



SUMMER PALACE

主厨推荐

Executive Chef 's Recommendation

	RMB
清炖佛跳墙 (S) (P) Mock Jump Over the Wall (Scallop, Abalone, Sea Cucumber, Fish Maw)	688 位 / Person
青咖喱脆皮厚花胶佐醋鱼籽 (S) (G) Crispy Fish Maw in Green Curry Sauce with Balsamic Pearls	328 位 / Person
家乡虾干烧酿辽参 (S) (P) Stewed Sea Cucumber with Scallion and Dried Shrimp	328 位 / Person
陈年老香皇炆雪花牛肉 Braised Wagyu Grade Beef with Buddha's Hand Melon	238 位 / Person
油醋汁土猪肉饼蒸膏蟹 (P) (S) Steamed Roe Crab with Pork Patties in Sweet Sour Sauce	588 例 / Portion
金不换头抽葱爆小青龙虾 (S) Wok-Fried Spiny Lobster with Shallot and Thai Basil	688 例 / Portion

朱雀春秋

Phoenix In Season

蜜汁黑豚叉烧(P)&紫苏玉女瓜(V)梅汁树番茄(V)&潮式冻午笋鱼饭(S)

Barbecued Pork Loin with Honey Sauce Perilla Shandong Cucumber Salad Chilled Tree Tomato in Berries Juice Poached Salted Horse Fish, Chaozhou Style

铁皮石斛松茸炖鲍鱼 (S) (P)

Double-Boiled Superior Soup with Abalone and Matsutake

家乡虾干烧酿辽参(S)(P)

Stewed Sea Cucumber with Scallion and Dried Shrimp

青柠岩盐煎和牛

Pan Seared M9 Wagyu Beef with Rose Salt and Lime

金汤茄盅藏珍菌 (V)

Braised Tomato Stuffed with Mushrooms

海鲜汤元贝贵妃泡饭 (S)

Rice in Aromatic Seafood Broth

姜薯福果鸽子蛋(E)

Sweetened Potato with Pigeon Egg

时令水果 (V)

Seasonal Fruit Platter

CNY 888 位 / Person

凤凰栖梧

Phoenix On Tree

指橙红酒鹅肝(A)&冰烧三层肉(P)&紫苏玉女瓜(V)&蒜汁元贝皇(S)

Red Wine Poached Foie Gras with Finger Citrus
Crispy Roasted Pork Belly
Perilla Shandong Cucumber Salad
Dollar Shell in Garlic Sauce

淮杞响螺炖花胶(S)(P)

Double-Boiled Superior Soup with Sea Whelk and Fish Maw

三文鱼籽芙蓉花雕龙虾球 (S) (E)

Steamed Lobster with Egg White and Salmon Roe in Rice Wine

鲜花椒肉汁蒸海钓大黄鱼 (S) (P)

Steamed Yellow Croaker with Sichuan Pepper Gravy

陈年老香皇炆雪花牛肉

Braised Wagyu Grade Beef with Buddha's Hand Melon

玉环鼎湖宝藏 (V)

Braised Mixed Vegetables with Mushroom

松露鲍鱼烩香苗 (S) (E)

Braised Rice with Whole Abalone and Black Truffle

金鱼戏燕 (D)

Passion Fruit Pudding with Bird's Nest

CNY 1288 位 / Person

前菜

Appetizers

	RMB
紫苏玉女瓜 (V) Perilla Shandong Cucumber Salad	88 例 / Portion
炝拌辣木苗 (V) Marinated Maringa Oleifera Salad with Chili Dressing	68 例 / Portion
冰爽树番茄 (V) Chilled Tree Tomato in Berries Juice	88 例 / Portion
开胃热情果肉 (V) Special Pickled Passion Fruit	88 例 / Portion
黑金脱脂猪手 (P) Marinated Pork Trotter with Chili Dressing	168 例 / Portion
指橙红酒鹅肝 (A) Red Wine Poached Foie Gras with Finger Citrus	238 例 / Portion
捞汁花螺肉 (S) Flower Whelk in Spicy Sauce	198 例 / Portion
潮式冻午笋鱼饭 (S) Poached Salted Horse Fish, Chaozhou Style	238 例 / Portion

