

# 粤潮轩

中餐厅  
Yue Chao Cantonese Restaurant



## 简介:

粤潮轩中餐厅古色古香，装修考究，以传统食材为原料，融合现代烹饪技术，主营新派粤菜及经典海南特色风味，让您在创新与传统之间品味中华美食的博大精深。餐厅包括9个装修风格各异的尊贵奢华包厢供您选择，为6-20人用餐提供宽敞、安静的私密空间。粤潮轩资深厨师长亲自选用当地特有食材，为您呈现独具海南特色风味的藤桥排骨，营养丰富的槟榔花炖鸽子汤，经过慢火熬制汤底的酸辣沸腾鱼，味道鲜香酥口的干煸高山野生菌等色香味俱佳的美味珍馐，定让您大快朵颐。

## Introduction:

Yue Chao Cantonese Restaurant is ancient and well decorated, with traditional ingredients and modern cooking techniques. Providing Cantonese cuisine and classic Hainan flavors, it enables you to feel the innovation and tradition between the tastes of Chinese cuisine. It has 9 luxury private rooms, providing spacious and quiet space for the seats of 6 to 20 people. The Chinese Kitchen Executive Chef presents you the Hainan Deep-fried Pork Ribs, Double Boiled Pigeon with Betel Nuts Flowers, Boiled Fish in Spicy and Sour Soup Cooked over A Slow Fire, or Dry-fried Fresh and Crispy Assorted Wild Mushroom. It will glut yourself with delicacies.

时间 Time: 11:30-14:00 18:00-21:30

地点 Venue: 酒店1楼 粤潮轩中餐厅 1<sup>st</sup> Floor Next to Lobby

电话 Tel: 0898-38818888-8388

## 粤潮轩招牌菜精选 CHEF'S SPECIAL SELECTION

薄饼万宁黑猪肉 	RMB 88元/例Portion
Rolled Pancake with Ding an Black Pork	
顺德煎焗胖鱼嘴 	RMB 88元/例Portion
Shunde Baked Fat Fish Head	
美极鸭下巴	RMB 88元/例Portion
Baked Duck Chins with Maggie Sauce	
皇冠脆皮妙龄鸽 	RMB 98元/只Piece
Barbequed Suckling Pigeon	
黎家荔枝熏脆皮鸡 	RMB 98元/例Portion
Lijia Litchi Wood Smoked Chicken	
墨鱼籽配文昌鸡 	RMB 108元/例Portion
Rosted Wenchang Chicken with Cuttlefish Roes	
海苔沙律脆皮虾 	RMB 118元/例Portion
Crispy Prawn with Seaweed Salad	
煎封黑椒金鲳鱼 	RMB 128元/例Portion
Pan-fried Pomfret with Black Pepper Sauce	
丘北辣爆牛仔粒  	RMB 128元/例Portion
Qiu-bei Stir-fried Diced Beef with Pepper	
石烹草原羔羊排 6只  	RMB 218元/例Portion
Roasted Lamb Chops on Stone	



 招牌菜式 Signature Dishes  素食 Vegetarian  香辣菜式 Hot & Spicy  本地特色 Local Special

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## 凉菜、开胃菜 APPETIZER AND STARTER

凉菜在饮食业称冷盘。它是具有独特风味，拼摆技术性强的菜肴，食用时数都是吃凉的，称之为凉菜。它的主要特点是，选料精细，口味干香，脆嫩，爽口不腻，餐前开胃，及色泽艳丽，造型整齐美观，拼摆和谐悦目。在上餐次序上，冷菜通常都是放在最前头，起到点饥，开胃的作用。

Cold dishes in the catering industry is a highly decoration technical dish with a unique flavor. It's called cold dish. Its main features are fine selection of materials, crisp and refreshing flavor, fresh and not greasy. The cold dish has bright color, neat and beautiful shape, and harmonious and pleasing to the guests. Cold dishes are usually the first appetizers to be served in the order of the meal.

