with Garlic / Boiled

CNY 68 例 / Portion

肉汁煨萝卜 
Braised White Radish with Meat Gravy

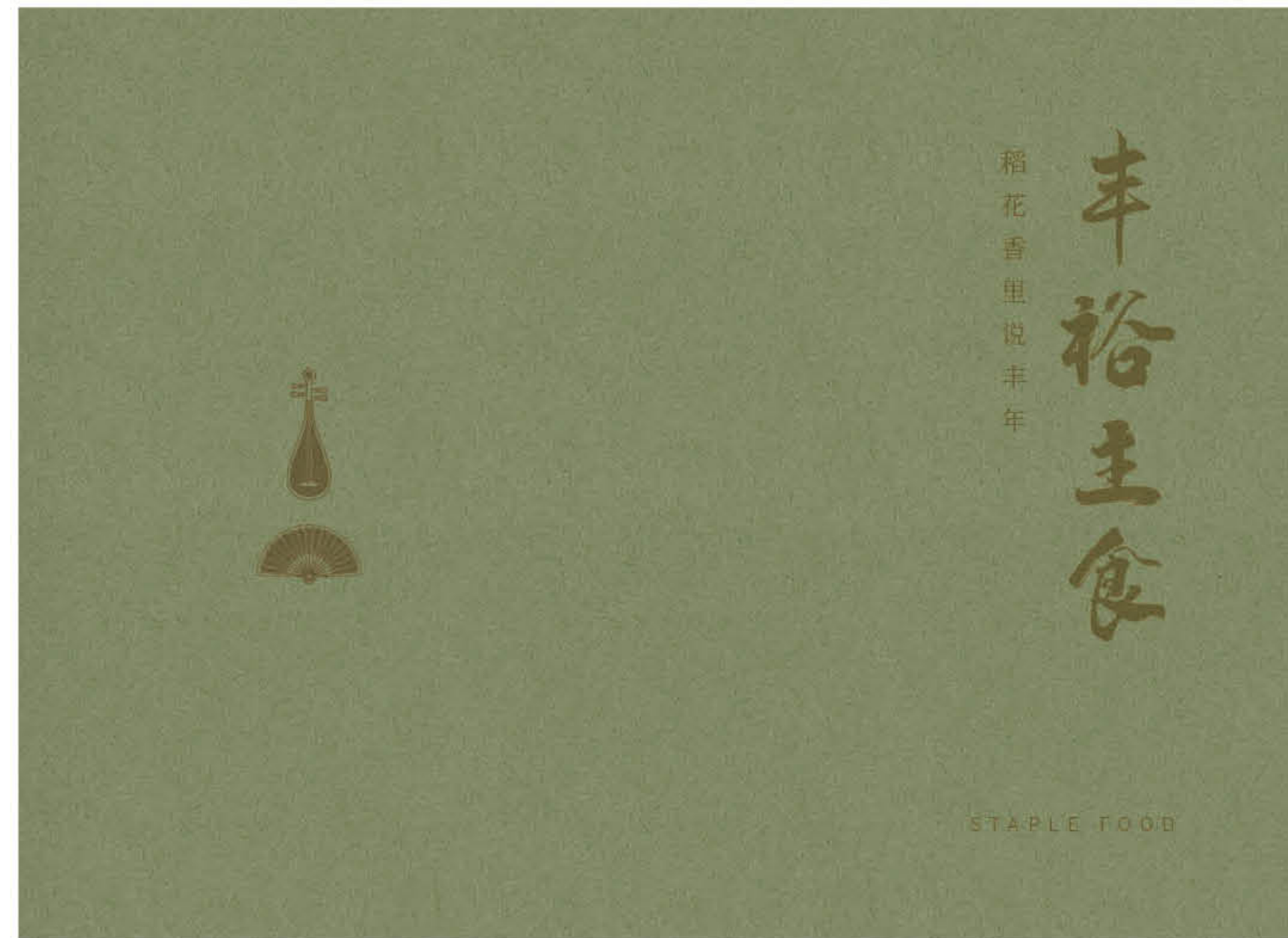
CNY 68 例 / Portion

秋葵捞黑腐竹
Stewed Okra with Dried Bean Curd Sticks

CNY 88 例 / Portion

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STAPLE FOOD

丰裕·主食

待我西湖借君去，一杯汤饼泼油葱。

一道家喻户晓的面食，面条口感劲道爽滑，
入口咸鲜味甜，葱香浓郁，惹人垂涎。

卷 阿叔葱油拌面

Noodles Mixed with Scallions, Oil and Soy Sauce

CNY 35 位 / Person



老菜脯腊味无米炒饭

Fried Pasta with Preserved Vegetables, Meat and Sausage

CNY **58** 位 / Person

看似米粒，却并非米粒。特选米形意大利面，
与陈年老菜脯、优选腊味和海胆同炒，
“饭粒”鲜咸可口，滋味丰富。



黑松露海胆和牛炒饭

Fried Rice with Black Truffle, Sea Urchin and Wagyu Beef

CNY **188** 例 / Portion

扬州什锦炒饭

Yangzhou Fried Rice with Sea Cucumber, Shrimp, Ham,
Chicken and Bamboo Shoots

CNY **88** 例 / Portion

腊味酱油炒饭

Fried Rice with Preserved Meat and Soy Sauce

CNY **88** 例 / Portion

扬州阳春面（红汤 / 白汤）

Fish Broth Noodles with Spicy Soup or Broth

CNY **28** 位 / Person

鱼汤小刀面

Sliced Noodles with Fish Broth

CNY **28** 位 / Person

干炒雪花牛河

Stir-fried Rice Noodles with Sliced Wagyu Beef

CNY **158** 例 / Portion

 推荐 Chef's Recommendations  季节限定 Seasonal Treats  辣度 Spicy

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碧油煎出嫩黄深
