



PAN PACIFIC
DALIAN
大连泛太平洋酒店

海天楼零点菜单
Hai Tien Lo A La Carte Menu

位菜
SET COURSES

北纬39°自发参 (实心海参100g) 168/位
Braised 39°N Wild Sea Cucumber
鲍汁扣，五谷杂粮烩，葱烧
Abalone Sauce / Mixed with Multigrain / Scallion Braised

鲍汁扣3头鲍鱼 (本地鲍鱼165g) 198/位
Braised 3-Head Abalone, Abalone Sauce

蚝皇花胶公扣鹅掌 (花胶公100g，鹅掌100g) 298/位
Braised Male Fish Maw & Goose Palm, Oyster Sauce

五谷杂粮烩花胶 (花胶公100g) 128/位
Stewed Fish Maw, Multigrain

姬松茸炖花胶筒 (花胶筒75g) 128/位
Simmered Fish Maw Tube, Agaricus Blazei

木瓜雪耳炖官燕 (官燕75g) 468/位
Simmered Superior Bird's Nest, Papaya, White Fungus

浓汤极品佛跳墙 (海参50g，鲍鱼50g，瑶柱25g，素翅25g，花胶25g，大虾25g，花菇25g) 398/位
Double boiled Sea cucumber, Abalone in Superior Stock

煎澳洲M5和牛 (和牛肉200g) 298/位
Pan-fried Australian M5 Wagyu Beef M5

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前 菜
APPETIZERS

松露绣球兰花蚌 (绣球菌200g，兰花蚌50g) Truffle Sphere Surf Clam	118/例
翡翠贡笋拌螺片 (贡笋200g，海螺片35g) Mixed Sliced Conch, Emerald Bamboo Shoots	98/例
老虎菜拌自发参 (自发参100g) Wild Sea Cucumber, Spicy Vegetable Salad	198/例
鲜沙姜捞清远鸡 (清远鸡200g) Tossed Qingyuan Chicken, Fresh Ginger	78/例
风生水起三文鱼 (烟熏三文鱼100g) Mixed Smoked Salmon Vegetable Salad	128/例
十年陈醋炝蛰头 (海蜇头200g) Tossed Jellyfish Head Seasoned, Aged Black Vinegar	98/例
国潮汾酒酱牛肉 (熟牛腱肉200g) Marinated Beef, Chinese Liquor	98/例
紫气东来凤尾虾 (紫白菜200g，虾干50g) Dry Prawns, Auspicious Purple Aura	78/例
露水茭白玫瑰花 (茭白300g) Water Bamboo, Rose Petals	58/例
话梅秘制小红参 (胡萝卜300g，蜂蜜50g) Preserved Red Ginseng with Preserved Plum	58/例
藤椒酸辣猪拐筋 (猪拐筋200g) Sour & Spicy Pork Tendon, Rattan Pepper	98/例
帕尔马轻食沙律 (季节蔬菜300g，帕尔马火腿100g) Parma Ham Salad	128/例

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刺 身
SASHIMI

豪华刺身拼 (三文鱼150g，金枪鱼中腹150g，贻贝丁100g，甜虾100g，赤贝100g) Selection Sashimi Platter(Salmon, Tuna Toro, Mussel Dice, Sweet Prawn, Ark Clam)	998/套 (8-10位)
锦绣刺身拼 (三文鱼100g，金枪鱼中腹100g，甜虾75g，赤贝75g) Splendid Sashimi Platter (Salmon, Tuna Toro, Sweet Prawn, Ark Clam)	488/套 (4-6位)

汤 品
SOUPS

芙蓉山药海胆羹 (山药200g，海胆肉75g) Sea Urchin Soup, Egg, Chinese Yam	138/煲
广式老火炖例汤[时日限定] Double Boiled Soup Cantonese Style	168/煲
醋椒乌鱼蛋汤羹 (乌鱼蛋200g) Cuttlefish Roe Soup with Vinegar & Pepper	198/煲
酥皮三丝海皇羹 (素翅50g，虾仁50g，海参50g，笋丝50g) Seafood Soup, Puff Pastry, shrimp, sea cucumber, bamboo shoots	168/位
竹笙瑶柱菌皇汤 (竹笙，姬松茸，羊肚菌，虫草花各15g) Double boiled Dried Scallop, Mushroom Soup, Bamboo Pith	78/位

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海 鲜
SEAFOOD

澳洲龙虾 (三食：刺身，椒盐，煲粥) Australian Lobster (Three Cooking Methods: Sashimi / Salt & Pepper / Congee)	980/500g
帝王蟹 (三重奏：黄油煎，避风塘，芙蓉蒸) King Crab (Three Cooking Methods: Pan-fried Butter / Typhoon Shelter Style / Steamed with Egg)	680/500g
波士顿龙虾 (避风塘，三葱沙茶焗，上汤藜麦焗) Boston Lobster (Typhoon Shelter / Poached Scallion in Satay Sauce / Poached Quinoa in Superior Broth)	480/500g
东星斑 (古法盘龙蒸，XO酱芦笋炒) Spotted Grouper (Traditional Steamed / Stir-fried Asparagus in XO Sauce)	680/500g
老虎斑 (古法盘龙蒸，豉油蒸，XO酱炒) Tiger Grouper (Traditional Steamed / Steamed / Stir-fried in XO Sauce)	268/500g
活黄鱼 (家常炖，清蒸) Live Yellow Croaker (Braised / Steamed)	198/500g
青斑鱼 (葱油，黄椒酱蒸) Blue Grouper (Scallion Oil / Steamed in Yellow Chili Sauce)	158/500g
鸦片鱼 (家常焖，松鼠鱼) Flatfish (Braised / Squirrel Fish)	128/500g
多宝鱼 (豆豉蒸，黄椒酱蒸) Turbot Fish (Black Bean Steamed / Steamed in Yellow Chili Sauce)	108/500g
活海螺 (3-4头，盐爆，盐水煮) Live Conch (3-4 Pieces/500g, Wok Fried/ Boiled)	168/500g
扇贝 (3-4头 蒜蓉粉丝蒸，XO酱煎炒，剁椒蒸) Scallop (3-4 Pieces, Steamed with Garlic & Vermicelli / Pan-fried with XO Sauce / Steamed with Chopped Chili)	58/只

