

前菜 APPETIZER

| | 例 Portion |
|---|-------------|
| 弄堂花香熏鱼 主料:白鲳鱼250克 Smoked Pomfret with Jasmine Flavor | 398 |
| 捞汁海螯虾 主料:螯虾3只 Signature Marinated Langoustine | 388 |
| 玫瑰鹅肝酱配葱油饼  主料:鹅肝酱150克 Foie Gras Paté with Rose Jelly and Mini Scallion Pancake | 298 |
| 咸鸡海蜇丝 主料:草鸡500克, 海蜇皮50克 Mixed Salty Chicken and Jelly Fish | 268 |
| 糟香翡翠元贝 主料:帆立贝200克, 甜豆仁20克 Marinated Scallop with Sweet Peas | 228 |
| 樱花虾爽口水果芹 主料:水果芹菜500克, 樱花虾30克 Marinated Celery and Sakura Shrimp | 228 |
| 淮扬肴肉 主料:猪肉250克 Huaiyang Style Preserved Pork Belly | 198 |
| 陈年花雕熟醉蟹 主料:大闸蟹1只/150克 Signature Marinated Crab with Chinese Yellow Wine | 168 只 Piece |
| 椒麻乳鸽 主料:乳鸽1只/300克 Chilled Spicy Pigeon | 128 |
| 秦邮双黄蛋 主料:鸭蛋125克 Salted Duck Egg | 128 |
| 鱼子酱菌皇石榴包 主料:菌菇250克, 鱼子酱20克 Mixed Mushroom Buns with Caviar | 198 |
| 5J火腿天目笋 主料:天目笋300克, 5J火腿20克 Marinated Dried Bamboo Shoot with 5J Ham | 168 |

 含坚果类 Contains Nuts

 素食 Vegetarian

 奶制品 Dairy

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汤&羹 SOUP

每位 Per Person

松茸玉兰炖辽参

498

主料: 60头辽参1条, 松茸5克, 鸡脯肉20克

Double-Boiled Sea Cucumber with Matsutake

清汤鸡浮炖花胶

368

主料: 3头花胶公45克

Double-Boiled Fish Maw Soup with Chicken

红花汁鲟龙筋

298

主料: 鲟龙鱼筋50克, 红花汁

Boiled Sturgeon Fish Tendon with Saffron Sauce

*此菜品使用藏红花调味, 孕妇、特殊时期、少年儿童请告知服务人员

The Dish is Flavored with Saffron. Please inform Your Table Attendant in Case of Pregnancy or Underage

冲浪雪花牛肉

268

主料: M5牛肉45克, 莼菜10克

Boiled Wagyu Beef in Chicken Soup

金耳竹荪上素汤

168

主料: 菌菇40克

Mixed Golden Fungus and Bamboo Fungus Soup

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海味&燕窝 DRIED SEAFOOD / BIRD'S NEST

每位 Per Person

| | |
|--|------|
| 虾籽四头溏心鲍 主料:四头溏心鲍1只 Braised Whole Abalone with Shrimp Roe (4 Head) | 2688 |
| 虾籽八头吉品鲍 主料:八头吉品鲍1只 Braised Whole Abalone with Shrimp Roe (8 Head) | 1088 |
| 酸汤芙蓉燕窝  主料:燕窝100克(泡发) Braised Bird's Nest with Egg White in Sour Soup | 568 |
| 金汤小米辽参 主料:60头辽参1条,东北小米20克 Sea Cucumber with Millet and Chicken Soup | 498 |
| 松露葱烧辽参 主料:60头辽参1条 Braised Sea Cucumber with Truffle and Scallion | 498 |
| 手拆蟹肉炆花胶 主料:花胶公45克,松叶蟹肉15克 Braised Fish Maw with Crab Meat | 498 |
| 淮扬全家福 Braised Mixed Treasured Seafood | 498 |
| 番茄煮鱼唇 主料:鱼唇75克,千禧番茄100克 Boiled Fish Lip with Tomato Sauce | 298 |

