

由米其林星级名厨黄景辉师傅领衔，东湾 | 由辉师傅主理以创新粤菜及潮汕菜为主，为宾客呈献粤式珍馐的非凡演绎。餐厅大堂陈设雅致，餐厅名称由诗人冯唐书写，九间包房以《山海经》中山川命名，为餐厅融入古典元素。



主厨故事 CHEF 'S STORY

黄景辉师傅（右）来自广东潮汕，是中国备受关注的著名大厨之一，以其对经典粤菜的现代化创新而闻名。辉师傅带领多家特色中餐厅获得米其林及黑珍珠殊荣，其中广州文华东方酒店的中餐厅连续多年荣获米其林二星的荣誉。负责日常运营的中餐行政总厨唐启水师傅（左），将辉师傅的烹饪理念付诸实践，带领技艺精湛的中厨房团队，呈献辉师傅创作的当代粤菜美馐。

Coming from Chaoshan, Guangdong, Chef Fei is known for his inventive and contemporary take on classic Cantonese dishes, with an emphasis on the freshest, finest ingredients. Chef Fei has been awarded two Michelin stars at Mandarin Oriental, Guangzhou for many years. The culinary vision for The Bay by Chef Fei is brought to life by Chef Water Tang with a team of skilled chefs who craft a range of enticing dishes created by Chef Fei.

珍馐美食
SIGNATURE DISH


人民币/位
CNY/Per Person

-  **葱烧辽参**
Braised Dalian sea cucumber, Beijing scallion 398
-    **潮式风味炒花胶**
Chouzhou style wok-fried fish maw, crab meat, dried shrimps 368
-  **黑松露金蚝花胶**
Braised fish maw, black truffle 468
-   **炭烧澳洲大网鲍**
Chouzhou style wok-fried fish maw, crab meat, dried shrimps 1,980/只 Per Pc
-  **佛跳墙 (花胶, 干贝, 鲍鱼, 海参, 羊肚菌, 蹄筋, 花菇)**
Buddha Jumps over the wall soup 888
- 做法: 金汤 / 清汤 / 红烧
Choose your preferred cooking method and flavour:
- Boiled in pumpkin soup
- Boiled in clear soup
- Braised with abalone sauce
-   **炭烧南澳大响螺 (需提前24小时预订)**
Charcoal roasted Nanao sea whelk (Kindly book 24H in advance) 2,680/只 Per Pc
-  **头手鲍汁扣南非8头干鲍**
Braised South African abalone (8 heads), abalone sauce 1,288
-  **头手鲍汁扣南非12头干鲍**
Braised South African abalone (12 heads), abalone sauce 780
-  **鸡汤秒灼加拿大象拔蚌**
Blanched Canadian geoduck, chicken broth 528
-  **鲜拆蟹肉红烧官燕**
Braised bird's nest, crab meat, superior soup 428

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

 含猪肉/猪油 Include Pork/Lard

 辣度提示 Spicy

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax

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🍴🍷 炭烧澳洲大网鲍
Baked Australian abalone
1,980/只 Per Pc



🍴🍜 潮式风味炒花胶

Chouzhou style wok-fried fish maw, crab meat, dried shrimps

368/位 Per Person



精品位膳
INDIVIDUAL SELECTION

人民币/位
CNY/Per Person

- | | |
|---|-------------|
|  潮式煮东海黄鱼 | 228 |
| Braised yellow croaker, Chaozhou style | |
|  栋煎和乐蟹 (兩位起售) | 188/半只 Half |
| Pan-fried crab, soy sauce (Minimum order two portion) | |
| 脆皮玻璃乳鸽 (兩位起售) | 98/半只 Half |
| Crispy roasted pigeon (Minimum order two portion) | |
| 风范汁小青龙 | 268 |
| Wok-baked lobster, homemade cream sauce, garlic | |
| 五指毛桃蒸乳鸽 (兩位起售) | 88/半只 Half |
| Steamed pigeon, dried herb (Minimum order two portion) | |
| 咕嚕5A雪花牛肉 | 328 |
| Cantonese style sweet & sour 5A Wagyu beef | |
|  梅汁咸菜煮午笋鱼 | 188 |
| Poached threadfin fish, pickles, plum sauce | |
|  豉蒜菜脯酱蒸东海大黄鱼 | 228 |
| Steamed yellow croaker, garlic, dried radish, soy sauce | |
|  酸汤煮安格斯雪花牛肉 | 168 |
| Stewed Angus beef and needle mushrooms in fermented tomato soup | |

