招牌菜 Signature Dishes

❷ 榴莲椰子红枣文昌鸡汤

168/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。

❷ ❷ 糟粕醋捞石斑鱼

368

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

198

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。

Sustainable | 可持续发展 ② Spicy | 辛辣 ② Pork | 猪肉 ② Vegan | 素食 ③ Gluten-free | 无麸质 ③ Crustaceans | 甲壳类 ⑤

开胃凉菜 Chinese Appetizer

| | | 川汁山城牛肉 Marinated Sliced Beef Shank with Chili Sauce | 128 |
|-----|---|--|-----|
| | | 黎家烤五脚猪排 Roasted "Five-feet" Pork Rib | 208 |
| | | 老醋拌海蜇 Marinaded Jellyfish with Aged Dark Vinegar | 128 |
| | * | 风味北极贝秋葵 Artic Surf Clam and Okra with Wasabi Soya Sauce | 128 |
| | | 樱桃鹅肝 Cherry Shaped Foie Gras Mousse | 128 |
| | | 腐皮卷素鹅 Tofu Skin Wrapped Mixed Vegetable | 98 |
| | | 桂花糯米藕 Stuffed Lotus Root with Glutinou Rice and Osmanthus | 98 |
| | | 大理石山药 Marbled Chinese Yam | 98 |
|) (| | 冰花酸梅海南圣女果 Marinated Cherry Tomatoes with Plum | 98 |

广式烧味 Cantonese Barbecue

| 脆皮乳鸽 | 108/piece |
|--|-----------|
| Crispy Baby Pigeon | |
| 白切文昌鸡 Poached Wen-chang Chicken with Ginger Sauce | 198/half |
| 古铜脆皮麻香文昌鸡 Roasted Wen-chang Chicken with Sesame | 198/half |
| 蜜汁叉烧 Cantonese Char-siew Pork | 198 |

广式炖汤 Cantonese Double Boiled Soup

| 松茸竹笙菌炖菜胆汤 Bamboo Mushroom and Matsutake Soup with Bok-choy | 98/person |
|---|------------|
| 招牌海皇酸辣汤 Hot and Sour Seafood Soup | 98/person |
| 虫草花乳鸽炖海马 Sea Horse and Baby Pigeon Soup with Cordyceps Flower | 128/person |
| 海底椰乳鸽花胶汤 Double Boiled Pigeon Soup with Fish Maw and Sea Coconut | 368/person |

燕窝鲍鱼 Bird's Nest, Abalone

鲍汁扣南非6头干鲍
 Braised South Africa Dried Abalone with Abalone Gravy

 ● 鲍汁扣澳洲2头汤鲍
 Braised Australian Abalone with Abalone Gravy

 木瓜椰奶炖官燕
 Double Boiled Bird's Nest with Coconut Milk and Papaya

 冰糖桂花炖官燕
 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 | 880/500g |
| • | 波士顿龙虾 Boston Lobster 芝士焗 / 姜葱炒 Baked with Cheese/sautéed with Ginger and Spring Onion | 680/500g |
| | 东星斑 Coral Grouper | 888/500g |
| | 老虎斑 Tiger Sea Grouper 清蒸 / 菜远炒鱼球 / 渔村捞起 Steamed Whole Fish with Soy Sauce Wok Fried Fillet with Green Vegetable and Fresh Lily Steamed Fillet with Soy Sauce and Coriander | 468/500g |
| | 和乐蟹 Hainan Hele Crab | 398/500g |
| • | 红花蟹 Red Spotted Crab 香辣爆炒 / 姜葱炒 / 避风塘 Sautéed with Chili Sautéed with Ginger and Spring Onion Wok Fried with Garlic and Bread Crumble | 368/500g |
| | 斑节虾 King Prawn 白灼 / 椒盐 Poached/wok Fried with Pepper and Salt | 268/500g |
| | 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 | 58/Pieces |
| | 豉汁蒜茸蒸鲍鱼 Steamed Abalone with Fermented Bean and Garlic Sauce | 68/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) | 788/portion |
| | Sustainable 可持续发展 ② Spicy 辛辣 ② Pork 猪肉 ② Vegan 素食 ③ Gluten-free 无麸质 ③ Ci | rustaceans 甲壳类 🌀 |

请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队 Please highlight any specific food allergies or intolerances to our colleagues before ordering

