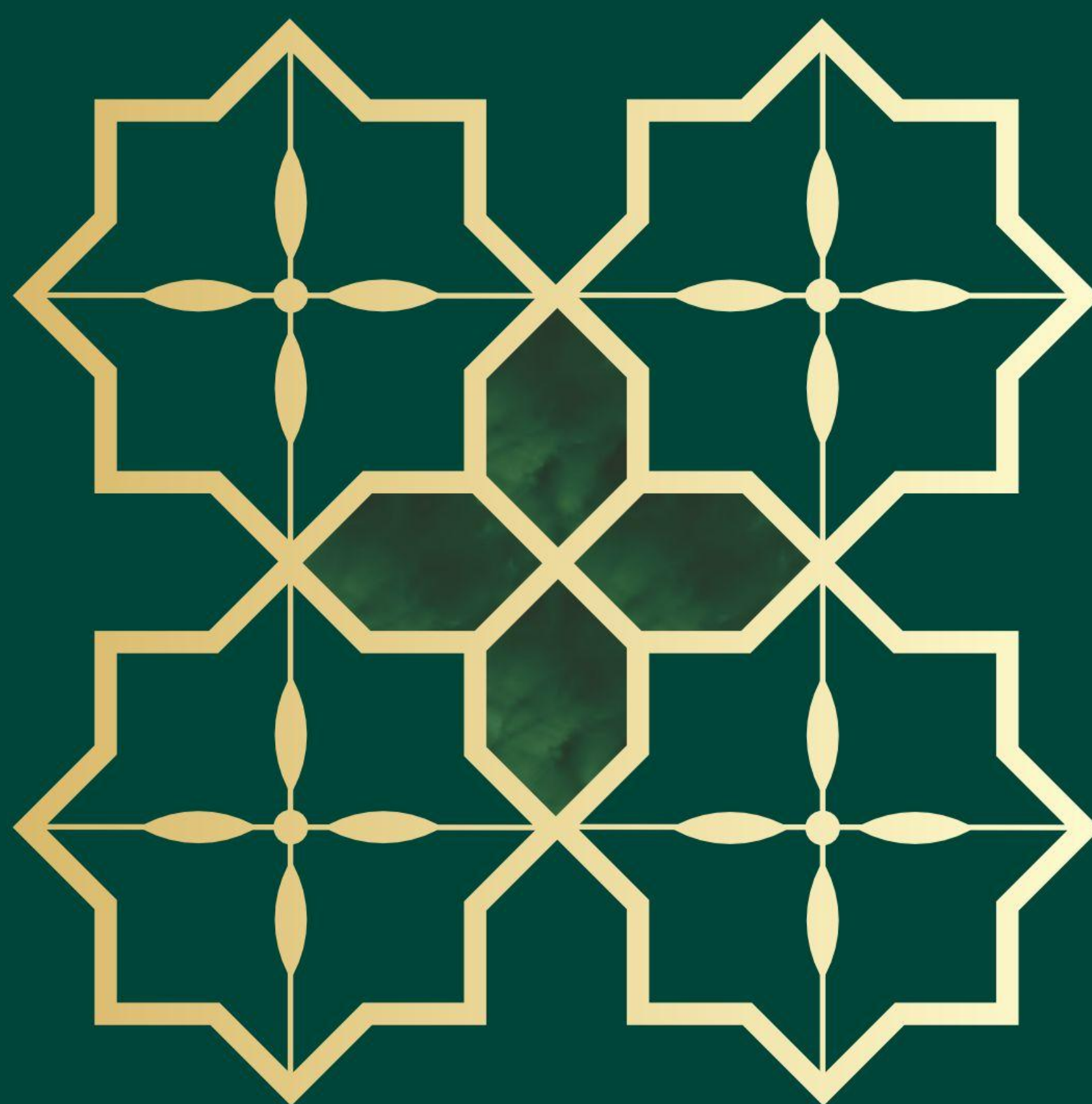


璟 德 軒

J I N G D E X U A N



潮 粵 精 品 食 府

德心烹万象
璟宴未央时

德

潮 粵 精 品 食 府

璟德轩秉承正统粤式美食，融合广受欢迎的各地珍馐；
打造融汇传统精髓和现代餐饮的就餐体验。

『璟德轩』食府取意『美玉之德，雅室之韵』，秉承
『玉不琢不成器，不精不知味』的核心价值观，以
玉文化为精神内核，构建集匠心工艺、人文美学与
当代雅宴于一体的餐饮体验。

