

# THE GROVE

竹 · 趣 · 轩

竹趣轩，灵感源自于江南“鱼米之乡”的特色，名字传承老竹辉饭店的中餐厅名字。为宾客提供富有新意的精选菜单，甄选苏州本地及周边特色食材，为宾客呈现创新苏帮菜以及淮扬菜。

The Grove: the name was inherited from the famed Bamboo Grove Hotel, which stood on this ground. Fittingly, the name also means “an abundant place”. The Grove welcomes guests serving modern Suzhou and Huaiyang cuisine featuring fresh and seasonal ingredients from the surrounding farms.



素食 Vegetarian



猪肉 Contain pork

K 招牌 Signature

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All prices are in RMB and inclusive of service fee and tax.



竹趣轩包厢  
Private Dining Rooms



PLENTIFUL

# THE GROVE

竹 · 趣 · 轩

## 苏州金普顿竹辉酒店 竹趣轩 中餐行政总厨——施明

竹趣轩由经验丰富的中餐行政总厨施明坐镇。施厨是扬州人，拥有超过 29 年的烹饪经验，深谙如何通过时令食材呈现给食客们家乡美味，带给我们全新的餐饮体验。施厨曾荣获江苏省烹饪协会《优秀青年名厨》称号，参与拍摄美食纪录片《还好有中餐》- 刀刃上的淮扬菜选集，用心诠释“用新鲜、时令的食材”，将创意与匠心融入菜品中的理念。

**Michael Shi, Chinese Executive Chef of The Grove, Kimpton Bamboo Grove Suzhou;** and his team presents modern Suzhou and Huaiyang cuisine. Chef Michael was born and raised in Yangzhou, and has over 29 years of cooking experience, and has mastered the art of bringing out locally loved dishes utilizing seasonal and locally sourced ingredients for a memorable dining experience. Michael was awarded the coveted “Excellent Young Celebrity Chef”, and took part in food documentary “Chinese Food”, episode – Huaiyang cuisine. He truly is the flag bearer of “Always using the fresh and seasonal ingredient”, and these are featured in all his masterfully created dishes at The Grove.

施厨的冬季美饌菜单  
Michael's Seasonal Tasting Menu  
Winter Edition

人民币258元/位 CNY258/person

前菜  
Appetizers

竹辉食盒 - 水晶肴肉、爆汁酥鱼、溏心皮蛋、火腿茭白  
Salted pork jelly; deep fried and smoked fish;  
preserved eggs with runny yolks; cane shoots with ham and shrimp roe

炖汤  
Soup

羊肚菌绣球豆腐盅  
Tofu soup, morels

主菜  
Main

蟹粉狮子头  
Stewed pork meatball, crab roe

茄汁菊花鱼  
Fried black carp, tomato sauce

点心及甜品  
Dim Sum & Dessert

如意糕拼冰酥酪  
Red bean paste rice cake, serve with iced sweetened milk curd

注：不适用圣诞、情人节等假日以及法定节假日期间  
Does not apply during Valentine's day, Christmas and public holidays

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# 苏州时令食材

## Seasonal ingredients in Suzhou

### 春季 Spring

时蔬 Vegetables:

七头一脑：枸杞头、马兰头、荠菜头、苜蓿头、豌豆头、蕨菜头、香椿头、菊花脑  
Tender shoots of chinese wolfberry, Indian aster shoots, shepherd's purse shoots, alfalfa shoots, pea shoots, bracken shoots, Chinese toon shoots, chrysanthemum nankingense shoots  
蚕豆、穹窿山春笋 Broad beans, spring bamboo shoots from Qionglong Mountain

河鲜 From The River:

刀鱼、鲥鱼、鮰鱼、塘鳢鱼、昂刺鱼  
Chinese herring, hilsa herring, Chinese longsnout catfish, dark sleeper, yellow catfish

茶叶 Tea:

碧螺春红茶、碧螺春绿茶 Biluochun black tea, Biluochun green tea

春天的江南水八仙 The Eight River Delicacies of Jiangnan in Spring:

荸荠 Water chestnut



### 夏季 Summer

河鲜类 From The River:

沼虾、六月黄、鳝鱼 Freshwater prawn, baby hairy crab, rice eel

水果类 Fruits:

白玉枇杷 Baiyu loquat

蛋类 Eggs:

咸鸭蛋 Salty duck eggs

传统菜品 Traditional dishes:

三虾炒饭、炒肉馅团子 Fried rice with shrimp roe, river shrimp, shelled shrimp; fried glutinous rice balls with minced meat filling

夏天的江南水八仙 The Eight River Delicacies of Jiangnan in Summer:

莲藕、菱角、茭白 Lotus roots, water chestnut, cane shoot

## 秋季 Autumn

河鲜类 From The Lake and River:

阳澄湖大闸蟹 Hairy crab

太湖三白：白虾、白鱼、银鱼 Three Delicacies of Taihu Lake (whitebait, whitefish and white shrimp)

传统菜品 Traditional Dishes:

陈皮花雕虾籽蒸白鱼

Steamed whitefish with dried orange peel, Huadiao wine and shrimp roe

水果干果类 Fresh and Dried Fruits:

翠冠梨、板栗 Cuiguan pear, Chinese chestnut

秋天的江南水八仙 The Eight River Delicacies of Jiangnan in Autumn:

鸡头米、茭菇、芋艿 Gorgon fruit, arrowhead, taro



## 冬季 Winter

蔬菜 Vegetables:

矮脚青、冬青菜、紫菜苔

Dwarf green vegetable, winter bok choy, Chinese cabbage

传统菜品 Traditional Dishes:

藏书羊肉、砂锅五件子、咸肉菜饭

Cangshu mutton; braised chicken, duck, pigeon, quail and pig's trotters soup in casserole; fried rice with salted pork and vegetables

酒类 Drinks:

冬酿酒 Winter brewed wine

冬天的江南水八仙 The Eight River Delicacies of Jiangnan in Winter:

水芹 Cress



## 竹趣轩《红楼梦》主题冬日美馐



吴文化博物馆“红楼梦——图像史与物质文化”特展以旅顺博物馆藏清代孙温、孙允谟绘《全本红楼梦》中的100幅作品为依托，结合与红楼梦相关的服饰、织品、文房陈设、博古杂项等文物，向观众呈现《红楼梦》的经典图像与丰富的物质生活。



苏州金普顿竹辉酒店携手苏州吴文化博物馆，以此次展览为灵感推出《红楼梦》主题冬日限定美馐。希望每一位食客都能通过美食与展览，深入领略《红楼梦》这部文学巨著的思想底蕴和艺术成就。

展览时间：2024年11月20日至2025年2月23日

展览地点：吴中区澹台街9号，吴文化博物馆特二展厅

冷菜  
APPETIZER

## 糟香鹤鹑

98

Preserved quail with shredded winter bamboo shoots,  
fresh sea urchin, rice wine

