



鳳水院

FENG · SHUI · INN

晚餐菜单

Dinner Menu





李师傅特别介绍

Chef Li's Recommendations

鲜淮山胜瓜东星斑球

Stir-fried Sliced Grouper with
Fresh "Huai Shan" and Luffa

\$52 portion
每份

京葱海参火腩焖鳕鱼煲

Braised Cod Fillet with Sea Cucumber,
Barbecued Roast Pork and Leek

\$58 portion
每份

古法牛柳粒

Stir-fried Beef Tenderloin with
Black Pepper Sauce

\$48 portion
每份

梅菜肉松蒸豆付

Steamed Beancurd with Minced Pork
and Dried Preserved Vegetable

\$28 portion
每份

干葱豆豉山芭鸡煲

Claypot Chicken with Shallots and
Black Beans

\$28 portion
每份

咸蛋炒虾球

Stir-fried Prawn with Salted Egg Yolk

\$38 portion
每份

头抽炒生虾

Fried Fresh Prawn in First Grade
Soy Sauce

\$32 portion
每份

一方东坡肉

Braised Pork with Chef's Special Sauce

\$32 portion
每份

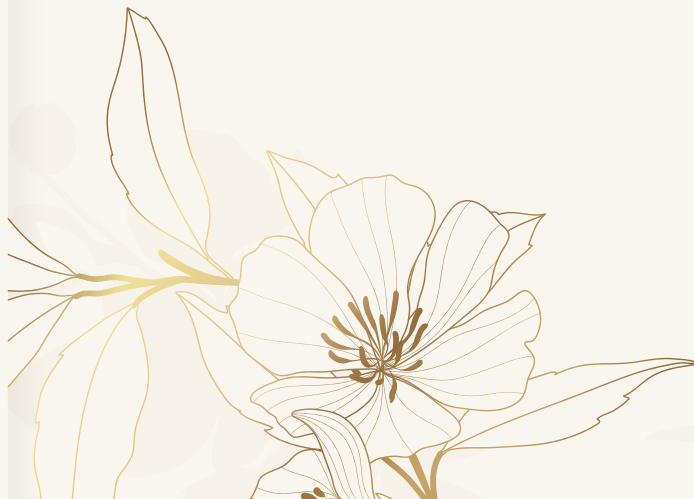
煲仔乡下佬炒饭

"Kampung Uncle" Fried Rice

\$28 portion
每份

价格需加收服务费和政府消费税。
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世外桃源套餐

6-Course Special Set Menu

每位 Per Pax \$138 (min. 2 pax 至少2位)

柚子酱冰菜鲜果沙律
六头鲍鱼, 卤水鹅肝

6 Head Abalone, Foie Gras,
Crystalline Ice Plant Salad Yuzu Dressing

艾草海参炖螺头干贝汤

Mugwort Soup, Sea Cucumber, Sea Whelk, Conpoy

日式焗鳕鱼

Baked Atlantic Cod with Teriyaki Sauce

西宁汁脆皮芝麻樱花鸡

Crispy Sakura Chicken, Sesame, Lemon Citrus Sauce

XO 酱瑶柱虾粒炒饭伴
香港菜心

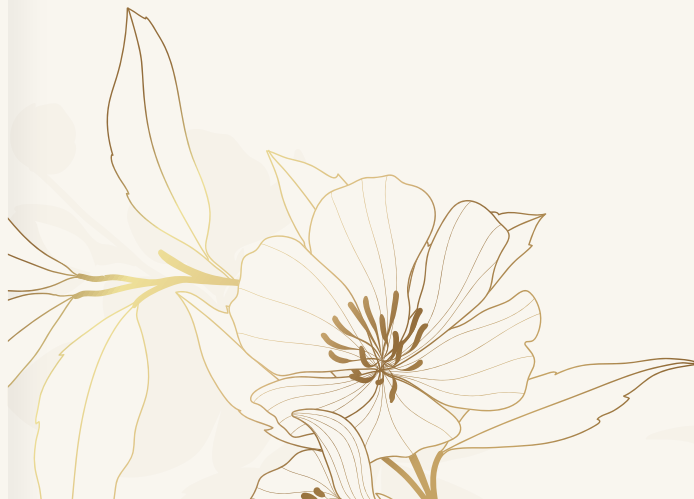
XO Sauce Fried Rice with Shrimp and Dried Scallop,
Hong Kong Choy Sum

跳跳糖青柠雪葩香茅冻

Chilled Lemon Grass Jelly, Lime Sorbet,
Popping Candy

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八道品味套餐

8-Course Premium Set Menu

每位 Per Pax \$178 (min. 2 pax 至少2位)

香煎鹅肝柚子酱冰菜沙律伴
百花海参

Pan-seared Foie Gras, Sea Cucumber stuffed
Minced Prawn, Crystalline Ice Plant Salad
Yuzu Dressing

