



湛碧楼

西/湖/湖/景/餐/厅

Zhan Bi Lou, Lake View Restaurant at West Lake

杭州菜

Hangzhou Cuisine

不仅是“应时而食”的时令智慧，更是雅致的、精致的、清淡的、健康的，饱含江南诗情画意与杭州文化特色。

这是杭州菜独一无二的文化灵魂和核心竞争力。

杭州菜可以像杭州这座城市一样，吸纳全省、全国、全世界的优质食材，坚守杭味本魂，以杭州味道烹饪世界食材，以世界味道诠释杭州食材，这便是杭州菜。

“不拘传统、包融创新、与时俱进、精益求精”，是湛碧楼坚守的核心理念。

It embodies not merely the wisdom of "eating in season", but also elegance, refinement, delicate freshness and healthfulness, brimming with the poetic charm of Jiangnan and the cultural characteristics of Hangzhou.

This constitutes the unique cultural soul and core competitiveness of Hangzhou Cuisine.

Much like the city of Hangzhou itself, Hangzhou Cuisine embraces premium ingredients from across the province, the nation and the globe. It remains rooted in the authentic essence of Hangzhou flavours: preparing global ingredients with Hangzhou culinary techniques, and presenting local Hangzhou ingredients through international flavours. Such is Hangzhou Cuisine.

"Unfettered by tradition, open to innovation, advancing with the times, and striving for excellence." This is the core philosophy upheld by Zhanbi Lou.

招牌菜



Signature Dishes

梅干菜烧花胶
Braised Fish Maw with Preserved Mustard Greens

梅干菜南非溏心干鲍
Soft-Centred South African Dried Abalone Braised with Preserved Mustard Greens

首创鱼子酱葱包桢
Original Caviar-Stuffed Scallion Pancake Roll

首创百家姓定胜糕
Original "Hundred Surnames" Victory Cake

曲院风荷
Quyuan Fenghe – Lotus Breeze Specialty Soup

白切本味葵香鸡
Poached Fragrant Chicken – Naturally Aromatic

南乳捞汁象拔蚌
Geoduck in Nanru (Red Fermented Bean Curd) Sauce

鸡油蒸七彩黄金米鱼
Steamed Golden Miyu Croaker with Chicken Oil

每天现剥的龙井虾仁
Hand-Peeled Longjing Tea Shrimps – Fresh Daily

十五年陈皮花胶烧鹅
15-Year Aged Chenpi Braised Goose with Fish Maw
(需要提前一天预定) (1-day advance reservation)

老任的100秒西湖醋鱼
Chef's Ren 100-Second West Lake Vinegar-Glazed Fish

精致前菜

Exquisite Appetizers



首创鱼子酱葱包桧 Original Caviar-Stuffed Scallion Pancake Roll	48/件/Piece
白切本味葵香鸡 Poached Fragrant Chicken – Aromatic & Tende	398/半只/Half 788/ 整只/Whole
元贝莲笋鲜云吞 Fresh Wontons with Scallop, Lotus & Bamboo Shoot	298/例/Portion
南乳捞汁牡丹虾 Peony Prawn in Nanru (Red Fermented Bean Curd) Sauce	268/只/Piece
熟成金头鲷鱼 Aged Gilthead Sea Bream	368/例/Portion
十年花雕醉膏蟹 10-Year Aged Hua Diao Marinated Cream Crab	498/例/Portion
百合捞拌西施舌 Mactra Clam Salad with Fresh Lily Bulbs	268/例/Portion
鱼子酱甜虾藕夹 Sweet Shrimp & Lotus Root Sandwich with Caviar	198/例/Portion
白切萧山山羊肉 Poached Xiaoshan Goat Meat – Simple & Pristine	178/例/Portion
辣汁花螺浸藕带 Spiral Shells with Spicy Dressing & Lotus Root Shoots	168/例/Portion
豉香茉莉黄鱼卷 Jasmine-Scented Yellow Croaker Rolls with Black Bean Aroma	168/例/Portion
糖醋脆皮玲珑骨 Crispy Sweet & Sour Spare Ribs	128/例/Portion

