

BOTANICA

绿茵亭



前菜

APPETIZERS

如初生嫩芽, 清新开胃, 是味觉之旅的序章。  
Symbolizing the tender sprout of new life —  
a fresh and inviting prologue to a journey of taste.

298	酥炸吉拉多生蚝 (3只) Deep-fried Gillardeau Oysters (3 oysters)
198	地中海式海鲜温沙拉配阿马尔菲柠檬 Mediterranean Style Warm Seafood Salad with Amalfi Lemon
198	成都口水鸡 Marinated Sichuan Pepper Chicken
138	鲮鱼木姜子煎饺与胡麻菠菜 Pan-fried Dace and Litsea Gyoza with Sesame Spinach
108	特选季节根茎沙拉配酱汁 Seasonal Root Vegetables - 中东芝麻香柠 Lemon Tahini - 意大利油醋 Balsamic Vinaigrette - 希腊酸奶 Yogurt Sauce - 和风胡麻 Sesame Soy Dressing

汤品

SOUP

一碗美味汤品，恰如温室，予人暖意与滋养，  
宛如味觉花园中的一方静谧。  
Like a greenhouse, each bowl of soup offers warmth and  
nourishment — a quiet corner in the garden of flavors.

- 188

安格斯牛小排清汤佐风味配料  
Angus Short Rib Broth with Condiments
- 168

香草海鲜浓汤佐酸奶油  
Seafood Soup with Herbed Sour Cream
- 118

意式蔬菜汤搭配自制青酱面包  
Minestrone Soup and Housemade Pesto Bread

汉堡 / 三明治 / 面包  
BURGER / SANDWICH / BUN

谷物、蔬菜、肉类与海鲜层层交融，厨艺灵感与天然美味和谐交织，一口大满足。  
Inspired by grains, vegetables, meats, and seafood — each layer is stacked with care, blending nature’s essence with satisfying abundance.

- 238

黄油香煎汉堡

和牛汉堡排佐格鲁耶芝士 或 虎虾佐鸡尾酒酱

Butter Toasted Burger

Wagyu Beef Patty with Gruyère Cheese OR

Tiger Prawns with Cocktail Sauce
- 188

香辣鸡肉波特菇三明治佐花生酱

Spicy Chicken and Portobello Mushroom Sandwich with Peanut Butter
- 158

红酒炖牛肉配酥脆牛油包

Red Wine Braised Beef with Crispy Bun

鱼及海鲜

FISH & SEAFOOD

涌动的海洋与奔流的河水, 将无尽鲜味  
带入这片绿意盎然的庭园。  
Freshness rising effortlessly with the tide, filling  
the botanical garden with songs of the sea.

1,588	十头南非网鲍扣花胶公 Braised South African Abalone with Supreme Fish Maw in Abalone Sauce
588	炉烤龙虾与季节蔬菜 Grilled Lobster with Seasonal Vegetables
388	黄油煎犬牙南极鱼配柠檬及橄榄番茄油醋 Butter Seared Toothfish with Lemon and Vierge Sauce
368	绿咖喱烩时令海鲜 Seasonal Seafood Braised in Green Curry
328	松茸扣大连鲜鲍鱼 Braised Fresh Abalone with Matsutake in Abalone Sauce
238	碳烤鲈鱼佐西西里番茄酱 Charcoal Grilled Sea Bass with Sicilian Caponata
198	巴蜀毛血旺 Sichuan Seafood and Meat Stew with Duck Blood Curd

游水海鲜

LIVE SEAFOOD

无界深海, 生命涌动 — 鲜活纯净, 从海域直达餐桌。  
Life moves freely in the unfathomable depth —  
offering pristine freshness from sea to table.

2,488

澳洲龙虾  
Australian Lobster

1,088

法国蓝龙虾  
French Blue Lobster

烹饪方式

- 清蒸

二十年花雕芙蓉, 金银蒜粉丝
- 煎焗

姜葱, 香草黄油上汤, 椒盐, 自制黄椒酱
- 爆炒

避风塘, 香辣, 三葱
- 水煮

番茄酸汤

COOKING METHODS

- Steamed

Egg White with 20-year Hua Diao, Garlic and Glass Noodles
- Wok-baked

Ginger Spring Onions, Herb Butter Supreme Broth,  
Salt and Pepper, Yellow Capsicum Sauce
- Sautéed

Crispy Garlic, Chili and Pepper Oil, Scallions and Onions
- Poached

Spicy Sour Tomato Broth

游水海鲜

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1,888

老鼠斑  
Humpback Grouper

1,288

东星斑  
Coral Grouper

488

老虎斑  
Tiger Grouper

烹饪方式

清蒸	鸡油, 二十年花雕芙蓉, 洞庭剁椒
煎焗	姜葱, 椒盐, 自制黄椒酱
爆炒	避风塘, 油泡青花椒, 黑松露羊肚菌
水煮	沸腾, 番茄酸汤, 滋味酸菜

COOKING METHODS

Steamed	Chicken Oil, Egg White with 20-year Hua Diao, Fermented Chili
Wok-baked	Ginger and Spring Onions, Salt and Pepper, Yellow Capsicum Sauce
Sautéed	Crispy Garlic, Sichuan Pepper Oil, Black Truffle and Morel
Poached	Sichuan Chili Oil, Spicy Sour Tomato Broth, Preserved Mustard Greens

