

凰庭

HUANG TING

凰庭既以传统为尊亦致力创新，用匠心炮制正宗粤味珍馐和各式精致点心享誉京城。凰庭中餐厅主厨张永超先生，擅于利用地域特点就地取材，注重以口味融合和尊重食材稳定性的核心理念融入全新菜式中，为宾客呈现一系列粤式经典佳肴和独具巧思新意的零点菜单，带来一场独具匠心的粤味品鉴之旅。

张永超先生他一直以传承粤式经典烹饪技艺为己任，并主张将锅气饮食习惯保留了在粤式佳肴的用餐体验中。“以热度传递温度，我们致力于以质地、温度、味道为每一位宾客打造一个难忘的回忆，从而激发味蕾中的情感”。他秉承精湛粤式独道烹饪技艺，以时令为轴，通过深入探究经典食材的独特风味，新意呈现经典与创新并重的各式菜品倍受食客称赞。与此同时，更是专注于将每道经典粤菜以新颖的味蕾搭配、别致的器皿选择和精致摆盘呈现于餐桌之上。

Renowned in the capital for its meticulously crafted authentic Cantonese delicacies and exquisite dim sum, the restaurant continues to captivate discerning diners. At the helm of Huang Ting is Executive Chef Hide Zhang, who skillfully utilizes locally sourced ingredients to highlight regional characteristics. With a core philosophy rooted in flavor harmonization and respect for ingredient integrity, Chef Zhang introduces a refreshed à la carte menu that showcases both timeless Cantonese classics and inventive creations, offering guests an artful journey through the essence of Cantonese cuisine.

The essence of *wok hei* —the distinct aroma and flavor imparted by high-heat stir-frying— in the dining experience. “Through the interplay of texture, temperature, and taste, we strive to craft unforgettable memories that awaken emotional connections to every dish,” he masterfully balances tradition and innovation, drawing inspiration from seasonal ingredients to reimagine iconic flavors. Each classic Cantonese dish is elevated through creative flavor pairings, bespoke tableware, and artful plating, reflecting a dedication to both culinary excellence and aesthetic refinement.



主厨品鉴单人套餐

CHEF HIDE'S TASTING MENU

凰庭烧味拼盘

HUANG TING BARBECUED PLATTER

*

葱油竹蛭皇

MARINATED KING RAZOR CLAMS WITH SHALLOT OIL AND KETA CAVIAR

咸柠檬炖唐排

DOUBLE-BOILED PORK RIBS WITH PRESERVED LEMON

*

花雕芙蓉蒸龙虾球

STEAMED BOSTON LOBSTER WITH EGG WHITE, HUA DIAO WINE AND 8 YEARS KALUGA CAVIAR

*

陈皮汁酥皮牛小排

CRISPY AUSTRALIAN BEEF SHORT RIB WITH TANGERINE PEEL

*

海胆鱼汤黄鱼煨面

BRAISED NOODLES WITH YELLOW CROAKER AND SEA URCHIN

*

黑芝麻锦鲤布丁

BLACK SESAME AND MILK PUDDING

1,288 位 / PER PERSON

单人餐配酒

WINE PAIRING

怡园酒庄，“德宁珍藏”，天然型起泡酒，
晋中，山西，中国

GRACE VINEYARD, 'ANGELINA RESERVE',
BRUT SPARKLING, JINZHONG, SHANXI, CHINA

迦南美地酒庄，雷司令，银川，宁夏，中国
KANAAN WINERY, RIESLING, YINCHUAN, NINGXIA,
CHINA

诗百篇酒庄，特选黑皮诺，怀来，河北，中国
CHAPTER AND VERSE, MASTERY PINOT NOIR,
HUAILAI, HEBEI, CHINA

298 位 / PER PERSON

单人套餐配茶两道茶

TEA PAIRING

陈年醇香普洱

PRESTIGE OLD AGED PU-ERH TEA

茶叶散发出浓郁的陈香，茶汤红浓明亮
汤感醇滑有粘稠感，仿佛置身于茶马秘境的
古道上，别有一番风味。

SMOOTH IN THE MOUTH, SWEET AND
MELLOW, WITH A LONG AFTER TASTE.

金豪英九

YINGDE BLACK TEA

花香馥郁，浓厚甘润，口感饱满，回韵悠长
AROMATIC FLOWERS, RICH AND MELLOW,
RICH FLAVOUR, LASTING AFTER TASTE.

128 位 / PER PERSON

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Please highlight any specific food allergies or intolerance to our colleagues before ordering

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点心 (只限午餐)

DIM SUM (LUNCH ONLY)

-  **薄壳米罗勒咸水饺 (3粒 PIECES)** 68份 / PER PORTION
DEEP-FRIED DUMPLING WITH PORK AND SHELLFISH
- 翡翠蛋白金鱼饺 (位)** 68位 / PER PERSON
MANDARIN FISH DUMPLING WITH EGG WHITE
-  **菌菇石榴包 (3粒 PIECES)** 68份 / PER PORTION
STEAMED MUSHROOM PARCEL WITH BLACK TRUFFLE
-  **鲜虾红米肠** 78份 / PER PORTION
STEAMED SHRIMPS VERMICELLI ROLLS WITH DRAGON FRUIT JUICE AND CRISPY RICE FLOUR
- 黑松露蛋白蟹肉饺 (3粒 PIECES)** 88份 / PER PORTION
STEAMED CRAB MEAT AND SHRIMP DUMPLINGS WITH EGG WHITE AND BLACK TRUFFLES
-  **伊比利亚叉烧酥 (3粒 PIECES)** 88份 / PER PORTION
BARBECUED IBÉRIAN PORK PASTRY
- 樱花虾香煎萝卜糕 (3粒 PIECES)** 88份 / PER PORTION
PAN-FRIED TURNIP CAKE WITH RED CHERRY SHRIMP
-  **三色虾饺 (3粒 PIECES)** 128份 / PER PORTION
剁椒, 藤椒, 原味
TRINITY SHRIMP DUMPLINGS
CHOPPED CHILLI, RATTAN PEPPER, ORIGINAL FLAVOUR



