



The HOUSE of DYNASTIES



MICHELIN

2026

寻味湛江

谭仕业

“天南古邑，岛屿星罗”。谭仕业师傅来自广东湛江，深耕粤菜三十余载，与米其林渊源深厚，是中国内地首位率团队摘得三星荣誉的主厨。

匠心制菜，以菜喻人。谭师傅带领龙庭团队恪守“从农场到餐桌”理念，不取反季与争议食材，专注火候与技艺，依食材特性化繁为简，呈现温蕴自如的个人风格。

从南国海畔到北地京城，风土流转，食材更迭，如他笔下水墨般交融于一席。谭师傅以丹青之心入馔，挥洒“谭式”风味。地域迁移激荡灵感，多元文化融贯其间；在传承粤菜底蕴的同时，为京城奉上此本饕餮臻味之选。

Chef Tan hails from Zhanjiang and brings over 30 years of experience and a deep connection to the MICHELIN Guide. Accomplished in Cantonese cuisine, he draws on classic techniques with personal interpretation and artistic sensitivity.

Since joining The House of Dynasties, Chef Tan and his team have upheld the restaurant's "Farm to Table" philosophy, rejecting out-of-season produce and controversial ingredients in favor of sustainable, non-polluting farm produce for their signature dishes.

Artisans craft dishes that reflect their philosophies. Rooted in a small seaside town, Chef Tan champions the classics. This menu for The House of Dynasties is Chef Tan's labor of love, shaped by his life journey, experiences, beliefs and passions. Through carefully selected ingredients and refined Cantonese techniques, he presents his vision of the best contemporary Cantonese gastronomy.

一餐,即是一次返乡的旅程。
Every meal is a journey home.

我们的故事,始于粤西海岸那座名为安铺的古老小镇,这里是谭仕业师傅的味觉
原点,也是一切风味的起点。海,遵循潮汐的节律;田,依从四季的秩序;
而厨房,则成为自然最诚实的译者。

Our story begins in the ancient coastal town of Anpu in western Guangdong, the
culinary birthplace of Chef Shiye Tan, and the source from which all our flavors
spring. Here, the sea moves to the rhythm of the tides, the land follows the cycle of
the seasons, and the kitchen becomes nature's truest interpreter.

本菜单是一封以食材为墨、手艺为笔写就的家书。我们依循“正月虾姑二月蟹”的古谚,
将湛江渔港破晓前的鲜活,化为盘中跃动的脉搏;
又以安铺祖母掌心的温度,复现时光沉淀的醇厚。

This menu is a letter from home, written with ingredients as ink and craft as pen.
Guided by the old saying, "Prawn in the first lunar month, crab in the second," we
transform the predawn vitality of Zhanjiang's harbors into a vibrant pulse upon the
plate and with the warmth of an Anpu grandmother's touch,
we revive the richness preserved by time.

从滩涂到深海,从灶火到筵席,我们愿以这一席“流动的湛江”,邀您走进一片海
陆交织的丰饶之地,品尝一份根植于风土、却通向世界的岭南本味。

From tidal flats to deep ocean, from hearth to feast, we invite you to share in
"Zhanjiang in motion", a journey through a fertile land where sea and soil intertwine,
and a taste of Lingnan that is deeply local, yet resonates far beyond.

我们所做的一切,只是让食物回到它开始的地方。
All we do is return food to where it began.

源起湛江

Taste of Zhanjiang



安铺鸡饭

CNY 680/例Portion

CNY 340/半例Half Portion

Anpu-Style Poached Chicken with Chicken Oil Rice

安铺本地散养的扇鸡，皮肉之间凝着一层水晶冻，这正是我们安铺白切鸡的印记。这碗鸡油饭，选用安铺本地的丝苗米，米粒纤长，吸足以老姜、小葱慢炼的鸡油后，颗颗金黄透亮，香而不腻。这一碟鸡饭，便是我故乡的模样。

The crystal-clear jelly between the skin and flesh of our local free-range capon is the signature of Anpu-style poached chicken. The chicken oil rice is made with Anpu’s native Siliao rice; its long, slender grains fully imbued with rendered chicken oil, gently fried with aged ginger and scallions. Each grain turns golden and glossy, rich yet never greasy. This plate of chicken rice is a portrait of my hometown.

