

CHEF RECOMMENDATION 主厨特别推荐

Steamed "Mindong" Yellow Croaker, Aged Chinese Rice Wine

498 条 / Piece

古法酒香蒸闽东黄鱼 🍲🐟🌿

The delicacy of yellow croaker is in the memory of gourmands, coastal fishermen, and the ecological way of growth around the cage, which makes Eastern Fujian ecological yellow croaker. Steamed with aged wine, it is delicious and mellow, making it the best choice for guests.

黄鱼的美味是美食家、沿海渔民的记忆，围笼的生态方式生长，造就闽东生态黄鱼，搭配陈年老酒蒸制，鲜美醇厚，是宴请贵宾的不二之选。

Fo Tiao Qiang

398 位 / Person

Double-boiled Sea Cucumber, Abalone, Fish Maw in Superior Broth

佛跳墙 🍲🐞🐚🌿🐟

The dish's name is an allusion to the dish's flavor attracting the vegetarian monks from their temples to partake in the meat-based dish. HOKKLO's Fo Tiao Qiang has variety of precious seafood, like dried abalone, sea cucumber, fish maw, dried scallop boiled eight hours with stock and old Fujian wine.

“坛起荤香飘四邻，佛闻弃禅跳墙来”

“鲜承”佛跳墙由干鲍、海参、花胶、瑶柱等多种珍贵食材汇聚，汤是灵魂之首，各种原料和福建老酒煨制8小时而成的汤。再结合当下饮食习惯，将其通过独特方式呈现，汤汁呈琥珀色，酒香扑鼻，浓郁荤香，虽荤而不腻。

🍲 Signature Dish 鲜承特色 🥚 Egg 含蛋类 🌰 Contain Nut 含坚果类 🐚 Shellfish 含贝类 🌿 Vegetarian 素食 🥛 Dairy 乳制品 🌾 Gluten 含麸质 🐟 Seafood 含海鲜类 🍄 Mushroom 含菌类 🌶️ Spicy 辣味

No MSG added
所有食物不添加味精

All prices are in RMB and subject to 15% service charge
所示价格为人民币并需另加收15%服务费

For those with special dietary requirements

or allergies who may wish to know about the food ingredients used, please ask for the manager
如有特殊饮食要求或对某些食物过敏而希望了解食物成分，请您联系餐厅经理



CHEF RECOMMENDATION 主厨特别推荐

Stir-fried Female Mud Crab, Dried Longan, Aged Chinese Rice Wine (350gram)

298 只 / Piece

桂圆老酒焖红鲟 (350克)  

Chef hand-picked mud crab over 350 grams, with tight crab meat and rich crab roe braised with longan, red date, mature ginger and rice wine, presents the Fujian flavor in a simple and natural way.

红鲟俗称“膏蟹”，闽南喜庆佳节必上菜品。精选350克以上红鲟，大小适中，肉质紧实，蟹黄满溢，加以桂圆、红枣、老姜和老酒烹煮后，摒弃华丽的装饰，以朴实自然的方式呈现福建味道，让人拍手叫绝。

Braised Premium Fish Maw & Giant Mottled Eel with “Yongchun” Aged Vinegar

1688 例 / Portion

永春老醋溪鳗烧花胶公   

Yongchun aged vinegar is a specialty of Fujian Quanzhou Yongchun County.

Giant mottled eel is one of Minnan people's favorite river food and is an important dish for wedding banquet in the early days. Braise the giant mottled eel with superior broth over high heat to have thick liquid, then add premium fish maw and Yongchun aged vinegar, continually braise for the best presentation and taste.

