

飘逸

## PIAO YI - SET MENU

RMB 1588 per person / 人民币 1588 每位

### 倚洋招牌菜

来自中餐大厨梁宝林师傅

化皮乳猪伴锅贴虾

鹧鸪燕窝羹

原只南非汤鲍鱼

黑松露龙虾球

豉椒牛柳粒

清蒸石斑球

瑶柱扒娃娃菜

带子三文鱼炒饭

南瓜寿桃

### Yi Yang Signature Dishes

By Master Chinese Chef Leung Po Lam

Roasted suckling pig, fried prawns with bread

Braised bird's nest with partridge

Braised South African abalone with superior broth

Braised Hainanese baby lobster with truffle sauce


Wok fried beef with black bean sauce

Steamed grouper in soy sauce

Braised baby cabbage with dried scallop in superior soup

Fried rice with scallop and salmon

Mini glutinous pumpkin bun

signature dish  文华东方精选  
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濛雨

## MENG YU - SET MENU

RMB 988 per person / 人民币 988 每位

海南特色菜: 菜品来自海南当地原料, 附近海域捕获海鲜

贵妃文昌鸡拼加积鸭	Poached Wenchang chicken and Jiaji duck
槟榔花胡椒根炖野山鸡汤	Double boiled tree chicken with betel flower and pepper root
白玉浸鱼球	Poached grouper with turnip and celery
翡翠蚝皇辽参	Double boiled Dalian sea cucumber with baby cabbage and dried mushroom
海南五脚猪	Braised Hainanese five finger mountain pig
蒜蓉粉丝蒸小象拔蚌	Steamed Hainan geo duck clam with garlic and pickled kale
花雕芙蓉蒸芒果螺	Steamed mango clam with yellow wine and egg
原只东山羊腿煲	Dongshan lamb leg with bamboo shoots and preserved bean curd
清炒四角豆	Stir fried Hainan square beans
火鸭香菇炆伊面	Braised e fu noodles with roasted duck and mushroom
海南清补凉	Sam Bo Luong Hainan special sweet coconut soup


signature dish  文华东方精选  
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宁静

## NING JING - SET MENU

RMB 688 per person / 人民币 688 每位

糖醋小肉排	Braised sweet and sour pork ribs
骨胶原海皇汤	Braised seafood soup
蒜香黑椒牛柳粒	Wok fried beef fillet with black pepper sauce
锅贴凤尾虾	Deep fried prawns with bread
豉汁蒸鲜鲍鱼	Steamed abalone in black bean sauce
酱烧 BB 鸭	Braised young duck with plum sauce
芦笋白灵菇	Braised fresh beech mushroom and asparagus
叉烧虾仁炒饭	Wok fried rice with barbeque pork and shrimp
杨枝甘露	Chilled mango sago cream with pomelo

signature dish  文华东方精选  
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## 海南特色菜

## HAINAN DISCOVERIES

槟榔花胡椒根炖野山鸡汤	 	Double boiled tree chicken with betel flower	138
山柳叶焖野山鸡	 	Braised tree chicken with mountain willow leaf	238
黄秋葵炒野中生虾		Wok fried wild prawns with okra	288
海南黄灯笼椒和乐蟹	 	Wok fried Hainanese Hele crab with yellow chilli	238
赛螃蟹和乐蟹		Steamed Hainanese Hele crab with egg white and milk	238
花雕芙蓉蒸芒果螺		Steamed mango clam with yellow wine and egg	188
蒜蓉粉丝蒸小象拔蚌	 	Steamed geo duck clam with garlic and pickled kale	168
金银蒜炒革命菜	 	Saut éed Hainanese green vegetable with garlic	88
金银蛋炒百花叶		Wok fried flower leaves with preserved and salted egg	88
海南莲藕花梗	 	Wok fried lotus root stalk	98
杞子高汤南瓜花		Poached pumpkin blossom with superior broth and Chinese wolfberry	88
海南斋菜煲		Hainanese vegetarian clay pot	88
山柳叶煎野生鸡蛋		Pan fried egg with mountain willow leaf	88
金银蒜炒地瓜叶		Saut éed sweet potato leaves with garlic	88
虫草花黄秋葵		Poached okra with chicken broth and fresh cordyceps flowers	88

