

## 冷菜

### **Appetizers & Cold Dishes**

老北京蘸酱黄瓜 22 元/例

Pickled Cucumber Beijing Style

香菜萝卜丝 22 元/例

Shredded Radish with Caraway Seed

小葱烧蚕豆 22 元/例

Sautéed Horse bean with Scallion

香干拌马兰 22 元/例

Marinated Vegetable with Smoked Bean Curd

美极变蛋滑豆腐 22 元/例

Marinated Bean Curd with Preserved Egg

寒山素烧鹅 26 元/例

Pan-fried Bean Curd Roll with Julienne vegetables

八珍脆萝卜 28 元/例

Preserved Radish with Eight Kinds of Condiments

虎皮杭椒松花蛋 28 元/例

Preserved Duck Egg with Chili

南塘鸡头米蒸杂蔬 38 元/例

Steamed Assorted Vegetables with Euryale

金桂蜜汁藕 38 元/例

Boiled Sweetened Lotus Root

咸蹄拌花生 38 元/例

Poached Pork Trotter with Peanuts

香樟熏湖白 38 元/例

Smoked White Fish

苏式爆鱼 38 元/例

Fried Fish Suzhou Style

天府碧波鸭掌 45 元/例

Boiled Duck Feet with Vegetables

当归凤爪 45 元/例

Marinated Chicken's Feet with Chinese Herbs

节豆糟湖虾 58 元/例

Poached Shrimps with Green Soy Bean

金陵盐水鸭 48 元/例

Boiled Salted Duck Nanjing Style

兰陵酱鸭 48 元/例

Stewed Duck in Soya Sauce

姜汁白切鸡 48 元/例

Boiled Chicken in Ginger Sauce

川辣口水鸡 48 元/例

Steamed Chicken in Chili Sauce Sichuan Style

五香金钱鞭 48 元/例牛腱

Marinated Beef Tendon

辣汁浸香螺 58 元/例

Marinated Whelk in Chili Sauce

冰糖和田玉枣 58 元/例

Boiled Sweetened Red Dates

山西老醋呛蛰头 58 元/例

Marinate Jellyfish in Vinegar

## 烧腊

蜜汁叉烧 68 元/例

Barbecued Pork Glazed with Honey

深井烧鹅 88 元/例

Roasted Goose Cantonese Style

港式琵琶鸭 78 元/例

Roasted Duck "Shang Palace" Style

京都片皮鸭 188 元/只

Traditional Beijing Roasted Sliced Duck

烧味拼盘 158 元/例

Barbecued Meat Combination

卤水拼盘 148 元/例

Spiced Meat Combination Platter

卤水原只鹅掌 36 元/只

Marinated Goose Feet

卤水原只鹅翅 36 元/只

Marinated Goose Wing

卤水金钱肚 68 元/例

Marinated Pork Tripe

卤水猪俐 58 元/例

Marinated Pork Tongue

客家三杯鸭 68 元/例

Marinated Duck Guangdong Style

广式咸鸡 58 元/例

Cantonese Salted Chicken

## 燕鲍参肚

### **Bird's Nest, Abalone & Dried Seafood**

原只木瓜炖血燕 458 元/位

Double Boiled Superior Bird's Nest in Whole Papaya

原只木瓜炖官燕 408 元/位

Double Boiled Imperial Bird's Nest in Whole Papaya

红烧血燕 458 元/位

Braised Superior Bird's Nest in Soy Sauce

上汤冬茸炖血燕 458 元/位

Double Boiled Superior Bird's Nest with Winter Melon

杏汁炖官燕 408 元/位

Double Boiled Imperial Bird's Nest with Almond Juice

原只木瓜炖雪蛤 108 元/位

Double Boiled Snow Frog in Whole Papaya

蚝皇十头南非干鲍 498 元/位

Braised Superior South African Abalone in Oyster Sauce (10 heads)

蚝皇八头南非干鲍 598 元/位

Braised Superior South African Abalone in Oyster Sauce (8 heads)

