

假日酒店
Holiday Inn
洲际酒店集团旗下

中华美食 *Chinese Cuisine*

中餐厅菜单
Restaurant Menu

营业时间

周一至周日 11:00 — 14:00
17:30 — 21:00

Operation Time

Monday to Sunday, 11:00 — 14:00
17:30 — 21:00

假日酒店
Holiday Inn
洲际酒店集团旗下
贵阳机场
GUIYANG AIRPORT

Atrium Bar
317

品味中华美食
 Nihao, China!

烧味 Roasted wax

蜜饯叉烧皇88元/例
 BBQ Pork

北京烤鸭88元/半只
 Roasted Beijing Duck

明炉即烤南乳去骨乳猪688元/只
 Roasted Suckling Pig

深井烤鹅138元/例
 Roasted Crispy Goose

南乳吊烧鸡126元/半只
 Fried Chicken with Bean Curd Paste

客家咸鸡128元/半只
 Hakka Salted Chicken

潮汕卤水拼盘（鹅片，猪脷，鹅掌翼，豆腐）98元/例
 Marinated Herbal Meat Platter
 (Goose Liver,Pork Tongue, Goose Wing and Webs, Bean Curd)

卤水鹅翼翅108元/例
 Herbal Marinated Goose Wings

卤水鸭舌98元/例
 Herbal Marinated Duck Tounge

卤水牛展108元/例
 Herbal Marinated Beef Brisket

烧卤拼盘168元/例
 Barbecued and Herbal Marinated Meat Combination



凉菜 Cold dishes

水晶猪肘78元/例
 Famous Clear Pork Jelly

老醋浸海蜇68元/例
 Marinated Jelly Fish with Dark Vinegar

香葱拌海螺78元/例
 Marinated Conch with Scallion

鲜虾水果沙律58元/例
 King Prawn with Fruits Cocktail

鲜椒小皮蛋38元/例
 Marinated Century Egg with Spicy Chili

野山椒拌东北木耳38元/例
 Tossed Dongbei Black Fungus with Wild Pepper

有机时蔬占酱38元/例
 Organic Greens with Sesame Dip

炆拌黄瓜皮38元/例
 Marinated Cucumber Skin with Chil

蓝莓山药48元/例
 Chinese Yam with Blueberries Sauce

干妈手撕兔88元/例
 Stir-fried rabbit, chili, bean paste

夫妻肺片88元/例
 Chilled sliced beef, ox tongue, cucumber, in chilli sauce

乳瓜鲜桃仁48元/例
 Chilled cucumber, peeled walnuts, soy sauce



品味中华美食

Nihao, *China!*

烧味 Roasted wax

蜜饯叉烧皇 BBQ Pork	88元/例
北京烤鸭 Roasted Beijing Duck	88元/半只
明炉即烤南乳去骨乳猪 Roasted Suckling Pig	688元/只
深井烤鹅 Roasted Crispy Goose	138元/例
南乳吊烧鸡 Fried Chicken with Bean Curd Paste	58元/只
客家咸鸡 Hakka Salted Chicken	128元/半只
潮汕卤水拼盘（鹅片，猪脷，鹅掌翼，豆腐） Marinated Herbal Meat Platter (Goose Liver,Pork Tongue, Goose Wing and Webs, Bean Curd)	98元/例
卤水鹅翼翅 Herbal Marinated Goose Wings	108元/例
卤水鸭舌 Herbal Marinated Duck Tounge	98元/例

烧味 Roasted wax

卤水牛展 Herbal Marinated Beef Brisket	108元/例
烧卤拼盘 Barbecued and Herbal Marinated Meat Combination	168元/例

凉菜 Cold dishes

水晶猪肘 Famous Clear Pork Jelly	78元/例
老醋洒海蜇 Marinated Jelly Fish with Dark Vinegar	68元/例
香葱拌海螺 Marinated Conch with Scallion	78元/例
鲜虾水果沙律 King Prawn with Fruits Cocktail	58元/例
鲜椒小皮蛋 Marinated Century Egg with Spicy Chili	38元/例
野山椒拌东北木耳 Tossed Dongbei Black Fungus with Wild Pepper	38元/例

