

煌 **BRIGHT** 府
PALACE

FS Pavilion · Dark

ALLSEASON STEW

跨山越海 · 八方寻味



粤菜新韵味

ALL-SEASON STEW

厨出凤城

Cooking
out of
Fengcheng

粤菜即广东菜，是中国八大菜系之一！

提起粤菜，很多朋友自然而然地就会想到广东。粤菜历史悠久，发源于岭南起源可追溯至 2000 多年前的秦朝。其发展经历了多个阶段，受到中原文化、海外文化等多种因素的影响，逐渐形成了独特的风格。

Cantonese cuisine, also known as Guangdong cuisine, is one of the eight major cuisines in China! When it comes to Cantonese cuisine, many friends naturally think of Guangdong. Cantonese cuisine has a long history and originated in Lingnan. The origin can be traced back to the Qin Dynasty over 2000 years ago. Its development has gone through multiple stages, influenced by the Central Plains culture. The influence of various factors such as overseas culture has gradually formed a unique style.

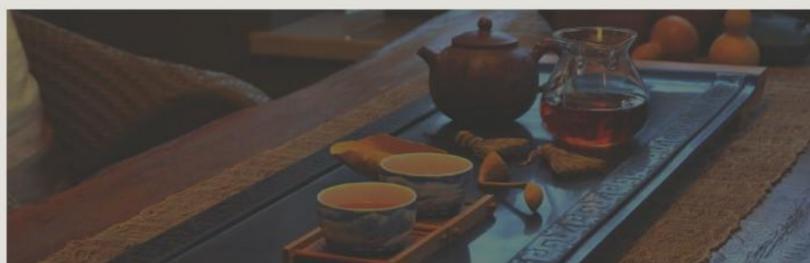
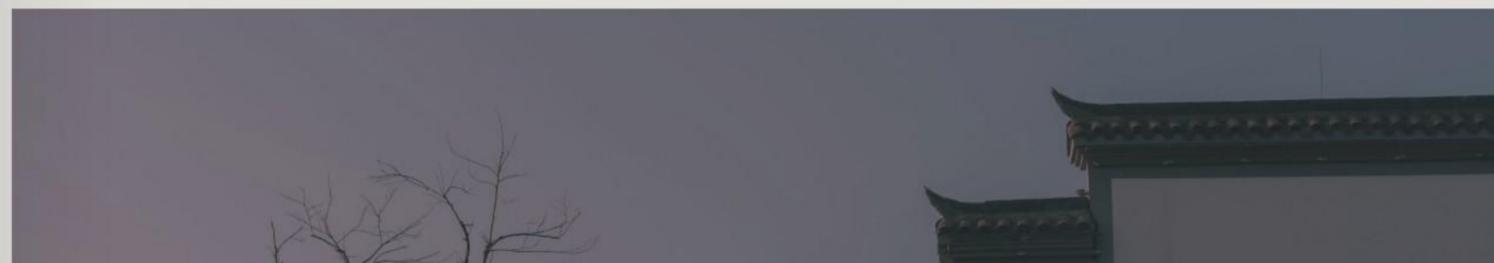
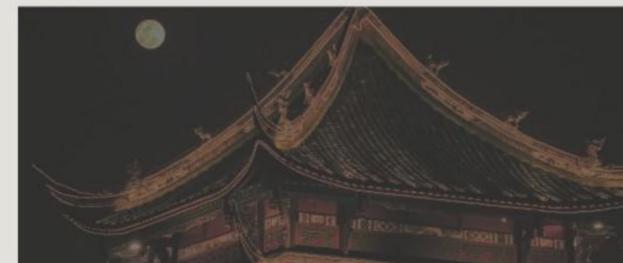
菜系特点

首先，佐料则借鉴各大菜系；其次，菜式讲究合时，夏秋菜式以消暑祛热为主，冬春菜式则以营养滋补为主；在制作上，南北菜、中西菜技法并用，讲究运用火候；口味以生、脆鲜、淡为主，五滋六味俱佳。顺德市先后举办了两届美食节，并评出十大金牌菜式、五个金牌点心。

