



金蜓湾

THE WORLD OF JIN TING WAN

在城市中心的高空中，蜻蜓轻盈地振翅飞舞，捎来吉祥与幸福的预兆。
李怀波行政主厨凭借在中国各地的米其林星级和黑珍珠餐厅积攒的
20年经验，他将带领团队，将源远流长的粤菜精髓，
呈献于一道道佳肴中。

从新鲜海鲜、野味生鲜到极致时令佳肴，金蜓湾的精致菜单
将让现代食客尝出粤菜的精华：忠于食材原味、
讲究细致火功、重视时令性和鲜度。

欢迎莅临金蜓湾，在富丽典雅的环境与氛围中，享用以
传统手艺烹制的精致粤菜，体验宾至如归的盛情款待。

High above the heart of the city, the auspicious grace of
the dragonfly takes flight.

Led by Executive Chef Albert Li, who brings two decades of experience
from Michelin-starred and Black Pearl awarded restaurants across China,
savour refined expressions of Cantonese cuisine rooted in
time-honoured principles of Yue culinary tradition.

From the freshest seafood and wild game to the finest seasonal delicacies,
Jin Ting Wan presents an exquisite menu that embodies the fundamentals
of Cantonese heritage – deep reverence for the natural flavours of
ingredients, meticulous heat control and a focus on seasonality and
freshness – presented with refined artistry for the modern connoisseur.

Welcome to Jin Ting Wan, where Cantonese dining is elevated to new heights
in an opulent setting that melds culinary tradition and warm hospitality.



可持续发展承诺

OUR COMMITMENT TO SUSTAINABILITY

在金甌湾，我们不仅追求视觉美观，更着重于维护地球的可持续性。从海洋到农场，从厨房到餐桌，每一道菜都通过负责任食材采购和更多行为，体现我们对保护环境的承诺。

At Jin Ting Wan, we believe that true refinement lies not only in presentation, but in seeking harmony with the planet that sustains us. From sea to farm and kitchen to table, every dish affirms our commitment to sustainability through thoughtful sourcing of ingredients and embracing more responsible practices.

经认证的可持续海鲜 CERTIFIED SUSTAINABLE SEAFOOD

我们的海鲜从海洋管理委员会 (MSC) 和水产养殖管理委员会 (ASC) 认证的渔场精心采购。这些全球标准符合道德规范的捕捞和可持续的水产养殖，确保渔业资源的永续及海洋生态平衡。

We source our seafood with care from Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC)-certified fisheries to ensure the longevity of our marine ecosystems for generations to come.

自由放牧鸡肉 CAGE-FREE CHICKEN

本餐厅使用的鸡肉来自自由放养的农场，鸡只在自然环境中生长，健康、无激素。

Our chickens come from free-range farms where hens roam freely in a natural environment and are nurtured hormone-free for a rich, natural flavour.

素食与植物性饮食选项 VEGETARIAN & PLANT-BASED OPTIONS

我们的菜单尊重多元饮食文化，呈以素食和植物性饮食选项，在采用地球赋予的多样化食材之时，减少我们的环境足迹。

Our menu embraces diverse dietary preferences, offering nourishing vegetarian and plant-based creations that celebrate the diverse vibrance of the earth's bounty, while reducing our environmental footprint.

李怀波

行政主厨

在中国知名餐厅积累逾20年经验的李主厨，将以其深厚厨艺底蕴与前瞻视野，巩固金蜓湾作为精致粤菜餐厅的名誉。

李主厨生于广西，以传统粤菜技法为脊梁，广纳潮州、客家和顺德菜系之长，尊崇原味，融合精粹。他曾任职于上海米其林餐厅，并带领天津餐厅的团队荣获黑珍珠殊荣。

金蜓湾的菜单精挑世界各地上乘食材，从野味生鲜到四时风味，将味觉艺术推向极致，让食客品味粤菜源远流长的精髓。

李主厨引领50人专业厨艺团队，秉持着“守正出新”的理念，推出适应四季更替、兼具古韵与新意的时令菜单。

ALBERT LI

EXECUTIVE CHEF

With over two decades of experience in esteemed restaurants in China, Executive Chef Albert Li stands at the forefront of Cantonese gastronomy, expertly bridging tradition with refined artistry for the modern connoisseur at Jin Ting Wan.

