養生湯
Cantonese Soup

精挑細選出真實材料，
用心慢炖成一煲養生、傳統靚湯，
鮮香四溢、濃郁醇厚，
可謂一道營養與美味兼備的珍饈補品，
更是萬千游子心中時常牽挂的家的味道

Raw materials are specially selected , and stewed to be nourishing and classic soup . With fragrant soup and thick taste , soups embody both nutrition and good flavor. It is the flavor that lingers around in thousands of wanderers's mind.

廣東靚湯
Cantonese Daily Soup
¥ 22 /位
¥ 88 /例

原盅椰子炖湯
Stewed Soup in Coconut Shell
¥ 68 /位

經典明爐燒味
Cantonese BBQ

金牌烧皮乳猪 當日前預定
Roast Suckling Pig ,Advance Reserve
¥ 388 /半只　　¥ 688 /全只

明炉烧鹅
Roast Goose
¥ 98 /例　¥ 188 /半只

秘制叉烧
BBQ Pork
¥58 /例

明炉烧鸭
Roast Duck
¥ 48 /例

烧味拼盘
BBQ Combination Platter
¥118 /例

潮州滷水 / 凉菜
Marinated Dish/Appetizer

潮州滷水拼盤
Marinated Platter
¥ 98 /例

潮州滷水是潮州菜的重要組成，廣東潮州的漢族特色名菜之一，其滷水用猪骨、梅肉、老鵝、火腿、瑶柱，與八角、桂皮、香葉、鮮香茅、甘草、花雕酒、玫瑰露酒等一同煮制而成。然後，將家禽或水產品等放入其中，加熱滷制，形成各種滷味

Marinated cuisine is an important component of Chaozhou cuisine and special in Chinese Cuisine. Pork bones, butt, chicken, ham and scallop are stewed with anise, cinnamon, bay leaves, fresh citronella, licorice, Huadiao wine and rose wine. Then, poultry or aquatic product are put into it and marinated.

潮州滷水五花肉
Marinated Pork
¥ 42 /例

潮州滷水鹅片
Marinated Goose Slices
¥ 68 /例

潮州滷水豆腐拼鵝蛋
Marinated Bean Curd&Egg
¥38 /例

潮州滷水鹅亦
Marinated Goose Wings
¥ 48 /例

潮州滷水鹅掌
Marinated Goose Web
¥ 42 /例

潮州滷水 / 凉菜
Marinated Dish/Appetizer

卤水鹅頭
Marinated Goose Head
¥ 38 /只

白切廣東清遠鶏
Qing Yuen Chicken
¥ 62 /半只

沙姜鶏
Marinated Chicken with Ginger
¥ 58 /半只

沙姜鶏是一道潮汕傳統名菜，屬于粤菜系。該菜式鶏皮滑爽幼嫩，肉質鮮嫩可口，食而不膩，骨脆而香，故鮮名遠近，有口皆碑。其奥妙之處在于新鮮，無結飯氣、五金氣，原汁原味，遠非其他鶏肴所及

This is traditional cuisine in China , belonging to Cantonese cuisine . The chicken skin is silky and tender . The meat is tasty but not greasy , so it is popular among customers . It features fresh , original and unparalleled .

凉菜
Appetizer

三文鱼刺身
Salmon Sashimi
¥ 128 /例

意大利有機蔬菜色拉
Organic Vegetable Salad
¥ 38 /例

關東木耳
Black Fungus
¥ 26 /例

紅米花生
Peanuts
¥ 18 /例

蜂蜜桂花山藥
Mixed Osmanthus & Chinese Yam in Honey
¥ 22 /例

凉菜
Appetizer

功德林素鮑鱼 ¥ 58 /例
Vegetarian Abalone

五香牛展
Spiced Beef Tendon
¥ 68 /例

冰草色拉
Shanghai Style Salad
¥ 38 /例

爽口黄瓜
Pickle Cucumber
¥ 20 /例

芥末猪手
Pork Trotters with Wasabi Sauce
¥ 22 /半只

紅油耳絲
Spiced Pork Lobe
¥ 38 /例

海鮮
Seafood

蒜蓉粉絲蒸古巴龍蝦
（其他方式加工需加 60 元加工费）
Steamed Cuban Lobster with Garlic Vermicelli
(¥60 for different cooking method)
¥ 378 /只

香辣芙蓉鱼 ¥ 198 /例
Pan-Fish with Homemade Sauce

香辣芙蓉鱼是维圆的一道特色粤菜，鱼肉漂白如出水芙蓉、质滑嫩、味鲜美，口味鲜香，很富食趣。

Lotus-shaped fish is a special Cantonese cuisine . The fish is so white as lotus and tender . Delicious taste is appetizing .

豉椒炒泰國竹蟾皇
Spicy Tempeh
¥ 198 /例

維圓霸王鱼
Special Steamed Fish with Ginger
¥ 268 /例

吊烧大鲜鱿 ¥ 68 /例
Shanghai Style Fried Squid

泰汁鳕鱼煲
Thai Codfish with Sweet Chili Sauce
¥ 158 /例

泰式冬隆功海鲜锅
Thai Seafood Pot
¥ 138 /例

海鮮／珍品
Seafood

法國銀鱈魚（香煎／冬菜蒸） ¥ 128 /位
French Silver Cod(Pan-fried/Steamed with Preserved Vegetable)

石鍋鮑汁遼參
Sea cucumber in Stone Pot
¥ 88 /位

金牌扇貝王（豉汁蒸／蒜蓉粉絲蒸）
Scallop (Steamed with Soybean Sauce/Steamed with Garlic&Vermicelli)
¥ 58 /只

鮑汁鵝掌煲
Goose Web in Broth
¥ 158 /煲

鮑魚仔
（豉汁蒸／蒜蓉粉絲蒸，2只起售）
Abalone(Steamed with Soybean Sauce/ Steamed with Garlic&Vermicelli)
¥ 28 /只

主厨推薦菜
Chef's Special

爆炒牛肝菌 ¥ 128 /例
Stirred Fried Porcini with Vegetables

特色墨魚新西蘭羊排
Braised Lamb Chop (6 pcs)with Baby Cuttlefish
¥ 238 /例

粤式生炒牛仔骨
Cantonese Style Fried Beef Rib
¥ 158 /例

百靈菇扣烏參煲
Braised Mushroom with Sea Cucumber
¥ 188 /例

烤新西蘭羊排
Roast New Zealand Lamb Chop (6 pcs)
¥ 208 /例