



Sun Yong He
Director of the kitchen

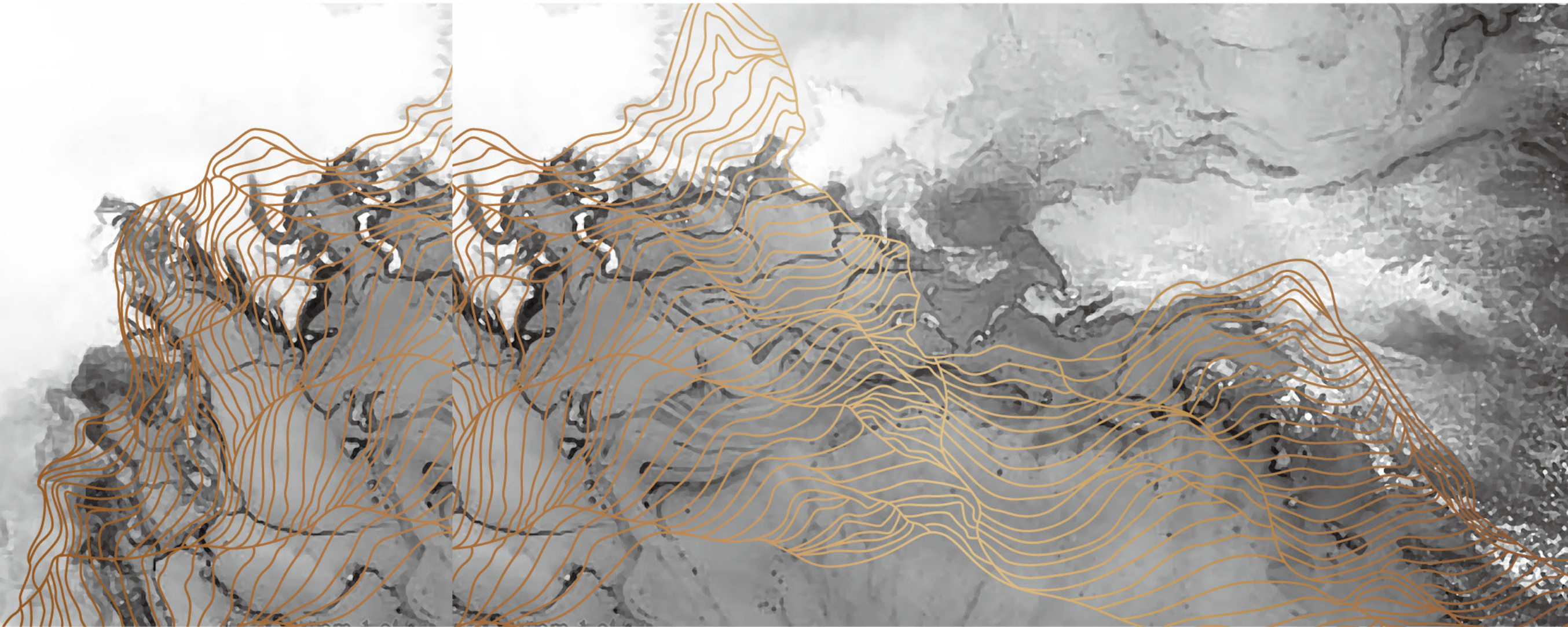
孙永河
厨房总监

Since 1964, Master Sun has served Chinese leaders including Zhou Enlai, Deng Xiaoping and Jiang Zemin. He has also served many other foreign leaders, including former US Presidents Richard Nixon, Bill Clinton, George HW Bush, former Prime Minister of Japan Kakuei Tanaka, Queen Elizabeth II of the United Kingdom, and former British Prime Minister Margaret Thatcher etc. At the mean time, he also served in the national banquet for many occasions.

