



風水院

FENG · SHUI · INN

晚餐菜单


Dinner Menu




世外桃源套餐

6-Course Special Set Menu

每位 Per Pax \$138 (min. 2 pax 至少2位)

 柚子酱冰菜鲜果沙律
六头鲍鱼, 卤水鹅肝

6 Head Abalone, Foie Gras,
Crystalline Ice Plant Salad, Yuzu Dressing

 艾草海参炖螺头干贝汤



Mugwort Soup, Sea Cucumber, Sea Whelk, Conpoy

日式焗鳕鱼

Baked Atlantic Cod with Teriyaki Sauce

西宁汁脆皮芝麻樱花鸡

Crispy Sakura Chicken, Sesame, Lemon Citrus Sauce

  XO 酱瑶柱虾粒炒饭伴
香港菜心

XO Sauce Fried Rice with Shrimp and Dried Scallop,
Hong Kong Choy Sum

跳跳糖青柠雪葩香茅冻

Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy

 Chef's Recommendations
厨师推荐

 Pork
含有猪肉

 Shellfish
含有壳类

 Dairy
奶制品

 Alcohol
含有酒精

 Spicy
含有辣椒

 Sustainably Sourced Produce
可持续采购的农产品

价格需加收服务费和政府消费税。
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八道品味套餐

8-Course Premium Set Menu

每位 Per Pax \$178 (min. 2 pax 至少2位)

香煎鹅肝柚子酱冰菜沙律伴
百花海参

Pan-seared Foie Gras, Sea Cucumber stuffed
Minced Prawn, Crystalline Ice Plant Salad, Yuzu Dressing

滋补花胶竹笙炖雪梨汤

Double-boiled Fish Maw Soup with Bamboo Fungus
and Tianjin Snow Pear

🐚 鲍汁六头鲍鱼伴花菇

Braised South Africa 6-Head Abalone, Shiitake Mushroom

🦞 蒜蓉粉丝蒸波士顿龙虾

Steamed Boston Lobster with Minced Garlic and Vermicelli

烧汁樱花鸡扒

Sakura Chicken Fillet, Teriyaki Sauce

惠州顶级梅菜炒芦笋

Asparagus, Premium Huizhou Preserved Mustard Green

🦞 秘制X.O酱虾粒炒饭

Home-made XO Sauce Fried Rice with Shrimp

🍷 三十年酒鬼雪糕

30 Years JiuGui Ice Cream

👨🍳 Chef's Recommendations
厨师推荐

🐷 Pork
含有猪肉

🦞 Shellfish
含有壳类

🥛 Dairy
奶制品

🍷 Alcohol
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🌶️ Spicy
含有辣椒

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风水廷经典套餐

Feng Shui Inn Classic Set Menu

每位 Per Pax \$188 (min. 2 pax 至少2位)

 青柠汁鲍鱼龙虾伴
山芭鸡串


Crispy Lobster Roll Stuffed with Whole Abalone
in Lime Dressing
Accompanied with Kampung Chicken Skewer

双草雪梨花胶汤

Double-boiled Cordyceps and Fish Maw in Snow Pear Soup

东星斑件炒蛋白



Stir-fried Grouper fillet with Egg White

 意大利陈醋黑豚扒

Pan-fried Kurobuta Pork with Balsamic

鸡粒冬菜盅仔饭

Steamed Rice with Diced Chicken and Preserved Vegetable

  三十年酒鬼雪糕

30 Years JiuGui Ice Cream

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李师傅特别介绍

Chef Li's Recommendations

 鲜胜瓜东星斑球	Stir-fried Sliced Grouper with Fresh "Huai Shan"	\$52	portion 每份
 京葱海参火腩焖鳕鱼煲	Braised Cod Fillet with Sea Cucumber, Barbecued Roast Pork and Leek	\$58	portion 每份
古法牛柳粒	Stir-fried Beef Tenderloin with Black Pepper Sauce	\$48	portion 每份
 梅菜肉松蒸豆付	Steamed Beancurd with Minced Pork and Dried Preserved Vegetable	\$28	portion 每份
干葱豆豉山芭鸡煲	Claypot Chicken with Shallots and Black Beans	\$28	portion 每份
 咸蛋炒虾球	Stir-fried Prawn with Salted Egg Yolk	\$38	portion 每份
  头抽炒生虾	Fried Fresh Prawn in First Grade Soy Sauce	\$32	portion 每份
 一方东坡肉	Braised Pork with Chef's Special Sauce	\$32	portion 每份
 煲仔乡下佬炒饭	"Kampung Uncle" Fried Rice	\$28	portion 每份

