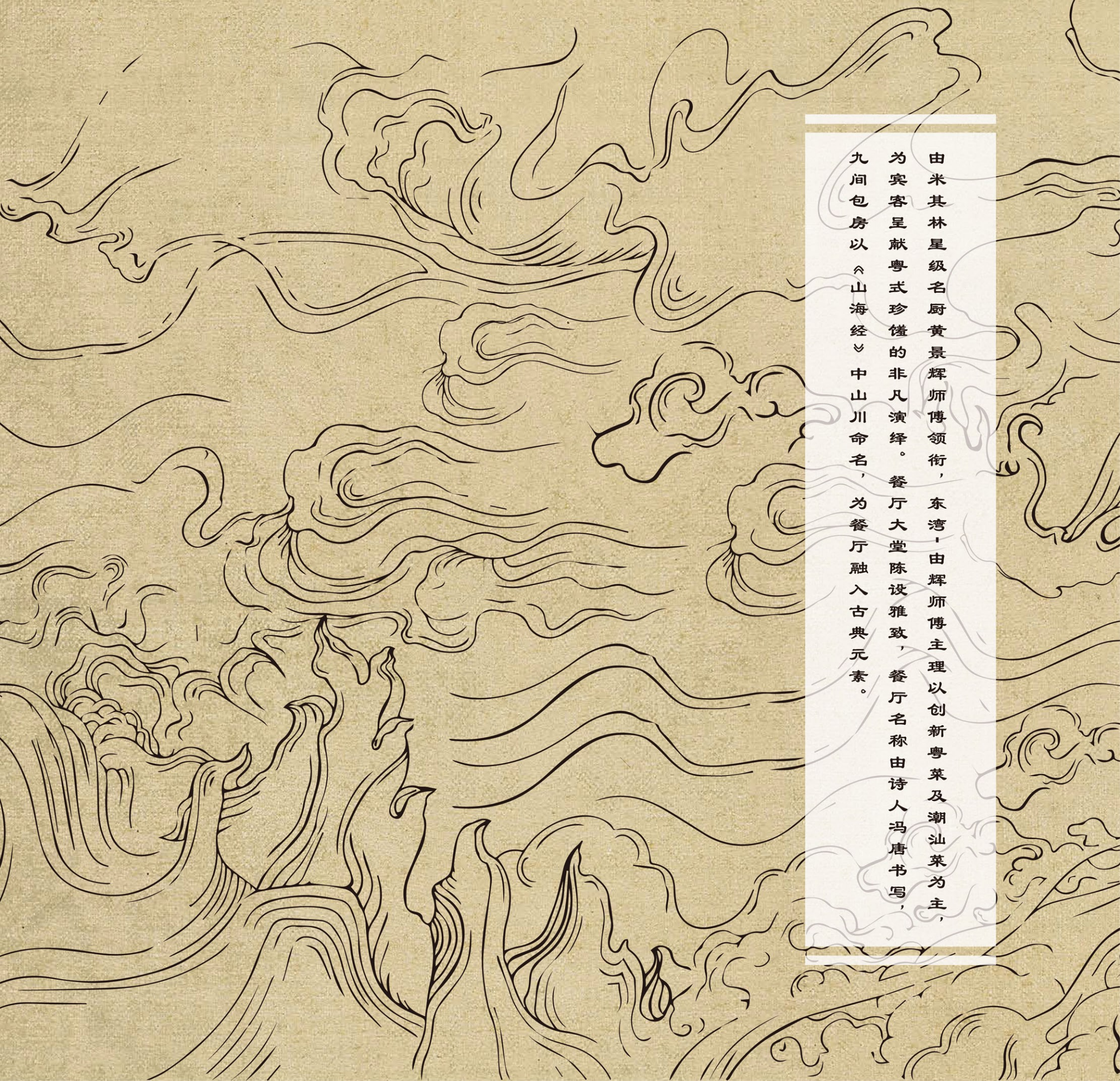




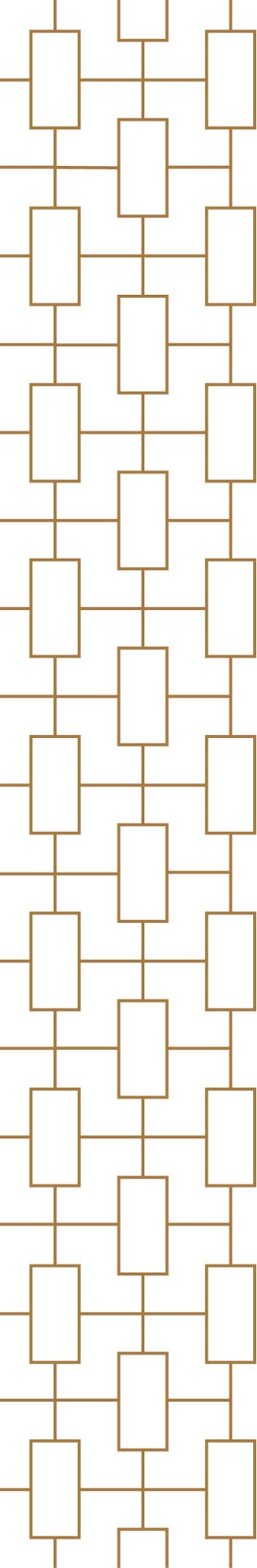
由米其林星级名厨黄景辉师傅领衔，东湾，由辉师傅主理以创新粤菜及潮汕菜为主，为宾客呈献粤式珍馐的非凡演绎。餐厅大堂陈设雅致，餐厅名称由诗人冯唐书写，九间包房以《山海经》中山川命名，为餐厅融入古典元素。



主厨故事 CHEF'S STORY

黄景辉师傅（右）来自广东潮汕，是中国备受关注的著名大厨之一，以其对经典粤菜的现代化创新而闻名。辉师傅带领多家特色中餐厅获得米其林及黑珍珠殊荣，其中广州文华东方酒店的中餐厅连续多年荣获米其林二星的荣誉。负责日常运营的中餐行政总厨唐启水师傅（左），将辉师傅的烹饪理念付诸实践，带领技艺精湛的中厨房团队，呈献辉师傅创作的当代粤菜美饌。

Coming from Chaoshan, Guangdong, Chef Fei is known for his inventive and contemporary take on classic Cantonese dishes, with an emphasis on the freshest, finest ingredients. Chef Fei has been awarded two Michelin stars at Mandarin Oriental, Guangzhou for many years. The culinary vision for The Bay by Chef Fei is brought to life by Chef Water Tang with a team of skilled chefs who craft a range of enticing dishes created by Chef Fei.