我们坚信，真正的珍馐当如美玉般历经时光淬炼，
在食材本源与人文情怀的交融中，成就跨越时空的味觉臻品。

在这里，宴饮不仅是味觉享受，更是一场唤醒文化
记忆的精神仪式——让每位宾客在鹏城夜景与百年
食艺的辉映中，品悟中华饮食文明的当代表达。
渔樵江渚上，都付笑谈中。

记忆与时代交叠的潮味层次感

The multiple Chaozhou flavors in the memory
of different generations

Baked Baby Lobster with Cheese 芝士焗小青龙

RMB

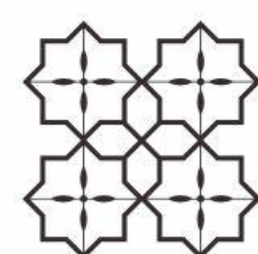
168

/ 位 2份起
Per serving
(minimum 2 servings)



璟 德 轩

J I N G D E X U A N



主厨甄选

CHEF'S RECOMMENDATION

玻璃脆皮乳鸽

Crispy Pigeon with Glass-like Skin

RMB 78 / 只 Piece



文火鲜果牛小排

Beef Short Ribs Braised with Fresh Fruits over Low Heat

RMB 128 / 位 Person



云南菌皇炖辽参

Stew Yunnan Mushroom and Sea Cucumber

RMB 98 / 位 Person



云南牛肝菌烧海参

Braised Yunnan Porcini & Sea Cucumber

RMB 288 / 例 Portion



米其林宫保虾球

Michelin-style Kung Pao Prawn Balls

RMB 138 / 例 Portion

潮州香酥蚝仔烙

Crispy Chaozhou Oyster Omelette

RMB 68 / 例 Portion

炭火蜜汁叉烧

Charcoal-grilled Honey-glazed Barbecued Pork

RMB 78 / 例 Portion

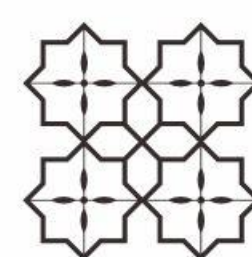
如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



经典前菜

CLASSIC APPETIZERS



藤椒冷味猪尾

Pepper-flavored-flavored Pig Tails RMB 58 / 例 Portin



蓉城口水鸡

Rongcheng (Chengdu) Spicy Chicken RMB 48 / 例 Portin



鲜酸海带根

Fresh & Sour Kelp Roots RMB 38 / 例 Portin



山楂鹅肝慕斯

Hawthorn Foie Gras Mousse RMB 88 / 例 Portin



酱卤牛腱子

Sauce-braised Beef Shank RMB 88 / 例 Portin



话梅小番茄

Preserved Plum Cherry Tomatoes RMB 38 / 例 Portin

柠檬泡椒凤爪

Lemon & Pickled Chili Chicken Feet RMB 48 / 例 Portin

老醋花生米

Aged Vinegar Peanuts RMB 48 / 例 Portin

老醋海蜇头

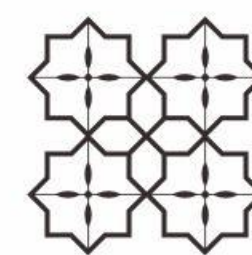
Aged Vinegar Jellyfish Heads RMB 78 / 例 Portin

酱汁黄瓜皮

Sauced Cucumber Peel RMB 38 / 例 Portin

璟 德 轩

J I N G D E X U A N



精品位菜
PER PERSON

蚝皇10头南非鲍

10-Head South African Abalone
Braised in Oyster Sauce

RMB 388 / 位 Person

鲍汁扣辽参

Braised Liaoning Sea Cucumber
with Abalone Sauce

RMB 188 / 位 Person

蚝皇扣花胶筒

Braised Fish Maw Tube in
Oyster Sauce

RMB 198 / 位 Person



50头中东鲍鱼

50-Head Middle Eastern Abalone

RMB 158 / 位 Person



如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)

潮汕卤水属于潮汕卤味的精髓所在, 浓缩了潮汕的独特风味, 具有浓而不咸, 香而不浊, 淳而不寡的特色。潮汕卤味不仅拥有悠久的历史背书, 更难能可贵在卤制食材的精挑细选, 妙不可言的是恰到好处的配比。

Chaoshan brine is the essence of Chaoshan braised flavor. It concentrates the unique flavor of Chaoshan and has the characteristics of thick but not salty, fragrant but not cloudy, and pure but not bland. Chaoshan braised flavor not only has a long history, but also is more valuable in the careful selection of braised ingredients. What is wonderful is the right ratio.



