

前菜

APPETIZER

“潮粤之味，融合贯通”。美食从精致、融合、创新、开胃的前菜慢慢拉开序幕。

Our exquisite and innovative fusion-style appetizer set the stage for a culinary journey through the flavors of Chaoshan and Guangdong, reflecting traditional dining etiquette.

Appetizer

前菜

	价格 price
油醋汁鲍芹    Chilled Celery Salad, Vinaigrette	128 份/portion
椒香牛肝菌  Chilled Porcini, Spicy Dressing	128 份/portion
虾酱小排骨  Deep-fried Mini Pork Rib with Shrimp Paste	188 份/portion
麻香琥珀萝卜皮    Chilled Radish Peel, Sesame Vinaigrette	98 份/portion
五香银鳕鱼  Deep-fried Cod Fillet, Five Spice	268 份/person
潮汕卤水鹅肝  Chilled Goose Liver, Chaoshan Supreme Marinade	238 份/person
脱骨卤水鹅掌  Chilled Goose Web, Chaoshan Supreme Marinade	288 份/person


招牌菜
Signature Dish


素食
Vegan


含辣椒
Spicy


含坚果
Nuts


健康
Health


无脂肪
Fat-free


不含麸质
Gluten-free


无乳糖
Lactose-free


含猪肉
Contains Pork


含酒精
Contains Alcohol


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

	价格 price
烟熏冻午笋鱼饭  Smoked and Chilled Ma You Fish, Chaoshan Style	288 份/person
琥珀海蜇珊瑚冻  Chilled Jellyfish Terrine	188 份/portion
麻辣风味牛肉  Braised Beef Shin, Sichuan Spicy Vinaigrette	288 份/portion
双椒脆爽玉兰头  Chilled Chinese Kale, Pickled Chili Peppers	98 份/portion
远年太雕醉富贵虾  Chilled Marinated Mantis Prawn, Vintage Hua Diao Wine	980 只/piece
红油南澳火箭鱿鱼   Chilled Giant Squid, Spicy Garlic Chili Oil	198 半份/half portion 388 份/portion

										
招牌菜 Signature Dish	素食 Vegan	含辣椒 Spicy	含坚果 Nuts	健康 Health	无脂肪 Fat-free	不含麸质 Gluten-free	无乳糖 Lactose-free	含猪肉 Contains Pork	含酒精 Contains Alcohol	可持续认证鱼类 Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
 所有价格均为人民币并需加收15%的服务费
 Please highlight any specific food allergies or intolerances to our colleagues before ordering
 All prices are in CNY and subject to 15% service charge

汤羹

SOUP

广府饮食习惯“汤品”必不可少，种类多样，煲三炖四的传统家喻户晓。

In Cantonese food culture, a meal is not complete without a bowl of soup. Soups come in various types, following the well-known guideline: "four hours for double-boiled soups and three for slow-boiled."

