

影食阁

中餐厅

COLD APPETIZERS 地道凉菜

SALTTED WHOLE CRAB NINGBO STYLE 红膏炆蟹 A级	198.00
SALTED PIECES OF CRAB 68.00 甬式蟹糊	
POACHED BLUE WATER WHELKS WITH YELLOW WINE 酱醉花螺	68.00
CRISPY SLICED WHELKS 爽口海螺片	68.00
DEEP-FRIED HAIRTAIL 舟山酱带鱼	48.00
DRY BABY EEL WITH SLICED CELERY 芹香沙鳗鲞	58.00
BRAISED CUTTLEFISH WITH HOME-MADE SAUCE 鲜墨鱼大烤	58.00
DEEP-FRIED ANCHOVY 38.00 油炸小齐鱼	
MARINATED JIELLY FISH HEAD WITH VINEGAR 老醋海蜇头	58.00
SLICED RADISH WITH JIELLY FISH SKIN 萝卜丝拌海蜇皮	48.00
BRAISED BEEF SHANK WITH FIVE SPICY 五香酱牛肉	48.00
POACHED GOOSE WITH HOME-MADE SAUCE 东城大白鹅	48.00
POACHED CHICKEN WITH HOME-MADE SAUCE 川味口水鸡	38.00
DUCK TONGUE WITH MAGGI SAUCE 美极鲜鸭舌	58.00
SALTED CHCKEN FEET WITH SICHUAN CHILI 泡椒脆凤爪	32.00
RAOSTED DUCK WITH HOME-MADE SAUCE 酱烤老鸭	42.00

HOMEMADE BARBECUED & MARINATED DISHES 烧味卤水

DEEP-FRIED CRISPY CHICKEN WITH SEASAM 招牌脆皮芝麻鸡	78.00/半只
POUCHED CHICEKN WITH SCALLION OIL 葱油白切土鸡	68.00/半只
SALTTED CHICKEN 秘制盐焗土鸡	68.00/半只
DEEP-FRIED BABY PIGEON 红烧妙龄乳鸽	58.00/只
MARINATED MIX MEAT PLATTER 潮州卤水拼盘	78.00
MARINATED GOOSE 潮州卤水鹅肉	58.00

MARINATED GOOSE FEET AND WINGS 潮式卤水掌翼	68.00
MARINATED PORK TONGUE 卤水口条	38.00
MARINATED BEEF FLANK 五香金钱肚	58.00
MARINATED BEAN CURD, EGG 卤水蛋豆腐	25.00

COLD SASHIMI DISHES

和风刺身

SAKE GOOSE SASHIMI 日式清酒鹅肝	168.00
POACHED ABLONE IN MIRIN SAUCE 味淋冻鲜鲍鱼	48.00/只
NORWAY SWEET SHRIMP 挪威深海甜虾	88.00
SALMON 三文鱼	98.00
TUNA 金枪鱼	88.00
RARE DACE 希鲮鱼	46.00
ARKSHELL 鲜活赤贝	42.00/只
OCTOPUS 冰镇章鱼	88.00
	198.00/中份
	288.00/大份

SEA FOOD

游水海鲜篇（做法任选）

MINIATUS GROUPER 东星斑 STEAMED IN CANTONESE STYLE,BAKED,SHARK'S FIN SOUP WITH BURNING,BOIL 广式蒸 抱盐蒸 翅汤灼 水煮	时价
EPINEPHELUS AWOARA 青石斑 STEAMED IN CANTONESE STYLE,DRIED PLUMS COOK 广式蒸 梅干菜烧	时价
TIGER GROUPER 老虎斑 STEAMED IN CANTONESE STYLE,GLUTEN 广式蒸 笋麸菜烧	时价
TURBOT 多宝鱼 SCALLION OIL,SOY SAUCE STEAMED 葱油 酱蒸	时价
SAND EEL 沙鳗 STEAMED,SALTED OR OTHERWISE,DRIED PLUMS COOK 清蒸 豆豉 梅干菜	时价
DITREMA TEMMINCKI BLEEKER 十八枚 SCALLION OIL,STEAMED 葱油 清蒸	时价

