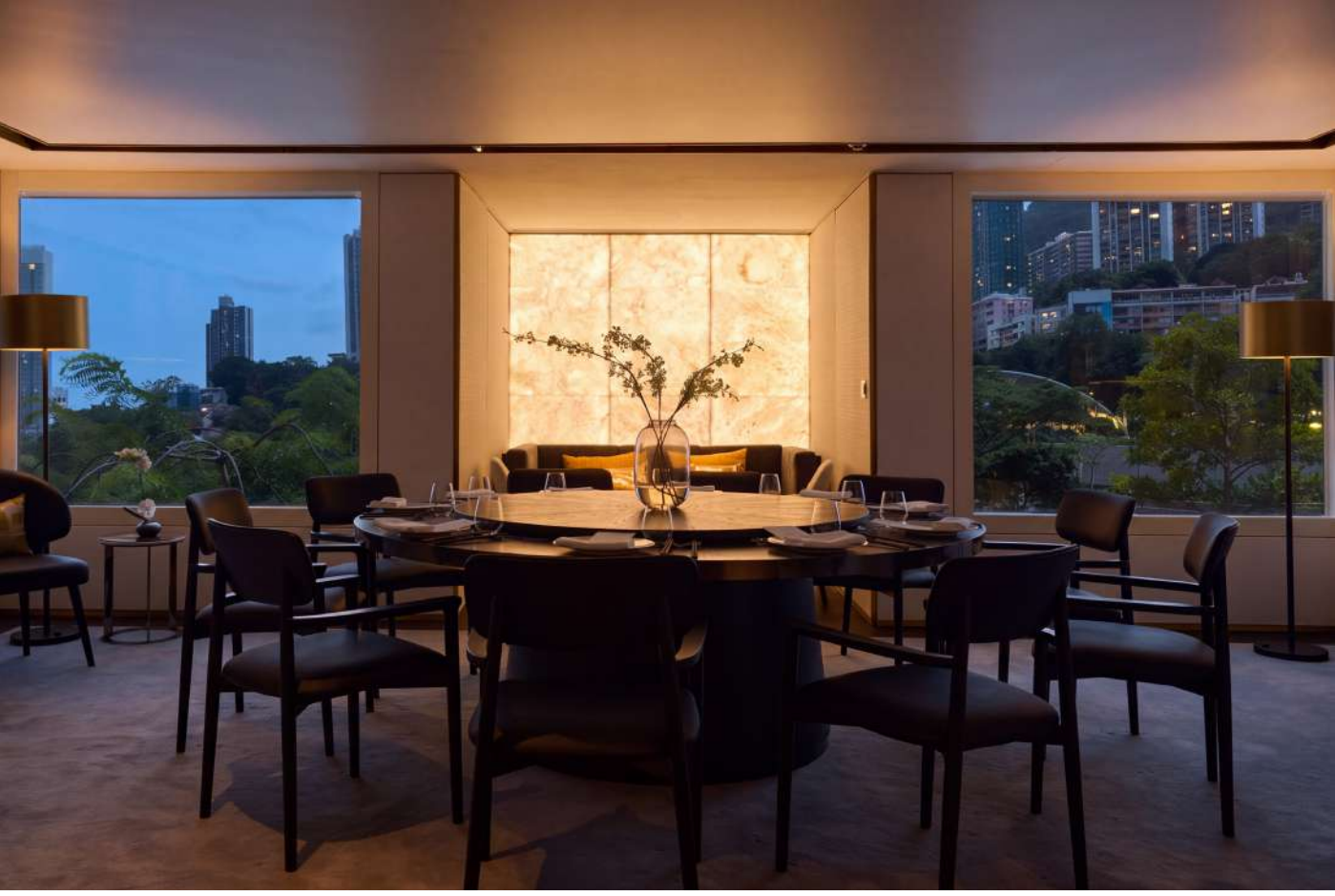
GARDEN LOUNGE

Flavours of Canton Menu By Chef Kenny Chan

Chef Kenny Chan brings a refined Cantonese sensibility to every dish at Garden Lounge. Rooted in classic flavours, elevated with thoughtful technique, and balanced with modern methods, his menu celebrates the region's most beloved traditions through authentic ingredients, seasonal inspiration, and a distinctly personal culinary signatures.
This approach shines in the meticulously prepared barbecued meats, where open-flame roasting honours tradition while reflecting his refined touch, each dish offered in limited quantities to preserve exceptional texture and flavour.

