隐食坊

菜單

前菜Appetizer

红柚香醋熏鲈鱼Smoked Perch with Red pomelo Vinegar ￥168
Perch,orange peel ,Red pomelo vinegar

大红袍鸭掌 Sichuan Numbing-and-Spicy Duck Feet ￥138
Duck feet, Sichuan peppercorn

果味芝士焗虾 Prawns in Fruity Cheese Sauce ￥108
Shrimp, Cheese

话梅南瓜 Preserved Plum Pumpkin ￥48
Pumpkin

椒麻翡翠冬笋 Spicy and Numbing Winter bamboo shoot ￥68
Winter bamboo shoot

炭烤蒜香黑椒猪颈肉 Charcoal Grilled Garlic Black Pepper Pork Neck ￥128
Pork neck

黑松露鹿茸菌 Stir-Fried Velvet Antler Mushrooms with Black Truffle Sauce ￥58
Antler mushroom, Black truffle sauce

芝麻红油黑鸡爪 Sichuan Chili Oil Tossed Black Chicken Feet ￥88
Chicken feet

主菜Main course

蛏子皇烧台州豆面 King Razor Clams Braised with Taizhou Bean Noodles ￥128
Bean noodles, Razor clam, Ham

山城海鲜极品毛血旺 Chongqing Seafood Maoxuewang ￥128
Duck blood, Beef tripe, Abalone, Mussels, Shrimp, Bamboo shoot

农家泡菜烧鲈鱼Braised Sea Bass with Pickled Mustard Greens ￥168
Perch, Pickled cowpeas

酱烧胖头鱼配油条 Braised Bighead carp fish in Soy Sauce ￥188
Bighead carp fish, Chinese cruller

腊味双拼蒸蜜薯 Cured Meat Platter with Steamed Sweet Potato ￥128
Cured pork, Sausage, Sweet potato

年味花椒排骨烧贝贝瓜 New Year Spare Ribs with Baby Pumpkin ￥98
Pork ribs, Baby pumpkin

芸豆甜笋烧咸肉 Broad Beans with Sweet Bamboo Shoot and Salted Pork ￥78
Salted pork, Broad beans, Sweet bamboo shoot

干葱铁板安格斯牛肉 Pan-Seared Angus Beef ￥268
Angus beef, Dried scallion

锦绣宫汁爆大明虾球 Kung Pao Shrimp Balls ￥98
Shrimp, Scallion, Black garlic

头刀韭菜黄贡椒腰花 Stir-Fried Pork Kidney Slices with Chives Sprouts ￥138
Pig kidney, Leek shoot, Yam

三葱小炒松板肉 Stir-Fried Pork Jowl with Scallions ￥128
Pork Jowl , scallion, dried scallion, black garlic

糊辣刀口辣椒生焗牛肉 Pan-Braised Beef with Charred Chilies ￥168
M9 beef, Celery, Scallion, Cilantro

养生小米萝卜煮虾仁 Simmered Shrimp with Millet and White Radish ￥68
Shrimp, Millet, White radish

湘味小炒M9牛肉 Hunan-style Stir-Fried M9 Beef with Bird's Eye Chilies ￥168
M9 beef, Cilantro, Bird's Eye Chilies

菌香肉饼蒸杂菌 Mushroom Pork Patty Steamed Mixed Mushrooms ￥128
Ground pork, Black truffle, Morel mushroom

干葱焗小炒鱿鱼 Pan-Braised Baby Squid with Dried Shallots ￥148
Small squid, Dried scallion

蜂巢鱼香豆腐鱼Honeycomb-shaped Fish-Flavored Bombay Duck ￥88
Tofu fish, Pickled vegetables, Cilantro

沙葱滋补小羊排 Braised Lamb Chops with Mongolian Scallions ￥158
Lamb chop, Mongolian Scallions

浓汤汁水牛腩煲 Clay Pot Braised Beef Brisket with Chinese Yam ￥168
Beef brisket, Yam, Hangzhou chili

古法蒜苗回锅肉 Sichuan-style Twice-Cooked Pork ￥78
Black pork belly, Garlic sprout

乙巳年十二月

隐食坊 菜单

时蔬 Vegetable

豆汤烧苹果丝瓜 Braised Luffa in Bean Soup ￥78
Gourd, Split peas

葱香铁杆山药 Pan-Fried Chinese Yam ￥48
Yam

白灼广东菜心 Blanched Choy Sum ￥48
Choy sum

葩葩菜 Boiled Green Vegetables ￥48
Seasonal vegetables

上汤火腿煮豆苗 Simmered Bean Sprouts with Ham in Bean Soup ￥78
Pea shoots, Sweet bamboo shoot, Ham

腊味有机花菜煲 Clay Pot Braised Organic Cauliflower with Cured Meats ￥68
Cantonese sweet sausage, Garlic sprout , Organic cauliflower

汤 Soup

羊肚菌毛桃排骨汤
Simmered Pork Rib Soup with Morel Mushrooms ￥58/位 (1-person)
Pork ribs, morel

海底椰皇炖土鸡
Stewed Native Chicken Soup with Sea Coconut King ￥58/位 (1-person)
chicken, Sea coconut

青城山白果炖土鸡
Stewed Native Chicken Soup with Ginkgo Nuts (Qingcheng Mountain Style) ￥168
chicken, ginkgo nut, Antler mushroom

排骨麦冬炖糯米藕 Simmered Pork Rib Soup with Lotus Root ￥98
Pork ribs, Lotus root

水果 小吃 Fruits & Snacks

古法红糖糍粑 Glutinous Rice Cakes with Brown Sugar 58
Glutinous rice cake

生煎小包子 ￥68
Pan-fried Pork Buns

葱油饼 ￥58
Scallion Pancake

水果拼盘 ￥128
Fruit Platter

乙巳年十二月