孙永河，中国烹饪大师、原钓鱼台国宾馆行政总厨

自 1964 年工作以来，曾为周恩来、邓小平、江泽民等中央领导人服务，曾参与接待过美国总统尼克松、克林顿、布什、日本首相田中角荣、英国女王伊丽莎白二世、首相撒切尔夫人等外国元首，同时，曾多次参加国家重大宴会服务。

中国味道



海納百_二川_一，心生百味

川餐廳，位于迪拜卓美亞棕櫚島的尖端，三面環海一面靠岸，可謂在水之川。

川_二的靈感來自中國的江河川流，長江、黃河及鬆花江，是中國文化的起源。在中國，川_二象徵_一水_二，象徵着財富，寓意百川歸海，生生不息。

中華美食自古便海納百川，在川流不息的飲食文化中，滋生百味，傳承至今。川餐廳將博采眾長的中國料理，凝聚傳統精髓，賦予時代美學，將中國的延續千年的百味名揚在外。

不忘本味 博采众长



Chuan restaurant is located on the tip of Dubai Jumeirah Palm Island. The inspiration of Chuan is from Chinese Rivers, such as Yangtze River, Yellow River and Songhua River, which represent the origin of Chinese culture in China, Chuan symbolizes water and wealth, and means breadth and vitality.

Chinese catering has been hearty from ancient times to the present. Chuan restaurant absorbs the essence of tradition, combines with the modern, and makes the Chinese flavor well-known all over the world.

CHEF RECOMMENDATION

厨师推荐



all prices are in AED, not inclusive of 5% VAT 以上价格均为 AED，不包含 5% 税费

北京烤鸭

PEKING ROAST DUCK

Peking roast duck is a dish from Beijing that has been prepared since the imperial era. The meat is characterized by its thin, crisp skin, with authentic versions of the dish serving mostly the skin and little meat, sliced in front of the diners by the cook. The meat is often eaten with spring onion, cucumber and sweet bean sauce with pancakes rolled around the fillings.

AED 680 /whole AED 398 /half

TASTE THE STEPS

STEP 1

Also emphasize the method of slices of duck is a strike to eat duck skin, crispy and fragrant; And then slice duck meat to eat.

STEP 2

Second, the patches of meat a belt, thin and not broken. Small and uniform as clove leaf taste, crisp and fresh, unique flavor.

HOW TO EAT ROAST DUCK

第一種吃法
1 一口酥

第二種吃法
2 甜面醬

第三種吃法
3 時令水果

第四種吃法
4 蒜蓉辣醬



Crispy Skin Dip with White Sugar

THE FIRST WAY IS:
The most essential part of roast duck is duck skin, which is dipped with white sugar and instantly melted in your mouth, you can feel the pure fragrance of roast duck. Dipping duck meat with mashed garlic, it is tender without raw taste, and only has the original flavor of duck.



Dip with Sweet Soybean Paste

THE SECOND WAY IS:
Take a piece of pancake, put a big and a small duck meat on it, dip with sweet soybean paste, and wipe it over the pancake, put 3 to 5 scallions on it, roll it up from bottom to top, fold it left to right, and then fold it from right to left. This kind of package is called Baby Folding Method.



Served with Seasonal Fruit

THE THIRD WAY IS:
Use local Hami melon slices, take a piece, put a piece of duck meat with skin on it, then put a piece of Hami melon again, bite it down, the Hami melon is extremely fragrance, the duck meat is oil but not greasy. Their combination is undoubtedly an enjoyment.



Dip with Spicy Sauce

THE FORTH WAY IS:
Take a piece of pancake, put scallions and cucumber strips first, then put two or three pieces of duck meat on it, finally, put spicy sauce on it. The spicy sauce tastes sweet, spicy, fresh, fragrance, you can feel many kinds of flavors are released in your mouth.

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CHEF RECOMMENDATION

厨师推荐



Stewed Australian Beef
Slow Stewed, Served with Tomato and Green Asparagus
AED 168 /per person
AED 388
至尊炆火小牛肉

all prices are in AED, not inclusive of 5% VAT 以上价格均为 AED，不包含 5% 税费

CHEF RECOMMENDATION

厨师推荐



Baked Crab Meat
with Black Caviar, Egg White
AED 168 /per person
鱼子酱芙蓉焗蟹斗（位）

all prices are in AED, not inclusive of 5% VAT 以上价格均为 AED，不包含 5% 税费

CHEF RECOMMENDATION

厨师推荐

Carefully chosen premium fresh lobster with juicy, savory lobster meat. The core is made into lobster balls and wrapped with sliced almond filled with sweet mango chutney inside. Insert the tip of the knife into the lobster ball and the sauce flows out unhurriedly. Cut a small piece and place it into your mouth thoughtfully. You will feel the exuberant and unusual taste. The caring and smooth taste lingers in your palette.