Soup

汤羹

清鸡汤炖鲜百合

Double-boiled Chicken Soup, Lily Bulb

价格/位
price/per person

128 位/person

鲜拆蟹肉鱼羹

Fresh Crab Meat and Fish Soup

188 位/person

竹荪胆干贝炖泰和乌鸡汤

Double-boiled Silkie Chicken Soup, Conpoy, Bamboo Pith

188 位/person

金不换干贝獐子岛海螺汤

Sea Whelk Soup, Conpoy, Thai Basil

268 位/person

沙捞越胡椒猪肚花胶汤

Fish Maw and Pork Tripe Soup, Sarawak Peppercorn

398 位/person

头水紫菜冲浪加拿大象拔蚌

Canadian Geoduck Clam Soup, Chaozhou Laver

398 位/person



招牌菜
Signature Dish



素食
Vegan



含辣椒
Spicy



含坚果
Nuts



健康
Health



无脂肪
Fat-free



不含麸质
Gluten-free



无乳糖
Lactose-free



含猪肉
Contains Pork



含酒精
Contains Alcohol

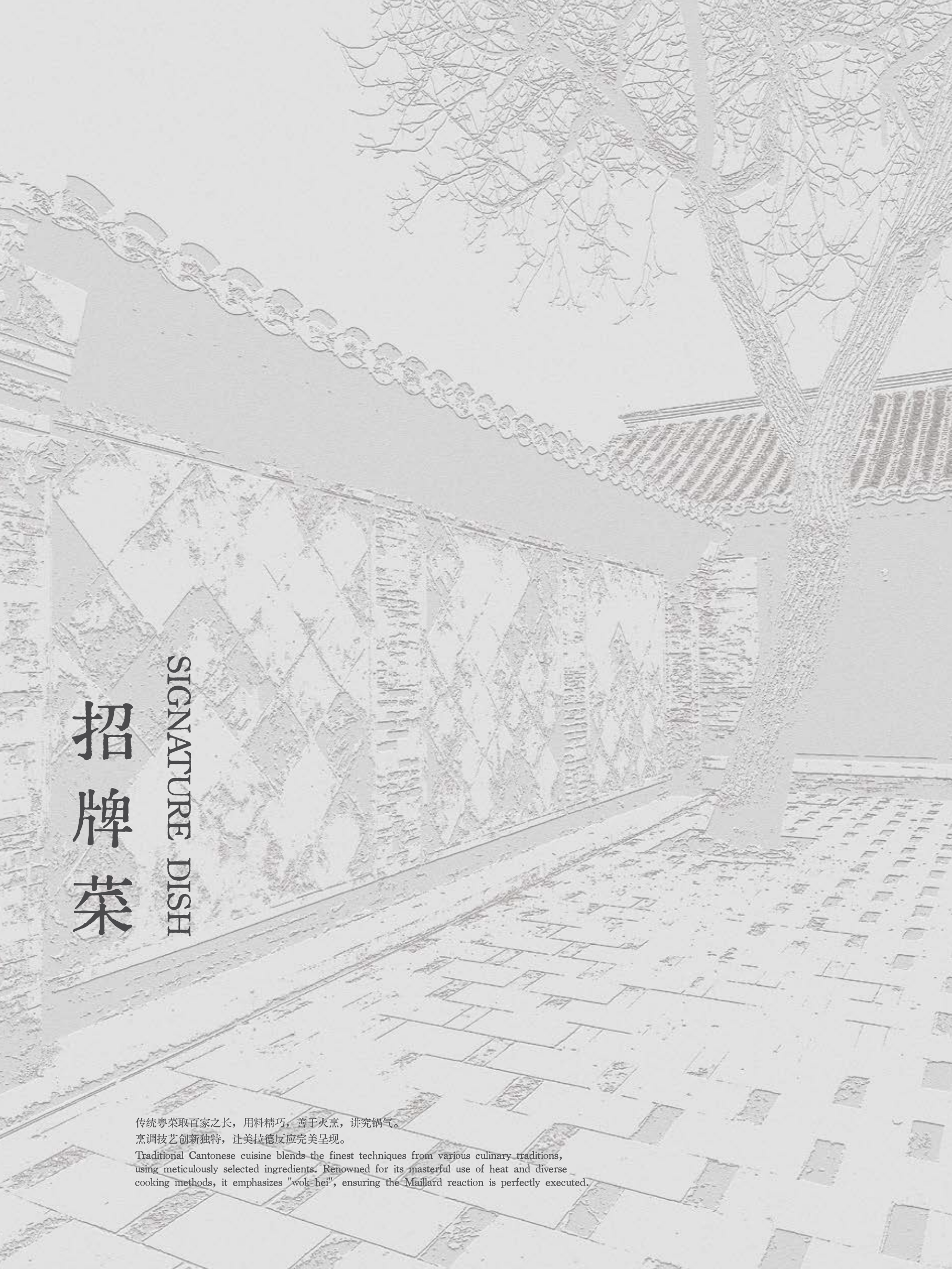


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队

所有价格均为人民币并需加收15%的服务费

Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge



招牌菜

SIGNATURE DISH

传统粤菜取百家之长，用料精巧，善于火烹，讲究锅气。
烹调技艺创新独特，让美拉德反应完美呈现。

Traditional Cantonese cuisine blends the finest techniques from various culinary traditions, using meticulously selected ingredients. Renowned for its masterful use of heat and diverse cooking methods, it emphasizes "wok hei", ensuring the Maillard reaction is perfectly executed.