点点心意

DIM SUM & DESSERT

DIM SUM & DESSERT

点点·心意

皮薄不破又不焦，二分酵头靠烘烤。


生煎包集煎、煮、蒸于一体，外皮金黄焦脆，内里肉馅绵软带汁，加上芝麻和葱花的添香，岂不美哉？

卷 鲜肉生煎包
Pan-fried Pork Bun

CNY 18 个/Each





蟹黄大汤包 


Steamed Soup Dumpling Stuffed with Crab Roe and Minced Pork

CNY 158 个 / Each

扬州小笼包

Steamed Pork Dumpling in "Yangzhou" Style

CNY 15 个 / Each

黄桥酥烧饼 

Baked Puff Pastry with Meat Floss, Spring Onions and Sesame

CNY 15 粒 / Each



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榴莲天鹅酥

Swan Pastry with Durian

CNY 25 个 / Each

集美味与颜值于一体。精巧的天鹅造型惟妙惟肖, 形象生动; 层层酥脆的外皮入口即化, 榴香四溢, 榴莲爱好者不可错过。





海盐豆腐慕斯
Tofu Mousse with Sea Salt

CNY 48 位 / Person



老陈皮红豆沙燕窝汤圆 
Sweetened Red Bean Soup with Dried Tangerine Peel
and Bird's Nest Dumpling

CNY 188 位 / Person



枣汁炖官燕
Stewed Bird's Nest in Jujube Juice

CNY 588 位 / Person

老红糖椰皇冻 CNY 48 位 / Person
Coconut Jelly with Brown Sugar

状元定胜糕 CNY 15 位 / Person
Sweetened Sponge Cake

杨枝甘露 CNY 38 位 / Person
Chilled Sago Cream with Mango and Grapefruit

杏汁蛋白炖花胶 CNY 188 位 / Person
Stewed Fish Maw with Egg White in Almond Juice

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期
待
与
君
再
会



深圳福田香格里拉
FUTIAN
SHANGRI-LA
SHENZHEN