黄景军 顾问主厨 **江—由辉师傅主理**

2024年

第六年蝉联广州米其林指南米其林二星殊荣

In 2024

Awarded Two MICHELIN Stars for the sixth consecutive year in The MICHELIN Guide Guangzhou.

辉师傅特别推介 CHEF FEI'S RECOMMENDATIONS

鱼子酱蜂巢九肚鱼

298 份/portion

Deep-fried Bombay duck fish with caviar

冲浪头水紫菜象拔蚌汤

328位/person

Geoduck and seaweed broth

白切葵香鸡

490 半只/half

Poached Kuixiang chicken

980 只 /whole

风味炒花胶

368 位/person

Stir-fried fish maw with bean sprout and basil

斯里兰卡肉蟹皇

挂牌价

Wok-fried mud crab, black pepper sauce

Market price

炭烧南澳大响螺

挂牌价

Grilled Australian sea whelk

Market price

鸡汤秒灼厚切加拿大象拨蚌

挂牌价

Blanched Canadian geoduck in chicken broth

Market price

飘香醉鲥鱼

880 半条/half

Steamed hilsa herring with Huadiao wine

煎烹椒麻澳洲肉眼皇

468 份/portion

Sautéed diced Australian beef with Sichuan peppercorn and chili

挑战刀工极限无骨鲫鱼粥

68位/person

Boneless crucian carp congee



Sustainably Sourced Seafood 可持续发展海鲜

夏季特别推介 SEASONAL RECOMMENDATIONS

辣汁捞北海道元貝 Blanched scallops with chili oil	238份/portion
呛拌辣木苗鲜鲍 Sliced abalone, Moringa seedlings and chili salad	188 份/portion
意大利黑醋猪手姜冻 Jellied Pork knuckle with ginger and balsamic vinegar	128 份/portion
梅汁玉女瓜 Baby cucumber and plum jelly salad	88份/portion
潮州吊瓜冲浪圣子皇汤 Chaoshan cucumber and surf clam soup	268 位/person
凉瓜仔干贝炖獐子岛海螺 Double-boiled Sea whelk, scallop and bitter gourd	238 位/person
潮州珠瓜焖北海花胶公 Braised fish maw with Chaoshan bitter gourd	580 位/person
烟熏黑椒妙龄乳鸽 "Dancong" oolong smoked baked pigeon	168只/whole