湘湖窖影黑木耳 RMB 32元/例Portion  
Black Fungus Salad

泡椒藕节  RMB 38元/例Portion  
Lotus Root Belt with Pickled Pepper

皇冠映照酱萝卜 RMB 38元/例Portion  
Homemade Marinated Turnips in Soya Sauce

捞汁鲜露嫩秋葵 RMB 38元/例Portion  
Fresh and Tender Okra with Special Dressing

创意蓝莓山药冻 RMB 48元/例Portion  
Creative Yam with Blueberry jam

酱香千层顺风耳  RMB 58元/例 Portion  
Pig's Ears in Brown Sauce

功成名就酱牛展  RMB 98元/例 Portion  
Marinated Spiced Beef Shank



招牌菜式 Signature Dishes



素食 Vegetarian



香辣菜式 Hot & Spicy



本地特色 Local Special

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## 广式烧味、卤水 CANTONESE BBQ SELECTIONS

卤水豆腐 Marinated Egg with Bean Curd	RMB 38元/例Portion
明炉烧鸭件 Roasted Duck in Oven	RMB 88元/例Portion
蜜汁叉烧件 Barbecued Pork with Honey	RMB 88元/例Portion
金牌吊烧鸡 Gold Medal Hanging Roast Chicken	RMB 98元/半只Half
粤潮明炉双拼(烧鸭、叉烧) Cantonese Combination with Roasted Duck and Barbequed Pork.	RMB 98元/例Portion
潮州卤水拼盘 Marinated Pork Tongue, Beef Tripes and Tofu Platter	RMB 138元/例Portion
深井烧鹅皇 Traditional Cantonese Barbequed Goose	RMB 198元/例Portion
鸿运全体乳猪(需要提前48小时预订) Whole Barbequed Suckling Pig(Booked before 48 Hours)	RMB 1288元/只Piece



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## 滋补靓汤

### DOUBLE-BOILED SOUP

广东的餐桌上更少不了一煲靓汤，慢火煲煮的老火靓汤，火候足，时间够长，取用药补之效，又取入口之甘甜。即是调节人体平衡的养生汤，更是辅助治疗恢复身体的药膳汤。

Guangdong cuisine is always served with a soup. The soup slow cooking on the soft fire, heated long enough, take the effect of medication and the sweetness of the tastes. It is healthy soup that regulates the balance of human body, and it is also medicated food soup that helps restore to health.

#### 每日老火煲靓汤

Daily Double-boiled Soup

RMB 38元/位Person

RMB 158元/例Portion

#### 槟榔花炖乳鸽汤

Braised Pigeon with Betel Nuts Flower

RMB 58元/位Person

RMB 198元/例Portion

#### 松茸竹笙炖土鸡汤

Double Boiled Chicken with Matsutake and Bamboo

RMB 58元/位Person

#### 虫草花竹笙炖肉汁

Double-boiled Pork Balls with Cordyceps Flower and Bamboo Fungus

RMB 58元/位Person

#### 牛肝菌姬松茸功夫汤

Double Boiled Porcini with Truffle

RMB 78元/位Person

#### 海南第一汤（冬瓜海白汤）

Haibai White Gourd Soup

RMB 48元/例Portion

#### 香菜鱼头豆腐汤

Double Boiled Fish Head with Bean Curd and Caraway

RMB 98元/例Portion



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## 经典珍品辽参

### CLASSIC WAY BRAISED SEA CUCUMBER

海参具有明显的增强免疫力、缓解体力疲劳的保健功能。对于增强肌体免疫力，提高人体的防病抗病能力，增强人体抗疲劳能力，快速恢复体力和精力，具有显著功效；具有浓缩性、安全性、方便性、吸收率高的特点，滋补保健功能较海参有过之而无不及，一直被视为高级海洋保健食品。

Sea cucumbers have the obvious health function of strengthening immunity and relieving physical fatigue. They have significant effects on strengthening the body immunity, improving the body's disease prevention and resistance ability, enhancing the body's anti-fatigue ability and rapid restoring physical strength and energy. With the characteristics of concentration, security, convenience and high absorption rate, the health function of nourishing is much better than that of sea cucumber, and is always regarded as the advanced Marine health food.

