



上海艾迪逊酒店粤味(Canton Disco)推出全新菜品 打破宾客对传统粤菜餐厅的印象 将简单地道的广东美馔 ——还原本味 不断尝试融入新派技法 创造地道别致的港式风味

Canton Disco is aiming to redefine the notion of traditional Cantonese restaurants, presents authentic Cantonese dishes prepared with innovative culinary techniques. The newly unveiled menus offer a unique Hong Kong-style dining experience to delight guests.



来自马来西亚的粤味厨房总监沈锦良出生于厨师世家,因从小耳濡目染,潜移默 化之中便钟情于厨事,14岁便入行师从名师梁兆基与梁志贤,二十余年从业经验, 曾就职于马来西亚、新加坡、迪拜等不同国家星级酒店,奠定其国际视野,撷取 各地美食文化的同时不断钻研烹饪技术。

Eddie Leong - Director of Culinary of Canton Disco was born in Malaysia, a family dedicated to deliver gastronomic experience. Since his childhood, culinary has been his passion. At the age of 14 he started as apprentice for celebrated Chef Sam Leong and Leung Cher Ying. In his 20 years industry experience, Eddie worked for renowned properties across Malaysia, Singapore and Dubai, which broadened his mind and enabled him to acquire the essence of a variety of cuisine. Meanwhile he continuously devoted himself into elevating cooking skills.





三文鱼烟熏鸭肉牛油果(约240克)

178

Salmon and smoked duck wrapped with avocado in wasabi mayonnaise (about 240g)

创意点心三拼/位 Signature Dim Sum Platter/person 118/3pc

黑松露鲜虾墨饺 Steamed shrimp and black truffles dumpling 海鲜金鱼饺 Steamed cod fish and shrimp dumpling 野菌饺 Steamed wild mushroom dumpling

自制黑白芝麻糊 (约200克)

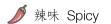
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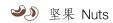
Chilled black and white sesame layer pudding with pistachio nut roasted almond flakes (about 200g)















EDDIE推荐菜 EDDIE'S SIGNATURES



薄切安格斯牛肉 (约200克)

168

Beef carpaccio, tremella mushrooms with homemade chili sauce (about 200g)

蟹粉带子饺蟹肉海鲜汤/位(约100克)

148

Seafood broth with crab meat, served with crab roe scallop dumpling /person (about 100g)

番茄龙虾汤慢炖海鲜(约300克)

328

Slow cooked assorted seafood in lobster bisque and fresh tomatoes (about 300g)

鲍鱼八宝鸭件/位(约200克)

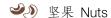
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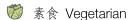
Stuffed eight treasure duck with abalone/person (about 200g)















Roasted eel with barbecue sauce and spices (about 300g)





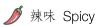


特色凉菜 COLD APPETIZERS

桂花梅汁糖小排(约200克) Pork short ribs in sweet and sour plum sauce (about 200g)	108
爽口西葫芦花(约200克) Marinated zucchini shreds in soy sauce (about 200g)	78
鲟鱼子酱牛油果蟹肉鞑靼(约150克) Fresh crab meat and avocado tartar with plum wine jelly and caviar (about 150g)	198
香槟石榴汁冬瓜球(约200克) Winter melon with pomegranate juice and champagne (about 200g)	88
茉莉花熏鱼(约220克) Shanghai style deep-fried capelins with jasmine flavors (about 220g)	148
元贝小萝卜(约125克) Baby carrot wrapped with scallops, lemon and vinegar caviar (about 125g)	148
梅子花雕醉虾(约160克) Drunken prawns (about 160g)	178
红酒肥肝, 山楂肥肝冻 (150克) Homemade red wine foie gras, hawthorn Jelly foie gras (about 150g)	198
梁溪脆鳝(约150克) Crispy eel in sweet & sour soya sauce (about 150g)	148















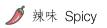
香芒芥末虾球 (约150克) Prawns with wasabi mayonnaise and mango salsa (about 150g)	168
菠萝脆皮百花鸡(约200克) Deep fried stuffed chicken with seafood, almond flakes (about 200g)	178
百花莲藕饼(约220克) Deep fried stuffed lotus root ball with pork and shrimp in Chinese barbecue sauce (about 220g)	168





