



Shang Palace



凝香聚情 食在香宮
A DELICATE FOOD LEGEND



弘扬·天下情

深圳香格里拉·香宫，城中备受食客青睐的中餐厅，食客们可在此享用地道丰盛的粤菜和精选佳酿。

作为深圳老字号，地道粤菜食府，

香宫坚持甄选新鲜食材，

严格把控烹制的每一个细节，

充分体现了粤菜的传承和创新。



融合·八方味



凝香聚情·食在香宮

周永祥 — 深圳香格里拉中餐行政总厨
CHINESE EXECUTIVE CHEF



一 鲜 制天下

深圳香格里拉中餐行政总厨——周永祥师傅，出生于广东清远。

从小接受广府饮食文化熏陶，深谙广府菜系追求食材本味的真谛，热衷将经典粤菜与创意技法融合，多年来走访大江南北，将各地特色食材之精髓以粤菜烹饪方式呈现于餐桌上，引领饕客领略粤菜美馔风采。

周师傅以突出粤菜特色之“鲜”一招制天下，为四方来客展现粤菜鲜滋味。

CAPTURING HIGH FAVOR WITH "FRESHNESS"

Chef Zhou Yongxiang, the Chinese Executive Chef of Shangri-La Shenzhen, was born in Qingyuan, Guangdong.

He has been influenced by Cantonese food culture since he was a child, and is well versed in the essence of Cantonese cuisine's pursuit of the original taste of ingredients. He is keen on integrating classic Cantonese cuisine with creative techniques. He has traveled all over the country for many years, and has presented the essence of local specialty ingredients on the table in Cantonese cooking methods, leading gourmets to appreciate the delicacies of Cantonese cuisine.

Chef Zhou has been capturing high favor with highlighting the "freshness" that is the characteristic of Cantonese cuisine, presenting the fresh taste of Cantonese cuisine to guests from all over the world.



开胃凉菜

APPETIZERS

主厨秉承精工细作的匠人精神，选材考究，制作精美，致力于呈现高雅的风味，彰显凉菜的静谧之美。

The chef upholds the spirit of craftsmanship, carefully selects food materials, and makes exquisite dishes, striving to present elegant flavors and highlight the quiet beauty of cold dishes.

魅力刺身大拼盘

Sashimi Platter

大连鲍、红酒鹅肝、三文鱼、北极贝 ① 001

RMB 688 份 / Portion

Dalian Abalone, Red Wine Goose Liver, Salmon and Surf Clam

鲟龙鱼子酱、北极贝、大连鲍、红酒鹅肝、 北极甜虾、三文鱼 ① 002

RMB 1288 份 / Portion

Sturgeon Caviar, Surf Clam, Dalian Abalone, Red Wine Goose Liver, Arctic Sweet Shrimp and Salmon

加拿大象拔蚌、北极贝、大连鲍、红酒鹅肝、 北极甜虾、三文鱼 ① 003

RMB 1888 份 / Portion

Canadian Geoduck, Surf Clam, Dalian Abalone, Red Wine Goose Liver, Arctic Sweet Shrimp and Salmon

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👨‍🍳 厨师推介 Chef's Recommendation / 🌶️ 辛辣 Spicy / 🌱 素食 Vegetarian / 🥜 含坚果 Nuts / 🐷 含猪肉 Pork / 🍷 含酒精 Alcohol







开胃凉菜 APPETIZERS

糟汁北极甜虾 004

Arctic Sweet Shrimp with Marinade

RMB 228 份 / Portion

甜虾顾名思义其肉质具有甜甜的滋味。整体刺身造型别致，在保留甜虾原汁原味的同时，虾身浸在糟汁中，更四溢着浓郁的酒香，美味妙不可言。

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香烤鳗鱼丝 005
Grilled Shredded Eel

RMB 68 份 / Portion

老陈醋海蜇头 🌶️ 006
Marinated Jellyfish Head with Aged Black Vinegar

RMB 88 份 / Portion

潮式腌花甲 🌶️ 007
Marinated Clam, "Chaozhou" Style

RMB 68 份 / Portion

水晶蟹肉冻 008
Chilled Crystal Crab Meat Jelly

RMB 68 份 / Portion

香酥蜜汁烤子鱼 009
Deep-fried Fresh Anchovies with Homemade Honey Sauce

RMB 68 份 / Portion

酱香捞脆毛肚 010
Mixed Beef Tripe with Soy Sauce

RMB 58 份 / Portion

捞汁鱼皮 011
Mixed Fish Skin with Sauce

RMB 58 份 / Portion

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开胃凉菜

APPETIZERS



蜜汁蒜香骨  012
 Deep-fried Pork Spare Ribs with Garlic in Honey Sauce
 RMB **78** 份 / Portion