烧腊

Barbecued Meat

	RMB
鸿运乳猪全体(提前24小时预定)(P) Roasted Whole Suckling Pig (Pre-order 24 hours)	888 半只 / Half 1688 只 / Whole
鱼子酱 & 乳猪件(6件)(P) Roasted Suckling Pig with Caviar (6 Pieces)	598 例 / Portion 108 位 / Person
冰烧三层肉 (P) Crispy Roasted Pork Belly	168 例 / Portion
传统深井烧鹅 Traditional Roasted Goose	198 例 / Portion 388 半只 / Half 760 只 / Whole
玻璃乳鸽 Roasted Pigeon	98 只 / Whole
蜜汁黑豚肉叉烧 (P) Barbecued Pork Loin with Honey Sauce	238 例 / Portion
古铜脆皮麻香鸡 Crispy Roasted Sesame Chicken	198 半只 / Half 388 只 / Whole
白切湛江骟鸡 Poached Zhanjiang Chicken	268 半只 / Half 528 只 / Whole

潮州卤味

Chaozhou Stew

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潮州卤36个月拆骨老鹅掌	368 例 / Portion
Stew Goose Web, Chaozhou Style (36 Months)	128 位 / Person

潮州卤36个月澄海老鹅头	888 半只 / Half
Stew Goose Head, Chaozhou Style (36 Months)	1688 只 / Whole

潮州卤澄海狮头鹅粉肝	268例 / Portion
Combination of Brine Fole Gras	200 [9] / POI LIOII

潮州卤澄海狮头鹅胗 Combination of Brine Goose Kidney

四季汤羹

Soup

	RMB
清炖鸽吞燕(提前24小时预订)(P) Double-Boiled Pigeon Stuffed Bird's Nest (Pre-order 24 hours)	588 位 / Person
淮杞响螺炖花胶 (S) (P) Double-Boiled Superior Soup with Sea Whelk and Fish Maw	428 位 / Person
羊肚菌水鸭炖辽参 (S) (P) Double-Boiled Superior Soup with Duck and Sea Cucumber with Morel Mushroom	398 位 / Person
鲜人参炖肉汁汤 (P) Double-Boiled Superior Soup with Minced Pork and Fresh Ginseng	138 位 / Person
潮汕青橄榄炖水鸭 (P) Double-Boiled Superior Soup with Duck and Green Olive	138 位 / Person
柠香黄鱼花胶羹 (S) Yellow Croaker Broth with Fish Maw Stew	188 位 / Person

Live Seafood

时价 / Market Price

即日鲜活海鲜

Daily live seafood from Summer Palace fish tank

请向服务团队查询当日供应,各种海鲜可按阁下喜好烹调。

Please check with service team for the daily supply, all seafood can be cooked according to your preference.

鱼类 FISH

东星斑 Coral Leopard Grouper

老鼠斑 King Grouper

老虎斑 Tiger Grouper

红玫瑰 Rosy Grouper

红瓜子 Red Spotted Grouper

烹饪方法 Choice of Cooking Method:

陈皮葱花蒸、龙虾汤过桥(每位加收20元)、福禄炒球、菜脯烧 Steamed with Tangerine Peel and Spring Onions Poached in Lobster Broth (Additional Charge of RMB 20 Per Person) Wok-Fried Fillet with Vegetables Sautéed with Pickled Vegetables

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虾类 SHRIMP

新西兰岩龙虾 New Zealand Rock Lobster

波士顿龙虾 Boston Lobster

小青龙 Spiny Lobster

九节虾 Banded Shrimp

富贵虾(有膏) Mantis Shrimp (with Roe)

烹饪方法 Choice of Cooking Method:

龙腾四海、金榜题名、花雕芙蓉蒸、松露汁煎扒、白灼、三葱汁爆、金沙辣炒、酸汤煮

Steamed with Egg White Poached

Braised with Special Curry Sauce Stir-Fried with Spring Onions

Steamed with Yellow Rice Wine Stir-Fried with Deep Fried Garlic and Chili

Pan-Fried with Truffle Sauce Aromatic Sour Broth

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蟹类 CRAB

阿拉斯加蟹 Alaska King Crab

斯里兰卡青蟹 Sri Lankan Blue Crab

松叶蟹 Snow Crab

膏蟹 Mud Crab with Roe

烹饪方法 Choice of Cooking Method:

潮式豆酱冻、花雕芙蓉蒸、姜葱米椒焗、意式脆皮焗、金沙辣炒 Chilled with Soya Bean Sauce, Chaozhou Style Steamed with Egg Yellow Rice Wine Baked with Ginger, Scallion and Chili Western Gratin Style Stir Fried with Deep Fried Garlic and Chili

