

三号黄浦会零点菜单

Canton Table A La Carte Menu

主厨特推

Chef's Recommendations

⊗ 冰镇花雕富贵虾皇

Chilled mantis prawn with Shao Xing wine

时价

Market Price

⊗ 御鼎冰海长脚蟹

Long legged crab in Canton Table Imperial Cauldron

时价

Market Price

⊗ 紫铜锅火焰桂花乳猪

Roasted suckling pig with osmanthus honey

¥588 元/半只 Half ¥1088 元/整只 Whole

⊗ 紫铜锅古法盐焗火焰鸡

Traditional salt baked free-range chicken

¥298 元/整只/Whole

⊗ 明炉秘制叉烧

Barbecue pork with glazed honey

¥168 元/例 Portion

⊗ 驰名清汤牛腩

Beef flank in clear consommé

¥188 元/例 Portion

⊗ 蜜味烧河鳗鱼

Roasted river eel with honey sauce

¥168 元/例 Portion

⊗ 一口鲍鱼酥

Baked whole abalone puff

¥58 元/只 Piece

*所有价格以人民币计并附加 10%服务费 All prices in RMB and subject to 10% service charge

头盘、冷菜精选

Appetizer, Cold Dish

⊗ 港式汾蹄拼海蜇

Hong Kong style sliced pig trotter with jelly fish
¥78 元/例 Portion

青瓜海蜇头

Jelly fish with cucumber
¥58 元/例 Portion

酸子姜皮蛋

Cantonese style preserved egg with sour ginger
¥48 元/例 Portion

酸甜话梅山药

Chinese yam with sweet and sour plum
¥48 元/例 Portion

酸汁西芹丝

Shredded celery with sour sauce
¥48 元/例 Portion

XO 酱凉拌茄子

Chilled eggplant with XO sauce
¥58 元/例 Portion

蜜味柚子凉瓜

Bitter melon with pomelo sauce
¥48 元/例 Portion

⊗ 排挡椒盐九肚鱼

Deep-fried Bombay duck fish with salt and pepper
¥58 元/例 Portion

宫廷酱牛腱肉

Sliced beef shank with palace sauce
¥58 元/例 Portion

云南珍菌炸素鹅

Deep- fried Yunnan mushroom rolls
¥48 元/例 Portion

白云沙姜猪手

Plain chopped pig trotter with salted ginger sauce
¥58 元/例 Portion

⊗ 潮式炸虾枣

Chaozhou style deep-fried shrimp balls

¥68 元/例 Portion

⊗ 客家盐渍合手瓜

Hakka style chayote with soy sauce and vinegar

¥48 元/例 Portion

椒盐排骨拼豆腐粒

Fried pork rib and diced tofu with salt and pepper

¥58 元/例 Portion

酸辣云耳

Yunnan black fungus with hot and sour sauce

¥48 元/例 Portion

港式烧味

Barbecue

⊗ 港式明炉片皮鸭 (需 30 分钟)

Whole roasted crispy duck served with traditional condiments

(Preparation time is about 30 minutes)

¥368 元/只 Whole

头抽浸豉油鸡

Simmered chicken in soy sauce

¥168 元半只/Half ¥298 元/整只 Whole

⊗ 山楂明炉烧鹅

Roasted goose with hawthorn

¥168 元/例 Portion ¥219 元/半只 Half ¥438 元/整只 Whole

化皮三层腩肉

Barbecue crispy pork with mustard

¥148 元/例 Portion

烧味拼盘

Barbecue Platter

双拼 Two Variety

¥168 元/例 Portion

三拼 Three Variety

¥198 元/例 Portion

沙田排挡乳鸽

Crispy roasted squab

¥58 元/只

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鲍鱼、辽参

御鼎制作

Abalone, Sea Cucumber

Canton Table Imperial Cauldron

鲍汁扣 60 头辽参

Braised sea cucumber in abalone sauce (60 head)

(葱烧、南瓜小米、极品酱、家乡酿、鲍汁、虾籽烩、樱花虾煮)

(Pan-fried with scallion, pumpkin and millet broth, housemade sauce, stuffed with shrimp and pork paste, abalone sauce , with shrimp roe , with cherry shrimp)

