



厨师招牌菜式 CHEF'S SIGNATURE DISHES

鱼汤堂灼东星斑
丝瓜 | 鱼汤

BLANCHED SPOTTED GROUPEL
luffa | fish broth

1,888

海鲜一直以来是粤菜的主打产品，这道经典佳肴完美呈现了东星斑的绝佳风味，为宾客带来食材的原汁原味。经过鱼汤轻烫的斑球，充分吸收了汤汁的精华，搭配上时令精选的什锦菌菇，层次丰富，香气四溢。东星斑肉质雪白细腻，鲜甜滑嫩，与鲜菌菇的爽滑口感相得益彰。

As the highlight of Cantonese Cuisine, this signature dish presents the unparalleled freshness of spotted grouper. The springy, succulent spotted grouper fillet, blanched delicately in a fragrant fish broth, is perfectly complemented by a medley of seasonal wild mushrooms for a layered texture and an aromatic depth.

鳧鱼肚炖黄油鸡汤
(供4位用)
瑶柱 | 松茸

DOUBLE-BOILED CHICKEN SOUP WITH FISH MAW
(for 4 persons)
conpoy | matsutake

1,688

鱼肚煲鸡是一道传统的粤式佳肴。逸龙阁厨师团队精心选材，黄油鸡以慢火清炖逾八小时，汤色清澈醇厚。细腻柔滑的鳧鱼肚搭配当季鲜松茸，鲜香层层递进，尽显食材本真之味。

Simmered for over eight hours, the broth is deeply flavorful, further enhanced by the addition of fresh seasonal matsutake mushrooms. The delicate sweetness of the fish maw complements the chicken, creating a refined classic of Cantonese cuisine.

上汤焗波士顿龙虾
黄金脆米

SIMMERED BOSTON LOBSTER IN SUPREME BROTH
crispy golden rice

888

海鲜是粤菜的精髓所在。这道佳肴以经典粤式烹饪方法呈现龙虾的鲜美本味—甄选肉质饱满的波士顿龙虾，以浓郁上汤焗制，使虾肉充分吸收汤汁精华，鲜甜弹嫩。再搭配金黄酥脆的脆米，与醇厚汤汁相互交融，口感层次丰富，让人回味无穷。

Seafood is the highlight of Cantonese cuisine. Carefully selected Boston lobster is braised in a rich superior broth, enhancing its natural sweetness while preserving its tender texture. Accompanied by crispy golden rice, the dish offers a pleasing contrast of textures.

琵琶鸽腿酿鲜鲍
(每件)
鲜鲍鱼

CRISPY PIGEON LEG
(per piece)
fresh abalone

218

这道融合传统工艺与巧思的粤式佳肴，将整只鲜鲍鱼酿入乳鸽中，风干以锁住原汁原味。鲜鲍鱼充分吸收卤香，鸽腿肉质细嫩且外皮酥脆，脂香丰盈，香气四溢。

A refined Cantonese classic. The pigeon leg is stuffed with a fresh abalone and air-dried to concentrate its flavor. The abalone absorbs the richness of the pigeon, while the pigeon leg reveals delicate meat beneath crisp golden skin.



逸 龍 閣
YI LONG COURT





海派冷菜

SHANGHAI STYLE APPETIZER

翡翠海螺片 丝瓜 沙葱 X.O.酱	CHILLED SLICED SEA CONCH luffa green chives x.o. chili sauce	238
香辣清芹白肉卷 花生酱 杏鲍菇	SPICY CELERY AND IBERIAN PORK ROLL peanut butter mushroom	188
潮式鸳鸯生鱼片 烟熏三文鱼 鲷鱼 生腌汁	CHAOZHOU-STYLE MARINATED FISH smoked salmon yellowtail marinated sauce	188
绣球菌拌海蜇头 绣球菌 醋汁	MARINATED JELLY FISH cauliflower fungus vinegar sauce	168
桂花烟熏鱼 酱油	SWEETENED SEA BASS soy sauce	158
青椒酱皮蛋 青椒酱 皮冻	PRESERVED CENTURY EGG green pepper sauce aspic jelly	148
凉拌黑皮鸡枞菌 葱油	FRESH MUSHROOM SALAD scallion oil	138
花椒酱双脆 黑醋 酱油 川椒	PICKLED CUCUMBER AND RADISH dark vinegar soy sauce Szechuan pepper	88