花雕泥虾

🐊🍷

CNY 80/位Person

Steamed Zhanjiang River Shrimp with Aged Huadiao Rice Wine

老家屋后的河涌里，曾满是鲜活的泥虾。虾虽不大，壳薄如纱，河水的清甜全锁在细嫩的虾肉中。淋上十五年陈的花雕酒，蒸汽氤氲间虾壳渐染绯红。这一口鲜甜，是我童年趴在河埠石板上，守候整个下午才等来的味道。

The creek behind my childhood home was once teeming with live river shrimp. Small and delicate, their shells were so thin they seemed sheer; the river’s fresh sweetness sealed inside the tender meat. Steamed with fifteen-year-aged Huadiao rice wine, the shells blush to a faint crimson as the fragrant wine evaporates. That pure, sweet freshness is a taste I earned only by lying on the river stones through long afternoons as a child.

安铺炖蟹肚

🐊🍷

CNY 300/位Person

Anpu Double Boiled Soup, Fish Maw, Chicken, Duck

我的家乡安铺镇，是广东四大古镇之一，自古以美食传名。此汤选用安铺红冠番鸭，肉质紧实、皮色金黄；配以名贵的湛江蟹肚，经古法慢炖，汤醇味厚，既鲜香扑鼻，亦滋养身心。

My hometown, Anpu, is one of Guangdong’s four great ancient towns, long celebrated for its culinary heritage. This soup combines Anpu red-crowned Muscovy duck, firm-textured and fragrant, with prized Zhanjiang fish maw. Slowly double-boiled in the traditional manner, the broth emerges rich and profound, offering both deep flavor and gentle nourishment.

沙虫锦绣鱼汤

CNY 260/位Person

Silky Fish Broth with Sandworms & Seasonal Seafood

沙虫是湛江家常的鲜味。记忆中，奶奶总会煮一锅小鱼汤，撒点海盐，放入沙虫与一小把青葱，旋即离火，淋上花生油。鱼汤的鲜融进沙虫的甜，再裹上花生油的醇，守在灶边喝上一碗，那股鲜甜直透心底，那便是我心中至味。

Sandworms are a classic homestyle delicacy in Zhanjiang. I remember my grandmother simmering a pot of small-fish broth, adding a pinch of sea salt, then tossing in sandworms and a handful of scallions before taking it off the heat and drizzling in peanut oil. The freshness of the broth melded with the sandworms’ sweetness and the oil’s mellow richness. A bowl enjoyed right by the stove carried a pure, penetrating sweetness, still the most exquisite taste I know.

湛江式炒龙虾

CNY 1580/例Portion

CNY 790/半例Half Portion

Zhanjiang-Style Wok-Fried Lobster

湛江临海，鲜味直取大海。我精选一斤上下的花龙，肉质紧实，鲜味纯粹。以本地沙姜与上等酱油快炒，镬气升腾间，龙虾的鲜甜与沙姜豉油的咸香交融渗透。虾肉火候精准，外层入味，内芯仍带溏心般的软嫩，回味悠长。

Zhanjiang meets the sea, drawing freshness straight from the waters. I select flower lobsters weighing around half a kilogram, prized for their firm texture and pure sweetness. Flash-fried with local sand ginger and premium soy sauce, the rising wok-hei marries the lobster’s natural sweetness with the savory aroma of the sauce. Cooked to precision, the meat is flavorful on the outside and remains tender, almost custard-like at the core, a finish that lingers.

