



by Mercedes me

## FOUR SQUARES AND THREE RIVERS

Si Fang, the "four square" represented by Yun (Yunnan, Kunming), Gui (Guizhou, Guiyang), Chuan (Sichuan, Chengdu), Yu (Chongqing), historically defines the ancient terra of Southwest China, a land of colorfully diverse cultures as well as multifarious landforms and ecosystems. It connects the Middle Land to the world out there once unknown and formidable, the east to the west, the past and future. It's a land of mystery, fantasy, and romance, inspiring some of the most sublime adventures in art, literature, and history for redemption and discovery. The realm of Sifang is a grand land both literally and figuratively that lives in everyone's heart where she wishes both to explore and return to.

San Chuan, the "three rivers", Wei, Jing, and Luo, the ancient rivers mark the origin of the realm of "four squares", connect and nurture the Middle Land since as early as the Three Kingdoms (A.D. 229-A.D. 263).

Besides its historical references, Sifang SanChuan in its Chinese language context exudes grand but calm ambitions, fair and square ethics. It embodies the desire to explore the vast land (Zou Si Fang—walk the four squares) and through all the challenges (Yue San Chuan—fly over the three rivers), a dynamic, exhilarating process of self exploration, discovery and actualisation.

# 烤鸭

PEKING DUCK

请提前一小时预订  
One Hour Notice Required

<b>烤鸭 (一只)</b> Peking Duck ( Whole )	328
<b>烤鸭 (半只)</b> Peking Duck ( Half )	188
<b>秘制鸭饼</b> Chef's Special Pancake	20张/半斤 20 Pieces ( 250g )
<b>佐料 - 葱/黄瓜条/炸干葱/白糖/甜酱</b> Side Dishes - Chives/Sliced Cucumber/Fried Chives/ White Sugar/Sweet Soybean Paste	每份 Per Set
<b>酱爆鸭架</b> Deep-Fried Duck with Chef Special Sauce	每份 Per Serving 86
<b>香辣孜然鸭架</b> Stir-Fried Duck with Chili and Cumin	每份 Per Serving 66

包间需收取总消费金额 10% 的服务费。 10% Service Charge will be Applied in Private Dining Rooms.





# 冷菜

COLD APPETIZER



<b>XO酱鸡枞菌澳带</b> Scallop with Yunnan Shimeji Mushrooms in XO Sauce	178	<b>糟香三宝</b> Braised Soybean, Prawn and Abalone in Rice Wine	108
<b>鱼子酱葱椒凤尾虾</b> Poached Shrimp with Caviar and Spring Onion	168	<b>石库门玫瑰熏鱼</b> Smoked Fish with Rice Wine	76
<b>牛油果鲜虾包拉</b> Avocado and Shrimp Salad	128	<b>蜀香酱汁海蜷头</b> Jelly Fish in Spicy and Sweet Sauce	82
<b>巴蜀口水鸡</b> Poached Chicken in Spicy Sauce	88	<b>古法秘制萝卜</b> Preserved Radish in Chef's Special Sauce	38
<b>钵钵椒麻鸡</b> Spiced Chicken with Sichuan Peppercorn Sauce	86	<b>四方脆瓜丝</b> Shredded Crispy Zucchini Salad in Chili and Soy Sauce	48
<b>川式凉面手撕鸡</b> Cold Noodles with Shredded Chicken in Spicy Sauce	68	<b>傣家牛肉卷</b> Dai's Style Beef Roll	88
<b>蓉城夫妻肺片</b> Sliced Beef and Ox Tongue in Chili Oil	88	<b>花菇四喜猪糕</b> Marinated Steamed Gluten with Mushrooms	68
<b>海螺鲜椒牛肉</b> Marinated Sliced Beef with Whelk in Spicy Sauce	168	<b>崇明雪菜白豆辨</b> White Broad Bean with Special Pickled Cabbage	38
<b>白兰地酒香鸭舌</b> Marinated Duck Tongue with Brandy Sauce	98	<b>滋味杏鲍菇</b> Abalone Mushrooms in Chili and Soy Sauce	48