厨师推荐 Chef's Recommendation



含辣椒 Spicy



素食 Vegetarian



含坚果制品 Nuts

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冷 韵 APPETISER

-  **凤羽紫白菜** 98 份 / PER PORTION
SHANDONG'S PURPLE CABBAGE SALAD IN PHOENIX FEATHER SHAPE
-  **酥皮菌菇素烧鹅** 108 份 / PER PORTION
PAN-FRIED BEAN CURD SHEET ROLLED WITH MUSHROOM
-  **黑松露拌黄瓜苗** 118 份 / PER PORTION
MARINATED BABY CUCUMBER WITH YUNNAN BLACK TRUFFLE
-  **熊猫蜂蜜云南树番茄** 128 份 / PER PORTION
MARINATED TAMARILLO WITH PANDA BEE HONEY
- 百香果甘肃九年百合** 138 份 / PER PORTION
GAN SU'S LILY BULBS SALAD WITH PASSION FRUIT SAUCE
- 酱香熏鱼卷** 148 份 / PER PORTION
CRISPY YELLOW CROAKER FILLET WITH SWEET SOY AND GINGER DRESSING
- 藤椒蒜香捞鲜鲍** 158 份 / PER PORTION
POACHED DALIAN ABALONE MARINATED WITH RATTAN PEPPER AND GARLIC
- 黑金脱骨猪手** 158 份 / PER PORTION
BRAISED PORK TROTTERS, SUPERIOR SAUCE JELLY AND VINEGAR CAVIAR
-  **古越龙山醉罗氏虾** 178 份 / PER PORTION
MARINATED ROCHE PRAWNS WITH RICE WINE AND SEAWEED SALAD
- 葱油拌竹蛭皇** 268 份 / PER PORTION
MARINATED KING RAZOR CLAMS WITH SHALLOT OIL AND KETA CAVIAR



53 度飞天茅台 (25ml) 配 8 年鱼子酱 (10gr)

10GR OF 8 YEARS KALUGA QUEEN CAVIAR SERVED WITH 53°FEI TIAN MAO TAI

299 位 / PER PERSON



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腊 舫 BARBECUE

脆皮妙龄乳鸽

DEEP-FRIED CRISPY BABY PIGEON

118 份 / PER PORTION

凰庭烧味拼盘

HUANG TING BARBECUED PLATTER

118 位 / PER PERSON

玫瑰豉油鸡

BARBECUED GUANG XI YELLOW CHICKEN WITH ROSE LIQUOR

198 半只 HALF

238 整只 WHOLE



冰烧三层肉

CRISPY PORK BELLY WITH CHINESE MUSTARD SAUCE

238 份 / PER PORTION



蜜汁伊比利亚叉烧

BARBECUED IBÉRIAN PORK WITH HONEY SAUCE

268 份 / PER PORTION



深井烧鹅

SHEN JING ROASTED GOOSE

258 例 QUARTER

508 半只 HALF

998 整只 WHOLE



脆皮炸子鸡

DEEP-FRIED CRISPY YELLOW CHICKEN

268 半只 HALF

额外添加黑松露

ADD YUNNAN TRUFFLE

100/5gr



北京片皮烤鸭 ROASTED BEIJING DUCK

半只 HALF 318

整只 WHOLE 518

茅台烤鸭 MAO TAI DUCK 578

SECOND COURSE

炒鸭丝

FRIED DUCK WITH BEAN SPROUTS

或 OR

椒 盐

FRIED DUCK WITH GARLIC

或 OR

鸭 汤

DUCK SOUP

或 OR

辣子鸭架

FRIED WITH CHILLI



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素食 Vegetarian



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汤羹 SOUP



咸柠檬炖唐排

DOUBLE-BOILED PORK RIBS WITH PRESERVED LEMON

138 位 / PER PERSON

竹笙上素清鸡汤

DOUBLE-BOILED CHICKEN SOUP WITH 4 KINDS OF MUSHROOMS

188 位 / PER PERSON

酸辣海鲜汤

HOT AND SOUR SOUP WITH PRAWNS AND SCALLOPS

188 位 / PER PERSON

番茄蟹肉浓汤

TOMATO SOUP WITH CRAB MEAT

228 位 / PER PERSON



浓汤花胶鸡丝羹

BRAISED CHICKEN BROTH WITH FISH MAW AND SHREDDED CHICKEN

278 位 / PER PERSON



椰皇海螺炖花胶

BRAISED FISH MAW WITH SEA CONCH AND YAM

408 位 / PER PERSON



御品佛跳墙

DOUBLE-BOILED SUPERIOR BROTH WITH ABALONE,
SEA CUCUMBER, FISH MAW AND DRY SCALLOP

浓汤或清汤

THICK BROTH OR CLEAR SOUP

588 位 / PER PERSON



厨师推荐 Chef's Recommendation



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鲍参燕花胶 PREMIUM DELICACIES

	原盅金汤小米辽参 BRAISED SEA CUCUMBER WITH MILLET	298 位 / PER PERSON
	鲍汁虾胶酿脆皮辽参 SAUTÉED CRISPY SEA CUCUMBER WITH ABALONE SAUCE AND SHRIMP	398 位 / PER PERSON
	鲍汁京葱烧辽参 SAUTÉED PRICKLY SEA CUCUMBER WITH LEEKS AND ABALONE SAUCE	398 位 / PER PERSON
	芙蓉蛋白炒官燕 WOK-FRIED BIRD'S NEST WITH EGG WHITE	498 位 / PER PERSON
	鲍汁扣花胶 BRAISED FISH MAW WITH ABALONE SAUCE	498 位 / PER PERSON
	蟹粉脆炸花胶 DEEP-FRIED FISH MAW WITH CRAB MEAT AND ROE	498 位 / PER PERSON
	橄榄仁滑蛋炒花胶 FRIED FISH MAW WITH PRESERVED OLIVE SEEDS AND EGG	508 份 / PER PORTION
	红烧烩官燕 BRAISED BIRD'S NEST	508 位 / PER PERSON