Cuisine characteristics
Firstly, the seasonings are borrowed from major cuisines; Secondly, the cuisine emphasizes timing, with summer and autumn dishes focusing on cooling and heat dissipation. The winter and spring vegetable dishes mainly focus on nutritional nourishment. In terms of production, the techniques of both North and South cuisine, as well as Chinese and Western cuisine, are used together, emphasizing the use of them. Fire temperature; The taste is mainly raw, crispy, fresh, and light, with excellent five flavors and six flavors. Shunde City has held two editions of gourmet food events. Ten gold medal dishes and five gold medal Dim sum were selected.

METICULOUSLY /
ELEGANCE

精心雅意
禧香于味



林意水響夢無迹，月移暗香遠山凝；
不解詩有焉得句，西子別名是無憂。



傾心所有的專注與執着，
慢下來，更用心。



COLD DISHES

招牌菜 · 巧试别味 

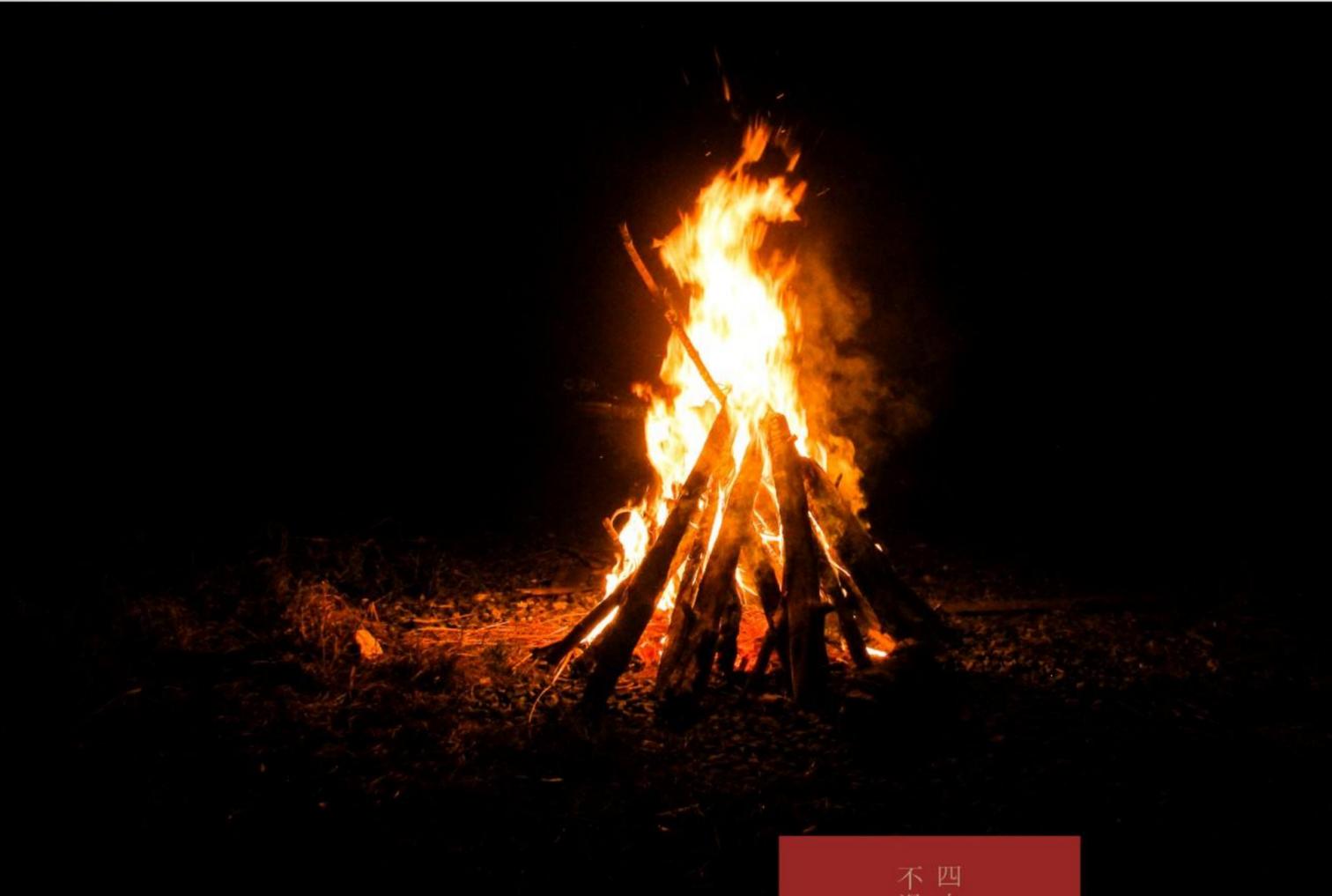
不是一场要赶着进场的展览，而更像是乍然相逢
不期而遇的惊艳旅程。

The Beijing Banquet is not an exhibition to be rushed into, but more
like a stunning journey that meets at first and unexpectedly.

煌府

—

粵菜味道的守護者



四方食事 ·
不過一碗人間烟火

煌

白雪藏龙
Lobster in steam egg white

\$ 时价 份 / Current price

DELICIOUS TASTE
LIGHT AND REFRESHING
味道鲜美 · 清淡爽口

「白雪」的細膩滑嫩和淡淡的奶香和蛋香。龍蝦肉的鮮美在口中散開，蝦肉的彈性和嚼勁與「白雪」的柔軟形成鮮明對比，口感豐富多樣。



芥辣鲍鱼鲜菇捞鳝
Eel with Abalone in wasabi

\$ 时价 份 / Current price

DELICIOUS TASTE
RICH IN NUTRIENTS
