



温馨提示  
Warm Tips

所有价格均为人民币并且包含服务费和6% VAT;  
如果您对食物有任何过敏或不良反应, 请及时告知服务员;  
请让孩子在成年人指导下进食, 特别注意带有骨头的食物以及热饮、热汤;  
在营业过程中地面或许会洒上油污及汤汁, 请您小心避免摔倒;  
餐厅属公共场所, 请您看管好您的贵重物品;  
菜品图片仅供参考, 请以实际出品为准。

All prices are in CNY, including service charge and 6% VAT.  
Please advise our server if you have allergy to any food product or if you are gluten intolerant.  
Please do not allow children to eat without the guidance of adults. Pay attention to food with bone, hot beverage, hot soup, etc.  
In the course of operation of the Restaurant, water, oil and sauce may spill over or sprinkle onto floors and other surfaces.  
Please look out, and watch your step to avoid any accident.  
At the same time, please take care of your belongings.  
All pictures in this menu are for reference only.



品牌文化  
BRAND CULTURE

# 味之 蕾旅

「松鹤楼」始创于乾隆年间 1757 年，既是中华老字号，亦是苏帮菜的代名词，而本店是江南饮食文化与北纬 18 度热带海岛的美妙融合，提供「松鹤楼」经典菜肴及特色海南菜、粤菜，在传统的基础上增加现代元素，创新结合三亚本土食材，以国际化形式表达，致力于探索苏帮菜的崭新未来。

苏帮菜菜式精致淡雅，菜品用料新鲜，老少咸宜，并且讲究“四季有别，不时不食；博彩时新，因材施艺”的健康饮食理念，与吴地温婉饮食，淡雅人文的风格相得益彰。「松鹤楼」也被称为中国四大名楼之一。

Founded in 1757 during the reign of Emperor Qianlong, "SONGHELOU" is a time-honored Chinese brand and a typical representative for Suzhou Cuisine. SONGHELOU Atlantis Sanya is a wonderful fusion of Jiangnan cuisine culture and the tropical island at 18 degrees north latitude. We provide classic cuisines of "SONGHELOU" and characteristic Hainan cuisines, Cantonese cuisines. By integrating the modernity into traditional inheritance, we interpret the local ingredients in Sanya with innovative approaches, committing to explore the new future of Suzhou cuisine in an international perspective.

Suzhou Cuisine is exquisite and elegant, loved by people of all ages. It emphasizes the healthy ideas of eating seasonally and cooking based on the nature of ingredients, which complements Jiangnan's light diet and elegant humanistic style. Therefore, "SONGHELOU" is known as one of the four famous restaurants in China.





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主厨推荐  
CHEF'S RECOMMENDATION

# 四季 氤氲

一缕火, 升腾快乐;  
一双手, 调出美味。于方寸之间, 以山珍海错为您烹制一道道佳肴;  
以匠心技艺, 将人间风味呈现在桌前。

Our chef team serve delicacies wholeheartedly with rich ingredients from mountains and seas. With ingenuity and craftsmanship, we present a feast for your taste buds and a joyful journey.

## 《闻名遐迩》

- 1989年松鹤楼菜馆首批被评为国际旅游定点餐馆。
- 1990年松鹤楼菜馆的首席名菜“松鼠桂鱼”荣获全国金鼎奖。
- 1997年“姑苏卤鸭”荣获“中华名小吃”。
- 1997年松鹤楼菜馆被国内贸易部首批命名为“国家特级菜馆”。
- 1999年被国内贸易部命名为“中华老字号”。
- 2014年“松鹤楼”被国家工商总局商标局认定为“中国驰名商标”。
- 2017年北京松鹤楼被中国烹饪协会授予“2017年度中国服务十佳品牌”。
- 2018年松鹤楼获得“改革开放40年中国餐饮行业老字号新辉煌企业”荣誉证书。
- 2018年荣获中国菜·全国省级地域经典名菜代表品牌企业。
- 2018年北京松鹤楼被中国烹饪协会授予“北京餐饮门一百强”。
- 2018年北京松鹤楼荣获第十届北京餐饮十大品牌“北京餐饮创新品牌”。
- 2018年松鹤楼融科店被评为“十佳创意主题文化餐厅”。
- 2019年5月北京松鹤楼在亚洲文明对话大会框架下举办的亚洲美食节活动中做出积极贡献。
- 2021年9月北京松鹤楼在2021北京餐饮品牌大会上被树为先进典型。
- 2021年9月北京餐饮品牌大会荣获“京选餐厅”。
- 2021年9月北京餐饮品牌大会荣获“北京餐饮一百强”。
- 松鹤楼面馆观前店荣登2021年、2022年大众点评必吃榜。
- 松鹤楼面馆入围“2021年度中华美食地标产品典型案例”。
- 松鹤楼荣获“2021年度中国餐饮区域标杆品牌”。
- 松鹤楼荣获“2022年度餐饮品牌力百强”。



