



YINLU

銀戶



银庐

养云安缦之粤式海鲜火锅餐厅 — “银庐”。

银, 是人体所需元素之一, 在《本草纲目》中被描述为具有“安五脏、安心神、止惊悸、除邪气”等作用。

庐, 意即“居室”、“房舍”, 又与“炉”同音。

银庐传承传统的火锅饮食文化, 以鲍鱼、东星斑、龙虾和其它各类高档海鲜为食材打造粤式火锅。

火锅作为一种烹饪手法和饮食方式最早可追溯到距今约有3000年历史的西周王朝,

演变至今俨然已成为国民美食的一个文化符号, 它代表着亲朋好友聚餐间的温暖和欢愉。

银庐的一系列粤式火锅美味由广东大厨来主理, 食材则来自世界各地。

此外, 自制的各类蘸酱也是特色之一, 最为推荐的当属粤菜系里有“酱中之皇”之美誉的XO酱。

银庐餐厅坐落于湖畔, 掩映于一片竹林当中, 餐厅设计线条简洁, 体现了安缦标志性的极简风格;

所用锅炉皆为纯银打造, 与餐厅名字的含义相得益彰。

YIN LU

Amanyangyun unveils its lakeside hot pot place 'Yin Lu'.

Yin Lu's name comes from two Chinese characters which mean 'silver' and 'cottage', while 'Lu' has the same phonetic sound as the Chinese word for 'stove' which were used for keeping warm inside of the house in ancient times (similar to a fireplace).

Yin Lu celebrates the traditional Chinese food culture of hot pot in Cantonese style where abalone, grouper, lobster and other kinds of exquisite seafood are served in mild broths.

The use of hot pot as a cooking method and a way of eating can trace back to West Zhou Dynasty (about 3,000 years ago) and it has evolved into a cultural mode.

Hot pot pays tribute to the conviviality and warmth of traditional Chinese family and friends dining.

Healthy and nurturing hot pot dishes prepared by native Cantonese chefs celebrate this Chinese culinary tradition while championing globally sourced produce.

Homemade hot pot dips are another specialty here such as the famed XO sauce (made of roughly chopped dried seafood mixed with ham, shallot, garlic, chili, dried chili and cooking oil), considered as the emperor of all sauces in Cantonese cuisine with its recipe firstly conceived in early 1980s.

Set in a bamboo grove on the shores of a lake offering views of the camphor forest, the light-filled restaurant reflects Aman's elegant minimal aesthetic

yet with a friendly and convivial dining atmosphere.

Yin Lu's hot pot dishes are all served in the silver-made pots, echoing the name of this outlet.

单人套餐 A
SINGLE SET MENU A

海 鲜 SEAFOOD PLATTER

越南小青龙, 深海响螺, 大连鲜鲍
Green lobster, pelagic whelk, fresh abalone

肉 类 MEAT PLATTER

4A三角雪花牛肉, M9澳洲和牛上脑, 精品和牛粒
4A beef belly, M9 Australian wagyu beef chuck, wagyu beef grain

菌 菇 MUSHROOM PLATTER

羊肚菌, 海鲜菇, 姬松茸, 香花菇
Morchella, seafood mushroom, agaricus blazei murill, fragrant mushroom

时 令 鲜 蔬 拼 盘 SEASONAL VEGETABLE PLATTER

自 选 汤 锅 SIGNATURE SOUP

竹笙炖土鸡汤, 凯里红酸汤, 中谷菌菇响螺汤
Stewed chicken soup with bamboo fungus, Kaili red sour soup, Zhonggu mushroom conch soup

料 碟 SAUCE TRAY SET

蒜蓉, 葱花, 香菜末, 姜葱蓉, 江西辣椒酱, 醋
Garlic leek, green onion, cilantro, ginger green onion mixed, Jiangxi spicy sauce, vinegar
生抽豉油, 麻油, 花生酱, 麻酱, 香辣酱, XO酱
Soy sauce, sesame oil, peanuts sauce, sesame paste, spicy sauce, XO sauce

海鲜以当天实际配送为主

Seafood is mainly decided on delivery of the day

以上价格为人民币, 另需收取15%服务费(含政府相关税费)
Above prices are in RMB and subject to 15% service charge and tax

如果您对某种食物过敏, 请提前告知我们的服务人员
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单人套餐 B
SINGLE SET MENU B