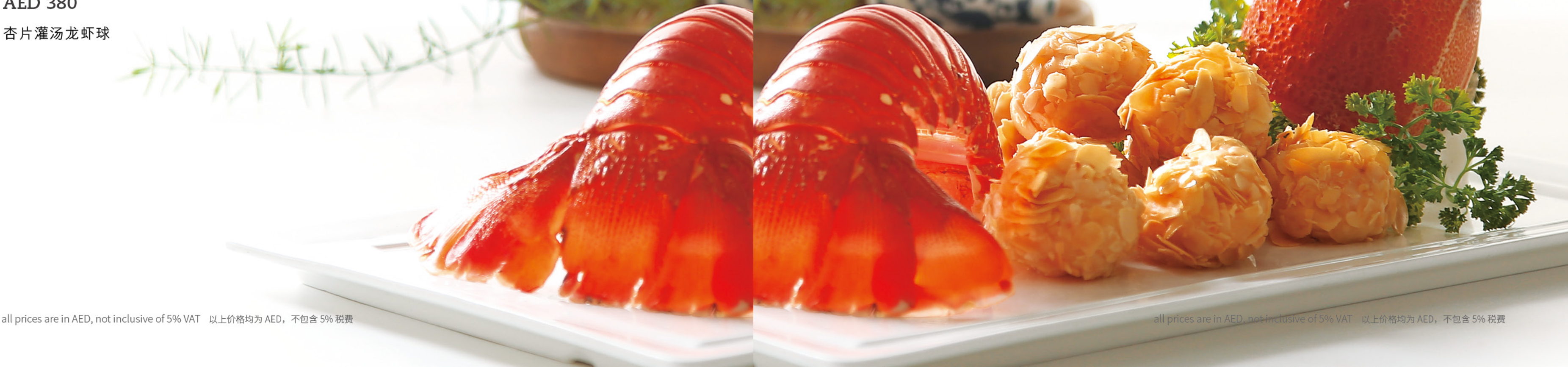
Sensational Lobster Balls

With Mango Chutney Stuffing and Draped with Sliced Almond

AED 88 /per person

AED 380

杏片灌汤龙虾球



CHEF RECOMMENDATION

厨师推荐



Sautéed Prawn Ball
with White Asparagus, Mint Sauce
AED 78 /per person
AED 188
白芦笋薄荷大虾球

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CHEF RECOMMENDATION

厨师推荐



Steamed Tomato Stuffed with Prawn &
Truffle Paste
AED 88 /per person
松露酱大虾酿西柿（位）

all prices are in AED, not inclusive of 5% VAT 以上价格均为 AED，不包含 5% 税费

CHEF RECOMMENDATION

厨师推荐

Selected Australian marbled beef grain-fed in natural pasture, fat and lean in proper proportion.
Oiled beef slices on cabbage, decorated with green onions, it is delicate and juicy, fresh and smooth, soft entrance, long aftertaste.

Australian Marbled Beef

Poached Marbled Beef with Scallion

AED 65 /per person

AED 198

葱香油淋雪花牛肉



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CHEF RECOMMENDATION

厨师推荐

Grilled Codfish

with Homemade Sauce and Served with Lettuce

AED 128 /per person

AED 298

秘制酱烤鳕鱼



The delicious and aromatic taste of the codfish has consumed many diners with an irresistible sense of taste. The grilled codfish with its' homemade sauce with honey is basted onto the fish as it cooks. This has produced a cheerful red color and a smooth tender taste. It leaves the diner impressed by its' outstanding delicacy.

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Shape of Chuan

Like Chinese Dragon which is the totem to our nation,
Chuan symbolizes strength and auspicious, and is also a
symbol of luck, health and wise.