## 松鼠桂鱼

RMB 378 例 / Portion

Deep-Fried Mandarin Fish in  
Sweet and Sour Sauce

松鼠桂鱼以桂鱼精心烹制，在鱼身上刻菱状纹，经油炸后，色泽金黄，头大口张，肉似翻毛，昂首翘尾，形如松鼠，挂卤时且“嗤嗤”作声，仿佛松鼠吱叫。

After being fried, the deboned and carved mandarin fish is golden in color, with mouth open and a fluffy look. With its head and tail raised, it looks like a squirrel. When dousing in sweet and sour sauce, the hissing sound recalls a squirrel squeaking.







## 鸡头米甜豆

RMB 148 例 / Portion

Fried Gorgon Fruit and Sweet Beans

鸡头米又名芡实，个大饱满，纯手工剥壳，白嫩的籽粒，  
口口软糯，Q弹沁甜。

The Gorgon fruit is big and full, pure manual  
shelling, the white and tender fruits are round and  
delicate. Tasting soft and glutinous.

## 茶艺手剥河虾仁

Hand Picked River Shrimp with  
Chinese Tea

RMB 378 大份 / Large Portion

RMB 258 小份 / Small Portion

在吴侬软语中“虾仁”与“欢迎”谐音，意表友善好客，食用前先用茶叶水清口，方能一品虾仁的品质原味，并佐以香醋，将虾肉的甘甜激发出来，令人回味。

In Wu Chinese, "shrimp" is homophonic with "welcome". Before tasting, please clear your mouth with tea water to be fully prepared for the fresh and sweet shrimp served with rice vinegar.



## 海南佛跳墙

RMB 368 位 / Person

Buddha Jump Over the Wall,  
Hainan Style

佛跳墙又名福寿全，精选多种名贵食材加上当地文昌鸡和椰子肉文火煨制而成，浓郁荤香，味中有味。

It is made by simmering a variety of rare ingredients together with local Wenchang chicken and coconut meat. It has multiple layers of taste with special meat flavor.







### 鲍鱼紫坛红烧肉

Braised Pork and Abalone in Superior Soya Sauce

RMB 288 例 / Portion

以紫砂容器盛之红烧肉和鲍鱼，加入品质黄酒，保持肉的鲜香和软糯，入口咸鲜微甜。

Put braised pork and abalone in a clay container, add quality yellow rice wine to keep the meat fresh and soft. Tasting savory, fresh and slightly sweet.

## 吊烧脆皮文昌鸡

Roasted Wenchang Chicken

RMB 138 半只 / Half

RMB 238 只 / Each

选用肥嫩的文昌鸡，特制香料腌制后，以传统果木吊烧而成，色泽金黄，入口皮脆肉滑。

The plump and tender Wenchang chicken is marinated with special spices and roasted with traditional method. It is golden in color with crisp and smooth taste.



## 江南大白鱼 (半条)

RMB 888 半条 / Half

Steamed Jiangnan White Fish  
with Shrimp Seeds (Half Strip)

白鱼是江南的“三白”之一，清蒸后肉质细嫩紧致，  
鲜滑爽嫩，是不可多得的美食。

White fish is one of the "three white treasures" in  
Jiangnan. After being steamed, the meat is tender,  
fresh and smooth, making it a rare delicacy.







## 响油鳝糊

RMB 258 例 / Portion

Braised Minced Eel with Flavor Oil

上桌前，将一勺滚油浇在鳝丝上，瞬间烫得葱花吱吱作响，葱香混合鱼肉香，香气四溢，是一道色、香、味、形、声俱全的江南传统菜式。

Before serving the dish, pour a spoonful of boiling oil over it. The mixed aroma of scallions and fish will permeate the air, making it a traditional Jiangnan dish.