精选新鲜猪肋骨，大小均匀，连骨带肉，肉质肥瘦适中、富有韧性口感，将其炸至色泽金黄，口感外酥里嫩，并散发着饱满的蒜香味，再以蜜汁加持，口感更加丰富。

香辣腊鸭舌  013 RMB **78** 份 / Portion
 Spicy Preserved Duck Tongue

醋珠溏心皮蛋 015 RMB **38** 份 / Portion
 Preserved Egg with Vinegar Sauce

包公无骨凤爪 014 RMB **68** 份 / Portion
 Spicy Boneless Chicken Feet

口口香鸡蛋干  016 RMB **38** 份 / Portion
 Dried Eggs

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薄脆牛油果卷 017 RMB 68 份 / Portion
Crispy Avocado Rolls



百香果桂花百合 018 RMB 58 份 / Portion
Mixed Lily Bulbs with Passion Fruit and
Sweet Osmanthus

樱花虾鲍芹苗 019 RMB 78 份 / Portion
Mixed Celery Seedlings with Sakura Shrimp

蔬菜沙拉 021 RMB 38 份 / Portion
Vegetable Salad

青藤炆莴笋 023 RMB 38 份 / Portion
Blanched Celtuce with Fresh "Sichuan" Peppercorns

酱香脆萝卜 025 RMB 38 份 / Portion
Crispy Sliced Daikon Radish

黑豆芥菜丝 020 RMB 48 份 / Portion
Mustard Shreds with Black Beans

桂花草莓山药 022 RMB 48 份 / Portion
Marinated Chinese Yam with Strawberry and
Osmanthus Sauce

话梅樱桃小番茄 024 RMB 38 份 / Portion
Cherry Tomatoes with Preserved Plum Dressings

刀拍金蒜青瓜 026 RMB 38 份 / Portion
Marinated Cucumber with Garlic and Soya Sauce

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潮式卤水

"CHAOZHOU" MARINADE

潮式卤水历经数百年的积淀与传承，形成了一套独特的卤制方法，以味浓香软著称。成菜肉多则味甜，脂多则味香。

After hundreds of years of accumulation and inheritance, "Chaozhou" marinade has formed a unique marinating method, which is famous for its strong flavor, aroma and softness. The finished dish will taste sweet if it has more meat, and it will taste fragrant if it has more fat.

牛气直冲天（需提前48小时预定） 027

Braised Beef Head in Marinade

RMB 2188 半只 / Half

气派的外形让您瞬时拥有来自视觉与味觉的双重享受，牛头肉质鲜嫩多汁，葱味十足，令人食欲大开。





潮州卤水澄海狮头鹅头 028
Chaozhou Marinated Lion Head Goose Head

RMB 178 半只 / Half

潮式卤水拼盘 029 RMB 188 例 / Standard
Marinated Meat Combination, "Chaozhou" Style

潮式卤水鹅肝 031 RMB 168 例 / Standard
Marinated Goose Liver, "Chaozhou" Style

潮式精卤牛蹄筋 030 RMB 88 例 / Standard
Marinated Beef Tendons, "Chaozhou" Style

潮卤鲜鱿鱼 032 RMB 168 例 / Standard
Marinated Fresh Squid, "Chaozhou" Style

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粵式烧味

BARBECUE

作为粤式料理的重要组成，烧味镌刻在人们记忆里的，不仅在于舌尖上的享受，更是文化底蕴的融合。

As an important component of Cantonese cuisine, Cantonese barbecue is engraved in people's memories not only for the enjoyment on the tip of the tongue, but also for the fusion of cultural heritage.

火焰脆皮三层烧肉 🍴 🐷 033

Crispy Pork Belly, Cantonese Style

RMB 138 例 / Standard

此道佳肴十分考究厨师的烹饪技艺，口感以皮酥肉嫩而著称，肥而不腻，甘香可口，以鲜明的口感和风味在美食界自成一派。化在嘴里的肉，尝上一口就令人倍感欣喜，让人一试难忘。

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香茅脆皮乳鸽 034
Crispy Young Pigeon with Lemongrass

RMB 88 只 / Whole

北京片皮鸭 035
Roasted Peking Duck, Served in Three Ways

RMB 298 只 / Whole

三食可选做法（加25元）：七彩炒鸭丝、生菜包鸭松、椒盐炒鸭件、凉瓜焖鸭件、芥菜豆腐滚鸭骨汤
Choices of Cooking Methods (Additional charge of 25 yuan): Stir-fried Shredded Duck with Vegetables, Duck Floss Wrapped in Lettuce Leaves, Stir-fried Duck with Salt and Pepper, Braised Duck with Bitter Melon, Boiled Duck Bone Soup with Mustard Greens and Bean Curd

