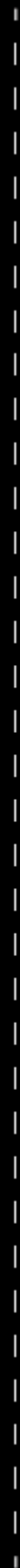
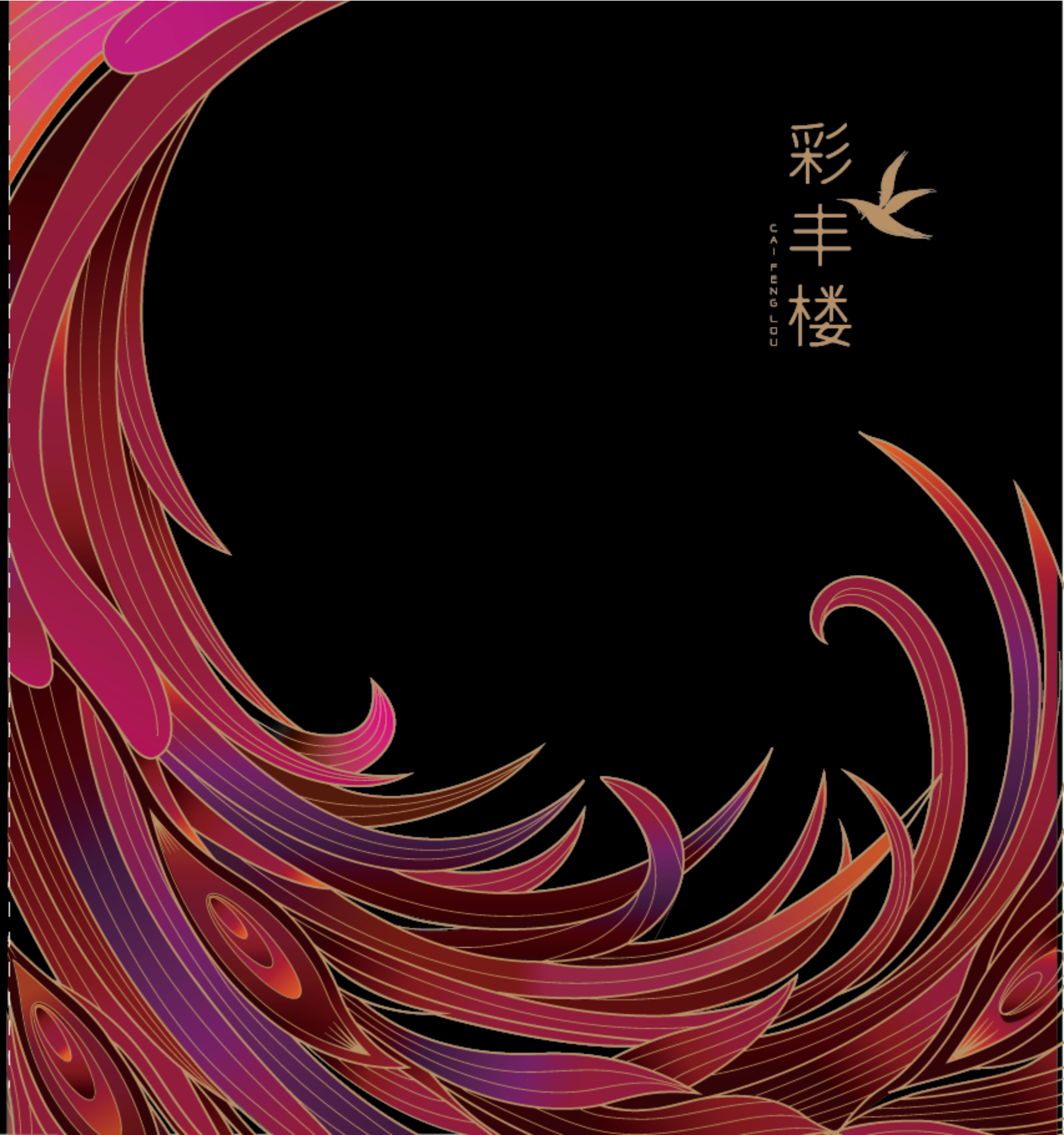