 Chef's Recommendations
厨师推荐



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冷，热头盘

Cold and Hot Appetizers

  柚子酱冰菜鲜果沙律
六头鲍鱼

6 Head Abalone, Mixed Fruit,
Ice Plant Crystalline Salad,
Yuzu Dressing

\$68 per person
每位

 意大利黑醋海蜇头伴
海葡萄


Chilled Jellyfish, Okinawa Sea Grape,
Celtuce Stem, Balsamic

\$15 portion
每份

手拍日本黄瓜

Chilled Japanese Cucumber,
Minced Garlic

\$12 portion
每份

 椒盐香酥白饭鱼

Crispy White Bait, Pepper and Salt

\$18 portion
每份

 黄金脆炸鲛鱼皮

Crispy Dace Fish Skin, Egg Yolk

\$18 portion
每份

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汤类

Soup

 红烧金丝燕鲜蟹肉伴高汤	Braised Imperial Bird's Nest with Fresh Crab Meat, served with Superior Stock	\$138 per person 每位
虫草花花胶炖日本黑蒜汤	Double-boiled Fish Maw, Japanese Black Garlic, Cordycep's Flower	\$62 per person 每位
 椰盅冬虫草鲜淮山党参 鲍鱼山芭鸡汤 (一天前预定)	Cordycep, Fresh Chinese Yam, Dangshen, Fresh Abalone, Farm Chicken in Whole Coconut (Pre-order 1 day in advance)	\$48 per person 每位
  艾草党参炖螺头干贝汤	Mugwort Soup, Dang Ginseng, Sea Whelk, Conpoy	\$42 per person 每位
  李师父药膳鳄鱼汤	Double-boiled Crocodile Spare Rib Soup with Chef Li's Chinese Herb Recipe	\$38 per person 每位
 滋补养颜老火炖汤	Nourishing Soup of the Day	\$16 per person 每位

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海味

 红烧澳洲10头干鲍	Braised Australian 10-Head Dried Abalone	\$498 per person 每位
  南非6头鲍鱼伴花胶皇	Braised South Africa 6-Head Abalone, Superior Fish Maw	\$108 per person 每位
匈牙利鹅掌伴关东辽参	Braised Hungarian Goose Web, Kanto Sea Cucumber	\$98 per person 每位
 柚子酱冰菜鲜果沙律 二头鲍鱼, 香煎鹅肝	2 Head Abalone, Ice Plant Crystalline Salad, Yuzu Dressing, Pan-seared Foie Gras	\$98 per person 每位

港式烧味

粤式烤乳猪 (三天前预定)	Cantonese Roast Baby Suckling Pig (Pre-order 3 day in advance)	\$398 whole 全只
 李师父秘制汁 烤美国牛肋骨	Grilled MB2 Angus Beef Short Rib with Chef Li Special Sauce	\$78 portion 每份
 烧腩仔糯米卷	Crispy Roast Pork Belly Rolled with Glutinous Rice	\$52 portion 每份
北京烤鸭	Signature Roast Peking Duck	\$48 half 半只 \$88 whole 全只
 蜜汁叉烧皇	Barbecued Honey Glazed Roast Pork	\$28 per portion 每份
 脆皮烧腩仔	Crackling Roasted Pork Belly	\$18 per portion 每份


