



「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 IS AN ARCHITECTURE FORM



「堂」是有温度的

TANG IS WARM



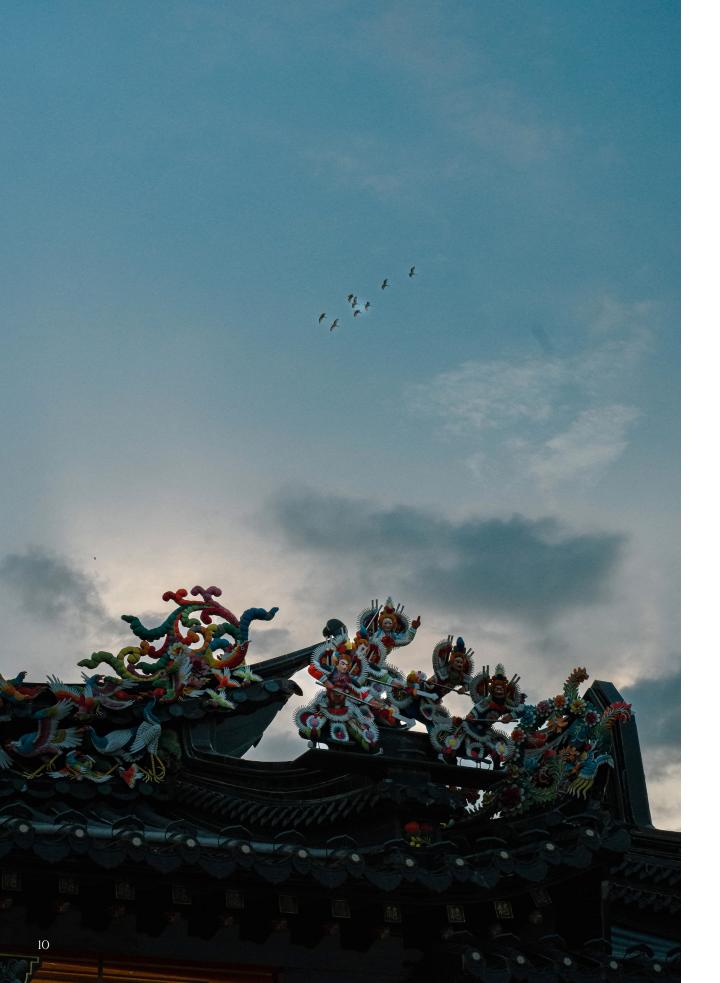


「堂」是汇聚人的

TANG GATHERS PEOPLE

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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。





















风味小菜 APPETISER

川味凉粉 C Sichuan spicy bean belly	49 份 / portion
奶酪树番茄 ♥ Cheese stuffed tamarillo	78份/portion
蒜泥白肉 C Sichuan garlic sliced pork	88份/portion
四川口水鸡 C Sichuan spicy poached chicken	88 份 / portion
烟熏石岐乳鸽 Smoked Shiqi pigeon	118 份 / portion
老火萝卜牛杂 Beef offal with radish	68 份 / portion
老醋蜇头拌青瓜 Tossed jellyfish head with cucumber in aged vinegar	68 份 / portion
油醋汁章丘鲍芹 ♥ Zhangqiu celery with Chinese vinaigrette	59 份 / portion
甜豆绣球菌脆盏(两只起售) ✓ Sugar snap pea and cauliflower mushroom in crispy cups (minimum order of 2 pieces)	12 个/ piece

门堂

风味小菜 APPETISER

冰爽泡椒玉兰头 ▼ Cool spicy pickled Chinese kale in pickled pepper brine	49份/portion
琥珀核桃仁拼海苔腰果 ♥ Honey glazed walnuts with seaweed cashews	68 份 / portion
麻辣串串去骨凤爪 Boneless chicken feet skewers with spicy and numbing sauce	68 份 / portion
油鸡枞鱼干仔拌辣木苗 Moringa sprouts salad with dried fish and chicken mushrooms	78 份 / portion
烟熏三文鱼牛油果生菜沙拉 Smoked salmon with avocado and lettuce salad	108 份 / portion
明炉 · 烧 · 烤 · 焗 ROAST · GRILL · BAKE	
黑椒烤伊比利亚猪排 Grilled Iberian pork chop with black pepper	198 份 / portion
北京片皮烤鸭 Peking roasted duck	198 半只 / half 398 只 / whole
客家盐焗鸡 Hakka salt-baked chicken	188 半只 / half 368 只 / whole

