

# 凰庭

HUANG TING

凰庭注重食材的时令、新鲜度和产地，  
结合经典的粤菜烹饪手法令菜品更丰富、饱满和健康。  
凰庭立足于传承烹饪基础，并善于从地域文化及生活细节中寻找灵感，  
通过新鲜当季食材淋漓尽致展现出创新理念。

Huang Ting combines classic Cantonese cooking techniques to create richer dishes , focusing on seasonal, fresh and locally sourced ingredients for a fuller and healthier experience. Additionally, Huang Ting is highly adventurous, enjoying the discovery of new culinary inspirations from various regional Chinese cultures. These are paired with imaginative modern presentations, all aimed at delighting guests.





## 主厨推荐菜 CHEF'S SIGNATURE DISH

### 十年花雕三葱爆龙虾 Wok-fried Lobster with Three Kind of Shallots and 10 Years Hua Diao Rice Wine 588 / 500g

凰庭厨师团队始终秉持食鲜粤味精髓，选用鲜活的波士顿龙虾，运用粤式海鲜的经典烹饪手法，将龙虾过油，配以洋葱、京葱及小葱这“三葱”，淋入陈年花雕酒爆炒收汁。花雕酒独有的醇厚芬芳沁入龙虾肉的丝丝纹理中，将食材本有的鲜美之味和弹滑口感在温度和花雕酒的搭配下，得以充分展现。味蕾层次丰富，尽享芬芳回甘。

Umami is the essence of Cantonese culinary culture. Huang Ting chef team carefully selects fresh Boston lobster, which is seasoned with the "three shallots" of onion, scallion and spring onion, and drizzled with 10-year-old Huadiao wine. As the lobster is stir-fried, the mellow fragrance of the wine enriches the meat's delicious natural essence and creates an unforgettably smooth taste.

### 手拆焗酿鲜蟹盖 Deep-fried Crab with Milk and Mixed Onion 498 / 位 Person

焗蟹盖既讲究选材，有颇费手工，是一道传统经典粤菜之一，流传至今。主厨选用六两重中国花红蟹，肉质最为饱满鲜嫩，具有独特的甜脆口感，手工去壳取肉，加入白洋葱和广州水牛奶充分搅拌成馅，鲜甜加倍，蟹肉的鲜甜与牛奶的香醇和洋葱的甘甜相辅相成。将冷却后的馅料酿入新鲜蟹盖中，再淋上加入了生粉与面粉的蛋黄液，裹上面包糠炸制，小火先炸再大火后至表皮金黄，外壳酥脆，馅料浓郁，香甜可口。

Baked crab shell is a traditional Cantonese recipe, which has been passed down through the generations. Huang Ting chef team selects 300 grammes of plump and tender Chinese red crab, which is cherished for its unique sweet taste. The meat is hand-shelled, and the white onion and Guangzhou buffalo milk enhance its natural flavour. The filling is cooled and placed into the fresh crab shell, drizzled with egg yolk and cornflour, covered with bread crumbs and baked until the skin is delightfully golden and the shell is irresistibly crisp.

## 主厨推荐菜 CHEF'S SIGNATURE DISH

### 红胡椒干焗黄鱼

Baked Yellow Croaker with Red Pepper and Mixed Onion  
388

此道菜品主厨秉承中餐料理中干焗的传统烹饪技艺，以匠心传承经典，黄鱼，将其剔骨腌制后放置于砂锅中，巧妙运用干葱、姜和蒜为辅料做底以去腥提鲜，最后撒入选取南美洲色泽轻红明艳的红胡椒，文火慢焗。红胡椒独有的芳香气味与黄鱼的鲜香缓缓渐出萦绕鼻尖，口感鲜嫩细腻，细细品味，可感受鱼肉薄辣鲜香的滋味。

An enduring Chinese slow-baking technique is used to enhance the flavour of specially selected yellow croaker. The deboned premium fish is marinated in a casserole dish with dried shallots, ginger and garlic, plus a sprinkle of South American red pepper. The aromatic spiciness of the red pepper complements the fresh fragrance of the yellow croaker to create a seasonal taste sensation.

