


A testament to the culinary team's expertise and innovation,  
this menu honours the best of Cantonese cuisine by  
showcasing thoughtful interplay of flavours and textures.

Rooted in tradition yet shaped by creativity,  
it brings together premium ingredients and imaginative  
pairings for a truly memorable dining experience.

这菜单代表着颂苑厨师们的专业知识和创意能力，  
同时展现风味和质地的精心搭配，向顶级广东料理的精髓致敬。  
客人可以期待享用创意十足以及优质食材的菜肴，  
为您带来真正难忘的用餐体验。





黑松露鲍鱼仔上海凉面 Shanghai Cold Noodle with Black Truffle Abalone

## 餐前小食 APPETISER

	每份 PER SERVING		每份 PER SERVING
黑松露鲍鱼仔上海凉面 (招牌) Shanghai Cold Noodle with Black Truffle Abalone (Signature)	\$26.80	姜丝炸大肠 Fried Pig Intestine with Shredded Ginger and Hawthorn Sauce	\$12.80
安格斯牛柳沙拉 Angus Beef Fillet Salad	\$24.80	红油抄手 Sichuan Hot and Spicy Dumpling	\$12.80
三文鱼明太子沙拉 Salmon Fillet Salad Served with Mentaiko Sauce	\$24.80	黄金炸鱼皮 Crispy Fish Skin Coated with Golden Egg Yolk	\$11.80
口水鸡 Chilled Sichuan Spicy Chicken	\$16.80	肉松脆南瓜 Crisp-fried Pumpkin Tossed with Chicken Floss	\$11.80
风味辣子鸡 Diced Chicken with Dried Chilli	\$16.80	黄金鱼皮沙拉 Golden Egg Crispy Fish Skin Salad	\$11.80
泰式元贝沙拉 Japanese Scallop Salad Served with Thai Sauce	\$16.80	虎皮松露凤爪 Braised Phoenix Claw with Black Truffle Sauce	\$10.80
椒盐白饭鱼 Crisp-fried Silver Bait Tossed with Fine Salt and Pepper	\$12.80	姜糖酥炸‘美人鱼’ Deep-fried Ginger Candy Fish ‘Mermaid’	\$10.80
酥炸墨鱼须 Deep-fried Cuttlefish Tentacles	\$12.80	冰镇山楂圣女果 Chilled Organic Cherry Tomato in Hawthorn Juice	\$8.80

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Images are for illustration purposes only.



鲍汁南非八头鲍鱼扣秃参  
Braised 8-Head South African Abalone with Sea Cucumber in Abalone Sauce

# 鲍鱼和海味

## ABALONE & SEA TREASURES

例  
REGULAR

鲍汁扣原幅花胶皇 (预订) \$368.00  
Braised Whole Fish Maw in  
Abalone Sauce (Pre-order Required)

每位  
PER PERSON

乾隆一品锅 \$108.00  
Braised 8-Head South African  
Abalone, Sea Cucumber, Fish Maw  
and Mushroom in Abalone Sauce

蚝皇扣南非三头鲍鱼 \$78.00  
Braised 3-Head South African  
Abalone in Abalone Sauce

蚝皇扣南非四头鲍鱼 \$68.00  
Braised 4-Head South African  
Abalone in Abalone Sauce

鲍汁南非八头鲍鱼扣秃参 \$40.80  
Braised 8-Head South African  
Abalone with Sea Cucumber  
in Abalone Sauce

京葱焖酿秃参 \$38.00  
Pan-seared Whole Sea Cucumber  
with Shrimp Paste



火腿金汤生拆蟹肉石锅烩官燕 Braised Supreme Bird's Nest with Jin Hua  
Ham and Fresh Crab Meat in Golden Broth Served in Hot Stone Pot with Bacon Scallion Pencil