珍饈美食 SIGNATURE DISH		人民币/位 CNY/Per Person
 葱烧辽参	Braised "Dalian" sea cucumber, Beijing scallion	398
 潮式风味炒花胶(两位起售)	"Chaozhou" style wok-fried fish maw, crab meat, dried shrimps (Minimum order two persons)	388
 黑松露金蚝花胶	Braised fish maw, black truffle, premium oyster sauce	468
 炭烧澳洲大网鲍	Charcoal-grilled Australian abalone	1,988/只 Per Pc
 佛跳墙 (花胶, 干贝, 鲍鱼, 海参, 羊肚菌, 蹄筋, 花菇)	Buddha jumps over the wall soup (Fish maw, conpoy, abalone, sea cucumber, morel mushroom, tendon, premium dried mushroom)	988
任选以下一种烹调方法: 金汤, 清汤, 红烧 Choose your preferred cooking method and flavor: - Boiled in pumpkin soup - Boiled in clear soup - Braised with abalone sauce		
 炭烧南澳大响螺 (需提前24小时预订)	Charcoal-grilled "Nan'ao" sea whelk (Kindly book 24 hours in advance)	2,680/只 Per Pc
 头手鲍汁扣溏心8头干鲍	Braised premium dried abalone (8 heads), abalone sauce	1,288
 头手鲍汁扣溏心12头干鲍	Braised premium dried abalone (12 heads), abalone sauce	780
 鸡汤秒灼加拿大象拔蚌	Blanched Canadian geoduck, chicken broth	528
 鲜拆蟹肉红烧官燕	Braised bird's nest, crab meat, superior soup	428

-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering



炭烧澳洲大网鲍

Charcoal-grilled Australian abalone

1,988/只 Per Pc



🌿🍲 潮式风味炒花胶 (两位起售)

"Chaozhou" style wok-fried fish maw, crab meat, dried shrimps
(Minimum order two persons)

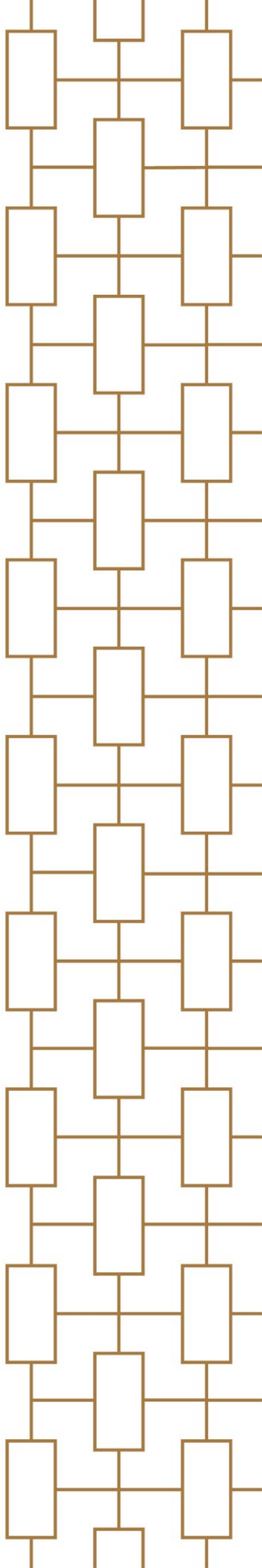
388/位 Per Person



精品位膳 INDIVIDUAL SELECTION		人民币/位 CNY/Per Person
 潮式煮东海黄鱼	"Chaozhou" style braised yellow croaker	228
 栋煎和乐蟹（两位起售）	Pan-fried crab, soy sauce (Minimum order two persons)	188/位(半只) per person(half)
	脆皮玻璃乳鸽（两位起售）	98/位(半只) per person(half)
	Crispy roasted pigeon (Minimum order two persons)	
 风范汁小青龙（两位起售）	Wok-baked lobster, homemade creamy sauce, garlic (Minimum order two persons)	268/位(半只) per person(half)
	五指毛桃蒸乳鸽（两位起售）	88/位(半只) per person(half)
	Steamed pigeon, dried herb (Minimum order two persons)	
	咕嚕5A雪花牛肉	328
	Cantonese style sweet & sour 5A Wagyu beef	
 梅汁咸菜煮午笋鱼	Poached threadfin fish, pickles, plum sauce	188
 豉蒜菜脯酱蒸东海大黄鱼	Steamed yellow croaker, garlic, dried radish, soy sauce	228
 酸汤煮安格斯雪花牛肉	Stewed Angus beef and needle mushrooms in fermented tomato soup	168
 金不换煮加拿大象拔蚌	Blanched Canadian geoduck, basil	468
 椒麻煎烹5A雪花牛肉	Sautéed 5A Wagyu beef, pepper	328

-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering



● 梅汁咸菜煮午笋鱼

Poached threadfin fish, pickles, plum sauce

188/位 Per Person



	风味前菜 APPETIZER	人民币/份 CNY/Per Portion
🌱	蜜汁红薯 Honey-glazed sweet potato	58
	灯影牛肉 Deep-fried crispy beef slices	168
	潮式炸虾枣 “Chaozhou” style shrimp ball	168
🌶️	金沙脆鱼皮 Crispy fish skin, salted egg yolk, chili	128
	五香熏银鳕鱼 Smoked cod fish, star anise, soy sauce	498
🌶️	潮式卤水牛展 “Chaozhou” style marinated beef, star anise	288
🌱	酥炸普宁豆腐 Crispy fried “Puning” bean curd	108
🌱🥬🌶️	冰爽扇形青笋 Chilled marinated celtuce	88
	潮式卤水粉肝 “Chaozhou” style marinated goose liver	228
🌱	椒麻樱桃小萝卜 Tossed radish, vinegar, soy sauce	68
🥬	潮式冻青花鱼饭 “Chaozhou” style marinated mackerel	188