## 前菜

香辣海蜇头

XO 酱拌鲜鲍鱼

四喜烤麸

百合莴笋拌黄耳

五香金钱腱

糖醋小肉排

四川口水鸡

桂花糖莲藕

爽脆千层峰

## TASTING PLATES



Spicy jelly fish

168



Marinated abalone with XO sauce

198

Shanghainese style bamboo shoots, gluten, peanut and black fungus

88



Lily root, lettuce stem and golden fungus salad

88



Thinly sliced chilled beef shank

98



Braised sweet and sour pork ribs

98

Sichuan style poached chicken with spicy sauce

88



Sweetened lily root with osmanthus

78

Marinated sliced pig ears

78








signature dish  文华东方精选

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## 广式烧味

## BARBEQUE

金华加积鸭	 Poached Jiaji duck with Jin Hua ham	148
贵妃文昌鸡	  Poached Wenchang chicken with young ginger sauce	238 whole, 128 half
化皮乳猪	Roasted suckling pig with hoisin sauce	168
蜜汁叉烧	Barbequed pork, glazed with honey	128
南乳蒜香鸡	 Roasted Wenchang chicken with preserved bean curd sauce	238 whole, 128 half
脆皮乳鸽	  Crispy young pigeon	88-1 piece
北京烤鸭	Roasted Beijing duck	328 whole, 178 half
酱烧 Baby 鸭	 Braised young duck with plum sauce	128





## 汤羹

## SOUP

海皇酸辣汤	 Seafood hot and sour soup	88
骨胶原海皇汤	 Braised seafood soup	88
云吞鸡肉汤	 Chicken soup with pork wonton	88
虫草花鲍鱼汤	 Braised abalone soup with cordyceps flowers	138
蟹肉菜苗羹	 Braised spinach soup with crab meat	88














## 高汤

## DOUBLE BOILED

菜胆云腿炖辽参	 Double boiled sea cucumber with Jin Hua ham and baby cabbage	368
虫草花炖花胶汤	 Double boiled fish maw with cordyceps	388
羊肚菌松茸炖乌鸡	 Double boiled black hen with morel and matsutake mushrooms	368
槟榔花胡椒根炖野山鸡汤	 Double boiled tree chicken with betel flower and pepper root	138

## 燕窝和鲍鱼

## BIRD'S NEST AND ABALONE

高汤鸡蓉烩官燕	 	Minced chicken and bird's nest soup	688
红烧蟹肉烩官燕		Braised superior bird's nest soup with Hele crab	688
瑶柱鸡丝燕		Imperial bird's nest soup with dried scallop and chicken	688
花胶扒官燕		Braised superior bird's nest and fish maw	688
竹笙酿官燕		Braised bird's nest with bamboo pith	688
原只南非汤鲍鱼		Braised South African abalone with superior broth	488
翡翠蚝皇鲍片		Stewed sliced abalone with oyster sauce and vegetables	288
红烧山药汤鲍鱼角	 	Braised abalone with Chinese yam	288
蜜豆黄耳炒鲜鲍鱼		Stir fried abalone with sweetened bean and yellow fungus	228
竹笙琵琶燕栈	 	Homemade loquat tofu in superior sauce with bamboo pith, bird's nest and asparagus	248



生猛海鲜 (时价)

LIVE SEAFOOD ( market price )

澳洲龙虾

Australian lobster

本地龙虾

Hainan rock lobster


芝士焗

*Baked with cheese*


蒜茸蒸

 *Steamed with garlic*

姜葱炒

 *Saut éed with ginger and spring onion*

清蒸

 *Steamed with ginger and spring onion*


刺身

 *Sashimi*

加拿大象拔蚌

Canadian geo duck clam

姜葱炒

 *Saut éed with ginger and spring onion*

刺身

 *Sashimi*


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*


## 生猛海鲜 (时价)

## LIVE SEAFOOD ( market price )

### 海南特色和乐膏蟹/肉蟹

### Hainan Hele roe crab / meat crab

咖喱蟹

 *Wok fried with curry sauce*


大千爆炒

 *Wok fried with black bean and chilli 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*