 素食精选 Vegetarian Option

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梅汁咸菜蒸午笋鱼

Poached threadfin fish, pickles, plum sauce

188/位 Per Person



精品位膳
INDIVIDUAL SELECTION

人民币/位
CNY/Per Person

酸芥头土鸡蛋炒小青龙 (兩位起售)

Wok-fried lobster egg, pickled leek (Minimum order two portion)

228



金不换煮加拿大象拔蚌

Blanched Canadian geoduck, basil

468

鱼籽酱陈年花雕蒸龙虾球

Steamed lobster meat, caviar, aged Hua Diao wine

268



椒麻煎烹5A雪花牛肉

Sautéed 5A Wagyu beef, pepper

328

素食精选 Vegetarian Option

主厨推荐 Chef Recommendation

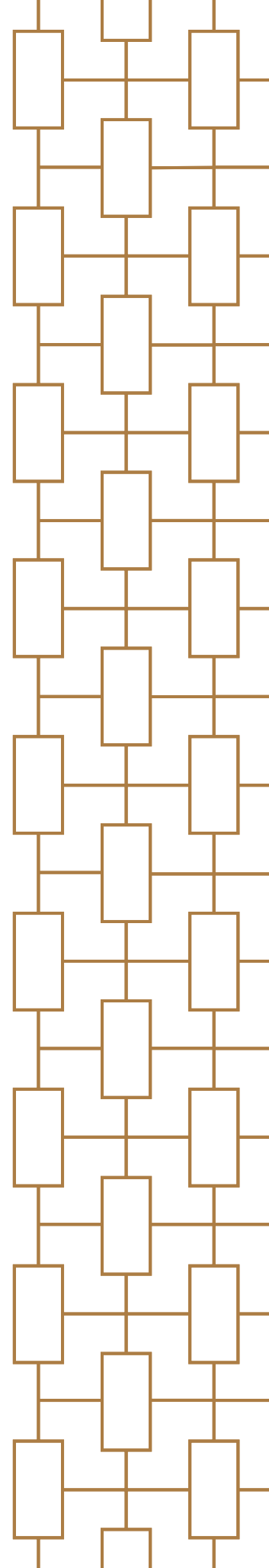
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风味前菜
APPETIZER

人民币/份
CNY/Per Portion

- | | |
|---|-----|
|  蜜汁红薯
Sweet potato, honey | 58 |
| 灯影牛肉
Deep-fried dried beef slices | 168 |
| 潮州炸虾枣
Chaozhou style shrimp ball | 168 |
|  金沙脆鱼皮
Crispy fish skin, salted egg yolk, chili | 128 |
| 五香熏银鳕鱼
Deep-fried cod fish, star anise, soy sauce | 498 |
|  潮式卤水牛展
Chaozhou style marinated beef, star anise | 288 |
|  酥炸普宁豆腐
Crispy fried Puning bean curd | 98 |
|   冰爽扇形青笋
Poached stem lettuce, marinated chili | 88 |
|  香煎田园卷章
Pan fried bean curd skin, minced pork | 128 |
| 潮式卤水粉肝
Chaozhou style marinated goose liver | 228 |
|  椒麻樱桃小萝卜
Marinated radish, vinegar, soy sauce | 68 |
|  潮式冻青花鱼饭
Chaozhou style marinated mackerel | 188 |

 素食精选 Vegetarian Option

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鱼子酱蜂巢香酥九肚鱼

Crispy Bombay duck fish, caviar

268/份 Per Portion



风味前菜
APPETIZER

人民币/份
CNY/Per Portion

-  **香酥南乳糖醋肉** 168
Sweet and sour pork, fermented bean curd
-  **酸辣台山菜花梗** 68
Sour & spicy cauliflower sticks
-  **红油南澳大鱿鱼** 268
Poached squid, chili oil, pepper
- 鱼子酱蜂巢香酥九肚鱼** 268
Crispy Bombay duck fish, caviar
-  **冰爽梅汁云南树番茄** 88
Sweet and sour marinated cherry tomatoes, preserved plum
- 鲜拌獐子岛海螺片** 298
Tossed sea whelk
-  **葱香豉油水煮河虾** 228
Poached freshwater shrimps, shallot, soy sauce
-  **南乳鹅肝** 58/粒 Pc
Marinated Foie gras, fermented bean curd 268/份 Per Portion
- 鱼子酱琥珀珊瑚花冻** 228
Marinated jellyfish head, caviar
- 豉油糖炆拌獐子岛海螺片** 298
Tossed sea whelk, sweet soy sauce
-  **潮式卤水36个月老鹅掌** 388
Chaozhou style marinated goose web (36 months)
- 风生水起捞小青龙虾** 498/只 Per Pc
Loh hei, lobster