蚝皇六头南非干鲍 698 元/位 598 元/位

Braised Superior South African Abalone in Oyster Sauce (6 heads)

原只二十头中东极品鲍 698 元/位

Braised Superior Middle-east Asian Abalone (20 heads)

鲍汁扣辽参 188 元/位

Braised Sea Cucumber in Abalone Sauce

辽参炖花胶 288 元/位

Double Boiled Fish Maw with Sea Cucumber

海苔炖辽参 188 元/位

Double Boiled Sea Cucumber with Seaweed

葱烤辽参 188 元/位

Wok-fried Sea Cucumber with Leek

五谷杂粮扣辽参 188 元/位

Braised Sea Cucumber with Assorted Grains

鲍汁白灵菇 88 元/位

Braised Mushroom in Abalone Sauce

## 冰岛红极参

红极参刺身 108 元/条

Sashimi Sea Cucumber Platter

鲍汁扣红极参 168 元/条

Braised Sea Cucumber in Abalone Sauce

海苔红极参 168 元/条

Seaweed and Sea Cucumber

小米粥红极参 168 元/条

Millet Congee and Sea Cucumber

养生参花汤 68 元/位

Stewed Sliced Sea Cucumber Soup

红极参炖鸽蛋 178 元/位

Braised Pigeon's Egg with Sea Cucumber

如意海参宝羹 88 元/例

Double-boiled Sea Cucumber Soup

## 和风料理

### Sashimi

锦绣刺身拼盘 198 元/例

Assorted Sashimi

环球海味刺身拼盘 298 元/例

Assorted Premium Seafood Sashimi

冰海传说 598 元/例

Assorted Deluxe Seafood Sashimi

日式清酒鲍鱼皇 888 元/例

Poached Abalone in Sake

北极贝刺身 48 元/例(3 只)

Scallop Sashimi (3)

三文鱼刺身 108 元/例(3 两)

Salmon Sashimi (150 gms)

澳洲龙虾刺身 时价

Australian Lobster Sashimi

象拔蚌刺身 时价

Geoduck Sashimi

## 雅致位上

### Individual Servings

顶级雪龙 5A 牛肉 338 元/位

Pan-fried Superior Snow Beef

巧煎牛排配和风鲍 128 元/位

Pan-fried Beefsteak with Abalone

招牌富贵虾(椒盐/蒜蓉) 118 元/位

Prawn (Wok-fried/Steamed with Garlic)

黑椒汁煎雪龙牛排 128 元/位

Pan-fried Beef Steak in Black Pepper Sauce

迷你金瓜配澳洲带子 66 元/位

Wok-fried Scallop with Pumpkin

## 经典特色

### Chef's Specialties

京葱牛仔骨 158 元/例

Pan-fried Beef Short Ribs with Leek

砂锅黑椒牛仔骨 158 元/例

**Sautéed Beef Short Ribs with Black Pepper in Claypot**

白灵菇炒牛菲力 98 元/例

**Sautéed Beef Fillet with Mushroom**

干菜杂粮包 69 元/位

**Assorted Grain Platter with Dried Vegetables**

茶树菇松阪肉 79 元/例

**Sautéed Pork Neck with Mushroom**

碧绿炒澳带 189 元/例

**Wok-fried Scallop with Vegetables**

太湖银鱼卷 96 元/例(10 只)

