

# 湘 · 茶韵余香

Tea

湖南安化天尖黑茶 [特别推荐]  
Hunan Anhua Tianjian Dark Tea

22 位 / person

青茶 · 鳳凰單叢  
Oolong Tea · Fenghuang Dancong

38 位 / person

紅茶 · 蜜桃小種  
Black Tea · Honey Peach Black Tea

38 位 / person

綠茶 · 西湖龍井  
Green Tea · West Lake Longjing

38 位 / person

黑茶 · 陳年普洱  
Dark Tea · Aged Pu'er

38 位 / person

白茶 · 福鼎壽眉  
White Tea · Fuding Shoumei

38 位 / person

花茶 · 茉莉銀針  
Scented Tea · Jasmine Silver Needle

38 位 / person



三木目 上 三木目  
XIANG SHANG XIANG



CHILI SERIES  
XIANG FLAVOR · TWENTY-FOUR PEPPER



牛角椒  
Bull horn pepper  
湖南婁底雙峰  
Shuangfeng, Loudi, Hunan

伍爪辣  
Five-claw Spicy  
湖南郴州桂陽  
Guiyang, Chenzhou, Hunan Province

芙蓉珍珠椒  
Lotus Pearl Pepper  
湖南永州江華  
Jianghua, Yongzhou, Hunan

大衝辣椒  
Big Chong Chili  
湖南郴州臨武  
Linwu, Chenzhou, Hunan

叁味辣椒  
Three-flavor chili peppers  
湖南永州新田  
Xintian, Yongzhou, Hunan

柒姊妹辣椒  
Seven Sisters Chili  
湖南張家界洞溪  
Dongxi, Zhangjiajie, Hunan

朝天椒  
Bird's eye chili  
湖南邵陽寶慶  
Baoqing, Shaoyang, Hunan

瓦兒崗柒星椒  
Waergang seven-star pepper  
湖南常德桃源  
Taoyuan, Changde, Hunan

玻璃椒  
Glass pepper  
湖南株洲醴陵  
Liling, Zhuzhou, Hunan

鷄腸子辣椒  
Chicken intestines with chili  
湖南瀏陽葛家鎮  
Gejia Town, Liuyang, Hunan Province

叁樟黃貢椒  
Sanzhanghuang Gongjiao peppers  
湖南衡東叁樟鎮  
Sanzhang Town, Hengdong, Hunan Province

樟樹港辣椒  
Zhangshu Port peppers  
湖南湘陰縣  
Xiangyin County, Hunan Province

春華螺絲綫椒  
Chunhua screw Line pepper  
湖南長沙縣  
Changsha County, Hunan Province

奎溪天玉辣椒  
Kuixi Tianyu chili peppers  
湖南安化  
Anhua, Hunan

竹根辣椒  
Bamboo root chili  
湖南湘潭黃荆坪  
Huangjingping, Xiangtan, Hunan

永安黃椒  
Yong'an Yellow pepper  
福建永安  
Fujian Yong'an

石柱朝天紅  
The stone pillars turn red towards the sky  
重慶土家族  
Chongqing Tujia Ethnic Group

秦椒  
Qin Jiao  
陝西寶雞  
Baoji, Shaanxi

五彩甜椒  
Five-color sweet peppers  
山東壽光  
Shouguang, Shandong

雲南彩椒  
Yunnan colorful pepper  
雲南崇禮  
Chongli, Yunnan


丘北辣椒  
Qiubei chili  
雲南丘北  
Qiubei, Yunnan

東山光皮椒  
Dongshan Guangpi pepper  
湖南黃興鎮  
Huangxing Town, Hunan Province

黃辣椒  
Yellow chili peppers  
湖南株洲王拾萬  
Wang Shiwan from Zhuzhou, Hunan Province

牛角紅辣椒  
Bull horn red chili peppers  
湖南長沙  
Changsha, Hunan

XIANG SHANG XIANG

湘味 · 貳拾肆椒   
Hunan Flavor · Twenty-Four Peppers

# 湖南拾肆市州 · 家鄉烟火

Fourteen Cities and Prefectures in Hunan Province ·  
The warmth of home life



湘味手工坨粉  
Hunan Style Handmade Thick Rice Noodles  
石鍋炸海椒羅氏蝦  
Fried chili and Roche shrimp  
in a stone pot



湘蓮炖拆骨捌年漢壽甲魚  
Xiang Lian stewed boneless eight-year  
Hanshou soft-shelled turtle  
常德石門肥腸煲  
Changde Shimen Braised Pork Intestine



岳陽姜辣鳳爪  
Yueyang Ginger & Chili Braised Chicken Feet  
鮮土豬排炖洞庭湖藕湯  
Dongting Lake Lotus Root & Pork Rib Soup  
樟樹港辣椒系列  
Zhangshu Port Chili Series



琥珀臘肉卷菜根香  
Amber Cured Meat Roll with Vegetables  
湘西酸蘿蔔豬肚花膠湯  
Xiangxi pickled radish, pig's Stomach  
and Fish maw soup



桃江蒿笋絲  
Classic Shredded Taojiang Lettuce  
安化脆笋火爆豆芽  
Anhua Crispy Bamboo Shoot with  
Bean Sprouts



茶油牛肝菌蒸冷烟臘牛腩  
Tea Oil Steamed Cured Brisket with Porcini



手工橄欖魚丸煮南山蘿蔔絲  
Handmade Olive Fish Balls with Shredded  
Radish



老長沙臭豆腐  
Changsha Stinky Tofu  
古法原湯牛板腩炖毛芋頭  
Old-Style Brisket &  
Taro Stew  
拾捌秒小炒黃牛肉  
18-Second Stir-fried  
Yellow Beef



湘上湘鴻運當頭  
Steamed Fish Head with Pickled  
Chilies  
風吹肉煨花石香干  
Stewed Wind-Cured Pork with Huashi  
Dried Tofu



株州白絲瓜炒蛤蜊  
Zhuzhou White Loofah with Clams  
蔥香油潑虎皮香干絲  
Scallion Oil Tossed Tofu Shreds



