



JIN
TING
WAN
金蜓湾



金蜓湾

THE WORLD OF JIN TING WAN

在城市中心的高空中，蜻蜓轻盈地振翅飞舞，捎来吉祥与幸福的预兆。
李怀波行政主厨凭借在中国各地的米其林星级和黑珍珠餐厅积攒的20
年经验，他将带领团队，将源远流长的粤菜精髓，
呈献于一道道佳肴中。

从新鲜海鲜、野味生鲜到极致时令佳肴，金蜓湾的精致菜单
将让现代食客尝出粤菜的精华：忠于食材原味、
讲究细致火功、重视时令性和鲜度。

欢迎莅临金蜓湾，在富丽典雅的环境与氛围中，享用以
传统手艺烹制的精致粤菜，体验宾至如归的盛情款待。

High above the heart of the city, the auspicious grace of
the dragonfly takes flight.

Led by Executive Chef Albert Li, who brings two decades of experience
from Michelin-starred and Black Pearl awarded restaurants across China, savour
refined expressions of Cantonese cuisine rooted in
time-honoured principles of Yue culinary tradition.

From the freshest seafood and wild game to the finest seasonal delicacies,
Jin Ting Wan presents an exquisite menu that embodies the fundamentals
of Cantonese heritage – deep reverence for the natural flavours of
ingredients, meticulous heat control and a focus on seasonality and
freshness – presented with refined artistry for the modern connoisseur.

Welcome to Jin Ting Wan, where Cantonese dining is elevated to new heights
in an opulent setting that melds culinary tradition and warm hospitality.

头盘

APPETISER



脆爽北海道火箭鱿鱼 
Poached Hokkaido Squid with:
• 蒜香红油 Peanut & Garlic Chilli Oil •

68



脆爽北海道火箭鱿鱼 
Poached Hokkaido Squid with:
• 翡翠椒麻酱 Scallion & Green Sichuan Pepper

68

 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

 经认证的可持续海鲜 Certified Sustainable Seafood •  非笼养 Cage-Free

 在地食材 Locally Sourced •  区域食材 Regionally Sourced

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.

头盘

APPETISER



潮式卤水鹅肝
Teochew-Style Braised Foie Gras

88



乳瓜陈醋菊花海蜇 
Marinated Chrysanthemum Jellyfish with
Aged Black Vinegar & Cucumber

26

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头盘

APPETISER



潮式冻金目鲷鱼饭
Teochew-Style Chilled Kinmedai with
"Pu Ning" Bean Paste

58



家卤南非鲍鱼
Marinated Fresh South African Abalone

58

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头盘

APPETISER

绣球菌螺片	88
Sliced Conch with Cauliflower Fungus	
广式沙姜和牛舌 	88
Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce	
桂花蜂蜜拌百合 	38
Marinated Fresh Lily Bulb with Osmanthus Honey	
泡椒玉兰翠 	28
Marinated Kale with Pickled Chilli 	
金耳象拔蚌	138
Marinated Geoduck with Golden Fungus	
鱼子酱甜虾沙葛	68
Chilled Yam Bean with Amaebi & Caviar	

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汤
SOUP



海藻冲浪北海道海蚌片 
Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth

48 每位 per person

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汤 SOUP



手拆东星五彩羹 48
Braised Spotted Coral Grouper Soup 每位 per person
with Vegetable & Tropical Almond



燕窝莼菜蟹肉羹 88
Braised Bird's Nest with Crab Roe, 每位 per person
Crab Meat & Watershield

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汤 SOUP



松茸炖绣球豆腐 V
Double-Boiled Matsutake
Mushroom Soup with
Chrysanthemum-Shaped Bean Curd

