

DIM SUMS

(Only available for lunch)

Steamed Chicken Feet with XO Sauce	68
Steamed Mushroom Dumplings with Bamboo Pith	68
Steamed Cantonese Sponge Cake with Hazelnuts	68
Pan-fried Turnip Cake with Purple Potatoes	78
Steamed Shrimp Dumplings with Bamboo Shoot	78
Steamed Pork and Squid Dumplings with Conpoy	78
Steamed Beef Dumplings with Porcini and Baby Cabbages	78
Steamed Beef Tripe with Superior Spicy Sauce and Lam Angles	78
Steamed Pork Rib with Black Bean Sauce	78
Pan-fried Beef Buns with Dried Tomato and Cheese	108

All-inclusive price

DIM SUMS

(Only available for lunch)

Crispy Spring Rolls with Mushrooms	68
Baked Barbecued Pork Puffs	88
Glutinous Rice Dumplings with Chicken, Dried Shrimp and Mushrooms	88
Baked Abalone Tarts with Roasted Goose	158
Steamed Rice Rolls with Crispy Dough and Glutinous Rice	88
Steamed Rice Rolls with Crispy Shrimp Spring Rolls	110
Stir-fried Rice Rolls with Beef and Bean Sprouts in Black Pepper Sauce	120
Steamed Rice Rolls with Scallops, Preserved Egg and Coriander	120

All-inclusive price

ANNIVERSARY MENU

RMB1888 / per person
RMB 350 / add wine pairing

Cod Fish Tongues, BBQ Pork in Honey Sauce, Marinated Sea Whelk in Chili Sauce

Ca'del Bosco, Cuvée Prestige Brut, Franciacorta DOCG, Lombardia, Italy NV

Double-boiled Dry Baby Coconuts with Fish Maw in Broth

Boston Lobster Claw Wrapped in Prawn Mousse and Cheese Sauce

Puchang Vineyard, Rkatsiteli, Turpan Valley, Xinjiang, China 2016

Steamed Blue Abalone with Tofu and Preserved Cabbage and Bottarga

Poached Australian Beef Short Rib in Superior Chicken and Pumpkin Broth

Col d'Orcia, Brunello di Montalcino, DOCG, Toscana, Italy 2014

Poached Baby Spinach with Alaska Crabmeat, Seared Scallop and Black Truffle

Baked Fried Rice with Seafood and Pine Nut in Baby Pumpkin

Hibiscus and Mandarin Cake, Red Bean Pancake, Sticky Rice and Purple Potatoes

Puchang Vineyard, Sweet Muscat, Turpan Valley, Xinjiang, China 2014

All-inclusive price

APPETIZERS

Chilled Australian Abalones in Chinese Chili Sauce	308
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Marinated Jellyfish with Sea Whelk in Vinegar	138
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Pan-fried Bean Curd Sheet Rolls Stuffed with Mushrooms and Carrots	120
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Marinated Jellyfish Head with Cucumbers in Vinegar	110
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Sliced Pork Feet with Superior Spicy Sauce	110
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Marinated Cherry Tomatoes in Passion Fruit Juice	100
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All-inclusive price

APPETIZERS

Fried Bullfrog with Spices Salt	108
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Marinated White Mushroom and Black Fungus in Vinegar	100
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Sliced Beef Shank in Chili Sauce	98
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Marinated Preserved Eggs with Gingers and Rice Vinegar	98
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Caramelized Walnuts with Sesame	48
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All-inclusive price

BARBECUE

Roasted Goose with Plum Sauce	338
Marinated Chicken in Soy Sauce	308 (half piece)
Roasted Crispy Baby Duck	308
Roasted Suckling Pig	298
Barbecued Pork in Honey Sauce	238
Pickled Goose Wings in Brine Sauce	118
Pickled Pork Ears in Brine Sauce	108

All-inclusive price

SOUPS

per person

Double-boiled Chicken Soup with Fish Maw, Morel Mushroom and Matsutake Mushroom	488
Double-boiled Sea Cucumber, Matsutake Mushroom, Teal Duck and Black Garlic	488
Double-boiled Sea Whelk, Red Date, Bamboo Pith and Chinese Wolfberry	488
Double-boiled Live Abalone with Cabbage and Yunnan Mushroom	308
Double-boiled Maitake Mushroom with Pinto Beans and Baby Coconut	280
Double-boiled Pigeon Soup with Matsutake Mushroom and Cordycep Flowers	280

