



	Deep fried duck with yam	芋香鸭	鸭1/2只（约900克） 葱油 葱花各2大匙 槟榔芋450克 淀粉1大匙 生菜叶适量 白糖1/2小匙 淀粉1小匙 蚝油1大匙 清汤 2/3杯	1/2 duck (about 900g) Shallot oil 2 tablespoons each chopped green onion Betel nut taro 450 g 1 tbsp starch Lettuce leaves moderate 1/2 tsp starch 1 tsp oyster sauce 1 tablespoon clear soup 2/3 cup	duck shallot_oil green_onion betel_nut_taro starch lettuce oyster_sauce clear_soup		
Soup	Claypot yellow croaker soup	砂锅鱼汤	草鱼鱼头1个 豆腐1块 金针菇1把 葱姜适量 料酒1勺 盐适量 胡椒粉少许	yellow croaker head 1 1 piece of tofu 1 enoki mushroom Green onion and ginger 1 spoon of cooking wine Salt to taste A pinch of pepper	yellow_croaker tofu enoki_mushroom green_onion ginger cooking_wine salt pepper		
	Braised beancurd with Chinese cabbage	大白菜炖豆腐	白菜 豆腐 姜 蒜 香葱 盐 鸡精	Chinese cabbage tofu ginger garlic Chives salt Chicken Essence	chinese_cabbage tofu ginger garlic chives salt chicken_essence		
	Bian rou soup	莆田扁肉汤	小油菜3颗 胡萝卜适量 生抽10毫升 姜2片 葱1根 蒜2颗 盐适量 油适量 肉馅200克 小葱3根 鸡蛋1个 盐2克 料酒5毫升 肉燕200克	3 small rapeseed Carrots 10ml light soy sauce 2 slices of ginger 1 green onion 2 garlics Amount of salt Moderate amount of oil 200g minced meat 3 shallots 1 egg 2 grams of salt 5 ml cooking wine Roast Yan 200g	rapeseed carrot light_soy_sauce ginger green_onion garlic salt oil minced_meat shallot egg salt cooking_wine roast_yan		

	Buddha jumps over the wall	佛跳墙	罐頭鮑魚／1罐 干貝(浸軟)／6個 海參(浸軟)／6個 青蘿卜(切塊)／1 豬蹄(焯水)／1只 豬蹄筋(焯水)／6 鹌鹑蛋／6顆 香菇／6朵 魚鰾／6個 素魚翅／150克 紹興酒／50毫升 薑片／3片 青蔥(切段)／2棵 桂皮／2枝 八角／2顆 老母雞／1只 鴨／1只 豬腿骨／1公斤 豬髀骨／1公斤 雞腳／1公斤 豬肚／1個 金華火腿／10克	Canned abalone/1 can Scallops (Macerated)/6 pcs Sea Cucumber (Macerated)/6 pcs Green radish (cut into pieces)/1 Pig's trotters (blanched) / 1 Pig tendons (blanched)/6 Quail eggs/6 pieces Shiitake / 6 Fish maw/6 pcs Vegetarian shark's fin/150g Shaoxing wine／50ml Ginger slices / 3 slices Shallots (cut into sections) / 2 stalk Cinnamon / 2 sticks Star anise/2 Old hen/1 Duck/1 Pork leg bone/1 kg Pig hip bone/1 kg Chicken feet/1 kg Pork belly/1 Jinhua ham/10 grams	abalone scallops sea_cucumber green_radish pig_trotter pig_tendon quail_egg shiitake fish_maw vegetarian_shark_fin shaoxing_wine ginger shallots cinnamon star_anise chicken duck pork_leg_bone pig_hip_bone chicken_feet pork_belly jinhua_ham	
Seafood	100-Second' Stewed Yellow Croaker	百秒黃花魚	黃花魚1尾 老薑塊6塊 蔥段6段 水200cc 米豆醬泥適量 花雕酒少許 鹽巴少許 米酒少許	1 yellow croaker 6 pieces of old ginger 6 scallions Water 200cc Rice bean paste A little huadiao wine A pinch of salt A little rice wine	yellow_croaker ginger scallion water rice_bean_paste huadiao_wine salt rice_wine	
	Pan-fried Yellow Croakers	軟煎黃花魚	黃花魚1尾 紫洋蔥絲少許 姜絲少許 辣椒絲少許 蔥絲適量 醬油適量 砂糖適量 花雕酒少許 水250cc	1 yellow croaker A little shredded purple onion A little bit of ginger A little shredded chili Appropriate amount of shredded g Moderate amount of soy sauce Amount of sugar A little huadiao wine Water 250cc	yellow_croaker purple_onion ginger chili green_onion light_soy_sauce sugar huadiao_wine water	