川之形，在天成象，在地成形，
川之形，舒展蜿蜒，无限延伸，尽头是心之所向



CHUAN'S SHAPE 川之形

STARTER

前 菜



Salmon Wrapped by Avocado Rolls
Served with Wasabi and Soy Sauce

AED 88

牛油果三文鱼卷

STARTER

前 菜



Deep-Fried Hairtail Rolls
with Black Vinegar
AED 98
黑醋浸鱼卷

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STARTER

前 菜



Chinese Yam 🍵
Chinese Yam Shreds with Orange Juice
AED 75
橙香淮山药

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STARTER

前 菜

Poached Hainanese Chicken
with Onion and Soya Sauce
AED 67

葱香海南鸡



Organic Cauliflower 🥦🌶️
Sour and Spicy Flavor Mixed Local
White and Purple Cauliflower

AED 75
双色有机菜花



Flower Shaped Radish 🥬
Sweet and Sour Flavor Flower Shaped Radish

AED 56
糖醋桃花泛



STARTER

前 菜



Water Bamboo Shoot Rolls 🥬
with Black Vinegar and Curry Paste
AED 65

黑醋茭白卷

Jellyfish
Sweet and Sour Flavor, Served in Prickly Pear Bowl
AED 88

红菜头汁海蜇头



Deluxe Appetizers

Foie Gras, Sea Bass, Quail Eggs, Sea Shrimp,
Asparagus, Broccoli, Pumpkin, Black Olive, Truffle
Sauce and French Vanilla Platter

AED 128 /per person

四季冷头盘（位）



Welcome Appetizers

Surf Clam, Baby Cucumber, Sea Shrimp, Duck
Breast, Shiitake, Broccoli and Lettuce Platter

AED 128 /per person

迎宾冷头盘（位）



Diaoyutai Appetizers

Morel, Garlic Sprout, Baby Corn, Surf Clam,
Cuttlefish, Egg Rolls, Lotus Root, Cauliflower and
Red Caviar Platter

AED 128 /per person

国韵冷头盘（位）



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STARTER

前 菜

Shredded Dried Beancurd
with Soya Sauce, Yangzhou Style

AED 77

扬州烫干丝



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STARTER

前 菜



Feihong Beef
Fried Beef Wrapped with Blueberry Jam
and Huangfeihong Crispy Chili
AED 88
飞鸿相思牛肉

Chinese Cabbage
Tossed with Mustard Sauce, Beijing Style
AED 58
北京芥末墩

Arabic Cucumber
Sour and Spicy Flavor
AED 58
捞汁野黄瓜



Lotus Root
Pomegranate Flavored Lotus Root
Slices Stuffed with Glutinous Rice
AED 75
石榴汁糯米藕



Steamed Eggplant
with Minced Garlic
AED 58
蒜蓉蒸茄子



Iced Asparagus
White and Green Asparagus Served
with Soya Sauce
AED 87
冰镇芦笋



Soul of Chuan

As the water fusing everything, Chuan makes you feel the harmonious and hopeful fusion of Chinese and Western catering culture.

川之灵，
在善在仁，在容在明，水溶万物，依然纯净，
保持本心依然坚定前行



川之灵
CHUAN'S SOUL

SOUP

汤



Add Chinese soup ingredients to beef stock, and steamed for six hours before serving. The dish looks like tea and tastes like soup with unique style.

Kungfu Beef Soup
Slow-Stewed Chinese Herb and Beef Soup

AED 68 /per person

功夫益身汤（位）

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SOUP

汤

Cuttlefish Dan Soup 🌶️

Sour & Spicy Cuttlefish Dan Soup with Pickled Cucumber Juice Diaoyutai Style

AED 78 /per person

国宴酸辣乌鱼蛋汤（位）

Boiled Sour & Spicy Cuttlefish Dan Soup with Pickled Cucumber Juice
Cuttlefish dan belongs to “Eight Sea Treasures” which is one of the rare diet essentials. The dish is the first soup of Diaoyutai State Guesthouse which has formed its own “tasty and healthy” banquet cuisine. Intensifying the sour taste with the addition of sour cucumber and intensifying the spicy palate by peppercorn, the soup is clear, and the taste is slightly sour and slightly spicy. With its’ refreshing taste, the appetite is heightened.



