

风味冷菜  
LOCAL FLAVOR COLD DISHES

油爆鲜河虾 Quick-fried shrimps with oil	45
香脆烤籽鱼 Deep-fried baby yellow croaker	48
田园三色蔬 Tossed shredded cucumber with golden melon and mushroom	48
杭椒萝卜条 Spiced green pepper and radish with soy sauce	32
上海熏青鱼 Smoked fish in soy sauce Shanghai style	35
舟山海蜇头 Jelly fish head with sesame sauce	55
蟹柳白玉菇 Tossed crab leg meat with mushroom	58
水晶鳕鱼冻 Crystalized cod fish jelly	30
糖醋小排骨 Sweet and sour spareribs	35
芥末拌风筋 Chicken foot tendon with mustard	34
鲍汁小素鹅 Goose-like vegetarian bean curd in abalone sauce	35
宁波火靠菜心 Green vegetables Ningbo style in sweet soy sauce	25
枫林扎香蹄 Pickled sliced pork trotter	38
翡翠海蜇丝 Tossed jelly fish with cucumber	42
四鲜烧烤麸 Bran dough with black fungus	28

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家乡咸土鸡 Salted chicken Noble House style		35
尖椒拌皮蛋 Tossed green pepper with preserved egg		28
东瀛小鲜鲍 Tossed fresh baby abalone Japanese style	(只/per piece)	38
麻辣关东参 Cold sea cucumber with spicy sauce		58
香芒鲜果虾 Mango and shrimps salad		38
绍酒醉鸽子 Pickled young pigeon with Chinese wine	(只/per piece)	48
本帮烧酱鸭 Duck with soy sauce Shanghai style		42
椒汁拌牛月展 Tender beef with spicy sauce		38
油焖茶树菇 Braised tea mushrooms with oil		45
芥兰拌豆瓣 Tossed kale and beans		32
凉拌黑木耳 Cold black fungus		24
蛋皮沙拉卷 Egg skin rolls filled with salad		30
清酒花枝片 Pickled sliced cuttlefish with wine		58
酱汁卤鸭舌 Spiced duck tongue with soy sauce		58
锦绣蔬菜卷 Rolls filled with assorted vegetables		38

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特别介绍  
CHEF'S RECOMMENDATIONS

东瀛扣四宝 Braised abalone, sea cucumber and dried scallops with mushroom and abalone sauce	(位/per portion)	398
堂煎雪花牛 Pan-fried Japanese beef	(位/per portion)	488
鸡汤关东参 Braised sea cucumber in chicken soup	(位/per portion)	198
鲍汁关东参 Braised sea cucumber with abalone sauce	(位/per portion)	160
虫草花螺头炖老鸡汤 Stewed chicken and sea snail with aweto	(位/per portion)	168
小米煨关东辽参 Braised sea cucumber in millet congee	(位/per portion)	178
法式煎鹅肝 Pan-fried goose liver French style	(位/per portion)	128
金牌烤鳕鱼 Superior baked cod fish	(位/per portion)	58
补肾功夫汤 Nourishing soup (invigorating the kidney)	(位/per portion)	328
养颜功夫汤 Nourishing soup (enhances beauty)	(位/per portion)	280
虫草炖甲鱼 Stewed wild turtle with aweto (advance order required)	(4-6persons 位/per portion) (8-12 persons 位/per portion)	3,800 5,800

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鲍鱼  
ABALONE

蚝皇吉滨鲍 (16 头) Iwate abalone with abalone sauce 16 heads	(位/per portion)	1,380
溏心干网鲍 (6 头) Superior dried abalone 6 heads	(位/per portion)	800
溏心干网鲍 (8 头) Superior dried abalone 8 heads	(位/per portion)	780
溏心干网鲍 (10 头) Superior dried abalone 10 heads	(位/per portion)	680
溏心干网鲍 (12 头) Superior dried abalone 12 heads	(位/per portion)	498
溏心干网鲍 (16 头) Superior dried abalone 16 heads	(位/per portion)	398

