

# 套餐

## 焗诱超值双人套餐

2-per Set Meal

优惠价 268/元

注: 升级3人套餐需加198/元  
Pay For Each RMB 198 to Upgrade 3-per Set Meal

焗诱沙拉  
Signatruie Salad

明太子虾球  
Veal Lamb Chop With Spicy Salt

焗诱狮子头  
Prawn Salad

潮味蒸龙趸球  
Braised Cod Fish In Stone Pot

猪猪流沙包  
Boiled Pea Sprout In Fish Soup

布丁  
Rice In Lobster Soup

水果  
Puuding

## 焗诱情侣双人套餐

Lovers Set Meal

优惠价 398/元

注: 升级3人套餐需加198/元  
Pay For Each RMB 198 to Upgrade 3-per Set Meal

脆拌鱼皮  
Wheatgrass With Avocado & Salmon Salad

红心低温蛋佐黑松露西班牙火腿  
Steamed Egg With Truffle & Spain Ham

最爱芝士焗手打虾饼  
Veal Lamb Chop With Spicy Salt

海味蒸菜心  
Grilled Red Shrimp With Truffle & Black Pepper

秘制小羊排  
pan-fried goose liver with blueberry sauce

霸王龙虾一品泡饭  
Stewed Bean Seeding In Fish Soup

布丁  
Rice In Lobster Soup

水果  
Belgian ice cream

# 套餐

## 焗诱豪华双人套餐

Luxury 2-per Set Meal

优惠价 598/元

注: 升级3人套餐需加268元  
Pay For Each RMB 268 to Upgrade 3-per Set Meal

三文鱼牛油果雪花双拼  
Signatruie Goose Liver Sauce With Grilled Bread

贵妃小青龙  
Steamed Egg With Black Truffle & Spain Ham

葱油捞脆鹅肠  
Grilled Baby Lobster

黑椒汁焗牛仔骨(位)  
Angus Beef Steak

水晶高饺  
Stewed Bean Seeding In Fish Soup

霸王龙虾一品泡饭  
Angus Beef Steak

比利时手工冰淇淋  
Stewed Bean Seeding In Fish Soup

水果  
Rice In Lobster Soup

## 聚会精选四人套餐

Beef Steak 2-per Set Meal

优惠价 598/元

注: 升级3人套餐需加198元  
Pay For Each RMB 198 to Upgrade 3-per Set Meal

焗诱沙拉  
Signatruie Goose Liver Sauce with Grilled Bread

桂花糖藕  
Baked Oyster

空运清远鸡(半只)  
Angus Beef Steak

明太子虾球  
Grilled Red Shrimp with Truffle & Black Pepper

葱油捞脆鹅肠  
Stir-fried Vegetables

石锅浓汤海鲜豆腐窝  
Rice In Lobster Soup

黑椒焗澳洲牛仔骨(份)  
Puuding

浓汤手打鱼滑煲淋奶白菜  
Fruits

龙虾泡饭  
For Free

猪猪包  
Puuding

水果  
Fruits

## 商务四人套餐

4-per Set Meal

优惠价 898/元

三文鱼牛油果雪花双拼  
Wheatgrass With Avocado & Salmon Salad

五香牛肉  
Signature Goose Liver Sauce With Grilled Bread

花雕芥菜醉花螺  
Pickled Lotus Root With Orange Sauce

养生小米辽参  
Slice Jellyfish & Pumpkin

潮味蒸龙趸球  
Veal Lamb With Spicy Salt

葱油捞脆鹅肠  
Grilled Red Shrimp With Truffle & Black Pepper

XO酱爆澳洲鲜带子虾球  
Baked Shrimp Cake With Cheese

霸王龙虾一品泡饭  
Cloud Mandarin Fish With Pinenut

金沙红米鲜虾肠粉  
Braised Cod Fish In Stone Pot

比利时手工冰淇淋  
Braised Pork With Preserved Vegetables

水果  
Steamed Cabbage With Seafood

## 精选六人特惠套餐

Party 4-per Set Meal

优惠价 998/元

空运清远鸡 (半只)  
Seafood Platter

焗诱沙拉  
Boiled Pig's Tripe With Onion Sauce

酥炸本帮熏鱼  
Slice Jellyfish & Pumpkin

桂花糖藕  
Pickled Lotus Root With Orange Sauce

生啫水库大鱼头 (只)  
Steamed Chicken With Onion Sauce

石锅浓汤海鲜豆腐窝  
Veal Lamb With Spicy Salt

焗诱小炒皇  
Braised Crab With Black Pepper

黑椒焗澳洲牛仔骨 (份)  
Braised Pig's Balls With Brown Sauce

虾酱唐生菜  
Baked Yellow Croaker With Onion Sauce

葱姜炒肉蟹  
Boiled Bean Sprout In Fish Soup

霸王龙虾一品泡饭 (大份)  
Rice In Lobster Soup

椰汁桂花糕  
Belgium Ice Cream

水果  
Fruits

## 六人聚会欢乐豪华套餐

6-per Set Meal

优惠价 1288/元

空运清远鸡 (半只)  
Signature Salad

三文鱼牛油果雪花双拼  
Beef Tripe With Chili Sauce

酥炸本帮熏鱼  
Spicy Black Bone Chicken Feet

金瓜海蜇丝  
Boiled Pig's Tripe With Onion Sauce

养生小米辽参  
Black Fungus With Mustard Sauce

XO酱爆澳洲鲜带子虾球  