A native of Guangxi, Chef Li brings a mastery of traditional Cantonese techniques rooted in a deep fluency in regional Chinese cuisines including Teochew, Hakka and Shun De styles. His distinguished career includes significant tenures at Black Pearl and Michelin-starred restaurants in Shanghai and Tianjin.

Under his culinary leadership, Jin Ting Wan's menus pay homage to time-honoured principles of Yue cuisine complemented by premium ingredients sourced from around the world. From the freshest seafood and wild game to exquisite seasonal produce, Chef Li's culinary creations are a harmonious blend of the finest ingredients to create signature dishes that are at once rooted and revelatory.

Now leading a dedicated team of 50 culinary professionals, Chef Li curates a dynamic seasonal menu, infusing each dish with skill, precision and artistry at Jin Ting Wan.

江旭

总经理

江旭在奢华款待业和精致餐饮拥有超过15年的丰富经验，曾带领中国北京备受赞誉的餐饮团队。她的领导具精准度与温度，而她在葡萄酒和精致餐饮服务的专业使她具备对宾客体验的深度理解。

江旭在打造宾客的餐饮体验中扮演着核心角色，通过个性化的服务，让宾客尊享宾至如归的款待。她坚持目标导向，坚信卓越的服务不仅流于形式，而需发自内心，才能触及宾客心灵。她将为餐厅带来温暖与感触，让宾客每一次到访都犹如回家一般亲切与难忘。

ROSE JIANG

GENERAL MANAGER

With over 15 years of experience in luxury hospitality and fine dining, Rose has led some of Beijing's most acclaimed dining establishments with distinction. Her leadership blends precision, warmth and a deep understanding of guest experience, enhanced by her expertise in wine and other elements of refined service.

At Jin Ting Wan, Rose plays a central role in shaping the emotional and sensory journey of each guest. Her approach is rooted in grace, personalisation and heartfelt hospitality.

A seasoned professional who leads with poise and purpose, she believes exceptional service is not just about standards, but about soul. Her presence brings harmony and heart to the restaurant, making every visit feel like a memorable homecoming.

品鉴菜单

TASTING MENU

198 每位 PER PERSON

同桌宾客需同享菜单中的佳肴。

All guests at the same table are kindly requested to dine from the same menu.

餐茶搭配 TEA PAIRING

搭配三款茶品

Accompanied by three types of tea

98 每位 Per Person

餐酒搭配 WINE PAIRING

搭配四款葡萄酒

Accompanied by four types of wine

98 每位 Per Person

头盘 APPETISER

绣球菌佐螺片

Sliced Conch with Cauliflower Fungus

冻金目鲷鱼饭

Chilled Kinmedai with "Pu Ning" Bean Paste

鱼子酱甜虾沙葛

Chilled Yam Bean with Amaebi & Caviar

广式沙姜和牛舌

Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce

蓑衣芥兰

Marinated Kale with Pickled Chilli

汤 SOUP

海藻冲浪北海道海蚌片

Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth

主菜 MAIN

柠香炸酿鲜蟹盖

Crispy Stuffed Flower Crab Shell with Crab Meat

九九梅菜安格斯牛肋

Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves

饭 RICE

鲍鱼鸡粒焖饭

Braised Rice with Abalone, Hokkaido Dried Scallop & Diced Chicken

甜品 DESSERT

茉莉青柠金耳马蹄露

Chilled Water Chestnut Soup with Golden Fungus, Jasmine & Lime Zest

时令鲜果 SEASONAL FRUIT

招牌菜 Signature 非笼养 Cage-Free

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

头盘

APPETISER

潮式冻金目鲷鱼饭	58
Teochew-Style Chilled Kinmedai with "Pu Ning" Bean Paste	
潮式冻大红花蟹	38/100g
Teochew-Style Chilled Flower Crab	
绣球菌螺片	88
Sliced Conch with Cauliflower Fungus	
家卤南非鲜鲍	58
Marinated Fresh South African Abalone	
乳瓜陈醋菊花海蜇 	26
Marinated Chrysanthemum Jellyfish with Aged Black Vinegar & Cucumber	
脆爽北海道火箭鱿鱼	68
Poached Hokkaido Squid with:	
• 翡翠椒麻酱 Scallion & Green Sichuan Pepper	
• 蒜香红油 Peanut & Garlic Chilli Oil •	