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家乡海鲜小炒

 香蒜葱酥炸鳕鱼


 日式焗鳕鱼




  惠洲顶级梅菜芥兰炒
北海道带子

  奶油金丝生虾

   XO酱带子炒芦笋

  章鱼汁烤大连鲜鲍鱼

 四川水煮东星斑鱼片

   陈酿黄酒蒸波士顿龙虾

Seafood

Crispy Atlantic Cod Fillet, Fried Scallion
and Garlic Crisp

\$36 per person
每位

Baked Atlantic Cod Fillet in Teriyaki Sauce

\$36 per person
每位

Sautéed Hokkaido Scallop,
Kailan Sweet Preserved Mustard Green

\$38 portion
每份

Deep-fried Tiger Prawn, Shredded Egg,
Butter Sauce

\$38 portion
每份

Homemade XO sauce, Hokkaido Scallop,
Australia Asparagus

\$38 portion
每份

Grilled Fresh Abalone, Chef's Recipe
Octopus Sauce

\$32 per person
每位

Sichuan Boiled East Star Grouper Fillet,
Peppercorn, Hot Chili Oil

\$68 portion
每份

Boston Lobster, Shao Xing Yellow
Rice Wine

\$78 half
半只

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肉类


Meat

烟熏霸王樱花鸡	Smoke Marinated Sakura Chicken	\$28	half 半只
当归药材烧鸭	Herbal Roast Duck	\$48	half 半只
  蓉城鲍鱼辣子鸡	"Rong Cheng" Wok-fried Abalone, Crispy Chicken, Dried Chilies	\$38	portion 每份
  川乡烧蹄筋麻婆豆腐	Sichuan Signature Mapo Tofu, Braised Pork Tendon	\$28	portion 每份
 山楂草莓菠萝酥脆黑豚肉	Crispy Kurobuta Pork, Pineapple, Strawberry, Hawthorn Sauce	\$28	portion 每份
  成都渔香茄子煲	"Chengdu" Braised Eggplant, Minced Pork, Spicy Bean Paste Sauce	\$26	portion 每份

蔬菜物语

Seasonal Greens

野菌西兰花	Sautéed Broccoli, Wild Mushroom	\$18	portion 每份
 有机豆浆云耳浸本地水耕苋菜	Poached Local Indoor Farm Chinese Spinach, Fungus in Organic Soy Milk	\$18	portion 每份
豆豉鲮鱼油麦菜	Romaine Lettuce, Preserved Dace, Black Bean	\$18	portion 每份
 酸辣土豆丝	Hot and Sour Potato Shreds	\$18	portion 每份
 惠州顶级梅菜炒四季豆	French bean, Premium Huizhou Preserved Mustard Green	\$18	portion 每份
 鲍汁扒香港芥兰	Hong Kong Kailan with Abalone Sauce	\$18	portion 每份
蒜蓉香港菜心	Stir-fried Hong Kong Choy Sum with Minced Garlic	\$18	portion 每份




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主食

   招牌鲜蟹肉蛋白炒饭



洋葱炒鸡粒饭

 江瑶柱福建烩饭

  虾球焖新竹米粉

    黑豚饺子伴
   干捞手工拉面

黑松露滑蛋牛肉河粉

   文火煲腊味鲍鱼饭

Rice and Noodles

Signature Wok-fried Rice,
Fresh Crab Meat, Egg White

\$30 portion
每份

Wok-fried Rice, Chicken and Onion

\$24 portion
每份

Stewed Rice with Conpoy,
Diced Roast Duck, Prawn

\$28 portion
每份

Braised Xinzhu Vermicelli, Fresh Prawn

\$30 portion
每份

Handmade Noodle, Kurobuta Pork
Dumpling

\$30 portion
每份

Hor Fun, Australia Beef Sliced,
Black Truffle Egg White Sauce

\$32 portion
每份

Slow Baked Claypot Thai Jasmine Rice,
Sun Dried Chinese Sausage, Abalone

\$128 pot
每锅

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甜品

Desserts

 杨枝甘露椰子雪糕	Mango Sago Pomelo Cream, Coconut Ice Cream	\$9	per person 每位
陈皮红豆沙汤圆	Red Bean Paste Cream, Tangerine Peel, Tang Yuan	\$9	per person 每位
川贝龟苓膏	Chuan Bei Herbal Jelly, Manuka Honey	\$9	per person 每位
脆皮马蹄条	Crispy Waterchest Nut Roll	\$9	3pc 件
 跳跳糖青柠雪葩香茅冻	Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy	\$9	per person 每位
 桃胶新会陈皮炖雪梨	10 Years Tangerine Peel, Peach Gum, Singo Snow Pear	\$9	per person 每位
 燕窝窝牛油果西米露	Avocado Sago Cream, Sea Bird's Nest	\$9	per person 每位
  三十年酒鬼雪糕	30 Years JiuGui Ice Cream	\$15	per person 每位
 冰花炖金丝官燕	Double-boiled Imperial Bird's Nest with Rock Sugar	\$108	per person 每位

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