Steamed Chicken With Onion Sauce

明太子虾球  
Baked Oyster With Sauce

黑椒焗澳洲牛仔骨 (份)  
Grilled Red Shrimp With Truffle & Black Pepper

红焖龙趸腩 (大份)  
Veal Lamb With Spicy Salt

腊味蒸荔浦芋头  
Seafood & Bean Curd In Clay Pot

葱油捞脆鹅肠  
Braised Cod Fish In Stone Pot

炒时令蔬菜  
Braised Pork With Preserved Vegetables

霸王龙虾一品泡饭 (大份)  
Boiled Bean Sprout

自制布丁  
Braised Mushroom With Maggie Sauce

水果  
Rice In Lobster Soup

## 精选聚会十人套餐

Party 6-per Set Meal

优惠价 1688/元

焗诱沙拉  
Signature Goose Liver Sauce With Grilled Bread

空运清远鸡  
Seafood Platter

脆拌鱼皮  
Boiled Pig's Tripe With Onion Sauce

桂花糖藕  
Slice Jellyfish & Pumpkin

酥炸本帮熏鱼  
Pickled Lotus Root With Orange Sauce

五香牛肉  
Steamed Chicken With Onion Sauce

千岛湖鱼头汤 (只)  
Veal Lamb With Spicy Salt

秘制小羊排  
Braised Crab With Black Pepper

明太子虾球  
Grilled Red Shrimp With Truffle & Black Pepper

萝卜牛腩煲  
Braised Cod Fish In Stone Pot

葱油蛭子  
Braised Beef With Vermicelli

酸辣金汤脆鲮片  
Cloud Mandarin Fish With Pinenut

鲜羊肚菌酿虾饺配芦笋炒鱼胶  
Braised Razor Clam With Crab Meat

特色浮云松子桂鱼  
Rice In Lobster Soup

焗诱小炒皇  
Belgium Ice Cream

炒时令蔬菜  
Fruits

鹅肝炒饭  
Rice In Lobster Soup

桂花椰汁糕  
Belgium Ice Cream

水果  
Fruits

## 十人豪华商务套餐

优惠价 2500元

### 冷菜

三文鱼刺身  
Braised Pig's Tripe With Onion Sauce

焗诱色拉  
Signature Salad

空运清远鸡一只  
Squid With Spicy Sauce

酥炸本帮熏鱼  
Slice Jellyfish & Pumpkin

花雕芥菜醉花螺  
Pickled Lotus Root With Orange Sauce

金瓜海蜇丝  
Steamed Chicken With Onion Sauce

### 热菜

原味焗小青龙 (10)  
Sautéed Hairtail With Bean & Olive Vegetables

最爱芝士焗手打虾饼 (10)  
Braised Beef Tendon With Vermicelli

葱油捞脆鹅肠 (中份)  
Fried Fish Maw, Asparagus, Morel & Shrimp Paste

潮味蒸龙趸球 (中份)  
Veal Steak With Picy Salt

腊味蒸荔浦芋头 (中份)  
Braised Baby Lobster

鲍汁焗野生甲鱼  
Braised Crab With Black Pepper

XO酱爆澳洲鲜带子虾球 (中份)  
Steamed Tiger Grouper

### 蔬菜

虾酱唐生菜  
Sautéed Pea Sprouts in Fish Soup

### 主食

金酱牛肉粒 (中份)  
Rice In Lobster Soup

霸王一品龙虾泡饭 (大份)  
Braised Udon With Cordyceps Flower

### 点心

碳金流沙包  
Cream Custard Bun With Bamboo Charcoal

### 甜品

榴莲酥 (10份)  
Pudding

布丁 (10份)  
Pudding

### 水果

水果 (大份)  
Fruits

## 饮料。软饮

依云	500ml	18元/瓶
可乐	330ml	12元/瓶
健怡可乐	330ml	15元/瓶
雪碧	330ml	12元/瓶
苏打水	330ml	15元/瓶
干姜水	330ml	15元/瓶
香草苏打水	330ml	18元/瓶
柠檬红茶	18元/杯	
养生竹蔗马蹄毛根水	18元/杯	38元/扎
蜂蜜柚子茶	19元/杯(冰)	18元/杯(热)
橘色诱惑	48元/杯	

## 鲜榨。果汁

鲜榨橙汁	38元/杯	118元/扎
时令果蔬汁/西瓜/梨	28元/杯	88元/扎
进口苹果汁	28元/杯	78元/扎
进口椰子水	28元/杯	78元/扎
进口番石榴汁	28元/杯	78元/扎

The above price is RMB, the material is produced in kind (picture is for reference only)  
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## 葡萄酒。香槟

澳大利亚伯顿老藤干红葡萄酒	750ml	38元/杯	168元/瓶
西班牙马利齐亚2011珍藏	750ml		388元/瓶
意大利拉容特黑达沃干红	750ml		288元/瓶
意大利可丽干红	750ml		218元/瓶
澳大利亚伯顿 杰克骏马没拉子干白	750ml	38元/杯	168元/瓶
意大利可丽干白	750ml		218元/瓶
香槟气泡酒	750ml		148元/瓶

## 白酒。黄酒 啤酒

茅台原浆酒	500ml		268元/瓶
洋河海之蓝	500ml		368元/瓶
古越龙山	500ml		58元/瓶
石库门黑标	500ml		78元/瓶
青岛啤酒/青岛纯生	500ml		23元/瓶
百威啤酒	500ml		23元/瓶
喜力啤酒	330ml		32元/瓶

## 大厅。茗茶

白毫寿眉	3元/位
雨前龙井	3元/位
菊花普洱茶	3元/位
贡菊茶	3元/位

## 特选。茗茶

劲海陈普洱	88元/壶
武夷山大红袍	78元/壶
贡菊普洱茶	78元/壶
小青柑	78元/壶

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