All Prices are in RMB and Subject to 15% service charge.
以上价格以人民币计算另需收取15%的服务费

精致前菜

Exquisite Appetizers



糟卤黑金鲍 Black-Abalone Marinated in Fermented Rice Brine	498/整只/Whole 268/半只/Half
武林卤鹅 Wulin-Style Braised Goose	398/例/Portion
脆皮跳跳鹅肝酱 Crispy Foie Gras Mousse Bites	108/例/Portion
虾油卤如意蛋卷 Braised Egg Rolls with Shrimp Oil Infusion	108/例/Portion
泡椒汁鲟龙鱼筋 Sturgeon Tendon in Pickled Chili Sauce	198/例/Portion
葱油汁拌鲜腐竹 Fresh Beancurd Skin with Scallion Oil Dressing	78/例/Portion
酥香腐皮天目笋 Crispy Beancurd-Wrapped Tianmu Bamboo Shoots	78/例/Portion
西湖桂花酿糖藕 West Lake Osmanthus-Glazed Stuffed Lotus Root	78/例/Portion
胭脂萝卜拌花生 Pickled Radish & Peanut Salad	78/例/Portion
奶油生菜拌核桃 Butter Lettuce & Candied Walnut Salad	78/例/Portion
天目笋干拌茭白 Dried Tianmu Bamboo Shoot & Water Bamboo Salad	78/例/Portion
开胃泡椒芥兰心 Pickled Chili Kale Hearts – Refreshing Appetizer	78/例/Portion

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汤羹慢炖

Slow-Simmered Broths & Soups



曲院风荷 Quyuan Fenghe – Lotus Breeze Signature Soup	138/位/Person
松茸鱼豆花 Fish Tofu with Matsutake	138/位/Person
宋嫂鱼羹 Sister Song's Classic Fish Soup	128/位/Person
酸辣鱼翅盅 Sour & Spicy Shark Fin Soup	198/位/Person
羊肚菌炖花胶 Stewed Fish Maw with Morel Mushrooms	198/位/Person
杭式清炖火踵翅 Hangzhou-Style Double-Boiled Shark Fin with Jinhua Ham	368/位/Person
金汤黑松露烩鱼翅 Braised Shark Fin with Black Truffle in Golden Broth	368/位/Person
十五年黑醋红烧鱼翅 15-Year Aged Black Vinegar Red-Braised Shark Fin	368/位/Person

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烧腊卤水

Roasts & Braised Delicacies



金胫脆皮鸽
Crispy Golden Pigeon

78/位/Person

九曲红梅脆皮鸡
Jiuqu Hongmei Black Tea-Infused Crispy Chicken

268/半只/ Half
528/整只/ Whole

十五年陈皮花胶烧鹅
15-Year Aged Chenpi Braised Goose with Fish Maw
(需要提前一天预定)
(1-day advance reservation)

2000/只/Whole

十五年陈皮赤嘴花胶烧鹅
15-Year Aged Chenpi Braised Goose with Premium Red Lip Fish Maw
(需要提前一天预定)
(1-day advance reservation)

4500/只/Whole

武林卤鹅
Wulin-Style Braised Goose

398/例/Portion



蔬汁官燕 228/位/Person
Bird's Nest in Vegetable Consommé

红烧官燕 228/位/Person
Red-Braised Bird's Nes

南乳捞汁牡丹虾 268/只/Piece
Peony Prawn in Nanru (Red Fermented Bean Curd) Sauce

葱烧 60 头关东海参 298/位/Person
Braised 60-head Guan Dong Sea Cucumber with Scallions

鲍汁 60 头关东海参 298/位/Person
60-head Guan Dong Sea Cucumber in Abalone Sauce

玫瑰盐吊烧两头南非溏心干鲍 2680/只/Piece
Roasted 2-Head Soft-Centred South African Dried Abalone with Rose Salt
可选做法:梅干菜烧
(Cooking Option: Braised with Preserved Mustard Greens)

鲍汁十五头南非溏心干鲍 298/只/Piece
15-Head Soft-Centred South African Dried Abalone in Abalone Sauce
可选做法:梅干菜烧
(Cooking Option: Braised with Preserved Mustard Greens)

梅干菜烧十头南非溏心干鲍 468/只/Piece
Braised 10-Head Soft-Centred South African Dried Abalone with Preserved Mustard Greens
可选做法:鲍汁烧
(Cooking Option: Braised in Abalone Sauce)

