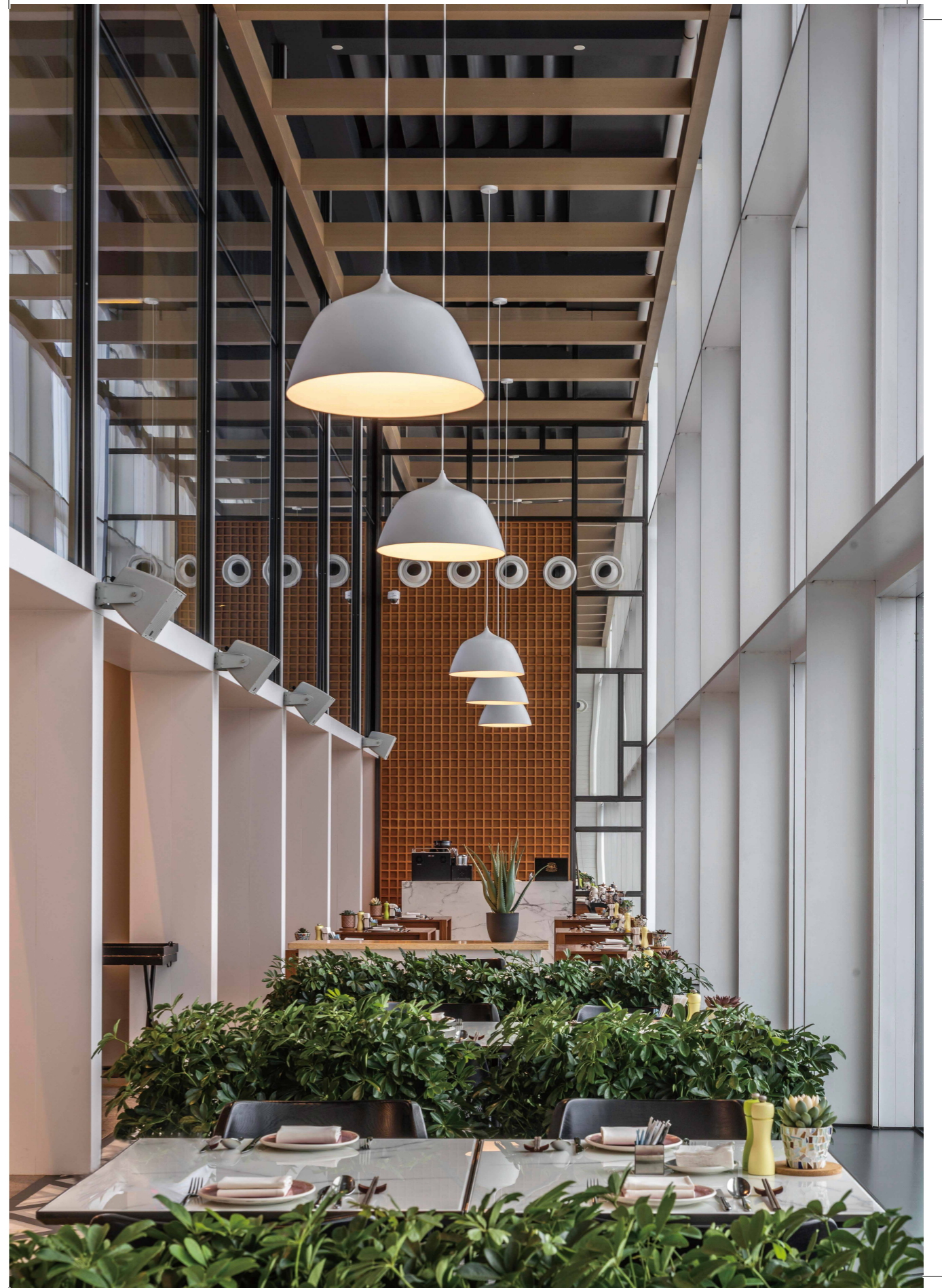


您的叁餐寻味之旅  
Your Bazaar Journey

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Bazaar  
叁餐



**🍷 叁餐集市 2-4 人菜单**  
**Bazaar basket for 2-4 persons**

自选 5 道菜品 **688**  
 ( 2份不同的开胃菜, 2份不同的主菜, 1份甜点 )  
 Choose 5 dishes from the menu  
 ( 2 different starters, 2 different main courses, 1 dessert )