珍珠糯米雪花肉丸  
Steamed Pork Meatballs with Glutinous Rice



紅皮蒜芯炒山薯  
Red-skinned garlic core stir-fried sweet  
potatoes  
安仁皮蛋擂辣椒茄子  
Anren Preserved Egg Pounded with chili  
eggplant



湘上湘當家肉  
Chef's Signature Braised Pork Belly  
湘宴東安雞  
Xiang Yan Dong'an Chicken



衡東茶油生爆黑山羊  
Hengdong Style Seared Black Goat with Tea Oil  
衡陽西渡魚粉  
Hengyang Style Seared Black Goat with  
Tea Oil

FOUR MAJOR SIGNS  
肆大招牌



湘上湘鴻運當頭  
Steamed Fish Head with Pickled Chilies  
HKD 698 / 例 Portion



北京宴酥皮烤鴨  
Beijing Crispy Skin Roast Duck  
HKD 598 / 只 Whole  
HKD 299 / 半只 Half



古法原湯牛板腩炖毛芋頭  
Old-Style Brisket & Taro Stew  
HKD 108 / 位 Person  
HKD 398 / 例 Portion



樟樹港辣椒炒海參  
Stir-fried Sea Cucumber with Zhangshugang Chilies  
HKD 698 / 例 Portion

NINE MUST-ORDER ITEMS  
玖大必點



株洲白絲瓜炒蛤蜊  
Zhuzhou White Loofah with Clams  
HKD 198 / 例 Portion



蔥香油潑虎皮香干絲  
Scallion Oil Tossed Tofu Shreds  
HKD 98 / 例 Portion



衡陽西渡魚粉  
Hengyang Xidu Fish Broth Rice Noodles  
HKD 68 / 位 Portion



石鍋炸海椒羅氏蝦  
Fried chili and Roche shrimp in a stone pot  
HKD 498 / 例 Portion



湘宴東安鷄  
Xiang Yan Dong 'an Chicken  
HKD 498 / 例 Portion



衡東茶油生爆黑山羊  
Hengdong Style Seared Black Goat with Tea Oil  
HKD 398 / 例 Portion



湘上湘當家肉  
Chef's Signature Braised Pork Belly  
HKD 298 / 例 Portion



鮮土豬排炖洞庭湖藕湯  
Dongting Lake Lotus Root & Pork Rib Soup  
HKD 298 / 例 Portion  
HKD 78 / 位 Person



拾捌秒小炒黃牛肉  
18-Second Stir-fried Yellow Bee  
HKD 288 / 例 Portion

## 湘上湘鴻運當頭 [湘潭代表菜]

Steamed Fish Head with Pickled Chilies

HKD 698 / 例 Portion

主輔料：精選 11-12 斤水庫胖頭魚，叁年老壇酸辣椒，壹年老壇剁椒，野山椒，自制牛角紅辣椒，叁樟黃貢椒，鮮紫蘇  
Main ingredients: Carefully selected 11-12 pounds of bighead carp from the reservoir, three-year-old pickled chili peppers, one-year-old pickled chili peppers, wild mountain peppers, homemade red chili peppers with horns, Sanzhang yellow tribute peppers, and fresh Perilla

味型：(1) 傳統剁椒 (2) 壇香醬椒 (3) 黃彩椒 (4) 黃貢椒 (5) 牛角紅泡椒  
Flavor types: (1) Traditional chopped chili peppers (2) Jar aroma pickled chili peppers (3) Yellow colored chili peppers (4) Yellow tribute chili peppers (5) bull horn red pickled chili peppers

剁椒魚頭，以魚頭的“味鮮”和剁椒的“香辣”為特色。湖南，好山好水好食材，咱們家的魚頭精選的是洞庭湖區岳陽鐵山水庫大花鱸（胖頭魚），新鮮宰殺，心髒都是跳動的。辣椒我們選用了伍種不同的辣椒，最上面壹層是來自湖南的牛角紅辣椒，起到增鮮的作用，第二層是壹年的老壇剁椒，起到增香的作用，第叁層是最貴的叁年老壇剁椒，起到增酸的作用，第肆層是叁樟黃貢椒，起到增回味的的作用，最后壹層是野山椒，起到調節辣度的作用，由叁湘肆水孕育出刀剛火辣的湖南大廚制作而成，我們不能把各位帶到湖南去，唯有把湖南最美味的剁椒魚頭帶給最愛湘菜的您。

THE FISH HEAD WITH CHOPPED CHILI IS CHARACTERIZED BY THE "FRESHNESS" OF THE FISH HEAD AND THE "SPICINESS" OF THE CHOPPED CHILI. HUNAN, WITH ITS BEAUTIFUL MOUNTAINS, CLEAR WATERS AND DELICIOUS INGREDIENTS, OUR FISH HEADS ARE CAREFULLY SELECTED FROM THE BIG SILVER CARP (BIG HEAD CARP) OF TIESHAN RESERVOIR IN YUEYANG, DONGTING LAKE AREA. THEY ARE FRESHLY SLAUGHTERED, AND THEIR HEARTS ARE BEATING. WE HAVE SELECTED FIVE DIFFERENT TYPES OF CHILI PEPPERS. THE TOP LAYER IS THE NIU JIAO RED CHILI PEPPERS FROM HUNAN, WHICH ENHANCE THE FRESHNESS. THE SECOND LAYER IS THE ONE-YEAR-OLD OLD JAR CHOPPED CHILI PEPPERS, WHICH ADD AROMA. THE THIRD LAYER IS THE MOST EXPENSIVE THREE-YEAR-OLD OLD JAR CHOPPED CHILI PEPPERS, WHICH ADD SOURNESS. THE FOURTH LAYER IS THE SANZHANG YELLOW TRIBUTE CHILI PEPPERS, WHICH ADD AFTERTASTE. THE LAST LAYER IS WILD MOUNTAIN CHILI PEPPERS, WHICH ADJUST THE SPICINESS. CREATED BY THE SPICY AND FIERY CHEFS OF HUNAN WHO HAVE BEEN NURTURED BY THE FOUR RIVERS OF HUNAN, WE CANNOT TAKE YOU TO HUNAN. WE CAN ONLY BRING YOU THE MOST DELICIOUS DISH OF HUNAN, THE DICED PEPPER FISH HEAD, TO THOSE WHO LOVE HUNAN CUISINE THE MOST.

