三亚亚龙湾万豪度假酒店

Sanya Marriott Yalong Bay Resort & Spa

中国海南省三亚市亚龙湾国家旅游度假区,邮编 572000

Yalong Bay, Sanya 572000, Hainan, China

T: (86 898) 8856 8888 F: (86 898) 8856 7111





万豪轩中餐厅 Wan Hao Chinese Restaurant

在三亚万豪度假酒店万豪轩中餐厅品尝传统精篆的粤式佳肴及 独具地方风味的海南菜和川湘菜系,欣赏餐厅别具中式特色的格调,享受精致考究的服务。

Indulge in delectable and contemporary Cantonese cuisine, Hainan local cuisine, Sichuan & Hunan cuisine, served in elegant and relaxing surroundings. We extend to every guest the attentive yet discreet service that sets us apart.

游水海鲜 Catch of the Day

老鼠斑 1580.00/斤/ per 500g

最佳烹调方法 (清蒸/麒麟蒸)

High-finned Grouper

Steamed with ginger and scallion in soya sauce or steamed with "Jinhua" ham

红东星斑

1480.00/斤/ per 500g

最佳烹调方法(清蒸/油浸)

Miniatus Grouper

Steamed with ginger and scallion in soya sauce or poached in hot oil with superior sauce

东星斑 880.00/斤/ per 500g

最佳烹调方法(清蒸/麒麟/油泡/两吃:头尾滚汤,鱼身油泡)

Local Miniatus Grouper

Steamed with ginger and scallion in soya sauce or steamed with "JinHua" ham or stir-fried with hot oil or prepared in two ways: first course: fish head soup

second course: Poached in hot oil

※ 老虎斑

420.00/斤/ per 500g

最佳烹调方法(清蒸/麒麟/油泡)

Brown-marbled Grouper

Our Chef Recommendation Steamed with ginger and scallion in soya sauce or steamed with "JinHua" ham or poached in hot oil

※ 龙胆石斑

420.00/斤/ per 500g

最佳烹调方法(清蒸/干烧/糖醋)

King Grouper

Our Chef Recommendation

Steamed with ginger and scallion in soya sauce or braised with shredded pork with chili sauce or deep fried with sweet and sour sauce

石斑鱼 320.00/斤/ per 500g

最佳烹调方法(清蒸/干烧/糖醋)

Grouper

Steamed with ginger and scallion in soya sauce or braised with shredded pork with chili sauce or deep fried with sweet and sour sauce

※ 多宝鱼

300.00/斤/ per 500g

最佳烹调方法(清蒸/豉汁蒸)

Turbot

Our Chef Recommendation
Steamed with ginger and scallion in soya sauce or
Steamed with black bean sauce

白鲳鱼/红鲉鱼/海鲈鱼

220.00/斤/ per 500g

最佳烹调方法(清蒸/豉汁蒸/红烧/干烧)

Pomfret / Red Snapper / Sea bass

Steamed with ginger and scallion in homemade soya sauce or steamed with black bean sauce or braised in brown sauce or braised with shredded pork in chili sauce

大龙虾 980.00/斤/ per 500g

最佳烹调方法: (两吃:刺身/椒盐/黒椒,头尾煲粥/上汤/芝士焗)

Lobster

First course: lobster sashimi or fried with seasonal salt or

braised with black pepper sauce

second course: lobster head congee or

in superior soup or baked with cheese

******龙虾仔

780.00/斤/ per 500g

最佳烹调方法: (金银蒜开边蒸/上汤)

Baby Lobster

Our Chef Recommendation Halved, steamed with flavored garlic on vermicelli or in superior soup

漆基围虾

200.00 /斤/per 500g

最佳烹调方法: (白灼/椒盐)

Shrimps

Our Chef Recommendation Poached and served with our own recipe flavored sauce or fried with spicy salt

膏蟹

480.00 /斤/per 500g

最佳烹调方法(原只蒸/避风塘/姜葱炒/香辣炒)

Green Crab

Our Chef Recommendation Steamed and served with vinegar or wok-fried spicy delicacy with garlic and ginger or fried with ginger and scallion or wok-fried with chili flavored sauce

一只(约150克)

两只(约300克)