鸿运全体乳猪（需提前48小时预定） 036
Roasted Suckling Pig

RMB 1888 只 / Whole

沙拉脆皮烧鸭件 037
Crispy Roasted Duck with Salad

RMB 128 例 / Standard

烧味拼盘 038
Barbecued Meat Platter, Cantonese Style

RMB 128 例 / Standard

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粤式烧味 BARBECUE

亚麻籽脆皮鸡 039

Crispy Roasted Chicken
with Flaxseed

RMB 198 半只 / Half

RMB 338 只 / Whole

蜜汁靚叉烧 🍖 040

Roasted Barbecue Pork
with Honey Sauce

RMB 128 例 / Standard

明炉脆皮烧鹅 041

Roasted Spiced Goose
with Plum Sauce

RMB 198 例 / Standard

炭烧蒜香乳鸭仔 042

Charcoal Grilled Suckling Duck
with Garlic

RMB 188 只 / Whole

葱油淋走地鸡 043

Free Range Chicken
with Scallion Oil

RMB 168 半只 / Half

RMB 268 只 / Whole

岭南茶皇鸡 044

Poached Chicken with Superior
King Soya Sauce and Tea

RMB 198 半只 / Half

RMB 338 只 / Whole



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迷你金汤佛跳墙 045

Signature Buddha Jumps Over the Wall Soup

RMB 268 位 / Person





炖汤 SOUP

做汤之精髓在于精选真材实料，以营养丰富，容易吸收，香浓鲜美，足料足时足火候精心炮制。

The essence of making soup is to select authentic food materials, which are rich in nutrients, easy to absorb, fragrant and delicious, and carefully prepared with enough food materials, enough time and sufficient heat.



石橄榄龙骨炖鲜鲍 046

RMB 78 位 / Person

Stewed Fresh Abalone with Pork Bone and Chinese Pholidota Herb Soup

椰皇竹笙老鸡炖花胶筒 047

RMB 138 位 / Person

Stewed Fish Maw Tube with Old Chicken and Bamboo Pith in Coconut

黑松露燕窝鸡茸羹 048

RMB 108 位 / Person

Stewed Minced Chicken with Black Truffle and Bird's Nest Soup

蟹肉瑶柱粟米羹 049

RMB 88 位 / Person

Stewed Corn with Crab Meat and Conpoy Soup

海底椰桂圆炖海螺 050

RMB 78 位 / Person

Stewed Sea Whelk with Sea Coconut and Longan Soup

海鲜酸辣汤 051

RMB 68 位 / Person

Hot and Sour Seafood Soup

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燕窝 BIRD'S NEST

燕窝自古以来被奉为“八珍”之一，中国古代常以白色燕窝进贡官府皇廷，因而也被称为“官燕”。

上好的官燕盏形完整，晶莹剔透，无甚杂质，入口清凉，美观大方。

Bird's nest has been regarded as one of the "Eight Treasures" since ancient times. In ancient China, white bird's nest was often presented as tribute to the government and the imperial court, so it was also called "imperial bird's nest". The superior imperial bird's nest is complete in shape, crystal clear, without much impurities, cool in the mouthfeel, and with beautiful appearance.





原只木瓜炖官燕 052

Double Boiled Imperial Bird's Nest in Papaya

RMB 268 位 / Person

以木瓜做盅，其果肉鲜美爽口、味道清香甜润，而官燕是盏形完整的白色燕窝，是燕窝中的佳品。二者交织绵软与清甜的口感，席卷一股食尚新风潮。

蟹肉红烧官燕 053

Braised Imperial Bird's Nest with Crab Meat

RMB 288 位 / Person

生磨杏汁烩官燕 054

Double Boiled Imperial Bird's Nest with Almond Cream

RMB 238 位 / Person

冰花炖官燕 055

Double Boiled Imperial Bird's Nest with Rock Syrup

RMB 228 位 / Person

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鲍鱼 ABALONE

鲍鱼，名字虽叫“鱼”，实际并不是鱼，在动物学分类上，它和贝类中的蚝、海螺同属软体动物门腹足纲。这一珍贵的海味佳肴，以其鲜美的味道和细嫩的肉质而著称，被人们誉为“海洋软黄金”。

Although abalone is called "fish", it is not actually a fish. In terms of zoological classification, it belongs to the same class of molluscs as oysters and conches. This precious seafood delicacy is known for its delicious taste and tender meat, and is known as the "soft gold of the ocean".

蚝皇扣20头吉品鲍 056 RMB 2188 只 / Each

Braised 20-Head Yoshihama Abalone with Oyster Sauce

浓汁扣6头干鲍 057 RMB 988 只 / Each

Braised 6-Head Abalone with Thick Gravy

浓汁扣8头干鲍 058 RMB 788 只 / Each

Braised 8-Head Abalone with Thick Gravy

浓汁扣10头干鲍 059 RMB 688 只 / Each

Braised 10-Head Abalone with Thick Gravy

蚝皇扣澳洲3头汤鲍 060 RMB 388 只 / Each

Braised 3-Head Australian Abalone with Oyster Sauce

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辽参与花胶

SEA CUCUMBER & FISH MAW



海参，为刺参科动物刺参或其他种海参的全体，向来被列为“海中八珍”之一，有着不可替代的食用地位。

Sea cucumbers are all sea cucumbers or other species of sea cucumbers in the family Holothuridae. They have always been listed as one of the "Eight Treasures of the Sea" and have an irreplaceable edible status.