# 魚吃跳

Fish eat and jump





### 氣鼓臭豆腐烤鴨春卷

Air-drum stinky tofu Roast Duck Spring rolls

HKD 68 / 位 Person

主輔料: 烤鴨肉, 臭豆腐, 酸蘿蔔  
Main ingredients: Roast duck meat, stinky tofu, pickled radish.

味型: 咸鮮 Savory

### 15 年海博瑞鱈魚子醬

15-year-old Haibo Rui sturgeon caviar

HKD 15 / 克 Gram

## 京師美饌，妙莫于鴨，而炙者尤佳。

自南北朝起，《食珍錄》中已有“炙鴨”的記載。經過元、明兩朝禦廚完善，烤鴨已初具雛形。直至明成祖朱棣遷都北京，烤鴨的技術被帶到了北京，烤鴨也逐漸從禦膳變為風靡北京城的名菜。

SINCE THE NORTHERN AND SOUTHERN DYNASTIES, THERE HAS BEEN A RECORD OF "GRILLED DUCK" IN THE BOOK. AFTER BEING PERFECTED BY THE IMPERIAL CHEFS IN THE YUAN AND MING DYNASTIES, ROAST DUCK HAS TAKEN SHAPE. UNTIL ZHU DI MOVED THE CAPITAL TO BEIJING IN THE MING DYNASTY, THE TECHNOLOGY OF ROAST DUCK WAS BROUGHT TO BEIJING, AND ROAST DUCK GRADUALLY CHANGED FROM IMPERIAL FOOD INTO A FAMOUS DISH POPULAR IN BEIJING.

### 北京宴酥皮烤鴨

Beijing Crispy Skin Roast Duck

HKD 598 / 只 Whole HKD 299 / 半只 Half

主輔料: 烤鴨, 大葱, 黃瓜  
Main ingredients: Roast duck, scallions, cucumbers.

味型: 咸香 Salty and fragrant

# 鴨皮酥



肆大招牌 · Four Major Signs

# 牛肉鮮魚

Fresh beef



## 古法原湯牛板腩炖毛芋頭 [長沙代表菜]

Old-Style Brisket & Taro Stew

HKD 398 / 例 Portion    HKD 108 / 位 Person

主輔料: 牛板腩, 毛芋頭, 香菜  
Main ingredients: Beef brisket, taro, coriander

味型: 鮮香 Fresh and fragrant

在懷化新晃縣的人間烟火，清湯牛腩與毛芋頭的邂逅，宛如壹首悠揚的田園詩。牛腩在清湯中慢炖，肉質酥軟，湯汁清澈，每壹口都帶着歲月沉澱的醇厚。毛芋頭吸飽了湯汁，軟糯香甜，仿佛將新晃的山水靈秀都融入其中。



肆大招牌 · Four Major Signs

# 鍋 范 足

The chicken crows



肉香滲透辣椒，伍花肉焦香不膩，  
辣椒辣得柔和、帶清甜，  
壹口下去肉香與椒香超濃郁

樟樹港辣椒被譽為辣椒中的愛馬仕，其獨特的辣度與甜度比例恰到好處，所以更加珍貴！皮薄如紙，入口咀嚼時果肉化渣不留皮，其辣度適中，屬於中辣，辣味柔和且不刺激，既能滿足嗜辣者的需求，又不會讓不擅長吃辣的人感到過於辛辣，還帶有微微的甜味，焦香裹挾着恰到好處的辣度，久炒不爛不變色，口感豐富。



樟樹港辣椒炒甲魚裙邊  
Stir-fried Turtle Skirt with Zhangshugang Chilies  
HKD 988 / 例 Portion

樟樹港辣椒炒鮑魚  
Stir-fried Abalone with Zhangshugang Chilies  
HKD 598 / 例 Portion

樟樹港辣椒炒海參  
Stir-fried Sea Cucumber with Zhangshugang Chilies  
HKD 698 / 例 Portion

主輔料：樟樹港辣椒、蒜片、土豬肉、甲魚裙邊、海參、鮮鮑  
Main ingredients: Zhangshu Port chili peppers, garlic slices, free-range pork, turtle skirts, sea cucumbers, fresh abalones  
味型：鮮辣 Fresh and spicy

[ 岳陽代表菜 ]

## 樟樹港辣椒系列

## 玖大必點

湘上湘匯聚湖南各地飲食風情，選取具有代表性的玖道菜肴，將叁湘肆水的飲食精髓以及部分經典佳品展現于食客的眼前。岳陽姜辣鳳爪和洞庭湖藕湯等美食珍味，都帶着湖南這片土地獨特的文化印記。食材自山海而來，田間鮮蔬、鄉野飛禽、各具風情，又于此相遇，共譜壹曲美妙樂章。

Xiangshangxiang gathers the culinary customs from all over Hunan Province, selects nine representative dishes, and presents the culinary essence of the Three Xiangs and Four Waters as well as some classic delicacies to diners. The delicacies such as Yueyang Ginger and spicy chicken Feet and Dongting Lake lotus root soup all carry the unique cultural imprints of this land in Hunan. The ingredients come from mountains and seas, fresh vegetables from the fields

The birds of the countryside, each with its own charm, meet here again and jointly compose a beautiful melody.