以上价格均为人民币并加收 16.6% 附加费 ALL PRICES ARE IN RMB AND SUBJECT TO A 16.6% SURCHARGE
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MAY INCREASE THE RISK OF FOOD BOME ILLNESSES, PARTICULARLY FOR THOSE WITH PRE-EXISTING CONDITIONS OR SENSITIVITIES



明炉烧烤 CANTONESE BARBECUE

逸龙招牌叉烧	SIGNATURE BARBECUED PORK	328
脆皮烧乳鸽 - 每只	CRISPY ROASTED PIGEON - per piece	158
黑毛猪烧腩肉	CRISPY IBERIAN PORK BELLY	268
玫瑰豉油鸡 酱油 葱油	MARINATED CHICKEN soy sauce scallion oil	218
化皮乳猪 枣泥糕或乳猪米饼 海鲜梅子酱 - 例牌 - 半只 - 全体	SUCKLING PIG coconut dates pudding or rice pancake seafood plum sauce - standard portion - half piece - whole pig	398 1,250 2,500
北京片皮鸭 薄饼 山楂 黄瓜 京葱 海鲜梅子酱	ROASTED PEKING DUCK pancake hawthorn cucumber scallion seafood plum sauce	468
二食可供选择: - 生菜包鸭崧 - 酱爆鸭丝	second serving choice of : - stir-fried minced duck - wok-fried shredded duck	
炭火烧黑棕鹅 - 上庄鹅翼部位 - 下庄鹅腿部位 - 半只	roasted goose with plum sauce - white meat - dark meat - half	218 248 466

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玫瑰叠玉盘中艳，
鲑雪鲷霜共织涟。



潮式鸳鸯生鱼片

CHAOZHOU-STYLE MARINATED FISH

188

精选肥美三文鱼与鲜甜鲷鱼片，以传统潮式生腌酱汁轻轻浸渍。
咸鲜与酸香微辣相互交织，层次丰富，回味悠长。

Lightly marinated salmon and yellowtail in traditional Chaozhou-style sauce,
with a balanced savory and spicy flavor.

翠
缕
层
叠
衬
玉
肌
，
海
螺
焕
彩
映
素
卮
。



翡翠海螺片

CHILLED SLICED SEA CONCH

238

脆嫩的海螺片与翠绿的丝瓜巧妙搭配，色泽清雅悦目，入口爽脆鲜甜。

Crisp slices of sea conch are paired with tender luffa, creating a refined contrast in texture.
Lightly dressed to highlight its pristine freshness and natural crunch.

翠芹裹肉玉凝脂，
辣意流霞韵万丝。



香辣清芹白肉卷

SPICY CELERY AND IBERIAN PORK ROLL

188

伊比利亚猪腩肉包裹爽脆西芹，配以浓郁麻辣酱。
咸香油润与清甜脆口相得益彰，麻辣鲜香层层递进，令人回味无穷。

Thinly sliced Iberian pork belly wrapped around crisp celery, finished with a rich sesame and spicy sauce. A harmonious balance of richness and freshness, with a lingering spice.

秘酿融甘豉韵幽，
炭炉炙得玉脂流。



逸龙蜜汁叉烧

SIGNATURE BARBECUED PORK

328

严选西班牙黑毛猪梅肉，油脂如霜降纹理分明。外层焦香微脆，
内里软嫩多汁。秘制酱汁蜜香浓郁，令人回味。

Premium Iberian pork collar, glazed with artisanal honey and charred to perfection.
Marinated in a signature blend of sweet honey and savory spices,
the meat stays tender and juicy with a smoky aroma.
A perfect balance of sweetness and umami.



山珍海味 PREMIUM DELICACIES

每位 per person

原只八头干鲍	8 HEAD DRIED ABALONE	1,588
原只十头干鲍	10 HEAD DRIED ABALONE	1,288
原只十六头干鲍	16 HEAD DRIED ABALONE	688

以上所有菜肴均配有时令蔬菜和鲍汁

All of the above dishes are served with seasonal vegetables and abalone sauce.

