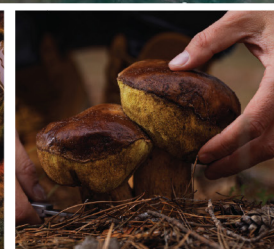




山海壹号

shan
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餐前小食

AMUSE-BOUCHE

七彩花生 滇黃金脆片

Colorful Peanuts, Crispy Solomon's Seal

前菜

APPETIZERS

傣味青芒水果蝦 \$128

Dai-style Green Mango Salad, Fresh Shrimp

撈汁野菜拼 \$118

(刺五加/水蕨菜)

Yunnan Wild Vegetables
(Siberian Ginseng Herb / Water Fern), Spicy Dipping Sauce

油雞樅拌豆皮 \$108

Termite Mushroom in Spicy Chili Oil,
Fresh Bean Curd Skin

琥珀話梅樹蕃茄 \$118

Chilled Tree Tomatoes, Peach Resin (6pcs)

涼拌玉女瓜 \$108

Salad Jade Melon

檸檬撒大理生皮 \$108

Chilled Dail Style Roasted Pork Skin,
Spicy Lemon Dressing



涼拌玉女瓜
Salad Jade Melon



雲南玉女瓜，外形秀麗如玉，
口感細膩清爽，清甜怡人。

琥珀話梅樹蕃茄

雲南天然有味的果
肉酸中帶甜，特
以天然酸味和獨
特芳香味稱。



琥珀話梅樹蕃茄

Chilled Tree Tomatoes, Peach Resin



鮮香格里拉松茸刺身

味道鮮美，具有獨特的松木香味。松茸香氣濃郁，肉質豐厚細嫩，是極為珍貴的野生菌類。產自雲南香格里拉高山區，

鮮香格里拉松茸刺身
Fresh Matsutake Mushroom Sashimi



菌香雁唇

Mushroom Flavored Goose Lips,
Spicy Chili Oil

前菜

APPETIZERS

鮮香格里拉松茸刺身

Fresh Matsutake Mushroom Sashimi

\$288

時令山珍刺身

(松茸菌/雞樞菌/黃耳/普洱魔芋)

Seasonal Mushroom Sashimi Platter
(Matsutake Mushroom / Termitte Mushroom /
Yellow Ear Fungus / Pu'er Konjac)

\$328

黃油煎松茸

Grilled Matsutake Mushroom, Butter

\$288

黃油煎雞樞菌

Grilled Termitte Mushroom, Butter

\$268

菌香雁唇

Mushroom Flavored Goose Lips, Spicy Chili Oil

\$138

湯

SOUPS

石斛花古法汽鍋雞(四至六位用)

Yunnan Traditional Chicken Stew,
Dendrobium Flowers, Bamboo Sprout (for 4-6 persons)

