

片皮烤鸭

Barbecued Sliced Duck's Skin with Pancake

RMB 198 / 整只 Whole



招牌菜 Signature Dish

鱼籽熏蛋 (只)	¥ 16
Tea Smoked Egg	
with Caviar (1pc)	

秘制牛肋骨(位)	¥ 48
Braised Beef Short Ribs	
with BrownSauce (Per person)	

椒盐银鳕鱼 (位)	¥ 138
Cod Fish - Deep-fried	
with Spicy Salt (Per person)	

迎福三脚汤 (例)	¥ 138
Double-boiled Pork Knuckle Soup	
with Chicken Feet and Chinese Ham	

四喜鱼头王 (例)	¥ 118
Stewed Fish Head Soup	
with Four Treasure	









松鼠鳜鱼

Deep-fried Mandarin Fish with Sweet and Sour Sauce



獨把機築

Signature Dish

烟笋红烧肉 (例) Braised Pork Belly with Bamboo Shoot

¥ 68

薏仁虫草花养生娃娃菜 (例)

¥28

Stewed Baby Cabbage with Cordyceps Flower and Barley

爱心妈妈蒸肉饼(例) Steamed Minced Pork

¥58

Steamed Minced Pork with Salty Egg Yolk

榄菜黑毛猪肉松炒饭 (例)

