



堂
TANG



「堂」是餐厅，也是一种建筑形制，更是中国岭南传统文化的情怀归宿。
「堂」是餐厅，也是一种精神境界，更是广州文华东方酒店的倾心之作。
翻开这本菜单，步入「堂」的大门。
移步间，领略风俗，探寻美味，置身烟火气息中，感受人与人的相聚。

「堂」是特殊的建筑结构
TANG - AN ARCHITECTURAL EXPRESSION



「堂」是有温度的

TANG IS WARM





艾瑞墨
Eric Blomeyer

广州文华东方酒店总经理
General Manager of Mandarin Oriental, Guangzhou

赵静
Alina Zhao

顾问
Consultant

黄景辉
Chef Fei

顾问主厨
Consultant Chef

「堂」是汇聚人的
TANG GATHERS PEOPLE





门堂

风味小菜
APPETISER

明炉·烧·烤·焗
ROAST·GRILL·BAKE

潮汕风味·卤水·打冷
CHAOSHAN CUISINE

塾台门匾，石狮石梁，既显威严大气，又是整个建筑装饰的重点。
风格规模、宗族实力，一目了然。





豉香土豪巴浪鱼 🍴
Soy-flavored premium mackerel

138 条 / piece

福建东山岛巴浪鱼特别肥美，食之回甘，有“土豪”之称。用鱼饭的烹饪方法，以粤西阳江豆豉为主，酱香为辅，层层入味，豉香十足。



奶酪树番茄 🍴🌱 78 份 / portion
Tamarillo with cheese

云南树番茄去皮，用广东话梅水浸泡，取潮汕人喜用话梅粉捞水果的吃法。刨进青柠檬皮细屑和冰冻鲜牛奶，增加果香和奶香。

甜豆绣球菌脆盏 (两只起售) ✓

12 个 / piece

Snap peas and cauliflower mushroom in crispy cups
(minimum order of 2 pieces)

