GARDEN LOUNGE

粤韵滋味菜单 – 由陈富荣师傅匠心巧制

陈富荣师傅为GARDEN LOUNGE的每道佳肴注入精致的粤式风韵。
菜单源自经典风味，以匠心工艺巧制，并与现代烹调手法相得益彰；
透过正宗食材、时令灵感以及鲜明的个人烹饪风格，
致敬当地深受喜爱的饮食文化。

粤韵滋味季节尝味晚餐菜单

FLAVOURS OF CANTON SEASONAL TASTING DINNER MENU

每位 $798 per person

包括一杯酒 Including one glass of Wine

前菜拼盘 APPETISER PLATTER

四川口水鸡

Chilled Sichuan Style Mouth-watering Chicken

脆葱卤鲍鱼

Abalone with Crispy Scallion

酸甜话梅车厘茄

Sweet & Sour Tomato with Pickled Plum Jus

中段 MIDDLE

烟熏脆乳鸽

Smoked Crispy Pigeon

主菜 MAIN

选择一款 Choose one

鲜藤椒炒M5雪花牛肉

Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns

果香酸甜虾球

Sautéed Sweet & Sour Shrimp with Seasonal Fruits

避风塘炒阿拉斯加帝王蟹腿 [另加 Supplement $128]

Typhoon Shelter Style Wok-fried Alaskan King Crab Leg

奉送白饭一碗

Served with a bowl of Steamed Rice

甜品 DESSERT

选择一款 Choose one

燕窝芒果布甸、椰汁西米、柚子

Chilled Mango Pudding with Bird's Nest, Coconut Sago, Pomelo

杏仁豆腐小笼包配姜味朱古力酱

Almond Tofu Xiao Long Bao, Ginger Chocolate Dip

每日晚上 6:00 - 9:30供应

Available Daily from 6:00 p.m. to 9:30 p.m.

Prices are in HKD and subject to 10% service charge.

所有价目以港币计算及另加一服务费。

粤韵滋味
FLAVOURS OF CANTON DELICACIES

前菜 APPETISER

四川口水鸡 228
Chilled Sichuan Style Mouth-watering Chicken

脆葱卤鲍鱼（4件） 298
Abalone with Crispy Scallion (4pcs)

酸甜话梅车厘茄 158
Sweet & Sour Tomato with Pickled Plum Jus

鱼籽酱潮式冻鲈鱼 228
Poached Sea Bass, Yellow Beans Paste, Amur Caviar

汤品 SOUP

椰皇螺头炖鸡汤 298
Double-boiled Chicken Soup with Sea Conch in Whole Coconut

芙蓉竹笙冬瓜羹 228
Winter Melon Soup with Bamboo Fungus and Egg White

明炉烧味 BARBECUED MEATS

黑毛猪叉烧配青柠、夏威夷果仁 398
Iberico Pork Char Siu, Lime & Macadamia Nut

烟熏脆乳鸽（2只） 368
Smoked Crispy Pigeon (2 pcs)

酥姜葱油鸡 388
Poached Chicken, Ginger & Scallion

每日限量供应 Limited order per day

脆皮炸子鸡 488
Crispy Cantonese Chicken

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粤韵滋味
FLAVOURS OF CANTON DELICACIES

肉类 MEAT

低温慢煮黑醋牛肋肉 588
Slow-cooked Beef Short Ribs with Black Vinegar

鲜藤椒炒M5雪花牛肉 528
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns

海鲜 SEAFOOD

避风塘炒阿拉斯加帝王蟹腿 588
Typhoon Shelter Style Wok-fried Alaskan King Crab Leg

十年花雕蒸智利鲈鱼 428
Steamed Chilean Sea Bass with 10-Year-Aged Huadiao Wine

果香酸甜虾球 368
Sautéed Sweet & Sour Shrimp with Seasonal Fruits

酱皇芦笋煎带子 368
Wok-seared Scallops & Asparagus in Supreme Soy Sauce

金沙炒鲜鱿 328
Fried Squid with Salted Egg Yolk Crumbles

龙虾麻婆豆腐配炸刈包 588
Lobster Mapo Tofu with Fried Gua Bao

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粤韵滋味
FLAVOURS OF CANTON DELICACIES