夏季特别推介 SEASONAL RECOMMENDATIONS

西沙小龙虾 880 份/portion

做法: 小黄姜栋煎 /黑毛节瓜焖

Xisha Island lobster

Cooking style: Seared with ginger / Braised with wax gourd

台山奄仔蟹 288只/whole

做法: 清蒸 / 鸡油芙蓉豆腐蒸 /小黄姜生焗 /

Taishan mud crabs

Cooking style: Steamed / Steamed with smaltz and eggs /

Baked with ginger

金蒜豉油糖笋壳鱼 588条/whole

Deep-fried Goby fish garlic crisps with soy sauce glaze

鸡汁姜米蒸太湖白水鱼 588 份/portion

White fish steamed with chicken broth and minced ginger

辣炒鲜鲍黄牛雪花肉 298份/portion

Spicy stir-fried abalone, marbled beef with chili

茭白炒鲜剥虾球 268 份/portion

Stir-fried water bamboo and shrimps

蒲瓜冬菜煮兰花蚌 268 份/portion

Surf clam stewed with bottle gourd and preserved cabbage

夏季特别推介 SEASONAL RECOMMENDATIONS

砂锅紫苏啫啫文昌鸡 268 份/portion Claypot baked Wenchang chicken and shiso

潮州白菜猪肉饺 68份/portion

Chaoshan cabbage and pork dumplings

青瓜丝软饼 58 份/portion

Pan-fried zucchini bun

杏仁豆腐黄桃燕窝 288 份/portion

Almond tofu with peach and bird's nest

老香黄雪芭 68位/person

Bergamot sorbet

精致前菜 APPETISER

糖醋香酥肉 Crispy pork with sweet and sour sauce	168 份/portion
烧椒红油兰花蚌 Surf clam in spicy sauce and green chili	188 份/portion
柠香银鳕鱼 Deep-fried cod fish with lemongrass	338 份/portion
樱花虾拌山苏叶 Sakura shrimp, perilla and chili salad	98 份/portion
琥珀珊瑚海蜇冻 Jellied jellyfish with vinegar and caviar	188 份/portion
黄金脆鱼皮 Crispy fish skin with salted egg yolk and chili	88 份/portion
潮式加拿大牡丹虾 Chaoshan style pickled spot prawns	288 份/portion
樱花虾油醋汁白菜 Cabbage, Sakura shrimp, vinaigrette salad	68 份/portion
椒麻茴香根 √ Fennel root, chili, bell pepper salad	68 份/portion
椒麻樱桃小萝卜♥ Baby radish marinated with Sichuan peppercorn	68 份/portion



精致前菜 APPETISER

潮州卤水鹅

Chaoshan style braised goose

三叶芹橄榄油拌核桃仁

	36 个月老鹅头 36 months braised goose head	999 半只/half 1998 只/whole
	潮州卤水鹅肝 Goose liver	328 份/portion
	潮州卤水拆骨鹅掌 Goose web	350 份/portion
	潮州卤水鹅肾 Goose kidney	228 份/portion
	三拼 [鹅掌/粉肝/鹅肾] Combination of braised goose web, liver, & kidney	338 份/portion
	东烟熏午笋鱼 Shan style smoked goby fish	268 份/portion
	香酥普宁豆腐 Fried Puning rice tofu with Chinese chives	98 份/portion
Blanc	奂咸菜拌獐子岛螺片 hed sea whelk with pickles, garlic, basil, in seafood broth	288 份/portion
	酱香卤牛展 Shank marinated with Sichuan peppercorn	138 份/portion



Walnuts marinated with celery seedlings and olive oil

98份/portion

养生炖汤 SOUP & STEW

鲜拆蟹肉海皇酸辣羹 Sour and spicy seafood soup with crab meat	138 位/person
松茸干贝海螺炖花胶 Double-boiled fish maw with sea whelk, scallop, Matsutake	398 位/person
原只椰皇炖花胶 Double-boiled fish maw in mature coconut	428 位/person
高汤干贝海藻炖海参 Sea cucumber with seaweed, scallop in superior stock	368位/person
远年陈皮炖红树林海鸭汤 Double-boiled duck broth with aged orange peel	138位/person
冲浪头水紫菜象拔蚌汤 Geoduck and seaweed broth	328 位/person
松茸黄耳素菌汤 Y Matsutake and bamboo fungus broth	138 位/person
沙捞越胡椒猪肚花胶汤 Double-boiled fish maw with pork tripe and black pepper	1988 煲/pot
堂做生态鱼头鱼丸汤 Fish head broth with fish balls and pickled cabbage	660 煲/pot



岭南烧卤 CANTONESE BBQ

鸿运乳猪全体 [需提前 1 天预订] Roasted suckling pig [1-day advance reservation required]

880 半只/half [2 公斤] 1,680 只/whole [4 公斤]

628 份/portion

白切葵香鸡 490 半只/half Poached kuixiang chicken 980 只 /whole

鱼子酱鸿运乳猪 Sliced roasted suckling pig with caviar

亚麻籽脆皮烧文昌鸡 218 半只/half

Roasted Wenchang chicken with flaxseed 428只/whole

驰名深井烧鹅208 份/portionRoasted goose428 半只/half

岭南脆皮烧肉 188 份/portion

Crispy pork belly

明炉玫瑰黑豚叉烧 188 份/portion Wood roasted barbecue pork

脆皮红烧乳鸽 138只/whole

Crispy roasted pigeon

尊享鲍.参.肚 ABALONE, SEA CUCUMBER, FISH MAW

珍藏极品溏心干鲍 [8头]

1280 只/piece

Braised premium abalone in abalone sauce [50 grams]

头手鲍汁扣头干鲍 [15头]

580 只/piece

Braised premium abalone in abalone sauce [33 grams]

