





这是一家具有地道中国色彩的时尚高端中餐厅，它的陈设主要采用富有质感的材料，崇尚简约的设计，以便营造一个时尚的粤菜风味餐厅。The New Dynasty 在本市云云众餐厅中别树一帜，它提供的佳肴承传了粤菜的传统精粹，同时揉合现代的厨艺，令菜式的地道风味锦上添花。其菜谱包罗各种高档海鲜，例如鲍鱼、龙虾和鱼翅等，以及多种禽肉和新鲜蔬菜。

简洁、富时代感的餐厅内部设计带有些许田园质朴风味，地板采用深色硬木，配以石块和地毯作点缀。其主要陈设是以现代博物馆风格展示的多款中式花瓶。桌面以洁净的白色桌布装饰，显示一种简约而雅致的中式设计。

餐厅里还有一个茶壶展示柜，提供多款中国极品的茶叶供选择。

A modern up scale Chinese restaurant with authentic Chinese elements. The outlet uses textured materials and simplest design to create a dynamic Cantonese dining environment. This restaurant is like no other Chinese restaurant in the city, The New Dynasty takes classic Cantonese cuisines and puts a modern twist on it whilst still maintaining its authenticity. The menu feature high-end seafood like abalone, lobster and sharks fin as well poultry meat and vegetables. The outlet décor is clean and modern yet a little rustic, dark hard wood floors are blended with stone and throw rugs. Distinct Chinese vases presented in modern museum style show cases are placed around the space. The tables tops are simple yet elegant with soft Chinese design and are adorned with clean white table cloths. The room has a tea bar with a dramatic tea pot display, This tea bar stocks some of the most exquisite and expensive teas in China.

凉菜 Cold Dishes

	碟 per dish RMB
虾兵蟹酱配法式面包 Chinese bean curd with prawn and crab meat sauce, accompanied with French bread	68
螺片捞鸡 (江南) Marinated sliced snails with chicken (JN)	68
上海油爆虾 (江南) Shanghainese deep-fried river shrimps (JN)	63
🍷 陈醋海蜇头 (江南) Marinated jellyfish in vinegar (JN)	63
蒜泥白肉黄瓜卷 (四川) Poached sliced pork and cucumber roll with garlic (Si)	52
🍷 弄堂熏桂鱼 (江南) Mandarin fish, deep-fried and marinated in sweet soya sauce (JN)	42
四喜烤麸 (江南) Fried wheat gluten in sweet soya sauce (JN)	42
桂花山药 Chilled yam in osmanthus sauce	35
香芥木耳 Black fungus with mustard	35
🍷 日式汁有机萝卜 (江南) Marinated crispy organic radish with Japanese soya sauce (JN)	32

🍷 Chef recommendation / 厨师推荐

江南/JN=上海、江浙菜系/Jiang Nan delicacy-Shanghai, Jiangsu and Zhe Jiang
四川/SI=四川菜/Sichuan Cuisine

热头盆+烧烤+卤味
Hot Appetizer & From Canton BBQ Stove
& Chaozhou Marinade Pot

	小份 small serving RMB	例份 standard serving RMB	半只 half RMB	整只 whole RMB
化皮乳猪件 Barbecued suckling pig	68	128		
广式烧味拼盘 (叉烧, 烧鸭, 海蜇, 油鸡) (BBQ pork, roasted duck, jelly fish, soya chicken)		88		
桶子豉油鸡 Marinated chicken in soya sauce	42	78		
澳门烧肉 Roasted Pork Belly "Macanese style"	42	68		
鸿运乳猪全体 (需预订) Barbecued whole suckling piglet				680
🍷 深井脆皮烧鹅 Crispy roasted goose		88	168	298
潮汕卤水拼盆 (鹅片, 鹅掌翼, 豆腐) Chaozhou Marinaded Meat Platter (a combination of goose slices, web, wing and tofu)		128		
🍷 即烧粤式烤填鸭 (两吃: 片皮, 炒鸭焗生菜包) Peking Duck - A Must Try Dish A juicy, rice-fed duck prepared according to our Chef's recipe. Following tradition, the crispy skin is carved tableside and presented with steamed pancakes, julienne of scallions and sweet sauce to complement the flavor and texture contrasts. Second course: succulent duck meat, minced, and wok-fried with bamboo shoot, served with lettuce and sweet sauce.				238

🍷 Chef recommendation/厨师推荐
小份适合2位用, 例份适合4位用
"Small" serves 2, "Standard" serves 4

鲍鱼、花胶
Abalone, Fish Maw

鲍鱼味浓郁, 含含有丰富的蛋白质, 还有较多的钙、铁、碘和维生素A等营养元素; 花胶不仅是筵席名菜, 还有相当的滋补作用和药用价值。花胶含有丰富的蛋白质、胶质等。

Abalone tastes rich and sweet and is rich in proteins, calcium, iron, iodine and vitamin A. Fish maw is not only a delicacy, but is also rich in proteins.