灵感源自《红楼梦》第五十回

李纨早又捧过手炉来，探春另拿了一副杯箸来，亲自斟了暖酒，奉与贾母。贾母便饮了一口，问那个盘子里是什么东西。众人忙捧了过来，回说是糟鹌鹑。贾母道：“这倒罢了，撕一两点腿子来。”李纨忙答应了，要水洗手，亲自来撕。鹌鹑处理干净后，用糟卤制熟，再将鹌鹑肉去骨拆成丝，与冬笋丝做成糟卤冻，搭配鲜海胆一起佐食。

## 酒酿香橙南瓜



68

Orange marinated pumpkin, Lanzhou lily bulb,  
fermented glutinous rice

汤  
SOUP

## 贾府家汤羊

188

Cangshu mutton soup with baby yellow croaker,  
fried bean curd sticks

这道菜的灵感源自于《红楼梦》第五十三回

乌庄头向贾珍交租，清单内有很多珍贵的物品，其中一个就是汤羊，汤羊食用时不剥皮，用热开水烫过再褪去羊毛。冬天正好是吃羊肉的季节，施厨就选用了藏书羊，创新呈现这道贾府家汤羊。

选用藏书羊肉，用稻草燎去羊肉表皮毛，洗净葱姜大料制熟，黄鱼去骨取肉，砂锅内加入炸腐竹、黄鱼肉、汤羊肉炖煮直至汤汁浓稠且呈现出乳白色。



热菜  
HOT DISHES

葱蒜油浸甲鱼 468  
Braised soft-shelled turtle in scallion and garlic oil

津白青蒜炒吊龙 158  
Stir-fried beef with cabbage and green garlic

火腿炖肘子  158  
Stewed pork knuckle with ham, morel

在《红楼梦》中，曹雪芹先生难得的写了一道猪肉菜 - 火腿炖肘子  
《红楼梦》第十六回

凤姐赏给赵嬷嬷吃的“火腿炖肘子”

凤姐又道：“妈妈很嚼不动那个，没的到咯了他的牙。”因问平儿道：“早起我说那一碗火腿炖肘子很烂，正好给妈妈吃，你怎么不拿了去赶着叫他们热来？”

这道菜在扬州传统肉馐中，也叫“金银蹄”，汤浓汁厚，色泽分明，肉味香醇。

将猪肘处理干净再腌制入味，火腿和猪肘葱姜一起炖熟，分别拆骨取肉切片码盘，淋入原汤搭配冬季本地矮脚青菜炖至入味。



红汤酱煮藏书羊肉 158  
Boiled Cangshu mutton in spicy curry sauce, shredded  
carrot, onion, coriander shoots

萝卜丝蒸梅菜风干腊肉  158  
Steamed air-dried pork, preserved vegetables, shredded radish

点心  
DIM SUM

如意糕  58  
Red bean paste rice cake

《红楼梦》里，过年夜宴吃的点心，寓意吉祥如意；在苏州称作“糕团”，既可以作为席间点心，也可以作为闲暇小食。

《红楼梦》第五十三回

两府男妇小厮丫鬟亦按差役上中下行礼毕，散押岁钱、荷包、金银靛，摆上合欢宴来。

男东女西归坐，献屠苏酒、合欢汤、吉祥果、如意糕毕，贾母起身进内间更衣，众人方各散出。

此糕点是以前糯米粉煮熟擀成薄片，铺上豆沙，卷成卷轴状，形状如两个圆筒相连，用刀切成片，放入铺以炒熟芝麻的盘中做成；由于其形状似玉如意而得名。



甜品  
DESSERT

柠香马蹄龙眼珠（位）  58  
Sweet fresh longan soup, minced water chestnut, lemon (per person)





火腿炖肘子

Stewed pork knuckle with ham, morel

竹辉三虾狮子头  K

Stewed meatball, salted egg yolks, water chestnut, shrimp, oyster sauce

狮子头是传统特色淮扬菜，自古以来就是深受王公贵族喜爱的佳肴。主厨施明精选金华两头乌猪肉、新鲜荸荠，手工制成肉丸，并沿袭传统的烹饪技艺，加以龙虾高汤微火焖制。得出这道肥瘦比例平衡、肥而不腻、入口即化并带着龙虾鲜甜的狮子头。

Stewed meatball is the traditional and classic Huaiyang cuisine. It was one of the famous dishes among nobilities since ancient times. Our chef Michael selected Jinhua pig and fresh water chestnut as main ingredients; and handmade each meat ball stewed in lobster stock. This dish is a perfect balance of lean meat and fat content; imparting freshness and sweetness of lobster.

168

## 松鼠桂鱼 K

Deep-fried mandarin fish

可选番茄汁或橙汁

Tomato sauce **or** orange sauce

松鼠桂鱼是苏帮菜中色香味俱全的代表作，清代《调鼎集》便有对其做法的记载。精选苏州本地桂鱼，用细腻的刀工将鱼身切出菱形纹，将鱼身炸至呈诱人的金黄色，浇上主厨施明的秘制卤汁。鱼肉外脆里嫩，酸甜可口，是竹趣轩主厨推荐必点菜之一。

Deep-fried mandarin fish is the representation of Suzhou cuisine. Its cooking method was recorded in <Tiao Ding Ji> in Qing Dynasty. Chef Michael uses fresh local mandarin fish which are delicately and skillfully cut into diamond patterns. The fish is then deep-fried until it turns golden brown, then the sauce is poured on top. It has crispy and tender texture with delicate balance of sweet and sour. It is one of our chef Michael's recommended fish.

298



素食 Vegetarian



猪肉 Contain pork



招牌 Signature

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竹辉三虾狮子头

Stewed meatball, salted egg yolks, water chestnut, shrimp, oyster sauce



松鼠桂鱼

Deep-fried mandarin fish

## 松茸绣球豆腐盅 K

Tofu soup, matsutake

在一块直径 6 厘米嫩豆腐上，保证底部不断裂的前提下，纵横各切 80 刀，约 6400 根细丝。豆腐丝根根细如发丝，甄选老鸡、火腿、瑶柱、松茸，用清鸡汤文火煲足六小时。为您呈现一碗形如绣球、味道鲜美的养生汤。

The delicate tofu is skillfully sliced 160 times to make it look like thousands of threadlets. It is then simmered in chicken stock with mature chicken, ham, dried scallop and matsutake for 6 hours! A must try dish.

## 青柠脆皮牛小排 K

(4件pcs/268) (6件pcs/398)

Deep-fried beef, lime, pecan

灵感源自传统苏式酱方肉，甄选十八年新会陈皮为主料调配秘制酱汁，腌制雪花牛小排。浓郁的酱汁包裹着外皮酥脆、内里鲜嫩多汁的牛小排，点缀青柠、开心果茸（春夏限定）或板栗茸（秋冬限定），多重香气在口中迸发，是竹趣轩食客最爱的菜品之一。

Inspired by Suzhou Braised Pork in Brown Sauce, our chef utilizes 18-year Xinhui tangerine peel to make the sauce, to marinate the beef. The beef is crispy tender and juicy all at once. Topped with lime, pistachio puree (for Spring and Summer) or Chinese chestnut puree (for Autumn and Winter) adding more complex flavor. It is one of the best-selling items in the restaurant.