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## 鱼翅 SHARK'S FIN

至尊天九翅 (红烧、黄焖、高汤) Tianjiu shark's fin soup (in brown sauce, in chicken soup, in thick soup)	(位/per portion)	980
极品海虎翅 (红烧、黄焖、高汤) Haihu shark's fin soup (in brown sauce, in chicken soup, in thick soup)	(位/per portion)	550
精选大群翅 (红烧、黄焖、高汤) Shark's fin soup (thick) (in brown sauce, in chicken soup, in thick soup)	(位/per portion)	450
海珍大排翅 (红烧、黄焖、高汤) Shark's fin soup (large) (in brown sauce, in chicken soup, in thick soup)	(位/per portion)	420
海珍中排翅 (红烧、黄焖、高汤) Shark's fin soup (regular) (in brown sauce, in chicken soup, in thick soup)	(位/per portion)	320
干捞翅 Braised shark's fin with dried scallops and crab meat	(位/per portion)	550
金汤蟹黄翅 Braised shark's fin with crab roe in chicken soup	(位/per portion)	450
浓汤牙拣翅 Braised Yajian shark's fin in thick soup	(位/per portion)	268
虫草鸽吞翅 Stewed shark's fin with aweto in pigeon	(位/per portion)	680
火腩鸡炖翅 Stewed shark's fin with chicken (advance order required)	(5-6 位/per portion) (10-12 位/per portion)	1,680 3,000

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燕窝 雪蛤  
BIRD'S NEST & HASMA

鸡汁炖官燕 Braised white bird's nest with chicken soup	(位/per portion)	480
红烧血燕盏 Braised red bird's nest in brown sauce in cup	(位/per portion)	520
彩虹鸳鸯燕 Supreme braised double bird's nest in cup	(位/per portion)	550
七彩官燕盏 Braised white bird's nest in cup	(位/per portion)	500
原只木瓜炖官燕 Braised white bird's nest in papaya	(位/per portion)	520
原只木瓜炖血燕 Braised red bird's nest in papaya	(位/per portion)	550
冰橙燕窝 Braised bird's nest in orange	(位/per portion)	280
红莲炖雪蛤 Braised hasma with red lotus	(位/per portion)	68
原只木瓜炖雪蛤 Braised hasma in papaya	(位/per portion)	138

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蟹宴  
FRESH CRAB BANQUET

招牌蟹粉鱼翅 Superior braised shark's fin with crab meat and roe	(位/per portion)	280
清炒蟹粉 Sautéed crab meat and roe	(例/regular) (位/per portion)	380 88
蟹柳炒芦笋 Sautéed crab leg meat with asparagus		180
青苹果蟹膏 (蟹粉) Sautéed crab roe (or crab meat and roe) in green apple	(位/per portion)	88
小南瓜蟹膏 (蟹粉) Sautéed crab roe (or crab meat and roe) in pumpkin	(位/per portion)	88
清蒸蟹钳 Steamed crab claw	(例/regular) (位/per portion)	380 88
蟹粉狮子头 Braised meatball with crab meat and roe	(位/per portion)	38
松茸蟹粉盏 Baked crab meat and roe in mushroom with cheese	(位/per portion)	68
蟹粉豆腐 Braised bean curd with crab meat and roe		128
蟹粉炒虾仁 Braised shrimps with crab meat and roe		320

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经典江浙沪菜  
SHANGHAI STYLE DISHES