主厨推荐 Chef's Recommendation

| | 手工海鲜黑豆腐 (虾仁,带子) | 198 |
|--|--|-----|
| | Braised Home-made Black Bean Tofu with Seafood | |
| | 火焰葱香银鳕鱼 Pan Fried Cod Fish with Onion | 268 |
| | Xo酱珍菌炒带子 Wok Fried Scallop with Mushroom and Xo Sauce | 218 |
| | 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 | 198 |
| | 烧汁杭椒雪花牛肉粒 Fried Marbled Wagyu Beef with Green Chili and Home-made Sauce | 268 |
| | 虾干酱炒墨鱼仔 Fried Baby Cuttlefish with Fermented Shrimp Sauce | 218 |
| | 菠萝咕咾肉 Sweet and Sour Pork with Pineapple | 168 |
| | 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 |
| | 鱼香茄子煲 Braised Fooplant with Minced Pork and Salted Fish | 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 |
|--|---|-----|
| | 莺歌海盐焗角螺 Baked Conch with Local Sea Salt | 318 |
| | 沙煲带皮小黄牛 Braised Skin-on Mountain Veal with Tofu Sticks | 268 |
| | 川汁水煮东山羊 Boiled Dong-shan Lamb with Sichuan Spicy Broth | 228 |
| | 酿啤 啫店 加积鸭 Braised Jia-ji Duck Casserole with Craft Beer | 198 |
| | 榄菜肉沫四角豆 Fried Hainanese Square Bean with Pork and Preserved Olive | 108 |
| | 蒜蓉炒五指山野菜 Fried Five-finger Mountain Wild Vegetable with Garlic | 88 |
| | | |
| | 美味蔬菜 Vegetable | |
| | 羊肚菌烧豆腐 Braised Bean Curd with Morel | 98 |
| | 西芹银杏炒百合 Stir-fried Celery with Gingko and Lily Bulb | 98 |
| | 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 |
| | 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 |
| | Sustainable 可持续发展 ⑫ Spicy 辛辣 ② Pork 猪肉 ② Vegan 素食 ⑤ Gluten-free 无麸质 ⑱ Crustaceans 甲壳类 ⑥ | |

主食 Fried Rice, Noodle and Congee

| 文华特色大包子 Steamed Signature Pork Bun | 98/pieces |
|---|--------------|
| ② 文华特色椰子肉馅蒸饺 Steamed Dumplings with Pork and Coconut | 108/6 Pieces |
| ⑤ 韭菜鸡蛋虾仁水饺 Garlic Chive and Egg Dumpling with Shrimp | 98/12 Pieces |
| 白菜猪肉水饺 Pork and Cabbage Dumpling | 98/12 Pieces |
| 疍家海胆炒饭 Fried Rice with Sea Urchin, Dried Anchovy and Egg | 128 |
| ⑤ 菠萝虾仁炒饭 Wok Fried Rice with Pineapple and Shrimps | 108 |
| 海南椰子饭 Steamed Glutinous Rice with Coconut | 68 |
| 干炒牛河 Wok Fried Rice Noodle with Sliced Beef and White Garlic Chive | 108 |
| 香酥千层肉饼 Baked Layered Crispy Pastry with Minced Pork and Leek | 88/6 Pieces |
| 瑶柱鲜虾滑蛋砂锅粥Congee-scallop, Shrimp and Egg | 88 |
| 泰国香米 Steamed Rice | 15 |

甜品 Dessert

| 火焰烤榴莲 Roasted Durian with Butter | 208 |
|---|-----------|
| 杨枝甘露 Chilled Mango Sago Soup with Pomelo | 38/persor |
| 椰子芒果冻 Coconut Pudding with Mango | 68/persor |
| 天鹅榴莲酥 Durian Crispy Pastry Swan | 98 |
| 芒果雪媚娘 Mango and Cream Snow Skin | 68 |
| 海南清补凉 Sam Bo Luong Hainan Special Sweetened Coconut Soup | 68/persor |
| 时令水果盘 Seasonal Fruit Platter | 108 |

儿童菜单 Kid's Menu

| 清蒸深海银鳕鱼 Steamed Cod Fish | 128 |
|--|-----------|
| 豉油肉沫蒸蛋羹 Steamed Egg with Minced Pork and Soya Sauce | 68 |
| 西红柿鸡蛋汤面 Noodle with Tomato and Egg Soup | 58 |
| 煎虾饼配甜酸汁 Fried Shrimp Cake with Sweet Sour Sauce | 38/pieces |
| 儿童卡通奶黄包 Cartoon Shaped Egg Custard Bun | 28/pieces |
| 肉沫蔬菜粒白粥 Congee with Pork and Green Vegetables | 58/person |