

开胃前菜

SELECTION OF COLD STARTERS



镇江水晶肴蹄 ¥48

Pork Feet Jelly with Condiments

金钱顺风卷 ¥58

Preserved and Marinated Pork Ears

老醋海蜇头 ¥68

Mixed Jelly Fish Head with Vinegar

家乡熏鱼 ¥48

Home-made Smoked Fish

有机田园蔬菜沙拉 ¥28

Organic Garden Green Salad

沪上烤麸 ¥32

Baked and Preserved Bean Curds with Black Fungus

酒醉蟹钳 ¥58

Preserved Crab Claws with Rice Wine

美味绍兴嫩鸡 ¥48

Steamed and Marinated Chicken

蘸酱小黄瓜 ¥22

Mini Cucumbers with Bean Paste

爽口萝卜皮 ¥22

Marinated Turnip Skins



港式烧卤

SIGNATURE HONG KONG BARBEQUE



- 脆皮蒜香鸡 ¥半只/68 一只/128
Roasted Crispy Chicken with Garlic CNY 68/Half ,CNY 128/Whole
- 蜜汁叉烧 ¥68
Barbequed Pork with Honey Sauce
- 深井烧鹅 ¥128
Barbequed Goose with Plum Sauce
- 脆皮烧肉 ¥88
Salt-roasted Pork with Plum Sauce
- 明炉挂烤鸭 ¥88/半只, ¥168/一只
Roasted Duck with Pancakes and Condiments CNY 88/Half ,CNY 168/Whole
- 烧味拼盘 (任意三种烧味) ¥128
Combination of Barbequed Meats (selection from 3 kinds)
- 潮卤拼盘 ¥88
Combination of Marinated Bean Curds, Eggs and Pork Tripe with White Vinegar

汤羹

CHEF'S RECOMMENDED SOUPS



- 人参佛跳墙 ¥188/位
Superior Sea Cucumber and Abalone Soup with Ginseng CNY 188/Person
- 山药番茄鲍鱼汤 ¥68/位
Double Boiled Abalone Soup with Yam and Tomato CNY 68/Person
- 招牌酸辣汤 ¥68/位
Signature Hot and Sour Soup CNY 68/Person
- 健康菌菇养身汤 ¥38/位
Slow-boiled Mushroom Soup CNY 38/Person
- 羊肚菌响螺炖鸡汤 ¥88/位
Boiled Chicken Soup with Sea Whelks and Morel CNY 88/Person

游水海鲜

SEAFOOD



时价， 每斤价格（元）
Seasonal Prices Per 500g

- 东星斑（清蒸，骨香炒球，鱼汤过桥）需提前8小时预定
Red Grouper (Steamed, Sautéed, Poached with Fish Soup) reserved 8 hours in advance
- 老虎斑（清蒸，骨香炒球，鱼汤过桥）
Tiger Grouper (Steamed, Sautéed, Poached with Fish Soup)
- 青石斑（清蒸，骨香炒球，鱼汤过桥）
Grouper (Steamed, Sautéed, Poached with Fish Soup)
- 桂花鱼（清蒸，剁椒蒸，松鼠，干烧）
Mandarin Fish (Steamed, Steamed with Chili, Sweet and Sour, Braised)
- 多宝鱼（清蒸，豉汁蒸，剁椒蒸）
Turbot Fish (Steamed, Steamed with Soy Sauce, Steamed with Chili)
- 鸦片鱼（清蒸，豉汁蒸，剁椒蒸）
Sole Fish (Steamed, Steamed with Soy Sauce, Steamed with Chili)
- 澳洲龙虾（上汤焗，蒜茸蒸，刺身，椒盐）需提前8小时预定
Australian Lobster (Baked with Chicken Soup, Steamed with Garlic, Sashimi, Sautéed with Pepper) reserved 8 hours in advance
- 红龙虾(上汤焗，蒜茸蒸，刺身，椒盐)需提前8小时预定
Red Lobster (Baked with Chicken Soup, Steamed with Garlic, Sashimi, Sautéed with Pepper) reserved 8 hours in advance
- 小青龙（上汤焗，蒜蓉开边蒸，椒盐）需提前8小时预定
Baby Lobster (Baked with Chicken Soup, Steamed with Garlic, Sautéed with Pepper) reserved 8 hours in advance
- 象拔蚌（刺身，油泡）
Geoduck (Sashimi, Poached with Oil)
- 大连鲍（蒜蓉蒸，XO酱爆炒）
Abalone (Steamed with Garlic, Stir-fried with XO Sauce)
- 珍宝蟹（蒜蓉蒸，香辣，葱姜炒）需提前8小时预定
Jumbo Crab (Steamed with Garlic, Sautéed with Chili, Sautéed with Ginger and Leek) reserved 8 hours in advance
- 斑节虾（白灼，椒盐，开片蒸）
Sea Shrimp (Boiled, Sautéed with Peppers, Steamed)
- 游水虾爬（白灼，椒盐，盐水煮）
Mantis Shrimp (Boiled, Sautéed with Peppers, Boiled with Salt)
- 河鳗（红烧，豆豉蒸）
Eel (Stewed, Steamed with Bean Curd)

