

🍴 厨神三绝 (此套餐包含以下三道菜) ¥ 128

Tri-Chef specialty

(Package include three courses)

秘制海味椰汁汤

Braised seafood soup in coconut

珊瑚海蜇红焖东山羊

Braised Dongshan lamb with jellyfish

正宗海南文昌鸡饭

Authentic Hainan chicken rice

精美餐前菜

Portion / 例

Cold appetizer

🍷 开胃小花螺 ¥ 68
Marinated whelks topped with chili sauce

豉香牛展 ¥ 68
Marinated beef shank with black bean sauce

🍷 化口蓝莓鹅肝 ¥ 88
Goose liver with sake and blueberry jam

🍷 脆口三宝 ¥ 78
Assorted marinated duck tongue and pickled paw with celery

芥香海螺片 ¥ 68
Marinated sliced conch with wasabi

🍷 老醋海蜇头 ¥ 78
Marinated Jellyfish with vinaigrette

爽脆萝卜条 ¥ 48
Marinated radish salad

橄榄油拌核桃仁 ¥ 58
Mixed walnut with olive oil

鲜辣脆小瓜 ¥ 48
Marinated cucumbers with chili

沙拉拌芝麻菜 ¥ 48
Mixed green vegetable with salad sauce

老上海熏黄鱼 ¥ 78
Shanghai yellow fish in homemade smoked sauce

港式烧味

Portion / 例

Cantonese BBQ

🍷 白切文昌鸡 ¥ 98/半只 / ¥ 188/整只
Poached Wenchang chicken

🍷 古铜蒜香脆皮鸡 ¥ 128/半只 / ¥ 228/整只
Roasted crispy chicken with sesame

🍷 秘制蜜汁叉烧 ¥ 98
BBQ pork with honey sauce

🍷 白切东山羊 ¥ 128
Poached Dongshan lamb

咸鲜琼海加积鸭 ¥ 108
Poached Jiayi duck

脆皮乳鸽 ¥ 88
Crispy pigeon

潮式卤水拼盘(金钱肚、猪舍、鹅掌翼) ¥ 118
Marinated pork tripe with goose web and wings in Chaozhou style

卤水鹅掌翼 ¥ 98
Marinated goose webs and wings

明炉深井烧鹅 ¥ 118/份 / ¥ 268/半只
Roasted crispy goose

🍴 招牌菜

Person/位

Signature Dish

葡白汁焗虎虾 ¥ 208
Baked prawns with white wine sauce

黑松露酱煎澳洲和牛扒 ¥ 298
Grilled fillet Australia wagyu steak with black truffle sauce

翡翠汁蟹肉烩竹笙酿芦笋 ¥ 98
Braised crab meat with asparagus and bamboo in green vegetable juice

