



SHANG GARDEN 香乐园
Chinese Restaurant



江南韵

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。



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.



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。

餐饮烹饪正高级工程师
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

12 SIGNATURE DISHES

十二道董味



陈年花雕醉琥珀膏蟹 推荐
Raw Marinated Green Crab with Huadiao Rice Wine

岩龙虾风生水起 辣
Rock Lobster with Shredded Vegetables and Condiments

东甲陈皮白番鸭炖响螺 辣
Braised Duck and Conch with Dried Tangerine Peel

古法传承八珍狮子头 辣
Braised "Lion Head" Meat Balls with Preserved Vegetables and Salted Egg Yolk

腿茸鸡粥烩东马燕窝 辣
Braised Bird's Nest with Chicken Porridge and Minced Ham

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

手剥蟹黄扒山瑞裙边 辣
Braised Turtle Rim with Crab Paste

功夫酸辣拆烩鲢鱼头 辣
Stewed Silver Carp Fish Head in Hot and Sour Broth

白煨花胶脱骨糯猪手 辣
Stewed Fish Maw with Boneless Pig Trotter

火焰盐烤荷叶富贵鸡 辣
Chicken Wrapped in Lotus Leaves Roasted on Salt

明珠葱烧虾籽梅花参 辣
Braised Sea Cucumber with Shrimp Roe and Pigeon Eggs

350°C果木炭烧雪花牛排 辣
350°C Charcoal Roasted Snowflake Steak

推荐 Chef's Recommendations 辣 Spicy 原味自然 Rooted in Nature

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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。



匠心冷韵

吹拂冷韵江南风

COLD DISH

COLD DISH

匠心冷韵



五朵金花 卷

Five "Jiangnan" Appetizers

CNY 388 例 / Portion

白，鸡汁茭白花；红，胭脂百香果；绿，黑醋牛油果；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。

鸡汁茭白花

Poached Water Bamboo
in Chicken Stock

CNY 58 例 / Portion

胭脂百香果

Poached Passion Fruit Meat
in Passion Fruit Juice

CNY 58 例 / Portion

黑醋牛油果

Avocado Salad with
Black Vinegar

CNY 68 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



限量供应
Daily Limited Supply

葱油白斩原种葵香鸡 推荐 绿色

Poached Sunflower Seed Fed Chicken with Scallion Oil and Soy Sauce

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，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”。



绣球菌炆拌海螺片

Fresh Sparassis Crispa with Conch Slices

CNY 188 例 / Portion



真真假假鹅卵石

Minced Deboned Chicken Feet Jelly with Squid Ink in Black Cobblestone Shape

CNY 78 例 / Portion

推荐 Chef's Recommendations 辣度 Spicy 零味自然 Rooted in Nature

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限量供应
Daily Limited Supply

陈年花雕醉琥珀膏蟹 推荐

Raw Marinated Green Crab with Huadiao Rice Wine

CNY 588 例 / Portion



岩龙虾风生水起 荐

Rock Lobster with Shredded Vegetables and Condiments

CNY 4,888 例 / Portion

“捞起捞起，风生水起”。

主厨大胆创新，推出创意融合之作，以岭南特色表达西方上乘食材。

新西兰岩龙虾个头大，肉质紧实，脆爽甘美，是龙虾中的佼佼者。

晶莹剔透的龙虾肉搭配多样配料，入口满是鲜活感，且口感层次丰富，滋味和而不同，

尽享“中西合璧”的美妙。



酥燻鱼·金丝排骨 荐

Deep-fried Fish Fillet in Sweet and Sour Sauce /
Sautéed Sweet and Sour Pork Ribs

CNY 98 例 / Portion



花生鹅肝爽芥兰

Steamed Peanut-shaped Foie Gras with Chinese Broccoli

CNY 68 例 / Portion

如意素什锦

Stir-fried Assorted Vegetables

CNY 48 例 / Portion

荐 推荐 Chef's Recommendations 辣 辣度 Spicy 寻味自然 Rooted in Nature

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黑松露珍菌石榴包

Steamed Black Truffle with Mushroom Buns

CNY 48 例 / Portion



海胆肉松烤茄子卷

Roasted Eggplant with Sea Urchin and Meat Floss

CNY 128 例 / Portion



茴香头·独蒜·萝卜皮

Fresh Fennel Head Pickled with Soy Sauce and Pepper
Marinated Garlic
Marinated Radish Skin

