

香日樂園



SHANG GARDEN 香日
Chinese Restaurant 園

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江南与岭南的对话 *Harmony of Cuisines*

香乐园在轻松闲适的餐厅氛围中为宾客呈现鲜香粤菜和清雅淮扬菜的完美组合。菜单精选多款淮扬凉菜、广式烧味、滋补汤羹、海味河鲜等，以及特色点心和主食。新颖诱人的甜品以及名贵中国茶让用餐选择更丰富完美。

Shang Garden offers diners fresh flavours of Cantonese cuisine and the delicate tastes of Huaiyang cuisine in a contemporary bistro-style setting. A wide selection of Huaiyang appetisers, Cantonese roast meats, dim sum and double-boiled soups and live seafood prepared in various styles is available during lunch and dinner. Innovative desserts and a selection of premium Chinese tea offers a perfect complement to the meal.



咖喱虾球伴五彩馒头
Curry Prawn with Multi-coloured Bun

¥ 68



香辣小花螺 ■
Stewed Snail with Garlic and Chili Sauce

¥ 78



文思豆腐羹 (每位)
Shredded Bean Curd Soup Braised with Shrimp,
Egg and Vegetable (per person)

¥ 32

特色菜 Signature Dishes
例/ Standard 人民币/ RMB

特色佳肴 Signature Dishes

■ spicy 辣味
人民币定价并加收15%服务费
All prices are in RMB and subject to 15% service charge



芥末鲜鲍片捞鸡
Marinated Chicken and Sliced Abalone with Wasabi

¥ 138



蟹黄蛋白 (每只)
Steamed Egg White with Crab Roe (per piece)

¥ 25



宫廷养生炖辽参 (每位)
Double-boiled Sea Cucumber with Millet Rice
in Chicken Soup (per person)

¥ 138



雪里藏珍
Rock Salt Baked Cod Fillet

¥ 128

Beautiful 美味行程 beginnings 的起点



淮扬菜向以“刀工精细、刀法巧妙”著称。精细的刀工、娴熟的拼摆，加上精当的色彩搭配，使一道道凉菜成为美妙细腻的艺术品。

Through elaborate carving and meticulous presentation using pleasant colours and appealing shapes, Huaiyang chefs transform fresh ingredients into a beautifully presented dish - like a finely embroidered piece of art, framed on a plate.

- | | | |
|---|--|------|
|  | 1 五香熏鱼 | ¥ 38 |
| | Deep-fried Sliced Fish with Five Spices | |
|  | 2 玫瑰酒香萝卜皮 | ¥ 22 |
| | Preserved Radish with Fermented Glutinous Rice | |
|  | 3 满口香 | ¥ 28 |
| | Minced Vegetable with Bean Curd | |
|  | 4 花雕大白鸡 | ¥ 38 |
| | Chicken Marinated in "Hua Diao" Rice Wine | |
|  | 5 冰宫肴肉 | ¥ 38 |
| | Sliced Pork with Chinese Herbs | |
|  | 6 夫妻肺片 | ¥ 48 |
| | Beef and Ox Tripe in Chili Sauce | |
|  | 7 宫廷心太软 | ¥ 28 |
| | Red Date Filled with Glutinous Rice in Osmanthus Syrup | |
| | 8 醋椒海蜇 | ¥ 48 |
| | Jellyfish Marinated in Vinegar and Pepper | |
|  | 9 四喜烤麸 | ¥ 28 |
| | Bean Dough with Black Fungus and Peanut | |

 vegetarian dish 素餐  contains alcohol 含酒精
 contains pork 含猪肉  contains nuts 含果仁
 spicy 辣味

