



星 級 客 廚

梁 桂 鴻 師 傅

CHEF LIANG GUI HONG

招 牌 菜 單

SIGNATURE DISHES MENU

深 圳 國 際 會 展 中 心 洲 際 酒 店 出 品 總 監  
DIRECTOR OF CULINARY, INTERCONTINENTAL SHENZHEN WECC

香港海景嘉福洲際酒店海景軒余照軍師傅與

深圳國際會展中心洲際酒店梁桂鴻師傅

攜手呈獻「粵川穎饌」，

粵菜的細膩，川菜的澎湃，

交織在傳統和現代的畫布上，

繪畫出古今並兼、雙菜系相融和的新穎美饌。

This "Cantonese x Sichuan Cuisine: A Culinary Dialogue", is a four-hands collaboration between Chef Yu Chiu Kwan, Executive Chinese Chef of InterContinental Grand Stanford Hong Kong, and Chef Liang Gui Hong, Director of Culinary at InterContinental Shenzhen WECC. Showcasing in their meticulously created menu are the refined elegance of Cantonese cuisine and the bold vibrancy of Sichuan flavours, masterfully woven together on a canvas of tradition and modernity. The result is a gastronomic experience that bridges past and present, blending two distinct culinary philosophies into a harmonious and innovative feast.

余 照 軍

師 傅



梁 桂 鴻

師 傅

## 四手聯乘「粵川穎饌」品味套餐

CHEF YU CHIU KWAN & CHEF LIANG GUI HONG  
CANTONESE X SICHUAN CUISINE – A CULINARY DIALOGUE  
FOUR-HANDS SET MENU

紫蘇玉女瓜、桂花蜜脆鱈

Marinated Jade Melon, Purple Perilla

Deep-fried Eel, Osmanthus Honey Sauce

Riesling Trocken, Dr. Bürklin-Wolf, Magnum Bottle, 2021, Pfalz, Germany

客家風味手撕雞

Shredded Chicken, Scallion, Coriander, Peanuts, Sesame

酸蘿蔔湯過橋蚌仔

Poached Sea Clams, Pickled Radish, Supreme Broth

黃金蟹盒、麻辣小籠包

Deep-fried Crab Meat Dumpling, Minced Pork

Steamed Shanghai Style Dumpling, Minced Pork, Chili Sauce

Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, 2023, Xinjiang, China

海南黃椒醬蒸星斑球

Steamed Spotted Grouper Fillet, Hainanese Yellow Pepper Sauce

烈焰竹炭和牛肋肉

Flambé Wagyu Beef Short Rib, Bamboo Charcoal

Malbec, Xige Estate, N28, 2022, Ningxia, China

天府擔擔麵

Tianfu Dandan Noodles

茉莉花生酪、酥皮雪燕杏仁蛋撻

Peanut Cream, Jasmine Jelly

Baked Almond Tart, Snow Swallow

每位\$988 (兩位起)

\$988 per person (minimum two persons)

海景嘉福餐飲美食會 每位\$888 (兩位起)

Signature Club Member \$888 per person (minimum two persons)

3 Glasses Wine Pairing \$368

任何折扣優惠恕不適用

Not applicable to any discount

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

Dishes might contain pork. All prices are in Hong Kong dollars and are subject to a 10% service charge.



## 溫拌蒜泥白肉 / \$128

Marinated Sliced Pork, Garlic, Chilli Oil



## 四川泡竹筍 / \$108

Chilled Pickled Bamboo Shoots, Sichuan Style

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

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紫蘇玉女瓜 / \$108

Marinated Jade Melon, Purple Perilla



酸蘿蔔湯過橋蚌仔 / (每位) \$258

Poached Sea Clams, Pickled Radish, Supreme Broth (per person)



麻婆豆腐燒龍蝦 / \$568

Braised Baby Lobster, Beancurd, Mapo Style

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

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### 烈焰竹炭和牛肋肉 / (每位) \$388

Flambé Wagyu Beef Short Rib, Bamboo Charcoal (per person)

### 海南黃椒醬蒸星斑扒 / \$998

Steamed Spotted Grouper Fillet, Hainanese Yellow Pepper Sauce

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

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天府擔擔麵 / (每位) \$148

Tianfu Dandan Noodles (per person)



茉莉花生酪 / (每位) \$72

Peanut Cream, Jasmine Jelly (per person)

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

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海 景 軒  
HOI KING HEEN

彩 丰 楼  
CAI FENG LOU