



ZHAN LIANG

斬 亮

杜鹃 Cuckoo

陈年花雕富贵虾, 老梅干圣女果  山城口水土鸡, 陈醋舟山海蜇头
Mantis Shrimp with Hua Diao Wine
Cherry Tomato, Sour Plum Marinated in Sweet Vinegar
Chilled Free-Range Chicken with Chili and Peanut Sauce
Zhoushan Jellyfish with Dated Vinegar

羊肚菌竹笙炖鲍鱼汤
Double-Boiled Wild Bamboo Pith, Morel Mushroom with Abalone Soup

脆皮乳鸽
Roasted Crispy Pigeon

蒜茸黄椒蒸青龙虾
Steamed Green Lobster with Garlic, Hainan Yellow Pepper

贡布黑椒焗银鳕鱼 
Baked Cod with Kampot Black Pepper

鲍汁芥兰
Poached Kailan with Abalone Sauce

野菌脯鱼干烧伊面
Braised E-Fu Noodles with Mushroom, Halibut Ground

姜汁炖奶 (冷/热)
Double-Boiled Fresh Milk with Ginger Juice (Hot/Cold)

每位 128 美元
USD128 per person

 VEGAN  PARTNERS IN PROVENANCE

*If you have a food allergy or intolerance, please inform your server upon placing your order.
Prices are quoted in USD including applicable taxes and 7% service charge.*

牡丹 Peony

陈年花雕富贵虾, 辣味小木耳伴黄瓜, 陈醋舟山海蜇头, 脆皮烧肉 ✨
Mantis Shrimp with Hua Diao Wine
Black Fungus Tossed with Cucumber
Zhoushan Jellyfish with Dated Vinegar
Roasted Pork Belly

野生竹笙瑶柱炖辽参汤
Double-Boiled Wild Bamboo Pith, Dried Scallop with Sea Cucumber Soup

脆皮乳鸽
Roasted Crispy Pigeon

鲍汁原只南非鲜鲍花胶
Braised Whole Live South African Abalone with Fish Maw

清蒸野生石斑
Steamed Wild Grouper with Premium Soy

鱼汤苋菜
Poached Spinach with Fish Broth

XO酱青龙虾伊面
Wok-Fried Green Lobster with XO Sauce, E-Fu Noodles

万寿果炖官燕
Double-Boiled Bird's Nest in Papaya Pot

每位 188 美元
USD188 per person

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梅花 Plum Blossom

红酒雪梨 🍷 卤水牛腩金钱肚, 陈醋舟山海蜇头, 咸蛋软壳蟹
Boiled Pear with Red Wine
Marinated Beef Shank, Tripe with Herbs, Spicy Sauce
Zhoushan Jellyfish with Dated Vinegar
Fried Soft Shell Crab with Salted Egg Yolk

高汤佛跳墙
(花胶, 鲍鱼, 海参, 瑶柱, 花菇)
“Monk Jumps Over the Wall”
(Fish Maw, Abalone, Sea Cucumber, Dried Scallop, Flower Mushroom)

脆皮乳鸽
Roasted Crispy Pigeon

椒盐富贵虾
Deep-Fried Mantis Shrimp with Spicy Garlic

贡布黑椒焗银鳕鱼 *
Baked Cod with Kampot Black Pepper

姜汁炒广东芥兰 🍷
Sautéed Guangdong Kailan with Ginger Juice

龙胆螺龙虾汤泡饭
Dragon Conch, Lobster Broth Cooked with Crispy and Steamed Rice

万寿果炖官燕
Double-Boiled Bird's Nest in Papaya Pot

每位 258 美元
USD258 per person

🍷 VEGAN * PARTNERS IN PROVENANCE

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櫻花 Cherry Blossom

陈年花雕富贵虾, 老梅干圣女果 / 卤水牛腱金钱肚, 陈醋舟山海蜇头
Mantis Shrimp with Hua Diao Wine
Cherry Tomato, Sour Plum Marinated in Sweet Vinegar
Marinated Beef Shank, Tripe with Herbs, Spicy Sauce
Zhoushan Jellyfish with Dated Vinegar

高汤蟹肉捞官燕
Bird's Nest Tossed with Crab Meat, Superior Broth

鱼子酱百花乳猪件
Roasted Suckling Pig Stuffed with Shrimp Mousse, Caviar

原汁十头南非干鲍鱼 (10头)
Braised Whole South African Dry Abalone (10 Head)

清蒸野生石斑
Steamed Wild Grouper with Premium Soy

珊瑚蟹肉竹笙芦笋
Asparagus, Crab Meat with Wild Bamboo Pith

XO酱青龙虾伊面
Wok-Fried Green Lobster with XO Sauce, E-Fu Noodles

新疆红枣炖雪蛤
Double-Boiled Harsma with Xinjiang Red Date

每位 338 美元
USD338 per person

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