凉菜 Cold dishes

夫妻肺片 Chilled sliced beef, ox tongue, cucumber, in chilli sauce	88元/例
乳瓜鲜桃仁 Chilled cucumber, peeled walnuts, soy sauce	48元/例
蓝莓山药 Chinese Yam with Blueberries Sauce	48元/例
干妈手撕兔 Stir-fried rabbit, chili, bean paste	88元/例
有机时蔬占酱 Organic Greens with Sesame Dip	38元/例
炆拌黄瓜皮 Marinated Cucumber Skin with Chil	38元/例

热菜/珍品 Hot dishes/treasures

海胆汁烩蟹钳豆腐 Sea Urchin Sauce Braised Crab Claw and Bean curd	168元/例
鲍鱼鹅掌煲 Abalone with Goose Wed Casserole	138元/位
蓝莓煎鹅肝 Pan-fried Goose Liver with Blueberries	88元/位
红烧南非10头干鲍鱼 Braised 10 head South Africa Abalone	488元/位
翡翠鲜鲍片 Braised 10 head South Africa Abalone	198元/例
小米辽参 Braised Sea Cucumber in Millet Congee	168元/位
捞汁辽参 Sea Cucumber with Superior Sauce	168元/位
鲍汁扣辽参 Braised Sea Cucumber with Abalone Sauce	168元/位
葱烧辽参 Sea Cucumber with Fried Scallion	168元/位

品味中华美食

Nihao, China!

滋补炖汤 Nourishing Stewed Soup

佛跳墙 198元/位
Buddha Jump Over the Wall
A unique dish which need more than 8 hours to braised
Ingredients include sea cucumber

松茸花胶炖螺头 88元/位
Double Boiled Porcini Mushroom with Fish Maw and Conch

鲍鱼羊肚菌炖乳鸽 58元/位
Double Boiled Abalone with Morel Mushroom and Pigeon

虫草花参皇炖麻鸭 48元/位
Double Boiled Cordyceps with Ginseng and Duck

泉水羊肚菌炖竹笙胆(素汤) 48元/位
Double Boiled Morel Mushroom with Bamboo Shoot in Mineral Water

海鲜酸辣汤 38元/位
Seafood Hot and Sour Soup

海皇豆腐羹 38元/位
Seafood with Bean Curd Soup

广东老火例汤 38元/位 268元/例
Soup of The Day



热菜/珍品 Hot dishes/treasures

海胆汁烩蟹钳豆腐 168元/例
Sea Urchin Sauce Braised Crab Claw and Bean curd

鲍鱼鹅掌煲 138元/位
Abalone with Goose Wed Casserole

蓝莓煎鹅肝 88元/位
Pan-fried Goose Liver with Blueberries

红烧南非10头干鲍鱼 488元/位
Braised 10 head South Africa Abalone

翡翠鲜鲍片 198元/例
Fresh Abalone with Vegetables

小米辽参 168元/位
Braised Sea Cucumber in Millet Congee

捞汁辽参 168元/位
Sea Cucumber with Superior Sauce

鲍汁扣辽参 168元/位
Braised Sea Cucumber with Abalone Sauce

葱烧辽参 168元/位
Sea Cucumber with Fried Scallion



品味中华美食
 Nihao, China!

海鲜 河鲜 Seafood/River Fresh

<div>东星斑</div> <div>Star Grouper</div> <div>制作方法：清蒸、翅汤浸斑球、砂锅焗</div> <div>Production method : Steamed、Poached in Shark's Fin Soup、Casserole Bake</div>	998元/例
<div>石斑鱼</div> <div>Grouper</div> <div>制作方法：清蒸、翅汤浸斑球、砂锅焗</div> <div>Production method : Steamed、Poached in Shark's Fin Soup、Casserole Bake</div>	238元/例
<div>多宝鱼</div> <div>Turbot Fish</div> <div>制作方法：清蒸、翅汤浸斑球、鲜花椒蒸</div> <div>Production method : Steamed、Poached in Shark's Fin Soup</div> <div>Fresh Pepper Steamed</div>	188元/例
<div>桂花鱼</div> <div>Mandarin Fish</div> <div>制作方法：清蒸、翅汤浸斑球、鲜花椒蒸</div> <div>Production method : Steamed、Poached in Shark's Fin Soup</div> <div>Fresh Pepper Steamed</div>	218元/例
<div>鲈鱼</div> <div>Perch</div> <div>制作方法：清蒸、翅汤浸斑球、鲜花椒蒸</div> <div>Production method : Steamed、Poached in Shark's Fin Soup</div> <div>Fresh Pepper Steamed</div>	108元/例
<div>白鳝</div> <div>Eel</div> <div>制作方法：清蒸、豉汁蒸、鲜花椒蒸</div> <div>Production method : Steamed、Steamed in Black Bean Sauce</div> <div>Fresh Pepper Steamed</div>	268元/例
<div>澳洲龙虾</div> <div>Australian Lobster</div> <div>制作方法：刺身和椒盐、上汤焗、芝士焗、蒜蓉蒸、避风塘</div> <div>Production method : Sashimi and Deep Fried & Flavored with Garlic and Spicy Salt</div> <div>Braised with Superior Soup、Braised with Cheese Sauce、Steamed with Garlic Sauce</div> <div>Hong Kong Typhoon Shelter Style</div>	1388元/只