CNY 48 例 / Portion



棉花糖·桂花糯米藕

Marshmallow
Steamed Lotus Root Stuffed with Glutinous Rice

CNY 48 例 / Portion

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润物细无声
饭菜未动汤先行

SOUP

SOUP

润物 细无声

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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九鼎上素番茄盅

CNY 98 位 / Person

Braised Tomato Stuffed with Matsutake Mushroom, Bamboo Pith, Black Fungus and Straw Mushroom in Broth



迎驾平桥豆腐羹

CNY 68 位 / Person

Braised Shredded Bean Curd Soup with Shrimp, Eggs and Vegetables

酸辣八宝参肚羹

CNY 88 位 / Person

Hot and Sour Eight Treasures with Sea Cucumber and Fish Maw Soup

原盅椰皇炖竹丝鸡

CNY 88 位 / Person

Double-boiled Silkie Chicken Soup in Coconut

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足火足料，需提前 1 日预订

One day reservation is required

东甲陈皮白番鸭炖响螺

Braised Duck and Conch with Dried Tangerine Peel

CNY 588 煲 / Claypot (适用于 5-6 位)

正所谓“东甲陈皮誉新会，百年陈皮胜黄金”，可见东甲陈皮之弥足珍贵；
白番鸭体脂率低，肉质紧致，风味浓郁；
响螺肉质丰腴细腻、口感爽嫩，俗话说：“鲍参翅肚易得，而响螺不易得”。
三者合炖，这呼之欲出的鲜美滋味，仿佛跃然纸上，惹人垂涎。



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腿茸鸡粥烩东马燕窝

Braised Bird's Nest with Chicken Porridge and Minced Ham

CNY 258 位 / Person

主厨选材精美，用料讲究，选取产自马来西亚的燕窝，一入水则柔软膨胀，为燕窝中之上选。将其与腿茸和鸡粥一同烩制，让鸡粥的鲜香与腿茸的醇香慢慢地渗透进燕窝之中，彼此融合，味中有味。



需提前 1 日预订

One day reservation is required

老陈皮珍菌佛跳墙

Steamed Tangerine Peel and Mushrooms with Assorted Meats in Chinese Casserole

CNY 468 位 / Person



限量供应

Daily Limited Supply

竹笙清炖鱼米狮子头

Double-boiled Minced Pork Ball with Hairy Crab Roe and Bamboo Fungus

CNY 98 位 / Person

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人间烟火气
四方食事，不过一碗人间烟火

HOT DISH

HOT DISH

人间烟火气

红肌悄然驻雪花，炭烧焦香味倾城。

牛排漂亮的雪花纹路在炭火之上，350°C的高温使得雪花牛排锁住了自身肉质的汁水，烧制的外焦里嫩，油亮亮的充满馥郁肉香，而以果木炭烧令雪花牛排携带曼妙的果香，尝上一口，令味蕾得到充分的满足。

🍴 350°C果木炭烧雪花牛排
350°C Charcoal Roasted Snowflake Steak

CNY 788 例 / Portion



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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 Roasted Duck Bone Soup

CNY 68 份 / Portion

广式南派片皮鸭，做法有别与北京烤鸭的吊炉明火焖烤。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。

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奇异果鹅肝片皮鸭

Roasted Duck served with Foie Gras and Kiwi

CNY 58 位 / Person

鱼子酱鹅肝片皮鸭

Roasted Duck served with Foie Gras and Caviar

CNY 128 位 / Person





需提前 1 日预订
One day reservation is required

火焰盐烤荷叶富贵鸡

Chicken Wrapped in Lotus Leaves Roasted on Salt

CNY 698 例 / Portion

富贵鸡，承载千年的美味。主厨不仅旨在还原典故，呈现经典，更在其制法上进行了改良，繁复的工序使得荷叶内的富贵鸡，不仅飘散阵阵荷香，成色更是油润光亮，鲜香扑鼻，鸡香浓郁，鸡肉酥嫩，风味别具一格。

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古法传承八珍狮子头

Braised "Lion Head" Meat Balls with Preserved Vegetables and Salted Egg Yolk

CNY 228 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。





黑松露鲍鱼红烧肉 荐
Braised Pork Belly with Black Truffles and Abalone

黑松露鲍鱼红烧肉 荐
Braised Pork Belly with Black Truffles and Abalone

CNY 128 位 / Person

五花肉经过焖煮，软嫩入味，添加新鲜鲍鱼一同烹煮至收汁，二者都裹着咸鲜适口、略带甜味的浓稠酱汁；黑松露的加入增添了一层幽香，成品演绎着山珍、海味与陆鲜的碰撞与交融之美。