鲍 鱼 ABALONE

位上 INDIVIDUAL SERVING

蚝皇扣原只汤鲍 5 头 BRAISED ABALONE (5 HEADS) WITH ROMANESCO, WILD RICE AND ABALONE SAUCE	488
蚝皇扣 12 头溏心鲍 BRAISED SOUTH AFRICA ABALONE (12 HEADS) WITH ROMANESCO, WILD RICE AND ABALONE SAUCE	988
鲍汁扣 10 头溏心鲍 BRAISED SOUTH AFRICA ABALONE (10 HEADS) ROMANESCO, WILD RICE AND ABALONE SAUCE	1,288



厨师推荐 Chef's Recommendation



含辣椒 Spicy



素食 Vegetarian



含坚果制品 Nuts

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鲜活海鲜 LIVE SEAFOOD

PER/500GR

笋壳鱼

MARBLE GOBY

598

酸汤煮；油浸

BRAISED WITH SOUR BROTH; DEEP-FRIED

老虎斑

TIGER GAROUPA

598

葱油清蒸；黄椒酱蒸；酸汤煮

STEAMED WITH SOY SAUCE; STEAMED WITH YELLOW PEPPER SAUCE; BRAISED WITH SOUR BROTH

东星斑

SPOTTED GAROUPA

1,288

葱油清蒸；鲜菌炒；酸汤煮

STEAMED WITH SOY SAUCE; WOK-FRIED WITH FRESH MUSHROOM; BRAISED WITH SOUR BROTH



波士顿龙虾

BOSTON LOBSTER

588

三葱炒；麻婆豆腐；辣子炒

WOK-FRIED WITH THREE SHALLOTS;

WOK-FRIED WITH BELL PEPPER; BRAISED WITH SICHUAN CHILLI

澳洲龙虾

AUSTRALIAN SPINY LOBSTER

1,580

三葱炒；辣子炒；黄油焗

WOK-FRIED WITH THREE SHALLOTS; BRAISED WITH SICHUAN CHILLI; BAKED WITH BUTTER



珍宝蟹

DUNGENESS CRAB

488

黑椒炒；姜葱炒

WOK-FRIED WITH BLACK PEPPER SAUCE; WOK-FRIED WITH GINGER AND SPRING ONIONS

帝王蟹

LIVE KING CRAB

1,288

芙蓉蒸；避风塘

STEAMED WITH EGG WHITE; DEEP-FRIED WITH GARLIC, DRY CHILLI AND BLACK BEAN

象拔蚌

GEODUCK

698

堂灼；XO 酱炒

POACHED WITH CHICKEN SOUP; WOK-FRIED WITH XO SAUCE



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海 产

FROM THE SEAS

-  **浓汤百花蟹肉酿竹笙** 168 位 / PER PERSON
BRAISED BAMBOO FUNGUS WITH CRAB MEAT MOUSSE
-  **XO 酱芦笋炒澳带** 218 份 / PER PORTION
SAUTÉED SCALLOPS WITH ASPARAGUS AND HOMEMADE XO SAUCE
- 黑松露煎酿东星斑** 268 位 / PER PERSON
PAN-FRIED SPOTTED GAROUPA WITH SHRIMP MOUSSE BLACK TRUFFLE
-  **葡汁海鲜焗酿响螺** 268 位 / PER PERSON
BAKED SEA CONCH WITH SEAFOOD SAUCE
- 虾籽姜葱炒虾球** 288 份 / PER PORTION
WOK-FRIED PRAWNS WITH SHRIMP ROE, GINGER AND SCALLION
- 鲜山葵香芒酱虾球** 288 份 / PER PORTION
DEEP-FRIED PRAWNS WITH MANGO AND HORSE RADISH SAUCE
-  **龙带玉梨香** 298 份 / PER PORTION
DEEP-FRIED SCALLOPS WITH PEAR AND SHRIMP MOUSSE
- 红胡椒干焗黄鱼** 388 份 / PER PORTION
BAKED YELLOW CROAKER WITH RED PEPPER AND MIXED ONION
-  **黑豚肉酒香蒸膏蟹** 418 份 / PER PORTION
STEAMED CRAB WITH PRIME KUROBUTA PORK AND HUA DIAO RICE WINE
- 花雕蛋白蒸龙虾球** 418 位 / PER PERSON
STEAMED BOSTON LOBSTER WITH 8 YEARS KALUGA QUEEN CAVIAR, EGG WHITE AND HUA DIAO WINE
- 黑蒜烧汁银鳕鱼** 438 份 / PER PORTION
FRIED COD WITH BLACK GARLIC AND SOY SAUCE
- 头抽珍菌炒东星斑** 998 份 / PER PORTION
WOK-FRIED SPOTTED GAROUPA WITH MUSHROOM AND SOY SAUCE



手拆焗酿鲜蟹盖

DEEP-FRIED CRAB WITH MILK AND MIXED ONION

约百年前的民初时期，沿海地区对外贸易频繁，
广东等地的厨师为迎合外商等宾客口味，
将传统中式烹饪与西餐元素结合，创造出了焗酿鲜蟹盖。

*Around a hundred years ago, foreign trade was brisk in coastal areas.
To cater to the tastes of foreign merchants and other guests,
chefs in Guangdong combined traditional Chinese cooking with Western culinary elements and created this dish.*