彩丰楼

CAIFENGLOU



彩 丰 献 吉 · 风 味 九 州

以三十余载光阴深耕杭帮菜与粤菜艺术，其烹饪哲学根植于对生活本真与食材自然的深刻领悟，始终秉持 " 彰显食材本味 " 的核心理念。他以 " 探索经典粤杭味美饌 " 为精神坐标，在完整传承粤式镬气精髓与杭帮清雅风骨的同时，大胆糅合浙江本土山珍海味与时令风物，更以创新技法解构传统烹饪边界。每一道作品皆是灵感与底蕴的交响——既有钱塘烟雨

的婉约诗意，亦见岭南大地的丰饶气韵。

这份对经典的致敬，始终浸润着他对 " 本味 " 的独到诠释：所谓 " 新 "，是汲取天地灵感的不竭泉源，是破立变革的无畏勇气；所谓 " 丰 "，乃遵循四时更迭的虔诚敬畏，亦是守护古法真谛的铮铮风骨。在彩丰楼，宾客既能触摸千年厨艺薪火相传的文化脉搏，亦能邂逅现代创意迸发的味蕾惊喜。当经典与创新在舌尖共舞，一场充盈着生命力的 " 丰 " 味之旅自此展开——这里不仅延续着中华饮食的魂魄，更跃动着当代美食美学的灵魂。

Chef Jin Gaojian has dedicated over three decades to mastering the culinary arts of Hangzhou and Cantonese cuisines. His cooking philosophy is deeply rooted in an authentic appreciation for life's essence and the innate qualities of ingredients, consistently upholding the core principle of "highlighting the natural flavors of the produce." Guided by the ethos of "exploring the classic delicacies of Guangdong and Hangzhou," he meticulously preserves the wok-fired mastery of Cantonese tradition and the refined elegance of Hangzhou-style cuisine while boldly integrating premium local ingredients from Zhejiang with innovative cooking techniques. Each creation is a symphony of inspiration and heritage—carrying the poetic subtlety of the Qiantang River's misty rains and the lush vibrancy of Lingnan's fertile landscapes.

This homage to tradition is perpetually infused with his unique interpretation of "authentic flavor": The "novelty" lies in the inexhaustible wellspring of inspiration drawn from nature and the courageous spirit to embrace transformation; the "abundance" stems from reverent adherence to seasonal rhythms and steadfast commitment to ancestral techniques. At Cai Feng Lou, guests experience both the cultural pulse of millennia-old culinary legacy and the exhilarating surprises of contemporary creativity. As classic and innovative elements perform a delicate dance on the palate, guests embark on a truly "abundant" sensory journey—where the soul of Chinese gastronomy converges with the dynamic spirit of modern culinary artistry.

金 皋 剑 先生
Mr. Jin



彩丰楼

C A I F E N G L O U

精美前奏 打开味蕾



百香果梁溪脆鳝

Deep-fried river eel, passion fruit

¥ 128 /例 Portion

主配料：鳝片 150 克、百香果

Main Ingredients:
River eel (150g) , passion fruit



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江南嫩肉冻

Jiangnan pork terrine

¥ 88 /例 Portion

主配料：猪肉 120 克

Main Ingredients:
Pork (120g)



菜品照片仅供参考 All pictures in this Menu are for reference only

樱花虾马家沟芹菜

Tossed Ma jia gou celery,
dried shrimp

¥ 78 /例 Portion

主配料：虾皮、芹菜

Main Ingredients:
Dried shrimp,celery

柠檬山药

Lemon yam

¥ 78 /例 Portion

主配料：柠檬、山药

Main Ingredients:
Lemon,yam

APPETIZERS
精美前奏 打开味蕾



西湖藕韵

Braised lotus root, glutinous rice,
honey sauce

¥ 68 /例 Portion

主配料：藕、糯米
Main Ingredients:
Lotus root, glutinous rice

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APPETIZERS
精美前奏 打开味蕾

蒜香捞汁花螺

Poached sea whelk , baby
cucumber, chili, soy sauce

¥ 138 /例 Portion

主配料：花螺肉 60 克、小黄瓜
Main Ingredients:
Sea whelk 60g, baby cucumber

蜜汁熏鱼

Deep-fried river bass,
honey sauce

¥ 128 /例 Portion

主配料：鲈鱼 150 克
Main Ingredients:
River bass (150g)



