

健康之道，食在嘉苑

嘉苑经营“传统”粤菜为主。
厨师们不但在选料上独具匠心，
更在烹饪技术上费尽心思，
在传统基础上不断推新改良。

今天社会进步，传统就显得珍贵，
我们秉承着“平凡朴实”的风格，
赢得众多食家的肯定。

经营无数的奢华，
最珍贵的还是城中小菜，
唯有弥漫久久的饭香，
才能承载浓浓的街坊情。
世界在变，嘉苑原味风格不变。



红胡椒意式醋熏带鱼

DEEP FRIED CUTLASS FISH FILLET WITH RED PEPPER
IN VINEGAR SAUCE



巧手拌海蜇头

MARINATED JELLY FISH WITH VINEGAR



香茅酱爆鸭舌

SAUTEED DUCK TONGUE SERVED WITH LEMONGRASS



意大利黑醋熏雪鱼

DEEP FRIED DICED COD FISH WITH ITALY
VINEGAR SAUCE



清爽腌萝卜

MARINATED CHILLED RADISH WITH SPECIAL CHEF RECIPE





陈醋章树泡辣椒拌响螺
SEA WHELK WITH VINEGAR AND FRESH CHILLI



蒜茸豆酱浸冰川茄子
EGGPLANT SERVED IN GARLIC SAUCE



青椒酱红油黑蒜猪手
MARINATED PIG'S TROTTER WITH CHILLI
IN SPICY SAUCE

餐前小食 APPETISER

每份
PER SERVING

青椒酱红油黑蒜猪手
MARINATED PIG'S TROTTER WITH CHILLI IN SPICY SAUCE

鲍汁凤爪
BRAISED CHICKEN FEET IN ABALONE SAUCE

自家制豆豉鲛鱼
CRISPY HOME-MADE DACE WITH BLACK BEAN SAUCE

蒜茸豆酱浸冰川茄子
EGGPLANT SERVED IN GARLIC SAUCE

肉松脆茄子
CRISPY-FRIED EGGPLANT TOSSED WITH PORK FLOSS

莴笋杏鲍菇
CHINESE LETTUCE WITH OYSTER MUSHROOM

红胡椒意式醋熏带鱼
DEEP FRIED CUTLASS FISH FILLET WITH RED PEPPER IN VINEGAR SAUCE

经典萝卜糕
WOK-FRIED CARROT CAKE IN XO SAUCE

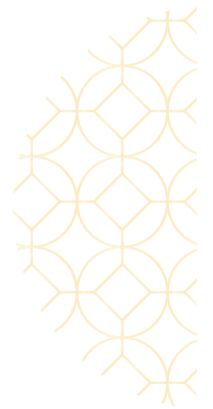
巧手拌海蜇头
MARINATED JELLY FISH WITH VINEGAR

香茅酱爆鸭舌
SAUTEED DUCK TONGUE SERVED WITH LEMONGRASS

清爽腌萝卜
MARINATED CHILLED RADISH WITH SPECIAL CHEF RECIPE

意大利黑醋熏雪鱼
DEEP FRIED DICED COD FISH WITH ITALY VINEGAR SAUCE

陈醋章树泡辣椒拌响螺
SEA WHELK WITH VINEGAR AND FRESH CHILLI



粉卷

蟹粉春卷

DEEP FRIED SPRING ROLL WITH CRAB ROE AND CRAB MEAT





嘉苑三拼
COMBINATION OF PAN-SEARED FOIE GRAS,
CRAB MEAT SALAD AND CRISPY PEKING DUCK

前菜配對 CHEF'S EXQUISITE

每份
PER SERVING

嘉苑三拼

COMBINATION OF PAN-SEARED FOIE GRAS, CRAB MEAT SALAD
AND CRISPY PEKING DUCK

黑松露汁鱼子脆豆腐

CRISPY TOFU WITH BLACK TRUFFLE SAUCE TOPPED WITH CAVIAR



黑松露汁鱼子脆豆腐
CRISPY TOFU WITH BLACK TRUFFLE
SAUCE TOPPED WITH CAVIAR

花蟹爪沙律伴灯影香煎带子

COMBINATION OF FLOWER CRAB CLAW SALAD WITH PAN-SEARED SCALLOP

柚子沙律龙虾伴北京鸭

COMBINATION OF POMELO SALAD, LOBSTER WITH SESAME DRESSINGS
AND SLICED OF PEKING DUCK WITH CONDIMENT

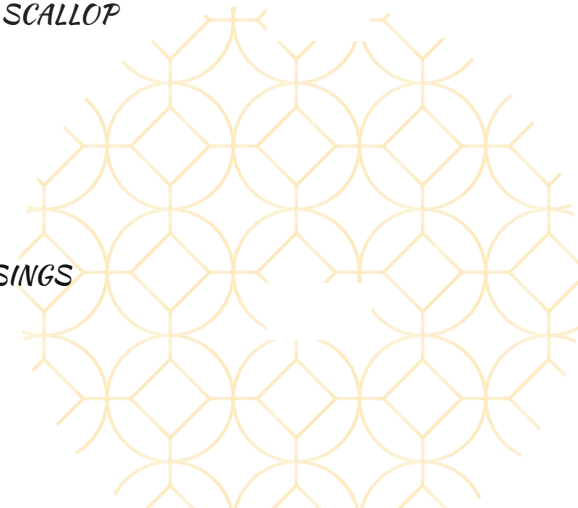


柚子沙律龙虾伴北京鸭
COMBINATION OF POMELO SALAD, LOBSTER WITH
SESAME DRESSINGS AND SLICED OF PEKING
DUCK WITH CONDIMENT

蟹粉春卷

DEEP FRIED SPRING ROLL WITH CRAB ROE AND CRAB MEAT

每件 PER PCS
(MIN ORDER 6 PCS)



明火爐



五彩么么皮烤鸭
SIGNATURE CRISPY PEKING DUCK



冰燒脆皮腩仔
CRACKLING PORK BELLY



澳洲指橙黑猪肉叉燒
HONEY KUROBUTA PORK TOPPED WITH LEMON

明爐燒烤 BARBEQUED

每份 PER SERVING	半只 HALF	一只 WHOLE
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即燒燙手乳豬(預定)
ROASTED SUCKLING PIG (ADVANCE ORDER)