刺参50头 061

50-Head Sea Cucumber

做法：鲍汁扣、金汤粗粮烩、金汤小米炖

Cooking Methods: Stewed with Abalone Sauce, Braised with Coarse Grains in Golden Soup, Stewed with Millet in Golden Soup

RMB 288 位 / Person

辽参60头 062

60-Head Sea Cucumber

做法：鲍汁扣、金汤粗粮烩、金汤小米炖

Cooking Methods: Stewed with Abalone Sauce, Braised with Coarse Grains in Golden Soup, Stewed with Millet in Golden Soup

RMB 168 位 / Person

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花胶即鱼肚，是各类鱼鳔的干制品，与燕窝、鱼翅齐名，以富含胶质而著称，向来有“海洋人参”的美誉，口感既有韧性又有滑爽。

Fish maw is a dried product of various types of swim bladders. It is as famous as bird's nest and shark's fin. It is famous for being rich in collagen. It has always been known as "ocean ginseng" and has a chewy and smooth mouthfeel.

金龙花胶 063

RMB 198 位 / Person

Premium Fish Maw

做法：鲍汁扣、金汤粗粮烩、金汤小米炖

Cooking Methods: Stewed with Abalone Sauce, Braised with Coarse Grains in Golden Soup, Stewed with Millet in Golden Soup

黄花胶筒 064

RMB 128 位 / Person

Fish Maw Tube

做法：鲍汁扣、金汤粗粮烩、金汤小米炖

Cooking Methods: Stewed with Abalone Sauce, Braised with Coarse Grains in Golden Soup, Stewed with Millet in Golden Soup

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👨‍🍳 厨师推介 Chef's Recommendation / 🌶️ 辛辣 Spicy / 🌱 素食 Vegetarian / 🥜 含坚果 Nuts / 🐷 含猪肉 Pork / 🍷 含酒精 Alcohol

传承·好滋味

香宫主营经典创意粤菜，

以诱人的粤式菜肴和各类融合菜式闻名。

餐厅以中式装饰为主，

配合时尚现代的装修风格，

八个独立雅间为宾客提供尊贵专属服务。



品味·东方美





凝香聚情·食在香宮



生猛海鲜

LIVE SEAFOOD

“海鲜”，古称“海错”，意谓海中产物，错杂非一。海鲜在人类的发展历史中，素来有着十分重要的地位，是重要的食物来源。

"Seafood" means products from the sea, which has various types. Seafood has always played a very important role in the history of human development and is an important food source.

纽西兰螯龙虾 065

RMB 188 每50克 / Per 50g

New Zealand Lobster

做法：上汤焗、芝士焗、姜葱炒、避风塘炒、蒜蓉粉丝蒸、椒盐

Cooking Methods: Baked in Superior Soup, Baked with Cheese, Stir-fried with Ginger and Scallion, Stir-fried with Chili and Crispy Garlic, Steamed with Vermicelli and Minced Garlic, Stir-fried with Salt and Pepper

波士顿龙虾 066

RMB 68 每50克 / Per 50g

Boston Lobster

做法：上汤焗、芝士焗、芙蓉蛋黑松露炒、姜葱炒、避风塘炒、蒜蓉蒸

Cooking Methods: Baked in Superior Soup, Baked with Cheese, Stir-fried with Egg and Black Truffle, Stir-fried with Ginger and Scallion, Stir-fried with Chili and Crispy Garlic, Steamed with Minced Garlic

龙腾四海

Premium Lobster, Served in Two Ways

做法：百花芝士龙虾球、芙蓉鲜奶炒

Cooking Methods: Lobster Ball with Mashed Shrimp, Cuttlefish and Cheese, Stir-fried with Egg and Fresh Milk





大连鲍5头 067

5-Head Dalian Abalone

RMB 58 只 / Each

做法：陈皮姜丝蒸、葱油焗、剁椒蒸、豉汁蒸

Cooking Methods: Steamed with Dried Tangerine Peel and Shredded Ginger, Baked with Scallion Oil, Steamed with Chopped Peppers, Steamed with Soy Sauce

圣子皇 068

Razor Clam

RMB 28 每50克 / Per 50g

做法：姜葱炒、豉汁炒、蒜蓉粉丝蒸

Cooking Methods: Stir-fried with Ginger and Scallion, Stir-fried with Soy Sauce, Steamed with Vermicelli and Minced Garlic

