# 源琼新飨・倚洋新味 Yiyang New Taste

脆筒秋葵沙律	88
Okra salad in crispy pastry	
黎家烤五脚猪排	208
Roasted "five-feet" pork rib	
糖醋猪颈肉	208
Pork neck with sweet sour sauce	
虾干酱炒墨鱼仔	218
Fried baby cuttlefish with fermented shrimp sauce	
莺歌海盐焗角螺	318
Baked conch with local sea salt	
海底椰乳鸽花胶汤	368
Double boiled pigeon soup with fish maw and sea coconut	
松露酱土司小黄牛舌	388
Fried veal tongue with black truffle sauce	300
椰汁虫草花浸豆苗	88
Boiled green sprout with coconut milk and cordyceps	00

### 招牌菜 Signature Dishes

### 榴莲椰子红枣文昌鸡汤

138/person

Wen-Chang chicken soup with coconut and durian

鲜香润唇,别有滋味,值得一试,具载榴莲炖鸡曾出现在 《尚食》中明宣宗朱瞻基宴请海外使节的一幕中传说明朝 初年郑和下西洋携回中国, 因果实只能一年一熟, 命名 "留恋",后人取其谐音称为"榴莲",榴莲炖鸡是一道 色香味俱全的地方名肴, 属粤菜系。

### 黑椒爆M9和牛粒

468

Fried wagyu beef M9 with black pepper sauce

细嫩多汁,椒香浓郁,主厨选用进口 M9 级澳洲和牛,配以 自制黑椒调味汁,融入粤式烹饪技法,匠心烹饪,成菜汁水 丰富、且蕴微微奶香、是为您推荐的宴请精选菜品。

### ★ 糟粕醋捞石斑鱼

298

Poached sliced grouper with fermented rice sour soup

微辣酸甜, 让人念念不忘的酸爽糟粕醋是海南文昌的传统名吃, 搭配以肉质鲜美,低脂肪,高蛋白的海南当地石斑鱼(起片), 以心成菜,鱼肉滑嫩,鲜而不腥,为品味当地美食的精选菜品。

### 果仁芥末南海虎虾球

188

Fried crispy tiger prawn with wasabi sauce and nuts

香甜微辣,爽口O弹,回味无穷,食材选用当地虎虾,因海南 独特气候和丰富矿物质,还有水域的天然无污染,故当地虎虾 肉质甘甜鲜美,紧实爽口,又因其具有高蛋白,低脂肪特点, 故老少皆官、是家宴聚餐的精选。

# 开胃凉菜 Chinese Appetizer

A)	川汁山城牛肉	108
	Marinated sliced beef shank with chili sauce	
	鲟鱼子酱低温黄花鱼	108
	Sous vide yellow croaker with sturgeon caviar	
	老醋拌海蜇	98
	Marinaded jellyfish with aged dark vinegar	
	风味北极贝秋葵	98
	Artic surf clam and okra with wasabi soya sauce	
	樱桃鹅肝 Cherry shaped foie gras mousse	98
88		98
<b></b>	米麻薯子排 Sweet sour pork ribs with blended glutinous rice cream	70
V	腐皮卷素鹅	68
	Tofu skin wrapped mixed vegetable	
V	桂花糯米藕	68
	Stuffed lotus root with glutinou rice and osmanthus	
V	大理石山药 Marbled Chinese yam	68
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V	冰花酸梅海南圣女果	68
	Marinated cherry tomatoes with plum	

## 广式烧味 Cantonese Barbecue

	脆皮乳鸽 Crispy baby pigeon	98/piece
	白切文昌鸡 Poached Wen-Chang chicken with ginger sauce	188/half
	古铜脆皮麻香文昌鸡 Roasted Wen-Chang chicken with sesame	188/half
<b>6</b>	烧味三拼 Cantonese 3 kinds of BBQ platter	218
<b></b>	蜜汁叉烧 Cantonese Char-siew pork	198
	脆皮烧鹅 Cantonese roasted goose	288
	广式炖汤 Cantonese Double Boiled Soup	
V	松茸竹笙菌炖菜胆汤 Bamboo mushroom and matsutake soup with bok-choy	68/person
<b>V</b>	招牌海皇酸辣汤 Hot and sour seafood soup	88/person
	虫草花乳鸽炖海马 Sea horse and baby pigeon soup with cordyceps flower	98/person
	松茸干贝辽参汤 Steamed sea cucumber soup with dried scallop and matsutake	188/person
	佛跳墙 Braised scallop, sea cucumber, abalone and mushroom	398/person