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Chinese Cabbage in Chicken Broth

Boiled Chinese Cabbage with Cordyceps Flower and Dried Scallop in Chicken Soup

AED 48 /per person

国宴开水白菜（位）

Boiled Chinese Cabbage in chicken broth is a famous dish of state banquet. Made with cabbage and clear soup as the main ingredients, it is not precious, but better than precious food. It is not oily, not greasy, but refreshing. It is extremely versatile and minimalist.



Chrysanthemum-Shaped Tofu Soup

Chrysanthemum-Shaped Tofu in Chicken Soup

AED 58 /per person

养生菊花豆腐（位）



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SOUP
汤



Mushrooms Fotiaoqiang
Stewed White Beech Mushroom, Beech Mushrooms, Abalone
Mushroom and Shitake Mushroom in Thick Chicken Soup
AED 88 /per person
珍菌佛跳墙（位）

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SOUP
汤



Matsutake Soup
Matsutake and Cordyceps Flower in
Chicken Soup
AED 78 /per person
松茸汤（位）



Mixed Mushroom Soup 🍄
Vegetarian Clear Soup with Mixed
Mushroom
AED 48 /per person
杂菌汤（位）

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Move of Chuan

In Chuan, you can feel our sustained innovation on the basis of traditional Chinese catering culture, which is an important part in Chuan's culture

川之动

在于变化，在于活力

在于奔腾汹涌，在于川流不息汇聚成海



川之动
CHUAN'S MOVE

LIVE SEAFOOD

生猛海鲜



Boston Lobster

Sautéed with XO Sauce/Pan-Fried with Garlic

AED 288 /pc

波士顿龙虾（只）（XO 酱炒 / 蒜香煎）

all prices are in AED, not inclusive of 5% VAT 以上价格均为 AED，不包含 5% 税费

LIVE SEAFOOD

生猛海鲜

King Crab

Sautéed King Crab with Scallion & Ginger

AED 448 /500g

姜葱炒帝王蟹



We choose the fresh and live king crab so that you can taste the freshness. The king crab has unique taste and exquisite meat and the long and plump leg is full of Q meat. Of all, the fresh and tender taste diffuses wantonly on the tip of the tongue.

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LIVE SEAFOOD

生猛海鲜

King Crab 🌶️

Deep-Fried King Crab with Minced Garlic

AED 448 /500g

避风塘帝王蟹



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Australian Lobster

Sashimi/Sautéed with Scallion and Ginger/
Deep-Fried with Spiced Salt

AED 430 /500g

澳洲龙虾（刺身 / 姜葱炒 / 椒盐）

French Gillardeau Oyster



AED 29 /pc 法国吉拉多生蚝（只）

Scallop

Steamed Scallop with Minced Garlic and Vermicelli



AED 78 /pc 蒜蓉粉丝蒸扇贝（只）

LIVE SEAFOOD

生猛海鲜



Hammour
Steamed Hammour with Tofu & Soya Sauce
AED 148 /500g
清蒸石斑鱼

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LIVE SEAFOOD

生猛海鲜



American Sea Whelk
Poached/Sautéed with XO Sauce
AED 480 /500g
美国大响螺（白灼，XO 酱炒）

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Charm of Chuan

With exquisite dishes, different but fantastic and
abundance flavor, Chuan represents flavor and spirit of
Chinese catering.

川之韵，如沐春风，如临天境

川之韵，

是舒服的感觉，是风度是气质

是情趣



川之韵 CHUAN'S CHARM

MAIN COURSE

主 菜



Crispy Beef Sirloin

Fried Beef Sirloin with Crispy Paste Served with Black Pepper Sauce
and Thai Chutney Sauce