脆盏为底，填进绣球菌，摆上甜蜜豆，清爽可人。脆盏薄脆，绣球菌爽脆，甜蜜豆甜脆，不同脆感，又在风味上相辅相成。



普宁炸豆腐 ✓

48 份 / portion

Fried Puning tofu

普宁炸豆腐是潮汕菜的代表作，又称“浮豆腐”，一般蘸韭菜盐水吃。这里的吃法是夹着薄荷叶蘸辣椒酱来吃，是潮州凤凰山一种特别的吃法，别有一番风味。



冰爽泡椒玉兰头 🍴 🌿 49 份 / portion
 Pickled Chinese kale in pepper brine

粗壮的大芥兰又被称为鸡腿芥兰，取芥兰芯部位，用米醋、小米辣椒、泡椒、蒜头和香菜做成的汁水泡制，酸、爽、脆，加上微辣，非常开胃。



烟熏三文鱼牛油果生菜沙拉 🍴 108 份 / portion
 Smoked salmon with avocado and lettuce salad

偏清爽但营养丰富的前菜。烟熏三文鱼为主料，搭配牛油果、无花果、甜豆、大叶生菜、羽衣甘蓝等。



北京片皮烤鸭 ☺ 198 半只 / half
Roasted Peking duck 398 只 / whole

作为接纳八方来客的广州文华东方酒店，闻名世界的中国特色菜北京烤鸭也在广式明炉档口得到一席之地，展现属于广州的海纳百川。



客家盐焗鸡  188 半只 / half
Hakka salt-baked chicken 368 只 / whole

客家菜为粤菜的重要分支，盐焗鸡为客家菜的代表菜品。选用山谷鸡，预先腌制入味，再埋入粗海盐中焗熟，看似原始的烹饪却带来鲜香诱人的风味。



麻辣串串去骨凤爪 ☺ 🌶️ Ⓝ 68 份 / portion
Boneless chicken feet skewers with chili oil

四川街头小吃在广州的创新演绎，或者说是升级版：凤爪完全脱骨，汁水里用到了陈醋和泡椒，酸酸辣辣的，考虑到广州市场的口味，辣度不高，香味明显。

风味小菜
APPETISER

川味凉粉 🌶️ Ⓝ 49 份 / portion
Sichuan spicy bean jelly

奶酪树番茄 ☺ 🌿 78 份 / portion
Tamarillo with cheese

蒜泥白肉 🌶️ 🐷 88 份 / portion
Sichuan sliced pork with garlic

四川口水鸡 🌶️ Ⓝ 88 份 / portion
Sichuan spicy poached chicken

烟熏石岐乳鸽 ☺ 118 份 / portion
Smoked Shiqi pigeon

老火萝卜牛杂 68 份 / portion
Beef offal with radish

老醋蜆头拌青瓜 68 份 / portion
Jellyfish and cucumber in aged vinegar

油醋汁章丘鲍芹 🌿 59 份 / portion
Zhangqiu celery with Chinese vinaigrette

甜豆绣球菌脆盏 (两只起售) 🌿 12 个 / piece
Snap peas and cauliflower mushroom in crispy cups
(minimum order of 2 pieces)

☺ Chef Recommendation 主厨推荐 🐷 Contain Pork 含猪肉 🌿 Vegetarian 素食 🌶️ Spicy 辣食
Ⓝ Contain Nuts 含坚果 ♻️ Sustainably Sourced 可持续认证

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.

风味小菜
APPETISER

冰爽泡椒玉兰头   49 份 / portion
Pickled Chinese kale in pepper brine

琥珀核桃仁拼海苔腰果   68 份 / portion
Honey glazed walnuts and seaweed cashews

麻辣串串去骨凤爪    68 份 / portion
Boneless chicken feet skewers with chili oil

油鸡枞鱼干仔拌辣木苗 78 份 / portion
Moringa sprouts salad with dried fish and chicken mushrooms

烟熏三文鱼牛油果生菜沙拉  108 份 / portion
Smoked salmon with avocado and lettuce salad

明炉·烧·烤·焗
ROAST · GRILL · BAKE

黑椒烤伊比利亚猪排  198 份 / portion
Grilled Iberian pork chop with black pepper

北京片皮烤鸭  198 半只 / half
398 只 / whole
Roasted Peking duck

客家盐焗鸡  188 半只 / half
368 只 / whole
Hakka salt-baked chicken

潮汕风味·卤水·打冷
CHAOSHAN CUISINE

潮汕西沙龙虾仔 288 只 / piece
Chaoshan style baby lobster

午笋鱼饭  138 只 / piece
Steamed threadfin fish

大眼鸡鱼饭 228 条 / piece
Bigeye snapper

南澳红蟹 (提前 12 小时预定) 728 只 / piece
Nan'ao red crab (reserve 12 hours in advance)

土豪巴浪鱼饭 138 条 / piece
Premium mackerel

卤水鹅片  128 份 / portion
Braised sliced goose

卤水鹅肾  128 份 / portion
Braised goose kidney

豉油皇大肠  78 份 / portion
Braised pork intestines with soy sauce

豉油皇粉肠  78 份 / portion
Braised small pork intestines with soy sauce

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.

潮汕风味 · 卤水 · 打冷
CHAOSHAN CUISINE

卤水四点金  Braised trotter	88 只 / piece
卤水塘田广章  Braised tofu and pork roll	78 份 / portion
普宁炸豆腐  Fried Puning tofu	48 份 / portion
潮式炸粿肉  Chaoshan fried pork rolls	68 份 / portion
油泡南澳鲜鱿 Sautéed fresh Nan'ao squid in oil	228 份 / portion
潮式煎蚝仔烙  Chaoshan oyster omelette	128 份 / portion
潮汕酸菜煮吊龙  Chaoshan pickled cabbage and boiled sirloin	188 份 / portion

潮式豆酱海鲜煲  Chaoshan soybean paste with seafood pot	298 份 / portion
萝卜丝煮象牙蚌仔 Clear simmered shredded radish with baby geoduck	268 份 / portion
潮式豆酱煮剥皮牛  Chaoshan soy bean paste boiled leatherjacket fish	238 份 / portion
豉香土豪巴浪鱼  Soy-flavored premium mackerel	138 条 / piece
潮式头水紫菜煮四宝  Chaoshan premium laver boiled four treasures	88 份 / portion
金不换啫本港小管 Sizzling small squid with basil	238 份 / portion

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.