清炒河虾仁 Sautéed river shrimps		168
瑶柱凤尾虾 Braised shrimps with dried scallop	(位/per portion)	108
干烧大明虾 (茄汁、芝士焗、蒜茸蒸) Braised prawn with glutinous rice wine and spicy sauce (with tomato sauce or baked with cheese or steamed with garlic)	(位/per piece)	88
京葱关东辽参 Braised sea cucumber with scallion	(位/per portion)	168
虾籽大乌参 Braised sea cucumber with shrimp roe	(条/per piece)	480
金豆鳕鱼盏 Sautéed cod fish with beans in cup	(位/per portion)	58
苔条拖黄鱼 Deep-fried yellow croaker with dried sea moss		78
三鲜烩鱼唇 Braised fish lips with three kinds of seafood		138
清炒鳝糊 Sautéed shredded eel		78
虾爆鳝 Quick-fried shrimps and shredded eel		78
鲍粒八宝辣酱 Sautéed diced abalone and eight treasures with chili paste		108
家常红烧肉 Braised pork with soy sauce		68
鸡火煮干丝 Boiled dried shredded bean curd in chicken soup	(位/per portion)	18
虾干浓汤百叶 Steamed dried shrimps and bean curd sheets in thick soup		88
香酥鸭 Deep-fried boneless duck	(半只/half)	88
椒盐蹄膀 Deep-fried pork shank with salt and pepper	(只/per piece)	118

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丝瓜炒面筋 Sautéed sponge cucumber with gluten		58
芹香淮山木耳 Sautéed Chinese yam and black fungus		58
翡翠烩白玉 Sautéed sponge cucumber with bamboo pith and Chinese yam		78
彩椒炒群菇 Sautéed bell peppers with assorted mushrooms		88
火丁炒豆瓣 Braised soya bean with dried ham		58
时令蔬菜 Sautéed seasonal vegetables		55
野生大黄鱼（红烧、雪菜蒸、大汤烧） Wild large yellow croaker (braised with soy sauce or steamed with preserved vegetables or in soup)	(斤/500g)	880
野生鲶鱼（红烧、白汁） Wild longsnout catfish (braised with soy sauce or white sauce)	(斤/500g)	250
野生河鳗（红烧、清蒸、豉汁蒸） Wild river eel (braised with soy sauce or steamed or with black bean sauce)	(斤/500g)	160
酒糟蒸鲳鱼 Steamed hilsa herring fish with rice wine sauce	(半条/half) (位/per portion)	380 78

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## 精美小菜 SPECIALTY DISHES

鲍鱼海中宝 Braised diced abalone and other seafood	168
泰椒炒双脆 Sautéed shrimps and scallops with pepper	138
花枝片炒蝴蝶贝 Sautéed sliced squid with ark shell	128
XO 酱炒响螺片 Sautéed conch meat with XO sauce	138
鹅肝粒爆鲜鲍菇 Quick-fried diced goose liver and mushrooms	128
烧汁牛肉粒 Sautéed diced beef in sweet sauce	118
飘香牛仔骨 Sautéed beef ribs with spices	(位/per portion) 48
红酒牛尾煲 Braised oxtail in red wine	88
姜葱鱼头煲 Braised fish head with vegetables in casserole	88
大明虾煮白菜 Boiled Chinese prawn with Chinese cabbage	188
西柠煎软鸡 Soft-fried chicken fillet with lemon sauce	68
竹荪扒野山菌 Sautéed bamboo pith with wild mushrooms	128
瑶柱娃娃菜 Braised baby cabbage with dried scallop in chicken soup	(位/per portion) 38
韭菜鲍鱼裙边 Sautéed abalone and turtle's skin with leek	168
干锅娃娃菜 Braised baby cabbage in clay pot	58
燕麦禾牛盏 Sautéed diced Japanese beef with groats	(位/per portion) 58
顺德煎鱼嘴 Pan-fried fish lips "Shunde" style	88

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河海鲜  
SEAFOOD

老鼠斑 (清蒸) High-fin garoupa (steamed)	(斤/500g) 时价 (Market price)	
冰镇活鲜鲍 Iced live abalone	(只/per piece)	1,080
龙虾 (刺身、上汤焗) Lobster (sashimi or braised in soup)	(斤/500g) 时价 (Market price)	
苏眉 (清蒸) Thick bream (steamed)	(斤/500g) 时价 (Market price)	
东星斑 (清蒸、翅汤浸) Star garoupa (steamed or braised in sharks fin soup)	(斤/500g) 时价 (Market price)	
小青龙 (蒜蓉蒸、上汤焗) Chinese lobster (steamed with garlic or braised in soup)	(只/per piece)	216
野生甲鱼 (炖汤、红烧、清蒸) Wild turtle (stew soup, braised with brown sauce or steamed)	(斤/500g)	580
大闸蟹 (中秋节-春节) Live fresh crab (available only during Mid-Autumn Festival to Spring Festival)	时价 (Market price)	