五彩么么皮烤鴨
SIGNATURE CRISPY PEKING DUCK

冰燒脆皮腩仔
CRACKLING PORK BELLY

澳洲指橙黑猪肉叉燒
HONEY KUROBUTA PORK TOPPED WITH LEMON

特式水晶雞
SPECIALITY MARINATED CRYSTAL CHICKEN

挂爐燒琵琶鴨
TRADITIONAL OVEN ROASTED PIPA DUCK

燒味雙拼
COMBINATION BBQ DUO

燒味三拼
COMBINATION BBQ TRIO



珍饈

经典石锅鱼翅

CLASSIC SUPERIOR SHARK'S FIN IN SUPREME BROTH
ACCOMPANIED WITH CRISPY SPRING ROLL SERVED IN JAPANESE STONE POT



上汤玉液干捞蟹肉鱼翅
SAUTÉED SUPERIOR SHARK'S FIN WITH
FRESH CRAB MEAT AND EGG WHITE
SERVED IN SUPERIOR SOUP



原只花蟹钳鱼翅豆羹
BRAISED SOY THICK SOUP WITH SHARK'S
FIN & FLOWER CRAB PINCER



鲜蚧肉西红柿会燕窝
BARISED BIRD'S NEST WITH FRESH CRAB
MEAT & TOMATOES

珍饈百味魚翅羹類 SHARK'S FIN

每位
PER PERSON

鲨鱼骨汤炖牙祝翅
DOUBLE-BOILED "YA JIAN" SHARK'S FIN WITH SHARK'S CARTILAGE SOUP

经典石锅鱼翅
(A) 中鲍翅 (B) 芽祝翅
CLASSIC SUPERIOR SHARK'S FIN IN SUPREME BROTH
ACCOMPANIED WITH CRISPY SPRING ROLL SERVED IN JAPANESE STONE POT (50G)

上汤玉液干捞蟹肉鱼翅
SAUTÉED SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT
AND EGG WHITE SERVED IN SUPERIOR SOUP (75G)

谭府黄焖原只大鲍翅
BRAISED WHOLE SUPREME SHARK'S FIN IN THAM'S BROWN SAUCE (100G)

黄焖蟹肉鱼翅
BRAISED SHARK'S FIN WITH FRESH CRAB MEAT IN THAM'S BROWN SAUCE (37.5G)

原只花蟹钳鱼翅豆羹
BRAISED SOY THICK SOUP WITH SHARK'S FIN AND FLOWER CRAB PINCER (37.5G)

阿拉斯加蟹肉南瓜海鲜羹
BRAISED PUMPKIN SOUP WITH SEAFOOD AND ALASKA CRAB MEAT

生拆蟹肉菜苗羹
BRAISED VEGETABLE THICK SOUP WITH FRESH CRAB MEAT

四川海味酸辣汤
HOT AND SOUR SOUP WITH SEA TREASURE

鲜蚧肉西红柿会燕窝
BARISED BIRD'S NEST WITH FRESH CRAB MEAT & TOMATOES



御品松茸功夫汤
DOUBLE-BOILED JAPANESE MATSUTAKE SOUP SERVED IN HOT POT



滋补炖响螺
NOURISHING DOUBLE-BOILED SEA WHELK SOUP

養生山泉炖湯

NOURISHING

每位
PER PERSON

原盅佛跳墙 (预定)

CLASSIC BUDDHA JUMP OVER THE WALL (ADVANCE ORDER)

御品松茸功夫汤

(增强免疫力, 滋补, 安神)

DOUBLE-BOILED JAPANESE MATSUTAKE SOUP SERVED IN HOT POT

生磨杏汁炖福果猪肚

(滋阴润肺益精明目)

DOUBLE-BOILED PORK STOMACHED SOUP WITH GINGKO NUT AND ALMOND

冬瓜竹笙炖斑球汤

(消暑解热)

DOUBLE-BOILED GAROUPA FILLET SOUP WITH BAMBOO PITH AND MELON

时日炖靚汤

CLASSIC DAILY DOUBLE-BOILED SOUP

每盅
PER PORTION
(FOR 4 PERSON)

五指毛桃姬松茸栗子炖鸡汤

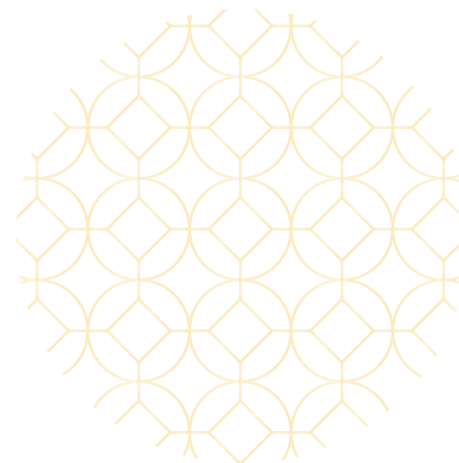
(增加免疫力)

DOUBLE-BOILED CHICKEN SOUP WITH WILD MUSHROOM AND CHESTNUT

滋补炖响螺

(滋阴补气健脾益胃)

NOURISHING DOUBLE-BOILED SEA WHELK SOUP



龙虎斑
LIVE DRAGON TIGER GAROUPA



生滚鱼汤冲浪海班球
POCHED GAROUPA FILLET WITH
FISH BROTH



清蒸野生皇帝鱼
STEAMED WILD BLACK EMPEROR FISH WITH
SUPREME SOYA SOUCE



海红星斑
LIVE GAROUPA



海鮮特別推薦

LIVE SEAFOOD

时价
SEASONAL PRICE

老鼠斑

LIVE HUMP BACK GAROUPA

- 清蒸 STEAMED WITH SUPREME SOYA SAUCE
- 二食：
炒球，
椒盐头腩 STIR-FRIED WITH GARDEN GREEN,
DEEP-FRIED FISH HEAD AND BELLY WITH SALT & PEPPER

海红星斑

LIVE GAROUPA

- 清蒸 STEAMED WITH SUPREME SOYA SAUCE
- 炒球 STIR-FRIED WITH GARDEN GREEN
- 生炆 BRAISED IN CASSEROLE
- 龙虾汤过桥 POACHED WITH LOBSTER SOUP
- 生滚鱼汤冲 POACHED GAROUPA FILLET WITH FISH BROTH
- 浪海班球