SHRIMP 长毛虾 BAKED WITH SALT ,STEAMED WITH GARLIC AND BUTTER,POACHED 盐水 开边蒜蓉 美极 盐烤 白灼	时价
JIANG BAI SHRIMP 江白虾 ALGAE,BAKED WITH SALT,HOT PEPPER CIRCLE,COOK CELERY,GLUTEN AND EDAMAME 苔菜 盐水 辣椒圈 香芹煮 笋麸菜毛豆	时价
MANTIS SHRIMP 虾蛄 SALT AND PEPPER,POACHED,BAKED WITH SALT,FRIED RICE CAKE 椒盐 白灼 盐水 年糕炒	时价
SHRIMPS 基围虾 BAKED WITH SALT ,POACHED,STEAMED WITH GARLIC AND BUTTER 盐烤 白灼 盐水 蒜蓉开边	时价
RIVER PRAWN 河虾 QUICK-FRIED,SAUCE COOKING,BAKED WITH SALT ,GLUTEN 油爆 酱油煮 盐水 笋麸菜煮	时价
AUSTRALIA LOBSTER 澳洲龙虾 GARLIC AND GLASS NOODLES,CHEESE AND BUTTER,STEAMED IN CANTONESE STYLE,SASHIMI 蒜茸粉丝蒸 芝士黄油焗 广式蒸 刺身	时价
RED DRAGON 红龙 GARLIC AND GLASS NOODLES,CHEESE AND BUTTER,STEAMED IN CANTONESE STYLE,SASHIMI 蒜茸粉丝蒸 芝士黄油焗 广式蒸 刺身	时价
BOSTON LOBSTER 波士顿龙虾 SOUP-STOCK,BAKED CHEESE NOODLES,SCALLION OIL 上汤焗 芝士伊面焗 葱油	时价
THE EAST CHINA SEA WHITE CRAB 东海白蟹 SCALLION OIL,STEAMED,BAKED WITH SALT,MISO STEAMED,BACON STEAMED, FRIED WITH GINGER AND GARLIC ,FRIED RICE CAKE 葱油 清蒸 盐烤 豆酱蒸 咸肉蒸 姜葱炒 年糕炒	时价
CRAB 青蟹 COOKED TOMATO AND POTATO,FRIED WITH GINGER AND GARLIC,SCALLION OIL,FRIED RICE CAKE 罗宋汁 姜葱炒 葱油 炒年糕	时价
DUNGENESS CRAB 珍宝蟹 FRIED WITH GINGER AND GARLIC,STEAMED EGG 避风塘炒 姜葱炒 芙蓉	时价
THE BIG RED FLOWER CRAB 大红花蟹 MINCED GARLIC IN CHAOZHOU STYLE,FRIED WITH GINGER AND GARLIC,STEWED EGG WITH CLAM,STEAMED 潮式冻 姜葱炒 芙蓉蛤蜊蒸花蟹 清蒸	时价
FLOWER 花蛤 SOUP,SCALLION OIL,FRIED WITH GINGER AND GARLIC,VEGETABLE SOUP 汤爆 葱油 姜葱炒 榨菜汤	时价
CLAM 蛤蜊 SCALLION OIL,STEAMED EGG,VEGETABLE SOUP 葱油 炖蛋 榨菜汤	时价
RAZOR CLAM 蛏子 IRON PLATE,SCALLION OIL,FRIED WITH GINGER AND GARLIC,GARLIC AND GLASS NOODLES 铁板 葱油 姜葱炒 蒜蓉粉丝	时价

SMALL ABALONE 小鲍鱼 GARLIC AND GLASS NOODLES,SOUP-STOCK,SCALLION OIL,STEAMED EGG 蒜蓉粉丝 上汤 葱油 炖蛋	时价
DALIAN ABALONE 大连鲜鲍鱼 SCALDING,ROASTED,SCALLION OIL,OYSER SAUCE XO酱爆 碳烤 葱油 蚝皇	时价
CANADIAN PANOPEA ABRUPTA 加拿大象拔蚌 SASHIMI,SOUP-STOCK 刺身 浓汤	时价
SMALL PANOPEA ABRUPTA 小象拔蚌 SASHIMI,SOUP-STOCK 刺身 浓汤	时价
MARBLE GOBY 笋壳鱼 SCALLION OIL,BRAISED WITH SUPERIOR SOUP,BOILED 油浸 雪菜笋丝蒸 水煮	时价
MANDARIN FISH 桂花鱼 STEAMED IN CANTONESE STYLE,SWEET AND SOUR MANDARIN FISH,SHARK'S FIN SOUP 广式蒸 松鼠桂鱼 翅汤	时价
"DONGQIAN" LAKE FISH 东钱湖朋鱼 SOY SAUCE STEAMED,BACON STEAMED 酱蒸 咸肉蒸	时价
FISH HEAD FROM "QIANDAO" LAKE 千岛湖鱼头 BRAISE IN SOY SAUCE,PEPPERS STEAM,TOFU SOUP 红烧 剁椒蒸 豆腐汤	时价
TURTLE 甲鱼 CRYSTAL SUGAR,STEAMED,BRAISE IN SOY SAUCE,SOUP 冰糖 清蒸 红烧 炖盅	时价
DRIED FISH 鱼鲞 SAND EEL,YELLOW FISH,SMALL FISH,PUFFER FISH 沙鳗鲞 黄鱼鲞 海泥鱼鲞 乌狼鲞	时价