口感鲜美，营养丰富





HIGH QUALITY SEA BASS
DELICATE MEAT TEXTURE
精選優質鱸魚 · 肉質鮮嫩細膩

客家黑椒焗花鲈

hakka style black pepper claypot

\$ 时价 份/Current price

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鲜花椒焗蟹煲

Sauteed Crab with fresh Peppers

\$ 时价 份/Current price



黑蒜焗鳝煲

Braised Eel with Black Garlic

\$ 时价 份/Current price

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即燒瓊酥溫香
解味黯然銷魂

BURNING FLAVOR
WITH STRONG EMOTIONS

燒味 · 情濃

老广人的一天若无“落街斩料”，日子总显得寡淡无趣了些。
当果木炭烧出的脆皮裹着汁水送入口中，
那酥嫩嫩的肉便在咀嚼中化为了缠绵唇齿的浓香，
满满都是日常的朴素幸福。

炉口窜出的火苗
是味道的延伸和百年的传承

ROAST DUCK FEATURE

The fire from the gate,
It's an extension of taste and a century-old legacy



京城片皮鸭 (整只 配鸭丝炒面)

Peking Duck (with duck fried noodle)

\$ 88.8 (16片)

一只 / One duck / 16 slices of meat

京城片皮鸭 (半只)

Peking Duck

\$ 46.8 (8片)

半只 / Half a duck / 8 slices of meat (half)



金陵烧鸭

Roast Duck

\$ 32.8 份 / per portion

聞名中外的特色

傳統名菜

TRADITIONAL FAMOUS DISHES

煌府 CHARM AND CHARM 粵菜韵味

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FINE TEXTURE
RICH TASTE

纹理细腻·口感丰富

蜂蜜和白糖的加入，使蜜汁叉烧具有浓郁的香甜味道，
这种甜味与猪肉的鲜美相互融合，形成了独特的风味。



煌府第一鸡
Bright Palace steamed chicken

\$ 68.8 份/portion

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SPECIAL OFFER
煌府·特价菜



特
价
Special Offer

鲍汁澳洲野生鲍鱼捞饭 配时令炖汤
Braised Whole Australia Abalone with Rice (come with daily soup)

