RMB

返沙腰果仁
Cashew nut tossed in sugar
35

老陈醋蟳头
Jelly fish marinated in aged vinegar
35

金蒜捞云耳
Fungus with crispy garlic
35

① 麻辣掌亦
Goose wing and web in spicy sauce
42

芥末香酱捞爽肚
Pork tripe with Chinese parsley and mustard
42

酱脆萝卜
Preserved turnip
35

香醋花生
Peanuts marinated in vinegar
35

潮州卤水鹅肝
Marinated goose liver “ChaoZhou” style
58

② 风生水起捞三文鱼
Salmon sashimi with peanut, shredded taro, chili and spring onion
168

清酒白灵菇
Mushroom marinated in sake
88

另加15%服务费
All prices are subject to 15% service charge
① 香酥皮鸭 (二食)
Whole roasted duck (Served in two courses)

请选择以下第二种烹饪方式:
Second course, choose one of the following
(1) 滋味原只鸭趾 鸭掌
Duck drumstick
(2) 松子菜片炒鸭 Stir-fried diced duck wrapped in lettuce
(3) 蒜子凉瓜焖 蒜头炒苦瓜
Stewed duck with garlic and bitter melon
(4) 银芽韭黄炒丝 Stir-fried shredded duck with silver bud and chinese chives
(5) 生菜陈皮丝煲粥 Duck congee with lettuce and tangerine peel
(6) 芫茜豆腐汤 Duck broth with coriander and bean curd

白切真味鸡
Steamed chicken

半只 Half 238
全只 Whole 338

粤式一品拼盘 (烧肉、豉油鸡、烧鹅、海蜇)
Assorted BBQ meat combination
(Roasted pork bell, chicken with soya sauce, roasted goose, jelly fish)

198

② 潮州卤水拼盘 (豆腐、鹅片、掌亦、鹅肝)
“ChaoZhou” style assorted marinated meat combination
(Bean curd, marinated goose, goose wing and web, goose liver)

Roast chicken liver and pork

128

另加15%附加费
All prices are subject to 15% service charge
<table>
<thead>
<tr>
<th>Dish</th>
<th>Standard serving</th>
<th>Half</th>
<th>Whole</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted goose</td>
<td>108</td>
<td>198</td>
<td>388</td>
</tr>
<tr>
<td>Poached chicken with ginger</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marinated chicken with Chinese tea and soya sauce</td>
<td></td>
<td></td>
<td>268</td>
</tr>
<tr>
<td>Steamed silky fowl with Chinese herb</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted suckling pig</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted pork belly</td>
<td>98</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marinated pig knuckle</td>
<td>88</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted pig shoulder with fruit jam</td>
<td>138</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cantonese style BBQ pork with honey</td>
<td>108</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BBQ spareribs with honey</td>
<td>108</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marinated goose wing and web</td>
<td>108</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*All prices are subject to 15% service charge*
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price (RMB)</th>
</tr>
</thead>
<tbody>
<tr>
<td>① 潮州咸柠檬炖水鸭 (4-6位)</td>
<td>380</td>
</tr>
<tr>
<td>Double boiled teal with salted lemon</td>
<td></td>
</tr>
<tr>
<td>② 菊花杞子炖鲜鲍</td>
<td>98</td>
</tr>
<tr>
<td>Double boiled abalone with chrysanthemum</td>
<td></td>
</tr>
<tr>
<td>③ 川式海鲜酸辣羹</td>
<td>68</td>
</tr>
<tr>
<td>Hot and sour seafood soup “SiChuan” style</td>
<td></td>
</tr>
<tr>
<td>④ 泰山磨菇瑶柱炖走地鸡</td>
<td>88</td>
</tr>
<tr>
<td>Double boiled free-range chicken with mushroom</td>
<td></td>
</tr>
<tr>
<td>⑤ 生拆蟹肉南瓜粟米羹</td>
<td>68</td>
</tr>
<tr>
<td>Braised sweet corn broth with crab meat and pumpkin</td>
<td></td>
</tr>
<tr>
<td>⑥ 羊肚菌炖花胶</td>
<td>128</td>
</tr>
<tr>
<td>Double boiled fish maw with minced pork and mushroom</td>
<td></td>
</tr>
<tr>
<td>⑦ 太极金汤燕窝羹</td>
<td>108</td>
</tr>
<tr>
<td>Braised bird’s nest broth with pumpkin</td>
<td></td>
</tr>
<tr>
<td>⑧ 老火靓汤</td>
<td>38</td>
</tr>
<tr>
<td>Daily soup</td>
<td></td>
</tr>
<tr>
<td>⑨ 松茸菌草炖花胶</td>
<td>98</td>
</tr>
<tr>
<td>Doubled boiled fish maw with pork and mushroom</td>
<td></td>
</tr>
</tbody>
</table>

