

RMB1588 元 / 席 / 10 位

风味前菜八冷碟
Assorted Cold Dishes Selection
飘香玫瑰豉油鸡
Soy Marinated Chicken
银杏水晶河虾仁
Wok Fried Crystal Shrimp with Gingko Nut
xo 酱翡翠鲜鱿鱼
Wok Fried Calamari in Xo Soy Sauce
蜜豆鲍菇牛柳粒
Sauteed Diced Beef with Abalone Mushroom and Sugar Snap
蒜蓉青瓜蒸银鱼
Steamed White Bait with Sponge Gourd and Minced Garlic
家乡红烧肉酱蛋
Braised Pork in Sweet Soy Sauce and Egg
山药木耳小排汤
Pork Rib Soup with Dried Yam and Black Fungus
家乡大汤烩皮肚
Braised Deep Fried Pork Skin Home Style
宫保腰果炒鲜贝
Wok Fried Scallop with Cashew Nut Gongbao Style
秘制雕皇蒸白鱼
Steamed River Fish with Yellow Wine Saue
蚝油双菇扒菜心
Braised Choy Sum with two kinds of Mushroom
传统三丝炸春卷
Deep Fried Spring Roll with Rice Vinegar
酒酿包馅小圆子
Glutinous Rice Dumpling Soup with Fermented Rice
香芋叉烧蛋炒饭
Fried Rice with Barbecue Pork and Yam
敬奉合时水果盘
Seasonal Fresh Fruits Plate

RMB1888 元 / 席 / 10 位

风味前菜八冷碟
Assorted Cold Dishes Selection
粤式明炉吊烧鸭
Cantonese Roasted Duck
姜葱盐水浸河虾
Poached River Shrimp in Salt Bouillon
香芹野菌松阪肉
Stir Fried Pork Neck with Celery and Wild Mushroom
盐烧香脆炸双宝
Deep Fried Crispy Cod Fillet and Squid
酱烧笋干千层肉
Steamed Pork Belly with Dried Bamboo Shoot
秦淮特色香辣蟹
Wok Mud Crab with Sweet chili sauce
酸汤乌冬浸肥牛
Boiled Sliced Beef in Sour Bouillon with Udon Noodle
煎蛋肚片烧花菜
Wok Fried Cauliflower with Pork Tripe and Egg
菠萝酸甜炒鸡球
Sweet and Sour Chicken with Pineapple
芙蓉翡翠鱼米羹
Diced Fish Soup with Egg White and Vegetables
清蒸生猛珍珠斑
Steamed Grouper in Superior Soy Sauce
生焗时令郊外蔬
Wok Fried Seasonal Vegetable
冰糖银耳雪梨羹
White Fungus Soup with Red Date
有机双色蒸米糕
Organic double color steamed rice cakes
敬奉合时水果盘
Seasonal Fresh Fruits Plate

RMB2188 元 / 席 / 10 位

江南风味八小碟
Assorted Cold Dishes Selection
港式烧味双拼盘
Contonese Barbecue combination Plate
白灼深海大虎虾
Poached King Prawn in Superior Soy Sauce
姜葱年糕炒青蟹
Wok Fried Mud Crab with Ginger, Chive and Rice Cake
蒜籽鳔筒红烧肉
Braised Pork with Yellow Eel and Garlic
翡翠鲜花枝鲍片
Sauteed Cuttlefish and Abalone with Vegetable
淮山薏米仔排汤
Pork Spare Rib Soup with Barley and Dried Yam
彩椒茶树菇牛柳
Stir Fried Beef Fillet with Tea Tree Mushrooms and Capsicum
豉汁银丝蒸扇贝
Steamed Scallop with Vermicelli in Black Bean Sauce
虫草花香糟醉鸡
Steamed Chicken with Yellow Wine Sauce and Cordeceps Flower
糖醋松鼠桂花鱼
Deep Fried Mandarin Fish with Sweet and Sour Sauce
南瓜百合炒西芹
Stir Fried Celery with Pumpkin and Lily Bulb
传统红汤阳春面
Tradional Noodle Soup in Soy Bouillon
椰汁奶香西米露
Sweet Coconut Sago Soup
韭菜鲜肉馅煎饺
Pan Fried Dumpling with Scallion and Pork
敬奉南国水果盘
Seasonal Fresh Fruits Platter

RMB2588 元 / 席 / 10 位

精美餐前八冷碟
Assorted Cold Dishes Selection
港式深井烧鹅仔
Hongkongnese Roasted Baby Goose
鲜汁鱼露大红虾
Steamed King Prawn with Fish Sauce
金翠银丝十头鲍
Steamed Abalone with Glass Noodle
彩塘芙蓉蒸青蟹
Steamed Mud Crab with Egg White and Vegetables
无锡醇香酱排骨
Braised Pork Ribs Wuxi Style
蜜豆鲍菇牛柳粒
Sauteed Diced Beef with Mushroom and Sugar Snap
蚝汁蹄筋烩海参
Braised Sea Cucumber and Tendons in Oyster Sauce
雀巢脆果汇海鲜
Wok Fried Assorted Seafood with Cashew Nut in Bird Nest
古法清蒸海青斑
Steamed Grouper in Superior Soy Sauce
菌菇木耳土鸡汤
Chicken Soup with Mushrooms and Black Fungus
高汤金勾娃娃菜
Braised Baby Cabbage with Dried Shrimp in Bouillon
扬州虾仁蛋炒饭
Fried Rice Yangzhou Style
咖喱鲜肉热酥饺
Baked Curry Puff with Minced Pork
红腰豆花生奶露
Sweet Peanut Milk with Red Kidney Bean
敬奉时令鲜果盘
Seasonal Fresh Fruits Platter

RMB2988 元 / 席 / 10 位

精美迎宾八冷碟
Assorted Cold Dishes Selection
潮州卤水大拼盆
Soy Marinated Items Combination Plate
银丝金蒜蒸波龙
Steamed Boston Lobster with Fried Garlic and Vermicelli
江南特色双味虾
Wok Fried Shrimp Two Flavor
淮扬软兜长鱼煲
Braised Yellow Eel Anhui Style
鸡油花雕蒸青蟹
Steamed Mud Crab with Yellow Wine Sauce
红酒风味牛仔骨
Braised Beef Short Rib with Red Wine Sauce
港式明炉吊烧鸭
Roasted Duck Cantonese Style
红焖周庄万三蹄
Braised Pork Knuckle in Sweet Soy Sauce
虫草花竹笙鸡汤
Chicken Soup with Bamboo Poth and Cordyceps Flower
古法清蒸海龙胆
Steamed Longdan Fish in Superior Sauce
福果银杏炒西芹
Wok Fried Celery with Ginkgo Nut and Cashew Nut
蚝皇三丝两面黄
Deep Fried Noodles with Pork and Vegetable in Oyster Sauce
金牌蜜汁叉烧酥
Baked Barbecue Pork Puff
酒酿包馅小圆子
Glutinous Rice Dumpling Soup with Fermented Rice
敬奉南国鲜果盘
Seasonal Fresh Fruits Platter