

网红点心推荐 DIM SUM

-  一口鲍鱼酥 (每只) 58 元
Baked whole abalone puff (piece)
- 雪山叉烧包 (一件) 12 元
Barbecue pork bun(piece)
- 鹅肝烧饼 (一件) 13 元
Goose liver biscuit (piece)
-  黑松露蛋挞 (一件) 13 元
Black truffle tart (piece)
-  辣味墨鱼饺 (一件) 16 元
Steamed cuttlefish spiced dumpling (piece)
- 白汁蟹肉酥 (一件) 16 元
Baked crab meat, chicken and mushroom puff (piece)
-  椒盐虾饺 (一件) 17 元
Deep-fried shrimp dumpling with salt and pepper (piece)
- 菜苗海胆饺 (一件) 26 元
Steamed sea urchin dumpling (piece)

传统蒸点 STEAMED

- 云南野菌素饺 (一件) 10 元
Steamed Yunnan assorted mushroom dumpling (piece)
- 鲜肉小笼包 (一件) 13 元
Hong Kong style "Xiao Long Bao" (piece)
- 瑶柱烧卖 (一件) 16 元
Steamed scallops dumpling (piece)
-  水晶虾饺 (一件) 17 元
Steamed shrimp dumpling with bamboo shoot (piece)
- 松茸灌汤饺(一件) 58 元
Matsutake, shrimp and pork dumplings in soup (piece)
- 沙爹金钱肚 32 元
Steamed beef tripe in Satay sauce
- 酱皇蒸凤爪 32 元
Steamed chicken feet in spicy sauce
- 怀旧牛肉球 33 元
Steamed beef balls with seasonal vegetable
- 珍珠糯米鸡 (两件) 38 元
Glutinous rice with chicken warpped in lotus leaf(2 pieces)

煎.焗点 FRIED&BAKED

- 素菜春卷 (一件) 10 元
Pan-fried spring roll with vegetable (piece)
- 千丝萝卜酥 (一件) 11 元
Thousand-strip turnip pastry with pork (piece)
- 香煎腊味萝卜糕 32 元
Pan-fried turnip cake with cured pork
- 泡菜煎锅贴 39 元
Pan-fried pork dumplings with pickled vegetable

肠粉.粥 RICE ROLLS & CONGEE

-  香菜叉烧肠粉 38 元
Barbecue pork and coriander rice rolls
- 樱花虾脆牛肉肠粉 38 元
Crispy beef rice rolls with cherry shrimp
-  XO酱鲜虾肠粉 68 元
Steamed shrimp rolls with XO sauce
- 北菇滑鸡粥 68 元
Chicken and mushroom congee
- 瑶柱海鲜粥 88 元
Scallops and seafood congee

烧味 BARBECUE

-  陈皮酱烤鸭 184 元
Roasted duck with orange peel sauce
- 半只/half 368 元
- 整只/whole
-  紫铜锅古法盐焗火焰鸡 188 元
Traditional salt baked free-range chicken
- 半只/half 298 元
- 整只/whole
- 烧味三拼 238 元
Three variety barbecue platter
-  蜜烧松阪肉 168 元
Honey-glazed barbecue pork neck
-  酸姜黑叉烧 168 元
Honey-glazed BBQ pork with sour ginger

- 化皮三层腩肉 178 元
Barbecue crispy pork with mustard


厨点.凉菜 HOT & COLD DISH

- 鲍汁扣凤爪 58 元
Braised chicken feet in abalone sauce
- 四季时蔬 (清炒、蒜茸、生炒) 88 元
Seasonal vegetable (stir-fried, sautéed with minced garlic, stir-fried with pork fat)
- 每日老火例汤 48 元
Daily soup
- 松茸竹笙炖菜胆 138 元
Double-boiled matsutake soup with bamboo pith fungus and Chinese cabbage
- 椒盐豆腐粒 28 元
Fried diced tofu with salt and pepper
- 云南珍菌素鹅 48 元
Deep-fried Yunnan mushroom rolls
- 酸甜话梅山药 48 元
Chinese yam with sweet and sour plum
- 蜜味柚子凉瓜 48 元
Bitter melon with pomelo sauce
- 排挡椒盐九肚鱼 58 元
Deep-fried bombay duck fish with salt and pepper
- 牛油果柚子沙拉 58 元
Avocado and grapefruit salad
- 潮式炸虾枣 68 元
Deep-fried shrimp balls "Chaozhou" style
- 川味牛筋爽 68 元
Braised spicy beef tendon with Szechuan pepper
- 樱桃鹅肝 (六粒) 118 元
Goose liver "cherries" (6 pieces)

主食 RICE&NOODLES

- 瑶柱蛋白炒饭 128 元
Fried rice with scallops and egg white
- 鲜虾荷叶饭 138 元
Fried rice with shrimps wrapped in lotus leaf

- 干炒牛河粉 98 元
Fried rice noodles with beef

-  瑶柱桂花炒银丝米粉 138 元
Fried rice noodles with scallops and eggs

- 麻酱担担面 38 元
Dan dan noodles with sesame paste

-  麻婆豆腐炆伊面 88 元
Stewed noodles with stir-fried tofu in hot sauce

甜品 DESSERT

- 红枣马来糕 (一件) 8 元
Cantonese brown sugar sponge cake (piece)
- 枫叶奶皇酥 (一件) 9 元
Baked custard cream puff (piece)
- 蛋白杏仁茶 32 元
Almond milk tea with egg white
-  姜糖葛仙米炖桃胶 38 元
Double-boiled peach gum stew with ginger sugar
- 杨枝甘露 28 元
Chilled sago cream with pomelo
- 黑芝麻红豆冰糕 23 元
Black sesame ice-cake with red bean paste
- 时令鲜果碟 68 元
Seasonal fresh fruit platter

桌号 TABLE NO.

 主厨推荐
Chef Recommendations

*单件点心每款两件起售
Two pieces minimum of each per order

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