金汤狮子头 Lion Head with Crab Meat in Golden Broth

## 珍馐百味 — 官燕 BIRD'S NEST

	每位 PER PERSON		每位 PER PERSON
火腿金汤生拆蟹肉石锅烩官燕 Braised Supreme Bird's Nest with Jin Hua Ham and Fresh Crab Meat in Golden Broth Served in Hot Stone Pot with Bacon Scallion Pencil	\$68.00	金汤生拆蟹肉烩官燕 Braised Supreme Bird's Nest and Fresh Crab Meat in Golden Broth	\$58.00
		红烧生拆蟹肉烩官燕 Braised Supreme Bird's Nest and Fresh Crab Meat in Superior Stock	\$58.00

## 汤 — 羹 SOUP & BROTH

	每位 PER PERSON		每位 PER PERSON
迷你佛跳墙 (预定) Mini Buddha Jumps Over The Wall (Pre-order Required)	\$98.00	海味鱼肚羹 Braised Sea Treasure in Superior Stock	\$14.80
鹿茸菌花胶炖鸡汤 Double-boiled Silky Soup with Fish Maw and Dried Velvet Mushroom	\$30.00	京式云吞鸡汤 Double-boiled Chicken Soup with Wanton	\$14.80
石锅金汤龙虾干贝羹 Golden Broth with Lobster and Conpoy Served in Hot Stone Pot	\$34.00	海鲜酸辣羹 Hot and Sour Seafood Soup	\$14.80
金汤狮子头 Lion Head with Crab Meat in Golden Broth	\$22.00	蟹肉粟米鱼肚羹 Sweet Corn Soup with Fish Maw and Crab Meat	\$11.80
		时日例汤 Soup of The Day	\$10.80

北京片皮鸭 Roasted Peking Duck



## 明炉烧烤 CANTONESE BBQ

化皮乳猪 (预订) Classic Suckling Pig (Pre-order Required)	每只 WHOLE	\$338.00
南乳去骨乳猪 (预订) Roasted Suckling Pig with Fermented Bean Curd (Pre-order Required)	每只 WHOLE	\$338.00
北京片皮鸭 Roasted Peking Duck	每只 WHOLE	\$88.00
	半只 HALF	\$58.00
十三风味烤鸭 Thirteen Wonder Roasted Duck	每只 WHOLE	\$88.00
	半只 HALF	\$58.00
颂苑避风塘吊烧鸡 Typhoon Speciality Crispy Roasted Chicken	每只 WHOLE	\$48.00
	半只 HALF	\$26.00
烧味双拼盘 (黑豚叉烧和烧肉) BBQ Combination (Two Varieties: BBQ Kurobuta Pork and Crispy Pork Belly)	例 REGULAR	\$42.00
蜜汁黑豚叉烧 BBQ Kurobuta Pork with Honey Sauce	例 REGULAR	\$28.00
脆皮烧肉 Crackling Pork Belly	例 REGULAR	\$22.00



明太子焗海鲈鱼 Baked Chilean Sea Bass Fillet with Mentaiko Sauce

# 精美海鲜 SEAFOOD

	每位 PER PERSON		例 REGULAR
明太子焗海鲈鱼 Baked Chilean Sea Bass Fillet with Mentaiko Sauce	\$32.00	XO酱西兰花百合炒带子 Stir-fried Australian Scallops with Lily Bulbs and Broccoli in XO Sauce	\$46.00
泰皇酱酥炸海鲈鱼 Deep-fried Chilean Sea Bass Fillet with Thai Emperor Sauce	\$32.00	黑松露爆炒野菌带子芦笋 Stir-fried Australian Scallops with Wild Mushroom and Asparagus in Black Truffle Sauce	\$46.00
金银蒜蒸海鲈鱼 Steamed Chilean Sea Bass with Minced Garlic	\$32.00	宫廷豆腐煲 Braised Tofu with Assorted Seafood	\$34.00
明太子焗三文鱼 Baked Salmon Fillet with Mentaiko Sauce	\$26.00	青芥末虾球 Crisp-fried Prawns in Wasabi Mayonnaise	\$32.00
头抽香煎三文鱼 Pan-seared Salmon Fillet with Superior Soy Sauce	\$26.00	姜糖大虾球 Ginger Candy Prawn	\$32.00
		宫保虾球 Sautéed Prawns with Dried Chilli and Cashew Nut	\$32.00
		酸汤鱼 Boiled Sliced Fish	\$28.00
		水煮鱼 Sichuan Boiled Sliced Fish	\$28.00
		小炒皇 Stir-fried Chinese Leek with Shrimp Paste	\$26.00