### 榴莲芝士烤大明虾 (只)

Grilled Jumbo Prawns with  
Durian and Cheese

RMB 128 位 / Person

满满芝士下雪白粉嫩的虾肉，虾肉细嫩，芝士厚实，榴莲香气四溢。

Under the thick cheese, the white and pink shrimp is tender and sweet, and the aroma of durian is overflowing.



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精致  
冷菜

COLD DISH

# 浮流 翠丹

漫步在美味的殿堂, 冷菜是引人入胜的餐前小趣,  
简约而入流, 精致而开胃,  
在味蕾触及美食的一瞬间, 味蕾之花就盛放在心坎上。

Cold dishes are a fascinating pre-meal snack, simple, exquisite and appetizing.  
The flower will bloom on the heart at the moment  
when tasting the delicacies.

## 糟香一品鲜

RMB 198 例 / Portion

Marinated Seafood in  
Fermented Rice Wine

陈酒糟香打底，花螺、基围虾、鲍鱼、墨鱼仔四味酒精后入煲，酒香平衡着鲜美与甘甜。

Snails, shrimp, abalone, and cuttlefish are served after marinating with fermented grains. The aroma of rice wine balances the delicacy and sweetness.



## 陈酒花雕浸生蚝

RMB 68 只 / Each

Marinated Oysters with Aged  
Huadiao Wine

选用陈年花雕浸润肥嫩的蚝肉，厚实饱满的肉里浸满了鲜甜的原汁，新鲜美味尽在丰味间。

The fatty and tender oyster meat is soaked in aged Huadiao wine, and the plump meat is full of fresh and sweet juice, making it refreshing.







芥味北极贝  
Mustard Arctic Clam

RMB 118 例/Portion



椒麻青莴笋  
Pickled Green Celtuce with  
Sichuan Pepper

RMB 58 例/Portion



**香辣鲜鲍**  
Marinated Abalone in  
Spicy Sauce

RMB 128 例/Portion



**芝麻沙拉冰草**  
Ice Lettuce with  
Sesame Dressing

RMB 68 例/Portion

## 十年陈酿醉膏蟹

RMB 588 只 / Each

Marinated Raw Crab with  
Aged Wine

十年花雕酒腌制的膏蟹，蟹膏肥美、蟹肉绵软，琼浆玉液脂膏香，物华风貌，尽在其中。

The crab marinated with ten-year-old Huadiao wine is rich in paste and soft in crab meat. The dish is fragrant and beautiful.





烟雨江南烤竹笋  
Roasted Bamboo Shoots

RMB 78 例 / Portion



茉莉花熏鳕鱼  
Jasmine Smoked Cod Fish

RMB 158 例 / Portion



**炆汁黄瓜卷**

Marinated Cucumber Roll with  
Special Soya Sauce

RMB 58 例 / Portion



**松露菌菇素烧鹅**

Braised Mock Goose with Truffle

RMB 108 例 / Portion



**海蜇**

Pickled Jelly Fish

RMB 188 例 / Portion

## 捞汁白虾

Marinated Raw Shrimp with  
Mixed Sauce & Chili

RMB 188 例/Portion

鲜爽的捞汁，浸透细薄的虾壳和绵密甜糯的虾肉，  
鲜咸回甜，清爽开胃。

Fresh and refreshing sauce is steeped into thin  
shrimp shells and dense shrimp meat, tasting  
fresh, refreshing and appetizing.



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烧腊  
BARBECUED SPECIALITIES

# 紫朱 玉珀

不闻烟火, 但食人间美味。  
软嫩多汁、香味四溢, 令人味蕾垂涎的各式烧腊,  
总有一款足以让您在这无法言喻的气息中留下深刻的回忆。

There is always one kind of soft, juicy,  
fragrant and mouth-watering barbecue that can make you leave a deep memory  
in the unspeakable atmosphere.

## 潮州卤水拼盘

RMB 188 例 / Portion

Braised Meat Platter in  
Superior Soya Sauce

卤水拼盘，食材多样、口感层次丰富，卤水入味，  
香气突出，又不会过咸。

The platter, with diverse ingredients and rich  
taste textures, has a delicious taste, prominent  
aroma, which is not too salty.