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# 汤品

SOUP

每位 Per Person

泉水松茸高汤炖辽参 Stewed Sea Cucumber with Matsutake in Spring Water	268
菜胆黑松露炖花胶 Stewed Fish Maw with Black Truffle and Chinese Vegetable	188
松茸乳鸽炖子鲍 Braised Baby Pigeon with Matsutake and Baby Abalone	148
牛肝菌黑豆炖乌鸡 Stewed Chicken Soup with Yunnan Porcini and Black Bean	108
花胶四宝全汤 Fish Maw Bisque with Mushroom and Shrimp	198
羊肚菌炖菊花豆腐 Morel and Tofu Soup	128
一品乌鱼蛋汤 Cuttlefish Broth with Fish Ball	68
干贝海皇酸辣汤 Spicy and Sour Seafood Soup	68
发菜文丝豆腐 Braised Sliced Tofu with Vegetables and Seaweed	58
宋嫂鱼羹 Sister Song's Fish Broth with Shitaki Mushroom	62

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# 生猛 海鲜

LIVE SEAFOOD

澳洲龙虾 Australian Lobster 918 / 500g

龙虾仔 Baby Lobster 528 / 500g

可选择	Choices of Preparation
上汤牛油焗	Baked in Premium Broth and Butter
香辣炒	Fried with Chili Paste
剁椒蒜茸粉丝蒸	Steamed with Chopped Chili, Vermicelli and Garlic
滇式辣椒煮	Poached with Yunnan Chili and Mushroom
十八辣炒	Fried with Mixed Chili

基围虾 Fresh Water Shrimp 288 / 500g

可选择	Choices of Preparation
白灼	Poached with Soy Sauce
十八辣炒	Fried with Mixed Chili
剁椒蒜茸粉丝蒸	Steamed with Chopped Chili, Vermicelli and Garlic

东星斑 Red Grouper 898 / 500g

石斑 Grouper 298 / 500g

鲈鱼 Mandarin 268 / 500g

多宝鱼 Turbot 228 / 500g

可选择	Choices of Preparation
清蒸	Steamed with Soy Sauce
川式水煮	Poached in Spicy Oil
贵州酸汤煮	Guizhou Style Poached in Sour Soup
双椒蒸	Steamed with Chili and Peppers
松鼠	Deep-Fried, Sweet and Sour Sauce
椒盐炸	Deep-Fried, Salt and Pepper Flavor

帝王蟹 King Crab 528 / 500g

青蟹 Green Crab 268 / 500g

肉蟹 Meat Crab 238 / 500g

可选择	Choices of Preparation
花雕鸡油蒸	Steamed with Rice Wine and Chicken Oil
姜葱炒	Stir-Fried with Spring Onion and Ginger
香辣炒	Fried with Chili Paste



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# 海鲜

SEAFOOD



关东辽参 (位) 318  
Sea Cucumber (Per Person)

野米燕麦汤  
Braised with Black Rice and Oat

金汤小米汤  
Braised with Millet in Premium Broth

鲍汁官燕碗  
Braised in Abalone Sauce with Scallion

鲍汁辽参扣花胶 (位) 388  
Braised Sea Cucumber and Fish Maw  
in Premium Abalone Broth (Per Person)

滇味珍菌臊子海参 268  
Braised Sea Cucumber with Wild Mushrooms  
and Minced Pork in Yunnan Style

