

主厨招牌推荐

Chef Signature Recommend

椒麻鲍鱼佐卡露伽鱼子酱 ¥88.00/位 Abalone with Sturgeon Cavier, Green Pepper Sauce(Individual)

黑松露烧鹅皇 ¥178.00/例 Black Truffle Roasted Goose ¥358.00/半只

生煎香茅陈皮鸡 ¥188.00/例

Citrus Lemon Grass Chicken

香草沙姜脆皮乳鸽 ¥88.00/只 Vanilla Roasted Pigeon

招牌三杯银鳕鱼 ¥268.00/例

Signature Trio Sauce Silver Cod

红酒醋香辣汁美果明虾球 ¥188.00/例

Deep Fried Shrimp Ball with Signature Sauce

特色风味酱烤滩羊排(三位起做) ¥78.00/位 Herbs and Spices Lamb Chop(Individual)



招牌黑豚叉烧 Kurobuta Pork Char Siew

¥168.00/例



蜜汁烧脆皮辽参 ¥288.00/位 Crispy Sea Cucumber on Nature Jus(Individual)

















凉菜精选

Starter

低温烧椒深海鲍鱼 ¥88.00/位 Abalone with Peppe(Individual) 擂椒牛油果 ¥88.00/例 Avocado with Chill 爽脆佛手瓜 ¥68.00/例 Soy Pickled Chayote 三文鱼水果沙拉脆筒 ¥138.00/例 Salmon Fruit Salad Crispy Tube 生炝深海甜虾 ¥138.00/例 Deep Borealis in Soy Sauce 茉莉花熏鱼 ¥108.00/例 Jasmine Smoked Fish 新派川香口水鸡 ¥98.00/例 Steamed Chicken with Chili Sauce 老醋青柠海蜇头 ¥98.00/例 Aged Vinegar with Lime Jelly Fish 果味功夫白玉参 ¥58.00/例 Fruit Pickled Radish 鲟鱼籽酱百合包 ¥118.00/**例** Lily Bun with Sturgeon Roe Sauce 风味泡椒罗汉笋 ¥88.00/例 Pickled Pepper and Bamboo Shoot 马家沟香芹冰汁黑松露 ¥68.00/例 Tossed Majiagou'Celery Truffle Sauce 麻酱酸辣茄子 ¥68.00/例 Spicy and Sour Eggplant with Sesame Sauce



鸳鸯樱桃鹅肝 Duo Cherry Foie Gras Bonbon

¥168.00/例

















驰名烧腊•卤味 Cantonese · BBQ

金牌烧味拼盘 Signature BBQ Platter ¥298.00/例

潮式卤味拼盘

¥268.00/例

Marinated Assorted Meat

招牌黑椒香烤鸭 Signature Roasted Black Pepper Duck ¥178.00/半只 ¥368.00/只

澳门烧腩仔 Crispy Pork Belly ¥168.00/例



玻璃脆皮鸡 Roasted Crispy Chicken ¥148.00/半只 ¥288.00/只



















功夫汤羹

功夫鲜松茸炖海螺

Daily Soup(Individual)

Soup

招牌生拆蟹肉海皇酸辣汤 ¥88.00/位

Crab Meat with Sea Cucumber Hot and Sour Soup(Individual)

清炖羊肚菌辽参 ¥268.00/位

 $Double\ Boiled\ Morel\ Soup\ with\ Sea\ Cucumber (Individual)$

Boiled Matsutake Mushroom in Great Conch Soup(Individual)

¥138.00/位

青橄榄唐排炖鲍鱼 ¥98.00/位 Stewed Abalone with Green Olive Ribs(Individual)

羊肚菌花胶炖麻鸭 ¥138.00/位

Stewed Duck with Morel and Fish Maw(Individual)

时日老火例汤 ¥58.00/位



新派佛跳墙 Buddha Jump Over the Wall(Individual)















如有需要可提供无麸质食物 Cluten Free items are available upon request 以上价格均为人民币,需加收16.6%服务费 All prices are in CNY and Subject to 16.6% Service Charge

御品珍肴

Main Course

陆潮富贵三宝 ¥398.00/位

Lu Chao's Trio Treasures (Individual)

新麦扣8头南非糖心鲍 ¥988.00/位

8 Head South African Abalone (Individual)

养生五谷杂粮烩辽参 ¥288.00/位

Braised Sea Cucumber with Multigrain (Individual)

