



满堂  
MAN TANG





## 牛气满堂

Marinated Ox Head with Special Sauce

牛气满堂采用粤菜中卤水做法,牛头经过火烧去毛,蔬菜浸泡去腥以及三次焯水洗净的处理方式去除牛“膻”味,佐以蒜香和卤水两种口味呈现令食客回味无穷。

Marinated Ox Head with Special Sauce adopts the brine method in Cantonese cuisine. The Ox head is burned to remove hair, the vegetables are soaked to remove fishiness, and the dishes are blanched three times to remove the cowy flavor. The dishes are presented with two flavors, garlic and Cantonese brine, which make guests feeling with endless aftertaste.



## 满堂锅包肉

Deep Fried Pork with Sweet and Sour Sauce

锅包肉是东北传统菜品的代表之一,满堂锅包肉在酱汁上做出创新,它选用了意大利黑醋汁作为主料,从色泽上大大提升了这道菜的食欲。

Superior Sweet and Sour Pork is one of the representatives of traditional Dongbei cuisine. It has made innovation in sauce which uses Italian Balsamic Vinegar as the main ingredient, which greatly enhances the appetite of this cuisine from the coloration.



## 玫瑰宫保虾球

Wok Fried Prawns, Sweet Sour Sauce, Rose Peanuts

这是一道很经典的川菜,结合新式做法,配以玫瑰花瓣进行点缀,在色泽和口感都会给食客带来焕然一新的感觉。

This is a classic Sichuan cuisine, cooking with the new style, using rose petals to decorate, will make a new look in color and taste.





## 春色满堂

Assorted Marinated Vegetables

春色满堂以画卷的形式呈现在食客面前，是一道清淡可口的素食小菜，口蘑与木耳作为“泥土”，青(黄瓜)白(萝卜)作为“花朵”，使画面感更加丰富多彩。

This cuisine is presented to guests in the form of a picture scroll, which is a delicate vegetarian cuisine.

Mushrooms and fungus are used as "soil", and cucumber and radish are used as "flowers", making the picture more colorful.



## 酱焗鳕鱼赛螃蟹

Wine Infused Roasted Fillet of Cod

选用深海鳕鱼，经过秘制酱料腌制后烤制而成，以鲜奶蛋白为底，豌豆泥作为点缀，使这道菜从视觉上更加层次分明，且口感丰富。

This cuisine using Deep-sea cod, marinated in a secret sauce then grilled, is decorated with a creamy egg custard and pea puree, giving the dish a more visually layered and rich taste.



## 金玉满堂

Braised Abalone Sea Cucumber Fish Maw

金玉满堂是传统粤菜烩三宝的创新版，用金瓜蓉代替鸡油上色，在不影响口感和色泽的情况下，让食客能够吃的更加健康。

This is an innovative version of the traditional Cantonese cuisine Imperial "Three delicacies", which uses pumpkin hibiscus instead of chicken oil to color it, so that guests can eat healthier without affecting the taste and coloration.





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