

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。



莫鉴潮
Chef Sam
中餐行政总厨
Chinese Executive Chef

黄景辉
Chef Fei
米其林星厨
Michelin Chef

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已连续三年荣获米其林二星的荣誉。


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 three consecutive years.

负责日常运营的中餐行政总厨莫鉴潮师傅（左），将带领经验丰富的厨师团队制作经典特色菜肴，呈献创新与传统兼具的当代粤菜美馔。

The culinary vision for The Bay by Chef Fei is brought to life by Chef Sam Mo with a team of skilled chefs who craft a range of enticing dishes created by Chef Fei.

至纯甄味
PREMIUM SELECTION

人民币/位
CNY/Per Person

 **鲍汁扣日本吉品鲍 (18头)** 3,588/只 Piece
Slow-braised dried Yoshihama abalone (18-head), oyster sauce

  **碳烧澳洲大网鲍 (提前一天预定)** 1,980/只 Piece
任选以下一种烹调方法: 头手鲍汁/ 黑松露汁

Baked Australian abalone (Book one day in advance)

Choose your preferred cooking method and flavour:

- Abalone sauce
- Black truffle sauce

 **鲍汁扣南非干鲍** 980/只 Piece(8头/head)
Braised South African abalone, oyster sauce 780/只 Piece(12头/head)

 **佛跳墙** 680
(花胶, 干贝, 鲍鱼, 海参, 羊肚菌, 蹄筋, 花菇)
任选以下一种烹调方法: 金汤 / 清汤 / 红烧

Buddha Jumps Over the Wall soup

(Fish maw, conpoy, abalone, sea cucumber, morel mushrooms, tendon, flower mushrooms)


Choose your preferred cooking method and flavour:

- Boiled in pumpkin soup
- Boiled in clear soup
- Braised with abalone sauce

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

 含猪肉 Includes Pork

 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

请您在点餐前将任何食物过敏或食物禁忌告知我们员工

Please highlight any specific food allergies or intolerances to our colleagues before ordering

🍴🍻 碳烧澳洲大网鲍 (提前一天预定)

任选以下一种烹调方法: 头手鲍汁 / 黑松露汁

Baked Australian abalone (Book one day in advance)

Choose your preferred cooking method and flavour:

- Abalone sauce
- Black truffle sauce

1,980/只 Piece



至纯甄味
PREMIUM SELECTION


人民币/位
CNY/Per Person

-  **鸡汤秒灼加拿大象拔蚌** 528
Blanched Canadian geoduck, chicken broth
-  **碧绿松露虾胶酿辽参** 498
Pan-fried superior sea cucumber, shrimp paste, vegetables, black truffles
-  **鲜拆蟹肉红烧官燕** 468
Braised bird's nest, crab meat, superior soup
-  **花胶王 (3头)** 468
任选以下一种烹调方法: 金汤玉米胚芽煮 / 鲍汁葱烧 / 碧绿青稞米煮
- Braised fish maw (3 head)**
Choose your preferred cooking method and flavour:
- Boiled in corn soup
- Braised with abalone sauce
- Boiled with highland barley
-  **关东辽参 (50头)** 428
任选以下一种烹调方法: 金汤胚芽煮 / 鲍汁葱烧 / 碧绿青稞米煮
- Braised North East sea cucumber (50 head)**
Choose your preferred cooking method and flavour:
- Boiled in pumpkin soup
- Braised with abalone sauce
- Boiled with highland barley
-  **火瞳炖官燕** 398
Double-boiled bird's nest, ham

