



前菜

APPETIZER

“潮粤之味，融合贯通”。美食从精致、融合、创新、开胃的前菜慢慢拉开序幕。
Our exquisite and innovative fusion-style appetizer set the stage for a culinary journey through the flavors of Chiu Chou and Guangdong, reflecting traditional dining etiquette.

Appetizer

前菜

	价格 price
潮式冻红毛蟹 Chilled Red Hair Crab, Chaozhou Style	2,680 只/whole
远年太雕醉溏心富贵虾  Chilled Marinated Mantis Prawn, Vintage Hua Diao Wine	1,380 只/whole
潮汕36个月老鹅头  Braised 3 years old Goose Head, Supreme Chaozhou Sauce	880 半只/half
潮式午笋鱼饭 Chilled Ma You, Chaozhou Style	288 份/portion
红油南澳大鱿鱼   Chilled Giant Squid, Spicy Garlic Chili Oil	388 份/portion
美味炆拌鲜鲍  Chilled Abalone, Spicy Dressing	198 份/portion
潮汕卤水鹅肝 Chilled Goose Liver, Chaozhou Supreme Marinade	198 份/portion



招牌菜
Signature Dish



素食
Vegetarian



含辣椒
Spicy



含坚果
Nuts

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费

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Appetizer

前菜

	价格 price
脱骨卤水鹅掌 Chilled Goose Web, Chaozhou Supreme Marinade	288 份/portion
鱼籽酱花胶冻 Chilled Fish Maw Terrine, Caviar	288 份/portion
葱油鲜拌螺片 Tossed Sliced Sea Conch, Spring Onion Vinaigrette	288 份/portion
川味汁酱牛腱   Chilled and Marinated Beef Shin, Sichuan Spicy Dressing	188 份/portion
单枞熏银鳕鱼  Smoked Cod fillet, Dancong Tea	228 份/portion
爽口章丘鲍芹  Chilled Shandong Celery Salad, Light Garlic Dressing	128 份/portion
胭脂樱桃萝卜  Chilled Pickled Mini Radish	98 份/portion


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前菜

椒香牛肝菌  

Chilled and Marinated Porcini, Chili Dressing


价格
price

128 份/portion

椒麻茴香根  

Chilled Fresh Fennel Bulb, Sichuan Spicy Dressing

98 份/portion

海胆白玉菱笋 

Chilled Water Bamboo Shoot, Sea Urchin

98 份/portion



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烧味

CANTONESE BARBECUE

Cantonese Barbecue

烧味

	价格 price
八宝松露有米猪 (需提前2天预定) Roasted Suckling Pig, Eight-Treasure Sticky Rice, Truffle Please Allow us 2 Days Preparation for this Specialty	888 半只/half 1,688 只/whole
化皮乳猪件  Authentic Cantonese Crispy Suckling Pig 配鱼子酱 30g With Caviar 30g	288 份/portion 488 份/portion
玫瑰明炉黑豚叉烧 Caramelised Superior Pork Char Siu	288 份/portion
深井烧鹅 Authentic Hong Kong Roasted Goose	288 份/portion
辉师傅招牌红烧乳鸽  Chef Fei's Signature Deep-fried Pigeon	108 只/whole
白切葵香鸡  Broth-poached Cantonese Free Ranch Chicken	498 半只/half 988 只/whole


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主菜

MAIN COURSE

潮粵精品，多出自炖、蒸、炸、焗、扣、烧等传统烹调技艺。主厨以丰富的经验及创新独特的技法，如鸡汁焗、清焗、豆酱煮、焗、碳烤、砂灼等，为饕餮食客呈现“鲜而不淡，清奢有味”的潮粵佳饌。

Chiu Chou and Cantonese delicacies feature a range of cooking techniques including stewing, steaming, frying, braising, simmering, and roasting. Our chef, drawing on years of experience, employs unique and innovative methods such as chicken broth braising, clear simmering, soybean paste cooking, baking, and charcoal grilling. This approach ensures our dishes are "fresh but not bland, luxurious yet flavorful," presenting a decadent yet sophisticated dining experience for our guests.

