

金碧辉煌紫禁城
太和殿大乾清静
金水桥白宁寿秀
前庭后院皇家地
红墙宫里万重门
神武楼高养性深
九龙壁彩御花芬
旷世奇观罕见闻



Cold Dish

凉菜

精选高档食材，结合季节性及地域风味，在传统粤菜技法及风味基础上博采众长、融合创新，呈现搭配、造型、风味俱佳的开胃佳肴。



Marinated Shredded Chicken with Truffle Jus

黑松露鸡丝 RMB 168 例 portion



Chilled Abalone Marinated with
Japanese Rice Wine

清酒鲍鱼 RMB 148 例 portion

Marinated Duck Web with Mustard
Dressing

芥末鸭掌 RMB 128 例 portion

Marinated Clams with Peanut Seedlings

蛤肉花生苗 RMB 88 例 portion

Beijing Walnuts with Toona Cress

🌿 香椿核桃仁 RMB 68 例 portion

以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

🐷 含猪肉及制品 Contains Pork Product 🌿 素食 Vegetarian 🚫 不含麸质 Gluten Free



Crispy Pork Fillet with Sweet Plum Sauce

🍷 梅汁小排 RMB 88 例 portion

Marinated Jelly Fish with Aged Vinegar

老醋海蜇头 RMB 128 例 portion

以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

🐷 含猪肉及制品 Contains Pork Product 🌿 素食 Vegetarian 🚫 不含麸质 Gluten Free

Appetizer

前菜

食不厌精、脍不厌细。渐入佳境的美味体验，尤以用料
精细、配料巧妙、调味多层次富变化的清鲜美味见长。
求清、求鲜、求淡，简而不凡。

Crispy Deep-Fried Pigeon

脆皮乳鸽皇 RMB 128 只 per piece

Crispy Deep-Fried Tofu with Spicy Salt

🍴 黄金脆皮豆腐 RMB 68 例 portion

Deep-Fried Eggplant with Crispy
Garlic Crumbs

🍴 蒜香脆茄子 RMB 68 例 portion

Authentic Poached Chicken with
Spring Onion Oil and Soy Sauce

古法葱油鸡 RMB 158 例 portion



Crispy Deep-Fried Spicy Chicken Gristle



香辣鸡脆骨

RMB 98 例 portion

Crispy Deep-Fried Soft-Shell Crab with Salted Egg Yolk



金沙软壳蟹

RMB 98 例 portion



Soup

汤羹

“食以汤为先”一句话道出汤羹对粤菜的重要，所谓粤菜的精髓都在那一碗靓汤里。讲究一盞汤色如茶的炖汤，经过数小时文火慢炖，将食材之精华融入其中；而通过勾芡制造出浓稠效果的汤羹，则醇厚香浓，以高档珍稀食材一同烹制，一盞慰心。



Double Boiled Fish Maw with Vegetables

  菜胆炖花胶汤

RMB 358 例 portion

Double Boiled Matsutake Soup
with Assorted Mushrooms

🍄 黄耳榆耳炖松茸汤 RMB 168 例 portion

Superior Seafood Soup with Abalone, Sea
Cucumber and Fish Maw

鲍参花胶羹 RMB 168 例 portion

Hot and Sour Soup with Crab Meat

蟹肉酸辣羹 RMB 128 例 portion

Supreme Soup with Beef and Egg White

🍄 西湖芙蓉牛肉羹 RMB 128 例 portion

Supreme Seafood Soup with Bamboo Pith

🍄 太史竹笙海皇羹 RMB 128 例 portion



Bird's Nest

官燕

官燕是旧时沿袭而来的称呼，特指色泽纯净、盏型饱满、厚身完整的“大燕盏”，是燕窝中的上品。

Braised Bird's Nest with Spinach Soup

🍴🍴 太史菜蓉烩官燕 RMB 498 例 portion

Braised Bird's Nest with Superior Sauce

🍴 红烧官燕 RMB 518 例 portion

Braised Bird's Nest with Crab and Winter Gourd Soup

🍴 蟹肉冬茸烩官燕 RMB 518 例 portion

Braised Bird's Nest with
Pumpkin Soup

🍴 金汤烩官燕 RMB 518 例 portion



Dried Abalone from South Africa

南非干鲍

产自南非，鲍身干爽微起白霜，鲍心呈褐色，身形完好无缺，毛刺大而多，鲍身肥圆宽厚，是为上品。这样的干鲍泡发后烹制，甘腴肥美，可将调味的特点发挥到极致。



Braised in Abalone Sauce (8-Head Grade)