湘上湘傳味  
韵美拾肆市州

Xiang Shang Xiang



成都嘉诚佳美设计制作

成都嘉

成都嘉诚佳美设计制作

成都嘉诚佳美设计制作

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成都嘉诚佳美设计制作

成都嘉诚佳美设计制作





### 鮮土豬排炖洞庭湖藕湯 [岳陽代表菜]

Dongting Lake Lotus Root & Pork Rib Soup

HKD 298 / 例 Portion    HKD 78 / 位 Person

主輔料: 土豬排骨, 洞庭湖藕  
Main ingredients: Pork ribs and lotus roots from Dongting Lake

味型: 鮮香 Fresh and fragrant

叁個半小時的炖煮，是這道湯的靈魂。藕香肆意，湯汁濃厚，回味鮮美，在這漫長的時光裏，藕的每壹寸纖維都在慢慢吸收着水的溫度，釋放出自身的甜味和營養。在這個過程中逐漸融入湯中，形成壹種獨特的復合香氣。



玖大必點 · Nine must-order items

葱香油潑虎皮香干絲 [ 株洲代表菜 ]  
Scallion Oil Tossed Tofu Shreds

HKD 98 / 例 Portion

主輔料: 香干絲, 蒜子, 辣椒粉  
Main ingredients: Shredded dried tofu, garlic cloves, chili powder

味型: 葱香 The aroma of scallions



石鍋炸海椒羅氏蝦 [ 張家界創意菜 ]  
Fried chili and Roche shrimp in a stone pot

HKD 498 / 例 Portion

主輔料: 羅氏蝦, 自制炸海椒, 貓耳朵面  
Main ingredients: Prawns, homemade fried chili peppers, cat's ear noodles

味型: 鮮辣 Fresh and spicy



### 拾捌秒小炒黃牛肉 18-Second Stir-fried Yellow Beef

18-Second Stir-fried Yellow Beef

HKD 288 / 例 Portion

主輔料: 黃牛吊龍, 蒜籽, 山茶油  
Main ingredients: Yellow beef, garlic seeds, parsley

味型: 鮮辣 Fresh and spicy



### 湘上湘當家肉 18-Second Stir-fried Yellow Beef

Chef's Signature Braised Pork Belly

HKD 298 / 例 Portion

主輔料: 叁層五花肉, 豆豉, 擂辣椒粉  
Main ingredients: Three-layered pork belly, black bean sauce, and pounded chili powder

味型: 醬香 soy sauce aroma



衡東茶油生爆黑山羊 [衡陽代表菜]

Hengdong Style Seared Black Goat with Tea Oil

HKD 398 / 例 Portion

主輔料: 嫩仔黑山羊, 衡陽茶油, 黃貢椒  
Main ingredients: Nenzi Black Goat, Hengyang tea oil, Yellow Gong Pepper

味型: 香辣 Spicy and fragrant



湘宴東安鷄 [永州代表菜]

Xiang Yan Dong 'an Chicken

HKD 498 / 例 Portion

主輔料: 土仔鷄, 祁東老姜  
Main ingredients: Free-range chicken, Qidong ginger

味型: 酸鮮 Sour and fresh



### 株洲白絲瓜炒蛤蜊 [ 株洲代表菜 ]

Zhuzhou White Loofah with Clams

HKD 198 / 例 Portion

主輔料: 株洲白絲瓜, 蛤蜊  
Main ingredients: Zhuzhou Baiguan loofah, clams

味型: 清香 Fresh fragrance

### 衡陽西渡魚粉 [ 衡陽代表菜 ]

Hengyang Xidu Fish Broth Rice Noodles

HKD 68 / 位 Person

主輔料: 鱒魚熬湯, 手打魚膠, 渣江米粉  
Main ingredients: Carp soup, hand-beaten fish maw, Zha jiang rice noodles

味型: 咸鮮 Savory



# 起味前菜

壹間食堂藏人生百味 壹味食物記錄温情暖意

人們對於美味的起始記憶，常開始于清爽的前菜，在大菜呈上來之前，前菜是食客宴席中的引導者。

爽脆開胃的前菜給人以舒爽之感，簡單調味的菜品將鮮味送到您的面前；帶有湖湘特色的食材則帶給您不壹樣的前菜體驗。

由壹道菜，感受壹段文化記憶、領略壹地的風土人情。讓人對接下來的菜肴更具期待。

A cafeteria hides the myriad flavors of life, and the food records the warmth and tenderness

People's initial memory of deliciousness often begins with refreshing appetizers. Before the main course is served, the appetizers are the guides at the diners' banquets.

The crispy and appetizing appetizers give people a refreshing feeling, and the simply seasoned dishes bring the freshness to your doorstep.

The ingredients with Hunan characteristics will bring you a different appetizer experience.

From a dish, one can feel a cultural memory and appreciate the local customs and traditions of a place. It makes people more expectant of the next dishes.

起味前菜  
和而不同

Xiang Shang Xiang



成都嘉诚佳美设计制作

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### 炆拌開口魚肚

Spicy Tossed Fish Maw

HKD 128 / 例 Portion

主輔料: 魚肚, 丘北辣椒  
Main ingredients: Fish maw, Qiubei chili peppers

味型: 鮮香 Fresh and fragrant



### 醬滷垛子牛肉

Braised and marinated piled-up beef

HKD 198 / 例 Portion

主輔料: 牛腱肉, 牛筋  
Main ingredients: Beef shank meat, beef tendons

味型: 醬香 soy sauce aroma



### 湘味吮指臘田鷄 [懷化代表菜]

Smoked Cured Frog Legs

HKD 28 / 件 Piece (2件起賣)

主輔料: 烟熏臘田鷄  
Main ingredients: Smoked and cured frogs

味型: 熏香 Incense



紫蘇楊梅芥蘭筍  
Perilla, Bayberry, Kale & Bamboo Shoot

HKD 98 / 例 Portion

主輔料: 紫蘇, 楊梅, 芥蘭筍  
Main ingredients: Perilla, bayberry, Chinese kale bamboo shoots

味型: 酸甜 Sweet and sour



安仁皮蛋擂辣椒茄子 [ 郴州代表菜 ]  
Anren Style Mashed Eggplant with Preserved Egg & Chili

HKD 98 / 例 Portion

主輔料: 松花皮蛋, 陽雀湖辣椒, 瀏陽茄子  
Main ingredients: Preserved eggs with pine flowers, peppers from Yangque Lake, eggplants from Liuyang