ABALONE. SEA CUCUMBER.FISH MAW 鲍参鱼肚

BRAISED DRIED ABALONE 蚝皇原只干鲍 (8-10头)	398.00/只
BRAISED FINE WHITE CUBILOSE 红烧官燕	298.00/位
BOILED FISH MAW WITH OATS SOUP 金汤燕麦烩花胶	288.00
BRAISED SEA CUCUMBER WITH ABALONE SAUCE 鲍汁扣原只辽参	108.00/位
BRAISED SEA CUCUMBER WITH MILLET 黄金小米扣鲜辽参	78.00/位
BRAISED SEA CUCUMBER WITH CEREAL 杂粮扣鲜辽参	78.00/位
BRAISED WHOLE FISH MAW WITH ABALONE SAUCE 鲍汁原只花胶	68.00/位
GRILLED DALIAN FRESH ABALONE 炭烧大连鲜鲍 (5头)	68.00/只
BRAISED GOOSE FEET WITH ABALONE SAUCE 鲍汁原只鹅掌	38.00/位

SOUP 老火炖汤.羹

	人民币 RMB	例REGULAR
MACA AND FISH MAW SOUP 玛卡花胶神功汤	68.00	
MINSENG AND SILKIE SOUP 养颜花旗参炖乌鸡	38.00	
FUNGUS AND MUSHROOM SOUP 养生珍菇菌皇汤	45.00	
BOILED BEAD BAO WITH DENDROBIUM OFFICINALE SOUP 石斛花旗参炖珠鲍	55.00	
BOILED CONCH WITH MORCHELLA VULGARIS SOUP 羊肚菌炖海螺	48.00	
BOILED SEA CUCUMBER WITH ABELMOSCHUS ESCULENTUS SOUP 清汤秋葵炖原只辽参	78.00	
BOILED DUCK SOUP WITH CORDYCEPS FLOWERS SOUP 虫草花炖水鸭	38.00	
STEWED SOIL PORK WITH BLACK PEPPER BISQUE 黑蒜胡椒炖土猪肉	38.00	
XXX 一品海参黄鱼羹	128.00	22.00
BOILED SEAFOOD WITH WILD RICE BISQUE 金汤海鲜野米羹	98.00	22.00
GREEN VEGETABLE WITH MUSHROOM BISQUE 天菜芯菌菇羹	68.00	18.00
BRAISED HAIRTAIL IN SOUR BISQUE 家常醋溜带鱼羹	68.00	18.00
BRAISED PORK SHORT RIB WITH BABY TARO BISQUE 胶菜芋艿肉骨浆	58.00	18.00
PORK SHORT RIB WITH FISH BISQUE 风味米鱼骨浆	68.00	

MASTER CHEF CLASSIC DISHES **川.湘风味**

BLOOD FLOURISHING(ABALONE FRESH SQUID CLAM SLICE LIVE SHRIMP) 至尊海皇毛血旺	188.00
STEAMED FISH HEAD WITH CHOPPED CHILI 湘西剁椒蒸鱼头	108.00
POACHED SLICED BEEF SIRLOIN IN SOUR AND HOT SAUCE 酸辣安格斯肥牛	98.00
POACHED SLICED BLACK FISH IN HOT SAUCE 藤椒沸腾鱼片	88.00
WORK-FRIED CHICKEN WITH CRISPY CHILI 山城红袍辣子鸡	68.00
POACHED BULFROG WITH PRESERVED CHILI 惹味泡椒牛蛙	68.00
WOK-FRIED SPICED LABA BEAN WITH BEEF 香茜腊八豆牛肉	58.00
STEWED WILD FUNGUS OF PICKLED PEPPER 泡椒野生珍菌	68.00
GRIDDLE COOKED PIG`S LARGE INTESTINES 干锅麻辣肥肠	58.00

