

## DIM SUMS

(Only available for lunch)

Pan-fried Turnip Cake with Sweet Potato and Rice Crust (L)	CNY 108
Steamed Mushroom Dumplings with Preserved Vegetables (VG)	CNY 108
Steamed Beef in Hot Pepper Sauce (L)	CNY 108
Poached Pork Tripe with Leaf Mustard in Pepper Sauce (G) (L)	CNY 108
Steamed Pork and Squid Dumplings with Conpoy (L)	CNY 108
Braised Chicken Feet in Abalone Sauce (L)	CNY 118
Steamed Chicken Feet with XO Sauce	CNY 118

(VG) Vegan (G) Gluten Free (L) Lactose Free (LS) Locally Sourced

All-inclusive price

## DIM SUMS

(Only available for lunch)

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Crispy Spring Rolls with Himematsutake Mushroom (VG) (L)	CNY 108
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Baked Barbecued Pork Puffs	CNY 108
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Steamed Pork, Leeks and Peanuts Dumplings (LS)	CNY 108
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Steamed Shrimp Dumplings with Bamboo Shoot (L)	CNY 128
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Pan-fried Crispy Pork Dumplings with Water Chestnut and Preserved Vegetables (L)	CNY 128
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Steamed Rice Rolls with Barbecue Pork (L)	CNY 148
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Steamed Rice Rolls with Crispy Shrimp Spring Rolls (L)	CNY 178
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## Autumn Set Menu

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CNY1788 / per person (all-inclusive price)

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Scallop Toast with Caviar

*Ca'del Bosco, Cuvée Prestige Brut, Franciacorta DOCG, Lombardia, Italy NV (75ml)*

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Double-boiled Assorted Dried Seafood Soup (G) (L)

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Braised Abalone in Abalone Sauce (L) (LS)

*Marramiero, "Altare" Trebbiano d'Abruzzo DOC, Abruzzo, Italy 2021 (75ml)*

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Wok-fried Angus Beef with Black Truffle (L)

*Chateau de Chamirey, Mercurey Les Ruelles 1er Cru, Burgundy, France 2022 (75ml)*

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Baked Bell Pepper with Matsutake (G) (L)

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Fried Rice with Silkie in Chinese Yellow Wine (G) (L) (LS)

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Hot and Sweet Black Glutinous Rice with Chestnut

*Donnafugata, Ben Rye, Passito di Pantelleria, Sicily, Italy 2017 (75ml)*

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CNY 460 / per person with Beverage Pairing

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## SOUPS

per person

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Double-boiled Fish Maw Soup with Sea Whelk and Bamboo Pith Egg (G) (L)	CNY 488
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Double-boiled Chicken Soup with Sea Cucumber, Live Abalone and Pigeon Egg (G) (L)	CNY 488
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Double-boiled Oxtail Soup with Deer's Sinew and Black Garlic (G) (L)	CNY 488
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Braised Superior Bird's Nest Soup with Crabmeat (G) (L)	CNY 468
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Double-boiled Live Abalone with Nargil and Morel Mushroom (G) (L)	CNY 348
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Double-boiled Chicken Soup with YuShan Bamboo and Gingko (G) (L)	CNY 308
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Double-boiled Duck Soup with Fig and Yunnan Mushroom (G) (L)	CNY 308
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Double-boiled Pigeon Soup with Himematsutake Mushroom (G) (L)	CNY 308
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Braised Francolin Soup with Aged Orange Peel and Matsutake Mushroom (G) (L)	CNY 308
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All-inclusive price

**BIRD'S NEST / DRIED SEAFOODS**

per person

Braised Superior Bird's Nest in Brown Sauce with Scallop (G) (L)	CNY 1020 (75 gr)
Superior Bird's Nest with Fish Maw in Chicken Broth (G) (L)	CNY 1020 (75 gr)
Braised Whole Dried Abalone (L)	CNY 1988 (10 head)
Braised Whole Dried Abalone (L)	CNY 1188 (18 head)
Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce (L)	CNY 598
Braised Fish Maw with Goose Web in Abalone Sauce (L)	CNY 588
Braised Sea Cucumber with Morel Mushroom and Shrimp Roe in Superior Sauce (L)	CNY 588
Braised Whole Fresh Dalian Abalone in Scallion Sauce (L)	CNY 588 (2 head)