#### 胶东葱烧辽参

Jiaodong Braised Sea Cucumber with Onion

RMB 168元/位person

#### 菜胆小米辽参

Stewed Sea Cucumber with Millet and Greens

RMB 168元/位person

#### 金汤野米烩辽参

Stewed Sea Cucumber with Wild Rice and Thick Soup

RMB 168元/位Person

#### 松茸菜胆炖辽参

Stewed Sea Cucumber with Tricholoma Matsutake and Vegetable

RMB 168元/位Person

#### 松茸鲜鲍炖辽参

Stewed Sea Cucumber with Tricholoma Matsutake and Abalone

RMB 168元/位Person

#### 鲍汁花菇扣辽参

Stewed Sea Cucumber with Mushroom and Abalone sauce

RMB 198元/位person



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## 经典位上

### CLASSIC DISHES SERVED BY PERSON

法式红酒煎鹅肝

Pan-fried Goose Liver with Red Wine Sauce

RMB 158元/位Person

原只南非极品鲍


Stewed Original South African Abalone

RMB 268元/只piece

翡翠鲍汁吉品青边鲍 

Braised Abalone with Homemade Abalone Sauce and Greens

RMB 268元/只piece

冰糖红枣炖官燕 

Stewed guanyan with jujube and rock sugar

RMB 388元/位person

椰汁木瓜炖官燕

Stewed mandarin swallow with papaya in coconut juice

RMB 388元/位person



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## 椰岛四大名菜

### HAINAN'S FOUR FAMOUS DISHES

海南四大名菜为:文昌鸡、加积鸭、东山羊、和乐蟹,海南由于盛产椰树,故有椰岛之称。这个海岸线长达一千五百多公里的中国第二大岛,与东南亚多国接壤,素以海南鸡饭闻名于海内外。其实,海南岛的风味菜式非常丰富,不止一味,其中以下四大名菜最为著名。

Hainan's four famous dishes are Wenchang Chicken, Jiaji Duck, Dongshan Mutton and Hele Crab. Hainan is also referred to as Coconut island since it is rich in coconut trees all around the island. It's the second largest island in China since the coastline is more than one thousand five hundred kilometers which border with Southeast Asian nations. Hainan chicken rice is very famous at home and abroad. In fact, the cuisines of Hainan island are rich, but the four major famous dishes are most famous as follow.

#### 瑶池白斩文昌鸡

##### Poached Wenchang Chicken

RMB 98元/例Portion

文昌鸡属于肉用型地方良种,体型中等。具有头小、颈小、脚小的“三小”,颈短、脚短的“二短”和脚呈三角形的特征,行动敏捷,善于觅食,适应性强,早熟易肥,肉质鲜嫩。  
Wenchang Chicken belongs to the local meat-types chicken with medium size. It has the characteristics of small head, short neck and small feet. With quick action, good at hunting food, strong adaptability, growing and getting fat very fast, it has tender meat.

#### 炭烧加积鸭

##### Marinated Jiaji Duck with Wine Sauce

RMB 158元/半只Half

俗称“番鸭”,据传300年前琼籍华侨从马来西亚引进的良种鸭,该鸭肚子大,红冠黄蹼,羽毛黑白相间,个重一斤半左右,加积鸭养殖方法特别讲究。先是给小鸭仔喂食淡水小鱼虾或蚯蚓。约两个月后小鸭羽毛初上时,再以笼养,缩小活动范围,并用米饭、米糠掺和捏成小团块填喂,20天后便长成肉鸭,其特点是鸭肉肥厚、皮白滑脆,皮肉之间夹一薄层脂肪,特别美味。  
It was introduced by an overseas Chinese from Malaysia in 300 years ago. The duck has big belly, red crown and yellow feet with white and black feathers. The standard weight about 750 grams per piece, the way of feeding is very particular. The duckling is fed by freshwater fish, shrimp or earthworms and caged by feeding rice or rice bran after twenty days until grow up as a meat duck. It tastes delicious since it is fleshy and tender with a thin layer of fat between the skin and flesh.