	黑松露虾仁墨鱼饺(约120克) Steamed shrimp and black truffles dumpling (about 120g)	88
	野菌蒸饺(约110克) Steamed wild mushroom crystal dumpling (about 110g)	68
Ď	虾仁红油云吞(约250克) Prawn and black mushroom wontons, dark soy sauce (about 250g)	98
	韭香虾咸水饺(约150克) Deep fried chicken and dried shrimp dumpling (about 150g)	68
	M7黑椒和牛千层酥(约180克) Black pepper wagyu beef pastry (about 180g)	98













烧味 BARBECUE

潮式卤水拼盘 - 狮头鹅肉, 肥肝, 鹅蛋 (约500克) Teow Chew style barbecue platter (about 500g) Shimmer poached goose, foie gras and goose egg with superior king soya sauce	368
烧味拼盘 - 叉烧与豉油鸡(约500克) Assorted barbecue platter (about 500g) pork belly and Canton style chicken	338
港式烧鹅(约450克) Traditional style roasted goose (about 450g)	288 上庄 Upper Quarter 328 下庄 Lower Quarter
粤味玫瑰豉油鸡(约400克) Canton style chicken in soya sauce (about 400g)	238
蜜汁脆皮叉烧(约150克) Hong Kong honey glazed pork belly (about 150g)	198
八宝乳猪件 (提前48小时预订,整只约4000克) Signature stuffed suckling pork with eight treasure rice (Order 48 Hours in advance, whole about 4000g)	1688/整只whole

烟熏香茅乳鸽 (约300克)

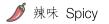
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178

Signature five spices roasted pigeon with lemon grass (about 300g)















迷你佛跳墙(约280克) Braised signature Buddha Jump over the wall soup with assorted dried seafood (about 280g)	358
松茸菌鲟龙鱼筋瑶柱文火汤(约240克) Braised sturgeon tendon and dried scallop in supreme broth (about 240g)	178
松茸菌狮子头炖辽参(约180克) Double boiled matsutake mushroom and sea cucumber with meat ball soup (about 180g)	198
芹尖红菇鸽子蛋炖花胶(约160克) Double boiled pigeon and red dried mushroom with fish maw in clear consume (about 160g)	178
浓香黄花鱼素翅羹(约180克) Braised fish broth with enoki mushroom and yellow croaker fish (about 180g)	118
蟹肉云吞酸辣羹(约110克) Hot and sour soup with seafood and tofu (about 110g)	98

蒙 素食 Vegetarian

❤️ 坚果 Nuts





黑松露笋丝烩花胶(约160克) Braised fish maw with bamboo shoot and black truffles (about 160g)	268
蟹粉蛋白烩花胶(约160克) Braised fish maw with egg white and crab roe sauce (about 160g)	268
百花冬瓜扣鲍鱼(约150克) Stuffed winter melon with shrimp mouse and dried scallop with abalone (about 150g)	628
辣子野米酿关东辽参(约200克) Stuffed sea cucumber in Sichuan spice and fragrant chili oil (about 200g)	358
番茄酿野菌配鲍鱼或花胶皇 "禅开万象" (约200克) Braised stuffed tomato with wild mushroom and abalone or fish maw (about 200g)	278

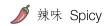








<i></i>	辣香萝卜牛筋尾(约600克) Stewed beef oxtail and tendon Sichuan peppercorn and hot bean paste (about 600g)	268
	黑椒M7和牛柳粒(约400克) Wok-fried M7 Wagyu cubes in black pepper sauce, shimeiji mushroom (about 400g)	298
	三杯汁鲍鱼鸡煲(约480克) Stewed chicken and sea delicacies in clay pot (about 480g)	298
	香茅慢烤小羊扒(约250克) Seared lamb chops in lemon grass flavors (about 250g)	238
	鸽蛋黑蒜五花肉(约400克) Braised pork belly with pigeon eggs in organic black garlic sauce (about 400g)	238
	鲍汁海鲜扣猪手(约500克) Stewed pork knuckle with abalone, fish maw and dried scallop in abalone sauce (about 500g)	358









