

陆潮



LU CHAO 新派中餐厅

## 前菜 Starter

柚子牛油果雪蛤 (位) (V) ¥68.00  
Hasma in Avocado with Yuzu (Individual)

橘香桂花藕 (V) ¥42.00  
Citrus Lotus Root

田园脆黄瓜 (V) ¥28.00  
Pickled Cucumber

冰糖红酒圣女果 (A) (V) ¥32.00  
Cherry Tomato Marinated with Red Wine

❖ 柚子蜜汁炭烧鳗鱼配核桃 (N) ¥78.00  
Charcoal Grilled Eel with Candied Walnut and Yuzu

秘制蹄膀配香梨片 (P) ¥68.00  
Chinese Ham Hock with Sliced Pear

蜜汁叉烧 (A) (P) ¥68.00  
BBQ Pork

香烤乳鸽 (A) ¥78.00  
Roasted Pigeon



❖ 琵琶香烤鸭(A)  
半只: ¥118 / 整只: ¥208  
Fragrant Duck  
Half: ¥118 / Whole: ¥208



如有需要可提供无麸质食物  
Gluten Free items are available upon request  
以上价格均为人民币, 需加收16.6%服务费  
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## 鲍鱼&海参 Abalone & Sea Cucumber



花菇扣辽参 (位) (P) (A)  
Sea Cucumber with  
Shiitake Mushroom (Individual)

¥180.00

南非干鲍8头 (位) (P) (A)  
8 Head South African Abalone (Individual)

¥750.00

## 每日游水海鲜 Daily Live Seafood

烹任方法: 芝士焗、姜葱炒、椒盐、清蒸、油泼、鲜花椒蒸  
Cooking Method: Baked in Cheese, Sautéed with Ginger & Spring Onion,  
Sautéed Salt & Pepper, Steamed with Soy Sauce, Vinegar & Soya Sauce,  
Steamed with Szechuan Pepper.

波士顿龙虾 每500克  
Boston Lobster per 500gm

¥380.00

多宝鱼 每500克  
Turbot per 500gm

¥180.00

青龙虾 每500克  
Baby Lobster per 500gm

¥368.00

石斑鱼 每500克  
Grouper per 500gm

¥280.00

蓝龙虾 每500克  
Blue Lobster per 500gm

¥480.00

桂花鱼 每500克  
Mandarin Fish per 500gm

¥200.00

笋壳鱼 每500克  
Soon Hock per 500gm

¥230.00

肉蟹 每500克  
Green Mud Crab per 500gm

¥180.00



素食者  
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含猪肉  
Contains Pork



含坚果  
Contains Nuts



含酒精  
Contains Alcohol



奶制品  
Dairy



含辣椒  
Spicy



餐厅精选  
Signature Dish

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## 靓汤 Soup



大螺头炖鲜鲍功夫汤 (位) (P) (A) ¥142.00  
Slow Braised Giant Conch Soup with Abalone (Individual)

椰皇炖鲜鲍汤 (位) (P) (A) ¥128.00  
Braised Abalone Soup in Coconut (Individual)

鲜鸡汤炖大螺头 (位) (P) (A) ¥48.00  
Slow Braised Chicken Soup with Giant Conch (Individual)

陆潮例汤 (位) (P) (A) ¥42.00  
Lu Chao Daily Soup (Individual)

## 主菜 Main Course

松茸烟熏蒜香豆腐 (V) ¥78.00  
Smoked Matsutake Bean Curd

味淋香煎松茸菌 (位) (A) ¥68.00  
Sautéed Tricholoma Matsutake with Mirin (Individual)

翠玉鲜淮山 (V) ¥42.00  
Sautéed Crispy Yam Root

荷塘藕片 ¥48.00  
Lotus Root Stuffed with Minced Shrimp  
and Minced Cuttlefish

酱香茄子煲 ¥52.00  
Braised Eggplant Pot

粤式酸汤石斑鱼 (S) ¥280.00  
Cantonese Style Sliced Grouper in Sour Broth



头抽百香果芙蓉鲑鱼 ¥230.00  
Roasted Cod Fish with Passion Fruit on Egg White



上汤牛油焗蓝龙虾 (搭配伊面) ¥720.00  
Baked Blue Lobster with Butter in Broth  
(Accompanied with E-Fu Noodles)



