

冷菜

COLD DISHES

上海熏鱼 SHANGHAI SMOKED FISH	¥ 89
特色油爆虾 CHEF SIGNATURE STIR-FRIED SHRIMPS	¥ 136
香糟凤爪 BRAISED CHICKEN FEET IN RICE WINE SAUCE	¥ 58
糖醋小排 SWEET AND SOUR SPARE RIBS	¥ 79
葱油海蜇头 JELLY FISH SALAD WITH SCALLION AND SOYA SAUCE	¥ 128
糖核桃 CANDIED WALNUT	¥ 55
白切鸡 SLICED BOILED CHICKEN WITH SOYA SAUCE	¥ 88
脆皮黄瓜 CRISPY CUCUMBER	¥ 58
素烧鸭 VEGETARIAN BEAN CURD	¥ 68
青牡丹 BOILED CHINESE CABBAGE	¥ 38
凉拌金瓜丝 SPAGHETTI SQUASH SALAD	¥ 36
酥香烤籽鱼 FRIED HALF-FIN ANCHOVY	¥ 87
一品冻鲍 ICED ABALONE	¥ 1280
凉拌黑木耳 BLACK FUNGUS SALAD WITH VINEGAR	¥ 48
上海烤麸 SHANGHAI KAU-FU	¥ 48
养生秋葵 BOILED OKRA	¥ 46
卤牛肉 MARINATED BEEFS	¥ 78
酱萝卜 PICKLED TURNIP	¥ 25

烧腊

SIU MEI

深井烧鹅 SHAM TSENG ROASTED GOOSE	¥ 86
广式叉烧 CANTONESE STYLE BARBECUED PORK	¥ 76
脆皮乳鸽 CHEF SIGNATURE ROASTED PIGEON	¥ 52
当红脆皮鸡 CHEF SIGNATURE ROASTED CHICKEN	¥ 80
北京烤鸭 CHEF SIGNATURE ROASTED PEKING DUCK	¥ 260
澳门烧肉 MACAU STYLE ROASTED PORK	¥ 98
烤全体乳猪(预订) ROASTED SUCKLING PIG(BOOK IN ADVANCE)	¥ 820

潮州卤水

BRINE

卤水拼盘 TWO CHOICES FROM MARINATED MEAT (DUCK FEET, GOOSE, PIG`S TRIPE,)	¥ 88
卤水鸭掌 MARINATED DUCK FEET	¥ 38
卤水鹅片 SLICED MARINATED GOOSE	¥ 58
卤水猪肚 MARINATED PIG`S TRIPE	¥ 66
卤水金钱肚 MARINATED TRIPES	¥ 50

热菜

HOT DISHES

水晶虾仁 FRIED CRYSTAL SHRIMP	¥ 238
宫爆虾仁 KUNG PAO SHRIMP	¥ 198
干烧对虾 DRY-BRAISED PRAWN	¥ 98
菠萝咕嚕肉 SWEET & SOUR MEAT BALL WITH PINEAPPLE	¥ 68
香菇蒸滑鸡 STEAMED CHICKEN WITH MUSHROOMS	¥ 96
生汁虾球 FRIED SHRIMP BALLS WITH KRAFT SALAD SAUCE	¥ 236
杏仁牛肉粒 SAUTÉED BEEF WITH ALMOND	¥ 168
一品雪花牛 BRAISED BEEF TENDERLOIN	¥ 176
海山骨拼黄金卷 ROASTED SPARE RIBS WITH FRIED SALTED EGG YOLK ROLL COVERED BY OBLATUM	¥ 78
大良炒鲜奶 DALIANG STYLE FRIED ALBUMEN WITH FRESH MILK	¥ 88
特色牛肋骨 CHEF SIGNATURE BRAISED BEEF RIBS	¥ 96
小瓜炒爽肉 FRIED PORK WITH SUMMER SQUASH	¥ 86
蟹粉豆腐 MINCED CRAB MEAT WITH BEAN CURD	¥ 96
麻婆豆腐 MAPO TOFU	¥ 46
广东小炒皇 CHAOZHOU STYLE FRIED SHRIMPS AND CUTTLE FISH WITH CELERY	¥ 86
生焗大鱼头 STEAMED FISH HEAD WITH LEEKS & SPRING ONION	¥ 126
翡翠山药炒双宝 FRIED CUTTLE FISH & SHRIMPS WITH YAM & VEGETABLES	¥ 128