🌱 素食精选
Vegetarian Option

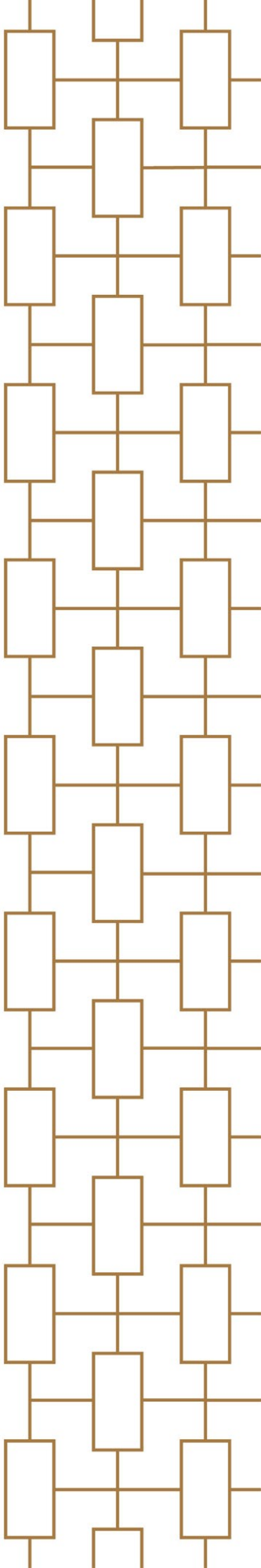
🌿 主厨推荐
Chef Recommendation

🐷 含猪肉 / 猪油
Include Pork/Lard

🌶️ 辣度提示
Spicy Option

🥛 含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering



鱼子酱蜂巢香酥九肚鱼
Crispy Bombay duck fish, caviar
268/份 Per Portion



	风味前菜 APPETIZER	人民币/份 CNY/Per Portion
	香酥南乳糖醋肉 Sweet and sour pork, fermented bean curd	168
	酸辣台山菜花梗 Sour & spicy cauliflower sticks	88
	红油南澳大鱿鱼 Poached squid, chili oil, pepper	268
	鱼子酱蜂巢香酥九肚鱼 Crispy Bombay duck fish, caviar	268
	冰爽梅汁云南树番茄 Sweet and sour marinated cherry tomatoes, preserved plum	88
	鲜拌獐子岛海螺片 Tossed sea whelk	298
	葱香豉油水煮河虾 Poached freshwater shrimps, shallot, soy sauce	228
	南乳鹅肝 Marinated foie gras	58/粒 Pc 268/份 Per Portion
	鱼子酱琥珀珊瑚花冻 Tossed jellyfish head, caviar	228
	豉油糖炆拌獐子岛海螺片 Tossed sea whelk, sweet soy sauce	298
	潮式卤水36个月老鹅掌 Marinated goose web (36 months) “Chaozhou” style	388



素食精选
Vegetarian Option



主厨推荐
Chef Recommendation



含猪肉 / 猪油
Include Pork/Lard



辣度提示
Spicy Option

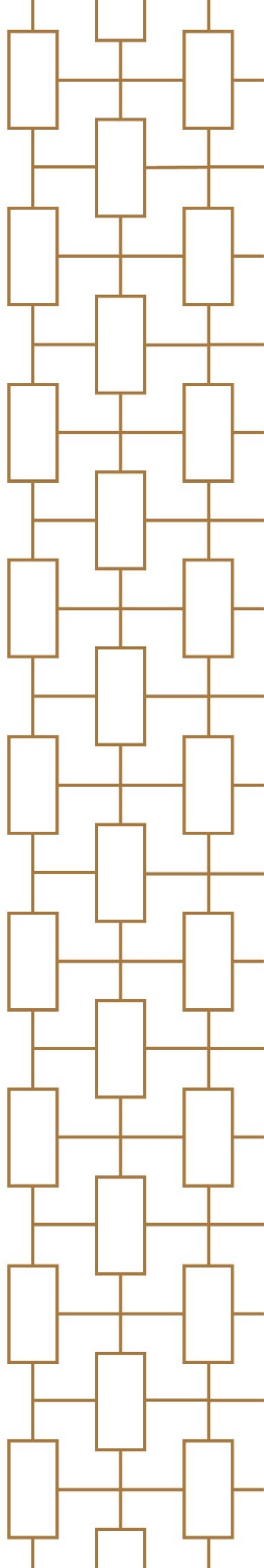


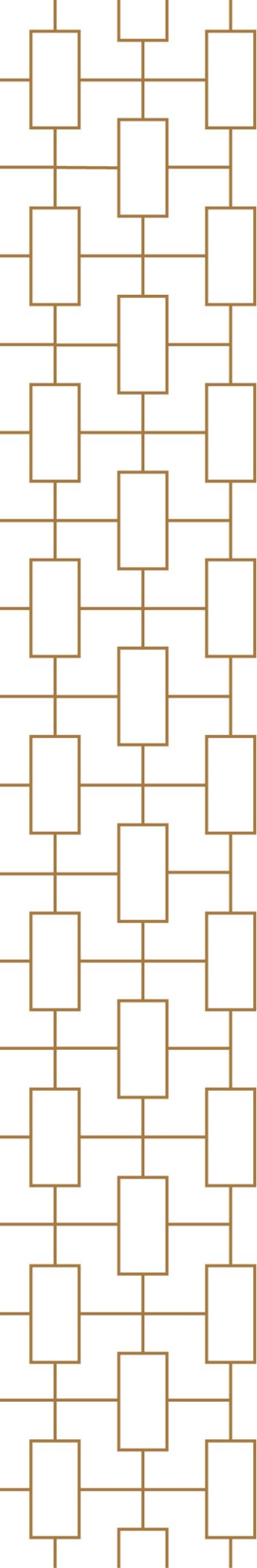
含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax

请您在点餐前将任何食物过敏或食物禁忌告知我们员工

Please highlight any specific food allergies or intolerances to our colleagues before ordering





广府烧卤
CANTONESE BBQ

人民币
CNY

 潮州卤水狮头鹅头 (36个月) Marinated goose head (36 months), "Chaozhou" style	988/半只 Half 1980/只 Whole
 鸿运全体乳猪 (需提前24小时预订) Roasted suckling pig (Kindly book 24 hours in advance)	1980/只 Whole
 贵妃白切葵香鸡 Poached chicken, ginger-dip	498/半只 Half 988/只 Whole
明炉果木烧鹅 Roasted goose, plum syrup	198/例 Per Portion 398/半只 Half 688/只 Whole
 亚麻籽脆皮烧鸡 Crispy fried chicken, flaxseed	268/半只 Half 498/只 Whole
 珍菌烧鹅卷 Roasted goose roll, assorted mushrooms	398/例 Per Portion
 蜜汁叉烧 Cantonese barbecue pork, honey	198/例 Per Portion
  冰烧三层肉 Crispy roasted pork belly	238/例 Per Portion
玻璃脆皮乳鸽 (两位起售) Crispy roasted pigeon (Minimum order two persons)	98/位 (半只) Per Person(half)