滋补花胶竹笙炖雪梨汤

Double-boiled Fish Maw Soup with Bamboo Fungus
and Tianjin Snow Pear

鲍汁六头鲍鱼伴花菇

Braised South Africa 6-Head Abalone,
Shiitake Mushroom

蒜蓉粉丝蒸波士顿龙虾

Steamed Boston Lobster with Minced Garlic
and Vermicelli

烧汁樱花鸡扒

Sakura Chicken Fillet, Teriyaki Sauce

惠州顶级梅菜炒芦笋

Asparagus, Premium Huizhou Preserved
Mustard Green

秘制X.O酱虾粒炒饭

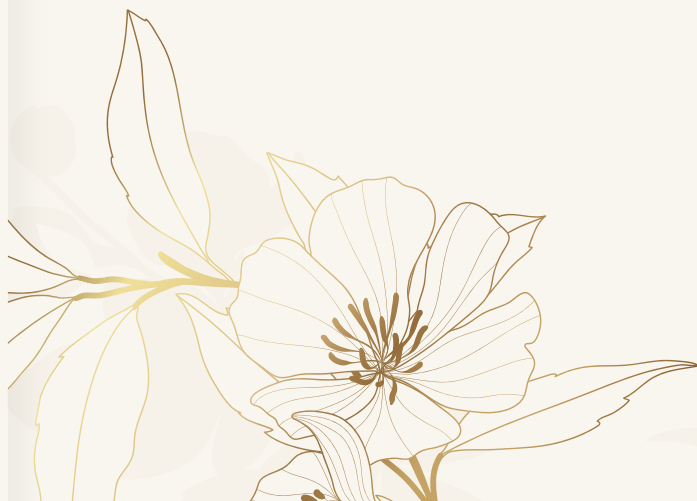
Home-made XO Sauce Fried Rice with Shrimp

海燕窝牛油果西米露

Avocado Sago Cream, Sea Bird's Nest

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风水廷经典套餐

Feng Shui Inn Classic Set Menu

每位 Per Pax \$188 (min. 2 pax 至少2位)

青柠汁鲍鱼龙虾件伴
山芭鸡串

Crispy Lobster Roll Stuffed with Whole Abalone
in Lime Dressing
Accompanied with Kampung Chicken Skewer

双草雪梨花胶汤

Double-boiled Cordyceps and Fish Maw in
Snow Pear Soup

东星斑件炒蛋白

Stir-fried Grouper fillet with Egg White

意大利陈醋黑豚扒

Pan-fried Kurobuta Pork with Balsamic

鸡粒冬菜盅仔饭

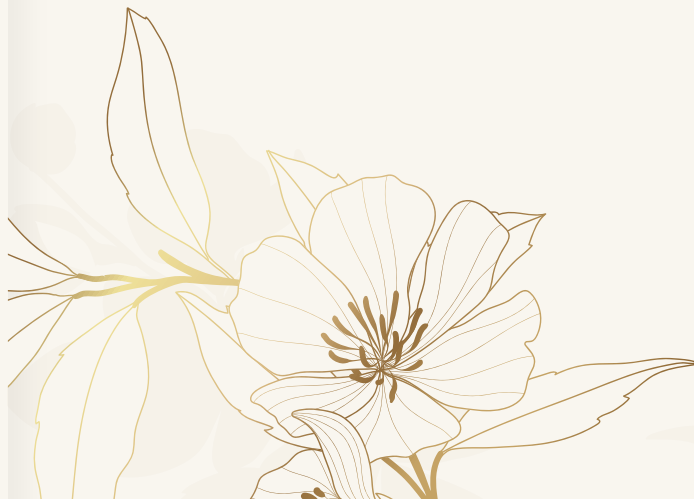
Steamed Rice with Diced Chicken and
Preserved Vegetable