热菜

HOT DISHES

老人头炒鲜鲍 FRIED FRESH ABALONE WITH MUSHROOMS	¥ 196
烧汁粉丝膏蟹 STEAMED CRAB WITH VERMICELLI AND SOYA SAUCE	¥ 298
君度五仁掌中包 FRIED CHICKEN FEET WITH ASSORTED NUTS	¥ 162
香煎牛仔骨 GRILLED BEEF RIBS	¥ 189
鲍汁自制豆腐 STEAMED HOME MADE TOFU WITH ABALONE SAUCE	¥ 86
上海红烧肉 SHANGHAI STYLE PORK STEW WITH SOY SAUCE	¥ 96
宫爆鸡丁 KUNG PAO CHICKEN	¥ 68
鱼香肉丝 STIR-FRIED PORK STRIPS IN FISH SAUCE	¥ 66
古法扣南非鲍 TRADITIONAL STYLE STEAMED ABALONE	¥ 448/560 每人/PER PERSON
鲍汁扣辽参 SEA CUCUMBER WITH ABALONE SAUCE	¥ 178
松茸炖辽参 DOUBLE BOILED SEA CUCUMBER WITH MATSUTAKE MUSHROOMS	¥ 198
浓汤鱼肚 BRAISED FISH BELLY IN BROTH	¥ 96
蟹粉扒鱼肚 BRAISED FISH BELLY WITH MINCED CRAB MEAT	¥ 236
葱烤辽参 STEAMED SEA CUCUMBER WITH SPRING ONION	¥ 178
冰糖炖官燕 STEAMED FINE BIRD`S NEST WITH CRYSTAL SUGAR	¥ 499 每人/PER PERSON
红烧一品官燕 STEWED FINE WHITE BIRD`S NEST IN BROWN SAUCE	¥ 498 每人/PER PERSON
木瓜炖雪蛤 SWEET FROG EGGS WITH PAPAYA	¥ 78 每人/PER PERSON

蔬菜

VEGETABLE

酒香草头 FRIED SHANGHAI CLOVER WITH WINE	¥ 88
生煨豆苗 STIR-FRIED SPROUTS	¥ 76
蒜蓉西兰花 SAUTÉED BROCCOLI WITH GARLIC	¥ 66
腐乳空心菜 FRIED WATER SPINACH WITH FERMENTED BEAN CURD	¥ 58
豆豉鲮鱼油麦菜 SAUTÉED INDIAN LETTUCE WITH DICED FISH IN BLACK BEAN SAUCE	¥ 78
白灼橄榄菜 STEWED KALE	¥ 56
上汤米苋 BRAISED AMARANTH IN BROTH	¥ 56
上汤芦笋 BRAISED ASPARAGUS IN BROTH	¥ 96
香菇菜胆 BRAISED VEGETABLES WITH MUSHROOMS	¥ 78
生炒广东菜心 FRIED GUANGDONG CABBAGE	¥ 56
干炒牛河 FRIED RICE NOODLES WITH BEEF	¥ 78
瑶柱蛋白炒饭 FRIED RICE WITH SCALLOP & ALBUMEN	¥ 76
星洲炒米粉 SINGAPORE NOODLE (SPICY)	¥ 66
鲍汁炒饭 FRIED RICE WITH EGG WHITE SAUCE	¥ 86
云吞面 WONTON NOODLE SOUP	¥ 56 每人/PER PERSON
西洋菜炖仔排 DOUBLE BOILED SPARE RIBS SOUP WITH WATERCRESS	¥ 68 每人/PER PERSON
火踵炖老鸭 DOUBLE BOILED DUCK SOUP WITH CHINESE HAM	¥ 298
潮式目鱼丸 CHAOZHOU STYLE DOUBLE BOILED FISH PILL SOUP	¥ 78 每人/PER PERSON
天府酸辣汤 HOT & SOUR SOUP	¥ 66 每人/PER PERSON