#### 红烧东山羊

##### Braised Dongshan Mutton with Soya Sauce

RMB 188元/例Portion

产于万宁东山岭,其美味据传是因羊食东山岭的稀有草木所致,因此肥而不腻、食无膻味。汤味浓稠乳白,气味芳香,味道鲜美,有营养滋补和美容之特点。很多游客到海南都以吃到一盘“不是野味胜野味”的东山羊为耀。  
Coming from Dongshan Ridge in Wanning City, the goat has delicious meat since it is fed by grass on the Dongshan Ridge. It's fat but no greasy without the muttony odour. The soup is thick with milky white color, and it has fragrant flavor and fresh taste. It's good for the nutrient turnover, maintaining beauty and keeping young. Many visitors pursue the luck and pride of having a plate of Dongshan Mutton, which is referred to as “not a game wins game”.

#### 和乐蟹

##### Hele Crab

时价Current Price元/500G

姜葱炒/香辣炒/避风塘焗

Stir-fried with Gingers and Spring Onions/ Stir-fried with Chili/ Baked with Deep-fried Mashed Garlic and Bread Crumbs

产于万宁市月带海中的和乐蟹,膏满肉肥,金黄油亮犹如咸鸭蛋黄,香味扑鼻。  
The Hele Crab, which comes from the Moon Belt Bay of Wanning City, has a rich crab roes with golden color same as salted duck egg yolk and enticing smell.

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## 印象海南&传统琼粤小炒

### IMPRESSION HAINAN & CANTONESE CUISINE

蛋家咸鱼烧茄子 RMB 48元/例Portion  
Stewed Eggplants with Salted Fish in Spicy Garlic Sauce

山捞叶煎蛋 RMB 68元/例Portion  
Fried Egg with Local Wild Vegetables

虾仁韭黄滑鸡蛋 RMB 68元/例Portion  
Fried egg with shrimp and leek

海南豪华全家福 RMB 68元/例Portion  
Hainan Stewed Assorted Delicacies

传统凤梨咕嚕肉 RMB 78元/例Portion  
Deep-fried Sweet and Sour Pork with Pineapple

黎家眉豆稻香肉 RMB 78元/例Portion  
Braised Pork, Li's Family Style

原盅特色椰子饭  RMB 88元/例Portion  
Steamed Rice in Coconut

苗家山捞叶炒鸡球  RMB 88元/例Portion  
Fried Chicken Balls with Wild Vegetables from Miaoja Ridge

铺前香煎马鲛鱼  RMB 88元/例Portion  
Pan Fried Mackerel



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黎苗花生猪脚煲 Braised Black Trotter with Li and Miao Nationality Peanuts	RMB 88元/例Portion
粤潮珍品小炒皇 Cantonese Sauteed Squid, Shrimps and Vegetables	RMB 88元/例Portion
好味蒜香骨 (8块) 	RMB 98元/例Portion
七味脆皮牛腩 	RMB 98元/例Portion
椒盐游水基围虾 Deep-Fried Shrimps with Spiced Salt	RMB 108元/例Portion
文昌糟粕醋煮海杂鱼 Wenchang Boiled Assorted Sea Fish with Distilled Rice Liquor	RMB 118元/例Portion
黑椒蜜豆牛仔粒 	RMB 128元/例Portion
蛋家煎封白鲳鱼 	RMB 128元/例Portion
Pan-fried White Pomfret in Dan style	



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## 川湘家常风味美食 HOMELAND'S CUISINE

