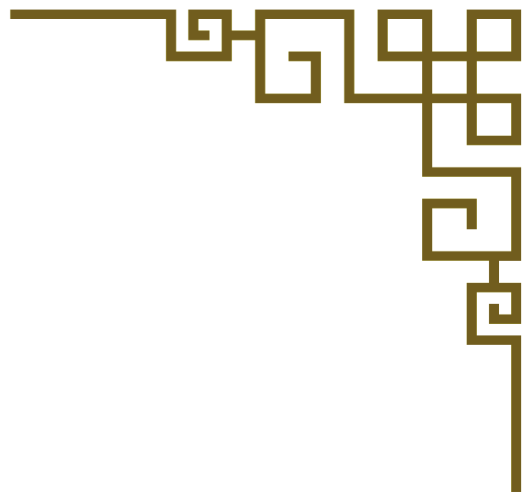
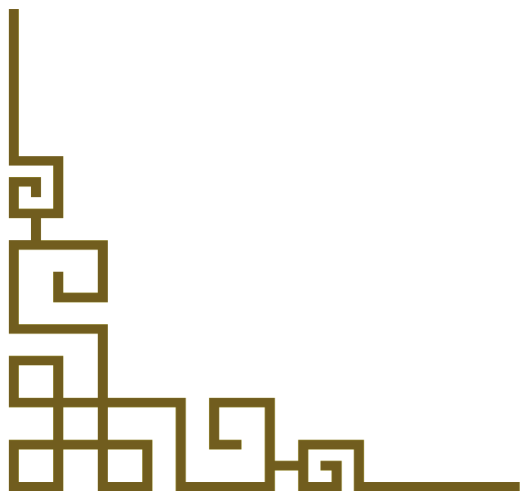




GARDEN LOUNGE

粤韵滋味菜单 – 由陈富荣师傅匠心巧制

陈富荣师傅为GARDEN LOUNGE的每道佳肴注入精致的粤式风韵。
菜单源自经典风味，以匠心工艺巧制，并与现代烹调手法相得益彰；
透过正宗食材、时令灵感以及鲜明的个人烹饪风格，
致敬当地深受喜爱的饮食文化。



粤韵滋味午市套餐

FLAVOURS OF CANTON SET LUNCH

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

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

前菜拼盘 APPETISER PLATTER

四川口水鸡     

Chilled Sichuan Style Mouth-watering Chicken

脆葱卤鲍鱼    

Abalone with Crispy Scallion

酸甜话梅车厘茄   

Sweet & Sour Tomato with Pickled Plum Jus

汤品 SOUP

选择一款 Choose one

椰皇螺头炖鸡汤    

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

选择一款 Choose one

美利海南鸡配香浓鸡油饭、姜蓉、辣椒酱及酱油     

Murray Hainanese Chicken Served with Chicken Oil Rice, Ginger, Chilli Sauce & Soy Sauce

可选择净鸡胸或鸡腿 With Choice of Chicken Breast or Chicken Legs

十年花雕蒸智利鲈鱼    

Steamed Chilean Sea Bass with 10-Year-Aged Huadiao Wine

果香酸甜虾球    

Sautéed Sweet & Sour Shrimp with Seasonal Fruits

黑毛猪叉烧配青柠、夏威夷果仁    

Iberico Char Siu, Lime & Macadamia Nut

奉送白饭一碗

Served with a bowl of Steamed Rice

甜品 DESSERT

鸳鸯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 供应 (公众假期除外)

Available Monday- Friday from 12nn to 2.30pm (Except Public Holidays)

Prices are in HKD and subject to 10% service charge.

所有价目以港币计算及另加一服务费。

粤韵滋味
FLAVOURS OF CANTON DELICACIES

前菜 APPETISER

四川口水鸡     	228
Chilled Sichuan Style Mouth-watering Chicken	
脆葱卤鲍鱼（4件）    	298
Abalone with Crispy Scallion (4pcs)	
酸甜话梅车厘茄   	158
Sweet & Sour Tomato with Pickled Plum Jus	
鱼籽酱潮式冻鲈鱼    	228
Poached Sea Bass, Yellow Beans Paste, Amur Caviar	

汤品 SOUP

椰皇螺头炖鸡汤    	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	

明火烧味 BARBECUED MEATS

黑毛猪叉烧配青柠、夏威夷果仁    	398
Iberico Pork Char Siu, Lime & Macadamia Nut	
烟熏脆乳鸽（2只）    	368
Smoked Crispy Pigeon (2 pcs)	
酥姜葱油鸡    	388
Poached Chicken, Ginger & Scallion	
每日限量供应 Limited order per day	
脆皮炸子鸡   	488
Crispy Cantonese Chicken	