### 特色芒果螺

### Mango clams


豆豉炒

 *Wok fried with black bean paste*


XO 酱炒

 *Wok fried with XO sauce*

白灼

 *Poached with soy sauce*

姜葱粉丝浸

 *Boiled with ginger and glass noodle broth*


### 苏眉鱼,老鼠斑,东星斑

### Giant Su Mei, Spotted grouper, Coral grouper

### 石斑,多宝鱼,白鲳鱼

### Black Sea grouper, Turbot, Pomfret

清蒸

 *Steamed whole fish with soy sauce*


炒球

*Wok fried fillet*

美极煎







*Pan fried whole fish with dark soy sauce*

古法蒸

 *Steamed whole fish with shitake mushroom and pork*

## 海鲜

## SEAFOOD

芦笋百合炒多宝鱼球	 Wok fried turbot with asparagus and lily	368
金蒜榨菜蒸鲳鱼球	 Steamed pomfret fillet with garlic and pickled kale	328
大千爆鲜虾球	  Wok fried shelled prawns with black bean	238
桂花炒瑶柱	Saut éed dried scallops with egg	138
锅贴凤尾虾	Deep fried prawns with bread	138
龙井虾球	 Stir fried prawns with long jing green tea	238
碧波虾仁	Saut éed prawns with kale	218
黑松露炒龙虾球	 Wok fried Hainanese baby lobster with truffle sauce	488
啫啫鱼块煲	 Wok fried turbot with leek, garlic, and pepper	188
蚝皇原件花胶	 Braised fish maw with abalone sauce	388
鲍汁扣辽参	  Braised Dalian sea cucumber with abalone gravy	288
香葱爆辽参	  Wok fried Dalian sea cucumber with leek	288

signature dish  文华东方精选

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## 家禽和肉类

## POULTRY AND MEAT

豉椒牛柳粒	 Wok fried beef fillet with black bean sauce	188
杭椒炒牛肉	 Wok fried beef with Hangzhou chilli pepper	148
黑椒牛仔骨	Wok fried beef with black pepper sauce	168
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 chilli	128
瑶柱菜胆文昌鸡	 Braised Wenchang chicken with dried scallop and bok choy	188
西柠煎鸡脯	Pan fried sesame chicken with lemon sauce	128
原只东山羊腿煲	 Dongshan lamb leg, bamboo shoots and preserved bean curd	138
海南五脚猪	Stewed five finger mountain pork with mushroom and bamboo shoots	188
草莓猪肉排	 Deep fried pork with sweet and sour strawberry	138
云耳西芹百合炒肉片	Stir fried pork with celery, lily and black fungus	118
咸蛋蒸肉饼	Steamed minced pork with salted egg	108
雪菜冬笋炒肉丝	Wok fried shredded pork with pickled cabbage and bamboo shoots	98
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
蜜豆茶树菇腊味		Wok fried tea tree mushroom with sweetened bean and preserved pork	98
清炒凉瓜伴菜脯煎蛋		Stir fried bitter melon with pan fried egg	88
富豪炒黄脯		Scramble eggs with Sichuan chilli	88
鱼香茄子煲		Simmered eggplant pot with shredded pork	88
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
杞子高湯菜苗		Poached young spinach with superior broth and Chinese wolfberry	88
虫草花鸡汤娃娃菜		Poached baby cabbage with chicken broth and fresh cordyceps flowers	88
XO 酱肉末西兰花		Wok fried broccoli with minced pork and XO sauce	88
金银蒜炒菠菜		Wok fried spinach with minced garlic	78
云耳山药黄耳		Stir fried yam with black and golden fungus	78
盐油水菜心		Poached bok choy in superior broth	68
白灵菇扒黄秋葵		Braised okra with beech mushroom	68



signature dish  文华东方精选

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## 粉面饭

## RICE AND NOODLES

幸福长寿汤伊面	E fu noodle soup with Cantonese greens and fried egg	88
火鸭香菇炆伊面	Braised e fu noodles with roasted duck and mushroom	98
干炒牛肉河粉	Fried rice noodles with sliced beef and bean sprout	98
豉油皇炒面	Wok fried noodle with bean sprouts in soy sauce	78
星洲炒米粉	 Singapore style wok fried rice noodle with char siu, prawn	118
海皇烩乌冬	Braised udon noodles with prawn and scallop	118
福建香炒饭	 Fujian style fried rice with shrimp, chicken and mushroom	128
带子三文鱼炒饭	Fried rice with scallop and salmon	138
扬州炒饭	Yang Zhou style fried rice with shrimp and barbecued pork	118

## 甜品

## DESSERT

椰汁炖官燕	 Double boiled superior bird's nest with coconut milk	598
冰花炖官燕	Double boiled superior bird's nest with rock sugar	598
莲子红豆沙	 Sweetened red bean and lotus seed soup	48
芒果雪梅娘	 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 sweet coconut soup	48
木瓜炖牛奶	Stewed papaya with milk	48
海南时令水果盘	 Sliced Hainan fruits	68
南瓜寿桃	Mini glutinous pumpkin bun	48
三色冻糕	Three coloured glutinous rice cake	48

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