

穿越大江南北

CHINESE DISCOVERIES

古法蒸多宝鱼	Steamed turbot fish with shiitake mushroom and pork	456
避风塘炒和乐蟹	Wok fried Hainanese Hele crab with garlic	268
咖喱和乐蟹	 Wok fried Hainanese Hele crab with curry	268
蒜蓉粉丝蒸小象拔蚌	Steamed geo duck clam with garlic and glass noodle	168
秋葵野生鸡蛋炒虾仁	Sautéed king prawns with okra and egg	168
海南斋菜煲	Hainanese vegetarian clay pot	88
榄菜干煸藕片	Wok fried sliced lotus root with preserved vegetable	88
金银蒜炒地瓜叶	Sautéed sweet potato leaves with garlic	88
杞子高汤浸时蔬	Poached seasonal vegetables with superior broth and Chinese wolfberry	88
豆豉鲮鱼炒空心菜	Wok fried water spinach with dace and black bean sauce	88

前菜

TASTING PLATES

香辣海蜇头	Spicy jelly fish	118
宫廷芥末莴笋	 Marinated celtuce with wasabi	68
五香金钱腱	Sliced beef shank	98
糖醋小肉排	Braised sweet and sour pork ribs	98
金华加积鸭	Poached Jiaji duck with Jinhua ham	148
贵妃文昌鸡	Poached Wenchang chicken with ginger sauce	238 whole, 128 half
四川口水鸡	 Sichuan style poached chicken with spicy sauce	88
上海熏鱼	Shanghainese smoked fish	98
陈醋云耳	Marinated black fungus with aged vinegar	68
麻辣藕片	Spicy lotus roots	68

广式烧味

BARBEQUE

北京烤鸭	Roasted Beijing duck	328 whole, 178 half
化皮有米乳猪	 Roasted suckling pig with fried glutinous rice	168
蜜汁叉烧	Barbequed pork, glazed with honey	128
脆皮乳鸽	Crispy young pigeon	88-1 piece
脆皮炸鸡	Deep fried crispy chicken	238 whole, 128 half
五香烧腩仔	Crispy pork belly with spiced salt	98

汤羹

SOUP

海皇酸辣汤

Seafood hot and sour soup

88/位/per person

骨胶原海皇汤

 Braised seafood soup

138/位/per person

云吞鸡肉汤

Chicken soup with pork wonton

88/位/per person

蟹肉冬茸羹

Crab soup with minced wax gourd

88/位/per person

韭黄瑶柱羹

Scallop soup with yellow chives

88/位/per person

高汤

DOUBLE BOILED

菜胆云腿炖辽参

Sea cucumber with Jinhua ham and baby cabbage

368/位/per person

菜胆北菇炖花胶

 Fish maw with shiitake mushroom and baby cabbage

368/位/per person

玉竹云耳炖鸽子

Pigeon with black fungus

138/位/per person

淮杞炖螺头

 Fresh conch with Chinese wolfberry

168/位/per person

Chef Wong's signature  黄师傅推荐

prices are in RMB and are subject to 15% service charge.

以上价格均以人民币计算，另加收 15% 服务费。

燕窝，鲍鱼，辽参

BIRD'S NEST , ABALONE, SEA CUCUMBER

高汤鸡蓉烩官燕	Braised superior bird's nest soup with minced chicken	688
红烧蟹肉烩官燕	Braised superior bird's nest soup with Hele crab	688
花胶扒官燕	 Braised superior bird's nest and fish maw	688
鲍汁辽参扣花胶	Braised sea cucumber and fish maw with abalone gravy	488
百花煎酿辽参	 Pan fried sea cucumber with shrimp paste	288
金汤烩辽参或者花胶	 Stew sea cucumber or fish maw with pumpkin sauce (choose one)	288
原只汤鲍鱼	Braised abalone with abalone gravy	488
蜜豆黄耳炒鲜鲍鱼	Stir fried abalone with sweetened bean and yellow fungus	228

生猛海鲜 (时价)

LIVE SEAFOOD (market price)

