



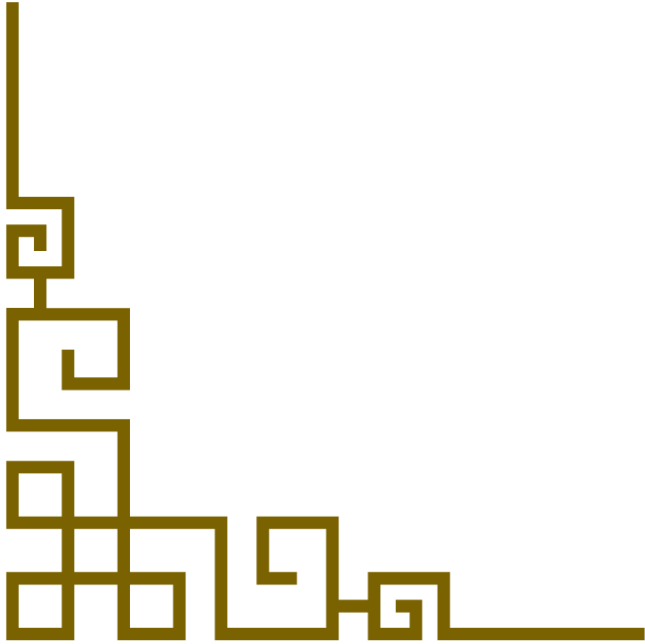
GARDEN LOUNGE

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 Beans Paste, Amur Caviar

湯品 SOUP

- 椰皇螺頭燉雞湯     298
Double-boiled Chicken Soup with Sea Conch in Whole Coconut
- 芙蓉竹笙冬瓜羹   228
Winter Melon Soup with Bamboo Fungus and Egg White

明爐燒味 BARBECUED MEATS

- 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     388
Poached Chicken, Ginger & Scallion
- 每日限量供應 Limited order per day
- 脆皮炸子雞    488
Crispy Cantonese Chicken

肉類 MEAT

低溫慢煮黑醋牛肋肉    588
Slow-cooked Beef Short Ribs with Black Vinegar

鮮藤椒炒M5雪花牛肉     528
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns

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

十年花雕蒸智利鱸魚     428
Steamed Chilean Sea Bass with 10-Year-Aged Huadiao 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

金沙炒鮮魷     328
Fried Squid with Salted Egg Yolk Crumbles

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

- 櫻花蝦百合炒山藥     188
Stir-fried Yam with Sakura Shrimp and Lily Bulbs
- 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    588
Stir-fried Flat Rice Noodles with Angus Beef
- 瑤柱蛋白炒飯    428
Fried Rice with Dried Scallop and Egg White
- 上湯蝦球生麵 368
Egg Noodles with Shrimp in Superior Broth
- 金不換牛鬆脆米炒飯    368
Crispy Fried Rice with Basil & Beef

甜品 DESSERT

- 燕窩芒果布甸、椰汁西米、柚子   148
Chilled Mango Pudding with Bird's Nest, Coconut Sago, Pomelo
- 黑芝麻花生撻、芝麻雪糕    158
Black Sesame & Peanut Delight, Sesame Ice Cream
- 杏仁豆腐小籠包配薑味朱古力醬     168
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip
- 蛋白杏仁茶  168
Egg White Almond Sweet Soup

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		
松露野菌福袋	  	198
Truffle & Wild Mushroom Rice Paper Pockets		
酸甜話梅車厘茄	  	158
Sweet & Sour Cherry Tomatoes with Preserved Plum		

湯品 SOUP

芙蓉竹笙冬瓜羹	 	228
Winter Melon Soup with Bamboo Fungus and Egg White		

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		

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。