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清蒸東星斑 Coral Trout Steamed with Superior Soy Sauce



# 生猛游水鱼

## LIVE FISH

每100克  
PER 100 GRAMS

## 烹调法

## RECOMMENDED COOKING STYLES

東星斑 (预订)

Coral Trout

(Pre-order Required)

时价

Seasonal

Price

• 清蒸

Steamed with Superior Soy Sauce

多寶鱼 (预订)

French Turbot Fish

(Pre-order Required)

时价

Seasonal

Price

• 潮州蒸

Steamed in 'Teochew' Style

青衣 (预订)

Green Wrasse

(Pre-order Required)

时价

Seasonal

Price

• 剉椒蒸

Steamed with Peppers

龙虎斑

Brown-marbled Grouper

时价

Seasonal

Price

• 油浸

Oil Immersion  
with Superior Soy Sauce

笋壳鱼

Marble Goby

时价

Seasonal

Price

• 豉汁凉瓜焖

Stewed with Bitter Gourd  
and Black Bean Sauce

黑胡椒斯里兰卡蟹 Sri Lankan Crab Sautéed with Black Pepper



# 特选螃蟹 LIVE CRAB

每100克  
PER 100 GRAMS

## 烹调法

RECOMMENDED COOKING STYLES

阿拉斯卡蟹 (预订)  
Alaskan King Crab  
(Pre-order Required)

时价  
Seasonal  
Price

• 星洲辣椒  
Singapore Style Chilli Sauce

斯里兰卡蟹 (预订)  
Sri Lankan Crab  
(Pre-order Required)

时价  
Seasonal  
Price

• 黑胡椒  
Sautéed with Black Pepper

• 黄金焗  
Crisp-fried and Tossed  
with Salted Egg Yolk

• 鸡油花雕蒸  
Steamed with Chinese Wine

• 酒香 (冻食)  
Wine-flavoured (Chilled)

上汤焗澳洲龙虾 Australian Live Lobster Baked with Superior Broth



# 生猛龙虾

## LIVE LOBSTER

每100克  
PER 100 GRAMS

澳洲龙虾  
Live Australian Lobster  
(Pre-order Required)

时价  
Seasonal  
Price

### 烹调法

#### RECOMMENDED COOKING STYLES

- 黑松露炒  
Black Truffle Essence
- 上汤焗  
Baked with Superior Broth
- 鸡油花雕蒸  
Steamed with Chinese Wine
- 金银蒜蒸  
Steamed with Minced Garlic
- 刺身  
Sashimi

每100克  
PER 100 GRAMS

珍珠龙虾  
Live Yamato Lobster

时价  
Seasonal  
Price

### 烹调法

#### RECOMMENDED COOKING STYLES

- 上汤焗  
Baked with Superior Broth
- 黄金焗  
Crisp-fried and Tossed  
with Salted Egg Yolk
- 金银蒜蒸  
Steamed with Minced Garlic



头抽煎游水生中虾 Live Prawns Wok-fried with Superior Soy Sauce



加拿大象拔蚌 Canadian Geoduck Clam

## 精选虾类 LIVE PRAWNS

每100克  
PER 100 GRAMS

游水生中虾  
Live Prawns

时价  
Seasonal  
Price

## 烹调法 RECOMMENDED COOKING STYLES

- 白灼  
Poached
- 酒醉翁  
Poached with 'Shaoxing' Wine
- 金银蒜粉丝蒸  
Steamed with Minced Garlic
- 极品酱粉丝焖  
Stewed with Rice Vermicelli  
in Premium Sauce
- 避风塘  
Typhoon Shelter Speciality
- 头抽煎  
Wok-fried with Superior  
Soy Sauce