### 妙龄乳鸽

Roasted Crispy Pigeon

RMB 118 只/Each

香鲜四溢的脆皮妙龄乳鸽，香浓的酱汁裹满了乳鸽的每丝肌理，入口皮爽脆、肉多汁。

The Roasted Crispy Pigeon is fragrant and covered with thick sauce in its texture. The skin is crispy and the meat is juicy.

## 盐焗海南文昌鸡

RMB 138 半只 / Half

Salt Baked Wenchang Chicken RMB 238 只 / Each

择选本地文昌鸡，烹制后以慢火盐焗，鸡肉鲜香浓郁，皮爽肉滑。

Choose the local Wenchang chicken. After cooking, bake it with salt by gentle heat. The chicken is fragrant, with smooth skin and meat.



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汤羹

SOUP

# 肆寻 时味

不同的拼配, 不同的滋味。

荤荤素素, 在慢火的调理下, 紧密地发挥着自己的作用,  
浓缩为精华浓汤, 成为让人停不了口的诱惑。

Different combinations have different tastes. All ingredients play their roles,  
condensed into essence soup,  
which becomes a temptation to gourmet enthusiasts.

一品功夫汤配蛋黄酥 RMB 98 位 / Person

Double Boiled Kungfu Soup with  
Salted Egg Yolk Pastries

丰富食材配以熬制的高汤，放入紫砂壶内蒸制，汤汁清澈，清香浓郁，配半颗蛋黄酥，满足味蕾的期待。

Steam the ingredients with stock in clay pot. The soup is clear and fragrant. Paired with Egg Yolk Pastries, which is a feast for the taste buds.



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鲜  
活  
海  
鲜  
LIVE SEAFOOD

# 海江 错瑶

翻开这一篇, 活色生香的鲜活海鲜汇聚于此,  
好似武林大会, 各路英雄好手纷纷亮相。  
而您只需桌前坐镇, 让它们在您的细细品尝之时各展身手。

In this chapter, assorted fresh seafoods gather here.  
Sit at the table and let them show their delicacies  
when you taste them carefully.

## 红东星斑

RMB 1088 斤 / 500g

Star Red Grouper

做法：清蒸、红烧、堂灼、生焗、麒麟蒸、松鼠  
Cooking Methods: Steamed, Braised,  
Poached, Baked, Steamed with Ham and  
Mushroom, Deep-Fried

鲜活东星斑鱼，手工片好鱼肉，清蒸、红烧或  
古法烹饪，雪白细嫩的鱼肉入口，口感鲜甜，  
余味不绝。

Sliced the fresh Star Grouper, and steamed,  
braised or cooked in traditional methods, the  
fish taste fresh and sweet, with a lingering  
aftertaste.





## 帝皇蟹

RMB 868 斤/500g

King Crab

做法：花雕蛋白蒸、黄金焗、蒜蓉粉丝蒸、避风塘、咖喱焗配油条

Cooking Methods: Steamed with Egg White and Huadiao Wine, Baked with Salted Egg, Steamed with Rice Vermicelli, Stir-Fried with Garlic & Chili, Baked in Curry

甘鲜甜美的蟹肉，配上花雕，让酒香和蟹甜融合交汇，散发花雕酒气与蟹肉甜美的蛋白羹，口感丰富而立体。

The fresh crab meat, coupled with Huadiao wine, blends the aroma of wine and crab sweetness. The dish has a rich and multi-dimensional taste.







## 大龙虾

King Lobster

RMB 1288 斤 / 500g

做法：蒜蓉粉丝蒸、芝士焗、黑松露桂花炒、黄金焗、风范汁焗、三葱炒、避风塘、辣炒、刺身、煲粥头尾、芙蓉黑松露焗

Cooking Methods: Steamed with Rice Vermicelli, Baked with Cheese, Stir-Fried with Black Truffle and Osmanthus, Baked with Salted Egg, Braised in Milk, Stir-Fried with Scallions, Stir-Fried with Garlic & Chili, Wok-Fried with Chili, Sashimi, Boiled Congee, Baked Egg White and Black Truffle

龙虾虾肉鲜美，肉质细腻、清脆且带有一股鲜甜的味道，多种烹饪方式，呈现龙虾的不同风味。

The lobster is delicate, smooth and crisp, with a fresh and sweet taste. Various cooking methods present different flavors of lobster.