¥ 368 元/条 Piece

⊗ 蚝皇扣 10 头干鲍

Braised dried abalone with oyster sauce (10 head)

¥ 598 元/只 Piece

燕窝

Bird's Nest

⊗ 红烧官燕

Braised superior bird's nest with soy sauce

¥ 368 元/位 Person

汤类、炖汤

Soup & Slow-cooked Soup

⊗ 羊肚菌炖螺头汤

Double-boiled sea whelk with morchella

¥ 238 元/位 Person

菜胆炖辽参汤

Double-boiled sea cucumber with Chinese cabbage

¥ 328 元/位 Person

松茸竹笙炖菜胆汤

Double-boiled matsutake with bamboo pith fungus and Chinese cabbage

¥ 138 元/位 Person

⊗ 港式原炖佛跳墙

Traditional Buddha jumps over the wall

(Double-boiled assorted dried seafood in broth)

¥ 368 元/位 Person

鲜杂菌素菜羹

Assorted mushroom in clear consommé

¥ 68 元/位 Person

每日老火例汤

Daily soup

¥ 48/位 Person

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游水海鲜

Live Seafood

须提前预定 Advance booking is required

时价 Market price

每日直送新鲜海鲜，时令海鱼：红丁鱼，玫瑰鱼，黄衣，青衣，金钱斑，油斑。

请向餐厅经理查询每日海鲜海鱼种类。

Fresh seafood and marine fish delivered daily: Red saurian fish, Rose fish, Yellow wrasse, Green wrasse, Money garoupa, Garoupa.

Please consult our duty manager for produce of the day

澳洲大龙虾

Australian Lobster

烹饪方式：上汤焗，芝士焗，姜葱焗，椒盐头，蒜茸蒸，豉椒炒，炒球，白雪藏龙，彩龙双辉，刺身

Cooking options: baked with superior broth, baked with cheese butter, stir-fried with ginger and shallot, deep-fried with salt and pepper, steamed with minced garlic, sautéed with black bean sauce, stir-fried shelled lobster, baked with egg white deep-fried head and tail with salt and pepper, sashimi

大花蟹

Jumbo Crab

烹饪方式：清蒸，姜葱焗，花雕蒸，豆豉炒，椒盐

Cooking options: steamed with soy sauce, baked with ginger and shallot, steamed with Shao Xing wine, stir-fried with black bean, deep-fried with salt and pepper

东星斑

Spotted Garoupa

烹饪方式：清蒸，古法荷叶蒸，万寿（椒盐头，炒球），堂灼，红烧

Cooking options: steamed with soy sauce, steamed with lotus leaf wrapping, deep-fried with salt and pepper, stir-fried with green vegetable, plain stir-fried, braised with soy sauce

生猛大肉蟹

Green Crab

烹饪方式：清蒸，姜葱焗，花雕蒸，极品酱炒，椒盐

Cooking options: Steamed with soy sauce, baked with ginger and scallion, steamed with Shao Xing wine, stir-fried with homemade spicy sauce, deep-fried with salt and pepper

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老鼠斑

Humpback Garoupa

烹饪方式: 清蒸, 古法荷叶蒸,
万寿 (椒盐头, 炒球), 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
deep-fried with salt and pepper,
stir-fried with green vegetable,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

小青龙

Local Lobster

烹饪方式: 上汤焗, 芝士焗, 姜葱焗, 椒盐头, 蒜蓉蒸
极品酱炒, 香辣大干, 瓦缸姜葱焗, 檀岛汁焗

Cooking options: baked with superior broth,
baked with cheese butter, baked with ginger and scallion,
deep-fried with salt and pepper, steamed with minced garlic,
stir-fried with housemade sauce, braised in sweet chili sauce,
baked with ginger and scallion in a pot, baked with sandalwood sauce

老虎斑

Tiger Garoupa

烹饪方式: 清蒸, 古法荷叶蒸
万寿 (椒盐头, 炒球), 堂灼, 红烧,

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
deep-fried with salt and pepper, stir-fried with green vegetable,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

富贵虾

Mantis Prawn

烹饪方式: 椒盐, 豉油皇煎扒, 萝卜丝泡, 冰镇花雕醉

Cooking options: deep-fried with salt and pepper,
pan-fried in soy sauce, stir-fried with radish,
chilled Shao Xing wine

