



主席樓

CHINA LODGE

餐厅介绍

Restaurant Introduction

「主席樓」作为高端粵菜食府，位于深圳君悦酒店35至37层。置身于此，坐拥极佳视野，尽览深圳华美景象，无论是商务宴请亦或家族聚餐，都是不二之选。

35至36层由14个气派尊尚的贵宾房所组成，分别可容纳4至20位宾客。

包房聚会强调了用餐时的私密性与仪式感，且每一个包房设计独具匠心，均设有独立备餐室，以保证菜式的出品恰到好处。

37层「主席樓 · 粵府」由多个散台组成，氛围更为轻松热闹，更适合亲朋好友聚会畅聊。灵活的选择为更多食客带去卓越不凡的用餐体验，无论是在哪一层品鉴粤味佳膳，都能在专设的开放式烹饪区域亲眼目睹大厨现场烹制菜品，更添独特食趣。

China Lodge, a high-end Cantonese cuisine restaurant, is located on the 35th to 37th floors of Grand Hyatt Shenzhen.

Here, guests can enjoy an excellent panoramic view of the beautiful scenery of Shenzhen. Whether it is a business occasion or a family gathering, it is the perfect choice. The 35th and 36th floors consist of 14 grand and luxurious

VIP rooms. The private dining rooms emphasize intimacy and a sense of ceremony, with each room

uniquely designed and equipped with a separate food preparation

area to ensure impeccable culinary creations.

China Lodge - Dining Hall, located on the 37th floor, features multiple open dining areas, creating a relaxed and lively atmosphere and ideal for gathering and chatting with friends and family. This flexible selection offers extraordinary

dining experiences to a wide range of patrons. Regardless of which floor you choose to savor the

exquisite Cantonese dishes, you can enjoy the chefs in action as they

prepare the cuisine in the dedicated open cooking area,

a unique and delightful dining experience.



「主席楼」乐于为宾客提供特殊餐饮服务。为了您的饮食健康和更愉快的体验，无论您是素食主义者还是对麸质或其他食物过敏，我们的厨师都可以根据您的需求特别烹饪。任何特殊饮食请求，敬请在点单同时告知餐厅工作人员。

At China Lodge, we accommodate all guests with special dietary restrictions. Our chefs can customize culinary options, including vegetarian, gluten-free or other allergy-free dishes, to suit your needs.

If you have special requests, please let our associates know when placing your order.

☆ 主厨推荐 Chef's Recommendations

🌿 素食 Vegetarian

🔥 辛辣 Spicy

🥜 含坚果 Contains nuts

所有价格以人民币计算，包含服务费及相关政府税费。

All prices are in CNY and inclusive of all service charges and government tax.



主厨招牌菜

SIGNATURE DISHES

私房慢煮雪花牛肉

Braised Wagyu beef

268 位 Per person

财源滚滚东星斑

Steamed red grouper, cherry tomatoes, white pepper, pickled vegetable

海鲜池价 Current price

粤北菌皇鲍鱼海边鸭（4-6位用）

Steamed duck soup, abalone, mushroom, ginger (for 4-6 persons)

598 例 Per portion

虎门港菜脯蒸膏蟹

Steamed minced pork, green crabmeat, dried radish leaves, water chestnut

628 例 Per portion

财神黯然销魂饭（2位起点）

Chef's special fried rice (minimum order for 2 persons)

168 位 Per person

368 位 Per person

668 位 Per person

不一样的御品官燕（50克）

Stewed bird's nest, red dragon fruit, white wood ear (50 g)

298 位 Per person



风生水起海中鲜

Spotted knifejaw, carabinero, spring onion, ginger, garlic, chili strips, onion, crispy yam strips, peanut oil

主厨招牌菜

SIGNATURE DISHES

风生水起海中鲜（4-6位用）

斑石鲷、红魔虾、葱、姜、蒜、辣椒、洋葱、脆芋丝、花生油

Spotted knifejaw, carabinero, spring onion, ginger, garlic, chili strips, onion, crispy yam strips, peanut oil (for 4-6 persons)