天井

每日老广老火靓汤
DAILY CANTONESE
SLOW-SIMMERED SOUP

明亮见天，通风采光，承接过渡，是为聚人之地。
岭南多雨，雨落之时，四水归堂，又为聚财之地。



远年陈皮雪梨苹果煲海鸭 
Aged tangerine peel, pear
and apple simmered with sea duck

48 位 / person
168 小煲 / small pot
288 煲 / pot

煲汤是粤菜的灵魂，广东人“宁可食无肉，不可餐无汤”，而对于食客来说，这里的老广老火靓汤是可以在一周里每天不重样的。湛江海鸭为主料，陈皮、蜜枣、苹果和雪梨为辅料，煲足三小时，滋润养生。



每日老广老火靓汤
DAILY CANTONESE
SLOW-SIMMERED SOUP

48 位 / person
168 小煲 / small pot
288 煲 / pot

周一 | 花生莲藕章鱼煲猪蹄  (N)
Mon | Peanut, lotus root and octopus simmered with pork shank

周二 | 鲜人参煲泰和乌鸡汤 
Tue | Fresh ginseng simmered Taihe black-bone chicken soup

(本产品含有 5 年以下种植人参，每份产品含有不超 3 克的每人份人参量。人参每天食用建议不超 3 克，孕妇、哺乳期妇女及 14 周岁以下儿童不宜食用。This dish contains ginseng cultivated for less than 5 years, with each serving containing no more than 3g of ginseng per person. The recommended daily intake of ginseng should not exceed 3g. Pregnant or nursing women and children under 14 years old are not advised to consume.)

周三 | 赤小豆猪蹄粉葛煲鲮鱼 
Wed | Adzuki bean, pork shank and kudzu root simmered with mud carp

周四 | 鲜腐竹白果胡椒煲猪肚 
Thu | Fresh tofu skin, ginkgo nuts and white pepper simmered with pork stomach

周五 | 罗汉果蜜枣西洋菜煲陈肾 
Fri | Monk fruit, candied dates and watercress simmered with dried pork kidney

周六 | 远年陈皮雪梨苹果煲海鸭 
Sat | Aged tangerine peel, pear and apple simmered with sea duck

周日 | 霸王花南北杏无花果煲猪脷  (N)
Sun | Night-blooming cereus, sweet and bitter almonds and fig simmered with pork intestines

清鸡汤炖鲜百合
Simmered chicken soup with fresh lily bulb

68 位 / person

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.