配一瓶圣安娜佳品红葡萄酒 **888**  
 Inclusive a bottle of Santa Ana, Character, Cabernet Sauvignon-Malbec  
 Mendoza, Argentina

**🍷 叁餐集市 4-6 人菜单**  
**Bazaar basket for 4-6 persons**

自选 8 道菜品 **1288**  
 ( 3份不同的开胃菜, 3份不同的主菜, 2份不同的甜点 )  
 Choose 8 dishes from the menu  
 ( 3 different starters, 3 different main courses, 2 different desserts )

厨师推荐:  
 龙虾沙拉, 法国芬迪克莱尔生蚝3只, 伊比利亚火腿, RV和牛西冷250克  
 香烤脆皮咸鸡, 鲍鱼啫啫煲, 提拉米苏, 红丝绒蛋糕

Chef Recommendation:  
 Lobster cocktail, Fine de Clair oyster 3 pc, Iberico ham  
 RV Wagyu M5+ Striploin steak 250g, Crispy roasted whole chicken  
 Abalone casserole, Tiramisu, Red velvet

配一瓶圣安娜佳品红葡萄酒 **1488**  
 Inclusive a bottle of Santa Ana, Character, Cabernet Sauvignon-Malbec  
 Mendoza, Argentina

🍃 素食精选 Vegetarian option    🌟 精选推介 Signature dish    🍷 纯素精选 Vegan option

价格需加收 10% 服务费和 6% 税费 Prices are subject to 10% service charge and 6% tax  
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**🍷 叁餐奢华集市 4-6 人菜单**  
**Bazaar luxury basket for 4-6 persons**

自选 12 道菜品 **3888**  
 ( 3份不同的开胃菜, 4份汤, 3份不同的主菜, 3份不同的甜点 )  
 Choose 12 dishes from the menu  
 ( 3 different starters, 4 soups, 3 different main courses, 3 different desserts )

厨师推荐:  
 阿拉斯加蟹脚, 香煎鹅肝, 龙虾沙拉, 4份汤  
 澳洲RV和牛肉眼 M5+ ( 500克 作为3道主菜 )  
 时令水果拼盘配浆果, 冰冻燕窝杨枝甘露, 西班牙橄榄油蛋糕

Chef Recommendation:  
 Alaska crab leg, Pan-fried foie gras, Lobster cocktail , four soups  
 Australian Rangers Valley Wagyu Cube Roll M5+ ( 500g -- as 3 courses )  
 Seasonal fruits and berries, Chilled mango cream, Imperial birds' nest **4288**  
 pomelo, sago, Spanish olive oil cake

配两瓶圣安娜佳品红葡萄酒  
 Inclusive two bottles of Santa Ana, Character, Cabernet Sauvignon-Malbec  
 Mendoza, Argentina

叁餐集市额外加收费用于:  
 Additional charge for Bazaar basket will be applied for:

阿拉斯加蟹脚 **888**  
 Alaska Crab Leg

🌟 澳洲RV和牛肉眼M5+ ( 500克 ) **888**  
 Australian Rangers Valley Wagyu Cube Roll M5+ ( 500g )

🍃 素食精选 Vegetarian option    🌟 精选推介 Signature dish    🍷 纯素精选 Vegan option

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## 新鲜海鲜 Fresh Seafood

阿拉斯加蟹脚 **988**  
Alaska Crab Leg

汁酱：  
红酒醋汁，日式酱油，日式芥末，柠檬  
Dressings:  
Red wine vinegar, Japanese soy sauce  
Wasabi, lemon

## 现场开生蚝 Freshly Shucked Oysters

法国芬迪克莱尔 **3pcs/168**  
Fine de Clair, France **pc/58**

汁酱：  
新鲜柠檬，红酒醋汁，辣椒仔  
Dressings:  
Fresh lemon, red wine vinegar, tabasco

## 寿司 Sushi

每款2贯 / Each 2 Pieces **188**

三文鱼火焰寿司  
Salmon Sushi

金枪鱼寿司  
Tuna Sushi

带子寿司  
Scallop Sushi

选择你的口味：  
精选酱油，腌姜，芥末，柠檬  
Choose your flavor:  
Premium soy sauce, pickled ginger  
Wasabi, lemon