粵韻滋味菜單 — 由陳富榮師傅匠心巧製

陳富榮師傅為GARDEN LOUNGE的每道佳餚注入精緻的粵式風韻。
菜單源自經典風味，以匠心工藝巧製，並與現代烹調手法相得益彰；
透過正宗食材、時令靈感以及鮮明的個人烹飪風格，令明爐燒味系列別樹一幟。
以明火精工烤製承載經典粵式傳統，致敬當地深受喜愛的飲食文化。



CASSIA
DINING ROOM

Cassia Dining Room - a private sanctuary for exclusive gatherings,
executive lunches and celebratory dinners for up to 10 guests,
blending refined aesthetics with contemporary culinary artistry.
Deep-recessed angled windows fill the space with warm, soft natural light.

Cassia Dining Room私人包廂 —— 專為尊貴聚會、商務午宴及慶祝晚宴而設，
可容納最多十位賓客。空間融合典雅美學與當代烹調藝術，
內嵌式窗戶引入溫暖柔和自然光。

粵韻滋味晚餐菜單
FLAVOURS OF CANTON SET DINNER MENU

兩位用 $998 two persons
茗茶兩位 Including tea for two

前菜 APPETISER

酸甜開胃百香果
Chilled Poached Passion Fruit

中段 MIDDLE

主廚精選燒味拼盤
Chef's Signature Barbecued Meats Platter

主菜 MAIN

分享 Sharing

鮮藤椒炒M5雪花牛肉
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns

果香酸甜蝦球
Sautéed Sweet & Sour Shrimp with Seasonal Fruits

櫻花蝦臘味炒飯
Fried Rice with Sakura Shrimp and Preserved Meat

甜品 DESSERT

選擇一款 Choose one

楊枝甘露
Mango Sago Soup and Pomelo

杏仁豆腐小籠包配薑味朱古力醬
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip

每日晚上 6:00 - 9:30供應
Available Daily from 6:00 p.m. to 9:30 p.m.

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

粵韻滋味
FLAVOURS OF CANTON DELICACIES

前菜 APPETISER

四川口水雞
Chilled Sichuan Style Mouth-watering Chicken — 228

脆蔥滷鮑魚 (4件)
Brasied Abalone with Crispy Scallion (4pcs) — 298

酸甜話梅車厘茄
Sweet & Sour Cherry Tomatoes with Pickled Plum Jus — 158

魚籽醬潮式凍鱸魚
Poached Sea Bass, Yellow Bean Paste, Amur Caviar — 228

熟醉手拆蟹肉凍
Crystal Crab Meat Jelly in Hua Diao Wine — 248

酸甜開胃百香果
Chilled Poached Passion Fruit — 168

湯品 SOUP

椰皇螺頭燉雞湯
Double-boiled Chicken Soup with Sea Conch in Whole Coconut — 298

羊肚菌竹笙燉菜膽
Double Boiled Soup with Morels, Bamboo Fungus & Pak Choy — 228

肉類 MEAT

四川怪味牛面肉
Slow Cooked Crispy Beef Cheek in Sweet and Sour Sichuan Chili Sauce — 588

鮮藤椒炒M5雪花牛肉
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns — 528

桂花黑醋黑毛豬小排
Braised Pork Rib in Sweet and Black Vinegar Sauce with Osmanthus — 328

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

粵韻滋味
FLAVOURS OF CANTON DELICACIES

明爐燒味 BARBECUED MEATS (每日限量供應 Limited quantity available daily)

黑毛豬叉燒配青檸、夏威夷果仁
Iberico Pork Char Siu, Lime & Macadamia Nut — 398

煙燻脆乳鴿 (2隻)
Smoked Crispy Pigeon (2 pcs) — 368

酥薑蔥油雞 (半隻)
Poached Chicken, Ginger & Scallion (half) — 388

風沙脆皮炸子雞 (半隻)
Crispy Cantonese Chicken with Golden Garlic (half) — 488

冰燒三層肉腩仔
Roasted Crispy Pork Belly — 408

十年陳皮掛爐燒鵝(例牌/半隻/全隻)
Roast Goose with 10-year Tangerine Peel (Regular/Half/Whole) — 288/588/988