38
每位 per person



椰皇鲜鲍炖鹧鸪
Double-Boiled Francolin with
Fresh Abalone in Coconut

58
每位 per person



杏汁葛仙米瑶柱炖花胶
Double-Boiled Almond Broth with
Fish Maw, Nostoc & Conpoy

78
每位 per person

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汤
SOUP

15年陈皮炖80头辽参
Double-Boiled 80-Head Sea Cucumber with 15-Year Tangerine Peel

每位
Per Person
128

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烧味

ROAST MEAT



脆皮烧腩肉
Crispy Roasted Pork Belly

32



港式蜜汁叉烧 
Hong Kong-Style Honey Glazed
Barbecued Iberico Pork

52



脆皮豉油走地鸡 
Crispy Soy Sauce Free-Range Chicken

36

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烧味

ROAST MEAT

堂剪陈香琵琶鸭

Roasted "Pipa" Duck with Tangerine Peel and Water Chestnut

需提前一天预订。Kindly note that orders must be placed 1 day in advance.

138 每只 each

另加Add-on:

芙思塔达氏鳊鱼子酱 Frosista Kaluga Hybrid Caviar (50g)

188

餐酒搭配 WINE PAIRING:

2022 蓝赛酒庄, 盈川红, 黑皮诺, 宁夏, 中国

2022 Lansai Winery, Ying Chuan Hong, Pinot Noir, Ningxia, China (150ml)

48 / 杯 gls

餐茶搭配 TEA PAIRING:

陈皮老白茶 Aged White Tea with Tangerine Peel

68 / 壶 pot

鱼子酱鸿运化皮乳猪

Crispy Roasted Suckling Pig Skin with Caviar

须提前至少三天预订整只乳猪。

A whole suckling pig is available for preorder at least 3 days in advance.

138 (例 portion)

568 (整只 whole)

鸿运化皮金猪

Crispy Roasted Suckling Pig

须提前至少三天预订整只乳猪。

A whole suckling pig is available for preorder at least 3 days in advance.

468 (整只 whole)

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海味干货

PREMIUM DRIED SEAFOOD



蚝皇扣日本吉品干鲍

Braised Dried Yoshihama Abalone With Superior Oyster Sauce

- 蚝皇日本15头吉品干鲍
Braised 15-Head Dried Yoshihama Abalone with Superior Oyster Sauce
- 蚝皇日本18头吉品干鲍
Braised 18-Head Dried Yoshihama Abalone with Superior Oyster Sauce

1,288 每位 per person

888 每位 per person

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海味干货

PREMIUM DRIED SEAFOOD



鲍汁扣60头北海道辽参 168
Braised 60-Head Hokkaido Sea Cucumber with Abalone Sauce 每位 per person



陈年菜脯扣花胶 168
Braised Fish Maw with Aged Turnip 每位 per person



鲍汁扣5头敏肚公 3,888
Braised Premium 5-Head Fish Maw with Abalone Sauce 5至6人份 Serves 5 - 6

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海味干货

PREMIUM DRIED SEAFOOD

	每位 Per Person
蚝皇日本10头窝麻干鲍 Braised 10-Head Dried Oma Abalone with Superior Oyster Sauce	1,588
蚝皇日本15头吉品干鲍 Braised 15-Head Dried Yoshihama Abalone with Superior Oyster Sauce	1,288
蚝皇日本18头吉品干鲍 Braised 18-Head Dried Yoshihama Abalone with Superior Oyster Sauce	888
蚝皇南非15头干鲍 Braised 15-Head Dried South African Abalone with Superior Oyster Sauce	188
配菜 SIDE DISH	
日本花菇 Japanese Shiitake Mushroom	10
云南鲜金耳 Yunnan Fresh Golden Fungus	28