Main Course

主菜

	价格/位 price/per person
鸡汁烩花胶 Braised Superior Fish Maw, Chicken Bouillon	780 位/person
脆炸花胶  Crispy Deep-fried Fish Maw	580 位/person
脆皮海参 Crispy Deep-fried Sea Cucumber	398 位/person
荔浦芋头焖海参  Braised Sea Cucumber, Taro	398 位/person
蚝皇扣十头溏心鲍 Braised Black Abalone, Supreme Oyster Bouillon (10 Head Grade)	1,480 位/person
蚝皇扣十四头溏心鲍 Braised Black Abalone, Supreme Oyster Bouillon (14 Head Grade)	788 位/person
炭烧南澳小响螺 Charcoal Roasted South China Whole Sea Conch	488 位/person



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Main Course

主菜

	价格/位 price/per person
黑醋汁脆皮M9和牛 	580 位/person
Crispy Wok-fried M9 Wagyu, Balsamic Glaze	
鸡汤秒灼象拔蚌 	588 位/person
Blanched Geoduck Clam, Chicken Broth	
潮式豆酱煮鹦哥鱼	188 位/person
Stewed Parrot Fish, Chaozhou Bean Paste	
潮式堂炒花胶	480 位/person
Wok-fried Fish Maw, Chaozhou Style	
潮式梅汁煮午笋鱼 	188 位/person
Braised Ma You, Chaozhou Plum Sauce	
金黄脆葱炸生蚝	188 位/person
Deep-fried Oyster, Crispy Shallot	
南亚风味蓝龙虾  	288 位/person
Wok-fried Blue Lobster, Homemade Curry Sauce	
凤凰茶老酒东坡肉	128 位/person
Braised Pork Belly, Vintage Yellow Wine, Dancong Tea	


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汤羹

SOUP

广府饮食习惯“汤品”必不可少，种类多样，煲三炖四的传统家喻户晓。

In Cantonese food culture, a meal is not complete without a bowl of soup.

Soups come in various types, following the well-known guideline:

"four hours for double-boiled soups and three for slow-boiled."

Soup

汤羹

远年陈皮红树林老鸭花胶汤 (需提前一天预定)

Authentic Cantonese Fish Maw, Free Ranch Duck, Aged Tangerine Peel
Please Allow us 1 Day Preparation for this Specialty

价格/位
price/per person

580 位/person

2,880 鼎/pot (4-6 person)

金不换干贝海螺汤

Sea Conch, Conpoy, Thai Basil

228 位/person

头水紫菜冲浪象拔蚌

Geoduck Clam, Chaozhou Laver

288 位/person

蟹肉鹦哥鱼羹

Parrot Fish Broth, Fresh Mud Carb Meat

188 位/person

咸柠檬老羌茜炖猪肉

Double Boiled Pork Bouillon, Pickled Lemon, Coriander

158 位/person

时令菌皇汤

Double Boiled Mushroom Soup

158 位/person



招牌菜
Signature Dish



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Vegetarian



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Spicy



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传统粤菜取百家之长，用料精巧，善于火烹，讲究锅气。
烹调技艺创新独特，让美拉德反应完美呈现。

Traditional Cantonese cuisine blends the finest techniques from various culinary traditions, using meticulously selected ingredients. Renowned for its masterful use of heat and diverse cooking methods, it emphasizes "wok hei," ensuring the Maillard reaction is perfectly executed.

HOT DISH
热菜

Hot Dish

热菜

	价格 price
豉蒜金不换炒蓝龙虾 	1,280 例/portion
Stir-fried Blue Lobster, Garlic, Preserved Black Bean, Thai Basil	
潮州菜脯剁肉饼蒸松叶蟹	980 例/portion
Steamed Matsubagani, Hand Chopped Pork Belly, Pickled Radish	
黑胡椒焗肉蟹皇  	1,180 例/portion
Wok-baked Jumbo Mud Crab, Black Pepper	
煎烹椒麻和牛粒 	588 例/portion
Wok-fried Wagyu Beef Cube, Sichuan Pepper	
砂锅蒜蓉牛油焗琵琶虾	580 例/portion
Wok-baked Slipper Lobster, Garlic Butter	
风味黄焖甲鱼  	488 例/portion
Braised Turtle, Supreme Yellow Wine Sauce	
潮州酸菜雪花牛肉	488 例/portion
Blanched Marble Beef Slices Chaozhou Pickled Brassica	
麻婆海参  	488 例/portion
Sichuan Spicy Sea Cucumber	