特价 \$ 48.8 份/portion
Special Offer

原价 \$ 88.8 份/portion
Original Price

加澳洲野生海参
Australia Sea Cucumber

特价 \$ 15.8 份/portion
Special Offer

原价 \$ 28.8 份/portion
Original Price

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STEWED SOUP
炖汤羹类 



红烧鸡丝翅

Shark Fin soup with Chicken

\$ 32.8 份/ per portion

红烧大鲍翅

Braised shark fin soup

\$ 88.8 份/ per portion



瑶柱海鲜豆腐羹

Dried Scallop & Seafood Tofu soup

\$ 15.8 份/ per portion

鸡粟米羹

Chicken & Sweet Corn Soup

\$ 12.8 份/ per portion



老火炖汤

Daily soup

\$ 14.8 份/ per portion

海鲜酸辣汤

Seafood Hot & Sour Soup

\$ 14.8 份/ per portion

COLD DISHES

爽口凉菜



麻酱牛腱子

Beef tendons with sesame sauce

\$ 26.8 份/portion

猪头肉凉拌青瓜

Pork head cold mixed with cucumber

\$ 24.8 份/portion



凉拌沙拉菜

mixed salad

\$ 19.8 份/portion

酸菜海蜇

Pickled Chinese cabbage jellyfish

\$ 20.8 份/portion



红油藕片

Red oil lotus root slices

\$ 20.8 份/portion

山西老醋酱银萝

Pickled Radish in Shanxi Vinegar

\$ 19.8 份/portion



ENTREE
餐前小吃



黑松露小笼包 (6粒)

Xiaolong Bao with Black Truffle (6 of them)

\$ 19.8 份/portion

蟹粉小笼包 (6粒)

Xiaolong Bao with Crab egg Yolk (6 of them)

\$ 19.8 份/portion

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蜜椒腐皮卷

Honey Pepper Beancurd Roll

\$ 18.8 份/portion

海鲜生菜包

Seafood San Choi Bao

\$ 16.8 份/portion

鸡肉/鸭肉生菜包

Minced Chicken San Choi Bao

\$ 13.8 份/portion

罗汉斋生菜包

Vegetarian San Choi Bao

\$ 11.8 份/portion

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游水

海鮮

SEAFOOD

四時不同的鮮活海鮮。

应季而烹，逐鲜而食。本味或隐或显，皆有浓淡相宜的趣味。浸润在咸鲜海水中长大的海鲜丰润肥美，简单的烹饪便能调出海物的细腻回甘。那勾舌夺心的鲜，哪怕有再多的溢美之词也无法表达。

游水青边鲍

Australia Abalone

\$ 时价 份/Current price

游水东星斑

Coral Trout

\$ 时价 份/Current price

生蚝

Oyster

\$ 时价 份/Current price

带子

Scallop

\$ 时价 份/Current price

CRABS
海鲜蟹类



皇帝蟹、雪花蟹、泥蟹
King Crab, Snow Crab, Mud Crab



特别做法 SPECIAL COOKING STYLE

鲜麻椒焗
Sautéed Crab with fresh Peppers

台山粉丝焗
Steamed Crab with Rice Noodle

法国鹅肝酱
Sautéed Crab in Foie Gras Sauce

意大利黑松露菌
Sautéed Crab with Black Truffle

蛋白粉丝花雕
Steamed Crab with Eggwhite & Mung Bean Noodle in Chinese Rice Wine

特别做法时价加收 \$30/份
Special practices will be charged an additional \$30 per serving

其他做法 OTHER METHODS

金银蒜
Garlic with 2 ways

姜葱
Ginger and Shallot

蒜茸牛油
Garlic Butter Sauce

星洲辣椒
Singapore Chilli

椒盐
Salted & Peppers

陈皮豉汁
Soy Sauce

避风塘
Chilli Bean and Garlic Crab

黄金乾烧
Pan-Seared with Egg Yolk

各式面底加收 \$20/份
Various noodles are charged an additional \$20 yuan per serving
生面、灵芝荞麦面、伊面、米粉、河粉
Egg Noodle, Buckheat Noodle, E-fu, Vermicelli or Rice noodle