海 鲜 SEAFOOD PLATTER

越南小青龙, 澳洲雪白带子, 海参
Green lobster, Australian king scallop, trepang

肉 类 MEAT PLATTER

M6澳洲和牛板腱, 伊比利亚黑毛豚肉, 5A雪花眼肉
M6 Australian wagyu oyster blade, Iberico pork, 5A selected ribeye

菌 菇 及 素 菜 MUSHROOM & VEGGIE

黑鸡枞菌, 香花菇, 槟榔香芋
Termite mushroom, fragrant mushroom, areca taro

时 令 鲜 蔬 拼 盘 SEASONAL VEGETABLE PLATTER

自 选 汤 锅 SIGNATURE SOUP

竹笙炖土鸡汤, 凯里红酸汤, 中谷菌菇响螺汤
Stewed chicken soup with bamboo fungus, Kaili red sour soup, Zhonggu mushroom conch soup

料 碟 SAUCE TRAY SET

蒜蓉, 葱花, 香菜末, 姜葱蓉, 江西辣椒酱, 醋
Garlic leek, green onion, cilantro, ginger green onion mixed, Jiangxi spicy sauce, vinegar
生抽豉油, 麻油, 花生酱, 麻酱, 香辣酱, XO酱
Soy sauce, sesame oil, peanuts sauce, sesame paste, spicy sauce, XO sauce

海鲜以当天实际配送为主

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双人套餐

SET MENU FOR 2

海鲜 SEAFOOD PLATTER

台州大黄鱼，大连鲜鲍，罗氏虾

Taizhou large yellow croake, fresh abalone, giant river prawn

肉类 MEAT PLATTER

M9澳洲和牛上脑，M6澳洲和牛板腱

M9 Australian wagyu beef chuck, M6 Australian wagyu oyster blade

菌菇 MUSHROOM PLATTER

新鲜鸡枞菌，金丝菇，姬松茸，白玉菇

Termite mushroom, golden mushroom, agaricus blazei murill, white beech mushroom

时令鲜蔬拼盘 SEASONAL VEGETABLE PLATTER

自选汤锅 SIGNATURE SOUP

竹笙炖土鸡汤，凯里红酸汤，中谷菌菇响螺汤

Stewed chicken soup with bamboo fungus, Kaili red sour soup, Zhonggu mushroom conch soup

料碟 SAUCE TRAY SET

蒜蓉，葱花，香菜末，姜葱蓉，江西辣椒酱，醋

Garlic leek, green onion, cilantro, ginger green onion mixed, Jiangxi spicy sauce, vinegar

生抽豉油，麻油，花生酱，麻酱，香辣酱，XO酱

Soy sauce, sesame oil, peanuts sauce, sesame paste, spicy sauce, XO sauce

海鲜以当天实际配送为主

Seafood is mainly decided on delivery of the day

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YINLU
银庐

三人套餐

SET MENU FOR 3

海 鲜 SEAFOOD PLATTER

松叶蟹，老虎斑，黑松露虾滑

Snow crab, tiger grouper, shrimp ball with black truffle

肉 类 MEAT PLATTER

M9澳洲和牛上脑，M6澳洲和牛板腱，伊比利亚猪颈肉

M9 Australian wagyu beef chuck, M6 Australian wagyu oyster blade, Iberico pork collar

菌 菇 及 素 菜 MUSHROOM & VEGGIE

鹿茸菌，新鲜鸡枞菌，响铃，铁杆山药

Antler mushroom, termite mushroom, bean curd, yam

时 令 鲜 蔬 拼 盘 SEASONAL VEGETABLE PLATTER

自 选 汤 锅 SIGNATURE SOUP

竹笙炖土鸡汤，凯里红酸汤，中谷菌菇响螺汤

Stewed chicken soup with bamboo fungus, Kaili red sour soup, Zhonggu mushroom conch soup

料 碟 SAUCE TRAY SET

蒜蓉，葱花，香菜末，姜葱蓉，江西辣椒酱，醋

Garlic leek, green onion, cilantro, ginger green onion mixed, Jiangxi spicy sauce, vinegar

生抽豉油，麻油，花生酱，麻酱，香辣酱，XO酱

Soy sauce, sesame oil, peanuts sauce, sesame paste, spicy sauce, XO sauce

海鲜以当天实际配送为主

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四人套餐

SET MENU FOR 4

海 鲜 SEAFOOD PLATTER

阿拉斯加帝王蟹，罗氏虾，深海石斑鱼，8头鲜鲍
Alaska king crab, giant river prawn, abyssal grouper, fresh abalone

肉 类 MEAT PLATTER

M9澳洲和牛上脑，M6澳洲和牛板腱，4A雪花牛肉
M9 Australian wagyu beef chuck, M6 Australian wagyu oyster blade, 4A beef belly