蔬菜

VEGETABLE

桂花黄鱼羹	¥ 58
STEWED YELLOW CROAKER SOUP	每人/PER PERSON
松茸炖土鸡	¥ 96
DOUBLE BOILED CHICKEN SOUP WITH MATSUTAKE MUSHROOMS	每人/PER PERSON

海鲜

SEAFOOD

鲥鱼(酒香蒸)	¥ 386
STEAMED HILSA HERRING IN RICE WINE SAUCE	
石斑鱼(清蒸,翅汤,古法蒸)	¥ 26/50g
GROUPER: STEAMED, IN SOUP OR CHINESE TRADITIONAL STYLE	
东星斑(清蒸,翅汤煮)	¥ 96/50g
MINIATUS GROUPER: STEAMED OR IN SOUP	
笋壳鱼(清蒸,豉汁蒸,油浸)	¥ 38/50g
BLUE COD: STEAMED, STEAMED IN FERMENTED BLACK BEAN SAUCE OR IN OIL	
老鼠斑(清蒸, 碧绿炒球, 翅汤)	¥ 126/50g
PANTHER GROUPER: STEAMED, WITH VEGETABLES OR IN SOUP	
膏蟹(咸蛋王焗, 姜葱炒, 避风塘)	¥ 58/50g
CRAB: BAKED WITH SALTED EGGS, FRIED WITH LEEK AND SPRING ONION OR IN BIFENG TANG STYLE	
青蟹(咸蛋王焗, 姜葱炒, 避风塘)	¥ 58/50g
GIANT MUD CRAB: BAKED WITH SALTED EGGS, FRIED WITH LEEK AND SPRING ONION OR IN BIFENG TANG STYLE	
斑节虾(美极,椒盐,白灼)	¥ 45/50g
SHRIMPS: IN MAGGIE SAUCE, SALT & PEPPER OR SCALDING	
鲍鱼仔(小米煮,蒜蓉蒸,豉油蒸)	¥ 56
BABY ABALONE: MILLET SOUP, GARLIC OR STEAMED IN FERMENTED BLACK BEAN SAUCE	
象拔蚌(浓汤煮,刺身,泡饭,碧绿炒)	¥ 96/50g
GEODUCK: IN BROTH, SASHIMI, SOAK COOKED RICE IN SOUP OR FRIED WITH VEGETABLES	
龙虾(蒜蓉蒸, 上汤焗, 椒盐,泡饭, 刺身)	¥ 128/50g
LOBSTER: GARLIC, SOUP, PEPPER & SALT, SOAK COOKED RICE IN SOUP OR SASHIMI	
龙虾仔(蒜蓉蒸, 黄油焗)	¥ 42/50g
BABY LOBSTER: GARLIC OR BAKED	
苏眉(清蒸)	¥ 128/50g
STEAMED SUMEI FISH	

上海小笼包子 SHANGHAI XIAOLONG DUMPLINGS	¥ 60
招牌生煎包 CHEF SIGNATURE FRIED PLAIN BUN	¥ 72
金网锅贴 FRIED DUMPLINGS	¥ 60
上海蟹壳黄 SHANGHAI CRISP SESAME BISCUIT	¥ 60
枣泥印糕 MOULDING RICE PUDDING WITH CHINESE DATE PASTE	¥ 60
宫廷春夏糕 STEAMED RICE CAKE WITH CHINESE DATE PASTE & MILK	¥ 60
天鹅榴莲酥 CRISP DURIAN CAKE	¥ 60
黑金流沙包 STEAMED LAVA BUN	¥ 66
巧手绿豆糕 STEAMED MUNG BEAN CAKE	¥ 60
一品虾饺皇 STEAMED SHRIMP DUMPLING	¥ 90
象形香菇包 STEAMED STUFFED BUN WITH MUSHROOMS	¥ 72