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 signature.
This approach shines in the meticulously prepared barbecued meats, where open-flame roasting honours tradition while reflecting his refined touch, each dish offered in limited quantities to preserve exceptional texture and flavour.

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，令明爐燒味系列別樹一幟。
以明火精工烤製承載經典粵式傳統，致敬當地深受喜愛的飲食文化。

經典粵饌晚市套餐
CLASSIC CANTON DELICACIES SET DINNER

每位 $499 per person
(至少兩位起 minimum two persons)

前菜拼盤 APPETISER PLATTER

四川口水雞
Chilled Sichuan Style Mouth-watering Chicken

脆蔥滷鮑魚
Braised Abalone with Crispy Scallion

酸甜開胃百香果
Chilled Poached Passion Fruit

湯 SOUP

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

主菜 MAIN

蜆汁花雕蒸銀鱈魚
Steamed Cod Fish with Clam Sauce and Hua Diao Wine

主廚精選燒味拼盤
Chef's Signature Barbecued Meats Platter

[由主廚精選其中三款 Chef's choice of 3]
黑毛豬叉燒配青檸及夏威夷果仁、煙燻脆乳鴿、酥薑蔥油雞、冰燒三層肉腩仔、十年陳皮掛爐燒鵝
Iberico Pork Char Siu, Lime & Macadamia Nut; Smoked Crispy Pigeon; Poached Chicken, Ginger & Scallion; Roasted Crispy Pork Belly; Roast Goose with 10-year Tangerine Peel

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

甜品 DESSERT

港式蛋撻(2件)
Hong Kong Style Egg Tart (2 pcs)

每日晚上 6:00 - 9:30供應

Available Daily from 6:00 p.m. to 9:30 p.m.

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

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所有價目以港幣計算及另加一服務費。



CASSIA
DINING ROOM

Cassia Dining Room - a private sanctuary for exclusive gatherings,
executive lunches and celebratory dinners for up to 10 guests,
blending refined aesthetics with contemporary culinary artistry.
Deep-recessed angled windows fill the space with warm, soft natural light.

Cassia Dining Room私人包廂 —— 專為尊貴聚會、商務午宴及慶祝晚宴而設，
可容納最多十位賓客。空間融合典雅美學與當代烹調藝術，
內嵌式窗戶引入溫暖柔和自然光。

For reservation or enquiries, please contact +852 3141 8888 or email to gardenlounge@niccolohotels.com
預訂或查詢，請致電+852 3141 8888 或電郵至 gardenlounge@niccolohotels.com