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鲜活海鲜

LIVE SEAFOOD

鱼

LIVE FISH



龙虾汤过桥野生红瓜子斑 
Wild Caught Red Flag Grouper

38/100g

烹调方式

清蒸 / 古法蒸 / 姜蓉蒸 / 豉汁蒸 / 黄椒酱砂锅焗 / 红焖 /
松鼠糖醋 / XO酱炒球 / 龙虾汤过桥

COOKING METHOD

Steamed with Soy Sauce / Steamed with Assorted Fungus /
Steamed with Ginger Sauce / Steamed With Black Bean Sauce /
Simmered with Yellow Lantern Chilli / Braised with Roasted Pork /
Sweet & Sour / Wok-Fried Fillet with Homemade XO Sauce /
Poached in Superior Lobster Broth

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鲜活海鲜

LIVE SEAFOOD

鱼

LIVE FISH



清蒸野生东星斑
Wild Caught Spotted Coral Grouper

28/100g

烹调方式

清蒸 / 古法蒸 / 姜蓉蒸 / 豉汁蒸 / 剁椒蒸 / 黄椒酱砂锅焗 /
红焖 / 龙虾汤过桥 / 松鼠糖醋 / XO酱炒球

COOKING METHOD

Steamed with Soy Sauce / Steamed with Assorted Fungus /
Steamed with Ginger Sauce / Steamed With Black Bean Sauce /
Steamed with Preserved Chilli / Simmered with Yellow Lantern Chilli /
Braised with Roasted Pork / Poached in Superior Lobster Broth / Sweet & Sour /
Wok-Fried Fillet with Homemade XO Sauce

- 🍴 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian
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鲜活海鲜

LIVE SEAFOOD

鱼

LIVE FISH

野生忘不了

128/100g

Wild Caught Empurau

需提前3天预订。Kindly note that orders must be placed 3 days in advance.

烹调方式

清蒸 / 古法蒸 / 姜蓉蒸 / 豉汁蒸 / 剁椒蒸 / 黄椒酱砂锅焗 /
红焖 / 龙虾汤过桥 / 松鼠糖醋 / XO酱炒球

COOKING METHOD

Steamed with Soy Sauce / Steamed with Assorted Fungus /
Steamed with Ginger Sauce / Steamed With Black Bean Sauce /
Steamed with Preserved Chilli / Simmered with Yellow Lantern Chilli /
Braised with Roasted Pork / Poached in Superior Lobster Broth / Sweet & Sour /
Wok-Fried Fillet with Homemade XO Sauce

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鲜活海鲜

LIVE SEAFOOD

蟹
CRAB



潮式双味帝皇蟹 🦀

Teochew - Style Dual - Flavoured Alaskan King Crab

38/100g

烹调方式

蛋白蒸 / 黄酒蒸 / 姜葱炒 / 黑胡椒 / 咸蛋黄 / 避风塘 / 辣椒炒

COOKING METHOD

Steamed with Egg White / Steamed with Yellow Wine /
Wok-Fried with Ginger & Spring Onion / Black Pepper Sauce /
Salted Egg Yolk / Crispy Garlic & Chilli / Wok-Fried with Chilli

🦀 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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鲜活海鲜

LIVE SEAFOOD

蟹
CRAB



蛋白蒸斯里兰卡膏蟹
Sri Lankan Green Roe Crab with Egg White

18/100g

烹调方式

蛋白蒸 / 黄酒蒸 / 姜葱炒 / 黑胡椒 / 咸蛋黄 / 避风塘 / 辣椒炒

COOKING METHOD

Steamed with Egg White / Steamed with Yellow Wine /
Wok-Fried with Ginger & Spring Onion / Black Pepper Sauce /
Salted Egg Yolk / Crispy Garlic & Chilli / Wok-Fried with Chilli

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鲜活海鲜

LIVE SEAFOOD

蟹 CRAB

日本松叶蟹 Japanese Snow Crab	38/100g
南海大红花蟹 Red Flower Crab	38/100g
斯里兰卡青蟹 Sri Lankan Mud Crab	16/100g

