

江一由辉师傅主理

主理人  
黄景辉

2025年

第七年蝉联广州米其林指南米其林二星殊荣

**In 2025**

Awarded Two MICHELIN Stars for the seventh consecutive year  
in The MICHELIN Guide Guangzhou

# 辉师傅特别推介

## CHEF FEI'S RECOMMENDATIONS

鱼子酱蜂巢九肚鱼 Deep Fried Bombay Duck Fish with Caviar	298 份/portion
冲浪头水紫菜象拔蚌汤 Double Boiled Geoduck Soup with Seaweed	328 位/person
白切葵香鸡 Poached Kuixiang Chicken	490 半只/half 980 只 /whole
风味炒花胶 Stir Fried Fish Maw with Bean Sprout, Perilla and Cumin	368 位/person
斯里兰卡肉蟹皇 Wok Fried Mud Crab with Black Pepper Sauce	挂牌价 Market price
炭烧南澳大响螺 Charcoal Grilled Nanao Island Sea Whelk	挂牌价 Market price
鸡汤秒灼厚切加拿大象拔蚌 Blanched Canadian Geoduck in Chicken Soup	挂牌价 Market price
飘香醉鲥鱼 Steamed Hilsa Herring with Huadiao Wine	880 半条/half
煎烹椒麻澳洲肉眼皇 Sichuan Peppercorn and Chili Sautéed Diced Australian Beef	468 份/portion
挑战刀工极限无骨鲫鱼粥 Boneless Crucian Carp Congee	68 位/person

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜


如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。


Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 精致前菜

## APPETIZER

糖醋香酥肉 Crispy Pork with Sweet and Sour Sauce	168 份/portion
烧椒红油兰花蚌 Marinated Surf Clams with Green Chili and Spicy Sauce	188 份/portion
柠香银鳕鱼 Deep Fried Cod Fish with Lemongrass	338 份/portion
樱花虾拌山苏叶 Marinated Sakura Shrimp with Asplenium Fern and Chili	98 份/portion
琥珀珊瑚海蜇冻 Marinated Jellied Jellyfish with Vinegar and Caviar	188 份/portion
黄金脆鱼皮 Crispy Fish Skin with Salted Egg Yolks and Chili	88 份/portion
潮式加拿大牡丹虾 Marinated Canadian Spot Prawns in Chaozhou Style	288 份/portion
樱花虾油醋汁白菜 	68 份/portion
Marinated Cabbage with Sakura Shrimp and Vinaigrette	
椒麻茴香根 	68 份/portion
Marinated Fennel Root with Chili and Bell Pepper	
椒麻樱桃小萝卜 	68 份/portion
Marinated Baby Radish with Sichuan Peppercorn	

 Vegetarian 素食

 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 精致前菜

## APPETISER

### 潮州卤水鹅

Braised Goose in Chaozhou Style

36 个月老鹅头 999 半只/half

36 Months Braised Goose Head in Chaozhou Style 1,998 只/whole

潮州卤水鹅肝 328 份/portion

Braised Goose Liver in Chaozhou Style

潮州卤水拆骨鹅掌 350 份/portion

Braised Goose Web in Chaozhou Style

潮州卤水鹅肾 228 份/portion

Braised Goose Kidney in Chaozhou Style

三拼 [鹅掌/鹅肝/鹅肾] 338 份/portion

Combination of Braised Goose Web, Liver and Kidney in Chaozhou Style

### 潮式冻烟熏午笋鱼

Smoked Goby Fish in Chaozhou Style

268 份/portion

### 百花香酥普宁豆腐 ( 4 件 )

Deep Fried Puning Rice Tofu with Chinese Chives (4 Pieces)

98 份/portion

### 金不换咸菜拌獐子岛螺片

Marinated Sea Whelk with Pickles, Garlic and Basil

288 份/portion

### 川式酱香卤牛展

Marinated Beef Shank with Sichuan Peppercorn

138 份/portion

### 三叶芹橄榄油拌核桃仁

Marinated Walnuts with Celery Seedlings and Olive Oil

98 份/portion

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物过敏情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 养生炖汤