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活海鲜 LIVE SEAFOOD

每斤 Per 500 Gr

| | |
|---|-------------|
| 岩龙虾 Lobster | 1280 |
| 黄油焗 / 上汤焗 / 豆豉辣炒 Baked with Butter / Baked in Superior Broth / Sauteed with Black Bean Paste and Chili | |
| 帝王蟹 King Crab | 798 |
| 陈年花雕蒸 / 香葱油盐焗 / 青芥酱焗 Steamed with Aged Chinese Yellow Wine / Baked with Chive and Salt Oil / Baked with Wasabi and Mayonnaise Dressing | |
| 象拔蚌 Geoduck | 788 |
| 刺身 / 黑松露酱炒 / 酸汤煮 Sashimi / Sauteed with Black Truffle Sauce / Boiled in Sour Soup | |
| 斑节虾 Shrimp | 680 |
| 白灼 / 蒜蓉粉丝蒸 Poached / Steamed with Garlic and Glass Noodle | |
| 螯龙虾 Lobster | 580 |
| 上汤芝士焗 / 金沙蒜香粉丝蒸 / XO酱爆 Braised with Cheese / Steamed with Glass Noodle and Garlic / Stir-Fried with XO Sauce | |
| 乳龙虾 Baby Lobster | 528 只 Piece |
| 野米上汤 / 蒜蓉蒸 / 上汤焗 / 青芥焗 Braised with Wild Rice / Steamed with Garlic / Baked in Superior Broth / Baked with Wasabi and Mayonnaise Dressing | |
| 东星斑 Leopard Coral Grouper | 1198 |
| 清蒸 / 干菜蒸 / 浓鸡汤灼 Steamed with Soya Sauce / Steamed with Dried Vegetable / Poached in Chicken Stock | |
| 笋壳鱼 Goby Fish | 380 |
| 清蒸 / 干菜蒸 / 油浸 / 西湖醋 Steamed with Soya Sauce / Steamed with Preserved Vegetable / Simmered in Oil / West Lake Style in Vinegar and Sweet Gravy | |

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海河鲜 SEAFOOD

每位 Per Person

百里香烤蟹斗, 姜汁西柚 398

主料: 大闸蟹200克, 西柚50克, 橙子50克

Baked Crab Meat in Crab Shell, Grapefruit Salsa with Ginger Jus

例 Portion

闽东大黄鱼 1288

主料: 闽东大黄鱼1条/ 850克

Eastern Fujian Yellow Croaker

黄贡椒蒸 / 家烧 / 葱油蒸

Steamed with Yellow Chili / Braised in Homemade Style / Steamed with Scallion Oil