三头鲜鲍扣鳕鱼肚 鲍汁 时令蔬菜	BRAISED FRESH ABALONE AND FISH MAW abalone sauce seasonal vegetable	688
京葱烧辽参 京葱 时令蔬菜	BRAISED SEA CUCUMBER leek seasonal vegetable	588
黑醋脆鳞银鳕鱼 香醋 海苔碎	DEEP-FRIED BLACK COD balsamic vinegar crushed seaweed	268

燕窝 BIRD'S NEST

每位 per person

蟹肉干捞官燕 清汤	BIRD'S NEST SOUP WITH CRAB MEAT supreme broth	988
红烧官燕 高汤	BIRD'S NEST IN BROWN SAUCE broth	538

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汤羹 SOUP

每位 per person

海中宝佛跳墙 干贝 鱼肚 辽参 鲜鲍 鲟鱼髓 浓汤	OCEAN TREASURE SOUP conpoy fish maw sea cucumber fresh abalone sturgeon bone marrow supreme broth	488
红枣杞子炖螺头 红枣 枸杞 高汤	SEA CONCH SOUP red date wolfberry broth	288
原株松茸炖竹笙 松茸 高汤	BAMBOO FUNGUS SOUP matsutake broth	198
无花果瑶柱花胶筒 无花果 瑶柱 高汤	FISH MAW SOUP fig conpoy broth	188
无花果炖乌鸡 红枣 山药 百合	FREE RANGE BLACK CHICKEN AND DRIED FIG SOUP red date yam lily bulbs	168
蟹肉粟米羹 蟹肉	SWEET CORN SOUP crab meat	168
鲍丝酸辣羹 鲍丝 辣椒酱 酸醋汁	HOT AND SOUR SOUP shredded abalone chili sauce vinegar sauce	168

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油浪翻滾乳鴿翩，
金甲粼粼碎玉弦。



脆皮烧乳鸽

CRISPY ROASTED PIGEON

158 (每只 / PER PIECE)

脆皮乳鸽是一道经典的粤式菜肴。
主厨以精湛火候烧至外皮金黄酥脆，使其肉质鲜嫩多汁、卤香四溢。

A classic Cantonese delicacy. Expertly roasted to achieve crisp, golden skin and tender, juicy meat, infused with a rich, aromatic marinade.

脆皮绽裂沁松烟，
三翻六面淬金甲。



炭火烧黑棕鹅

CANTONESE STYLE ROASTED GOOSE

上庄鹅翼部位 White Meat.....	218
下庄鹅腿部位 Dark Meat.....	248
半只 Half	466

精选肥嫩黑棕鹅以秘制香料腌制，采用木炭火烤制，表皮逐渐泛起金红琥珀光泽，内里肉质丰腴多汁。佐以酸梅酱，入口酥化甘香。

Juicy goose marinated in aromatic spices, glazed with syrup, and roasted over fruitwood charcoal. The skin crispy to perfection, while the meat stays tender and succulent. Served with plum sauce.

鲍糯肚绵烩作珍，
汤凝琥珀色如春。



三头鲜鲍扣鳕鱼肚

BRAISED FRESH ABALONE AND FISH MAW

688

三头鲜鲍与鳕鱼肚以高汤文火慢扣，充分吸收汤汁精华，滋味层层渗透。
口感温润醇厚，尽显食材本真之味。

Fresh abalone and fish maw are gently braised in a superior broth, allowing the ingredients to fully absorb its essence. A luxurious combination of silky texture and deep umami.

花雕沁透蟹螯红，
马蹄碎玉伴金盅。



花雕膏蟹蒸肉饼

STEAMED GREEN CRAB AND PORK PATTY

980

花雕酒缓缓渗入蟹肉肌理，马蹄点缀其中，增添清脆口感。
蟹膏丰腴甘香，肉饼充分吸收酒香与蟹汁，余韵回甘。

A classic Cantonese comfort dish elevated with the natural freshness of fresh crab. Rich crab roe infused with Chinese yellow wine and crab essence, unfolding into a lingering aromatic finish.