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黑松露麻油笋

Poached dried bamboo shoot,
black truffle sauce

¥ 78 /例 Portion

主配料：笋丝、松露酱
Main Ingredients:
Bamboo shoot, black truffle sauce

乌梅脆南瓜

Marinated pumpkin, dark plum

¥ 58 /例 Portion

主配料：红皮南瓜、乌梅
Main Ingredients:
Pumpkin, dark plum

桂花糖醋肉排

Sweet and sour pork ribs

¥ 128 /例 Portion

主配料：小排 120 克
Main Ingredients:
Pork ribs (120g)



APPETIZERS

精美前奏 打开味蕾



润泽素鹅

Pan-fried bean curd skin,
black fungus

¥ 68 /例 Portion

主配料：豆皮、黑木耳
Main Ingredients:
Bean curd skin, black fungus

德清本塘酥鲫鱼

Crispy crucian carp, Deqing

¥ 168 /例 Portion

主配料：鲫鱼
Main Ingredients:
Crucian carp

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白切鸡

White poached chicken

¥ 128 /例 Portion

主配料：临安鸡 350 克

Main Ingredients:
Chicken(350g)



丰盛满溢 明炉烧味

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招牌脆皮鸡

Roasted chicken

¥ 118 /半只 Half

¥ 228 /整只 Whole

主配料：鸡 600 克 /300 克

Main Ingredients:
Chicken 600g/300g



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BARBECUE

丰盛满溢 明炉烧味



传统蜜汁叉烧

Barbecued pork

¥ 138 /6件 6 Pieces

主配料：五花肉 120 克

Main Ingredients:
Pork belly (120g)

脆皮乳鸽

Deep-fried baby pigeon

¥ 88 /只 Whole

主配料：乳鸽 200 克

Main Ingredients:
Baby pigeon (200g)



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港式玫瑰豉油鸡

Braised chicken in soy sauce,
cantonese style

¥ 118 /半例 Half Portion

¥ 218 /例 Portion

主配料：鸡肉

Main Ingredients:
Chicken

潮式卤水拼盘

Teochew brasied platter

¥ 198 /例 Portion

主配料：牛舌、鹅掌、金钱肚、素鲍鱼、豆腐

Main Ingredients:
Beef tongue,goose feet, mock abalone,tofu



断桥踏雪酥肉

Roasted pork belly

¥ 158 /例 Portion

主配料：五花肉 150 克

Main Ingredients:
Pork belly (150g)

朴 实 无 华 润 心 暖 情

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松茸炖海参

Double-boiled sea cucumber soup,
matsutake mushroom

¥ 358 /位 Per Person

主配料：海参 100 克、松茸
Main Ingredients:
Sea cucumber (100g), matsutake
mushroom



宋嫂东海鱼柳羹

Double-boiled fish soup

¥ 128 /位 Per Person

主配料：黄鱼 100 克、生姜、木耳、笋丝
Main Ingredients:
Yellow croaker 100g, ginger, black
fungus, bamboo shoot



酸辣白菜煮花胶

Braised cabbage, fish maw

¥ 158 /位 Per Person

主配料：花胶 80 克、高山娃娃菜
Main Ingredients:
Fish maw 80g, cabbage

酸辣三丝羹

Braised sea cucumber, fish maw,
bamboo shoot soup

¥ 138 /位 Per Person

主配料：海参、花胶、笋
Main Ingredients:
Sea cucumber, fish maw, bamboo shoot

羊肚菌水鸭汤

Double-boiled morel mushroom,
duck soup

¥ 108 /位 Per Person

主配料：羊肚菌、鸭
Main Ingredients:
Morel mushroom, duck

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SOUP

朴 实 无 华 润 心 暖 情



泉水菌皇汤

Double-boiled matsutake mushroom soup, morel

¥ **98** /位 Per Person

主配料：松茸 50 克、羊肚菌
Main Ingredients:
Matsutake mushroom (50g)

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海 味 珍 肴 口 齿 留 香

鲜木瓜燕窝盅

Steamed papaya, bird's nest

¥ 328 /位 Per Person

主配料: 官燕 30 克、木瓜
Main Ingredients:
Bird's nest 30g, papaya



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SEAFOOD DELICACIES

海味珍肴 口齿留香

蠔皇/原只10头干鲍

Slow-braised 10-head abalone,
supreme oyster sauce

¥ 498 /位 Per Person

主配料: 10 头干鲍 (只)
Main Ingredients:
10-head abalone (pcs)