南粤靓汤

Person/位

Soup

🍷 秘制海味椰汁汤 ¥ 78
Braised seafood soup in coconut

养生羊肚菌竹笙汤 ¥ 78
Double boiled bamboo with morchella soup

🍷 冬瑶炖鲜海螺 ¥ 88
Double boiled conch soup and scallops

🍷 松茸菌炖关东辽参 ¥ 268
Boiled sea cucumber with matsutake fungus

黑松露辽参炖花胶 ¥ 298
Stewed fish maw and sea cucumber with black truffle sauce

花胶鸡丝羹 ¥ 78
Fish maw soup with minced chicken

西湖牛肉羹 ¥ 58/位 / ¥ 108/例
Minced beef with egg in superior soup

精选小炒

Portion / 例

Selection dishes

🍷 一品酸菜鱼 ¥ 88
Sichuan poached sea bass with pickled cabbage and chili

🍷 川味馋嘴蛙 ¥ 98
Poached bullfrog in pickled and chili sauce

砂锅大鱼头 ¥ 98
Braised silver carp in casserole

顺德特色煎虾饼 ¥ 108
Pan-fried shrimp cake paste with Chinese chives

咖喱煮基围虾 ¥ 118
Boiled greasy back shrimp with curry sauce

XO酱碧绿爆龙尾球 150g / ¥ 158
Wok-fried grouper slice with XO sauce

黑蒜砂锅焗多宝鱼 ¥ 188/条
Baked Turbot fish with garlic in casserole

🍷 牛肝菌甜豆爆澳带 ¥ 158
Wok-fried fresh scallop with mushroom

虾酱芥兰花爆海螺片 ¥ 158
Wok-fried fresh conch with shrimp paste

🍷 黄金酱脆虾 ¥ 128
Crispy king prawn with egg paste

豉椒爆虾球 ¥ 118
Wok-fried king prawn with black bean sauce and chili

杏香吉利斑球 ¥ 118
Fried grouper with almond

🍷 咖喱一锅鲜 ¥ 188
Boiled fish with shrimp and shellfish with curry sauce

海白蒸水蛋 ¥ 68
Steamed egg with White clam

金牌蒜香骨 ¥ 98
Fry pork ribs with dry garlic

翡翠羊肚菌炒五脚猪脆肉 Stir-fried pork meat with mushroom	¥ 158
蜜桃咕嚕肉 Sweet and sour pork with peach	¥ 88
XO酱海南四角豆炒黑猪肉 Stir-fried black pork with Hainan bean in XO sauce	¥ 98
湖南脆笋干焖腩仔 Braised pork with dried bamboo shoots	¥ 88
 农家小炒肉 Stir-fried sliced pork belly with color pepper and chilli	¥ 78
荷塘月映炒腊肉 Stir-fried preserved meat with celery and lotus root	¥ 98
 水煮牛肉 Poached sliced beef with vegetable in hot chili oil	¥ 98
 酸汤雪花肥牛 Boiled snowflake beef in sour and spicy soup	¥ 108
黑椒香菇安格斯牛仔骨 Pan-fried beef short ribs with mushroom in black pepper sauce	¥ 158
 香草牛肋骨 Marinated beef rib with herbs	¥ 178
鸡枞菌烧汁煎牛仔肉 Pan-fried beef short ribs with mushroom sauce	¥ 158
 鲜花椒澳洲和牛肉 Wok-fried Australian wagyu beef with fresh peppercorns	¥ 158
咖喱牛腩煲 Braised curry beef brisket with potatoes	¥ 118
 红酒汁番茄仔烩牛腩 Braised beef brisket with tomato in red wine sauce	¥ 118
红焖大叶麻笋小黄牛 Braised veal with dried bamboo shoots	¥ 158
支竹马蹄焖东山羊 Braised Dongshan lamb with bean curd roll	¥ 188
胡椒猪肚煮鸡 Stewed pork tripe and chicken soup with pepper	¥ 128
笼子荷叶滋补蒸农家鸡 Steamed chicken with lotus leaf	¥ 108
咖喱薯仔焖土鸡 Braised local curry chicken with potatoes	¥ 98
蟹粉豆腐 Simmered crab roe with tofu	¥ 68
 手撕包椰菜 Fried cabbage with dried chili, pork and garlic	¥ 68
鱼香茄子煲 Fried eggplant in casserole	¥ 68

素食健康 Vegetarian


唐芹木耳炒百合 Stir-fried fungus with celery	¥ 68
水煮缤纷素菜 Boiled assorted vegetables in broth	¥ 68
橄榄油炒芦笋 Fried asparagus and mushroom with olive oil	¥ 98
时令时蔬 Seasonal vegetables 海南四角豆, 五指山野菜, 革命菜, 广东菜心, 生菜胆, 娃娃菜, 小塘菜, 芥兰, 西兰花 Hainan star beans, Wuzhishan local vegetables, wild vegetable, choysum, lettuce, baby cabbage, green cabbage, mustard leaf, broccoli 做法: 清炒、蒜蓉、呛炒、生炒、鸡汤、上汤 Cooking method: Stir-fried, fried with garlic, fried with chili, fried, boiled in chicken soup, in broth	¥ 68

