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.

养云安缦推出粤式海鲜火锅

养云安缦推出粤式海鲜火锅一"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。



银庐套餐 A | HOT POT MENU A

海鲜 Seafood Platter

波士顿龙虾 | 黑竹蛏 | 大连鲜鲍 Boston Lobster, Solen, Fresh Abalone

> 肉类 Meat Platter

三角雪花牛肉 | 5A雪花眼肉 Beef Belly, 5A Selected Ribeye

> 菌菇 Mushroom Platter

特级竹笙 | 羊肚菌 | 松茸菌 Bamboo Fungus, Morchella, Matsutake

> 蔬菜 Vegetable Platter

高山豆苗 | 生菜胆 | 甜麦菜 Pea Sprout, Roman Lettuce, Leaf Lettuce

自选汤锅 Signature Soup

竹笙土鸡汤 | 珍菌海螺汤 | 番茄牛肉汤 Bamboo Fungus Chicken Soup, Conch Mushroom Soup, Tomato Soup with Beef

> 料碟 Sauce Tray Set

芹菜末 | 香菜末 | 葱花 | 小米椒 | 蒜茸 | 香油 | 姜葱蓉 Celery, Cilantro, Green Onion, Red Chili, Garlic, Sesame Oil, Ginger Green Onion Mixed

自制剁椒 | 生抽豉油 | 花生酱 | 芝麻酱 | 沙茶酱 | XO酱 Homemade Chili, Soy Sauce, Peanuts Sauce, Sesame Sauce, Satay Sauce, XO Sauce

> 每位人民币1,300元 RMB 1,300 per person

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.
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If you are concerned about food allergies, please alert your waiter/waitress prior to ordering.



银庐套餐 B | HOT POT MENU B

海鲜 Seafood Platter

越南小青龙 | 海螺 | 澳洲带子 Green Lobster, Conch, Australian Scallop

> 肉类 Meat Platter

M9澳洲和牛上脑 | M6澳洲和牛板腱 Wagyu Beef Chuck M9, Australian Wagyu Oyster Blade M6

> 菌菇 Mushroom Platter

特级竹笙 | 金耳菇 | 羊肚菌 Bamboo Fungus, Golden Mushroom, Morchella

> 蔬菜 Vegetable Platter

罗马生菜 | 蓬蒿菜 | 广东菜心 Roman Lettuce, Tarragon, Baby Vege

> 自选汤锅 Signature Soup

竹笙土鸡汤 | 珍菌海螺汤 | 番茄牛肉汤 Bamboo Fungus Chicken Soup, Conch Mushroom Soup, Tomato Soup with Beef

> 料碟 Sauce Tray Set

芹菜末 | 香菜末 | 葱花 | 小米椒 | 蒜茸 | 香油 | 姜葱蓉 Celery, Cilantro, Green Onion, Red Chili, Garlic, Sesame Oil, Ginger Green Onion Mixed

自制剁椒 | 生抽豉油 | 花生酱 | 芝麻酱 | 沙茶酱 | XO酱 Homemade Chili, Soy Sauce, Peanuts Sauce, Sesame Sauce, Satay Sauce, XO Sauce

> 每位人民币1,300元 RMB 1,300 per person

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海鲜 SEAFOOD	时价 Market Price
澳洲龙虾 Australian Lobster	198/50g
东星斑 East Spotted Grouper	128/50g
潮州本港大响螺 Chao Zhou Conch	128/50g
加拿大象拨蚌 Canadian Geoduck	98/50g
澳洲黑网鲍 Australian Black Abalone	88/50g
潮州特大红花蟹 Chao Zhou Red Flower Crab	88/50g
越南小青龙 Green Lobster	68/50g
老虎斑 Tiger Grouper	48/50g
龙趸斑 Dragon Grouper	38/50g
	只 Piece
四头大连鲜鲍 Fresh Abalone	108
黑竹蛏 Solen	58
生猛斑节虾皇 King Prawn	368

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肉类 MEAT	例 Standard
精选牛肉拼盘 (M9上脑, M6板腱, M9西冷, 5A和牛粒) Selected Beef Platter (Chuck, Oyster Blade, Sirloin, Ribeye)	1,288
5A雪花眼肉 (200g) 5A Selected Ribeye	1,688
M9澳洲和牛上脑 (200g) M9 Australian Wagyu Beef Chuck	1,088
M9澳洲和牛西冷 (200g) M9 Australian Wagyu Sirloin	1,088
M6澳洲和牛板腱 (200g) M6 Australian Wagyu Oyster Blade	688
三角雪花牛肉 (200g) Beef Belly	688
精品厚切牛舌 Beef Tongue	688
伊比利亚黑毛豚肉 Iberian Pork Neck	388
黑松露鲜虾滑(6粒) Shrimp Ball with Black Truffle (6 pieces)	228
潮州牛肉丸 (6粒) Chao Zhou Beef Ball (6 pieces)	188
潮州墨鱼丸 (6粒) Chao Zhou Cuttlefish Ball (6 pieces)	188



