游水海/河鲜
LIVE SEAFOOD/RIVER FISH

龙虾 Lobster
澳洲龙虾，波士顿龙虾，越南花龙虾，小青龙
Australian lobster, Boston lobster, Vietnam coral lobster, baby lobster
烹饪方法 Cooking method：
清蒸，豉汁蒸，上汤焗，豉油皇煎，避风塘炒，芝士牛油焗
Steamed, steamed with preserved bean, poached with pork broth,
pan-fried with soy sauce, fried with crisp garlic, baked with cheese and butter

贝类海鲜 Shell
加拿大象拔蚌，大连鲍鱼，大元贝，响螺
Canadian geoduck, Dalian abalone, Japanese scallop, sea whelk
烹饪方法 Cooking method：
清蒸，豉汁蒸，蒜茸粉丝蒸，油泡
Steamed, steamed with preserved bean, steamed with glass noodle, stir-fried

海鱼 Sea fish
海石斑鱼，老虎斑，东星斑，芝麻斑，苏眉，青衣，多宝鱼
Sea grouper, tiger grouper, red spotted grouper, brown-spotted grouper,
bellows fishes, green fish, turbot
烹饪方法 Cooking method：
清蒸，红烧，蒜子火腩炆，油浸
Steamed, braised, braised with garlic, slow deep-fried with soy and oil

河鲜 River fish
中华鲟，河鳗，鲫鱼，边鱼，桂花鱼，鲈鱼，草鱼
Sturgeon, river eel, carp fish, river bream, mandarin fish, sea bass, grass carp
烹饪方法 Cooking method：
蒸鲍菜，红烧，豆腐焖
Steamed with leek, braised, braised with bean-curd

蟹类 CRABS

皇帝蟹，红花蟹 King crab, spotted sea crab
烹饪方法 Cooking method：
椒盐，花雕蛋黄蒸，姜葱焖，蒜蓉蒸
Pepper and salt deep-fried, steamed with egg white and yellow wine,
stir-fried with ginger and leek, steamed with garlic

虾和贝壳类 Shrimps and clams
海中虾，青口虾，基围虾，竹蛏王，花蛤
Prawn, mantis shrimp, shrimp, razor clam, flower clam
烹饪方法 Cooking method：
白灼，蒜蓉蒸，椒盐，豉椒炒，油盐水浸
Poached, steamed with garlic, pepper and salt deep-fried,
stir-fried with preserved bean and chili, slow poached with oil and salt

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凉菜
cold dishes

香渍萝卜皮  
Pickled turnip  
28

五彩蔬菜卷  
A combination roll with five types of vegetable  
28

鲜奶木瓜冻  
Chilled papaya and milk pudding  
28

上素烧鸭  
Crisp bean curd skin rolled with black mushroom  
28

蓝莓山药  
Chilled yam with blueberry sauce  
38

桂花糯米酿红枣  
Red date filled with glutinous rice fragrant with osmanthus honey sauce  
38

锦绣拉皮  
Chilled green bean noodle with shredded cucumber and black fungus  
38

冰镇木耳  
Chilled marinated black fungus  
48

五香熏鱼  
Smoked fish marinated with Chinese spice and herb  
48

冰晶肴肉  
Shanghainese pork knuckle terrine  
58

花雕醉鸡  
Drunken chicken marinated with Chinese yellow rice wine  
58

糖醋小排  
Pork ribs marinated with sweet and sour sauce  
58

醋椒海蜇头  
Jelly fish head with vinegar and pepper  
68

香葱油爆虾  
Shrimp sautéed and fragrant with spring onion  
68

手撕鸡捞螺片  
Sea whelk sliced marinated with shredded chicken  
128
港式烧腊
HONG KONG STYLE BBQ PLATTER

脆皮烧腩肉
Roasted crisp pork belly

蜜汁叉烧
Barbecued pork loin glazed with honey sauce

明炉烧鹅
Roasted goose served with preserved plum sauce

烧味拼盘
Barbecued meats combination platter

瑶柱贵妃鸡
Chicken simmered in clear broth flavored with conpoy

半只/Half  只/Whole
88  168

奇异果脆肝片皮鸭
Roasted duck slices sandwiched with goose liver and kiwi fruit

6件/6Pieces
128
鲍鱼/海参/花胶
ABALONE/SEA CUCUMBER/FISH MAW

位/Person

蚝皇鲍片鹅掌
Goose web braised with abalone slice in superior oyster sauce

南非原只极品干鲍 15头
A 15 heads South African dried abalone braised with superior oyster sauce

鲍汁扣原只海皇鲍
A whole abalone stewed with abalone sauce

经典京葱烧辽参 60头
A 60 heads Liao sea cucumber braised with leek in superior sauce

鲍汁白灵菇辽参 60头
A 60 heads Liao sea cucumber and bailing mushroom braised with abalone sauce

五谷杂粮扣辽参 60头
A 60 heads Liao sea cucumber stewed with mixed grains

五谷米煮花胶粉
Fish maw braised with abalone sauce

例/Regular

川味野菌爆海参
Sea cucumber sautéed with wild fungus and mushroom “Sichuan” style

鲜茄小麦烩花胶
Fish maw braised with wheat and tomato

翡翠愉耳炒花胶
Fish maw sautéed with fungus and green vegetable

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Soup

每日足料老火汤
Soup of the day

雪蟹肉冬茸羹
Winter melon soup braised with snow crabmeat

生拆鱼云羹
Hand-shredded fish head meat soup

无花果雪梨炖猪展
Pork shank soup double boiled with dried fig and pear

天麻虫草花炖鹧鸪
Partridge soup double boiled with Chinese herb, tianma and cordycep petal

