# 招牌菜 SIGNATURE DISHES

珍宝蟹二部曲 Dungeness Crab 2 Ways, Fried with Golden Salty Egg Yolk, Steamed with Sichuan Pepper	888
滋味酱烧波龙虾 Fried Boston Lobster with Basil and Chili Sauce	688
文火澄迈和牛肉 Slow-Cooked Cheng-mai Veal with Gravy	398
古法百花文昌鸡 Fried Ancient Style Stuffed Chicken Skin with Shrimp Paste	388
私房酱炒雪花吊龙 Fried Marbled Ribeye with Mixed Chili and Home-made Sauce	268
疍家风味焗黄鱼 Clay Pot Braised Yellow Croaker with Soya Bean Chili Sauce	228
私房红烧糖心鲍/16头 Braised Local Dried Abalone with Black Pork Belly	198
酱香定安黑毛猪 Crispy Skin Black Pork Belly with Beijing Duck Condiments	188
野山椒芥兰油边肉 Fried Big Stem Kale with Youbian Pork	168
岩烧南湾海角螺 Salt Baked Sea Whelk with Chicken Broth	88/piece

## 开胃凉菜 CHINESE APPETIZER

天府灯影牛肉 Sichuan Style Dried Beef with Chili	168
山城油卤鲜鲍 Slow Cooked Aroma Abalone with Chili	188
老醋拌海蜇 Marinaded Jellyfish with Aged Dark Vinegar	128
樱桃鹅肝 Cherry Shaped Foie Gras Mousse	128
无骨柠檬鸭掌 Marinated Boneless Duck Feet with Lemon and Chili	128
桂花糯米藕 Stuffed Lotus Root with Glutinou Rice and Osmanthus	98
翡翠胖芥兰 Preserved Big Stem Kale with Soya Sauce and Sugar	88
话梅开胃南瓜 Pickled Pumpkin with Dried Plum Sauce	98

### 广式烧味 CANTONESE BARBECUE

脆皮乳鸽 Crispy Baby Pigeon	108/piece
白切文昌鸡 Poached Wen-chang Chicken with Ginger Sauce	198/half
古铜脆皮麻香文昌鸡 Roasted Wen-chang Chicken with Sesame	198/half
蜜汁叉烧 Cantonese Char-siew Pork	198

## 广式炖汤 CANTONESE DOUBLE BOILED SOUP

海底椰乳鸽花胶汤 Double Boiled Pigeon Soup with Fish Maw and Sea Coconut	368/person
松茸干贝辽参汤 Steamed Sea Cucumber Soup with Dried Scallop and Matsutake	238/person
贵妃酸汤鲟龙琉璃胶 Braised Sturgeon Soft Bone with Supreme Golden Sour Sauce	168/person
琼汁玉液鲜鲍羹 Fresh Abalone Soup with Celtuce and Fungus	128/person
客家生炖无花果肉汁汤 Double Boiled Pork Soup with Hakka Style with Dried Fig	108/person
松茸竹笙菌炖菜胆汤 Bamboo Mushroom and Matsutake Soup with Bok-choy	98/person

### 燕窝鲍参 BIRD'S NEST, ABALONE, SEA CUCUMBER

● 珍藏8头澳洲溏心干鲍

1688/person

Braised Australian Abalone with Abalone Gravy

珍藏黄花胶(150g)

368/person

Collected Yellow Fish Maw (150g)

金汤野米烩辽参60头

288/person

Stewed Sea Cucumber with Golden Wild Rice

官燕(150g)

498/person

Superior Birds Nest (150g)

配蜜金汁或杏仁汁, 牛油果

With Kumquat Sauce, Home-made Almond Milk, Avocado Puree

### 生猛海鲜 LIVE SEAFOOD SELECTION

🤊 南海大龙虾 Rock Lobster

1280/500g

烹调方法: 上汤芝士焗, 避风塘炒, 浓虾汤过桥

Cooking method:

Baked superior sauce and cheese

Fried with garden garlic bread crumble

Blenched with fragrant lobster soup

🌖 小青龙虾 Hainan Rock Baby Lobster

880/500g

烹调方法: 丝蒜茸开边蒸, 陈皮荫豉开边蒸, 金不换炒

Cooking method:

Steamed with glass noodle and garlic sauce

Steamed with dried tangerine peel fermented black bean sauce

Fried with basil sauce

波士顿龙虾 Boston Lobster

680/500g

烹调方法: 龙虾汁焗, 金芙蓉蒸, 豉香紫苏辣炒

Cooking method:

Baked with lobster sauce

Steamed with lobster soup egg custard

Fried with purple perilla fermented black bean sauce

帝王蟹 king Crab

1288/500g

烹调方法: 龙芙蓉花雕蒸,鲜花椒蒸,金沙蛋黄焗,两吃

Cooking method:

Steamed with lobster bisque egg custard

Steamed with fresh Sichuan pepper

Fried with salted egg yolk

Choose 2 ways for your dish

398/500g

🔊 🔊 和乐蟹 Hainan Hele Crab

烹调方法:姜葱炒,香辣爆炒,避风塘,花椒肉酱

Cooking method:

Fried with ginger and scallion

Fried with chili sauce

Fried with golden garlic bread crumble

Steamed with minced pork and Sichuan pepper

### 生猛海鲜 LIVE SEAFOOD SELECTION

#### 🤊 红东星斑 Coral Grouper

888/500g

烹调方法: 葱油清蒸, 麒麟古法蒸, 黄椒酱蒸, 陈皮荫豉蒸

Cooking method:

Steamed with light soya sauce and scallion

Steamed fillet with fungus and loofah gourd

Steamed with Hainanese yellow chili sauce

Steamed with dried tangerine peel fermented black bean sauce

#### 老虎斑 Tiger Sea Grouper

468/500q

烹调方法: 葱油清蒸, 麒麟古法蒸, 黄椒酱蒸, 陈皮荫豉蒸, 鱼肉炒球

Cooking method:

Steamed with light soy sauce and scallion

Steamed fillet with fungus and loofah gourd

Steamed with Hainanese yellow chili sauce

Steamed with dried tangerine peel fermented black bean sauce

Fried fish ball with vegetables

228/500g

#### 多宝鱼Turbot

烹调方法: 葱油清蒸, 剁椒蒸, 骨香油浸炒球

Cooking method:

Steamed with light soya sauce and scallion

Steamed with Hunan style fermented chili sauce

Fried fillet with vegetable on crispy fish bone

#### 🌎 九节虾 King Prawn

380/500q

烹调方法: 椒盐, 白灼, 豉香紫苏辣炒

Cooking method:

Fried with salt& pepper powder

Plain boiled with light soya sauce

Fried with purple perilla fermented black bean sauce

### 🚱 🌑 芒果螺 Mango Clams

烹调方法: 紫苏姜葱炒

188/500q

Cooking method: fried with ginger, scallion, purple perilla

🤊 豉汁蒜茸蒸鲍鱼

Steamed Abalone with Fermented Bean and Garlic Sauce

68/piece

阁 火焰海鲜盛宴(波士顿龙虾/鲍鱼/扇贝/生蚝/斑节虾)

Seafood Selection (Boston Lobster/Abalone/Scallop/Oyster/King Prawn)

788/portion

Sustainable | 可持续发展 🚱 Spicy | 辛辣 🕖 Pork | 猪肉 😡 Vegan | 素食 🕲 Gluten-free | 无麸质 🕲 Crustaceans | 甲壳类 💿