人民币定价并加收15%服务费
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- | | | |
|--|--|-----|
|  1 | 椒麻脆皮
Marinated Pig's Ear with Spicy Pepper | ¥48 |
|  2 | 海螺牛肉冻
Beef Aspic with Sea Whelk | ¥78 |
|  3 | 养生冰藻虫草花
Marinated Seaweed with Cordyceps Flower | ¥38 |
|  4 | 扬州盐水鹅
Poached Goose Yangzhou Style | ¥48 |
|  5 | 金丝排骨
Sweet and Sour Pork Ribs | ¥42 |
|  6 | 油焖老蚕豆
Stewed Horse Bean | ¥28 |
|  7 | 上素烧鸭
Braised Vegetarian "Duck" | ¥22 |
|  8 | 香糟黄鱼卷
Deep-fried Yellow Fish with Aromatic Grains | ¥48 |
|  9 | 酱香鸭舌
Marinated Duck's Tongue with Soy Sauce | ¥68 |
|  10 | 翡翠水晶鹅肝
Goose Liver Aspic with Bean Paste | ¥88 |
|  11 | 层层素菜
Vegetarian Combination Platter | ¥22 |
|  12 | 开胃泡菜坛
Chinese Kimchi | ¥18 |

 vegetarian dish 素食

 contains pork 含猪肉

 contains alcohol 含酒精

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烧味知多少 Chinese BBQ

烧味历史悠久，早在公元122年左右的南越王墓群中，就发现了专门用于制作烤肉的烤炉和叉骨等物。

Archaeologists in China discovered equipment for roasting pigs, dated as far back as 122 B.C.

 contains pork 含猪肉  contains nuts 含果仁

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-   烧味拼盘 ¥88
Barbecued Meat Combination
-  瑶柱贵妃鸡 (半只) ¥78
Marinated Cantonese "Qingyuan"
Chicken with Conpoy (half)
-   蜜汁叉烧 ¥58
Barbecued Pork with Honey Glaze
-  脆皮烧腩仔 ¥58
Roasted Pork Belly
-  明炉吊烧鹅 ¥78
Roasted Goose

-   盐焗焗鸽 ¥38
Rock Salt Baked Pigeon
-  北京片皮鸭 (二食) ¥198
Roasted "Peking" Duck
Two Ways
一食1st Course: 片皮
Sliced Duck Skin,
Cucumber and Spring
Onion Pancake
二食2nd Course: 菜片火鸭卷
Sautéed Minced Duck
Served with Lettuce
-   奇珍果鹅肝片皮鸭 ¥108
Roasted Duck
with Goose Liver and Kiwi



Nurturing with Soups

用汤水灌溉身体

*岭南的饮食，基本上是水性的——

如果你不遵循这一点，一场之隔，可能永远也游不到粤菜最高境界的彼岸。*

"To secure a husband,
a cantonese woman needs to first cook good soups."

沈宏非 Old Cantonese saying



- | | | |
|------|---|------|
| P 1 | 洋参虫草花炖竹丝鸡
Double-boiled Chicken Soup with Ginseng and Cordyceps Flower | ¥38 |
| S 2 | 开胃酸辣羹
Hot and Sour Soup with Scallop, Shrimp and Bean Curd | ¥28 |
| 3 | 荷香月色
Roasted Duck Soup Braised with Minced Vegetable | ¥28 |
| P 4 | 农家脆笋鲜
Braised Spare Rib and Salted Pork Soup with Bamboo Shoot | ¥32 |
| P 5 | 一品佛跳墙
Buddha Jumps Over the Wall | ¥288 |
| V 6 | 泉水竹笙炖松茸
Double-boiled Bamboo Fungus and Matsutake Mushroom in Mineral Water | ¥48 |
| P 7 | 黑松露羊肚菌炖乳鸽
Double-boiled Pigeon Soup with Black Truffle | ¥68 |
| P 8 | 虫草花石斛炖肉汁
Double-boiled Dendrobium and Cordyceps Flower with Superior Broth | ¥48 |
| P 9 | 淮杞红枣炖牛腩
Double-boiled Beef Soup with Chinese Yam, Medlar and Red Date | ¥32 |
| P 10 | 清炖蟹粉狮子头 (每位)
Braised Lion Head Meatball with Minced Pork, Crab Roe and Crab Meat (per person) | ¥28 |
| P 11 | 虫草水鸭炖花胶 (需预订)
Double-boiled Duck and Fish Maw Soup with Cordyceps (advance order required) | ¥688 |
| P 12 | 淮扬三套鸭 (例) (需预订)
Double-boiled Boneless Duck Soup with Chicken, Pigeon and Conpoy (standard serving) (advance order required) | ¥480 |