## SOUP & STEW

鲜拆蟹肉海皇酸辣羹 Spicy and Sour Seafood Soup with Crab Meat	138 位/person
松茸干贝海螺炖花胶 Double Boiled Fish Maw Soup with Sea Whelk, Scallop and Matsutake	398 位/person
原只椰皇炖花胶 Double Boiled Fish Maw Soup in Coconut	428 位/person
高汤干贝海藻炖海参 Double Boiled Sea Cucumber Soup with Seaweed and Scallop	368 位/person
远年陈皮炖红树林海鸭汤 Double Boiled Duck Soup with Aged Tangerine Peel and Scallop	138 位/person
冲浪头水紫菜象拔蚌汤 Double Boiled Geoduck Soup with Seaweed	328 位/person
松茸黄耳素菌汤 ✓ Double Boiled Mushroom Soup with Matsutake and Bamboo Fungus	138 位/person
沙捞越胡椒猪肚花胶汤 Double Boiled Fish Maw Soup with Pork Tripe and Black Pepper	1,988 煲/pot
堂做生态鱼头鱼丸汤 Fish Head Soup with Fish Balls and Coriander	660 煲/pot

✓ Vegetarian 素食

🌿 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 岭南烧卤

## CANTONESE BARBEQUE

鸿运乳猪全体 [需提前 1 天预订] Roasted Suckling Pig [1 Day Advance Reservation Required]	880 半只/half [2 公斤] 1,680 只/whole [4 公斤]
白切葵香鸡 Poached Kuixiang Chicken	490 半只/half 980 只 /whole
鱼子酱鸿运乳猪 Sliced Roasted Suckling Pig with Caviar	628 份/portion
亚麻籽脆皮烧文昌鸡 Roasted Wenchang Chicken with Flaxseed	218 半只/half 428 只/whole
驰名深井烧鹅 Roasted Goose	208 份/portion 408 半只/half
岭南脆皮烧肉 Crispy Pork Belly	188 份/portion
明炉玫瑰黑豚叉烧 Wood Roasted Barbecue Pork	188 份/portion
脆皮红烧乳鸽 Crispy Roasted Pigeon	138 只/piece

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 尊享鲍.参.肚

## ABALONE, SEA CUCUMBER, FISH MAW

珍藏极品溏心干鲍 [8 头] Braised Premium Abalone with Abalone Sauce [8 Heads]	1280 只/piece
头手鲍汁扣头干鲍 [15 头] Braised Premium Abalone with Abalone Sauce [15 Heads]	580 只/piece
黑松露澳洲大网鲍 Braised Australian Abalone with Black Truffle with Abalone Sauce	538 位/person
鸡汁扣花胶 Braised Fish Maw with Chicken Sauce	438 位/person
潮州菜脯焖花胶 Braised Fish Maw with Chicken Soup and Preserved Turnip	468 位/person
风味炒花胶 Stir Fried Fish Maw with Bean Sprout, Perilla and Cumin	368 位/person
潮式脆皮金沙参 Crispy Sea Cucumber with Chicken Sauce in Chaozhou Style	398 位/person
头手鲍汁西藏青稞米海参 Braised Sea Cucumber with Tibetan Barley and Abalone Sauce	388 位/person
头手鲍汁青稞米煮花胶 Braised Fish Maw with Tibetan Barley and Abalone Sauce	438 位/person

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 舌尖海味 FLAVORS OF THE SEA

豉蒜菜脯酱蒸龙脷鱼 Steamed Sole Fish with Preserved Turnip and Fermented Soybean	680 条/piece
鸡油小黄姜蒸咸鲜鲱鱼 Steamed Hilsa Herring with Schmaltz and Ginger	198 位/person
飘香醉鲱鱼 Steamed Hilsa Herring with Huadiao Wine	880 半条/half
玫瑰油醋汁和乐蟹蒸手工肉饼 Steamed Hele Crab with Minced Pork and Mushrooms	498 份/portion
风范西沙小龙虾 [两位起售] Seared Xisha Island Lobster with Creamy Garlic Sauce [Minimum Order of Two Portions]	238 位/portion
潮式沙茶煮西沙龙虾 Stir Fried Xisha Island Lobsters with Preserved Turnip and Satay Sauce in Chaozhou Style	880 份/portion
拍蒜头抽炒西沙龙虾 Stir Fried Xisha Island Lobsters with Minced Garlic	880 份/portion
虾蚌争鲜 Steamed Mussels and Shrimp with Garlic Vermicelli	288 份/portion
宫保大虾球 Stir Fried Kung Pao Shrimp Balls with Hot and Sour Sauce	338 份/portion