All prices are subject to 15% service charge.
<table>
<thead>
<tr>
<th>Item</th>
<th>Market price (Per 50 grams)</th>
<th>Choose one cooking method:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spotted grouper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tiger grouper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green grouper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marble goby fish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mandarin fish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turbot fish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Australian lobster</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Boston lobster
Choose one cooking method:
• Baked with butter
• Deep-fried in peppercorn salt
• Braised in gravy
• Steamed with vermicelli

Shrimp
Choose one cooking method:
• Poached
• Drunken
• Flambé
• Deep-fried in peppercorn salt
• Stir-fried with crispy garlic “HongKong” style
• Braised in carrot gravy
• Sautéed with dried wheat
• Sizzling with Chinese wine

Green crab
Choose one cooking method:
• Steamed with spring onions and soya sauce
• Steamed with Chinese “HuaDiao” wine and egg white

Fresh crab
Choose one cooking method:
• Braised with curry
• Sautéed with vermicelli

Sea crab
Choose one cooking method:
• Stir-fried with crispy garlic “HongKong” style
• Wok-fried with spring onions and ginger
红烧原只南非鲍5头（位）
Braised whole South African abalone with soya sauce (120 grams)

虾籽柚皮扣十头鲜鲍（位）
Braised abalone with pomelo peel and shrimp roe (60 grams)

生扣原只南非鲍8头（位）
Braised whole South African abalone (75 grams)

① 燕麦鲜茄煮十头鲜鲍（位）
Braised abalone with wheat and tomato

蚝皇扣二头汤鲍（位）
Braised abalone with oyster sauce (250 grams)

② 云腿鲍鱼麒麟玉树鸡
Steamed boneless chicken with abalone and ham

RMB
per person

1180

128

928

128

398

380

另加15%附加费
All prices are subject to 15% service charge
五谷丰登酿辽参 (位)
Braised sea cucumber stuffed with mixed grain

肉酱葱烧海参 (位)
Sautéed sea cucumber with minced pork and spring onion

XO酱翠玉炒海参 (位)
Sautéed sea cucumber with vegetable and XO sauce

养生小米煮辽参 (位)
Braised sea cucumber with wheat

鲍汁灵菇扣海参
Braised sea cucumber with mushrooms in abalone sauce

虾籽京葱海参煲
Sautéed sea cucumber with shrimp roe and spring onion in clay pot

另加15%附加费
All prices are subject to 15% service charge
① 白灵菇扣花胶扒  (位)
Braised fish maw with mushroom  
RMB 388

② 柚皮扣花胶  (位)
Braised fish maw with pomelo peel  
RMB 208

③ 养生野米煮花胶
Braised fish maw with health black wild rice  
RMB 228

④ 香茜什胞炒花胶条
Sautééd sea fish maw with coriander assorted mushroom  
RMB 188

另加15%附加费
All prices are subject to 15% service charge
<table>
<thead>
<tr>
<th>食物</th>
<th>特色</th>
<th>RMB（每人）</th>
<th>碗</th>
<th>官燕 (50克)</th>
</tr>
</thead>
<tbody>
<tr>
<td>五彩干捞燕窝 (位)</td>
<td>鸟巢中的特制酱汁</td>
<td>288</td>
<td>398</td>
<td></td>
</tr>
<tr>
<td>蟹黄扒燕窝 (位)</td>
<td>鸟巢与蟹黄的完美结合</td>
<td>288</td>
<td>398</td>
<td></td>
</tr>
<tr>
<td>杏汁炖燕窝 (位)</td>
<td>双温炖煮的鸟巢与杏仁酱汁</td>
<td>188</td>
<td>308</td>
<td></td>
</tr>
<tr>
<td>人参汁云腿烩燕窝 (位)</td>
<td>炖煮的鸟巢与参药与火腿结合</td>
<td>188</td>
<td>308</td>
<td></td>
</tr>
<tr>
<td>宫廷西施炒燕窝 (位)</td>
<td>炒制的鸟巢与蛋清</td>
<td>188</td>
<td>308</td>
<td></td>
</tr>
</tbody>
</table>