黄焖红腰豆花胶鸡 ¥168.00/位

Braised Chinken and Fish Maw with Red Waist Bean



古方鲍鱼红烧肉 ¥298.00/例 Soy Stewed Pork Belly with Abalone

风范汁烤银鳕鱼 ¥168.00/位

Cod Fish on Signature Sauce (Individual)

黑松露脆瓜香煎澳带 ¥268.00/例

Pan Fried Truffle Scallop with Cucumber

特色黄金椒酱蒸胜瓜澳带 ¥168.00/例

Scallop and Luffa Gourd with Yellow Pepper Sauce

惹味香草烤大虾 ¥368.00/例

Grilled Spicy Giant Prawns

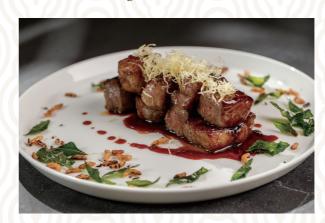
鸡头米芦笋水晶虾仁 ¥238.00/例

Fried Shrimps with Gorgon Fruit and Asparagus



文火慢炖谷饲安格斯 Braised Grain-Fed Angus Beef

¥458.00/例



香煎M5和牛肉眼粒 Pan Fried M5 Waygu Beef Ribeye

¥368.00/例















XO酱云南小瓜鲍鱼柳 ¥198.00/例 Sauteed Zucchini and Abalone Fillet with XO Sauce

古方陈皮茶香小肉排 Fried Pork Chop with Orange Peel

¥178.00/例

¥178.00/例

鲜椒酸汤珍菌捞肚尖 Braised Pork Tripe with Rare Mushrooms

in Sour Soup with Fresh Pepper

特色椒麻小炒肉 Wok fried Pork with Chili ¥108.00/例

wok fried Pork with Chill

果仁青芥明虾球 ¥78.00/位 Wok Fried Wasabi Prawn with Nuts (Individual)

XO干煸海皇银丝煲 Seafood Vermicelli Pot ¥98.00/例

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怀旧鲜果咕噜肉

¥158.00/例

Fruity Sweet and Sour Pork

虾汤海胆豆腐 ¥98.00/例

Sea Urchin Tofu in Shrimp Broth

特色黄金椒酱蒸深海黄鱼 ¥268.00/条

Yellow Croaker with Pepper Sauce

支竹萝卜牛腩煲 ¥198.00/例

Beef Stewed with White Radish

咸鱼肉碎茄子煲 ¥78.00/例

Braised Eggplant with Minced Pork and Salted Fish



酥皮黄金带鱼 Pan Fried Hairtails

¥168.00/例















素食•鲜蔬

Greens

招牌菠菜豆腐 ¥68.00/例 Crispy Spinach Tofu

羊肚菌炒芦笋 ¥88.00/例

Wok Fried Asparagus with Morels

御品常青小炒 ¥88.00/例

Wild Mushroom Lily Bulb and Luffa Gourd

马拉盏酱啫啫江南刀豆 ¥78.00/例

"Jiangnan" Sword Bean with Balacan

松露干煸茭白 ¥88.00/例

Truffle Sauted Water Bamboo

豆豉鲮鱼炒油麦菜 ¥78.00/例

Sauteed Vegetable with Diced Fish and Black Bean Sauce

椒丝腐乳炒罗马生菜 ¥68.00/例

Fermented Beancurd Cooked with Heart of Lettuce

剁椒粉丝蒸娃娃菜 ¥68.00/例

Steamed Baby Cabbage with Chili and Vermicelli

养生百合蒸金瓜 ¥88.00/例

Steamed Pumpkin with Lily

XO酱煸炒土豆丝 ¥68.00/例

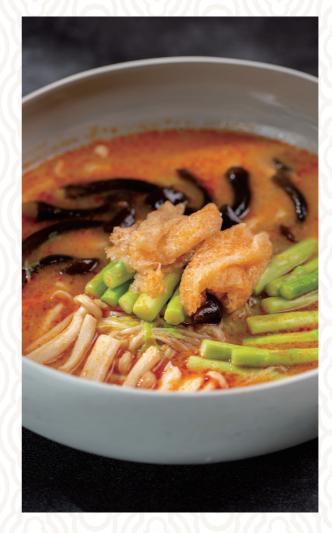
Fried Shredded Potatoes in XO Sauce

时令蔬菜 ¥68.00/例

Seasonal Vegetables

烹饪方法:清炒/上汤/蒜蓉

Cooking Method: Wok Fried / Supreme Soup / Stir Fried with Garlic



虾汤捞四宝菌蔬 ¥88.00/例 Mixed Mushroom with Vegetables in Shrimp Broth



















生猛海鲜

Live Seafood

蓝龙虾 ¥780.00/500g

Blue Lobster

烹饪方法: 上汤焗/松露珍菌焗/避风塘炒/姜葱焗

Cooking Method: Supreme Soup Baked / Truffle Wild Mushroom Baked / Bi Feng Tang Wok Fried / Ginger&Spring Onion Baked