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 舌尖海味

## FLAVORS OF THE SEA

鸡汤秒灼厚切加拿大象拔蚌 Blanched Canadian Geoduck with Chicken Soup	挂牌价 Market price
潮式金不换煮加拿大象拔蚌 Braised Canadian Geoduck with Basil, Chili and Chicken Soup	挂牌价 Market price
芙蓉花雕蛋蒸阿拉斯加蟹 [需提前 1 天预订] Steamed Alaskan Crab with Egg and Huadio Wine [1 Day Advance Reservation Required]	挂牌价 Market price
XO 酱脆瓜炒海螺片 Wok Fried Sea Whelk with Organic Cucumber and XO Sauce	268 份/portion
飘香馋嘴蛙 Poached Frog with Chili in Sichuan Style	268 份/portion
油爆猪板筋本港宅鱿 Wok Fried Squid with Pork Loin and Spring Onion	228 份/portion
香葱莲藕海鲜饼 Seared Minced Seafood Cake with Lotus Root	198 份/portion
剁椒蒸水库大鱼头 Steamed Silver Carp Fish Head with Chilli in Hunan Style	198 半只/half 368 只/whole
黄焖洞庭湖水鱼 Braised Dongting Lake Softshell Turtle	1,380 只/whole

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 热菜精品

## PREMIUM HOT DISHES

豉汁百花酿尖椒 138 份/portion  
Mince Pork Stuffed with Chili in Soy Sauce

潮汕三宝煮白菜 188 份/portion  
Stewed Chinese Cabbage with Fish Skin Dumplings  
Shrimp Balls and Minced Pork

海山虾酱小排骨 188 份/portion  
Deep Fried Pork Rib with Shrimp Paste

大漠风沙手打虾枣 188 份/portion  
Deep Fried Shrimp in Date Shape

鱼子酱蜂巢九肚鱼 298 份/portion  
Deep Fried Bombay Duck Fish with Caviar

怀旧咸鱼鸡粒茄子煲 188 份/portion  
Braised Eggplant with Salted Fish, Minced Pork  
and Diced Chicken in Clay pot

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 热菜精品

## PREMIUM HOT DISHES

东海大黄鱼  880 条/piece

做法: 潮式豉油水煮 | 风味紫苏焖 | 手打年糕辣烧 | 豉蒜菜脯酱蒸

Yellow Croaker Fish

Cooking Method: Braised with Soy Sauce  
Braised with Shiso  
Cooked with Chili and Rice Cake  
Steamed with Preserved Turnip and Fermented Soybean

潮州菜脯焖老虎斑 598 条/piece

Braised Tiger Grouper with Preserved Turnip

堂煎雪花牛肉 688 位/person


Pan Fried Marbled Beef

煎烹椒麻澳洲肉眼皇 468 份/portion

Sichuan Peppercorn and Chili Sautéed Diced Australian Beef

古法萝卜焖雪花牛小排 328 份/portion

Braised Marbled Beef Cubes with Radish and Soy Sauce

 Vegetarian 素食

 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 生猛海鲜

## SEAFOOD FROM THE TANK

龙虾类

[澳龙 | 波士顿龙虾 | 西沙小龙虾 | 花龙]

做法: 潮式沙茶炒 | 金不换头抽焗 | 潮州咸菜煮

潮式冻食 | 风范汁焗 | 避风塘炒

挂牌价

Market price

Choice of Lobsters: Australian Lobster

Boston Lobster

Xisha Island Lobster

Coral Lobster

Cooking Method: Wok Fried Satay Sauce

Wok Fried Sichuan Peppercorn with Basil

Braised with Pickled Vegetable

Blanched

Creamy Garlic Sauce

Wok Fried with Breadcrumbs

濑尿虾 [需提前 1 天预订]