One piece (approx 150g) Two piece (approx 300g)

富小膏蟹

138.00

268.00

最佳烹调方法(原只蒸/避风塘/姜葱/香辣炒)

Baby Green Crab

Steamed and served with vinegar or wok-fried spicy delicacy with garlic and ginger or fried with ginger and scallion or wok-fried chili flavored sauce

※蛏子皇

168.00/斤/per 500g

最佳烹调方法 (蒜茸蒸/豉汁蒸/酱爆)

Razor Clam

Our Chef Recommendation Steamed with flavored garlic or black bean sauce or wok-fried with bean sauce

※芒果螺

128.00/斤/per 500g

最佳烹调方法(姜葱/香辣炒)

Mango Conch

Our Chef Recommendation Fried with ginger and scallion or wok-fried with chili sauce

白螺

最佳烹调方法(蒸蛋/滚汤)

White Conch

Steamed with egg or boiled in soup

本地鲍鱼

78.00/个/per piece

88.00/斤/per 500g

最佳烹调方法(蒜茸蒸/豉汁蒸)

Fresh Baby Abalone

Our Chef Recommendation Steamed with flavored garlic or steamed with black bean sauce

万豪集团经典招牌菜系列 Marriott Signature Dishes

"万豪集团经典招牌菜",甄选至 103 道來自全国 28 家万豪集团酒店之佳肴。28 位中厨行政总厨,采用优质原料进行创新式结合,创造出既经典又顛覆传统的独特烹饪方法。

This selection is the result of a nationwide culinary challenge with participation of all our Chinese Executive Chefs across the Courtyard by Marriott, Marriott, Renaissance and JW Marriott brands. The result is a unique selection of classically inspired recipes that have been creatively updated with innovative combinations of the best ingredients available. Enjoy!

例份 Standard serving

珊瑚汁青芥末脆虾球

398.00

Fried king prawn with wasabi mayonnaise sauce

小米粥炖刺参

268.00 /位/Per person

Double-boiled millet congee with sea cucumber and abalone, black truffle with shrimp paste ball

九层塔爆珍菌鹅肝

198.00

Braised goose liver with fungi and basil

蜜饯黑豚叉烧皇

88.00

Kurobuta pork loin, marinated with our own recipe, glazed with honey and barbecued the traditional way

豪轩招牌菜 Restaurant Signature Dishes

豪轩片皮鸭

每半只/Half bird

228.00

(两吃: 片皮, 青菜豆腐煲鸭汤)

每只/Whole 368.00

Wan Hao Peking Duck - A Must Try Dish

A juicy, rice-fed duck prepared with our chef's recipe. First course: the traditional way, crispy skin is carved tableside and presented together with steamed pancakes, julienne of scallions and sweet sauce that complement the flavor and texture contrasts.

Second course: Duck bone soup with bean curd and vegetables.

桑拿虾(含酒精)

300.00/斤/per 500g

Steamed shrimp with yellow wine.

例份

Standard serving

豪轩一品煲(海参,鱼肚,虾球,带子)

268.00

Braised seafood & mushroom in clay pot

※ 干锅龙胆

158.00

Griddle cooked king grouper

鲍鱼、燕窝、辽参 Abalone and Bird's Nest and Sea Cucumber

	每只
	Per Piece
碧绿扒干鲍 (十头/50g)	838.00
Stir-fried whole dried abalone with seasonal vegetables	
蚝皇原只干鲍 (十头/50g)	788.00
Braised whole dried abalone in oyster sauce	
第	568.00
Braised whole abalone in oyster sauce	
花菇扣原只汤鲍	348.00
Braised whole abalone with mushroom	
野米扣小汤鲍	348.00
Stewed baby abalone with wild rice	
京葱扣辽参	268.00
Braised sea cucumbers with scallion	
鲍汁扒辽参	268.00
Braised sea cucumbers with abalone sauce	
夏黑野米炖辽参	268.00
Stewed sea cucumber served with wild rice	

每位/Per person	每位/Per person
---------------	---------------

30 克/g 50 克/g

红烧官燕 298.00 488.00

Braised superior bird's nest in brown sauce

管竹笙烩官燕 298.00 488.00

Braised bird's nest with bamboo pith

鸡茸烩官燕 298.00 488.00

Braised bird's nest with minced chicken

海南白切鸡 Poached "Hainan" chicken

海南白切鸡是海南最具盛名的传统名菜,为海南"四大名菜"之首。 其历史悠久,众多历史名人都对其情有独钟。其摆盘美观,色泽淡 黄光亮,皮脆肉嫩味鲜,醮佐料而吃,入口喷香,爽滑异常。

Poached "Hainan" chicken is the most prestigious Hainan traditional dish, it is the first of "Four Famous Hainan Dishes, The dish is famed across Southeast Asia for it's smooth and delicate taste.

