

Chef's Signature Dishes

厨师招牌菜

鱼汤堂灼东星斑 配 新鲜什锦菌菇

Spotted Grouper Blanched in Fish Broth with Mushroom Medley

1,888

海鲜一直以来是粤菜的主打产品，这道经典佳肴完美呈现了东星斑的绝佳风味，为宾客带来食材的原汁原味。经过鱼汤轻烫的斑球，充分吸收了汤汁的精华，搭配上时令精选的什锦菌菇，层次丰富，香气四溢。东星斑肉质雪白细腻，鲜甜滑嫩，与鲜菌菇的爽滑口感相得益彰。

As the highlight of Cantonese Cuisine, this tableside signature dish presents the unparalleled delectation of spotted grouper. The springy, succulent spotted grouper fillet, blanched delicately in a fragrant fish broth, is perfectly complemented by a medley of seasonal wild mushrooms for a layered texture and an aromatic depth.

鲜鲍松茸炖黄油鸡汤(供4位用)

Double-boiled Chicken Soup with Fresh Abalone and Matsutake (For 4 Persons)

888

鲍鱼煲鸡是一道传统的粤式佳肴，由逸龙阁厨师团队精心选材，煲鸡经过慢火清炖超过八小时熬制而成。配上鲜鲍鱼，时令新鲜松茸，汤底清澈醇厚，完美衬托出鲍鱼和鸡的鲜美滋味，让人回味无穷。

Simmered gently for over eight hours, the broth exhibits sublime clarity and richness, elevated further by the addition of seasonal fresh matsutake mushrooms. The delicate sweetness of the abalone harmonizes flawlessly with the chicken's savory flavor—a truly unforgettable indulgence and timeless classic of Cantonese cuisine.

霸王别姬

Baked Spring Chicken and Soft-Shelled Turtle with Morel

238

这道传统与创新结合的佳肴，巧妙地将醇厚细腻的甲鱼包裹在鲜嫩多汁的春鸡内，呈现出层次丰富的口感。大厨凭借精湛的技艺，以慢火精心炖煮，对火候精准把握，让甲鱼的鲜美与春鸡的甘甜完美交织，既美味又滋补。

Renowned for its delicate texture and exquisite flavor, the soft-shelled turtle is stuffed within tender spring chicken - a classic ingredient prized for its succulent, buttery richness. With each ingredient bringing its distinct nutritional values, this signature delicacy is characterized by its luxurious tenderness and rich texture.

红螺酿黑豚肉（每件）

Poached Red Conch with Iberian Pork in Chinese Liquor (each piece)

88

海鲜是粤菜的重要食材，精选鲜甜细腻的红螺肉与香味十足的黑豚肉进行巧妙搭配。再将其温柔地酿回螺壳之中，不仅保留了食材的本味，更通过精湛的烹调技艺，赋予了这道菜无与伦比的口感。

The meticulously selected red conch meat is artfully poached with minced Iberian pork, then gently stuffed back into its shell. The pristine red conch, tender and delicate, intertwines with the rich marbling of Iberian pork, creating layers of textures. Their harmonious combination yields a perfect balance, with the conch's briny sweetness elevated by the pork's luxurious savor.



逸 龍 閣

YI LONG COURT





Shanghai Style Appetizer
海派冷菜

绣球菌拌海蜇头	Marinated Jelly Fish with Cauliflower Fungus	168
桂花烟熏鱼	Sweetened Soy Fish with Osmanthus	158
青椒酱皮蛋	Preserved Egg Terrine with Green Pepper Sauce	148
海胆醋茄柳	Marinated Egg Plant with Sea Urchin in Vinegar Sauce	138
花椒酱双脆	Chilled Cucumber and Radish in Szechuan Pepper Sauce	88

Marinated Drunken Appetizer
香醉系列

酒香醉鹅肝 配 酒酿饼	Marinated Goose Liver in Chinese Yellow Wine <i>Served with Homemade Fermented Rice Cake</i>	188
香醉牡丹虾 (每只)	Marinated Peony Shrimp in Chinese Yellow Wine (per piece)	98
酒香醉鲈鱼 (每位)	Marinated Yellowtail in Chinese Yellow Wine (per person)	88

Barbecued Meat
明炉烧烤

化皮乳猪 配 枣泥糕 或 乳猪米饼 - 例牌 - 半只 - 全体	Barbecued Suckling Pig <i>Served with Dates and Coconut Pudding or Rice Pancake</i> - standard portion - half piece pig - whole pig	398 1,250 2,500
澳洲 M8 牛肉叉烧	Barbecued Australian M8 Beef Short Rib with Honey	688
北京片皮鸭 二食 生菜包鸭窠 或 酱爆鸭丝	Roasted Peking duck <i>Served in two courses</i> choice of stir-fried minced duck or wok-fried shredded duck	468
炭火烧黑棕鹅 - 上庄鹅翼部位 - 下庄鹅腿部位 - 半只	Cantonese Style Roasted Goose - upper portion goose wing part - lower portion goose leg part - half piece goose	218 248 466
逸龙蜜汁叉烧	Yi Long Court Barbecued Pork with Honey	328
黑毛猪烧腩肉	Crispy Iberian Pork Belly	268
玫瑰豉油鸡	Marinated Chicken with Dark Soy Sauce	218

以上价格均为人民币并加收 16.6% 附加费 All prices are in RMB and subject to a 16.6% surcharge
如您存在食物过敏现象, 请在用餐前及时向我们的员工反映 食用未经加工的肉类、海鲜、鸡蛋或未煮熟的肉质产品,
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Premium Delicacies
山珍海味