	每只 per Piece RMB
古法扣20头吉品鲍 (约25g) Japanese Yoshihama dried abalone 20-head (approx 25 g), braised in abalone sauce	1088
古法南非干鲍8头 (约60g) Braised 8-head South Africa dried abalone (approx 60g)	580
🍷 古法澳洲鲜鲍2头 (约125g) Braised Australia 2-head fresh abalone (approx 125g)	398
古法澳洲鲜鲍4头 (约100g) Braised Australia 4-head fresh abalone (approx 100g)	298
鲍汁花胶扣鹅掌 Braised fish maw and goose webs in abalone sauce	98

海 参
Sea Cucumber

海参具有明显的增强免疫力、缓解体力疲劳的保健功能, 对于增强肌体免疫力, 提高人体的防病抗病能力, 增强人体抗疲劳能力, 快速恢复体力和精力, 具有显著功效; 具有浓缩性、安全性、方便性、吸收率高的特点, 滋补保健功能较海参有过之而无不及, 一直被视为高级海洋保健食品。

The sea cucumber has been considered a high quality "health food" for hundreds of years. It is believed to enhance the body's immune system, to strengthen its anti fatigue capabilities, and to restore its physical condition and energy levels.

	每位 Per person RMB
🍷 健康小米辽参 Japanese Kanto sea cucumber in millet soup	198
🍷 鲍汁灵芝菇扣辽参 Braised Japanese Kanto sea cucumber with mushroom in abalone sauce	198

🍷 Chef recommendation/厨师推荐
以上食材经特别筛选并由特聘厨师以传统古法烹调
Above ingredients are purchased thru carefully selection, and prepared in Master Chef's secret recipe.

燕窝 Bird's Nest

燕窝主要成分有：水溶性蛋白质、碳水化合物；微量元素：钙、磷、铁、钠、钾及对促进人体活力起重要作用的氨基酸（赖氨酸、胱氨酸和精氨酸）。滋阴润肺补而不燥；养颜美容，使皮肤光滑、有弹性和光泽；益气补中促进血液循环，增进胃的消化和肠道吸收力。

Bird's nest is sweet and neutral in nature. It nourishes Yin, expels phlegm, eases cough and tonifies Qi in the lung. Bird's nest nourishes without causing dryness and indigestion. It's most popular tonic among all supplements.

	每位 per person RMB		
	50g	75g	100g
生拆蟹肉烩官燕盏 Braised imperial bird's nest with crab meat	338	498	588
🍴 泰国龙牙官燕 Thailand supreme bird's nest	328	498	588
极品印尼血燕（红烧，冰花，杏汁原只木瓜炖） Indonesia Supreme red bird's nest (Braised in brown sauce, double-boiled with crystal sugar syrup, double-boiled with almond cream in papaya).	328	498	588

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Above ingredients are purchased thru carefully selection,
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养生食谱 Healthy Menu 营养专家郑重推荐健康食品

	小份 small serving RMB	例份 standard serving RMB
🍴 初榨橄榄油煎三文鱼 Seared salmon steak with virgin olive oil 三文鱼中富含不饱和脂肪酸，能有效降低血脂和胆固醇，预防心血管疾病。另外，其所含的Ω3脂肪酸是脑部、视网膜及神经系统所必不可少的物质，有增强脑部功能、预防老年痴呆症及视力减退的功效。 Salmon is rich in unsaturated fatty acids, it reduces blood fat and cholesterol	48	86
🍴 白背黑木耳（金针菜，鸡心枣炒鲜百合） Sauteed black fungus with red dates and lily bulbs 黑木耳有助降血脂，预防高血脂的作用。 Black fungus helps maintain healthy cholesterol level and prevent kidney stones	36	52
🍴 螺旋藻肉松双菇炒凉瓜 Stir-fried assorted mushrooms, bitter cucumber with meat Rousong and Spirulina 螺旋藻是种天然的绿色海洋微生物，含蛋白广、多种维生素与矿物质及多种稀有营养物质，如藻蓝素、叶绿素、r-亚油酸等。有调节人体免疫功能，增强抗病能力等功效。 Spirulina is one of the best natural sources of protein, extremely rich in vitamins and mineral content.	38	58
🍴 牛蒡，鲜杜仲，菇丝，萝卜丝炒鸡丝 Wok-fried burdock, yam, shredded mushroom, turnip and shredded chicken 牛蒡又名东洋参，东洋牛鞭菜等。营养学家认为其是中药也是蔬菜，富含蛋白质、纤维素、胡萝卜素与多种矿物质。其中，胡萝卜素的含量是胡萝卜的287倍，钙的含量在根茎蔬菜中位列榜首。 Burdock is regarded by the Japanese as a high grade vegetable with excellent nutrition and health value. It is rich in protein, fibres, carotene and minerals. Its calcium level ranks first among root vegetables.	42	78