🌿 素食精选 Vegetarian option    ⭐ 精选推介 Signature dish    🌱 纯素精选 Vegan option

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刺身  
Sashimi

每款2片 / Each 2 Pieces

三文鱼, 金枪鱼, 带子  
Salmon, Tuna, Scallop

选择你的口味:  
精选酱油, 腌姜, 芥末, 柠檬  
Choose your flavor:  
Premium soy sauce, pickled ginger, wasabi, lemon

188



龙虾沙拉  
Lobster Cocktail  
¥288

## 前菜 Appetizer

- |   |   |   |
|---|---|---|
| <p>★ 龙虾沙拉<br/><b>Lobster Cocktail</b><br/>龙虾, 罗马生菜, 牛油果, 鸡尾酒汁<br/>熏甜椒粉<br/>Lobster, romaine lettuce, avocado<br/>Marie rose sauce, smoked paprika</p> <p>香煎鹅肝<br/><b>Seared Foie Gras</b><br/>焦糖洋葱, 提子苹果汁, 榛子<br/>Caramel onion, raisin apple jus, hazelnut</p> <p>🍃 芝麻菜青苹果沙拉<br/><b>Green Apple and Vegetable Salad</b><br/>芝麻菜, 青苹果, 帕马臣芝士<br/>苹果醋橄榄油汁<br/>Arugula, apple, parmesan<br/>Apple cider dressing</p> <p>★ 伊比利亚火腿<br/><b>Iberico Ham</b><br/>蜜瓜, 芝麻菜, 帕玛森芝士<br/>Fresh rock melon, arugula, sliced parmesan</p> <p>🍃 菠菜沙拉<br/><b>Spinach Salad</b><br/>嫩叶菠菜, 芒果, 核桃, 柠檬蜂蜜汁<br/>Baby spinach, mango, walnut<br/>Lemon honey dressing</p> | <p>288</p> <p>198</p> <p>128</p> <p>158</p> <p>98</p> | <p>★ 口水鸡<br/><b>Poached Chicken Salad</b><br/>咸鸡肉, 花生, 芝麻, 香辣酱<br/>Shredded salty chicken, peanuts, sesame<br/>Chili dressing</p> <p>凯撒沙拉<br/><b>Caesar Salad</b><br/>罗马生菜, 厚切培根, 帕玛森芝士<br/>凤尾鱼, 面包丁<br/>Romaine lettuce, bacon, parmesan<br/>Anchovies, crouton</p> <p>叁餐主厨沙拉<br/><b>Bazaar Chef's Salad</b><br/>烤鸡肉, 烟熏三文鱼, 火腿, 水煮蛋<br/>青瓜, 番茄, 甜玉米, 意大利黑醋汁<br/>Grilled chicken, smoked salmon, honey<br/>Glazed ham, boiled egg, cucumber<br/>Tomato, sweet corn, balsamic dressing</p> <p>138</p> <p>128</p> <p>158</p> |
|---|---|---|

🍃 素食精选 Vegetarian option   ★ 精选推介 Signature dish   🍴 纯素精选 Vegan option

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香煎鹅肝  
Seared Foie Gras  
¥198



🍃 芝麻菜青苹果沙拉  
Green Apple and Vegetable Salad  
¥128



口水鸡 ★  
Poached Chicken Salad  
¥138

椰子花胶鸡清汤  
Double-Boiled Chicken Consommé  
¥188



中式点心  
Dim Sum

虾饺  
Shrimp Dumpling  
虾仁, 猪肉  
Shrimp, pork

68

蜜汁叉烧包  
BBQ Pork Bun  
猪肉, 叉烧酱  
Pork, Char Siu sauce

68

猪肉烧卖  
Siu Mai  
猪肉, 调料  
Pork, seasoning

68

广式靓汤和面档  
Cantonese Noodles & Soups

椰子花胶鸡清汤 188  
Double-Boiled Chicken Consommé  
椰子, 花胶, 松茸, 枸杞  
Coconut, fish maw, Matsutake mushrooms  
Chinese wolfberry

港式牛腩面 88  
“Hong Kong Style” Noodle Soup  
牛腩, 碱水面, 蔬菜, 葱花, 牛肉汤  
Braised brisket, vegetables  
Spring onions, beef soup

现场浓汤堂灼深海龙趸鱼 128  
Braised South China Sea Giant  
Grouper in Superior Broth  
龙趸鱼, 虾仁, 蚝仔, 豆腐, 葱花, 香菜  
Giant grouper, shrimp, oyster, bean curd  
Spring onion, coriander