V vegetarian dish 素食 P contains pork 含猪肉 S spicy 辣味
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海鲜 Seafood
例/ Standard 人民币/ RMB

Ocean Deep

River Wide

当海味遇到河鲜



- | | |
|---|------|
| ① 金汁焗蟹钳 (每位) | ¥48 |
| Braised Crab Claw with Pumpkin Soup (per person) | |
| ② 糖香麒麟澳带 | ¥88 |
| Steamed Sliced Scallop with Ham, Bean Curd and Bamboo Shoot | |
| ③ 麦片炒丹虾 | ¥72 |
| Deep-fried Prawn with Oatmeal | |
| ④ 香烹小河虾 | ¥48 |
| Wok-fried River Shrimp with Chive and Pepper | |
| N ⑤ 翠竹桂鱼米 | ¥128 |
| Sautéed Diced Mandarin Fish with Pine Nut | |
| ⑥ 粥汤浸石斑羊肚菌 (每位) | ¥78 |
| Poached Garoupa Fillet with Mushroom in Congee (per person) | |
| ⑦ 绝代双椒 | ¥108 |
| Steamed Fish Head with Two Peppers | |
| ⑧ 砂锅嗜鱼头 | ¥88 |
| Braised Fish Head with Shallot, Garlic and Ginger | |
| ⑨ 豉油煎海虾 | ¥78 |
| Pan-fried Prawn with Soy Sauce | |
| ⑩ 水煮桂花鱼 | ¥138 |
| Poached Mandarin Fish Fillet "Sichuan" Style | |
| ⑪ 手剥河虾仁 (每日限量) | ¥138 |
| Stir-fried Wild River Shrimp (limited order) | |
| ⑫ 鳕鱼芥菜珍珠菇 | ¥88 |
| Sautéed Cod Fillet with Vegetable and Mushroom | |
| N ⑬ 滋补红焖甲鱼 | ¥208 |
| Braised Turtle with Chestnut and Pork | |
| ⑭ 小黄鱼烧豆腐 | ¥58 |
| Braised Yellow Fish with Bean Curd | |
| ⑮ 淮安软兜带粉 | ¥78 |
| Sautéed Sliced Eel in "Hualian" Style | |
| P ⑯ 拆烩鲢鱼头 (需预订) | ¥208 |
| Braised Fish Head with Ham, Vegetable and Bamboo Shoot (advance order required) | |
| ⑰ 怡香茄子焖斑腩 | ¥118 |
| Braised Garoupa with Eggplant | |

N contains nuts 含果仁 P contains pork 含猪肉 A contains alcohol 含酒精 S spicy 辣味
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1 葱爆海螺
Sautéed Sea Whelk
with Onion and Coriander
¥ 138

2 骨香多宝鱼球
Deep-fried Turbot
¥ 218

3 椒盐菜甫蛋
White Bait Omelette
with Pickled Radish
¥ 38

4 酥皮烤河鳗
Baked Eel
with Puff Pastry
¥ 88

5 烧酿东北木耳
Braised Black Fungus
Stuffed with Pork
and Shrimp Paste
¥ 68

6 冬菜蒸龙趸
Steamed Garoupa
with Preserved Vegetable
¥ 198

7 姑苏水晶虾仁
Stir-fried Shrimp
"Gusu" Style
¥ 88

8 火焰铁板花甲
Flambé Clam with Green Pepper
and Chinese Wine
¥ 48

9 铁板香煎什鱼
Pan-fried Fish with Pork
¥ 78

海鲜 Seafood
例 / Standard 人民币 / RMB

10 酸汤浸鱼柳
Poached Garoupa Fillet in Sour Broth
¥ 70



9 含有猪肉 10 辣味
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The of 飞禽走畜 meat the matter 总相宜