法国多宝鱼

FRENCH TURBOT

- 刺身 SASHIMI
- 椒盐头腩 DEEP-FRIED FISH HEAD AND BELLY WITH SALT & PEPPER
- 清蒸 STEAMED WITH SUPREME SOYA SAUCE
- 龙虾汤过桥 POACHED WITH LOBSTER SOUP
- 冲浪班球 POACHED GAROUPA FILLET WITH FISH BROTH

青衣

LIVE GREEN WRASSE

- 清蒸 STEAMED WITH SUPREME SOYA SAUCE
- 二食：
炒球，
生炒头腩 STIR-FRIED WITH SPRING ONION AND GARLIC
DEEP-FRIED FISH HEAD AND BELLY WITH SALT AND PEPPER

龙虎斑

LIVE DRAGON TIGER GAROUPA

- 清蒸 STEAMED WITH SUPREME SOYA SAUCE
- 葱蒜泡球 STIR-FRIED WITH GARDEN GREEN,
- 沙煲炆 BRAISED FISH HEAD AND BELLY IN CASSEROLE
- 干焗 WOK-FRIED WITH GINGER AND ONION
- 冲浪班球 POACHED GAROUPA FILLET WITH FISH BROTH

时价
SEASONAL PRICE

笋壳鱼

LIVE MARBLE GOBY

- 清蒸 STEAMED WITH SUPREME SOYA SAUCE
- 蒜子姜葱生焗 WOK-FRIED WITH GARLIC AND GINGER ONION
- 油浸 DEEP-FRIED WITH SUPREME SOYA SAUCE

澳洲龙虾

LIVE AUSTRALIAN LOBSTER

- 上汤芝士焗 BAKED WITH CHEESE IN SUPERIOR STOCK
- 刺身 SASHIMI
- 椒盐头爪 DEEP-FRIED LOBSTER'S CLAW MEAT WITH SALT & PEPPER
- 龙虾汤过桥 POACHED WITH LOBSTER SOUP

加拿大象拔蚌

LIVE CANADIAN GEODUCK CLAM

- 刺身 SASHIMI
- 龙虾汤过桥 POACHED WITH LOBSTER SOUP
- XO酱炒 STIR-FRIED WITH XO SAUCE

苏格兰竹蚌

LIVE SCOTLAND BAMBOO CLAM

- 豉油皇煎 PAN-SEARED WITH SUPREME SOYA SAUCE
- 粉丝蒜茸蒸 STEAMED WITH MINCED GARLIC AND VERMICELLI
- XO酱炒 STIR-FRIED WITH XO SAUCE