大型贝壳类 SHELLFISH

象拔蚌 1180/500g GEODUCK CLAIM

• 刺身

Sashimi

• X.O酱炒

Wok Fried In wok fried in homemade X.O sauce

• 浓汤豆腐慢煮

Braised with tofu in superior rich stock

• 龙虾汤泡饭

Braised in superior lobster stock

龙虾与活蟹类 LOBSTER & LIVE CRAB

波士顿龙虾 640/500g

BOSTON LOBSTER

小青龙虾 580/300g

LOBSTER

膏蟹 590/500q

FEMALE GREEN CRAB

• 黄油黑胡椒

Wok-fried in butter and black pepper sauce

• 芝士南瓜焗

Baked with cheese and pumpkin puree

• X.O酱葱姜炒

Wok-fried with ginger and chives in Chef's homemade X.O sauce

• 九层塔泡椒炒

Wok-fried with pickled chili and Thai basil

• 避风塘炒

Sautéed with deep-fried garlic flakes

• 花雕蛋白蒸

Steamed with rice wine and egg white

虾类 PRAWNS

基围虾 258/500g

LIVE SEA PRAWNS

• 白灼

Shimmer poached

• 黄油椒盐炒

Deep fried with sea salt and pepper

• 蒜香豉油皇炒

Wok-fried in king soya sauce and garlic flakes

• 避风塘炒

Sautéed with deep-fried garlic flakes

活鱼类 FISH

东星斑 1590/500g

LEOPARD CORAL GROUPER

老虎斑 590/500g

TIGER GROUPER

笋壳鱼 470/500g

MARBLE GOBY

• 粤式清蒸蒸

Steamed Canton Style with soy sauce

• 潮式菜丝蒸

Steamed in Teow Chew Style, chili

• 开片蒸

Steamed with wild mushroom in ham and chicken broth

• 椒麻开片蒸

Steamed with chili and green pepper





X.O酱花胶波士顿龙虾啫啫煲 Wok fried Boston lobster with fish maw in homemade X.O sauce	时价 Market Price
麦香老虎虾(约450克) Fried Tiger prawn, salted egg, oat flacks (about 450g)	238
X.O酱煎焗北海道元贝(约400克) Seared Hokkaido scallop in homemade signature X.O sauce (about 400g)	268
普宁豆酱生煎河鳗啧啧煲(约400克) Braised eel and leeks in yellow bean paste sauce and wine (about 400g)	278
柠蜜醋香烤鳕鱼(约180克) Oven baked honey cod fish in lemon vinaigrette (about 180g)	278
黑蒜野菌酱炒翡翠老虎虾(约350克) Sautéed tiger prawns skewer in organic black garlic sauce with wild mushrooms (about 350g)	278
素翅酿黄花鱼(约250克)	288









	高汤菠菜豆腐(约400克) Homemade spinach tofu with vegetables in golden broth (about 400g)	128
Ď	辣香猴头菇菌海参烧茄子煲(约300克) Braised eggplant and sea cucumber in hot bean chili sauce, clay pot (about 300g)	168
	海味萝卜丝煲(约400克) Stewed white radish and dried shrimp, dried chili (about 400g)	108
	羊肚菌野菌西兰花(约350克) Wok fried morel mushrooms and broccoli in pumpkin broth (about 350g)	118
	上汤时蔬(约350克) Slow cooked seasonal vegetables with trio eggs in chicken broth (about 350g)	108
	时令蔬菜(约300克) Seasonal vegetable (about 300g)	78





	鲍鱼腊味石锅炒饭(约350克) Wok fried rice, Chinese sausage and abalone (about 350g)	228
Ď	X.O酱海鲜虾仁炒饭(约300克) Wok fried rice with shrimps and chef's homemade XO sauce (about 300g)	168
ઝ	蚝仔猪脚福建风味打卤面(约350克) Stewed Fujian style 'Lamian' noodle with baby oyster and pork knuckle (about 350g)	178
J	羊肉担担面(约250克) Lamb dan dan noodles, rye noodles, sesame paste (about 250g)	158
	干炒安格斯牛河粉(约250克) Wok fried flat noodle with Angus beef and cooking wine (about 250g)	198











黑米椰香雪花冰(约150克) Shaved coconut ice with back glutinous rice (about 150g)	88
杨枝甘露(约200克) 西米露,椰汁,芒果,西柚 Mango sago cream (about 200g) coconut milk, mango, grapefruit	58
雪莲子杏仁茶(约200克) Hot served Almond tea custard egg, snow lotus (about 200g)	58
菠萝薄片(约200克) 青柠汁渍菠萝,椰子雪芭,青柠皮,香菜 Pineapple carpaccio (about 200g) Pineapple marinated in lime syrup, coconut sorbet, lime zest, coriander	98