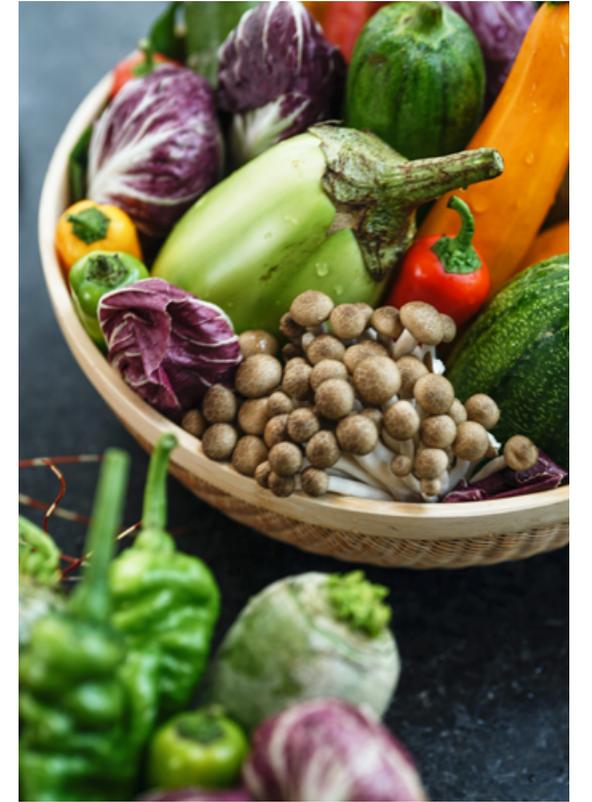
中堂

风味特色·烟火美食
DISTINCTIVE FLAVOURS

风味小鲜
DELICATE FRESH BITES

时蔬
VEGETABLES

核心空间，高大开敞，格扇为门，大梁为顶。
天井为外景，忙时看雨；
精美彩画、摆件家具为内景，闲来听风。



大红袍金不换砂锅焗午笋鱼 🍲 238 条 / piece
Clay pot baked threadfin fish

选用潮汕本港午笋鱼，油脂充足，肉质细嫩，去骨后焗焗。锅中以大红袍花椒为底，带来麻香和干香的风味，加金不换，再添入特殊的草本香气。





姜油红树林海水鸭 188 份 / portion
 Braised sea duck in ginger oil

不同于其他菜系的整鸭烹饪，这里将海鸭剁块，油浸慢煮，充分入味，以小黄姜调味，带来辛香气息。鸭肉看似紧实，实则松软，姜香味扑鼻。



18 秒小炒猪肝 🐷 78 份 / portion
 18-seconds sautéed pork liver

新鲜猪肝切薄片，肝尖分明，与小米辣椒、姜葱和酱油一起以家常手法同炒，18 秒完成，微辣咸香，猪肝嫩滑，入味十分，非常下饭。



酸白菜水晶粉煮螃蟹 🌙 🍴 🐞 288 份 / portion
 Simmered crystal vermicelli with crabmeat,
 minced pork and sour cabbage

东北酸白菜是餐厅顾问赵静家乡的味道，她把“酸菜粉条”带到广州，搭配水晶粉一同与本地螃蟹演绎。调味用朝天椒，在海蟹的鲜美中带着微酸和微辣，呼应岭南与东北。



薄荷小炒黄牛肉 🌙 🍴 🐞 238 份 / portion
 Sautéed sliced beef with mint

烟火气十足的下饭小炒，取小黄牛的雪花部位，用辣椒、酱油、拍蒜头和薄荷快炒，肉嫩味鲜，咸辣过瘾，餐厅的招牌下饭神器。

茴香芝士番茄焗牛肉配油条 ☺ 168 份 / portion
Baked beef with fennel, cheese and tomato,
served with fried dough sticks

西式风味招牌创意菜，澳洲雪花牛肉切成粒状为主料，加绿钻石番茄、红番茄、黄番茄、洋葱和马苏里拉芝士，焗烤之后撒上茴香叶碎。吃的时候搭配撕开的大油条，宛如中西结合的“披萨”。





川湘腊味合蒸 🐷 108 份 / portion
 Steamed Sichuan-Hunanstyle preserved meats

腊肠是四川风味的，咸鲜外香气扑鼻；腊肉是湖南风味的，咸鲜中带烟熏味。两者合蒸，下面垫的糯口小土豆条也能吸足两者味道。



均安头菜蒸鲜鲍片 198 份 / portion
 Steamed sliced fresh abalone
 with Jun'an preserved mustard