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松茸绣球豆腐盅

Tofu soup, matsutake



青柠脆皮牛小排

Deep-fried beef, lime, pecan


桂花豆乳小番茄 

38

Candied cherry tomatoes, osmanthus, soymilk custard

精选清甜的圣女果去皮，用蜂蜜和柠檬腌制，配上新鲜豆浆以及奶油打发的冰乳糖，口感细腻有层次。

Our chef selects sweet cherry tomatoes candied with honey and lemon. Paired with iced lactose made with fresh soymilk and whipped cream. It has delicate and layered taste.

松露茨菇薄脆 

48

Crispy arrowhead chips, truffle

茨菇是江南水八仙之一，其营养价值丰富，口感细腻紧实，微苦中带着甘甜；油炸成薄脆，也是苏州人从小就爱吃的一道特色小吃，搭配松露，口感更加鲜香。

Arrowhead is one of the Eight River Delicacies in Jiangnan Area. It is rich in nutrients and has firm and smooth texture with a bit of bitter-sweet aftertaste. It is a signature snack of Suzhou. The chips are topped with truffle to create even better taste.

蓑衣芥兰 

58

Marinated Chinese broccoli

厨师团队用精湛的蓑衣刀法 - 连续 12 刀切完 2 厘米长且底部不断的新鲜芥兰笋块，再用泡菜汁腌制入味，脆爽、酸辣可口。

Chef uses "Suoyi" artistry of wielding his knife to cut the 2-centimeter fresh Chinese broccoli 12 times; making the broccoli pieces look like traditional raincoat. These broccolis are then marinated in pickle juice to make it taste crisp, sour and spicy.



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糯米莲藕 

58

Lotus root stuffed with glutinous rice

选用本地肉质脆嫩且鲜甜的九孔湖藕，塞入圆粒糯米后，加入冰糖、蜂蜜、文火慢炖八小时，出锅时淋入桂花蜜，入口清香，甜而不腻。

Our chef specially selects local lotus root which are crisp and sweet. These lotus roots are stuffed with glutinous rice with rock sugar and honey and simmer for 8 hours.

淮扬烫干丝 K

58

Scalded dried bean curd shreds, dried shrimp, coriander, sesame oil

烫干丝一直是淮扬菜餐厅的经典佳肴，也是早茶名点之一。烫干丝的做法讲究刀功，方块豆腐干在片开、切丝后，先用开水烫三遍，将干丝烫软并去除豆腥味，随后将干丝装盘，点缀姜丝、虾米、香菜等，再淋上灵魂麻油及酱油调味，为佐酒名饌。

This dish has always been a classic delicacy in Huaiyang cuisine restaurants, as well as one of the must-try dishes for morning tea. The dried bean curds are shredded in same thickness and scalded 3 times with boiling water. The shredded tofu becomes soft and the “beany” flavor is removed. Eaten with shredded ginger, dried shrimp, coriander and sesame oil and brown sauce. This dish is ideal with wine.

高邮双黄鸭蛋

68

“Gaoyou” double-yolked salted duck eggs

汪曾祺《端午的鸭蛋》中曾有记述：“曾经沧海难为水，他乡咸鸭蛋，我实在瞧不上。”精选高邮鸭（中国三大名鸭）双黄蛋，腌制至熟，清白芯红，浓香流油；双黄口感如同流沙般绵密细腻，搭配麦香四溢的烤面包食用，满口生香（5至10月供应）；烧椒双黄皮蛋，蛋黄溏心凝而不固、聚而不流，色如蜜蜡、鲜滑细腻（11月至次年4月份供应）。

The salted duck eggs produced in Gaoyou, Yangzhou city was specially praised in Chinese contemporary litterateur Wang Zengqi' s prose. Our chef selects double-yolked eggs laid by Gaoyou shelducks (one of the three most tasty ducks in China). After being pickled and cooked, its clear whites and red yolks gives off strong fragrance with rich oil. It is eaten with toasted wheat bread (Available from May to Oct.); From Nov. to Apr., you may also enjoy preserved double-yolked duck eggs with roasted peppers.



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火腿虾籽茭白 

Cane shoot with ham, shrimp roe

68

茭白，是江南水八仙之一，生长于湖沼内，味甘入口清香，配上质地细腻的火腿，撒上河虾籽，口感丰富、脆嫩多汁。

Cane shoot is one of the Eight River Delicacies in Jiangnan Area. It grows in the lakes and marshes, tastes sweet and refreshing. We pair the cane shoot with delicate ham and river shrimp roe, making it crisp, tender and juicy.

椒麻乳鸽（整只） **K**

Spiced pigeon in “Sichuan” chili (whole bird)

78

精选 28 天的乳鸽，浸卤在由青红花椒等调料秘制成的卤水中，精准掌控卤制火候和时间，乳鸽肉质细嫩多汁，味道椒麻鲜香。

We age the pigeon for 28 days and marinate them in brine, with chef Michael’ s homemade seasonings. The heat and time is strictly controlled during the process; and the pigeon turns out tender and juicy.

葱油海蜇花

Jellyfish with scallion oil

78

生长初期的海蜇头口感脆嫩，因形似花瓣故名为海蜇花，经过葱油调味后，入口更加细嫩爽脆，葱香浓郁。

The jellyfish head in its early growth stage tastes very tender and crisp, and it looks like a flower petal. After being seasoned with scallion oil, the jellyfish is more tender and crispy with rich scallion flavor.

酒酿鲜果鹅肝塔

Foie gras with fresh fruits, fermented glutinous rice

88

这是一道创意融合菜品，将口感醇厚的法式鹅肝与应季鲜果粒搭配，点缀香甜的姑苏酒酿，风味、口感层次丰富。

Chef uses mellow foie gras to pair with fresh fruit pieces and “Suzhou” fermented glutinous rice to present you with a rich and multi-layered taste.



素食 Vegetarian



猪肉 Contain pork



招牌 Signature

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水晶肴肉   
Salted pork jelly

88

江苏镇江的一道传统特色名菜，肉红皮白、入口酥香鲜嫩；外觀光滑晶莹、卤冻透明，像水晶一样，故有“水晶”之美称，搭配醋粒食用，别有一番风味。

It is a traditional signature dish in Zhenjiang, Jiangsu Province. It is a pork terrine topped with vinegar granules. The Chinese use “Crystal” as its name as it looks like one.

姜汁大黄蚬  
Poached hen clams with ginger juice

88

大厨精选肉质饱满有弹性的大黄蚬，搭配浓郁辛辣的姜汁，鲜嫩的黄蚬肉在姜味衬托下，黄蚬肉的鲜美被进一步激发出来。

Our chef specially selects fully grown large hen clams and pair them with rich and spicy ginger sauce. The freshness and tenderness of hen clams are elevated by ginger flavor.