### 基围虾

RMB 238 斤 / 500g

Shrimp

做法：白灼、香辣炒、姜葱炒、椒盐、玫瑰盐焗、开边蒸、美极炒、芝士片焗

Cooking Methods: Poached, Wok-Fried with Chili, Stir-Fried with Ginger and Spring Onion, Fried with Chili and Garlic, Baked with Salt, Steamed, Stir-Fried with Soya Sauce, Baked with Cheese



### 膏蟹

RMB 388 斤 / 500g

Green Crab

做法：香辣炒、姜葱炒、清蒸、肉饼蒸、豆面烧、蒜蓉粉丝蒸、避风塘、家烧年糕、上汤焗、咖喱焗

Cooking Methods: Wok-Fried with Chili, Stir-Fried with Ginger and Spring Onion, Steamed, Steamed with Minced Pork, Braised in Soya Sauce, Steamed with Rice Vermicelli, Stir-Fried with Garlic & Chili, Braised with Rice Cake, Braised in Superior Soup, Baked in Curry



## 龙趸仔

RMB 288 斤/500g

Blacktip Grouper

做法：水煮、吊笼、生焗、家烧年糕、古法蒸

Cooking Methods: Poached, Steamed, Baked, Braised with Rice Cake, Steamed with Ancient Method

## 老虎斑

RMB 338 斤/500g

Tiger Grouper

做法：清蒸、红烧、麒麟蒸、堂灼、生焗、松鼠

Cooking Methods: Steamed, Braised, Steamed with Ham and Mushroom, Poached, Baked, Deep-Fried



## 鲜鲍5头-6头

RMB 388 斤/500g

Fresh Abalone

做法：蒜蓉粉丝蒸、豉汁蒸、鲍汁扣、黑松露桂花炒、后海冲浪

Cooking Methods: Steamed with Rice Vermicelli, Steamed with Black Bean Sauce, Braised with Abalone Sauce, Stir-Fried with Black Truffle and Osmanthus, Poached

## 象拔蚌

RMB 788 斤 / 500g

Geoduck

做法：过桥、油泡、刺身、黑椒芦笋炒、XO酱炒、黑松露杂菌炒

Cooking Methods: Poached in Superior Soup, Stir-Fried with Oil, Sashimi, Stir-Fried with Asparagus and Black Pepper, Stir-Fried with XO Sauce, Stir-Fried with Black Truffle and Mix Mushroom

象拔蚌口感爽脆甘甜，莹润洁白的蚌肉薄片通过油泡或过桥的烹煮方式，呈现出原始的鲜美。

Geoduck tastes crisp and sweet, and the translucent and white sliced meat are cooked in oil or poached in broth to present its original freshness.



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热菜

HOT DISH

# 山水 肤豢

精美雅致的热菜对于火候和调料的把握有着苛刻的要求,  
各式原材料在熊熊烈火的考验中, 变得愈发醇厚有味,  
再加上几味调味品, 使得菜品鲜香有味。

Hot dishes require precise control of the temperature and seasoning.  
The ingredients become more mellow and  
flavorful under the test of the fire.

## 生焗九年百合

RMB 168 例 / Portion

Baked Lily Bulb

整颗百合采用生焗手法制熟，散发着百合的清甜，蕴含着淡泊内秀的传统风骨，口感粉糯回甘。

The baked lily exudes the pure sweetness, contains the traditional style of being elegant, and has a sweet and glutinous taste.





## 鲍汁扣花胶皇

RMB 688 位/Person

Braised Fish Maw with Abalone Sauce

精选品质花胶皇，融入温润鲍鱼汁，催化出丰富的鱼胶，胶质厚实爽滑，给味蕾带来细腻层次感。

Quality fish maw is cooked with abalone sauce, which catalyzes the production of rich collagen, with a delicate taste of multiple layers.



## 高汤黑松露官燕

RMB 588 位 / Person

Stewed Bird's Nest with Black Truffle Broth

用高汤炖煮品质上佳的官燕，黑松露的加入使得它增加了迷人的复合香气。

Cook high-quality Bird's Nest in stock. The addition of black truffle adds a charming and complex aroma to the cuisine.



