

21层夏季时令菜 21st Floor Summer Seasonal Food

菜 单 Menu

冷菜精选 Selection cold dishes

酸辣鸡丝粉皮 Hot and sour sheet jelly from sweet potato starch with chicken RMB 58

> 凉拌爽口青笋丝 Asparagus slice RMB 38

麻酱拌冰草 Wheat grass with sesame paste RMB 38

> 油焖鲜茭白 Braised cane shoots RMB 48



汤 soup

薏米赤小豆老鸭汤 Duck soup with job's tears and red beans RMB 48

> 上汤鲍参鱼肚羹 Abalone and fish maw soup RMB 68

精选热菜 Selection hot dishes

蒜仔泡椒烧海红参 Braised red sea cucumber with garlic and pickled pepper RMB 258

> 香辣烧黄鳝段 Braised eel with hot spicy sauce RMB 88

普宁豆酱蒸黄鱼 Steamed yellow fish with puning soya bean paste RMB 118

> 广东丝瓜浸鱼肚 Fish maw with Cantonese loofah RMB 138



蒜茸银鱼蒸广东丝瓜 Steamed loofah with garlic and silverfish RMB 58

瑶柱火腿冬瓜夹 Stuffed winter melon with dry scallop and ham RMB 58

虎皮煎酿杭椒 Pan-fried Hangzhou pepper stuffed in pork filling RMB 48

> 麻辣卤香澳洲小牛腿 Pot-stewed spicy silverside RMB 98

豉香回锅豆腐 Double cooked bean curd with black bean paste RMB 38

> 凉瓜炒鸡蛋 Fried egg with bitter melon RMB 38

丝瓜炒鸡蛋 Fried Cantonese loofash with eggs RMB 38



夏季甜品 Sumer desserts

酒酿汤圆子 Glutinous rice dumpling in sweet rice wine RMB 38

> 拔丝凤梨 Pineapple in hot toffee RMB 38

豆沙锅饼 Wheat cake with red bean filling RMB 38