



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.

银庐套餐 A

HOT POT MENU A

海 鲜 SEAFOOD PLATTER

波士顿龙虾，黑竹蛭，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

竹笙，羊肚菌，松茸菌
Bamboo fungus, Morchella, Matsutake

鲜 蔬 VEGETABLE PLATTER

高山豆苗，生菜胆，甜麦菜
Pea sprout, Lettuce, Leaf lettuce

自选汤锅 SIGNATURE SOUP

竹笙土鸡汤，番茄牛肉汤
Bamboo fungus chicken 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

海鲜以当天实际配送为主
Seafood is mainly decided on delivery of the day



银庐套餐 B

HOT POT MENU B

海 鲜 SEAFOOD PLATTER

小青龙, 海螺, 扇贝

Green lobster, Conch, Scallop

肉 类 MEAT PLATTER

M9 和牛上脑, M6 和牛板腱

Wagyu beef chuck M9, Wagyu oyster blade M6

菌 菇 MUSHROOM PLATTER

竹笙, 金耳菇, 羊肚菌

Bamboo fungus, Golden mushroom, Morchella

鲜 蔬 VEGETABLE PLATTER

生菜, 蓬蒿菜, 广东菜心

Lettuce, Tung ho, Baby vege

自选汤锅 SIGNATURE SOUP

竹笙土鸡汤, 番茄牛肉汤

Bamboo fungus chicken 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

海鲜以当天实际配送为主

Seafood is mainly decided on delivery of the day



双人套餐

SET MENU FOR 2

海鲜拼盘

SEAFOOD PLATTER

斑节虾，黑竹蛭，大连鲜鲍，真鲷鱼片
Fresh shrimps, Solen, Fresh abalone, Porgy fish filleted

精选肉类拼盘

MEAT PLATTER

M9和牛上脑，M6和牛板腱，伊比利亚猪颈肉
Wagyu beef chuck M9, Wagyu oyster blade M6, Iberico pork neck

时令鲜蔬拼盘

SEASONAL 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

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家庭分享套餐

YINLU FAMILY PACKAGE

(供4-5位享用)

自制开胃前菜 HOMEMADE APPETIZER

海鲜 SEAFOOD PLATTER

东星斑, 松叶蜘蛛蟹, 斑节虾, 九孔蓝纹鲍
East spotted grouper, Pine leaf spider crab, Striped prawn, Nine-hole blue-striped

肉类 MEAT PLATTER

M9和牛上脑, 牛小排, M9和牛板腱, 台州去骨海鲜鸡
Wagyu beef chuck M9, Beef short ribs, Wagyu oyster blade M6, Taizhou boneless seafood-fed chicken

菌菇 MUSHROOM

新鲜鸡纵菌, 白玉海鲜菇, 灵芝菇
Termite mushroom, White jade seafood mushroom, Reishi mushroom

蔬菜及豆制品 VEGETABLE & SOY FOOD

江西腐竹, 萝卜, 莲藕, 时令蔬菜拼盘
Jiangxi bean curd stick, Radish, Lotus root, Seasonal vegetable platter

汤底 SOUP

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

海鲜以当天实际配送为主

Seafood is mainly decided on delivery of the day



海 鲜

SEAFOOD

新西兰岩龙	<i>New Zealand lobster</i>
东星斑	<i>East spotted grouper</i>
潮州本港大响螺	<i>Chaozhou conch</i>
象拔蚌	<i>Geoduck</i>
黑网鲍	<i>Black abalone</i>
潮州特大红花蟹	<i>Chaozhou red flower crab</i>
小青龙	<i>Green lobster</i>
老虎斑	<i>Tiger grouper</i>
龙趸斑	<i>Dragon grouper</i>
四头大连鲜鲍	<i>Fresh abalone</i>
黑竹蛭	<i>Solen</i>

海鲜以当天实际配送为主

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肉类

MEAT

精选牛肉拼盘 (M9 上脑, M6 板腱, 雪花牛肉, 5A和牛粒)

Selected beef platter (chuck, oyster blade, brisket, ribeye)

5A 雪花眼肉 (200g)

5A selected ribeye

M9 澳洲和牛上脑 (200g)

Australian Wagyu beef chuck M9

M6 澳洲和牛板腱 (200g)

Australian Wagyu oyster blade M6

三角雪花牛肉 (200g)

Beef belly

伊比利亚黑毛豚肉

Iberian pork neck

黑松露鲜虾滑 (6粒)

Shrimp ball with black truffle (6 pieces)

潮州牛肉丸 (6粒)

Chaozhou beef ball (6 pieces)

潮州墨鱼丸 (6粒)

Chaozhou cuttlefish ball (6 pieces)

菌菇及豆制品

MUSHROOM & SOY FOOD

菌菇拼盘	<i>Assorted mushroom platter</i>
绣球菌	<i>Cauliflower fungus</i>
鸡枞菌	<i>Termite mushroom</i>
江西腐竹	<i>Jiangxi bean curd sticks</i>
金针菇	<i>Needle mushroom</i>
脆炸响铃	<i>Deep fried bean curd</i>
马桥豆腐	<i>Maqiao tofu</i>
老上海冻豆腐	<i>Shanghai frozen tofu</i>
槟榔香芋	<i>Areca taro</i>

新鲜蔬菜

SEASONAL VEGETABLES

蔬菜拼盘 *Seasonal vegetable platter*

豆苗 *Pea sprout*

萝卜 *Radish*

山药 *Yam*

莲藕 *Lotus root*

玉米 *Corn*

时令蔬菜 (空心菜、蓬蒿菜、小青菜、菠菜、西兰花)

Seasonal vegetable (water spinach/ tung ho/ baby greens/ spinach/ broccoli)

汤底

SOUP

番茄牛肉汤 *Tomato soup with beef*

竹笙土鸡汤 *Bamboo fungus chicken soup*

银庐

YINLU AT AMANYANGYUN

养云安缦 上海市闵行区元江路6161号

6161 Yuanjiang Road, Minhang District, Shanghai

Tel +86 21 8011 9999

aman.com