海鲜 河鲜 Seafood/River Fresh

<div>龙虾仔</div> <div>Baby Lobster</div> <div>制作方法：上汤焗、芝士焗、蒜蓉蒸</div> <div>Production method : Braised with Superior Soup、Braised with Cheese Sauce</div> <div>Steamed with Garlic Sauce、</div>	328元/例
<div>波士顿龙虾</div> <div></div> <div>制作方法：上汤焗、芝士焗、蒜蓉蒸、避风塘</div> <div>Production method : Braised with Superior Soup、Braised with Cheese Sauce</div> <div>Steamed with Garlic Sauce、Hong Kong Typhoon Shelter Style</div>	668元/只
<div>基围虾</div> <div></div> <div>制作方法：白灼、美极、椒盐焗、蒜蓉开边蒸、香辣炒</div> <div>Production method : Poached、Steamed with Garlic、spicy stir-fry</div> <div>Pan-fried with Maggi Sauce Deep-fried with Garlic and Spicy Salt</div>	158元/例
<div>帝王蟹</div> <div></div> <div>制作方法：蒜蓉蒸、避风塘</div> <div>Production method : Steamed with Garlic Sauce</div> <div>Hong Kong Typhoon Shelter Style</div>	4280元/只
<div>肉蟹</div> <div></div> <div>制作方法：姜葱炒、避风塘、香辣炒</div> <div>Production method : Stir-fried with ginger and onion、</div> <div>Hong Kong Typhoon Shelter Style、Spicy stir-fry</div>	368元/例
<div>六头鲜鲍</div> <div></div> <div>制作方法：蒜蓉蒸、鲍汁扣、双椒炒</div> <div>Production method : Steamed with Garlic、Abalone Sauce Buckle</div> <div>Stir-fried with peppers</div>	268元/例
<div>扇贝</div> <div></div> <div>制作方法：蒜蓉蒸、剁椒蒸</div> <div>Production method : Steamed with Garlic Sauce、Steamed Chopped Pepper</div>	168元/例
<div>甲鱼</div> <div></div> <div>制作方法：红烧、湘味</div> <div>Production method : Simmer-fried、Stir-fried Chili Pepper</div>	668元/只



品味中华美食

Nihao, China!