Signature Dish

招牌菜

	价格 price
潮式脆皮海参 	398 位/person
Crispy Sea Cucumber, Chaoshan Style	
鲜拆蟹肉鱼羹 	188 位/person
Fresh Crab Meat and Fish Soup	
潮式鸡汁扣花胶 	680 位/person
Braised Fish Maw in Chicken Broth	
辉师傅的脆皮乳鸽	128 只/piece
Chef Fei's Signature Deep-fried Pigeon	
明炉玫瑰黑豚叉烧 	288 例/portion
Caramelised Superior Pork Char Siu	
风范汁焗西沙龙虾	388 位/person
Pan-fried Spiny Lobster, Creamy Garlic Sauce	

										
招牌菜 Signature Dish	素食 Vegan	含辣椒 Spicy	含坚果 Nuts	健康 Health	无脂肪 Fat-free	不含麸质 Gluten-free	无乳糖 Lactose-free	含猪肉 Contains Pork	含酒精 Contains Alcohol	可持续认证鱼类 Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Signature Dish

招牌菜

	价格 price
苹果木炭烤和牛 	398 位/person
Apple Wood Roasted Marbled Beef, Black Pepper Sauce	
煎烹椒麻澳洲肉眼皇 	588 例/portion
Pan-fried Australian Ribeye, Chili, Sichuan Pepper	
金不换拍蒜头抽炒龙虾	1,280 例/portion
Stir-fried Lobster, Garlic, Preserved Black Bean, Thai Basil	
挑战刀工极限无骨鲫鱼粥 	68 位/person
Boneless Crucian Carp Congee	
鸡汤秒灼厚切加拿大象拔蚌	560 位/person
Blanched Canadian Geoduck Clam, Chicken Broth	
自制黄椒酱窝烧甲鱼花胶 	880 例/portion
Braised Fish Maw with Softshell Turtle, Chaoshan Style	



招牌菜
Signature Dish



素食
Vegan



含辣椒
Spicy



含坚果
Nuts



健康
Health



无脂肪
Fat-free



不含麸质
Gluten-free



无乳糖
Lactose-free



含猪肉
Contains Pork



含酒精
Contains Alcohol



可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

潮汕风味

CHAOSHAN FLAVOUR

潮粵精品，多出自炖、蒸、炸、烩、扣、烧等传统烹调技艺。主厨以丰富的经验及创新独特的技法，如鸡汁烩、清焖、豆酱煮、焗、碳烤、秒灼等，为饕餮食客呈现“鲜而不淡，清奢有味”的潮粵佳馔。

Chaoshan and Cantonese delicacies feature a range of cooking techniques including stewing, steaming, frying, braising, simmering, and roasting. Our chef, drawing on years of experience, employs unique and innovative methods such as chicken broth braising, clear simmering, soybean paste cooking, baking, and charcoal grilling. This approach ensures our dishes are "fresh but not bland, luxurious yet flavourful," presenting a decadent yet sophisticated dining experience for our guests.

Chaoshan Flavour

潮汕风味

	价格 price
潮汕卤水鹅肝 	238 份/portion
Chilled Goose Liver, Chaoshan Supreme Marinade	
脱骨卤水鹅掌 	288 份/portion
Chilled Goose Web, Chaoshan Supreme Marinade	
潮式炸布仔豆腐  	128 份/portion
Deep-fried Artisan Tofu, Brined Chive Sauce	
烟熏冻午笋鱼饭 	288 份/portion
Chilled Smoked Ma You Fish, Chaoshan Style	
揭阳私房炸粿肉 	188 份/portion
Deep-fried Pork Patty, Bean Curd Skin	
香菇土鱿焖四点金 	398 例/portion
Braised Pork Knuckle, Dried Squid, Shiitake Mushroom	


招牌菜
Signature Dish


素食
Vegan


含辣椒
Spicy


含坚果
Nuts


健康
Health


无脂肪
Fat-free


不含麸质
Gluten-free


无乳糖
Lactose-free


含猪肉
Contains Pork


含酒精
Contains Alcohol


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Chaoshan Flavour

潮汕风味

	价格 price
潮式冻红毛蟹 （需提前一天预定） Chilled Red Hair Crab, Chaoshan Style (pre-order one day in advance)	2,680 只/piece
潮式冻南澳大红蟹 （需提前一天预定） Chilled South China Red Crab, Chaoshan Style (pre-order one day in advance)	1,980 /500g
潮式梅汁煮午笋鱼   Braised Ma You Fish, Plum Sauce, Chaoshan Style	188 位/person
潮汕卤水36个月老鹅头  Braised 36-month-old Goose Head, Supreme Chaoshan Sauce	880 半只/half piece
潮式金不换煮加拿大象拔蚌 Braised Canadian Geoduck Clam, Thai Basil, Chaoshan Style	398 位/person
鸡汤秒灼厚切加拿大象拔蚌 Braised Canadian Geoduck Clam, Chicken Broth	560 位/person