虾子淮山烧海参 228  
Braised Sea Cucumber with Shrimp  
and Chinese Yam

咖喱麦片虾皇 218  
Crispy Prawn with Oatmeal in Curry Sauce

九层塔青柠芥末虾皇 228  
Crispy Shrimp with Basil and Green Mustard Dressing

生拆蟹粉烩虾仁 198  
Stewed Crab Meat with Shrimp in Chef's Special Broth

四方双味大虾皇 228  
Deep-Fried Prawn Ball with Preserved Chilli  
and Green Mustard

四方虾爆鳝 188  
Stir-Fried Eel and Prawn in Shanghaiese Sauce

蟹黄百花玉带 268  
Pan-Fried Shrimp Paste with Crab Meat and Scallops

十八辣野菌澳带 226  
Stir-Fried Australian Scallops with Wild Mushrooms

XO酱牛肝菌炒澳带 218  
Stir-Fried Australian Scallops with Porcini in XO Sauce

酱爆花枝鸡枞菌 168  
Stir-Fried Squid with Yunnan Shimeji Mushrooms  
in XO Sauce

功夫脆笃鲜 218  
Braised Bamboo, Salty Pork Belly and Seafood Soup

水煮山珍海鲜烫 248  
Poached Mixed Seafood and Mushrooms in Spicy Oil

金汤野菌海鲜煮干丝 168  
Sliced Dry Tofu with Seafood and Wild Mushrooms  
in Chef's Special Sauce

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# 鱼

FISH



辣婆婆水煮鱼 Poached Fish in Spicy Oil	268
三川青椒鱼 Poached Fish in Sichuan Peppercorn Oil	288
金牌面片番茄鱼 Poached Fish and Noodle in Tomato Soup	268
老坛泡菜芝麻鱼 Poached Fish with Pickled and Sesame in Spicy Oil	288
赛螃蟹烧焗银鳕鱼 (位) Baked Cod Fish with Milk and Egg White (Per Person)	128
宫门宴款鱼 Deep-Fried Mandarin Fish with Shrimp in Sweet and Sour Sauce	368
凯里酸汤鱼 Guizhou Style Poached Fish in Sour Soup	268
山珍泡椒馋嘴蛙 Poached Frogs in Preserved Chili Sauce	198
金针仔美福香蛙 Poached Frogs with Enoki Mushroom in Hot and Sour Sauce	188

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# 家禽 肉类

BEEF / PORK / POULTRY

澳洲雪花牛肉 Australian Marble Beef	688
<p>金蒜海盐黑椒 Pan-Fried with Black Pepper, Sea Salt and Golden Garlic</p> <p>香辣椒香 Pan-Fried with Chili</p> <p>红酒鹅肝 Pan-Fried with Foie Gras and Red Wine</p> <p>烧汁罗勒 Stir-Fried with Basil in Teriyaki Sauce</p>	
黑蒜椒香雪花牛肉 Pan-Fried Marble Beef with Black Garlic and Chili	368
烧汁罗勒鹅肝和牛粒 Stir-Fried Wagyu Beef with Foie Gras and Basil in Teriyaki Sauce	398
牛肝菌芦笋爆牛柳 Stir-Fried Beef Filet with Porcini and Asparagus	218
黔味小炒黄牛肉 Stir-Fried Beef Filet with Mixed Chili in Guizhou Style	168

弄堂一品肉 Shanghai Style Braised Pork Brisket	128
欢乐山野菌辣子鸡 Sautéed Chicken with Wild Mushrooms and Chili	138
鲍鱼笋干烧仔鸡 Braised Pickled Baby Chicken with Abalone and Dried Bamboo Shoots	268
苗家干贝脆皮鸡 Crispy Marinated Chicken with Dried Scallop in Yunnan Tribal Style	148
大理片皮鱼子酱三叠鸡配法棍 Deep-Fried Chicken with Caviar, Serve with French Baguette	298
香茅蒜香风沙骨 Stir-Fried Spare-Ribs in Lemongrass and Garlic Sauce	128
松露菌香月牙骨 Stir-Fried Pork-Ribs with Mushroom in Spicy Truffle Sauce	128
孜然香辣科尔沁乳羊排 Fried Lamb Ribs with Cumin and Chili Sauce	198
傣家秘制羊T骨 Fried Lamb T-Bone in Chili Sauce	208