清蒸野生皇帝鱼(半边) (6-8 PERSON) \$288.00
STEAMED WILD BLACK EMPEROR FISH WITH SUPREME SOYA SAUCE

澳洲龙虾
LIVE AUSTRALIAN LOBSTER



《海鲜》

一向是受人们欢迎的食物，
其营养价值自然不用说。
“山珍海味”自古就是美食的代名词，
其品种繁多，食法丰富，向来远近闻名，
被国内外食客视为桌上佳肴首选。

阿拉斯加蟹
LIVE ALASKAN CRAB



凤胎蒸富贵虾
STEAMED WITH EGG WHITE & CHINESE WINE

螃蟹類

CRAB

斯里兰卡蟹

SRI LANKA CRAB

- 黑椒焗
- 姜葱焗
- 鸡油花雕蒸

BAKED WITH BLACK PEPPER
BAKED WITH GINGER AND SHALLOT
STEAMED WITH CHINESE WINE

时价
SEASONAL PRICE

花蟹

FLOWER CRAB

- 油盐水生焗
- 潮式花蚧沙律

BAKED WITH SEA SALT
TEOW CHEW STYLE CHILLED FLOWER CRAB MEAT SALAD

时价
SEASONAL PRICE

加拿大龙虾

CANADA LOBSTER

- 沙律
- 蒜蓉蒸
- 上汤芝士焗

SALAD
STEAMED WITH MINCED GARLIC
BAKED WITH CHEESE IN SUPERIOR STOCK

时价
SEASONAL PRICE

阿拉斯加蟹

LIVE ALASKAN CRAB

- 冰镇
- 花雕蒸身
- 西京焗爪焗
- 拆肉松露炒蛋白

CHILLED
STEAMED WITH CHINESE WINE
BAKED WITH JAPANESE MISO SAUCE
STIR-FRIED CRAB MEAT WITH TRUFFLE AND EGG WHITE

时价
SEASONAL PRICE

生猛活虾

LIVE PRAWNS

- 白灼
- 葱蒜爆焗
- 豉油皇
- 葱蒜开边蒸

POACHED
STIR FRIED WITH SCALLION AND GARLIC
BAKED WITH SUPREME SOYA SAUCE
STEAMED WITH SCALLION AND GARLIC

时价
SEASONAL PRICE

富贵虾

MANTIS PRAWN

- 熟醉

STEAMED WITH EGG WHITE & CHINESE WINE

时价
SEASONAL PRICE



蚝皇日本辽参

BRAISED JAPANESE SEA CUCUMBER IN SUPREME OYSTER SAUCE



昆仑鲍脯

BRAISED SLICED ABALONE WITH FISH LIP IN ABALONE SAUCE



蚝皇原幅 16 头花胶扒

BRAISED 16-HEAD DELUXE FISH MAW IN SUPREME OYSTER SAUCE



蚝皇海参扣鹅掌

BRAISED SEA CUCUMBER WITH GOOSE WEB IN SUPREME OYSTER SAUCE



鲍鱼是名贵的海珍品之一，
肉质细嫩，鲜而不腻。

有丰富的蛋白质。

还有较多的钙，铁，碘和
维生素A等营养元素。

鲍鱼的营养是
澳大利亚核桃的七倍。



蚝皇原只澳洲 10 头干鲍
BRAISED 10-HEAD AUSTRALIAN ABALONE
IN SUPREME OYSTER SAUCE

珍饈百味鮑魚 ABALONE, SEA TREASURE

每位
PER PERSON

蚝皇原只澳洲 10 头干鲍

BRAISED 10-HEAD AUSTRALIAN ABALONE IN SUPREME OYSTER SAUCE

蚝皇原只墨西哥 2 头鲍鱼

BRAISED 2-HEAD MEXICAN ABALONE IN SUPREME OYSTER SAUCE

蚝皇原只南非 3 头鲍鱼

BRAISED 3-HEAD SOUTH AFRICAN ABALONE IN SUPREME OYSTER SAUCE

蚝皇原只南非 4 头鲍鱼

BRAISED 4-HEAD SOUTH AFRICAN ABALONE IN SUPREME OYSTER SAUCE

蚝皇日本辽参

BRAISED JAPANESE SEA CUCUMBER IN SUPREME OYSTER SAUCE

昆仑鲍脯

BRAISED SLICED ABALONE WITH FISH LIP IN ABALONE SAUCE

每份
PER SERVING

蚝皇原幅 16 头花胶扒

BRAISED 16-HEAD DELUXE FISH MAW IN SUPREME OYSTER SAUCE

(5-6 PERSON)

蚝皇海参扣鹅掌

BRAISED SEA CUCUMBER WITH GOOSE WEB IN SUPREME OYSTER SAUCE

(4 PERSON)

黄焖天白花菇扣鹅掌

BRAISED SHIITAKE MUSHROOM WITH GOOSE WEB IN THAM'S BROWN SAUCE

(4 PERSON)

葱烧墨西哥海参

BRAISED MEXICAN SEA CUCUMBER WITH SCALLION

(4 PERSON)



干葱爆牛柳粒
WOK-FRIED BEEF CUBE WITH
SHALLOTS AND ONIONS



生木瓜黄皮焖鸭
BRAISED DUCK MEAT WITH PAPAYA



特色花蟹焖土鸡
BRAISED CHICKEN WITH FLOWER CRAB & PORK
BELLY SERVED IN CASSEROLE



沙煲焗雪鱼
BAKED FILLET OF COD FISH SERVED IN CLAYPOT



冰镇咕鲁肉
SWEET AND SOUR PORK ON THE ROCKS



鲜沙姜焖山巴鸡
BRAISED KAMPONG CHICKEN WITH SAND GINGER



客家盐焗鸡
BAKED SALT CHICKEN

特色冶味小菜推薦 CLASSIC SELECTION

半只
HALF

一只
WHOLE

客家盐焗鸡 (预定)
BAKED SALT CHICKEN (ADVANCED ORDER)

当红炸子鸡
CRISPY ROASTED CHICKEN

特色花蟹焗土鸡
BRAISED CHICKEN WITH FLOWER CRAB & PORK BELLY SERVED IN CASSEROLE

鲜沙姜焗山巴鸡
BRAISED KAMPONG CHICKEN WITH SAND GINGER

例 REGULAR

生木瓜黄皮焗鸭
BRAISED DUCK MEAT WITH PAPAYA

泰式鹅掌煲
THAI STYLE BRAISED GOOSE WEB WITH VERMICELLI

干葱爆牛柳粒
WOK-FRIED BEEF CUBE WITH SHALLOTS AND ONIONS

日式煎黑豚肉猪扒
PAN-SEARED KUROBUTA PORK WITH JAPANESE SAUCE

冰镇咕鲁肉
SWEET AND SOUR PORK ON THE ROCKS

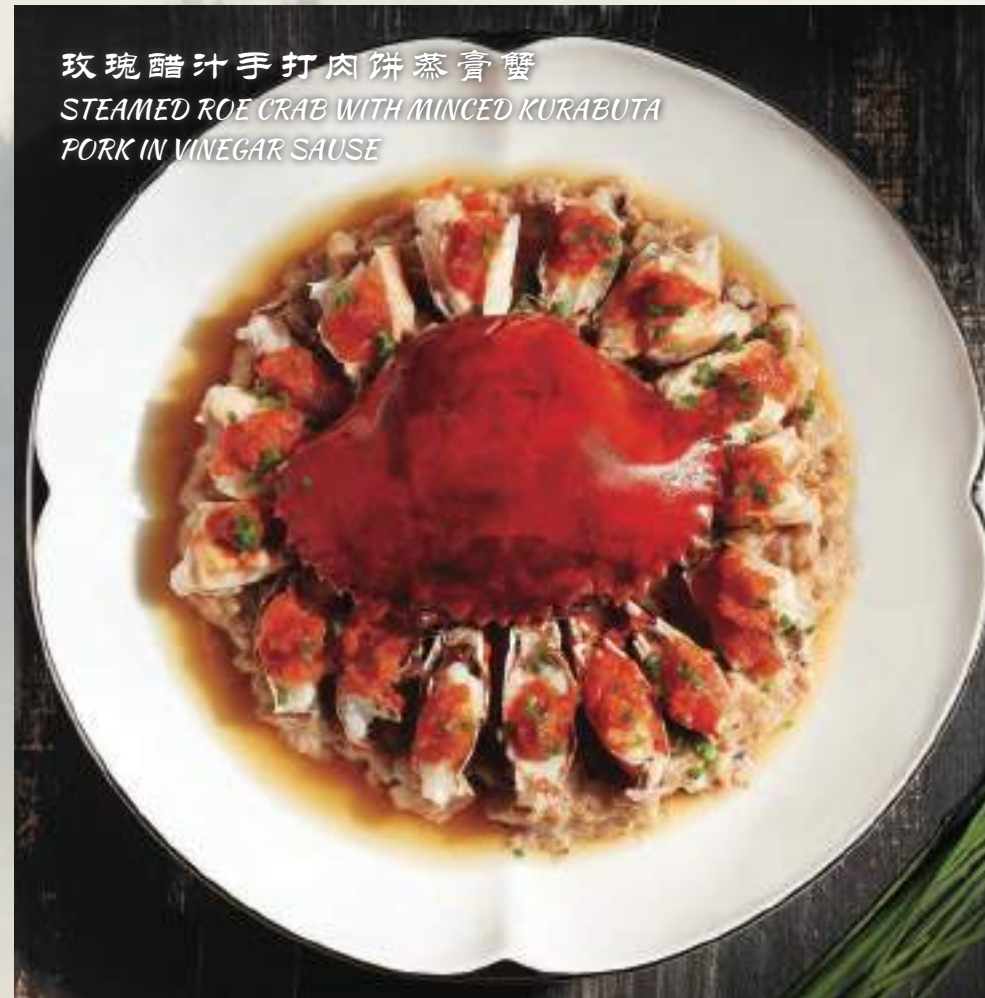
大漠风沙卤大肠
CRISPY MARINATED PORK INTESTINE WITH SALT AND PEPPER