黑松露芙蓉蒸虾球 128/位/Person
Steamed Shrimp Mousse with Black Truffle & Egg White



3头红鸡赤嘴鱼胶 3-Head Premium Red Lip Fish Maw (需提前三天预定) (3-day advance reservation)	38888/片/Slice
2头黄花胶 2-Head Nile Perch Fish Maw (需提前三天预定) (3-day advance reservation)	6888/片/Slice
16寸原幅大金钩翅 16-Inch Whole Premium Shark Fin (需提前三天预定) (3-day advance reservation)	9888/片/Slice
20头赤嘴鱼胶 20-Head Red Lip Fish Maw 可选做法：黑松露鲍汁扣、金汤野米扣、梅干菜烧 (Cooking options: Braised with Black Truffle & Abalone Sauce / Braised with Golden Broth & Wild Rice / Braised with Preserved Mustard Greens)	698/位/Person
梅干菜八头花胶 Braised 8-Head Fish Maw with Preserved Mustard Greens	288/位/Person
黑松露鲍汁四头花胶 Braised 4-Head Fish Maw with Black Truffle & Abalone Sauce	398/位/Person
梅王酱低温牛肉 Sous Vide Beef with Plum Blossom Fruit Sauce	168/位/Person



花港观鱼 (虎跑泉水东星斑)

Huagang Guanyu – "Viewing Fish at Flower Harbor"
– Hupao Spring Steamed Grouper

可选做法: 花港观鱼、古法蒸、福禄炒斑球

(Options: Scenic Style / Traditional Steamed / Sliced Stir-Fry)

980/斤/500g
168/位/Person

鸡油蒸七彩黄金米鱼

Steamed Golden Miyu Croaker with Chicken Oil

可选做法: 萝卜干酱蒸

(Option: Dried Radish Sauce)

1980/大份/Large
1280/小份/Small

鲜椒麻汁蒸大白鱼

Steamed White Fish with Fresh Sichuan Pepper & Chili Sauce

可选做法: 黄椒酱蒸、大红袍鸡油蒸

(Options: Yellow Pepper Sauce / Red Pepper & Chicken Oil)

1580/份/Portion

大红袍鸡油蒸大黄鱼

Steamed Large Yellow Croaker with Da Hong Pao Pepper & Chicken Oil

可选做法: 萝卜干酱蒸、红花椒姜蓉焗、雪菜笋丝蒸

(Options: Dried Radish Sauce / Red Pepper Braised / Pickled Vegetable & Bamboo Shoot)

880/条/Piece

火腿蒸溪坑鳗

Steamed River Eel with Jinhua Ham

可选做法: 黑蒜红焖

(Option: Black Garlic Braised)

480/斤/500g

蓝龙虾

Blue Lobster

可选做法: 潮汕生腌、南乳捞汁、三葱炒、黑胡椒炒

(Options: Teochew-style Marinated Raw Lobster, Fermented Red Beancurd Sauce, Three-Shallot Stir-Fry, Black Pepper Stir-Fry)

898/斤/500g

刺身澳龙

Australian Rock Lobster Sashimi

可选做法: 虾汤芙蓉蒸、三葱炒、黑胡椒炒、南乳捞汁

(Options: Lobster-Broth Egg Custard Steam, Three- Shallot stir-Fry, Black Pepper Stir-Fry, Fermented Red Beancurd Sauce)

1280/斤/500g



葱油清蒸红毛蟹

980/斤/500g

Scallion Oil Steamed Red Hair Crab

可选做法: 红花椒砂锅焗、陈皮酱焗、萝卜干酱焗

(Options: Red Pepper Casserole / Chenpi Baked / Dried Radish Baked)

陈年花雕蒸帝王蟹

680/斤/500g

Aged Hua Diao Wine-Steamed King Crab

可选做法: 黄椒酱蒸、红胡椒砂锅焗、避风塘炒、萝卜干酱焗

(Options: Yellow Pepper Sauce / Red Pepper Casserole / Typhoon Shelter-Style / Dried Radish Baked)

萝卜干酱焗松叶蟹

580/斤/500g

Dried Radish Sauce-Baked Snow Crab

可选做法: 陈年花雕蒸、油醋汁肉饼蒸、红花椒焗

(Options: Aged Hua Diao Steamed / Vinaigrette Meat Pie / Red Pepper Baked)

油醋汁肉饼蒸膏蟹

498/例/Portion

Steamed Female Crab with Pork Patty & Vinaigrette

南乳捞汁象拔蚌

898/斤/500g

Geoduck in Nanru Sauce

可选做法: 清鸡汤氽、酸汤过桥、刺身

(Options: Chicken Broth Blanched / Sour Soup Braised / Sashimi)