¥ 32

Fried Rice with Minced Korobuta Pork and Preserved Olive

Ŧ 32

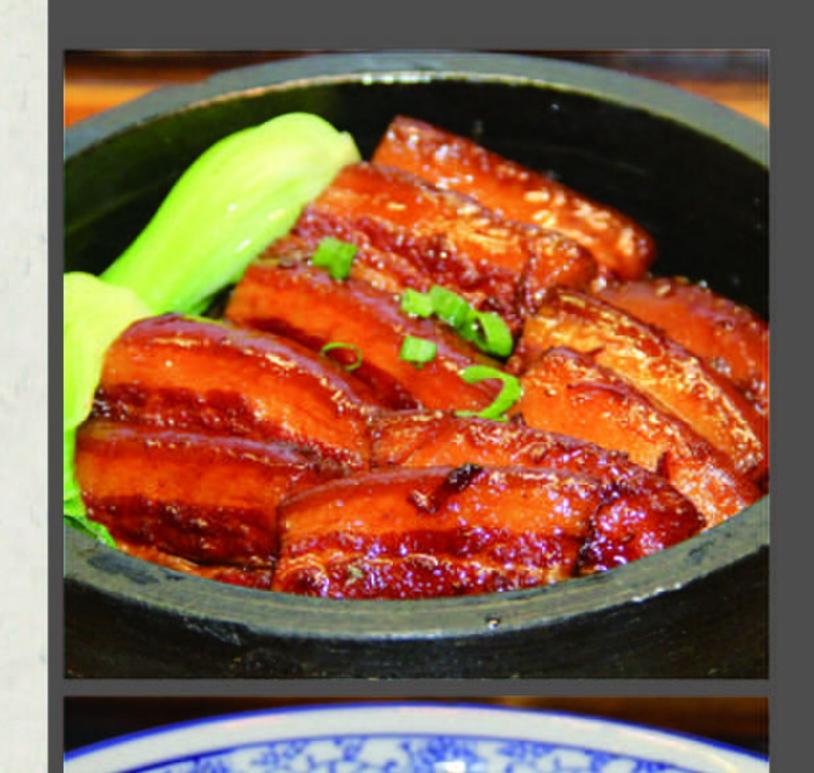
麦香南瓜 (例) Deep-fried Pumpkin

with Corn Flakes

¥28











Deep-fried Fish Suzhou Style

江南小碟

Appetizer

金牌海蜇头 (例) ¥48 Jelly Fish with Vinegar

香辣牛肉 (例) ¥48 Spicy Beef

口水鸡 (例) ¥42 Spicy Chicken Sichuan Style

芥末鸭掌 (例) ¥38 Boneless Duck Feet with Mustard Sauce

蔬菜沙拉 (例) ¥26 Vegetable Salad









蓝莓山药

Chinese Yam with Blueberry

江南小碟

Appetizer

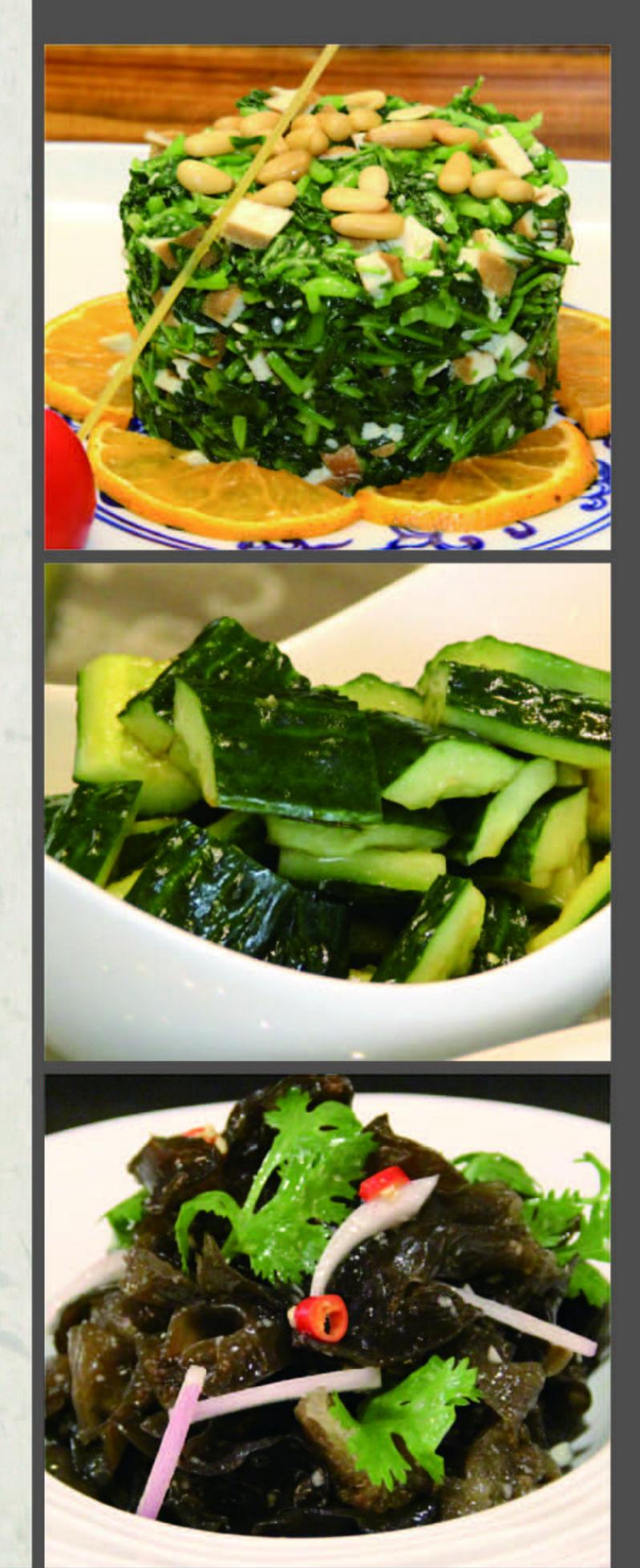
松仁马兰头 (例)	¥ 28
Chopped Kalimeris with Pine Nut	

老坛黄瓜 (例)	¥ 18
Marinated Cucumber	

巧拌黑木耳 (例)	¥ 22
Black Fungus with Vinegar	

桂花糖藕 (例)	¥ 22
Lotus Root with Osmanthus	

四川泡菜 (例)	¥ 22
Sichuen Preserved Pickle	









齿水拼盘

Assorted Marinated Meat Combination Platter

烧卤藻烤

Barbecued and Marinated

金牌蒜香脆皮鸡 (半只) Golden Crispy Chicken (Half)