 招牌菜 Signature • 辣 Spicy

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

头盘

APPETISER

潮式卤水鹅肝	88
Teochew-Style Braised Foie Gras	
广式沙姜和牛舌	42
Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce	
桂花蜂蜜拌百合	38
Marinated Fresh Lily Bulb with Osmanthus Honey •	
泡椒玉兰翠	28
Marinated Kale with Pickled Chilli • •	
金耳象拔蚌	138
Marinated Geoduck with Golden Fungus	
鱼子酱甜虾沙葛	68
Chilled Yam Bean with Amaebi & Caviar	

• 辣 Spicy • 素食 Vegetarian

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海藻冲浪北海道海蚌片

HOKKAIDO GEODUCK WITH SEAWEED
SERVED IN CLEAR SEAFOOD BROTH

汲取深海之味与精华，以日本迷你象拔蚌入煲，
爽脆的口感搭配鲜美的海藻，融入慢煨4小时
的海味清汤。上桌时，浇汤于鲜嫩的北海道海蚌片
和海藻之上，使其充分吸收汤汁精华，
释放食材香气和原味。尽情品尝大海的慷慨馈赠，
沉浸在每一口海洋的鲜与净之中。

Served with quiet elegance, this dish channels the
vitality of the sea and the refined clarity of Cantonese
soup-making traditions to offer a nourishing
start to the meal. Simmered gently for four hours,
the light yet deeply flavourful seafood broth forms
the soul of this pristine creation.

At the moment of serving, the warm broth is poured
over an arrangement of delicate Hokkaido mini geoduck
clams and tender seaweed. This final flourish awakens the
ingredients and releases their aromas, offering
a pure, nourishing taste of the ocean's bounty
in a graceful showcase of Cantonese refinement.



图像仅供参考。Image is for illustration purposes only.

汤 SOUP

	每位 Per Person
海藻冲浪北海道海蚌片 	48
Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth	
杏汁葛仙米瑶柱炖花胶	78
Double-Boiled Almond Broth with Fish Maw, Nostoc & Conpoy	
椰皇鲜鲍炖鹧鸪	58
Double-Boiled Francolin with Fresh Abalone in Coconut	
15年陈皮炖80头辽参	128
Double-Boiled 80-Head Sea Cucumber with 15-Year Tangerine Peel	
手拆东星五彩羹	48
Braised Spotted Coral Grouper Soup with Vegetable & Tropical Almond	
燕窝莼菜蟹肉羹	88
Braised Bird's Nest with Crab Roe, Crab Meat & Watershield	
松茸炖绣球豆腐	38
Double-Boiled Matsutake Mushroom Soup with Chrysanthemum-Shaped Bean Curd •	

 招牌菜 Signature • 素食 Vegetarian

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

堂剪黑胡椒琵琶鸭

ROASTED "PIPA" DUCK WITH
BLACK PEPPER SAUCE

琵琶鸭源自广东顺德凤城，因形似琵琶而得名。

食材选择上，主厨选用产自爱尔兰的90天公鸭，将“百花酿”技法融入其中。先将整鸭细致去骨，鸭肉融入黑胡椒等香料制为鸭胶，再经烤制，造就外酥里嫩的丰富层次。

An inventive homage to the traditional "Pipa Duck" of Shunde, Guangdong, this signature dish features a 90-day-old Irish duck, fully deboned and delicately seasoned with black pepper and aromatic spices. Carefully shaped to resemble the elegant silhouette of the pipa lute, the duck is roasted to golden, crispy perfection. The result is a modern reinterpretation that celebrates Cantonese roasting traditions and artistry in form and flavour.



