



Whispers of Two Shores:
A Bund Table Tale

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余照軍師傅

中菜行政總廚
香港海景嘉福洲際酒店



丁奇峰師傅

彩豐樓中餐廳行政總廚
上海佘山世茂洲際酒店

本次尊尚聯乘菜單匯聚上海佘山世茂洲際酒店彩豐樓中餐行政總廚丁奇峰師傅與香港海景嘉福洲際酒店中菜行政總廚余照軍師傅，兩位名廚以匠心、對卓越的追求，展開一場精彩的味覺對話。丁師傅深諳滬菜、粵菜、川菜及淮揚菜精髓，巧妙融合中式底蘊與現代擺盤美學；余師傅則以其對傳統粵菜的深厚造詣，展現細膩純正的經典風味。二人秉持對食材與工藝的極致講究，將視覺美感與味覺層次完美結合。此菜單以粵菜的雅緻交織滬菜的鮮活奔放，在傳統與創新之間譜寫出一場令人期待的饗宴。

This exclusive collaborative menu brings together Chef Tank Ding, Executive Chinese Chef of Cai Feng Lou at InterContinental Shanghai Wonderland, and Chef Yu Chiu Kwan, Executive Chinese Chef of InterContinental Grand Stanford Hong Kong, uniting two masters with a shared devotion to culinary excellence. With over two decades of experience, Chef Ding draws from Shanghai, Cantonese, Sichuan, and Huaiyang traditions, elevating classic flavours through modern artistry, while Chef Kwan brings depth and purity through his mastery of traditional Cantonese cuisine. Guided by an artisan's spirit and a reverence for refined craftsmanship, the chefs create dishes that delight both the eye and the palate. The result is a harmonious dialogue between Cantonese elegance and Shanghainese vibrancy, promising a memorable journey that bridges tradition and innovation.

余照軍
總廚



丁奇峰
總廚

四手聯乘套餐

CHEF YU CHIU KWAN & CHEF TANK DING
FOUR-HANDS SET MENU

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)

配搭餐酒每位 \$368
\$368 Wine-pairing per person

任何折扣優惠恕不適用
Not applicable to any discount

大宅門

彩豐香糟鮮四寶

鮑魚、海蝦、鴨舌、雞翅尖

Cai Feng Lou Signature Four-Treasure Platter
Abalone, Prawn, Duck Tongue, Chicken Wing

Cabernet Sauvignon Blanc de Noir, Longyu, 2023, Ningxia, China

松茸燉雪絨豆腐

Braised Bean Curd with Matsutake

白玉松露菌香虎蝦

Pan-fried Tiger Prawn with Turnip, Assorted Mushrooms and Black Truffle

彩豐紅燒肉香煎手打年糕

Cai Feng Lou Signature Braised Pork with Rice Cake

Yueyun Qiuping Cabernet Franc & Merlot, Mystic Island, 2019, Shandong, China

黑蒜煎焗乳鴿

Pan-fried Pigeon Stuffed with Minced Pork, Shrimp and Black Garlic

翠豌豆蜜椒M6和牛粒

Fried Snowflake Beef Cubes with Green Beans and Sweet Peppers

Marselan, Legacy Peak Estate, 2023, Ningxia, China

原汁雪菜黃魚麵

Yellow Fish Soup Noodles

茶花香蜜奶茶酪

Camellia and Milk Pudding

小食

APPETISERS



手捲松茸素燒鵝 \$118

Handmade Tofu Roll with Cabbage
and Truffle Sauce



茉莉花香燻鱈魚 \$188

Smoked Cod Fish with Jasmine Fragrance



梁溪脆鱈伴芋絲 \$188

Crispy Eel with Shredded Taro



彩豐香糟鮮四寶 \$188

鮑魚、海蝦、鴨舌、雞翅尖

Cai Feng Lou Signature Four-Treasure Platter

Abalone, Prawn, Duck Tongue, Chicken Wing

松茸燉雪絨豆腐 \$168

Braised Bean Curd with Matsutake

湯

SOUP



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.

彩豐紅燒肉香煎手打年糕 \$288
Cai Feng Lou Signature Braised Pork with Rice Cake



翠豌豆蜜椒 M6 和牛粒 \$528
Fried Snowflake Beef Cubes with
Green Beans and Sweet Peppers



陳釀花雕蒸原條鮳魚 (約620克) \$1,080
Steamed Whole Shad Fish with
Fermented Huadiao Wine (approx. 620g)





福祿乾坤鴨 \$888
Braised Duck with Eight Treasures



麵
NOODLES

原汁雪菜黃魚麵 \$128
Yellow Fish Soup Noodles



甜
DESSERT

茶花香蜜奶茶酪 \$58
Camellia and Milk Pudding

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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INTERCONTINENTAL

GRAND STANFORD HONG KONG

海景嘉福酒店