1,688 例 Per portion

宫廷尚品佛跳墙

Braised “Buddha Jumps Over the Wall”, abalone sauce

abalone 4-head, dried scallops 60-head,

fish maw, sea cucumber 80-head,

soft-shelled turtle skirt hem, sturgeon tendon, quail egg

688 位 Per person

失传多年的白切鸡

Cantonese-style poached chicken

398 半只 Half

788 只 Whole

财神干捞花胶扒，三宝精神茶

Pan-fried whole fish maw, preserved vegetable,

crabmeat, ginger tangerine pu'er tea

568 位 Per person



琉璃润烧妙龄鸽
Crispy pigeon

特色菜

SPECIALTIES

财神果皇酥皮鸡

Crispy roasted chicken, caviar, puff pastry, kiwi
238 例 Per portion

琉璃润烧妙龄鸽

Crispy pigeon
88 只 Each

记忆犹新黑叉烧（6件）

Honey-glazed “Char Siu” Chinese barbecued pork (6 pcs)
198 例 Per portion

火焰炭烧黑金鲍

Roasted rainbow abalone, abalone sauce
1,688 只 Each

二十年花雕玉簪虎虾

Steamed tiger prawn, 20-year-old yellow wine
268 位 Per person

焕然一新的凉瓜唐排

Stewed bitter melon, pork ribs, fish maw
298 例 Per portion

很特别的土豆丝

Wok-fried shredded potato, chive sauce
168 例 Per portion

松露肉酱手工紫菜面

Seaweed noodles, minced pork sauce, ginger, truffle, onion
68 位 Per person



红砖腐乳鹅肝
Marinated goose liver, red wine, beetroot

前 菜
APPETIZER

红砖腐乳鹅肝

Marinated goose liver, red wine, beetroot
198例 Per portion

江南白玉一口脆

Marinated radish, chili sauce
68例 Per portion

江南酱香小青瓜

Marinated cucumber, chili
68例 Per portion

风味爽脆凉瓜

Marinated bitter melon, scallion, bell pepper
68例 Per portion

红粉佳人热情果

Dragon fruit salad, passion fruit
68例 Per portion

麻香海钓鱿鱼

Line-caught squid, homemade Sichuan pepper sauce
198例 Per portion

潮式打冷马友鱼（6件）

Chaozhou-style steamed threadfin fish, soybean paste (6 pcs)
198例 Per portion



江南锦绣冷头盘
Appetizer platter

前 菜

APPETIZER

风味三文鱼塔塔

Salmon tartare, crispy fish skin, cavicar, tender ginger, sesame seed
198例 Per portion

海胆紫菜水晶冻

Sea urchin jelly, seaweed, mint
168例 Per portion

黑金脱脂肉香卷

Boneless pig's trotter roll
138例 Per portion

蓝莓远年百合包

Lily bulb "bun", blueberry sauce, chocolate
98例 Per portion

XO 酱珍菌石榴包

Bun, XO sauce, oyster mushroom, termite mushroom, shiitake mushroom, wild vegetable
88例 Per portion

碧绿烧椒黄金蛋

Century egg salad, green chili
78例 Per portion

江南锦绣冷头盘

Appetizer platter
128位 Per person

烧腊精选

BARBECUE SELECTION



记忆犹新黑叉烧（6件）☆

Honey-glazed “Char Siu” Chinese barbecued pork (6 pcs)

198例 Per portion

果木酥脆烧肉

Crispy roasted pork belly

168例 Per portion

琉璃润烧妙龄鸽 ☆

Crispy pigeon

88只 Each



果木烤雪花牛排

Roasted beef short ribs, black pepper sauce

688例 Per portion

失传多年的白切鸡 ☆

Cantonese-style poached chicken

398半只 Half

788只 Whole

财神果皇酥皮鸡 ☆

Crispy roasted chicken, caviar, puff pastry, kiwi

238例 Per portion

广府汤羹

SOUP



宫廷尚品佛跳墙 ☆

Braised “Buddha Jumps Over the Wall”, abalone sauce

Dalian abalone 4-head, dried scallops 60-head, fish maw, sea cucumber 80-head, soft-shelled turtle skirt hem, sturgeon tendon, quail egg

688 位 Per person

广府汤羹

SOUP

宫廷尊品佛跳墙

Braised “Buddha Jumps Over the Wall”, abalone sauce

Dried abalone 12-head, dried scallop 60-head, whole fish maw, sea cucumber 60-head, soft-shelled turtle skirt hem, sturgeon tendon, quail egg