LOBSTER
龙虾



特别做法

SPECIAL COOKING STYLE

特别做法时价加收\$30/份

Special practices will be charged an additional \$30 per serving

白雪藏龙

Lobster with Steam Egg White

意大利黑松露菌

Sauteed Lobster with Black Truffle

法国鹅肝酱

Sauteed Lobster in Foie Gras Sauce

日式刺身【头爪椒盐或滚粥】

Sashimi (Lobster Head and Claw to be served in congee or Deep-Fried)

其他做法

OTHER METHODS

金银蒜

Garlic with 2 ways

姜葱

Ginger and Shallot

蒜茸牛油

Garlic Butter Sauce

避风塘

Chilli Bean and Garlic Crab

椒盐

Salted & Peppers

芝士牛油

Cheese Butter Sauce

黄金乾烧

Pan-Seared with Egg Yolk

各式面底加收\$20/份

Various noodles are charged an additional \$20 yuan per serving

生面、灵芝荞麦面、伊面、米粉、河粉

Egg Noodle, Buckheat Noodle, E-fu, Vermicelli or Rice noodle

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SEAFOOD FISH
海鲜鱼类

三刀、东星斑、彩衣、花鲈、盲曹

Morwong, Coral Trout, Parrot Fish, Murray Cod, Barramundi



特别做法

SPECIAL COOKING STYLE

特别做法时价加收\$30/份

Special practices will be charged an additional \$30 per serving

支竹凉瓜碎件炆

Stwed Fish with Diced Bitter Melon and Bean Curd Skin

客家胡椒盐焗

Hokkien Style Pepper Baked Fish

剁椒香辣焗

Steamed Fish with Chilli

两食【炒球、头腩椒盐焗或蒜子火腩炆】