白切葱油鸡  
Steamed chicken with scallion oil

98

选用营养价值高的三黄鸡，用文火浸泡煮熟，虾籽酱油和本地小米葱调味，口味醇厚、滋味浓郁，深受本地食客喜爱。

Our chef uses nutritious “Sanhuang” chicken (chicken with yellow beak, feet and feathers), and poach it over slow fire until done. It is then seasoned with shrimp-roe soy sauce and local scallions. It has mellow and rich flavor and is deeply loved by locals.



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梁溪脆鳝 K 98  
Deep fried eel, sugar vinegar sauce  
江苏无锡的传统名菜，将熟鳝丝去骨，油炸至酥脆；再用糖醋卤汁炒匀，色泽呈酱褐色；鳝肉松脆香酥，咸中带一丝微甜。  
Deep fried Liangxi eel is a famous and traditional dish in Wuxi area. The de-boned eel is shredded and deep-fried until crispy; and then stir-fried with sweet and sour sauce until dark brown. The eels are crunchy with a fine balance of saltiness and sweetness.

爆汁香酥熏鱼 98  
Marinated crispy flatfish  
传统江南名菜苏式熏鱼，主厨用肉质更加鲜嫩的鲈鱼替换传统的青鱼，切成块腌制入味后炸至金黄，用虾籽酱油、蜂蜜等调味，外酥里嫩、甜中带咸、咸中带鲜。  
This is a famous and traditional dish in Jiangnan area. Our chef uses tender flatfish marinated in homemade sauce, which are deep-fried until golden and seasoned with shrimp-roe soy sauce and honey. It is crispy on the outside and soft in the inside.

红油海钓东山大管 98  
Boiled "Dongshan" squid with spicy oil  
选用新鲜的海钓东山大管，文火浸泡煮熟后，冷切成型，淋上醇厚的红油，入口肉质脆嫩，咸鲜香辣。  
The fresh "Dongshan" squid caught by local fisherman is soaked in water over a slow fire until done. After cooling down, it is diced and drizzled with red chili oil. The meat is crispy and tender with fresh salty and spicy flavor.

竹辉四喜拼盘 2 人份（每日精选美味“盲盒”） 138  
Bamboo Grove platter with four cold dishes for 2 persons (Daily gourmet mystery box)



素食 Vegetarian



猪肉 Contain pork



K 招牌 Signature

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苏州、淮扬热菜特点：“酥烂脱骨不失其形、鲜嫩爽脆不失其味”

The characters of Suzhou and Huaiyang Cuisine:  
The bone is removed without losing its shape and still tastes soft and tender;  
It tastes fresh and crispy without losing its clean flavor.

热汤  
SIP

竹辉肉菇茶 

68

Pork soup with mushrooms, fig, black garlic

用肉骨茶烹调方法制作，将猴头菌、姬松茸、黄耳、无花果、黑蒜等食材慢火精炖，汤色纯净、鲜甜。

We use the same cooking method as “bak-kut-the”. Pork meat is simmered with several kinds of mushrooms, figs and black garlic in slow fire. The soup is crystal clear with fresh and sweet taste.


花胶肚金耳土鸡汤

98

Chicken soup with fish maw, golden fungus

选用土鸡作为汤底，加入新鲜金耳，花胶，其丰富的胶质让汤汁浓稠绵滑，口感鲜香醇厚。

Our chef uses free-range chickens, golden fungus and fish maw for the soup. The gelatinous character of fish maw and golden fungus makes the soup thick, smooth and creamy.

姑苏三件子 

128

“Suzhou” style soup with pork, duck and chicken

苏州三件子是一道传统名菜，将鸡、鸭、蹄膀三个主要食材，用砂锅小火慢炖6小时，取清汤，再加入金华火腿、鸽子、花胶肚呈现给宾客；三件子汤是苏州人在重要节日和场合中的压轴大菜，寓意着“福禄寿”。

Chef simmers pork, duck and chicken in a casserole for 6 hours, and Jinhua ham, pigeon and fish maw is added to the clear stock. It is an exclusive dish for important festival and occasion for Suzhou people.



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热汤  
SIP

瑶柱竹笙炖鲟鱼筋 128

Stewed sturgeon soup, dried scallops, bamboo fungus

大厨选用鲜味浓郁的优质瑶柱、软糯弹牙的鲟龙鱼筋，放入鸡清汤慢炖，汤色清亮，味道鲜美。

Our chef selects high-quality dried scallops and sturgeon tendon poached gently in clear chicken broth. The soup is clear, fresh, mellow and delicious.

松茸菜胆花胶汤 118

Fish maw soup, matsutake, greens

选用土鸡作为汤底，加入菜胆、松茸片与花胶同时炖煮，滋味鲜香、胶质醇厚。

Fish maw, matsutake and greens are gently stewed in free-range chicken stock. The soup is fresh and gelatinous.

羊肚菌瑶柱辽参汤 128

Sea cucumber soup, morel, dried scallops

精选渤海湾产的辽参放入土鸡汤底，与瑶柱、羊肚菌同炖，汤鲜味美。

Chef selects sea cucumber from Bohai Bay to stew in free-range chicken stock, together with dried scallops and morels making the soup taste fresh and mellow.



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燕窝一鲍鱼一海参一花胶  
BLISSFUL SELECTION

- 蚝皇 8 头干鲍 698  
Braised 8-head dried abalone, abalone sauce  
精选南非八头干鲍，经泡发处理，以秘制蚝皇精心烹制。  
South Africa 8-head dried abalone cooked with homemade oyster sauce.
- 蟹粉扣花胶 388  
Stewed fish maw, crab roe  
精选五头花胶公，与手拆蟹粉搭配。  
5-head male fish maw, paired with hand-picked crab roe.
- 虾籽葱烧辽参 288  
Braised Liaoning sea cucumber, shrimp roe and scallions  
精选产自渤海湾的辽参，用京葱、河虾籽酱油等小火慢炖。  
Liaoning sea cucumbers produced in the Bohai Bay is simmered with scallions and shrimp-roe soy sauce in low heat.
- 金菊莼菜茨菇酿燕窝 188  
Chicken soup, arrowhead stuffed with bird's nest, chrysanthemum, water shield  
将燕窝酿入茨菇，搭配金菊叶以及鲜莼菜，最后倒入鸡清汤呈现。  
Bird's nest is stuffed inside the arrowhead paired with chrysanthemum leaves and fresh water shield with homemade chicken stock.



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蟹粉狮子头  68

Stewed meatball, crab roe sauce

将肥瘦相间五花肉剁成石榴籽大小，加入马蹄、河虾籽、瑶柱搅打；随后肉丸与猪骨、土鸡文火炖制。

Chopped streaky pork is mixed with water chestnuts, river shrimp roe and dried scallops until firm, then simmered with pork bones and free-range chicken.