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# 砂锅

CLAYPOT

<b>布依三杯鳊鱼煲</b> Bouyei Style Braised Cod Fish with Ginger and Wine Sauce in Casserole	238
<b>大理黑椒牛仔煲</b> Claypot Dali Style Calf Ribs in Black Pepper Sauce	188
<b>XO酱鸡枞菌粉丝虾球煲</b> Crispy Shrimp with Yunnan Shimeji Mushroom and Vermicelli in XO Sauce	228
<b>陈麻婆河虾仁</b> Tofu and Shrimp Fried in Spicy Bean Paste	128
<b>红酒板栗牛尾煲</b> Braised Oxtail with Chestnut in Red Wine Sauce	208
<b>扬州蟹粉粗粮豆腐</b> Braised Tofu with Crab Meat with Barley and Wheat Sauce	98
<b>家乡野菌烧自制豆腐</b> Braised Wild Mushrooms and Tofu in Oyster Sauce	88
<b>美人椒酱爆腊肉秋葵</b> Spicy Stir-Fried Okra and Preserved Pork	98

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# 蔬菜

VEGETABLES

蜀香干煸野菌山药 98  
Sautéed Mushrooms and Chinese Yam with Yunnan Chili

豆汤煮豆尖 76  
Pea Sprout in Chef's Special Stock

干贝银鱼芙蓉蛋 88  
Steamed Egg with Scallop and Whitebait

瑶柱榄菜干煸四季豆 98  
Stir-Fried Green Beans with Preserved Olive and Dried Scallop

彝家黄金自制豆腐 88  
Deep-Fried House-Made Yunnan Tofu in Salt and Pepper Sauce

XO酱杭椒口蘑 78  
Stir-Fried Mushroom with XO Sauce

羊肚菌白果鸳鸯蔬 138  
Fried Ginkgo with Vegetables and Morel in Oyster Sauce

伴水芹香 78  
Stir-Fried Lotus Root and Celery

绿色时蔬 (可选三种) 78  
Assorted Greens (Choices of 3)

西兰花/芦笋/芥蓝/广东菜心/西芹/山药/娃娃菜/小塘菜  
Broccoli/Asparagus/Kale/Choy Sum/Celery/Chinese Yam/  
Baby Cabbage/Green Cabbage

可选择 Choices Of Preparation

蚝皇扒	Brasted with Oyster Sauce	辣椒炆	Stir-Fried with Dried Chili
清炒	Stir-Fried	酒香炒	Stir-Fried with Rice Wine
蒜蓉	Stir-Fried with Minced Garlic	白灼	Poached, Serve with Soy Sauce
上汤	Poached in Chef's Special Broth		

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# 饭面

RICE / NOODLE



<b>招牌蟹子海鲜炒饭</b> Signature Fried Rice with Seafood and Crab Roe	118
<b>黑松露香花牛肉五谷炒饭</b> Stir-Fried Rice with Marble Beef and Black Truffle	128
<b>蘑菇蔬菜炒饭</b> Stir-Fried Rice with Mushrooms and Vegetables	88
<b>老干妈和牛鸳鸯饭</b> Stir-Fried Rice with Wagyu Beef in Spicy Sauce	98
<b>鸡枞菌腊味煲仔饭</b> Claypot Steam Rice with Preserved Meat and Yunnan Shimeji Mushrooms	118
<b>四川担担面 (位)</b> Sichuan Dandan Noodles(Per Person)	38
<b>酸汤牛柳米线 (位)</b> Rice Noodles with Sliced Beef in Spicy and Sour Broth(Per Person)	48
<b>红油抄手(3个)</b> Pork Wontons in Spicy Sauce (3 Pieces)	42
<b>丝苗白饭 (位)</b> Steamed Rice(Per Person)	12

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