粉丝虾煲
PAN-SEARED PRAWNS WITH VERMICELLI SERVED IN CLAYPOT

沙煲焗雪鱼
BAKED FILLET OF COD FISH SERVED IN CLAYPOT



潮州脆咸菜炆伴螺片
SAUTEED SEA WHELK WITH PICKLE VEGETABLES
IN 'TEOW CHEW' STYLE



玫瑰醋汁手打肉饼蒸膏蟹
STEAMED ROE CRAB WITH MINCED KURABUTA
PORK IN VINEGAR SAUSE



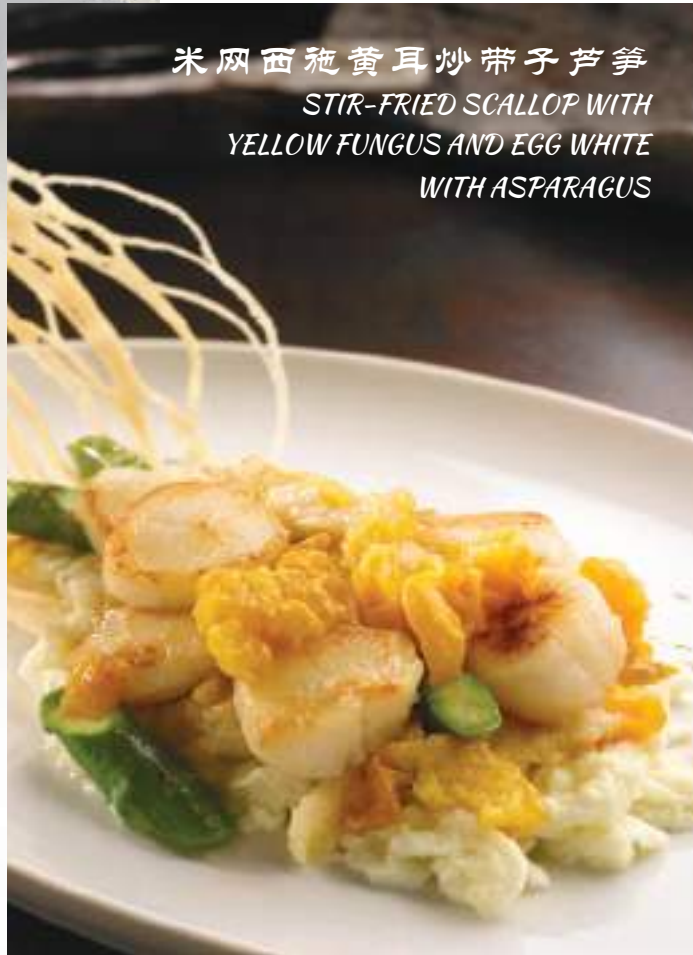
鸡头米葱爆带子
SAUTEED SCALLOP WITH GORDON
EURYALE SEED



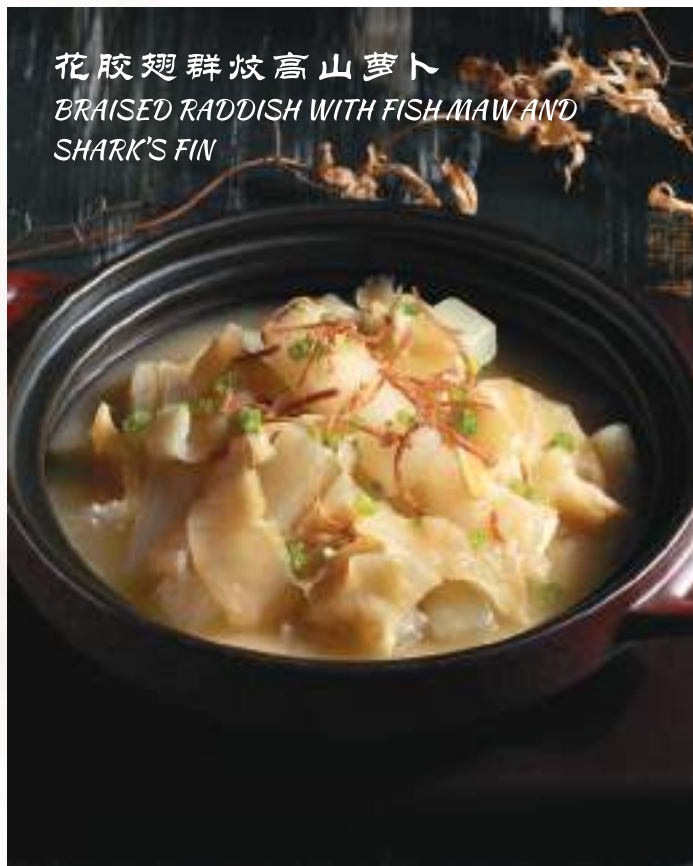
古法酿焗蟹盖
BAKED SHELL CRAB STUFFED WITH FRESH CRAB
MEAT AND MINCED SCALLOP WITH SPRING ONIONS



辣子火爆大虾
DEEP-FRIED KING PRAWNS
WITH HOT CHILLI



米网西施黄耳炒带子芦笋
STIR-FRIED SCALLOP WITH
YELLOW FUNGUS AND EGG WHITE
WITH ASPARAGUS



花胶翅群炆高山萝卜
BRAISED RADDISH WITH FISH MAW AND
SHARK'S FIN

精美小菜 SEAFOOD

例 REGULAR

古法焗酿蟹盖

BAKED SHELL CRAB STUFFED WITH FRESH CRAB MEAT AND
MINCED SCALLOP WITH SPRING ONIONS

(PER PERSON,
MIN. 2 PERSON)

玫瑰醋汁手打肉饼蒸膏蟹

STEAMED ROE CRAB WITH MINCED KURABUTA PORK IN VINEGAR SAUSE

(1PCS)