### 黑豚肉酒香蒸膏蟹

Steamed Crab with Prime Kurobuta Pork and Hua Diao Rice Wine  
288

厨师团队优质黑毛猪肉手工细切成粒，将脆嫩冬菜与马蹄，手切成碎末掺入其中，反复捶打至肉饼状，清香扑鼻。再搭配黄满膏肥的南宁膏蟹，与肉饼一同蒸制，最后淋入点睛之笔的葱油与鱼汁提鲜。蟹肉鲜美的本味与黑毛猪肉的馥郁香气，激发出双重柔润风味，呈现层次丰富的味蕾享受。

Prime Kurobuta pork is hand-cut into small pieces and mixed with crisp dried cabbage and water chestnuts. The pork is repeatedly beaten to create a meat patty. It is then steamed together with Nanning crab, beloved for its bright yellow roe, and drizzled with scallion oil and fish sauce. The succulent crab meat and the tempting aroma of the black pork are beautifully balanced to create a summer delight marrying the land and sea.

## 主厨推荐菜 CHEF'S SIGNATURE DISH

### 龙带玉梨香

Deep-fried Scallops with Pear and Shrimp Mousse

368

传承于经典粤式菜品，龙带玉梨香外貌似炸酥饼，但实则内裹香梨片、带子及虾胶的香口炸物。主厨选用拥有充分日照的新疆库厄勒香梨、澳洲带子和深海甜虾制成的虾胶，将香梨切片置于带子之下后酿入虾胶，裹以薄粉油炸而成。最先入口的是梨片的爽口清新，脆甜多汁的味蕾体验，随后迎来的是带子的嫩糯肥美和虾胶的鲜脆弹牙，配以凰庭自制的辣椒酱，巧妙的平衡了整体味道，让甜味、鲜味、咸味平分秋色，相辅相成。

A coveted Cantonese delicacy, Deep-fried Scallops with Pear and Shrimp Mousse looks like fried shortcake on the outside, but is actually a fragrant deep-fried dish wrapped in pear slices and scallops. The chef uses shrimp gelatin made from sun-blessed Xinjiang Kuelle pear, Australian scallops and deep-sea sweet shrimp. Slices of the pear are placed under the scallops and stuffed with shrimp gelatin. The first taste on the tongue is the juicy pear slices, followed by the tender fat of the scallops and the crisp snap of the shrimp gum. Huang Ting's homemade chili sauce subtly balances the complementary sweet, umami and salty flavours of this timeless regional dish.

### 陈皮花胶深井烧鹅

Roasted Goose with Tangerine Peel and Fish Maw

688 / 半只 Half

深井烧鹅源自广州长洲岛深井村，被称为刻在味蕾上的粤式名肴。凰庭厨师团队秉承“既以传统为尊亦致力创新”的理念，传承其考究烹饪技艺，选用中小型黑棕马岗鹅，去翼、脚及内脏，创意与花胶和新会陈皮及香料一起腌制而成后风干。最后明炉吊烤，长时间的烤制过程使其烧鹅色泽金黄，脆皮坚肉，香酥油润，鹅肉肌理清晰，不柴不腻，搭配的陈皮花胶软糯清香与醇厚的鹅肉相互交融，打造味蕾独特记忆，配以同年份熬制的陈皮水，口舌生津，回味悠长。

Shen Jing Roast goose originated from Shen Jing Village in Guangzhou, and is a popular Cantonese treat across China. The chef pairs classic and contemporary cooking techniques to prepare the hand-selected black and brown goose. The wings, feet and innards are removed, and are marinated with fish glue and Xin Hui dried tangerine peel and spices before air drying. The slow, wood-fired oven roasting of the hanging bird creates the signature golden colour, crisp skin and tender, transparent flesh. Fragrant tangerine peel and flower gum blend with the mellow goose meat to truly tantalise the taste buds.