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Hot Dish

热菜

	价格 price
砂锅普宁豆酱焗鸡 Wok-baked Chicken, Puning Bean Paste	398 例/portion
番茄酸汤煮北海蚌仔 Wok-stewed Mini Geoduck Clam, Fermented Tomato Broth	388 例/portion
砂锅年糕烧鳗鱼 Roasted Eel, Rice Cake	388 例/portion
酸萝卜水晶粉烧竹蛭  Stewed Razor Clam, Pickled Radish, Glass Noodle	388 例/portion
XO酱百合炒花枝  Stir-fried Cuttlefish, Lily Bulb, XO Sauce	388 例/portion
三杯煎焗花竹虾  Wok-fried Kuruma Prawn, Superior Soy Sauce, Rice Wine	388 例/portion
海胆烧豆腐 Braised Tofu, Sea Urchin	288 例/portion
凤凰茶老酒东坡肉 Braised Pork Belly, Vintage Yellow Wine, Dancong Tea	288 例/portion



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揭阳私房炸粿肉  Deep-fried Pork Strip, Chef's Private Recipe	198 例/portion
豉蒜爆牛肝菌 Stir-fried Yunnan Porcini, Garlic and Black Bean Sauce	128 例/portion
豆酱金不换烧潮州青茄 Roasted Green Eggplant, Thai Basil, Bean Paste	128 例/portion
丝瓜黄芽菜叶烧腐皮 Braised Bean Curd Skin, Luffa Gourd and Mini Long Cabbage	128 例/portion
鸡汁糯米山药 Braised Mountain Yam, Chicken Broth	128 例/portion
潮州鱼丸春菜煲 Stewed Fish Dumpling, Cantonese Brassica	128 例/portion
时令蔬菜  Seasonal Vegetable 生炒、豆酱炒、高汤 Stir-fried, Stir-fried with Bean Paste, Poached in Broth	110 例/portion



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餐桌上的每一口都充满了海新的鲜美与广府文化的韵味，让您奢享大自然的馈赠。
Each bite at the table is filled with freshness and aroma of seafood and the richness of Cantonese culture, allowing our guests to relish the bounty of nature.

檐庭 Yan Garden
by Canton

SEAFOOD
海鲜

Seafood

海鲜

	价格 price
老鼠斑仔 Humpback Grouper 刨葱陈皮清蒸 - Steamed, Spring Onion, Aged Tangerine Peel	580 条/piece
东星斑仔 Spotted Grouper 刨葱清蒸 - Steamed, Spring Onion 梅汁煮 - Braised, Plum Sauce 豆酱煮 - Stewed, Preserved Bean Paste	580 条/piece
红瓜子斑 Red Grouper 潮汕梅汁煮 - Braised Chaozhou Plum Sauce 刨葱清蒸 - Steamed, Spring Onion 豆酱煮 - Stewed, Preserved Bean Paste	1,880 500g
青衣 Parrot Fish 黄椒酱蒸  - Steamed, Yellow Pepper 刨葱清蒸 - Steamed, Spring Onion 梅汁煮 - Braised, Plum Sauce 豆酱煮 - Stewed, Preserved Bean Paste	1,280 500g



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Seafood

海鲜

石头鱼

Stone Fish

- 堂做5J火腿鸡蛋炒 - Stir-fried, 5J Ham, Cage Free Egg
- 潮汕咸菜煮 - Stewed, Pickled Brassica

价格
price

860 500g

象拔蚌

Geoduck Clam

- 金不换煮 - Braised, Thai Basil
- 头水紫菜堂灼 - Blanched, Chaozhou Laver
- 鸡油秒灼 - Blast-blanched, Chicken Fat

980 500g

澳洲龙虾

Australian Lobster

- 上汤焗煎两面黄底 - Wok-baked, Crispy Noodle
- 金不换潮汕咸菜煮 - Braised, Thai Basil, Pickled Brassica

1,680 500g

南澳大响螺

South China Giant Sea Conch

- 鸡油堂灼 - Blast-blanched, Chicken Fat
- 原只古法炭烧 - Charcoal Grilled
- 金不换梅汁煮 - Boiled, Thai Basil, Plum Sauce