另加15%服务费

All prices are subject to 15% service charge.
白灵菇烧带豆豉鸡煲
Sautéed chicken with black bean in clay pot
128 RMB

① 照烧黑椒牛仔粒
Sautéed diced beef with black pepper
208 RMB

砂锅大干锅烧鳕鱼
Sautéed cod fish with spring onion and chilli sauce
148 RMB

烧云腿玻璃明虾球
Sautéed shrimp balls with Yunnan ham
208 RMB

珊瑚花子姜爆爽肉
Sautéed pork with ginger
98 RMB

鹅肝野菌千叶豆腐
Sautéed bean curd with mushroom and goose liver
108 RMB

② 彩椒云耳爆虾球
Sautéed prawn with fungus and chopped pepper
168 RMB

另加15%附加费
All prices are subject to 15% service charge
味菜三椒炒猪面肉
Sautéed pork cheek with preserved vegetable and chilli

酱皇年糕炒肉青
Sautéed pork with glutinous rice cake in homemade sauce

功夫葱油淋鲈鱼
Steamed perch with soya sauce

瑶柱煎莲藕饼
Pan-fried lotus root cake with dried scallop

虾子柚皮扒生菜
Sautéed lettuce with pomelo peel

① XO酱云耳百合炒带子
Sautéed scallop with fungus and lily in XO sauce

② 芦笋百合炒牛柳
Sautéed beef fillet with asparagus and lily

另加15%附加费
All prices are subject to 15% service charge
<table>
<thead>
<tr>
<th>No.</th>
<th>Dish Description</th>
<th>Price (RMB)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Steamed spareribs with garlic and preserved bean curd sauce</td>
<td>108</td>
</tr>
<tr>
<td>2</td>
<td>Braised spareribs in homemade sauce</td>
<td>128</td>
</tr>
<tr>
<td>3</td>
<td>Poached vegetable with pork dumplings in gravy</td>
<td>88</td>
</tr>
<tr>
<td></td>
<td>West Lake sautéed seafood with milk and egg white</td>
<td>138</td>
</tr>
<tr>
<td>4</td>
<td>Braised bean curd stuffed with minced fish and shrimp roes</td>
<td>88</td>
</tr>
<tr>
<td>5</td>
<td>Sautéed fungus with minced fish and kale</td>
<td>98</td>
</tr>
<tr>
<td></td>
<td>Deep-fried crispy chicken</td>
<td></td>
</tr>
</tbody>
</table>

All prices are subject to 15% service charge.
1. 桂花拆蟹肉炒瑶柱
Sautéed dried scallop and bean sprout with scrambled egg

2. 中式牛柳条
Pan-fried beef fillet

3. 姜爆牛仔骨
Sautéed beef ribs with ginger

4. 冰花咕噜肉
Sweet and sour pork

5. 沙茶鬼马炒凤片
Sautéed sliced chicken with satay sauce

6. 酥香鸡撑豉油鸡
Marinated chicken with soya sauce in clay pot

All prices are subject to 15% service charge.
① 四色蒸鳕鱼（冬菜、剁椒、榄角、火腿）
Steamed cod fish with preserved vegetable, chilli, dried olive, ham

荷香金针云耳蒸农家鸡
Steamed chicken with fungus in lotus leaf

马友咸鱼蒸马蹄肉饼
Steamed minced pork with salted fish

海皇蒸乳酪
Steamed seafood with cheese

RMB
例 Standard serving
168
128
108
128

另加15%附加费
All prices are subject to 15% service charge
果皇咖喱虾
Sautéed shrimp with papaya and curry 108

① 避风塘玉带
Sautéed scallop with crispy garlic “Hong Kong” style 138

麻婆豆腐煮虾球
Sautéed prawn and bean curd with minced pork in spicy sauce 128

泰式冬阴功浸肥牛
Poached beef in “Thai” style 108

野菌辣子鸡丁
Sautéed diced chicken with mushroom and chili sauce 98

另加15%附加费
All prices are subject to 15% service charge
蟹黄酱汁煎明虾扒  Pan-fried prawn with crab roes sauce  98