九节虾 069

Kuruma Prawn

RMB 38 每50克 / Per 50g

做法：白灼、茉莉甘香焗、美极、豉油皇、避风塘炒、蒜蓉粉丝蒸

Cooking Methods: Poached, Baked with Fragrant Jasmine Flower, Cooked with Maggi Sauce, Cooked with Premium Soy Sauce, Stir-fried with Chili and Crispy Garlic, Steamed with Vermicelli and Minced Garlic

基围虾 070

Greasyback Shrimp

RMB 18 每50克 / Per 50g

做法：白灼、茉莉甘香焗、美极、豉油皇、避风塘炒、蒜蓉粉丝蒸

Cooking Methods: Poached, Baked with Fragrant Jasmine Flower, Cooked with Maggi Sauce, Cooked with Premium Soy Sauce, Stir-fried with Chili and Crispy Garlic, Steamed with Vermicelli and Minced Garlic

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尊享蟹黄三品

Premium Crab, Served in Three Ways

做法：黑松露真菌碧绿炒、贵妃汤农家蛋蒸、香草汁焗
Cooking Methods: Stir-fried with Black Truffle, Mushroom and Green Vegetables, Steamed with Native Egg in Superior Soup, Baked in Vanilla Juice

阿拉斯加帝皇蟹 071 RMB 68 每50克 / Per 50g
Alaskan King Crab

做法：姜葱炒、避风塘炒、蒜蓉蒸、香草汁焗
Cooking Methods: Stir-fried with Ginger and Scallion, Stir-fried with Chili and Crispy Garlic, Steamed with Minced Garlic, Baked in Vanilla Juice

膏蟹 072 RMB 58 每50克 / Per 50g
Mud Crab

做法：姜葱炒、避风塘炒、蒜蓉粉丝蒸、豆酱姜生焗、金沙蛋黄焗
Cooking Methods: Stir-fried with Ginger and Scallion, Stir-fried with Chili and Crispy Garlic, Steamed with Vermicelli and Minced Garlic, Baked with Fermented Bean Paste and Ginger, Baked with Salted Egg Yolk

大红蟹 073 RMB 38 每50克 / Per 50g
Red Crab

做法：潮式冻、姜葱炒、避风塘炒、蒜蓉粉丝蒸、豆酱姜生焗、金沙蛋黄焗
Cooking Methods: Chilled in "Chaozhou" Style, Stir-fried with Ginger and Scallion, Stir-fried with Chili and Crispy Garlic, Steamed with Vermicelli and Minced Garlic, Baked with Fermented Bean Paste and Ginger, Baked with Salted Egg Yolk

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生猛海鲜 LIVE SEAFOOD

东星斑 074

RMB 128 每50克 / Per 50g

Leopard Coral Grouper

做法: 清蒸、游龙蒸、龙虾汤灼、古法蒸、碧绿酱爆、骨腩煎焗

Cooking Methods: Steamed, Steamed in Homemade Style, Poached in Lobster Soup, Steamed in Traditional Method, Wok-fried with Green Sauce, Pan-fried Baked Fish Bone and Belly

海红斑 075

RMB 128 每50克 / Per 50g

Red-spotted Grouper

做法: 清蒸、游龙蒸、豉汁蒸、碧绿酱爆、骨腩煎焗

Cooking Methods: Steamed, Steamed in Homemade Style, Steamed with Soy Sauce, Wok-fried with Green Sauce, Pan-fried Baked Fish Bone and Belly

老虎斑 076

RMB 48 每50克 / Per 50g

Tiger Grouper

做法: 清蒸、游龙蒸、传统红烧、龙虾汤灼、碧绿酱爆、骨腩煎焗

Cooking Methods: Steamed, Steamed in Homemade Style, Braised with Brown Sauce in Traditional Method, Poached in Lobster Soup, Wok-fried with Green Sauce, Pan-fried Baked Fish Bone and Belly

笋壳鱼 077

RMB 38 每50克 / Per 50g

Marble Goby

做法: 清蒸、陈皮姜汁蒸、游龙蒸、油浸

Cooking Methods: Steamed, Steamed with Dried Tangerine Peel and Ginger Sauce, Steamed in Homemade Style, Soaked in Oil



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精品位菜

INDIVIDUAL SELECTION

选用珍贵食材为原料，佐以精湛的烹饪工艺、考究的制法，以一人一份的菜式呈现给食客，让食客尽享舒适体验。

Selecting precious ingredients as raw materials, coupled with exquisite cooking techniques and preparation methods, the dishes are presented to diners in individual dishes, allowing diners to enjoy a comfortable experience.