波士顿龙虾 ¥480.00/500g

Boston Lobster

烹饪方法: 上汤焗/松露珍菌焗/避风塘炒/姜葱焗

Cooking Method: Supreme Soup Baked / Truffle Wild Mushroom Baked / Bi Feng Tang Wok Fried / Ginger&Spring Onion Baked



小青龙 ¥680.00/500g

Baby Lobster

烹饪方法: 金银蒜粉丝蒸/黄椒酱蒸/青柠香草烤/风范汁烤

Cooking Method: Steamed Garlic Vermicelli / Yellow Pepper Sauce / Grilled Spicy / Signature Sauce















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多宝鱼 ¥180.00/500g

Turbot

烹饪方法: 黄椒酱蒸 / 惹味鲜椒蒸 / 头抽陈皮香煎 / 清蒸 / 豉汁蒸 / 剁椒蒸

Cooking Method: Yellow Pepper Sauce / Hot and Spicy / Soy with Orange Peel Fried / Steam Soy / Steam Salt Black Bean / Steam Pepper

桂花鱼 ¥200.00/500g

Chinese Perch

烹饪方法: 惹味鲜椒蒸/豉香百合炒/清蒸/水煮/松鼠桂鱼

Cooking Method: Hot and Spicy / Fermented Soya Bean with Lily / Steamed Soy / Filets in Hot Chili Oil / Sweet and Sour Mandarin Fish

珍宝蟹 ¥488.00/500g

Dungeness Crab

烹饪方法: 避风塘炒/姜葱焗/虾汤芙蓉蒸/黑豚肉蒸/香辣炒

Cooking Method: Bi Feng Tang Wok Fried / Ginger&Spring Onion Baked / Prawn Supreme Broth / Steamed Pork Patties / Wok Fried Chili

膏蟹 ¥288.00/500g

Green Mud Crab

烹饪方法: 避风塘炒/姜葱焗/黑豚肉蒸/香辣炒

Cooking Method: Bi Feng Tang Wok Fried / Ginger&Spring Onion Baked / Steamed Pork Patties / Wok Fried Chili

龙鳇鳗 ¥268.00/500g

Locust Dragon Eel

烹饪方法: 豉汁盘龙蒸/火腩双冬烧/头抽陈皮香煎

Cooking Method: Steamed Soy Sauce / Braised with Mushroom and Bamboo / Soy with Orange Peel Fried

蛏子王 ¥368.00/500g

Razor Clam

烹饪方法:姜葱焗/金银蒜粉丝蒸/黄椒酱蒸/香辣炒/XO酱干捞/松露香煎

Cooking Method: Ginger&Spring Onion Baked / Steamed Garlic Vermicelli /

Yellow Pepper Sauce / Wok Fried Chili / Dried Fried with XO Sauce / Pan Fried Truffle

6头鲜鲍鱼 ¥378.00/500g

6 Head Abalone

烹饪方法: 青柠香草汁烤 / 头抽陈皮香煎 / 老陈皮蒸

Cooking Method: Grilled Spicy / Soy with Orange Peel Fried / Steamd with Aged Tangerine Peel

石斑鱼 ¥280.00/500g

Grouper

烹饪方法:清蒸/惹味鲜椒蒸/豉香百合炒/水煮

Cooking Method: Steamed Soy / Hot and Spicy / Fermented Soya Bean with Lily / Filets in Hot Chili Oil

基围虾 ¥358.00/500g

Small-Sized Shrimp

烹饪方法: 白灼/椒盐/蒜茸开边蒸

Cooking Method: Blanch / Spiced Salt / Steamed Garlic









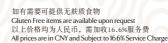


Contains Nuts Contains Alcohol









以下海鲜需提前24小时预订

The Seafood Below Requires 24hours in Advance

澳龙 ¥1680.00/500g

Australian Lobster

烹饪方法: 上汤焗/松露珍菌焗/姜葱焗/虾汤芙蓉

Cooking Method: Supreme Soup Baked / Truffle Wild Mushroom Baked / Ginger&Spring Onion Baked / Prawn Supreme Broth