### 燕窝鲍参 Bird's Nest, Abalone, Sea cucumber

鲍汁扣南非6头干鲍 1088/person

Braised South Africa dried abalone with abalone gravy

鲍汁扣澳洲2头汤鲍 488/person

Braised Australian abalone with abalone gravy

蚝皇扣鲜鲍辽参时蔬 368/person

Braised fresh abalone and sea cucumber with abalone gravy

金粥野米烩辽参 288/person

Stewed sea cucumber with golden wild rice

木瓜椰奶炖官燕 498/person

Double boiled bird's nest with coconut milk and papaya

冰糖桂花炖官燕 498/person

Double boiled bird's nest with rock candy and osmanthus

## 生猛海鲜 Live Seafood Selection

南海大龙虾 Rock lobster	1280/500g
小青龙虾 Hainan rock baby lobster	680/500g
波士顿龙虾 Boston lobster 芝士焗 / 姜葱炒	580/500g
Baked with cheese/Sautéed with ginger and spring onion	
东星斑 Coral grouper	888/500g
石斑鱼 Black sea grouper 清蒸 / 菜远炒鱼球 / 渔村捞起	298/500g
Steamed whole fish with soy sauce	
Wok fried fillet with green vegetable and fresh lily Steamed fillet with soy sauce and coriander	
和乐蟹 Hainan Hele crab	368/500g
红花蟹 Red spotted crab	298/500g
香辣爆炒/姜葱炒/避风塘	J
Sautéed with chili	
Sautéed with ginger and spring onion	
Wok fried with garlic and bread crumble	
斑节虾 King prawn	228/500g
白灼 / 椒盐 Poached/Wok fried with pepper and salt	- 0
芒果螺 Mango clams 白灼 / 盐焗 / 香辣炒 Poached/Baked in salt/Wok fried with chili	188/500g
蒜蓉粉丝蒸扇贝 Steamed scallops with garlic and glass noodle	188/6 pieces
武刘. <b>共共共6</b> .4	100//
豉汁蒜茸蒸鲍鱼 Steamed abalone with fermented bean and garlic sauce	188/6 pieces
火焰海鲜盛宴(波士顿龙虾 / 鲍鱼 / 扇贝 / 生蚝 / 斑节虾) Seafood selection (Boston lobster/Abalone/Scallop/Oyster/King prawn)	688/portion

## 主厨推荐 Chef's Recommendation

	手工海鲜黑豆腐(辽参,虾仁,带子) Braised home-made black bean tofu with seafood	198
	火焰葱香银鳕鱼 Pan fried cod fish with onion	228
	XO酱珍菌炒带子 Wok fried scallop with mushroom and XO sauce	198
*	豆豉辣炒蛏子王 Wok fried razor clam with chili and fermented bean sauce	198
*	淮山尖椒炒鲍鱼片 Wok fried sliced abalone with Chinese yam and chili pepper	188
*	烧汁杭椒雪花牛肉粒 Fried marbled wagyu beef with green chili and home-made sauce	228
<b></b>	菠萝咕咾肉 Sweet and sour pork with pineapple	168
<b>6</b>	农家小炒黑豚肉 Stir-fried sliced pork with mixed chili and soya sauce	168
*	金葱宫保鸡丁 "Kung Pao" chicken with leek and chili	168
*	干锅花菜黑猪肉 Wok fried cauliflower with pork and chili	128
<b></b>	鱼香茄子煲 Stir fried minced pork with mixed chili and soya sauce	108