MASTER CHEF CLASSIC DISHES **甬帮经典**

POACHED SLICED BEEF IN SPRING WATER 秘制泉水黄牛肉	128.00
SLOW-COOKED BEEF RIB EYE 炆火澳洲小牛排	138.00
BRAISED GARDEN CHICKEN IN SOYA SAUSE 农家酱烧土鸡	138.00
DEEP-FRIED YELLOW CROAKER WITH SLICED BEAN CURD 腐皮黄鱼卷	68.00
DEEP-FRIED YELOW CROAKER WITH ALGAE 苔菜拖黄鱼条	88.00
DRAISED PORK BELLY WITH BAMBOO 笋干东坡肉	68.00
DRAISED PORK BELLY WITH DRY FISH 黄鱼鲞烤红烧肉	68.00
FRIED EGG WITH BLACK RICE 野米炒土鸡蛋	38.00
WOK-FRIED SLICED EELS WITH LEEK 响油鳝丝	58.00
STIR-FRIED CARL WITH DRY BEAN CURD, CELERY 芹菜香干炒鳗丝	58.00
WOK-FRIED SMALL FISH BALL WITH SWEET BEAN 甜蜜豆滑炒鱼米	45.00
BRAISED SALTED PROK BELLY WITH BAMBOO AND GREEN BEAN 咸肉石笋烧毛豆	38.00
STIR-FRIED CUTTLEFISH WITH MUSHROOM 茶树菇炒墨鱼	48.00
SALTED VEGETABLE MUSHROOM SHRIMP 青雪菜蘑菇虾仁	68.00

STEAMED FISH EXPERIENCE 原笼蒸杂鱼鲞	88.00
STEWED MEAT BALL WITH DRY SHIRMP, EGG DUMPING AND VEGETABLE 宁式老三鲜	68.00
STEWED HOME-MADE BEANCURD IN RED SAUCE 手撕白水洋豆腐	38.00

VEGETABLES 健康蔬菜

FRIED BABY TARO WITH DRY SHIRMP 虾皮烧奉化芋艿	32.00
POACHED CHINESE YAM WITH SOYA SAUCE 葱香鲜淮山	28.00
FRIED SEASONAL LAKE VEGETABLE 荷塘小炒皇	32.00
BAKED BABOOM WITH PRVSED VEGETABLE 咸菜烤鲜笋	28.00
POACHED OKRA WITH SOYA SAUCE 酱汁养颜秋葵	28.00
STEAMED FRESH GRAIN 农家杂粮三宝	28.00
WOK-FRIED SALTED CHINESE CABBAGE WITH BAMBOO SHOOTS 咸白菜蘑菇炒笋片	32.00
FRIED CHOI SIN WITH LILIUM 鲜百合广东菜心	32.00
FRIED SALTED EGG YOLK WITH LILIUM 咸蛋黄焗百合	38.00
STEAMED BABY CABBAGE WITH VERMICELLI 剁椒粉丝蒸娃娃菜胆	35.00
CHILLED OKRA 冰镇鲜秋葵	32.00

MASTER CHEF CLASSIC DISHES 粤厨经典

FRIED DRIED SCALLOP WITH EGG 生菜桂花瑶柱盏	98.00
CRISPY SHRIMP WITH CHOI DAN 脆皮鲜虾小唐菜	78.00
DEEP-FRIED FRESH SHIRMP BALL 绣球酥炸鲜虾丸 6件	78.00
FRIED SHRIMP BALLS WITH NUTS AND WASABI 果仁芥末虾球	88.00
BAKED CUTTLEFISH IN SOY SAUCE 酱皇煎焗墨鱼仔	58.00
FRIED PORK NECK WITH PLEUROTUS ERYNGII 烧汁杏鲍菇猪劲肉	48.00
BRAISED PORK SHORT RIB WITH DRIED ORANGE PEEL 九制陈皮排骨	48.00
FRIED BEEF GRANULES WITH PLEUROTUS ERYNGII 烧汁杏鲍菇牛柳粒	68.00