鸡头米葱爆带子

SAUTEED SCALLOP WITH GORDON EURYALE SEED

米网西施黄耳炒带子芦笋

STIR-FRIED SCALLOP WITH YELLOW FUNGUS AND EGG WHITE WITH ASPARAGUS

XO酱露笋炒带子

STIR-FRIED SCALLOP WITH ASPARAGUS IN XO CHILLI SAUCE

酱爆虾球

DEEP-FRIED PRAWNS IN LAKSA-INFUSED DRESSINGS

荔枝干煎海虾

PAN-SEARED LIVE PRAWNS WITH LYCHEE SERVED IN SWEET AND SOUR SAUCE

辣子火爆大虾

DEEP-FRIED KING PRAWNS WITH HOT CHILLI

(4PCS)

蒜香蒸胜瓜海斑球

STEAMED GAROUPA FILLET WITH LUFFA IN GARLIC SAUCE

花胶翅群炆高山萝卜 (需20分钟/20 MINS WAITING TIME)

BRAISED RADDISH WITH FISH MAW AND SHARK'S FIN

潮州脆咸菜炆伴螺片

SAUTEED SEA WHELK WITH PICKLE VEGETABLES IN 'TEOW CHEW' STYLE



河南铁棍山药焖排骨
BRAISED SPARE RIBS WITH CHINESE YAM



鲍汁凤爪客家酿豆腐
BRAISED CHICKEN FEET WITH HAKKA TOFU IN ABALONE SAUCE



海盐青柠煎日本和牛粒
ZESTY PAN-SEARED JAPANESE WAGYU BEEF CUBES WITH SEA SALT AND LIME



蚝皇葱烧和牛粒酿羊肚菌
MORELS MUSHROOMS STUFFED WITH DICED WAGYU BEEF IN OYSTER SAUCE



麻辣肥牛粒
PAN-SEARED BEEF CUBES WITH "SZE CHUAN" SPICY SAUCE



澳洲指橙酱香松板肉
DEEP FRIED PORK NECK WITH SPECIAL CHEF'S SAUCE



红酒焗羊仔架

BAKED LAMB RACK IN RED WINE STOCK
REDUCTION GARNISHED WITH GARDEN GREENS

肉類、豆腐類

MEAT, TOFU

每位
PER PERSON

滋味骨

BAKED SPARE RIBS WITH GARLIC SAUCE AND FERMENTED BEANCURD SAUCE

锅仔煎德州牛柳

CANTONESE STYLE PAN-SEARED BEEF FILLET

红酒焗羊仔架

BAKED LAMB RACK IN RED WINE STOCK REDUCTION
GARNISHED WITH GARDEN GREENS

例 REGULAR

海盐青柠煎日本和牛粒

ZESTY PAN-SEARED JAPANESE WAGYU BEEF CUBES WITH SEA SALT AND LIME

(300G)