潮汕风味·卤水·打冷 CHAOSHAN CUISINE

冻食龙虾 Frozen lobster 288 只 / piece

午笋鱼饭 Steamed "Wusen fish" 138 只 / piece

大眼鸡鱼饭

228条/ piece

Bigeye snapper

南澳冻红蟹(提前12小时预定)

728 只 / piece

Frozen 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

Sliced braised goose

卤水鹅肾

128份/portion

Braised goose kidney

Soy sauce braised pork intestines

豉油皇粉肠

78份/portion

Soy sauce braised pork small intestines

♥ Vegan 全素食 Spicy 辣食

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门堂

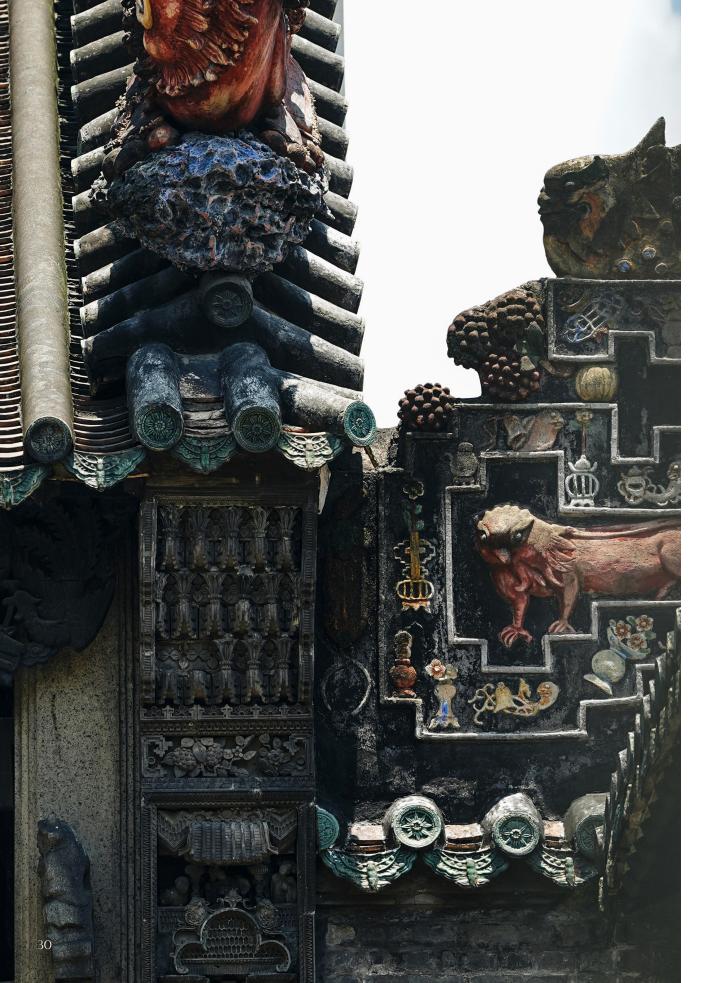
门堂

潮汕风味·卤水·打冷

CHAOSHAN CUISINE

Chaoshan pickled cabbage boiled sirloin

卤水四点金 Braised trotter	88只/piece	潮式豆酱海鲜煲 Chaoshan soybean paste with seafood pot	298 份 / portion
卤水塘田广章 Braised tofu and pork roll	78份/portion	萝卜丝煮象牙蚌仔 Clear simmered shredded radish with baby geoduck	268 份 / portion
普宁炸豆腐 ▼ Puning fried tofu	48 份 / portion	潮式豆酱煮剥皮牛 Chaoshan soy bean paste boiled leather jacket fish	238份/portion
潮式炸粿肉 Chaoshan fried pork rolls	68 份 / portion	豉香土豪巴浪鱼 Soy-flavored premium mackerel	138条/ piece
油泡南澳鲜鱿 Sautéed fresh Nan'ao squid in oil	228 份 / portion	潮式头水紫菜煮四宝 Chaoshan premium laver boiled four treasures	88份/portion
潮式煎蚝仔烙 Chaoshan oyster omelette	128份/portion	金不换啫本港小管 Basil sizzling local small squid	238份/portion
潮汕酸菜煮吊龙	188份/portion		