stir-fried or salt & Pepper or stewed Fish with Whole Garlic and Roast Pork

其他做法

OTHER METHODS

清蒸

Steamed Fish with Soy Sauce

豉汁蒸

Steamed Fish with Black Bean Sauce

椒盐

Salted and Pepper fish

双冬蒸

Steamed fish with mushroom and preserved Cabbage

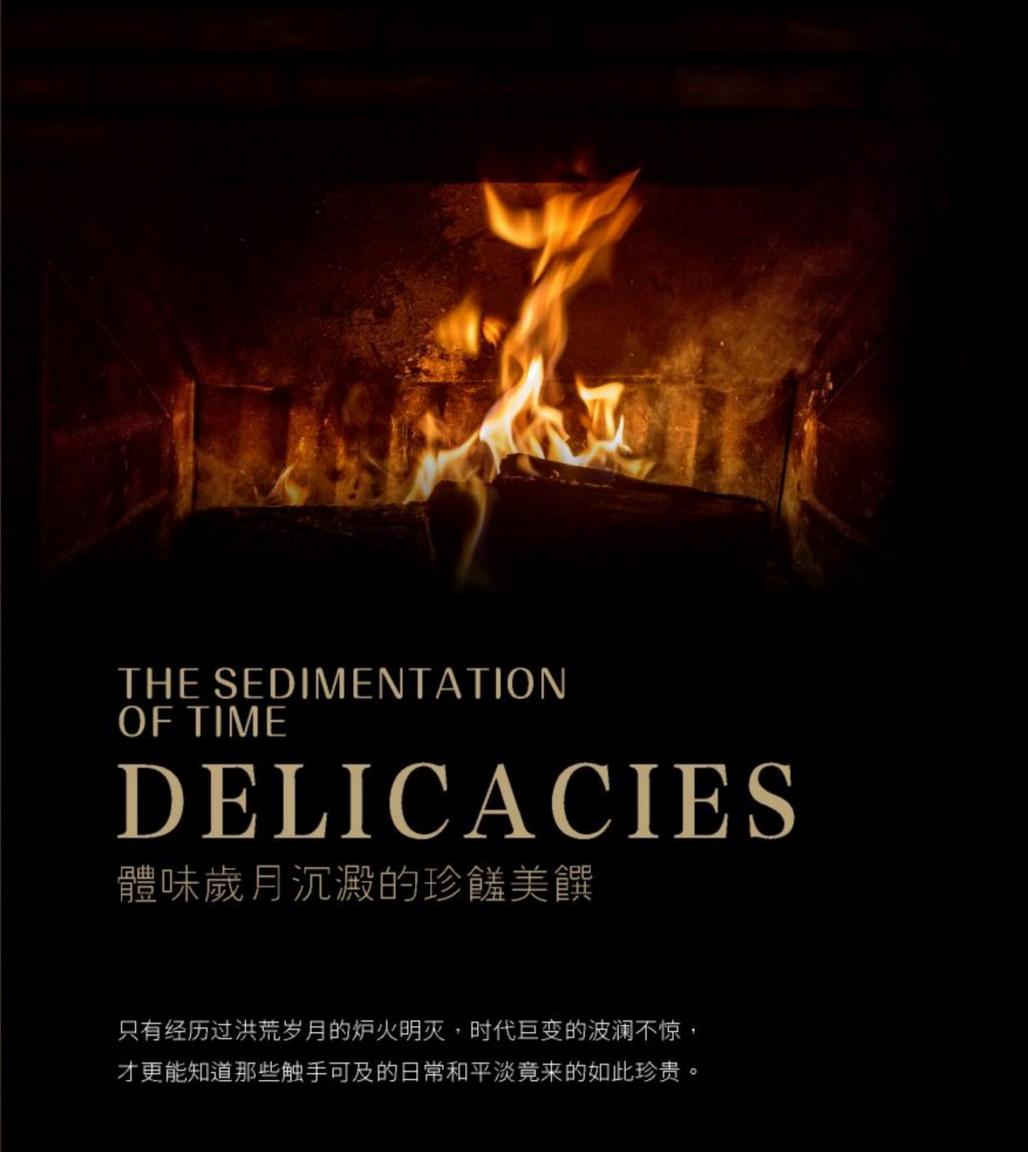
霸王剁椒蒸

Steamed Fish with Chilli

油浸

Deep Fried Fish with Soy Sauce

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THE SEDIMENTATION
OF TIME

DELICACIES

體味歲月沉澱的珍饈美饌

只有经历过洪荒岁月的炉火明灭，时代巨变的波澜不惊，
才更能知道那些触手可及的日常和平淡竟来的如此珍贵。

四方食事

—

不過一碗人間烟火



化作我們平凡的
一日三餐

炒

海皇XO酱芦笋炒虾球

Sauteed King Prawn with XO sauce

\$ 46.8 份/portion



蒜茸炒虾球

Sauteed King Prawn with Garlic

\$ 42.8 份/portion

鹅肝酱炒虾球

Sauteed King Prawn with Foie Gras Sauce

\$ 46.8 份/portion

泡椒香蒜炒鲜鱿

Stir-Fried Calamari with Pickled peppers

\$ 40.8 份/portion

七味盐麦香鲜鱿

Deep Fired Calamari with seven spices

\$ 40.8 份/portion



剁椒炒带子

Scallops in Chop Bell pepper

\$ 46.8 份/portion

拍蒜豉味炒带子

Scallops with Gralic blackbean

\$ 46.8 份/portion

水煮斑片
Sichuan Spicy fish fillet

\$ 48.8 份/portion

A LUXURIOUS
SEAFOOD FEAST
一場奢華的海味盛宴
魚片如白玉般滑嫩，在紅亮滾燙的熱油澆灌下，
瞬間鎖住鮮嫩，每一片魚肉都彷彿裹上了一
層迷人的紅裝。