素食精选
Vegetarian Option



主厨推荐
Chef Recommendation



含猪肉 / 猪油
Include Pork/Lard



辣度提示
Spicy Option



含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering

◆ 珍菌烧鹅卷
Roasted goose roll, assorted mushrooms
398/例 Per Portion





🍷 贵妃白切葵香鸡

Poached chicken, ginger-dip

498/半只 Half

988/只 Whole



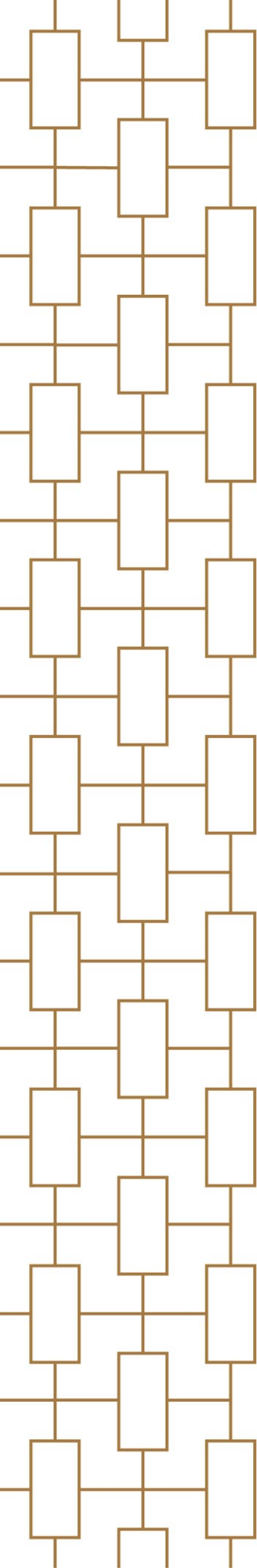
🍷🍷 冰烧三层肉

Crispy roasted pork belly

238/例 Per Portion

🍵🍤 头水紫菜冲浪加拿大象拔蚌汤
Double boiled geoduck soup, seaweed
338/位 Per Person





滋补炖汤 DOUBLE BOILED SOUP		人民币/位 CNY/Per Person
 原盅椰皇炖花胶	Double boiled fish maw soup, coconut	398
 高汤海藻炖辽参	Double boiled sea cucumber soup, kombu	368
 青橄榄干贝炖辽参	Double boiled sea cucumber soup, conpoy, green olive	368
 松茸柱脯炖花胶	Double boiled fish maw soup, conpoy, Matsutake	398
 远年陈皮蹄筋干贝炖海鸭	Double boiled duck soup, conpoy, tendon, aged tangerine peel	228
 金不换干贝炖獐子岛海螺汤	Double boiled sea whelk soup, conpoy, basil	288
 头水紫菜冲浪加拿大象拔蚌汤	Double boiled geoduck soup, seaweed	338
 沙捞越白胡椒猪肚花胶汤	Double boiled pork tripe soup, fish maw, white pepper	2,298/份 Per Portion 6位用 for 6 person
 远年陈皮海鸭煲北海花胶公（需要提前24小时预订）	Double boiled duck soup, fish maw, aged tangerine peel (Kindly book 24 hours in advance)	4,980/煲 Per pot 6位用 for 6 person
 冰川菌皇汤	Double-boiled assorted mushroom soup, Matsutake	188

-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering

生猛海鲜（鱼类）
LIVE SEAFOOD (FISH)

人民币
CNY

老鼠斑
Humpback grouper

时价 / Market Price

红东星斑
Leopard coral grouper

时价 / Market Price

红玫瑰
Red coral grouper

时价 / Market Price

黄皮老虎斑
Tiger grouper

时价 / Market Price

黄丁斑
Yellowfin grouper

时价 / Market Price

做法：清蒸，古法盘龙蒸，豉蒜菜脯酱蒸，
🍄 古法双冬焖，龙虾汤过桥

Choose your preferred cooking method:

- Steamed with soy sauce
- Steamed sliced fish with soy sauce
- Steamed with garlic, dried radish, soy sauce
- 🍄 - Braised with mushroom
- Poached in lobster soup

 素食精选
Vegetarian Option

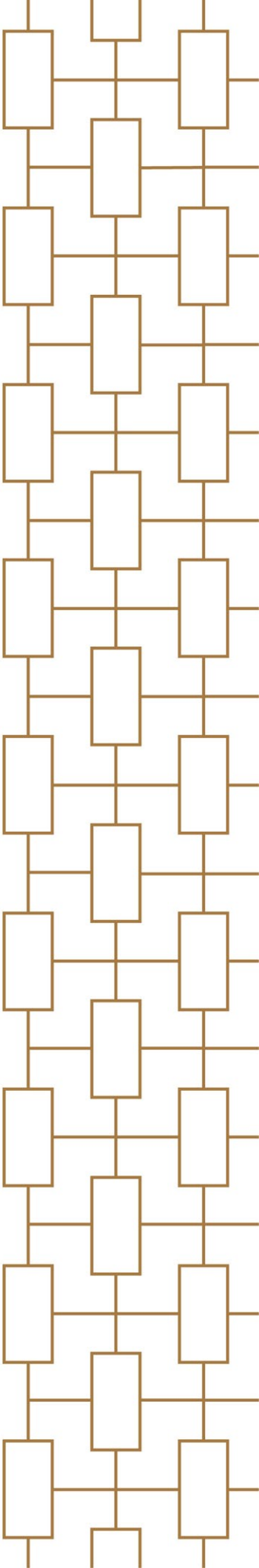
 主厨推荐
Chef Recommendation

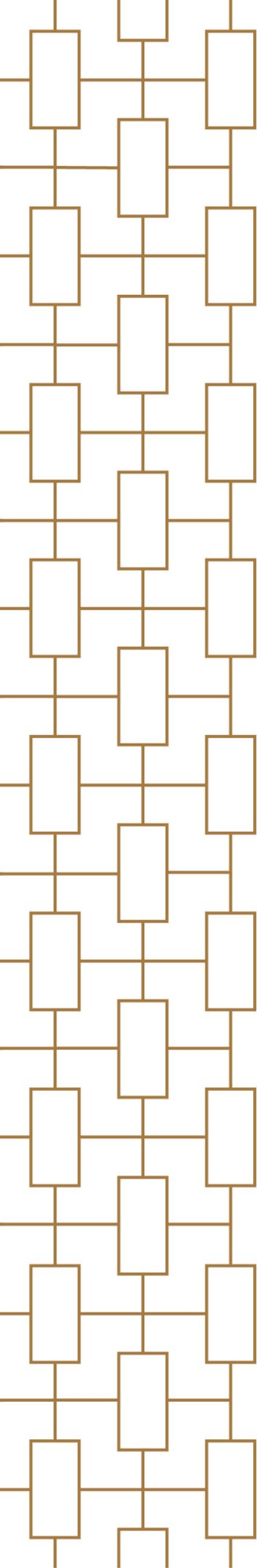
 含猪肉 / 猪油
Include Pork/Lard

 辣度提示
Spicy Option

 含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering





生猛海鲜（虾类）
LIVE SEAFOOD (LOBSTER & PRAWN)