🍴 Chef recommendation/厨师推荐
小份适合2位用，例份适合4位用
"Small" serves 2, "Standard" serves 4

汤羹 Soups

	每位 per person RMB	例份 standard serving RMB
🍷 养生辽参汤 Double-boiled sea cucumber with chicken soup	78	
菜胆瑶柱炖松茸汤 Double-boiled matsutake soup with cabbage and conpoy and ham	54	
金不换南瓜虾皇汤 Fresh king prawn pumpkin soup, flavored with basil leave and pork	52	
虫草花炖乳鸽 Double-boiled pigeon soup with Chinese herbs	52	
🍷 芥菜黄鱼羹 (江南) Yellow croaker and sheperd's purse in thick soup (JN)	42	82
宫廷酸辣汤 Hot and sour seafood soup	42	68
鸡茸粟米羹 Sweet corn soup with minced chicken	38	68

家禽 Poultry

	小份 small serving RMB	例份 standard serving RMB	半只 half RMB	整只 whole RMB
🍷 品尊风沙鸡 Crispy chicken with deep-fried garlic			78	
香茅咖喱鸡 Chicken curry with lemongrass	38	68		
宫保鸡丁 Gong Bao chicken	38	68		
🍷 台式三杯鸡 Three cups chicken "Taiwanese" style chicken cut into pieces, wok-fried with dark sesame oil, Chinese wine and soya sauce, flavored with basil leaves	38	68		
野菌煎鸡条 Pan-fried chicken fillet and wild mushroom with special soya sauce	38	68		
🍷 脆皮烧乳鸽 Crispy pigeon				48
原笼荷香蒸鸽甫 Pigeon breast with black mushroom in lotus leaf wrapping, steamed in a bamboo basket				58

🍷 Chef recommendation/厨师推荐

江南/JN=上海、江浙菜系/Jiang Nan delicacy-Shanghai, Jiangsu and Zhe Jiang
例份适合4位用 "Standard" serves 4

🍷 Chef recommendation/厨师推荐

小份适合2位用, 例份适合4位用
"Small" serves 2, "Standard" serves 4

牛、猪、羊
Beef、Pork、Lamb

	小份 small serving RMB	例份 standard serving RMB
蒙古汁生煎羊排 Best end of lamb with Mongolia sauce	48	86
酸汤浸肥牛 (川) Braised beef in spicy and sour soup (Si)	48	75
外婆红烧肉 (江南) Braised pork in brown sauce (JN)	42	72
炭烧猪颈肉 Char-grilled pork neck	42	72
武林东坡肉 (江南) Braised "Dongpo pork" (JN)	42	72
曹白咸鱼蒸肉饼 Pan-fried minced pork cake with salted fish	42	72
金蒜一口牛肉 Pan-fried beef fillet with garlic	42	72
鲜果咕嚕肉 Sweet and sour pork	38	68
家乡柱侯牛腩 Braised beef brisket with zhuhou sauce	36	68
川味山药炒牛肉 (川) Pan-fried beef fillet and yam with Sichuanese style (Si)	36	68
黑椒汁牛仔骨 Braised beef short ribs with black pepper		(每位) 48
粤式煎酿三宝 Eggplant, green pepper and chili with shrimp with pork paste stuffing, braised with black bean sauce	38	58
松茸狮子头 (江南) Braised meat balls with mushrooms (JN)		(每只) 38
M9 澳洲和牛肉眼扒 (席前烹调) (黑椒汁 / 蘑菇汁 / 黑松露汁 / 烧汁) M9 Australia Wagyu Ribeye Steak - seared tableside black pepper-, mushroom-, black truffle sauce or gravy		(每位) 238/80 g 468/150 g