澳洲龙虾/本地龙虾

Australian lobster / Hainan rock lobster

芝士焗

Baked with cheese

蒜茸蒸

Steamed with garlic

姜葱炒

Sautéed with ginger and spring onion

新加坡黑胡椒炒



Singaporean style-black pepper sauce

生游水基围虾

Shrimp

黄金蛋黄炒



Wok fried with salted egg and butter

白灼

Poached with soy sauce

蒜茸蒸

Steamed with garlic

头抽香煎

Deep fried with dark soy sauce

椒盐

Wok fried with spiced salt

海南白胡椒



Wok fried with Hainan white pepper

海南特色和乐膏蟹/肉蟹/花蟹

Hainan Hele roe crab / mud crab / spotted sea crab

咖喱蟹



Wok fried with curry sauce

黄金蛋黄炒

Wok fried with salted egg and butter

姜葱炒

Wok fried with ginger and spring onion

清蒸

Steamed, red zhejiang vinegar

避风塘

Wok fried with garlic

金砖银丝霸皇蟹

Wok fried with turnip cake, glass noodle and minced black pepper

Chef Wong's signature  黄师傅推荐

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特色芒果螺

Mango clams

日本清酒黑椒煮		<i>Boiled with Japanese sake and black pepper</i>
豆豉炒		<i>Wok fried with black bean paste</i>
XO 酱炒		<i>Wok fried with XO sauce</i>
白灼		<i>Poached with soy sauce</i>
雪菜粉丝浸		<i>Boiled with pickled cabbage and glass noodle broth</i>
花雕芙蓉蒸		<i>Steamed with yellow wine and egg</i>

东星斑, 老虎斑

Coral grouper, Tiger grouper

石斑, 多宝鱼, 白鲳鱼

Black Sea grouper, Turbot, Pomfret

清蒸		<i>Steamed whole fish with soy sauce</i>
炒球		<i>Wok fried fish fillet</i>
美极煎		<i>Pan fried whole fish with dark soy sauce</i>
古法蒸		<i>Steamed whole fish with shitake mushroom and pork</i>
古法生扣		<i>Braised whole fish with pork and bamboo shoots</i>

鱼和海鲜

FISH AND SEAFOOD

芦笋黑松露炒斑球	 Wok fried grouper fillet with asparagus and truffle paste	488
啫啫斑件煲	Wok fried grouper with leek, garlic and pepper	488
金蒜榨菜蒸鲳鱼球	Steamed pomfret fillet with garlic and pickled kale	328
咕嚕虾球	Wok fried shelled prawns with sweet and sour sauce	238
川椒虾	Stir fried shelled prawns with Sichuan chili and pepper	238
芦笋黑松露炒带子	 Sautéed fresh scallops with asparagus and truffle paste	288

家禽和肉类

POULTRY AND MEAT

脆皮极级牛腩	 Crispy beef brisket	238
杭椒炒牛肉	Wok fried beef with Hangzhou chili pepper	148
宫保鸡丁	Wok fried chicken with peanuts and mushroom	128
啫啫三杯鸡	Wok fried chicken with leek, garlic and pepper	128
乐山辣子鸡	Leshan style wok fried chicken with dried chili	128
南乳蜂蜜鸡	Deep fried chicken with honey, Chinese yam and preserved bean curd sauce	128
原只东山羊腿煲	 Dongshan lamb leg, bamboo shoots and preserved bean curd	138
话梅猪手	 Braised trotter with plum	188
梅菜蒸肉饼	Steamed minced pork with preserved vegetable	108
青灯笼椒炒肉丝	Wok fried shredded pork with green pepper	108