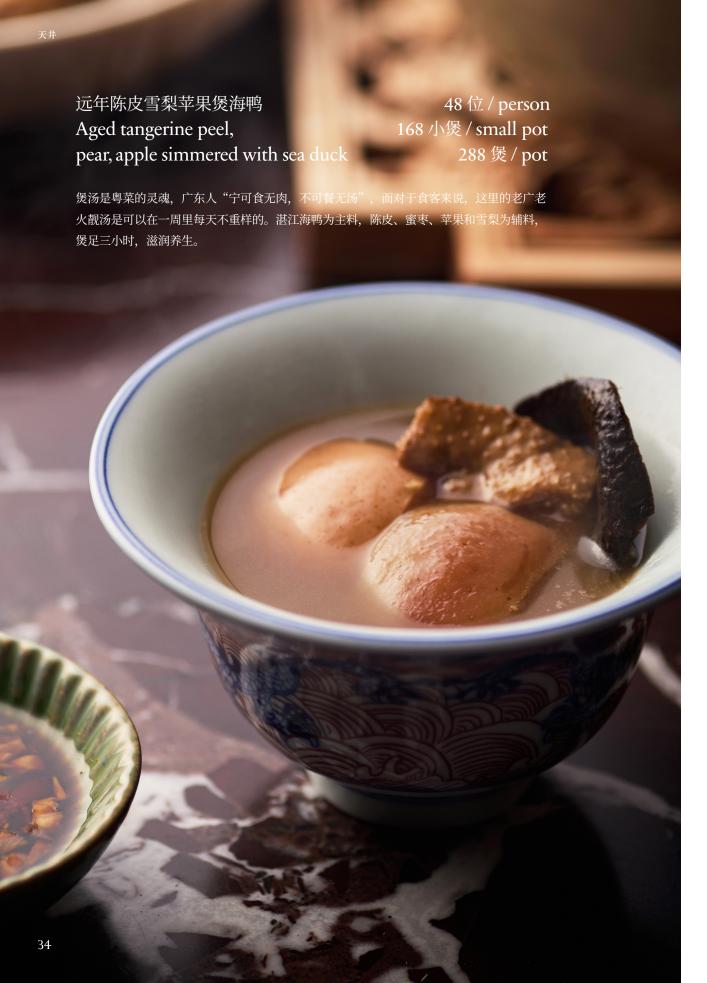


天井

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。





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

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

清鸡汤炖鲜百合 Simmered chicken soup with fresh lily bulb 68位/person

,

周一 | 花生莲藕章鱼煲猪踭

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 women, lactating women and children under 14 years old are not advised to consume.)

周三 | 赤小豆猪踭粉葛煲鲮鱼

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

at Aged tangerine peel, pear, apple simmered with sea duck

周日 | 霸王花南北杏无花果煲猪腰

Sun Night-blooming cereus, sweet and bitter almonds and fig simmered with pork intestines