粤菜 Cantonese cuisine

野椒香茅牛肋骨 188元/例
Baked Short Ribs with Lemon Grass and Wild Pepper

松茸雪花牛肉 218元/例
Superior Beef rolled with Porcini Mushroom and Braised

酱烧银鳕鱼 288元/例
Sauce Braised Silver Cod Fish

顺德煎鱼嘴 248元/例
Cantonese Style Casserole Fish Lips

葱汁海螺片 158元/例
Scallion with Conch Meat

蒜烧大明虾 58元/只
King Prawn with Roasted Garlic

香煎带子配爆蟹钳 268元/例
Pan-fried Scallop with Fried Crab Claw

XO酱爆带子 168元/例
Fried Scallop with XO Sauce

菠萝咕咾肉 88元/例
Sweet and Sour Pork

芥兰炒腊肉 68元/例
Chinese Pork Meat with Mustard Greens

柱侯牛腩煲 128元/例
Braised Beef Brisket with Vegetables



点心 主食 Dim sum staple food

扬州炒饭 98元/例
Fried Rice Yangzhou Style

鲍汁鲜菇烩饭 48元/位
Abalone Sauce with Fresh Mushroom and Rice

瑶柱云吞捞面 28元/位
Conpoy with Wonton and Noodles

柱侯牛腩面 38元/位
Beef Brisket with Egg Noodles

干炒牛河 58元/例
Stir-fried Beef with Chive

现滚牛肉粥 38元/例
Beef Congee

南瓜百合粥 38元/例
Pumpkin with Lily Bulb Congee

上海小笼包 46元/半打
Steamed Shanghai Pork Dumplings

水晶鲜虾饺 48元/半打
Crystal Steamed Shrimp Dumpling

天鹅酥 48元/半打
Swan Pastry

健康蔬菜包 38元/半打
Chilled cucumber, peeled walnuts, soy sauce

蟹子蒸烧麦 48元/半打
Steamed Pork and Shrimp Dumplings with Mushrooms

流沙紫薯奶酪 48元/半打
Streamlined Purple Potato Cheese



品味中华美食
 Nihao, China!

川 湘菜 Sichuan Hunan cuisine

宫保鳕鱼188元/例
 Wok-fried Silver Cod in Sweet Chili Sauce

宫保虾球158元/例
 Wok-fried Prawn Balls in Sweet Chili Sauce

宫保鸡丁88元/例
 Wok-fried Chicken in Sweet Chili Sauce

小炒黄牛肉78元/例
 Fried Local Beef with Chili Pepper

四川回锅肉68元/例
 Scallion with Conch Meat

红汤美满全家福188元/例
 Red Soup Family Portrait

湘味小炒肉58元/例
 Hunan Style Fried Pork with Chili

剁椒蒸鱼嘴228元/例
 Chopped Chili Pepper Steamed Fish Lips

湘味生态甲鱼时价
 Braised turtle, green pepper, chili, in brown sauce

毛式红烧肉128元/例
 Braised pork, chili pepper, in brown sauce



黔菜 Guizhou cuisine

贵州高山黑山羊138元/例
 Braised mutton, radish, coriander, chili

黔南酸汤一品锅98元/例
 Boiled beef, Wagyu tripe, ham, preserved tomato soup

黑松露鲍鱼焖鸡268元/例
 Braised chicken, abalone , black truffle, pepper

砂锅豆腐炖深水鱼头228元/例
 Boiled fish head, tofu, chili, in casserole

铁板苗家包浆豆腐58元/例
 Braised tofu, minced beef, pickled cowpea, chili

鲜果宫爆水晶虾148元/例
 Stir-fried shrimp, cashew nut, fresh fruit, chili

贵阳辣子鸡98元/例
 Braised chicken, dry chili, ginger, garlic

干妈鳝鱼片168元/例
 Stir-fried sliced eel, chili



品味中华美食

Nihao, China!

健康时蔬 Seasonal Vegetables

鲜松茸上汤芦笋

98元/例

Fresh Porcini Mushroom with Superior Stock Braised Asparagus



榆耳浸时令蔬菜

68元/例

Abalone Mushroom with Organic Green Vegetables

北菇焖豆腐

68元/例

Braised Bean curd with Black Mushroom

银杏炒西芹百合

58元/例

Ginkgo with Celery and Lily Bulb



时令蔬菜

38元/例

清炒、白灼、上汤、蒜茸炒、炆炒

Stir-fry、Boiled in plain water、decoction of chrysanthemum liquorice and certain other herbs、Stir-fried with garlic stir-fried chili pepper

品味中华美食

Nihao, *China!*

滋补炖汤 Nourishing Stewed Soup

佛跳墙 198元/位
Buddha Jump Over the Wall
A unique dish which need more than 8 hours to braised
Ingredients include sea cucumber

松茸花胶炖螺头 88元/位
Double Boiled Porcini Mushroom with Fish Maw and Conch

鲍鱼羊肚菌炖乳鸽 58元/位
Double Boiled Abalone with Morel Mushroom and Pigeon

虫草花参皇炖麻鸭 48元/位
Double Boiled Cordyceps with Ginseng and Duck

泉水羊肚菌炖竹笙胆(素汤) 48元/位
Double Boiled Morel Mushroom with Bamboo Shoot in Mineral Water

海鲜酸辣汤 38元/位
Seafood Hot and Sour Soup

海皇豆腐羹 38元/位
Seafood with Bean Curd Soup

广东老火例汤 38元/位 268元/例
Soup of The Day

点心 主食 Dim sum staple food

扬州炒饭 98元/例
Fried Rice Yangzhou Style

鲍汁鲜菇烩饭 48元/位
Abalone Sauce with Fresh Mushroom and Rice

瑶柱云吞捞面 28元/位
Conpoy with Wonton and Noodles

柱侯牛腩面 38元/位
Adjher dkjralrjng dkjaar dajtn an aekrtkn kiehtg ajbbgi dkjralrjng dkjaar dajtn an ae.