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烧味

ROAST MEAT

堂剪黑胡椒琵琶鸭 

Roasted "Pipa" Duck with Black Pepper Sauce

需提前一天预订。 *Kindly note that orders must be placed 1 day in advance.*

138 每只 each

另加 *Add-on*:

芙思塔达氏鳊鱼子酱 Frosista Kaluga Hybrid Caviar (50g)

188

鱼子酱鸿运化皮乳猪

Crispy Roasted Suckling Pig Skin with Caviar

138 (例 portion)

脆皮烧腩肉

Crispy Roasted Pork Belly

32

港式蜜汁西班牙黑豚叉烧 

Hong Kong-Style Honey Glazed Barbecued Iberico Pork

52

脆皮豉油走地鸡 

Crispy Soy Sauce Free-Range Chicken

36

 招牌菜 Signature  非笼养 Cage-Free

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

蚝皇扣日本吉品干鲍

BRAISED DRIED YOSHIHAMA ABALONE
WITH SUPERIOR OYSTER SAUCE

精选产自日本岩手县的顶级皇冠吉品干鲍，
以古法吊晒炮制，锁住鲜味，浓缩香气。每只吉品皇冠
干鲍都是时间与精华的凝结，故称之为“鲍中贵族”。

在匠心烹饪之时，佐以金华火腿、老鸡高汤及蚝皇酱
煨煮36小时。成就汤浓鲍糯、香气内敛悠远之味。

This dish features premium Yoshihama dried abalone from Iwate Prefecture, Japan. Each 15-head abalone takes about seven years to mature and undergoes traditional sun-drying and repeated steaming and air-drying — a meticulous process of dehydration and compression that seals in its intense flavour and aroma. Every piece is a product of time and expertise, earning its title as the “noble of abalones.”

The abalone is slow-braised with Jinhua ham, chicken stock, and a house-made oyster sauce for 36 hours, resulting in a richly flavoured broth and a deeply layered aroma that lingers long after the first bite.



图像仅供参考。Image is for illustration purposes only.

海味干货

PREMIUM DRIED SEAFOOD

	每位 Per Person
蚝皇日本10头窝麻干鲍 Braised 10-Head Dried Oma Abalone with Superior Oyster Sauce	1,588
蚝皇日本15头吉品干鲍 Braised 15-Head Dried Yoshihama Abalone with Superior Oyster Sauce	1,288
蚝皇日本18头吉品干鲍 Braised 18-Head Dried Yoshihama Abalone with Superior Oyster Sauce	888
蚝皇南非15头干鲍 Braised 15-Head Dried South African Abalone with Superior Oyster Sauce	188
鲍汁扣60头北海道辽参 Braised 60-Head Hokkaido Sea Cucumber with Abalone Sauce	168
陈年菜脯扣花胶 Braised Fish Maw with Aged Turnip	168
鲍汁扣5头敏肚公 Braised Premium 5-Head Fish Maw with Abalone Sauce	3,888 5至6人份 Serves 5 – 6
配菜 SIDE DISH	
日本花菇 Japanese Shiitake Mushroom	10
云南鲜金耳 Yunnan Fresh Golden Fungus	28

潮式双味帝皇蟹

TEOCHEW-STYLE DUAL-FLAVOURED ALASKAN KING CRAB

以潮汕冻蟹经典技法精心烹制，将海洋的鲜味表达到极致。

细腻的蟹膏与蟹肉相互交融，每一口都绽放着来自深海的天然鲜美。清脆爽口的青苹果、咸鲜海藻巧妙点缀，蟹腿搭配手工普宁豆酱，悠悠豆香融入鲜嫩蟹肉，让鲜味成倍迸发。

A lavish interpretation of Teochew culinary finesse, this dish presents Alaskan king crab in two exquisite styles. One is served chilled, prepared using the traditional Teochew technique to highlight the crab's pristine sweetness.

The other is paired with Pu Ning fermented bean paste, offering a rich umami counterpoint to its oceanic delicacy. Crisp green apple and delicate seaweed complete the dish, adding refined layers of freshness and texture to this elegant expression of contrast and harmony.