陈麻婆豆腐 

Stewed Tofu with Chili and Pepper

RMB 48元/例Portion

湘潭小炒肉 

Xiangtan Fried Pork with Green Yand Red Pepper

RMB 78元/例Portion

歌乐山辣子鸡 

Deep Fried Chicken with Chli Sichuan Style

RMB 88元/例Portion

椒麻原切肥牛 

Sautéed Beef with Pepper and Chili

RMB 88元/例Portion

川味酸菜鱼柳 

Boiled Fish with Pickled Cabbage and Chili Sichuan Style

RMB 88元/例Portion

传统宫保鸡丁

Kung Pao Chicken

RMB 88元/例Portion

三葱爆小牛肉

Fried Beef with Scallion

RMB 98元/例Portion

回味剁椒蒸鱼头 

Steamed Fish Head with Chopped Preserved Red and Yellow Pepper

RMB 98元/例Portion

新派宫保虾球 

Creative Fried Shrimp with Peanuts

RMB 108元/例Portion



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# 田园蔬菜

## GARDEN VEGETABLE

### 时令鲜蔬精选

#### Seasonal Fresh Vegetables

上海青/广东菜心/生菜/地瓜叶/西兰花/高山娃娃菜/秋葵  RMB 38元/例Portion  
Shanghai Green Vegetable /Lettuce Leaf /Choi Sum/Lettuce/  
Lin'gao Water Spinach/Local Cress/Bitter Melon

四角豆/革命菜  RMB 48元/例Portion  
Hainan Local Four-angled Bean/Hainan Wild Vegetable

您任选以下烹调方法:  
Your choice of cooking:

清炒  
Stir-fried

蒜茸炒  
Stir-fried with Mashed Garlic

上汤浸  
Braised in Stock

白灼  
Poached with Light Soya Sauce

椒丝腐乳  
Sliced Pepper with Fermented Bean Curd

豆豉鲮鱼  
Dace with Preserved Black Bean



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## 精选主食 RICE & NOODLES

米饭 RMB 6元/碗Bowl  
Steamed Rice

白粥 RMB 12元/位Person  
Plain Congee  
配菜：榨菜、榄菜、腐乳  
served with Preserved Vegetable, Kale Borecole, Fermented Bean Curd

皮蛋瘦肉粥 RMB 32元/位Person  
Preserved Egg and Pork Congee  
配菜：榨菜、榄菜、鱼仔  
served with Pickle, Kale Borecole, Deep-fried Salted Fish

港式鲜虾云吞面  RMB 38元/碗Bowl  
Hongkong Shrimp and Wonton Noodle Soup

特色海南腌粉  RMB 38元/碗Bowl  
Hainan Marinated Vermicelli

红烧牛肉面 RMB 58元/碗Bowl  
Braised Beef Noodle Soup

干炒牛河 RMB 68元/例Portion  
Stir-fried Rice Noodles with Beef

扬州炒饭 RMB 68元/例Portion  
Yangzhou-style Fried Rice

泰式菠萝海鲜炒饭  RMB 98元/例Portion  
Thailand-style Fried Rice with Pineapple and Seafood



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## 点心类&甜品类 DIM SUM & DESSERTS

桂花椰汁糕 Osmanthus Cake with Coconut Milk	RMB 32元/例Portion
粤潮虾饺皇 (3只)  Yuechao Shrimp Dumpling	RMB 38元/例Portion
芳香流沙包 (3只) Steamed Smashed Bean Bun	RMB 38元/例Portion
飘香榴莲酥 (3只)  Crispy Durian Cake	RMB 38元/例Portion
香煎韭菜饺 (3只)  Pan-fried Dumpling stuffed with Leeks	RMB 38元/例Portion
杨枝甘露  Chilled Mango Sago Cream with Pomelo	RMB 38元/碗Bowl
蜜汁叉烧酥 (3只) BBQ Pork Puff with Honey	RMB 48元/例Portion
生煎鲜肉包 (6只)  Pan-fried Pork Bun	RMB 58元/例Portion
新鲜水果盘 Fresh Fruit Platter	RMB 88元/例Portion



招牌菜式 Signature Dishes



素食 Vegetarian



香辣菜式 Hot & Spicy



本地特色 Local Special

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## 海南本地海鲜精选

### HAINAN LOCAL SEAFOOD RECOMMENDATION

海南大花龙虾 Large Hainan Lobster	时价Current Price元RMB/500G
海南小青龙虾 Small Hainan Green Lobster	时价Current Price元RMB/500G
波士顿龙虾 Boston Lobster	时价Current Price元RMB/500G
斑节大花虾 10-12头 Local King Penaeus	时价Current Price元RMB/500G
本地草虾 15-20头 Hainan Shrimp	时价Current Price元RMB/500G
本地基围虾 Local Shrimp	时价Current Price元RMB/500G
东星斑 Hainan East Star Spotted Grouper	时价Current Price元RMB/500G
深水老鼠斑 Pacific Grouper	时价Current Price元RMB/500G
海石斑 Grouper	时价Current Price元RMB/500G
老虎斑 Tiger Grouper	时价Current Price元RMB/500G