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

 含猪肉/猪油 Include Pork/Lard

 辣度提示 Spicy









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广府烧卤
CANTONESE BBQ

人民币
CNY

- | | |
|--|---|
|  潮州卤水狮头鹅头 (36个月)
Marinated goose head (36 months), Chaozhou style | 988/半只 Half
1,980/只 Whole |
|  鸿运全体乳猪 (需提前24小时预订)
Marinated goose head (36 months), Chaozhou-style | 1,980/只 Whole |
|  鱼子酱鸿运乳猪
Roasted pig, caviar | 888/例 Per Portion |
|  贵妃白切葵香鸡
Poached chicken, ginger-dip | 498/半只 Half
988/只 Whole |
| 明炉果木烧鹅
Roasted goose, plum syrup | 198/例 Per Portion
398/半只 Half 688/ 只 Whole |
|  亚麻籽脆皮烧鸡
Crispy fried chicken, flaxseed | 268/半只 Half
498/只 Whole |
|  蜜汁叉烧
Cantonese barbecue pork, honey | 198/例 Per Portion |
|   冰烧三层肉
Crispy roasted pork belly | 238/例 Per Portion |
| 玻璃脆皮乳鸽 (兩位起售)
Crispy roasted pigeon (Minimum order two portion) | 98/位(半只) Per Person(half) |

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

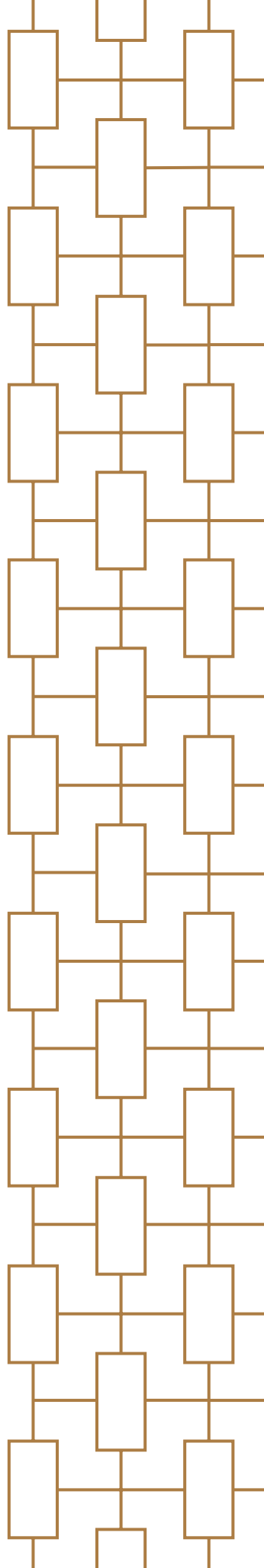
 含猪肉/猪油 Include Pork/Lard

 辣度提示 Spicy

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🌿 贵妃白切葵香鸡

Poached chicken, ginger-dip

498/半只 Half

988/只 Whole



🍖 冰烧三层肉

Crispy roasted pork belly

238/例 Per Portion



🍲 高汤海藻炖辽参

Double-boiled sea cucumber soup, kombu

368/位 Per Person



🍲 头水紫菜冲浪加拿大象拔蚌汤

Double boiled geoduck soup, seaweed

328/位 Per Person

滋补炖汤
DOUBLE BOILED SOUP


人民币/位
CNY/Per Person

- | | |
|--|-------------------------------------|
|  原盅椰皇炖花胶
Double boiled fish maw soup, coconut | 398 |
|  高汤海藻炖辽参
Double boiled sea cucumber soup, kombu | 368 |
|  青橄榄干贝炖辽参
Double boiled sea cucumber soup, conpoy, green olive | 368 |
|  松茸柱脯炖花胶
Double boiled fish maw soup, conpoy, Matsutake | 398 |
|  远年陈皮蹄筋干贝炖海鸭
Double boiled duck soup, conpoy, tendon, aged tangerine peel | 198 |
|  金不换干贝炖獐子岛海螺汤
Double boiled sea whelk soup, conpoy, basil | 268 |
|  头水紫菜冲浪加拿大象拔蚌汤
Double boiled geoduck soup, seaweed | 328 |
|  沙捞越白胡椒猪肚花胶汤
Double boiled pork tripe soup, fish maw, white pepper | 2,288
6位用 for 6 person |
|  远年陈皮海鸭煲北海花胶公 (需要提前24小时预订)
Double boiled duck soup, fish maw, aged tangerine peel (Kindly book 24H in advance) | 4,980/煲 Per pot
6位用 for 6 person |
|  冰川菌皇汤
Double-boiled assorted mushroom soup, Matsutake | 158 |