Live Seafood

时价 / Market Price

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贝壳类 SHELLFISH

本港大响螺 Local Sea Whelk

黑金鲍 Black Gold Abalone

象拔蚌 Geoduck Clam

大连鲜鲍 Dalian Abalone

海螺 Sea Whelk

烹饪方法 Choice of Cooking Method:

海鲜汤过桥(每位加收20元),陈皮葱花蒸,XO酱爆,鸡油灼 Poached in Seafood Broth (Additional Charge of RMB 20 Per Person) Steamed with Orange Peel and Garlic Sautéed with XO Sauce Poached with Chicken Oil

海味&燕窝

Seafood & Bird's Nest

	RMB
陈年老鳘鱼肚公3头(提前5天预订)(S) Imperial 3 Head Fish Maw (Pre-order 5 Days in Advance)	23800 只 / Whole (For 8-10 Persons)
珍藏赤嘴公肚4头(提前3天预订)(S) Imperial 4 Head Fish Maw (Pre-order 3 Days in Advance)	12800 只 / Whole (For 6-8 Persons)
鲍汁扣吉品鲍20头 (S) (P) Braised 20 Head Dried Abalone in Supreme Oyster Sauce	1888 只 / Whole
鲍汁扣南非干鲍8头 (S) (P) Braised 8 Head Dried South African Abalone in Supreme Oyster Sauce	988 只 / Whole
浓汁烧厚切花胶扒 (S) (P) Braised Supreme Fish Maw in Abalone Sauce	468 位 / Person
60头关东辽参(蚝皇扣、葱烧)(S) (P) Braised 60 Head Sea Cucumber (Braised with Oyster Sauce or Spring Onion)	328 位 / Person
咸官燕(清汤竹笙炖、火朣红烧)(P) Quality Bird's Nest (Double-Boiled with Bamboo Pith or Jinhua Ham)	598 位 / Person
甜官燕(生磨杏仁汁、木瓜炖)	598 位 / Person

598 位 / Person

Quality Bird's Nest (Stewed with Almond Cream or in Papaya)

海鲜小炒

Seafood Hot Dishes

	RMB
鱼子酱芙蓉花雕龙虾球 (S) (E) Steamed Lobster with Egg White and Caviar in Rice Wine	368 位 / Person
三文鱼籽松露煎带子 (S) Pan Seared Scallop in Truffle Sauce with Salmon Roe	398 例 / Portion
宫保黑虎虾球 (S) (N) (G) Kung Pao Jumbo Tiger Prawn	268 例 / Portion
脆米百合鳕鱼粒 (S) Sautéed Codfish with Lily Buds and Crispy Rice	328 例 / Portion
香辣海鲜手磨黑豆腐 (S) Braised Handmade Tofu with Spicy Seafood	238 例 / Portion
海钓大黄鱼 (S) Yellow Croaker	688 条 / Whole

烹饪方法 Choice of Cooking Method:

老菜脯蒸、金不换豆酱焗、鸡汤灼、鸡油花雕蒸 Steamed with Pickled Vegetable Braised with Basil and Soya Bean Sauce Stewed with Chicken Broth Steamed with Chicken Oil and Rice Wine

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All prices are in RMB and inclusive of 10% service charge and prevailing government taxes and value-added tax.
(A) 酒精Alcohol | (V) 素食主义Vegetarian | (P) 猪肉Pork | (S) 海鲜Seafood | (E) 鸡蛋Egg | (D) 乳制品Dairy | (N) 坚果类Nuts | (G) 麸质 Gluten 如果您对某些食物过敏,或有任何特殊需求,请不要犹豫,让我们知道。
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珍馐美馔

Selected Meat Dishes

	RMB
玫瑰盐煎M9和牛 Pan Seared M9 Wagyu Beef with Rose Salt	438 位 / Person
水煮安格斯牛小排 Stewed Angus Short Rib with Mixed Vegetables, Sichuan Style	498 例 / Portion
蒜片芦笋爆M7和牛粒 Wok-Fried M7 Wagyu Beef with Garlic and Asparagus	498 例 / Portion
樟树港辣椒小炒肉 (P) Sautéed Sliced Pork Loin with Zhangshu Gang Chili	188 例 / Portion
酥香虾酱骨 (P) (S) Crispy Fried Marinated Pork Ribs	188 例 / Portion
黑松露鲍鱼焖去骨鸡球 (S) Braised Boneless Chicken with Abalone in Truffle Sauce	428 例 / Portion
凤梨鲜果咕噜肉 (P) (G) Sweet and Sour Pork with Pineapple	168 例 / Portion