潮州老卤水拼盘

Chaozhou Aged Marinating Broth Platter

RMB 188 / 例 Portion

璟 德 轩

J I N G D E X U A N



潮汕卤水/烧腊

CHAOSHAN MARINATED MEATS / ROAST & PRESERVED MEATS



招牌白切涧林鸡
Signature Cantonese-style
Poached Jianlin Chicken

RMB 128 / 半只 Half RMB 238 / 只 Whole



炭火蜜汁叉烧

Charcoal-grilled Honey-glazed Barbecued
Pork Barbecued Pork

RMB 78 / 例 Portion

玻璃脆皮乳鸽

Crispy Pigeon with Glass-like Skin

RMB 78 / 只 Piece

客家手撕盐焗鸡

Hakka Hand-torn Salt-baked Chicken

RMB 108 / 半只 Half RMB 208 / 只 Whole

如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



潮州橄榄炖海螺
Chaozhou Olive Simmered
Conch Soup

RMB 78 / 位 Person



瑶柱菜胆炖花胶
Dried Scallops & Cabbage
Heart Simmered Fish Maw Soup

RMB 128 / 位 Person



海底椰炖鲜鲍鱼
Sea Coconut Simmered Fresh
Abalone Soup

RMB 58 / 位 Person



云腿菜胆炖鱼翅
Yunnan Ham & Cabbage Heart
Simmered Shark Fin Soup

RMB 168 / 位 Person



五指毛桃煲猪骨
Five-fingered Hairy Peach
Stewed Pork Bone Soup

RMB 188 / 例 Portin



生滚鱼头豆腐汤
Freshly Boiled Fish
Head & Tofu Soup

RMB 168 / 例 Portin

云南菌皇炖辽参
Stew Yunnan Mushroom and Sea Cucumber

RMB 98 / 位 Person

海南胡椒猪肚鸡

Hainan Pepper Braised Pork
Stomach & Chicken Soup

RMB 258 / 例 Portion

如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



时价

澳洲龙虾

Australian Lobster

芝士焗 蒜蓉蒸 潮式打冷
Baked with Cheese, Steamed with Garlic,
Chaoshan-style Chilled (With Dipping Sauce)

时价

小青龙

Baby Lobster

芝士焗 蒜蓉蒸
Baked with Cheese, Steamed with Garlic

时价

波士顿龙虾

Boston Lobster

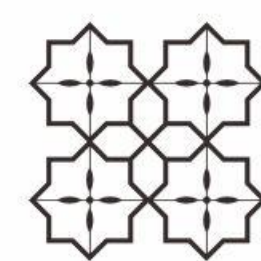
黑椒焗 蒜蓉蒸 芝士焗
Baked with Black Pepper,
Steamed with Garlic, Baked with Cheese

时价

海螺4-5头

4-5-Head Conch

白灼 盐焗 炒球
Blanched, Salt-baked,
Stir-fried Conch Balls



生猛海鲜

FRESH AND LIVE SEAFOOD



时价

三点蟹

Three-spot Crabs

姜葱炒 肉糜蒸 香辣 避风塘

Stir-fried with Ginger & Scallions, Steamed with Minced Pork, Spicy & Fragrant, Typhoon Shelter-style (Stir-fried with Garlic, Chili & Breadcrumbs)

时价

生蚝

Oysters

金蒜银丝蒸 铁板焗

Steamed with Golden Garlic & Glass Noodles, Griddle-baked

时价

膏蟹

Green Crab

姜葱炒 肉糜蒸 香辣 避风塘

Stir-fried with Ginger & Scallions, Steamed with Minced Pork, Spicy & Fragrant, Typhoon Shelter-style (Stir-fried with Garlic, Chili & Breadcrumbs)

时价

带子

Scallops

金蒜银丝蒸 XO酱炒

Steamed with Golden Garlic & Glass Noodles, Stir-fried with XO Sauce

如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



时价

九节虾

Nine-section Prawns

白灼 豉油皇 避风塘 椒盐
Blanched, Braised with Premium Soy Sauce,
Typhoon Shelter-style (Stir-fried with Garlic,
Chili & Breadcrumbs), Spiced Salt (Stir-fried with Sichuan Pepper & Salt)

时价

元贝4-5头

4-5 Head Large Scallops

金蒜银丝蒸 芝士焗 XO酱炒
Steamed with Golden Garlic & Glass Noodles,
Baked with Cheese, Stir-fried with XO Sauce