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

 含猪肉 Includes Pork

 辣度提示 Spicy

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生猛海鲜 (鱼类)
LIVE SEAFOOD (FISH)

人民币
CNY

老鼠斑

King garoupa

时价/Seasonal Price

红东星斑

Leopard garoupa

时价/Seasonal Price

红玫瑰

Cherry barb

时价/Seasonal Price

黄皮老虎斑

Tiger garoupa

时价/Seasonal Price

黄丁斑

Banded grouper

时价/Seasonal Price

做法: 清蒸 / 古法盘龙蒸 / 豉蒜菜脯酱蒸 /
🍄 古法双冬焖 / 龙虾汤过桥


Choose your preferred cooking method:

- Steamed with soy sauce
- Steamed sliced fish with soy sauce
- Steamed with garlic, dried radish, soy sauce
- 🍄 - Braised with mushroom
- Blanched with lobster soup

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

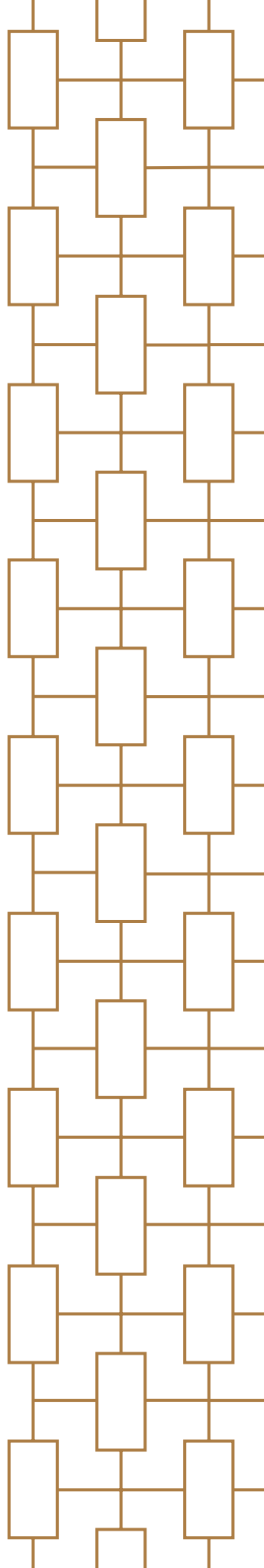
 含猪肉/猪油 Include Pork/Lard

 辣度提示 Spicy

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生猛海鲜 (虾类)
LIVE SEAFOOD (LOBSTER & PRAWN)

人民币
CNY

澳洲龙虾
Australian lobster 时价/Seasonal Price


花龙
Ornate spiny lobster 时价/Seasonal Price

波士顿龙虾
Boston lobster 时价/Seasonal Price

西沙龙虾仔
Xisha baby lobster 时价/Seasonal Price

做法: 刺身 / 潮式冻 / 风范汁焗 / 避风塘炒 / 芝士意面焗

Choose your preferred cooking method and flavors:

- Sashimi
- Steamed, Chaozhou style marinated
- Braised in creamy garlic sauce
-  - Wok-fried with garlic and chili
- Wok-baked with cheese and pasta

九节虾
Salt water prawn 时价/Seasonal Price

罗氏虾
River shrimp 时价/Seasonal Price

做法: 白灼 / 蒜蓉粉丝蒸 / 豉油皇焗 / 芙蓉花雕蒸

Choose your preferred cooking method and flavors:

- Blanched in water
- Steamed with garlic, bean vermicelli
- Wok-baked with soy sauce
- Steamed with egg, Shaoxing yellow wine

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

 含猪肉/猪油 Include Pork/Lard

 辣度提示 Spicy

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生猛海鲜 (蟹类)
LIVE SEAFOOD (CRAB)

人民币
CNY

阿拉斯加蟹
Alaskan crab

时价/Seasonal Price

大肉蟹
Blue crab

时价/Seasonal Price

松叶蟹
Snow crab

时价/Seasonal Price

膏蟹
Green crab

时价/Seasonal Price

本港大红蟹 (需提前一天预定)
Red crab (book one day in advance)