CNY 258 位 / Person

牛肉与酱汁一同以文火慢炖，牛肉慢慢吸收了酱汁的色泽，口味咸香微甜，质地细嫩爽滑，口感软糯香醇。这一道看似文静，饱含江南气韵的菜品，实则酱香浓郁，入口之后激发食客的味蕾，让人久久回味。



江南文火脆皮小牛肉 荐
Slow Cooked Veal in Jiangnan Style

CNY 88 例 / Portion

无骨辣子鸡 辣
Stir-fried Chicken with Chili and Peanuts



荐 推荐 Chef's Recommendations 辣 辣度 Spicy 寻味自然 Rooted in Nature

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酸菜鸭血肥肠鲜鲍片 荐 辣
Braised Sliced Abalone with Duck Blood, Pork
Intestines and Pickled Cabbage
CNY 258 例 / Portion

湘味辣椒小炒肉 辣
Stir-fried Sliced Pork with Chilli in Hunan Style

CNY 98 例 / Portion

酸萝卜酱羊肉水晶粉 荐 辣
Braised Mutton with Pickled Radish and Crystal Noodles

CNY 188 例 / Portion

山药煎炒雪花牛肉
Wok-fried Marbled Beef with Chinese Yam

CNY 358 例 / Portion

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和牛鲜虾麻婆豆腐 辣
Braised "Mapo" Bean Curd with Shrimp and Wagyu Beef

CNY 158 例 / Portion



金酸汤煮四宝火鸭片 辣
Poached Sliced Duck with Beef Tripe, Duck Blood,
Luncheon Meat and Sliced Eel in Sour Broth

CNY 188 例 / Portion



鲜辣猪脚圈虎皮凤爪 辣
Braised Pig's Trotters with Chicken Feet and
Chilli Sauce

CNY 188 例 / Portion



老上海葱油皮肚
Braised Pork Skin in Scallion Oil

CNY 128 例 / Portion



泡椒仔姜爆腰花 
Stir-fried Pork Kidney with Pickled Peppers and Ginger

CNY 138 例 / Portion

盐水肥肠小素鸡
Poached Pork Intestines with Sliced Gluten

CNY 128 例 / Portion

限量供应
Daily Limited Supply

脆皮有汁妙龄鸽 
Deep-fried Crispy Pigeon

CNY 98 只 / Whole

金不换三杯鸡煲
Braised Three Cup Chicken in Taiwanese Style

CNY 88 例 / Portion

淮扬香酥鸭
Deep-fried Crispy Duck in Huaiyang Style

CNY 128 例 / Portion

香乐园风沙脆皮鸡 
Deep-fried Crispy Chicken with Garlic and Ginger

CNY 188 半只 / Half CNY 358 只 / Whole

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江珍海错各自奇
寻味山河湖海

RIVER FISH & SEAFOOD

RIVER FISH & SEAFOOD

寻味山河湖海

需提前 1 日预订
One day reservation is required

辣 香 功夫酸辣拆烩鲢鱼头
Stewed Silver Carp Fish Head in Hot and Sour Broth

CNY 388 例 / Portion

“拆”，讲究“扒烂脱骨而不失于形”，这体现着主厨几十载的经验积累，
要保证鲢鱼头胶软滑嫩的口感，那“烩”这个步骤就是重中之重了；
两重功夫成就成品的鱼头肉质鲜嫩，汤汁鲜美，是难能可贵的功夫菜。



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烧制时长 1.5 小时，需提前预订
1.5 hours are needed for stewing, reservation is required

富贵千岛湖有机大鱼头

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

CNY 1,588 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。



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寻味山河湖海 RIVER FISH & SEAFOOD

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

刀板香干丝蒸翘嘴大白鱼 荐

Steamed White Fish with Bacon and Shredded Bean Curd

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，与青椒酱共蒸，使其清辣入味，鲜香四溢。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。