人民币
CNY

澳洲龙虾
Australian lobster

时价 / Market Price

波士顿龙虾
Boston lobster

时价 / Market Price

西沙龙虾仔
"Xisha" baby lobster

时价 / Market Price

做法：刺身，潮式冻， 风范汁焗， 避风塘炒， 芝士意面焗
Choose your preferred cooking method and flavors:
- Sashimi
- Steamed, "Chaozhou" style marinated
 - Braised in creamy garlic sauce
 - Wok-fried with garlic and chili
 - Wok-baked with cheese and pasta

九节虾
Kuruma prawn

时价 / Market Price

罗氏虾（需提前24小时预订）
Giant river prawn (Kindly book 24 hours in advance)

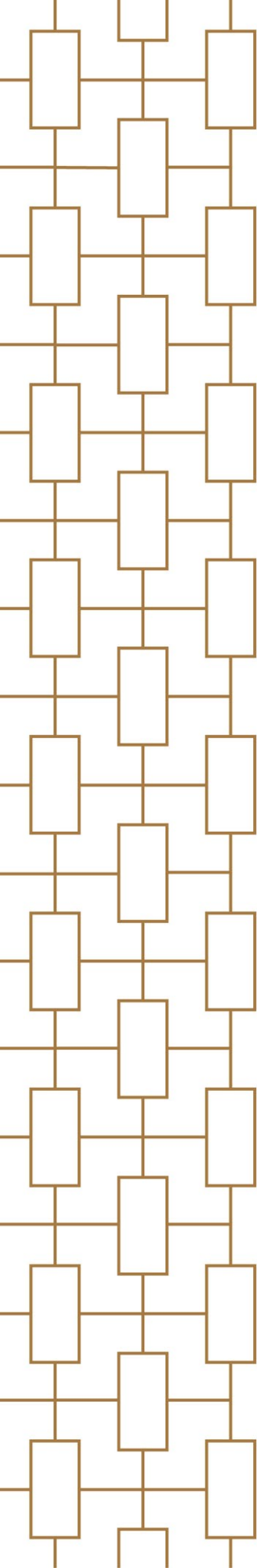
时价 / Market Price

做法：白灼，蒜蓉粉丝蒸，豉油皇焗，芙蓉花雕蒸
Choose your preferred cooking method and flavors
- Blanched in water
- Steamed with garlic, bean vermicelli
- Wok-baked with soy sauce
- Steamed with egg, "Shaoxing" yellow wine

-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering





生猛海鲜（蟹类）
LIVE SEAFOOD (CRAB)

人民币
CNY

阿拉斯加蟹
Alaskan crab

时价 / Market Price

大肉蟹
Mud crab

时价 / Market Price

松叶蟹
Matsuba crab

时价 / Market Price

膏蟹
Roe crab

时价 / Market Price

本港大红蟹（需提前一天预定）
Red crab (Kindly book one day in advance)

时价 / Market Price

做法：芙蓉花雕蒸，姜葱炒， 避风塘炒，
 油醋汁蒸，潮式冻吃

Choose your preferred cooking method and flavors

- Steamed with egg, "Shaoxing" yellow wine
- Wok-fried with ginger and scallion
- Wok-fried with garlic and chili
- Steamed with sweet vinegar
- Steamed, "Chaozhou" style marinated

- 素食精选
Vegetarian Option
- 主厨推荐
Chef Recommendation
- 含猪肉 / 猪油
Include Pork/Lard
- 辣度提示
Spicy Option
- 含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax

请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering

生猛海鲜（贝壳类）
LIVE SEAFOOD (SHELLFISH)

人民币
CNY

加拿大象拔蚌
Canadian geoduck

时价 / Market Price

南澳本港大响螺
“Nanao” sea whelk

时价 / Market Price

澳洲大鲍鱼
Australian abalone

时价 / Market Price

大连活鲍鱼(3-4头)
“Dalian” fresh abalone (3-4 head)

时价 / Market Price

做法：刺身，鸡汤秒灼，
炭烧，龙虾汤过桥

Choose your preferred cooking method:

- Sashimi
- Blanched in chicken soup
- Charcoal roasted
- Poached in lobster soup

 素食精选
Vegetarian Option

 主厨推荐
Chef Recommendation

 含猪肉 / 猪油
Include Pork/Lard

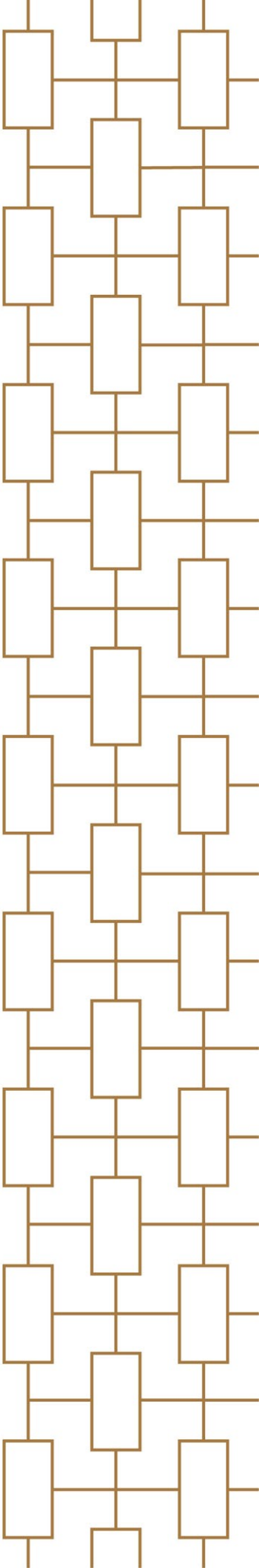
 辣度提示
Spicy Option

 含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax

请您在点餐前将任何食物过敏或食物禁忌告知我们员工

Please highlight any specific food allergies or intolerances to our colleagues before ordering