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小份适合 2 位用, 例份适合 4 位用
"Small" serves 2, "Standard" serves 4

河、海鲜
Fresh Seafood

	小份 small serving RMB	例份 standard serving RMB
龙井水晶虾仁 (江南) Sautéed river shrimps with Long Jing tea (JN)	86	168
XO酱爆玉簪虾球带子 Prawn and scallop on vegetable skewer, sautéed and flavored with xo sauce	86	168
XO酱干捞粉丝蟹煲 (约500g) Braised crab in XO sauce (whole crab per pc approx 500 g)		168
蜀香豆花桂鱼 (川) (约650g) Braised Mandarin fish with bean curd in chili sauce (per pc approx 650 g) (Si)		158
鱼汤黄秧苗手打墨鱼丸 Boiled fish soup with cuttlefish ball and vegetables	68	138
鹅肝百花球 Crispy shrimp paste ball with goose liver		98
特色沸腾鱼 (川) Sliced fish with dried chili in spicy sauce (Si)		86
宫保脆虾仁 (川) Gong Bao shrimps Fried fresh shrimp with chili and peanut (Si)	52	108
鲜芦笋蛋白炒海鲜 Stir-fried seafood and fresh asparagus with egg white	46	76
石库门鳗糊 (江南) Braised pork with river eel in soya sauce (JN)	38	68
吉利大明虾 (约150g) Breaded king prawn (approx 150 gm)		(每位) 58

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素食、时蔬
Vegetarian Dishes、Seasonal Vegetables

	小份 small serving RMB	例份 standard serving RMB
🍴 金汤绿影纱苗 Fried seasonal green vegetable and bamboo fungus with pumpkin	42	62
竹笙鼎湖上素 Braised assorted mixed vegetables with bamboo fungus	42	62
麻婆豆腐 (川) Ma Po Tofu Steamed tofu and topped with minced pork in chili bean sauce (Si)	42	68
洋水荷香<素食> Stir-fried lotus root, celery, water chestnuts beans, straw mushrooms and black fungus served in a crispy basket <vegetarian dish>	38	68
🍴 广东梅菜蒸芥兰 Minced pork and preserved vegetables with kale	33	52
干贝粉丝杂菜煲 Braised fish balls with assorted vegetables and dried scallops in clay pot	33	52
金华一品白菜心 Poached Chinese cabbage in supreme broth and ham	38	
🍴 鸡火干丝 Boiled dry bean curd with ham in chicken stock	48	80
即日运抵有机时蔬 (芥兰/菜心/康生菜/西生菜/菠菜/西兰花/竹节苗/番薯叶/鸡毛菜/松茸/枸杞) (白灼; 蒜茸炒; 上汤皮蛋咸蛋汤; 腌汁; 蚝油; 鸡汁; 腐乳椒丝) Daily delivered from organic vegetable farms Kale, flowering greens, local lettuce, spinach, broccoli, water spinach leaves, sweet potato leaves, Shanghai greens, pea sprouts, medlar leave served with beef brisket sauce, chicken sauce, preserved bean curd paste and chili	32	52

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小份适合 2 位用, 例份适合 4 位用
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鱼翅
Shark's Fin

	RMB 50g	RMB 75g	RMB 100g
🍴 招牌黄焖金勾翅 Braised shark's fin in superior chicken soup	298	368	498
生拆蟹肉烩生翅 Braised shark's fin soup with crab meat	268	328	398
菜胆松茸炖排翅 Double-boiled superior shark's fin soup with ham and matustake mushrooms in Chinese cabbage		298	368
🍴 干贝文思豆腐烩鱼翅 Braised shark's fin soup with bean curd and conpoy in Chinese cabbage dried scallop or conpoy	218	328	388
🍴 鸡丝烩生翅 Braised shark's fin soup with shredded chicken	218	328	388
砂锅浓汤鸡 Braised shark's fin soup and pork in clay pot		200g 628	300g 838