298 位 / PER PERSON



厨师推荐 Chef's Recommendation



含辣椒 Spicy



素食 Vegetarian



含坚果制品 Nuts

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肉类家禽 MEAT & POULTRY

-   **宫保鸡丁** 198 份 / PER PORTION
WOK-FRIED CHICKEN WITH PEANUTS IN "KUNG PAO" SAUCE
-  **香辣葱香豆豉鸡** 208 份 / PER PORTION
BRAISED CHICKEN WITH RED ONION IN BLACK BEAN SAUCE
- 菠萝脆皮咕佬肉** 218 份 / PER PORTION
SWEET AND SOUR PORK NECK WITH PINEAPPLE
-  **潮州酸菜煮猪肚** 368 份 / PER PORTION
BRAISED PORK TRIPE WITH PICKLED CABBAGE
-  **罗勒珍果 M5 和牛粒** 488 份 / PER PORTION
WOK-FRIED M5 BEEF WITH BASIL AND CASHEW NUTS
-  **白灼 M5 雪花牛** 498 份 / PER PORTION
POACHED M5 WAGYU BEEF WITH BEAN SPROUTS

陈皮汁酥皮牛小排 CRISPY AUSTRALIAN BEEF SHORT RIB WITH TANGERINE PEEL

选用优质的澳大利亚牛小排在陈皮等调料的腌制和炖煮下，肉质鲜嫩多汁，充满陈皮的清香，酥皮则增添了一层酥脆的口感，外酥里嫩。

Under the marinating and stewing of seasonings such as dried tangerine peel, the beef short ribs become tender and juicy,

full of the delicate fragrance of dried tangerine peel.

The crispy pastry adds a layer of crisp texture, resulting in a dish that is crispy on the outside and tender on the inside.

648 份 / PER PORTION



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田园时蔬 VEGETABLES

时令时蔬 (芥兰, 广东菜心, 西兰花, 小塘菜, 豆苗) 108 份 / PER PORTION
SEASONAL VEGETABLES (KALE, CHOY SUM, BROCCOLI, PAK CHOY, PEA SHOOT)

白灼; 清炒; 拍蒜炒
POACHED; WOK-FRIED; SAUTÉED WITH GARLIC

上汤金银蛋浸菜苗 128 份 / PER PORTION
POACHED VEGETABLE WITH EGG WHITE AND EGG YOLK

金瑶家烧小白菜 128 份 / PER PORTION
POACHED CHINESE CABBAGE WITH CONPOY IN CHICKEN SOUP

 芦笋百合琥珀核桃 138 份 / PER PORTION
STIR-FRIED LILY WITH ASPARAGUS AND GLAZED WALNUTS

 牛肝菌红烧豆腐 138 份 / PER PORTION
BRAISED BEAN CURD WITH PORCINI

咸鱼虾酱茄子煲 188 份 / PER PORTION
BRAISED EGGPLANT WITH CURED FISH AND FERMENTED SHRIMPS PASTE

花胶野菌烩豆苗 268 份 / PER PORTION
BRAISED PEA SHOOT WITH FISH MAW AND MUSHROOMS



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主 食

RICE AND NOODLES

冰湖野米杂粮饭

STEAMED BINGHU WILD RICE

28 位 / PER PERSON

龙虾汤炸米泡饭

POACHED RICE WITH BOSTON LOBSTER SOUP AND CRISPY RICE

98 位 / PER PERSON

翡翠白玉水饺

BEIJING STYLE DUMPLINGS WITH SCALLOPS, PORK AND CABBAGE

108 份 / PER PORTION

海胆鱼汤黄鱼煨面

BRAISED NOODLES WITH YELLOW CROAKER, SEA URCHIN IN FISH BROTH

128 位 / PER PERSON

大澳咸鱼鸡粒炒饭

WOK-FRIED RICE WITH CHICKEN AND CURED FISH

128 份 / PER PORTION



橄榄仁 M5 和牛松炒饭

FRIED RICE WITH MINCED BEEF AND PRESERVED OLIVE SEEDS

198 份 / PER PORTION

干炒雪花牛河粉

FRIED RICE NOODLES WITH MARBLE GRADE BEEF AND BEAN SPROUTS

288 份 / PER PORTION



帝王蟹肉海鲜蛋白炒饭

FRIED RICE WITH KING CRAB MEAT AND EGG WHITE

328 份 / PER PORTION



波士顿龙虾汤稻庭面

BRAISED BOSTON LOBSTER WITH DAO TING NOODLES

418 位 / PER PERSON



豉椒东星斑煎脆面

PAN-FRIED EGG NOODLES WITH SPOTTED GAROUPA AND BELL PEPPERS

468 位 / PER PERSON



厨师推荐 Chef's Recommendation



含辣椒 Spicy



素食 Vegetarian



含坚果制品 Nuts

请您在点餐前将任何食物过敏或食物禁忌告知我们的员工

Please highlight any specific food allergies or intolerance to our colleagues before ordering

以上价格均为人民币计算并需加收 16.6% 附加费

All prices are in RMB and subject to a 16.6% surcharge

甜品 DESSERT

-  **青柠椰香自制老酸奶** 58位 / PER PERSON
HOMEMADE YOGHURT WITH LIME AND COCONUT
-  **黑芝麻锦鲤布丁** 58位 / PER PERSON
BLACK SESAME AND MILK PUDDING
- 时令水果盘** 58位 / PER PERSON
SEASONAL FRUIT PLATTER
- 陈皮红豆沙** 58位 / PER PERSON
RED BEAN CREAM WITH TANGERINE PEEL
-  **蛋白杏仁茶** 68位 / PER PERSON
SWEET ALMOND CREAM WITH EGG WHITE
- 杨枝甘露** 68位 / PER PERSON
CHILLED CREAMY MANGO JUICE WITH SAGO
- 和田枣皇红糖炖官燕** 498位 / PER PERSON
BRAISED BIRD'S NEST WITH HE TIAN RED DATE AND BROWN SUGAR