顺德的均安头菜滋味咸鲜，被开玩笑地称为“顺德鲍鱼”。既然如此，就将它与真正的鲍鱼片一起蒸，令两者风味交融。



天妇罗酥炸酿尖椒 🌶️ 🍤 98 份 / portion
Tempura-fried stuffed spiral chili peppers

风味小吃菜品，看外观很难判断是什么食材。其实是辣椒里酿进肉馅、辣椒、香菇和香葱等，用天妇罗的烹饪方式炸脆，味道非常独特。



黄油芥末煮花螺 🍤 198 份 / portion
Boiled flower snails in butter and mustard sauce

花螺创造性地用黄油和芥末焖煮，螺肉吸足了特殊的奶香和芥辣风味组合，配合着本身的海鲜味道，吃起来沉醉且痛快。



手撕云南牛干巴 🌙 ①
Shredded Yunnan dried beef

168 份 / portion

来自云南香格里拉的牦牛肉干巴，与辣椒、薄荷叶、芝麻一起油炸、翻炒，各种食材的香味被完全激发。吃的时候，真的很建议直接用手撕，感觉会更香。



黑酱油膏炒九节虾 ☾
Stir-fried tiger prawns with dark soybean paste

198 份 / portion

广东人吃海虾，多会用豉油皇、蒜蓉蒸等烹饪方法，这里却是用自己熬的黑酱油膏来炒虾，浓郁的酱香之外，还带着微微的焦糖风味。



番茄煮夏威夷木瓜 🌱 🍵

78 份 / portion

Braised Hawaiian papaya with tomatoes

这道开胃素食由番茄和夏威夷木瓜组成，番茄带来酸味，木瓜带来甜味和热带水果特有的甜香气息，煮在一起是一个很奇妙的搭配。



法葱鲜虾奶香焗凤肝

168 份 / portion

Creamy chicken livers and
prawns with French shallots

食材水陆组合，分别是鲜虾和鸡肝，放在一起烤制。用黄油、淡奶油和海盐做一个酱汁，带来奶香味，烤制完成后，再撒上小法葱进一步叠加香气。

风味椒酱烤火箭鱿鱼 🍴 228 份 / portion
Grilled squid with flavored chili sauce

一整条火箭鱿鱼切完后烤制，用大蒜、孜然等异域风味的调味品辅助，再加上餐厅自己发酵的黄辣椒，用于激发鱿鱼的鲜味。



黑白胡椒炒波士顿龙虾 🍳 988 千克 / kg
Stir-fried Boston lobster
with black and white pepper

波士顿龙虾高温锁水后用头抽酱油炒，期间放入黑、白两种胡椒，辛香气重，吃起来却比较柔和，虾肉鲜美且弹牙，带有一点点辣味。

风味特色 · 烟火美食

DISTINCTIVE FLAVOURS

- 法葱鲜虾奶香焗凤肝 168 份 / portion
Creamy chicken liver and prawns with French shallots
- 川湘腊味合蒸  108 份 / portion
Steamed Sichuan-Hunan style preserved meat
- 18 秒小炒猪肝  78 份 / portion
18-seconds sautéed pork liver
- 盐焗鹅翼 (两只起售) 38 只 / piece
Salt-baked goose wings (minimum order of 2 pieces)
- 手撕云南牛干巴  168 份 / portion
Shredded Yunnan dried beef
- 青椒肉碎煮油豆腐  78 份 / portion
Simmered tofu puffs with minced pork and green pepper
- 山楂果汁香酥鸡球 88 份 / portion
Crispy chicken balls with hawthorn juice
- 土鸡蛋炒胖豆芽  59 份 / portion
Sautéed bean sprouts with farm eggs
- 梅香咸鱼土鱿蒸肉饼  128 份 / portion
Steamed pork patty with preserved salted fish and dried squid

土鸡蛋炒胖豆芽  59 份 / portion
Sautéed bean sprouts with farm eggs

家常的豆芽炒土鸡蛋, 选取的豆芽比较粗壮。炒制过程中, 额外加入了餐厅自己腌制的美人椒, 吃起来有滋有味, 很好的下饭菜。

 Chef Recommendation 主厨推荐

 Contain Pork 含猪肉

 Vegetarian 素食

 Spicy 辣食

 Contain Nuts 含坚果

 Sustainably Sourced 可持续认证

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.