时价

基围虾

Dam Shrimps

白灼 豉油皇 避风塘 椒盐
Blanched, Braised with Premium Soy Sauce,
Typhoon Shelter-style (Stir-fried with Garlic,
Chili & Breadcrumbs), Spiced Salt (Stir-fried with
Sichuan Pepper & Salt)



时价 **东星斑**
Red Grouper

盘龙蒸 砂锅焗

Coiled-style Steamed (Whole Fish, Sliced into Coil Shape),
Baked in a casserole



时价 **老虎斑**
Tiger Grouper

盘龙蒸 砂锅焗 古法焖

Coiled-style Steamed (Whole Fish, Sliced into Coil Shape),
Baked in a casserole, Traditional-style Braised



时价 **大连鲍8头**
8 - Head Dalian Abalone

金蒜银丝蒸 煎焗 芝士焗 XO酱炒

Steamed with Golden Garlic & Glass Noodles,
Pan-seared & baked, Baked with Cheese, Stir-fried with XO Sauce

如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



九层塔春鸡煎焗大连鲍

Dalian Abalone Pan-baked with Spring Chicken and Basil

RMB258/例Portion



黑胡椒焗三点蟹

Three-spot Crab Baked with Black Pepper

RMB188/斤(500g)

肉糜蒸三门膏蟹

Sanmen Mitten Crab Steamed with Minced Pork

RMB488/斤(500g)

三葱汁焗小青龙

Baby Lobster Baked with Three-onion Sauce

RMB458/斤(500g)

黑椒金不换焗波士顿龙虾

Boston Lobster Baked with Black Pepper and Basil

RMB428/斤(500g)



重庆沸腾鱼片
Chongqing Boiling Sliced Fish

RMB 138 / 例 Portion



香芒脆盏沙律大虾球
Large Prawn Balls with Mango Crispy Cups & Salad

RMB 138 / 例 Portion

香茅金丝脆皮基围虾
Crispy Kewei Shrimp with Lemongrass and Shredded Potato

RMB 108 / 例 Portion

米其林宫保虾球
Michelin-style Kung Pao Prawn Balls

RMB 138 / 例 Portion

文火鲜果牛小排
Beef Short Ribs Braised with Fresh Fruits over Low Heat

RMB 128 / 位 Person



璟德轩脆皮猪手
Jingdexuan-style Crispy Pork Knuckles

RMB 178 / 例 Portin



云南牛肝菌烧海参
Sea Cucumber Braised with Yunnan Porcini Mushrooms

RMB 288 / 例 Portin

Xo酱翡翠酿羊肚菌
Morel Mushrooms Stuffed in XO Sauce

RMB 178 / 例 Portin

百合如意煎焗元贝皇
Giant Scallops Pan-baked with Lily Bulbs

RMB 238 / 例 Portin

潮州酸菜炒猪肚
Stir-fried Pig Tripe with Chaozhou Sour Cabbage

RMB 88 / 例 Portin



独一份香煎翘嘴鱼
Signature Pan-fried Topmouth Culter

RMB 138 / 例 Portion



丝瓜煮本港墨鱼丸
Luffa Simmered with Local Harbor Cuttlefish Balls

RMB 128 / 例 Portion

湘西小炒黄牛肉
Xiangxi-style Sautéed Yellow Beef

RMB 98 / 例 Portion

歌乐山辣子鸡
Geleshan-style Spicy Diced Chicken

RMB 78 / 例 Portion

潮州小吃双拼
Chaozhou Snacks (Two-item Combo)

RMB 68 / 例 Portion

如果您有任何食物过敏或忌口, 请告诉我们的员工。
If you have any food allergies or food intolerance, please inform our associates.
所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。
All prices are in Chinese yuan, tax included and a 10% service charge will be collected.
Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



啫啫水库大鱼头
Reservoir Big Fish Head in Clay Pot (Zizhu style) RMB138/半条 Half RMB238/条 Whole



黑椒野菌安格斯牛小排
Angus Beef Short Ribs Grilled with Black Pepper and Wild Mushrooms RMB288/例 Portion

海皇粉丝煲
Assorted Seafood Vermicelli in Clay Pot RMB88/例 Portion

椒盐鸡脆骨
Salt and Pepper Chicken Cartilage RMB78/例 Portion

潮州香酥蚝仔烙
Crispy Chaozhou-style Pan-fried Pancake with Small Oysters RMB68/例 Portion



菜脯粉肠煲猪骨
Pork Bones with Pig Intestines (Fenchang)
& Caipu (Pickled radish) in Clay Pot