🌶️🍄🌶️ 飘香馋嘴美蛙腿

Poached bullfrog legs in chili sauce

268/例 Per Portion



海鲜小炒 HOT SEAFOOD DISH	人民币/例 CNY/Per Portion
油爆本港吊桶 Wok-fried squid, ginger	238
 黄焖洞庭湖水鱼 Braised Chinese soft-shelled turtle	1,288/只 Per Pc
鲜虾蟹肉煎莲藕饼 Pan-fried lotus root cake, shrimp, crab meat	288
 麻婆鲜虾海参豆腐 Sichuan style braised bean curd, shrimp, sea cucumber, chili sauce	398
 贵妃虾球 Crispy prawns, mayonnaise	288
 飘香馋嘴美蛙腿 Poached bullfrog legs in chili sauce	268
 水库大鱼头 (黄椒酱蒸、剁椒蒸) Steamed fish head (choose between yellow chili paste or red pickled chili)	298/半只 half
脆瓜炒螺片 Wok fried sliced sea whelk, baby cucumber	268



素食精选
Vegetarian Option



主厨推荐
Chef Recommendation



含猪肉 / 猪油
Include Pork/Lard

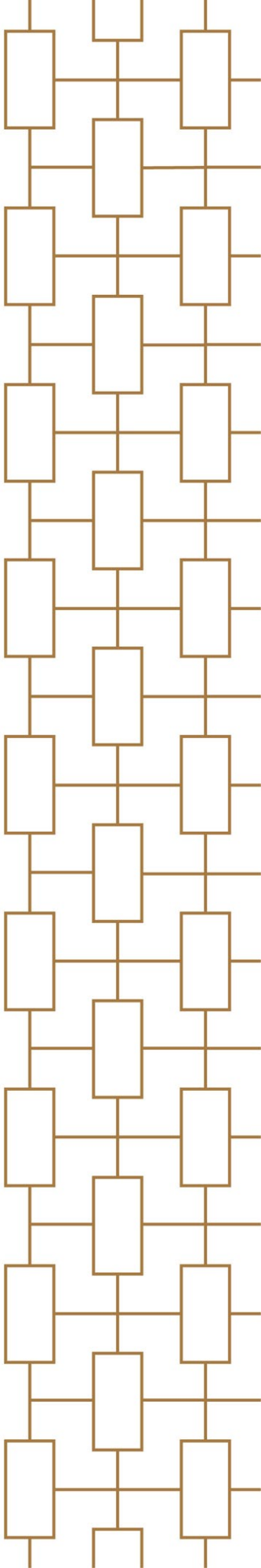


辣度提示
Spicy Option



含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering



🍴 潮式金不换煮加拿大象拔蚌

"Chaozhou" style blanched geoduck clam, basil

2,898/只 Pc



海鲜小炒 HOT SEAFOOD DISH	人民币/例 CNY/Per Portion
金不换沙茶豆酱煮澳洲龙虾 Poached Australian lobster, basil, bean paste, shacha sauce	4,698/只 Pc
 潮式金不换煮加拿大象拔蚌 "Chaozhou" style blanched geoduck clam, basil	2,898/只 Pc
砂锅姜蓉焗东星斑 Casseroles baked Leopard coral grouper, ginger	1,280/条 Pc
 新加坡黑胡椒焗肉蟹皇 Singapore style braised mud crab, black pepper	898/只 Pc
 玫瑰油醋汁和乐蟹蒸手打肉饼 Steamed minced pork, crab, rose oil vinegar sauce	598
 金不换头抽焗波士顿龙虾 Wok-baked Boston lobster, soy sauce, basil	2,298/只 Pc
 酸白菜水晶粉煮波士顿龙虾 Poached Boston lobster, pickled Chinese cabbage, bean vermicelli	2,298/只 Pc



素食精选
Vegetarian Option



主厨推荐
Chef Recommendation



含猪肉 / 猪油
Include Pork/Lard

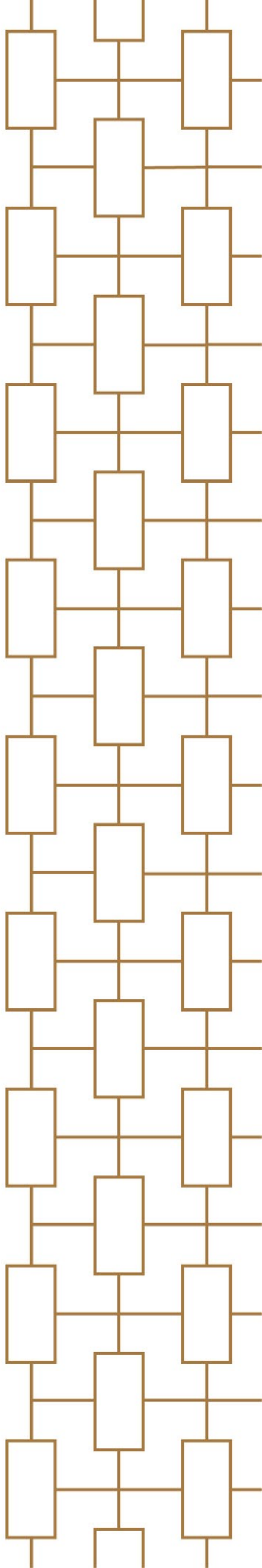


辣度提示
Spicy Option



含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering





椒麻煎烹5A雪花牛肉

Sautéed 5A Wagyu beef, pepper

888/例 Per Portion



家禽、肉类 POULTRY, MEAT	人民币/例 CNY/Per Portion
鲜沙姜生焗文昌鸡（需提前2小时预订） Casserole baked chicken, galangal plant (Kindly book 2 hours in advance)	498/只 Pc
虾酱海螺啫文昌鸡 Casserole baked chicken, sea whelk, shrimp sauce	588
 椒麻煎烹5A雪花牛肉 Sautéed 5A Wagyu beef, pepper	888
 花菇鲜鲍扣鹅掌煲 Casserole braised goose web, fresh abalone, mushroom	688
抱子甘蓝炒5A雪花牛肉 Wok-fried Wagyu beef, brussels sprouts	788
 湘西小炒雪花土猪肉 “Hunan” style wok-fried pork, chili, pepper	168