1,580 500g



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Seafood

海鲜

蓝龙虾

Blue Lobster

豉蒜金不换炒

麻婆豆腐烧 

- Stir-fried, Garlic, Preserved Black Bean, Thai Basil

- Braised, Sichuan Spicy Tofu

价格
price

650 500g

松叶蟹

Matsubagani

两吃: 煎焗蟹腿, 煎蟹饼

潮汕菜脯剝肉饼蒸

- Duo Service, Wok baked/ Pan-fried Crab Patty

- Steamed, Hand-chopped Pork Belly, Preserved Radish

380 500g

肉蟹皇

Jumbo Mud Crab

潮汕菜脯剝肉饼蒸

避风塘炒 

- Steamed, Hand-chopped Pork Belly, Preserved Radish

- Wok-fried, Hong Kong Style, Spicy with Garlic

580 500g

花竹虾

Kuruma Prawn

白灼、美极、椒盐

- Blanched, Stir-fried with Supreme Soy Sauce,

Deep-fried with Spicy Salt

1,480 500g



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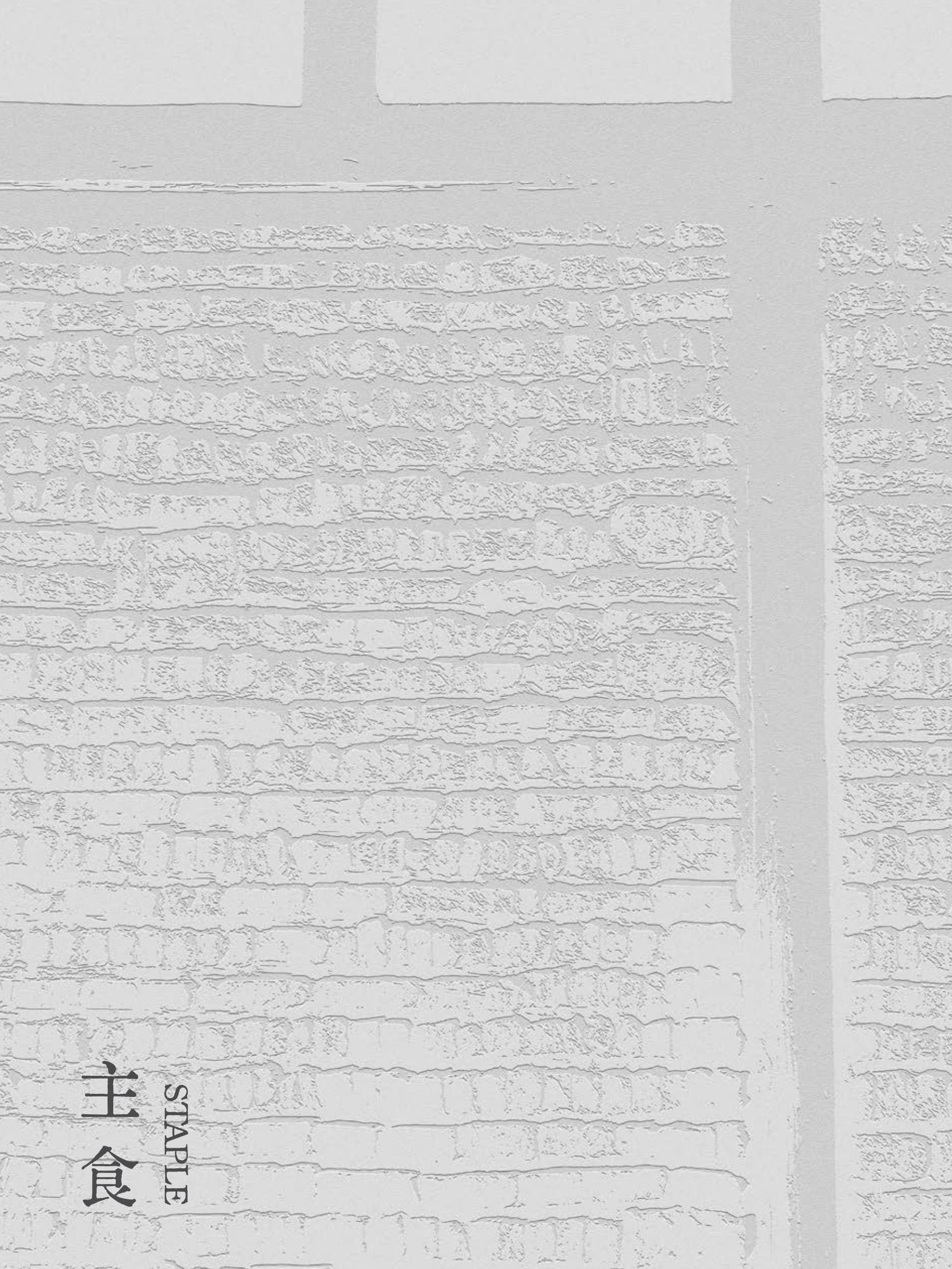