# 海韵特色菜 Hainanese Specialty

	黑胡椒汁爆和乐蟹 Fried He-Le crab with home-made black pepper sauce	398
	沙煲带皮小黄牛 Braised skin-on mountain veal with tofu sticks	228
*	川汁水煮东山羊 Boiled Dong-Shan lamb with Sichuan spicy broth	198
	酿啤 <b>啫啫加积鸭</b> Braised Jia-Ji duck casserole with craft beer	188
	山捞叶文昌鸡 Stir fried Wen-Chang chicken with mountain herb leaves	168
<b>6</b>	榄菜肉沫四角豆 Fried Hainanese square bean with pork and preserved olive	108
V	海南斋菜煲 Hainanese vegetarian pot with tofu and mixed vegetable	98
V	蒜蓉炒五指山野菜 Fried five-finger mountain wild vegetable with garlic	88
	美味蔬菜 Vegetable	
V	羊肚菌烧豆腐 Braised bean curd with Morel	98
V	西芹银杏炒百合 Stir-fried celery with gingko and lily bulb	98
V	松茸紫菜丝瓜 Boiled towel gourd with nori and matsutake	88
	双蛋上汤桑叶菜 Boiled mulberry leaves with salted egg and preserved egg	98
V	炒时令绿叶蔬菜 (龙须菜/小唐菜/豆苗/茼蒿/菜心/空心菜) Wok fried seasonal green vegetables	68
	V=素食 Vegetarian	

## 主食 Fried Rice, Noodle and Congee

文华特色大包子	98/pieces
Steamed signature pork bun	
文华特色椰子肉馅蒸饺	108/6 pieces
Steamed dumplings with pork and coconut	
韭菜鸡蛋虾仁水饺	98/12 pieces
Garlic chive and egg dumpling with shrimp	
白菜猪肉水饺	98/12 pieces
Pork and cabbage dumpling	
<b>疍</b> 家海胆炒饭	128
Fried rice with sea urchin, dried anchovy and egg	
菠萝虾仁炒饭	98
Wok fried rice with pineapple and shrimps	
海南椰子饭	68
Steamed glutinous rice with coconut	
干炒牛河	108
Wok fried rice noodle with sliced beef and white garlic chive	
香酥千层肉饼	88/6 pieces
Baked layered crispy pastry with minced pork and leek	
瑶柱鲜虾滑蛋砂锅粥	68
Congee-scallop, shrimp and egg	
泰国香米	15
Steamed rice	

## 甜品 Dessert

火焰烤榴莲	208
Roasted durian with butter	
杨枝甘露	38/person
Chilled mango sago soup with pomelo	
椰子芒果冻	68/person
Coconut pudding with mango	
天鹅榴莲酥	98
Durian crispy pastry swan	
芒果雪媚娘	68
Mango and cream snow skin	
海南清补凉	68/person
Sam Bo Luong Hainan special sweetened coconut soup	
时令水果盘	108
Seasonal fruit platter	

## 儿童菜单 Kid's Menu

清蒸深海银鳕鱼	128
Steamed cod fish	
豉油肉沫蒸蛋羹	68
Steamed egg with minced pork and soya sauce	
西红柿鸡蛋汤面	58
Noodle with tomato and egg soup	
煎虾饼配甜酸汁	38/pieces
Fried shrimp cake with sweet sour sauce	
儿童卡通奶黄包	28/pieces
Cartoon shaped egg custard bun	
肉沫蔬菜粒白粥	58/person
Congee with pork and green vegetables	

### 倚洋珊瑚湾四人家庭套餐 ─ 2598 RMB / 套 / Set

### 樱桃鹅肝

Marinated foie gras with strawberry jam

### 什锦蔬菜凉皮卷

Cold noodle roll with vegetable

### 黑金蒜炖唐排(位)

Pork ribs soup with chicken feet and black garlic

### 豪皇瓦烧鲍鱼(位)

Braised fresh abalone with oyster sauce

### 清蒸石斑鱼

Steamed black sea grouper with soy sauce

### 港式海参一品煲

Braised seafood with chicken broth

### 琥珀核桃牛仔粒

Wok fried sliced beef with walnuts

#### 双蛋上汤桑叶菜

Boiled mulberry leaves with egg and preserved egg

### 鲜肉煎锅贴

Pan fried pork dumpling

### 海南椰子饭

Steamed glutinous rice and coconut

#### 椰子\*4

Coconut\*4