酸菜肥肠  138 

Braised pork intestines, pickled cabbage

将处理干净的肥肠煮熟，搭配秘制酸菜，肥肠弹牙不腻，酸菜爽脆，推荐配米饭食用。

These braised pork intestines with homemade pickled Chinese cabbage are better enjoyed with rice. It has a tangy sour and spicy flavor.

红葱酥煎猪肝  138

Fried pork liver with crispy shallots

将厚切的新鲜猪肝煎熟，用红葱酥、虾籽酱油、蜂蜜等调味，入口酥香鲜嫩，咸甜适中。

The pork liver is crispy, tender and juicy, with a moderate balance of saltiness and sweetness.

藤椒煮牛三鲜 198

Poached tri-beef delicacies in spicy soup, "Sichuan" pepper

牛三鲜 - 牛板肚、牛舌、雪花牛肉，使用椒麻风味浓烈的眉州藤椒烹煮，入口麻辣咸鲜，层次分明。

The "Tri-beef delicacies" consists of beef tripe, beef tongue and snowflake beef. These are cooked with Meizhou rattan pepper, which has a strong hot pepper flavor. It has a distinct layers of hot, spicy, fresh and saltiness.



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蟹粉狮子头

Stewed meatball, crab roe sauce

苏帮虾籽白什盘 

198

“Suzhou” style assorted river fresh, bamboo shoots, pork tendon, pork tripe, mushroom, chicken, cod fish

白什盘是苏帮菜中的一道名菜，将虾仁、鸡片、蹄筋、笋片、鳕鱼片、猪肚等食材混炒，讲究保留食材的本味，鲜美可口。

It is a famous Suzhou cuisine. Fresh shrimps, sliced chicken, pork tendons, bamboo shoots, cod fillets, pork tripe are fried mixedly to maintain the original flavor. The taste is fresh, mild and balanced.

## 黑松露煎走地鸡

218

Pan-fried chicken with black truffle sauce

主厨精选竹林走地鸡入馔，加入黑松露酱调味，让这道菜的味道提升到另一个层次。

Our chef uses only free-range chicken for this dish. Addition of black truffle sauce takes this dish to whole other dimension.

白胡椒马鞍鞞猪肚煲 

198

Braised pork tripe, rice eel, white pepper

马鞍鞞是一道淮扬名菜，指经过烹制的黄鳝鱼段自然形成中间微凸、两端稍垂的马鞍状。精选肉质肥嫩的黄鳝，取约一寸半长中段，搭配猪肚以及白胡椒，使得汤汁鲜美，香气浓郁。

This is a famous Huaiyang cuisine, called the “saddle”, named after the shape of cooked rice eel. Our chef selects the middle part of fleshy rice eels which are combined with pork tripe and white pepper making the soup fresh and mellow.

XO 酱牛肝菌煎松板肉 

158

Pan-fried pork neck, boletus mushroom, XO sauce

将新鲜切片的牛肝菌和松板肉分别煎熟，用 XO 酱、头抽等调味，酱汁浓郁、入口微辣。

Fresh boletus mushroom and pork tenderloin are separately pan-fried. These are then seasoned with XO sauce and soy sauce. The dish has a rich saucy flavor and is slightly spicy.



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### 松露汁金丝大明虾

Deep-fried prawn, truffle sauce

金丝大明虾是上世纪 90 年代竹辉饭店的中餐厅招牌菜，为了传承老竹辉的美味，施厨如今选用黑虎虾、松露酱等对这道菜进行创意升级，将这道美馐带到了 21 世纪。

This dish was one of the Chinese Restaurant signature dishes in Bamboo Grove Hotel in the 1990s. To revive this classic gourmet of the old Bamboo Grove Hotel, chef Michael has reinvented the dish by using black tiger prawns and truffle sauce to bring the dish to 21<sup>st</sup> century.

### 河蚌金花菜

Wok-fried river clam, burclover

158

金花菜，又名草头；甄选鲜嫩、茎叶完整的花花菜，以及本地盛产的肉质肥嫩的河蚌一起炒，鲜味十足。

Our chef carefully selects fresh and delicate burclover and meaty river clam locally grown, and are wok-fried in high heat to maintain it's freshness.

### 三虾煮干丝

Boiled shredded dried tofu, river shrimps, shrimp roe, shrimp broth

158

大煮干丝属于经典淮扬名菜，将豆腐干切成细丝，放入河虾汤底慢煮后，撒上河虾仁、虾籽与蜜豆，干丝软嫩爽滑有韧性，汤浓味醇。

It is another Huaiyang cuisine. Dried thin shred tofu are slowly poached in river shrimp soup, then shrimp meat, shrimp roe and sugar snap peas are placed on top. The shredded dried tofu tastes tender and chewy, and the soup is thick and flavorful.

### 酸辣蟹肉红薯粉

Hot and sour crab meat with sweet potato noodles

188

用笋丝、蟹汤、香醋、胡椒等调味手拆蟹肉和红薯粉条，酸辣口感十分开胃，薯粉软糯带着蟹肉的鲜味。

Fresh crab meat hand-picked by chef are mixed with sweet potato noodles, bamboo shoots, spiced vinegar and pepper in crab soup. The hot and sour flavor is very inviting and the noodles is glutinous.



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淮安炒软兜  K

Fried rice eel, white pepper, shredded ginger

软兜，又称黄鳝，是淮扬地区的一道传统名菜，因炒制出来的鳝丝十分鲜嫩，筷子一夹，鳝段两头靠在一起，形似小孩的肚兜，故名。这道菜鱼肉鲜嫩绵软、白胡椒以及蒜香浓郁。

Fried rice eel is a traditional and famous dish in Huaiyang area. The fish meat is tender and soft, with a well balanced amount of garlic and white pepper flavor.

188

水煮什锦小管

Poached squid in spicy soup

精选肉质脆嫩的东海产小管鱿鱼，先经过水煮保留其原本味；随后放入椒麻汤底，赋予其灵魂的麻香，既能品尝到小管的鲜美，又有麻辣滋味。

The squid comes from the East China Sea, and is more tender and crispy. The squid is gently poached in water to keep the original flavor, and mixed into the hot and spicy soup.

188

酱椒百秒黄鱼 K

Yellow croaker, spicy chili sauce

鲜嫩黄鱼放入砂锅，用发酵的黄椒酱焗味，仅需短短一百秒的时光，黄椒酱的香气就会沁入鱼肉，使得肉质更加软嫩、鲜香。

Fresh yellow croaker is baked with fermented yellow pepper sauce for “100 seconds”. The spicy and fragrant flavor of the pepper sauce permeated into the fish makes it tender and juicy.

198

荔枝明虾球

Deep-fried prawn meat balls

精选明虾仁，在经典的荔枝味型上（酸甜口味），施厨增加了红油和花椒油；虾球甘甜鲜嫩，带着一丝麻辣，多重口感在舌尖迸发。

The classic taste of this dish is sweet and sour, however chef Michael adds a touch of chili oil and Sichuan pepper oil to create multiple layers of flavor.