🍴 Chef recommendation / 厨师推荐

主食 Starchy Food

	每位 per Person RMB	小份 small serving RMB	例份 standard serving RMB
🍴 品尊富豪鲍鱼粒焗饭 Fried rice with shrimps and scallops in abalone sauce	48	78	128
福建烩饭 "Fujian" fried rice with abalone sauce		42	78
🍴 海鲜香煎两面黄 Pan-fried noodle with seafood	38	58	78
XO酱焗火鸭丝焗米粉 Braised vermicelli with shredded roasted duck and XO sauce		42	78
干炒牛河 Stir-fried rice noodles with beef		42	68
干烧伊面 Stewed E-fu noodles		42	68
扬州炒饭 Fried rice with BBQ meat and shrimps		42	68
豉油皇炒面 Fried noodle with bean sprouts and yellow chive in soya sauce		35	58
🍴 咸鱼腊味炒饭 Fried rice with mixed air-dried meats and salted fish		32	58
🍴 雪菜黄鱼面 (江南) Yellow croaker and preserved vegetables noodle soup (JN)			(每位) 38
丝苗白饭 (泰国米、有机米、珍珠米) Steamed rice (Thai fragrant rice / pearl rice / organic rice)			(每碗) 6

🍴 Chef recommendation / 厨师推荐

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小份适合2位用, 例份适合4位用
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香溢港式煲仔饭 Clay-pot Rice

	例份 standard serving RMB
🍴 膏蟹糯米煲仔饭 (约500g) Clay-pot glutinous rice with crab (approx 500 g)	136
🍴 腊味煲仔饭 Clay-pot rice with preserved meats	96
惠州梅菜肉饼煲仔饭 Clay-pot rice with minced pork and preserved vegetables	86
榨菜牛肉煲仔饭 Clay-pot rice with beef and preserved vegetables	86
咸鱼马蹄肉饼煲仔饭 Clay-pot rice with salted fish, water chestnuts and minced pork	86

🍴 Chef recommendation / 厨师推荐

例份适合2位用
"Standard" serves 2

点心/主食
Dim Sum / Starchy Food

	每件 per pc RMB	每份 per portion RMB
蕃茄芝士焗水饺 Baked dumplings with tomato cheese		(6只) 42 (6 pieces)
⑤ 灌汤生煎包 (江南) Pan-fried pork buns (JN)	12	(4只) 42 (4 pieces)
翅皇带子饺 Steamed shark's fin and scallop dumpling	12	(4只) 42 (4 pieces)
蟹粉小笼包 Steamed pork and crab meat dumpling	12	(4只) 42 (4 pieces)
⑤ 迷你菠萝包 Baked mini bun with crispy coating	12	(4只) 42 (4 pieces)
香焗萝卜丝酥饼 Baked turnip puff	10	(4只) 42 (4 pieces)
酱皇抄手 (川) Wonton meat dumplings (Si)		(6只) 42 (6 pieces)
⑤ 砂锅小云吞 (江南) Braised wonton in clay pot (JN)		32
⑤ 堂弄豆腐花 Home made bean curd served with dried shrimp with vegetables prepared by table side		32

⑤ Chef recommendation / 厨帅推荐

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甜品
Dessert

	例份 standard serving RMB
⑤ 杨枝甘露 Chilled sago cream with mango and pomelo	32
木瓜炖海底椰 Double-boiled sea coconut with papaya in rock sugar	32
⑤ 蛋白生磨杏仁露 Sweetened almond cream on egg white	26
养生核桃露汤丸 Sweetened walnut with glutinous rice dumpling	26
蜂蜜龟苓膏 Double-boiled turtle essence herb jelly with honey	26
桂圆红枣茶 (江南) Sweetened red dates tea with dried longan (JN)	26
太极香滑芝麻糊 Black sesame seed paste	26
红豆沙汤丸 Sweetened red bean cream with glutinous rice dumpling	26
⑤ 桂花酒酿丸子 (江南) Sweetened and fermented glutinous rice dumpling soup with osmanthus (JN)	22
⑤ 巧克力蛋糕 Chocolate cake	32
⑤ 提拉米苏 Tiramisu	32

⑤ Chef recommendation / 厨帅推荐

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小份适合2位用, 例份适合4位用

"Small" serves 2, "Standard" serves 4

活海·河·湖鲜
Catch of the Day

RMB

东星斑 (每尾) 730 (约500g)
Spotted garoupa 730 Per pc (approx 500g)

烹调方法: 清蒸 / 红炆 / 两吃: 翅汤浸斑球, 碎蒸头腩
Choice of cooking: Steamed with ginger & scallion and flavored with home-made soya sauce / braised with roasted pork, black mushroom and dried bean curd stick / prepared in two courses: fillet, simmered in shark's fin soup or steamed chopped fish head and bone

澳洲龙虾 (每只) 738 (约500g)
Australia lobster 738 Per pc (approx 500g)

