



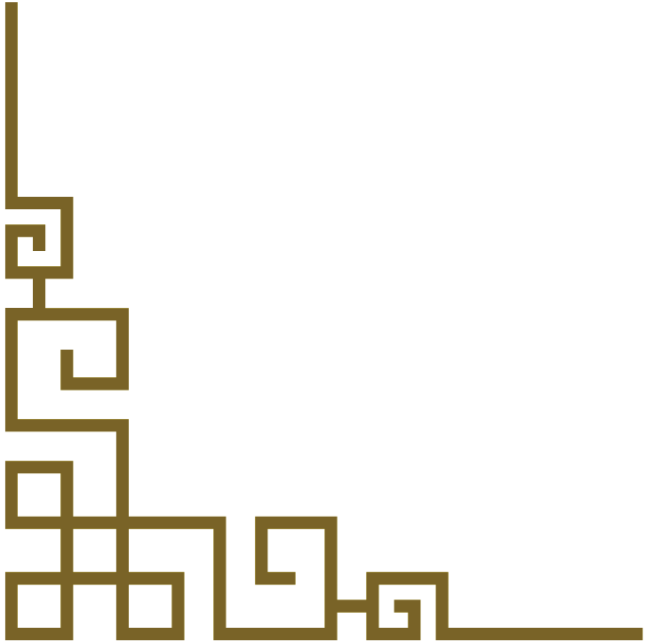
GARDEN LOUNGE

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。



粵韻滋味午市套餐 FLAVOURS OF CANTON SET LUNCH

三道菜菜單 每位 \$498 3-course menu at \$498 per person

四道菜菜單 每位 \$558 4-course menu at \$558 per person

前菜拼盤 APPETISER PLATTER

四川口水雞     
Chilled Sichuan Style Mouth-watering Chicken

脆蔥滷鮑魚    
Abalone with Crispy Scallion

酸甜話梅車厘茄   
Sweet & Sour Tomato with Pickled Plum Jus

湯品 SOUP

選擇一款 Choose one

椰皇螺頭燉雞湯    
Double-boiled Chicken Soup with Sea Conch in Whole Coconut

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

主菜 MAIN

選擇一款 Choose one

美利海南雞配香濃雞油飯、薑蓉、辣椒醬及醬油     
Murray Hainanese Chicken Served with Chicken Oil Rice, Ginger, Chilli Sauce & Soy Sauce
可選擇淨雞胸或雞腿 With Choice of Chicken Breast or Chicken Legs

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

果香酸甜蝦球    
Sautéed Sweet & Sour Shrimp with Seasonal Fruits

黑毛豬叉燒配青檸、夏威夷果仁    
Iberico Char Siu, Lime & Macadamia Nut

奉送白飯一碗
Served with a bowl of Steamed Rice

甜品 DESSERT

鴛鴦法式焦糖布丁配咖啡雪糕   
Yuan Yang Crème Brûlée & Coffee Gelato

星期一至星期五 下午 12:00 - 下午 2:30 供應 (公眾假期除外)
Avaliable Monday- Friday from 12nn to 2.30pm (Except Public Holidays)

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。

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	

粵韻滋味

FLAVOURS OF CANTON DELICACIES

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

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	

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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

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