1,688 位 Per person

宫廷御品佛跳墙

Braised “Buddha Jumps Over the Wall”, abalone sauce

Dried abalone 20-head, dried scallop 60-head, whole fish maw, sea cucumber 80-head, soft-shelled turtle skirt hem, sturgeon tendon, quail egg

988 位 Per person

功夫瑶柱炖花胶皇

Double-boiled chicken soup, dried scallop, whole fish maw, pork

368 位 Per person

功夫瑶柱炖响螺

Double-boiled sea whelk, dried scallop, pork

238 位 Per person

功夫瑶柱炖花胶

Double-boiled chicken soup, dried scallop, fish maw, pork

238 位 Per person

顺德私房黄鱼羹

Braised soup, Shunde-style

Yellow croaker, aged tangerine peel slices, sponge gourd, lime slices, wood ear slices, bamboo shoots

168 位 Per person

远年陈皮炖土猪汤

Steamed pork soup, aged tangerine peel, pork

138 位 Per person

泉水松茸菌皇汤 🌿

Double-boiled mushroom soup, black truffle, morel, matsutake

98 位 Per person



二十年花雕玉簪虎虾

Steamed tiger prawns, 20-year-old yellow wine

富 贵 御 品
PREMIUM DELICACIES

古法蚝皇溏心12头干鲍

Braised dried abalone, abalone sauce, broccoli (12-head)
788 只 Each

古法蚝皇溏心8头干鲍

Braised dried abalone, abalone sauce, broccoli (8-head)
998 只 Each

古法蚝皇15头吉品鲍

Braised Yoshihama abalone, abalone sauce, broccoli (15-head)
2,888 只 Each

3头陈年老蟹肚公

Braised aged whole fish maw (3-head)
(须提前72小时预订 Pre-order at least 72 hours in advance)
23,880 只 Each

蚝皇鲍汁扣花胶皇

Braised whole fish maw, abalone sauce
368 位 Per person

蚝皇鲍汁扣花胶

Braised fish maw, abalone sauce
198 位 Per person

二十年花雕玉簪虎虾 ☆

Steamed tiger prawn, 20-year-old yellow wine
268 位 Per person



私房慢煮雪花牛肉
Braised Wagyu beef

富 贵 御 品

PREMIUM DELICACIES

生拆蟹肉烩官燕

Stewed bird's nest, crabmeat

368 位 Per person

80 头关东参

Kanto sea cucumber (80-head)

蚝皇鲍汁扣 Stewed abalone sauce

冰川野米煮 Stewed wild rice, Chinese cabbage

皇室贡米煮 Stewed millet, Chinese cabbage

268 位 Per person

菌皇酱翡翠焖波龙

Stewed Boston lobster, mushroom sauce

368 位 Per person

私房慢煮雪花牛肉 ☆

Braised Wagyu beef

268 位 Per person

游水海鲜

LIVE SEAFOOD

阿拉斯加蟹 ☆

Alaskan king crab

海鲜池价 Current price

膏蟹

Green crab

海鲜池价 Current price

做法 COOKING METHOD

15年花雕芙蓉蒸 • Steamed, egg, 15-year-old Chinese yellow wine

黑松露焗 • Baked, black truffle, butter

桥底辣炒 • Wok-fried, garlic, chili, leek

姜葱炒 • Stir-fried, ginger, spring onion

蟹类

C R A B



阿拉斯加蟹

Alaskan king crab

游水海鲜

LIVE SEAFOOD

大花龙 ☆

Spiny lobster

海鲜池价 Current price

波士顿龙虾

Boston lobster

海鲜池价 Current price

小青龙

Green lobster

海鲜池价 Current price

九节虾

King prawn

海鲜池价 Current price

做法 COOKING METHOD

龙腾四海 • Steamed, yellow wine, egg white, deep-fried

姜葱炒 • Stir-fried, ginger, spring onion

花雕蒸 • Steamed, yellow wine, egg white

松露汁煎扒 • Pan-fried, black truffle

白灼 • Scalded

桥底辣炒 • Wok-fried, garlic, chili, leek

虾类

PRAWN



大花龙

Spiny lobster

游水海鲜

LIVE SEAFOOD

本港大响螺

Conch

海鲜池价 Current price

象拔蚌

Geoduck clam

海鲜池价 Current price

黑金鲍 ☆

Rainbow abalone

海鲜池价 Current price

活鲍鱼(5-6头)