特色主食 Main dish

 头抽生炒牛肉饭 Fried beef rice with superior soy sauce	¥ 88
 黄金霹雳虾汤泡饭 Fried rice with prawn in shrimp soup	¥ 78
 瑶柱蛋白炒饭 Fried egg white rice with dried scallop	¥ 78
 鲍汁海味烩饭 Braised rice with abalone sauce	¥ 88
广东腊味炒饭 Fried rice with sausage	¥ 78
韭黄肉丝煎面 Pan-fried noodle with shredded pork and minced chives	¥ 78
干炒牛肉河粉 Wok-fried rice noodle with sliced beef	¥ 88
鲍汁金菇焖伊面 Braised egg noodles with mushrooms in abalone sauce	¥ 78
白切文昌鸡饭 Wenchang chicken rice	¥ 78
港式烧鹅饭 Roasted goose with rice in Hong Kong style	¥ 88
港式叉烧饭 BBQ pork with rice in Hong Kong style	¥ 78
港式烧鹅汤面/粉 Roasted goose noodle/rice noodle soup in Hong Kong style	¥ 68/碗
港式叉烧汤面/粉 BBQ pork noodle/rice noodle soup in Hong Kong style	¥ 68/碗
港式云吞面/粉 Wonton noodle/rice noodle soup in Hong Kong style	¥ 68/碗
砂锅生滚龙趸粥 (2-3人份) Sliced grouper and congee in clay pot	¥ 98
砂锅海皇虾蟹粥 (2-3人份) Crab and prawn congee in clay pot	¥ 158
砂锅生滚海虾粥 (2-3人份) Shrimps congee in clay pot	¥ 98


精美点心

Selected Dim Sum

 蘑菇包 Steamed cha siu bun	¥ 48
港式叉烧餐包 Baked cha siu bun	¥ 48
夏威夷清香木瓜酥 Crispy Hawaii freshly papaya pastry puff	¥ 58
广式葱油饼 Pan-fried green onion pancake	¥ 48

滋润甜品

Desserts and Sweet Soups

 杨枝甘露 Chilled mango cream with pomelo	¥ 48
椰汁芝麻丸 Sweet sesame balls with coconut milk	¥ 48
红枣百合雪耳糖水 Boiled sweet red dates and lily with tremella rock sugar	¥ 48
冰花炖官燕 Boiled bird's nest with rock sugar	¥ 268
精美水果盘 (3-4人份) Chef selected fruit platter	¥ 138
精美水果 Chef selected fruit	¥ 48/位