干炒牛河 58元/例
Stir-fried Beef with Chive

现滚牛肉粥 38元/例
Beef Congee

南瓜百合粥 48元/例
Pumpkin with Lily Bulb Congee

上海小笼包 48元/半打
Steamed Shanghai Pork Dumplings

水晶鲜虾饺 48元/半打
Crystal Steamed Shrimp Dumpling

健康蔬菜包 38元/半打
hilled cucumber, peeled walnuts, soy sauce

点心 主食 Dim sum staple food

天鹅酥 48元/半打
Swan Pastry

蟹子蒸烧麦 48元/半打
Steamed Pork and Shrimp Dumplings with Mushrooms

流沙紫薯奶酪 48元/半打
Streamlined Purple Potato Cheese

海鲜 河鲜 Seafood/River Fresh

东星斑 998元/例
Star Groupa
制作方法：清蒸、翅汤浸斑球、砂锅焗
Production method : Steamed、Poached in Shark's Fin Soup、Casserole Bake

石斑鱼 238元/例
Groupa
制作方法：清蒸、翅汤浸斑球、砂锅焗
Production method : Steamed、Poached in Shark's Fin Soup、Casserole Bake

多宝鱼 188元/例
Turbot Fish
制作方法：清蒸、翅汤浸斑球、鲜花椒蒸
Production method : Steamed、Poached in Shark's Fin Soup
Fresh Pepper Steamed

桂花鱼 218元/例
Mandarin Fish
制作方法：清蒸、翅汤浸斑球、鲜花椒蒸
Production method : Steamed、Poached in Shark's Fin Soup
Fresh Pepper Steamed

鲈鱼 108元/例
Perch
制作方法：清蒸、翅汤浸斑球、鲜花椒蒸
Production method : Steamed、Poached in Shark's Fin Soup
Fresh Pepper Steamed

白鳝 268元/例
Eel
制作方法：清蒸、豉汁蒸、鲜花椒蒸
Production method : Steamed、Steamed in Black Bean Sauce
Fresh Pepper Steamed

海鲜 河鲜 Seafood/River Fresh

澳洲龙虾 1388元/只
Australian Lobster
制作方法：刺身和椒盐、上汤焗、芝士焗、蒜蓉蒸、避风塘
Production method : Sashimi and Deep Fried & Flavored with Garlic and Spicy Salt
Braised with Superior Soup、Braised with Cheese Sauce、Steamed with Garlic Sauce
Hong Kong Typhoon Shelter Style

波士顿龙虾 668元/只
制作方法：上汤焗、芝士焗、蒜蓉蒸、避风塘
Production method : Braised with Superior Soup、Braised with Cheese Sauce
Steamed with Garlic Sauce、 Hong Kong Typhoon Shelter Style

龙虾仔 328元/例
Baby Lobster
制作方法：上汤焗、芝士焗、蒜蓉蒸
Production method : Braised with Superior Soup、Braised with Cheese Sauce
Steamed with Garlic Sauce

基围虾 158元/例
制作方法：白灼、美极、椒盐焗、蒜蓉开边蒸、香辣炒
Production method : Poached、Steamed with Garlic、spicy stir-fry
Pan-fried with Maggi Sauce Deep-fried with Garlic and Spicy Salt

帝王蟹 4280元/只
制作方法：蒜蓉蒸、避风塘
Production method : Steamed with Garlic Sauce
Hong Kong Typhoon Shelter Style

肉蟹 368元/例
制作方法：姜葱炒、避风塘、香辣炒
Production method : Stir-fried with ginger and onion、
Hong Kong Typhoon Shelter Style、Spicy stir-fry

六头鲜鲍 268元/例
制作方法：蒜蓉蒸、鲍汁扣、双椒炒
Production method : Steamed with Garlic、Abalone Sauce Buckle
Stir-fried with peppers

扇贝 168元/例
制作方法：蒜蓉蒸、剁椒蒸
Production method : Steamed with Garlic Sauce、Steamed Chopped Pepper