¥68

卤水门腔 (例) Marinated Pork Tongue

¥48

卤水鹅翅 (例) Marinated Goose Wing ¥48

卤水金钱肚 (例) Marinated Cow Tripe

¥ 42

脆皮烧鸭 (半只) Roasted Crispy Duck (Half)

¥80













例汤 Soup

滋补养生炖汤 Soup

姬松茸炖水鸭(例) ¥ 138 Duck Soup with Yellow Mushroom

清汤牛小排(位) ¥22 Beef Short Ribs Soup (Per person)

瑶柱炖乳鸽(位) ¥32 Pigeon Soup with Conpoy (Per person)

明炉老火靓汤(位) ¥28 Chinese Daily Soup (Per person)

香露甘汤 (位) ¥32 Braised Pumpkin Soup with Black Truffle (Per person)











碧螺虾仁

Wok-fried Shrimp with Green Tea Leaf

姑郑脚

Suzhou Special

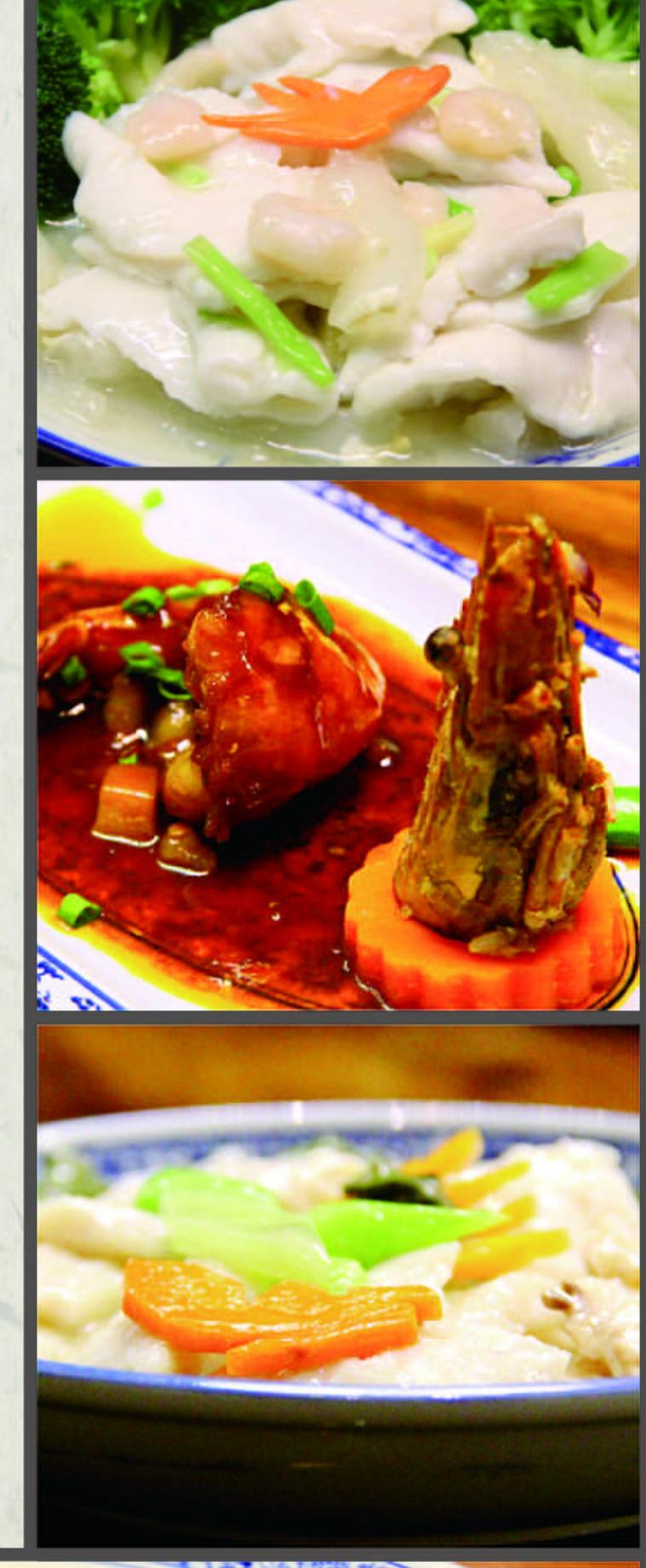
糟溜三白 (例) ¥98 Stir-fried Fish with Shrimp and Pork Tendon