烹调方法: 两吃: 刺身/鲜果沙律, 泡饭(生滚粥) / 上汤 / 芝士焗面底
Choice of cooking: lobster sashimi or lobster salad / poached lobster head with rice in soup or congee / chopped wok fried lobster with supreme soup / creamy cheese sauce, served on a bed of noodles

乳龙虾 (每只) 680 (约500g)
Baby lobster 680 Per pc (approx 500g)

烹调方法: 金银蒜开边蒸(焗), 粉丝底 / 避风塘式
Choice of cooking: halved, steamed or baked with garlic flavored sauce, on vermicelli / "Hong Kong typhoon shelter style" - a chopped and wok fried spicy delicacy with garlic, ginger, chili and black bean fix

蟹 (每只) 138 (约500g)
Crab 138 Per pc (approx 500g)

烹调方法: 避风塘 / 花雕蛋白蒸 / 清宫秘制 / 生滚蟹粥 / 姜葱焗 / 豉椒 / 辣椒 / 咖喱 / 竹笼糯米蒸饭
Choice of cooking: "Hong Kong Typhoon Shelter Style" - a chopped and wok-fried spicy delicacy with garlic and ginger / chili and black bean fix or steamed on egg white and flavored with hua diao wine or chopped and coated with egg starch and crab roe in lark wrapping or crab congee / sautéed with ginger and scallion / stir-fried with chili and black bean sauce / chili crab / curry crab / steamed on glutinous rice in bamboo basket

活海·河·湖鲜
Catch of the Day

RMB

虾 (每份) 138 (约500g)
Shrimps 138 per person (approx 500g)

烹调方法: 火焰或上汤醉翁虾 / 白灼 / 原笼蒸
Choice of cooking: "drunken" - stunned in Chinese liquor and flambéed / "drunken" - simmered in supreme soup or boiled-prepared table side / steamed in bamboo basket

桂花鱼 (每尾) 98 (约500g)
Fresh water mandarin fish 98 Per pc (approx 500g)

烹调方法: 清蒸 / 蒸百花鱼卷 / 酱爆 / 半煎煮 / 三豉蒸 / 松子 / 水煮 / 剁椒
Choice of cooking: steamed with ginger and scallion / flavored with home-made soya sauce fillet with shrimp paste filling steamed in rolls / dry-braised with chili bean sauce / pan-fried and served in soup or steamed with garlic / black bean and olive mix / cut in shape of chrysanthemum / deep-fried and flavored with sweet & sour sauce, and sprinkled with crispy pine seeds / fillet and simmered in Sichuan's chili broth or steamed with chopped chili

笋壳鱼 (每尾) 238 (约500g)
Fresh gurnard fish 238 Per pc (approx 500g)

烹调方法: 清蒸 / 油浸 / 豉汁蒸 / 剁椒
Choice of cooking: steamed with ginger and scallion / flavored with home-made soya sauce or pan-fried and with chefs special sauce / steamed with garlic or black bean and olive mix / steamed with chopped chili

石斑鱼 (每尾) 368 (约500g)
Fresh garoupa 368 Per pc (approx 500g)

烹调方法: 清蒸 / 炒球 / 豉汁蒸 / 剁椒
Choice of cooking: steamed with ginger and scallion flavored with home-made soya sauce / stir-fried and served in soup or steamed with garlic / black bean and olive mix / steamed with chopped chili

活鲍鱼 (每只) 38 (约75g)
Live abalone 38 Per pc (approx 75g)

烹调方法: 炒 / 过桥
Choice of cooking: sautéed / poached with stock

黄酒类
Chinese Rice Wine

RMB

古越龙山3年 Gu Yue Long Shan 3 Years	500ml	88
古越龙山5年 Gu Yue Long Shan 5 Years	500ml	120
古越龙山8年 Gu Yue Long Shan 8 Years	500ml	180
古越龙山10年 Gu Yue Long Shan 10 Years	700ml	240
古越龙山20年 Gu Yue Long Shan 20 Years	500ml	560
石库门上海老酒(红标) Shi Ku Men (Red Label)	500ml	98
石库门上海老酒(黑标) Shi Ku Men (Black Label)	500ml	108
石库门锦绣12年 Shi Ku Men 12 Years	500ml	320

中国烈酒
Chinese liquor

RMB

52度剑南春 Jian Nan Chun	500ml	680
52度水井坊 Shui Jin Fang 52	500ml	1288
52度五粮液 Wu Liang Ye 52	500ml	1500
53度飞天茅台 Mao Tai 53	500ml	1988

For reservation, please call

预定请拨打

021-2219 5888-6277/6278