菜品图片仅供参考 All pictures in this Menu are for reference only

黑松露黄焖6头花胶

Braised 6-head fish maw black truffle

¥ **498** /位 Per Person

主配料：6头花胶（公）75克
Main Ingredients:
6 head fish maw 75g



藜麦野米海参

Braised sea cucumber, quinoa

¥ **368** /位 Per Person

主配料：辽参、藜麦
Main Ingredients:
Sea cucumber, quinoa

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江湖海鲜 鲜活生猛

低温鱼子酱小青龙

Low-Temperature Caviar
Little Green Dragon

¥ 75 /50g



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SEAFOOD

江湖海鲜 鲜活生猛



小青龙
Baby lobster

¥ 75 /50g



岩龙虾
Lobster

¥ 115 /50g

烹饪方式

Cooking Methods

麻婆豆腐 | 酸萝卜豆面 | 三葱炒 | 蒜蓉粉丝蒸

"Mapo" tofu / Pickled radish, bean noodles / Wok fried / Steamed scallop with vermicelli and garlic

菜品照片仅供参考 All pictures in this Menu are for reference only



珍宝蟹

Dungeness crab

¥ 40 /50g

烹饪方式

Cooking Methods

鸡油姜酒 | 油醋汁 | 虾汤芙蓉

Chicken fat, rice wine / Vinegar sauce /

Egg custard with shrimp bisque

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SEAFOOD

江湖海鲜 鲜活生猛

青蟹

Green crab

¥ 65 /50g

烹饪方式

Cooking Methods

鸡油姜酒 | 白胡椒炒 | 千刀肉蒸

Chicken oil, rice wine /

Fried with white and black pepper/

Minced pork



长脚蟹

Spiny crab

¥ 38 /50g

烹饪方式

Cooking Methods

油醋汁 | 避风塘炒 | 芙蓉蒸

Vinegar sauce / Typhoon shelter style /

Egg custard with shrimp bisque



菜品照片仅供参考 All pictures in this Menu are for reference only



芙蓉滑蒸松叶蟹
Steamed Soft Shell Crab
with Lotus Leaves

¥ 38 /50g

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SEAFOOD

江湖海鲜 鲜活生猛



黄笋壳鱼

Marble goby

¥ 40 /50g

烹饪方式

Cooking Methods

葱油 | 鲜花椒 | 醋鱼

Scallion sauce / Sichuan pepper /

Boiled dried bamboo shoot



大黄鱼

Yellow croaker

¥ 1088 /份 Portion
(约750克/条)

烹饪方式

Cooking Methods

葱油 | 大红袍鸡油太雕 | 家烧

Scallion sauce / "Taidiao" rice wine,

chicken oil / boiled with broth

菜品照片仅供参考 All pictures in this Menu are for reference only



东星斑 ¥ 125 /50g
Spotted grouper

老虎斑 ¥ 30 /50g
Tiger grouper

烹饪方式
Cooking Methods
广式清蒸 | 沸騰
Steamed / Boiled with pepper

鲳鱼 ¥ 588 /份 Portion
Pomfret
(约400-500克/条)

烹饪方式
Cooking Methods
鸡油太雕 | 萝卜丝家烧
"Taidiao" rice wine, chicken oil /
Dried turnip sauce / Turnip

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SEAFOOD

江湖海鲜 鲜活生猛



菜品照片仅供参考 All pictures in this Menu are for reference only



浓汤鱼头烧海参

Qian dao lake fish head, sea cucumber

¥ 888 /例 Portion

主配料：千岛湖鱼头 1500 克、海参 5 条 / 每条 100 克
Main Ingredients:
Braised fish head 1500g, sea cucumber (5pcs), 100g

绍兴干菜焖脱骨鳗鱼

Braised river eel, preserved vegetable

¥ 428 /例 Portion

主配料：鳗鱼 400 克、梅干菜
Main Ingredients:
River eel 400, Preserved vegetable

香茅咖喱海鲜烩配油条

Seafood curry, octopus, shrimp, cuttlefish, bread

¥ 268 /例 Portion

主配料：明虾 100 克、花枝卷 100 克、八爪鱼 100 克、油条
Main Ingredients:
Curry, octopus 100g, Shrimp 100g, Cuttlefish 100g, Youtiao