黑松露澳洲大网鲍

538 半只/half

Braised abalone with truffle in abalone sauce

鸡汁扣花胶

438位/person

Braised fish maw in chicken sauce

潮州菜脯焖花胶

468 位/person

Chicken broth braised fish maw with preserved turnip

风味炒花胶

368位/person

Stir-fried fish maw with bean sprout and basil

潮式脆皮金沙参

398 位/person

Crispy sea cucumber with dried scallop and abalone sauce

头手鲍汁西藏青稞米海参

388 位/person

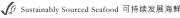
Braised sea cucumber with Tibetan barley

头手鲍汁青稞米煮花胶

438 位/person

Braised fish maw with Tibetan barley

Vegan 全素食



舌尖海味 FLAVORS OF THE SEA

豉蒜菜脯酱蒸龙脷鱼

680条/Whole

Braised sole fish with preserved turnip and fermented soybean

鸡油小黄姜蒸咸鲜鲥鱼

198位/person

Steamed hilsa herring with schmaltz and ginger

飘香醉鲥鱼

880 半条/half

Steamed hilsa herring with Huadiao wine

玫瑰油醋汁和乐蟹蒸手工肉饼

498 份/portion

Steamed Hele crab and minced pork

风范西沙小龙虾 [两位起售]

238 位/portion

Seared Xisha Island lobster with creamy garlic sauce [minimum order of two portions]

潮式沙茶煮西沙龙虾

880 份/portion

Stir-fried Xisha Island lobsters with preserved turnip

拍蒜头抽炒西沙龙虾

880 份/portion

Stir-fried Xisha Island lobsters with minced garlic

虾蚌争鲜

288 份/portion

Steamed mussel with shrimp and chicken stock

宫保大虾球

338 份/portion

Stir-fried shrimp balls with sweet and sour sauce

舌尖海味 FLAVORS OF THE SEA

鸡汤秒灼厚切加拿大象拨蚌

挂牌价

Blanched Canadian Geoduck in chicken broth

Market price

潮式金不换煮加拿大象拨蚌

挂牌价

Braised Canadian Geoduck with basil, chili and chicken broth Market price

芙蓉花雕蛋蒸阿拉斯加蟹[需提前1天预订]

挂牌价

Alaskan crab steamed with egg and Huadiao wine

Market price

[1-day advance reservation required]

XO酱脆瓜炒海螺片

268 份/portion

Wok-fried sea whelk with organic cucumber and XO sauce

飘香馋嘴蛙

268 份/portion

Sichuan style spicy poached frog

油爆猪板筋本港宅鱿

228 份/portion

Wok-fried squid with pork loin and spring onion

香葱莲藕海鲜饼

198 份/portion

Seared minced seafood and lotus root cake

剁椒蒸水库大鱼头

198 半只/half

Hunan style chilli steamed silver carp fish head

368 只/whole

黄焖洞庭湖水鱼

1,680 只/whole

Braised softshell turtle

热菜精品 PREMIUM HOT DISHES

香酥金钱蟹盒 50只/whole Deep-fried crab meat with shrimp, pork and chives 豉汁百花酿尖椒 138 份/portion Mince pork stuffed chili with soy sauce 潮汕三宝煮白菜 188 份/portion Stewed Chinese cabbage with fish skin dumpling, shrimp balls and minced pork 海山虾酱小排骨 188 份/portion Stir-fried pork rib with shrimp paste 大漠风沙手打虾枣 188 份/portion Stewed handmade shrimp paste 鱼子酱蜂巢九肚鱼 298 份/portion Deep-fried Bombay duck fish with caviar 怀旧咸鱼鸡粉茄子煲 168 份/portion Clay pot braised eggplant with salted fish and chicken

热菜精品 PREMIUM HOT DISHES

东海大黄鱼 880条/Whole

做法: 潮式豉油水煮 / 手打年糕辣烧 /豉蒜菜脯酱蒸 /

风味紫苏焖

Yellow croaker fish

Cooking style: Braised with soy sauce / Braised with shiso /

Cooked with chili and rice cake /

Steamed with preserved turnip and fermented soybean

潮州菜脯焖老虎斑

598条/Whole

Braised lingcod fish with preserved turnip

堂煎雪花牛肉

688 位/person

Seared marbled beef sirloin

煎烹椒麻澳洲肉眼皇

468 份/portion

Sautéed diced Australian beef with Sichuan peppercorn and chili

古法萝卜焖雪花牛小排

328 份/portion

Braised marbled beef sirloin with radish and sweet soy sauce

龙虾类

挂牌价

Market price

[澳龙/波士顿/西沙小龙虾/花龙]