北菇海參鮑魚煲

stewed Diced Abalone & sea cucumber with Greens claypot

\$ 52.8 份/portion

海參鮑魚煲

Sea cucumber and abalone pot

\$ 49.8 份/portion

海皇豆腐煲

Seafood Combination & Tofu claypot

\$ 49.8 份/portion

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姜葱炒斑片

Stir-Fried Fish Fillet with
Ginger & Shallot

\$ 40.8 份/portion



豉味椒圈炒花蚬(配酱油)

wok-tossed pipis with
Galic chilli & blackbean Sauce
(with soy sauce)

\$ 40.8 份/portion

海皇XO炒花蚬

Sauted pipi with spicy
seafood XO sauce
(with soy sauce)

\$ 40.8 份/portion



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烧汁金菇和牛粒

Pan-Fried Wagyu Beef

\$ 58.8 份 / per portion

和牛粒外焦里嫩
咸甜适中·回味悠长

BEEF GRAINS ARE CRISPY ON THE
OUTSIDE AND TENDER ON THE INSIDE



黑椒和牛粒

Wagyu Beef with Black Bean

\$ 58.8 份 / per portion

和牛粒在黑胡椒的点缀下，
散发着浓郁而迷人的香气。

EMITTING A RICH AND CHARMING AROMA



京葱爆牛肉

Stir-Fried Beef with Leeks

\$ 34.8 份/ per portion



椒盐牛仔骨

Spiced Salt & Pepper Beef Ribs

\$ 42.8 份/ per portion



中式炒牛柳

Beef Fillet in Cantonese Sauce

\$ 42.8 份/ per portion

香蒜芥兰炒牛肉

Stir-Fried Beef with Chinese Broccoli

\$ 34.8 份/ per portion

烧汁珍菌牛柳

Beef Fillet with Mixed Fungus in Teriyaki Sauce

\$ 42.8 份/ per portion

豉蒜椒圈炒牛肉

Stir-Fried Beef with Galic Chiili & Blackbean Sauce

\$ 34.8 份/ per portion

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蒙古羊柳煲

Mongolian Lamb

\$ 40.8 份/ per portion

胡椒豉味烧羊架

Black pepper lamb chop pan fried

\$ 46.8 份/ per portion

孜然爆羊柳

Stir fried lamb fillet with cumin

\$ 40.8 份/ per portion



FRESH AND TENDER WILLO
WS FROM THE MONGOLIAN GRASSLANDS

羊柳在精心烹制的煲中炖煮，吸收了各种
调料的精华，每一口都饱含着丰富的滋味。

招牌蒜香骨

Pork Ribs with Dried Garlic

\$ 34.8 份/ per portion

剁椒山渣骨

Pork Ribs in Chop Bell pepper

\$ 34.8 份/ per portion

醉酒香妃骨

Braised Pork Ribs with Chinese sauce.

\$ 34.8 份/ per portion



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虎皮梅菜扣肉煲

Braised pork belly with pickled mustard

\$ 34.8 份/ per portion



宫保夏果炒肉丁

Kung Pao Diced pork with macadamia

\$ 34.8 份/ per portion

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姜葱霸王鸡

Steamed Chicken with Ginger & Shallot

\$ 34.8 份/ per portion

葱爆辣子鸡

Spicy Chicken with Sichuan pepper and hot Chilli

\$ 34.8 份/ per portion



四川酱爆鸡球

Chicken with Sichuan sauce

\$ 34.8 份/ per portion

台式三杯鸡球煲

Three cups of chicken

\$ 34.8 份/ per portion

椰香咖喱鸡球

Coconut Curry Chicken

\$ 34.8 份/ per portion

滑菇和牛碎烧豆腐

Sautéed Tofu Minced Wagyu Beef & Mushroom with Pumpkin Sauce (gfo)