千岛湖鱼头

Qian dao lake fish head

¥ 398 /例 Portion

主配料：千岛湖鱼头 1250 克、酱椒
Main Ingredients:
Steamed fish head 1250g,
Soy sauce, Chili



石锅鲍鱼焖杭茄

Braised abalone, eggplant

¥ 188 /例 Portion

主配料：6 头大连鲍、茄子
Main Ingredients:
6-head abalone (pcs), Eggplant

雪菜笋丝炒八爪鱼

Wok-fried octopus, pickled vegetables, garlic sprouts

¥ 198 /例 Portion

主配料：八爪鱼 100 克、雪菜、青蒜
Main Ingredients:
Octopus 100g, Pickled vegetables, Garlic sprouts

龙井虾仁

Wok-fried river shrimps, gorgon fruit

¥ 228 /例 Portion

主配料：河虾 120 克
Main Ingredients:
River shrimps 120g, Gorgon fruit

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SEAFOOD

江湖海鲜 鲜活生猛



01

XO酱芦笋炒元贝 ¥288 /例 Portion
Wok fried scallop, asparagus,
lily bulb, x.o sauce

主配料：元贝 250 克、芦笋、百合
Main Ingredients: Scallop 250g, Asparagus, Lily bulb

02

烧汁砂锅银鳕鱼 ¥288 /例 Portion
Braised cod fish, shallot

主配料：银鳕鱼 250 克、干葱
Main Ingredients: Cod fish 250g, Shallot



02



03



04

03

海胆豆腐 ¥108 /半例 Half Portion
Braised bean curd,
shrimps, sea urchin ¥188 /例 Portion

主配料：白水洋豆腐、海胆
Main Ingredients: Bean curd, Sea urchin

04

海鲜小炒皇 ¥188 /例 Portion
Wok-fried squid, dried eel, leeks,
bean sprouts, pork, soy sauce

主配料：五花肉 100 克、鳗鱼干 100 克、鱿鱼 100 克
Main Ingredients: Pork belly 100g, Dried eel 100g,
Squid 100g

舌尖美味 大地馈赠

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经典文火小牛肉

Signature sauteed beef

¥ 228 /半例 Half Portion

¥ 428 /例 Portion

主配料：红标牛小排 400 克

Main Ingredients:
Beef rib (400g)



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PORK, BEEF & POULTRY

舌尖美味 大地馈赠



菜品照片仅供参考 All pictures in this Menu are for reference only



金不换葱爆雪花牛肉粒

Wok fried M5 beef sirloin, shallot

¥ **398** /例 Portion

主配料：M5 雪花牛肉 150 克、干葱头

Main Ingredients:
M5 beef sirloin 150g, Shallot

椒麻脆三丝

Sichuan spicy crispy shredded trio

¥ **188** /例 Portion

主配料：毛肚、牛舌、莴笋

Main Ingredients:
Ox tripe, Ox tongue, Asparagus
lettuce

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杭州荷香东坡肉

Braised Dongpo pork

¥ **78** /位 Per Person

主配料：土猪肉 300 克

Main Ingredients:
Pork (300g)



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PORK, BEEF & POULTRY

舌尖美味 大地馈赠



01

自制酸萝卜烩豆面 ¥ 88 /例 Portion
Braised mung bean noodle,
homemade pickled radish

主配料: 绿豆面、五花肉 75 克、酸萝卜
Main Ingredients:
Mung bean noodle, Pork belly 75g,
pickled radish

02

萧山辣椒菜 ¥ 108 /例 Portion
Wok-fried "Hangzhou" pepper,
dried tofu, soybean, pork

主配料: 杭椒、猪肉、香干
Main Ingredients: "Hangzhou" pepper,
Pork, Dried tofu



02



03



04

03

鸡纵菌芦笋炒爽肉 ¥ 128 /例 Portion
Wok-fried pork neck, mushroom, asparagus

主配料: 猪颈肉 120 克、鸡纵菌 150 克、芦笋
Main Ingredients: Pork neck 120g, Mushroom 150g,
Asparagus

04

四色彩椒小炒肉 ¥ 138 /例 Portion
Wok fried pork, chili

主配料: 白辣椒、黄贡椒、泰椒、螺丝椒、梅肉
Main Ingredients: Chili, Pork

健康时蔬 有机可口

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时令蔬菜

Seasonal vegetable

¥ 78 /例 Portion

主配料：时蔬 250 克 自选
(清炒，普宁豆酱，拍蒜豆豉)
Main Ingredients:
Wok fried,
Wok fried with soya bean paste,
Garlic chili beans