清一色鲜椒麻鱼 辣

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

CNY 188 例 / Portion



荐 Chef's Recommendations 辣 Spicy 寻味自然 Rooted in Nature

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姑苏松鼠桂花鱼 荐

Deep-fried Mandarin Fish with Sweet and Sour Sauce

CNY 388 例 / Portion





响油鳝糊卷饼

Braised Shredded Eel served with Pancake

CNY 188 例 / Portion

以「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。

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手打年糕烧野化大黄鱼

Braised Yellow Croaker with Handmade Rice Cake

CNY 1,288 条 / Each

大自然的精心滋养赋予了大黄鱼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。





双味溪水小河虾

Stir-fried River Shrimp with Two Kinds of Flavors

CNY 258 例 / Portion

选取新鲜的小河虾精心烹制，其肉质细嫩，味道胜在鲜美。
主厨以两种风味呈现河虾的鲜嫩，在恰如其分的火候把控下，
将辅料曼妙的滋味送入纹理细致、肉质紧密的虾肉中，唇齿所到之处，香气四溢。

麻虾酱脆米炖水蛋

Steamed Egg Custard with Shrimp Sauce and Crispy Rice

CNY 68 例 / Portion

香麦片沙丹虎虾球

Deep-fried Tiger Prawns with Oatmeal

CNY 118 例 / Portion

葱焗怀宝大鲫鱼

Braised Crucian with Scallion

CNY 158 例 / Portion

金汤柠檬酸菜鱼

Poached Sliced Fillet with Sichuan Pickles and Lemon

CNY 188 例 / Portion

糟卤溜笋壳鱼柳

Braised Marble Goby Fillet with Black Fungus, Asparagus Lettuce,
Bamboo Shoots and Rice Wine Sauce

CNY 328 例 / Portion

红红火火水煮桂花鱼

Poached Sliced Mandarin Fish Fillet with Sichuan Style

CNY 388 例 / Portion

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双蒜文火烧河鳗

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。



泡椒仔姜鳝哉健美蛙

Braised Eel and Bullfrog with Chili and Pickled Peppers

CNY 158 例 / Portion

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



青柠油爆元宝虾

Stir-fried Shrimp with Lime Sauce

CNY 198 例 / Portion



脆鳞斧头鱼佐老坛酸菜酱

Deep-fried Sea Bream served with Pickled Vegetable Sauce

CNY 98 位 / Person

斧头鱼带鳞而烹，风味独特。鱼块上的鳞片高高竖立，酥香清脆；皮脂带有韧劲的同时，富有弹性，而内里的鱼肉柔嫩细滑；佐老坛酸菜酱一同食用，在斧头鱼自带鲜香滋味的基



烧酿羊肚菌鮰鱼肚

Braised Catfish Belly with Morchella Stuffed with Mashed Shrimp

CNY 158 位 / Person

羊肚菌，因其菌盖表面凹凸不平、状如羊肚而得名，将新鲜手打的虾滑酿入其中，其多孔的结构能充分吸收虾滑的鲜嫩，同时为虾滑覆上一股馥郁奇鲜，二者风味的交融可谓相辅相成，鮰鱼肚的肥厚更是使得此道佳肴的美味再上一层楼，成品致力于以鲜味愉悦您的舌尖，让幸福感涌上您的心尖。



咖喱虾球伴五彩馒头

Curry Prawns with Colourful Buns

CNY 188 例 / Portion



白木耳葱爆海螺片

Wok-fried Conch Slices with White Fungus and Scallion

CNY 298 例 / Portion



酱瓜姜滑炒鱼丝

Stir-fried Shredded Fish with Pickled Cucumber and Ginger

CNY 138 例 / Portion



脆炸蜂巢水潺

Deep-fried Bombay Duck

CNY 88 例 / Portion



龙虾汤海皇水晶粉

Braised Crystal Noodles with Seafood and Vegetables in Lobster Broth

CNY 358 例 / Portion



家常小黄鱼烧豆腐

Braised Small Yellow Croaker with Bean Curd

CNY 138 例 / Portion

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海鲜 SEAFOOD

新西兰岩龙虾 CNY 188 /50g
New Zealand Rock Lobster

龙虾仔 CNY 78 /50g
Baby Lobster

波士顿龙虾 CNY 68 /50g
Boston Lobster

肉蟹 CNY 50 /50g
Male Mud Crab

刺身、黄椒酱蒸、避风塘、芝士上汤焗、麻婆豆腐烧
Sashimi/ Steamed with Yellow Pepper Sauce/ Deep-fried with Garlic and
Ginger/ Baked with Cheese in Broth/ Braised with "Mapo" Bean Curd