素食精选
Vegetarian Option



主厨推荐
Chef Recommendation



含猪肉 / 猪油
Include Pork/Lard

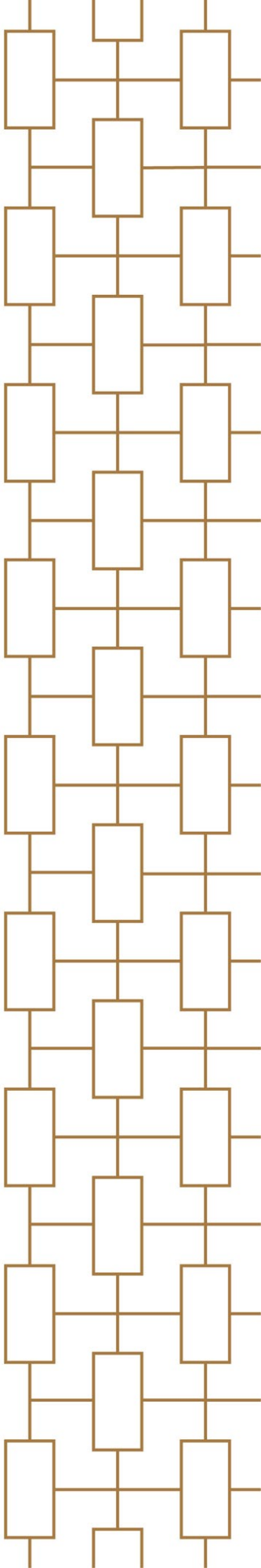


辣度提示
Spicy Option



含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering





	素菜 VEGETABLE	人民币/例 CNY/Per Portion
	羊肚菌烧自制豆腐 Braised homemade bean curd, morel mushrooms	188
	蜜豆仁炒兰州百合 Wok-fried sweet beans, lily bulbs	128
	干锅手撕包菜 Wok-fried cabbage, chili	108
	黄耳百合炒芥兰 Wok-fried kale, fungus, lily bulb	158
	各式时令蔬菜 Seasonal vegetables	108
	做法：蒜茸，  生炒，白灼，上汤，盐水，煲淋，豆豉鲮鱼，豆酱炒 Choose your preferred cooking method:	
	- Wok-fried with minced garlic	
	- Wok-fried	
	- Blanched	
	- Blanched with chicken soup	
	- Boiled in salt-water	
	- Simmered	
	- Wok-fried with dace fish, salted black beans	
	- Wok-fried with Puning bean paste	

 素食精选
Vegetarian Option

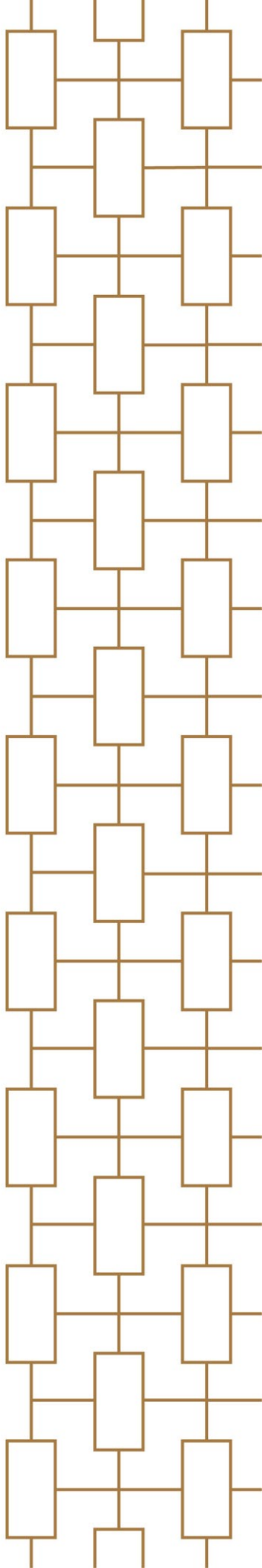
 主厨推荐
Chef Recommendation

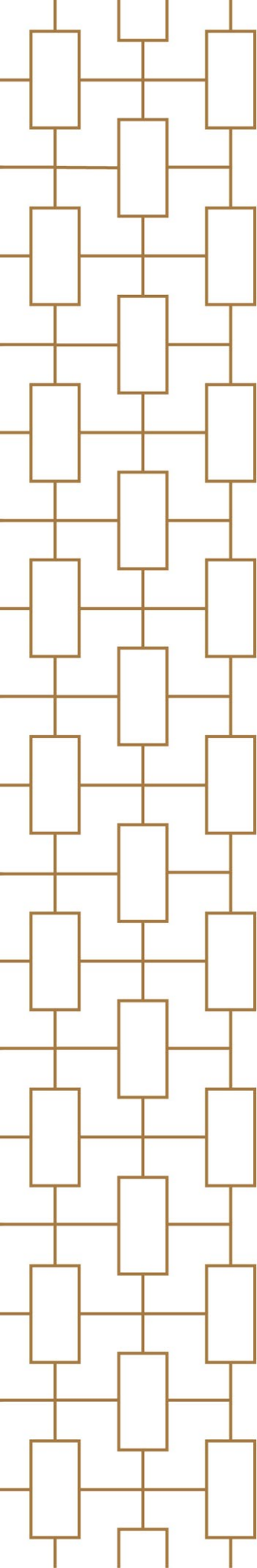
 含猪肉 / 猪油
Include Pork/Lard

 辣度提示
Spicy Option

 含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering





主食
RICE & NOODLES

人民币
CNY

	挑战刀工极限无骨鲫鱼粥 Boneless crucian carp congee	298/例 Per Portion 88/位 Per Person
	雪花牛肉菜脯粒炒饭 Fried rice, minced beef, dried radish	198/例 Per Portion
	潮州老菜脯干贝肉碎粥 “Chaozhou” style congee, conpoy, dried radish	288/例 Per Portion
	港式干炒牛河 “Hong Kong” style fried rice noodles, beef, vegetables	128/例 Per Portion
	龙虾汤泡饭 Steamed rice, crispy rice, shrimps, lobster broth	98/位 Per Person



