



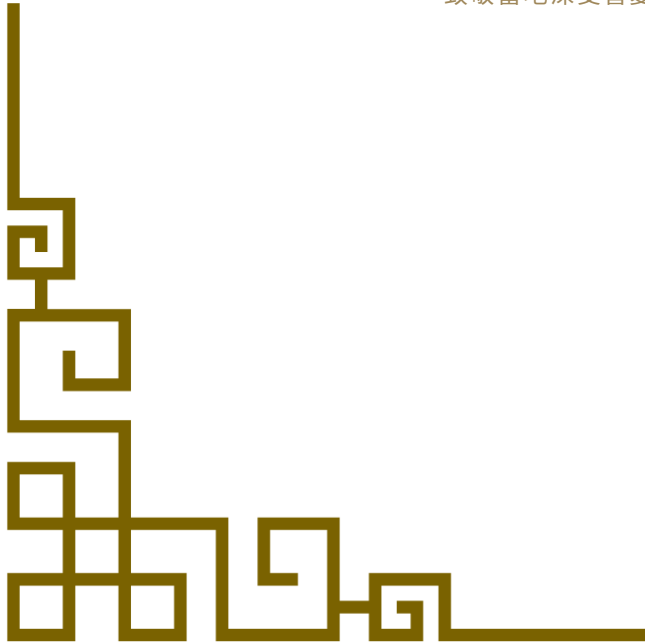
GARDEN LOUNGE

Flavours of Canton Menu By Chef Kenny Chan

Chef Kenny Chan brings a refined Cantonese sensibility to every dish at Garden Lounge. Rooted in classic flavours, elevated with thoughtful technique, and balanced with modern methods, his menu celebrates the region's most beloved traditions through authentic ingredients, seasonal inspiration, and a distinctly personal culinary signatures.

粵韻滋味菜單 — 由陳富榮師傅匠心巧製

陳富榮師傅為GARDEN LOUNGE的每道佳餚注入精緻的粵式風韻。菜單源自經典風味，以匠心工藝巧製，並與現代烹調手法相得益彰；透過正宗食材、時令靈感以及鮮明的個人烹飪風格，致敬當地深受喜愛的飲食文化。



粵韻滋味週末早午餐 FLAVOURS OF CANTON WEEKEND BRUNCH

每位 \$468 per person

To be enjoyed by the entire table, all dishes are served for sharing
此菜單需整桌一同享用 所有菜式皆為分享之用

前菜拼盤 APPETISER PLATTER

涼拌豆腐     

Chilled Tofu Cubes with Sesame Dressing & Spring Onion

醋香青瓜拌雲耳  

Cucumber & Black Fungus Salad with Vinegar Dressing

醬香牛展  

Soy Braised Beef Shank

粵式燒味 CANTONESE BBQ

脆皮燒腩仔  

Roasted Pork Belly

蜜汁叉燒   

Honey Glazed Char Siu

主菜 MAIN DISH

金不換金沙蝦球   

Fried Prawn with Salted Egg Yolk Crumble & Basil

鮮藤椒炒M5雪花牛肉    

Stir-fried M5 Beef with Fresh Sichuan Peppercorns

脆皮炸子雞   

Crispy Cantonese Chicken

瑤柱蛋白炒飯  

Dried Scallop and Egg White Fried Rice

杞子上湯時蔬    

Seasonal Vegetables in Superior Broth with Wolfberries

甜品 DESSERT

蛋白杏仁茶  

Egg White and Almond Sweet Soup

桂花糕  

Chilled Osmanthus Jelly

120分鐘無限暢飲套餐 | 120-minute Free-flow Beverage Package

香檳 CHAMPAGNE

Including house red & white wine, beers and juices

包括精選紅白酒、啤酒、果汁

每位 \$388 per person

氣泡酒 PROSECCO

Including house red wine, beers and juices

包括精選紅白酒、啤酒、果汁

每位 \$198 per person

供應時間逢星期六、日及公眾假期 中午12時至下午2時30分
Every Saturday, Sunday & Public Holidays from 12nn to 2.30pm

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

粵韻滋味

FLAVOURS OF CANTON DELICACIES

前菜 APPETISER

四川口水雞     	228
Chilled Sichuan Style Mouth-watering Chicken	
脆蔥滷鮑魚 (4件)    	298
Abalone with Crispy Scallion (4pcs)	
酸甜話梅車厘茄   	158
Sweet & Sour Tomato with Pickled Plum Jus	
魚籽醬潮式凍鱸魚    	228
Poached Sea Bass, Yellow Bean Paste, Amur Caviar	
熟醉手拆蟹肉凍   	248
Crystal Crab Meat Jelly in Hua Diao Wine	
酸甜開胃百香果   	168
Chilled Poached Passion Fruit	

湯品 SOUP

椰皇螺頭燉雞湯    	298
Double-boiled Chicken Soup with Sea Conch in Whole Coconut	
羊肚菌竹筍燉菜膽  	228
Double Boiled Soup with Morels, Bamboo Fungus & Pak Choy	

肉類 MEAT

四川怪味牛面肉  	588
Slow Cooked Crispy Beef Cheek in Sweet & Sour Sichuan Chili Sauce	
鮮藤椒炒M5雪花牛肉    	528
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns	
桂花黑醋黑毛豬小排  	328
Braised Pork Rib in Sweet and Black Vinegar Sauce with Osmanthus	

粵韻滋味

FLAVOURS OF CANTON DELICACIES

明爐燒味 **BARBECUED MEATS** (每日限量供應 Limited quantity available daily)