- | | |
|--|--|
|  芙蓉香酥鸭
Deep-fried Boneless Duck with Egg White
¥68 |  石锅三杯鸡
Braised Chicken "Taiwanese" Style
¥48 |
|  滋味酥排骨
Braised Spare Rib with Homemade Sauce
¥78 |  红酒番茄炖牛尾
Braised Ox Tail with Tomato and Red Wine
¥68 |
|  紫苏炒羊肉
Fried Sliced Lamb with Perilla
¥88 |   泡椒粉条炒鸡
Stir-fried Chicken with Vermicelli and Pepper
¥65 |
|  冬笋炒腊肉
Wok-fried Preserved Meat with Bamboo Shoot
¥48 |   重庆辣子鸡
Wok-fried Diced Chicken "Sichuan" Style
¥65 |
|  香酥园脆皮鸡 (半只)
Shang Garden Crispy Chicken (half)
¥88 |   豉鼓小炒肉
Stir-fried Pork with Pepper
¥48 |
|  山菌脆肝
Pan-fried Goose Liver with Mushroom
¥88 |  黑椒金蒜牛仔粒
Sautéed Diced Beef
with Garlic and Black Pepper Sauce
¥78 |

-   罗汉果东坡肉
Braised Pork Belly with
Luo Han Fruit
in Guilin Style
¥68





肉类 Meat
¥/ Standard 人民币/ RMB

- | | |
|---|-------|
| 1 85°C安格斯牛肋排
Pan-fried Angus Beef Steak | ¥ 198 |
| 2 香煎极品雪花牛 (每位)
Pan-fried Snowflake Beef Fillet (per person) | ¥ 298 |
| 3 芹香乳鸽松
Sautéed Pigeon with Celery | ¥ 98 |
| 4 煎鹅肝配芝麻空心饼 (每位)
Pan-fried Goose Liver with
Sesame Pancake (per person) | ¥ 88 |
| 5 金牌扣肉
Sliced Pork Belly Layered
with Preserved Vegetables | ¥ 68 |
| 6 红葱头QQ骨
Sautéed Soft Pork Rib with Shallot | ¥ 58 |
| 7 国药私房鸡
Poached Chicken in Chinese Herbal Broth | ¥ 88 |
| 8 桑拿鸳鸯鸡
Braised Diced Chicken and Frog
with Ginger and Garlic | ¥ 58 |



- ① 青汁金胆官燕 (100克) ¥ 398
Braised Superior Bird's Nest in Chicken and Vegetable Soup (100g)
- ② 五谷杂粮煮花胶公 ¥ 298
Stewed Fish Maw with Assorted Grain
- ③ 清汤/红烧官燕 (100克) ¥ 598
Superior Bird's Nest and "Jinhua" Ham with Broth (100g)
- ④ 京葱烧辽参 ¥ 138
Braised "Liao" Sea Cucumber with Spring Onion
- ⑤ 肉末干烧海参 ¥ 188
Braised Sea Cucumber with Minced Pork
- ⑥ 上汤雪蛤燕窝 ¥ 258
Double-boiled Bird's Nest with Snow Frog and Superior Broth
- ⑦ 原只海皇鲍 (2头) ¥ 558
Braised Australian Abalone with Oyster Sauce (2 head)
- ⑧ 鲍汁蒜豆焖花胶仔 ¥ 158
Braised Fish Maw with Kidney Bean in Abalone Sauce
- ⑨ 鲍汁花菇扣鹅掌 ¥ 68
Braised Black Mushroom and Goose Web in Abalone Sauce
- ⑩ 南非极品干鲍 (15头) ¥ 388
Braised South African Abalone in Oyster Sauce (15 head)
- ⑪ 南非蚝皇干鲍 (10头) ¥ 588
South African Abalone in Oyster Sauce (10 head)