麻辣肥牛粒

PAN-SEARED BEEF CUBES WITH "SZE CHUAN" SPICY SAUCE

蚝皇葱烧和牛粒酿羊肚菌

MORELS MUSHROOMS STUFFED WITH DICED WAGYU BEEF IN OYSTER SAUCE

野菌炒牛肉片

STIR-FRIED SLICED BEEF WITH WILD MUSHROOMS

老干妈脆瓜炒黑豚肉

WOK-FRIED KUROBUTA PORK WITH CUCUMBER AND
WILD MUSHROOM IN SPICY SAUCE

澳洲指橙酱香松板肉

DEEP FRIED PORK NECK WITH SPECIAL CHEF'S SAUCE

秘制蜜椒排骨

GRILLED PORK RIBS IN SPECIAL HONEY PEPPER SAUCE

河南铁棍山药焖排骨

BRAISED SPARE RIBS WITH CHINESE YAM

野菌扒自制豆腐

BRAISED HOMEMADE TOFU WITH WILD MUSHROOM IN BROWN SAUCE

鲍汁凤爪客家酿豆腐

BRAISED CHICKEN FEET WITH HAKKA TOFU IN ABALONE SAUCE

玉液浸菜苗

POACHED VEGETABLE SHOOT IN PORRIDGE STOCK



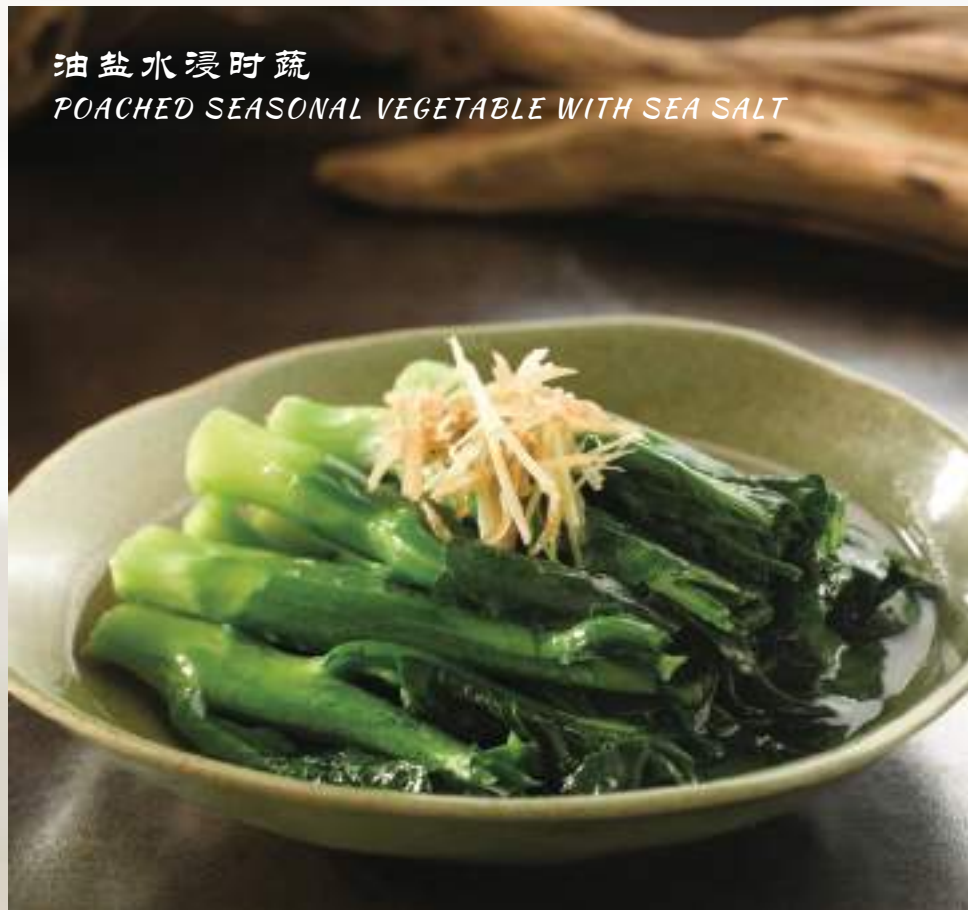
方鱼炒香港芥兰

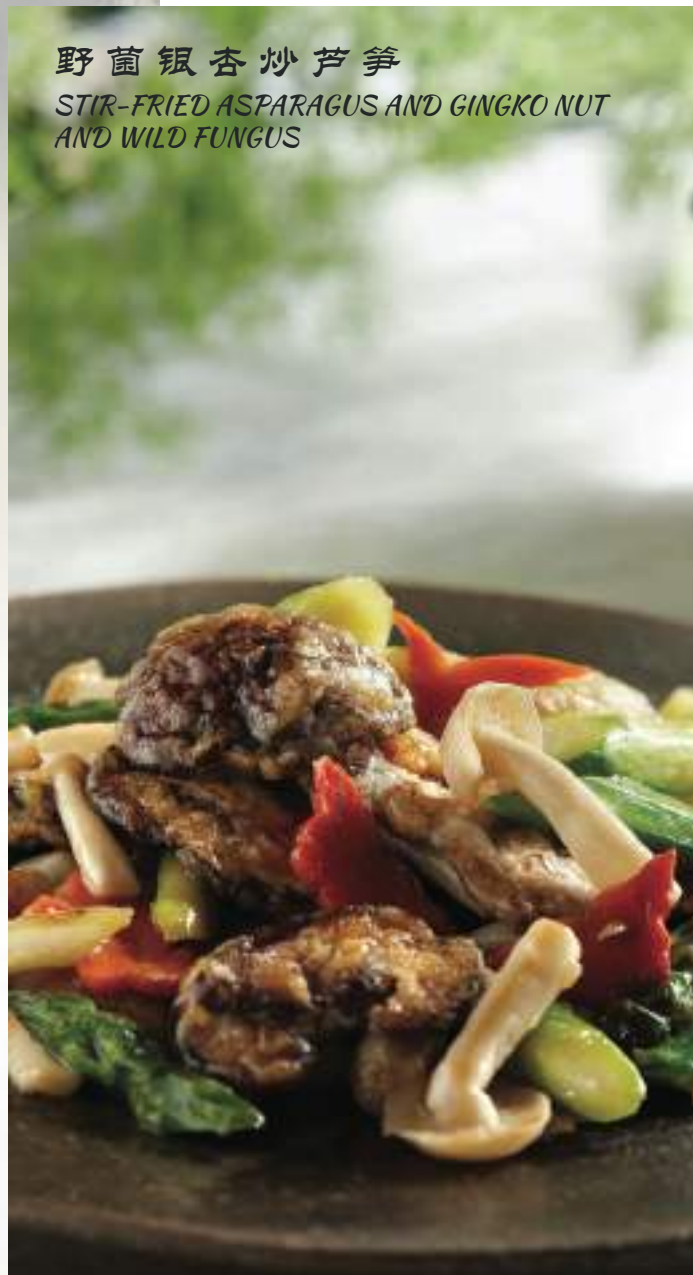
SAUTÉED HONG KONG KAI LAN WITH DRIED FISH



油盐水浸时蔬

POACHED SEASONAL VEGETABLE WITH SEA SALT





野菌银杏炒芦笋
STIR-FRIED ASPARAGUS AND GINGKO NUT
AND WILD FUNGUS



椰香西红柿浸澳洲菠菜叶
POACHED AUSTRALIAN SPINACH LEAF WITH
FRESH COCONUT AND TOMATO

田园青蔬 VEGETABLE

例 REGULAR

原汤野菌鱼腐浸菜苗
POACHED VEGETABLE SHOOT WITH WILD FUNGUS IN ORIGINAL BROTH

玉液浸菜苗
POACHED VEGETABLE SHOOT IN PORRIDGE STOCK

浓汤干贝杂菜煲
POACHED MIXED VEGETABLES WITH DRIED SCALLOP SERVED IN CASSEROLE

豆豉自制鲛鱼炒油麦菜
STIR-FRIED LETTUCE WITH HOMEMADE DACE FISH IN FERMENTED BLACK BEANS

虾干蒜子浸香港菜心
POACHED CAI XIN WITH DRIED SHRIMP & GARLIC IN SUPERIOR STOCK

方鱼炒香港芥兰
SAUTÉED HONG KONG KAI LAN WITH DRIED FISH

清炒奶白菜
SAUTÉED BABY WHITE CABBAGE

雪里红虾干啫啫芥兰
WOK-FRIED HONG KONG KAI LAN WITH DRIED SHRIMPS
AND PRESERVED VEGETABLE IN XO SAUCE SERVED IN CASSEROLE

野菌银杏炒芦笋
STIR-FRIED ASPARAGUS AND GINGKO NUT AND WILD FUNGUS

潮式红烧大芥菜 (需20分钟)
TEOCHEW STYLE BRAISED LEAF MUSTARD IN BROWN SAUCE (20MINS WAITING TIME)

蒜茸炒菠菜
SAUTÉED SPINACH WITH GARLIC

椰香西红柿浸澳洲菠菜叶
POACHED AUSTRALIAN SPINACH LEAF WITH FRESH COCONUT AND TOMATO

油盐水浸时蔬
POACHED SEASONAL VEGETABLE WITH SEA SALT

椰皇炖燕窝

DOUBLE-BOILED BIRD'S NEST SERVED IN YOUNG COCONUT



牛油果番茄天使面

WOK-FRIED ANGEL HAIR WITH AVOCADO
AND TOMATO SAUCE



香煎萝卜腐皮卷

PAN-FRIED BEANCURD SKIN STUFFED WITH RADDISH



竹笙羊肚菌扒燕窝

BRAISED BIRD'S NEST WITH MORELS MUSHROOMS AND
BAMBOO PITH



鲜淮山煎酿羊肚菌

PAN-FRIED MORELS MUSHROOM STUFFED
WITH CHINESE YAM





藜麦沙律什菜
HEALTHY VEGETABLE SALAD

精選健康素食 VEGETARIAN

每位
PER PERSON

椰皇炖燕窝 (汤)