厨师推荐 Chef's Recommendation



含辣椒 Spicy



素食 Vegetarian



含坚果制品 Nuts

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酒 单
WINE LIST



杯售酒 WINES BY THE GLASS

125ml 750ml
杯 / GLASS 瓶 / Bottle

起泡酒 SPARKLING WINE

怡园酒庄，“德宁珍藏”，天然型起泡酒，晋中，山西，中国 <i>Grace Vineyard, "Angelina Reserve", Brut Sparkling, Jinzhong, Shanxi, China, 2012</i>	110	550
蒂姿，半岛酒店，天然型特酿，香槟，法国，NV <i>The Peninsula by Deutz, Brut Classic, Champagne, France, NV</i>	190	900

白葡萄酒 WHITE WINE

克拉吉酒庄，“特穆纳园”，长相思，马尔堡，新西兰 <i>Craggy Range, "Te Muna", Sauvignon Blanc, Martinborough, New Zealand, 2023</i>	110	550
雅歌酒庄，“杰克”，雷司令干型，莱茵高，德国 <i>Peter Jakob Kühn, "Jacobus", Riesling Trocken, Rheingau, Germany, 2020</i>	110	550
姜瑜酝酿，霞多丽，烟台，山东，中国 <i>Jiangyu Ferment, Chardonnay, Yantai, Shandong, China, 2023</i>	120	600

红葡萄酒 RED WINE

露奇波斯加酒庄，马尔贝克，门多萨，阿根廷 <i>Luigi Bosca, Malbec, Mendoza, Argentina, 2023</i>	100	500
西鸽酒庄，“28号”，赤霞珠，青铜峡，宁夏，中国 <i>Xige Estate, "No.28", Cabernet Sauvignon, Qingtongxia, Ningxia, China, 2020</i>	110	550
婷芭克世家，黑皮诺珍藏，阿尔萨斯，法国 <i>Trimbach, Pinot Noir Reserve, Alsace, France, 2021</i>	120	600

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食与酒

FOOD & WINE

饮食相辅，方成妙韵。粤菜风味万千，与美酒相融更添华彩。
此次精心配搭，愿以一场味觉盛宴，带您感受舌尖的欢愉与心灵的共鸣。

Harmony between food and drink creates a symphony of flavours. Cantonese cuisine, with its rich tapestry of tastes, reaches new heights when paired with fine wines. This painstakingly curated pairing is designed to take you on a gustatory journey, awakening the joy on your taste buds and resonating with your soul.

冷韵 APPETIZER

750ml
瓶/Bottle

怡园酒庄，“德宁珍藏”，天然型起泡酒，晋中，山西，中国，2012 550

怡园酒庄德宁珍藏起泡酒以其细腻绵长的气泡、清新的果香和柔和的酸度脱颖而出，是开胃的完美之选。搭配前菜时，轻盈的酒体与菜品的鲜嫩滋味相得益彰。

GRACE VINEYARD, “ANGELINA RESERVE”, BRUT SPARKLING, JINZHONG, SHANXI, CHINA, 2012

The Grace Vineyard Angelina Reserve Sparkling Wine stands out with its delicate and persistent bubbles, refreshing fruit aromas, and soft acidity, making it an ideal choice to start a meal. When paired with appetizers, its light body perfectly complements the fresh flavours of the dishes.

蒂姿，半岛酒店，天然型特酿，香槟，法国，NV 900

半岛集团香槟以其细腻的气泡、鲜活的酸度和复杂的香气著称，展现了优雅与平衡的完美结合。其矿物质感和柑橘类水果风味，能够很好地提升菜的天然鲜味，同时还能平衡菜品中的咸鲜和酸甜口感。

THE PENINSULA BY DEUTZ, BRUT CLASSIC, CHAMPAGNE, FRANCE, NV

The Peninsula Champagne is known for its delicate bubbles, vibrant acidity and complex aromas, showing the perfect combination of elegance and balance. Its minerality and citrus fruit flavour can well enhance the natural umami flavour of the dish, but also balance the salty and sweet taste.

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鲜活海鲜 LIVE SEAFOOD

750ml
瓶/Bottle

九顶酒庄，“氣”霞多丽，青岛，山东，中国，2022

890

山东九顶酒庄霞多丽果香清新，酸度柔和，伴随矿物质与奶油香气。其酸度提升海鲜鲜美，果香增添活力。

CHÂTEAU NINE PEAKS, "QI" CHARDONNAY, TSINGTAO, SHANDONG, CHINA, 2022

The Chardonnay from Jiuding Winery in Shandong features fresh fruit aromas, gentle acidity, and hints of minerality and creamy notes. Its acidity enhances the freshness of seafood, while the fruitiness adds vibrancy.

贝德拉酒庄，“贰玖白”白诗南，莱昂山麓，安茹索米尔，卢瓦尔河谷，法国，2020

1,000

尔河谷白诗南酒，酸度鲜明，带蜂蜜、柑橘与花香，辅以矿物质感。细腻酒体与贝类、鱼类质感契合，带来清爽且层次丰富的味觉体验。

DOMAINE BERTIN-DELATTE, "VINGT NEUF" CHENIN BLANC, ANJOU-SAUMUR, LOIRE VALLEY, FRANCE, 2020

Loire Valley Chenin Blanc features bright acidity, notes of honey, citrus, and floral aromas, with a touch of minerality. The elegant body complements the texture of shellfish and fish, offering a layered taste experience.

腊舫 BARBECUE

750ml
瓶/Bottle

诗百篇酒庄，特选黑皮诺，怀来，河北，中国，2018

660

诗百篇黑皮诺果香浓郁，单宁柔和，伴随樱桃与香料气息。其酸度平衡烧腊油脂，果香提升咸鲜风味，细腻口感与烧腊酥嫩质地完美契合。

CHAPTER AND VERSE, MASTERY PINOT NOIR, HUAILAI, HEBEI, CHINA, 2018

The Pinot Noir from Chapter and Verse boasts rich fruit aromas, soft tannins, and notes of cherry and spices. Its acidity balances the richness of Cantonese roasted meats, while the fruitiness enhances savory flavors. The delicate texture pairs perfectly with the crispy, tender meats.