 素食精选 Vegetarian Option

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🍃 鸡汤秒灼加拿大象拔蚌

Blanched Canadian geoduck, chicken broth

528/份 Per Portion



精品位膳
INDIVIDUAL SELECTION


人民币/位
CNY/Per Person

| | |
|---|-----|
|  松露花胶扣金蚝 | 680 |
| Braised oyster, fish maw, black truffle sauce | |
| 香煎黑椒和牛肉 | 680 |
| Pan-fried M9 Wagyu beef, black pepper sauce | |
| 豉蒜酱蒸东海黄鱼 | 588 |
| "The East China Sea" yellow fish, soy sauce, garlic | |
| 陈年花雕龙虾球 | 398 |
| Wok-fried lobster, aged Hua Diao wine | |
|  风范西沙小龙虾 | 298 |
| Deep-fried baby lobster, homemade creamy sauce | |
| 腊八豆蒸银鳕鱼 | 298 |
| Steamed codfish, yellow beans | |
| 鼎湖宝藏映明月 | 98 |
| Simmered quail eggs, vegetables, winter melon, chicken broth | |
|  金汤茄盅藏珍蔬 | 88 |
| Simmered tomatoes, walnuts, pumpkin sauce | |

 素食精选 Vegetarian Option

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陈年花雕龙虾球

Wok-fried lobster, aged Hua Diao wine

398/份 Piece Portion



风味前菜
APPETIZER

人民币/份
CNY/Per Portion

潮式卤水老鹅掌

Chaozhou style marinated goose web

388

南乳鹅肝

Marinated foie gras, fermented bean curd

58 / 1粒 piece
298 / 6粒 pieces

 烧椒青酱醋鱼子清酒鲍鱼

Marinated fresh abalone, caviar, pepper sauce, sake

298

 五香熏银鳕鱼

Deep-fried cod fish, star anise, soy sauce

298

潮式冻午笋鱼饭

Chaozhou style cold fish, Puning bean sauce

288

 5J火腿芝麻菜无花果

Tossed 5J ham, rocket salad, figs

188

 潮式炸果肉

Chaozhou-style pork, mushrooms, water chestnuts

188

灯影牛肉

Deep-fried dried beef slices

168

潮式炸虾枣


Chaozhou-style shrimp roll

168

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南乳鹅肝

Marinated foie gras, fermented bean curd

58/1粒 Piece

298/6粒 Pieces



灯影牛肉

Deep-fried dried beef slices

168/份 Piece Portion

风味前菜
APPETIZER

人民币/份
CNY/Per Portion

- | | |
|--|-----|
|  黑松露芥菜石榴球 Crispy wrap, vegetables, truffle sauce | 158 |
|  酱香卤水牛展 Marinated beef, star anise | 158 |
|  糖醋汁南乳肉 Deep-fried pork with sweet and sour sauce | 118 |
|  琥珀核桃串番茄沙拉 Tossed cherry tomatoes, walnuts, Champagne sauce | 118 |
|  烧椒溏心皮蛋 Tossed preserved eggs, chili | 98 |
|  冰爽梅汁云南树番茄 Sweet and sour marinated cherry tomatoes, preserved plums | 88 |
|  椒麻樱桃萝卜 Marinated radishes, vinegar, soy sauce | 88 |
|  椒麻茴香根 Marinated fennel root, Sichuan pepper | 68 |

 素食精选 Vegetarian Option

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广府烧卤
CANTONESE BBQ

人民币
CNY

-  **鸿运全体乳猪 (提前一天预定)** 1,980/只 Whole
Roast suckling pig (book one day in advance)
- 潮州卤水狮头鹅头 (36个月)** 988/半只 Half
Marinated goose head (36 months), Chaozhou-style 1,980/只 Whole
-  **鱼子酱鸿运乳猪** 888/例 Per Portion
Roast pork, caviar 138/位 Per Person
- 贵妃白切葵花鸡** 398/半只 Half
Poached chicken, ginger-dip 768/只 Whole
- 螺片捞冰皮咸鸡** 398/例 Per Portion
Marinated shredded chicken, sliced whelk, Sichuan chili sauce
- 明炉果木烧鹅** 198/例 Per Portion
Roasted goose, plum syrup 398/半只 Half, 688/只 Whole
-  **亚麻籽脆皮烧鸡** 268/半只 Half
Crispy fried chicken, flaxseed 498/只 Whole
-  **玫瑰蜜汁西班牙黑豚肉** 268/例 Per Portion
Honey roasted barbecued Iberico pork, Chinese rose wine
-  **冰烧三层肉** 238/例 Per Portion
Crispy roasted pork belly
- 玻璃脆皮乳鸽 (两位起售)** 98/位(半只) Per Person(half)
Crispy roasted pigeon (minimum order two)