招牌菜
Signature Dish


素食
Vegan


含辣椒
Spicy


含坚果
Nuts


健康
Health


无脂肪
Fat-free


不含麸质
Gluten-free


无乳糖
Lactose-free


含猪肉
Contains Pork


含酒精
Contains Alcohol


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge



珍饈美味

DELICACIES

Delicacies

珍馐美味

	价格 price
白切葵香鸡   Broth-poached Cantonese Free Ranch Chicken	488 半只/half piece
松露菌菇烧鹅卷 Roasted Goose Roulade, Truffled Mushroom	398 例/portion
风味堂炒花胶 Wok-fried Fish Maw, Chaoshan Style	488 位/person
头手鲍汁扣14头鲍鱼  Braised Abalone, Supreme Abalone Bouillon (14 Head Grade)	788 位/person
虾酱爆南澳火箭鱿鱼  Wok-fried Squid with Shrimp Paste, Yellow Chives	398 例/portion


招牌菜
Signature Dish


素食
Vegan


含辣椒
Spicy


含坚果
Nuts


健康
Health


无脂肪
Fat-free


不含麸质
Gluten-free


无乳糖
Lactose-free


含猪肉
Contains Pork


含酒精
Contains Alcohol


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Delicacies

珍馐美味

	价格 price
油盐小黄姜焗黄脚鲳   Claypot-baked Yellow Fin Snapper with Ginger	288 条/piece
紫苏小黄姜爆炒雪花牛肉 Stir-fried Marbled Beef, Young Yellow Ginger, Perilla	488 例/portion
潮州菜脯剁肉饼蒸松叶蟹  Steamed Matsubagani, Hand Chopped Pork Belly, Pickled Radish	980 只/piece
黑松露有米烤乳猪 (需提前两天预定)   Roasted Suckling Pig, Truffled Sticky Rice (pre-order two days in advance)	488 例/portion

- 招牌菜
Signature Dish
- 素食
Vegan
- 含辣椒
Spicy
- 含坚果
Nuts
- 健康
Health
- 无脂肪
Fat-free
- 不含麸质
Gluten-free
- 无乳糖
Lactose-free
- 含猪肉
Contains Pork
- 含酒精
Contains Alcohol
- 可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Delicacies

珍馐美味

	价格 price
潮州鱼丸煮时蔬 	188 例/portion
Stewed Fish Ball, Cantonese Brassica	
马鲛咸鱼蒸肉饼  	288 例/portion
Steamed Pork Patty, Salted Mackerel	
黄焖洞庭湖甲鱼  	598 例/portion
Braised Dongting Lake Softshell Turtle, Yellow Wine, Chili	
清溪鳗鱼烧年糕 	498 例/portion
Braised Eel, Handmade Rice Cake, Sweet Wine Sauce	
烤虾干石锅卤豆腐	238 例/portion
Stone Pot Braised Tofu, Dried Shrimp, Shrimp Broth	

- 
招牌菜
Signature Dish
- 
素食
Vegan
- 
含辣椒
Spicy
- 
含坚果
Nuts
- 
健康
Health
- 
无脂肪
Fat-free
- 
不含麸质
Gluten-free
- 
无乳糖
Lactose-free
- 
含猪肉
Contains Pork
- 
含酒精
Contains Alcohol
- 
可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Delicacies

珍馐美味

	价格 price
子姜红烧肉  Braised Pork Belly, Young Ginger, Sweet Soy Sauce	388 例/portion
潮州酸菜雪花牛肉  Blanched Marbled Beef, Chaozhou Pickled Brassica	488 例/portion
沙姜煎焗拆骨走地鸡 Wok-baked Free Ranch Chicken, Sand Ginger	398 例/portion
怀旧鱼香茄子煲  Classic Braised Eggplant, Salted Fish, Minced Pork	138 例/portion
脆嫩莆田笋干  Braised Dried Bamboo Shoot in Chicken Soup	168 例/portion
时令蔬菜 Seasonal Vegetables 拍蒜生炒, 豆酱炒, 上汤浸 Stir-fried with Garlic, Stir-fried with Bean Paste, Poached in Broth	110 例/portion