金钱虾饼

🐊🍷🐷

CNY 130/个Piece

Crispy “Golden Coin” Shrimp Cake

湛江阿嬷的绝活，捞取屋后河湾里最活跳的青壳河虾。手剥虾肉，粒粒分明，与马蹄粒、猪肉一同摔打成型。下锅时滋滋作响，炸至两面金黄油亮，形似古钱。儿时我总守在灶边争第一块，哪怕烫了指头也要急忙入口：外壳香脆，内里柔嫩，微咸似河水的清冽，鲜甜如幼虾的甘腴，两味交织，盈满齿间。

A specialty of Zhanjiang grandmothers: using the liveliest green-shelled river shrimp from the inlet behind the house. The shrimp is hand-chopped into distinct grains, mixed with diced water chestnuts and pork, then patted into cakes. They sizzle in the oil until both sides turn golden and glossy, resembling ancient coins. As a child, I’d hover by the stove for the first piece, even if it burned my fingers, to taste that crisp shell giving way to a tender center, where the light saltiness of the river meets the sweet richness of young shrimp, woven together in every bite.

山黄皮炒和牛

CNY 880/例Portion CNY 440/半例Half Portion

Stir-Fried Australian Wagyu with Mountain Wampee

记忆里后山那棵野生的山黄皮树，果子熟透时满院盈绕着酸甜香气。我取丰腴的澳洲和牛逆纹切片，与山黄皮果肉、嫩姜丝一同猛火快炒。酸润的果汁沁入肌理，牛肉的脂香裹住果香，起锅前烹一勺家乡米酒，香气腾起的那一刻，我便知道，岭南漫长的夏日，真的开始了。

I remember the wild wampee tree behind the hill; when its fruit ripened, the yard would fill with a sweet-tart fragrance. I slice rich Australian wagyu against the grain and stir-fry it swiftly over high heat with wampee pulp and slender young ginger. The tangy juice penetrates the meat, while the beef's fat embraces the fruit's aroma. A splash of hometown rice wine just before serving releases a scent that tells me: the long, lingering summer of Lingnan has truly arrived.

菠萝木烧猪

CNY 980/例Portion CNY 490/半例Half Portion

Roasted Suckling Pig over Jackfruit Wood

我选用约十六斤的湛江花猪，肉感饱满、肥瘦匀称，出炉时香气四溢，一如儿时记忆。木柴取自湛江菠萝蜜木，炭火慢煨间逸出独特异香。惟以上乘食材、考究木料、繁复古法，方令这道故乡之味在烟火中重生，在传承中臻至化境。

I use a Zhanjiang spotted pig weighing around sixteen catties-plump, well-marbled meat that fills the air with aroma when roasted, just as it did in my childhood memories. The fire is fed with Zhanjiang-grown jackfruit wood, whose charcoal imparts a distinctive fragrance during slow roasting. Only with premium ingredients, carefully chosen wood, and time-honored technique can this taste of home be revived in the fire and elevated through tradition.

吴川烂锅炒粉

CNY 280/例Portion CNY 140/半例Half Portion

Wuchuan “Well-Seasoned” Wok-Fried Rice Noodles

在吴川街巷，锅愈旧，火愈旺，焦香才匀得透彻。以吴川自制的细米粉，配吴阳鲜虾与本地压榨花生油，在烧得通红的旧锅中颠翻飞舞。那一口镬气十足的焦香，便是最响亮的乡音。

On the lanes of Wuchuan, the more seasoned the wok, the fiercer the fire and the more even the seared aroma. Wuchuan's own fine rice noodles, fresh shrimp from Wuyang, and locally pressed peanut oil dance and toss in the red-hot, well-used wok. That robust, wok-kissed fragrance is the loudest, clearest echo of home.