🐷 鲍汁扣八头鲍 RMB 1988 只 per piece

Braised in Abalone Sauce (12-Head Grade)

🐷 鲍汁扣十二头鲍 RMB 1488 只 per piece

以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

Sea Cucumber

辽参

被誉为“海八珍”之首，特指辽宁旅顺口黄渤海分界线附件海域所产的六棱刺参。因其生长周期长、对生存水质要求高、食补功效好而尤显名贵。



Braised with Cordyceps Flowers and Quinoa

🐷 蟲草花藜麦烩辽参 RMB 388 只 per piece

Braised with Abalone Sauce

🐷 鲍汁扣辽参 RMB 388 只 per piece

Boston Lobster

波士顿龙虾 RMB 时价 seasonal price

花雕虾汤蒸 / 椒盐蒜香炒 / 芝士焗 / 上汤焗
Steamed on Egg with Hua-Diao Wine Shrimp Broth / Stir-Fried with Spicy Garlic Salt
Stewed with Cheese Sauce / Braised with Supreme Broth

Seafood

海
鲜

甄选深海游水的时令鲜美味道，辅以粤式菜肴的精心烹制技法，用地道方式诠释名贵食材的本真味道，将天然美味呈现于餐桌，满足食客期待的味蕾。



以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

含猪肉及制品 Contains Pork Product 素食 Vegetarian 不含麸质 Gluten Free

Tiger Prawn

大虎虾 RMB 188 只 per piece

蒜蓉粉丝开边蒸 / 干烧 / 椒盐百合 / 金沙蛋黄
Steamed with Minced Garlic and Glass Noodle / Wok-Fried with Sweet Wine Sauce / Braised with Sichuan Pepper and Lily Bulb / Wok-Fried with Salted Egg Sauce

Dungeness Crab

珍宝蟹 RMB 时价 seasonal price

姜葱炒 / 胡椒炒 / 避风塘炒 / 金沙蛋黄
Sautéed with Ginger and Spring Onion / Spicy Pepper Flavor / Crispy Garlic Spice Hong Kong Style / Salted Egg Yolk Sauce

Live Dalian Abalone (4-Head Grade)

四头大连鲜鲍鱼 RMB 198 只 per piece

陈皮蒸 / 蒜蓉蒸 / 黄椒酱蒸 / 虫草花蒸
Steamed with Tangerine Peels / Minced Garlic Sauce / Yellow Pepper Paste / Cordyceps Flowers

Spotted Grouper & Grouper

东星斑 & 石斑鱼 RMB 时价 seasonal price

港式清蒸 / 原条黄椒酱蒸 / 原条豉汁蒸 / 原条蒜蓉蒸
Steamed in Hong Kong Style with Spring Onion and Supreme Soy Sauce / Steamed with Yellow Pepper Paste / Black Bean Sauce / Minced Garlic Sauce





Hot Dish

热
菜

将精选美味食材佐以创新融合的新式粤菜烹制技法，演绎海洋与陆地，蔬菜与肉类风味的完美组合，是餐桌上不可错过的美味菜式。

Wok-Fried Australian M5 Wagyu Beef Cubes with Crispy Garlic Crumbs



金蒜美极澳大利亚M5和牛粒 RMB 398 例 portion

Braised Beef Rib with Black Pepper Sauce

冷味黑椒牛肋骨 RMB 688 例 portion RMB 198 一人份 per head



Crispy Sweet and Sour Pork with Glazed Pineapple

菠萝咕嚕肉 RMB 168 例 portion

Wok-Fried Chinese Kale and Lily Bulb with Minced Shrimp and Pork Stuffed Morel Mushroom