味型: 咸鮮 Savory



湖湘秘制小花螺

Hunan Signature Marinated Snails

HKD 298 / 例 Portion

主輔料: 深海小花螺  
Main ingredients: Deep-sea small conch

味型: 咸鮮 Savory



脆藕鹽田蝦  
Crispy Lotus Root with Salt-Field Shrimp  
HKD 168 / 例 Portion  
主輔料：鹽田蝦，脆藕  
Main ingredients: Salt field shrimp, crispy lotus root  
味型：香辣 Spicy and fragrant



湘味手工坨粉 [ 張家界代表菜 ]  
Hunan Style Handmade Thick Rice Noodles  
HKD 98 / 例 Portion  
主輔料：紅薯坨粉  
Main ingredients: Sweet potato dough powder  
味型：香辣 Spicy and fragrant



醬鹵稻田穀鴨  
Braised rice field duck  
HKD 198 / 例 Portion  
主輔料：老水鴨  
Main ingredients: Old water duck  
味型：醬香 soy sauce aroma



炗拌水果蘿蔔皮  
Stir-fried fruit and radish peels

HKD 78 / 例 Portion

主輔料: 淮坊蘿蔔  
Main ingredients: Weifang radish

味型: 咸鮮 Savory



啫喱荔枝小番茄  
Lychee & Jelly Tomato

HKD 88 / 例 Portion

主輔料: 小番茄, 啫喱  
Main ingredients: Cherry tomatoes, jelly

味型: 酸甜 Sweet and sour



和味桃仁菜根香

Walnut & Vegetable Root Salad

HKD 98 / 例 Portion

主輔料: 有機花菜, 香菜, 核桃仁  
Main ingredients: Organic cauliflower, coriander, walnut kernels

味型: 咸鮮 Savory

## 待客有禮

湖南是我國最早將辣椒作為主要蔬菜的地區之壹

康熙前中期，《寶慶府志》《邵陽縣志》等湖南地方志就記載了“海椒”之名，以湘江流域、洞庭湖區和湘西山區叁種地方風味為主。

[ 湘江流域 ] 以長沙、衡陽、湘潭為中心，是湖南菜系的主要代表。其特點是：油重色濃，講求實惠，在品味上注重酸辣、香辣、軟嫩。

[ 洞庭湖區 ] 以烹制河鮮、家禽和家畜為多，多用炖、燒、蒸、臘的制法，其特點是芡大油厚，咸辣香軟。

[ 湘西山區 ] 湘西菜擅長制作山珍野味、烟熏臘肉和各種腌肉，口味側重咸香酸辣，常以柴炭作燃料，有濃厚的山鄉風味。

Hunan is one of the earliest regions in China to take chili peppers as the main vegetable

During the early and middle periods of the reign of Emperor Kangxi, local Chronicles of Hunan such as the "Baoqing Prefecture Annals" and the "Shaoyang County Annals" recorded the name "Hajiao", mainly featuring three local flavors: those from the Xiangjiang River Basin, the Dongting Lake area, and the mountainous regions of western Hunan.

The Xiangjiang River Basin, centered around Changsha, Hengyang and Xiangtan, is the main representative of Hunan cuisine. Its characteristics are: heavy oil and dark color, emphasizing affordability, and in terms of taste, it pays attention to sourness, spiciness, aroma, and tenderness.

The Dongting Lake area is mainly known for cooking river delicacies, poultry and livestock. The cooking methods are mostly stewing, braising, steaming and waxing. Its characteristics are thick thickening, rich oil, salty, spicy, fragrant and soft.

In the mountainous areas of Xiangxi, Xiangxi cuisine excels in preparing mountain delicacies, wild game, smoked cured meat and various cured meats. Its flavors are mainly salty, fragrant, sour and spicy. It often uses firewood and charcoal as fuel and has a strong rural flavor.

待客有禮  
食必求真

Xiang Shang Xiang



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成都嘉诚佳美设计制作

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### 古法原湯牛板腩炖海參

Ancient-style original soup stewed with beef brisket and sea cucumber

HKD 298 / 位 Person

主輔料: 新鮮牛板腩, 25 頭大連干海參  
Main ingredients: Fresh beef brisket, 25 dried sea cucumbers from Dalian

味型: 鮮香 Fresh and fragrant



### 樟樹港辣椒炒海參石鍋撈飯

Zhangshu Port Chili stir-fried Sea Cucumber Stone Pot Rice

HKD 298 / 位 Person

主輔料: 25 頭大連干海參, 樟樹港辣椒  
Main ingredients: 25 dried sea cucumbers from Dalian and chili peppers from Zhangshu Port

味型: 咸鮮 Savory

### 樟樹港辣椒炒鮑魚石鍋撈飯

Zhangshu Port Chili stir-fried abalone Stone Pot Rice

HKD 198 / 位 Person

主輔料: 鮮鮑, 樟樹港辣椒  
Main ingredients: Fresh abalone, chili peppers from Zhangshu Port

味型: 咸鮮 Savory





湘蓮炖拆骨捌年漢壽甲魚 | 常德代表菜 |

Xiang Lian stewed boneless eight-year Hanshou soft-shelled turtle

HKD 298 / 位 Person

主輔料: 常德漢壽 8 年老甲魚, 湘潭貢蓮  
Main ingredients: 8-year-old soft-shelled turtles from Hanshou, Changde, tribute lotus from Xiangtan

味型: 濃香 Rich aroma



湘西酸蘿蔔豬肚花膠湯 | 湘西創意菜 |

Xiangxi pickled radish, pig's Stomach and Fish maw soup

HKD 198 / 位 Position

主輔料: 湘西酸蘿蔔, 豬肚, 鵝蛋花膠  
Main ingredients: Xiangxi pickled radish, pig's stomach, egg maw

味型: 酸鮮 Sour and fresh



## 姜辣實心海參

Ginger spicy solid sea cucumber

HKD 888 / 半例 Half portion (3 條海參)

主輔料: 實心海參, 大鳳爪, 祁東土姜, 魔鬼椒  
Main ingredients: solid sea cucumbers, large chicken feet, Qidong native ginger, devil peppers