流罗酥

CNY 60/位Person

Baked Jackfruit Custard Puff

二零一四年，我首创的“流沙天鹅酥”备受食客青睐。这款流罗酥便是它的升华之作。馅心选用湛江菠萝蜜，果肉金黄，甜润浓香，制成流沙馅堪称绝配。轻咬一口，酥皮簌簌而落，温热的菠萝蜜馅缓缓流心，唇齿留芳，余韵绵长。

In 2014, my original “Baked Swan Custard Puff” won the hearts of discerning diners. This Baked Jackfruit Custard Puff is its evolution. The filling is made with Zhanjiang jackfruit; golden, sweet, and richly aromatic, an ideal match for the flowing custard. A gentle bite releases the delicate, crumbling layers, followed by the warm, velvety jackfruit filling that coats the palate with a lingering, fragrant finish.



風土之本

The Land and Sea



小
品
Appetizers

Sand Ginger and Crab
Meat Jelly
沙姜蟹肉冻

CNY
例Person
60

Marinated Fresh Squid
with Mustard
芥茉鲜鱿鱼

CNY
例Portion
240
CNY
半例Half Portion
120

Marinated Jelly Fish with
Yue Xi Pickle
粤西咸菜拌海蜇

CNY
例Portion
180
CNY
半例Half Portion
90

Zhanjiang Style Marinated
Butterfly Clam
湛式腌贵妃贝

CNY
件Piece
120

Marinated Beef Shank with
Dried Chili and Sichuan
Pepper Oil
麻辣牛腱子

CNY
例Portion
180
CNY
半例Half Portion
90

Marinated Twisted Eggplant
Sticks with Tomato-Infused
Vinegar and Chili
麻花茄子

CNY
例Portion
110
CNY
半例Half Portion
55

Traditional Zhanjiang Pickled
Turnip with Aged Tangerine
Peel
传统腌萝卜

CNY
例Portion
90
CNY
半例Half Portion
45

Pickled Cauliflower
和味花菜

CNY
例Portion
120
CNY
半例Half Portion
60



技藝之承

The Craft and Heritage



New Taste
新味

Honey-Glazed Fried Silver Cod
蜜汁银鳕鱼

CNY
例Portion
960

CNY
半例Half Portion
480

Wok-Fried Pork with Pineapple
and Sweet and Sour Sauce
凤梨咕嚕肉

CNY
例Portion
280

CNY
半例Half Portion
140

Wok-Fried Sandworm with
Ginger and Leek
姜葱炒沙虫

CNY
例Portion
440

CNY
半例Half Portion
220

Stir-Fried Dalian Scallops
with Asparagus
芦笋炒鲜元贝

CNY
例Portion
960

CNY
半例Half Portion
480

Crispy-Skin Zhanjiang
Chicken
脆皮湛江鸡

CNY
例Portion
760

CNY
半例Half Portion
380

Stir-Fried Pork Tripe Tips in
Zhanjiang Black Bean Sauce
湛江豆豉炒肚尖

CNY
例Portion
680

CNY
半例Half Portion
340

Wok-Fried Beef and Choy
Sum with Oyster Water
菜远炒牛肉

CNY
例Portion
460

CNY
半例Half Portion
230

Wok-Fried Wagyu Beef
with Shallot
香葱炒和牛

CNY
例Portion
840

CNY
半例Half Portion
420

Crispy-Fried Sandworm Cake
泥丁戈渣

CNY
例Portion
600

CNY
半例Half Portion
300

Wok-Fried Fish Maw and Fresh
Bamboo Shoot with Sand
Conch Essence
沙螺汁公肚炒鲜笋

CNY
例Portion
3200

CNY
半例Half Portion
1600



含海鲜/SEAFOOD 含猪肉/PORK

所有价格均为人民币且含服务费及相关税费。All prices are in CNY and include service charge and prevailing taxes.