做法: 椒盐 | 盐水粉丝浸

Mantis Shrimp [1 Day Advance Reservation Required]

挂牌价

Market price

Cooking Method: Salt and Pepper

Poached with Vermicelli in Light Salted Broth

本港大红蟹·红毛蟹 [需提前 1 天预订]

做法: 潮式冻食

Red Hairy Crab [1 Day Advance Reservation Required]

Cooking Method: Blanched

挂牌价

Market price

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 生猛海鲜

## SEAFOOD FROM THE TANK

### 蟹类

挂牌价

[阿拉斯加蟹 | 斯里兰卡肉蟹皇 | 松叶蟹 | 和乐蟹]

Market price

做法: 芙蓉花雕蛋蒸 | 避风塘炒 | 油醋汁肉饼蒸 | 潮式冻食

黑胡椒炒 | 黑白胡椒炒

Choice of Crabs: Alaskan King Crab  
Sri Lankan Crab  
Snow Crab  
Hele Crab

Cooking Method: Steamed with Egg  
Wok Fried with Breadcrumbs  
Steamed with Pork and Vinaigrette  
Blanched  
Wok Fried with Black Pepper  
Wok Fried with Black and White Pepper Sauce

### 虾类[九节虾]

挂牌价

做法: 白灼 | 蒜蓉粉丝开边蒸豉油皇焗 | 芙蓉花雕蛋蒸

Market price

Choice of Shrimps: Tiger Prawn

Cooking Method: Blanched  
Steamed with Vermicelli and Garlic  
Pan Sealed in Soy Sauce  
Steamed with Egg

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 生猛海鲜

## SEAFOOD FROM THE TANK

### 鱼类

[老鼠斑 | 东星斑 | 老虎斑]

做法: 港式刨葱清蒸 | 潮式普宁豆酱煮 | 豉蒜菜脯酱蒸

古法蒜子冬菇焖 | 潮式菜脯焖 | 酸菜鱼

Choice of Fishes: Humpback Grouper  
Coral Grouper  
Tiger Grouper

Cooking Method: Steamed with Green Onion  
Braised with Preserved Soybean Paste  
Preserved Turnip and Black Bean Sauce  
Braised with Mushroom and Garlic  
Braised with Sour Pickled Cabbage  
Braised with Preserved Turnip in Chicken Soup

挂牌价

Market price

### 红瓜子斑

做法: 港式刨葱清蒸

Red Coral Grouper

Cooking Method: Steamed with Green Onion

挂牌价

Market price

### 沙巴笋壳鱼

做法: 古法油浸 | 自制黄椒酱蒸 | 豉蒜菜脯酱蒸

Marble Goby Fish

Cooking Method: Deep Fried  
Steamed with Yellow Chili Sauce  
Preserved Turnip and Black Bean Sauce

挂牌价

Market price

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 生猛海鲜

## SEAFOOD FROM THE TANK

### 蚌·贝类

[南澳大响螺 | 澳洲网鲍 | 加拿大象拔蚌]

做法: 潮式金不换煮 | 鸡汤秒灼 | 炭烧 | 龙虾汤过桥

Choice of Mussels: Nanao Island Sea Whelk

Australian Abalone

Canadian Geoduck

挂牌价

Market price

Cooking Method: Braised with Basil

Blanched with Chicken Soup

Chargrilled

Blanched in Lobster Soup

### 鲜鲍

做法: 果皮清蒸 | 豉蒜菜脯酱蒸 | 黄椒酱蒸

Fresh Abalone

Cooking Method: Steamed with Citrus Peel

Preserved Turnip and Black Bean Sauce

Steamed with Yellow Chili Sauce

挂牌价

Market price

### 鲜元贝

做法: 蒜茸粉丝蒸 | 豉蒜菜脯酱蒸

Fresh Scallop

Cooking Method: Steamed with Vermicelli and Garlic

Preserved Turnip and Black Bean Sauce

挂牌价

Market price

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 田园时蔬

## GARDEN VEGETABLES

胖银芽 108 份/portion

做法: 潮汕咸菜炒 | 泰椒咸鱼粒炒

Bean Sprout

Cooking Method: Stir Fried with Preserved Mustard Greens  
Stir Fried with Salted Fish and Thai Chili