甲鱼 668元/只
制作方法：红烧、湘味
Production method : Simmer-fried、Stir-fried Chili Pepper

品味中华美食

Nihao, *China!*

川 湘菜 Sichuan Hunan cuisine

<div>宫保鳕鱼</div> <div>Wok-fried Silver Cod in Sweet Chili Sauce</div>	188元/例
<div>宫保虾球</div> <div>Wok-fried Prawn Balls in Sweet Chili Sauce</div>	158元/例
<div>宫保鸡丁</div> <div>Wok-fried Chicken in Sweet Chili Sauce</div>	88元/例
<div>小炒黄牛肉</div> <div>Fried Local Beef with Chili Pepper</div>	78元/例
<div>四川回锅肉</div> <div>Scallion with Conch Meat</div>	68元/例
<div>红汤美满全家福</div> <div>Red Soup Family Portrait</div>	188元/例
<div>湘味小炒肉</div> <div>Hunan Style Fried Pork with Chili</div>	58元/例
<div>剁椒蒸鱼嘴</div> <div>Chopped Chili Pepper Steamed Fish Lips</div>	228元/例
<div>湘味生态甲鱼</div> <div>Braised turtle, green pepper, chili, in brown sauce</div>	时价
<div>毛式红烧肉</div> <div>Braised pork, chili pepper, in brown sauce</div>	128元/例

黔菜 Guizhou cuisine

<div>贵州高山黑山羊</div> <div>Braised mutton, radish, coriander, chili</div>	138元/例
<div>黔南酸汤一品锅</div> <div>Boiled beef, Wagyu tripe, ham, preserved tomato soup</div>	98元/例
<div>黑松露鲍鱼焖鸡</div> <div>Braised chicken, abalone , black truffle, pepper</div>	268元/例
<div>砂锅豆腐炖深水鱼头</div> <div>Boiled fish head, tofu, chili, in casserole</div>	228元/例
<div>铁板苗家包浆豆腐</div> <div>Braised tofu, minced beef, pickled cowpea, chili</div>	58元/例
<div>鲜果宫爆水晶虾</div> <div>Stir-fried shrimp, cashew nut, fresh fruit, chili</div>	148元/例
<div>贵阳辣子鸡</div> <div>Braised chicken, dry chili, ginger, garlic</div>	98元/例
<div>干妈鳝鱼片</div> <div>Stir-fried sliced eel, chili</div>	168元/例

粤菜 Cantonese cuisine

<div>野椒香茅牛肋骨</div> <div>Baked Short Ribs with Lemon Grass and Wild Pepper</div>	188元/例
<div>松茸雪花牛肉</div> <div>Superior Beef rolled with Porcini Mushroom and Braised</div>	218元/例
<div>酱烧银鳕鱼</div> <div>Sauce Braised Silver Cod Fish</div>	288元/例
<div>顺德煎鱼嘴</div> <div>Cantonese Style Casserole Fish Lips</div>	248元/例
<div>葱汁海螺片</div> <div>Scallion with Conch Meat</div>	158元/例
<div>蒜烧大明虾</div> <div>Adjher dkjralrjng dkjaar dajtn an aekrtkn kiehtg ajbbgi.</div>	58元/只
<div>香煎带子配爆蟹钳</div> <div>Pan-fried Scallop with Fried Crab Claw</div>	268元/例
<div>XO酱爆带子</div> <div>Fried Scallop with XO Sauce.</div>	168元/例
<div>菠萝咕咾肉</div> <div>Sweet and Sour Pork</div>	88元/例

粤菜 Cantonese cuisine

<div>芥兰炒腊肉</div> <div>Braised Beef Brisket with Vegetables</div>	68元/例
<div>柱侯牛腩煲</div> <div>Braised Beef Brisket with Vegetables</div>	128元/例

健康时蔬 Seasonal Vegetables

<div>鲜松茸上汤芦笋</div> <div>Fresh Porcini Mushroom with Superior Stock Braised Asparagus</div>	98元/例
<div>榆耳浸时令蔬菜</div> <div>Abalone Mushroom with Organic Green Vegetables</div>	68元/例
<div>北菇焖豆腐</div> <div>Braised Bean curd with Black Mushroom</div>	68元/例
<div>银杏炒西芹百合</div> <div>Gingko with Celery and Lily Bulb</div>	58元/例
<div>时令蔬菜</div> <div>清炒、白灼、上汤、蒜茸炒、炆炒 Stir-fry、Boiled in plain water、decoction of chrysanthemum liquorice and certain other herbs、Stir-fried with garlic stir-fried chili pepper</div>	38元/例