素食精选
Vegetarian Option



主厨推荐
Chef Recommendation



含猪肉 / 猪油
Include Pork/Lard



辣度提示
Spicy Option



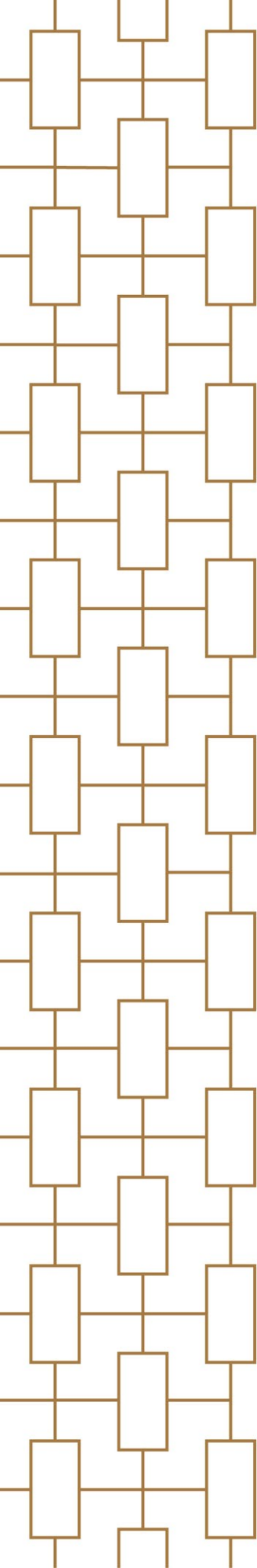
含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering

挑战刀工极限无骨鲫鱼粥
Boneless crucian carp congee

298/例 Per Portion
88/位 Per Person





	美点 (咸) Dim Sum (Savory)	人民币/每份半打 CNY/6 Pieces Per Portion
	点心豪华拼盘 (12件) Dim sum combination (12 Pieces)	338/12件 Pc
	蟹粉小笼包 Shanghai style steamed pork bun, crab meat, crab roe	298
	黑椒牛肉挞 Baked beef puff pastry, black pepper	198
	松露水晶贡菜饺 Dried vegetable dumpling, black truffle	168
	上素生煎包 Pan-fried vegetable bun	128
	黑豚肉锅贴 Pan-fried pork dumpling	138
	岭南虾饺皇 Steamed shrimp dumpling	188

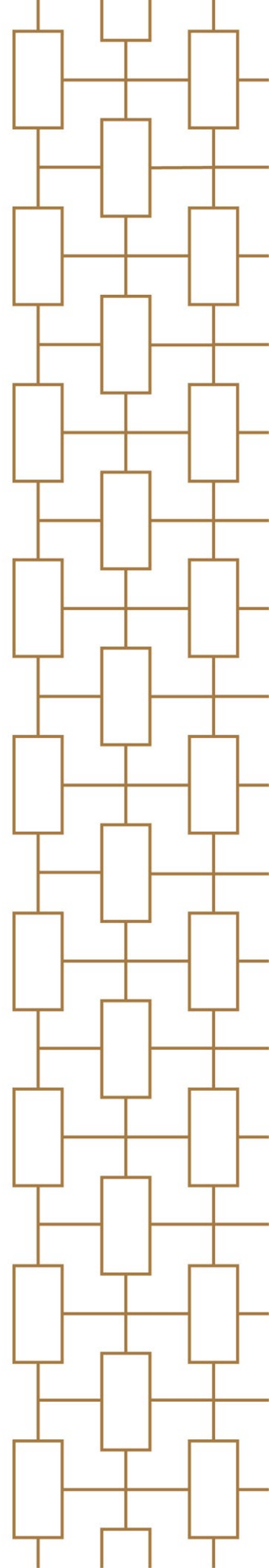
-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering

	美点 (甜) DIM SUM (SWEET)	人民币/每份半打 CNY/6 Pieces Per Portion
 金枕榴莲酥	Baked durian puff pastry	228
 酥皮牛奶包	Baked lava milk puff bun	158
 玫瑰山药糕	Dried rose and yam cake	128

-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering





🍤 岭南虾饺皇

Steamed shrimp dumpling

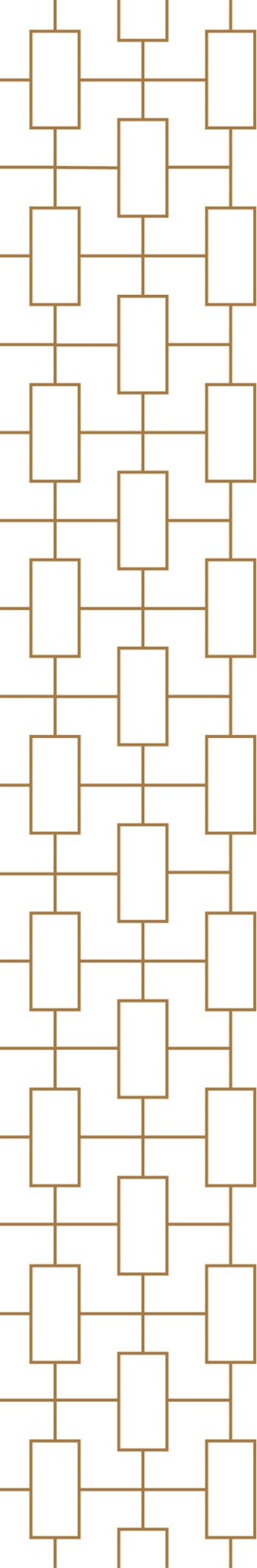
188/半打 Half Dozen

红枣汁炖官燕

Stewed Bird's nest, red Jujube

468/位 Per Person





甜品 DESSERT	人民币/位 CNY/Per Person
黄皮汁葛仙米炖官燕 Stewed bird's nest, Chinese wampee juice, nostoc algae	468
 红枣汁炖官燕 Stewed bird's nest, red Jujube	468
陈皮蜂蜜炖官燕 Stewed bird's nest, honey, aged tangerine peel	468
  远年陈皮红豆沙 Sweetened red bean soup, aged tangerine peel	68
 蛋白杏仁茶 Sweetened almond soup, egg white	88
 元宝红糖炖金耳 Double-boiled golden fungus, brown sugar	68
  杏仁豆腐 Almond milk curd	68

-  素食精选
Vegetarian Option
-  主厨推荐
Chef Recommendation
-  含猪肉 / 猪油
Include Pork/Lard
-  辣度提示
Spicy Option
-  含乳糖
Contains Lactose

价格需加10%服务费和6%税 | Prices are subject to 10% service charge and 6% tax
请您在点餐前将任何食物过敏或食物禁忌告知我们员工
Please highlight any specific food allergies or intolerances to our colleagues before ordering