芙蓉蛋黑松露焗波士顿龙虾 078

Baked Boston Lobster with Egg and Black Truffle Sauce

RMB 388 位/Person





香煎5A雪花和牛扒配黑椒汁 079
Pan-fried 5A Marbled Wagyu Steak Served with Black Pepper Sauce
RMB 638 位 / Person

龙腾小青龙虾 080 RMB 338 位 / Person
Steamed Baby Green Lobster with Egg White

黄皮汁煎深海鳕鱼件 082 RMB 108 位 / Person
Pan-fried Deep-sea Cod Fish with Homemade Wampee Sauce

百里香煎羊羔扒 084 RMB 88 位 / Person
Pan-fried Marinated Lamb Chop with Thyme Leaves

小青麦黑椒煎牛小扒 081 RMB 108 位 / Person
Pan-fried Beef Short Ribs with Green Wheat and Black Pepper Sauce

甘香煎焗5头虎虾 083 RMB 78 位 / Person
Pan-fried and Baked Tiger Prawn with Creamy Garlic Sauce

潮式豆酱蒸小黄鱼 085 RMB 58 位 / Person
Steamed Small Yellow Croaker with Fermented Bean Paste, "Chaozhou" Style

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岭南精美小炒

LINGNAN STIR-FRIED DISHES

颇具岭南特色，用料广博，选料珍奇，配料精巧，讲究火候，制出的菜肴注重色、香、味、形。

It has Lingnan characteristics, using a wide range of materials, selecting rare materials, exquisite ingredients, and paying attention to the heat. The dishes produced pay attention to color, aroma, taste and shape.

一掌定乾坤 086

Braised Abalone and Crocodile Feet with Fish Maw

RMB 1888 例 / Standard





潮州特色三拼 087

Teochew Trio with Seaweed Roll, Crispy Tofu and Meat Roll

RMB 88 例 / Standard

金黄的外衣成就入口的酥香，内里的滋味咸鲜兼备，食之怡人，美味中蕴藏着主厨的点点心意，主厨以三组亮眼的出品、三种精致的形态邀您领略别具一格的潮州风味。

蛋家海山骨 088

Braised Spare Ribs with Shrimp Sauce

RMB 198 例 / Standard

农家话梅陈皮猪手 089

Braised Pork Trotter with Plum and Dried Tangerine Peel

RMB 178 例 / Standard

潮式酥炸粿肉 090

Deep-fried Kueh Meat with Teochew Style

RMB 88 例 / Standard

潮式蚝仔烙 091

Pan-fried Oyster Omelet in Teochew Style

RMB 88 例 / Standard

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岭南精美小炒

LINGNAN STIR-
FRIED DISHES



农家天香蒸和乐蟹 092

Steamed Hele Crab with Minced Pork
and Water Chestnut

RMB 388 例 / Standard

葱香鲜鲍拼青芥脆虾球 093

Fresh Baby Abalone with Scallion Served
with Wasabi Prawn

RMB 168 例 / Standard

葱香鲜鲍，鲍鱼肉质弹牙，葱香浓郁；青芥脆虾球，个大饱满的虾球，裹着浓浓的酱汁，清爽可口；二者搭配，以一道菜品呈现两种美食，满足味蕾的期待。



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簸箕乾坤大盘鱼  094 RMB 258 例 / Standard
Steamed Large Fish with Chopped Pepper, Black Bean Sauce, Original Flavor, Yellow Pepper Sauce

以一簸箕之力，定美味之乾坤。大盘鱼以吸睛的出品聚焦关注，多样的风味展现鱼肉肉质的“清、鲜、爽、嫩、滑”，让您口口生香。

顺德砂窝焗爽鳝 095 RMB 388 例 / Standard
Baked Eel in Claypot, Shunde Style

盐焗花螺 097 RMB 238 例 / Standard
Baked Sea Whelk with Salt

金蒜烧焗排骨明虾  099 RMB 118 例 / Standard
Baked Prawns and Pork Ribs with Pumpkin and Minced Garlic

脆瓜爆炒海螺片 096 RMB 198 例 / Standard
Wok-fried Sliced Conch with Zucchini

金蒜粉丝蟹煲 098 RMB 158 例 / Standard
Crab with Vermicelli and Crispy Garlic in Claypot

七味盐炸九肚鱼 100 RMB 78 例 / Standard
Deep-fried Bombay Duck with Shichimi


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紫苏海螺生焗清远鸡  101 RMB **238** 例 / Standard
Baked Qingyuan Chicken with Perilla and Conch


清远鸡以皮黄肉嫩、口感独特、鸡味浓郁而著称，海螺自带大海的气息，紫苏芳香浓郁，三者携手共同演绎一场舌尖上的鲜味三重奏。


石窝黑椒牛仔骨  102 RMB **228** 例 / Standard
Braised Beef Ribs with Black Pepper Sauce in Stone Pot

碳烧鲜鲍走地鸡 103 RMB **188** 例 / Standard
Charcoal Grilled Free Range Chicken with Fresh Baby Abalone and Sweet Basil Leaves

田螺酸笋焖洞庭湖水鸭 104 RMB **188** 例 / Standard
Braised Teal Duck with River Snails and Sour Bamboo Shoots

福果玉兰爆花枝牛爽肉 105 RMB **128** 例 / Standard
Stir-fried Ox Tongue and Cuttlefish with Ginkgo and Mustard Greens Stalks