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点心  
DIM-SUM

蟹粉生煎包 Pan-fried dumpling filled with crab meat	(只/per piece)	15
蟹粉小笼包 Steamed bun filled with crab meat	(4 只/pieces)	25
蟹粉锅贴 Pan-fried crab meat dumplings	(3 只/pieces)	25
蟹粉小馄饨 Baby wonton filled with crab meat and roe	(8 只/pieces)	18
蟹粉炒年糕 Fried crab meat with rice cake	(位/per portion)	68
蟹粉拌面 Noodles with crab meat and roe	(位/per portion)	68
葱油开洋拌面 Noodles with scallion oil	(位/per portion)	18
香菇青菜煨面 Noodles with mushrooms and greens	(位/per portion)	20
鲍汁鲜虾炒饭 Fried rice and shrimps with abalone sauce		88
三宝腊味饭 (二位起/2 persons and above) Rice with preserved pork in casserole	(位/per portion)	38
瑶柱白米粥 Dried scallop congee	(碗/per portion)	25
蓝莓芋泥 Mashed taro and blueberry	(位/per portion)	18
清香奶黄糍 Fried fresh milk	(只/per piece)	10
鱼翅叉烧酥 Cake with shark's fin and barbecued pork	(只/per piece)	18
香芒布丁 Mango pudding	(位/per portion)	18
酒酿圆子 Glutinous rice ball in reduced wine	(位/per portion)	12

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特色套餐  
SET MENUS

玉兰餐Magnolia

锦绣三拼盆  
Three style cold dishes

招牌鸳鸯翅  
Superior braised shark's fin with crab meat and roe

蟹柳炒芦笋  
Sautéed crab leg meat with asparagus

清炒河虾仁  
Sautéed river shrimps

玉环瑶柱脯  
Braised white gourd and dried scallop in chicken soup

蟹粉拌蛋面  
Noodles with crab meat and roe

香芒布丁  
Mango pudding

488 (位/per person)

紫荆餐Red Bud

锦绣三拼盆  
Three style cold dishes

招牌鸳鸯翅  
Braised shark's fin with crab meat and roe

鲍脯灵芝菇  
Braised mushroom with sliced abalone

清炒河蟹粉  
Sautéed crab meat and roe

清蒸大明虾  
Steamed king prawn

蟹粉炒年糕  
Fried crab meat with rice cake

酒酿小圆子  
Glutinous rice ball in reduced wine

688 (位/per person)

樱花餐Cherry Blossom

锦绣三拼盆  
Three style cold dishes

蟹黄大鲍翅  
Braised shark's fin with crab roe

鲍鱼扣花胶  
Braised abalone with fish maw

蟹膏南瓜盅  
Sautéed crab meat and roe in pumpkin

红烧大明虾  
Braised king prawn in brown sauce

蟹粉小笼包  
Steamed bun filled with crab meat

冰花炖双雪  
Braised snow pear and white fungus with crystal sugar

888 元 (位/per person)

牡丹餐Peony

法式煎鹅肝  
Pan-fried goose liver French style

黄焖海虎翅  
Braised Haihu shark's fin in chicken soup

鲍鱼扣辽参  
Braised abalone with sea cucumber

清蒸蟹钳肉  
Steamed crab claw

蒜香大明虾  
Steamed king prawn with garlic

瑶柱娃娃菜  
Braised Chinese cabbage with dried scallop in chicken soup

木瓜炖血燕  
Braised red bird's nest in papaya

1,388 (位/per person)

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