做法:潮式沙茶炒/金不换头抽焗/潮州咸菜煮/

潮式冻食/风范汁焗/避风塘炒/

Choice of: Australian / Boston / Xisha Island / Coral-lobsters Cooking style: Wok-fried Chaoshan style / Sichuan peppercorn / Braised with pickled vegetables / Blanched / Creamy garlic sauce / Wok-fried with bread crumb

濑尿虾 [需提前1天预订]

挂牌价

做法:椒盐、盐水粉丝浸

Market price

Mantis shrimp

[1-day advance reservation required]

Cooking style: Salt-baked / Poached with vermicelli

本港大红蟹·红毛蟹 [需提前1天预订]

挂牌价

做法: 潮式冻食

Market price

Red hairy crab

[1-day advance reservation required]

Cooking style: Blanched

虾类

[九节虾/明虾]

挂牌价

做法: 白灼 / 蒜蓉粉丝开边蒸 / 豉油皇焗 / 芙蓉花雕蛋蒸

Market price

Choice of: Tiger prawn / Canal shrimp

Cooking style: Blanched / Steamed with vermicelli, garlic / Baked in soy sauce / Steamed with egg

蟹类

挂牌价

Market price

[阿拉斯加蟹/斯里兰卡肉蟹皇/松叶蟹/和乐蟹]

做法: 芙蓉花雕蛋蒸 /避风塘炒/油醋汁肉饼蒸/ 潮式冻食/

黑胡椒炒/黑白胡椒炒

Choice of: Alaskan king crab / Sri Lankan crab /

Snow crab / Hele crab

Cooking style: Steamed with egg / Wok-fried with bread crumb/

Steamed with pork, vinaigrette/ Blanched /

Wok-fried black pepper sauce /

Wok-fried black and white pepper sauce

鱼类

挂牌价

[老鼠斑/东星斑/老虎斑/开刀龙趸]

Market price

做法: 港式刨葱清蒸 / 潮式普宁豆酱煮/豉蒜菜脯酱蒸 /

古法蒜子冬菇焖/潮式菜脯焖/酸菜鱼

Choice of: Humpback grouper / Coral grouper /

Tiger grouper / Lingcod fish

Cooking style: Steamed with green onion /

Braised with preserved soybean paste /

Steamed with preserved turnip and black bean sauce /

Braised with mushroom and garlic/ Braised with sour pickled cabbage /

Braised with preserved turnip, chicken broth

红瓜子斑

挂牌价

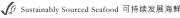
做法: 港式刨葱清蒸

Market price

Red melon Grouper

Cooking style: Steamed with green onion

Vegan 全素食



沙巴笋壳鱼 挂牌价

做法: 古法油浸/自制黄椒酱蒸/豉蒜菜脯酱蒸

Market price

Marble goby fish

Cooking style: Deep-fried / Steamed with yellow chili sauce /

Steamed with preserved turnip and black bean sauce

龙脷鱼 挂牌价

做法: 港式陈皮丝清蒸 / 潮式普宁豆酱煮/ 豉蒜菜脯酱蒸 Market price

Sole fish

Cooking style: Steamed with aged orange peel /

Braised with preserved soybean paste /

Steamed with preserved turnip, black bean sauce

蚌·贝类 挂牌价

[南澳大响螺、澳洲网鲍、加拿大象拔蚌]