(VG) Vegan (G) Gluten Free (L) Lactose Free (LS) Locally Sourced

All-inclusive price





## SEASONAL RECOMMENDATIONS

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Chilled Crabmeat, Crab Roe and Duck Liver Jelly (L) (LS)	CNY 168
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Crabmeat and Crab Roe Toast with Star Fruit (LS)	CNY 168
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Braised Superior Bird's Nest with Crabmeat and Crab Roe in Lobster Soup (L)	CNY 468
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Braised Cod Fish with Crabmeat, Crab Roe and Tangerine Peel	CNY 418
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Marinated Hairy Crab in Chinese Yellow Rice Wine (L) (LS)	CNY 328 (per piece)
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Steamed Hairy Crab (Male Crab) (G) (L) (LS)	CNY 328 (per piece)
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Steamed Hairy Crab (Female Crab) (G) (L) (LS)	CNY 328 (per piece)
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All-inclusive price



## CHEF RECOMMENDATIONS

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Braised Baby Lobster with Fish Maw, Qingyuan Chicken Clay Pot with  
Mixed Onions (L) \_\_\_\_\_ CNY 668

Wok-fried Prawns with Dried Shrimps in XO Chili Sauce (L) \_\_\_\_\_ CNY 588

Braised Bean Curd with Scallops and Bottarga (L) \_\_\_\_\_ CNY 368

Braised Eel with Gluten Puff in Black Bean Sauce (L) (LS) \_\_\_\_\_ CNY 368

Braised Organic Lettuces and Calamari Clay Pot with Shrimp Paste  
and Garlic (G) (L) \_\_\_\_\_ CNY 298

Braised Eggplants Clay Pot with Minced Pork, Preserved Fish and  
Mushroom (L) (LS) \_\_\_\_\_ CNY 298

Poached Mixed Vegetables in Fish Broth (G) \_\_\_\_\_ CNY 188

Fried Bullfrog with Spices Salt (LS) \_\_\_\_\_ CNY 168

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## CHEF RECOMMENDATIONS

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Wok-fried M9 Wagyu Beef in Sand Ginger Sauce (L) \_\_\_\_\_ CNY 928

Wok-fried Angus Beef with Kale and Straw Mushroom (L) \_\_\_\_\_ CNY 568

Wok-fried Lamb with Scallion in Fermented Bean Curd Sauce (L) \_\_\_\_\_ CNY 388

Wok-fried Sliced Pork with White Fungus with Hot Green Pepper (L) \_\_\_\_\_ CNY 328

Braised Pork Feet with Abalone Sauce (L) \_\_\_\_\_ CNY 328

Steamed Minced Pork with Squid and 5J Iberico Ham (L) \_\_\_\_\_ CNY 328

Braised Bean Curd with Mushrooms in Bean Sauce (VG) \_\_\_\_\_ CNY 298

Seasonal Vegetables (VG) \_\_\_\_\_ CNY 128

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## RICE & NOODLES

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Fried Rice with Abalone in Roasted Goose Sauce (L) \_\_\_\_\_ CNY 368

Fried Rice with Wagyu Beef and Black Pepper (L) \_\_\_\_\_ CNY 368

Fried Rice with Crabmeat, Bottarga and Conpoy (G) (L) \_\_\_\_\_ CNY 318

Fried Rice with 5J Iberico Ham, Conpoy and Egg White (G) (L) \_\_\_\_\_ CNY 318

Fried Rice with Taro and Preserved Vegetables (VG) \_\_\_\_\_ CNY 228

Fried Rice Noodles with Angus Beef (L) \_\_\_\_\_ CNY 328

Braised E-Fu Noodles with Duck Slices in Abalone Sauce (L) \_\_\_\_\_ CNY 318

Baked Abalone Tarts with Roasted Goose \_\_\_\_\_ CNY 208

Pan-fried Beef Buns with Black Pepper and Onion \_\_\_\_\_ CNY 148

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