AED 288

脆皮牛肉

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MAIN COURSE

主 菜



Lobster Tail

Steamed Lobster Tail with Egg

AED 188 /per person

芙蓉蒸龙虾尾肉（位）

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MAIN COURSE

主 菜



Mapo Tofu with Crab Meat ㊄

Chilli and Sichuan Pepper, Minced Nuts

AED 128

麻婆豆花蟹

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MAIN COURSE

主 菜



Sea Bass Balls

Boiled Sea Bass Balls with Baby Bokchoy and
Bamboo Fungus in Chicken Soup

AED 175

玛瑙鱼圆

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MAIN COURSE

主 菜



Pan-Fried Jumbo White Asparagus 🌿

AED 45 /per person

AED 88

煎扒白芦笋



Crispy Anchovy 🌶️

Deep-Fried Anchovy with Spicy Salt

AED 78

七味盐脆皮银鱼

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MAIN COURSE

主 菜

Crispy Beef Sirloin with Truffle Sauce

Fried Beef Sirloin with Crispy Paste Served with Truffle Sauce & Caviar

AED 168 /per person

松露脆皮牛肉（位）



Pan-Fried Foie Gras
with Caramel and Diced Apple

AED 168 /per person

煎鹅肝配焦糖苹果汁（位）



MAIN COURSE

主 菜



Wok-Fried Supreme Beef Fillet 🌶️

with Black Pepper Sauce Served with Tomato and Mushroom

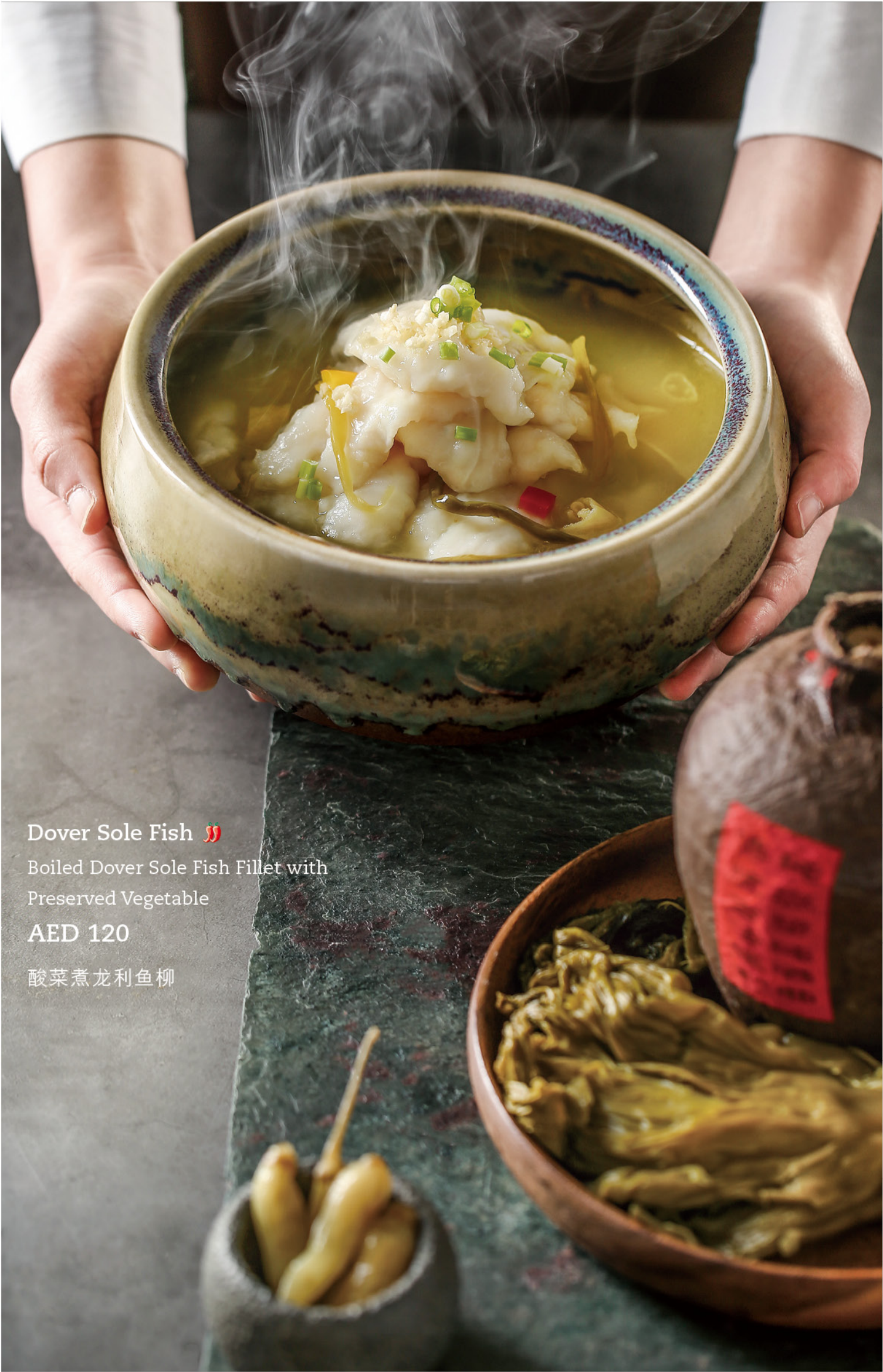
AED 168 /per person

黑胡椒爆顶级牛菲力（位）

With Black Pepper Sauce served with Tomato and Mushrooms
Add the finest grade beef in the Wok and cook it to perfection as desired.
Then pour a full-bodied fragrance and a little spicy black pepper sauce.
The beef absorbs the essence of black pepper sauce and matures into a
delicious and mellow taste.

MAIN COURSE

主 菜



Dover Sole Fish 🌶️
Boiled Dover Sole Fish Fillet with
Preserved Vegetable
AED 120
酸菜煮龙利鱼柳

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MAIN COURSE

主 菜



Kungpao Shrimps 🌶️🌶️
with Cashew Nuts in Sweet and Chili Sauce
AED 78 /per person
AED 198
宫爆大虾球



Bamboo Shoot 🌿
Stir-Fried Bamboo Shoot
AED 78
油焖春笋

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MAIN COURSE

主 菜