克拉吉酒庄，“天幕”梅洛混酿，吉布利砾石区，霍克斯湾，新西兰，2020

860

新西兰梅洛果香浓郁，单宁柔顺，酸度适中，平衡烧腊油脂，与烤鸭酥香。草本与香料风味衬托黑松露鸡的浓郁香气，层次丰富，余味悠长。

Craggy Range, "Te Kahu" Merlot Blend, Gimblett Gravels, Hawke's Bay, New Zealand, 2020

New Zealand Merlot offers rich fruit aromas, smooth tannins, and balanced acidity, cutting through the richness of roasted meats. It complements the crispy aroma of roast duck, while its herbal and spicy notes enhance the truffle chicken's richness, delivering a layered, lingering finish.

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肉类 & 家禽 MEAT & POULTRY

750ml
瓶/Bottle

留世酒庄，“赤羽”赤霞珠，贺兰，宁夏，中国，2021

620

宁夏赤霞珠以丰富单宁和适中酸度著称，带有黑果香气和香料风味，能与肉类和禽类中的脂肪和蛋白质相互平衡，突出酒体的结构感并提升整体口感的和谐度。

LEGACY PEAK, "CHIYU" CABERNET SAUVIGNON, HELAN, NINGXIA, CHINA, 2021

Ningxia Cabernet Sauvignon is known for its rich tannins and moderate acidity, with aromas of dark fruits and spices. It complements the fats and proteins in meats and poultry, enhancing the wine's structure and creating a harmonious overall taste.

嘉雅酒庄，教区果园，“曼歌”，宝格丽，托斯卡纳，意大利，2018

1,250

嘉雅酒庄波尔多混酿红葡萄酒展现成熟果香、细腻单宁和复杂风味，其平衡的酸度与结构感能够融合红肉与家禽的风味，增添口感的深度与层次感。

CA'MARCANDA BY GAJA, "MAGARI", BOLGHERI, TUSCANY, ITALY, 2018

Classics Bordeaux blend red wine showcases ripe fruit aromas, refined tannins, and complex flavors. Its balanced acidity and structure harmonize with the flavors of red meat and poultry, enhancing depth and layering in the palate.

起泡酒 SPARKLING WINE

750ml
瓶/Bottle

怡园酒庄，“德宁珍藏”，天然型起泡酒，晋中，山西，中国，2012 550
Grace Vineyard, "Angelina Reserve", Brut Sparkling, Jinzhong, Shanxi, China, 2012

博斯克酒庄，“45 版”特酿，天然型，馥奇达，伦巴第，意大利，NV 750
Ca'del Bosco, "45 Edizione" Cuvée Prestige, Brut, Franciacorta, Lombardy, Italy, NV

蒂姿，半岛酒店，天然型特酿，香槟，法国，NV 900
The Peninsula by Deutz, Brut Classic, Champagne, France, NV

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白葡萄酒 WHITE WINE

750ml
瓶/Bottle

中国 CHINA

留世酒庄，“锦羽”，霞多丽，贺兰，宁夏，2018 <i>Legacy Peak, "Jinyu" Chardonnay, Helan, Ningxia, 2018</i>	420
迦南美地酒庄，雷司令，银川，宁夏，2022 <i>Kanaan Winery, Riesling, Yinchuan, Ningxia, 2022</i>	460
夏木酒庄，维欧尼，贺兰，宁夏，2021 <i>Domaine Charme, Viognier, Helan, Ningxia, 2021</i>	560
姜瑜酝酿，霞多丽，烟台，山东，2023 <i>Jiangyu Ferment, Chardonnay, Yantai, Shandong, 2023</i>	600
蒲昌酒庄，白羽，吐鲁番，新疆，2021 <i>Puchang Vineyard, Rkatsiteli, Turpan, Xinjiang, 2021</i>	620
九顶酒庄，“氣”霞多丽，青岛，山东，2022 <i>Château Nine Peaks, "Qi" Chardonnay, Tsingtao, Shandong, 2022</i>	890
木杳酒庄，霞多丽，香格里拉，云南，2021 <i>Domaine Muxin, Chardonnay, Shangri-La, Yunnan, 2021</i>	1,580

白葡萄酒 WHITE WINE

750ml
瓶/Bottle

法国 FRANCE

乔士迈酒庄, "卡特" 雷司令, 阿尔萨斯, 2020 <i>Josmeyer, "Le Kottabe" Riesling, Alsace, 2020</i>	640
嘉思蒙酒庄, 榭法丽叶园, 维欧尼, 罗纳河谷, 2020 <i>Domaine Patrick Jasmin, La Chevalière, Viognier, Rhône Valley, 2020</i>	640
爱德华德洛内酒庄, "凤凰", 勃艮第大区白, 勃艮第, 2020 <i>Edouard Delaunay, "Le Phénix", Bourgogne Blanc, Burgundy, 2020</i>	680
克罗榭酒庄, 切恩马灿德园, 桑塞尔, 卢瓦尔河谷, 2017 <i>Lucien Crochet, Le Chêne Marchand, Sancerre, Loire Valley, 2017</i>	750
贝德拉酒庄, "贰玖白" 白诗南, 莱昂山麓, 安茹索米尔, 卢瓦尔河谷, 2020 <i>Domaine Bertin-Delatte, "Vingt Neuf" Chenin Blanc, Anjou-Saumur, Loire Valley, 2020</i>	1,000
彼洛特酒庄, 雪旒园, 夏山 - 蒙哈榭, 勃艮第, 2020 <i>Domaine Laurent Pillot, Les Chênes, Chassagne-Montrachet, Burgundy, 2020</i>	1,380
简巴蒂酒庄, 一级园碎石, 桑特奈, 勃艮第, 2019 <i>Jean Baptiste Jessiaume, 1er Cru Les Gravières, Santenay, Burgundy, 2019</i>	1,680
克莱蒙教皇酒庄, "克莱蒙丹", 佩萨克 - 雷奥良, 波尔多, 2017 <i>Château Pape Clément, "Le Clémentin", Pessac-Léognan, Bordeaux, 2017</i>	2,080
莎桐酒庄, 普利尼 - 蒙哈榭, 勃艮第, 2019 <i>Jean Chartron, Puligny-Montrachet, Burgundy, 2019</i>	2,460