燕窝红豆沙雪糕

Chilled Bird's Nest, Red Bean Cream and
Ice Cream

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冷，热头盘

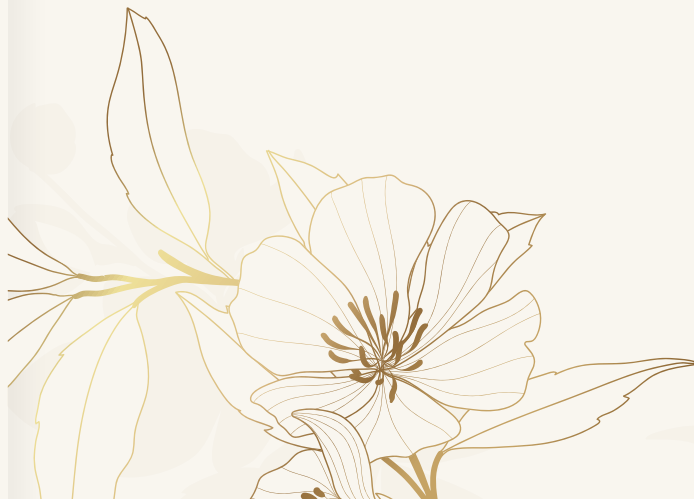
Cold and Hot Appetizers

 柚子酱冰菜鲜果沙律 六头鲍鱼	6 Head Abalone, Mixed Fruit, Ice Plant Crystalline Salad, Yuzu Dressing	\$68	per person 每位
 意大利黑醋海蜇头伴 海葡萄	Chilled Jellyfish, Okinawa Sea Grape, Celtuce Stem, Balsamic	\$15	portion 每份
手拍日本黄瓜	Chilled Japanese Cucumber, Minced Garlic	\$12	portion 每份
椒盐香酥白饭鱼	Crispy White Bait, Pepper and Salt	\$18	portion 每份
 黄金脆炸鲮鱼皮	Crispy Dace Fish Skin, Egg Yolk	\$18	portion 每份

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Chef Recommendations

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汤类

Soup

 红烧金丝燕鲜蟹肉伴高汤	Braised Imperial Bird's Nest with Fresh Crab Meat, served with Superior Stock	\$138 per person 每位
虫草花花胶炖日本黑蒜汤	Double-boiled Fish Maw, Japanese Black Garlic, Cordycep's Flower	\$62 per person 每位
椰盅冬虫草鲜淮山党参 鲍鱼山芭鸡汤 (一天前预定)	Cordycep, Fresh Chinese Yam, Dangshen, Fresh Abalone, Farm Chicken in Whole Coconut (Pre-order 1 day in advance)	\$48 per person 每位
 艾草党参炖螺头干贝汤	Mugwort Soup, Dang Ginseng, Sea Whelk, Conpoy	\$42 per person 每位
 李师父药膳鳄鱼汤	Double-boiled Crocodile Spare Rib Soup with Chef Li's Chinese Herb Recipe	\$38 per person 每位
滋补养颜老火炖汤	Nourishing Soup of the Day	\$16 per person 每位

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海味

Dried Seafood

红烧澳洲10头干鲍	Braised Australian 10-Head Dried Abalone	\$498	per person 每位
 南非6头鲍鱼伴花胶皇	Braised South Africa 6-Head Abalone, Superior Fish Maw	\$108	per person 每位
匈牙利鹅掌伴关东辽参	Braised Hungarian Goose Web, Kanto Sea Cucumber	\$98	per person 每位
 柚子酱冰菜鲜果沙律 二头鲍鱼, 香煎鹅肝	2 Head Abalone, Ice Plant Crystalline Salad, Yuzu Dressing, Pan-seared Foie Gras	\$98	per person 每位

港式烧味

Hong Kong Style Roasts

粤式烤乳猪 (三天前预定)	Cantonese Roast Baby Suckling Pig (Pre-order 3 day in advance)	\$398	whole 全只
 李师父秘制汁 烤美国牛肋骨	Grilled MB2 Angus Beef Short Rib with Chef Li Special Sauce	\$78	portion 每份
 烧腩仔糯米卷	Crispy Roast Pork Belly Rolled with Glutinous Rice	\$58	portion 每份
北京烤鸭	Signature Roast Peking Duck	\$48 \$88	half 半只 whole 全只
蜜汁叉烧皇	Barbecued Honey Glazed Roast Pork	\$28	per portion 每份
脆皮烧腩仔	Crackling Roasted Pork Belly	\$18	per portion 每份