东星斑 ¥880.00/500g

Leopard Coral Grouper

烹饪方法: 虾汤芙蓉蒸 / 惹味鲜椒 / 豉香百合炒 / 古法云腿蒸 / 清蒸 / 水煮 / 过桥

Cooking Method: Prawn Supreme Broth / Hot and Spicy / Fermented Soya Bean with Lily / Steamed Ham /

Steamed Soy / Filets in Hot Chili Oil / Cross Bridge

帝皇蟹 ¥890.00/500g

King Crab

烹饪方法: 虾汤芙蓉蒸 / 松露香煎

Cooking Method: Prawn Supreme Broth / Pan Fried Truffle

富贵虾 ¥1680.00/500g

Mantis Shrimps

烹饪方法: 金银蒜粉丝蒸/黄椒酱蒸/避风塘炒/椒盐炒/虾汤芙蓉蒸/松露香煎

 $Cooking\ Method: Steamed\ Vermicelli\ with\ Minced\ Garlic\ /\ Yellow\ Pepper\ Sauce\ /\ Bi\ Feng\ Tang\ Wok\ Fried$

Spiced Salt / Prawn Supreme Broth / Truffle Fried

黑金鲍鱼 ¥890.00/500g

Black Gold Abalone

烹饪方法: 过桥 / 松露香煎 / XO酱爆 / 鲜花椒炝拌

Cooking Method: Cross Bridge / Truffle Fried / Fried with XO Sauce / Stir Fried Fresh Pepper

象拔蚌 ¥780.00/500g

Geoduck

烹饪方法: 过桥 / XO酱干捞 / 萝卜丝酸汤煮

Cooking Method: Cross Bridge / XO Sauce Dry Fishing / Boiled Shredded Radish in Sour Soup

















主食精选 Noodles & Rice

葱油黑叉烧捞生面 ¥58.00/位 Dried Tossed Noodles with Spring Onion and "Cha Siew" (Individual)

招牌鱼汤面 ¥58.00/位 Signature Noodles in Fish Soup (Individual)

干炒牛河 Wok Fried Beef "Hor Fan" ¥108.00/位

金牌海鲜杂粮炒饭 ¥138.00/位 Seafood with Mixed Grains

黑松露和牛炒饭 Black Truffle and Beef Fried Rice

江南阳春面 ¥28.00/位 Noodles in Superior Soup (Individual)



鲍鱼捞杂粮饭 Abalone with Mixed Grains (Individual)





















点心精选 Dim Sum

龙虾汤金鱼饺 ¥88.00/位 Gold Fish Dumpling in Lobster Broth (Individual)

松露虾饺皇 ¥88.00/份 Truffle Shrimp Dumpling

潮式蒸粉果 ¥78.00/份

Steamed "Teo Chew" Dumpling

飘香猫山王榴莲酥 ¥88.00/份

Musang King Durian Pastry

鲍鱼天鹅酥 ¥98.00/份

Abalone "Swan" Puff



黑蒜带子烧卖皇 Emperor Scallop "Siew Mai"

¥88.00/份



手提和牛酥 Wagyu Beef Pastry

¥88.00/份















甜品·糖水

Sweet

玫瑰山药糕 ¥58.00/位 Rose Yam Cake (Individual)

秘制龟苓膏 ¥58.00/位

Herbal Jelly (Individual)

粟米香芒布丁 ¥68.00/位

Corn Mango Pudding (Individual)

金桔姜汁炖奶 ¥68.00/位

Stewed Milk with Kumquat Ginger

养生百合皇 ¥58.00/位

Lily Bulbs (Individual)

老陈皮红豆沙 ¥58.00/位

Tangerine Red Bean Soup (Individual)

原只杏仁银耳炖雪梨 ¥78.00/位

Stewed Pear with Almond Tremella (Individual)

冰花椰汁炖燕窝 ¥398.00/位

Stewed Cubilose with Coconut (Individual)



原只木瓜杏汁炖雪蛤 ¥188.00/位 Double-Boiled Papaya Hasma with Almond (Individual)



杨枝甘露冰淇淋 ¥68.00/位 Mango Sago Pomelo with Ice Cream (Individual)