游水海鲜

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888

斯里兰卡大肉蟹

Sri Lankan Mud Crab

烹饪方式

- 煎焗
- 姜葱, 香草黄油上汤, 椒盐, 自制黄椒酱
- 爆炒
- 避风塘, 香辣, 三葱

COOKING METHODS

- Wok-baked
- Ginger Spring Onions, Herb Butter with Supreme Broth, Salt and Pepper, Yellow Capsicum Sauce
- Sautéed
- Crispy Garlic, Chili and Pepper Oil, Scallions and Onions

688

花竹虾

Bamboo Sea Prawns

烹饪方式

- 清蒸
- 二十年花雕芙蓉, 金银蒜粉丝
- 煎焗
- 香草黄油上汤, 椒盐, 头抽煎
- 爆炒
- 避风塘, 香辣, 三葱

COOKING METHODS

- Steamed
- Egg White with 20-year Hua Diao, Garlic and Glass Noodles
- Wok-baked
- Ginger Spring Onions, Herb Butter Supreme Broth, Salt and Pepper, Premier Soy Sauce
- Sautéed
- Crispy Garlic, Chili and Pepper Oil, Scallions and Onions

游水海鲜  
LIVE SEAFOOD

无界深海, 生命涌动 — 鲜活纯净, 从海域直达餐桌。  
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598

苏格兰蛏子  
Scottish Razor Clams

烹饪方式

清蒸                      金银蒜粉丝, 洞庭剁椒

COOKING METHODS

Steamed                  Garlic and Glass Noodles, Fermented Chili



肉类  
MEATS

灵感来自秋冬山林, 凛冽寒风, 唤醒对丰饶陆地珍味的渴望。  
Inspired by wintry woodlands, where the wind awakens  
your cravings for rich, hearty flavors and aromas.

- 788

牛板腱双味演绎佐牛肉酱汁和香草酱

第26届FHC中国国际烹饪艺术大赛 - 获奖菜式

Oyster Blade in Two Ways  
with Beef Jus and Herb Sauce

The 26th FHC China International  
Culinary Arts Competition - Winning Dish
- 578

香煎澳洲M7和牛配烤牛油生菜

Pan-seared Australian M7 Wagyu  
with Butter Lettuce and Potatoes
- 388

烤三黄鸡配罗曼斯可酱

Roasted “Three Yellow” Chicken  
with Romesco Sauce

面条与饭

NOODLES & RICE

面条如藤蔓缠绕味蕾，交织出风味故事；  
每颗米饭温润饱满，蕴藏着风土精粹。  
Noodles twist like climbing vines,  
weaving a story of flavor; every grain of rice is plump,  
soft, and packed with the essence of the terroir.

388	花胶鲍鱼捞面 Tossed Noodles with Fish Maw and Abalone
268	西西里岛式蛤蜊细面与茴香 Gluten-free Tagliolini with Clams and Fennel
188	板栗烩饭搭配帕马森芝士 Braised Chestnut Risotto with Parmesan Cheese
158	经典番茄肉酱扁面配帕玛森芝士 Classic Linguine Bolognese with Parmesan Cheese
148	招牌黄鱼面 Signature Yellow Croaker and Housemade Noodles in Fish Soup
148	酸汤肥牛米线 Spicy and Sour Rice Noodle Soup with Sliced Beef
138	干炒雪花牛河 Stir-fried Rice Noodles with Beef

明炉烧烤

TRADITIONAL BARBECUE

供应时段：中午12时至晚上9时30分 | Available Hours : 12:00pm-9:30pm

如植物园的暖阳, 火焰轻舞, 炙烤之香, 自然绽放。  
A flame dancing softly like warm sunshine in the garden —  
unleashing nature’s inviting aromas.

168

秘制叉烧拼盘  
蜜汁叉烧, 黑金叉烧  
Duo of Barbecued Pork  
Cantonese Honey Glazed Char Siu and  
Malaysian Caramelized Char Siu

148

至尊销魂饭  
Supreme BBQ Pork Fried Rice

138

挂炉烧黑棕鹅 (例)  
Roasted Goose (regular portion)

138

脆皮烧鸡 (半只)  
Roasted Crispy Chicken (half)

138

脆皮烧腩仔  
Roasted Crispy Pork Belly

108

贡椒烧焗妙龄鸽  
Roasted Pigeon with Sichuan Peppercorns

配菜  
SIDES

低调而不可或缺, 如苔藓般映衬主体风味。  
Subtle yet essential like moss —  
quietly adorning the heart of the dish.

168	鲜百合淮山炒云耳 Stir-fried Fresh Lily Bulb with Black Fungus, Chinese Yam and Caramelized Walnuts
128	米汤薏米浸菠菜苗 Poached Baby Spinach with Barley in Rice Broth
78 / 148	炉烤鸡翅 (3只 / 6只) Oven-roasted Chicken Wings (3pc / 6pc)
78	自制土豆泥 Mashed Potato
68	炒野菌 Fried Wild Mushrooms
68	蒜炒有机季节蔬菜 Garlic-sautéed Organic Seasonal Vegetables
68	罗马式烤甜椒 Roman-style Roasted Sweet Peppers
58	手切薯条 Hand-cut French Fries



甜点  
DESSERTS

甜点是花园的尾声,如花蜜般留下温柔余韵。  
Desserts mark the garden’s gentle finale —  
a soft closing note, like the lingering sweetness of nectar.

380	龟盅宝 Turtle Herbal Jelly
168	咖啡慕斯搭配鱼子酱 Coffee Mousse with Caviar
118	柠檬茶冰沙与杏仁配柠檬甜酒 Lemon Tea Granita with Almond and Limoncello
68	川贝雪梨炖桃胶 Double-boiled Fritillary Bulb and Pear with Peach Gum