Market price

Market price

做法: 潮式金不换煮/鸡汤秒灼 /炭烧 / 龙虾汤过桥

Choice of: Australian sea whelk / Australian abalone / Canadian Geoduck

Cooking style: Braised with sweet basil / Poached in chicken stock /

Chargrilled / Poached in lobster soup stock

大连鲍 挂牌价

做法: 果皮清蒸/豉蒜菜脯酱蒸/黄椒酱蒸

Dalian abalone

Cooking style: Steamed with citrus peel /

Steamed with preserved turnip and black bean sauce /

Steamed with yellow chili sauce

鲜元贝 挂牌价

[象拨蚌仔] Market price

做法: 蒜茸粉丝蒸/豉蒜菜脯酱蒸

Geoduck

Cooking style: Steamed with vermicelli and garlic /

Steamed with preserved turnip and black bean sauce

田园时蔬 GARDEN VEGETABLES

胖银芽 108 份/portion

做法:潮汕咸菜炒/泰椒咸鱼粒炒

Bean sprout

Cooking style: Stir-fried with preserved mustard greens / Stir-fried with salted fish and Thai chili

海胆酱蟹味菇窝烧豆腐 188 份/portion

Braised homemade egg tofu with Shimeji mushroom and sea urchin sauce

素炒兰州百合甜豆仁 168 份/portion

Wok-fried lily bulb and honey bean

盐蒜高汤煮菠菜 108 份/portion Chicken broth blanched spinach

虾米家乡手撕包菜 108 份/portion

Stir-fried cabbage with chili, vinegar and dried shrimp

油渣番茄煮包心白菜 108 份/portion

Tomato cooked with cabbage and lard

各式时令蔬菜 108 份/portion

做法: 蒜茸 / 生炒 / 白灼 / 盐蒜煮/ 盐水 /

煲淋 / 豆豉鲮鱼 / 豆酱炒 Variety of seasonal vegetables

Cooking style: Garlic stir-fry/ Stir-fried / Blanched /

Poached with salt and garlic / Poached with salt / Clay pot style / Cooked with fermented soybean /

Stir-fried with black bean sauce



主食粉.面. 饭 NOODLE & RICE

菜脯雪花牛肉炒饭 Beef fried rice with eggs and preserved turnip	188 份/portion
头手鲍汁松露酱鲍鱼饭 Abalone sauce braised rice with abalone and dried shrimp	168 位/person
樱花虾香葱鸡蛋海鲜炒饭 Shrimp fried rice with eggs, scallop and Sakura shrimp	138 份/portion
干炒牛河 Cantonese fried rice noodles with beef	138 份/portion
虾子阳春面 Yangchun soup noodles with shrimp roe	68 位/ person
豉油皇炒面 Wok-fried Cantonese noodles with soy sauce	98 份/ portion
挑战刀工极限无骨鲫鱼粥 Boneless crucian carp congee	68 位/person

燕窝 BIRD'S NEST

柚子风味官燕 398位/person

Double-boiled bird's nest with pomelo syrup

冰花葛仙米炖燕窝 398位/person

Stewed bird's nest with star jelly

和田枣燕窝姜汁奶冻 198位/person

Ginger milk custard with red date juice and bird's nest

粤式甜品. 点心 DIM SUM & DESSERT

鲍鱼鸡粒蜂巢酥

168 半打/half dozen

Deep-fried abalone, chicken and mushroom tart

黑白芝麻冰肉酥饼

88 半打/half dozen

White and black sesame pork pastry

黑松露萝卜丝酥

118 半打/half dozen

Crispy radish, black truffle, celery puff

樱花虾头水紫菜鲜虾云吞

68位/person

Sakura shrimp, pork and seaweed wonton in chicken stock

迷你芝士乳酪蛋挞

118 半打/half dozen

Mini cheese egg tart

岭南虾饺皇

120 半打/half dozen

'Har Gau' steamed shrimp dumpling

潮式水晶粉粿

88 半打/half dozen

Steamed Chaoshan pork and mushroom dumpling

粤式甜品.点心 DIM SUM & DESSERT

蜂蜜沙琪玛 60 份/portion

Honey dough fritters

酥皮牛奶包 160 半打/half dozen

Crispy snow milk bun

远年陈皮红豆沙 68位/person

Sweetened red bean soup with aged orange peel

麦香青团 168 半打/half dozen

Steamed green rice ball with peanut, black sesame seeds, pork and oatmeal

潮汕福果甜芋泥 68位/person

Chaoshan style gingko and sweet taro

潮汕福果姜薯 68位/person

Chaoshan style ginger potato with pigeon egg, ginkgo in syrup

柠香银耳羹 48位/person

Tremella soup with star jelly and lime