味型: 姜辣 Spicy ginger

選用鮮紅的辣椒與姜片壹同下鍋, 瞬間爆發出濃郁的辣香。辣椒的辣與姜的辛相互交織, 形成了壹種獨特的風味, 既不會掩蓋海參的鮮美, 又能為它增添壹份別樣的風味。



# 烟火家鄉

叁湘肆水，孕育出湖南拾肆州的獨特魅力。“秋風萬裏芙蓉國，暮雨千家薜荔村”，  
那是大山深處質樸生活的饋贈，勾起游子對故鄉山水的深深思念。

The Three Xiangs and Four Rivers have given birth to the unique charm of the fourteen prefectures in Hunan. "Autumn wind for  
ten thousand miles, lotus land; evening rain for a thousand homes, village"

That is the gift of the simple life deep in the mountains, evoking the deep longing of the wanderer for the mountains and waters  
of his hometown.

湘人湘菜  
烟火家鄉

Xiang Shang Xiang



成都嘉诚佳美设计制作

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### 家常拆骨甲魚撈紅薯粉

Home-Style Boneless Turtle with Sweet Potato Noodles

HKD 298 / 小份 Small portion

主輔料: 漢壽甲魚, 汨羅紅薯粉, 香菇  
Main ingredients: Hanshou soft-shelled turtle, Miluo sweet potato starch

味型: 濃香 Rich aroma



[ 邵陽代表菜 ]

手工橄欖魚丸煮南山蘿蔔絲  
Handmade Olive Fish Balls with Shredded Radish

HKD 198 / 例 Portion

主輔料: 手工自制魚丸, 南山蘿蔔  
Main ingredients: Handmade fish balls, Nanshan radish

味型: 鮮香 Fresh and fragrant



手剥蝦仁剝椒醋炒蛋

Scrambled Egg with Shrimp & Chopped Chili

HKD 198 / 例 Portion

主輔料: 土雞蛋, 青蝦仁  
Main ingredients: free-range eggs, green shrimps

味型: 咸鮮 Savory



茶油牛肝菌蒸冷烟臘牛腩 [ 懷化代表菜 ]

Tea Oil Steamed Cured Brisket with Porcini

HKD 398 / 例 Portion

主輔料: 臘牛腩, 茶油, 牛肝菌  
Main ingredients: Cured beef brisket, tea oil, porcini mushrooms

味型: 熏香 Incense

### 岳陽姜辣鳳爪 **川** [湘潭代表菜]

Yueyang Ginger & Chili Braised Chicken Feet

HKD **398** / 例 Portion

主輔料: 大鳳爪, 祁東土姜  
Main ingredients: Large chicken feet, Qidong native ginger

味型: 姜辣 Spicy ginger



### 陽雀湖辣椒小炒肉 **川**

Stir-fried Pork with Yangque Lake Chillies

HKD **188** / 例 Portion

主輔料: 陽雀湖辣椒, 土豬肉  
Main ingredients: Yangque Lake chili peppers, free-range pork

味型: 鮮香 Fresh and fragrant



### 珍珠糯米雪花肉丸 [婁底代表菜]

Steamed Pork Meatballs with Glutinous Rice

HKD **198** / 例 Portion

主輔料: 土豬肉, 珍珠糯米  
Main ingredients: free-range pork, pearl glutinous rice

味型: 咸鮮 Savory



### 藤椒新化牛叁鮮 [婁底代表菜]

Xinhua Trio of Beef with Green Pepper

HKD 328 / 例 Portion

主輔料: 牛肉, 黃喉, 牛肚  
Main ingredients: Beef, yellow throat, beef tripe

味型: 藤椒 Prickly ash



### 風吹肉煨花石香干 [湘潭代表菜]

Stewed Wind-Cured Pork with Huashi Dried Tofu

HKD 258 / 例 Portion

主輔料: 花石香干, 風吹肉, 白玉菇  
Main ingredients: Flower stones, dried tofu, wind-blown meat, white jade mushrooms

味型: 咸鮮 Savory



### 鮮筍炒瀏陽米糠腸

Stir-fried Liuyang rice bran sausage with fresh bamboo shoots

HKD 268 / 例 Portion

主輔料: 瀏陽米糠腸, 鮮冬筍  
Main ingredients: Liuyang rice bran sausage, fresh winter bamboo shoots

味型: 熏鮮 Smoked fresh



### 鮮牛肝菌炒脆油渣

Fresh porcini mushrooms are stir-fried until crispy with oil residue

HKD 198 / 例 Portion

主輔料: 鮮黃牛肝菌, 油渣, 雞腸青椒  
Main ingredients: Fresh yellow boletus mushrooms, oil residue, chicken intestines and green peppers

味型: 鮮辣 Fresh and spicy



醬辣椒火爆腰花黃喉 ㊟ [ 株洲創意菜 ]

Braised pork kidneys and yellow throats in chili sauce

HKD 228 / 例 Portion

主輔料: 腰花, 黃喉  
Main ingredients: Kidney, yellow throat

味型: 鮮辣 Fresh and spicy



土豬排炖湘蓮小土豆

Stewed pork chops with Xianglian and small potatoes

HKD 268 / 例 Portion

主輔料: 土豬排, 小土豆, 湘蓮  
Main ingredients: Free-range pork chops, small potatoes, and Xianglian

味型: 濃香 Rich aroma



琥珀臘肉卷菜根香 [ 湘西代表菜 ]

Amber Cured Meat Roll with Vegetables

HKD 48 / 件 Piece (2件起點)

主輔料: 湘西伍花臘肉, 面餅  
Main ingredients: Xiangxi pork belly cured meat, dough sheets

味型: 咸鮮 Savory



常德石門肥腸煲 ㊟ [ 常德代表菜 ]

Changde Shimen Braised Pork Intestine

HKD 268 / 例 Portion

主輔料: 新鮮肥腸, 蒜籽, 老姜  
Main ingredients: Fresh large intestines, garlic seeds, old ginger