时价/Seasonal Price

做法: 芙蓉花雕蒸 / 姜葱炒 / 避风塘炒
油醋汁蒸 / 潮式冻吃


Choose your preferred cooking method and flavors:

- Steamed with egg, Shaoxing yellow wine
- Wok-fried with ginger and scallion
- Wok-fried with garlic and chili
- Steamed with sweet vinegar
- Steamed, Chaozhou style marinated

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

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生猛海鲜 (贝壳类)
LIVE SEAFOOD (SHELLFISH)

人民币
CNY

加拿大象拔蚌
Canadian geoduck clam

时价/Seasonal Price

南澳本港大响螺
Nanao sea whelk

时价/Seasonal Price

澳洲大鲍鱼
Australian abalone

时价/Seasonal Price

大连活鲍鱼(3-4头)
Dalian fresh abalone (3-4 head)

时价/Seasonal Price

做法: 刺身 / 鸡汤秒灼 /
炭烧 / 龙虾汤过桥

Choose your preferred cooking method:

- Sashimi
- Blenched in chicken soup
- Charcoal roasted
- Blanched with lobster soup

 素食精选 Vegetarian Option

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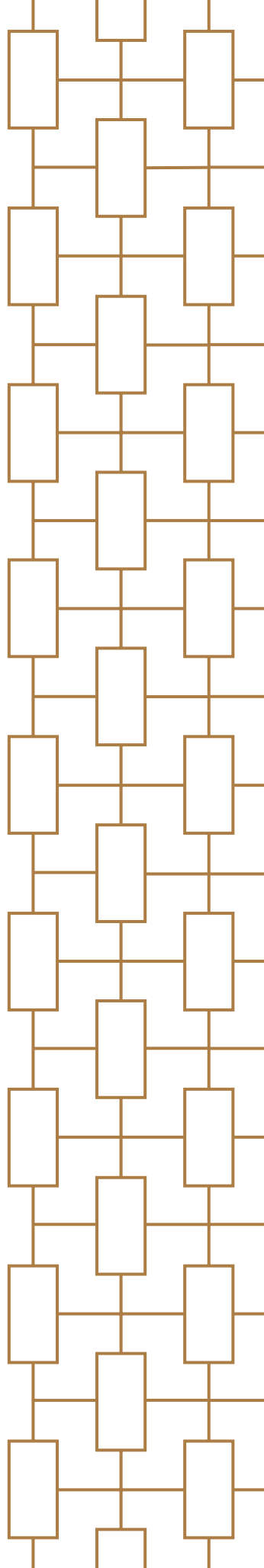
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🍴🌶️👄 飘香馋嘴美蛙腿

Poached bullfrog legs in chili sauce

268/例 Per Portion




海鲜小炒
HOT SEAFOOD DISH

人民币/例
CNY/Per Portion


油爆本港吊桶
Wok-fried squid, ginger 238


 黄焖洞庭湖水鱼
Braised Chinese soft-shelled turtle 1,288/只 Per Pc

鲜虾蟹肉煎莲藕饼
Pan-fried lotus root cake, conpoy, shrimp, crab meat 288

 麻婆鲜虾海参豆腐
Sichuan style braised bean curd, shrimp, sea cucumber, chili sauce 398

贵妃虾球
Crispy prawns, mayonnaise 288

  飘香馋嘴美蛙腿
Poached bullfrog legs in chili sauce 268

 水库大鱼头 (黄椒酱蒸、剁椒蒸)
Steamed fish head (choose between yellow chili paste or red pickled chili) 288/半只 half

脆瓜炒螺片
Sliced sea whelk, baby cucumber 268

 素食精选 Vegetarian Option

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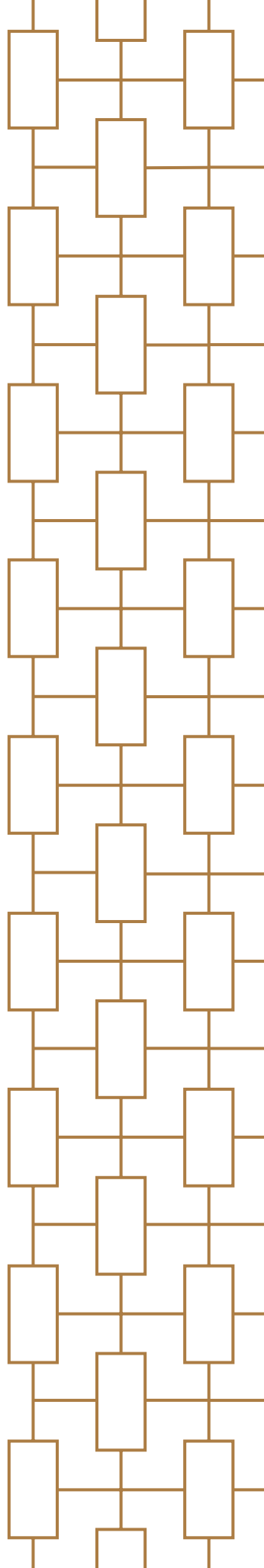
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潮式金不换煮加拿大象拔蚌