	半只 Half	整只 Whole
※海南白切鸡 Poached "Hainan" chicken	138.00	238.00
川味口福鸡 Poached chicken with spicy sauce and peanuts	138.00	238.00
事撕盐焗鸡 Salt-baked chicken	138.00	238.00
脆皮芝麻鸡	138.00	238.00

Crispy roasted chicken with sesame

凉菜 Cold Dishes

例份 Standard serving ₩ 刺身拼盘 198.00 Fresh seafood of sashimi 益水温泉鹅 118.00 Salted goose served with vinegar sauce 電花雕醉鸡 108.00 Marinated drunken chicken 汾酒牛肉 68.00 Poached beef with fen jiu 老醋蜇头 65.00 Marinated jelly fish in vinegar sauce ※ 葱油螺片 68.00 Poached sliced whelk in green onion oil 麻辣参丝 58.00 Poached sea cucumber with spicy sauce 例份 Standard serving 三丝素鹅 55.00 Vegetable bean curd rolls 蓝莓山药 48.00

Poached chinese yam with blueberry sauce

	木瓜沙拉	38.00
	Papaya salad with seafood	
, \.	<u> </u>	
	凉拌裙带丝	38.00
	Marinated wakame	
	香芹腐皮	38.00
	Bean curd sheet with parsley	
	花生拌菠菜	38.00
	Poached spinach with peanut	00.00
	酱萝卜	38.00
	Salted turnip with sugar and vinegar sauce	
	珍菌野菜	38.00
		20.00
	Poached wild vegetable and fungoid with chili sauce	

烧烤、卤味、热头盘 From the Canton BBQ Stove and the Chaozhou Marinade Pot

例份

Standard serving

Whole

88.00

	Standard Serving
烧味拼盘	138.00
Barbequed combination platter combination of roasted suckling pig, BBQ pork and roasted duck served with sweet sauce and white sugar	
脆皮乳猪	138.00
Roasted suckling pig	
脆皮妙龄鸭	128.00
Roasted crispy baby duck	
卤水拼盘	118.00
(牛舌,牛展,牛肚)	
Marinated meat platter	
a combination of sliced ox tongue, ox tripe, beef shank	
化皮烧肉	98.00
Barbequed streaky pork	
	整只

Roasted crispy pigeon

脆皮乳鸽

汤羹 Soups

		每位
		Per person
		400.00
一品功夫(鲍鱼,鱼肚,婆参,黑松露)		188.00
Double boiled tuber melanosporum and seafood		
※ 椰皇炖土鸡		88.00
Double boiled chicken soup in whole coconut		
※ 槟榔花炖水鸭		78.00
Double boiled betelnut flowers and duck		
添石斛炖五脚猪		78.00
Double boiled local pork with dendrobe		
	每位	例份
	Per person	Standard serving
海白形游汉	60.00	400.00
海皇酸辣汤	68.00	198.00
Hot and sour seafood soup		
了竹笙菌皇汤	48.00	138.00
Vegetarian assorted mushroom soup		
每天更换不同足料煲例汤	48.00	138.00
Home-made daily soup		

