



粥·粉·面 Congee, Noodle and Rice

福果美龄粥 ¥48  
Pumpkin, yam and lily bulb congee

荔湾艇仔粥 ¥48  
Traditional Cantonese ‘Tingzai’ congee

皮蛋瘦肉粥 ¥58  
Pork and century egg congee

冬菜斑片粥 ¥68  
Preserved dried cabbage and grouper congee

豉油皇炒面 (半份) ¥68  
Fried noodle with onion, chives and soy sauce

羊城干炒牛河 (半份) ¥78  
Fried rice noodle with beef, chives and spring onion

橄榄油海鲜炒饭 ¥168  
Fried rice with assorted seafood

樱花虾海鲜炒饭 ¥188  
Fried rice with shrimps and scallops

黑松露鹅肝炒饭 ¥188  
Fried rice with foie gras and black truffle

甜品 Dessert

发财猪仔包 ¥22  
Steamed ‘piggy’ bun with oats filling

嫩滑豆花布丁 ¥38  
Tofu pudding

宫廷银丝饼 ¥42  
Pan-fried swirl cake

果皇香煎甜薄餐 ¥48  
Pan-fried pancake roll with peanut, mango and sesame

怀旧糖莎翁 ¥48  
Deep-fried dough balls with sugar topping

精品奶酪葡挞 ¥48  
Baked signature homemade egg tarts

香芒小黄鸭 ¥48  
Chilled ‘duckling’ mango jelly

芒果杨枝甘露 ¥58  
Chilled mango and sago cream with tropical fruits

手磨杏汁炖葛仙米 ¥68  
Boiled almond milk with assorted grains

远年陈皮红豆沙 ¥68  
Sweetened red bean soup with aged orange peel

大厅茶位费25元每位；厅房30元每位  
Selection of house tea and water:  
Main Dining Hall CNY 25 per person; Private Dining Room CNY 30 per person.

以上价格均以人民币计算，另加15%服务费  
All prices are in CNY and subject to 15% service charge

精选凉菜 Appetizer

梅汁老黄瓜 ¥88  
Marinated cucumber in plum sauce

椒麻酱香牛展 ¥88  
Sliced slow-cooked beef shank

鲜虾碧绿水晶冻 ¥108  
Chilled pig skin jelly with shrimp

老醋拌海蜇头 ¥128  
Marinated jelly fish with aged black vinegar

广州特色 Cantonese Specialty

脆皮红烧乳鸽 ¥138  
Crispy roasted pigeon

金牌烧鹅 ¥198  
Signature roasted goose

白切文昌鸡 (半只) ¥198  
Poached Wenchang chicken (Half)

一口方烧肉 ¥218  
Crispy pork belly

蜜汁叉烧 ¥218  
Honey glazed barbecued pork

上汤—(生菜) 或 (菜心) ¥58  
Poached lettuce or ‘Choy Sum’ in superior broth

白灼—(生菜) 或 (菜心) ¥58  
Poached lettuce or ‘Choy Sum’ in spring water



精选粤式点心 Signature Dim Sum

健康小米糕 Pan-fried millet cake	¥42
香煎姜汁糕 Pan-fried ginger rice cake	¥42
酥脆杏仁饼 Crispy almond cake	¥48
瑶柱糯米鸡 Steamed sticky rice with chicken, egg yolk and dried scallop	¥48
酸辣滑鱼嘴 Steamed sour and spicy fish head	¥58
宫廷笋尖虾饺皇 ‘Har Gau’ steamed shrimp dumpling with bamboo shoot	¥68
黑松露鸡仔包 Steamed bun with chicken and black truffle	¥68
蘑菇形菌香鹅肝包 Steamed ‘mushroom’ bun with foie gras	¥68
岭南黑天鹅酥 Deep-fried dumplings stuffed with black pepper goose	¥68
御品鲍鱼酥 (10头) Deep-fried fresh Dalian abalone tart with mushroom	¥68
松茸三鲜汤饺 Shrimp dumpling in chicken stock with Matsutake mushroom	¥88

粤式茶点 Traditional Cantonese Dim Sum

脆香大油条 Deep-fried dough sticks	¥38
古绵马拉糕 Steamed sponge cake	¥42
核桃枣沙糕 Steamed walnut and red date paste cake	¥42
公主蚝皇叉烧包 Steamed barbeque pork buns	¥48
上海灌汤小笼包 ‘Xia Long Bao’ Shanghainese pork dumpling	¥48
黄金流沙包 Steamed egg yolk custard bun	¥48
香煎萝卜糕 Traditional pan-fried radish cake	¥48
酱香豉味蒸凤爪 Steamed chicken feet with soya bean sauce	¥58
芙蓉蛋鲜虾春卷 Deep-fried spring roll with shrimp and egg white filling	¥58
拍蒜豉香蒸肋排 Steamed pork ribs with minced garlic and black beans	¥58
牛肉时蔬球 Steamed beef balls	¥58

粤式茶点 Traditional Cantonese Dim Sum

沙爹萝卜金钱肚 Steamed beef tripe and turnip	¥58
鲜虾汤竹卷 Deep-fried bean curd skin roll with shrimp and preserved vegetables	¥58
黑松露萝卜丝酥 Crispy radish puff with black truffle	¥58
鲍汁扣凤爪 Steamed chicken feet with abalone sauce	¥68
韭菜鲜虾春饼 Pan- fried shrimp and leek cake	¥68
黑松露蒸烧卖皇 “Siu Mai” Steamed pork dumpling with black truffle	¥78
特色肠粉 Steamed Rice Roll	
蜜汁叉烧拉肠 Steamed rice rolls with BBQ pork	¥48
香茜牛肉拉肠 Steamed rice rolls with beef and coriander	¥58
高升虾皇肠 Steamed rice rolls with shrimp and bamboo shoots	¥68
香茜烧鹅肠 Steamed rice rolls with roasted goose	¥78