## 活蚌类 LIVE CLAM

每100克  
PER 100 GRAMS

加拿大象拔蚌 (预订)  
Canadian Geoduck Clam  
(Pre-order Required)

时价  
Seasonal  
Price

加州象拔蚌 (预订)  
California Geoduck Clam  
(Pre-order Required)

时价  
Seasonal  
Price

## 烹调法 RECOMMENDED COOKING STYLES

- 过桥  
Blanched
- 刺身  
Sashimi
- 油泡  
Shallow-fried with Yellow Chives
- XO酱炒  
Wok-fried with XO Sauce

香煎严选日本顶级和牛

Pan-seared Premium Wagyu Beef with Himalayan Salt and Superior Sauce



# 精美肉类

## POULTRY & MEAT

	每位 PER PERSON		例 REGULAR
香煎严选日本顶级和牛 Pan-seared Premium Wagyu Beef with Himalayan Salt and Superior Sauce	\$88.00	酱烧汁煎鹅肝爆炒黑毛猪 Pan-seared Foie Gras with Iberico Pork in BBQ Sauce	\$38.00
羊方藏鱼 Lamb Rack Stuffed with Fish Diced in Featherlight Batter	\$32.00	萝卜焖牛腩煲 Slow-braised Beef Brisket with Turnips	\$32.00
香煎严选安格斯牛柳 Pan-seared Angus Beef Fillet	\$32.00	回巢香辣松板猪 Spicy Sliced Matsusaka Pork	\$28.00
头抽香煎黑猪扒 Pan-seared Kurobuta Pork Loin in Premium Soy Sauce	\$20.00	孜然牛肉 Cumin Beef	\$28.00
黑胡椒香煎鸡腿扒 Pan-seared Chicken Thigh with Black Pepper Sauce	\$14.00	酸汤牛 Sliced Beef with Preserved Capsicum Sauce	\$28.00
		水煮牛 Sliced Beef in Hot Chilli Oil	\$26.00
		豆豉鸡煲 Chicken Pot with Salted Black Bean	\$24.00
黑胡椒羊肚菌爆炒雪花牛粒 Wok-fried Snowflake Diced Beef with Morel Mushroom in Black Pepper Sauce	\$58.00	山楂咕噜肉 Hawthorn Sweet and Sour Pork	\$20.00
鹿茸菌爆炒肥牛肉 Wok-Fried Beef with Dried Velvet Mushroom	\$42.00	回锅肉 Twice-cooked Pork with Leek in Spicy Sauce	\$20.00

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北海道帶子皇野菌竹炭豆腐  
Deep-fried Homemade Charcoal Tofu with Crab Meat and Hokkaido Scallop

# 田園青菜

## SEASONAL VEGETABLES

	例 REGULAR
白松露油珍菌炒芦笋 Sautéed Asparagus with Wild Mushroom in White Truffle Oil	\$32.00
浓鸡汤虾干蒜子浸苋菜苗 Dried Shrimp in Chicken Broth with Baby Ceylon Spinach	\$22.00
肉碎麻婆豆腐 Mapo Tofu with Minced Pork	\$16.00
鱼香茄子 Spicy Eggplant with Minced Pork	\$16.00
手撕包菜 Stir-fried Hand-torn Cabbage	\$14.00
	每位 PER PERSON
北海道带子皇野菌竹炭豆腐 Deep-fried Homemade Charcoal Tofu with Crab Meat and Hokkaido Scallop	\$18.80

	例 REGULAR
鲜芦笋, 芥兰, 菠菜 (任选一样) Asparagus, Kai Lan, Spinach (Choice of One)	\$24.00
西兰花, 白菜苗, 菜心, 苋菜, 罗马生菜 (任选一样) Broccoli, Baby Cabbage, Choi Sum, Chinese Spinach, Romaine Lettuce (Choice of One)	\$20.00
<b>烹调法</b> RECOMMENDED COOKING STYLES	
• XO酱炒 Fried with Signature Chilli Sauce	\$4.00
• 金银蛋浸 Trio Eggs in Supreme Stock	\$4.00
• 金蒜杞子高汤 Whole Garlic with Chinese Wolfberries in Supreme Stock	\$4.00
• 金银蒜茸 Garlic-fried	\$2.00
• 蚝油 Oyster Sauce	
• 清炒 Stir-fried	