**Fried Silver Fish Roll**

爽脆芥兰爆鸭舌 109 元/例

**Fried Duck Tongue with Chinese “Kailan”**

芦笋炒鳕鱼 178 元/例

**Sautéed Cod Fish with Asparagus**

青蟹粉丝煲 228 元/例

**Crabs with Vermicelli in Claypot**

如意鲜黄鱼 298 元/例

**Steamed Yellow Fish**

蟹粉清炖马蹄狮子头 35 元/位

**Braised Meatballs and Chest Nut with Crab Roe**

鸡头米湖虾仁 198 元/例

**Sautéed Shrimps with Euryale**

淮扬蟹粉豆腐 79 元/例

**Braised Bean Curd with Crab Roe**

富贵冰糖元蹄 128 元/例

**Braised Pork Trotter with Crystal Sugar**

潮粤吊烧鸡 68 元/例

**Cantonese Fried Crispy Chicken**

翠衣老藕狮子头 25 元/只

**Sautéed Meatballs with Lotus Root**

香菠咕嚕肉 69 元/例

**Sweet and Sour Pork with Pineapple**

# 怀旧家常

## Home made Dishes

一品元宝肉 98 元/例

Sautéed Pork in Claypot

红焖东山小公鸡 98 元/例

Stewed Rooster in Soya Sauce

油焗南瓜 59 元/例

Baked Pumpkin

南瓜烧香芋 49 元/例

Wok-fried Taro Cake with Pumpkin

肉汁蘑菇 79 元/例

Sautéed Mushroom with Meat Sauce

红汤/鸡汁百叶 59 元/例

Braised Shredded Bean Curd Skin in Brown Sauce/Chicken Sauce

浓汤银鱼地衣焖蛋 69 元/例

Stewed Egg with Silver Fish and Lichen

红煨胖鱼头 98 元/例

Stewed Fish Head in Brown Sauce

奶白菜煲蛋饺 59 元/例

Braised Egg Dumplings with Cabbage in Claypot

萝卜煨素鸡 49 元/例

Stewed Bean Curd with Radish

农家咸鹅煮干丝 68 元/例

Boiled Shredded Bean Curd with Salted Duck

蒜蓉银鱼蒸生态茄子 69 元/例

Steamed Eggplant with Silver Fish

笋干千层肉 98 元/例

Wok-fried Meat with Dried Bamboo

京葱焗牛筋 108 元/例

Stewed Beef Tendon with Leek in Brown Sauce

尖椒凤凰豆腐 49 元/例

Braised Bean Curd with Chili

## 风味川湘

### Spicy Dishes

秘制剁椒鱼头 98 元/例

Steamed Fish Head with Diced Hot Red Peppers

天府毛血旺 89 元/例

Stewed Beef Tripe and Duck Blood with Chili

荆楚小炒肉 69 元/例

Sautéed Meat with Chili

歌乐山辣子鸡 79 元/例

Sautéed Chicken with Chili and Pepper

重庆胖胖酸菜鱼 89 元/例

Boiled Fish with Pickled Cabbage and Chili

木桶水饺肥牛 99 元/例

Boiled Dumpling with Beef and Chili

迷踪香辣蟹 298 元/例

Sautéed Crab in Hot Spicy Sauce

## 滋补、汤羹、炖盅

### Soup

太湖银鱼羹 69 元/例

Double Boiled Silver Fish Soup

特色腻蟹糊 25 元/位

Double Boiled Crab Meat Soup

西湖牛肉羹 69 元/例

Double Boiled Beef Soup with Egg

翡翠瑶柱羹 69 元/例

Double Boiled Conpoy Soup with Vegetable

一品海皇羹 128 元/例

Double Boiled Superior Seafood Soup

鹿筋炖牛之宝 98 元/位

Braised Deer's Sinew with Beef

乳鸽炖鸽蛋 48 元/位



Double Boiled Pigeon Soup with Pigeon's Egg

鲜松茸炖雪龙 5A 牛肉 138 元/位

Double Boiled Beef with Fresh Matsu take

是日老火靚汤 26 元/位

Double Boiled Soup of the Day from the Kettle

老玉米炖牛筋 69 元/位

Double Boiled Beef Tendon with Maize

东山土鸡炖鱼圆 48 元/位

Double Boiled Fish Balls with Chicken

野菌煲老鸭 48 元/位

Stewed Duck with Mushroom

## 田园时蔬

### Vegetables

芦笋炒木耳 69 元/例

Sautéed Fungus with Asparagus

洋葱炒木耳 49 元/例

Sautéed Fungus with Onion

醋溜虎皮杭椒 59 元/例

Sautéed Chili in Sweet and Sour Sauce

香菇菜心 49 元/例

Sautéed "Choy Sum"