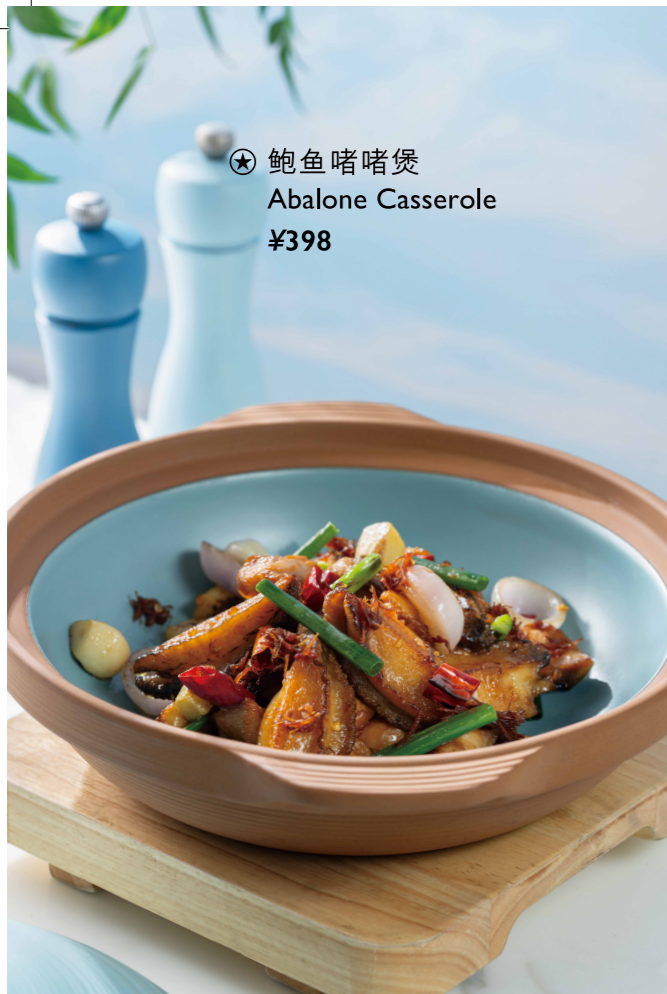
精选配料:  
葱花, 香菜, 香芹, 辣椒酱, 酱油, 香醋  
脆干葱, 花生, 脆片, 榨菜, 潮州菜朴, 橄榄菜  
Choose additional condiments:  
Spring onion, coriander, celery, chili paste  
Soy sauce, vinegar, crispy shallot, peanuts, crispy fritter  
Pickle, 'Chaozhou' pickled turnip, preserved vegetables

广式云吞汤面 88  
Wonton Noodle Soup  
鲜虾云吞, 碱水面, 青菜, 浓鸡汤  
Shrimp wonton, noodles, vegetables  
Double chicken soup

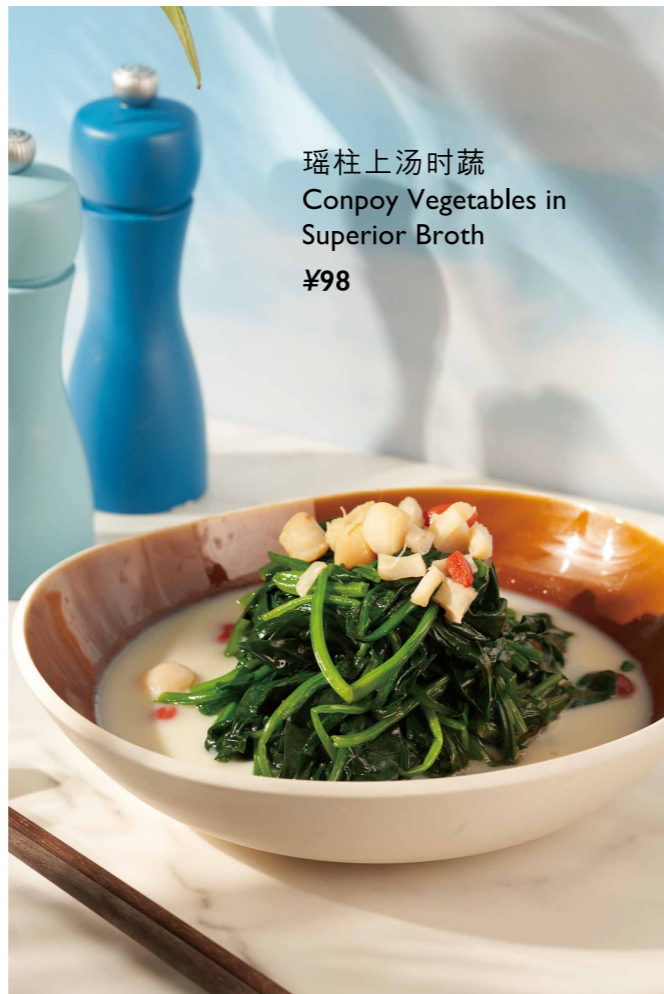
您在用餐每消费一碗广式云吞汤面或港式牛腩面, 深圳文华东方酒店将捐赠 ¥4元至红树林基金会 (MCF) 用于湿地保护和公众教育工作。  
For each “Hong Kong Style” Noodle Soup or Wonton Noodle Soup, Mandarin Oriental, Shenzhen will donate RMB 4 to the Mangrove Foundation for wetland conservation and public education.