鲜活海鲜

LIVE SEAFOOD

蟹 CRAB

阿拉斯加帝皇蟹 38/100g
Alaskan King Crab

日本松叶蟹 38/100g
Japanese Snow Crab
需提前3天预订。 *Kindly note that orders must be placed 3 days in advance.*

南海大红花蟹 38/100g
Red Flower Crab

斯里兰卡膏蟹 18/100g
Sri Lankan Green Roe Crab

斯里兰卡青蟹 16/100g
Sri Lankan Mud Crab

烹调方式

蛋白蒸 / 黄酒蒸 / 姜葱炒 / 黑胡椒 / 咸蛋黄 / 避风塘 / 辣椒炒

COOKING METHOD

Steamed with Egg White / Steamed with Yellow Wine /
Wok-Fried with Ginger & Spring Onion / Black Pepper Sauce /
Salted Egg Yolk / Crispy Garlic & Chilli / Wok-Fried with Chilli

龙虾汤过桥野生红瓜子斑

WILD CAUGHT RED FLAG
GROUPE POACHED IN
SUPERIOR LOBSTER BROTH

精心熬制的汤底，以鲜活龙虾为源，经匠心烹制，
汤底浓郁，色泽金黄。烹饪时，独特地将金汤与鱼肉分离，
巧妙地保留鱼肉本味，入口瞬间交融出鲜香嫩滑的至美
口感。不仅善用火候，更是对粤菜技艺传承与
食材本味的尊崇。

Meticulously prepared with fresh lobster slow-simmered
to perfection, this dish yields a vibrantly golden and deeply
aromatic broth. The golden broth is cooked separately from
the fish to preserve its delicate sweetness and texture.

Upon tasting, the elements unite in perfect harmony,
allowing each to shine in its purest form. More than a dish,
it is a refined expression of Cantonese mastery, where precise
heat control, ingredient integrity and a respect for natural
flavours converge in every spoonful.



图像仅供参考。Image is for illustration purposes only.

鲜活海鲜

LIVE SEAFOOD

鱼

LIVE FISH

野生忘不了 Wild Caught Empurau	128/100g
需提前3天预订。 <i>Kindly note that orders must be placed 3 days in advance.</i>	
野生东星斑 Wild Caught Spotted Coral Grouper	28/100g
野生红瓜子斑 Wild Caught Red Flag Grouper	38/100g
野生黄皮老虎斑 Wild Caught Yellow Skin Tiger Grouper	28/100g
野生笋壳鱼 Wild Caught Marble Goby	18/100g

烹调方式

清蒸 / 古法蒸 / 姜蓉蒸 / 豉汁蒸 / 剁椒蒸 / 黄椒酱砂锅焗 /
红焖 / 龙虾汤过桥 / 松鼠糖醋 / XO酱炒球

COOKING METHOD

Steamed with Soy Sauce / Steamed with Assorted Fungus /
Steamed with Ginger Sauce / Steamed With Black Bean Sauce /
Steamed with Preserved Chilli / Simmered with Yellow Lantern Chilli /
Braised with Roasted Pork / Poached in Superior Lobster Broth / Sweet & Sour /
Wok-Fried Fillet with Homemade XO Sauce

鲜活海鲜

LIVE SEAFOOD

龙虾、虾

LOBSTER & PRAWN

澳洲龙虾 35/100g
Australian Lobster

南海小青龙 68 每只 each
South China Sea Lobster (约400g)

泰国富贵虾 48/100g
Thailand Mantis Shrimp

烹调方式

蒜蓉蒸 / 蛋白蒸 / 椒盐 / 上汤 / 奶油 / 芝士焗 / 榄角炒 /
姜葱炒 / 龙虾汤过桥

COOKING METHOD

Steamed with Garlic / Steamed with Egg White / Wok-Fried with Salt & Pepper /
Superior Stock / Butter & Curry Leaf / Baked with Cheese / Wok-Fried with Olive /
Wok-Fried with Ginger & Spring Onion / Poached in Lobster Broth

鲜活海鲜

LIVE SEAFOOD

贝壳 SHELLFISH

加拿大象拔蚌 Canadian Geoduck	35/100g
南海响螺 South China Sea Whelk	38/100g
苏格兰蛏子 Scottish Razor Clam	12/100g
澳洲黑金鲍鱼 Australian Black Gold Abalone	32/100g
野生南非鲜鲍 Wild South African Abalone	88/100g
日本贵妃蚌 Japanese Surf Clam	22/100g