## 主厨推荐菜 CHEF'S SIGNATURE DISH

### 黑松露吊烧脆皮鸡 Crispy Chicken with Black Truffle 568 / 整只 Whole

粤式脆皮鸡是经典粤味传承至今的味蕾记忆。主厨甄选肉质鲜嫩的广东湛江鸡，但运用不同于传统脆皮鸡腌制方式，巧妙的将云南黑松露与优质黑毛猪肉细碎成末灌于鸡肚中。使其滋味由内而外浸入肉质与脆皮之中，突破了传统脆皮鸡虽皮脆味足而肉不易入味的味蕾体验。主厨的创意烹制方式在保留鸡肉本味的同时，加入的黑松露赋予了它独特的风味与香气，色泽明亮，皮酥晶莹。为保证品尝口感，凰庭中餐厅服务团队将现场为客人片皮，裹以顺流出的黑松露酱汁拌匀，香味满溢，馥郁丰盈。现制现食的味蕾演绎和互动式服务打造层层递进的用餐体验。

Huang Ting chef team reimagines Crispy Chicken by stuffing tender the Zhanjiang chicken with minced Yunnan black truffle and prime Kurobuta pork. These fresh, diverse seasonings and aromas are infused into the crunchy chicken meat, which is sliced and served at the table with a house-made black truffle sauce.

### 陈皮汁酥皮牛小排 Crispy Australian Beef Short Rib with Tangerine Peel 598

主厨选用澳洲进口牛小排，经煲煮3小时后，再进行两次高温复炸，煮制和炸制的双重烹饪下，考究的控温和时长使牛肉里嫩外酥，咸香微甜，充分的保留了肉质中的水分和醇厚原香，酥脆的外皮增添了馥郁焦香。最后搭配十五年新会陈皮熬制的酱汁包裹牛小排，芳泽喜人，清香馥郁，滋味十足。同时，酱汁的浓稠密度恰到好处的保留了菜品的热度，也是主厨一直注重以热度传递温度理念的体现，以专业传承的粤式烹饪技艺，将锅气饮食习惯延续在粤式佳肴的用餐体验中。

Premium beef steak imported from Australia is boiled for three hours, and then deep-fried twice at a high temperature. This traditional double cooking preparation ensures the salty and slightly sweet beef is moist and tender on the inside and crispy on the outside, while retaining its famously mellow original flavour. The steak is served in a thick sauce made with 15-year-old of Xin Hui tangerine peel, which perfectly showcases the refined blend of classic and modern Cantonese gastronomy that is the hallmark of Huang Ting.

## 点心 (只限午餐) DIM SUM (LUNCH ONLY)

	一品海鲜蟹肉粥	Congee with Crab Meat, Fresh Abalone, Shrimps and Dry Scallops	118
	百合山药豆乳粥	Congee with Soya Milk, Lily and Yam	88
	鲜虾红米肠	Steamed Shrimps Vermicelli Rolls with Dragon Fruit Juice and Crispy Rice Flour	78
	黑松露蛋白蟹肉饺	Steamed Crab Meat and Shrimp Dumplings with Egg White and Black Truffles (3 ↑ Pieces)	78
	虫草花翡翠虾饺皇	Steamed Shrimps and Cordyceps Flower Dumplings with Winter Bamboo Shoots and Spinach Juice (3 ↑ Pieces)	78
	黑醋粒羊肚菌烧卖	Steamed Quail Egg and Cuttlefish Dumplings with Morel Mushrooms (4 ↑ Pieces)	68
	蟹籽澳带豆苗饺	Steamed Scallops Dumplings with Bean Shoots and Crab Roe (3 ↑ Pieces)	68
	蟹粉小笼灌汤包	Steamed Pork Dumplings with Crab Meat and Roe (3 ↑ Pieces)	68
	菌菇石榴包	Steamed Mushroom Parcel with Black Truffles (3 ↑ Pieces)	68
	鳧鱼韭香炸春卷	Deep-fried Spring Roll with Mandarin Fish and Yellow Chives (3 ↑ Pieces)	68
	XO酱煎萝卜糕	Pan-fried Turnip Cake with Egg and XO Sauce	68
	特色空心菠萝包	Baked Pineapple Bun with Egg Yolk and Milk (1 ↑ Pieces)	58