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

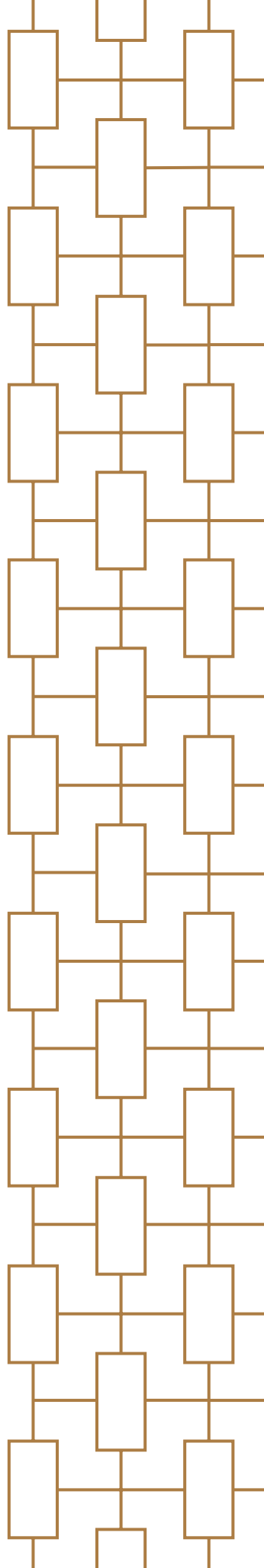
 含猪肉 Includes Pork

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🌿 亚麻籽脆皮烧鸡

Crispy fried chicken, flaxseed

268/半只 Half

498/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

398/例 Per Portion



原盅椰皇炖花胶

Double-boiled fish maw soup, coconut

398/例 Per Portion

滋补炖汤
DOUBLE BOILED SOUP


人民币/位
CNY/Per Person

- | | |
|--|-----|
|  松茸柱脯炖花胶 | 398 |
| Double-boiled fish maw soup, conpoy, Matsutake mushrooms | |
|  松茸柱脯炖辽参 | 398 |
| Double-boiled sea cucumber soup, conpoy, Matsutake mushrooms | |
|  高汤海藻炖辽参 | 398 |
| Double-boiled sea cucumber soup, kombu | |
|  橄榄响螺炖花胶 | 398 |
| Double-boiled fish maw soup, sea whelks, olives | |
| 原盅椰皇炖花胶 | 398 |
| Double-boiled fish maw soup, coconut | |
|  淮杞响螺鲜鲍汤 | 298 |
| Double-boiled sea whelk, fresh abalone soup, wolfberries | |
|  清汤响螺炖松茸 | 268 |
| Double-boiled sea whelk soup, Matsutake mushrooms | |
|  山黄皮炖红树林水鸭汤 | 168 |
| Double-boiled duck, Chinese wampee sauce | |
| 冰川菌皇汤 | 158 |
| Double-boiled wild mushroom soup | |

 素食精选 Vegetarian Option

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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

金钱斑

Snakehead fish

时价/Seasonal Price

做法: 陈皮葱花蒸 / 清蒸 / 龙虾汤过桥 / 古法盘龙蒸 /
柑橘酱蒸 / 古法双冬焖


Choose your preferred cooking method and flavour:

- Steamed with tangerine peel
- Steamed with soy sauce
- Blanched with lobster soup
- Steamed with black fungus
- Steamed with mandarin sauce
- Braised with mushrooms