蔬菜 VEGETABLES

櫻花虾百合炒山药 — 188
Stir-fried Yam with Sakura Shrimp and Lily Bulbs

榄菜肉松炒法边豆 — 178
Green Beans with Preserved Olives and Pork Floss

杞子上汤时蔬 — 168
Seasonal Vegetables in Superior Broth with Wolfberries

饭面 RICE & NOODLE

安格斯牛肉炒河粉 — 288
Stir-fried Flat Rice Noodles with Angus Beef

瑶柱蛋白炒饭 — 268
Fried Rice with Dried Scallop and Egg White

上汤虾球生面 — 268
Egg Noodles with Shrimp in Superior Broth

金不换牛松脆米炒饭 — 288
Crispy Fried Rice with Basil & Beef

甜品 DESSERT

燕窝芒果布甸、椰汁西米、柚子 — 148
Chilled Mango Pudding with Bird's Nest, Coconut Sago, Pomelo

黑芝麻花生挞、芝麻雪糕 — 158
Black Sesame & Peanut Delight, Sesame Ice Cream

杏仁豆腐小笼包配姜味朱古力酱 — 168
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip

蛋白杏仁茶 — 168
Egg White Almond Sweet Soup

Prices are in HKD and subject to 10% service charge.
所有价目以港币计算及另加一服务费。

粤韵素食滋味
FLAVOURS OF CANTON VEGETARIAN DELICACIES

前菜 APPETISER

百香果香脆素鳝 178
Crispy Chinese Shiitake Mushroom with Passion Fruit

松露野菌福袋 198
Truffle & Wild Mushroom Rice Paper Pockets

酸甜话梅车厘茄 158
Sweet & Sour Cherry Tomatoes with Preserved Plum

汤品 SOUP

芙蓉竹笙冬瓜羹 228
Winter Melon Soup with Bamboo Fungus and Egg White

主菜 MAIN DISH

香醋烧茄子 188
Glazed Eggplant with Balsamic Vinegar

红烧豆腐煲 188
Braised Tofu in Clay Pot

饭面 RICE & NOODLES

时菜炒河粉 208
Seasonal Vegetables Wok-fried Flat Noodles

松露蛋白炒饭 228
Fried Rice with Truffle & Egg White

上汤蔬菜生面 208
Egg Noodles with Superior Broth and Vegetables

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茗茶 （可持续认证）
PREMIUM TEA (Sustainably Certified)

茗茶 HOUSE TEA	香片 Jasmine 寿眉（白玉牡丹） Shou Mei (White Peony) 家藏普洱 Aged Pu'er	每位 per person 40
特级茗茶 PREMIUM CHINESE TEA	皇品铁观音 Supreme Tie Guanyin 白毫银针 Silver Needle 桂花人参乌龙 Osmanthus Ginseng Oolong Tea	每位 per person 75
极品茗茶 DELUXE CHINESE TEA	凤凰单丛 Phoenix Oolong Guanyin 武夷大红袍 Wuyi Da Hong Pao	每位 per person 120

食物敏感须知 DIETARY & ALLERGY NOTE

If you have a food allergy or a special dietary requirement, please inform a member of staff.
若您对特定食物过敏或有特殊饮食需求，请告知服务人员。


Contains Seafood
含海鲜


Contains Nut
含坚果


Contains Dairy
含乳制品


Contains Gluten
含麸质


Vegetarian
素食


Spicy
辣味


Signature Dish
招牌菜


Contains Pork
含猪肉


Healthy
健康


Sustainable
可持续

Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
切饼费：自携蛋糕每人$60
开瓶费：每枝葡萄酒$500，每枝烈酒 $1,000

Prices are in HKD and subject to 10% service charge.
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