烹调方式

龙虾汤过桥 / 蒜蓉蒸 / 姜葱炒 / XO酱炒 / 三葱炒 / 榄角炒 / 豉椒

COOKING METHOD

Poached in Lobster Broth / Steamed with Garlic / Wok-Fried with Ginger & Spring Onion /
Wok-Fried in Homemade XO Sauce / Wok-Fried with Assorted Onions / Wok-Fried with Olive /
Wok-Fried with Black Bean & Chilli

石榴醋牡丹大虎虾

POACHED JUMBO TIGER PRAWN
WITH POMEGRANATE VINEGAR

这道岭南名菜源自广州西关，由主厨精选黑虎虾，
并以精湛刀工雕琢，化作牡丹绽放之姿。

爽弹的口感邂逅清新果香的石榴醋，传统风味
在此焕新，在唇齿间演绎现代雅致格调。

Savour a contemporary reimagining of a Lingnan delicacy
in a dish that captivates both the eye and the palate.
Wild caught black tiger prawns are meticulously hand-carved
into blooming peonies in a true showcase of knife mastery.

Gently poached and paired with refreshing pearls of
pomegranate vinegar, each bite offers a crisp, succulent
texture balanced by a vibrant and fruity tang.



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海鲜热菜

SEAFOOD

石榴醋牡丹大虎虾   

Poached Jumbo Tiger Prawn with Pomegranate Vinegar

48

每位 per person

白灼西班牙红虾

Poached Spanish Carabinero Shrimp

68

每只 per piece

柠香炸酿鲜蟹盖

Crispy Stuffed Flower Crab Shell with Crab Meat
& Kaffir Lime Leaves

38

每位 per person

龙虾汤胜瓜煮贵妃蚌

Poached Japanese Surf Clam with Luffa & Yu Er Fungus in Lobster Broth

98

XO酱芦笋百合炒澳洲元贝

Stir-Fried Australian Scallop with Lily Bulb, Asparagus
& Homemade XO Sauce

78

九层塔啫啫星斑

Spotted Coral Grouper Fillet with Thai Basil & Garlic Served in Claypot

98

黑醋姜汁煎鲳鱼

Pan-Fried Pomfret Fillet with Black Vinegar & Ginger Sauce

48

 招牌菜 Signature  经认证的可持续海鲜 Certified Sustainable Seafood  区域食材 Regionally Sourced

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

九九梅菜安格斯牛肋

ANGUS SHORT RIB
WITH PRESERVED VEGETABLE
WRAPPED IN STRAW LEAVES

此料理源于广东梅州客家经典“梅菜扣肉”，
将“九蒸九晒”的古法工艺发挥到极致。甄选纹理清晰、
脂香醇厚的安格斯牛肋条，以反复高温蒸晒的梅菜
精心包裹，释放层层芳香。

最终成就的，是软糯入味、香气馥郁的至味。

Inspired by the classic Hakka delicacy Meicai Kourou (Braised Pork Belly with Preserved Mustard Greens) from Meizhou, Guangdong, this dish is elevated through the time-honoured technique of "nine steamings and nine sun-dryings", a laborious process that draws out the full depth and richness of the preserved greens.

Angus short ribs are wrapped in matured meicai and encased in straw leaves, then slow-braised over a gentle flame. As they cook, the short ribs absorb the sweetness of the preserved greens, resulting in a dish that is sumptuously tender, full-bodied and deeply aromatic.