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

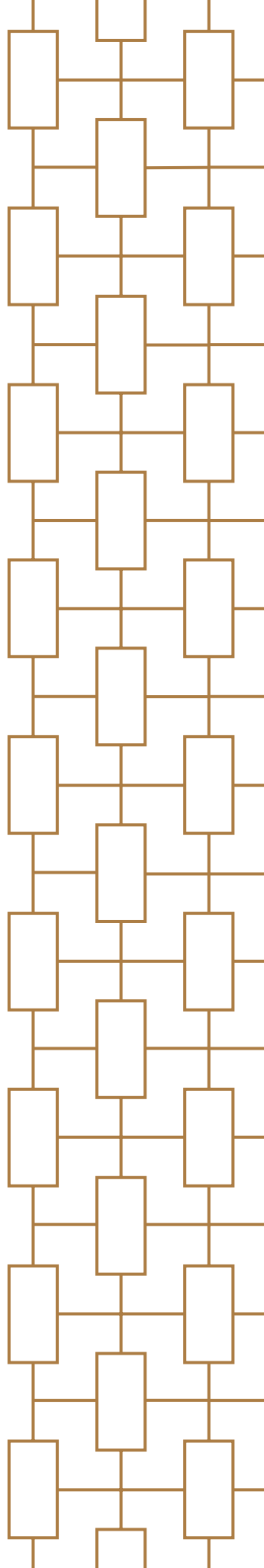
 含猪肉 Includes Pork

 辣度提示 Spicy

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

人民币
CNY

澳洲龙虾 时价/Seasonal Price
Australian spiny lobster

花龙 时价/Seasonal Price
Ornate spiny lobster

波士顿龙虾 时价/Seasonal Price
Boston lobster

南非龙虾仔 时价/Seasonal Price
South African baby lobster

做法: 刺身 / 龙腾四海 / 潮式冻 / 意式汁焗/
黑松露汁煎 / 避风塘辣炒


Choose your preferred cooking method and flavour:

- Sashimi
- Lobster platter, steamed and wok-fried
- Steamed, Chaozhou-style marinated
- Braised in milk, sake, chicken soup
- Pan-fried with black truffle sauce
- Wok-fried with salt and pepper

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

 含猪肉 Includes Pork

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

人民币
CNY

九节虾

Salt water prawn

时价/Seasonal Price

做法: 芙蓉花雕蒸 / 白灼 / 金银蒜金针菇蒸 /
避风塘辣炒 / 豉油皇焗

Choose your preferred cooking method and flavour:

- Steamed with Shaoxing yellow wine
- Blanched in clear soup
- Steamed with needle mushrooms, garlic
- Wok-fried with salt and pepper
- Braised in soy sauce



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 (蟹类)
LIVE SEAFOOD (CRAB)

人民币
CNY

阿拉斯加蟹

Alaskan crab

时价/Seasonal Price

斯里兰卡大青蟹

Sri Lankan blue crab

时价/Seasonal Price

松叶蟹

Pine leaf crab

时价/Seasonal Price

膏蟹

Green crab

时价/Seasonal Price

做法: 东瀛汁冻 / 芙蓉花雕蒸 / 姜葱炒 / 避风塘辣炒 /
新加坡黑胡椒焗 / 玫瑰油醋汁蒸 / 盐焗


Choose your preferred cooking method and flavour:

- Steamed, Chaozhou-style marinated
- Steamed with eggs, Shaoxing yellow wine
- Wok-fried with ginger and shallots
- Wok-fried with salt and pepper
- Baked, Singapore-style, black pepper
- Steamed with sweet vinegar
- Salt baked

 素食精选 Vegetarian Option

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生猛海鲜 (贝壳类)
LIVE SEAFOOD (SHELLFISH)

人民币
CNY

南澳本港大响螺
Local sea whelk

时价/Seasonal Price

生猛澳洲大鲍鱼
Australian abalone

时价/Seasonal Price

加拿大象拔蚌
Canadian geoduck clam

时价/Seasonal Price

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

时价/Seasonal Price

2头元贝皇
Scallops (2 head)

时价/Seasonal Price

做法: 黑松露汁煎 / 龙虾汤过桥 / 盐焗 / 陈皮葱花蒸 /
XO酱爆炒 / 米汤浸 / 琥珀如意炒 / 金银蒜蒸

Choose your preferred cooking method and flavour:

- Pan-fried with black truffle sauce
- Blanched in lobster soup
- Salt-baked
- Steamed with tangerine peel
- Wok fried with XO sauce
- Simmered with rice soup
- Wok-fried with walnuts
- Steamed with garlic