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芦笋百合爆“XO”带子 (A) ¥198.00  
Wok Fried “XO” Scallops with  
Green Asparagus and Lilium Bulb

麦香奶油虾 (位) ¥68.00  
Cereal Butter Prawns (Individual)

芥末深海大虾球 ¥210.00  
Wasabi Prawns

海鲜一品煲 ¥208.00  
Braised Assorted Seafood Pot

烟熏香酥鸡 (A) ¥98.00  
Cantonese Smoked Chicken

巧手千丝“翅” ¥58.00  
Wok Fried Cantonese Vermicelli with Shrimp Paste

柚子黑毛猪咕咾肉 (P) ¥68.00  
Sweet and Sour Pork with Yuzu

黑椒肉片 (P) (S) ¥88.00  
Black Pepper Sliced Pork



头抽金蒜澳洲和牛 ¥328.00  
Australian Wagyu Beef with Crispy Garlic

广式金汤澳洲牛肉眼 (S) ¥260.00  
Cantonese Style Sliced  
Australian Beef Rib Eye in Golden Soup

柚香橙皮骨 (P) ¥88.00  
Citrus Pork Ribs

家常酸梅焖鸭 ¥68.00  
Home Style Braised Duck with Sour Plum

## 鲜蔬 Greens

广东菜心 / 广东芥兰 / 娃娃菜 / 西兰花 / ¥42.00  
上海青 / 当季时蔬  
Choi Sum / Kale / Baby Cabbage / Broccoli /  
Bok-Choy / Seasonal Vegetables

烹饪方法: 白灼、蒜蓉炒、清炒、上汤浸  
Cooking Method: Poached, Stir Fried with Garlic,  
Wok Fried, Poached in Supreme Broth



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## 主食 Noodles & Rice

三丝炒番禺排粉 (P)  
Wok Fried Panyu Noodles  
with Shredded Pork and Onions

¥68.00

干炒牛河  
Wok Fried Rice Noodles with Beef

¥78.00

黑金松露炒饭 (位)  
Black Truffle Fried Rice (Individual)

¥48.00

泰国香米饭  
Steamed Jasmine Rice

¥5.00



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## 点心 Dim Sum

- ◆ 深海蟹子虾饺皇 (A) (P) ¥45.00  
 Crab Roe "Har Gao"
- ◆ 海皇带子烧卖 (A) (P) ¥45.00  
 Emperor Scallop "Siew Mai"
- ◆ 飘香榴莲酥 (V) ¥48.00  
 Durian Puff
- 蜂巢糕 (V) ¥38.00  
 Honeycomb Cake
- 蜜汁和牛酥 ¥48.00  
 Baked Waygu Beef Puff
- 黑松露肥肝天鹅酥 (位) (A) (P) ¥48.00  
 Black Truffle Foie Gras Puff (Individual)



## 甜点 Sweet

- ◆ 桂花椰奶糕 ¥42.00  
 Osmanthus Coconut Cake
- 老陈皮红豆沙配麦片芝麻汤圆 (位) (N) ¥38.00  
 Tangerine Red Bean Soup with Sesame Dumpling (Individual)
- 养生百合皇 (位) ¥48.00  
 Lily Bulbs Soup (Individual)
- 木瓜鲜奶炖 (位) ¥52.00  
 Warm Milk in Papaya (Individual)
- ◆ 柚子糖球杨枝甘露 (位) ¥52.00  
 Yuzu Mango Sago Pomelo in Sugar Dome (Individual)



- 精致巧克力拼盘6颗 (A) ¥120.00  
 Selected Chocolate Bonbon 6 Pieces
- 精致巧克力拼盘9颗 (A) ¥180.00  
 Selected Chocolate Bonbon 9 Pieces
- 精致巧克力拼盘12颗 (A) (N) ¥240.00  
 Selected Chocolate Bonbon 12 Pieces
- 精致水果拼盘 (位) ¥38.00  
 Seasonal Fruit Platter (Individual)



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