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

	53度飞天茅台 (25ml)	53° Fei Tian Mao Tai(25ml) +7 Years Kaluga Queen Caviar (10g)	299
		配7年卡露伽鱼子酱 (10g)	
	藤椒蒜香捞鲜鲍	Marinated Whole Abalone with Sichuan Pepper and Garlic	198
	酥皮红酒鹅肝	Marinated Foie Gras with Red Wine in Pastry Puff	188
	酱香熏鱼卷	Crispy Yellow Croaker Fillet with Sweet Soy and Ginger Dressing	168
	菌菇石榴包-鱼子酱	Three Kinds of Mushroom Parcel with Caviar	158
	蜜汁糖醋小排	Pork Chop with Sweet and Soy Sauce	128
	百香果百合	Lily Bulbs with Passion Fruit Sauce	108
	酥皮素烧鹅	Pan-fried Bean Curd Sheet Rolled with Mushroom	108
	黑松露黄瓜苗	Marinated Baby Cucumber with Black Truffle	98
	酱香佛手瓜	Marinated Chayote with Soy Sauce	98
	凤羽紫白菜	Purple Cabbage in Phoenix Feather Shape	78

## 腊舫 BARBECUED POULTRY AND MEAT

	深井烧鹅	Roasted Goose	例Quarter	218
			半只 Half	418
			整只 Whole	808
	茅台片皮鸭	Roasted Beijing Duck with Mao Tai	整只 Whole	458
	北京片皮烤鸭	Roasted Beijing Duck with Assorted Condiments	半只 Half	198
			整只 Whole	398
	玫瑰豉油鸡	Soy Roasted Chicken with Ginger and Spring Onion	半只 Half	188
			整只 Whole	238
	蜜汁黑豚叉烧	Barbecued Pork with Honey Sauce		238
	脆皮烧腩肉	Crispy Pork Belly		238
	脆皮妙龄乳鸽	Deep-fried Crispy Baby Pigeon		108



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# 鲍参燕花胶 PREMIUM DELICACIES

位上 | Individual Serving

陈年花胶皇 (需提前3天预定)	Fish Maw (Bookings are required at least 72 hours in advance.)	2,888
请您选择烹饪方式：	Please Select Cooking Method：	
鲍汁	Braised with Abalone Sauce	
金汤	Braised with Superior Broth	
炖汤	Double-boiled with Chicken Soup	
 古法焖吉品鲍 (20头)	Braised South Africa Abalone with Abalone Sauce (20 Heads)	1,888
蚝皇原只汤鲍 (3头)	Braised Whole Abalone (3 Heads)	688
 蟹黄蟹肉烩官燕	Braised Bird's Nest in Crab Meat and Roe	688
原只木瓜炖官燕	Braised Bird's Nest with Papaya	588
虫草花浓汤烩官燕	Bird's Nest with Cordyceps Flowers in Chicken Broth	588
鲍汁京葱烧辽参 (40头)	Sautéed Prickly Sea Cucumber with Leeks and Abalone Sauce (40 Heads)	468
金汤小米辽参 (40头)	Braised Sea Cucumber in a Golden Broth with Millet(40 Heads)	468

## 汤城 SOUP

位上 | Individual Serving

御品佛跳墙	Double-boiled Superior Broth with Abalone, Sea Cucumber, Fish Maw and Conpoy	588
 椰皇炖海螺头汤	Double-boiled Sea Conch Soup with Coconut	398
天籽兰花炖花胶汤	Fish Maw Soup with Cymbidium	368
三宝扎赤肉炖鲜鲍	Double-boiled Abalone Soup with Pork, Tangerine Peel Preserved Olive and Straw Grass	268
 黄烩鲍鱼花胶海参羹	Braised Fish Maw, Abalone and Sea Cucumber with Chicken Soup	228
浓汤花胶鸡丝羹	Braised Chicken Broth with Fish Maw and Shredded Chicken	228
生拆蟹粉鱼珠羹	Fish Soup with Minced Fish, Crab Meat and Roe	208
竹笙上素清鸡汤	Double-boiled Chicken Soup with Bamboo Fungus	168
番茄蟹肉浓汤	Tomato Soup with Crab Meat	148
咸柠檬炖唐排	Double-boiled Pork Ribs with Preserved Lemon	108