生猛海鲜 LIVE SEAFOOD

		每 50 克 Per 50 gram
新西兰龙虾	NEW ZEALAND LOBSTER	168
东星斑	SPOTTED GROUPE	160
海红斑	GROUPE	98
老虎斑	TIGER GROUPE	48
笋壳鱼	MARBLE GOBY	45
竹蛏王	RAZOR CLAM	58
基围虾	GREASYBACK SHRIMP	44
		每 只 per piece
波士顿龙虾	BOSTON LOBSTER	850
小青龙	AFRICAN GREEN LOBSTER	428
大连鲍鱼	DALIAN FRESH ABALONE	148

COOKING METHOD 烹调方法

上汤焗

Simmered in Supreme Broth

蒜蓉蒸

Steamed with Garlic

姜葱焗

Wok-fried with Ginger and Spring Onion

白灼

Poached

古法红焖

Braised with Shredded Mushrooms and Pork

油盐水浸

Poached in Salt and Oil

豉椒炒

Stir-fried with Black Bean and Chili Sauce

X.O. 酱爆炒

Wok-fried with X.O. Chili Sauce

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海产

SEAFOOD

花雕膏蟹蒸肉饼 八年陈花雕酒 马蹄	STEAMED GREEN CRAB AND PORK PATTY 8 year's Shaoxing wine water chestnut	980
白胡椒黄油虾球 白胡椒 黄油	WOK-FRIED PRAWN white pepper butter	468
X.O. 酱碧绿炒玉带 时令蔬菜 菌菇 X.O. 辣椒酱	PAN-FRIED SCALLOP seasonal vegetable mushroom x.o. chili sauce	428
香辣三杯鳕鱼煲 罗勒 葱头 辣椒	WOK-FRIED BLACK COD IN CLAY POT basil shallot chili	398
虾球粉丝煲 瑶柱 蒜子 虾干	WOK-FRIED PRAWN WITH VERMICELLI conpoy garlic dried shrimp	238
生拆蟹肉炒桂花 蟹肉 韭黄 干贝	SCRAMBLED EGG crab meat yellow chives conpoy	188

肉类

MEAT

京葱爆炒雪龙牛肉 黑椒 京葱	WOK-FRIED SNOW DRAGON BEEF FILLET black pepper leek	528
白灼雪花牛肉 豆芽 酱油	POACHED MARBLE GRADE BEEF bean sprouts soy sauce	498
香蕉甜酸咕咾肉 香蕉 酸甜酱	sweet and sour pork banana sweet and sour sauce	228
脆皮炸子鸡 椒盐	CRISPY CHICKEN pepper and salt	228
干葱豆豉鸡煲 葱头 姜片 蒜头 豆豉辣椒酱	WOK-FRIED CHICKEN FILLET IN CLAY POT shallot ginger garlic black bean chili sauce	208
红螺酿黑豚肉 (每件) 猪肉 花菇	POACHED IBERIAN PORK IN RED CONCH (PER PIECE) pork black mushroom	88

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无花抱玉乌骨润，
一盏温甜入肺肠。



无花果炖乌鸡

DOUBLE BOILED FREE RANGE BLACK CHICKEN AND DRIED FIG SOUP

168 (每位/ PER PERSON)

炖汤是粤菜中极具代表性的菜品之一，讲究慢火细炖与食材本味的融合。清甜无花果与乌鸡文火炖煮，汤色金黄清微，入口甘润顺滑，滋味柔和。

Double boiled free range black chicken and dried fig,
creating a nourishing naturally sweet broth.

蝉翼轻覆金缕衣，
云絮绽开雪肤凝。



黑醋脆鳞银鳕鱼
DEEP-FRIED BLACK COD

268

将雪脂般的银鳕鱼低温轻炸至金沙覆体，外层脆壳包裹内里柔嫩质地。
点睛之笔是陈年意大利黑醋调制的蜜汁，令其入口即化，甘甜回韵。

Tender black cod in a crystalline, paper-thin batter, fried to golden perfection.
The crispy and golden crust transitions to meltingly tender flesh.
Aged balsamic vinegar cuts through the richness, creating perfect harmony of flavors.