Bird's Nest Sea Cucumber Abalone

鮑、參、燕

- ⑫ 香乐园扣三宝 (鲍脯狮子头, 虾籽海参, 玉蓉花胶) (例) ¥ 298
Braised Abalone Lion Head Meatball, Sea Cucumber and Fish Maw (Standard Serving)



THE COLOURS OF HEALTH | 健康是彩色的



芦笋富含叶酸(维生素B的一种),可促进细胞新陈代谢,预防心脏病和某些癌症。细嫩的芦笋同时也富含**维生素A和C**,它们是体内对抗体内游离基的抗氧化剂。**Asparagus** is an excellent source of **folic acid**, a form of B vitamin that helps the body regenerate cells, prevents heart disease and certain cancers. These long green spears are packed with **vitamins A and C** that fight free radicals in the body.

红灯笼辣椒含有更多能提高人体免疫力的**维生素C**,而红辣椒中的复合营养素**番茄红素**可以预防癌症。Brightly coloured **red bell peppers** have more immunity-boosting **vitamin C** than oranges. A compound called **lycopene** in red peppers is one of nature's best sources to defend against cancer.

菌类中富含硒元素,能与维生素E共同形成抗氧化剂,中和体内有害细胞的游离基。菌类中的**钾**元素可以帮助保护心血管、肌肉和神经系统功能。**Mushrooms** are rich in **selenium**, which combines with vitamin E to produce antioxidants to neutralise the cell-damaging free radicals in your body. **Potassium** in mushrooms helps maintain normal heart rhythm, fluid balance, and muscle and nerve function.

使**胡萝卜**呈现鲜艳色彩的**β-胡萝卜素**也是一种强效的抗氧化剂,可以降低细胞老化,增强免疫力,并可以保护视力。The **beta-carotene** that gives **carrots** their vibrant orange colour acts as a potent antioxidant, preventing cell damage, slowing aging, boosting immunity and fostering healthy eyesight.

茄子富含**膳食纤维**而热量很低,因此是理想的瘦身食品。植物纤维也可以帮助身体排出毒素,降低胆固醇,减少罹患结肠癌的危险。Being a rich source of dietary **fiber** with almost no calories, the **eggplant** is an excellent food to aid in weight loss. Its fiber content also helps to remove toxins from the body, lowers cholesterol and reduces the risk of colon cancer.

vegetarian dish 素食 contains pork 含猪肉 spicy 辣味

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田园蔬菜类 / Vegetables
例 / Standard 人民币 / RMB

- | | | |
|--|--|------|
| | 1 健康养生蔬 | ¥ 58 |
| | Poached Assorted Vegetable and Giant Mushroom in Superior Broth | |
| | 2 农家豆腐饼 | ¥ 48 |
| | Pan-fried Bean Curd | |
| | 3 冰汤竹笙鲜笋卷 | ¥ 88 |
| | Brained Bamboo Fungus Koll Wrapped with Asparagus in Broth | |
| | 4 干煸四季豆 | ¥ 38 |
| | Wok-fried String Beans with Minced Pork and Preserved Vegetable | |
| | 5 金瓜野山菌 | ¥ 48 |
| | Sautéed Wild Mushroom with Barbecued Sauce | |
| | 6 豉汁鲜仁锅巴 | ¥ 38 |
| | Brained Crispy Rice with Shrimp and Tomato Sauce | |
| | 7 瑶柱肉片萝卜 | ¥ 38 |
| | Brained Radish with Conpoy in Superior Broth | |
| | 8 腐乳起鲜 (每位) | ¥ 28 |
| | Brained Whole Tomato Stuffed with Qianchi (per person) | |
| | 9 泰汁盘龙茄子 | ¥ 38 |
| | Brained Eggplant with Thai Chili Sauce | |
| | 10 扬州大煮干丝 | ¥ 58 |
| | "Yangzhou" Shredded Dried Pressed Bean Curd Simmered with "Jinhua" Ham, Shredded Chicken and Shrimp | |
| | 11 山药木耳炒莴笋 | ¥ 38 |
| | Sautéed Asparagus Lettuce with Chinese Yam and Black Fungus | |
| | 12 时令蔬菜 | ¥ 38 |
| | (清炒、蒜茸、盐水浸、上汤浸)
Seasonal Vegetable (Sautéed, Fried with Garlic, Poached, Poached in Superior Broth) | |
| | 13 黄汤浸东北黑木耳 | ¥ 48 |
| | Poached Black Fungus with Thick Chicken Soup | |
| | 14 客家酿豆腐 | ¥ 48 |
| | Brained Bean Curd Stuffed with Minced Pork in "Hakka" Style | |
| | 15 芦蒿炒香干 | ¥ 38 |
| | Fried Vegetable with Dried Bean Curd | |
| | 16 蟹粉豆腐煲 | ¥ 78 |
| | Stewed Bean Curd with Crab Meat | |
| | 17 酸辣土豆丝 | ¥ 28 |
| | Wok-fried Shredded Potato with Chili and Vinegar | |