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主
食

STAPLE

Staple

主食

XO酱菜脯海鲜炒饭

Stir-fried Jasmine Rice, Seafood, XO Sauce, Pickle

价格
price

288 例/portion

潮汕沙茶雪花牛肉炒粿条

Authentic Stir-fried Rice Noodle, Marble Beef, Sha Cha Sauce

288 位/person

雪菜稻庭面

Udon, Preserved Vegetable, Chicken Broth

88 位/person

潮汕老菜脯粥

Chaozhou Classic Congee, Pickled Radish, Pork

68 位/person

清汤阳春面

Shanghainese Noodle, Chicken Broth

68 位/person



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点心

DIM SUM

广式“叹”茶，一盅两件，尽显广府生活态度与文化特色。一盏清茶，创意美点，品味老广的生活情致。

The tradition of Tan Cha, or enjoying tea, originating from a century-old Cantonese culinary culture, begins with "one bowl with two pieces" at morning tea. Just as the Cantonese have a meticulous demand for fine tea brewed with mountain spring water, we are equally dedicated to crafting exquisite and innovative dim sum.

Dim Sum

点心

	价格 price
原只鲍鱼酥 Puff Pastry, Abalone, Pork	188 份/portion
檐庭龙虾饺  Lobster Dumpling, Yan Garden Signature	128 份/portion
酥皮和牛挞  Chinese Style Vol au Vent, Wagyu Beef	128 份/portion
黑椒鹅肝烧饼   Chinese Royal Pastry, Foie Gras, Pork, Black Pepper	128 份/portion
金网海胆锅贴 Pan-fried Pork Dumpling, Sea Urchin	98 份/portion
脆皮萨琪玛   Sweet Pastry Cube, Crispy Crepe	88 份/portion



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Dim Sum

点心

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潮式粉果  Steamed Classic Chaozhou Dumpling	68 份/portion
古法叉烧酥  Baked Classic BBQ Pork Puff Pastry	88 份/portion
天鹅榴莲酥 Baked Durian Puff Pastry	68 份/portion
咸柑橘绿豆糕  Steamed Mung Bean Pastry Cake, Salted Kumquat	68 份/portion
酱皇蒸凤爪 Steamed Classic Chicken Feet, Supreme Black Bean Sauce	68 份/portion
松茸鲜肉灌汤包 Steamed Jumbo Soup Dumpling, Pork, Matsutake	48 位/person



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甜品
DESSERT



Dessert

甜品

燕窝莲子露

Warm Lotus Seed Cream, Bird's Nest

价格/位
price/per person

398 位/person

潮汕老香黄雪芭

Chaozhou Bergamot Sorbet

88 位/person

锦鲤戏燕

Chilled Mango Sago Cream, Bird's Nest

168 位/person

远年陈皮红豆沙

Classic Cantonese Sweet Bean Soup, Red Bean

Aged Tangerine Peel

58 位/person



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主厨套餐

CHEF'S RECOMMENDATION SET MENU

Gourmet Dinning Set Menu

by Yan Garden

APPETIZER

Chilled Goose Web, Supreme Marinade
Chilled Sliced Sea Conch, Spring Onion Oil
Chilled Pickled Mini Radish
Chilled Shandong Celery Salad, Light Garlic Dressing