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白葡萄酒 WHITE WINE

750ml
瓶/Bottle

德国 GERMANY

雅歌酒庄，“杰克”雷司令，干型，莱茵高，2020 <i>Peter Jakob Kühn, "Jacobus" Riesling, Trocken, Rheingau, 2020</i>	550
赛金杰酒庄，彼得窟雷司令，干型，法尔兹，2021 <i>Seckinger, Deidesheimer Petershöhle Riesling, Trocken, Pfalz, 2021</i>	1,060

西班牙 SPAIN

圣纳斯酒庄，阿尔巴利诺，下海湾，2021 <i>Pazo De Señorans, Albariño, Rías Baixas, 2021</i>	660
奥利维里埃尔酒庄，“巴斯蒂”维尤拉，里奥哈，2020 <i>Olivier Rivière, "La Bastid" Viura, Rioja, 2020</i>	720

新世界 NEW WORLD

克拉吉酒庄，特穆纳园，长相思，马尔堡，新西兰，2023 <i>Craggy Range, Te Muna, Sauvignon Blanc, Marlborough, New Zealand, 2023</i>	550
凯勒酒庄，“半岛”霞多丽，索诺玛海岸，加利福尼亚，美国，2014 <i>Keller Estate, "The Peninsula" Chardonnay, Sonoma Coast, California, USA, 2014</i>	850
奥林斯威酒庄，“凝望”长相思，俄罗斯河谷，加利福尼亚，美国，2019 <i>Orin Swift, "Blank Stare" Sauvignon Blanc, Russian River Valley, California, USA, 2019</i>	1,380

红葡萄酒 RED WINE

750ml
瓶/Bottle

中国 CHINA

西鸽酒庄, “28号”赤霞珠, 青铜峡, 宁夏, 2020 <i>Xige Estate, "No.28" Cabernet Sauvignon, Qingtongxia, Ningxia, 2020</i>	550
留世酒庄, “赤羽”赤霞珠, 贺兰, 宁夏, 2021 <i>Legacy Peak, "Chiyu" Cabernet Sauvignon, Helan, Ningxia, 2021</i>	620
诗百篇酒庄, 特选黑皮诺, 怀来, 河北, 2018 <i>Chapter and Verse, Mastery Pinot Noir, Huailai, Hebei, 2018</i>	660
银色高地酒庄, “阙歌”赤霞珠 & 梅洛, 贺兰, 宁夏, 2021 <i>Silver Heights, "The Summit" Cabernet Sauvignon & Merlot, Helan, Ningxia, 2021</i>	980
怡园酒庄, “庄主珍藏”, 梅洛 & 品丽珠, 晋中, 山西, 2019 <i>Grace Vineyard, "Chairman's Reserve" Merlot & Cabernet Franc, Jinzhong, Shanxi, 2019</i>	1,380
中法酒庄, 珍藏, 赤霞珠混酿, 怀来, 河北, 2014 <i>Domaine Franco-Chinois, Reserve, Cabernet Sauvignon Blend, Huailai, Hebei, 2014</i>	1,480
木杪酒庄, 赤霞珠 & 梅洛, 香格里拉, 云南, 2020 <i>Domaine Muxin, Cabernet Sauvignon & Merlot, Shangri-La, Yunnan, 2020</i>	1,880
瓏岱酒庄, 赤霞珠混酿, 蓬莱, 山东, 2021 <i>Longdai, Cabernet Sauvignon Blend, Penglai, Shandong, 2021</i>	4,380

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红葡萄酒 RED WINE

750ml
瓶/Bottle

法国 FRANCE

婷芭克世家酒庄，黑皮诺珍藏，阿尔萨斯，2020 <i>Trimbach, Pinot Noir Reserve, Alsace, 2020</i>	600
米谢尔葛罗酒庄，小山谷园，上夜丘，勃艮第，2021 <i>Domaine Michel Gros, Au Vallon, Hautes Côtes De Nuits, Burgundy, 2021</i>	880
马塞·拉皮尔酒庄，墨贡，博若莱，勃艮第，2021 <i>Domaine Marcel Lapierre, Morgon, Beaujolais, Burgundy, 2021</i>	960
七玉农舍酒庄，“在路上”西拉，圣约瑟夫，罗纳河谷，2018 <i>Fermes des Sept Lunes, "Chemin Faisant" Syrah, Saint-Joseph, Rhône Valley, 2018</i>	1,038
爱德华德洛内酒庄，老藤，夜 – 圣 – 乔治，勃艮第，2019 <i>Edouard Delaunay, Vieilles Vignes, Nuits-Saint-Georges, Burgundy, 2019</i>	1,180
拉芳罗谢酒庄，四级庄，圣 – 埃斯泰夫，波尔多，2015 <i>Château Lafon Rochet, 4ème Grand Cru Classé, Saint-Estèphe, Bordeaux, 2019</i>	1,500
马尼央酒庄，一级园夏姆，莫雷 – 圣 – 丹尼，勃艮第，2016 <i>Domaine Michel Magnien, 1er Cru Aux Charmes, Morey-Saint-Denis, Burgundy, 2016</i>	1,660
吕西安布瓦洛酒庄，一级园夏赫布德，热夫雷 – 香贝丹，勃艮第，2019 <i>Domaine Lucien Boillot & Fils, 1er Cru Les Cherbaudes, Gevrey-Chambertin Burgundy, 2019</i>	2,360
鲁臣世家酒庄，二级庄，玛歌，波尔多，2020 <i>Château Rauzan Segla, 2ème Grand Cru Classé, Margaux, Bordeaux, 2020</i>	2,980
博卡斯特酒庄，教皇新堡，罗纳河谷，2004 <i>Château de Beaucastel, Châteauneuf-du-Pape, Rhône Valley, 2004</i>	3,380