金牌猪肉云吞

¥ 88

Braised Snail and Mushroom Dumpling with Butter

2011年香格里拉酒店集团中餐厨艺大赛总决赛点心组获奖作品

The winning dim sum in Shangri-La Hotels

Chinese Culinary Challenge 2011 competition

RICE AND NOODLES 乐享盘中餐

主食 Rice and Noodles
例 / Standard 人民币 / RMB

12 3 X.O. 猪干炒牛河

¥ 48

Fried Rice Noodles
with Beef in X.O. Chili Sauce

12 3 扬州什锦炒饭

¥ 48

"Yangzhou" Fried Rice with Sea Cucumber,
Shrimp, Ham, Chicken and Bamboo Shoot

3 海鲜炒面

¥ 58

Fried Noodles with Seafood

3 药膳竹丝鸡炒饭

¥ 78

Fried Rice with Chicken and Chinese Herb

12 淮扬灌汤包 (每位)

¥ 12

Steamed Minced Pork Dumpling
"Yangzhou" Style (per person)

12 罗汉素菌饺

¥ 18

Steamed Assorted Mushroom Dumpling

12 3 三鲜菜肉饭

¥ 58

Rice Simmered in Broth with Scallop,
Chicken, Ham, Vegetable, and Mushroom

12 3 川味担担面 (每位)

¥ 15

"Sichuan" Noodles with Minced Pork,
Bean Sprout and Peanut (per person)

12 招牌干拌面 (每位)

¥ 15

Signature Noodles in Sauce
(per person)

12 3 黄桥烧饼

¥ 18

Baked Minced Pork and
Spring Onion Puff Pastry
with Sesame

12 扬州鱼汤面 (每位)

¥ 18

Noodles in Fish Broth
(per person)

12 3 阳春面 (每位)

¥ 15

Boiled "Yangchun" Noodles
(per person)

12 3 千层萝卜酥

¥ 18

Deep-fried Turnip Puff Pastry

12 3 香滑鱼片粥 (每位)

¥ 15

Congee with Sliced Fish (per person)

12 3 皮蛋瘦肉粥 (每位)

¥ 15

Congee with Century Egg
and Diced Pork (per person)

12 3 韭黄火鸭焗伊面

¥ 48

Braised E-Fu Noodles
with Shredded Roasted Duck and Chive

12 3 福建炒饭

¥ 68

Fried Rice in "Fujian" Style

12 3 丝苗白饭 (每位)

¥ 6

Steamed Rice (per person)

12 vegetarian dish 素食 3 contains pork 含猪肉

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甜品 Dessert
位/ Person 人民币/ RMB