海鲜

Catch of the day

澳洲龙虾 最佳烹调方法: 刺身、清蒸、蒜蓉开边蒸、上汤焗、椒盐、避风塘、煲粥 Australian lobster Chef's recommends: sashmi, steamed, steamed with chopped garlic, baked with in soup, fried with pepper and salt, stir fried with garlic and chili, boiled in clay pot congee	¥ 980/500g
澳洲小青龙虾 最佳烹调方法: 清蒸、蒜蓉开边蒸、甘香汁焗、椒盐、避风塘、煲粥 Baby lobster Chef's recommends: steamed, steamed with chopped garlic, baked with cream and garlic, fried with pepper and salt, stir fried with garlic and chili, boiled in Clay pot congee	¥ 680/500g
波斯顿龙虾 最佳烹调方法: 芝士焗、上汤焗、避风塘、椒盐 Boston lobster Chef's recommends: baked with cheese, baked with in soup, stir fried with garlic and chili, fried with pepper and salt	¥ 428/500g
九节虾 最佳烹调方法: 白灼、蒜蓉开边蒸、甘香汁焗、椒盐、美极、避风塘 Mantis shrimp Chef's recommends: boiled, steamed with chopped garlic, baked with cream and garlic, fried with pepper and salt, cooked in maggi soy sauce, stir fried with garlic and chili	¥ 328/500g
基围虾 最佳烹调方法: 白灼、蒜蓉开边蒸、甘香汁焗、椒盐、美极、避风塘 Shrimps Chef's recommends: boiled, steamed with chopped garlic, baked with cream and garlic, fried with pepper and salt, cooked in maggi soy sauce, stir fried with garlic and chili	¥ 148/500g
老鼠斑 最佳烹调方法: 清蒸、砂锅焗、古法蒸、葱油滑 Humpback grouper Chef's recommends: steamed, baked casserole, steamed with pork and mushroom, steamed with shallot oil	¥ 1280/500g
本地花东星斑 最佳烹调方法: 清蒸、古法蒸、葱油滑、 Local miniatus grouper Chef's recommends: steamed, steamed with pork and mushroom, steamed with shallot oil	¥ 688/500g
老虎斑 最佳烹调方法: 清蒸、古法蒸、葱油滑、炒球 Tiger grouper Chef's recommends: steamed, steamed with pork and mushroom, steamed with shallot oil, fried with vegetable	¥ 328/500g
石斑 最佳烹调方法: 清蒸、面酱焗、古法蒸、葱油滑 Grouper Chef's recommends: steamed, braised with sweet bean sauce, steamed with pork and mushroom, steamed with shallot oil	¥ 198/500g
多宝鱼 最佳烹调方法: 清蒸、面酱焗、古法蒸、葱油滑、炒球 Turbot fish Chef's recommends: steamed, braised with sweet bean sauce, steamed with pork and mushroom, steamed with shallot oil, fried with vegetable	¥ 168/500g
红花蟹 最佳烹调方法: 清蒸、姜葱炒、避风塘炒、黄金酱焗 Red spotted crab Chef's recommends: steamed, fried with ginger and shallot, stir-fried with garlic and chili, baked with egg paste	¥ 320/500g
和乐蟹 最佳烹调方法: 清蒸、姜葱炒、避风塘炒、黄金酱焗 Hele crab Chef's recommends: steamed, fried with ginger and onion, stir-fried with garlic and chili, baked with egg paste	¥ 380/500g
本地鲜鲍鱼 (6-8头) 最佳烹调方法: 清蒸、蒜蓉粉丝蒸、红酒汁焗 Local fresh abalone Chef's recommends: steamed, steamed with chopped garlic, baked with red wine sauce	¥ 78/只
海螺 最佳烹调方法: XO酱爆、胡椒水浸、豉汁炒、香辣炒 Conch Chef's recommends: wok-fried with XO sauce, poached with pepper, fried with black bean sauce, fried with chili	¥ 138

 总厨推荐 Chef's recommendation  辣 Spicy

如果您对任何食物有过敏反应, 请务必在点餐前将您的需求告知服务员。If you have any concerns about food allergies, please let us know before ordering
所有价目以人民币结算, 另加收15%服务费。All prices are in CNY and subject to 15% surcharge.

茶位费 Cover charge: ¥ 18/位person

鲍鱼/辽参/花胶/燕窝

Person/位

Abalone/Sea cucumber
/Fish maw/Bird's nest

鲍汁扣十头网鲍鱼 ¥ 588
Braised Japanese 10 head abalone
in abalone sauce

鲍汁扣二十五头日本鲍鱼 ¥ 688
Selected Japanese 25 head abalone
with abalone sauce

 金汤小米烩辽参 ¥ 258
Stewed sea cucumber
in pumpkin and millet soup

鲍汁扣关东辽参 ¥ 258
Braised sea cucumber in abalone sauce

翡翠辽参扣鹅掌 ¥ 298
Braised goose web with sea cucumber

至尊扣三宝 (花胶, 关东辽参, 鹅掌) ¥ 398
Braised goose web
with sea cucumber and fish maw

 噶仙米烩花胶 ¥ 198
Stewed fish maw with seaweed

蚝皇扣花胶 ¥ 198
Braised fish maw in oyster sauce

红烧极品官燕 (35g) ¥ 268
Braised imperial bird's nest

火腿鸡茸烩官燕 (35g) ¥ 268
Braised bird's nest
with mashed chicken and ham

鲍汁花菇扣鹅掌 ¥ 108/位
Braised goose web
with mushroom in abalone sauce