燒味

Barbecue

燒味双拼盘



Barbecue Meat Combination

CNY
例Portion

660

CNY
半例Half Portion

330

黑毛猪叉烧

Char Siu, Iberico Pork Neck

CNY
例Portion

680

CNY
半例Half Portion

340

深井烧鹅

Crispy-Skin Roasted Goose

CNY
例Portion

520

CNY
半例Half Portion

260

家乡蒸粉果



Steamed Dumpling with Peanut, Vegetables and Dry Shrimp

CNY
例Portion

80

水晶鲜虾饺



Crystal Shrimp Dumplings (Har Gow)

CNY
例Portion

120

鲍汁腐皮卷



Steamed Dried Bean Curd Roll with Abalone Sauce

CNY
例Portion

80

叉烧酥



Barbecued Pork Puff

CNY
位Person/3粒Piece

90

蟹肉春卷

Spring Roll with Snow Crab Meat and Fish Maw

CNY
例Portion

280

瑶柱烧卖



Siu Mai with Minced Pork, Shrimp and Scallop

CNY
例Portion

110

香煎萝卜糕



Pan-Fried Turnip Cake with XO Sauce

CNY
例Portion

60

🐟含海鲜/SEAFOOD 🐷含猪肉/PORK 🥜含坚果/NUTS

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Soup of the Day
老火例汤

CNY
位Person
150

Double Boiled Fish Maw with
Chicken, Bamboo Shoot and
Seasonal Vegetables
四宝花胶羹

CNY
位Person
220

Boiled Sandworm Clear Soup
with Cucumber
泥丁清汤

CNY
位Person
160

The Soup
靓汤



Seasonal Vegetable
时令蔬菜

CNY
例Portion
120

Stir-Fried Asparagus
with Fresh Lily Bulb
百合炒芦笋

CNY
例Portion
220

Steamed Eggplant with
Preserved Mustard Green
梅菜蒸茄子

CNY
例Portion
120

Braised Tofu with Morel
Mushroom and Soy Sauce
羊肚菌红烧豆腐

CNY
例Portion
150

Tofu and Vegetable
蔬食



🐠含海鲜/SEAFOOD 🐷含猪肉/PORK 🌿纯素/VEGETARIAN

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主食
Longee, Vermicelli,
Rice and Noodles

干炒牛河
Dry-Fried Rice Noodles with
Beef (Gon Chow Ngau Ho)

CNY
例Portion
280
CNY
位Person
70

湛江式炒饭
Zhanjiang Style Fried Rice

CNY
例Portion
480
CNY
位Person
120

芝麻捞米肠粉
Homemade Rice Noodles with
Soy Sauce, Peanut Oil and Sesame

CNY
例Portion
180
CNY
半例Half Portion
90

黑芝麻卷
Black Sesame Rolls

CNY
位Person/3件Piece
60

杨枝甘露
Chilled Mango &
Pomelo Sago Cream

CNY
位Person
60

酥皮蛋挞
Baked Egg Tart

CNY
位Person/3件Piece
110

招牌豆腐花
Homemade Tofu Pudding

CNY
位Person
60

“Qingbuliang” with Bird’s Nest
官燕清补凉

CNY
位Person
160

甜品
Dessert





午市

Lunch Specialties



南乳炒黑毛猪 CNY 280/例Portion CNY 140/半例Half Portion
Wok-Fried Iberico Pork, Red Fermented Bean Curd

荷香蒸滑鸡 CNY 320/例Portion CNY 160/半例Half Portion
Steamed Chicken Wrapped in Lotus Leaf

头抽炒牛小排 CNY 540/例Portion CNY 270/半例Half Portion
Wok-Fried Beef Short Rib with Soy Sauce

水煮牛小排 CNY 580/例Portion
Boiled Beef Short Rib in Spicy Peppercorn Chili Oil

沙姜炒鲜鱿 CNY 460/例Portion CNY 230/半例Half Portion
Wok-Fried Squid with Sand Ginger

鱿鱼马蹄蒸肉饼 CNY 290/例Portion CNY 150/半例Half Portion
Steamed Minced Pork with Squid and Water Chestnuts