厨师推荐 Chef's Recommendation |



含辣椒 Spicy |



素食 Vegetarian |




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# 鲜活海鲜

## LIVE SEAFOOD


东星斑	Spotted Garoupa	500g	1,280
老虎斑	Tiger Garoupa	500g	568
笋壳鱼	Sun Ke Fish	500g	468

 请您选择烹饪方式:	Please Select Cooking Method:
鲜菌炒	Wok-fried with Fresh Mushroom
油浸	Deep-fried
清蒸	Steamed with Soy Sauce

帝王蟹	Live King Crab	500g	1,288
膏蟹	Crab	Each	288

 请您选择烹饪方式:	Please Select Cooking Method:
黑松露焗	Baked with Black Truffle
芙蓉蒸	Steamed with Egg White
花雕蒸	Steamed with Hua Diao Wine
 避风塘	Deep-fried with Garlic, Dry Chili and Black Bean
蒜蓉蒸	Steamed with Garlic


澳洲龙虾	Australian Lobster	500g	1,588
波士顿龙虾	Boston Lobster	500g	588
小青龙	Baby Green Lobster	500g	588

 请您选择烹饪方式:	Please Select Cooking Method:
三葱炒	Wok-fried with Three Shallots
黄油焗	Baked with Butter
蒜蓉蒸	Steamed with Garlic
椒盐	Deep-fried with Garlic
芙蓉	Steamed with Egg White
68度低温冰醉	Slow-cooked in 68 ° C with Rice Wine (Bookings are required at least 24 hours in advance)

象拔蚌	Geoduck	500g	698
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请您选择烹饪方式:	Please Select Cooking Method:
余汤厚切象拔蚌	Poached with Chicken Soup
XO酱炒	Wok-fried with XO Sauce

6头鲜鲍 (两只起卖)	Abalone 6 Heads	Each	128
竹蛏皇	King Razor Clams	500g	488

 请您选择烹饪方式:	Please Select Cooking Method:
葱油蒸	Steamed with Shallot Oil and Soy Sauce
XO酱炒	Wok-fried with XO Sauce
豆豉蒸	Stir-fried with Black Bean
蒜蓉蒸	Steamed with Garlic
姜葱炒	Wok-fried with Ginger and Spring Onions



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## 海产 SEAFOOD

 黑蒜烧汁银鳕鱼	Fried Cod with Black Garlic and Soy Sauce	388
广式双味松鼠鳜鱼	Deep-fried Mandarin Fish with Two Kinds of Sauce Sweet and Sour Sauce / Lemon Sauce	368
 XO酱芦笋炒带子	Sautéed Scallops with Asparagus and XO Sauce	368
 莳萝香芒酱虾球	Deep-fried Prawns with Mango and Mayonnaise	288
虾籽姜葱爆虾球	Wok-fried Prawns and Shrimp Roe with Ginger and Scallion	288
蟹粉芙蓉蒸龙虾球	Steamed Lobster Meat with Egg White and Crab Roe (位 Per Person)	228
三葱爆龙虾尾	Wok-fried Lobster Tail with Three Shallots (位 Per Person)	228
普宁豆酱萝卜煮钓带	Stewed Hairtail with Radish and Pu Ning Bean Paste	228
南乳汁蛋白煎鳕鱼	Pan-fried Cod Fish with Egg White and Fermented Bean Curd Sauce (位 Per Person)	198
凰庭小炒皇	Wok-fried Shrimps and Squid with Chives Flower and Taro	198