象拔蚌

Geoduck Clam

烹饪方式: 翡翠爆炒, 过桥, 刺身, 堂灼, 胆泡饭, 椒盐胆

Cooking options: stir-fried with vegetable,
sliced and boiled with superior broth, sashimi, plain stir-fried,
boiled with rice, plain stir-fried with salt and pepper

象拔蚌仔

Baby Geoduck Clam

烹饪方式: 金银蒜蒸, XO 酱碧绿炒, 清酒蒸, 堂灼

Cooking options: steamed with minced garlic,
stir-fried with vegetable in XO sauce, steamed with sake, plain stir-fried

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特供海鲜
Special Seafood

须提前预定 Advance booking is required
时价 Market price

青衣/大青衣

Green Wrasse/Giant Green Wrasse

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

黄皮老虎斑

Yellow Tiger Garoupa

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

海红斑

Pink Garoupa

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

龙利鱼

Sole

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: Steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce,
steamed with acacia seeds

芝麻斑

Brown Spotted Garoupa

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

苏鼠

Panther Garoupa

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce,
steamed with acacia seeds

杉斑

Camouflage Garoupa

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
plain stir-fried, braised with soy sauce, steamed with acacia seeds

红瓜子

Red Garoupa

烹饪方式: 清蒸, 古法荷叶蒸, 堂灼, 红烧, 相思籽蒸

Cooking options: steamed with soy sauce,
steamed with lotus leaf wrapping,
Plain stir-fried, Braised with soy sauce, Steamed with acacia seed

特色河海鲜

Seafood

⊗ 豉汁爆龙虾球 (两食泡饭)

Wok-fried lobster with dried chili and black bean sauce
(Two courses including rice soup)

¥728 元/例 Portion

⊗ 焗酿鲜蟹盖

Baked crab shell stuffed with onions and crab meat

¥168 元/位 Person

豉油皇煎斑球

Pan- fried garoupa balls with soy sauce

¥238 元/例 Portion

⊗ 豆瓣炒虾球

Sautéed shrimp balls with soy bean sauce

¥198 元/例 Portion

牛蛙腿 (秘制剁椒, 椒盐)

Bullfrog leg (Diced chili pepper, deep-fried with salt and pepper)

¥98 元/例 Portion

虾枣石榴炸蟹钳

Crispy crab claw with shrimp balls

¥68 元/只 Piece

XO 酱炒蜜豆带子

Sautéed scallops with honey bean in X.O. sauce

¥238 元/例 Portion

时果咕嚕脆虾球

Deep-fried shrimp balls with fruit in sweet and sour sauce

¥198 元/例 Portion

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特色山珍

Poultry and Meat

古法生扣龙岗鸡

Steamed chicken with mushroom and ham wrapped in lotus leaf
¥168 元/半只 Half ¥298 元/整只 Whole

生菜包炒鸽松

Sautéed diced squab in lettuce wrap
¥168 元/例 Portion

干葱榄角焗肉排

Baked pork ribs with spring onion and preserved olive
¥118 元/例 Portion

🍷 马友咸鱼蒸猪肉青

Steamed pork with salted fish
¥138 元/例 Portion

M5 牛肉 (水煮、白灼、凉瓜青浸)

M5 wagyu beef (poached in spicy chilli, scalded, poached in bitter melon)
¥238 元/例 Portion