风味特色 · 烟火美食 DISTINCTIVE FLAVORS

薄荷小炒黄牛肉   Sautéed sliced beef with mint	238 份 / portion
姜油红树林海水鸭 Braised sea duck in ginger oil	188 份 / portion
咖喱香芋焖牛腩 Snowflake short ribs with curry and taro	168 份 / portion
天妇罗酥炸酿尖椒   Tempura-fried stuffed spiral chili peppers	98 份 / portion
包心白菜烧海中虾 Braised prawns with wrapped cabbage	168 份 / portion
香葱土鸡蛋炒濠尿虾  Mantis shrimp stir-fried with scallion and egg	108 份 / portion
山黄皮椒酱蒸老虎斑 Steamed giant grouper with wampee and aged tangerine peel	288 条 / piece
茴香芝士番茄焗牛肉配油条  Baked beef with fennel, cheese and tomato, served with fried dough sticks	168 份 / portion

风味小鲜 DELICATE FRESH BITES

宫保明虾球   Kung pao prawn balls	168 份 / portion
均安头菜蒸鲜鲍片 Steamed sliced fresh abalone with Jun'an preserved mustard	198 份 / portion
辣妈煮黄骨鱼  Braised spicy yellow catfish	168 份 / portion
黄油芥末煮花螺  Boiled flower snails in butter and mustard sauce	198 份 / portion
茉莉花酥炸九肚鱼 Crispy fried silver pomfret with jasmine flowers	80 份 / portion
黑酱油膏炒九节虾  Stir-fried tiger prawns with dark soybean paste	198 份 / portion
大红袍金不换砂锅焗午笋鱼  Clay pot baked threadfin fish	238 条 / piece
鱼汤萝卜煮鱼腐 Fish tofu and radish in fish broth	88 份 / portion

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.

风味小鲜

DELICATE FRESH BITES

油盐焗黄脚立鱼 Salt-oil baked yellow-fin seabream	168 份 / portion
小青龙香葱麟虾酱煮豆腐  Simmered tofu with baby lobster, chives and krill paste	398 份 / portion
黄椒酱焗洞庭湖甲鱼  Braised Dongting lake soft-shelled turtle with yellow chilli paste	298 份 / portion
红花蟹焗萝卜 Braised saffron crab with radish	288 份 / portion
酸白菜水晶粉煮螃蟹  Simmered crystal vermicelli, crabmeat, minced pork and sour cabbage	288 份 / portion
黑白胡椒炒波士顿龙虾  Stir-fried Boston lobster with black and white pepper	988 千克 / kg
菜脯酱蒸芙蓉蛋小黄鱼  Steamed yellow croaker, silky egg custard and preserved radish sauce	138 份 / portion
风味椒酱烤火箭鱿鱼  Grilled squid with flavored chili sauce	228 份 / portion
茴香酸椒酱番茄烤九节虾  Roasted tiger prawns with fennel, sour chilli paste and tomatoes	138 份 / portion

时蔬

VEGETABLE

方鱼炒椰菜苗 Stir-fried baby cabbage with dried salted fish	78 份 / portion
椒丝腐乳炒生菜  Stir-fried lettuce with shredded chili and fermented tofu	78 份 / portion
豆豉鲮鱼油麦菜 Sautéed lettuce with dace fish and black beans	78 份 / portion
油渣虾米炒包菜丝  Stir-fried shredded cabbage with lard crisps and dried shrimps	78 份 / portion
番茄煮夏威夷木瓜  Braised Hawaiian papaya with tomatoes	78 份 / portion
鸡汤菜苗烧糖心甘笋 Poached carrot and vegetable in chicken broth	78 份 / portion

 Chef Recommendation 主厨推荐 Contain Nuts 含坚果 Contain Pork 含猪肉 Sustainably Sourced 可持续认证 Vegetarian 素食 Spicy 辣食

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.

 Chef Recommendation 主厨推荐 Contain Nuts 含坚果 Contain Pork 含猪肉 Sustainably Sourced 可持续认证 Vegetarian 素食 Spicy 辣食

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.