198



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XO 酱芦笋炒元贝 198  
 Sautéed scallop, asparagus, xo sauce  
 选用鲜嫩肥美的獐子岛元贝，搭配绿芦笋，在热锅中煎熟后用 XO 酱调味，口感鲜美，弹牙多汁。  
 The meaty scallops are from Zhangzi Island, Dalian, which are fried with green asparagus and XO sauce. The scallops have a “springy” texture but juicy.

清炒河虾仁 **K** 238  
 Wok-fried river shrimp  
 精选高邮河虾仁为原料，高邮湖水域宽广、水质清澈，出产的河虾品质上乘，其虾仁饱满，色泽自然，肉质紧实鲜嫩且弹性十足，带着虾肉的鲜甜。  
 Our chef selects exclusive river shrimps from Gaoyou lake. The lake water is fresh and clear thus producing the premium quality shrimps. The shrimps are plump, delicate and sweet.

樟树港辣椒炒鲰鱼肚 238  
 Wok-fried catfish maw, “Zhangshugang” pepper  
 樟树港辣椒，口感独特，备受辣椒爱好者推崇；与口感上乘的新鲜的鲰鱼肚猛火翻炒，辣椒的辛香沁入鱼肚，入口辛辣鲜美。  
 The Zhangshugang pepper has unique taste and is popular amongst pepper lovers. Catfish maw rich in collagen and excellent texture is wok-fried with the pepper to enhance the flavor of the dish.

黑胡椒炒青蟹 298  
 Fried green crab, black pepper  
 甄选来自“中国青蟹之乡”的鲜活三门青蟹，厨师团队手打年糕，配以黑胡椒热炒，黑胡椒的浓烈香气进一步激发了蟹肉的鲜嫩。  
 Green crabs are from the “hometown of the green crab” - Sanmen. Crabs are fried with homemade rice cake and black pepper, to bring out the freshness of the green crab.



素食 Vegetarian



猪肉 Contain pork



招牌 Signature

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松叶蟹肉手打年糕 **K** 368

Handmade rice cake with snow crab meat

将自制手打年糕放入蟹汤，烹煮入味，然后将松叶蟹腿肉手拆成细丝搭配食用，蟹肉鲜甜年糕软糯。

The crab meat is fresh and sweet, and the rice cakes are very soft and waxy.

香煎麦片小青龙 498

Wok-fried baby lobster, cereal

鲜活的小青龙煎熟后，搭配咖喱叶、小泰椒、麦片等调味，虾肉鲜嫩弹牙，麦片香酥。

Fresh baby lobsters are fried with curry leaves, Thai peppers and cereals. This makes the lobster meat tender and chewy, and the oatmeal crispy.

鸡油花雕蒸膏蟹 588

Steamed green crab with chicken oil, "Huadiao" rice wine

精选饱满的三门膏蟹，用陈年花雕酒浸渍，祛腥增香；蒸制过程中鲜嫩的蟹肉与花雕酒香、鸡油醇味相融合，蟹肉肥美紧实，蟹膏醇香让人回味无穷。

Chef selects Sanmen green crab full of crab roe which are marinated in aged "Huadiao" rice wine. The crab is then steamed with chicken oil giving the dish a delightful endless aftertaste.

九层塔脆皮银鳕鱼 288

Sautéed crispy cod fish, basil

优质银鳕鱼，裹上特制脆皮粉，炸至金黄酥脆，九层塔独特的香气在高温烹制下充分释放，藏匿于外酥里嫩的鱼肉之间。

Chef coats the high-quality silver cod fish with flour and fried until it turns gold and crispy. The unique aroma of basil is fully released under high-temperature cooking. It is crispy on the outside and soft in the inside with beautiful basil flavor.



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酸汤小海鲜煮苹果丝瓜

Boiled luffa and seafood in sour soup

138

用番茄、泡椒熬制酸汤，加入虾、贝等小海鲜以及苹果丝瓜提鲜，开胃还带着一丝清甜。

Tomato and pickled pepper are used to make the sour soup, in which shrimps, shellfish, fruity luffa and other small seafood are added to make this delightful soup.

菌菇酱烧罗氏沼虾

Simmered Taihu prawn, mushroom sauce

188

精选产自苏州吴江的沼虾，搭配多种菌子制作的酱汁，虾肉软糯弹牙、酱汁鲜香微辣。

The Taihu prawns are from Wujiang area of Suzhou. Chef concocts secret sauce made with various mushrooms to pair with the prawn. The dish is slightly spicy but very refreshing.



素食 Vegetarian



猪肉 Contain pork

K 招牌 Signature

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鲜活水产  
FROM THE WATER "ALIVE"

大河虾 盐水浸 油爆	River shrimp Poached Sautéed	38/50g (150g 起售)
笋壳鱼 西湖醋 葱油蒸	Marble goby Deep-fried, sugar vinegar sauce Steamed, soya sauce	28/50g
波士顿龙虾 蒜茸蒸 麻婆豆腐烧	Boston lobster Steamed, garlic paste Stewed, tofu, spicy sauce	48/50g
老虎斑 清蒸 顺德姜蓉蒸	Tiger grouper Steamed, soya sauce Steamed, mashed ginger, "Shunde" style	28/50g
松叶蟹 避风塘炒 黑猪肉油醋汁蒸	Snow crab Sautéed, minced garlic, scallion Steamed, minced pork, vinaigrette	50/50g
小青龙 姜蓉蒸 蛋黄流沙焗	Baby lobster Steamed, mashed ginger Baked, salted egg yolk	68/50g



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松叶蟹 - 黑猪肉油醋汁蒸

Snow crab - Steamed, minced pork, vinaigrette



老虎斑 - 顺德姜蓉蒸

Tiger grouper - Steamed, mashed ginger, "Shunde" style

鲜活水产  
FROM THE WATER "ALIVE"

鳜鱼 清蒸 干烧	Mandarin fish Steamed, soya sauce Dry-braised	19/50g
象拔蚌 (提前预定) 龙虾汤灼	Geoduck (Advance reservation required) Poached, lobster broth	70/50g
东星斑 (提前预定) 清蒸 自制黄椒酱蒸	Leopard coral grouper (Advance reservation required) Steamed, soya sauce Steamed, homemade yellow chili sauce	78/50g
新西兰龙虾 (提前预定) 黑松露炒 榄仁芙蓉炒	New Zealand lobster (Advance reservation required) Wok-fried, black truffle sauce Stir-fried, olive seeds, egg white	135/50g