云彩素粒炒饭 Fried Rice with Diced Assorted Vegetables



# 健康素食

## VEGETARIAN DELIGHTS

	例 REGULAR		例 REGULAR
如意八宝蔬 Sautéed Garden Greens with Fungus and Ginkgo Nuts	\$20.00	罗汉上素斋脆面 Crispy Egg Noodle Served with Vegetables and Vegetarian Broth	\$16.00
南乳斋煲 Stewed Garden Greens and Gluten with Fermented Bean Curd	\$20.00	云彩素粒炒饭 Fried Rice with Diced Assorted Vegetables	\$16.00
黑椒炒素鸡丁 Wok-fried Diced Vegetables in Black Pepper Sauce	\$20.00		每位 PER PERSON
三菇竹笙扒豆腐 Braised Tofu with Trio of Mushroom and Bamboo Pith	\$18.00	虫草花竹笙炖菜胆 Double-Boiled Cabbage with Cordyceps and Bamboo Pith	\$14.00
		黄金粟米羹 Sweet Corn Soup	\$8.00

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肉碎葱油拉面  
Scallion Oil Noodles with Minced Pork



# 粉 / 面 / 饭类

## RICE & NOODLE

	例 REGULAR		例 REGULAR
海鲜焖伊面 Braised 'Ee-fu' Noodle with Seafood	\$36.00	瑶柱蟹肉蛋白炒饭 Wok-fried Rice with Egg White and Dried Conpoy	\$28.00
海鲜香脆面 Poached Crispy Noodle with Seafood in Superior Stock	\$36.00	家乡炒面线 Wok-fried Fine Noodle with Diced Prawn and Shredded BBQ Pork	\$26.00
干炒美国肥牛河粉 Wok-fried Rice Noodle with Sliced U.S. Beef	\$36.00	XO酱肉碎茄子焖面卜 Stewed 'Mee Pok' in XO Sauce with Eggplant and Minced Pork	\$20.00
樱花虾富贵炒饭 Song Garden Supreme Fried Rice with Sakura Prawn	\$32.00		
金汤海鲜泡饭 Seafood 'Pao Fan' in Hotpot	\$28.00	黯然销魂饭 BBQ Pork and Sunny Side Up Egg on Rice	\$13.80
雪菜肉丝焖鸳鸯米粉 Stewed Rice Vermicelli with Shredded Pork and Pickled Vegetable	\$28.00	海鲜葱油拌面卜 Scallion Oil 'Mee Pok' with Seafood	\$13.80
		肉碎葱油拉面 Scallion Oil Noodles with Minced Pork	\$10.80

每位  
PER PERSON



椰皇粟米紫薯泥 Sweet Corn with Purple Sweet Potato Served in Young Coconut

## 甜品

### SWEET TEMPTATIONS

	每位 PER PERSON		每位 PER PERSON
椰皇杏汁炖官燕 (热) Double-boiled Supreme Bird's Nest with Almond Cream in Young Coconut (Hot)	\$78.00	脆荔枝黑芝麻花生麻糬 (热) Crispy 'Lychee' Black Sesame Mochi with Molten Peanut (Hot)	\$8.80
冰花炖官燕 (冷 / 热) Double-boiled Supreme Bird's Nest with Rock Sugar (Cold / Hot)	\$68.00	蛋白杏仁露 (热) Silky Almond Cream with Egg White (Hot)	\$7.80
椰皇粟米紫薯泥 (热) Sweet Corn with Purple Sweet Potato Served in Young Coconut (Hot)	\$13.80	芦荟酸柑香茅冻 Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice	\$6.80
桃胶雪莲子 (冷 / 热) Peach Gum with Snow Lotus Seed (Cold / Hot)	\$9.80	杨枝甘露椰子雪糕 Chilled Mango Purée with Sago and Pomelo topped with Coconut Ice Cream	\$6.80

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