味型: 咸鮮 Savory

窖藏酸菜炒鮮魷 [ 張家界創意菜 ]

Stir-fried Cuttlefish with Aged Pickled Mustard

HKD 298 / 例 Portion

主輔料: 雪菜笋絲, 鮮墨魚, 青蒜葉  
Main ingredients: Shredded mustard greens and bamboo shoots, fresh cuttlefish, green garlic leaves

味型: 壇香 Tan Xiang

# 田園農家

在四季的輪回中，大自然以其獨特的節奏，  
為我們帶來了豐富多彩的時令時蔬。這些蔬菜不僅僅是餐桌上的美味佳肴，更是大自然賦予我們的健康與活力的源泉。  
它們隨着季節的更替而生長、成熟，每壹季都有其獨特的風味與營養，  
仿佛是大自然為我們精心安排的壹場味覺與健康的盛宴。

In the cycle of the four seasons, nature, with its unique rhythm,  
It has brought us a rich variety of seasonal vegetables. These vegetables are not only delicious dishes on the dining table, but also the source  
of health and vitality bestowed upon us by nature.  
They grow and mature with the change of seasons, and each season has its unique flavor and nutrition.  
It seems as if nature has carefully arranged a feast for our taste buds and health.

清甜爽口  
綠意盎然

Xiang Shang Xiang



成都嘉诚佳美设计制作

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紅皮蒜芯炒山薯 [ 郴州代表菜 ]  
Red-Skin Garlic Shoot with Mountain Yam

HKD 168 / 例 Portion

主輔料: 山薯, 紅皮大蒜  
Main ingredients: Sweet potatoes, red-skinned garlic

味型: 清香 Fresh fragrance



雪裏紅炒大圍山青筍  
Stir-fried Dawei Mountain Bamboo Shoot

HKD 168 / 例 Portion

主輔料: 雪裏紅, 青筍  
Main ingredients: Mustard greens, green bamboo shoots

味型: 清香 Fresh fragrance



砂鍋焗老南瓜  
Clay Pot Braised Old Pumpkin

HKD 168 / 例 Portion

主輔料: 老南瓜, 蒜子, 干蔥頭  
Main ingredients: Old pumpkin, garlic cloves, shallots

味型: 咸甜 Salty and sweet



安化脆笋火爆豆芽 [益陽代表菜]  
Anhua Crispy Bamboo Shoot with Bean Sprouts

HKD 98 / 例 Portion

主輔料: 脆笋絲, 綠豆芽  
Main ingredients: Crispy bamboo shoot shreds, mung bean sprouts

味型: 咸鮮 Savory



經典桃江高笋絲 [益陽代表菜]  
Classic Shredded Taojiang Lettuce

HKD 128 / 例 Portion

主輔料: 桃江高笋  
Main ingredients: Taojiang lettuce

味型: 清香 Fresh fragrance



經典手撕包菜  
Classic Hand-Torn Cabbage

HKD 98 / 例 Portion

主輔料: 平頭包菜  
Main ingredients: Flat-headed Chinese cabbage

味型: 咸鮮 Savory



清炒時蔬  
Stir-fried Seasonal Greens

HKD 98 / 例 Portion

主輔料: 新鮮時蔬  
Main ingredients: Fresh seasonal vegetables

味型: 清香 Fresh fragrance

## 伍穀雜糧

慢品人間烟火色 閑觀萬事歲月長

主食在日常飲食中占據主導地位，提供主要能量和部分營養素的重要食物來源。它們通常富含碳水化合物，如米飯、面條、面包等，是我們飲食結構中必不可少的壹部分。

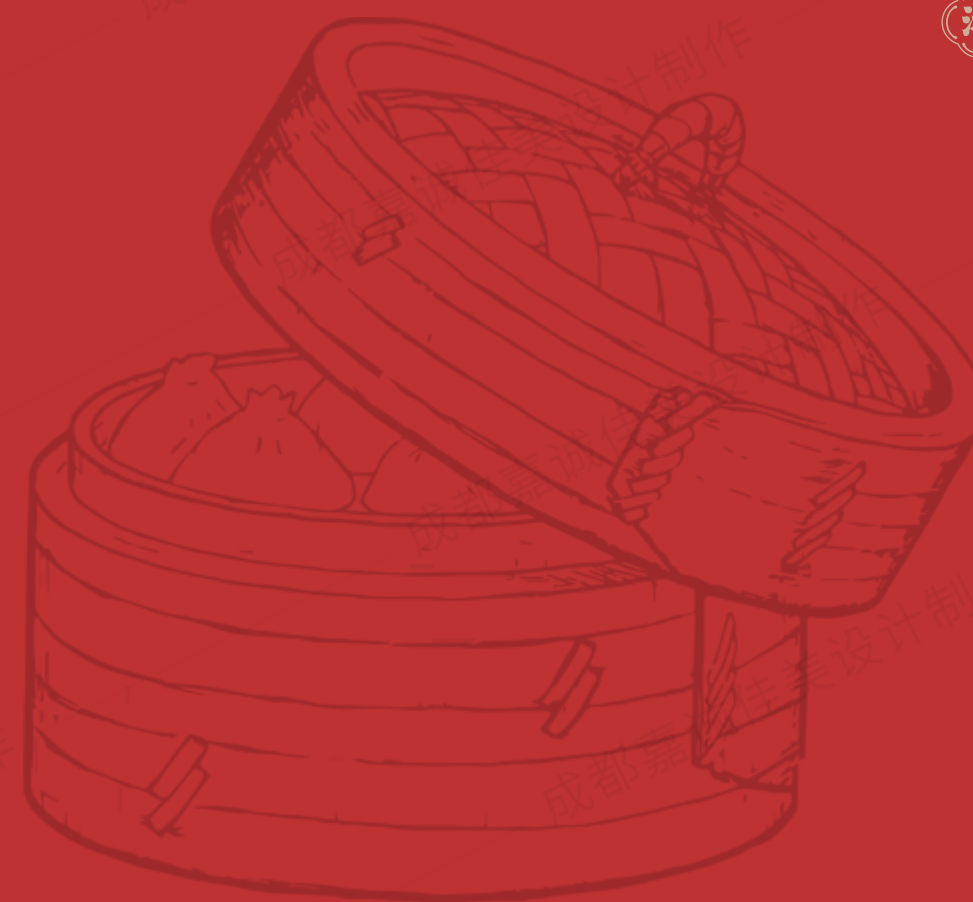
Savor the hustle and bustle of life at a leisurely pace and observe the long passage of time

Staple foods play a dominant role in daily diets and are an important source of food providing major energy and some nutrients. They are usually rich in carbohydrates

Such as rice, noodles, bread, etc., are indispensable parts of our diet structure.