乾坤大明虾 (位) King Prawn in Two Style (Per person)

鲜莼溜鱼片 (例) ¥58 Sautéed Sliced Fish with Water Spinach

剁椒豆腐蒸鮰鱼翅 (例) ¥72 Steamed Fish Fin with Tofu and Chopped Chili

黄焖甲鱼烧肉 (例) ¥ 198 Braised Turtle with Pork Belly









的油鳝糊

Wok-fried Shredded Eel Suzhou Style

棚江乡情

Country Special

石锅牛腩 (例)
Braised Beef Brisket
in Stone Casserole

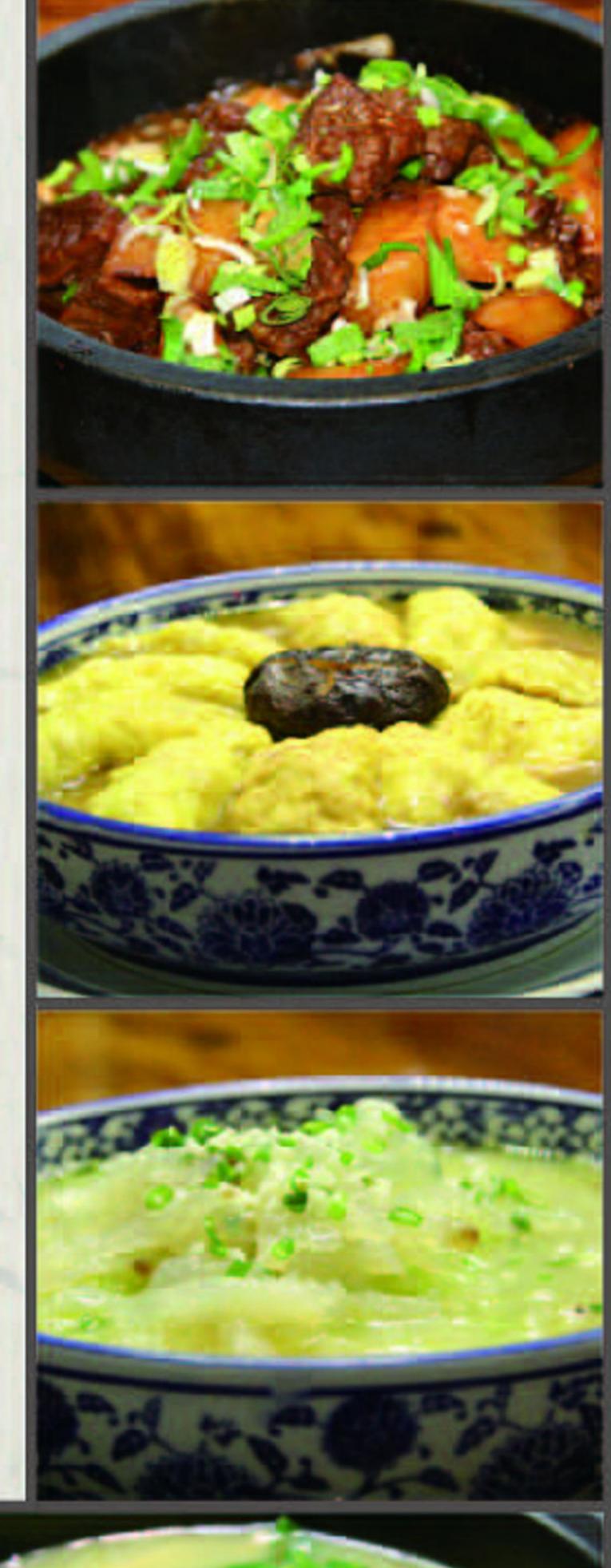
¥98

娃娃菜蒸手工蛋饺 (例) ¥38 Stewed Chinese Egg Omelet with Baby Cabbage

上汤脆三丝 (例)
Stewed Jelly Fish with Enoki Mushroom and Bamboo Short

三鲜浓汤豆腐皮 (例) ¥38
Braised Tofu Sheet with Superior Broth

一号风椒鸡 (例) ¥68 Fried Chicken with Chili









菠萝咕噜肉

Sweet and Sour Pork with Pineapple

巧手精选

Recommendation

黑椒鹅肝煎牛柳 (例) ¥ 168 Wok-fried Beef Tenderloin and Foiegras with Black Pepper Sauce

酸汤浸肥牛 (例)
Stewed Sliced Beef with Sour
and Spicy Broth

椒香盐脆骨 (例) Deep-fried Pork Ribs with Garlic

鲍汁鱼面筋 (例)
Braised Fish Gluten
with Abalone Sauce

龙仔荷叶蒸排骨 (例) ¥68 Steamed Pork Spare Ribs with Black Bean Sauce in Lotus Leaf Basket













生焗鱼头王

Baked Fish Head and Scallion with Bean Sauce in Casserole



巧手精选

Recommendation

干煸榄菜四季豆 (例) Wok-fried Green Bean	¥ 28
with Preserved Olive	
石锅美椒馋嘴蛙 (例) Wok-fried Chili Spicy Bullfrog	¥ 68

葱香藕夹 (例)	¥ 32
Deep-fried Lotus Root	
with Spring Onion	

in Stone Casserole

鲜虾粉丝蒸娃娃菜 (例)	¥ 68
Steamed Baby Cabbage	
with Shrimp and Glass Noodle	

金银蒜蒸酿胜瓜(例)	¥ 28
Steamed Stuffed Squash Melon	
with Mashed Shrimp in Garlic Sauce	