🍷 特选烧汁蒜片爆 M9 牛肉

Wok-fried M9 wagyu beef with garlic and BBQ sauce
¥998 元/例 Portion

鲜花椒黑蒜炒羊展肉

Sautéed lamb with fresh Chinese pepper and black garlic
¥128 元/例 Portion

黑椒野菌 M5 牛柳粒

Sautéed M5 beef cube with black pepper and matsutake mushroom
¥238 元/例 Portion

杭椒猪爽柳

Sautéed pork with Hangzhou chili pepper
¥88 元/例 Portion

家乡马蹄煎藕饼

Pan-fried lotus cake with water chestnut
¥88 元/例 Portion

港式家常

Hong Kong Home-style

顺德家乡酿鲮鱼

Shunde style deep-fried river dace

¥168 元/条 Piece

梅菜扣牛面青

Stewed beef cheek with sun-dried cabbage

¥238 元/例 Portion

⊗ 时果咕噜肉

Sweet and sour pork

¥98 元/例 Portion

豉汁带子蒸豆腐

Steamed scallops with tofu and black bean sauce

¥118 元/例 Portion

鱼汤海味什菜煲

Braised dried seafood and vegetables in fish soup

¥168 元/例 Portion

桂花炒鱼肚

Stir-fried fish maw with osmanthus

¥138 元/例 Portion

香煎琵琶豆腐

Pan-fried tofu and shrimp paste cake

¥98 元/例 Portion

马友咸鱼茄子煲

Salted Fish with eggplant in clay pot

¥88 元/例 Portion

⊗ 家乡肉丸煲

Hakka style pork meat balls with vegetables

¥98 元/例 Portion

时令素菜
Seasonal Vegetables

梅辣茄子炆素鸡
Braised bean curd roll with eggplant in plum chili sauce
¥68 元/例 Portion

椒盐云南野菌
Sautéed matsutake with salt and pepper
¥68 元/例 Portion

上素竹笙卷
Bamboo pith fungus rolls
¥118 元/例 Portion

金盏炒爽菜
Wok-fried vegetables
¥88 元/例 Portion

葛仙米桃胶蒸蛋白
Steamed egg white with peach gum
¥68 元/位 Person

云南野菌炒素丁
Stir-fried vegetables with matsutake
¥88 元/例 Portion

☉ 金汤浸鲜枝竹鲜菌
Bean curd with fresh mushrooms in superior broth
¥88 元/例 Portion

四季时蔬
Seasonal vegetables
清炒、酒香炒、蒜茸炒 ¥68 元/例
Stir-fried、Sautéed with liquor、Sautéed with minced garlic ¥68/ portion

上汤蒜子浸、鱼汤竹笙浸 ¥88 元/例
Poached in superior broth with garlic、Poached in fish broth with fungus
¥88/ portion

鲜芦笋
Fresh asparagus
¥128 元/例 Portion

主食

Rice, Noodles

松子梅菜烧肉炒饭

Fried rice with sun-dried vegetables and pine nuts

¥98 元/例 Portion

鸡汤长寿面

Noodles in chicken soup

¥28 元/位 Person

⊗ 炖鱼汤海鲜泡饭

Seafood rice soup in fish broth

¥128 元/例 Portion

⊗ 罗汉斋炆伊面

Stewed E-fu noodles with mixed vegetable

¥98 元/例 Portion

鲜虾荷叶饭

Fried rice with shrimps wrapped in lotus leaf

¥118 元/份 Portion

味菜牛柳丝炒面

Fried noodles with shredded beef and preserved vegetable

¥98 元/例 Portion

传统糖艺文化：点心拼盘

Traditional Sugar Art: Dim Sum Platter

☉ 财源广进

Prosperity

¥238 元

☉ 龙凤呈祥

Good Fortune

¥238 元

☉ 寿比南山

Longevity & Happiness

¥238 元

点心

Dim-Sum

*点心每碟三件 Three pieces per plate

精美核桃酥

Baked walnut puffs

¥54 元/例 Portion

风味奶皇酥

Baked custard cream puffs

¥27 元/例 Portion

盘桃寿包

Chinese longevity Peach Bun

¥54元/例 Portion

☉ 椒盐虾饺

Deep fried shrimp dumplings with salt and pepper

¥48 元/例 Portion

雪山叉烧包

Barbecued pork buns

¥36 元/份 Portion

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甜品
Dessert

清炖官燕 (杏汁、椰汁、冰糖)
Double-boiled superior bird's nest
(Almond cream, coconut cream, or crystal sugar)
¥368 元/位 Person

养颜核桃露
Walnut milk
¥32 元/位 Person

杨枝甘露
Chilled sago cream with pomelo
¥32 元/位 Person

⊗ 生磨蛋白杏仁茶
Almond milk with egg white
¥32 元/位 Person

香芒布丁
Chilled Mango pudding
¥28 元/位 Person

桂花白糖糕
Osmanthus sugar cake
¥24 元/份 Portion

椰丝糯米糍
Sweet glutinous rice cake with shredded coconut
¥24 元/份 Portion