猪油渣烧白菜 49 元/例

Wok-fried Cabbage with Deep-fried Lard

清炒时蔬 39 元/例

Sautéed Seasonal Vegetable

上汤浸时蔬 49 元/例

Braised Seasonal Vegetable in Broth

鼎湖上素煲 69 元/例

Boiled Assorted Vegetables with Mushroom

清炒水八仙 59 元/例

Stewed Eight Kinds of Vegetables

## 精美素斋

## Vegetarian

茄子红烧豇豆 49 元/例

Braised Cow Pea with Eggplant

土豆烧排骨 49 元/例

Sautéed "Pork Spareribs" with Potato

红汤煮百叶 59 元/例

Boiled Shredded Bean Curd in Soya Sauce

青椒炒肉丝 49 元/例

Wok-fried Shredded "Vegetarian Meat" with Green Chili

菌菇草鸡蛋 49 元/例

Pan-fried Egg with Mushroom

玄妙炒南瓜 49 元/例

Wok-fried Pumpkin with Chinese Yam

香菇烧木耳 69 元/例

Sautéed Fungus with Mushroom

竹荪上素盅 29 元/位

Double-boiled Wild Mushroom Soup

文思豆腐羹 49 元/例

Double-boiled Bean Curd Soup

番茄炒鸡蛋 39 元/例

Pan-fried Egg with Vegetable

番茄土豆榨菜汤 49 元/例

Preserved Vegetable Soup with Tomato and Potato

## 天下粮仓

### Rice, Noodles & Desserts

顶黄灌蟹小笼包 48 元/半打

Steamed Buns with Crab Roe

牛肉生煎包 54 元/半打

Pan-fried Beef Bun

港式榴莲酥 48 元/半打

Crispy Durian Cake

五谷丰登	88 元/例
Steamed 5 kinds of Whole Grains	
枣泥方糕	36 元/半打
Sweetened Red Date Cake	
桂花鸡头米	18 元/位
Sautéed Euryale with Osmanthus	
芝麻酥饼	30 元/半打
Sesame Seed Flake Cake	
荠菜汤团	8 元/只
Shepard-purse Rice Dumpling	
澳式蛋挞	48 元/半打
Macao Egg Tart	
鸡汁荠菜云吞	30 元/半打
Vegetable Wanton in Chicken Broth	
白鱼小云吞	16 元/位
White Fish Wonton	
苏式奥灶面	22 元/位
Suzhou Style Noodle	
肉汁红汤面	19 元/位
Soup Noodle in Meat Sauce	
鱼汤小刀面	22 元/位
Sliced Noodles in Fish Broth	
砂锅咸肉菜炒饭	59 元/例
Sautéed Rice with Bacon in Pottery Pot	
瑶柱蛋白炒饭	78 元/例
Fried Rice with Egg White and Conpoy	
麻麻辣辣牛肉饭	69 元/例
Sautéed Rice with Beef	
飘香菜泡饭	59 元/例
Boiled Tender Rice with Shredded Vegetables in Soup	
干炒牛肉河粉	59 元/例
Fried Rice Noodles with Beef	

# 海鲜类

## Live Seafood

澳洲大龙虾 时价

(刺身、芝士焗、蒜茸蒸、椒盐、泡饭)

Australian Lobster

(Sushi, Baked with Cheese, Steamed with Minced Garlic, Pepper Salt, Boiled tender rice)

苏眉 时价

(古法蒸、豉汁蒸、滑炒、翅汤浸)

Hump head Wrasse

(Steamed in Traditional Way or in Soybean Sauce, Wok-fried, Poached in Superior Broth)

老鼠斑 时价

(古法蒸、豉汁蒸、滑炒、翅汤浸)