素菜时蔬

Vegetables

R	NΛ	R

	KIVID
鼎湖宝藏 (V) Braised Mixed Vegetables with Mushroom	68 位 / Person
羊肚菌竹笙烧自制豆腐 (V) Braised Tofu with Morel Mushroom and Bamboo Fungus	168 例 / Portion
鲜桃仁黄耳炒芥兰 (V) Sautéed Wood-Ear fungus with Chinese Kale and Walnuts	138 例 / Portion
黑松露干烧素珍菌 (V) Braised Mixed Mushrooms with Truffle	168 例 / Portion
浓汤海味杂菜煲 (V) (S) (P) Poached Vegetables and Mushrooms in Supreme Seafood Broth	198 例 / Portion

时令蔬菜 (V)

Seasonal Vegetables

烹饪方法 Choice of Cooking Method:

生炒(P)、白灼、蒜蓉 Sautéed, Poached, Stir-Fried with Garlic

浓汤(P)、金银蛋浸(P)(E)、火腿丝扒(P)

Poached in Superior Soup
Poached with Salted Egg Yolk and Preserved Egg
Braised with Sliced Ham

128 例 / Portion

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主食

Rice and Noodle

	RMB
黑松露鲍鱼捞饭 (S) (E) Braised Rice with Whole Abalone and Black Truffle	128 位 / Person
龙虾汤贵妃泡饭(面)(S) (G) Rice or Noodle in Aromatic Lobster Broth	78 位 / Person
黑松露肉酱捞手工面 (P) (G) Handmade Noodles in Black Truffle Sauce	78 位 / Person
菜脯和牛粒炒饭 (E) Wok-Fried Rice with Wagyu Beef and Pickled Vegetable	188 例 / Portion
雪花牛肉干炒粿条 Wok-Fried "Kuetiao" with Wagyu Beef	188 例 / Portion
蟹肉瑶柱蛋白炒饭 (S) (E) Egg White Fried Rice with Conpoy and Crab Meat	188 例 / Portion

精美甜品

Dessert Selection

	RMB
金鱼戏燕 (D) (E) Passion Fruit Pudding with Bird's Nest	98 位 / Person
香芒杨枝甘露 (D) Chilled Mango Sago Cream	68 位 / Person
生磨蛋白杏仁茶 (E) (N) Warm Almond Soup with Egg White	68 位 / Person
安南子桃香琥珀露 (E) (N) Sweetened Walnut Cream	68 位 / Person
新会陈皮红豆沙 Sweetened Red Bean Soup with Aged Dried Tangerine Peel	68 位 / Person
姜薯福果鸽子蛋 (E) Sweetened Potato with Pigeon Egg	68 位 / Person

午市点心

Dim Sum Selection

	RMB
潮州粉粿 (G) Steamed Dumpling with Mixed Vegetable and Dried Shrimp, Chaozhou Style	68 份 / Portion
雪花和牛挞 (G) (E) Baked Waygu Beef Tart	88 份/ Portion
鲍鱼烧卖皇 (S) (P) (G) Steamed Pork Dumpling with Whole Abalone	128 份/ Portion
笋尖龙虾饺皇 (S) (P) (G) Steamed Lobster Dumpling with Bamboo Shoot	98 份/ Portion
鸡丝春卷 (G) Crispy Chicken Spring Roll	68 份/ Portion
黑豚叉烧提包酥 (P) (G) Baked Barbecued Pork Pastry	78 份/ Portion
藤椒鲜虾金鱼饺 (S) (P) (G) Steamed Gold Fish Shaped Dumpling with Green Pepper	88 份/ Portion
黑松露石榴饺 (V) (N) (G) Steamed Dumpling Filled with Mixed Mushroom and Black Truffle	88 份/ Portion

中国茶 Chinese Tea

红茶 Black Tea	位 / Person	壶 / Pot
正山小种 Zheng Shan Xiao Zhong	98	298
金骏眉 Jin Jun Mei	128	388
绿茶 Green Tea		
碧螺春 Bi Luo Chun	98	298
乌龙茶 Oolong Tea		
兰香沉韵铁观音 Fragrant Tie Guan Yin	58	188
一级水仙武夷岩茶 Wuyi Rock Tea	88	268
大红袍 Da Hong Pao	138	418
白茶 White Tea		
寿眉 Shou Mei	128	388