清蒸老虎斑  
Steamed Tiger Grouper  
Supreme Soy Sauce  
¥388 (600Gr/pc)





⊕ 鲍鱼啫啫煲  
Abalone Casserole  
¥398



瑶柱上汤时蔬  
Conpoy Vegetables in  
Superior Broth  
¥98



避风塘黑虎虾  
Wok Fried Tiger Prawn  
Dried Chili, Deep Fried Garlic  
¥298/300Gr

传统烹饪  
Steamed, Braised, Pan Fried

- |  |              |  |    |
|--|--------------|--|----|
| XO酱爆花胶公<br>Braised Fish Maw, XO Sauce  | 398          | 瑶柱上汤时蔬<br>Conpoy Vegetables in Superior Broth<br>瑶柱, 蔬菜, 浓汤, 枸杞<br>Conpoy, vegetables, superior broth<br>Chinese wolfberry | 98 |
| ⊕ 鲍鱼啫啫煲<br>Abalone Casserole<br>大连鲍鱼, 鸡软骨, XO酱, 干葱<br>生姜, 香葱, 香蒜, 干辣椒<br>'Dalian' abalone, chicken cartilage, XO sauce<br>Dried scallions, ginger, spring onion, garlic, chili | 398          | 腊味炒饭<br>Wok-fried Jasmine Rice, Cured<br>Sausages, Cured Meat, Soya Sauce  | 88 |
| 香辣牛小排<br>Spicy Beef Ribs<br>安格斯牛小排, 脆椒, 花生<br>Angus beef ribs, crispy chili, peanuts   | 398          | 龙趸鱼粥<br>Sea Giant Grouper Congee<br>Ginger, Vegetables   | 88 |
| ⊕ 清蒸老虎斑<br>Steamed Tiger Grouper<br>Supreme Soy Sauce  | 600Gr/pc/388 |  |    |
| 避风塘黑虎虾<br>Wok Fried Tiger Prawn<br>Dried Chili, Deep Fried Garlic  | 300Gr/298    |  |    |

