

## SEASONAL MENU



|                                                                                            |                                                                             |
|--------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| Marinated Crayfish, Yellow Rice Wine<br>108                                                | Poached Shishan Squab<br>198/Whole                                          |
| Tomatoes, Buffalo Mozzarella, Vinaigrette<br>68                                            | Deep-fried Crispy Qingyuan Chicken<br>428/Whole                             |
| Double-boiled Soup<br>Wax Gourd, Mixed Grains<br><i>Reservation in Advance</i><br>1288     | Wok-fried Angus Beef Shoulder<br>Duyuan Bitter Gourd<br>238                 |
| Minced Crab Meat, Foraged Mushrooms<br>168/Person                                          | Wok-fried Hunan Preserved Pork<br>Porcini Mushrooms<br>888                  |
| Double-boiled Seasonal Soup<br><i>Lunch</i><br>198/Pot                                     | Steamed Beef Sirloin, Preserved Vegetables<br>238                           |
| Australian Abalone<br><i>Lobster Broth/Preserved Vegetables, Supreme Broth</i><br>988/500g | Deep-fried Beef Roll, Pistachios<br>Black Pepper<br>168                     |
| Braised Australian Lobster<br>Duyuan Bitter Gourd, Perilla<br>Market Price                 | Braised Glass Noodles<br>Zucchini, Dried Shrimps<br>198                     |
| Steamed Matsuba Crab, Minced Yellow Chili<br>1388/Whole                                    | Steamed White Eggplant<br>Minced Pork, Salted Fish<br>198                   |
| Braised Zhongshan Green Crab, Vermicelli<br>888                                            | Wok-fried River Clams, Perilla, Lettuce<br>198                              |
| Zhongshan Crab<br><i>Sichuan Peppercorns/Oil &amp; Salt</i><br>298/Whole                   | Angel Hair Noodles, Australian Lobster<br>Sichuan Peppercorns<br>498/Person |
| Slow-cooked South African Abalone (15 Heads)<br>Oyster Sauce<br>598/Person                 | Rice Noodles, River Clams, Basil<br>198                                     |
| Poached River Clams, Preserved Vegetables<br>368                                           | Steamed Sticky Rice, Dried Scallops<br>Lotus Leaf<br><i>Lunch</i><br>68     |
| Pan-fried Oyster Cake<br>198                                                               | Preserved Egg Puff, Tender Ginger<br>68                                     |
| Braised "Chetian" Tofu, Abalone<br>Green Peppers<br>198                                    | Crispy Durian Cake<br>68                                                    |
| Steamed Matsutake Mushrooms, Yunnan Ham<br>498                                             | Egg Puff, Rock Sugar<br>48                                                  |
| Poached Qingyuan Chicken<br>Foraged Mushrooms, Chicken Broth<br>498                        | Double-boiled Bird's Nest, Lotus Seed Paste<br>198/Person                   |

*If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order  
All prices are in CNY and subject to 16.6% service charge and applicable government taxes*



## 季节臻选

|                                 |                            |
|---------------------------------|----------------------------|
| 熟醉金湖清水盪虾<br>108                 | 真味石山乳鸽<br>198/只            |
| 油醋牧心番茄配水牛芝士<br>68               | 传统生炸脆皮鸡<br>需时30分钟<br>428/只 |
| 八宝冬瓜盅<br>需提前预定<br>1288          | 杜远凉瓜炒澳洲牛肉<br>238           |
| 蟹肉冬茸羹<br>168/位                  | 湘南腊肉炒白葱牛肝菌<br>888          |
| 时令明火例汤<br>仅午市<br>198/煲          | 淡口头菜蒸吊龙拌<br>238            |
| 过桥澳洲大网鲍<br>龙虾汤/酸菜浓汤<br>988/500克 | 黑椒果仁牛肉卷<br>168             |
| 紫苏杜远凉瓜焖澳洲龙虾<br>时价               | 黑毛节瓜虾干烩粉丝<br>198           |
| 黄椒酱蒸松叶蟹<br>1388/只               | 咸鱼土猪蒸手撕白茄<br>198           |
| 中山水蟹煮冬粉<br>888                  | 紫苏薄壳米配生菜包<br>198           |
| 中山奄仔蟹<br>花椒焗/油盐焗<br>298/只       | 花椒龙虾天使面<br>498/位           |
| 蚝皇15头南非吉品鲍鱼<br>598/位            | 金不换薄壳米粉<br>198             |
| 咸菜温拌本地小蚌<br>368                 | 瑶柱糯米鸡<br>仅午市<br>68         |
| 香酥蟳仔饼<br>198                    | 子姜皮蛋酥<br>68                |
| 青椒鲜鲍焖车田豆腐<br>198                | 现烤榴莲酥<br>68                |
| 云南火腿蒸松茸菌<br>498                 | 巧手糖沙翁<br>48                |
| 黑虎掌菌浸麻鸡展<br>498                 | 鲜莲子茸炖燕窝<br>198/位           |

我们乐意满足您的用餐需求，若您有特殊的饮食要求，如食物过敏或不耐受，请告知我们的员工  
以上价格均为人民币，并需加收16.6%附加费，含服务费与政府税费