Sweet & Sour Chicken
Stir-Fried Chicken and Pineapple with Sweet & Sour Sauce
AED 85
菠萝咕咾鸡

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MAIN COURSE

主 菜

Matsutake with Vegetables 🍄
Stir-Fried Matsutake with Black
Fungus & Broccoli
AED 95
松茸炒时蔬



Spicy Chicken 🌶️🌶️🌶️
Deep-Fried Diced Chicken with Chilli,
Sichuan Flavour
AED 75
川香辣子鸡



Yuxiang Chicken 🌶️
Shredded Chicken with Black
Fungus & Bamboo Shoots
AED 88
鱼香鸡丝



Kungpao Chicken 🌶️
Chicken with Cashew Nut, Dry Pepper
Spicy & Sweet Sauce
AED 98
宫爆鸡丁

Braised Eggplant 🍆
with Tomato
AED 76
红焖茄子

Three Delicacies of Vegetables 🍄
Chinese Yam with Cucumber, Bell Pepper
AED 85
三宝蔬

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川之静 CHUAN'S SILENCE



Silence of Chuan

Chuan tries the best to give you the warm and homey service
in Chuan's magnificent and elegant environment.

川之静，在于上善若水
在于感念万物，坚守初生本色
秉持初心



NOODLE & RICE

主 食



Two Colours Dumplings

Chicken Dumplings &
Chinese Cabbage with Black Fungus Dumplings
Served with Vinegar

AED 128

双色水饺

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NOODLE & RICE

主 食



Steamed Thin Skin Dumpling
with Vermicelli, Egg, Chives

AED 28 /pc

纸皮粉条大包（个）



Fried Udon Noodles
with Mussel, Shrimp, Squid Rings and Onion, Peppers, Shiitake Mushroom

AED 48 /s

AED 88 /L

海鲜炒乌冬面

NOODLE & RICE

主 食

Shaanxi Style Noodles 🌿🌶️

Handmade Belt Noodles, Chili and Minced Garlic

AED 58 /per person

陕西油泼面（位）



Fried Rice with Assorted Seafood

AED 48 /s

AED 88 /L

海鲜炒饭

Handmade Noodles 🌿🌶️

with Braised Diced Eggplant

AED 58 /per person

茄丁打卤面（位）

Scallion Oil Noodles 🌿

Handmade Noodles, with Soya Sauce and Scallion Oil

AED 28 /per person

葱油拌面（位）



Fried Rice with Vegetables 🌿

AED 45 /s

AED 78 /L

蔬菜炒饭

Steamed Rice

AED 28 /bowl

白米饭（碗）

套餐 A

SET MEAL A

AED 388

STARTER 前 菜

Welcome Appetizers

Surf Clam, Baby Cucumber, Sea Shrimp, Duck Breast, Shiitake,
Broccoli and Lettuce Platter
迎宾冷头盘

