

CLASSIC TASTING PACKAGE

菁禧荟·经典品鉴套餐

推荐全享套餐 · 茶韵酒香交织 · 主厨与侍茶师联袂设计

仅餐 ¥1200/位

配茶 ¥1388/位

配酒 ¥1788/位

APPETIZERS | 前菜 六味拼盘 Six Platters

鱼子酱花胶蟹肉冻
Fish Maw Crab Jelly with Caviar
潮汕烟熏四点金
Smoked Chiu Chow Pork Knuckle
香芹苗拌埔田笋
Pu-tian Bamboo Shoots & Celery Sprouts
梅汁比目鱼
Flounder in Plum Sauce
脆盏薄壳米
Baby Clam Meat in Crispy Cup
爽口芥兰头
Crispy Mustard Green Salad

SOUP | 炖汤 2选1 Choice of

招牌螺头汤
Signature Conch Head Soup
生晒虾干鱿鱼炖水鸭
Sun-Dried Prawns and Squid with Teal Soup

MAIN COURSE | 主菜 2选1 Choice of

脆皮金沙参
Signature Crispy Golden Sea Cucumber
潮味花胶扒
Fish Maw Steak, Chiu Chow Style

佛手柑雪芭
Bergamot Sorbet

HOT DISHES | 热菜

汕头沙茶牛脸肉烧土豆
Braised Beef Cheek with Baby Potatoes in Shantou Shacha Sauce
菜脯蒸马友鱼
Steamed Fourfinger Threadfin Fish with Preserved Radish
鸡汤脆皮普宁豆腐
Pu-ning Tofu in Chicken Soup
鸡油炒豌豆苗
Stir-fried Pea Sprouts with Chicken Oil

RICE COURSE | 主食

潮汕鲜肉粿条汤
Chiu Chow Rice Noodle Soup with Meatballs

DESSERT | 甜品

冰糖清炖鲜莲子
Stewed Fresh Lotus Seeds with Rock Sugar

菁禧·茶韵

茶品	搭配菜品
2019年寒露牡丹 Hanlu (Cold Dew) Bai Mu Dan White Tea, Fuding Fujian 2019	前菜
桐木关金骏眉 Jin Jun Mei Black Tea, Tongmuguan, Fujian	热菜
凤凰单枞老八仙 Phoenix Single Bush 'Lao Ba Xian' Oolong Tea, Chiu Chow Guangdong	餐后静享

单独配茶价：188元/位（含服务费）

佳酿·酒意

酒品	搭配菜品
KELLER, Riesling, Limestone, Rheinhessen, Germany 2024 凯乐酒庄, 雷司令, 石灰岩, 莱茵 黑森, 德国 100ml	前菜
CLOS de La FRELONNERIE Monopole, Chenin Blanc, Loire Valley, France 2022 醒蜂园, 白诗南, 卢瓦尔河谷, 法国 2022	主菜
SYLVAIN PATAILLE, Fleur de Pinot Rosé, Marsannay, Bourgogne, France 2022 帕塔乐酒庄, 皮诺之花桃红, 玛莎内, 勃艮第, 法国 100ml	热菜

单独配酒价：588元/位（含服务费）

温馨提示：以上价格均已含10%服务费。本套餐优先于大厅使用，包房需至少3位起订，敬请知悉。

Friendly Reminder: The prices include a 10% service fee. Primarily for main dining hall; A minimum of 3 persons for VIP rooms is required. Thank you for your understanding.

CHEF'S RECOMMENDED SET MEAL

菁禧荟·主厨推荐套餐

主厨巅峰之味 · 层层递进

仅餐 ¥1600/位

配茶 ¥1988/位

配酒 ¥2388/位

APPETIZERS | 前菜 六味拼盘 Six Platters

鱼子酱花胶蟹肉冻
Fish Maw Crab Jelly with Caviar
干贝三十年老菜脯
Scallop with 30-Year-Old Preserved Radish
潮汕烟熏四点金
Smoked Chiu Chow Pork Knuckle
冻马友鱼饭
Chilled and Steamed Fourfinger Threadfin Fish
脆盏薄壳米
Baby Clam Meat in Crispy Cup
爽口芥兰头
Crispy Mustard Green Salad

SOUP | 炖汤 2选1 Choice of

象拔蚌蛤蜊清汤
Geoduck & Clam Consommé
头水紫菜雪花牛肉汤
Marbled Beef & First-Harvest Laver Soup

MAIN COURSE | 主菜 2选1 Choice of

汕头响螺扒
Chicken Oil Poached Shantou Whelk Steak
18头吉品鲍焖四点金
Braised 18-Head Premium Abalone with
Pork Knuckle

佛手柑雪芭
Bergamot Sorbet

HOT DISHES | 热菜

潮汕鲜雪花牛肉炒蒜苔
Stir-fried Chiu Chow Marbled Beef with
Garlic Scape
九层塔焗红魔虾
Baked Cardinal Prawn with Basil
澄海酸菜蒸黄鱼
Steamed Yellow Croaker with Chenghai
Pickled Mustard Green
番茄腐皮白菜心
Stewed Bean Curd Skin with Tomato and
Cabbage Heart

RICE COURSE | 主食

马粪海胆菜脯饭
Stir-fried Rice with Sea Urchin & Preserved
Radish

DESSERT | 甜品

绿豆沙燕窝汤圆
Glutinous Rice Balls with Bird's Nest Filling
in Green Bean Paste

菁禧·茶韵

茶品	搭配菜品
凤凰单枞托富香 Tuofu Phoenix Dancong Oolong Tea, Chiu Chow Guangdong	餐前
桐木关金骏眉 Jin Jun Mei Black Tea, Tongmuguan Fujian	前菜
马头岩肉桂 Matouyan Cinnamon Rock Tea, Fujian	热菜
麻栗老丛 Masu Old Bush Black Tea, Fujian	热菜
勐海7222普洱生茶 Menghai 7222 Raw Pu'erh Tea, Yunnan	餐后静享

单独配茶价：388元/位（含服务费）

佳酿·酒意

酒品	搭配菜品
KELLER, Riesling, Limestone, Rheinhessen, Germany 2024 凯乐酒庄, 雷司令, 石灰岩, 莱茵黑森, 德国 100ML	前菜
JEAN-FRANÇOIS GANEVAT, Le Clos, Savagnin, Arbois, Jura, France 2020 加内维酒庄, 克洛, 萨瓦涅, 阿尔布瓦, 汝拉, 法国 75ml	主菜
DOMAINE DE MARCOUX, Châteauneuf-du-Pape, Rhône Valley, France 2016 马库斯酒庄, 教皇新堡, 罗讷河谷, 法 国 75ml	主菜
CLOS de La FRELONNERIE Monople, Chenin Blanc, Loire Valley, France 2022 醒蜂园, 白诗南, 卢瓦尔河谷, 法国 2022	热菜
SYLVAIN PATAILLE, Fleur de Pinot Rosé, Marsannay, Bourgogne, France 2022 帕塔乐酒庄, 皮诺之花桃红, 玛莎内, 勃艮第, 法国 75ml	主食
LONGTING, "Jade", Petit Manseng Late Harvest, Penglai, Shandong, China 2023 龙亭酒庄, "东方美人", 小芒森晚收, 蓬莱, 山东, 中国 50ml	甜品

单独配酒价：788元/位（含服务费）

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