粤韵滋味
FLAVOURS OF CANTON DELICACIES

肉类 MEAT

低温慢煮黑醋牛肋肉	   	588
Slow-cooked Beef Short Ribs with Black Vinegar		
鲜藤椒炒M5雪花牛肉	   	528
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns		

海鲜 SEAFOOD

避风塘炒阿拉斯加帝王蟹腿	     	588
Typhoon Shelter Style Wok-fried Alaskan King Crab Leg		
十年花雕蒸智利鲈鱼	   	428
Steamed Chilean Sea Bass with 10-Year-Aged Huadiao Wine		
果香酸甜虾球	   	368
Sautéed Sweet & Sour Shrimp with Seasonal Fruits		
酱皇芦笋煎带子	     	368
Wok-seared Scallops & Asparagus in Supreme Soy Sauce		
金沙炒鲜鱿	   	328
Fried Squid with Salted Egg Yolk Crumbles		
龙虾麻婆豆腐配炸刈包	     	588
Lobster Mapo Tofu with Fried Gua Bao		

粤韵滋味
FLAVOURS OF CANTON DELICACIES

蔬菜 VEGETABLES

樱花虾百合炒山药    	188
Stir-fried Yam with Sakura Shrimp and Lily Bulbs	
榄菜肉松炒法边豆    	178
Green Beans with Preserved Olives and Pork Floss	
杞子上汤时蔬  	168
Seasonal Vegetables in Superior Broth with Wolfberries	

饭面 RICE & NOODLE

安格斯牛肉炒河粉   	588
Stir-fried Flat Rice Noodles with Angus Beef	
瑶柱蛋白炒饭   	428
Fried Rice with Dried Scallop and Egg White	
上汤虾球生面	368
Egg Noodles with Shrimp in Superior Broth	
金不换牛松脆米炒饭   	368
Crispy Fried Rice with Basil & Beef	

甜品 DESSERT

燕窝芒果布甸、椰汁西米、柚子    	148
Chilled Mango Pudding with Bird's Nest, Coconut Sago, Pomelo	
黑芝麻花生挞、芝麻雪糕    	158
Black Sesame & Peanut Delight, Sesame Ice Cream	
杏仁豆腐小笼包配姜味朱古力酱    	168
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip	
蛋白杏仁茶 	168
Egg White Almond Sweet Soup	

粤韵素食滋味
FLAVOURS OF CANTON VEGETARIAN DELICACIES

前菜 APPETISER

百香果香脆素鳝	   	178
Crispy Chinese Shiitake Mushroom with Passion Fruit		
松露野菌福袋	  	198
Truffle & Wild Mushroom Rice Paper Pockets		
酸甜话梅车厘茄	  	158
Sweet & Sour Cherry Tomatoes with Preserved Plum		

汤品 SOUP

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

主菜 MAIN DISH

香醋烧茄子	   	188
Glazed Eggplant with Balsamic Vinegar		
红烧豆腐煲	  	188
Braised Tofu in Clay Pot		

饭面 RICE & NOODLES

时菜炒河粉	  	208
Seasonal Vegetables Wok-fried Flat Noodles		
松露蛋白炒饭	 	228
Fried Rice with Truffle & Egg White		
上汤蔬菜生面	  	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
	寿眉 (白玉牡丹) Shou Mei (White Peony)	per person
	家藏普洱 Aged Pu'er	40
特级茗茶 PREMIUM CHINESE TEA	皇品铁观音 Supreme Tie Guanyin	每位
	白毫银针 Silver Needle	per person
	桂花人参乌龙 Osmanthus Ginseng Oolong Tea	75
极品茗茶 DELUXE CHINESE TEA	凤凰单丛 Phoenix Oolong Guanyin	每位
	武夷大红袍 Wuyi Da Hong Pao	per person
		120

食物敏感须知 DIETARY & ALLERGY NOTE

If you have a food allergy or a special dietary requirement, please inform a member of staff.
若您对特定食物过敏或有特殊饮食需求，请告知服务人员。



Contains Seafood
含海鲜



Contains Nut
含坚果



Contains Dairy
含乳制品



Contains Gluten
含麸质



Vegetarian
素食



Spicy
辣味



Signature Dish
招牌菜



Contains Pork
含猪肉



Healthy
健康



Sustainable
可持续

Cake cutting fee: \$60 per person for your own cake.
Corkage fee: \$500 per bottle for wine and \$1,000 per bottle for spirits.
切饼费：自携蛋糕每人\$60
开瓶费：每枝葡萄酒\$500，每枝烈酒 \$1,000

Prices are in HKD and subject to 10% service charge.
所有价目以港币计算及另加一服务费。