DOUBLE-BOILED BIRD'S NEST SOUP SERVED IN YOUNG COCONUT

竹笙羊肚菌扒燕窝

BRAISED BIRD'S NEST WITH MORELS MUSHROOMS AND BAMBOO PITH

藜麦沙律什菜

HEALTHY VEGETABLE SALAD

牛油果番茄天使面

WOK-FRIED ANGEL HAIR WITH AVOCADO AND TOMATO SAUCE

(PER PERSON)

例 REGULAR

红烧素鲍脯伴羊肚菌

BRAISED VEGETARIAN SLICED ABALONE WITH
MOREL MUSHROOM IN VEGETARIAN BROWN SAUCE

鲜淮山煎酿羊肚菌

PAN-FRIED MORELS MUSHROOM STUFFED WITH CHINESE YAM

酸甜炸素鸡

DEEP FRIED VEGETARIAN "CHICKEN" SERVED IN SWEET AND SOUR SAUCE

香煎萝卜腐皮卷

PAN-FRIED BEANCURD SKIN STUFFED WITH RADDISH

黑松露珍菌粒炒饭

FRIED RICE WITH DICED MUSHROOM IN TRUFFLE OIL

桂花干贝蟹肉炒米粉
WOK-FRIED VERMICELLI WITH CRAB MEAT AND
EGG TOPPED WITH DRIED SCALLOP



嘉苑一品炒饭
KAI GARDEN SIGNATURE FRIED RICE



龙虾汤海鲜稻庭面
POACHED INANIWA NOODLE WITH SEAFOOD SERVED
WITH LOBSTER SOUP



美国肥牛伴炸河粉
CRISPY HOR FUN WITH SLICED AMERICAN
BEEF FILLET



黑松露海鲜天使面
STIR-FRIED ANGEL HAIR PASTA WITH SEAFOOD IN
BLACK TRUFFLE SAUCE



沙煲松露酱熊猫米饭
WOK-FRIED RICE WITH DRIED CONPOY CURED MEAT AND
TRUFFLE SAUCE





即煲腊味饭
TRADITIONAL CLAYPOT RICE WITH CURED MEAT

特别粉面呈现 NOODLE, RICE

例 REGULAR

桂花干贝蟹肉炒米粉

WOK-FRIED VERMICELLI WITH CRAB MEAT AND EGG TOPPED WITH DRIED SCALLOP

龙虾汤海鲜稻庭面

POACHED INANIWA NOODLE WITH SEAFOOD SERVED WITH LOBSTER SOUP

龙虾汤西施泡饭

POACHED RICE WITH ASSORTED SEAFOOD SERVED IN LOBSTER BROTH

赛螃蟹焖米粉

BRAISED VERMICELLI TOPPED WITH SIMMERED FISH AND DRIED SCALLOP

海鲜面根香脆面

CRISPY NOODLE WITH SEAFOOD IN SUPERIOR BROTH

黑松露海鲜天使面

STIR-FRIED ANGEL HAIR PASTA WITH SEAFOOD IN BLACK TRUFFLE SAUCE

三菇焖伊府面

BRAISED EE-FU NOODLE WITH ASSORTED MUSHROOMS

瑶柱蟹肉蛋白炒饭

CRAB MEAT FRIED RICE WITH DRIED SCALLOP AND EGG WHITE

嘉苑一品炒饭

KAI GARDEN SIGNATURE FRIED RICE

乾炒牛肉河粉

STIR-FRIED HOR FUN WITH SLICED BEEF

美国肥牛伴炸河粉

CRISPY HOR FUN WITH SLICED AMERICAN BEEF FILLET

沙煲松露酱熊猫米饭

WOK-FRIED RICE WITH DRIED CONPOY CURED MEAT AND TRUFFLE SAUCE

即煲腊味饭

TRADITIONAL CLAYPOT RICE WITH CURED MEAT

(MIN 4 PERSON)

每位 PER PERSON

五彩缤纷
SWEET TEMPTATIONS



杨枝甘露露
CHILLED MANGO PUREE WITH
SAGO AND POMELO



椰皇冰花炖官燕
DOUBLE-BOILED BIRD'S NEST WITH ROCK SUGAR
SERVED IN YOUNG COCONUT



酸柑芦荟冻
CHILLED ALOE VERA AND LEMONGRASS JELLY
IN LIME LEMONADE AND SOUR PLUM





意式奶冻
CHILLED HOME-MADE MILK PUDDING



生磨杏仁汁炖燕窝汤丸
HOME MADE ALMOND CREAM WITH BIRD'S NEST DUMPLING



百香果叶慕斯
CHILLED MOUSSE WITH PASSION FRUIT FLAVOUR

甜品 DESSERT

每位
PER PERSON

五彩缤纷
SWEET TEMPTATIONS

杨枝甘露露
CHILLED MANGO PUREE WITH SAGO AND POMELO

冰冻椰香露
CHILLED COCONUT PUREE

酸柑芦荟冻
CHILLED ALOE VERA AND LEMONGRASS JELLY IN LIME LEMONADE AND SOUR PLUM

椰皇红宝石
CHILLED COCONUT PUREE WITH 'RED RUBY' SERVED IN YOUNG COCONUT

百香果叶慕斯
CHILLED MOUSSE WITH PASSION FRUIT FLAVOUR

意式奶冻
CHILLED HOME-MADE MILK PUDDING

椰皇冰花炖官燕
DOUBLE-BOILED BIRD'S NEST WITH ROCK SUGAR SERVED IN YOUNG COCONUT

生磨杏仁汁炖燕窝汤丸
HOME MADE ALMOND CREAM WITH BIRD'S NEST DUMPLING

红莲炖雪蛤 (热或冷 / HOT OR COLD)
DOUBLE-BOILED HASHIMA WITH RED DATES

生磨杏仁露
HOMEMADE ALMOND CREAM