

## Menu of Wenchang Pavilion Restaurant

### 凉菜 Appetizer

绿芥黑木耳	Mixed Black Fungus with Green Mustard	¥38
蜜汁浸黄瓜	Sweet Cucumber	¥38
西芹伴虫草	Mixed Cordyceps Sinensis with Celery	¥38
美极大凤爪	Chicken Feet with Pickled Peppers	¥58
桂花糯米藕	Lotus Root Stuffed with Steamed Sticky Rice	¥48
美味酱萝卜	Soy-preserved Radish	¥38
爽口脆泡菜	Pickled Vegetables	¥28
核桃香椿苗	Mixed Walnuts with Chinese Cedar	¥38
老汤卤牛肉	Stewed Beef	¥58
绍兴白斩鸡	Boiled Chicken and Sauce	¥48
秘制烤子鱼	Deep Fried Larval Fish	¥48
乌镇酱麻鸭	Duck in Brown Sauce	¥58
时令醃三鲜	Mixed Duck Tongue, Chicken and Edamame in Fermented Glutinous Wine	¥68
上海熏爆鱼	Fried Smoked Fish	¥48
葱油海蜇头	Jellyfish Head with Scallion in Sauce	¥68

### 养生汤 Soup

养身菌菇盅	Mushroom Soup	¥38
御品菌皇汤	Stewed Chicken Soup with Dictyophora Mushroom	¥68
石斛土鸡盅	Stewed Chicken Soup with Dendrobe	¥68
花旗参鸽汤	Stewed Pigeon Soup with American Ginseng	¥68
川贝仔排盅	Stewed Rib Soup with Chuanbei (Asian Pear)	¥58
文思豆腐羹	Tofu Soup	¥58
太湖银鱼羹	Whitebait Fish Soup	¥68

### 古北特色菜 Specialties

炒烤虹鳟鱼	Fried Baked Rainbow Trout	¥98
陈酿黄牛肉	Pan-Fried Beef with Yellow Rice Wine	¥238
水镇鱼头皇	Stewed Fish Head	¥268
小鸡炖蘑菇	Stewed Chicken with Mushroom	¥268
白汁炖羊肉	Stewed Mutton with White Sauce	¥298

乌镇船家菜 Wuzhen Dishes		
水镇一锅鲜	Seafood and Mushroom Pot	¥198
红焖大鲶鱼	Simmered Catfish	¥128
美极鲜大虾	Boiled Shrimp with Sauce	¥128
船家咸方肉	Braised Diced Meat	¥88
藏心烩鱼圆	Braised Fish Ball	¥68
京杭船头鱼	Braised Fish Head	¥268
藕韵荷塘鲜	Fried Lotus Root with Water Chestnut and Green Bean	¥48
蟹粉状元球	Crab Meat Ball	¥68
老鸭云吞煲	Duck and Wonton Soup	¥188
浙粤一家亲 Zhejiang and Guangdong Cuisine		
糟香金鳊鱼	Golden Trout in Rice Wine Sauce	¥128
龙井河虾仁	Fried Shrimp with Longjing Tea	¥168
滋补香蕈鸡	Steamed Chicken with Champignon	¥128
杭式东坡肉	Braised Dongpo Pork	¥28/Person
XO酱爆螺头	Stir-Fried Conch Meat with XO Sauce	¥198
古法蒸鲥鱼	Steamed Hilsa Herring	¥298
干烧大对虾	Dry-Braised Shrimp	¥98
金牌扣酥肉	Steamed Deep Fried Pork	¥128
一品腌笃鲜	Pork and Bamboo Shoots Soup	¥88
石板牛仔骨	Sizzling Short Ribs	¥168
杭椒牛肉粒	Fried Beef with Green Pepper	¥128
芦笋炒鸭舌	Fried Duck Tongues with Asparagus	¥128
一口鲜蛋饺	Egg Stuffed Dumpling	¥68
私房焖牛尾	Simmered Oxtail	¥128
腊肠荷兰豆	Fried Sausage with Mangetout (Snow Pea)	¥68
田园时令蔬 Vegetable		
私房野菜饼	Baked Vegetable Cake	¥10
芥蓝鲜核桃	Mixed Walnut with Chinese Kale	¥88
清炒鸡毛菜	Sauteed Chinese Little Greens	¥48
淮阳煮干丝	Stewed Shredded Chicken with Shredded Tofu	¥58
芦笋鲜百合	Fried Asparagus with Artichoke	¥68
巧妇手撕菜	Fried Shredded Vegetables	¥48
上汤娃娃菜	Chinese Cabbage in Broth	¥48
有机时令蔬	Seasonal Vegetable	at today's price

海参 Sea Cucumber		
小米烩辽参	Braised Sea Cucumber with Millet	¥168/Person
松茸炖海参	Stewed Sea Cucumber with Matsutake Mushroom	¥168/Person
五谷关东参	Stewed Sea Cucumber with Grains	¥198/Person
鲍汁扣辽参	Simmered Sea Cucumber with Abalone Sauce	¥168/Person
点心 Snacks		
杭式小笼包	Steamed Bun	¥38
上海生煎包	Pan-fried Bun	¥58
杭帮蒸烧麦	Shaomai	¥38
广式小餐包	Bread Bun	¥48
飘香榴莲酥	Crispy Durian Pastry	¥58
迷你鸡蛋挞	Egg Tart	¥58
韭菜鲜虾饺	Steamed Leek Shrimp Dumpling	¥38
腊味萝卜糕	Steamed Radish Cake	¥38
石锅小米饭	Cooked Millet and Rice in Casserole	¥48