主廚精選燒味拼盤
Chef's Signature Barbecued Meats Platter — 588

海鮮 SEAFOOD

避風塘炒阿拉斯加帝王蟹腿
Typhoon Shelter Style Wok-fried Alaskan King Crab Leg — 588

蜆汁花雕蒸銀鱈魚
Steamed Cod Fish with Clam Sauce and Hua Diao Wine — 428

果香酸甜蝦球
Sautéed Sweet & Sour Shrimp with Seasonal Fruits — 368

醬皇蘆筍煎帶子
Wok-seared Scallops & Asparagus in Supreme Soy Sauce — 368

砂鍋胡椒日本海參
Sautéed Crispy Sea Cucumber with White Pepper in Casserole — 588

龍蝦麻婆豆腐配炸刈包
Lobster Mapo Tofu with Fried Gua Bao — 588

Prices are in HKD and subject to 10% service charge.
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粵韻滋味
FLAVOURS OF CANTON DELICACIES

蔬菜 VEGETABLES

啫啫馬拉盞炒泰國椰菜苗 188
Sautéed Baby Cabbage with Minced Pork and Dried Shrimp Paste

欖菜肉鬆炒法邊豆 178
Green Beans with Preserved Olives and Pork Floss

杞子上湯時蔬 168
Seasonal Vegetables in Superior Broth with Wolfberries

飯麵 RICE & NOODLE

安格斯牛肉炒河粉 288
Stir-fried Flat Rice Noodles with Angus Beef

櫻花蝦臘味炒飯 288
Fried Rice with Sakura Shrimp and Preserved Meat

上湯蝦球生麵 268
Egg Noodles with Shrimp in Superior Broth

金不換牛鬆脆米炒飯 288
Crispy Fried Rice with Basil & Beef

甜品 DESSERT

楊枝甘露 148
Mango Sago Soup & Pomelo

港式蛋撻 (3件) 158
Hong Kong Style Egg Tart (3 pcs)

杏仁豆腐小籠包配薑味朱古力醬 168
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip

蓮蓉蛋黃壽桃 (6隻) 388
Steamed Longevity Buns with Lotus Seed Paste & Salted Egg Yolk (6pcs)

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

粵韻素食滋味
FLAVOURS OF CANTON VEGETARIAN DELICACIES

前菜 APPETISER

百香果香脆素鱔
Crispy Chinese Shiitake Mushroom with Passion Fruit
178

酸甜開胃百香果
Chilled Poached Passion Fruit
168

酸甜話梅車厘茄
Sweet & Sour Cherry Tomatoes with Pickled Plum Jus
158

湯品 SOUP

羊肚菌竹笙燉菜膽
Double Boiled Soup with Morels, Bamboo Fungus & Pak Choy
228

主菜 MAIN DISH

香醋燒茄子
Glazed Eggplant with Balsamic Vinegar
188

紅燒豆腐煲
Braised Tofu in Clay Pot
188

飯麵 RICE & NOODLES

時菜炒河粉
Seasonal Vegetables Wok-fried Flat Noodles
208

松露蛋白炒飯
Fried Rice with Truffle & Egg White
228

上湯蔬菜生麵
Egg Noodles with Superior Broth and Vegetables
208

Prices are in HKD and subject to 10% service charge.
所有價錢港幣並另加一服務費。

茗茶 (可持續認證)
PREMIUM TEA *(Sustainably Certified)*

茗茶 HOUSE TEA	香片 Jasmine	每位per person
	壽眉 (白玉牡丹) Shou Mei (White Peony)	40
	家藏普洱 Aged Pu'er	
特級茗茶 PREMIUM CHINESE TEA	皇品鐵觀音 Supreme Tie Guanyin	每位per person
	白毫銀針 Silver Needle	75
	桂花人參烏龍 Osmanthus Ginseng Oolong Tea	
極品茗茶 DELUXE CHINESE TEA	鳳凰單叢 Phoenix Oolong Guanyin	每位per person
	武夷大紅袍 Wuyi Da Hong Pao	120

食物敏感須知 DIETARY & ALLERGY NOTE

If you have a food allergy or a special dietary requirement, please inform a member of staff.
若您對特定食物過敏或有特殊飲食需求，請告知服務人員。

Contains Seafood 含海鮮
Contains Nut 含堅果
Contains Dairy 含乳製品
Contains Gluten 含麩質
Vegetarian 素食
Spicy 辣味
Signature Dish 招牌菜
Contains Pork 含豬肉
Healthy 健康
Sustainable 可持續

Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.

切餅費：自攜蛋糕每人$60
開瓶費：每枝葡萄酒$500，每枝烈酒 $1,000

Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。