RMB 108 / 例 Portin



金沙蒜香骨
Spare Ribs with Garlic Flavor
& Golden Salted Egg Yolk

RMB 98 / 例 Portin



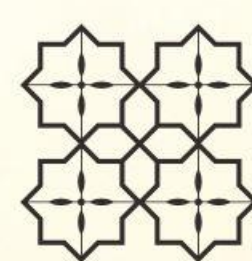
水果脆皮咕咾肉
Crispy-coated Sweet and Sour
Pork with Fresh Fruits

RMB 78 / 例 Portin



香辣山坑鱼
Spicy and Numbing Stir-fried
Mountain Stream Fish

RMB 88 / 例 Portin



时令鲜蔬

SEASONAL FRESH VEGETABLES



浓汤烩板蓝根
Isatis Root Leaves Stewed
in Thick Broth

RMB 58 / 例 Portion

浓汤烩羽衣甘蓝
Kale Stewed in Rich Broth

RMB 58 / 例 Portion

蒜蓉炒西兰苔
Stir-fried Broccolini with Minced Garlic

RMB 58 / 例 Portion

蒜蓉炒迟菜心
Stir-fried Late-harvest Flowering
Cabbage with Minced Garlic

RMB 58 / 例 Portion

紫菜炒地瓜叶
Stir-fried Sweet Potato Leaves with Laver

RMB 48 / 例 Portion

大地鱼炒芥兰
Kale Stewed in Rich Broth

RMB 48 / 例 Portion





轻膳

LIGHT & HEALTHY CUISINE



清炒牛肝菌

Lightly Stir-fried Porcini Mushrooms

RMB 138 / 例 Portin



浓汤烩山水豆腐

Farm-fresh Tofu Stewed in Rich Broth

RMB 68 / 例 Portin

葱油九年百合

Scallion Oil-flavored Nine-year-grown Lily Bulbs

RMB 88 / 例 Portin

浓汤海带苗

Young Kelp Simmered in Rich Broth

RMB 68 / 例 Portin

如果您有任何食物过敏或忌口, 请告诉我们的员工。

If you have any food allergies or food intolerance, please inform our associates.

所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。

All prices are in Chinese yuan, tax included and a 10% service charge will be collected.

Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)



中东鲍鱼捞饭
Middle Eastern Braised Abalone with Rice
RMB 168 / 位 Person



潮州咸面线
Chaozhou-style Salty Thin Noodles
RMB 68 / 例 Portin



干炒牛河
Dry-fried Beef Hor Fun
RMB 68 / 例 Portin



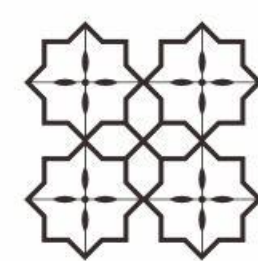
老菜脯砂锅粥
Aged Preserved Radish Clay Pot Congee
RMB 128 / 例 Portin

清火白粥
Heat-clearing Plain Rice Congee
RMB 68 / 例 Portin



菠萝海胆炒饭
Stir-fried Rice with Pineapple
and Sea Urchin
RMB 68 / 例 Portin

黑松露肥牛炒饭
Stir-fried Rice with Black Truffle
and Fatty Beef Slices
RMB 68 / 例 Portin



主食甜品

STAPLE FOODS & DESSERTS



喜“柿”多多
Persimmon-shaped Cake
(Fortune-blessed Assortment)

RMB 68 / 半打 Half a dozen



慕斯酸奶兔
Rabbit-shaped Yogurt Mousse

RMB 58 / 半打 Half a dozen



椰香燕芝露
Coconut-flavored Bird's Nest & Sesame Nectar

RMB 48 / 位 Person



杨枝甘露
Chilled Mango Sago Pudding with Pomelo

RMB 18 / 位 Person



香煎无米果
Pan-fried Rice Flour Dumplings

RMB 38 / 半打 Half a dozen



香煎笋饺
Pan-fried Bamboo Shoot Dumplings

RMB 58 / 半打 Half a dozen

如果您有任何食物过敏或忌口, 请告诉我们的员工。
If you have any food allergies or food intolerance, please inform our associates.
所有价格均为人民币, 已含税, 加收服务费10%, 茶位费收费标准: 大厅6元每人, 客房10元每人。
All prices are in Chinese yuan, tax included and a 10% service charge will be collected.
Tea fee: RMB 6/person(Hall), RMB 10/person(IRD)

潮 粵 精 品 食 府