菌菇及蔬菜 MUSHROOM & VEGETABLE	例 Standard
鸡枞菌 Termite Mushroom	88
灵芝菇 Reishi Mushroom	88
金针菇 Needle Mushroom	68
江西腐竹 Jiang Xi Bean Curd Stick	88
江西余干笋丝 Jiang Xi Bamboo Strip	88
脆炸响铃 Crisp Bean Curd Skin	68
马桥豆腐 Ma Qiao Tofu	68
菌菇拼盘 Assorted Mushroom Platter	268
蔬菜拼盘 Seasonal Vegetable Platter	168
汤底 SOUP	例 Standard
番茄牛肉汤 Tomato Soup with Beef	488
菌菇海螺汤 Conch Mushroom Soup	488
花胶浓鸡汤 Fish Maw Chicken Soup	588
竹笙土鸡汤 Bamboo Fungus Chicken Soup	488





时令精选 | SEASONAL MENU

银庐双人套餐 Set Menu for Two

海鲜拼盘 Seafood Platter

南美甜虾 | 北极贝 | 大连鲜鲍 | 真鲷鱼片 Sweet Shrimp, Surf Calm, Fresh Abalone, Porgy Fish Filleted

精选牛肉拼盘 Meat Platter

M9澳洲和牛上脑 | M6澳洲和牛板腱 | 伊比利亚猪颈肉 M9 Wagyu Beef Chuck, M6 Wagyu Oyster Blade, Iberian Pork Neck

> 时令蔬菜拼盘 Vegetable Platter

竹笙松茸土鸡汤 Bamboo Fungus Chicken Soup

料碟 Sauce Tray Set

芹菜末 | 香菜末 | 葱花 | 小米椒 | 蒜茸 | 香油 | 姜葱蓉 Celery, Cilantro, Green Onion, Red Chili, Garlic, Sesame Oil, Ginger Green Onion Mixed

自制剁椒 | 生抽豉油 | 花生酱 | 芝麻酱 | 沙茶酱 | XO酱 Homemade Chili, Soy Sauce, Peanuts Sauce, Sesame Sauce, Satay Sauce, XO Sauce

> 每套人民币2,380元 RMB 2,380 per set

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时令蔬菜 SEASONAL VEGETABLE	例 Standard
鲜茭白 Wild Rice Stem	88
豆苗 Pea Sprout	88
枸杞叶 Wolfberry Leaf	68
红薯叶 Sweet Potato Leaf	68
节瓜 Zucchini	68
凉瓜 Bitter Melon	68
秋葵 Okra	88
空心菜 Water Spinach	68
蓬蒿菜 Basil	68
萝卜 Radish	68
山药 Yam	68
莲藕 Lotus Root	68
玉米 Corn	68



饮品单 DRINK MENU

精选茶 SELECTIONS OF TEA	位 Persor
江西马头山红茶 Jiang Xi Matou Mountain Black Tea	120
江西马头山绿茶 Jiang Xi Matou Mountain Green Tea	120
凤凰单枞 Oolong Tea	198
鲜榨果汁 FRESH JUICE	杯 Glass
鲜榨橙汁 Orange Juice	70
鲜榨西柚汁 Grapefruit Juice	70
软饮 SOFT DRINKS	罐 Car
可口可乐 Coca Cola	45
健怡可乐 Diet Coke	45
雪碧 Sprite	45
干姜水 Ginger Ale	45
苏打水 Soda	45
汤力水 Tonic	45

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饮品单 DRINK MENU

啤酒 BEER

时代扎啤 Stella Draft Beer	108/杯 glass
青岛奥古特 Augerta Beer	50/瓶 bottle
清酒 SAKE	瓶 Bottle
獭祭50纯米大吟酿 (1.8L) Dassai 50 Junmai Daiginjo	2,688
獭祭 三割九分纯米大吟酿 (720ml) Dassai 50 Junmai Daiginjo	2,288
獭祭 二割三分纯米大吟酿 (300ml) Dassai 23 Junmai Daiginjo	1,988
月桂冠芳醇本酿 (720ml) Gekkeikan Junhonjo	588
月桂冠纯米吟酿 (720ml) Gekkeikan Junmai Ginjo	1,688
月桂冠纯米清酒 (300ml) Gekkeikan Junmai	368
松竹梅白壁藏 (300ml) Sho Chiko Bai Shirakabegura	388

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