Chaozhou style blanched geoduck clam, basil

2,880/只 Per Pc



海鲜小炒
HOT SEAFOOD DISH

人民币/例
CNY/Per Portion

- | | |
|---|----------------|
|  潮式金不换煮加拿大象拔蚌
Chaozhou style blanched geoduck clam, basil | 2,880/只 Per Pc |
|  新加坡黑胡椒焗肉蟹皇
Singapore style braised blue crab, black pepper | 880/只 Per Pc |
|   玫瑰油醋汁和乐蟹蒸手打肉饼
Steamed minced pork, crab, rose oil vinegar sauce | 588 |
|  金不换头抽焗波士顿龙虾
Wok-baked Boston lobster, soy sauce, basil | 2,288/只 Per Pc |
|   酸白菜水晶粉煮波士顿龙虾
Poached Boston lobster, pickled Chinese cabbage, bean vermicelli | 2,288/只 Per Pc |

 素食精选 Vegetarian Option

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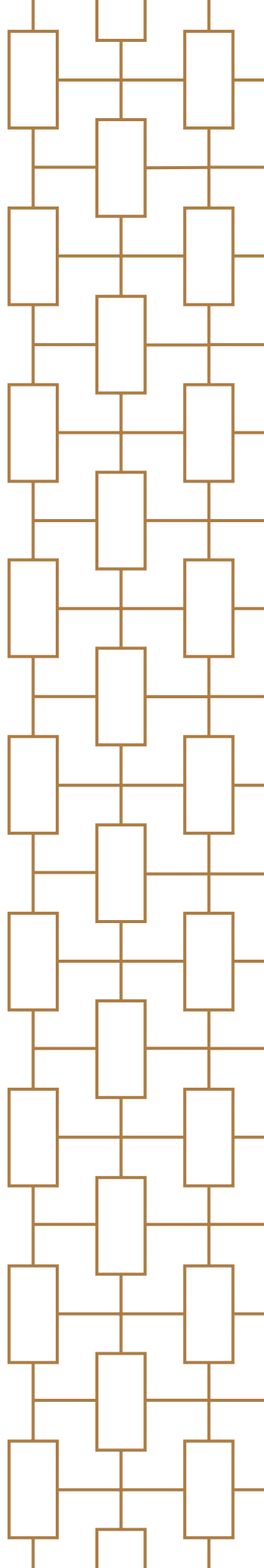
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椒麻煎烹5A雪花牛肉

Sautéed 5A Wagyu beef, pepper

888/例 Per Portion



家禽、肉类
POULTRY, MEAT

人民币/例
CNY/Per Portion

鲜沙姜生焗文昌鸡 (需提前2小时预订)

Casserole pan-fried chicken, galangal plant (Kindly book 2H in advance)