琥珀碧绿牛仔粒  106 RMB **118** 例 / Standard
Stir-fried Beef Cubes with Walnuts and Mustard Greens Stalks

杭椒爆炒黄牛肉  107 RMB **98** 例 / Standard
Wok-fried Beef with Hangzhou Pepper

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岭南精美小炒

LINGNAN STIR-FRIED DISHES

石窝海胆酱焗翡翠豆腐 🍲 108 RMB 88 例 / Standard
Baked Spinach Tofu with Sea Urchin Sauce in Stone Pot

金沙南瓜 109 RMB 88 例 / Standard
Pan-fried Pumpkin with Salted Egg Yolk and Oatmeal

顺德凤城煎莲藕饼 110 RMB 78 例 / Standard
Pan-fried Lotus Root Cake Stuffed with Shrimp Paste

客家酸菜焖酿豆腐 🍲 111 RMB 68 例 / Standard
Braised Stuffed Tofu with Minced Pork, Pickled Vegetable in Hakka Style

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秋葵百合炒猴头菌 112

RMB 88 例 / Standard

Stir-fried Lion's Mane Mushroom with Okra and Lily Bulbs

芦笋百合酱爆百花羊肚菌 113

RMB 138 例 / Standard

Wok-fried Morel Mushroom(Stuffed with Mashed Shrimp) with Asparagus, Lily Bulbs and Sauce

杏仁脆皮小棠菜佐樱桃汁 114

RMB 108 例 / Standard

Deep-fried Shanghai Bok Choy Pancake with Almond Crisps Served with Cherry Juice

XO酱韭菜花藕尖炒香酥肉 115

RMB 88 例 / Standard

Wok-fried Pork, Chive and Lotus Shoot with X.O. Sauce

金不换豆酱炒潮茄 116

RMB 78 例 / Standard

Stir-fried Chaozhou Eggplant with Basil and Fermented Bean Paste

榄菜干煸四季豆 117

RMB 58 例 / Standard

Sautéed String Beans with Preserved Olive Vegetable

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地方风味 REGIONAL SPECIALTY

取百家之长，烹调技艺丰富多变，用料奇异广博，致力于还原和再现出舌尖上的经典地方风味。

Taking the advantages of various local flavors, the cooking techniques are rich and varied, and the ingredients used are exotic and wide-ranging, striving to restore and reproduce the classic local flavors on the tip of the tongue.





鲜花椒煎烹雪花肥牛 118

Pan-fried Marbled Beef with Fresh Sichuan Peppercorns

RMB 458 例 / Standard

回味酸菜桂花鱼 119

Boiled Mandarin Fish with Pickled Cabbage

RMB 268 例 / Standard

避风塘皮皮虾 120

Stir-fried Mantis Shrimp with Chili and Crispy Garlic

RMB 228 例 / Standard

飘香馋嘴蛙 121

Poached Bullfrog with Pickled Ginger and Pepper

RMB 158 例 / Standard

剁椒水库鱼头 122

Steamed Reservoir Fish Head with Chopped Red Pepper

RMB 128 例 / Standard

沸腾水煮牛肉 123

Boiled Sliced Beef in Chili Oil

RMB 108 例 / Standard

川式回锅肉 124

Twice-cooked Pork, Sichuan Style

RMB 88 例 / Standard

苏州东坡肉配炸花卷 125

Dongpo Pork Served with Deep-fried Twisted Bun

RMB 88 例 / Standard

麻婆豆腐 126

Stewed Sichuan Style Mapo Soft Tofu with Minced Pork

RMB 68 例 / Standard

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田园时蔬

SEASONAL VEGETABLES

采收时间与春、夏、秋、冬四季密切相关，正所谓“不时不食、不鲜不食”，田园时蔬便是力求“尝鲜正当时”。

Harvesting time is closely related to the four seasons of spring, summer, autumn and winter. As the saying goes, "Refrain from eating anything which is not in season". Our seasonal vegetables strive to "try fresh things at the right time".

果面酱啫生菜梗 127

RMB 68 例 / Standard

Stir-fried Lettuce with Sweet and Sour Sauce

兰花苗 128

RMB 98 例 / Standard

Broccolini

做法：蒜蓉炒、清炒

Cooking Methods: Stir-fried with Minced Garlic, Stir-fried

芥兰苗 129

RMB 58 例 / Standard

Kale Seedlings

做法：蒜蓉炒、姜汁炒、白灼

Cooking Methods: Stir-fried with Minced Garlic, Stir-fried in Ginger Sauce, Poached

菜心 130

RMB 68 例 / Standard

Choy Sum

做法：蒜蓉炒、生炒、白灼、盐水、上汤

Cooking Methods: Stir-fried with Minced Garlic, Stir-fried, Poached, Cooked in Salt Water, Cooked in Superior Soup