每位 per person

原只八头干鲍	Braised Whole 8 Heads Dried Abalone	1,588
原只十头干鲍	Braised Whole 10 Heads Dried Abalone	1,288
原只十六头干鲍	Braised Whole 16 Heads Dried Abalone	688
酥炸百花辽参酿花胶	Deep-fried Fish Maw stuffed with Sea Cucumber and Shrimp Mousse in Chicken Soup	328
黑醋脆鳞银鳕鱼	Deep-fried Black Cod Fillet with Dark Vinegar Sauce	268

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Bird's Nest 燕窝

每位 per person

蟹肉干捞官燕	Braised Superior Bird's Nest and Fresh Crab Meat with Supreme Soup	988
红烧官燕	Braised Superior Bird's Nest with Brown Sauce	538

Soup 汤羹

每位 per person

海中宝佛跳墙 瑶柱，鳕鱼肚，辽参 鲜鲍，龙筋	Ocean Treasure Double-boiled Supreme Broth with Conpoy, Fish Maw, Sea Cucumber, Fresh Abalone and Sturgeon Bone Marrow	488
红枣杞子炖螺头	Double-boiled Sea Conch and Red Dates Soup	288
原株松茸炖竹笙	Double-boiled Bamboo Fungus and Matsutake Soup	198
姬松茸无花果炖鹧鸪	Double-boiled Partridge with Figs and Matsutake Soup	198
早春枇杷炖花胶筒	Double-boiled Fish Maw with Loquat Soup	188
玉带粟米羹	Scallop and Sweet Corn Soup	168
蟹肉酸辣羹	Hot and Sour Soup with Crab Meat	168

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Live Seafood 生猛海鲜

(每 50 克)
(Per 50 gram)

新西兰龙虾	New Zealand Lobster	168
东星斑	East Spotted Grouper	160
海红斑	Grouper	98
老虎斑	Tiger Grouper	48
笋壳鱼	Marble Goby	45
竹蛏王	Razor Clam	58
基围虾	Greasyback Shrimp	44
波士顿龙虾 (每只)	Boston Lobster (per piece)	850
小青龙 (每只)	African Green Lobster (per piece)	428
大连鲍鱼 (每只)	Dalian Fresh Abalone (per piece)	148

Cooking Method 烹调方法

姜葱焗	Wok-fried with Ginger and Spring Onion
蒜蓉蒸	Steamed with Garlic
豉椒炒	Stir-fried with Black Bean and Chili Sauce
上汤焗	Simmered in Supreme Broth
X.O. 酱爆炒	Wok-fried with X.O. Chili Sauce
白灼	Poached
古法红焖	Braised with Shredded Mushrooms and Pork
油盐水浸	Poached in Salt and Oil

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Seafood 海产

手剁咸鱼肉饼蒸膏蟹	Steamed Green Crab with Pork Patty and Salted Fish	980
白胡椒黄油虾球	Wok-fried Prawn with White Pepper in Butter Sauce	468
X.O. 酱碧绿炒玉带	Pan-fried Scallop with Green Vegetable and Mushrooms in X.O. Chili Sauce	428
香辣三杯鳕鱼煲	Wok-fried Black Cod and Basil in Clay Pot	398
煎封新鲜鲜笋壳鱼	Pan-fried Marble Goby	388
生拆蟹肉炒桂花	Scrambled Eggs with Crab Meat and Conpoy	188

Meat 肉类

奶香辣炒 M8牛柳粒	Wok-fried M8 Beef Fillet with Spicy Cream Sauce	528
白灼雪花牛肉	Poached Marble Grade Beef Served with Supreme Soy Sauce	498
鲜果甜酸咕咾肉	Sweet and Sour Pork with Seasonal Fresh Fruit	228
脆皮炸子鸡	Crispy Cantonese-style Chicken	228
干葱豆豉鸡煲	Wok-fried Chicken Fillet in Black Bean Chili Sauce	208

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Vegetables 健康素食

木板豆腐 配黄豆酱，鲜菌皇酱 及蚝豉瑶柱酱（每位）	Homemade Tofu with Soybean Sauce, Mushrooms Sauce, Dried Oyster and Conpoy Sauce (per person)	188
香葱红烧豆腐煲	Braised Bean Curd and Fresh Mushrooms with Scallion in Brown Sauce	168
蚝皇双菇扒时蔬	Braised Seasonal Vegetables with Bamboo Fungus and Black Mushrooms in Oyster Sauce	168
清炒时蔬	Wok-fried Seasonal Vegetables	148

Rice and Noodle 饭面

鲍粒福建烩饭	Fujian-Style Fried Rice with Abalone Sauce	218
海鲜豉油皇炒面	Fried Noddle with Seafood in Supreme Soy Sauce	218
干炒雪花牛河	Wok-fried Rice Noodles with Marble Grade Beef in Dark Soy Sauce	208
瑶柱蛋白炒饭	Fried Rice with Conpoy and Egg White	188
虾籽蟹肉焖伊面	Braised E-fu Noodles with Crab Meat and Dried Shrimp Roe	168

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Dessert
甜品

燕窝鸡蛋挞 (三件)	Baked Mini Egg Tart with Bird's Nest (3 pieces)	88
蛋白杏仁茶	Sweetened Almond Cream with Egg White	68
杨枝金柚露	Chilled Mango Sago Cream with Pomelo	68
陈皮红豆沙	Sweetened Red Bean Soup with Dried Tangerine Zest	68
椰汁枣蓉糕 (三件)	Red Date and Coconut Pudding (3 pieces)	68
奶香核桃露	Sweetened Walnut Cream	68