PAN-FRIED DUCK BREAST WITH BALCK PEPPER SAUCE 香煎黑椒鸭胸	58.00
STIR-FRIED MIX SEAFOOD 风味海鲜小炒皇	58.00
FRIED PIGEON WITH SWEET BASIL 九层塔炒乳鸽	68.00
FRIED SHRIMP, MINCED PORK, SQUID, CUTTLEFISH 顺德煎酿三宝	58.00
FRIED FRESH SHRIMP WITH LOTUS SEED 贵妃芙蓉鲜虾仁	98.00
FRIED COD FISH WITH ASPARAGUS AND LILY 芦笋百合鳕鱼粒	128.00
WORK-FRIED GOOSE LIVER GRANULE WITH XO SAUCE XO酱爆鹅肝粒	138.00
PAN-FRIED COD FISH TERYAKI SAUCE 烧汁煎银鳕鱼	48.00/位
PAN-FRIED GOOSE LIVER WITH POTATO WEDGES 堂煎法国鹅肝配薯角	98.00/位

STONEWARE SPECIAL & CASSEROLE DISHES

风味煲仔

FRIED BEEF SHORT RIB WITH BLACK PEPPER 黑椒煎牛仔骨	98.00
BRAISED PORK RIBS WITH BITTER MELON 潮式凉瓜排骨煲	45.00
BRAISED TARO AND LILY IN POT 香芋芡实百合煲	68.00
BRAISED BAMBOO FUNGUS WITH MUSHROOM AND BEANCURD 竹笙鲜菌烩豆腐	58.00
BRAISED SEAFOOD WITH VERMICELLI IN SOY SAUCE 酱皇海鲜粉丝煲	68.00
TAIWAN CHICKEN POT 台湾三杯鸡煲	58.00
STEWED PORK FEET IN CLAY POT 红烧猪手煲	58.00
BRAISED BABY TARO WITH SHORT PORK RIB IN CLAY POT 子排奉化芋艿煲	48.00
BRAISED GREEN BEAN WITH GARLIC IN CLAY POT 蒜香老蚕豆煲	32.00
BRAISED BEANCURD, SALTED PORK BELLY AND BAMBOO LOCAL STYLE 宁式腌笃鲜	68.00
BRAISED DRY BAMBOO WITH DUCK CLAY POT 功夫笋干老鸭煲	108.00
BRAISED BEANCURD WITH SALTED FISH AND CHICKEN IN CLAY POT 咸鱼鸡粒豆腐煲	38.00

DIM SUM 精致点心

CRISPY DURIAN PASTRY 飘香榴莲酥 (6件)	48.00
SWEET CHARSIU PASTRY 蜜汁叉烧酥 (6件)	36.00
GOOSE LIVER PASTE PASTRY 甘香鹅肝酥 (6件)	48.00
BAKED TART 葡式焗蛋挞 (6件)	48.00
BITTER GOURD AND SWEET DUMPING 清香凉瓜汤圆 (6件)	36.00
PAN-FRIED CHINESE CHIVE DUMPING 韭菜窝贴饺 (6件)	22.00
GLUTINOUS RICE ROLL WITH ALGAE 苔菜粢饭糕 (6件)	24.00
PAN-FRIED PICKLED VEGETABLE PANCAKE 台州干菜麦饼	36.00
STEAMED LOCAL RICE CAKE 风味灰汁团 (6件)	20.00
HOME-MADE BAKED PANCAKE WITH SCALLION 家乡迷你葱油饼 (6件)	20.00
FRIED LOCAL BAN WITH ALGAE 苔菜米馒头 (6件)	18.00

SWEET 养颜甜品

BOILED FOREST FROG WITH APRICOT JUICE 杏汁炖雪蛤	88.00
STEAMED BIRD`S NEST WITH 冰花炖养颜官燕	198.00
SWEETENED GLUTINOUS RICE BALL WITH MANGO AND CREAM 杨枝甘露	18.00
FRESH FRUIT ALMOND BEAN CURD 鲜果杏仁豆腐	16.00
HOME MADE GLUTINOUS RICE BALL 老宁波汤圆 4只	10.00/位 38.00/例
SWEETENED GLUTINOUS RICE BALL WITH RICE WINE 桂花酒酿圆子	8.00/位 35.00/例