▼ Vegan 全素食 Spicy 辣食



中堂

风味特色·烟火美食 DISTINCTIVE FLAVORS

风味小鲜 DELICATE FRESH BITES

> 时蔬 VEGETABLE

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。















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。













手撕云南牛干巴 168 份 / portion Shredded Yunnan dried beef

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。



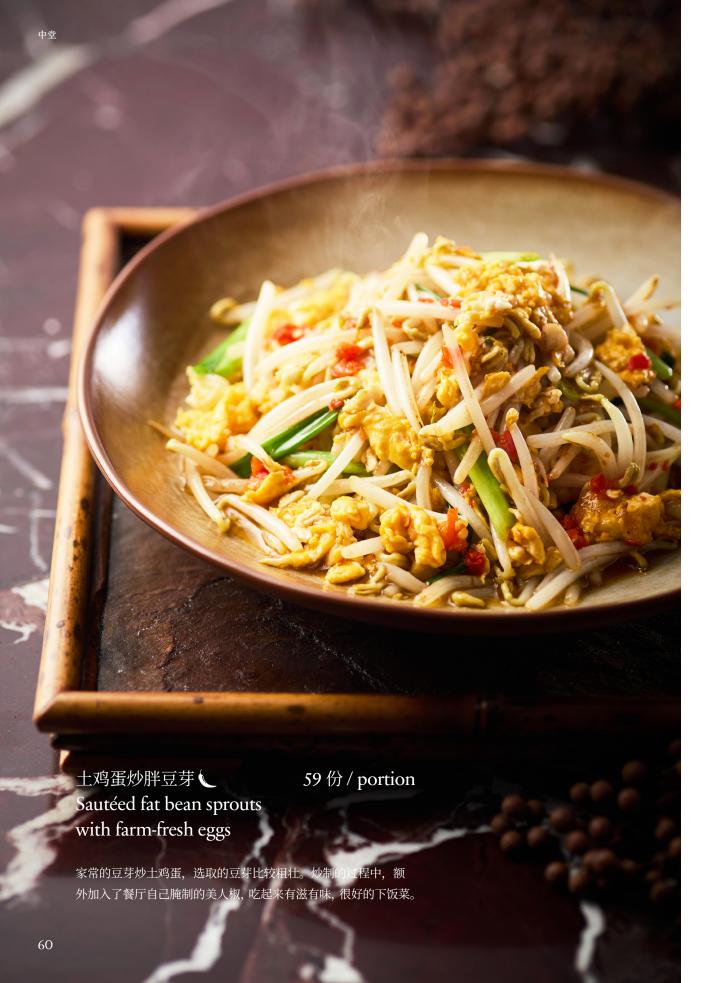
黑酱油膏炒九节虾 198 份 / portion Stir-fried tiger prawns with dark soybean paste

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。









风味特色·烟火美食 DISTINCTIVE FLAVORS

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

♥ Vegan 全素食 Spicy 辣食

中堂

中堂

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	宫保明虾球 C Kung pao prawn balls	168 份 / portion
姜油红树林海水鸭 Ginger oil braised seawater duck	188份/portion	均安头菜蒸鲜鲍片 Steamed sliced fresh abalone with Jun'an preserved mustard	198 份 / portion
咖喱香芋焖牛腩 Snowflake short ribs with curry and taro	168 份 / portion	辣妈煮黄骨鱼 Spicy braised yellow catfish	168 份 / portion
天妇罗酥炸酿尖椒 Tempura-fried stuffed spiral chili peppers	98份/portion	黄油芥末煮花螺 Boiled flower snails in butter and mustard sauce	198份/portion
包心白菜烧海中虾 Braised prawns with wrapped cabbage	168份/portion	茉莉花酥炸九肚鱼 Crispy fried silver pomfret with jasmine flowers	80份/portion
香葱土鸡蛋炒濑尿虾 Mantis shrimp stir-fried with scallion and fresh egg	108份/portion	黑酱油膏炒九节虾 Stir-fried tiger prawns with dark soybean paste	198份/portion
山黄皮陈皮蒸老虎斑 Steamed giant grouper with wampee and aged tangerine peel	288 条 / piece	大红袍金不换砂锅焗午笋鱼 Clay pot baked "Wusen fish"	238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	鱼汤萝卜煮鱼腐 Fish tofu balls simmered in fish broth with radish	88份/portion