请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队

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

## 主厨推荐 CHEF'S RECOMMENDATION

	琼岛山葱白玉参 Braised White Sea Cucumber with Leek and Gravy	688
	糟粕醋捞石斑鱼 Poached Sliced Grouper with Hainanese Zaobocu	368
	酸菜煮东山羊腩 Boiled Dong-shan Lamb Brisket with Pickled Cabbage and White Pepper	298
	泡椒馋嘴煮小鲜 Boiled Fresh Seafood (shrimp, squid, scallop) with Spicy Soup	238
	豆豉辣炒蛏子王 Wok Fried Razor Clam with Chili and Fermented Bean Sauce	198
	手工海鲜黑豆腐(辽参,虾仁,带子) Braised Home-made Black Bean Tofu with Seafood	198
	酿啤啫啫加积鸭 Braised Jia-ji Duck Casserole with Craft Beer	198
	农家小炒黑豚肉 Stir-fried Sliced Pork with Mixed Chili and Soya Sauce	168
	金葱宫保鸡丁 "Kung Pao" Chicken with Leek and Chili	168
	干锅花菜黑猪肉 Wok Fried Cauliflower with Pork and Chili	128

## 美味蔬菜 VEGETABLE

	榄菜肉沫四角豆 Fried Hainanese Square Bean with Pork and Preserved Olive	108
	豆酱无油茄子煲 Steamed Oilless Eggplant with Soya Bean Sauce	108
	蒜蓉炒五指山野菜 Fried Five-finger Mountain Wild Vegetable with Garlic	88
	羊肚菌烧豆腐 Braised Bean Curd with Morel	98
	金银蛋上汤桑叶菜 Boiled Mulberry Leaves with Salted Egg and Preserved Egg	98
	炒时令绿叶蔬菜(龙须菜/小唐菜/豆苗/茼蒿/菜心/空心菜) Wok Fried Seasonal Green Vegetables	68

# 主食 FRIED RICE, NOODLE AND CONGEE

文华特色大包子 Steamed Signature Pork Bun	98/pieces
文华特色椰子肉馅蒸饺 Steamed Dumplings with Pork and Coconut	108/6 Pieces
韭菜鸡蛋虾仁水饺 Garlic Chive and Egg Dumpling with Shrimp	108/12 Pieces
白菜猪肉水饺 Pork and Cabbage Dumpling	108/12 Pieces
<b>疍</b> 家海胆炒饭 Fried Rice with Sea Urchin, Dried Anchovy and Egg	128
菠萝虾仁炒饭 Wok Fried Rice with Pineapple and Shrimps	108
海南椰子饭 Steamed Glutinous Rice with Coconut	68
干炒牛河 Wok Fried Rice Noodle with Sliced Beef and White Garlic Chive	108
香酥千层肉饼 Baked Layered Crispy Pastry with Minced Pork and Leek	88/6 Pieces
瑶柱鲜虾滑蛋砂锅粥 Congee-Scallop, Shrimp and Egg	88
琼岛玉参打卤面 Braised Spicy white Sea Cucumber Noodle	128/person
泰国香米 Steamed Rice	15

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## 甜品 DESSERT

火焰烤榴莲 Roasted Durian with Butter	208
杨枝甘露 Chilled Mango Sago Soup with Pomelo	68/person
椰子芒果冻 Coconut Pudding with Mango	68/person
天鹅榴莲酥 Durian Crispy Pastry Swan	98
芒果雪媚娘 Mango and Cream Snow Skin	68
海南清补凉 Sam Bo Luong Hainan Special Sweetened Coconut Soup	68/person
时令水果盘 Seasonal Fruit Platter	108

## 儿童菜单 KID'S MENU

清蒸深海银鳕鱼 Steamed Cod Fish	128
豉油肉沫蒸蛋羹 Steamed Egg with Minced Pork and Soya Sauce	68
西红柿鸡蛋汤面 Noodle with Tomato and Egg Soup	58
肉沫蔬菜粒白粥 Congee with Pork and Green Vegetables	58
鳕鱼淮山海豚饭 Fried Cod Fish Sauce with Dolphin Shaped Rice	128
儿童卡通奶黄包 Cartoon Shaped Egg Custard Bun	28