- 
招牌菜
Signature Dish
- 
素食
Vegan
- 
含辣椒
Spicy
- 
含坚果
Nuts
- 
健康
Health
- 
无脂肪
Fat-free
- 
不含麸质
Gluten-free
- 
无乳糖
Lactose-free
- 
含猪肉
Contains Pork
- 
含酒精
Contains Alcohol
- 
可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

餐桌上的每一口都充满了海新的鲜美与广府文化的韵味，让您奢享大自然的馈赠。
Each bite at the table is filled with freshness and aroma of seafood and the richness of Cantonese culture, allowing our guests to relish the bounty of nature.

檐庭

Yan Ting
by Chef To

SEAFOOD
海鲜

Seafood

海鲜

	价格 price
老鼠斑 Humpback Grouper 陈皮刨葱清蒸 - Steamed with Aged Tangerine Peel and Spring Onion 潮式豆酱煮 - Braised with Bean Paste, Chaoshan Style	1,280 500g
东星斑 Spotted Grouper 陈皮刨葱清蒸 - Steamed with Aged Tangerine Peel and Spring Onion 潮汕咸菜梅汁煮 - Braised with Pickled Brassica and Plum Sauce, Chaoshan Style 潮式豆酱煮 - Braised with Bean Paste, Chaoshan Style	1,280 500g
老虎斑 Tiger Grouper 陈皮刨葱清蒸 - Steamed with Aged Tangerine Peel and Spring Onion 潮式豆酱煮 - Braised with Bean Paste, Chaoshan Style 潮式菜脯焖 - Stewed with Pickled Radish, Chaoshan Style	680 500g



招牌菜
Signature Dish



素食
Vegan



含辣椒
Spicy



含坚果
Nuts



健康
Health



无脂肪
Fat-free



不含麸质
Gluten-free



无乳糖
Lactose-free



含猪肉



含酒精



可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Seafood

海鲜

	价格 price
南澳大响螺 (需提前一天预定) South China Giant Sea Whelk (pre-order one day in advance) 鸡汤秒灼 - Blast-blanched with Chicken Fat 原只古法炭烧 - Charcoal Grilled	1,580 500g
加拿大象拔蚌 Canadian Geoduck Clam 潮式金不换煮 - Braised with Thai Basil 头水紫菜冲浪汤 - Blanched, Chaozhou Laver 鸡油秒灼 - Blast-blanched in Chicken Fat	980 500g
澳洲龙虾 Australian Lobster 金不换潮汕咸菜煮 - Braised with Chaoshan Pickled Brassica and Thai Basil 拍蒜头抽焗 - Stir-fried with Creamy Superior Soy Sauce and Garlic 潮式沙茶炒 - Stir-fried with Satay Sauce, Chaoshan Style	1,680 500g
大花节虾 Kuruma Prawn 白灼 - Blanched 蒜茸粉丝开边蒸 - Steamed with Garlic and Glass Noodle 三杯汁焗 - Wok-fried with Superior Soy Sauce, Rice Wine 金不换沙茶炒 - Stir-fried with Sacha Sauce, Garlic, Thai Basil	1,280 500g



招牌菜
Signature Dish



素食
Vegan



含辣椒
Spicy



含坚果
Nuts



健康
Health



无脂肪
Fat-free



不含麸质
Gluten-free



无乳糖
Lactose-free



含猪肉
Contains Pork



含酒精
Contains Alcohol



可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

主 食

STAPLE

Staple

主食

	价格 price
虾子阳春面  Yangchun Noodle, Shrimp Roe, Chicken Broth	68 位/person
挑战刀工极限无骨鲫鱼粥  Boneless Crucian Carp Congee	68 位/person
潮州菜脯和牛粒炒饭  Stir-fried Jasmine Rice, Marbled Beef, Chaoshan Pickled Radish	288 例/portion
潮汕沙茶雪花牛肉炒粿条  Authentic Stir-fried Rice Noodle, Marbled Beef, Sacha Sauce	288 例/portion

- 招牌菜
Signature Dish
- 素食
Vegan
- 含辣椒
Spicy
- 含坚果
Nuts
- 健康
Health
- 无脂肪
Fat-free
- 不含麸质
Gluten-free
- 无乳糖
Lactose-free
- 含猪肉
Contains Pork
- 含酒精
Contains Alcohol
- 可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge



点心

DIM SUM

广式“叹”茶，一盅两件，尽显广府生活态度与文化特色。一盞清茶，创意美点，品味老广的生活情致。

The tradition of Tan Cha, or enjoying tea, originating from a century-old Cantonese culinary culture, begins with "one bowl with two pieces" at morning tea. Just as the Cantonese have a meticulous demand for fine tea brewed with mountain spring water, we are equally dedicated to crafting exquisite and innovative dim sum.