#### 您任选以下烹调方法

Your choice of preparation as below

白灼 Poached with Light Soya Sauce

红烧 Stewed with Oyster Sauce

干烧 Stewed with Spring Onion in Chili Sauce

姜葱炒 Wok-fried with Spring Onion and Ginger

豉椒炒 Wok-fried with Preserved Black Bean and Chili Sauce

椒盐炸 Deep-fried with Salt and Spices

芝士牛油焗 Oven Baked with Cheese and Butter Sauce

清蒸 Steamed with Light Soy Sauce

蒜蓉蒸 Steamed with Mashed Garlic

陈皮姜丝蒸 Steamed with Dried Orange Skin and Ginger Slice

鸡油花雕蒸 Steamed with Egg White and Shaoxing Yellow Wine

豉汁粉丝蒸 Steamed with Preserved Black Bean Sauce and Vermicelli



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## 海南本地海鲜精选

### HAINAN LOCAL SEAFOOD RECOMMENDATION

多宝鱼  
Turbot

时价Current Price元RMB/500G

海鲈鱼  
Sea Bass

时价Current Price元RMB/500G

小象拔蚌  
Geoduck

时价Current Price元RMB/Piece

芒果螺  
Sea Conch

时价Current Price元RMB/500G

本地扇贝  
Fresh Scallop

时价Current Price 元RMB/ 只Piece

鲜鲍鱼10头  
Fresh Abalone

时价Current Price元RMB/ 只Piece

带子  
Fresh Scallop

时价Current Price元RMB/ 只Piece

和乐蟹  
Hele Crab

时价Current Price元RMB/500G

红花蟹  
Red Spotted Sea Crab

时价Current Price元RMB/500G

#### 您任选以下烹调方法

Your choice of preparation as below

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红烧 Stewed with Oyster Sauce

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陈皮姜丝蒸 Steamed with Dried Orange Skin and Ginger Slice

鸡油花雕蒸 Steamed with Egg White and Shaoxing Yellow Wine

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## 精品刺身 SASHIMI



七品刺身拼盘 (21件)  
Seven Types of Sashimi Platter

优惠价 Special Price: RMB **298**元

三文鱼3片、甜虾3只、金枪鱼3片、北极贝3片、八爪鱼3片、希鲛鱼3片、蟹籽3个  
Salmon\*3 Slices, Sweet Shrimp\*3 Pieces, Tuna\*3 Slices, Arctic Shellfish\*3 Slices, Octopus\*3 Slices,  
Dace Roes\*3 Slices, Crab Roe\*3 Pieces



五品刺身拼盘 (15件)  
Five Types of Sashimi Platter

优惠价 Special Price: RMB **238**元

三文鱼3片、甜虾3只、金枪鱼3片、北极贝3片、八爪鱼3片  
Salmon\*3 Slices, Sweet Shrimp\*3 Pieces, Tuna\*3 Slices, Arctic Shellfish\*3 Slices, Octopus\*3 Slices



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## 精品刺身 SASHIMI



甜虾5只 Sweet Shrimp*5 Pieces	RMB 88元
三文鱼5片 Salmon*5 Slices	RMB 98元
三文鱼腩5片 Salmon Belly*5 Slices	RMB 108元
金枪鱼5片 Tuna*5 Slices	RMB 48元
北极贝5片 Arctic Shellfish*5 Slices	RMB 48元
希鲮鱼籽5片 Dace Roe*5 Slices	RMB 48元
醋青鱼5片 Vinegar Herring*5 Slices	RMB 48元
八爪鱼5片 Octopus*5 Slices	RMB 58元
蟹籽5个 Crab Roe*5 Pieces	RMB 58元



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