烹调方式

蛋白蒸 / 黄酒蒸 / 姜葱炒 / 黑胡椒 / 咸蛋黄 / 避风塘 / 辣椒炒

COOKING METHOD

Steamed with Egg White / Steamed with Yellow Wine /
Wok-Fried with Ginger & Spring Onion / Black Pepper Sauce /
Salted Egg Yolk / Crispy Garlic & Chilli / Wok-Fried with Chilli

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LIVE SEAFOOD

贝壳

SHELLFISH



姜葱炒加拿大象拔蚌
Canadian Geoduck Wok-Fried
with Ginger & Spring Onion

35/100g



野生南非鲜鲍
Wild South African Abalone

88/100g

烹调方式

龙虾汤过桥 / 蒜蓉蒸 / 姜葱炒 / XO酱炒 / 三葱炒 / 榄角炒 / 豉椒

COOKING METHOD

Poached in Lobster Broth / Steamed with Garlic / Wok-Fried with Ginger & Spring Onion /
Wok-Fried in Homemade XO Sauce / Wok-Fried with Assorted Onions / Wok-Fried with Olive /
Wok-Fried with Black Bean & Chilli

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LIVE SEAFOOD

贝壳

SHELLFISH

南海响螺 South China Sea Whelk	38/100g
苏格兰蛏子 Scottish Razor Clam	12/100g
日本贵妃蚌 Japanese Surf Clam	22/100g

烹调方式

龙虾汤过桥 / 蒜蓉蒸 / 姜葱炒 / XO酱炒 / 三葱炒 / 榄角炒 / 豉椒

COOKING METHOD

Poached in Lobster Broth / Steamed with Garlic / Wok-Fried with Ginger & Spring Onion /
Wok-Fried in Homemade XO Sauce / Wok-Fried with Assorted Onions / Wok-Fried with Olive /
Wok-Fried with Black Bean & Chilli

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鲜活海鲜

LIVE SEAFOOD

龙虾、虾

LOBSTER & PRAWN



上汤南澳洲龙虾
Australian Lobster in
Superior Stock

35/100g



蒜蓉蒸南海小青龙
Garlic-Steamed South China Sea
Lobster (约400g)

68 每只 each

烹调方式

蒜蓉蒸 / 蛋白蒸 / 椒盐 / 上汤 / 奶油 / 芝士焗 / 榄角炒 /
姜葱炒 / 龙虾汤过桥

COOKING METHOD

Steamed with Garlic / Steamed with Egg White / Wok-Fried with Salt & Pepper /
Superior Stock / Butter & Curry Leaf / Baked with Cheese / Wok-Fried with Olive /
Wok-Fried with Ginger & Spring Onion / Poached in Lobster Broth

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LIVE SEAFOOD

龙虾、虾

LOBSTER & PRAWN

泰国富贵虾
Thailand Mantis Shrimp

48/100g

烹调方式

蒜蓉蒸 / 蛋白蒸 / 椒盐 / 上汤 / 奶油 / 芝士焗 / 榄角炒 /
姜葱炒 / 龙虾汤过桥

COOKING METHOD

Steamed with Garlic / Steamed with Egg White / Wok-Fried with Salt & Pepper /
Superior Stock / Butter & Curry Leaf / Baked with Cheese / Wok-Fried with Olive /
Wok-Fried with Ginger & Spring Onion / Poached in Lobster Broth

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海鲜热菜

SEAFOOD



龙虾汤胜瓜煮贵妃蚌 98
Poached Japanese Surf Clam with
Luffa & Yu Er Fungus in Lobster Broth



黑醋姜汁煎鲷鱼 48
Pan-Fried Pomfret Fillet with
Black Vinegar & Ginger Sauce

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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海鲜热菜

SEAFOOD



柠香炸酿鲜蟹盖

Crispy Stuffed Flower Crab Shell
with Crab Meat & Kaffir Lime Leaves

38

每位 per person



XO酱芦笋百合
炒澳洲元贝

Stir-Fried Australian Scallop
with Lily Bulb, Asparagus &
Homemade XO Sauce

78

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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海鲜热菜