西兰花 131

RMB 58 例 / Standard

Broccoli

做法：蒜蓉炒、清炒、白灼、蚝油

Cooking Methods: Stir-fried with Minced Garlic, Stir-fried, Poached, Cooked in Oyster Sauce

娃娃菜 132

RMB 58 例 / Standard

Baby Cabbage

做法：蒜蓉炒、金银蛋浸、金汤烩

Cooking Methods: Stir-fried with Minced Garlic, Soaked with Egg, Braised in Golden Soup

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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

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👨‍🍳 厨师推介 Chef's Recommendation / 🌶️ 辛辣 Spicy / 🌱 素食 Vegetarian / 🥜 含坚果 Nuts / 🐷 含猪肉 Pork / 🍷 含酒精 Alcohol



广式主食

CANTONESE STAPLE FOODS

精美雅致的主食，往往更能勾起那份沉淀在记忆深处的味道，且在充饥之余，亦满足口腹之欲。

Exquisite and elegant staple foods can often evoke the taste that is deep in the memory, and it can not only satisfy the hunger, but also satisfy the appetite.

海鲜砂窝粥 虾蟹 133

Seafood Congee with Shrimp and Crab

RMB 168 例 / Standard





广式主食

CANTONESE STAPLE FOODS



台山黄鳝饭 134

RMB 98 例 / Standard

Clay Pot Rice with Eel, Taishan Style

鲍鱼炒面 135

RMB 88 例 / Standard

Stir-fried Noodles with Abalone in Black Bean Sauce

腊味煲仔饭 136

RMB 118 例 / Standard

Clay Pot Rice with Cured Pork Belly and Cantonese Sausage

三丝煎脆面 137

RMB 68 例 / Standard

Pan-fried Crispy Noodles with Three Shreds of Delicacies

金柱蛋白炒饭 138

RMB 98 例 / Standard

Fried Rice with Egg White and Conpoy

飘香浓汤米线 139

RMB 38 位 / Person

Boiled Vermicelli in Thick Soup

客家酸菜肥牛炒饭 140

RMB 88 例 / Standard

Hakka Fried Rice with Sauerkraut and Beef Slices

葱油汁捞面 141

RMB 38 位 / Person

Tossed Noodles with Scallion Oil

贵妃汤海鲜响米泡饭 142

RMB 68 位 / Person

Soaked Rice in Seafood Soup

上汤小笼包 143

RMB 38 3件 / 3 Pieces

Steamed Minced Pork Dumpling "Xiao Long Bao"

潮州菜脯肉碎煲粥 144

RMB 68 例 / Standard

Teochew Minced Pork and Preserved Turnip Congee

生煎菜肉包 145

RMB 28 3件 / 3 Pieces

Pan-fried Minced Pork and Spinach Bun

XO酱干炒牛河 146

RMB 88 例 / Standard

Wok-fried Beef Kway Teow with Signature X.O. Sauce

香煎粗粮饼 147

RMB 28 3件 / 3 Pieces

Pan-fried Coarse Grain Pancake

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甜品 DESSERT

从精致的制作、色彩的精心搭配、造型设计上展现着治愈心灵的效果，看着就让人心情愉悦，更以甜蜜香醇的口感俘获了老饕们的芳心。

From the exquisite production, careful color matching, and modeling design, it shows the healing effect of the soul. It makes people feel happy just looking at it. It also captures the hearts of gourmets with its sweet and mellow taste.



榴莲天鹅酥 148
Swan-shaped Durian Pastry

RMB 59 3件 / 3 Pieces

黑芝麻燕窝蛋挞 149
Baked Black Sesame Egg Tart with Bird's Nest

RMB 78 3件 / 3 Pieces

大理石淮山糕 150
Marble-shaped Yam Cake

RMB 28 3件 / 3 Pieces



甜品
DESSERT



百香果布丁🍷 151 RMB 38 位 / Person
Home-made Passion Fruit Pudding

蓝莓山药小果 152 RMB 28 位 / Person
Yam with Blueberry Sauce

杨枝甘露 154 RMB 38 位 / Person
Chilled Sago Cream Soup with Pomelo and Mango

竹笙莲子百合炖鹌蛋🍷 156 RMB 48 位 / Person
Stewed Pigeon Eggs with Bamboo Piths and Lotus Seeds and Lily Bulbs

黄桥烧饼🍷 158 RMB 38 3件 / 3 Pieces
Huangqiao Sesame Cake

蓝莓爆珠炖香橙 153 RMB 38 位 / Person
Stewed Orange with Blueberry

红豆双皮奶🍷 155 RMB 28 位 / Person
Steamed Milk Custard with Red Bean Paste

香芒鲜布丁 157 RMB 28 位 / Person
Fresh Mango Pudding

千丝萝卜酥 159 RMB 28 3件 / 3 Pieces
Deep-fried Radish Puff

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