家禽、甲鱼、牛蛙、肉类

POULTRY, SOFTSHELL TURTLE, BULLFROG & MEAT

鲍汁鲜鱼肚滑鸡煲  	88
Braised Free-Range Chicken with Fresh Fish Maw in Abalone Sauce	
榄菜笋丁炒鸽松	68
Stir-Fried Minced Pigeon with Bamboo Shoot & Olive Vegetable	
黄灯椒焖甲鱼	128
Braised Softshell Turtle with “Yellow Lantern” Pickled Chilli •	
港式避风塘玉蛙腿 	68
Typhoon Shelter-Style Crispy Bullfrog Leg •	
九九梅菜安格斯牛肋 	
Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves	
• 2至4人份 Serves 2 - 4	78
• 6至8人份 Serves 6 - 8	138
黑椒孢子甘蓝和牛粒	98
Wok-Fried Wagyu Beef Cube with Brussels Sprouts & Black Pepper	
潮味雪花和牛肉	88
Teochew-Style Wok-Fried Wagyu with Kale •	
咸菜泡椒炒黑豚肉 	38
Wok-Fried Iberico Pork with Preserved Vegetable & Pickled Chilli •	
吊片马蹄蒸黑豚肉饼 	38
Steamed Iberico Pork Patty with Sun-Dried Squid & Water Chestnut	
凤梨草莓咕嚕肉 	48
Sweet & Sour Pork with Pineapple & Strawberry	
白胡椒凉瓜焖鹿肉	58
Braised Venison with Bitter Gourd & White Pepper	
广式辣椒姜葱炒鹿肉	58
Cantonese-Style Fried Sliced Venison with Dried Chilli, Ginger & Onion •	

 招牌菜 Signature • 辣 Spicy  非笼养 Cage-Free  在地食材 Locally Sourced  区域食材 Regionally Sourced

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自制鲜腐竹豆汤菠菜苗

SIMMERED HOMEMADE FRESH
BEAN CURD SKIN WITH
BABY SPINACH IN SOY BROTH

遵循“以汤养生”和“以素衬鲜”的岭南饮食哲学，
选用黑龙江高品质有机黄豆，每日现磨豆浆，提炼出首层
豆香薄膜——鲜腐竹。其口感嫩滑劲道，与浓润豆汤、
爽滑菠菜苗共烹，豆香、汤香与菜香相互交融，
在鲜嫩滋味中尽显健康本味。

Rooted in the Cantonese culinary philosophy of "nourishment
through soup" and "celebrating freshness and simplicity,"
this dish features soy milk freshly ground in-house from
premium organic soybeans sourced from Heilongjiang.

The fresh soy milk is gently heated to form delicate
bean curd skin, or yuba, prized for its tender yet
springy texture. Simmered together with a rich soy broth
and baby spinach, the yuba absorbs the essence of the broth,
creating a harmonious interplay of nutty soybean aroma and
sweet, earthy depth. The result is a comforting dish
that embodies wholesome balance and goodness.



图像仅供参考。Image is for illustration purposes only.

蔬菜

VEGETABLE & BEAN CURD

自制鲜腐竹豆汤菠菜苗 	28
Simmered Homemade Fresh Bean Curd Skin with Baby Spinach in Soy Broth	
广式海鲜豆腐煲	48
Cantonese-Style Braised Tofu with Assorted Seafood in Claypot	
咸鱼肉末茄子煲	38
Wok-Fried Eggplant with Salted Fish & Minced Pork Served in Claypot	
罗汉鼎湖上素	58
Braised Wild Fungus with Assorted Vegetables	
荷塘月色	30
Wok-Fried Lotus Root with Assorted Vegetables & Macadamia Nut •	
XO酱啫洋芥兰	28
Stir-Fried Broccolini with Homemade XO Sauce in Claypot •	
鱼腐虾米煮胜瓜	38
Simmered Luffa with Dried Shrimp & Fish Curd	
时蔬	28
Stir-Fried Vegetables	
菠菜苗 / 菜心 / 芥兰苗 / 芦笋 / 孢子甘蓝 / 洋芥兰 / 苋菜 / 罗马生菜 Baby Spinach / Choy Sum / Baby Kailan / Asparagus / Brussels Sprouts / Broccolini / Amaranth / Romaine Lettuce	
烹调方式	
清炒 / 蒜蓉炒 / 白灼 / 鱼汤 / 金银蛋煮 / XO酱 / 樱花虾	
COOKING METHOD	
Wok-Fried / Garlic / Poached / Fish Broth / Salted & Century Egg Stock / Homemade XO Sauce / Sakura Ebi	

 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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蟹肉桂花炒米粉