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推荐菜
RECOMMENDED DISHES

芫爆海味脆双鲜 (海螺片，菊花蟥头各150g) Stir-fried Seafood, Coriander	228/例
擂椒海参小炒肉 (五花肉150g，实心海参200g) Sautéed Pork, Sea Cucumber, Pounded Chili	368/例
京葱蹄筋烧海参 (蹄筋200g，实心海参300g) Braised Sea Cucumber, Tendon, Scallion	298/例
翡翠葱油海杂拌 (限定时令海鲜6款各75g) Assorted Seafood, Scallion Oil, Green Vegetable	398/例
极品海味全家福 (实心海参100g，鲍鱼100g，海螺100g，鱿鱼花100g，鲜贝丁100g，鱼肉100g) Wok Fried Seafood Treasure	598/例
马来脆皮黄金虾 (大海虾5只开半300g) Malaysian Crispy Prawns	198/例
浓汤酸菜汆生蚝 (生蚝肉6只200g，五花肉100g) Poached Pickle Chinese Cabbage, Oysters, Pork belly	198/例
藜麦宫保虾球 (虾仁200g) Kung Pao Prawn, Quinoa	138/例
桂花镇江醋腩排 (精排骨300g) Braised Pork Ribs, Zhenjiang Vinegar	128/例
九层塔啫啫鸡煲 (鸡肉300g) Clay Pot Chicken with Basil	128/例
金牌锅包肉 (精猪肉200g) Classic Fried Sweet & Sour Pork	88/例
黑蒜醋汁牛小排 (精牛柳300g) Beef Short Rib, Black Garlic Vinegar Sauce	198/例

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椒麻三件 (黄喉，毛肚，百叶各100g) Spicy and Numbing Combo (Aorta, Tripe, Ox Tripe)	198/例
辣汁肉末海肠 (肉末100g，海肠100g) Sea Intestines, Spicy Minced Pork Sauce	158/例
菌香脱骨猪手 (脱骨猪蹄200g) Boneless Pork Knuckle with Mushroom Aroma	138/例
港式沙田乳鸽 (乳鸽1只350g) Hong Kong Style Shatin Squab	78/只
传统鱼香茄子煲 (茄子300g) Traditional Yu-Shiang Eggplant Clay Pot	68/例
蟹黄酱海胆豆腐 (豆腐350g) Tofu with Crab Roe & Sea Urchin Sauce	78/例

时 蔬
SEASONAL VEGETABLES

罗马生菜【白灼/蒜蓉】 (罗马生菜350g) Romaine Lettuce【Poached / Garlic Stir-fried】	68/例
广东小芥兰【虾酱炒/白灼】 (芥兰350g) Chinese Baby Kale【Shrimp Paste Stir-fried / Poached】	68/例
广东菜心【生炒/蒜蓉】 (菜心350g) Choy Sum【Stir-fried / Garlic Stir-fried】	68/例
西兰苔【清炒/蒜蓉】 (西兰苔350g) Broccolini【Stir-fried / Garlic Stir-fried】	68/例

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主 食
STAPLE FOOD

米饭 Steamed Rice	5/碗
黑松露和牛炒饭 (和牛肉30g，米饭300g) Fried Rice Wagyu Beef, Black Truffle	88/例
招牌原汤牛腩面 (牛腩75g，面条150g) Signature Beef Brisket Noodle Soup	58/碗
粤式干炒牛河 (牛肉75g，牛河300g) Cantonese Style Stir-fried Beef Rice Noodle	78/例
港式鲜虾云吞面 (云吞6只，竹升面100g) Hong Kong Style Shrimp Wonton Noodle Soup	58/碗
海胆手工水饺 (12只) Handmade Sea Urchin Dumplings	128/份
黑金黄花鱼水饺 (12只) Mackerel Dumplings (Seasonal Catch)	98/份
开海鲅鱼水饺 (12只) Mackerel Dumplings (Seasonal Catch)	78/份

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甜 品
DESSERTS

广式叉烧酥（4只） Cantonese Barbecued Pork Pastry	48/份
杨枝甘露 Mango Pomelo Sago	38/位
广式点心拼盘【4只】（叉烧酥1只，蛋挞1只，虾饺1只，榴莲酥1只） Assorted Cantonese Dim Sum Platter	68/份
酥皮蛋挞 【3只】 Egg Tart	48/份
季节时令水果盘 Seasonal Fruit Platter	128/份
精美位上果盘 Individual Seasonal Fruit Platter	38/位