## 肉类 家禽 MEAT & POULTRY

罗勒珍果和牛粒	Wok-fried Diced Beef with Basil and Cashew Nuts	398
 松露和牛礼物盒	Sautéed Mushrooms with Black Truffle Filled in Wagyu Beef (位 Per Person)	198
 香辣葱香豆豉鸡	Braised Chicken with Red Onion in Black Bean Sauce	198
头抽小瓜焗猪爽肉	Wok-fried Sliced Pork Neck with Zucchini	188
菠萝咕咾肉	Sweet and Sour Pork with Pineapple	188
宫保鸡丁	Wok-fried Chicken with Peanuts in "Kung Pao" Sauce	168



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## 田园时蔬 VEGETABLES

	浓汤虾滑手撕豆腐	Poached Bean Curd with Shrimp Balls in Chicken Soup	168
	牛肝菌红烧豆腐	Braised Bean Curd with Porcini	128
	咸鱼鸡粒茄子煲	Braised Eggplant with Cured Fish and Diced Chicken in Casserole	128
	金瑶家烧小白菜	Poached Chinese Cabbage with Conpoy in Chicken Soup	128
	番茄木耳浸菜苗	Poached Black Fungus and Vegetables in Tomato Soup	108
	拍蒜生炒广东菜心苗	Sautéed Choy Sum with Garlic	98
	白灼芥兰苗	Poached Chinese Kale	98
	茅台酒香豆苗	Sautéed Bean Shoots with MaoTai	98
	时令蔬菜	Seasonal Vegetables	88

## 主食 RICE AND NOODLES




	干炒雪花牛河	Fried Rice Noodles with Marble Grade Beef and Bean Sprout	228
	橄榄仁和牛肉炒饭	Fried Rice with Minced Beef and Preserved Olive Seeds	198
	船王炒饭	Fried Rice with Ham, Mackerel, Egg White, Dried Scallop and Potherb Mustard	198
	黄金蟹肉火鸭丝炒饭	Egg Fried Rice with Crab Meat and Shredded Duck Meat	168
	上汤虾籽云吞面	Noodles Soup with Shrimps Wonton (位 Per Person)	88
	鲜虾汤炸米泡饭	Shrimps Soup with Rice Served with Rice Crisp (位 Per Person)	88
	翡翠白玉水饺	Beijing Style Dumplings with Cabbage and Pork (6个 6 Pieces)	88
	鱼汤黄鱼煨面	Braised Noodles with Yellow Croaker in Fish Broth (位 Per Person)	78
	秘制XO酱葱油拌面	XO Sauce Scallion Oil Noodles (位 Per Person)	58

 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

位上 | Individual Serving

	燕窝蛋白挞	Egg White Tart with Bird's Nest (3个 3 Pieces)	128
	杨枝甘露	Chilled Creamy Mango Juice with Sago	68
	蛋白杏仁茶	Sweet Almond Cream with Egg White	68
	精选冰激凌	Ice Cream (Strawberry, Vanilla, Chocolate)	58
	(草莓, 香草, 巧克力)	(每球 Per Scoop)	
	开心果榛子流心绿豆糕	Green Beans and Pistachio Cake with Salted Egg Yolk and Hazelnut (3个 3 Pieces)	58
	青柠椰香自制老酸奶	Homemade Yogurt with Lemon and Coconut	58
	葛仙米炖香梨	Stew Pear with Ge Xian Mi	58
	黑芝麻锦鲤布丁	Black Sesame and Milk Pudding	58
	时令水果盘	Seasonal Fruits Platter	58



厨师推荐 Chef's Recommendation |



含辣椒 Spicy |



素食 Vegetarian |



含坚果制品 Nuts

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# 福禄亨通套餐 BLOOMING PROSPERITY