	Herbal Tiger Prawn	药膳竹筒虾	泰国虾1斤 炸过的蒜头数片 盐少许 味素少许 米酒适量 甘杞少许 青杞少许 当归少许 水适量	Thai shrimp 1 catty Several slices of fried garlic A pinch of salt A little flavor Moderate amount of rice wine A little ganqi A little green berries A little angelica Proper amount of water		shrimp garlic salt rice_wine ganqi green_berry angelica water		
	Deep-fried Tenggiri Fish	酥炸马鲛鱼	马鲛鱼一条 生姜 料酒 盐 油	A mackerel Ginger Cooking wine salt oil		mackerel ginger cooking_wine salt oil		
	Steamed Prawn with Minced Garlic	蒜蓉蒸虾	鲜虾 350克 粉丝 50克 盐 适量 花生油 适量 白酒 适量 胡椒粉 适量 生抽 适量 糖 适量 葱 适量 姜 适量 大蒜 1头 青红椒 适量	Fresh shrimp 350g Fans 50g Salt to taste Peanut oil White wine Pepper to taste Light soy sauce Sugar Green onions Ginger 1 head garlic Green and red peppers right amou		shrimp noodle salt oil white_wine pepper light_soy_sauce sugar green_onion ginger garlic green_pepper red_pepper		
	Stir-fried Chilli Clams	辣汁啦啦	啦啦 洋葱 香菜 小米椒 葱姜蒜 红干椒 麻椒 豆瓣酱 生抽 蚝油 白醋 白糖 玉米淀粉 清水	Lala onion parsley Millet pepper Green onion ginger garlic Red Dried Pepper Sesame pepper Doubanjiang soy sauce Oyster sauce White vinegar Sugar corn starch Shimizu		lala onion parsley millet_pepper green_onion ginger garlic red_dried_pepper sesame_pepper doubanjiang light_soy_sauce oyster_sauce vinegar Sugar corn_starch water		

	Crispy Oyster	一品海蛎煎	海蛎 300g 地瓜粉 适量 蒜苗 100g 鸡蛋 1个 盐 适量 鸡精 适量 甜辣酱 适量	Sea oysters 300g Sweet potato powder Garlic seedlings 100g 1 egg Salt to taste Chicken Essence Moderate Sweet chili sauce right amount	oyster sweet_potato_powder garlic egg Salt chicken_essence sweet_chili_sauce	
Starter	Braised Bamboo Shoot	家常焖笋干	笋干1盘 食盐1小勺 干辣椒1把 生抽1小勺 老抽1小勺 小葱1棵 白糖1小勺 植物油适量	1 plate of dried bamboo shoots 1 teaspoon of table salt 1 dried chili 1 teaspoon of light soy sauce 1 teaspoon of soy sauce 1 scallion 1 teaspoon of white sugar The right amount of vegetable oil	dried_bamboo_shoots salt dried_chili light_soy_sauce dark_soy_sauce scallion sugar oil	
	Iced Bitter Gourd	冰浸苦瓜	苦瓜1根 酱油1小勺 醋1小勺 蒜2瓣 番茄酱1大勺 蜂蜜1大勺 果酱1大勺 香菜少许 白糖1小勺	1 bitter gourd 1 teaspoon of soy sauce 1 teaspoon of vinegar 2 cloves of garlic 1 tablespoon tomato sauce 1 tablespoon of honey 1 tablespoon jam A pinch of coriander 1 teaspoon of white sugar	bitter_gourd light_soy_sauce vinegar garlic tomato_sauce honey jam coriander sugar	
	Starters Platter	精美四小拼				
	Drunken Cockles	一品醉蚶	蚶1000克 葱花 蒜末 白糖 紫菜各5克 姜末0.5分 料酒25克 白酱油5克 芝麻油5克	Clam 1000g chopped green onion Minced garlic Sugar 5 grams each of seaweed 0.5 points of minced ginger 25 grams of cooking wine 5 grams of white soy sauce Sesame Oil 5g	clam green_onion garlic sugar seaweed ginger cooking_wine light_soy_sauce sesame_oil	