Live abalone (5 to 6-head)

海鲜池价 Current price

元贝(2-3头)

Scallop (2 to 3-head)

海鲜池价 Current price

做法 COOKING METHOD

松露汁生煎 • Pan-fried, black truffle

龙虾汤过桥 • Boiled, lobster soup

头水紫菜冲浪 • Steamed, seaweed

金菇蒜蓉蒸 • Steamed, enoki mushrooms, fried garlic

翡翠如意炒 • Wok-fried, green vegetables

贝类

CRUSTACEAN



黑金鲍

Rainbow abalone

游水海鲜

LIVE SEAFOOD

东星斑 ☆

Red grouper

海鲜池价 Current price

老虎斑

Tiger grouper

海鲜池价 Current price

老鼠斑

Humpback grouper

海鲜池价 Current price

笋壳鱼

Marble goby

海鲜池价 Current price

做法 COOKING METHOD

葱油豆角捞 • Steamed, long beans, scallion oil

古法蒸 • Steamed, mushrooms

龙虾汤过桥 • Boiled, lobster soup

福禄炒球 • Wok-fried, vegetables, mushrooms, fish balls

潮州酸菜煮 • Boiled, Chaozhou-style pickle

鱼类

FISH

东星斑

Red grouper

蒸蒸日上

STEAMED CUISINES

粤北鲜菌蒸海钩黄鱼

Steamed yellow croaker, fresh mushroom

888例 Per portion

粤北天然鲜菌葵香鸡

Steamed chicken, fresh mushroom

398例 Per portion

另类的马友鱼蒸饭

Steamed threadfish on rice, ham, soybean paste

428例 Per portion

阳江豆豉蒸唐排

Steamed pork ribs, fermented black bean sauce

198例 Per portion

橄榄油粤北天然鲜菌

Steamed seasonal mushroom, olive oil

198例 Per portion

蒸蒸日上

STEAMED CUISINES

虎门港菜脯蒸膏蟹 ☆

Steamed minced pork, green crabmeat,
dried radish leaves, water chestnuts

628 例 Per portion





粵式熱菜

CANTONESE HOT CUISINES

粵北菌皇鮑魚海邊鴨（4-6位用）☆

Braised duck, abalone, mushroom (for 4-6 persons)

598 例 Per portion

客家紅薯粉蠔皇燒海參

Stewed sea cucumber, glass noodles

688 例 Per portion

山葵醬奇妙虎蝦球

Deep-fried tiger prawn

288 例 Per portion

閩海石花鮮蝦蓮藕餅

Pan-fried lotus root, minced shrimp, onion

188 例 Per portion

松露碧綠臻菌元貝

Wok-fried scallop, seasonal mushroom, green peas

268 例 Per portion

元寶土豆炆味雪花牛肉

Wok-fried beef, shiso, onion

588 例 Per portion

西蘭苔百合海螺花

Wok-fried lily bulb, broccolini

388 例 Per portion

煥然一新的涼瓜唐排 ☆

Stewed bitter gourd, pork ribs, fish maw

298 例 Per portion



金汤海皇自制黑豆腐
Braised black tofu, scallop, shrimp, squid

粵式热菜

CANTONESE HOT CUISINES

老黄姜煎台山金蚝(6件)

Pan-fried dried oyster, ginger (6 pcs)