FRIED RICE VERMICELLI WITH
CRAB MEAT & DRIED SCALLOP

灵感来自顺德经典“桂花翅”。主厨甄选阿拉斯加与斯里兰卡鲜拆蟹肉,将蛋文火炒至细小松散、形似桂花且香气四溢的蛋粒。与新竹米粉猛火翻炒,精准拿捏火候,让蟹肉的鲜美与米粉的柔韧完美融合。

Inspired by the Shunde classic "Osmanthus Shark Fin", this refined dish replaces shark fin with crab meat and golden egg floss, paired with springy Hsinchu rice vermicelli. Our chef stir-fries the egg into light, airy flecks to resemble osmanthus petals, then vigorously wok-tosses them with handpicked Alaskan and Sri Lankan crab meat and dried scallops to imbue each element with wok hei, "the breath of the wok", capturing both texture and aroma in every bite.



图像仅供参考。Image is for illustration purposes only.

饭、面

RICE & NOODLE

蟹肉桂花炒米粉 	48
Fried Rice Vermicelli with Crab Meat & Dried Scallop	
XO酱鹿肉干炒河	32
Wok-Fried Rice Noodle with Sliced Venison in Homemade XO Sauce	
鲜虾水饺面	18
Shrimp Dumpling with Noodle Soup	每位 per person
野菌焖伊面	36
Braised Ee-Fu Noodle with Wild Mushroom	
鲍鱼鸡粒焖饭 	58
Braised Rice with Abalone, Hokkaido Dried Scallop & Diced Chicken	
可选南非野生大鲜鲍 Upgrade to Wild South African Abalone	88/100g
需提前2天预订。Kindly note that orders must be placed 2 days in advance.	
海鲜蛋白炒饭	46
Fried Rice with Assorted Seafood, Egg White & Hokkaido Dried Scallop	
龙虾汤海鲜泡饭	58
Poached Jasmine Rice with Seafood in Lobster Broth	
潮式鲳鱼粥	18
Teochew-Style Pomfret Congee	每位 per person

 招牌菜 Signature  非笼养 Cage-Free

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金蜓湾芒果福袋

SIGNATURE MANGO FORTUNE POUCH

灵感源自广东祈福文化。以香兰叶天然染色粳皮，包裹新鲜芒果内馅，造型取“福袋”之意，寓意好运满满。一口咬下，馅料瞬间爆绽，甜蜜滋味在口腔中肆意弥漫，为您带来独特而难忘的味觉惊喜，是承载着美好祝福与珍馐美味的甜点。

Inspired by the rich tradition of bestowing blessings in Guangdong, this dessert is an exquisite harmony of flavour and symbolism. A delicate pandan-infused glutinous rice skin encases a luscious filling of fresh mango, artfully shaped into a "lucky pouch" — a symbol of sweet abundance and good fortune. With each bite, the filling bursts forth, releasing a wave of tropical sweetness that envelops the palate for an indulgent finale to your meal.



甜品

DESSERT

金蜓湾芒果福袋 	18 每个 per piece
Signature Mango Fortune Pouch 制作时间需约15分钟。Kindly note that a 15-minute preparation time is needed.	
燕窝银杏芋泥挞 	28 每个 per piece
Baked Taro Tart with Bird's Nest & Ginkgo Nut 制作时间需约15分钟。Kindly note that a 15-minute preparation time is needed.	
生磨蛋白杏仁茶	15
Sweetened Almond Cream with Egg White	
15年陈皮莲子红豆沙	15
Red Bean Soup with 15-Year Aged Tangerine Peel & Lotus Seed	
百香果桂花冰粉	12
Chilled Osmanthus Jelly with Fresh Passion Fruit	
茉莉青柠金耳马蹄露	15
Chilled Water Chestnut Soup with Golden Fungus, Jasmine & Lime Zest	
老香黄雪葩	12
Aged Bergamot Sherbet	
养颜官燕	88
Premium Bird's Nest 制作时间需约15分钟。Kindly note that a 15-minute preparation time is needed.	
燕窝煮法	
椰汁炖 / 杏汁炖 / 红枣炖	

COOKING METHOD

Double-Boiled with Coconut Milk / Almond Milk / Red Date

 招牌菜 Signature

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JIN
TING
WAN
金蜓湾