 素食精选 Vegetarian Option

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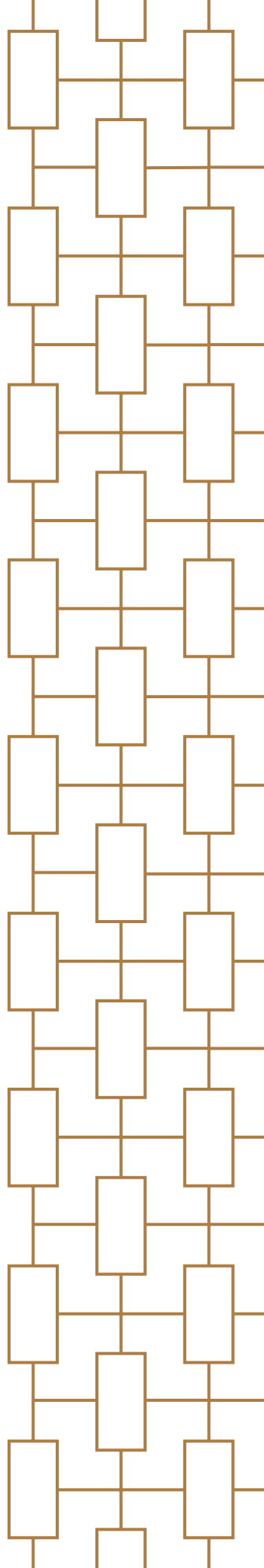
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🌸🍃 玫瑰油醋汁和乐蟹蒸手打肉饼

Steamed minced pork, crab, rose oil vinegar sauce

538/份 Per Portion



海鲜小炒
HOT SEAFOOD DISH

人民币/例
CNY/Per Portion

| | |
|---|---------------|
| 潮式菊花煮花龙虾 Chaozhou style blanched ornate spiny lobster, Chrysanthemum | 2,980/只 Piece |
| 金不换煮象拔蚌 Chaozhou style blanched geoduck clam, basil | 2,880/只 Piece |
| 金不换头抽焗波士顿龙虾 Baked Boston lobster, basil | 2,280/只 Piece |
|  新加坡黑胡椒焗斯里兰卡肉蟹 Singapore-style braised Sri Lankan blue crab, black pepper | 880/只 Piece |
|   玫瑰油醋汁和乐蟹蒸手打肉饼 Steamed minced pork, crab, rose oil vinegar sauce | 538 |
| 砂锅豆酱焗和乐蟹 Casserole braised crab, Puning-style bean sauce | 538 |

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

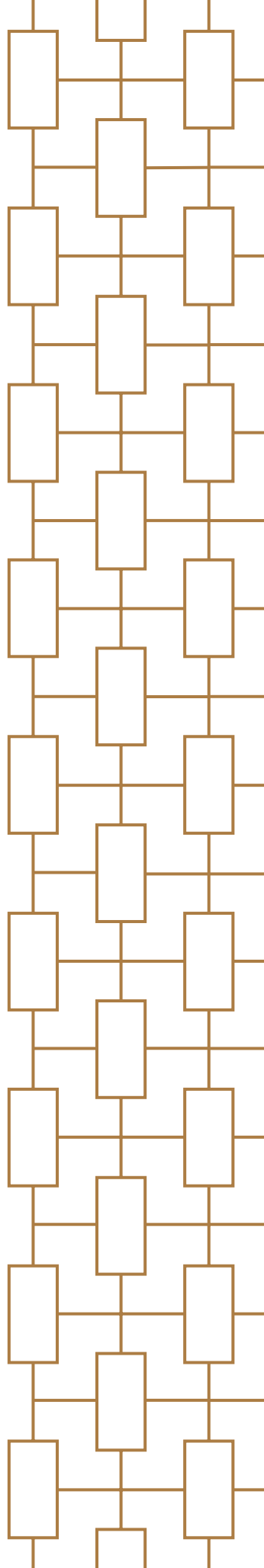
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鲜虾蟹肉煎莲藕饼