INNOVATIVE 點 TREATS 創意甜

- ① 炸草莓云吞配法式纯蛋
Deep Fried Strawberry Wontons
with Vanilla Crème Brûlée
¥ 42

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| N 2 枣汁核桃酪
Baked Walnut Cake with Red Date Cream | ¥ 38 | 9 莲花流沙包
Steamed Lotus Flower Shaped Bun
with Red Bean Paste | ¥ 25 |
| 3 锦鲤布丁
Chilled Sweet Corn Pudding | ¥ 15 | 10 云堆玉松糕
Red Bean Paste Cake | ¥ 18 |
| 4 椰汁官燕木瓜盅
Double-boiled Bird's Nest
with Coconut Juice in Papaya | ¥ 398 | 11 香乐园甜品荟萃
Shang Garden's Signature
"Sweet" Trio, Durian Cheese
Cake Mochi, Green Tea Opera
Cake and Mango Pudding | ¥ 38 |
| 5 杨枝甘露冰淇淋
Chilled Sago Cream with Mango,
Grapefruit and Ice Cream | ¥ 22 | 12 榴莲芝士脆软糕
Durian Cheese Cake Mochi
with Peach Compote | ¥ 18 |
| 6 黑糯米煎饼配芝麻冻糕
Black Sticky Rice Pancake
with Black Sesame Parfait | ¥ 28 | 13 摩摩喳喳
Sweetened Sago Cream with Taro,
Sweet Potato and Red Bean | ¥ 15 |
| N 7 雨花石汤圆
Glutinous Rice Dumpling Stuffed
with Sesame Paste | ¥ 15 | 14 绿野仙踪红豆饼
Green Tea Opera Cake
with Sweetened Red Bean Purée | ¥ 22 |
| 8 辣凤梨配日式芥末雪芭
Spicy Pineapple with Wasabi Sorbet | ¥ 38 | | |



N contains nuts 含果仁
人民币定价并加收15%服务费 All prices are in RMB and subject to 15% service charge



西湖龙井 ¥ 38
West Lake Dragon Well Tea



碧螺春 ¥ 38
Bi Luo Chun



黄山贡菊 ¥ 18
Chrysanthemum Tea



台湾桂花乌龙 ¥ 48
Taiwan Osmanthus Oolong Tea



台湾冻顶乌龙 ¥ 38
Taiwan Dong Ding Oolong Tea



参赛铁观音 ¥ 48
Tie Kuan Yin Tea



安溪铁观音 ¥ 28
An Xi Tie Kuan Yin

闻香识茗茶 The Delights of Drinking Tea

"The first cup moistens my lips and throat.
The second cup breaks my loneliness.
The third cup searches my emptiness within
but to find therein some thousand volumes of odd ideographs.
The fourth cup raises a slight perspiration and all the wrongs of life pass out through my pores.
At the fifth cup I am purified.
The sixth cup calls me to the realms of the immortals.
The seventh cup - ah, but I could take no more!
I only feel the breath of the cool wind that rises in my sleeves.
Where is Elysium? Let me ride on this sweet breeze and waft away thither." Lu Tong

七碗茶诗
一碗喉吻润，两碗破孤闷。
三碗搜枯肠，唯有文字五千卷。
四碗发轻汗，平生不平事，尽向毛孔散。
五碗肌骨清，六碗通仙灵。
七碗吃不得也，唯觉两腋习习清风生。
蓬莱山，在何处？玉川子，乘此清风欲归去。
山上群仙司下土，地位清高隔风雨。
安得知百万亿苍生命，堕在颠崖受辛苦！
便为谀议问苍生，到头还得苏息否？

唐
卢仝



陈年普洱 ¥ 28
Aged Pu'er Tea



台湾人参乌龙 ¥ 38
Taiwan Ginseng Oolong Tea



茉莉花茶 ¥ 18
Jasmine Tea



安吉白茶 ¥ 38
An Ji White Tea

山青水秀 ¥ 18
Shan Qing Shui Xiu