



RMB1588 元 / 席 / 10 位

- 风味前菜八冷碟
Assorted Cold Dishes Selection
- 飘香玫瑰豉油鸡
Soy Marinated Chicken
- 银杏水晶河虾仁
Wok Fried Crystal Shrimp with Ginkgo Nut
- xo 酱翡翠鲜鱿鱼
Wok Fried Calamari in Xo Soy Sauce
- 蜜豆鲍菇牛柳粒
Sauteed Diced Beef with Abalone Mushroom and Sugar Snap
- 蒜蓉青瓜蒸银鱼
Steamed White Bait with Sponge Gourd and Minced Garlic
- 家乡红烧肉酱蛋
Braised Pork in Sweet Soy Sauce and Egg
- 山药木耳小排汤
Pork Rib Soup with Dried Yam and Black Fungus
- 家乡大汤烩皮肚
Braised Deep Fried Pork Skin Home Style
- 宫保腰果炒鲜贝
Wok Fried Scallop with Cashew Nut Gongbao Style
- 秘制雕皇蒸白鱼
Steamed River Fish with Yellow Wine Saue
- 蚝油双菇扒菜心
Braised Choy Sum with two kinds of Mushroom
- 传统三丝炸春卷
Deep Fried Spring Roll with Rice Vinegar
- 酒酿包馅小圆子
Glutinous Rice Dumpling Soup with Fermented Rice
- 香芋叉烧蛋炒饭
Fried Rice with Barbecue Pork and Yam
- 敬奉合时水果盘
Seasonal Fresh Fruits Plate



RMB1888 元 / 席 / 10 位

- 风味前菜八冷碟
Assorted Cold Dishes Selection
- 粤式明炉吊烧鸭
Cantonese Roasted Duck
- 姜葱盐水浸河虾
Poached River Shrimp in Salt Bouillon
- 香芹野菌松阪肉
Stir Fried Pork Neck with Celery and Wild Mushroom
- 盐烧香脆炸双宝
Deep Fried Crispy Cod Fillet and Squid
- 酱烧笋干千层肉
Steamed Pork Belly with Dried Bamboo Shoot
- 秦淮特色香辣蟹
Wok Mud Crab with Sweet chili sauce
- 酸汤乌冬浸肥牛
Boiled Sliced Beef in Sour Bouillon with Udon Noodle
- 煎蛋肚片烧花菜
Wok Fried Cauliflower with Pork Tripe and Egg
- 菠萝酸甜炒鸡球
Sweet and Sour Chicken with Pineapple
- 芙蓉翡翠鱼米羹
Diced Fish Soup with Egg White and Vegetables
- 清蒸生猛珍珠斑
Steamed Grouper in Superior Soy Sauce
- 生焗时令郊外蔬
Wok Fried Seasonal Vegetable
- 冰糖银耳雪梨羹
White Fungus Soup with Red Date
- 有机双色蒸米糕
Organic double color steamed rice cakes
- 敬奉合时水果盘
Seasonal Fresh Fruits Plate



RMB2188 元 / 席 / 10 位

- 江南风味八小碟
Assorted Cold Dishes Selection
港式烧味双拼盘
Cantonese Barbecue combination Plate
白灼深海大虎虾
Poached King Prawn in Superior Soy Sauce
姜葱年糕炒青蟹
Wok Fried Mud Crab with Ginger, Chive and Rice Cake
蒜籽鱧筒红烧肉
Braised Pork with Yellow Eel and Garlic
翡翠鲜花枝鲍片
Sauteed Cuttlefish and Abalone with Vegetable
淮山薏米仔排汤
Pork Spare Rib Soup with Barley and Dried Yam
彩椒茶树菇牛柳
Stir Fried Beef Fillet with Tea Tree Mushrooms and Capsicum
豉汁银丝蒸扇贝
Steamed Scallop with Vermicelli in Black Bean Sauce
虫草花香糟醉鸡
Steamed Chicken with Yellow Wine Sauce and Cordeceps Flower
糖醋松鼠桂花鱼
Deep Fried Mandarin Fish with Sweet and Sour Sauce
南瓜百合炒西芹
Stir Fried Celery with Pumpkin and Lily Bulb
传统红汤阳春面
Tradional Noodle Soup in Soy Bouillon
椰汁奶香西米露
Sweet Coconut Sago Soup
韭菜鲜肉馅煎饺
Pan Fried Dumpling with Scallion and Pork
敬奉南国水果盘
Seasonal Fresh Fruits Platter



RMB2588 元 / 席 / 10 位

- 精美餐前八冷碟
Assorted Cold Dishes Selection
- 港式深井烧鹅仔
Hongkongnese Roasted Baby Goose
- 鲜汁鱼露大红虾
Steamed King Prawn with Fish Sauce
- 金翠银丝十头鲍
Steamed Abalone with Glass Noodle
- 彩塘芙蓉蒸青蟹
Steamed Mud Crab with Egg White and Vegetables
- 无锡醇香酱排骨
Braised Pork Ribs Wuxi Style
- 蜜豆鲍菇牛柳粒
Sautéed Diced Beef with Mushroom and Sugar Snap
- 蚝汁蹄筋烩海参
Braised Sea Cucumber and Tendons in Oyster Sauce
- 雀巢脆果汇海鲜
Wok Fried Assorted Seafood with Cashew Nut in Bird Nest
- 古法清蒸海青斑
Steamed Grouper in Superior Soy Sauce
- 菌菇木耳土鸡汤
Chicken Soup with Mushrooms and Black Fungus
- 高汤金勾娃娃菜
Braised Baby Cabbage with Dried Shrimp in Bouillon
- 扬州虾仁蛋炒饭
Fried Rice Yangzhou Style
- 咖喱鲜肉热酥饺
Baked Curry Puff with Minced Pork
- 红腰豆花生奶露
Sweet Peanut Milk with Red Kidney Bean
- 敬奉时令鲜果盘
Seasonal Fresh Fruits Platter



RMB2988 元 / 席 / 10 位

- 精美迎宾八冷碟
Assorted Cold Dishes Selection
潮州卤水大拼盆
Soy Marinated Items Combination Plate
银丝金蒜蒸波龙
Steamed Boston Lobster with Fried Garlic and Vermicelli
江南特色双味虾
Wok Fried Shrimp Two Flavor
淮扬软兜长鱼煲
Braised Yellow Eel Anhui Style
鸡油花雕蒸青蟹
Steamed Mud Crab with Yellow Wine Sauce
红酒风味牛仔骨
Braised Beef Short Rib with Red Wine Sauce
港式明炉吊烧鸭
Roasted Duck Cantonese Style
红焖周庄万三蹄
Braised Pork Knuckle in Sweet Soy Sauce
虫草花竹笙鸡汤
Chicken Soup with Bamboo Poth and Cordyceps Flower
古法清蒸海龙胆
Steamed Longdan Fish in Superior Sauce
福果银杏炒西芹
Wok Fried Celery with Ginkgo Nut and Cashew Nut
蚝皇三丝两面黄
Deep Fried Noodles with Pork and Vegetable in Oyster Sauce
金牌蜜汁叉烧酥
Baked Barbecue Pork Puff
酒酿包馅小圆子
Glutinous Rice Dumpling Soup with Fermented Rice
敬奉南国鲜果盘
Seasonal Fresh Fruits Platter