花雕竹丝鸡炒饭 CNY 240/例Portion CNY 60/位Person
Wok-Fried Rice with Black Chicken and Huadiao Rice Wine

虾籽鲜虾云吞面 CNY 320/例Portion CNY 80/位Person
Shrimp Wonton Noodle Soup with Dried Shrimp Roe and Yellow Chive

生滚鱼片粥 CNY 240/例Portion CNY 60/位Person
Fish Fillet Congee

新会陈皮红豆沙 CNY 60/位Person
Red Bean Soup with Xinhui Dried Tangerine Peel

午市套餐

CNY 789 /位/person
Lunch Set Menu

前菜Appetizer

北部湾时鲜
Beibu Gulf Seasonal Seafood

广东烧味
Cantonese Barbecue

麻花茄子
Marinated Twisted Eggplant Sticks
with Tomato-Infused Vinegar and Chili

点心Dim Sum

瑶柱烧卖
Siu Mai with Minced Pork, Shrimp and Scallop

汤羹Soup

沙虫锦绣鱼汤
Silky Fish Broth with Sandworms & Seasonal Seafood

主菜Main Course

湛江式炒龙虾
Zhanjiang-Style Wok-Fried Lobster

山黄皮炒和牛
Stir-Fried Australian Wagyu with Mountain Wampee

凤梨咕噜肉
Wok-Fried Pork with Pineapple and Sweet and Sour Sauce

岭南时蔬
Lingnan Seasonal Vegetable

主食Staple Food

芝麻手工捞粉
Homemade Rice Noodles with Soy Sauce,
Peanut Oil and Sesame

甜品Dessert

流罗酥
Baked Jackfruit Custard Puff

招牌豆腐花
Homemade Tofu Pudding

海貨

From the Sea



食在湛江, 鲜在时令。作为官方授牌的“湛江美食基地”, 我们深谙大海的节律与渔家的智慧。正如湛江民谣所唱“正月虾姑二月蟹, 三月黄花四月螺”, 我们依循古训, 只取应季应时之鲜。

As an Officially Designated Strategic Partner of the Zhanjiang Government, we possess a deep understanding of the sea's rhythms and the wisdom of its fishermen. Inspired by the local saying, "Prawn in the first month, crab in the second, yellow croaker in the third, and conch in the fourth," we honor this ancestral cadence selecting only what each season offers at its very best.

从北部湾的晨曦到南海的暮色, 我们与信赖的渔船长年协作, 只选取各海域黄金捕捞季的渔获, 无论是遂溪草潭的沙虫、硃洲岛的野生斑类, 还是外海深水的龙虾与帝王蟹, 皆以“小时”为单位争分夺秒: 当日凌晨海捕, 午后直送厨房, 确保您品尝到的每一口, 都是自然馈赠在巅峰时刻的浓缩。

From the dawn-lit waters of the Beibu Gulf to the dusk-hued shores of the South China Sea, we collaborate closely with trusted fishing vessels, harvesting each variety only within its optimal seasonal window. Whether it is sandworms from Caotan in Suixi, wild reef fish from Naozhou Island, or lobster and king crab from the open deep sea, every catch is part of a carefully timed race. Hauled in before dawn and delivered to our kitchen by afternoon, each ingredient arrives at your plate when the ocean's flavor is at its most intense and vibrant.

我们以湛江传统渔家的尊重之心对待每一味海产, 或清蒸以显其本, 或快炒以锁其鲜, 佐以本地特有的蒜蓉、沙姜、豆豉调味, 让海的味道, 在最适合的季节与烹调中, 为您诚实绽放。

With the reverence inherited from Zhanjiang's fishers, we treat every gift from the sea: steaming to honor its essence, stir-frying to capture its vitality, and accenting with local allies; garlic, sand ginger, fermented beans. Here, the ocean's true flavor is revealed, born from the harmony of season, ingredient, and human hand.