菌 菇 及 素 菜 MUSHROOM & VEGGIE

鹿茸菌，新鲜鸡枞菌，姬松茸，甜玉米，槟榔香芋
Antler mushroom, termite mushroom, agaricus blazei murill, sweet corn, areca taro

时 令 鲜 蔬 拼 盘 SEASONAL VEGETABLE PLATTER

自 选 汤 锅 SIGNATURE SOUP

竹笙炖土鸡汤，凯里红酸汤，中谷菌菇响螺汤
Stewed chicken soup with bamboo fungus, Kaili red sour soup, Zhonggu mushroom conch soup

料 碟 SAUCE TRAY SET

蒜蓉，葱花，香菜末，姜葱蓉，江西辣椒酱，醋
Garlic leek, green onion, cilantro, ginger green onion mixed, Jiangxi spicy sauce, vinegar
生抽豉油，麻油，花生酱，麻酱，香辣酱，XO酱
Soy sauce, sesame oil, peanuts sauce, sesame paste, spicy sauce, XO sauce

海鲜以当天实际配送为主

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单点锅底

SOUP

凯里红酸汤	<i>Kaili red sour soup</i>
竹笙土鸡汤	<i>Chicken soup with bamboo fungus</i>
中谷菌菇响螺汤	<i>Zhonggu mushroom conch soup</i>
三鲜黄鱼汤	<i>Fresh fish soup</i>
花胶浓鸡汤	<i>Fish maw chicken soup</i>

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海鲜

SEAFOOD

罗氏虾	<i>Giant river prawn</i>
新西兰岩龙	<i>Rock dragon lobster</i>
深海东星斑	<i>East spotted grouper</i>
老虎斑	<i>Tiger grouper</i>
小青龙	<i>Green lobster</i>
新西兰网鲍	<i>New Zealand abalone</i>
阿拉斯加帝皇蟹	<i>Alaska emperor crab</i>
加拿大象拔蚌	<i>Canadian geoduck</i>
台州大黄鱼	<i>Taizhou large yellow croaker</i>
深海石斑鱼	<i>Abysal grouper</i>
本港大响螺	<i>Neptunea cumingi crosse</i>
海参崴红毛蟹(需预定)	<i>Red hairy crab Vladivostok (reservation required)</i>
4头大连鲜鲍	<i>Fresh abalone</i>

海鲜以当天实际配送为主

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肉类

MEAT

5A黑毛雪花眼肉	<i>5A selected ribeye</i>
4A黑毛雪花西冷	<i>4A selected sirloin</i>
M9澳洲和牛上脑	<i>M9 Australian wagyu beef chuck</i>
M6澳洲和牛板腱	<i>M6 Australian wagyu oyster blade</i>
臻品和牛粒(8粒)	<i>Wagyu beef grain (8 grains)</i>
4A三角雪花牛肉	<i>4A beef belly</i>
精品牛肉拼盘	<i>Selected beef platter</i>
伊比利亚黑毛猪颈肉	<i>Iberico pork collar</i>
潮州牛肉丸(6粒)	<i>Chaozhou beef ball (6 pcs)</i>
潮州鱼丸(6粒)	<i>Chaozhou fish ball (6 pcs)</i>
黑松露手工虾滑(6粒)	<i>Homemade shrimp ball with black truffle (6 pcs)</i>
精品黄喉	<i>Selected board throat</i>
黑牛毛肚	<i>Black cow tripe</i>

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菌菇及素菜

MUSHROOM & VEGGIE

高山豆苗	<i>Bean seedling</i>
关东小木耳	<i>Kanto fungus</i>
槟榔香芋	<i>Areca taro</i>
莲藕	<i>Lotus root</i>
山药	<i>Yam</i>
白萝卜	<i>White radish</i>
时令蔬菜拼盘	<i>Seasonal vegetable platter</i>
臻品竹笙	<i>Bamboo fungus</i>
羊肚菌	<i>Morchella</i>
香花菇	<i>Fragrant mushroom</i>
鹿茸菌	<i>Antler mushroom</i>
新鲜黑鸡枞菌	<i>Fresh termite mushroom</i>
金针菇	<i>Needle mushroom</i>
杏鲍菇	<i>Abalone mushroom</i>
脆炸响铃	<i>Deep fried bean curd</i>
江西腐竹	<i>Jiangxi bean curd stick</i>
老上海冻豆腐	<i>Shanghai frozen tofu</i>

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