豆腐，鸡蛋和蔬菜

BEAN CURD, EGG AND VEGETABLES

纸窝海皇麻婆豆腐	Braised spicy tofu with shrimp cooked in paper	108
冬菇红烧豆腐	Braised bean curd with mushroom	88
凉瓜肉碎煎蛋	Fried egg with bitter melon and minced pork	88
鱼香茄子煲	Simmered eggplant pot with shredded pork	88
榄菜蒜蓉四角豆	Stir fried Hainan square beans with garlic	88
醋溜辣土豆丝	Wok fried shredded potato with Sichuan pepper and aged vinegar	78
虫草花鸡汤娃娃菜	Poached baby cabbage with chicken broth and fresh cordyceps flowers	88
豆酱肉末西兰花	Wok fried broccoli with minced pork and brown bean sauce	88
金银蛋浸菠菜	Poached young spinach with preserved egg and duck egg	78
银杏云耳炒山药	 Stir fried yam with black fungus and ginkgo biloba	88
避风塘茄子	 Stir fried eggplant with garlic	88
翠塘豆腐	Steamed egg white with abalone gravy, minced chicken and vegetables	88

粉面饭

RICE AND NOODLES

幸福长寿汤伊面	E fu noodle soup with Cantonese greens and fried egg	88
干炒牛肉河粉	Fried rice noodles with sliced beef and bean sprout	98
星洲炒米粉	Singaporean style wok fried rice noodles with barbecued pork and prawn	128
日式海鲜炒乌冬	Japanese style braised udon noodles with prawn, scallop and squid	118
扬州炒饭	Yang Zhou style fried rice with shrimp and barbecued pork	128
香辣鸭肉瑶柱炒饭	 Fried rice with spicy duck and dried scallop	128
上汤大虾煎米粉	 Pan fried rice noodles with chicken broth and king prawn	198
雪菜肉碎汤米粉, 伊面或河粉	Noodle soup with preserved vegetable and minced pork choose one from vermicelli, e fu noodle or rice noodle	48/位/per person

甜品

DESSERT

桃胶蛋白炖燕窝	 Double boiled superior bird's nest with peach gum and egg white	598
杏汁炖燕窝	Double boiled superior bird's nest with almond milk	398
莲子红豆沙	Sweetened red bean and lotus seed soup	48
芒果雪媚娘	Snow skin dumpling with cream and mango	48-3 pieces
金屋藏娇	Deep fried glutinous rice ball with coconut milk	58-3 pieces
杨枝甘露	Chilled mango sago cream with pomelo	48
海南清补凉	 Sam Bo Luong Hainan special coconut soup	48
海南时令水果盘	Sliced Hainan fruits	68
三色冻糕	Three coloured glutinous rice cake	48
杏仁茶	 Almond tea	48

飘逸

PIAO YI - SET MENU

RMB 1888 per person / 人民币 1888 每位 (最少 2 位 minimum of 2 guests)

倚洋招牌菜

化皮有米乳猪

蟹肉燕窝羹

原只汤鲍鱼扒辽参

金银蒜蓉蒸龙虾

蒜片煎牛柳粒

珊瑚石斑球

瑶柱扒时蔬

黑松露带子炒饭

天鹅酥

Yi Yang Signature Dishes

Roasted suckling pig with fried glutinous rice

Braised bird's nest with crab meat

Braised abalone and sea cucumber with superior broth

Steamed Hainan baby lobster with minced garlic sauce

Pan fried beef fillet with garlic

Steamed grouper with egg white

Braised baby cabbage with dried scallop in superior broth

Fried rice with scallop and truffle

Fried goose and radish dumpling

濛雨

MENG YU - SET MENU

RMB 888 per person / 人民币 888 每位 (最少 2 位 minimum of 2 guests)

贵妃文昌鸡拼麻香什菌	Poached Wenchang chicken and spicy assorted mushroom
蟹肉海皇羹	Braised seafood soup
三杯石斑球煲	Wok fried grouper fillet with leek, garlic and pepper
北菇扣辽参	Stew sea cucumber with shiitake mushroom
脆皮炸牛腩	Crispy beef brisket
蒜蓉粉丝蒸小象拔蚌	Steamed Hainan geo duck clam with garlic and glass noodle
清炒四角豆	Stir fried Hainan beans
金菇瑶柱炆伊面	Braised e fu noodles with dried scallop and mushroom
杨枝甘露	Chilled mango sago cream with pomelo