Dim Sum

点心

	价格 price
潮州粉粿   Steamed Classic Chaoshan Dumpling, Pork, Garlic Chives, Mushroom, Peanut	68 3件/3 pieces
鲜虾烧卖  Shrimp Siu Mai, Pork, Shrimp	78 3件/3 pieces
岭南虾饺皇  Steamed Shrimp Dumpling, Lingnan Style	88 3件/3 pieces
酱皇蒸凤爪  Steamed Chicken Feet, Supreme Sauce	78 例/portion
香煎上素包   Pan-fried Vegetable Bun	58 3件/3 pieces
传统咸水角   Deep-fried Pork and Mushroom Dumpling	68 3件/3 pieces


招牌菜
Signature Dish


素食
Vegan


含辣椒
Spicy


含坚果
Nuts


健康
Health


无脂肪
Fat-free


不含麸质
Gluten-free


无乳糖
Lactose-free


含猪肉
Contains Pork


含酒精
Contains Alcohol


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

Dim Sum

点心

	价格 price
香葱鲜肉烧饼 	68 3件/3 pieces
Baked Pastry, Pork, Spring Onion	
黑豚叉烧酥 	98 3件/3 pieces
Baked Barbecued Pork Puff	
黑椒洋葱和牛蛋挞 	68 2件/2 pieces
Chinese Style Vol au Vent, Wagyu Beef, Onion, Black Pepper	
流沙麻球 	98 3件/3 pieces
Deep-fried Sesame Dumpling, Custard Molten	
怀旧糖沙翁	78 2件/2 pieces
Deep-fried Chinese Doughnut	

- 
招牌菜
Signature Dish
- 
素食
Vegan
- 
含辣椒
Spicy
- 
含坚果
Nuts
- 
健康
Health
- 
无脂肪
Fat-free
- 
不含麸质
Gluten-free
- 
无乳糖
Lactose-free
- 
含猪肉
Contains Pork
- 
含酒精
Contains Alcohol
- 
可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

甜品

DESSERT



Dessert

甜品

	价格 price
潮汕老香黄雪芭  	68 位/person
Chaoshan Aged Bergamot Sorbet	
远年陈皮红豆沙  	68 位/person
Classic Cantonese Sweet Red Bean Soup, Aged Tangerine Peel	
鲜磨杏汁燕窝汤圆  	168 位/person
Sweet Almond Cream Soup, Bird's Nest, Glutinous Rice Dumpling	
柚子风味燕窝 	388 位/person
Sweet Superior Bird's Nest Soup, Yuzu Peels	


招牌菜
Signature Dish


素食
Vegan


含辣椒
Spicy


含坚果
Nuts


健康
Health


无脂肪
Fat-free


不含麸质
Gluten-free


无乳糖
Lactose-free


含猪肉
Contains Pork


含酒精
Contains Alcohol


可持续认证鱼类
Sustainably Certified Fish

请您在点单前将任何食物过敏或食物禁忌告知服务团队
所有价格均为人民币并需加收15%的服务费
Please highlight any specific food allergies or intolerances to our colleagues before ordering
All prices are in CNY and subject to 15% service charge

主厨套餐

CHEF'S RECOMMENDATION SET MENU

Gourmet Dining Set Menu

Yan Garden by Chef Fei

APPETIZER

Deep-fried Pork Patty, Bean Curd Skin
Yunnan Tomato Terrine, Parmesan
Caramelised Superior Pork Char Siu

SOUP

Double-boiled Silkie Chicken Soup, Conpoy, Bamboo Pith

MAIN COURSE

Chef Fei's Signature Deep-fried Pigeon
Pan-fried Spiny Lobster, Creamy Garlic Sauce
Apple Wood Roasted Marbled Beef, Black Pepper Sauce