海胆酱蟹味菇窝烧豆腐 188 份/portion

Braised Homemade Egg Tofu with Shimeji Mushrooms and  
Sea Urchin Sauce

素炒兰州百合甜豆仁 168 份/portion

Wok Fried Lily Bulb with Sweet Green Peas

盐蒜高汤煮菠菜 108 份/portion

Blanched Spinach in Chicken Soup

虾米家乡手撕包菜 108 份/portion

Stir Fried Cabbage with Chili, Vinegar and Dried Shrimp

油渣番茄煮包心白菜 108 份/portion

Braised Cabbage with Tomato and Lard

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 主食粉.面.饭

## NOODLE & RICE

菜脯雪花牛肉炒饭 Fried Rice with Marbled Beef, Eggs and Preserved Turnip	188 份/portion
头手鲍汁松露酱鲍鱼饭 Rice Simmered with Abalone in Abalone Sauce and Dried Shrimp	168 位/person
樱花虾香葱鸡蛋海鲜炒饭 Fried Rice with Eggs, Scallops and Sakura Shrimp	138 份/portion
干炒牛河 Stir Fried Rice Noodles with Beef in Cantonese Style	138 份/portion
虾子阳春面 Soup Noodles with Shrimp Roe in Yangchun Style	68 位/person
豉油皇炒面 Wok Fried Noodles with Soy Sauce in Cantonese Style	98 份/portion
挑战刀工极限无骨鲫鱼粥 Boneless Crucian Carp Congee	68 位/person

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 燕窝 BIRD'S NEST

柚子风味官燕 398 位/person  
Bird's Nest with Pomelo Syrup

冰花葛仙米炖燕窝 398 位/person  
Double Boiled Bird's Nest with Nostoc

和田枣燕窝姜汁奶冻 198 位/person  
Ginger Milk Custard with Bird's Nest and Red Date Juice

🌿 Vegetarian 素食

🐟 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 粤式甜品. 点心

## DIM SUM & DESSERT

鲍鱼鸡粒蜂巢酥 Deep Fried Tart with Abalone Chicken and Mushroom	168 半打/half dozen
黑白芝麻冰肉酥饼 Puff Pastry with Pork and Black and White Sesame	88 半打/half dozen
黑松露萝卜丝酥 Crispy Puff Pastry with Radish Black Truffle and Celery	118 半打/half dozen
樱花虾头水紫菜鲜虾云吞 Wonton with Sakura Shrimp, Pork and Seaweed in Chicken Soup	68 位/person
迷你芝士乳酪蛋挞 Mini Cheese Egg Tart	118 半打/half dozen
岭南虾饺皇 Steamed Shrimp Dumplings	120 半打/half dozen
潮式水晶粉粿 Steamed Dumplings with Pork and Mushrooms in Chaozhou Style	88 半打/half dozen

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.

# 粤式甜品.点心

## DIM SUM & DESSERT

蜂蜜沙琪玛 Deep Fried Dough Fritters with Honey	60 份/portion
酥皮牛奶包 Crispy Milk Buns	160 半打/half dozen
远年陈皮红豆沙 Sweetened Red Bean Soup with Aged Tangerine Peel	68 位/person
麦香青团 Steamed Green Rice Balls with Peanut Black Sesame Pork and Oatmeal	168 半打/half dozen
潮汕福果甜芋泥 Sweet Taro Paste with Ginkgo in Chaozhou Style	68 位/person
潮汕福果姜薯 Sweet Soup with Chinese Yam and Ginkgo in Chaozhou Style	68 位/person
柠香银耳羹 Tremella Soup with Lime Peel	48 位/person

🌿 Vegetarian 素食

🌊 Sustainably Sourced Seafood 可持续发展海鲜

如您有任何特殊饮食要求或者食物敏感情况，请提前告知服务人员  
所有价格为人民币，另加 15% 服务费。

Kindly advise your waiter of any special dietary requirements or if you have any food-related allergies  
All prices are in CNY and subject to 15% service charge.