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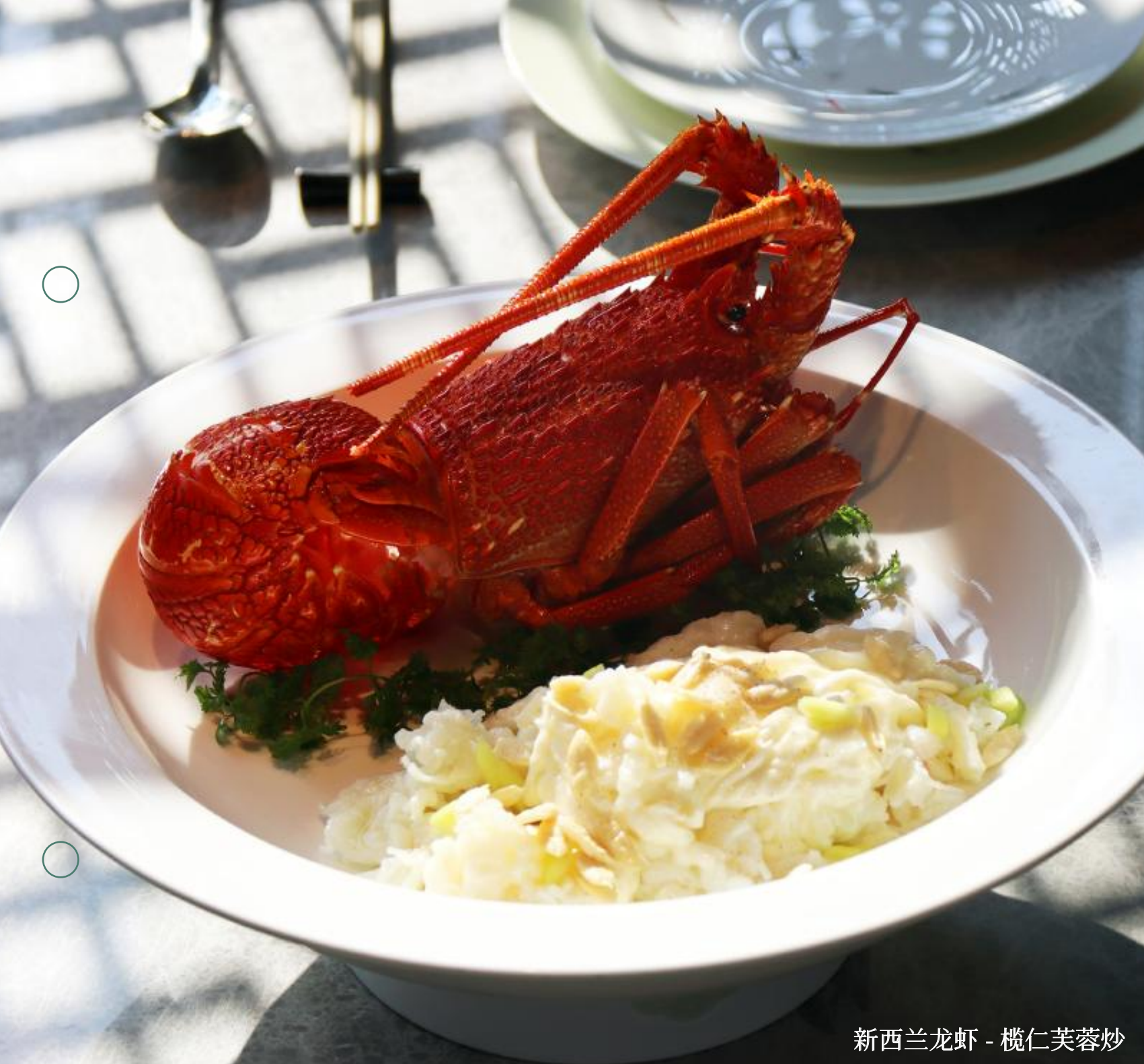
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象拔蚌 - 龙虾汤灼

Geoduck - Poached, lobster broth



新西兰龙虾 - 榄仁芙蓉炒

New Zealand lobster - Stir-fried, olive seeds, egg white



东星斑 - 自制黄椒酱蒸

Leopard coral grouper - Steamed, homemade yellow chili sauce

油渣生炒菜心  78  
Stir-fried choy sum, lard cracklings

肥瘦相间的猪五花制成的油渣，猛火速炒宁夏菜心。

The pork cracklings are made of streaky pork fried with Ningxia choy sum.

酒香炒高山豆苗 89  
Simmered bean sprout, white wine

选用云南高山豆苗，少量白酒增香。

Yunnan bean sprout with small amount of white wine to enhance the flavor.

淮汁蛋黄芝士藕盒 98  
Egg yolk and cheese stuffed in the lotus root, Huaiyang style gravy

将高邮咸蛋黄与醇厚拉丝的芝士酿入脆嫩的莲藕，高温油炸后，藕盒外皮金黄酥脆。

Gaoyou egg yolk and cheese are stuffed in lotus root and fried in high temperature oil. The outer layer of the lotus root then becomes golden and crispy.

四喜油面筋  108  
Braised bean curd, bamboo shoots, dried shrimp, salted pork, mushroom

地道苏帮家常菜，选用本地饱满油面筋球，搭配笋、竹笙、蹄筋、木耳、虾干等烹饪，入口甜，后味咸鲜。

This is an authentic home-style cooking in Suzhou. Our chef selects plump local fried gluten balls and cooks them with bamboo shoots, bamboo fungus, pork tendons, black fungus and dried shrimps. The first bite give you sweetness followed by slight saltiness.

清炒时蔬  78  
Stir-fried seasonal vegetable

精选时令茎叶类蔬菜。

Seasonal greens with stems and leaves.



素食 Vegetarian



猪肉 Contain pork




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扬州什锦蛋炒饭  K  
Fried rice, "Yangzhou" style

158

扬州厨师凭藉精湛的厨艺，化平淡为神奇，扬州炒饭是以饭菜合一形式呈现，以独特的美味闻名遐迩，享誉中外。将稻香米、金华火腿、海参、瑶柱、土鸡蛋、河虾仁等炒制完成后，颗粒分明、粒粒松散、色泽淡黄、什锦鲜香、软糯可口，搭配竹趣轩腌菜一起吃更加美味。

Chefs coming out of Yangzhou are known to have very good cooking skills to create this fried rice with ordinary ingredients. Yangzhou style fried rice is renowned far and wide for its unique deliciousness both at home and abroad. Its main ingredients include rice, Jinhua ham, sea cucumbers, dried scallops, free-range eggs and river shrimps. The side pickles make this dish extra delicious.

金陵雨花石汤圆 

1件/pc 28

Poached sweet dumplings, black sesame, leaf lard, sugar, red rice, cocoa powder

使用红曲米、糯米粉以及可可粉制作汤圆皮，使其外表看起来像雨花石；内馅使用黑芝麻、猪板油以及白糖制作，口感软糯香甜。

The dumpling skin is made of glutinous rice flour, red rice and cocoa powder resembling a riverstone. The black sesame filling is wrapped in leaf lard with sugar. This dish is soft, glutinous, sweet and fragrant.