罗氏虾 CNY 28 /50g
Giant River Prawn

基围虾 CNY 18 /50g
Greasyback Shrimp

白灼、姜葱炒、盐焗、鲜椒麻汁浸
Poached/ Stir-fried with Ginger and Scallion/ Baked with Salt/
Poached with Sichuan Pepper

阿拉斯加帝王蟹 需提前 1 日预订 CNY 108 /50g
Alaskan King Crab

刺身、蒸蛋、姜蒜啫、避风塘、鲜椒麻汁浸
Sashimi/ Steamed with Eggs/ Sizzling Clay Pot with Ginger and Garlic/
Deep-fried with Garlic and Ginger/ Poached with Sichuan Pepper

膏蟹 CNY 58 /50g
Green Crab

清蒸、姜葱炒、姜蒜啫、鲜椒麻汁浸
Steamed/ Stir-fried with Ginger and Scallion/ Sizzling Clay
Pot with Ginger and Garlic/ Poached with Sichuan Pepper

加拿大象拔蚌 需提前 1 日预订 CNY 118 /50g
Canadian Geoduck Clam

刺身、鸡油堂灼、黑松露酱拌、酸菜煮、麻辣水煮
Sashimi/ Stewed with Chicken Fat/ Tossed in Black Truffle Sauce/
Poached with Sichuan Pickles/ Poached with Dried Hot Chili

游水鱼 LIVE FISH

海 SEA FISH

老鼠斑 需提前 1 日预订 CNY 128 /50g
Humpback Grouper

东星斑 CNY 108 /50g
Spotted Grouper

老虎斑 CNY 35 /50g
Tiger Grouper

河 RIVER FISH

桂花鱼 CNY 25 /50g
Mandarin Fish

多宝鱼 CNY 20 /50g
Turbot

笋壳鱼 CNY 28 /50g
Marble Goby

清蒸、豉汁蒸、姜丝果皮蒸、红烧、剁椒蒸、
姜蒜啫、鲜麻椒汁浸
Steamed/ Steamed with Black Bean Sauce/
Steamed with Shredded Ginger and Fruit Peel/
Braised in Soy Sauce/ Steamed with Chopped Chili/ Sizzling Clay Pot
with Ginger and Garlic/ Poached with Sichuan Pepper



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佳音颂
玉盘珍羞直万钱

PREMIUM DELICACIES

PREMIUM DELICACIES

佳肴 颂

鱼胶清坚岂易致，燕支山北随佩觿。

名列海八珍的花胶富含胶质感，猪手可谓胶原蛋白的代名词，二者一同食用，实现双重胶质感的叠加，让鲜香味再上新台阶，实为“鲜上加鲜”。

🍲 白煨花胶脱骨糯猪手
Stewed Fish Maw with Boneless Pig's Trotter

CNY 588 例 / Portion



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

需提前 1 日预订

One day reservation is required

葱香鲍汁鸽吞燕

Braised Pigeon with Bird's Nest and Scallion in Abalone Sauce

CNY 488 只 / Each



榄仁瑶柱蛋白炒燕窝

Stir-fried Bird's Nest with Olive Kernel, Dried Scallops and Egg White

CNY 688 例 / Portion



黑松露酱花胶榄仁滑蛋

Scrambled Eggs with Fish Maw and Olive Kernel in Black Truffle Sauce

CNY 158 例 / Portion

金腿竹笙酿燕窝

Braised Bamboo Fungus Stuffed with Bird's Nest, Minced Ham and Winter Melon

CNY 188 位 / Person

燕麦五谷煨辽参

Double-boiled Sea Cucumber and Oats with Assorted Grains in Chicken Soup

CNY 188 位 / Person

金汤麦仁煮 25 头花胶筒

Braised 25-Head Fish Maw and Wheat Kernel with Chicken Broth

CNY 228 位 / Person

经典葱烧甄选辽参

Braised Sea Cucumber with Minced Shrimp and Spring Onion

CNY 258 位 / Person

72 小时煨 3 头塘心干鲍

Braised 3-Head Dried Abalone in 72 Hours

CNY 2,258 只 / Each

推荐 Chef's Recommendations

辣 Spicy

寻味自然 Rooted in Nature

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工序繁复，需提前 1 日预订

One day reservation is required

明珠葱烧虾籽梅花参

Braised Sea Cucumber with Shrimp Roe and Pigeon Eggs

CNY 1,288 例 / Portion (适用于 6-8 位)