### 鲍汁黑豆腐

Braised Black Bean Curd with  
Abalone Sauce

RMB 118 例 / Portion



### 鎏金赤酱糖醋小排

Braised Pork Ribs in Sweet and Sour Sauce

RMB 128 例 / Portion



### 黄金葱香虾球

Stir-Fried Shrimp Ball with Salted Egg

RMB 268 例 / Portion



## 燕麦高汤烩辽参

RMB 328 位 / Person

Braised Sea Cucumber with Oat

辽参煸发处理好，入高汤煨至入味，蒸熟后的燕麦点缀其间，相互渗透，让美味更上一层。

The sea cucumber is simmered in the stock after stir-fried. Garnish it with steamed oats to enhance the delicacy.



## 海棠时蔬

RMB 88 例 / Portion

Sautéed Seasonal Vegetables

做法：蒜蓉炒、清炒、炆炒、白灼、豆酱炒

Cooking Methods: Stir-Fried with Chopped Garlic, Sautéed, Stir-Fried, Poached, Stir-Fried with Soya Sauce

百吃不厌的家常菜，通过技法使食材达到鲜、爽、嫩、滑，菜色碧绿，清爽宜人。

Green and refreshing, it is a homely dish that is never tired of eating. The ingredients are fresh, tender and smooth after cooking.

## 古法蒸鲳鱼

RMB 488 半条 / Half

Steamed Herring with  
Black Fungus

以古法烹制新鲜鲳鱼，在酒酿和网油的浸润及加热后，鳞片脂香四溢，鱼肉绵滑细嫩，咸鲜微甜。

After cooking with fermented rice and caul fat in traditional method, the scales of Herring are delicious, and the meat is smooth, tender, pleasuring salty and slightly sweet.



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如果您对食物有任何过敏或不良反应, 请及时告知服务员。

All prices are in CNY including service charge and 6% VAT.  
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牛  
气  
冲  
天

B  
E  
E  
F

# 玉琼 霰雪

精选品质牛肉, 只为入口的美味。雪花状的油花分布美丽,  
肉香混着脂香, 入口便飘香四溢, 散发出浓烈气息。  
馥郁滋味占领味觉的制高点, 叫人念念不忘。

Carefully selected quality beef for delicious taste.  
The fragrance is overflowing in the mouth with a strong smell.  
The rich taste is unforgettable.

## 火焰低温和牛粒

RMB 528 例 / Portion

Slow Cooked Wagyu Beef  
with Kale

择选品质牛肉，低温慢煮，肉质尤为鲜嫩，一口下去，丰腴鲜美，肉汁满溢，越嚼越香，回味无穷。

Choose high-quality beef and cook it at low temperature. The meat is particularly tender and juicy. The more you chew, the more tasty it is.



## 香烤雪花牛肉

RMB 168 位/Person

Pan-Fried Wagyu Beef

轻烤雪花牛肉保留细嫩肉质的同时，激发浓郁牛油香气，菜品放置在石板上，以保留食材上佳赏味温度。

Lightly roast wagyu beef to retain delicacy while stimulating a rich aroma of beef tallow. Placed it on a stone slab to retain the best tasting temperature.





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蟹天蟹地

CRAB

# 掇擷菁华

江河潮生,长风浩荡,  
不畏风高浪急的横渡者,已然成为餐桌顶流。  
豪放婉约各其美,让这一口晶莹鲜意,将您的夜晚陶醉。

The crabs which are not afraid of high winds and  
waves have become the stars of the table.  
The crystal and fresh meat will make this evening memorable.

蟹粉烩花胶公 RMB 388 位 / Person

Braised Fish Maw and Crab Meat

花胶配以金黄色的蟹粉烹调，浓浓的鲜香，色泽清丽透亮，一口意犹未尽。

Fish maw is cooked with golden crab meat. It has a strong and delicate aroma and a clear and translucent color, leaving a long aftertaste.



## 蟹肉配饭

RMB 578 例 / Portion

Fried Crab Roe and Crab Meat with Rice

鲜活的大闸蟹拆出鲜甜的蟹肉拌饭，米饭鲜香诱人，别有一番风味。

Fresh and sweet crab meat mixed with rice is made from fresh hairy crabs. The rice is delicious and attractive, with a unique flavor.