	Deep-fried Yellow Croaker	咸香酥脆黄花鱼	小黄花鱼 适量 面粉 适量 淀粉 适量 盐 适量 白糖 适量 生抽 适量 老抽 适量 料酒 适量 姜 适量 白胡椒粉 适量 五香粉 适量 植物油 适量	Little yellow croaker, right amount Flour Starch Salt to taste White sugar Light soy sauce Soy sauce Cooking wine Ginger White pepper to taste Five spice powder Vegetable oil	yellow_croaker flour starch salt sugar light_soy_sauce dark_soy_sauce cooking_wine ginger white_pepper five_spice_powder oil	
	Braised Pig Intestine	九转粉肠	猪大肠 适量 酱油 3匙 醋 适量 料酒 5匙 糖 2匙 八角 2颗 花椒 10颗 桂皮粉 2g 鸡精 1g 香油 少许 盐 2g 面粉 适量 葱 适量 姜 适量 蒜 4颗 小香葱 一棵 猪油 2匙 植物油 适量	Pig intestines right amount 3 spoons of soy sauce Vinegar 5 spoons of cooking wine 2 spoons of sugar 2 star anise 10 peppers Cinnamon powder 2g Chicken Essence 1g Sesame oil Salt 2g Flour Green onions Ginger 4 garlic One small chive 2 spoons of lard Vegetable oil	pig intestine light_soy_sauce cinegar cooking_wine sugar star_anise pepper cinnamon chicken_ssence sesame_oil salt flour green_onion ginger garlic chive lard oil	
	Iced Nanri Abalone	冰镇南日鲍				
	Cold Pork Trotters Jelly	水晶猪蹄冻	猪蹄 适量 辣椒 适量 姜 适量 香葱 适量 香菜 适量 蒜 适量 香醋 适量 香油 适量 盐 适量 糖 适量 鸡精 适量 生抽 适量 胡椒粉 适量	Pig trotters moderate amount Pepper to taste Ginger Chives to taste Coriander to taste Garlic Balsamic vinegar Sesame oil Salt to taste Sugar Chicken Essence Moderate Light soy sauce Pepper to taste	pig_trotter pepper ginger chive coriander garlic vinegar sesame_oil salt sugar chicken_essence light_soy_sauce pepper	

	Seaweed with Mini Shrimps Dressed with	虾苗拌头水紫菜	虾苗 头水紫菜	Shrimp Toushui Laver		shrimp toushui_laver		
Dessert	Chilled Loquat in Herbal Jelly	薄荷枇杷冻						
	Lotus Seed with White Fungus Soup	莲子雪耳汤						
	Double-boiled Pear with Osmanthus and	桂花陈皮炖雪梨						
	Deep-fried Durian Puree	酥炸冰心榴莲冰淇淋						
Vegetable and be	Spinach in Supreme Stock	上汤苋菜	苋菜300g 皮蛋1个 咸蛋1个 老姜1小块 蒜1粒 油盐适量	Amaranth 300g 1 preserved egg 1 salted egg 1 small piece of old ginger 1 garlic Right amount of oil and salt		amaranth preserved_egg salted_egg ginger garlic oil salt		
	Stir-fried Yam	酥炒芋芯	荔浦芋头330克 独蒜1/2个 花生油多量 白糖110克 水60ML 白醋1大勺	Lipu taro 330g 1/2 single garlic A lot of peanut oil 110 grams of sugar Water 60ML 1 tablespoon white vinegar		taro garlic oil sugar water white_vinegar		
	Braised Bitter Gourd	风味焖苦瓜	苦瓜1根 蒜头20克 红辣椒40克 食用油50毫升 黄豆酱3茶匙 料酒3茶匙	1 bitter gourd 20 grams garlic 40g red pepper 50 ml edible oil 3 teaspoons of soybean paste 3 teaspoons of cooking wine		bitter_gourd garlic red_pepper oil soybean_paste cooking_wine		
	Hot Plate Homemade Bean Curd	铁板滑豆腐	山水豆腐1盒 葱1根 孜然粉适量 椒盐粉适量	1 box of Shanshui tofu 1 green onion Cumin powder to taste Salt and pepper powder to taste		shanshui_tofu green_onion cumin_powder salt pepper		
	Stir-fried Kailan with Bean Curd Skin	芥兰豆皮	豆包 3片 蛋 1顆 芥蘭 250g 紅蘿蔔 1小條 薑末 2t 醬油膏 2.5T 糖 1t 胡椒粉 香油	3 pieces of bean buns 1 egg Kale 250g 1 strip of carrot Ground ginger 2t Soy sauce paste 2.5T Sugar 1t pepper sesame oil		bean_bun egg kale carrot ginger soy_sauce_paste sugar pepper sesame_oil		