手剥蟹黄扒山瑞裙边

Braised Turtle Rim with Crab Paste

CNY 258 位 / Person

满汉全席 - 昆仑鲍脯

Braised Abalone with Giant Grouper Fish Skin and Fish Maw

CNY 688 位 / Person



沙茶汁 12 头干鲍两面黄

Braised 12-Head Dried Abalone with Pan-fried Flour Cake in Satay Sauce

CNY 458 位 / Person

甄选 10 头干鲍扣柚皮

Braised 10-Head Dried Abalone with Pomelo Peels

CNY 488 位 / Person

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时鲜特色名优萃
修素心

VEGETABLES

VEGETABLES

修 素心

扬州锦绣大煮干丝

"Yangzhou" Shredded Bean Curd Simmered with "Jinhua" Ham, Shredded 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、鸡丝及虾仁等多种食材的精髓，味鲜可口。



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



汪氏豆腐配酿油条

CNY 45 位 / Person

Braised Bean Curd served with Deep-fried Dough Stick
Stuffed with Minced Pork, Mushrooms and Water Chestnut

以油条成菜，是现代作家汪曾祺的温情创举。
“嚼之声动十里人”，主厨致力于还原老先生的佳作，将豆腐切成小薄片，
交织着细小片的猪血，既增色又提味，最后在滚烫的豆腐上浇一勺猪油；
同时内里酿了猪肉泥、香菇和马蹄的油条，口感独特，层次丰富；
豆腐入口即化的口感交织油条的复合味型，邀您体验多重口感交叠的美妙。

雪菜咸肉炖老豆腐

CNY 88 例 / Portion

Stewed Bean Curd with Preserved Meat and Pickled Vegetables

葱油捞客家黑腐竹

CNY 68 例 / Portion

Mixed Dried Black Bean Curd Sticks with Scallion Oil and Soy Sauce

浓汤腐皮鸡毛菜

CNY 68 例 / Portion

Poached Chinese Little Greens with Bean Curd Skin in Superior Broth

肉汁慢炖水萝卜

CNY 68 例 / Portion

Braised White Radish with Meat Gravy

香葱小芋艿

CNY 68 例 / Portion

Boiled Taro with Spring Onion

茶撒丝瓜毛豆米

CNY 68 例 / Portion

Boiled Loofah with Soybean Kernels and Deep-fried Dough Twists

白灼百合生菜胆

CNY 68 例 / Portion

Poached Lily Bulb with Lettuce

时令绿叶鲜蔬

CNY 68 例 / Portion

白灼、清炒、蒜蓉、姜汁、上汤、豆豉等

Seasonal Vegetables
Poached / Stir-fried / Stir-fried with Mashed Garlic / with Ginger Sauce /
Boiled in Superior Broth / with Fermented Black Soybeans and etc.

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稻花香里说丰年
五谷丰登
人丰足

STAPLE FOOD

STAPLE FOOD

五谷丰登 人丰足

待我西湖借君去，一杯汤饼泼油葱。

面条的弹劲和调料的浓郁香气相辅相成，
腰花汤里的白胡椒配比恰到好处，入口缕缕清香，丝丝甘润，
瞬间能让干拌面的香气又有了升华。

🍜 干拌面搭腰花汤

Noodles with Soy Sauce served with Pork Kidney Soup

CNY 38 位/Person



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

老菜脯腊味海胆意米饭

Fried Pasta with Preserved Vegetables, Meat, Sausage and Sea Urchin

CNY 68 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。



麦仁山药南瓜粥

Pumpkin Congee with Chinese Yam and Wheat Kernel

CNY 15 位 / Person

虾籽阳春面

Shrimp Roe and Noodles in Fish Broth

CNY 25 位 / Person

芝麻酱凉拌青稞面

Mixed Barley Noodles with Sesame Paste

CNY 28 位 / Person

淮扬鱼汤小刀面

Sliced Noodles with Fish Broth

CNY 28 位 / Person

鸡汤虾肉馄饨

Shrimp Wonton with Chicken Broth

CNY 38 位 / Person

扬州什锦炒饭

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

CNY 88 例 / Portion

XO 酱干炒雪花牛河

Stir-fried Rice Noodles with Sliced Beef and XO Sauce

CNY 158 例 / Portion

龙虾汤金米菜泡饭

Simmered Rice with Scallop, Chicken, Ham, Vegetables and Mushrooms in Lobster Broth