烧汁京葱煽银鳕鱼  Baked cod fish with onion  68

黑椒汁百花煎酿牛柳  Pan-fried beef fillet with minced shrimp in black pepper sauce  68

① 燕窝鸡汁淋白玉豆腐  Braised bean curd with bird's nest in chicken broth  98

黑椒汁煎鹅肝  Pan-fried goose liver in black pepper sauce  138

② 五谷粗粮焗玉茄  Baked eggplant stuffed with mixed grain  58

金汤籼米浸高山菜  Poached vegetable with special rice in pumpkin sauce  48

鱼汤海鲜金银泡饭  Rice with seafood soaked in fish broth  58

陈年花雕蒸百花鲜蟹钳 (两件起计)  Steamed crab pincers with Chinese "HuaDiao" wine (Up to 2 persons)  108

另加15%附加费  All prices are subject to 15% service charge
VegetarianDishes

香露竹笙菜胆炖花菇（位）
Double-boiled bamboo pith soup with shiitake

例 Standard serving

青椒炒鲜蘑菇
Sauteed mushroom with chilli

葡汁焗四蔬
Baked assorted vegetable in Portuguese sauce

南乳温公斋煲
Braised assorted mushroom with preserved bean curd

鲜淮山百合炒果仁
Stir-fried nuts with fungus and lily

拌水芹香
Lotus root sliced sauteed with fragrant celery

香煎罗汉腐皮卷
Pan-fried bean curd sheet roll

南瓜腰豆百合煲
Braised pumpkin with lily

RMB
Per person
58

另加15%服务费
All prices are subject to 15% service charge
蟹黄荷图窝面  
Noodles with crab meat and crab roes in gravy  
168

瑶柱蛋白炒饭  
Fried rice with egg white and dried scallop  
88

鲍汁三丝煎脆面  
Crispy noodles with shredded pork, mushroom and carrot in abalone sauce  
88

干炒牛河  
Fried rice noodles with beef  
78

鲜汤海参泡饭  
Poached rice with diced sea cucumber soaked in gravy  
128

① 香葱海蜇木耳捞粗面  
Noodles with jelly fish and black fungus  
78

日式鳗鱼蟹子炒饭  
Fried rice with eel and crab roes  
88

龙虾汤鲜虾拉面  
Noodles with shrimp  
88

另加15%服务费  
All prices are subject to 15% service charge
步歩高点心拼盘
Steamed dim sum combination

RMB 168

① 酥皮焗菠萝叉烧包 (六只)
Baked BBQ pork bun (6 pieces)

88

千层鲍鱼酥 (六只)
Abalone shortcake (6 pieces)

208

米网野菌煎饺 (六只)
Pan-fried dumplings with pork and mushroom (6 pieces)

88

② 象生天鹅酥 (六只)
Deep-fried roast goose shortcake (6 pieces)

88

金牌叉烧酥 (三件)
BBQ pork shortcake (3 pieces)

48

水晶金鱼饺 (十二只)
Steamed shrimp dumplings (12 pieces)

108

鲜虾春卷 (四件)
Deep-fried shrimp and spring roll (4 pieces)

58

另加15%附加费
All prices are subject to 15% service charge
Pan-fried shrimp dumplings with garlic and chilli sauce (6 pieces) RMB 88

Steamed pork dumplings with scallop (4 pieces) RMB 58

Steamed BBQ pork bun (3 pieces) RMB 42

Steamed sesame bun (3 pieces) RMB 42

Steamed beef ball (3 pieces) RMB 42

Steamed spareribs with garlic RMB 42

Sautéed turnip cake with X.O. sauce RMB 45

另加15%服务费

All prices are subject to 15% service charge

供应时间：上午十一时至下午二时三十分

Available from 11:00am to 2:30pm
锦鲤布丁 (位)
Mango pudding

48

RMB
Per person

桂枝银耳炖桃胶 (位)
Double boiled tremella and rice

杨枝甘露 (位)
Grapefruit tapioca

① 西施杏仁茶 (位)
Almond tea

38

家乡双皮奶 (位)
Double boiled milk

糖油粑粑 (半打)
Deep-fried glutinous rice flour with sugar (6 pieces)

② 香蕉高粱豆沙 (半打)
Deep-fried rice flour ball with mashed red bean and banana (6 pieces)

另加15%附加费
All prices are subject to 15% service charge

2014.03.01

Desserts

①

②
China Hotel, A Marriott Hotel

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Fax: 86 (20) 8667 7288
Website: www.MarriottChinahotel.com