\$488

水性楊花燉葫蘆

Double-boiled Water Duck, Water Snowflake

\$148

「北烤鴨 南麻鴨」

肉質酥松柔軟、甜嫩離骨。
鴨皮紅艷金黃、酥脆不焦，
2000年列為省級非物質文化遺產。
起源明朝。烤鴨技藝世代相傳，
宜良小麻鴨是雲南經典漢族名肴，



主菜

MAIN COURSES

酸湯薑柄瓜煮時令海鮮

Yunnan Pumpkin, Sour Papaya Broth, Mountain Pepper

煮 澳洲龍蝦 Australian Lobster

\$1388

煮 象拔蚌 Geoduck Clam

時價

煮 東星斑 Spotted Grouper

\$62/兩

雞油菌燴鮮拆松葉蟹 (約兩斤) \$1388

Stewed Fresh Snow Crab, Chanterelle Mushroom

鮮鮑魚乾燒老人頭菌

Braised Fresh Abalone, Lion's Mane Mushroom

\$288

香茅脆皮小麻鴨

Roasted Crispy Baby Wild Duck, Lemongrass

\$298

麻香思茅菌香雞

Stir-fried Silky Fowl, Porcini Mushroom,
Green Peppern Yunnan Chilli

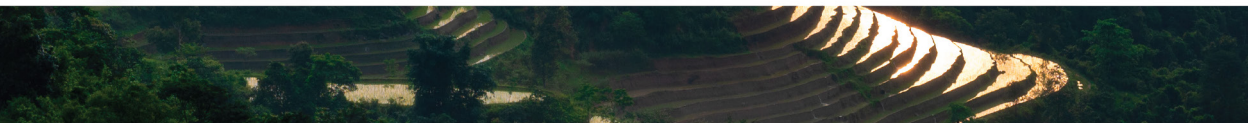
\$238



香茅脆皮小麻鴨

Roasted Crispy Baby Wild Duck, Lemongrass

圖片只供參考 Photos are for reference only | 設加一服務費 All prices are subject to 10% service charge





雲南松露黑毛豬紅燒肉
Braised Prime Iberico Pork,
Yunnan Black Truffle

主菜

MAIN COURSES

羊肚菌川芎燒新鮮牛尾 \$428

Braised Fresh Oxtail, Morel Mushroom,
Szechwan Lovage Root, Yunnan Chilli

九年百合蒸手工煙燻昭通臘肉 \$198

Steamed Handcrafted Smoked Cured Pork,
Nine-Year Fresh Lily Bulb

雲南松露黑毛豬紅燒肉 \$238

Braised Prime Iberico Pork, Yunnan Black Truffle

留蘭香薄荷炸排骨 \$168

Deep-fried Pork Ribs, Spear Mint Leaves

雲南山珍翡翠炒蝦球 \$298

Sauteed Prawn, Seasonal Vegetables,
Yunnan Wild Mushroom (6pcs)



九年百合蒸手工煙燻昭通臘肉
Steamed Handcrafted Smoked Cured Pork,
Nine-Year Fresh Lily Bulb

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水性楊花（海菜花）

是中國特有的珍稀瀕危水生植物，
其主要生長於水底，花莖藏於湖中，
其根扎於水底，隨波蕩漾，
花朵漂浮於水面，隨波蕩漾，
形成獨特水面美景。
水性楊花口感絲滑鮮爽，
為當地獨特的美味佳餚。



姜柄瓜是雲南的優良南瓜品種，
口感細嫩清香，風味獨特。

素菜

VEGETARIAN DISHES

米湯山藥水性楊花 **\$158**
Chinese Yam, Water Snowflake, Rice Broth, Sliced Ham

雲南黑松露焗薑柄瓜 **\$158**
Baked Yunnan Pumpkin, Yunnan Black Truffle



經典過橋米線
Classic Yunnan Guo Qiao Rice Noodles

主食 RICE & NOODLES

經典過橋米線

Classic Yunnan Guo Qiao Rice Noodles

宣威火腿、花膠、鮑魚、酥炸肉、
土雞、鮮蝦、黑毛豬豚肉、食用菊花、
韭菜、榨菜、茺荳、青蔥

Yunnan Xuanwei Ham, Fish Maw, Abalone, Crispy
Fried Pork, Chicken Meat, Shrimp, Iberico Pork,
Chrysanthemum, Chives, Chinese Pickled Vegetables,
Coriander, Green Onion

\$538 (四位用)

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黑毛豬牛肝菌煲仔飯

Claypot Rice, Prime Iberico Pork,
Porcini Mushroom, Wrinkled Green Pepper

主食

RICE & NOODLES

黑毛豬牛肝菌煲仔飯(四位用) \$298

Claypot Rice, Prime Iberico Pork, Porcini Mushroom,
Wrinkled Green Pepper (for 4 persons)

干巴菌蟹肉炒飯

Fried Rice, Ganba Fungus, Crab Meat

\$328



干巴菌是雲南獨有菇菌，松林雨季生長。
表面灰黑帶白，熟變黑褐，散發獨特醃
牛肉乾香。菌體珊瑚狀，珍稀難採。



宣威火腿餡餅

Baked Xuanwei Ham Pastry (3pcs)

甜品

DESSERTS

宣威火腿餡餅

\$48

Baked Xuanwei Ham Pastry (3pcs)

雲南玫瑰手袋酥

\$48

Baked Yunnan Rose Paste Pastry (3pcs)