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中国茶 Chinese Tea

黑茶 Dark Tea	位 / Person	壶 / Pot
宫廷普洱 Pu'er	88	268
普洱熟砖 Brick Pu'er	108	328
花茶 Scented Tea		
杭州胎菊 Hangzhou Chrysanthemum	68	208
郁香茉莉花茶 Jasmine Tea	78	238

起泡酒& 香槟 Sparkling Wine & Champagne

	杯 / Glass	瓶 / Bottle
卓林,普洛赛克起泡酒 Zonin, Prosecco NV	88	388
凯歌皇牌香槟 Veuve Clicquot Ponsardin, "Yellow Label" NV	238	1188

白葡萄酒 White Wine

	杯 / Glass	瓶 / Bottle
蒙多坎谱酒庄,灰皮诺,威尼托,意大利 2021 Montecampo, Pinot Grigio, Veneto, Italy 2021	88	388
宝尚父子酒庄"拉维尼",霞多丽,勃艮第,法国 2019 Bouchard Père et Fils"La Vignée", Chardonnay, Burgundy, France 2019	188	888
富利来,长相思,马尔堡,新西兰 2022 Forrest, Sauvignon Blanc, Marlborough, New Zealand 2022	108	488
贺兰晴雪,加贝兰,霞多丽,宁夏,中国 2021 Helan Qingxue Vineyard, Jia Bei Lan, Chardonnay, Ningxia, China 2021		1598

红葡萄酒 Red Wine

	杯 / Glass	瓶 / Bottle
奥多塔酒庄,"珍藏"梅洛,中央山谷,智利 2021 Autoritas,"Reserva" Merlot, Central Valley, Chile 2021	88	388
福禄瑞帝利,"珍藏"马尔贝克,门多萨,阿根廷 2022 Francesco Rutini,"Reserve" Malbec, Mendoza, Argentina 2022	118	528
宝尚父子酒庄"拉维尼",黑皮诺,勃艮第,法国 2019 Bouchard Père et Fils"La Vignée", Pinot Noir, Burgundy, France 2019	188	888
贺兰晴雪,珍藏加贝兰,宁夏,中国 2017 Helan Qingxue Vineyard, Jiabeilan Reserve, Ningxia, China 2017		2688

中国白酒 Chinese Spirits

	瓶 / Bottle
飞天茅台 53° Moutai Kweichow Flying Fairy53°	5188
水井坊 52° Shui Jing Fang 52°	1588
五粮液 52° Wu Liang Ye 52°	2588
国窖 1573 52° Guo Jiao 1573 52°	3088
古越龙山 30 年 Gu Yue Long Shan 30 Years	2088
啤酒 Beer	
	瓶 / Bottle
青岛(中国) TSINGTAO (China)	48
喜力(荷兰) Heineken (Netherlands)	48
科罗娜(墨西哥) Corona (Mexico)	58
白熊(比利时) Vedett Extra White (Belgium)	58
朝日(日本) Asahi (Japan)	58
柏龙黑啤(德国) Paulaner Dunkel (Germany)	78

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鲜榨果汁 Fresh Juice

	杯 / Glass
鲜榨橙汁 Fresh Orange Juice	58
鲜榨西瓜汁 Fresh Watermelon Juice	58
百香果青柠汁 Passion Fruit with Lime Juice	58
软饮 Soft Drink	
	罐 / Can
可口可乐 Coca-Cola	48
零度可乐 Coke Zero	48
雪 碧 Sprite	48
芙丝气泡水青提葡萄味 Voss Green Grape Sparkling Water	48
芙丝气泡水樱花白桃味 Voss Cherry Peach Sparkling Water	48
卡士酸奶 Classy-Kiss Yoghurt	48

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咖啡 Coffee

	杯 / Cup
意大利特浓咖啡 Single Espresso	48
现磨咖啡 Regular Coffee	58
拿铁 Latte Coffee	58
卡布奇诺 Cappuccino	58
矿泉水 Mineral Wate	r
静态水 Still Water	瓶 / Bottle
依云 Evian	58 / 330ML
芙丝 Voss	58 / 375ML 108 / 800ML
气泡水 Sparkling Water	
巴黎水 Perrier	58 / 330ML
芙丝 Voss	58 / 375ML 108 / 800ML