凤羽紫白菜，蜜汁黑豚叉烧，酥皮红酒鹅肝，玫瑰豉油鸡，酱香佛手瓜

生拆蟹粉鱼米羹（位）

三葱爆波士顿龙虾

虾籽鲜菌炒老虎斑

罗勒珍果炒M5和牛

XO酱芦笋炒澳带

吊烧脆皮乳鸽

咸鱼鸡粒炒芥兰

橄榄仁牛松炒饭

黑芝麻锦鲤布丁（位）

Purple Cabbage in Phoenix Feather Shape

Barbecued Pork with Honey Sauce

Marinated Foie Gras with Red Wine in Pastry Puff

Soy Roasted Chicken with Ginger and Spring Onion

Marinated Chayote with Soy Sauce

Fish Soup with Minced Fish, Crab Meat and Roe

Wok-fried Boston Lobster with Three Shallots

Wok-fried Tiger Garoupa with Fresh Mushrooms and Shrimp Roe

Pan-fried Diced M5 Wagyu Beef with Basil

Sautéed Scallops with Asparagus and XO Sauce

Deep-fried Crispy Baby Pigeon

Sautéed Vegetables with Salted-fish, Minced Ginger and Chicken

Fried Rice with Minced Beef and Preserved Olive

Black Sesame Pudding

十道式套餐 | 10-Course Set Menu

优享价：6,888 元 / RMB

供八位使用 | for 8 Persons

# 鸿运吉祥套餐 GOLDEN AUSPICIOUS

凤羽紫白菜，玫瑰豉油鸡，蜜汁糖醋小排，酥皮素烧鹅，黑松露黄瓜苗

天籽兰花炖花胶（位）

鲍汁京葱烧辽参（位）

豉油清蒸笋壳鱼

陈皮汁酥皮牛小排

松露脆皮吊烧鸡

浓汤虾滑手撕豆腐

番茄泡菜苗

XO酱葱油拌面（位）

黑芝麻锦鲤布丁（位）

Purple Cabbage in Phoenix Feather Shape

Soy Roasted Chicken with Ginger and Spring Onion

Pork Chops with Sweet and Soy Sauce

Pan-fried Bean Curd Sheet Rolled with Mushroom

Marinated Baby Cucumber with Black Truffle

Fish Maw Soup with Cymbidium

Sautéed Prickly Sea Cucumbers with Leeks and Abalone Sauce

Steamed Sun Ke Fish with Soy Sauce

Crispy Australian Beef Short Rib with Tangerine Peel

Crispy Chicken with Black Truffle

Poached Bean Curd with Shrimp Balls in Chicken Soup

Boiled Black Fungus and Vegetables in Tomato Soup

XO Sauce Scallion Oil Noodles

Black Sesame Pudding

十道式套餐 | 10-Course Set Menu

优享价：8,888 元 / RMB

供八位使用 | for 8 Persons

# 富贵招财套餐 FLOURISH FORTUNE

凤羽紫白菜，藤椒蒜香捞鲜鲍，酱香熏鱼卷，酥皮红酒鹅肝，酱香佛手瓜，香糟鸭舌冻

三宝扎赤肉炖鲜鲍(位)

三葱炒澳洲龙虾

豉油清蒸东星斑

陈年花雕蒸膏蟹

陈皮汁酥皮牛小排

陈皮花胶深井烧鹅

金瑶家烧奶白菜

鱼汤黄鱼煨面(位)

黑芝麻锦鲤布丁(位)

Purple Cabbage in Phoenix Feather Shape

Marinated Whole Abalone with Sichuan Peppers and Garlic

Crispy Yellow Croaker Fillet with Sweet Soy and Ginger Dressing

Marinated Foie Gras with Red Wine in Pastry Puff

Marinated Chayote with Soy Sauce

Marinated Duck Tongue with Rice Wine

Double-boiled Abalone Soup with Pork, Tangerine Peel Preserved Olive and Straw Grass

Wok-fried Australian Lobster with Three Shallots

Steamed Spotted Garoupa with Soy Sauce

Steamed Crab with Hua Diao Wine

Crispy Australian Beef Short Ribs with Tangerine Peel

Roasted Goose with Tangerine Peel and Fish Maw

Poached Chinese Cabbage with Conpoy in Chicken Soup

Braised Noodles with Yellow Croaker in Fish Broth

Black Sesame Pudding

十道式套餐 | 10-Course Set Menu

优享价: 12,888 元 / RMB

供八位使用 | for 8 Persons