韭香鱼汤小刀面

58

Braised noodle soup, leeks, fish soup

用鲜鲫鱼、桂鱼、黑鱼熬制汤底至汤色乳白，将煮熟的鲜面条入汤，撒入韭菜末，白胡椒粉。

The soup is made up of crucian carp, mandarin fish and snakehead fish making it thick and milky white consistency. Fresh homemade noodles are mixed into the soup with leeks and white pepper.



素食 Vegetarian



猪肉 Contain pork



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竹辉菌菇素面 

Braised noodle soup, mixed mushrooms

58

用姬松茸、羊肚菌等多种干菌菇熬制鲜美的素汤；再以黄花菜、马蹄、玉米笋、香菇丝等制做浇头，素食首选。

Varieties of dried mushrooms are used to make this tasty vegan soup. The noodle dish is topped with day-lily buds, water chestnuts, baby corn and shiitake mushroom. Perfectly suited for vegans and vegetarians.

## 开洋葱油拌面

Noodles with scallion oil, dried shrimps, scallop

68

葱油拌面是江南地区一道经典主食，面煮熟后，沥干水入碗，以红葱油、虾籽酱油、白糖等调味拌匀；面条爽滑劲道，葱香浓郁。

This dish is a classic main dish in Jiangnan area. The noodle is tossed in red scallion oil, shrimp-roe soy sauce and white sugar. This makes the noodle chewy with rich fragrance of scallions.

苏式红汤面 

"Suzhou" noodle soup, soya sauce

68

可选浇头：焖肉或爆鱼

Optional toppings: braised pork **or** deep-fried fish

苏州红汤面历经岁月传承，成为苏州美食的代表之一。

红汤选用猪骨、鸡骨、鳝骨等食材，佐以虾籽酱油等调料精心熬制，经长时间炖煮、沉淀过滤而成，色泽红亮，清而不油，味道鲜香。

Suzhou noodle soup is a daily staple and is a must try. The delicious soup is made out of pork bones, chicken bones, eel bones, shrimp-roe soy sauce and other seasonings. This glorious soup goes through a long process of stewing, sedimentation and filtration. The soup is bright red in color, clear without being greasy, and has a fresh and fragrant taste.

## 稻花香米饭

Steamed rice

8



素食 Vegetarian



猪肉 Contain pork



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姑苏玫瑰包 

3件/pcs 38

Rose bun, "Suzhou" style

老苏州传统口味 - 玫瑰馅包子，甄选来自云南的高品质玫瑰酱，再加入猪板油、绵白糖、松子仁等，入口唇齿生香。

Rose bun is one of the traditional buns in Suzhou. Our chef uses high-quality rose jam from Yunnan, together with leaf lard, soft white sugar, pine nuts and other ingredients to create soft, glutinous and sweet flavor.

翡翠千层油糕 

4件/pcs 38

Steamed rice cake, dried fruits, lard

淮扬菜传统经典名点，施厨使用麦苗汁将传统千层油糕的制作方式创新，每一口都带着清甜的麦苗香气，回味无穷。

It is a traditional and classic dim sum in Huaiyang cuisine. Chef Michael gives this dish a twist by adding barley juice to the rice cake, giving it a lingering sweet barely aroma.

酥皮汤圆 

3件/pcs 48

Glutinous rice balls with crispy crust

这是创新融合点心，将黑芝麻汤圆放入蛋挞皮，烤至金黄，汤圆口感变得酥松软糯。

This is an innovative dim sum whereby black sesame glutinous rice balls are placed in tart crust and bake until golden. It is sweet, crispy, soft and has glutinous texture.

糯米粢毛团 

3件/pcs 48

Preserved vegetable and pork stuffed in glutinous rice balls

糯米粢毛团是苏州、上海等地的著名糕团点心，它因制成熟团裹包糯米后形似白毛团而得名，糯米包裹咸鲜的梅菜猪肉，深受本地人喜爱。

It is a famous and popular dim sum in Suzhou and Shanghai area. The preserved vegetable and pork are wrapped in glutinous rice.



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点心

DIM SUM SELECTION

赤豆猪油糕 

Red bean rice cake, lard

这道是苏州特色小吃，深受食客喜爱。赤豆猪油糕由赤豆、猪油和米粉等原料制作而成，具有香甜软糯的口感；猪油肥而不腻，与赤豆的香甜相得益彰，趁热食用口感最佳。

It is a traditional dim sum in Suzhou and is deeply loved by food lovers. It is made of red beans, lard and flour and has a sweet, soft and glutinous taste. The lard in the cake is rich but not greasy and complements the sweetness of the red beans perfectly. It is better eat in hot.

3件/pcs 48

苏式蟹壳黄 

"Suzhou" baked scallion pancakes, dried pork floss, sesame

蟹壳黄是苏州特色小吃之一，馅心有肉松、猪油、香葱；形似蟹壳，色呈金黄，油而不腻，香脆酥松。

It is one of the signature dim sums of Suzhou. The fillings include dried meat floss, lard and scallions. It looks like a golden crab shell and is crispy and crunchy.

3件/pcs 48

竹辉白米方糕 

Steamed glutinous rice cake, lard

经典苏式点心，陈皮豆沙馅，香甜软糯，层次丰富。

Another classic Suzhou dim sum. It is filled with tangerine peel and red bean paste, and is sweet, soft and glutinous with multi-layers flavors.

4件/pcs 48

灌汤小笼 

Steamed pork buns, ham

精选优质面粉制作，小笼蒸煮，具有一吮满口汤汁，味鲜不油腻等特色。

It is made with high-quality flour steamed in small bamboo steamers. When taking a bite, the mouth is filled with rich gravy.

4件/pcs 58



素食 Vegetarian



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冰酥酪 38

Iced sweetened milk curd

冰酥酪这道美食在中国文学巨作《红楼梦》中被反复提及，以牛奶、酒酿为主要原料，入口即化，冰凉、细腻且柔滑。

This delicacy has been repeatedly mentioned in great Chinese literature "A Dream of Red Chambers". Iced sweetened milk curd takes milk and fermented glutinous rice as the main ingredients. It is smooth and delicate, and melts in the mouth.

红桂花桃胶鸡头米  48

Sweet gorgon fruit soup, osmanthus, peach gum

鸡头米是江南水八仙之一，被誉为“水中人参”。精选苏州葑水种鸡头米制作甜汤，加入红桂花以及桃胶。

Gorgon fruit is one of Eight River Delicacies in Jiangnan Area, and is praised as "ginseng in the water". Chef uses locally grown gorgon fruit and pairs them with osmanthus and peach gum.

杨枝甘露配冰淇淋 58

Mango pomelo sago, ice cream

杨枝甘露包含芒果、椰浆、淡奶油、小西米、柚粒；搭配香草冰淇淋球食用。

This dish mainly consists of mango, coconut milk, light cream and sago, pomelo which is served with vanilla ice cream scoop.



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