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## 西餐

### From The Western Kitchen

- |  |     |  |     |
|--|-----|--|-----|
| <p>文华经典汉堡<br/><b>Mandarin Classic Burger</b><br/>牛肉饼, 酸青瓜, 芝麻菜, 炒洋葱<br/>芝士, 培根, 鸡尾酒汁, 芝麻面包<br/>Beef, gherkin, arugula, sauteed onion<br/>Cheese, bacon, cocktail sauce, sesame bun</p> | 168 | <p>香煎挪威三文鱼柳<br/><b>Seared Norwegian Salmon</b><br/>风干番茄, 牛油果莎莎<br/>菠菜, 香葱白葡萄酒汁<br/>Sun-dried tomatoes, avocado salsa<br/>Spinach, chive white wine jus</p>   | 268 |
| <p>⊛ 法式焗龙虾<br/><b>Lobster Thermidor</b><br/>芥末奶油汁, 蘑菇, 帕马森芝士<br/>Mustard cream sauce, mushroom<br/>Parmesan cheese</p>   | 388 | <p>⊛ 安格斯肉眼 250克<br/><b>Angus Ribeye Steak 250g</b><br/>柠檬, 芝麻菜沙拉, 意大利黑醋汁, 芝士片<br/>Roasted lemon, arugula salad, balsamic jus<br/>Parmesan cheese</p>   | 398 |
| <p>香煎小牛法排 400克<br/><b>Veal Beef Ribs 400g</b><br/>奶饲牛小排, 阿根廷青酱, 番茄芝麻菜沙拉<br/>Veal beef ribs, chimichurri, arugula tomato salad</p>  | 398 | <p>⊛ RV和牛西冷 250克<br/><b>Rangers Valley Wagyu M5+<br/>Striploin Steak 250g</b><br/>腌制黄瓜, 铁板蒜蓉蔬菜, 奶油黑椒汁<br/>Cucumber kimchi, sauteed garlic vegetables<br/>Creamy black pepper sauce</p>   | 398 |
| <p>香蒜辣味海鲜<br/><b>Spicy Garlic Seafood</b><br/>大虾, 青口, 鲍鱼, 蒜, 辣椒, 欧芹, 柠檬<br/>Prawn, mussel, abalone, garlic, dried chili<br/>Parsley, lemon</p>   | 358 | <p>⊛ 澳洲Rangers Valley<br/>和牛肉眼 M5+ 500g<br/><b>Australian Rangers Valley Wagyu Cube<br/>Roll M5+, 500g</b><br/>适合2人分享 Recommended for 2 persons<br/>烤番茄, 铁板蒜蓉蔬菜, 奶油黑椒汁<br/>Roasted tomato, sauteed garlic vegetables<br/>Creamy black pepper sauce</p> | 988 |
| <p>⊛ 香烤脆皮咸鸡<br/><b>Crispy Roasted Whole Chicken</b><br/>柠檬, 烤蔬菜<br/>Lemon, roasted vegetables</p>  | 388 |  |     |
| <p>蒙古蒜香孜然辣椒烤羊排<br/><b>Mongolian Roasted Lamb Chop</b><br/>香蒜, 辣椒粉, 孜然, 牛蒡, 葱油饼<br/>Garlic, chili, cumin, pickled burdock<br/>Spring onion pancake</p>                                  | 298 |  |     |

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香烤脆皮咸鸡 ⊛  
Crispy Roasted Whole Chicken  
¥388



香煎小牛法排 400克  
Veal Beef Ribs 400g  
¥398



⊛ 澳洲Rangers Valley 和牛肉眼 M5+ 500g  
Australian Rangers Valley Wagyu  
Cube Roll M5+, 500g  
¥988

红丝绒蛋糕  
Red Velvet  
¥88



① 冰冻燕窝杨枝甘露  
Chilled Mango Cream  
Imperial Birds' Nest, Pomelo, Sago  
¥158



① 甜品

From Our Pastry Chef

- |  |                   |  |                   |
|--|-------------------|--|-------------------|
| <p>提拉米苏<br/>Tiramisu<br/>马斯卡普尼奶油, 手指饼, 咖啡利口酒<br/>Mascarpone cream, lady finger biscuit<br/>Kahlua liquor</p>                       | <p><b>88</b></p>  | <p>香蕉巧克力榛子酱可丽饼<br/>Banana &amp; Hazelnut Crepe<br/>榛子果仁糖, 巧克力酱<br/>Hazelnut praline, chocolate ganache</p>                             | <p><b>78</b></p>  |
| <p>红丝绒蛋糕<br/>Red Velvet<br/>红丝绒蛋糕胚, 柚子酸奶油<br/>红果果酱, 树莓<br/>Red velvet sponge, yuzu sour cream<br/>Red fruit compote, raspberry</p> | <p><b>88</b></p>  | <p>精选冰淇淋 &amp; 雪芭 球 /scoop<br/>Selection of Ice Cream &amp; Sorbet<br/>香草, 椰子, 草莓, 巧克力<br/>Vanilla, coconut, strawberry, chocolate</p> | <p><b>38</b></p>  |
| <p>西班牙橄榄油蛋糕<br/>Spanish Olive Oil Cake<br/>橄榄油蛋糕, 蜂蜜香缇奶油, 莓果<br/>Olive oil cake, honey chantilly, fresh berries</p>                | <p><b>98</b></p>  | <p>① ② 时令水果拼盘配浆果<br/>Seasonal Fruits and Berries</p>   | <p><b>128</b></p> |
| <p>① 冰冻燕窝杨枝甘露<br/>Chilled Mango Cream<br/>Imperial Birds' Nest, Pomelo, Sago</p>   | <p><b>158</b></p> |  |                   |

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