Pan-fried lotus root cake, conpoy, shrimps, crab meat

288/份 Per Portion



海鲜小炒
HOT SEAFOOD DISH

人民币/例
CNY/Per Portion

-  **麻婆鲜虾海参豆腐** 398
Sichuan style braised bean curd, shrimps, sea cucumber, chili sauce
- 凤尾虾球粉丝煲** 328
Casserole braised, prawn balls, noodles
-  **水库大鱼头** 288 /半只 Half
任选以下一种烹调方法：黄椒酱蒸 / 剁椒蒸
- Steamed carp fish head**
Choose your preferred cooking method and flavour:
- Steamed with yellow chili
- Steamed with red chili
- 鲜虾蟹肉煎莲藕饼** 288
Pan-fried lotus root cake, conpoy, shrimps, crab meat
-  **脆瓜炒螺片** 268
Sliced Sea snails, baby cucumber
- 鲜果咕噜虾球** 198
Traditional sweet and sour prawns, pineapple, apple, strawberries

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

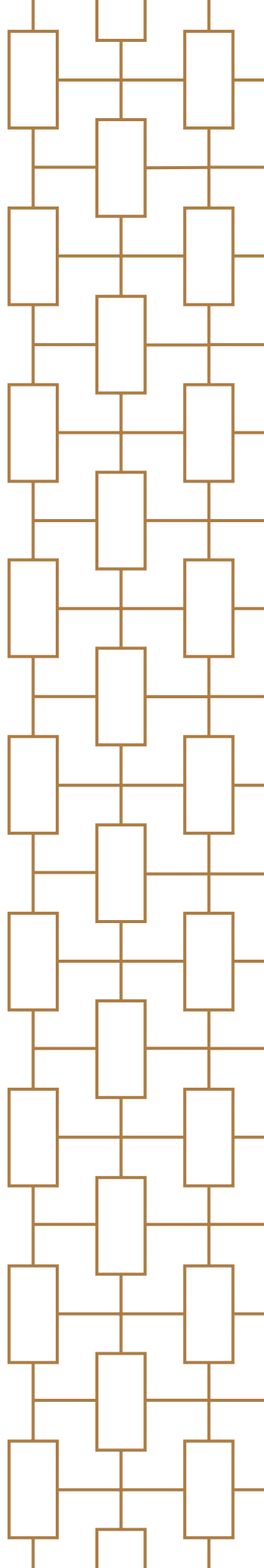
 含猪肉 Includes Pork

 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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椒麻煎烹澳洲肉眼皇

Pan-fried Australian rib-eye, crispy garlic, chili pepper sauce

680/份 Per Portion



家禽、肉类
POULTRY, MEAT

人民币/例
CNY/Per Portion

| | |
|--|-----|
|  花菇鲜鲍扣鹅掌煲 Casserole-braised goose web, fresh abalone, mushrooms | 688 |
| 椒麻煎烹澳洲肉眼皇 Pan-fried Australian rib-eye, crispy garlic, chili pepper sauce | 680 |
| 抱子甘蓝炒和牛肉 Wok-fried Wagyu beef, spore kale | 538 |
| 黑松露鲜鲍啫去骨土鸡 Casserole braised chicken, fresh abalone, black truffles | 398 |
| 红楼宝玉鸡 Casserole pan-fried chicken, shallots, ginger, bell peppers | 238 |
| 金汤鸡丝煮鹿茸菌 Simmered shredded chicken, wild mushrooms, pumpkin soup | 198 |
|  湘西小炒雪花猪肉 Hunan-style wok-fried pork neck, chili pepper | 158 |