All-inclusive price

SOUPS

per person

Braised Teal Duck Soup with Figs, Pear and White Fungus (Daily Limit)	280
Braised Francolin Soup with Aged Orange Peel and Matsutake Mushroom (Daily Limit)	280
Braised Hot and Sour Soup with Seafood and XO Sauce	230
Poached Wontons in Lobster Soup	190
Braised Conpoy Soup with Sweet Corns	158

All-inclusive price

BIRD'S NEST / DRIED SEAFOODS

per person

Braised Superior Bird's Nest in Brown Sauce with Scallop	1020 (75 gr)
Superior Bird's Nest with Fish Maw in Chicken Broth	1020 (75 gr)
Braised Superior Bird's Nest Soup with Crabmeat	445
Braised Whole Yoshihama Abalone	3780 (18 head)
Braised Whole Yoshihama Abalone	1590 (28 head)
Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce	525
Braised Fish Maw with Goose Web in Abalone Sauce	488
Braised Sea Cucumber with Matsutake Mushroom and Shrimp Roe in Superior Sauce	445
Braised Sea Cucumber, Live Abalone, Goose Web and Mushrooms	1480 (per portion)

All-inclusive price

LIVE SEAFOOD

Pacific Garoupa	24 hours pre-order	Market Price
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Spotted Garoupa		Market Price
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Tiger Garoupa	24 hours pre-order	Market Price
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Australian Lobster		Market Price
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Live Prawn		Market Price
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Live Green Crab		Market Price
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Baby Lobster		Market Price
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King Crab		Market Price
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Live Scallop		Market Price
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New Zealand Blue Abalone		Market Price
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All-inclusive price

CHEF RECOMMENDATIONS

Wok-fried M9 Wagyu Beef with Mushrooms and Aromatic Sauce	790
Braised Lobster and Chicken Clay Pot with Mixed Onions	588
Sautéed Beef with Asparagus and Shallots in Black Pepper Sauce	445
Wok-fried Lamb with Mixed Onions and Cumin	318
Steamed Chicken with Porcini Mushroom and Lotus Leaves	298
Braised Pork Feet with Abalone Sauce	298
Steamed Minced Pork with Squid and Preserved Eggs	270
Sweet and Sour Pork with Black Garlic and Pomelo	270
Braised Beef Tongue with Superior Spicy Sauce and Potato	270

All-inclusive price

CHEF RECOMMENDATIONS

Wok-fried Prawns with Snow Peas and Mushrooms in XO Chili Sauce	445
Steamed Blue Abalones and Tofu with Black Bean Sauce	428
Crispy Shrimps in Lemon Sauce with Sesame	388
Boston Lobster Claw Wrapped in Prawn Mousse and Cheese Sauce (per person)	338
Braised Eel with Bitter Gourd in Black Bean Sauce	298
Wok-fried Cod Fish Tongues with Chili and Garlic	270
Braised Bean Curd with Scallops and Bottarga	270
Poached Baby Spinach with Crabmeat and Lobster	270
Braised Eggplants with Mushrooms in Sour Plum Sauce	215
Braised Lettuces and Pork Clay Pot with Shrimp Paste and Garlic	215

All-inclusive price

RICE & NOODLES

Poached Rice with Shrimps, Clams, Scallops and Matsutake Mushrooms in Chicken Stock	328
Fried Rice with Large Abalone in Roasted Goose Sauce	308
Fried Rice with Crispy Whitebaits, Pinto Beans in XO Sauce	270
Wok-fried Rice with Aged Pork Sausage and Preserved Vegetables	270
Fried Rice with Crabmeat, Bottarga and Conpoy	218
Braised E-Fu Noodles with Sea Cucumber and Dried Shrimp Roe	398
Poached Udon with Seafood and Preserved Vegetable in Spicy Sour Soup	368
Crispy Noodles with Braised Pork and Bean Sprouts	218
Fried Rice Noodles with Duck and Enoki Mushroom	218

All-inclusive price