268 例 Per portion

金汤海皇自制黑豆腐

Braised black tofu, scallop, shrimp, squid

268 例 Per portion

香茜螺片捞腐竹

Poached dried bean curd, whelk slices, black fungus, coriander

188 例 Per portion

新主意潮式蚝烙

Chaozhou-style pan-fried oyster omelet

268 例 Per portion

罗勒鲍鱼煎走地鸡

Braised chicken, fresh abalone, basil, ginger

398 例 Per portion

主席楼小炒皇

Wok-fried dry shrimp, leek, dried squid, macadamia nuts, porcini

198 例 Per portion

时令鲜果咕噜肉

Wok-fried pork, pineapple, sweet and sour sauce

138 例 Per portion

云南皱皮椒炒黑豚肉

Wok-fried black pork, chili, fungus

168 例 Per portion



很特别的土豆丝 ☆🔥

Wok-fried shredded potato, chive sauce

168 例 Per portion

蔬 菜

VEGETABLES

鸡油翡翠鹿茸菌

Braised velvet mushrooms, chicken oil

138 例 Per portion

九年百合板栗南瓜 🌿

Steamed pumpkin, chestnut, lily bulb

128 例 Per portion

火瞳碧绿烩白玉

Stewed wax gourd, sliced ham, mushroom, vegetable

68 位 Per person

柿柿如意上素斋

Stewed tomato, multi grains

68 位 Per person

潮式贝柱时令蔬

Stewed vegetable, dried shrimp, ginger, mushroom, chicken broth

98 例 Per portion

季节时令蔬菜荟

Seasonal vegetables

88 例 Per portion

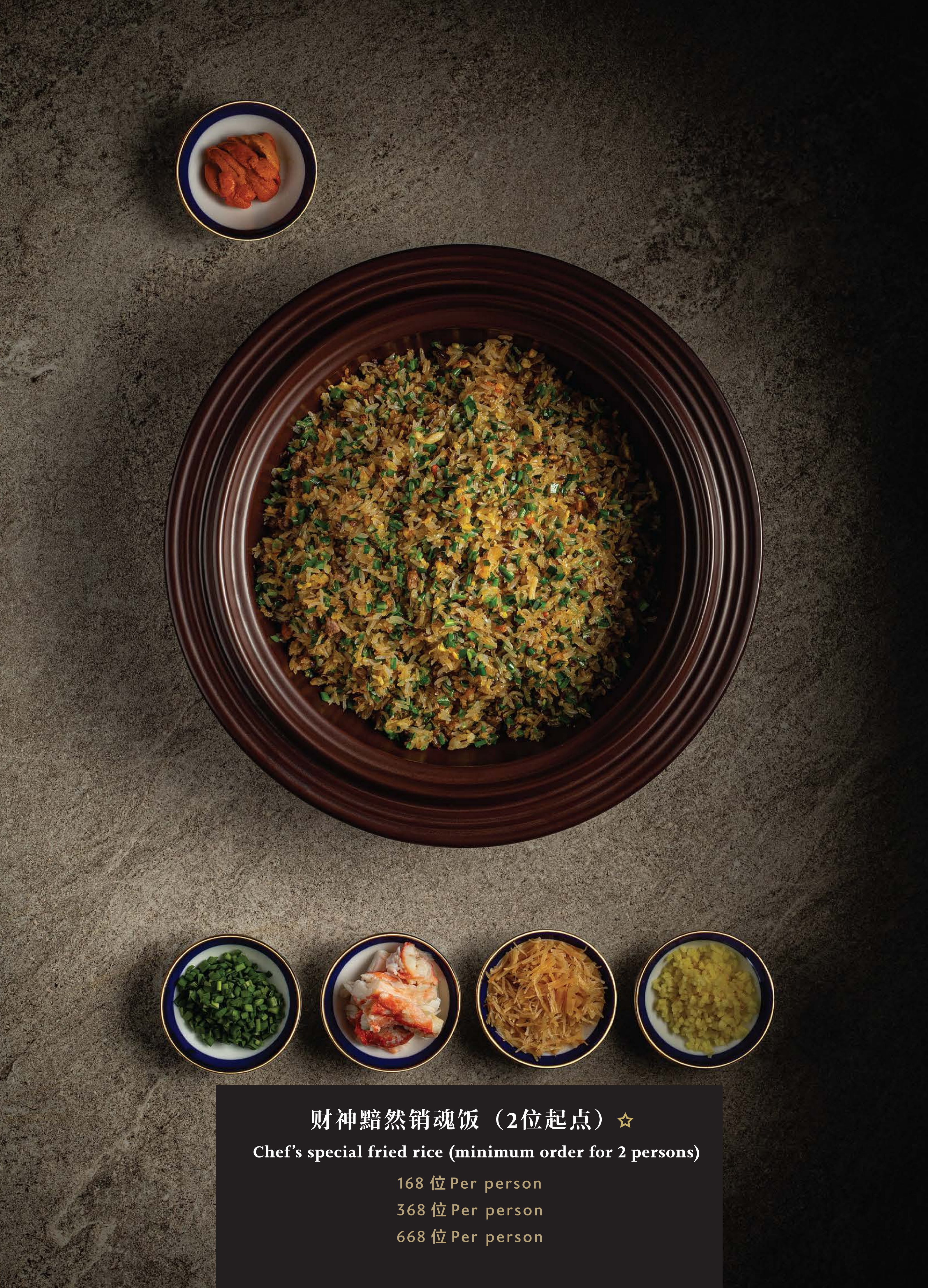
做法 COOKING METHOD

清炒 • Wok-fried

蒜蓉炒 • Wok-fried with garlic

白灼 • Scalded

上汤 • Poached in superior stock



财神黯然销魂饭（2位起点）☆

Chef's special fried rice (minimum order for 2 persons)

168 位 Per person

368 位 Per person

668 位 Per person

主 食

RICE AND NOODLES

雪花牛肉炒沙河粉

Wok-fried rice noodles, beef, mung bean sprouts, green onion

168 例 Per portion

主席楼王子炒饭

Wok-fried rice, barbecued pork, shrimp, scallop,
Chinese cabbage, abalone sauce, mushroom

198 例 Per portion

生拆蟹肉瑶柱蛋白炒香苗

Wok-fried rice, crabmeat, Chinese cabbage, onion, ginger

198 例 Per portion



松露肉酱手工紫菜面

Seaweed noodles, truffle, minced pork sauce, ginger