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家乡海鲜小炒

Seafood

香蒜葱酥炸鳕鱼

Crispy Atlantic Cod Fillet, Fried Scallion and Garlic Crisp \$36

per person
每位

 日式焗鳕鱼


Baked Atlantic Cod Fillet in Teriyaki Sauce \$36

per person
每位

惠洲顶级梅菜芥兰炒
北海道带子


Sautéed Hokkaido Scallop, Kailan Sweet Preserved Mustard Green \$38

portion
每份

 奶油金丝生虾


Deep-fried Tiger Prawn, Shredded Egg, Butter Sauce \$38

portion
每份

 XO酱带子炒芦笋

Homemade XO sauce, Hokkaido Scallop, Australia Asparagus \$38

portion
每份

 章鱼汁烤大连鲜鲍鱼

Grilled Fresh Abalone, Chef's Recipe Octopus Sauce \$32

per person
每位

四川水煮东星斑鱼片

Sichuan Boiled East Star Grouper Fillet, Peppercorn, Hot Chili Oil \$68

portion
每份

 陈酿黄酒蒸波士顿龙虾

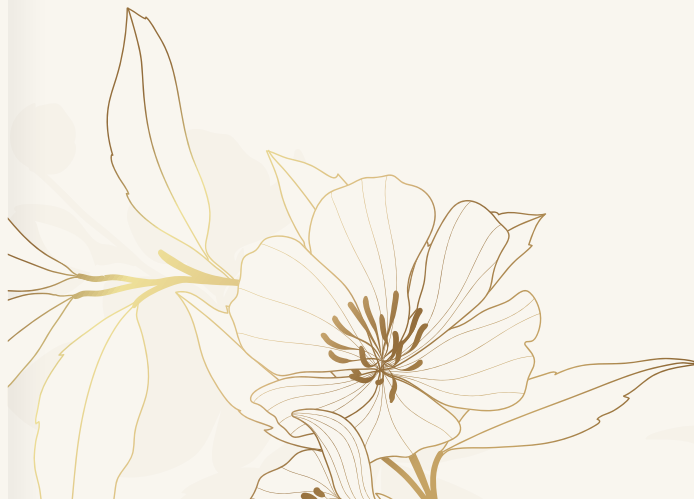
Boston Lobster, Shao Xing Yellow Rice Wine \$78

half
半只

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肉类

Meat

烟熏霸王樱花鸡	Smoke Marinated Sakura Chicken	\$28	half 半只
当归药材烧鸭	Herbal Roast Duck	\$48	half 半只
蓉城鲍鱼辣子鸡	"Rong Cheng" Wok-fried Abalone, Crispy Chicken, Dried Chilies	\$38	portion 每份
川乡烧蹄筋麻婆豆腐	Sichuan Signature Mapo Tofu, Braised Pork Tendon	\$28	portion 每份
山楂草莓菠萝酥脆黑豚肉	Crispy Kurobuta Pork, Pineapple, Strawberry, Hawthorn Sauce	\$28	portion 每份
成都渔香茄子煲	"Chengdu" Braised Eggplant, Minced Pork, Spicy Bean Paste Sauce	\$26	portion 每份

蔬菜物语

Seasonal Greens

野菌西兰花	Sautéed Broccoli, Wild Mushroom	\$18	portion 每份
 有机豆浆云耳浸本地 水耕苋菜	Poached Local Indoor Farm Chinese Spinach, Fungus in Organic Soy Milk	\$18	portion 每份
豆豉鲮鱼油麦菜	Romaine Lettuce, Preserved Dace, Black Bean	\$18	portion 每份
酸辣土豆丝	Hot and Sour Potato Shreds	\$18	portion 每份
 惠州顶级梅菜炒四季豆	French bean, Premium Huizhou Preserved Mustard Green	\$18	portion 每份
鲍汁扒香港芥兰	Hong Kong Kailan with Abalone Sauce	\$18	portion 每份
蒜蓉香港菜心	Stir-fried Hong Kong Choy Sum with Minced Garlic	\$18	portion 每份

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主食

Rice and Noodles

 招牌鲜蟹肉蛋白炒饭

Signature Wok-fried Rice,
Fresh Crab Meat, Egg White

\$30

portion
每份

洋葱炒鸡粒饭

Wok-fried Rice, Chicken and Onion

\$24


portion
每份

江瑶柱福建烩饭

Stewed Rice with Conpoy,
Diced Roast Duck, Prawn

\$28

portion
每份

 虾球焖新竹米粉

Braised Xinzhu Vermicelli, Fresh Prawn

\$30

portion
每份

黑豚饺子伴干捞手工拉面

Handmade Noodle, Kurobuta Pork
Dumpling

\$30

portion
每份

黑松露滑蛋牛肉河粉

Hor Fun, Australia Beef Sliced,
Black Truffle Egg White Sauce

\$32

portion
每份

 文火煲腊味鲍鱼饭

Slow Baked Claypot Thai Jasmine Rice,
Sun Dried Chinese Sausage, Abalone

\$128

pot
每锅

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甜品

Desserts

杨枝甘露椰子雪糕

Mango Sago Pomelo Cream,
Coconut Ice Cream

\$9

per person
每位

陈皮红豆沙汤圆

Red Bean Paste Cream, Tangerine Peel,
Tang Yuan

\$9

per person
每位

川贝龟苓膏

Chuan Bei Herbal Jelly, Manuka Honey

\$9


per person
每位

脆皮马蹄条

Crispy Waterchest Nut Roll

\$9


3pc 件

 跳跳糖青柠雪葩香茅冻

Chilled Lemon Grass Jelly, Lime Sorbet,
Popping Candy

\$9

per person
每位

 桃胶新会陈皮炖雪梨

10 Years Tangerine Peel, Peach Gum,
Singo Snow Pear

\$9


per person
每位

燕窝窝牛油果西米露

Avocado Sago Cream, Sea Bird's Nest

\$9

per person
每位

 冰花炖金丝官燕

Double-boiled Imperial Bird's Nest
with Rock Sugar

\$108

per person
每位

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風水行

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