VEGETABLE

Poached Seasonal Vegetable in Chicken Broth

STAPLE

Boneless Crucian Carp Congee

DESSERT

Classic Cantonese Sweet Red Bean Soup, Aged Tangerine Peel

CNY 1,280
per person

檐庭雅膳套餐

前菜

揭阳私房炸粿肉
帕马森芝士树番茄
明炉玫瑰黑豚叉烧

汤羹

竹荪胆干贝炖阳山乌鸡汤

主菜

辉师傅的脆皮乳鸽
风范汁西沙龙虾
苹果木碳烤和牛

时令蔬菜

上汤浸时蔬

主食

挑战刀工极限无骨鲫鱼粥

甜品

远年陈皮红豆沙

人民币1,280 元
每位

请您在点单前将任何食物过敏或食物禁忌告知服务团队
以上价格为人民币并需加收15%的服务费

Please highlight any specific food allergies or intolerances to our colleagues before ordering
The price above is in CNY and subject to 15% service charge

Finest Dining Set Menu

Yan Garden by Chef Fei

APPETIZER

Smoked Cod Fillet, Five Spice

Yunnan Tomato Terrine, Parmesan

Chilled Goose Liver, Goose Web, Chaoshan Supreme Marinade

SOUP

Canadian Geoduck Clam Soup, Chaozhou Laver

MAIN COURSE

Braised Fish Maw in Chicken Broth

Braised Ma You Fish, Plum Sauce, Chaoshan Style

Chef Fei's Signature Deep-fried Pigeon

VEGETABLE

Poached Baby Spinach, Garlic, Salt

STAPLE

Stir-fried Jasmine Rice, Marbled Beef, Chaozhou Pickled Radish

DESSERT

Sweet Almond Cream Soup, Bird's Nest, Glutinous Rice Dumpling

CNY 1,880
per person

檐庭至臻套餐

前菜

五香熏银鳕鱼

帕马森芝士树番茄

潮汕卤水鹅肝拼鹅掌

汤羹

头水紫菜冲浪加拿大象拔蚌

主菜

潮式鸡汁扣花胶

潮式梅汁煮午笋鱼

辉师傅的脆皮乳鸽

时令蔬菜

高汤盐蒜煮菠菜

主食

潮汕菜脯和牛炒饭

甜品

鲜磨杏汁燕窝汤圆

人民币1,880元
每位

请您在点单前将任何食物过敏或食物禁忌告知服务团队

以上价格为人民币并需加收15%的服务费

Please highlight any specific food allergies or intolerances to our colleagues before ordering
The price above is in CNY and subject to 15% service charge

Luxurious Dining
Set Menu

Yan Garden by Chef Fei

APPETIZER

- Chilled Porcini, Spicy Dressing
- Yunnan Tomato Terrine, Parmesan
- Chilled Jellyfish Terrine
- Deep-fried Cod Fillet, Five Spice
- Caramelised Superior Pork Char Siu

SOUP

- Fish Maw and Pork Tripe Soup, Sarawak Peppercorn

MAIN COURSE

- Baked Spiny Lobster, Fish Sauce, Sichuan Pepper
- Braised Abalone, Supreme Abalone Bouillon
- Apple Wood Roasted Marbled Beef, Black Pepper Sauce

VEGETABLE

- Stewed Fish Ball, Seasonal Vegetables

STAPLE

- Yangchun Noodle, Shrimp Roe, Chicken Broth

DESSERT

- Sweet Superior Bird's Nest Soup, Yuzu Peels

CNY 2,680
per person

檐庭尊享套餐

前菜

- 椒香牛肝菌
- 帕马森芝士树番茄
- 琥珀珊瑚海蜇冻
- 五香银鳕鱼
- 明炉玫瑰黑豚叉烧

汤羹

- 沙捞越胡椒猪肚花胶汤

主菜

- 鲜花椒西沙龙虾
- 头手鲍汁扣14头鲍鱼
- 苹果木烤和牛

时令蔬菜

- 潮州鱼丸煮时蔬

主食

- 虾子阳春面

甜品

- 柚子风味官燕

人民币2,680 元
每位

请您在点单前将任何食物过敏或食物禁忌告知服务团队
以上价格为人民币并需加收15%的服务费

Please highlight any specific food allergies or intolerances to our colleagues before ordering
The price above is in CNY and subject to 15% service charge