寝堂

主食·粉·粥·饭
NOODLES AND RICE

神圣空间，肃穆之余装饰精细，礼敬同时兼顾艺术。
岭南人家，有底蕴，守祖训，却又愿闯荡，知创新。



蒙古羊肉烧卖
Mongolian lamb shaomai

88 半打 / half portion

烧卖是顾问主厨黄景辉在呼伦贝尔吃到的，觉得特别好吃，就带来了广州。烧卖皮的做法是学习内蒙古一带的制作工艺，内馅是大葱羊肉，选的也是内蒙羊，保证这道菜品风味的地道。



虾蟹海鲜砂锅粥

288 份 / portion

Clay pot seafood congee with shrimp and crab

砂锅粥是潮汕菜的关键词之一，是潮汕人思乡的情怀。海鲜砂锅粥用新鲜海虾和海蟹现煮，撒进小冬菜和胡椒粉，就是很鲜美的一碗。

主食·粉·面·饭
NOODLES AND RICE

- 潮式炒米粉  78 份 / portion
Chaoshan-style stir-fried rice vermicelli
- 蒙古羊肉烧卖 88 半打 / half portion
Mongolian lamb shaomai
- 北方猪肉白菜饺  60 半打 / half portion
Northern pork and cabbage dumplings
- 潮式什锦煮粿条  68 份 / portion
Chaoshan-style braised rice vermicelli with assorted ingredients
- 虾蟹海鲜砂锅粥 288 份 / portion
Clay pot seafood congee with shrimp and crab
- 菜脯梅花肉碎酱油炒饭  78 份 / portion
Fried rice with preserved radish, minced pork and soy sauce
- 番茄沙茶牛肉湿炒粿条  88 份 / portion
Stir-fried rice vermicelli sticks with dried shrimps, chives and eggs
- 姜茸黄鱼肉饼煲仔饭  168 份 / portion
Yellow croaker patty clay pot rice with ginger
- 香葱鸡蛋珍珠蚝鲜虾炒饭  168 份 / portion
Fried rice with pearl oysters, fresh prawns, scrambled eggs and chives

 Chef Recommendation 主厨推荐
  Contain Pork 含猪肉
  Vegetarian 素食
  Spicy 辣食
 Contain Nuts 含坚果
  Sustainably Sourced 可持续认证

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.



香葱鸡蛋珍珠蚝鲜虾炒饭  168 份 / portion
 Fried rice with pearl oysters,
 fresh prawns, scrambled eggs and chives

广西珍珠蚝加上鲜虾和鸡蛋来炒饭，用香葱、香菜和酱油调味，
 热气腾腾的一大煲上桌，落肚暖胃，是主食里非常推荐尝试的。



青云巷

粤式甜品
CANTONESE DESSERT

位于主体建筑两侧，狭长清静，防火排水，拔风降温。
虽不在墙内，却能见春花秋月，享甜香雅致。

粤式甜品
CANTONESE DESSERT

红莲双皮奶  38 位 / person
Double skin milk with red lotus seeds

潮汕福果芋泥  38 位 / person
Chaoshan-style yam paste with ginkgo nut

橙味糕烧姜薯  68 份 / portion
Steamed ginger taro cake with orange flavor

蛋花姜薯糖水  38 位 / person
Sweet egg drop and ginger taro soup

鲜磨蛋白杏仁茶   38 位 / person
Egg white almond tea

酥炸龟苓膏配炼奶  68 份 / portion
Crispy-fried tortoise herb jelly with condensed milk

 Chef Recommendation 主厨推荐  Contain Pork 含猪肉  Vegetarian 素食  Spicy 辣食
 Contain Nuts 含坚果  Sustainably Sourced 可持续认证

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.









地址：广州市天河区天河路 389 号广州文华东方酒店 4 层

电话：+86 20 3808 8884

邮箱：mogzh-tang@mohg.com

www.mandarinoriental.com/zh-cn/guangzhou/tianhe/dine

Designed by Tatler