Main course	Fujian Red Mushroom Seafood Lor Mee	莆田紅菇海鮮肉	面条(虾蓉面)适量 文蛤数个 小白菜数根 猪肉适量 韭菜数根 蒜头两片 美人椒一根 木耳适量	Noodles (shrimp paste noodles) Several clams A few roots of Chinese cabbage Moderate amount of pork A few leeks Two slices of garlic One beauty pepper Moderate amount of fungus	shrimp_paste_noodles clam chinese_cabbage pork leek garlic pepper black_fungus	
	Fried Heng Hwa Bee Hoon	兴化炒米粉	兴化米粉1片 香菇7-8朵 黑木耳1小把 胡萝卜1个 鸡蛋3个 盐适量 胡椒粉适量 糖适量 生抽适量 鸡精适量	Xinghua rice noodles 1 piece 7-8 shiitake mushrooms 1 small handful of black fungus 1 carrot 3 eggs Amount of salt Pepper to taste Amount of sugar Moderate amount of light soy sauce Right amount of chicken essence	xinghua_rice_noodles shiitake_mushroom black_fungus carrot egg salt pepper sugar light_soy_sauce chicken_essence	
	Cabbage Rice	包菜饭	包菜适量 大米适量 五花肉适量 虾米适量 蒜苗适量	Appropriate amount of cabbage Right amount of rice Right amount of pork belly Amount of dried shrimp Garlic sprouts moderate	chinese_cabbage rice pork_belly dried_shrimp garlic	
	PUTIEN Ca Fen	农家擦粉	兴化米粉一片 香菇肉丸25个 花蛤25个 炸带鱼5块 炸鱿鱼2块 上海青4棵 鸡蛋2个 盐3茶匙 油3汤匙 鸡精2茶匙 味精1茶匙	One slice of Xinghua rice noodles 25 Shiitake Mushroom Meatballs 25 clams 5 pieces of fried octopus 2 pieces of fried squid 4 shanghai green trees 2 eggs 3 teaspoons salt 3 tablespoons of oil 2 teaspoons of chicken essence 1 teaspoon MSG	xinghua_rice_noodles shiitake_mushroom clam fried_octopus fried_squid shanghai_green egg salt oil chicken_essence	
Drink	Wuyi Mountain Early Spring Da Hong Pao	武夷山头春大红袍				
	Pearl Barley with Winter Melon	冬瓜薏米水				
	Bayberry Tea with Iced Berry Cubes	冰砖酸甜杨梅水				
	Chrysanthemum Tea	胎菊茶				
	Sweet Corn Juice	滋养玉米汁				
	Soursop Juice	红毛榴槿水				
	Sprite	雪碧				



	Coke	可乐						
	Tiger Beer	虎牌啤酒						
	Mineral Water	矿泉水						
	1664 White Beer	1664白啤酒						
	Hoegaarden	福佳白比利时风味精酿啤酒						
	Guizhou Maotai	贵州茅台						