SEAFOOD

15年陈皮韭黄炒红瓜子斑	266
Stir-Fried Red Flag Grouper with 15-Year Aged Tangerine Peel & Yellow Chives	
九层塔啫啫星斑	98
Spotted Coral Grouper Fillet with Thai Basil & Garlic Served in Claypot	

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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家禽、甲鱼、牛蛙、肉类

POULTRY, SOFTSHELL TURTLE, BULLFROG & MEAT



九九梅菜安格斯牛肋

Braised Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves

- 2至4人份 Serves 2 - 4
- 6至8人份 Serves 6 - 8

78
138

🍴 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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家禽、甲鱼、牛蛙、肉类

POULTRY, SOFTSHELL TURTLE, BULLFROG & MEAT



港式避风塘玉蛙腿 ^{LS}
Typhoon Shelter-Style Crispy
Bullfrog Leg •

68



黄灯椒焖甲鱼
Braised Softshell Turtle with
"Yellow Lantern" Pickled Chilli •

128

☞ 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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家禽、甲鱼、牛蛙、肉类

POULTRY, SOFTSHELL TURTLE, BULLFROG & MEAT



咸菜泡椒炒黑豚肉 CF 38
Wok-Fried Iberico Pork with
Preserved Vegetable & Pickled Chilli •



吊片马蹄蒸黑豚肉饼 CF 38
Steamed Iberico Pork Patty with
Sun-Dried Squid & Water Chestnut



潮味雪花和牛肉 88
Teochew-Style Wok-Fried Wagyu
with Kale •

🚩 招牌菜 Signature • 辣 Spicy 🍃 素食 Vegetarian
🌿 经认证的可持续海鲜 Certified Sustainable Seafood 🐣 非笼养 Cage-Free
📍 在地食材 Locally Sourced 🗺️ 区域食材 Regionally Sourced

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家禽、甲鱼、牛蛙、肉类

POULTRY, SOFTSHELL TURTLE, BULLFROG & MEAT

酿香秋葵口蘑炒和牛 	88
Wok-Fried Wagyu Beef Cube with Dong Qu Yellow Wine, Button Mushroom & Okra	
鲍汁鲜鱼肚滑鸡煲  	88
Braised Free-Range Chicken with Fresh Fish Maw in Abalone Sauce	
鲜果咕嚕肉 	48
Sweet & Sour Pork with Seasonal Fruits	

 招牌菜 Signature • 辣 Spicy  素食 Vegetarian

 经认证的可持续海鲜 Certified Sustainable Seafood  非笼养 Cage-Free

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蔬 菜

VEGETABLE & BEAN CURD



自制鲜腐竹豆汤菠菜苗 

Simmered Homemade Fresh Bean Curd Skin with Baby Spinach in Soy Broth

28

 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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蔬菜

VEGETABLE & BEAN CURD



咸鱼肉末茄子煲 38
Wok-Fried Eggplant with Salted Fish
& Minced Pork Served in Claypot



XO酱啫洋芥兰 28
Stir-Fried Broccolini with
Homemade XO Sauce in Claypot •

🍴 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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蔬菜

VEGETABLE & BEAN CURD



荷塘月色 🌱 30
Wok-Fried Lotus Root with Assorted
Vegetables & Macadamia Nut



鱼腐虾米煮胜瓜 38
Simmered Luffa with Dried
Shrimp & Fish Curd

🚩 招牌菜 Signature • 辣 Spicy 🌱 素食 Vegetarian

🌱 经认证的可持续海鲜 Certified Sustainable Seafood 🐟 非笼养 Cage-Free

📍 在地食材 Locally Sourced 🌐 区域食材 Regionally Sourced

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蔬菜

VEGETABLE & BEAN CURD

广式海鲜豆腐煲 48
Cantonese-Style Braised Tofu with Assorted Seafood in Claypot

时蔬 28

Stir-Fried Vegetables

菠菜苗 / 菜心 / 芥兰苗 / 芦笋 / 孢子甘蓝 / 洋芥兰 / 苋菜 / 罗马生菜
Baby Spinach / Choy Sum / Baby Kailan / Asparagus /
Brussels Sprouts / Broccoli / Amaranth / Romaine Lettuce