黑毛豬叉燒配青檸、夏威夷果仁    	398
Iberico Pork Char Siu, Lime & Macadamia Nut	
煙燻脆乳鴿 (2隻)   	368
Smoked Crispy Pigeon (2 pcs)	
酥薑蔥油雞 (半隻)    	388
Poached Chicken, Ginger & Scallion (half)	
風沙脆皮炸子雞 (半隻)   	488
Crispy Cantonese Chicken with Golden Garlic (half)	
冰燒三層肉腩仔    (只限晚市供應 Available during dinner only)	408
Roasted Crispy Pork Belly	
十年陳皮掛爐燒鵝(例牌/半隻/全隻)  (只限晚市供應 Available during dinner only)	288/ 588/ 988
Roast Goose with 10-year Tangerine Peel (Regular/Half/Whole)	
主廚精選燒味拼盤	588
Chef's Signature Barbecued Meats Platter	

海鮮 **SEAFOOD**

避風塘炒阿拉斯加帝王蟹腿     	588
Typhoon Shelter Style Wok-fried Alaskan King Crab Leg	
蜆汁花雕蒸銀鱈魚  	428
Steamed Cod Fish with Clam Sauce and Hua Diao Wine	
果香酸甜蝦球    	368
Sautéed Sweet & Sour Shrimp with Seasonal Fruits	
醬皇蘆筍煎帶子     	368
Wok-seared Scallops & Asparagus in Supreme Soy Sauce	
砂鍋胡椒日本海參  	588
Sautéed Crispy Sea Cucumber with White Pepper in Casserole	
龍蝦麻婆豆腐配炸刈包     	588
Lobster Mapo Tofu with Fried Gua Bao	

粵韻滋味

FLAVOURS OF CANTON DELICACIES

蔬菜 VEGETABLES

- 啫啫馬拉盞炒泰國椰菜苗    188
Sautéed Baby Cabbage with Minced Pork and Dried Shrimp Paste
- 欖菜肉鬆炒法邊豆     178
Green Beans with Preserved Olives and Pork Floss
- 杞子上湯時蔬   168
Seasonal Vegetables in Superior Broth with Wolfberries

飯麵 RICE & NOODLE

- 安格斯牛肉炒河粉    288
Stir-fried Flat Rice Noodles with Angus Beef
- 櫻花蝦臘味炒飯    288
Fried Rice with Sakura Shrimp and Preserved Meat
- 上湯蝦球生麵    268
Egg Noodles with Shrimp in Superior Broth
- 金不換牛鬆脆米炒飯    288
Crispy Fried Rice with Basil & Beef

甜品 DESSERT

- 楊枝甘露   148
Mango Sago Soup & Pomelo
- 港式蛋撻 (3件)    158
Hong Kong Style Egg Tart (3 pcs)
- 杏仁豆腐小籠包配薑味朱古力醬     168
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip
- 蓮蓉蛋黃壽桃 (6隻)    388
Steamed Longevity Buns with Lotus Seed Paste & Salted Egg Yolk (6pcs)

粵韻素食滋味

FLAVOURS OF CANTON VEGETARIAN DELICACIES

前菜 APPETISER

百香果香脆素鱈	   	178
Crispy Chinese Shiitake Mushroom with Passion Fruit		
酸甜開胃百香果	  	168
Chilled Poached Passion Fruit		
酸甜話梅車厘茄	  	158
Sweet & Sour Cherry Tomatoes with Pickled Plum Jus		

湯品 SOUP

羊肚菌竹笙燉菜膽	 	228
Double Boiled Soup with Morels, Bamboo Fungus & Pak Choy		

主菜 MAIN DISH

香醋燒茄子	   	188
Glazed Eggplant with Balsamic Vinegar		
紅燒豆腐煲	  	188
Braised Tofu in Clay Pot		

飯麵 RICE & NOODLES

時菜炒河粉	  	208
Seasonal Vegetables Wok-fried Flat Noodles		
松露蛋白炒飯	 	228
Fried Rice with Truffle & Egg White		
上湯蔬菜生麵	  	208
Egg Noodles with Superior Broth and Vegetables		

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

茗茶 (可持續認證)

PREMIUM TEA (Sustainably Certified)

茗茶 HOUSE TEA	香片 Jasmine	每位per person
	壽眉 (白玉牡丹) Shou Mei (White Peony)	40
	家藏普洱 Aged Pu'er	
特級茗茶 PREMIUM CHINESE TEA	皇品鐵觀音 Supreme Tie Guanyin	每位per person
	白毫銀針 Silver Needle	75
	桂花人參烏龍 Osmanthus Ginseng Oolong Tea	
極品茗茶 DELUXE CHINESE TEA	鳳凰單叢 Phoenix Oolong Guanyin	每位per person
	武夷大紅袍 Wuyi Da Hong Pao	120

食物敏感須知 DIETARY & ALLERGY NOTE

If you have a food allergy or a special dietary requirement, please inform a member of staff.
若您對特定食物過敏或有特殊飲食需求，請告知服務人員。


Contains Seafood
含海鮮


Contains Nut
含堅果


Contains Dairy
含乳製品


Contains Gluten
含麩質


Vegetarian
素食


Spicy
辣味


Signature Dish
招牌菜


Contains Pork
含豬肉


Healthy
健康


Sustainable
可持續

Cake cutting fee: \$60 per person for your own cake.
Corkage fee: \$500 per bottle for wine and \$1,000 per bottle for spirits.

切餅費：自攜蛋糕每人\$60
開瓶費：每枝葡萄酒\$500，每枝烈酒 \$1,000

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。