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

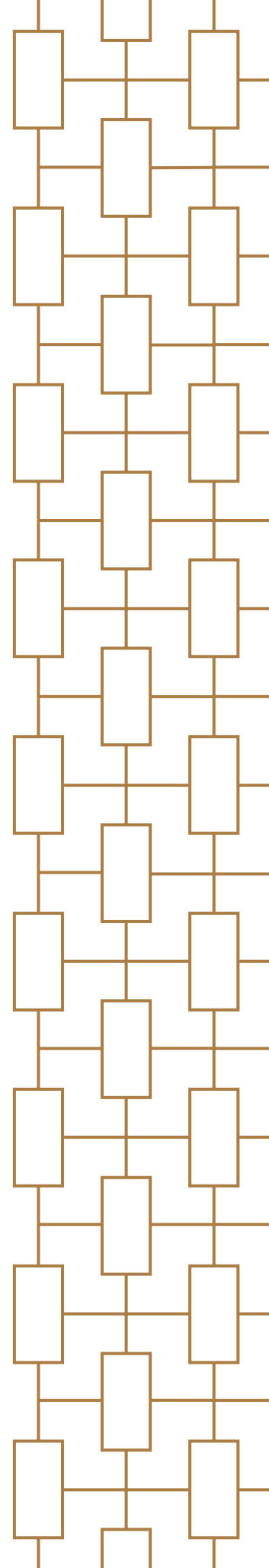
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🌿 黄耳百合炒芥兰

Wok-fried kale, fungus, lily bulbs

158/份 Per Portion



素菜
VEGETABLE

人民币/例
CNY/Per Portion

羊肚菌烧自制豆腐

Braised homemade tofu, morel mushrooms

188



黑松露干烧素菌

Pan-fried mushrooms, black truffles

188



黄耳百合炒芥兰

Wok-fried kale, fungus, lily bulbs

158

方鱼炒芥兰

Wok-fried Chinese vegetables, fish

128

干锅鲮鱼娃娃菜

Wok-fried baby Chinese cabbage, dace fish

128

各式时令蔬菜

Seasonal vegetable

108

做法：蒜茸 / 生炒 / 白灼 / 上汤 / 盐水 / 煲淋 / 豆豉鲮鱼

Choose your preferred cooking method:

- Wok-fried with minced garlic
- Wok-fried
- Blanched in clear soup
- Steamed with chicken soup
- Boiled in salt-water
- Simmered
- Wok-fried with dace fish, salted black beans



素食精选 Vegetarian Option



主厨推荐 Chef's Recommendation



含猪肉 Includes Pork

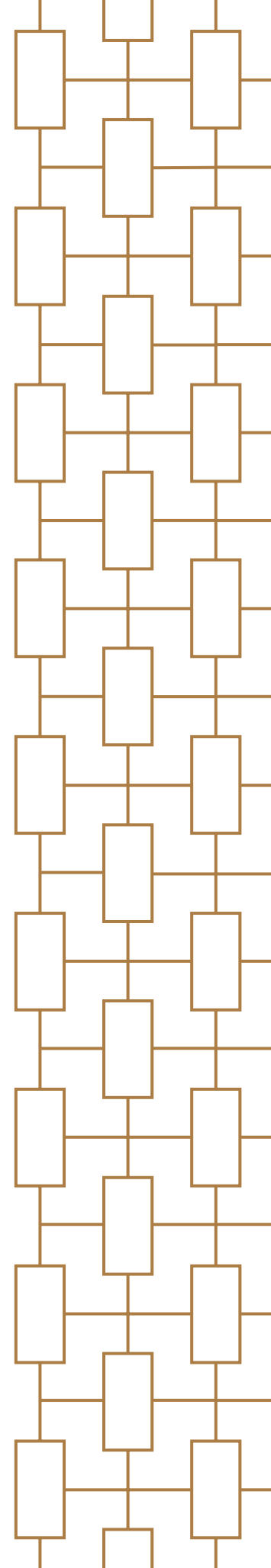


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主食
RICE & NOODLES


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
- 香葱菜脯雪花牛肉炒饭**
Fried rice, minced beef, marinated radishes
198/例
Per Portion
- 黑松露海鲜鹅肝炒饭**
Fried rice, foie gras, seafood, black truffles
188/例 Per Portion
68/位 Per Person
- 黑松露鲜鲍鱼饭**
Braised rice, abalone, black truffles
128/位
Per Person
- 羊城干炒牛河**
Traditional fried rice noodles, beef, vegetables
128/例
Per Portion
-  **黑松露肉酱捞面**
Braised noodles, minced pork, black truffles
98/位
Per Person
- 海鲜汤樱花虾面**
Braised noodles, shrimps, seafood broth
98/位
Per Person
- 龙虾汤泡饭**
Steamed rice, shrimps, wood fungus, lobster broth
98/位
Per Person