永春老醋，福建泉州永春县特产。

溪鳗是闽南人喜欢的河鲜之一，特别在早期喜宴地位是很高的。

黑油鳗加高汤大火烧制，汤汁粘稠，加入涨发好的花胶公，淋入永春老醋，汤汁浓郁，色泽明亮。

 Signature Dish 鲜承特色  Egg 含蛋类  Contain Nut 含坚果类  Shellfish 含贝类  Vegetarian 素食  Dairy 乳制品  Gluten 含麸质  Seafood 含海鲜类  Mushroom 含菌类  Spicy 辣味

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MICHELIN
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APPETIZER 精致头盘

Chilled Sea Worm Jelly “Anhai” Style
安海土笋冻

38 位 / Person

Boiled “Dongshan” Squid, Mustard Sauce, Vinegar Sauce
白切东山深海手钓大红管, 芥末籽酱, 酸醋汁

298 例 / Portion

Marinated “Dongshan” Live Abalone
冷渍5头东山鲍鱼

58 只 / Piece

Jellyfish Jelly in Garlic & Vinegar Sauce
厦港汁浸海蛰冻

98 例 / Portion

Marinated Cooked Squillid “Ludao” Style
鹭岛熟醉虾菇

168 例 / Portion

Sea Whelk, Fungus, Coriander in Sauce
芫荽沙耳拌香螺

168 例 / Portion

Braised Jasmine, Peach, Winter Melon
茉莉花蜜桃冬瓜

58 例 / Portion

Braised Beef Shank, Five Spices, Garlic & Soy Sauce
咸水牛肉

98 例 / Portion

Smoked Pork Tripe, “Yong’an” Yellow Pepper
永安黄椒熏猪肚

118 例 / Portion

Air-Dried Cured Pigeon with Preserved Vegetables
风干腊乳鸽

98 只 / Piece

Marinated Sliced Fennel Roll in Vinegar Sauce
开胃茴香球

48 例 / Portion

Deep-fried Taro, Sweet Sour Dressing
醋汁酥芋

48 例 / Portion

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  Contain Nut 含坚果类
  Shellfish 含贝类
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  Gluten 含麸质
  Seafood 含海鲜类
  Mushroom 含菌类
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CANTONESE BARBECUE 古法烧腊

“Nansheng” Style Marinated Goose Head (24 hours advance reservation) 南胜咸水老鹅头(提前24小时预订) 	988 半个 / Half
Lychee Wood Roasted BBQ Pork, Maple Syrup 荔枝木蜜制叉烧 	158 例 / Portion
Roasted Crispy Pork Belly, Yellow Mustard 脆皮烧腩仔   	158 例 / Portion
Smoked “Zhangpu” Duck Liver with Tieguanyin Tea 铁观音熏漳浦填鸭肝 	198 例 / Portion
Traditional Crispy Pigeon 古法脆皮乳鸽 	98 只 / Piece

SOUP 汤类

Boiled River Eel, Pigeon & Dried Squid Soup in Clay Pot (6 hours advance reservation) 本港鱿鱼母老鸽炖土龙(提前6小时预订) 	1288 例 / Portion
“Minnan” Style White Duck Soup 闽南四物白鸭 	268 例 / Portion
Clam, Sea Whelk Soup 文蛤香螺汤  	298 例 / Portion
Superior Seaweed & Sea Cucumber Soup 头水紫菜关东辽参 	168 位 / Person
Double-boiled Chicken Soup in Coconut Shell 原椰一品汤  	158 位 / Person
Beef Soup “Quanzhou” Style 泉州牛肉羹 	168 例 / Portion
Dried “Chongwu” Razor Clam, Crab Meat, Duck Egg White Soup 崇武蛭干蟹肉蛋白坑    	158 例 / Portion
Double-boiled Russula Soup, Dried Scallop, Bamboo Fungus 红菇瑶柱炖鲜竹荪   	108 位 / Person

*Notes:

“Minnan” Style White Duck Soup contains rehmannia glutinosa prepared root, pregnant women, nursing women, infants and other special groups are not recommended to eat.

闽南四物白鸭汤内含有熟地，孕妇、哺乳期妇女及婴幼儿等特殊人群不推荐食用。

 Signature Dish 鲜承特色	 Egg 含蛋类	 Contain Nut 含坚果类	 Shellfish 含贝类	 Vegetarian 素食	 Dairy 乳制品	 Gluten 含麸质	 Seafood 含海鲜类	 Mushroom 含菌类	 Spicy 辣味
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SEAFOOD 海中鲜