### 秃黄油拌面套餐

Fried Crab Roe and Crab Meat  
with Noodles

RMB 228 套 / Set

鲜活的大闸蟹取出其蟹黄和蟹膏，鲜味十足裹在苏式面上，搭配姜丝、陈醋，满是令人垂涎欲滴的鲜。

Serve the Su-style noodles with crab roe and crab paste from fresh crabs. Paired with shredded ginger and aged vinegar, full of mouthwatering freshness.



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主 食  
MAIN COURSE

# 倚食 雕盘

简单朴素的主食,总能勾起那份沉淀在记忆深处的味道。  
它们诉说家常,它们风味各异,突显食材本真的味道,  
为饥肠辘辘的胃来一场美食之旅吧!

Staple foods with the true nature of the ingredients can always evoke  
the taste engraved in the memory. We'd like to invite you to treat your  
stomach with these delicious food!

瑶柱蛋白海鲜炒饭 RMB 128 例/Portion

Fried Rice with Shrimp and Egg White

鲜美的瑶柱炒饭，色泽金黄，香气浓郁。米饭粒粒分明，蛋清洁白嫩滑，让人食指大动。

Fried Rice is golden in color and rich in aroma. The rice has distinct grains, and the egg white is tender and smooth.





### 百年苏式红汤面

RMB 38 位/Person

Noodles in Soya Sauce Broth,  
Suzhou Style

260余年传承，64小时精心熬制，32种配料，成就一碗苏式面。汤底由整鸡、整鸭、鸡架、猪骨、鳝骨……加水煮透，然后吊出清汤。红汤加一勺焖肉汁和猪油，色如琥珀。

Over 260 years of inheritance, 64 hours of stewing and 32 ingredients, making this bowl of Su-style noodles. The soup was cooked with rich ingredients such as chickens, ducks, pork bones and eel bones. Add a spoonful of gravy and lard to the red soup with amber hues.



古法焖肉面套餐  
Braised Pork Noodle Set Menu

RMB 68 位/Person



清风三虾面套餐  
Fried Shrimps, Shrimp Brains,  
Shrimp Seeds Noodle Set Menu

RMB 128 位/Person

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点  
心

DIM  
SUM

# 灿春 若华

它有着吸引人的外观, 或精致, 或秀美, 所谓秀色可餐。  
它不是其它, 正是让您轻轻的尝上一口备感顺滑的精致点心,  
与舌尖相触的那一刹那, 恰如妙笔生花。

With an attractive appearance, exquisite and beautiful,  
dim sum is a pleasure for both taste and aesthetic.  
Let's enjoy the endless surprises.

## 苏式绿豆汤

RMB 38 杯 / Cup

Mung Bean Soup, Suzhou Style

苏州文人墨客的下午茶，冰镇后的薄荷水里绿豆、糯米、绿丝、红丝、蜜枣、冬瓜糖等，入口清凉透爽。

Afternoon tea of Suzhou literati. Iced mint water is filled with mung beans, glutinous rice and so on. It is cool and refreshing in the mouth.



## 海南清补凉

RMB 58 位/Person

Ching Bo Leung, Hainan Style

海南传统特色的清补凉，汇聚多样食材，口味细腻丰富，爽滑润喉，冰凉可口。

Hainan's traditional Ching Bo Leung gathers a variety of ingredients, which is refreshing, smooth, cool and delicious.





**橙香芒果奶酪**  
Orange Mango Cheese

RMB 58 位/Person



**杨枝甘露**  
Chilled Mango Sago  
Cream with Pomelo

RMB 48 位/Person



枣泥拉糕

RMB 38 4块 / 4 Pieces

Steamed Jujube Paste



如意生煎包

RMB 48 4个 / 4 Pieces

Pan-Fried Bun Stuffed with Pork

## 南荡鸡头米

Boiled Gorgon Fruit and Osmanthus

RMB 58 位 / Person

一个个浑圆饱满的南荡鸡头米，白嫩的籽粒，细腻Q弹，撒上桂花点缀，散发着馥郁香气。

The round and full Nandang gorgon fruit are all delicate and elastic. Sprinkling with Osmanthus flowers, the dish exudes a fragrant aroma.



百年老店

歷久常新

如松長青

似鶴添壽

蘇州松鶴樓題書

金庸題

丁亥年秋