海鲜

Seafood

	例份
	Standard serving
一品鲍鱼猪手	258.00
Braised abalone and pettitoes with vegetables	
煎焗银鳕鱼	168.00
Pan fried crispy cod fish	
翡翠三文鱼	168.00
Wok salmon fish with celery	
香辣虾	168.00
Fried shrimps in spicy sauce	
椒蒜蒸曹白鱼	168.00
Steamed Chinese herring with chilli paste and flavored garlic	
铁板酱爆墨鱼仔	138.00
Wok-fried cuttlefish with X.O sauce	
鸳鸯剁椒鱼头	138.00
Steamed fish head with chilli paste	
※ 酸汤虾球	138.00
Poached shrimp balls with tamarindus	
水煮墨鱼仔	138.00
Poached cuttlefish with vegetables	
※ 芥菜墨鱼丸	128.00
Stewed cuttlefish balls with leaf mustard	
	例份 Standard serving
酸豆煮海鱼	128.00
Poached sea fish with "Hainan" tamarind	120.00
	100 00
酸豆焖马鲛鱼	108.00

Braised mackerel with chinese sauerkraut	
香煎马鲛鱼	98.00
Pan fried crispy mackerel	
煎黄花鱼	88.00
Pan fried marinated yellow croaker fish	
干烧带鱼	88.00
Braise ribbon fish with pork and chilli	
雪里红蒸小黄鱼	88.00
Steamed marine fish with potherb mustard	
海皇干捞粉丝煲	78.00
Wok fried seafood with glass noodles in clay pot	
	每位
	Per person
黑松露爆澳带	108.00
Wok fried scallop with tuber melanosporum	
XO 酱中华贝	78.00
Steamed "Zhonghua" shell with XO sauce	
金银蒜珍珠贝	58.00

Steamed pearl shell with garlic sauce

羊、牛肉 Lamb and Beef

		例份
		Standard serving
	椒香雪龙牛肉粒	238.00
	Wok fried beef with asparagus and garlic	
	药膳海南羊	208.00
	Braised "Hainan" lamb with herbal	
	蘑菇汁煎雪龙牛肉	188.00
	Pan fried "Xue long" beef with mushroom sauce	
	山城牛仔骨	168.00
	Wok fried beef ribs in "Sichuan" style	
	香茅牛仔骨	168.00
	Sizzling beef ribs with lemongrass	
	干煸海南羊	158.00
	Wok fried "Hainan" lamb	
7	山药焖小黄牛	138.00
	Braised beef with chinese yam	
	姜葱炒牛肉	98.00
	Wok fried beef fillet with ginger and scallion	
		每位
		Per person
1	黑椒羊腱(位)	68.00
	Desire of Levels of a selectific block or a second (Desire)	

Braised lamb shank with black pepper sauce (Per guest)

猪肉、家禽 Pork and Poultry

	例份
	Standard serving
酸菜炆五脚猪 Braised local pork with chinese sauerkraut	128.00
沙姜捞叶炒土鸡	128.00
Wok fried "Hainan" chicken with betel leaf and ginger	
胡椒白果浸猪肚	128.00
Stewed maw with white pepper and ginkgo	
隔水蒸鸡	128.00
Steamed chicken with red date	
茶树菇炖笨鸡	128.00
Stewed chicken with agrocybe cylindracea	
椰岛五味鸡	108.00
Wok fried chicken with chinese wine and soy sauce	
★生啫海南鸡煲 Baked "Hainan" chicken with green pepper and onion	98.00
飘香五层肉	88.00
Wok fried sliced pork	
香醋里脊	88.00
Deep fried pork tenderloin with sweet vinegar sauce	

例份

Standard serving

	酸甜凤梨鸡球	88.00
	Sweet and chicken balls with pineapple	
	蜜豆猪颈肉	88.00
	Wok fried sliced pork with honey bean	
	凤梨咕噜肉	88.00
	Sweet and sour pork with pineapple	
	红烧肉	88.00
	Braised pork with soy sauce	
	宫保腰果鸡丁	88.00
	Wok fried chicken and cashew with chilli	
	水煮肉片	78.00
	Poached pork slices with vegetables	
	鱼香肉丝	68.00
	Stir fried shredded pork with chilli sauce	
		每位
		Per person
15	解内法は加了り (分)	50.00
1	蟹肉清炖狮子头(位)	58.00

Stewed pork ball with crab meat in brown sauce (Per guest)

健康蔬菜、豆腐

Vegetables and Bean Curd

例份

Standard serving

	野菜煎蛋	78.00
	Pan fried eggs with wild vegetable	
450	海南斋菜煲	78.00
4/2/4	Stewed assorted "Hainan" vegetables in clay pot	
	麻婆豆腐	78.00
	Braised tofu with spicy sauce	
	蟹粉嫩豆腐	78.00
	Stewed tofu with crab meat	
	黑木耳炒芦笋 (素食)	78.00
	Stir-fried asparagus with black fungus (vegetarian)	
	4 禾莊之保	70.00
	鱼香茄子煲	78.00
	Braised eggplant with spicy meat sauce in clay pot	
	时令野菜	68.00
	(五指山野菜/革命菜/四角豆)	

(清炒; 蒜茸炒; 上汤; 白灼)

local wild vegetable, square beans.