风味小鲜

DELICATE FRESH BITES

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风味小鲜

DELICATE FRESH BITES

油盐焗黄脚立鱼

168 份 / portion

Salt-oil baked yellow-fin seabream

小青龙香葱麟虾酱煮豆腐

398份/portion

Simmered tofu with baby lobster, chives and krill paste

黄椒酱焖洞庭湖甲鱼

298份/portion

Braised Dongting lake soft-shelled turtle with yellow chilli paste

红花蟹焖萝卜

288 份 / portion

Braised saffron crab with radish

酸白菜水晶粉煮螃蟹

288 份 / portion

Simmered crystal vermicelli with crabmeat, minced pork and sour cabbage

黑白胡椒炒波士顿龙虾

988 千克 / kg

Stir-fried Boston lobster with black and white pepper

菜脯酱蒸芙蓉蛋小黄鱼

138份/portion

Steamed yellow croaker with silky egg custard and preserved radish sauce

风味椒酱烤火箭鱿鱼

228 份 / portion

Grilled squid with flavored chili sauce

茴香酸椒酱番茄烤九节虾

138 份 / portion

Roasted tiger prawns with fennel, sour chilli paste and tomatoes

✔ Vegan 全素食 Spicy 辣食

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VEGETABLE

方鱼炒椰菜苗 78 份 / portion

Stir-fried baby cabbage with dried salted fish

椒丝腐乳炒生菜♥ 78 份 / portion

Stir-Fried lettuce with shredded chili and fermented tofu

豆豉鲮鱼油麦菜 78 份 / portion

Sautéed lettuce with black beans and dace fish

油渣虾米炒包菜丝 78 份 / portion

Stir-fried shredded cabbage with lard crisps and dried shrimps

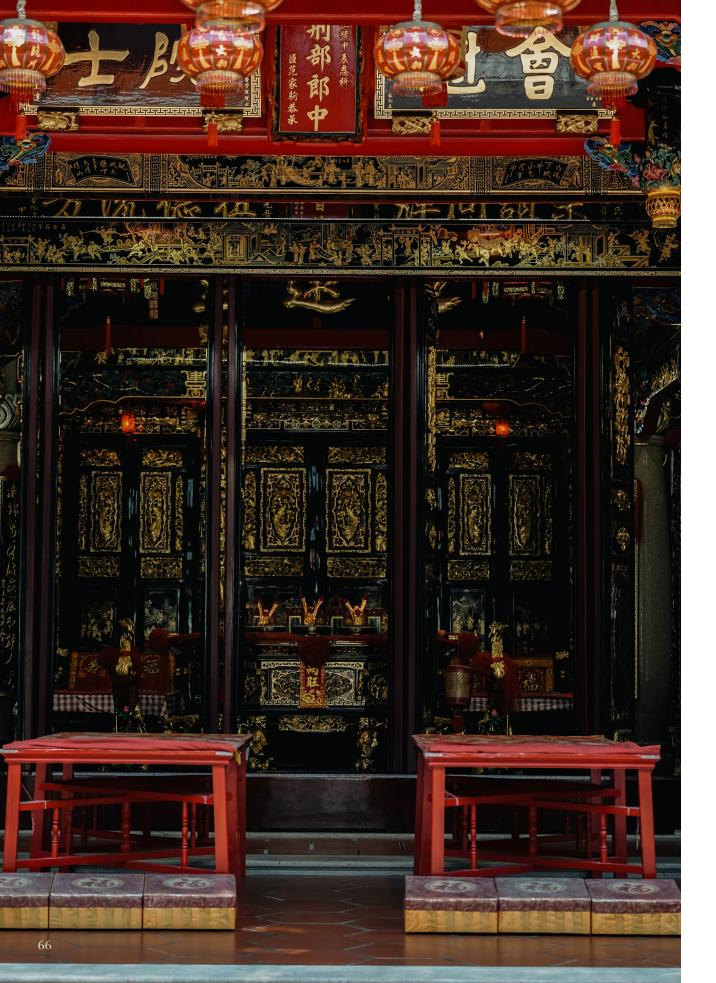
番茄煮夏威夷木瓜♥ 78 份 / portion

Braised Hawaiian papaya with tomatoes

鸡汤菜苗烧糖心甘笋 78 份 / portion

Poached carrot and vegetable in chicken stock

▼ Vegan 全素食 Spicy 辣食



寝堂

主食·粉·粥·饭 NOODLE 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。

主食・粉・面・饭

NOODLE 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

Preserved radish and plum pork minced soy sauce fried rice

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





青云巷

粤式甜品 CANTONESS 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

CANTONESS DESSERT

红莲双皮奶♥ Double skin milk with red lotus seeds	38位/person
潮汕福果芋泥 Chaoshan-style taro pastes with wolfberries	38位/person
橙味糕烧姜薯 ♥ Steamed ginger taro cake with orange flavor	68 份 / portion
蛋花姜薯糖水 ♥ Sweet egg drop and ginger taro soup	38位/person
鲜磨蛋白杏仁茶 ♥ Egg white almond tea	38位/person
酥炸龟苓膏配炼奶 ♥ Crispy-fried tortoise herb jelly with condensed milk	68份/portion