烹调方式

清炒 / 蒜蓉炒 / 白灼 / 鱼汤 / 金银蛋煮 / XO酱 / 樱花虾

COOKING METHOD

Wok-Fried / Garlic / Poached / Fish Broth / Salted & Century Egg Stock /
Homemade XO Sauce / Sakura Ebi

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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饭、面

RICE & NOODLE



蟹肉桂花炒米粉 𦵓

Fried Rice Vermicelli with Crab Meat & Dried Scallop

48

𦵓 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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饭、面

RICE & NOODLE



龙虾汤海鲜泡饭
Poached Jasmine Rice with
Seafood in Lobster Broth

58



野菌焖伊面
Braised Ee-Fu Noodle with
Wild Mushroom

36

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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饭、面

RICE & NOODLE



鲍鱼鸡粒焖饭 CF 58

Braised Rice with Abalone, Hokkaido
Dried Scallop & Diced Chicken

可选南非野生大鲜鲍 88/100g
Upgrade to Wild South African Abalone

需提前2天预订。
Kindly note that orders must be placed 2 days in advance.



海鲜蛋白炒饭 46

Fried Rice with Assorted Seafood,
Egg White & Hokkaido Dried Scallop

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

🌿 经认证的可持续海鲜 Certified Sustainable Seafood • 非笼养 Cage-Free

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饭、面

RICE & NOODLE

XO酱和牛干炒河

38

Wok-Fried Rice Noodle with Sliced Wagyu Beef in Homemade XO Sauce

🚩 招牌菜 Signature • 辣 Spicy 🌿 素食 Vegetarian

🐠 经认证的可持续海鲜 Certified Sustainable Seafood 🐟 非笼养 Cage-Free

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甜品
DESSERT



燕窝银杏芋泥挞 

Baked Taro Tart with Bird's Nest & Ginkgo Nut

制作时间需约15分钟。 *Kindly note that a 15-minute preparation time is needed.*

28 每个 per piece

 招牌菜 Signature • 辣 Spicy  素食 Vegetarian

 经认证的可持续海鲜 Certified Sustainable Seafood  非笼养 Cage-Free

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甜品

DESSERT



金蜓湾芒果福袋 🍷

Signature Mango Fortune Pouch

18 每个 per piece

制作时间需约15分钟。Kindly note that a 15-minute preparation time is needed.

🍷 招牌菜 Signature • 🌶️ 辣 Spicy • 🌱 素食 Vegetarian

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📍 在地食材 Locally Sourced • 🗺️ 区域食材 Regionally Sourced

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甜品

DESSERT



生磨蛋白杏仁茶 15
Sweetened Almond Cream
with Egg White



15年陈皮莲子红豆沙 15
Red Bean Soup with 15-Year Aged
Tangerine Peel & Lotus Seed



茉莉青柠金耳马蹄露 15
Chilled Water Chestnut Soup with
Golden Fungus, Jasmine & Lime Zest

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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甜品

DESSERT



老香黄雪葩

12

Aged Bergamot Sherbet

• 蒜香红油 Peanut & Garlic Chilli Oil



养颜官燕

88

Premium Bird's Nest

制作时间需约15分钟。

Kindly note that a 15-minute preparation time is needed.

燕窝煮法

椰汁炖 / 杏汁炖 / 红枣炖

COOKING METHOD

Double-Boiled with Coconut Milk / Almond Milk /
Red Date

🚩 招牌菜 Signature • 辣 Spicy • 素食 Vegetarian

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金蜓湾