

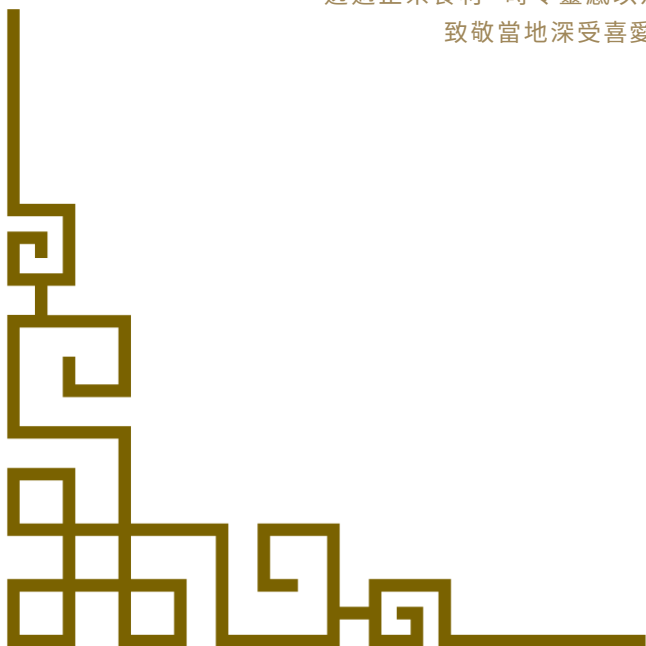


GARDEN LOUNGE

Chef Kenny Chan brings a refined Cantonese sensibility to every dish at Garden Lounge. Rooted in classic flavours, elevated with thoughtful technique, and balanced with modern methods, his menu celebrates the region's most beloved traditions through authentic ingredients, seasonal inspiration, and a distinctly personal culinary signature.

由陳富榮師傅匠心巧製

陳富榮師傅為GARDEN LOUNGE的每道佳餚注入精緻的粵式風韻。菜單源自經典風味，以匠心工藝巧製，並與現代烹調手法相得益彰；透過正宗食材、時令靈感以及鮮明的個人烹飪風格，致敬當地深受喜愛的飲食文化。



「滬上蟹香」大閘蟹晚宴

HAIRY CRAB MENU

每位 \$798 per person

包括一杯 Saicho 桂花氣泡茶

Including one glass of Saicho Sparkling Osmanthus Tea

前菜拼盤 APPETISER PLATTER

熟醉手拆蟹肉凍     

Crystal Crab Meat Jelly in Hua Diao Wine

黑松露蟹肉牛油果球    

Deep-fried Croquette with Crab Meat, Avocado & Black Truffle

酸甜開胃百香果   

Chilled Poached Passion Fruit

湯 SOUP

蟹肉白玉羹   

Crab Meat and Tofu Broth

主菜 MAIN

清蒸江蘇大閘蟹 (1隻約5至5.5兩公蟹)    

Steamed Jiangsu Hairy Crab (One male crab weighing 5 to 5.5 taels)

蟹粉翡翠蝦球配鍋巴    

Sautéed Prawns with Crab Roe with Crispy Rice Puff

砂鍋蟹粉脆腸粉     

Seared Rice Rolls with Crab Roe in Casserole

[額外加配 Add-ons]

蟹螯約4兩 Female crab weighing 4 taels 每隻+\$150 each

公蟹約5至5.5兩 Male crab weighing 5 to 5.5 taels 每隻+\$180 each

甜品 DESSERT

薑茶芝麻湯圓  

Sweetened Sesame Glutinous Rice Dumplings in Ginger Tea

每日晚上 6:00 - 9:30 供應

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



Contains Seafood
含海鮮



Contains Nut
含堅果



Contains Dairy
含乳製品



Contains Gluten
含麩質



Vegetarian
素食



Spicy
辣味



Signature Dish
招牌菜



Contains Pork
含豬肉



Healthy
健康



Sustainable
可持續

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。