



Spring Moon, The Peninsula's Michelin-starred Cantonese restaurant, specialises in fine Chinese cuisine in its purest form and continues to take Cantonese cuisine to new heights of creativity and excellence. Served in a Shanghainese art deco mansion setting, the restaurant is a vintage replica of how it might have looked, had it been in existence in 1928 when the hotel first opened. Spring Moon's stylised interiors feature antique teak floors adorned with Oriental rugs, dark wood panelled walls, vintage sepia photographs of The Hong Kong and Shanghai Hotels, Limited's historic properties of note etched onto gold-leafed lacquer panels, and jewel-toned stained-glass windows.

No visit to Spring Moon would be complete without exploring the tea counter, with its collection of over 200 miniature Chinese clay teapots, including designs based on Chinese legend. Featuring a curated selection of over 25 fine and rare Chinese teas reverently served by our expert tea masters, Spring Moon's seasonal teas are the perfect palate-cleansers to counterbalance the restaurant's award-winning cuisine.

香港半島酒店嘉麟樓中菜廳為米芝蓮星級食府，更是本港高級粵菜翹楚。嘉麟樓室內裝潢散發裝飾藝術神韻，甚有老上海優雅華宅氣派：舊柚木地板及東方風地氈、深色木壁板、金漆牆上展示香港上海大酒店有限公司舊酒店物業的古董照片，加上彩色玻璃窗點綴其中，種種元素乃參照半島酒店開業年份－1928年中菜館為藍本，打造懷舊情調。

嘉麟樓致力推廣茗茶文化，店內茗茶櫃台珍藏超過 200 個以中國傳說為主題設計的中式茶壺，造工非常精緻。此外嘉麟樓供應超過 25 款高級中國名茶，由茶藝師為客人精心泡製，繚繚茶香烘托得獎菜色佳味，美食體驗錦上添花！

## 嘉餚嗜味菜譜

Tasting Menu of Spring Moon スプリングムーン特製テイステイング

### 蜜味叉燒 拼 花椒紅海蜇頭

Barbecued pork with honey

Cold red jellyfish with dark vinegar and Sichuan pepper

自家製チャーシューと赤クラゲの花椒和え

冷泡福鼎茉莉龍珠 *Chilled Fuding jasmine dragon pearl*

水出しジャスミンパール茶

*2016 Misha's Vineyard, The Starlet Sauvignon Blanc, Central Otago, New Zealand*

### 金瑤花膠雞絲羹

Braised fish maw soup with shredded chicken, Yunnan ham  
and conpoy

鶏肉の細切り 雲南ハムと干し貝柱入り魚の浮き袋入り煮込みスープ

### 松露珍菌老虎蝦球

Sautéed tiger prawns with wild mushrooms and black truffle sauce

タイガーシュリンプとキノコのソテー 黒トリュフのソース

潮安烏嶼單攪 *Chaoan mountain wudong mono species*

潮安ウドン烏龍茶

*2017 Schloss Johannisberg, Rotlack Riesling Kabinett, Rheingau, Germany*

### 砂鍋黑皮雞縱菌元貝皇煲

Wok-fried Hokkaido scallop with termite mushrooms,  
ginger and spring onions in a clay pot

北海道産帆立のキノコの葱生姜土鍋炒め

*2016 Saint-Joseph Deschants, M Chapoutier, Rhône Valley, France*

### 生菜絲火鴨粒炒飯

Fried rice with diced roasted duck, Yunnan ham and vegetables

雲南ハムとローストダック入り炒飯

祁門特級功夫茶 *Keemun super black tea*

特選キーモン茶

### 馳名香芒凍布甸

Chilled mango pudding

マンゴープリン

每位 688 per person お一人様用  
兩位起 Minimum for two persons お二人様より承ります

另加每位 180 配 3 款茗茶

另加每位 280 配 3 杯酒

Additional 180 per person

with 3 kinds of premier Chinese tea pairing

Additional 280 per person with 3 glasses wine pairing

3 種中国茶ペアリング | 人あたり 180

3 グラスワインペアリング | 人あたり 280

如閣下需要任何特別膳食安排，  
請向我們的服務員提供有關資料。

Please advise our associates if you have any special dietary requirement.  
アレルギーやお苦手の食材などがございましたら  
ご遠慮なくスタッフにお申し付け下さい。

以上價格均為港幣  
及另加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge  
価格は香港ドルで 10% のサービス料が加算されます。