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红葡萄酒 RED WINE

750ml
瓶/Bottle

意大利 ITALY

班菲酒庄，奇安蒂经典，托斯卡纳，2016 <i>Banfi, Chianti Classico, Tuscany, 2016</i>	460
蒙特泽莫酒庄，朗格，皮埃蒙特，2019 <i>Cordero di Montezemolo, Langhe, Piedmont, 2019</i>	780
嘉雅酒庄，教区果园，“曼歌”，宝格丽，托斯卡纳，2018 <i>Ca'Marcanda by Gaja, "Magari", Bolgheri, Tuscany, 2018</i>	1,250
托马斯酒庄，经典阿玛罗尼，威尼托，2018 <i>Tommasi, Amarone della Valpolicella Classico, Veneto, 2018</i>	1,560
科尔多奇亚，“小风山”珍藏，蒙塔尔奇诺布鲁诺，托斯卡纳，2013 <i>Tenuta Col D'Orcia, "Poggio Al Vento" Riserva, Brunello di Montalcino, Tuscany, 2013</i>	1,680

西班牙 SPAIN

帕乐酒庄，“帕特罗”门西亚，比埃尔索，2017 <i>Descendientes De J. Palacios, "Pétalos" Mencía, Bierzo, 2017</i>	700
奥托酒庄，丹魄，杜罗河岸，2020 <i>Bodegas Aalto, Tempranillo, Ribera Del Duero, 2020</i>	1,100

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红葡萄酒 RED WINE

750ml
瓶/Bottle

新世界 NEW WORLD

波斯卡酒庄，马尔贝克，门多萨，阿根廷，2021 <i>Luigi Bosca, Malbec, Mendoza, Argentina, 2021</i>	500
百花谷酒庄，黑皮诺，中奥塔哥，新西兰，2018 <i>Pyramid Valley Vineyards, Pinot Noir, Central Otago, New Zealand, 2018</i>	780
克拉吉酒庄，“天幕”梅洛混酿，吉布利砾石区，霍克斯湾，新西兰，2020 <i>Craggy Range, "Te Kahu" Merlot Blend, Gimblett Gravels, Hawke's Bay New Zealand, 2020</i>	860
奥邦酒庄，“圣玛利亚传承”黑皮诺，圣巴巴拉郡，加利福尼亚，美国，2021 <i>Au Bon Climat, Pinot Noir, "Knox Alexander" Santa Maria, California, USA, 2021</i>	1,280
露纹酒庄，“艺术家系列”赤霞珠，玛格丽特河，澳大利亚，2019 <i>Leeuwin Estate, "Art Series" Cabernet Sauvignon, Margaret River, Australia, 2019</i>	1,500
干露魔爵酒庄，赤霞珠，上普恩特，智利，2017 <i>Conchay Toro Don Melchor, Cabernet Sauvignon, Puente Alto, Chile, 2017</i>	1,580

中国烈酒 CHINESE SPIRIT

	瓶/Bottle
茅台，茅台镇，贵州 <i>MouTai, Moutai Town, Guizhou</i>	5,888
茅台 15 年，茅台镇，贵州 <i>MouTai 15 years, Moutai Town, Guizhou</i>	12,800
茅台 30 年，茅台镇，贵州 <i>MouTai 30 years, Moutai Town, Guizhou</i>	26,800
五粮液 52 度，宜宾，四川 <i>WuLiangYe 52°, Yibin, Sichuan</i>	2,380
五粮液 15 年，宜宾，四川 <i>WuLiangYe 15 years, Yibin, Sichuan</i>	6,280
五粮液 30 年，宜宾，四川 <i>WuLiangYe 30 years, Yibin, Sichuan</i>	14,800
五粮液 50 年，宜宾，四川 <i>WuLiangYe 50 years, Yibin, Sichuan</i>	16,800
国窖 1573，泸州，四川 <i>Guojiao 1573, Luzhou, Sichuan</i>	2,180
水井坊 38 度，成都，四川 <i>ShuijingFang 38°, Chengdu, Sichuan</i>	1,280
水井坊 52 度，成都，四川 <i>ShuijingFang 52°, Chengdu, Sichuan</i>	1,580
牛栏山 30 年珍品二锅头 53 度，顺义，北京 <i>NiuLanShan 30 years ZhenpinErguotou 53°, Shunyi, Beijing</i>	450
古越龙山 20 年，绍兴，浙江 <i>GuYueLongShan 20 years, Shaoxing, Zhejiang</i>	680
塔牌，“冬趣”，绍兴，浙江 <i>Pagoda Brand, "Dong Qu", Shaoxing, Zhejiang</i>	1,280

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啤酒 BEER

青岛啤酒 <i>Tsingtao Gold</i>	55
朝日 <i>Asahi</i>	65
喜力 <i>Heineken</i>	65

饮料 & 果汁 SOFT DRINK & JUICE

可口可乐 <i>Coca Cola</i>	60
健怡可乐 <i>Diet Coke</i>	60
雪碧 <i>Sprite</i>	60
苏打水 <i>Soda Water</i>	60
橙汁 <i>Orange Juice</i>	60

矿泉水 MINERAL WATER

巴黎水 <i>Perrier, 330ml</i>	60
圣培露气泡水 <i>S.Pellegrino, 750ml</i>	100
依云 <i>Evian, 750ml</i>	100

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凰庭自制

HUANG TING HOMEMADE GIFTS

凰庭自制辣椒酱	108
<i>Homemade Chilli Sauce</i>	
凰庭自制云南涮涮椒辣椒酱	108
<i>Homemade Yunnan Shuan Shuan Chilli Sauce</i>	
凰庭自制琥珀核桃	128
<i>Homemade Glazed Walnuts</i>	
凰庭自制 XO 酱	168
<i>Homemade XO Seafood Sauce</i>	

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