粤式精选

HONG KONG SIGNATURES



油泡百合大虾球 ¥98

Sautéed Prawn Balls with Lilies

骨香乳鸽松 ¥88

Sautéed Minced Pigeon with Peppers and Garlic

浓汤沙姜鸡 ¥68/半只, 128/只

Boiled Chicken with Ginger and Chicken Broth CNY 68/Half CNY 128/Whole

鲜山药银杏炖猪肚 ¥98

Stewed Pork Tripe with Yam and Ginkgo

古法干锅羊肉 ¥128

Traditional Braised Lamb

蟹味菇芥末雪花牛柳粒 ¥118

Sautéed Snow Beef with Mushroom and Mustard

蚝皇鲍菇爆爽肉 ¥68

Stir-fired Pork Neck with Abalone Mushroom and Oyster Sauce

蒜香炸小排骨 ¥78

Deep-fried Spare Ribs with Garlic

烧汁鹅肝茄子煲 ¥68

Braised Eggplant with Goose Liver and Jus

马拉盏肉末豆腐 ¥48

Sautéed Bean Curd with Shrimp Sauce and Minced Pork

生啫杂菌煲 ¥48

Braised Assorted Mushrooms

乳香藕片 ¥38

Stir-fried Lotus Roots with Salty Bean Curd Sauce

小炒山药 ¥38

Stir-fried Yam

生炒广东菜心 ¥38

Sautéed Chinese Kale

本地特色

LOCAL SPECIALTIES



脆瓜海螺片

¥98

Stir-fried Sliced Conch with Marinated Cucumber

韭香海肠

¥148

Sautéed Chives with Sea Intestine

金牌三鲜

¥88

Sautéed Shrimps and Clams with Eggplant

鸡汁白菜大虾

¥38/位

Stewed Prawns with Cabbage and Chicken Sauce CNY 38/Person

脆滑鱼米

¥58

Sautéed Fish with Yam and Carrot

渔家土豆

¥58

Braised Potato with Shrimps

水滑鳕鱼盅

¥48/位

Home-boiled Cod Soup with Vegetable CNY 48/Person

糟溜三白

¥128

Stewed Sea Cucumber, Shrimp and Sliced Fish with Rice Wine

合味蜆头

¥68

Sautéed Jelly Fish Head with Pork and Cabbage

传统烧大肠

¥78

Traditional Braised Pork Intestine with Flour Paste

渔家四宝

¥88

Steamed Crab Paste, Shrimp Paste, Clam Paste and Eggplant Paste with Home-baked Corn Pancakes

麻辣风味

TASTE OF SICHUAN



招牌辣子鸡 ¥78

Signature Deep-fried Chicken with Chili

瓷器口毛血旺 ¥108

Braised duck bloods with vegetables in chili oil

鲜花椒牛仔骨 ¥118

Sautéed Sliced Beef with Fresh Sichuan Peppers

麻婆豆腐 ¥48

Sautéed Spicy Bean Curd

翠云沸腾鱼 ¥158

Poached fish with hot pepper

鱼香肉丝 ¥68

Sautéed Sweet and Sour Shredded Pork with Sichuan Sauce and Bean Paste

特色主食

Characteristic staple food



◀ 鱼汤小刀面 ¥48/位

Clear Fish Noodle Soup CNY 48/Person

鲑鱼水饺 ¥68

Fish Dumplings

蟹粉小笼包 ¥48/3只Pcs

Steamed Buns with Crab Roes and Pork

扬州炒饭 ¥48

Fried Rice with Shrimp and Egg

三丝炒面 ¥38

Fried Noodle with Shredded Pork and Vegetables

老北京炸酱面 ¥38/位Person

Peking Noodle with Fried Bean and Pork Paste

水果甜品

FRUITS AND DESSERTS



▲ 时令果盘 ¥22/位

Seasonal Fruit Platter CNY 22/Person

陈皮红豆沙 ¥18/位

Sweet Red Bean Soup with Preserved
Orange Peel CNY 18/Person

蜜汁叉烧酥 ¥28/3只Pcs

Honey Pork Pastries

杨枝甘露 ¥22/位

Coconut and Milk Drink with Grapefruit
and Mango CNY 22/Person

酥皮焗蛋挞 ¥28/3只Pcs

Baked Egg Tart

飘香榴莲酥 ¥48/3只Pcs

Baked Durian Cake