香酥  
韵脆  
悠軟  
長糯

Xiang Shang Xiang



成都嘉诚佳美设计制作

成都嘉诚佳美设计制作

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長沙臭豆腐 (6 片) | 湘菜代表菜 |

Changsha Stinky Tofu (6 pcs)

HKD 128 / 例 Portion

主輔料: 蓉園臭豆腐, 香菜, 榨菜頭  
Main ingredients: Rongyuan stinky tofu, coriander, pickled mustard tuber

味型: 咸鮮 Savory



糟辣椒野米炒飯 |

Pickled Chili Wild Rice Fried Rice

HKD 168 / 例 Portion

主輔料: 湘西糟辣椒, 野米, 伍常大米, 金華火腿  
Main ingredients: Xiangxi pickled chili peppers, wild rice, Wuchang rice, Jinhua ham

味型: 鮮香 Fresh and fragrant

米飯

Steamed Rice

HKD 20 / 位 Person



### 衡陽西渡魚粉 [衡陽代表菜]

Hengyang Xidu Fish Noodles

HKD 68 / 位 Person

主輔料: 鯽魚熬湯, 手打魚膠, 渣江米粉  
Main ingredients: Carp soup, hand-beaten fish maw, Zha jiang rice noodles

味型: 咸鮮 Savory

### 酸蘿蔔牛肉炒碼粉

Noodles with Pickled Radish & Beef

HKD 68 / 位 Person

主輔料: 牛棒骨熬湯, 湘西酸蘿蔔, 鮮黃牛肉  
Main ingredients: Beef shank bone soup, Xiangxi pickled radish, fresh yellow beef

味型: 咸鮮 Savory



### 老長沙鍋貼

Old Changsha Potstickers

HKD 68 / 4個 Piece

主輔料: 土豬肉, 大白菜  
Main ingredients: free-range pork, Chinese cabbage

味型: 咸鮮 Savory

### 香煎岳陽米發糕

Pan-Fried Yueyang Rice Cakes

HKD 58 / 4個 Piece

主輔料: 粘米粉, 甜米酒  
Main ingredients: Glutinous rice flour, sweet rice wine

味型: 酸甜 Sweet and sour



### 馬齒莧炒魚面

Stir-fried Fish Noodles with Purslane

HKD 168 / 例 Portion

主輔料: 增香馬齒莧, 魚面, 韭菜  
Main ingredients: Portulaca oleracea, fish noodles, Chinese chives

味型: 咸鮮 Savory



**湖湘市井老糖餃**  
Huxiang Old-Fashioned Sugar Dumplings

HKD 68 / 4 個 Piece

主輔料: 糖, 糯米粉  
Main ingredients: Sugar, glutinous rice flour

味型: 鮮甜 Fresh and sweet

**手工奶皮子酸奶配糖餃**  
Handmade Milk Skin Yogurt with Sugar Dumplings

HKD 48 / 位 Person

主輔料: 奶皮, 酸奶, 糖餃  
Main ingredients: milk skin, yogurt, sugar dumplings

味型: 酸甜 Sweet and sour



**湘蓮藕粉炖燕窩**  
Bird's Nest Stewed with Lotus Root Powder

HKD 498 / 位 Person

主輔料: 燕窩, 藕粉  
Main ingredients: bird's nest, lotus root starch

味型: 清甜 Sweet and refreshing



**伍彩水果冰粉**  
Colorful Fruit Ice Jelly

HKD 48 / 位 Person

主輔料: 冰粉籽, 葵花籽, 蔓越莓干, 山楂條, 西瓜, Hawthorn strips, watermelon  
Main ingredients: Ice powder seeds, sunflower seeds, dried cranberries, hawthorn strips, watermelon

味型: 酸甜 Sweet and sour

## 湘·風味漫飲

Flavorful casual drink

可口可樂  
Coca-Cola

330ml

38 瓶 / Bottle

零度可樂  
Zero Coke

330ml

38 瓶 / Bottle

加多寶  
Jiaduobao

330ml

38 瓶 / Bottle

蘇打水  
Soda water

330ml

38 瓶 / Bottle

雪碧  
Sprite

330ml

38 瓶 / Bottle

茶壽礦泉水  
Chashou Mineral Water

330ml

28 瓶 / Bottle

普娜礦泉水  
Acqua Panna

750ml

88 瓶 / Bottle

聖培露  
SAN Pellegrino

750ml

88 瓶 / Bottle

## 湘·果萃原漿

Fresh Juices



桂東甜玉米汁  
Guidong Sweet Corn Juice

42 杯 / Cup 198 扎 / Jug



益陽稻香米漿  
Yiyang Rice Fragrance Rice Milk

42 杯 / Cup 198 扎 / Jug



贛南鮮橙汁  
Gannan fresh orange juice

68 杯 / Cup 238 扎 / Jug



懷化金秋梨汁  
Huaihua Golden Autumn Pear Juice

68 杯 / Cup 238 扎 / Jug



麒麟西瓜汁  
Kirin Watermelon Juice

68 杯 / Cup 238 扎 / Jug

新化黃精蜜桔水  
Xinhua Solomon's Seal & Mandarin Honey Drink

42 杯 / cup 198 扎 / jug

時令水果  
Seasonal Fruit Platter

388 大份 / Large 288 中份 / Medium 168 小份 / Small portion