古法蒸鲳鱼 428 半条 Half

主料: 鲳鱼350克

Steamed Herring Fish with Rice Wine

蓝尾斑节大明虾 298 只 Piece

主料: 斑节虾1只/200克

Blue-tailed Monodon Shrimpe

干烧 / 海胆酱烩 / 花雕蒸 / 酸汤芙蓉

Dry-Braised / Braised with Sea Urchin Sauce / Steamed with Rice Wine Sauce /

Braised with Egg White and Sour Sauce

青柠油爆虾 298

主料: 河虾300克

Deep-Fried Shrimp with Lime Sauce

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家禽、肉类 POULTRY / MEAT

例 Portion

老鸭芋艿炖花胶

988

主料:老鸭1000克,花胶200克(泡发),芋艿150克


Braised Duck and Fish Maw with Chinese Taro

青柠脆皮牛肉

798

主料:牛小排500克

Braised Beef with Lime Sauce

黑胡椒爆汁M5牛肉粒 

788

主料:M5牛肉250克

Stir-Fried Wagyu Beef M5 with Black Pepper Sauce

陈年花雕蒸鸡

498

主料:鸡500克,绣球菌100克


Steamed Chicken with Cauliflower Fungus and Aged Chinese Yellow Wine

松露鲍鱼红烧肉

498

主料:五花肉500克,8头鲜鲍鱼250克

Braised Pork Belly and Abalone with Black Truffle Sauce

牛肝菌松仁小煎鸡米,脆盏 

388

主料:鸡腿肉300克,牛肝菌100克,坚果碎10克,脆米10克

Stir-Fried Chicken, Boletus Mushroom, Nuts

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小炒&时蔬 VEGETABLE

例 Portion

| | |
|---|-----|
| 生焗百合 主料:百合400克 Baked Lily Bulb with Garlic and Shallot | 298 |
| 蟹粉烧豆腐 主料:蟹粉60克 Braised Tofu with Crab Meat and Roe | 198 |
| 酒香高山豆苗  主料:豆苗300克 Stir-Fried Bean Seedling with Chinese Liquor | 198 |
| 泉水三宝蔬 Three Kinds of Green Vegetable Boiled in Spring Water | 128 |
| 清炒时令蔬  Sautéed Seasonal Vegetable | 128 |

面&饭 NOODLE & RICE

| | |
|---|------------------------------|
| 番茄海鲜浓汤面鱼 Noodle with Tomato and Seafood Bisque | 78 位 Person 258 例 Portion |
| 金瑶扬州炒饭 Yangzhou Style Conpoy Fried Rice | 258 例 Portion |
| | 每位 Per Person |
| 鲜鲍虾籽葱油拌面 Mixed Noodle with Fresh Abalone, Shrimp Roe and Chive Oil | 98 |
| 虾籽阳春面 Noodle Soup with Shrimp Roe | 68 |
| 虾籽泡泡馄饨 Shrimp Roe Wonton Soup | 68 |

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甜品 DESSERT

每位 Per Person

| | |
|---|-----|
| 杏仁汁莲子炖官燕  | 468 |
| 主料: 官燕50克 (泡发) Stewed Bird's Nest and Lotus Seed with Almond Juice | |
| 葛仙米炖香梨 | 88 |
| Stewed Nostoc and Pear *此菜品使用葛仙米, 不适宜人群: 婴幼儿、孕妇及哺乳期妇女不宜食用; 食用量≤ 3克/天(以干品计) The Dish is Flavored with Nostoc. Not suitable for people: Infants, Pregnant Women and Breastfeeding Women should not eat; Consumption ≤ 3 g/day (based on dry products) | |
| 枣汁炖雪莲子 | 78 |
| Boiled Chinese Snow Lotus Seed in Red Date Juice | |
| 红楼生磨核桃露   | 68 |
| Raw Ground Walnut Dew | |
| 桂花鸡头米藕圆 | 68 |
| Lotus Root Powder Dumpling Boiled with Osmanthus and Gorgon Fruit | |
| 杨枝甘露•冰淇淋球  | 68 |
| Chilled Mango Cream with Pomelo and Sago Topped with Mango Ice Cream | |

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淮扬经典 HUAIYANG CUISINE SIGNATURE DISH

| | 位 Per Person |
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| 手拆蟹肉文思豆腐羹 主料: 盒豆腐50克, 松叶蟹肉20克 Shredded Tofu Soup with Crab Meat | 268 |
| 淮扬白玉狮子头 主料: 五花肉50克, 马蹄8克 Yangzhou Style Boiled Pork and Water Chestnut Ball | 198 |
| | 例 Portion |
| 梅干菜海胆烤鳗鱼脯 主料: 鳗鱼800克, 海胆20克 Roasted Eel with Preserved Vegetable and Sea Urchin | 698 |
| 松鼠桂鱼  主料: 桂鱼1条/1250克, 虾仁10克, 甜豆10克 Deep-Fried Mandarin Fish with Sweet and Sour Sauce | 498 |
| 淮扬炒软兜 主料: 鳝鱼背300克 Yangzhou Style Fried Eel | 428 |
| 绿杨白袍虾仁 主料: 河虾仁250克 Sauteed Shrimp with Green Tea | 398 |
| 桂鱼柳乾隆九丝汤 主料: 扬州大白干300克, 桂鱼100克, 鲟龙鱼筋15克, 鱼唇15克 Boiled Dried Bean Curd with Shredded Mandarin Fish Soup | 398 |
| 桃仁香酥鸭  主料: 麻鸭750克, 核桃仁50克 Deep-Fried Duck with Walnuts | 398 |
| 扬州盐水鹅全拼 Yangzhou Brined Goose Combination | 398 |

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