498/只 Per Pc

虾酱海螺啫文昌鸡

Casserole braised chicken, sea whelk, shrimp sauce

588



椒麻煎烹5A雪花牛肉

Sautéed 5A Wagyu beef, pepper

888

姜油焗红树林海鸭

Casserole pan-fried duck, ginger oil

498/只 Per Pc



花菇鲜鲍扣鹅掌煲

Casserole braised goose web, fresh abalone, mushroom

688

抱子甘蓝炒5A雪花牛肉

Wok-fried Wagyu beef, spore kale

788



湘西小炒雪花土猪肉

Hunan style wok-fried pork, chili, pepper

168

金汤鸡丝煮鹿茸菌

Simmered shredded chicken, wild mushrooms, pumpkin soup

198

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

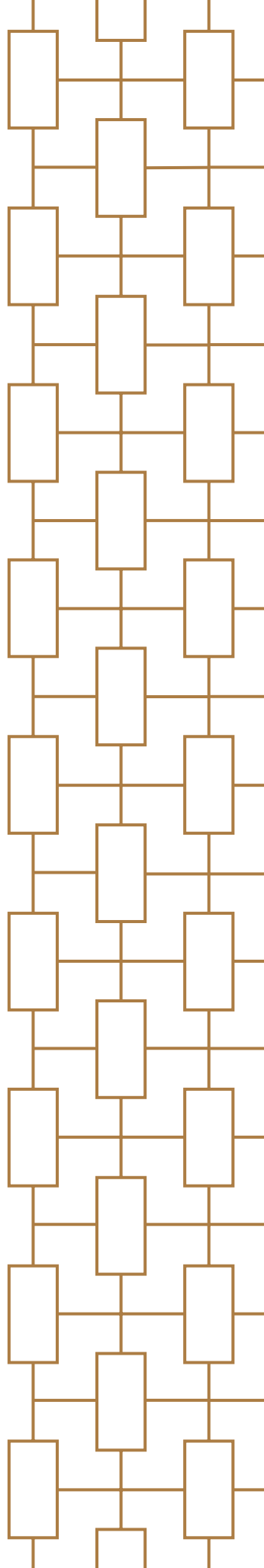
 含猪肉/猪油 Include Pork/Lard

 辣度提示 Spicy

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素菜
VEGETABLE

人民币/例
CNY/Per Portion

羊肚菌烧自制豆腐


Braised homemade tofu, morel mushrooms

188

蜜豆仁炒兰州百合

Wok-fried sweet beans, lily bulbs

128

 干锅手撕包菜

Wok-fried cabbage, chili

108

 黄耳百合炒芥兰

Wok-fried kale, fungus, lily bulb

158

各式时令蔬菜

Seasonal vegetables

108

做法：蒜茸 /  生炒 / 白灼 / 上汤 / 盐水 / 煲淋 / 豆豉鲮鱼 / 豆酱炒

Choose your preferred cooking method:

- Wok-fried with minced garlic

 - Wok-fried

- Blanched

- Blanched with chicken soup

- Boiled in salt-water

- Simmered

- Wok-fried with dace fish, salted black beans

- Wok-fried with Puning bean paste

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

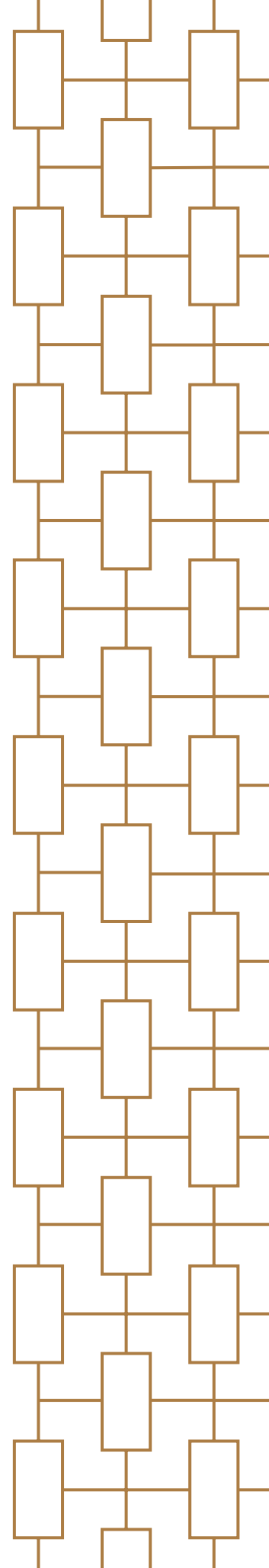
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主食
RICE & NOODLES

人民币
CNY

- | | |
|--|--------------------------------------|
|  挑战刀工极限无骨鲫鱼粥
Boneless crucian carp congee | 298/例 Per Portion
88/位 Per Person |
|  雪花牛肉菜脯粒炒饭
Fried rice, minced beef, dried radish | 198/例 Per Portion |
|  潮州老菜脯干贝肉碎粥
Chaozhou style congee, conpoy, dried radish | 288/例 Per Portion |
| 港式干炒牛河
Hongkong style fried rice noodles, beef, vegetables | 128/例 Per Portion |
| 龙虾汤泡饭
Steamed rice, crispy rice, shrimps, lobster broth | 98/位 Per Person |

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

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挑战刀工极限无骨鲫鱼粥
Boneless crucian carp congee

298/例 Per Portion

88/位 Per Person



美点 (咸)
DIM SUM (SAVORY)

人民币/半打
CNY/Half Dozen

点心豪华拼盘 (12件)
Dim sum combination (12 Pieces)