\$ 34.8 份/portion



鱼香茄子煲

Eggplant with Minced Chicken & Salted Fish sauce

\$ 34.8 份/portion



潮式粉丝什菜煲

Teochew Style Mixed Vegetables Vermicelli Hotpot

\$ 34.8 份/portion



脆皮黄金炸豆腐

Salted Egg York with Deep Fried ToFu

\$ 32.8 份/ per portion

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榄菜烟肉碎四季豆

Stir-Fried Green Beans with Bacon & Preserved vegetable

\$ 34.8 份/ per portion



金蒜鸭汁炒芥兰

Stir-Fried Chinese Broccoli with Black Garlic & Duck Sauce

\$ 32.8 份/ per portion

金汤珍菌扒时蔬

Mushroom & Seasonal Greens in Pumpkin Sauce (vg)

\$ 34.8 份/ per portion

豉油皇鲜珍菌

Stir-fried Mushrooms in Superior Soy Sauce (vg)

\$ 36.8 份/ per portion

瑶柱扒时蔬

Seasonal Greens with Dried Scallop

\$ 42.8 份/ per portion

清炒嫩什菜

Stir-Fried Seasonal Vegetable

\$ 32.8 份/ per portion

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瑶柱蛋白炒饭

Dried Scallops & Egg White Fried Rice (gfo)

\$ 43.8 份/ per portion

煌府炒饭

Huangfu Fried Rice

\$ 32.8 份/ per portion



甫鱼乾烧伊面

Fried E-fu Noodle with Dry Flounder

\$ 32.8 份/ per portion

什会炒面

Stri-Fried Noodle with greens

\$ 32.8 份/ per portion



鲜菌斋炒饭

Fresh Mushroom Vegetarian Fried Rice (vgfo)

\$ 27.8 份/ per portion

扬州炒饭

Special Fried Rice (BBQ Pork & Prawn)

\$ 29.8 份/ per portion

咸鱼鸡粒炒饭

Stir-Fried Rice with Salted fish and Diced Chicken

\$ 29.8 份/ per portion

丝苗白饭

Steamed Jasmine Rice

\$ 4 份/ per portion



星州炒米粉

Singapore Fried Noodle Prawn & bbq pork

\$ 29.8 份/ per portion

海鲜煎脆米粉

Pan-Fried Vermicelli with seafood

\$ 32.8 份/ per portion

乾炒牛肉河粉

Stir Fried Flat Noodles with Beef (gfo)

\$ 29.8 份/ per portion

咸鱼鸡粒炒米粉

Stir-Fried Vermicelli with Salted fish and Diced Chicken

\$ 29.8 份/ per portion

雪菜火鸭丝炆米粉

Stir Fried Noodle with sliced Duck & Pickled cabbage

\$ 29.8 份/ per portion

豉椒鸡球河粉

Stir-Fried Flat Noodles with Chicken blackbean

\$ 29.8 份/ per portion

流沙包3个

Custard egg yolk bun 3pcs

\$ 15.8 份/ per portion





纯手工豆沙南瓜饼6个

Pumpkin cake with red bean paste 6pcs

\$ 20.8 份/ per portion

奶黄包3个

Custard bun 3pcs

\$ 12.8 份/ per portion

纯手工南瓜卷6个

Pumpkin bun 6pcs

\$ 18.8 份/ per portion

芒果布丁配雪糕

Mango pudding with vanilla ice cream

\$ 16.8 份/ per portion

豆沙包3个

Red bean bun 3pcs

\$ 12.8 份/ per portion

绿茶糕配雪糕

Green tea pudding with vanilla ice cream

\$ 15.8 份/ per portion