Daily delivered from seasonal edible wild herb Local green vegetable from five finger mountain,

Served with minced garlic, in superior broth, oyster sauce,

例份

Standard serving

XO 酱肉碎四角豆 68.00 Stir fried square beans with X.O sauce and minced meat 美极杏鲍菇 68.00 Pan fried pleurotus eryngii with maggi sauce ※ 冰镇秋葵 68.00 Iced gumbo served with soya sauce 金银蒜蒸娃娃菜 68.00 Steamed baby cabbage with garlic sauce 腰果炒西芹 68.00 Stir fried celery with cashew 南瓜山药炒芥兰 68.00 Stir fried pumpkin and lily bulbs with spring cabbage 即日运抵时令蔬菜 68.00

(芥菜/菜心/空心菜/生菜/菠菜/革命菜/娃娃菜/西兰花) (清炒;白灼;蒜茸炒;上汤;蚝油;椒丝腐乳) Daily delivered from seasonal vegetable farms Mustard green, "Choi-sum", water spinach, local lettuce, spinach, baby cabbage, broccoli. Served with minced garlic, in superior broth, oyster sauce, preserved bean curd paste and chili

主食 Starch Items

	例份 Standard serving
※ 原只菠萝炒饭	98.00
Fried rice with prawns and pineapple	
福建炒饭	88.00
Fried rice in "Hokkian" style	
养身炒饭	88.00
Fried rice and black rice with egg and conpoy	
原只椰子饭	88.00
Steamed sticky rice in coconut	
干炒牛河	88.00
Wok fried "Hor Fun" noodles with beef	
银芽肉丝煎面	78.00
Fried noodles with pork	
火鸭丝炆米粉	78.00
Stir fried rice noodles with shredded duck	

	每位 Per person
雪菜肉丝汤面	58.00
Noodles soup with shredded pork	
西红柿打卤面	58.00
Noodle with tomato sauce	
炸酱面	58.00
Noodle with spicy minced pork sauce	
瑶柱菠菜粥	38.00
Congee with dried scallops and spinach	
白粥	18.00
Congee	
鸡油饭	15.00
Fragrant rice with chicken oil	
香米饭	10.00

Steamed rice

点心 Dim Sum

每份

Per portion

X.O 酱萝卜糕 62.00

Pan fried radish cake with X.O sauce

点心拼盘 (虾饺,烧卖,春卷) 38.00 (3 件 / pcs)

Dim sum platter

(Shrimp dumpling, shrimp and pork dumpling, spring roll)

干蒸烧卖 38.00 (3 件 / pcs)

Steamed minced pork and prawn dumplings

煎韭菜锅贴 38.00 (3 件 / pcs)

Pan-fried dumplings with minced pork filling

双色虾饺 38.00 (3 件 / pcs)

Steamed shrimps dumpling with squid ink

玉兔奶黄包 38.00 (3 件 / pcs)

Steamed custard bunny buns

■香煎银丝饼 38.00 (3 件 / pcs)

Pan-fried flour cake

甜品

Dessert

	每位
	Per person
宣木瓜炖官燕	438.00
Double-boiled bird's nest with papaya	
椰子炖雪蛤	150.00
Double boiled hashima with coconut milk	
芒果布甸	48.00
Chilled mango pudding	
※ 椰皇清补凉	48.00
Mixed sago/shell powder/watermelon/macaroni and mung bean gram with coconut milk	
雪梅娘	45.00
Chilled rice flour dumplings with cream & banana fillings	
海南椰汁糕	45.00
Chilled coconut milk pudding	
银耳红枣汤圆	38.00
Poached rice dumpling with tremella and red dates	
泡米玫瑰露	38.00
Poached sweet potato with rice crispy	
热带水果盘	18.00
Seasonal fresh fruit platter (Per guest)	