Wok-fried Boston Lobster, Thai Basil, Ginger 九层塔焗炒波士顿龙虾	498 只 / Piece
Wok-fried Green Spiny Lobster, Baby Oyster, Black Pepper Sauce 黑椒海蛎小青龙	388 只 / Piece
Wok-fried King Prawn, Coconut & Shacha Sauce 沙茶琉璃虾	228 例 / Portion
Braised Black Eel, Old Ginger 滋滋老姜生焗黑油鳗	198 例 / Portion
Sautéed Baby Geoduck Clam, Spring Chives 青青嫩韭灼小象拔蚌	198 例 / Portion
Braised “Dongshan” Yellowtail Mackerel, Soy Sauce 酱油水东山黄金巴浪鱼	198 例 / Portion
Boiled Squid, “Sichuan” Pepper Oil 水煮东山小管	158 例 / Portion
Pan-fried Crispy Oyster, Sweet Chili Sauce “Quanzhou” Style 风味海蛎煎	98 例 / Portion
Steamed Mud Crab, Glutinous Rice (350gram) 红鲟糯米饭(350克)	298 只 / Piece
Braised Green Crab, Mushroom, Rice Cake 花菇年糕烧膏蟹	298 只 / Piece
Sizzling Leopard Coral Grouper in Clay Pot 生炆正红东星斑	908 条 / Piece
Poached Giant Grouper, “Sichuan” Pepper Olive Oil 藤椒橄榄油浸老虎斑	388 条 / Piece
Stewed Hand-torn Tofu with Air - dried Conger Eel Fin and Red Mushrooms 红菇风干星鳗熬手撕豆腐	168 例 / Portion

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  Contain Nut 含坚果类
  Shellfish 含贝类
  Vegetarian 素食
  Dairy 乳制品
  Gluten 含麸质
  Seafood 含海鲜类
  Mushroom 含菌类
  Spicy 辣味

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LIVE SEAFOOD 生猛海鲜

“Mindong” Yellow Croaker 498 条 / Piece
闽东黄鱼

Giant Grouper 388 条 / Piece
老虎斑

Leopard Coral Grouper 50 两 / 50g
东星斑

Choice of Cooking Methods:
Poached Sichuan Pepper Oil / Steamed with Sichuan Pepper / Sizzling
选择您的烹饪方法:
藤椒橄榄油浸 / 青青椒麻蒸 / 生炆

Green Spiny Lobster 388 条 / Piece
小青龙

Rock Lobster 100 两 / 50g
红龙虾

Choice of Cooking Methods:
Steamed with Light Soy Sauce / Steamed with Glutinous Rice /
Baby Oyster with Black Pepper Sauce
选择您的烹饪方法:
清蒸 / 糯米蒸 / 黑椒海蛎

King Crab (24 hours advance reservation) 70 两 / 50g
帝王蟹 (提早24小时预订)

Red Snow Crab (24 hours advance reservation) 50 两 / 50g
松叶蟹 (提早24小时预订)

Choice of Cooking Methods:
Steamed with Glutinous Rice / Steamed with Egg Custard / Steamed with Light Soy Sauce
选择您的烹饪方法:
糯米蒸 / 四宝蒸 / 清蒸

Giant Mud Crab 298 只 / Piece
红鲟(膏蟹)

Choice of Cooking Method:
Steamed with Glutinous Rice / Steamed with Dried Longan & Aged Chinese Wine /
Pan-Fried with Aged Chinese Rice Wine
选择您的烹饪方法:
糯米蒸 / 桂圆老酒 / 陈年老酒煎

Signature Dish 鲜承特色
 Egg 含蛋类
 Contain Nut 含坚果类
 Shellfish 含贝类
 Vegetarian 素食
 Dairy 乳制品
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 Seafood 含海鲜类
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MEAT & POULET 肉禽类