 素食精选 Vegetarian Option

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挑战刀工极限无骨鲫鱼粥

Boneless crucian congee

298/例 Per Portion

88/位 Per Person



美点 (咸)
DIM SUM (SAVORY)


人民币/半打
CNY/Half Dozen

| | |
|--|-----|
| 豪华点心拼盘 (12件) Dim sum combination (12 pieces) | 328 |
|  蟹粉小笼包 Shanghai style steamed pork dumpling, crab roe | 298 |
| 黑椒牛肉酥 Baked beef puff pastry, black pepper | 268 |
|  三色虾饺皇 Steamed shrimp dumpling | 188 |
|  松露水晶贡菜饺 Dried vegetable dumpling, black truffles | 168 |
|  黑豚肉锅贴 Pan-fried pork dumplings | 138 |
|  上素生煎包 Pan-fried vegetable buns | 128 |

 素食精选 Vegetarian Option

 主厨推荐 Chef's Recommendation

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美点 (甜)
DIM SUM (SWEET)


人民币/半打
CNY/Half Dozen

| | |
|---|-----|
| 燕窝绿豆糕 Green bean cake, birds' nest | 328 |
| 金枕榴莲酥 Baked durian puff pastry | 228 |
| 黑松露萝卜丝酥 Baked turnip strip, black truffle sauce | 198 |
| 天鹅流沙酥 Puff pastry, salted egg yolk, milk custard | 168 |
| 酥皮牛奶包 Milk custard puff pastry | 158 |
|  玫瑰山药糕 Dried rose pudding, yams | 128 |

 素食精选 Vegetarian Option

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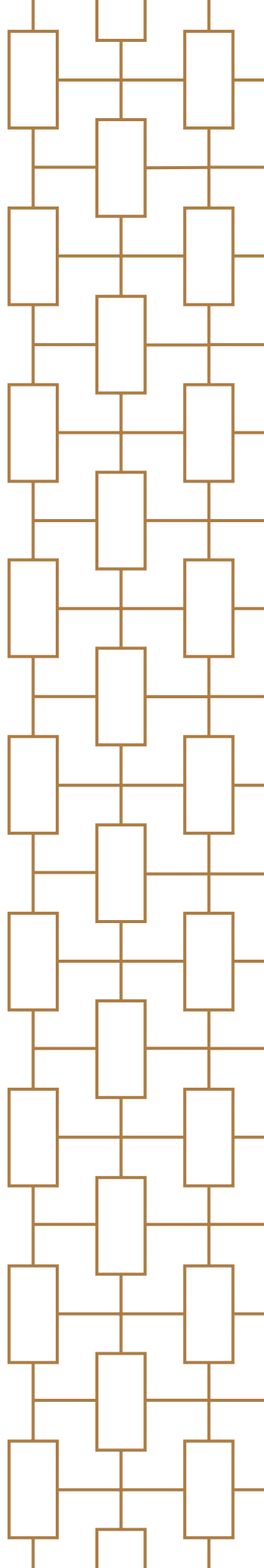
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金枕榴莲酥

Baked durian puff pastry

228/半打 Half Dozen



金鱼戏燕

Milk pudding, bird's nest

158/位 Per Person



甜品
DESSERT

人民币/位
CNY/Per Person

炖官燕 468
任选以下一种烹调方法：
冰花/ 红枣汁/ 鲜磨核桃露/ 黄皮汁葛仙米

Stewed bird's nest
Choose your preferred flavour:
- Egg white
- Red jujube
- Walnut cream
- Chinese wampee juice, star jelly

金鱼戏燕 158
Milk pudding, bird's nest

葛仙米鲜百合炖秋梨 108
Double-boiled pears, lily bulbs, star jelly

蛋白杏仁茶 88
Sweetened almond soup, egg white

 远年陈皮红豆沙 78
Sweetened red bean soup, aged tangerine peel

云南云宝红糖炖金耳 68
Double-boiled white fungus, Yunnan brown sugar


杏仁豆腐 68
Steamed bean curd, almonds

百香果布丁 68
Chilled passionfruit pudding

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