SOUP 汤

Chrysanthemum-Shaped Tofu Soup

Boiled Chrysanthemum-Shaped Tofu in Chicken Soup
养生菊花豆腐

MAIN COURSE 主 菜

Sautéed Prawn Ball

with White Asparagus, Mint Sauce
白芦笋薄荷大虾球

Stewed Australian Beef

Slow Stewed, Served with Tomato and Green Asparagus
至尊炆火小牛肉

Fried Rice with Assorted Seafood

海鲜炒饭

DESSERT 甜品

Stewed Peach Jelly

木糖醇养颜桃凝

套餐 B

SET MEAL B

AED 428

STARTER 前 菜

Assorted Dim Sum

Shrimp Dumplings, Chicken and Black Truffle Xiao Long Bun,
Assorted Mushrooms Stuffed
点心拼盘

SOUP 汤

Cuttlefish Dan Soup 🐙

Sour & Spicy Cuttlefish Dan Soup with Pickled
Cucumber Juice Diaoyutai Style
国宴酸辣乌鱼蛋汤

MAIN COURSE 主 菜

Kungpao Shrimps 🦐

with Cashew Nuts in Sweet and Chili Sauce
宫爆大虾球

Crispy Beef Sirloin with Truffle Sauce

Fried Beef Sirloin with Crispy Paste Served with Truffle Sauce & Caviar
松露脆皮牛肉

Fried Rice with Vegetables 🥬

蔬菜炒饭

DESSERT 甜品

Chilled Mango Sago Cream with Pomelo

杨枝甘露

套餐 C

SET MEAL C

AED 588

STARTER 前 菜

Deluxe Appetizers

Foie Gras, Sea Bass, Quail Eggs, Sea Shrimp, Asparagus, Broccoli,
Pumpkin, Black Olive, Truffle Sauce and French Vanilla Platter
四季冷头盘

SOUP 汤

Chinese Cabbage in Chicken Broth

Boiled Chinese Cabbage with Cordyceps Flower and Dried Scallop in
Chicken Soup
国宴开水白菜

MAIN COURSE 主 菜

Pan-Fried Foie Gras

with Apple Dices Served with Caramel
煎鹅肝配焦糖苹果汁

Lobster Tail

Steamed Lobster Tail with Egg
芙蓉蒸龙虾尾肉

Pan-Fried Jumbo White Asparagus 🌿

煎扒白芦笋

Scallion Oil Noodles 🌿

Handmade Noodles, with Soya Sauce and Scallion Oil
葱油拌面

DESSERT 甜品

Double-Boiled Sterculia Lychnophora, Honeylocust
安南子炖雪莲子

套餐 D

SET MEAL D

AED 688

STARTER 前 菜

Diaoyutai Appetizers

Morel, Garlic Sprout, Baby Corn, Surf Clam, Cuttlefish, Egg
Rolls, Lotus Root, Cauliflower and Red Caviar Platter
国韵冷头盘

SOUP 汤

Matsutake Soup

Matsutake and Cordyceps Flower in Chicken Soup
松茸汤

MAIN COURSE 主 菜

Grilled Codfish

with Homemade Sauce and Served with Lettuce
秘制酱烤鳕鱼

Baked Crab Meat

with Black Caviar, Egg White
鱼子酱芙蓉焗蟹斗

Australian Marbled Beef

Poached Marbled Beef Ribs with Scallion
葱香油淋雪花牛肉

Steamed Thin Skin Dumpling

with Vermicelli, Egg, Chives
纸皮粉条大包

DESSERT 甜品

Stewed Linglonggu with Osmanthus
养颜玲珑骨