Braised Beef Short Ribs & Tendon “Shicheng” Style 狮城牛排焖牛筋	328 例 / Portion
Stir-fried Australian Beef Short Ribs, Honey Peas, Mustard Sauce 芥子酱安格斯牛肉	268 例 / Portion
Steamed Lamb Chops with Yong'an Yellow Peppers 永安黄椒蒸羔羊排	198 例 / Portion
Braised “Fujian” Black-Bone Chicken, Fish Maw, Black Truffle in Casserole 砂锅松露花胶福建乌鸡	268 例 / Portion
Braised “Hetian” Chicken, Salt & Wine Sauce 客家盐酒河田鸡	168 例 / Portion
“HOKKLO” Stewed Ginger Duck in Casserole 鲜承姜母鸭	138 例 / Portion
“Tong'an” Wrapped Pork, Brown Sugar Steamed Bread 同安封肉配红糖馒头	108 例 / Portion
Fried Pork Intestines with Three Kinds of Pepper 三椒炒肥肠	128 例 / Portion
Deep-Fried Vinegar Marinated Pork, Sweet Chili Sauce “Quanzhou” Style 酥炸醋肉	78 例 / Portion
Deep-Fried Pork Roll, Sweet Chili Sauce “Quanzhou” Style 酥炸五香卷配泉州甜辣酱	78 例 / Portion

 Signature Dish 鲜承特色
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  Contain Nut 含坚果类
  Shellfish 含贝类
  Vegetarian 素食
  Dairy 乳制品
  Gluten 含麸质
  Seafood 含海鲜类
  Mushroom 含菌类
  Spicy 辣味

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ABALONE, SEA CUCUMBER, FISH MAW & BIRD'S NEST 鲍参肚&燕窝

Braised Sea Cucumber with Superior Soy Sauce "Shishan" Style 368 例 / Portion
诗山小镇焖猪婆参

Braised Semi-dried "Nanri Island" Abalone, Superior Sauce 468 位 / Person
南日岛12头半干鲍

Stewed Bird's Nest, Coconut Milk 328 位 / Person
原椰椰汁炖官燕

Stir-fried Rice Cake, Fish Maw, Black Truffle 1688 例 / Portion
黑松露年糕烧花胶公

VEGETABLE 蔬食

Stir-fried Mountain Spinach with Smashed Garlic 88 例 / Portion
拍蒜炒山苏

Stir-Fried Hybrid Kale with Superior Seaweed 78 例 / Portion
头水紫菜炒小板青

Wok-fried Bamboo Shoots, Pork Belly, Dried Chili 98 例 / Portion
家炒闽北笋干

Stewed Shredded Sponge Gourd, XO Sauce 88 例 / Portion
酱皇翡翠丝瓜

Sautéed Chinese Broccoli, Dried Shrimp, Garlic 58 例 / Portion
海味拍蒜芥兰

Seasonal Vegetables 48 例 / Portion

Choice of Cooking Methods:

Homemade Soy Sauce / Wok-Fried / Sautéed with Mashed Garlic / In Broth

时令田园蔬菜

任选以下烹制方法:

豉油皇 / 清炒 / 蒜茸 / 上汤

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NOODLE & RICE 主食

Braised Pig Trotter with Rice, Live Abalone, "Luxi" Pickled Cabbage 沪溪酸菜鲍鱼猪脚饭	218 例 / Portion
"HOKKLO" Seafood Rice Soup 鲜承海鲜泡饭	128 例 / Portion
Stir-fried Rice Noodles with Russula & Taro Balls 红菇芋圆炒米粉	108 例 / Portion
Boiled Noodle Soup "Quanzhou" Style 泉州卤面	88 例 / Portion
Boiled Rice Noodle Soup, Yellow Croaker 黄鱼煮面线	68 位 / Person
Boiled Shacha Noodle Soup "Xiamen" Style 厦门沙茶面	68 位 / Person

DESSERT 甜品

Peanut Taro Soup 鹭岛香芋花生汤	38 位 / Person
Seaweed Jelly, Chilled Oolong Tea 冷萃茶石花冻	38 位 / Person
Hand-peeled Fresh Lotus Seed Milk Jelly 手剥鲜莲子奶冻	48 位 / Person
"Minbei" Style Bird's Nest & Chestnut Cake 闽北燕窝板栗饼	58 例 / Portion
Puff Pastry Pie "Gulangyu" Style 鼓浪屿馅饼	38 例 / Portion
Pineapple Cake 凤梨酥	38 例 / Portion
"HOKKLO" Mung Bean Cake 鲜承绿豆糕	38 例 / Portion
Xiamen Mochi 厦门麻糍	38 例 / Portion

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