淮山杞子螺头炖老鸡
Chicken soup double boiled with sea whelk, Chinese yam and wolf berries
海鲜特色
SEAFOOD DISHES

鱼汤洒花枝球
Fish soup simmered with cuttlefish ball and wild mushroom

香烹小河虾
River shrimp with sweet corn pancake

香煎小黄鱼
Crisp miniature yellow croaker

海皇粒粒生菜包
Assorted seafood served with crisp lettuce

XO酱西芹炒虾球
Prawn sautéed with celery fragrant and XO sauce

和风烧汁烤鳕鱼扒
Cod fillet grilled with Japanese teriyaki sauce

碧绿鲜百合炒螺片
Sea whelk sliced sautéed with fresh lily bulb and green vegetable

石锅黑松露酱银丝海中虾
Prawn sautéed with vermicelli fragrant with black truffle sauce served in stone pot

龙井虾仁
Shrimp sautéed and fragrant with Longjing tea leaves

翡翠花枝炒澳带
Australian scallops sautéed with squid and green vegetable

骨香多宝鱼
Turbo fillet sautéed with black bean

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猪/牛/羊
PORK/BEEF/LAMB

赧曹百咸鱼蒸肉筋
Pork tendon steamed with white salted fish

石锅腊味杏鲍菇
Chinese air dried assorted meat sizzling
with abalone mushroom served in stone pot

紫苏野菌炒羊肉
Mutton sautéed with wild mushroom and fungus flavored
with basil leaves

黄椒盅烧汁杏鲍菇牛柳粒
Beef fillet dived sautéed with abalone mushroom flavored
with teriyaki sauce served in yellow peppercorn

85°C慢煮安格斯牛肋排
Angus short rib, slow cooked

盐板堂煎澳洲极品雪花牛
Australian Wagyu pan-fried and flavored with slab of salt
家禽
POULTRY

川椒爆辣鸡球
Chicken fillet sautéed with Sichuan chili and peppercorn

香芋扣梅子鸭
Duckling stewed with taro and preserved plum paste

家乡蒸竹筒鸡
Chicken marinated and steamed in bamboo in a traditional way

五香盐焗乳鸽
Pigeon roasted with spices and salt

脆皮香麻鸡
Crisp chicken flavored with sesame and salt

78
88
98
58
88
168

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**VEGETARIAN**

健康原只番茄盅 38
_Braised mixed grains steamed with a whole tomato in tomato sauce_

例/Regular

粉丝香菇椰菜煲 58
_White cabbage braised with mushroom and vermicelli served in claypot_

红烧野菌豆腐 58
_Bean curd braised with mushroom and fungus_

露笋甜豆百合炒木耳 78
_Wood fungus sautéed with fresh lily bulb, honey bean and asparagus_

金汤健康五宝蔬 88
_Pumpkin soup simmered with five kinds of vegetable_

**SEASONAL VEGETABLES**

芥兰，菜心，芥菜胆，西生菜，菠菜，苋菜，高生菜苗，西兰花，包心菜 48
_Kale, choi sum, mustard green, lettuce, spinach, amaranth, alpine sprouts, broccoli, cabbage_

芦笋，西芹，冬瓜，丝瓜，茄子 48
_Asparagus, celery, white gourd, towel gourd, eggplant_

各种煮法  
_Cooking Method_

清炒，蒜茸炒，盐水浸，上汤浸，金银蛋浸
_Sautéed, sautéed with minced garlic, simmered in salted broth, simmered in superior broth, simmered with salted egg and century egg_

梅菜蒸，蒜茸蒸，腐乳炒，虾酱炒，辣椒炒
_Steamed with preserved choi sum, steamed with minced garlic, sautéed with preserved bean curd paste, sautéed with preserved shrimp sauce, sautéed with chili sauce_

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点心/主食
DIM SUM/MAIN COURSE

万豪龙虾饺
Marriott lobster dumpling

金牌叉烧酥
Award-winning special barbecued pork puff pastry

酥皮蛋挞仔
Miniature egg tartlet

养生芝麻卷
Black sesame rolls

粗粮燕麦包
Steamed wheat and oats bun

XO酱干炒牛河
Rice noodles with beef sautéed with XO sauce

鲍汁野菌干烧伊面
E fu noodles braised with wild mushroom and fungus in abalone sauce

鱼汤金银丝苗菜肉碎粒泡饭
Rice simmered with minced pork and green vegetable in fish soup

沙锅焗芋头饭
Rice baked with taro, shrimp and minced pork in clay pot

虾仁干炒陈村粉
Chencun rice noodles sautéed with dried shrimp

瑶柱蛋白菜粒炒饭
Fried rice with conpoy, egg white and diced green vegetable

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甜品
DESSERTS

位/Person

大良双皮奶
Daliang double-layer milk custard

38

杨枝甘露
Chilled mango sago cream with pomelo

428

依云水炖官燕 100g
Superior bird’s nest soup double boiled with Evian

428

原只木瓜炖官燕 100g
Sweetened bird’s nest soup double boiled in a whole miniature papaya