莫向瑶池寻异馔，
人间至味是清鲜。



鱼汤堂灼东星斑

BLANCHED SPOTTED GROUPEr

1888

以文火慢煮鱼汤轻灼东星斑片，雪白细嫩，鲜味十足。
搭配新鲜菌菇，尽显海鲜本真之美。

Fresh grouper, delicately sliced and finished tableside, features translucent flesh gently poached in a creamy white fish broth. The tender, buttery fish reveals a natural sweetness, complemented by seasonal mushrooms.

雪龙爆炒酱香绵，
京葱脆生融赤烟。



京葱爆炒雪龙牛肉

WOK-FRIED SNOW DRAGON BEEF FILLET

528

大连雪龙牛肉与京葱经猛火爆炒，锅气十足。牛肉鲜嫩多汁，脂香四溢，京葱清甜爽脆，能充分中和油润口感。酱香均匀包裹，层次丰富而不腻。

Marbled Snow Dragon beef fillet from Dalian is wok-fried over high heat with scallions, delivering an intense aroma. The beef is tender and buttery with a rich depth of flavor, balanced by the natural sweetness and crisp texture of scallions.



健康素食 VEGETABLES

香葱红烧豆腐煲 鲜菌 葱头 时令蔬菜	BRAISED BEAN CURD IN CLAY POT fresh mushroom scallion seasonal vegetable	168
蚝皇双菇扒时蔬 竹笙 香菇 蚝油	BRAISED VEGETABLE bamboo fungus black mushroom oyster sauce	168
肉松炒西兰花苔 肉松 梅菜	WOK-FRIED BROCCOLINI minced pork preserved vegetable	158
清炒时蔬	WOK-FRIED SEASONAL VEGETABLES	148

饭面 RICE AND NOODLE

海鲜两面黄 海鲜 酱油	SEAFOOD CRISPY NOODLE seafood soy sauce	288
鲍粒福建烩饭 时令蔬菜 鲍粒	FUJIAN-STYLE FRIED RICE seasonal vegetable diced abalone	218
干炒雪花牛河 牛肉 韭黄	WOK-FRIED RICE NOODLE beef yellow chives	208
豉油皇肉丝炒面 韭黄 银芽	SHREDDED PORK FRIED NOODLE yellow chives bean sprout	188
瑶柱蛋白炒饭 瑶柱 蔬菜 蛋白	FRIED RICE conpoy vegetable egg white	188
蟹肉焖伊面 蟹肉 虾籽	BRAISED E-FU NOODLE crab meat dried shrimp roe	168

以上价格均为人民币并加收 16.6% 附加费 ALL PRICES ARE IN RMB AND SUBJECT TO A 16.6% SURCHARGE
如您存在食物过敏现象，请在用餐前及时向我们的员工反映 食用未经加工的肉类、海鲜、鸡蛋或未煮熟的肉类产品，
都将可能引起肠胃不适或食源性疾病，特别是患有食物过敏症状的客人请慎用
PLEASE INFORM A STAFF MEMBER SHOULD YOU BE AWARE OF ANY FOOD ALLERGIES CONSUMING RAW MEAT, SEAFOOD AND EGGS OR RARE MEAT
MAY INCREASE THE RISK OF FOOD BOME ILLNESSES, PARTICULARLY FOR THOSE WITH PRE-EXISTING CONDITIONS OR SENSITIVITIES



甜品
DESSERT

现撞姜汁鲜奶 姜汁	DOUBLE-BOILED FRESH MILK PUDDING ginger juice	68
红枣炖银耳	RED DATES WITH WHITE FUNGUS SOUP	68
杨枝金柚露 西米 柚子	CHILLED MANGO CREAM sago pomelo	68
莲子红豆沙 莲子 陈皮	SWEETENED RED BEAN SOUP lotus seed dried tangerine	68
鲜杏仁奶冻 红桂花 糖浆	SWEETENED ALMOND PUDDING red osmanthus syrup	68
酥脆鸡蛋挞 (三件)	BAKED TRADITIONAL EGG TART (3 PIECES)	68
柿形流沙包 (三件)	STEAMED EGG CUSTARD BUN (3 PIECES)	68

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