豪轩双人套餐

豪轩锦绣拼盘

Appetizer platter

半只白切海南鸡

(海南四大名菜之一)

Poach "Hainan" chicken

蟹肉野菜羹

(本地五指山野菜)

Crab meat soup with wild vegetable

香醋里脊

(镇江特色菜)

Deep fried Pork tenderloin with sweet vinegar sauce

煎黄花鱼

(传统广州特色菜)

Pan-fried marinated yellow croaker fish

XO 酱四角豆

(采用海南本地四角豆)

Stir-fried square been with XO sauce

海鲜炒饭

(传统海南特色主食)

Fried rice with seafood

海南椰子糕

(传统地道甜品)

Chilled coconut milk pudding

菜单价格 428 元/套

Menu price at CNY 428 per set

椰风四人套餐

椰风海韵拼盘

"Hainan" Appetizer platter

半只海南白切鸡

(海南四大名菜之一)

Poach "Hainan" chicken

蟹肉野菜羹

(本地五指山野菜)

Crab meat soup with wild vegetable

水煮牛肉

(四川传统特色菜)

Poach beef with vegetables in "Sichuan" style

清蒸多宝鱼

(本地的多宝鱼)

Steamed Turbot

菠萝咕噜肉

(采用海南本地的菠萝)

Sweet and sour pork with pineapple

XO 酱四角豆

(采用海南本地四角豆)

Stir-fried square been with XO sauce

海鲜炒饭

(传统海南特色主食)

Fried rice with seafood

海南椰子糕

(传统地道甜品)

Chilled coconut milk pudding

菜单价格 888 元/套

Menu price at CNY 888 per set

椰岛六人套餐

珍菌野菜 (本地五指山野菜)

Poached wild vegetable and fungoid with chili sauce

酱萝卜(广西特色美食)

Salted turnip with sugar and vinegar sauce

半只白切海南鸡(海南四大名菜之一)

Poach "Hainan" chicken

蟹肉野菜羹(本地五指山野菜)

Crab meat soup with wild vegetable

清蒸多宝鱼(本地的多宝鱼)

Steamed Turbot

XO 酱蒸黄金贝(本地的黄金贝)

Steamed scallops with X.O sauce

水煮牛肉 (四川传统特色菜)

Poach beef with vegetables in "Sichuan" style

秘制香醋里脊(镇江特色菜)

Deep fried Pork tenderloin with sweet vinegar sauce

XO 酱四角豆(采用海南本地四角豆)

Stir-fried square been with XO sauce

上汤时蔬(时令蔬菜)

Seasonal vegetable

海鲜炒饭 (传统海南特色主食)

Fried rice with seafood

海南椰子糕 (传统地道甜品)

Chilled coconut milk pudding

菜单价格 1188 元/套

Menu price at CNY 1188 per set

包厢特色套餐

Private Room Special Set Menu

椰岛四小碟 (主厨精选特色头盘) Four cold dish 海南白切鸡(海南四大名菜之一) Poach "Hainan" chicken 解肉野菜羹(本地五指山野菜) Crab meat soup with wild vegetable 芥末大虾球 (万豪集团经典招牌菜) King prawn arranged on lemongrass skewer 清蒸石斑鱼 (深海底石斑鱼) Steamed grouper with homemade soya sauce 秘制香醋里脊(镇江特色菜) Deep fried Pork tenderloin with sweet vinegar sauce 水煮牛肉 (四川传统特色菜) Poach beef with vegetables in "Sichuan" style XO酱四角豆(采用海南本地四角豆) Stir-fried square been with XO sauce 姜葱炒芒果螺 (海南本地芒果螺) Fried mango conch with ginger and scallion 上汤时蔬(广东特色菜)

Poached seasonal vegetable in superior broth

海鲜炒饭 (传统海南特色主食)

Fried rice with seafood

美点双辉 (精选特色广东点心)

Dim sum in duo

水果盘 (海南本地新鲜水果)

Seasonal fresh fruit platter

菜单价格3880元/套

Menu price at CNY 3880 per set (10 person)