芥兰鲜虾猪肉酿羊肚菌 RMB 308 例 portion

以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

含猪肉及制品 Contains Pork Product 素食 Vegetarian 不含麸质 Gluten Free

Sautéed Fried Eel with Honey Black Pepper Sauce

蜜椒鳝球 RMB 328 例 portion



Braised Glass Noodle and Assorted Seafood with XO Sauce

XO酱爆海鲜粉丝煲 RMB 188 例 portion

Taiwanese Style Stewed Chicken with Abalone

台式鲍鱼三杯鸡 RMB 298 例 portion

Stir-Fried Assorted Vegetables Served in Crispy Taro Puff



酥炸荔茸烩上素 RMB 168 例 portion

Braised Fresh Water Eel and Pumpkin with Black Bean Sauce

豉味贝贝南瓜焖白鳢 RMB 298 例 portion

Stewed Tofu with Assorted Seafood

珊瑚海皇烩豆腐 RMB 268 例 portion

Braised Beef Brisket with Eggplant

干烧茄子焖牛腩 RMB 198 例 portion

Wok-Fried Scallop and Cuttle Fish with Garlic Dried Shrimp Paste

海皇酱爆花枝带子 RMB 338 例 portion



Poached Seasonal Vegetables and Bamboo
Pith with Chicken Broth

浓鸡汤竹笙烩时蔬 RMB 198 例 portion

Wok-Fried Prawn with Basil and Water
Bamboo Shoot

罗勒茭白炒虾仁 RMB 238 例 portion



Stir-Fried Chinese Kale with Spicy Chili
Pork and Shrimp Paste

🐷 马拉盏芥兰煲 RMB 168 例 portion

以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

🐷 含猪肉及制品 Contains Pork Product 🌿 素食 Vegetarian 🚫 不含麸质 Gluten Free

Wok-Fried Lamb Fillet and Assorted Mushrooms with XO Sauce



XO酱野菌羊柳粒 RMB 268 例 portion

Crispy Deep-Fried Prawn with Sesame Dressing



香脆沙拉明虾球 RMB 268 例 portion

以上价格需额外加收 15% 服务费 / Prices above are subject to 15% service charge

含猪肉及制品 Contains Pork Product 素食 Vegetarian 不含麸质 Gluten Free

Congee. Noodle. Rice

粥
粉
饭

主食是传统中式餐桌上不可抗拒的美味。粤式菜肴中，加入了山珍或海味的风味主食更是让人垂涎欲滴，欲罢不能。

Cantonese Congee with Seafood

🍲 海鲜粥 RMB 128 例 portion

Stir-Fried Rice Noodle and Beef with Supreme Soy Sauce

干炒牛河 RMB 168 例 portion

Fried Rice with Truffle and Egg White

🍴🍲 黑松露蛋白炒饭 RMB 188 例 portion

Fried Rice Braised with Abalone and Chicken

鲍鱼鸡粒烩饭 RMB 288 例 portion

Braised Rice Vermicelli with Roasted Duck and Pickled Mustard Leaf

雪里红火鸭丝鸳鸯米 RMB 198 例 portion



Supreme Bird's Nest with Steamed Milk Custard

🍴 官燕双皮奶

RMB 398 例 portion

Sweet

甜品

作为一餐中的收官味道，甜品颇受食客的喜爱。紫膳餐厅的中式甜品
不仅兼具平衡身体热气的冰凉饮品，更有温热的食补甜品及当地特色
小食，为完美的一餐带来升华体验。



Double Boiled Whole Papaya with
Date and Longan

🍴🌿 原个木瓜炖桂圆红枣 RMB 88 例 portion



Supreme Bird's Nest with Double Boiled Whole Papaya

🍴🌿 原个木瓜炖官燕 RMB 428 例 portion

Sweet Mango Soup with Sago and Pomelo

🍴🌿 杨枝甘露 RMB 58 例 portion

Glutinous Rice Rolls with Sweet
Bean Paste

🍴 京式驴打滚 RMB 48 例 portion

Glutinous Rice Mochi with Fresh
Fruits and Cream Filling

🍴 鲜果雪媚娘 RMB 48 例 portion



Sesame Glutinous Rice Dumplings
with Sweet Red Bean Soup

🍴 红豆沙芝麻汤圆 RMB 58 例 portion