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火腿丁鸡头米甜豆仁

Wok fried sweet peas, ham, gorgon fruit

¥ 128 /例 Portion

主配料：甜豆、火腿、鸡头米
Main Ingredients:
Sweet peas, Ham, Gorgon fruit

瑶柱桂花银牙

Wok- fried dried scallop, egg, bean sprouts

¥ 118 /例 Portion

主配料：瑶柱、鸡蛋、豆芽
Main Ingredients:
Dried scallop, Egg, Bean sprouts



菜品照片仅供参考 All pictures in this Menu are for reference only

VEGETABLE

健康时蔬 有机可口



原汤蛤蜊煮丝瓜

Braised sponge gourd, clam soup

¥ 118 /例 Portion

主配料：苹果丝瓜、蛤蜊

Main Ingredients:
Sponge gourd, Clam

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甄选主食 余味无穷

5J火腿/葱包烩

Pan-fried dough, spring onion,
5J Iberico de bellota ham

¥ 48 /3件 3 Pcs

主配料：油条、5J 火腿、春卷皮、小葱
Main Ingredients:
Dough, 5J Iberico de bellota ham 25g,
Crisp, Spring onion



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瑶柱腊肉炒饭

Wok fried rice, dried scallop,
preserved pork, green beans

¥ 128 /份 Regular

主配料：瑶柱、腊肉、甜豆
Main Ingredients:
Dried scallop 20g, Preserved pork, Green beans



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黑松露海鲜炒饭

Fried rice with seafood and black truffle

¥ 138 /例 Portion

主配料：黑松露、海鲜
Main Ingredients:
Black truffle, Seafood

海鲜面疙瘩

Seafood noodles in soup

¥ 38 /位 Per Person

主配料：雪菜、海鲜、笋
Main Ingredients:
Pickled vegetables, Seafood, Bamboo shoot

杭式传统片儿川

Pian er chuan noodles soup

¥ 38 /位 Per Person

主配料：雪菜、猪肉、笋
Main Ingredients:
Dried vegetables, Pork, Bamboo shoot

鸡汤小馄饨

Chicken baby wontons

¥ 28 /位 Per Person

MAIN COURSE

甄 选 主 食 余 味 无 穷



黑松露鲍鱼焖饭

Black truffle abalone rice

¥ 128 /位 Per Person

主配料：八头干鲍（只）、黑松露 10 克

Main Ingredients:

Abalone, Black truffle 10g



钱塘灌汤小笼包

Steamed 'Xiaolongbao', Hangzhou style

¥ 28 /例 Portion

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甄 选 主 食 余 味 无 穷

猫山王榴莲天鹅酥

Crispy durian cake

¥ 48 /例 Portion

荷花莲子布丁

Lotus seed pudding

¥ 48 /位 Per Person

主配料：莲子、牛奶
Main Ingredients:
Lotus seed, milk

陈皮红豆沙

Red bean sweet soup, sticky

¥ 38 /位 Per Person

主配料：红豆、陈皮
Main Ingredients:
Red bean, dried orange peel

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MAIN COURSE

甄选主食 余味无穷

桃胶双皮奶冻

Peach gum, milk pudding

¥ 38 /位 Per person

主配料：桃胶、牛奶
Main Ingredients:
Peach gum, milk

抚玉桂花糕

Osmanthus coconut milk
pudding

¥ 48 /3件 3Pcs

菜品照片仅供参考

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时令果盘

Seasonal fruit platter

¥ 128 /小份 Small

¥ 228 /大份 Large

甬上麻心汤圆

Glutinous rice balls

¥ 18 /位 Per Person

主配料：黑芝麻、糯米

Main Ingredients:
Black sesame, glutinous rice

百合红枣银耳

Stewed Lily bulb with red
dates and snow fungus

¥ 38 /位 Per person

主配料：百合、红枣、银耳

Main Ingredients:
Lily, red dates, snow fungus

杨枝甘露

Mango Sago Cream with
Grapefruit

¥ 48 /位 Per person

主配料：芒果、牛奶、西柚、西米

Main Ingredients:
Mango, coconut milk, grapefruit, sago

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