Panther Grouper

(Steamed in Traditional Way or in Soybean Sauce, Wok-fried, Poached in Superior Broth)

东星斑 时价

(古法蒸、豉汁蒸、滑炒、翅汤浸)

Leopard Grouper

(Steamed in Traditional Way or in Soybean Sauce, Wok-fried, Poached in Superior Broth)

笋壳鱼 时价

(古法蒸、豉汁蒸、红烧)

Bamboo Shell Fish

(Steamed in Traditional Way or in Soybean Sauce, Braised in Soya Sauce)

石斑鱼 时价

(古法蒸、豉汁蒸)

Grouper

(Steamed in Traditional Way or in Soybean Sauce)

青龙仔 时价

(刺身、芝士焗、蒜茸蒸、椒盐、泡饭)

Lobster

(Sushi, Baked with Cheese, Steamed with Garlic, Pepper Salt, Boiled Tender Rice)

澳洲鲜鲍 时价

(刺身、碧绿炒、泡饭)

Australian Abalone

(Sushi, Fried with Vegetable, Boiled Tender Rice)

加州象拔蚌 时价  
(刺身、碧绿炒、白灼、泡饭)

Geoduck

(Sushi, Fried with Vegetable, Poached, Boiled Tender rice)

皇帝蟹 时价  
(葱姜炒、香辣炒、芝士焗、蒜茸蒸)

King Crab

(Sautéed with Leek and Garlic, or with Chili, Baked with Cheese, Steamed with Minced Garlic)

珍宝蟹 时价  
(葱姜炒、香辣炒、芝士焗、蒜茸蒸)

Dungeness Crab

(Sautéed with Leek and Garlic, or with Chili, Baked with Cheese, Steamed with Minced Garlic)

花蟹 时价  
(葱姜炒、香辣炒、芝士焗、蒜茸蒸)

Sea Crab

(Sautéed with Leek and Garlic, or with Chili, Baked with Cheese, Steamed with Minced Garlic)

青蟹 时价  
(葱姜炒、香辣炒、芝士焗、蒜茸蒸)

Blue Crab

(Sautéed with Leek and Garlic, or with Chili, Baked with Cheese, Steamed with Minced Garlic)

鲍鱼仔 8头/时价  
(蒜茸蒸、豉汁蒸)

Baby Abalone

(Steamed with Garlic or in Soybean Sauce)

河虾 时价  
(盐水、红汤、椒盐、油爆)

River Shrimp

(Poached with Salt, in Brown Sauce, Fried with Pepper Salt or in Brown Sauce)

基围虾 时价  
(白灼、红汤、椒盐、美极、蒜蓉蒸)

Prawn

(Poached in Broth or in Brown Sauce, Fried with Pepper Salt or in Brown Sauce, Steamed with Garlic)

鲷鱼 时价

(白汁、红烧、油焗、豉汁蒸)

### Long Snout Cat Fish

(Sautéed in White or Brown Sauce, Baked, Steamed in Soybean Sauce)

鳊鱼 时价

(清蒸、豉汁蒸、松鼠、干烧)

### Mandarin Fish

(Steamed in Traditional Way, in Soybean Sauce, Fried or Sautéed)

多宝鱼 时价

(古法蒸、豉汁蒸)

### Turbot

(Steamed in Traditional Way or in Soybean Sauce)

甲鱼 时价

(清炖、油焗、生爆、红烧)

### Turtle

(Stewed, Baked, Fried or Braised in Brown Sauce)

扇贝王 时价

(豉汁蒸、蒜茸蒸)

### Scallop

(Steamed in in Soybean Sauce or with Garlic)

白鱼 时价

(豆饼蒸、古法蒸)

### White Fish

(Steamed with Bean Cake or in Traditional Way)

白虾 时价

(盐水、秧草烧、油爆)

### White Shrimp

(Poached with Salt, Sautéed with Vegetable, Fried)