主 食

RICE AND NOODLES

鲍鱼水碌菜新会陈皮面

Tangerine noodles, shrimp broth, preserved vegetables

98位 Per person

东海黄鱼泡米线

Rice vermicelli, yellow croaker, fish broth

88位 Per person

贵妃海鲜汤泡饭

Rice soup, shrimp, mushroom, spring onion, coriander

68位 Per person

松露肉酱手工紫菜面 ☆

Seaweed noodles, truffle, minced pork sauce, ginger

68位 Per person



不一样的御品官燕

Stewed bird's nest, red dragon fruit, white wood ear

甜品

DESSERT



不一样的御品官燕(50克) ☆

Stewed bird's nest, red dragon fruit, white wood ear (50 g)

298 位 Per person

山核桃炖官燕 ♡

Double-boiled bird's nest, walnuts, egg, milk

298 位 Per person

十五年陈皮红豆沙汤圆

Sweetened red bean soup, dry citrus peel, sweet dumpling

78 位 Per person

山核桃炖初生蛋 ♡

Sweetened egg pudding, sweetened walnuts, milk

68 位 Per person

杨枝甘露

Mango sago compote

48 位 Per person

猫山王冰皮榴莲

Durian cream snowball mochi

48 件 Per piece

季节时令水果盘

Grand seasonal fruit platter

68 位 Per person



蚝皇鮑魚酥

Baked whole abalone puff, shiitake mushroom, oyster mushroom

粵式點心

DIM SUM

蚝皇鮑魚酥

Baked whole abalone puff, shiitake mushroom, oyster mushroom

68件 Per piece

燕窩天鵝酥

Deep-fried swan-shaped bird's nest pastry, coconut, milk

68件 Per piece

官燕橙味蛋挞

Baked orange peel egg tart, bird's nest

68件 Per piece

鱼籽酱海胆凤眼饺

Steamed sea urchin dumpling, caviar, shrimp paste, asparagus

68件 Per piece

花胶虾汤金鱼饺

Steamed fish maw dumpling, shrimp paste, bamboo shoots

68件 Per piece

三色虾饺（3件）

Steamed shrimp dumplings (3 pcs)

Pork, bamboo shoots, Sichuan pepper, carrot juice, truffle sauce, squid ink

98例 Per portion

生拆蟹粉小笼包（3件）

Steamed crabmeat soup dumpling, pork, ginger, green onion (3 pcs)

128例 Per portion

鲍鱼烧卖（3件）

Steamed Cantonese abalone “Siu Mai,” shrimp, pork, shiitake mushroom (3 pcs)

98例 Per portion