288/12件 Pc

 蟹粉小笼包 298
Shanghai style steamed pork bun, crab meat, crab roe

黑椒牛肉挞 198
Baked beef puff pastry, black pepper

  松露水晶贡菜饺 168
Dried vegetable dumpling, black truffle

  上素生煎包 128
Pan-fried vegetable bun

 黑豚肉锅贴 138
Pan-fried pork dumpling

 岭南虾饺皇 188
Steamed shrimp dumpling

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

 含猪肉/猪油 Include Pork/Lard

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美点 (甜)
DIM SUM (SWEET)

人民币/半打
CNY/Half Dozen

 金枕榴莲酥 Baked durian puff pastry	228
 酥皮牛奶包 Milk custard puff pastry	158
 玫瑰山药糕 Dried rose pudding, yam	128

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

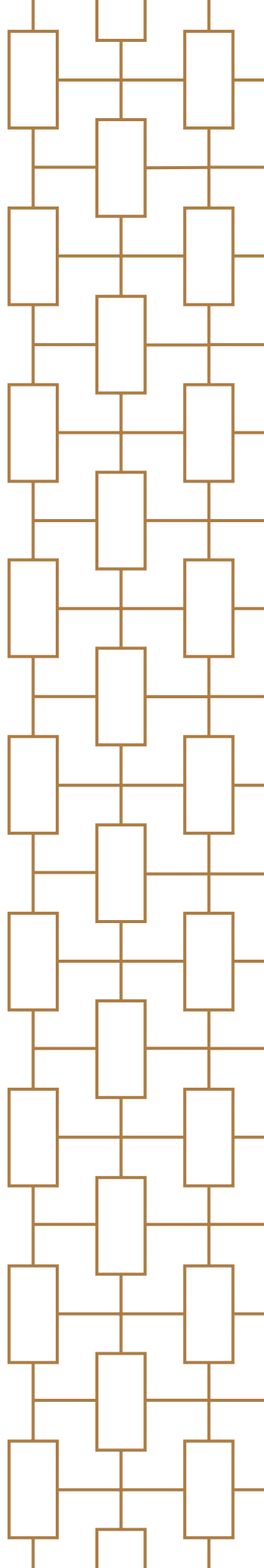
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🍤 岭南虾饺皇

Steamed shrimp dumpling

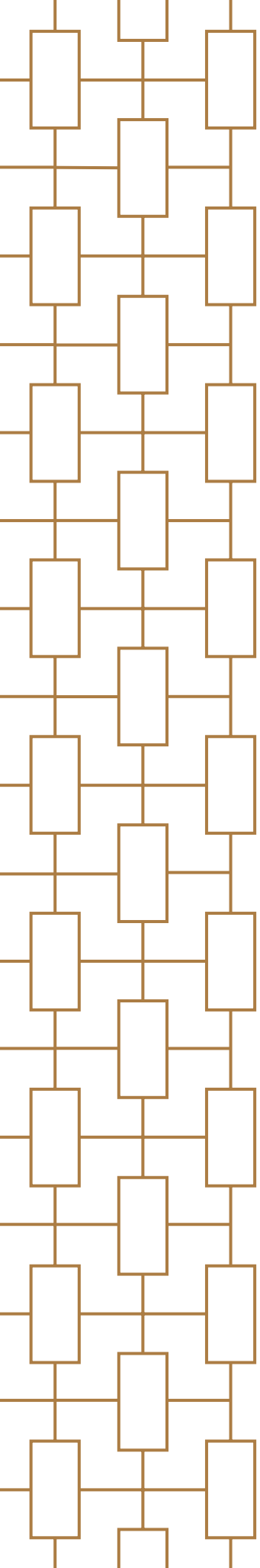
188/半打 Half Dozen

红枣汁炖官燕

Stewed Bird's nest, red Jujube

468/位 Per Person





甜品
DESSERT

人民币/位
CNY/Per Person

	黄皮汁葛仙米炖官燕 Stewed Bird's nest, Chinese wampee juice, nostoc algae	468
	红枣汁炖官燕 Stewed Bird's nest, red Jujube	468
	陈皮蜂蜜炖官燕 Stewed Bird's nest, honey, aged tangerine peel	468
	 远年陈皮红豆沙 Sweetened red bean soup, aged tangerine peel	68
	蛋白杏仁茶 Sweetened almond soup, egg white	88
	元宝红糖炖金耳 Double-boiled white fungus, brown sugar	68
	杏仁豆腐 Almond milk curd	68

 素食精选 Vegetarian Option

 主厨推荐 Chef Recommendation

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