五谷丰登

RMB 48

Assorted Mixed Grain (Corn, Sweet Potato, Chinese Yam, Pumpkin and Peanut)

时令蔬菜

Seasonal vegetable

苏式菜豆腐 (例) Sautéed Tofu and Vegetable with Soy Bean	¥ 22
清炒广东菜心 (例) Wok-fried Choy-Sum	¥ 28
香菇菜心 (例) Braised Chinese Mushroom with Seasonal Vegetable	¥ 28
蒜蓉芥兰 (例) Wok-fried Kale with Garlic	¥ 28
健康什菜 (例) Stir-fried Assorted Vegetable	¥ 32









基围虾瑶柱粥

Congee with Prawn and Conpoy

丰花翔食

Rice / Noodle / Congee

石锅扬州炒饭 (例) Yangzhou Fried Rice in Stone Casserole	¥32
干炒牛河 (例) Wok-fried Rice Noodle with Sliced Beef	¥ 32
榄菜黑毛猪肉松炒饭 (例) Fried Rice with Minced Korobuta Pork and Preserved Olive	¥ 32
三丝炒米粉 (例) Wok-fried Rice Vermicelli with Shredded Vegetable	¥ 32
皮蛋瘦肉粥 (例) Salted Pork Congee with Preserved Egg	¥22







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Dim sum & Dessert

健康南瓜粥 (例) Pumpkin in Congee ¥18

豆沙麻饼 (3只)

¥18

Deep-fried Chinese Sesame Cake (3pc)

京葱煎包 (3只)

¥ 18

Pan-fried Pork Bun (3pc)

‡ 10

香煎韭菜饺 (3只)

¥18

Pan-fried Dumpling with Pork

and Leek (3pc)

上海大馄饨 (汤,煎)(例)

¥22

Shanghai Style Wonton

(Poached in Soup / Pan-fried)







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Dim sum & Dessert

苏式红枣糕 (3只) ¥18 Red Date Cake Suzhou Style (3pc)

枸杞酥皮蛋挞 (3只) ¥18 Baked Egg Tart with Wolfberry (3pc)

椰蓉黑糯盏 (3只) ¥ 18 Steamed Dark Glutinous Rice Pudding (3pc) with Coconut Milk

桂花酒酿圆子 (例) ¥28 Glutinous Balls in Fermented Rice Wine

紫薯西米露 (例) ¥22 Sago Cream with Sweet Potato