海知道时节, 鲜自有来处。
*The sea keeps its rhythm;
Freshness finds its source.*

象拔蚌

Geoduck

CNY 1300/500g

凉拌 / 清炒

过桥 CNY 68/位

Marinated / Wok Fried

Poached in Rich Broth CNY 68/person

澳洲龙虾

Australian Lobster

CNY 1350/500g

姜葱黄油焗 / 湛江式炒 / 溏心炒虾球

Braised with Ginger, Scallions, Butter / Zhanjiang Style Wok Fried / Stir Fried Lobster

花龙虾

Coral Lobster

CNY 1450/500g

湛江式炒 / 蒜茸蒸 / 溏心炒虾球

Zhanjiang Style Wok Fried / Steamed with Minced Garlic / Stir Fried Lobster

基围虾

Greasy Back Shrimp

CNY 500/500g

白灼 / 豉油皇 / 碧绿炒

Poached / Wok Fried with Soy Sauce / Wok Fried with Asparagus

东星斑

Red Spotted Grouper

CNY 1400/500g

清蒸 / 黄贡椒蒸 / 古法蒸 / 碧绿炒球

Steamed with Soy Sauce / Steamed with Yellow Chilli Pepper / Steamed with Shredded Pork and Shiitake Mushrooms / Wok Fried with Asparagus

老虎斑

Yellow-Skinned Tiger Grouper

CNY 350/500g

清蒸 / 麻辣水煮 / 古法蒸 / 碧绿炒球

Steamed with Soy Sauce / Boiled with Sichuan Pepper and Chili / Steamed with Shredded Pork and Shiitake Mushrooms / Wok Fried with Asparagus

海钓野斑

Wild Grouper

CNY 1300/500g

清蒸 / 山黄皮炒 / 古法焗 / 碧绿炒球

Steamed with Soy Sauce / Wok Fried with Wampee Fruit / Traditional Steamed / Wok Fried with Asparagus

笋壳鱼

Marble Goby

CNY 400/500g

清蒸 / 胡椒焗 / 油浸

Steamed with Soy Sauce / Boiled with Hainan White Pepper / Deep Fried

贵妃贝

Butterfly Clam

CNY 450/500g

凉拌 / 蚝干油炒 / 上汤

Marinated / Wok Fried with Oyster Sauce / Double Boiled with Chicken Soup

大连扇贝

Dalian Scallop

CNY 150/500g

蚝汁溏心煎 / 碧绿炒

Pan Fried with Oyster Sauce / Wok Fried with Asparagus

蛏子王

Razor Clam

CNY 650/500g

凉拌 / 豆豉炒

Marinated / Wok Fried with Fermented Soya Beans

帝王蟹

King Crab

CNY 800/500g

姜葱炒 / 鸡油花雕蒸 / 粉丝焗 / 避风塘

Wok Fried with Ginger and Spring Onion / Steamed with Huadiao Rice Wine and Chicken Sauce / Braised with Bean Vermicelli / Wok Fried with Minced Crispy Garlic and Chili

大肉蟹

Mud Crab

CNY 700/500g

姜葱炒 / 鸡油花雕蒸 / 粉丝焗 / 避风塘

Wok Fried with Ginger and Spring Onion / Steamed with Huadiao Rice Wine and Chicken Sauce / Braised with Bean Vermicelli / Wok Fried with Minced Crispy Garlic and Chili

龍庭

勝友常臨情食譜

高鵬雅會聚龍庭



主厨餐桌

人民币2,600元 / 位起, 六位起订

一箸湛江

Chef's Table Experience

Start from CNY2,600 per person (minimum 6 guests required)

A Taste of Zhanjiang

以上价格均为人民币并需另加收10%服务费及在上述价格与服务费总额上计增的增值税。
All prices are in CNY and subject to 10% service charge and any value-added tax.



The HOUSE of DYNASTIES



MICHELIN
2026