CNY 158 例 / Portion

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点点心意
茶点清香醉人心

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？

🥟 本帮鲜肉生煎包

Pan-fried Pork Bun

CNY 18 个 / Piece



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

淮扬蟹黄大汤包

Steamed Soup Dumpling Stuffed with Crab Roe and Minced Pork

CNY 118 位 / Person



黄桥烧饼

Baked Minced Pork and Spring Onion Puff Pastry with Sesame

CNY 15 个 / Piece



5J 火腿翡翠烧卖

Steamed Siu Mai with 5J Ham and Spinach

CNY 45 例 / Portion



淮扬千层油糕

Steamed Multi-layered Oil Rice Cake

CNY 38 例 / Portion

皮包水 水包皮

Crab Roe Dumpling Soup

CNY 78 位 / Person

红楼晴雯包

Steamed Bun Stuffed with Mushrooms and Bean Curd Sheets

CNY 38 例 / Portion

海参酱肉五丁包

Steamed Bun Stuffed with Beef, Pork, Chicken, Sea Cucumber, Bamboo Shoots and Mushrooms

CNY 38 个 / Piece

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红枣玉兰杏仁露

Sweetened Jujube Juice with Chinese Yam and Almond

CNY 45 位 / Person

杏仁独特的香气搭配山药的丝滑，加以红枣汁成就了口感的柔和、醇厚、细腻，增添浓郁的枣香，成品满足了味蕾的享受。



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

万寿果安南籽炖燕窝

Double-boiled Bird's Nest and Boat-fruited
Sterculia Seed with Papaya

CNY 258 位 / Person



👉 推荐 Chef's Recommendations 🌶️ 辣度 Spicy 🌿 零味自然 Rooted in Nature

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刺猬戏西瓜

CNY 45 位 / Person

Hedgehog Shaped Steamed Bun Stuffed with Red Date Puree Filling served with
Watermelon Field Shaped Decoration

将点心制成刺猬和西瓜的模样，宛若俏皮可爱的刺猬在西瓜田里嬉戏，生动而逼真的形象充分展现着主厨对制作此道佳肴的巧思与精雕细琢的匠心，同时内里的枣泥馅儿香甜细腻，成就一番视觉与味觉的双重享受。



黑芝麻山楂慕斯

CNY 45 位 / Person

Hawthorn Mousse with Raspberry and Black Sesame

枸杞草莓芝士蛋糕

CNY 45 位 / Person

Wolfberry and Strawberry Cheesecake

老陈皮红豆沙汤圆

CNY 38 位 / Person

Sweetened Red Bean Soup with Dried Tangerine Peel and
Glutinous Rice Balls

杨枝甘露

CNY 38 位 / Person

Chilled Sago Cream with Mango and Grapefruit

CHINESE TEA

精选茗茶

花茶 FLOWER TEA

菊花茶	CNY 28 位 / Person
Chrysanthemum Tea	
茉莉花	CNY 38 位 / Person
Jasmine Tea	

乌龙茶 OOLONG TEA

兰香沉韵铁观音	CNY 28 位 / Person
Tie Guan Yin	
武夷水仙	CNY 28 位 / Person
WuYi Shui Xian	
桂馥兰香铁观音	CNY 58 位 / Person
Tie Guan Yin Premium	
武夷大红袍	CNY 98 位 / Person
WuYi Da Hong Pao	

白茶 WHITE TEA

福建寿眉	CNY 38 位 / Person
Fujian Shou Mei	

红茶 BLACK TEA

武夷正山小种	CNY 68 位 / Person
Lapsang Souchong	
武夷金骏眉	CNY 98 位 / Person
WuYi Jin Jun Mei	

绿茶 GREEN TEA

明前龙井	CNY 78 位 / Person
Long Jing	
碧螺春	CNY 78 位 / Person
Bi Luo Chun	

黑茶 DARK TEA

菊普	CNY 68 位 / Person
Chrysanthemum with Pu Er	
小青柑普洱	CNY 78 位 / Person
Small Green Mandarin Pu Er	

自带茶叶需收茶水服务费CNY 20每位。 Bringing your own tea requires a tea service fee of CNY 20 per person.
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.



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深圳福田香格里拉
FUTIAN
SHANGRI-LA
SHENZHEN