SOUP

Superior Parrot Fish Broth, Fresh Crab Meat

MAIN COURSE

Crispy Deep-fried Sea Cucumber
Braised Spotted Grouper, Preserved Bean Paste
Duo BBQ Delicacies, Suckling Pig, Pork Char Siu

VEGETABLE

Braised Mountain Yam, Chicken Broth
Stir-fried Seasonal Vegetable

STAPLE

Shanghainese Noodle, Chicken Broth

DESSERT

Warm Sweet Red Bean Soup, Aged Tangerine Peel,
Chinese Royal Pastry, Foie Gras, Pork, Black Pepper

CNY 1,280
per person

檐庭雅膳套餐

前菜

脱骨卤水鹅掌
葱油炆拌螺片
胭脂樱桃萝卜
爽口章丘鲍芹

汤羹

鲜蟹肉鹦哥鱼羹

主菜

脆皮海参
豆酱煮东星斑
化皮乳猪拼叉烧

时令菌蔬

鸡汁糯米山药
生炒时蔬

主食

清汤阳春面

甜品

远年陈皮红豆沙拼黑椒鹅肝烧饼

1,280 元
每位

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费

Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Finest Dinning Set Menu

by Yan Garden

APPETIZER

Authentic Cantonese Crispy Suckling Pig
Chilled Goose Liver, Chaozhou Supreme Marinade
Chilled Porcini, Spicy Sichuan Dressing
Chilled Water Bamboo Shoot, Sea Urchin

SOUP

Geoduck Clam Broth, Chaozhou Laver

MAIN COURSE

Crispy Deep-fried Fish Maw
Braised Parrot Fish, Chaozhou Plum Sauce
Wok-fried Wagyu Beef Cube, Sichuan Pepper

VEGETABLE

Braised Bean Curd Skin, Luffa Gourd and Mini Long Cabbage
Roasted Ivory Eggplant, Thai Basil, Bean Paste

STAPLE

Authentic Chaozhou Congee, Pork and Pickled Radish

DESSERT

Chilled Mango Sago Cream with Bird's Nest,
Steamed Mung Bean Pastry Cake with Salted Kumquat

CNY 1,680
per person

檐庭至臻套餐

前菜

化皮乳猪件
潮汕卤水鹅肝
椒香牛肝菌
海胆白玉菱笋

汤羹

头水紫菜冲浪象拔蚌

主菜

脆炸花胶
潮汕梅汁煮鹦哥鱼
煎烹椒麻和牛粒

时令菌蔬

丝瓜黄芽菜叶烧腐竹
金不换豆酱烧象牙茄子

主食

老菜脯潮州粥

甜品

锦鲤戏燕拼咸柑橘绿豆糕

1,680 元
每位

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Luxurious Dinning Set Menu

by Yan Garden

APPETIZER

Dancong Tea Smoked Cod Fillet
Caramelised Pork Char Siu, Honey Glaze
Deep-fried Pork Strip, Chef's Private Recipe
Marinated Cherry Radish, Rose Vinegar

SOUP

Sea Conch Broth, Conpoy, Thai Basil

MAIN COURSE

Braised Black Abalone, Supreme Oyster Bouillon (14 Head Grade)
Wok-fried M9 Wagyu Beef, Balsamic Glaze
Braised Ma You, Preserved Bean Paste
Braised Blue Lobster, Homemade Curry Sauce

VEGETABLE

Stir-fried Yunnan Porcini, Garlic and Black Bean Sauce
Stewed Fish Dumpling, Cantonese Brassica

STAPLE

Udon, Preserved Vegetable, Chicken Broth

DESSERT

Sweet Lotus Seed Broth, Bird's Nest,
Pork Char Siu Puff Pastry

CNY 1,980
per person

檐庭尊享套餐

前菜

单枞烟熏银鳕鱼
玫瑰明炉黑豚叉烧
揭阳私房炸粿肉
胭脂樱桃萝卜

汤羹

金不换干贝海螺汤

主菜

蚝皇扣溏心鲍鱼
黑醋汁M9和牛
豆酱煮午笋鱼
南亚风味蓝龙虾

时令菌蔬

豉蒜爆牛肝菌
潮汕鱼丸春菜煲

主食

雪菜稻庭面

甜品

燕窝莲子羹拼古法叉烧酥

1,980 元
每位

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