Chef's Signature Hot Dishes



每天现剥的龙井虾仁 Hand-Peeled Longjing Tea Shrimps – Fresh Daily	398/例/Regular 598/份/Large
老任的100秒西湖醋鱼 Chef Ren's Signature 100-Second West Lake Vinegar-Glazed Fish 可选做法:酸菜鱼、油泼辣子 (Option: Sour Cabbage Flavor /Oil-Infused Chill Sauce)	398/例/Portion
杭式油爆虾 Hangzhou-Style Flash-Fried Shrimps	288/例/Portion
黄贡椒炒鲜红鱿 Stir-Fried Fresh Squid with Golden Chili Peppers	238/例/Portion
章丘大葱金沙参 Braised Sea Cucumber with Zhangqiu Sweet Scallions	498/例/Portion
低温慢煮牛小排 Sous-Vide Slow-Cooked Beef Short Rib	898/例/Portion
脆核桃烧汁和牛 Wagyu Beef with Crispy Walnut Glaze	488/例/Portion
黄焖千岛湖甲鱼 Yellow-Braised Qiandao Lake Soft-Shelled Turtle	898/例/Portion
萝卜干脆芽炒黄蚬子 Stir-Fried Clams with Dried Radish & Crispy Sprouts	168/例/Portion

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Chef's Signature Hot Dishes



西湖醋汁炸花胶 Crispy Fish Maw with West Lake Vinegar Sauce	588/例/Portion
干烧螺肉酿麻球 Crispy Glutinous Rice Balls Stuffed with Braised Conch Meat	268/例/Portion
广东菜心炒海参 Stir-Fried Sea Cucumber with Choy Sum	298/例/Portion
高邮咸蛋东坡肉 Gaoyou Salted Egg Dongpo Pork	488/例/Portion 68/位/Person
芥兰安格斯牛肉 Wok-Seared Angus Beef with Kale	298/例/Portion
酸汤浸东山小管 Dongshan Baby Squid in Sour Broth	238/例/Portion
腌酸菜爆炒和牛 Stir-Fried Wagyu Beef with Pickled Mustard Greens	188/例/Portion
虾酱辣子海山骨 Spicy Pork Ribs with Shrimp Paste & Chilies	168/例/Portion
杭椒冬笋炒胸口油 Stir-Fried Beef Brisket Fat with Hangzhou Peppers & Winter Bamboo Shoots	168/例/Portion

时令蔬菜

Seasonal Vegetables



咸件儿云南鸡枞菌 Braised Yunnan Termite Mushroom with Salted Pork	498/例/Portion
家烧野山判官笋 Home-Style Braised Wild Bamboo Shoots	168/例/Portion
东海虾酱炒青茄 Stir-fried Green Eggplant with Fermented Shrimp Paste 可选做法: 东海虾酱炒 Option: Stir-Fried with East China Sea Shrimp Paste	168/例/Portion
夏日笋干炒丝瓜 Stir-Fried Summer Braised Loofah with Dried Bamboo Shoots	98/例/Portion
咸肉炖非遗豆腐 Stewed Artisanal Intangible Cultural Heritage Tofu with Cured Pork	98/例/Portion
油渣炒广东菜心 Stir-Fried Choy Sum with Crispy Lard Cracklings	88/例/Portion
清炒本地毛毛菜 Stir-Fried Local Greens 可选做法: 泗乡腐皮炒 Option: Stir-Fried withSixiang Bean Curd Skin	88/例/Portion

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主
食

Staples

龙虾汤泡饭 Rice Soaked in Lobster Broth	168/例/Portion
三十年萝卜干炒饭 30-Year Aged Dried Radish Fried Rice	188/例/Small 288/份/Large
芹香和牛肉焗饭 Baked Wagyu Rice with Celery Aroma	138/例/Small 198/份/Large
野山菌拌川 Wild Mushroom Mixed Noodles	58/位/Person
杭味片儿川 Hangzhou-Style Pian Er Chuan Noodles	28/位/Person

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点
心

Dim Sum

蟹粉鲜肉小笼包 (4 件)
Crab & Pork Soup Dumplings (4 pieces)

68/例/Portion

首创百家姓定胜糕
Original "Hundred Surnames" Victory Cake – Bai Jia Xing

12/件/Piece

桂花方糕 (4 件)
Osmanthus Square Cake (4 pieces)

38/例Portion

流心麻球 (3件)
Crispy Glutinous Sesame Balls with Runny Filling (3 pieces)

28/例Portion

干菜两头乌酥饼
Preserved Vegetable & Jinhua Pork Crispy Pastry

18/件/Piece

墨红玫瑰酥饼
Dark Red Rose Petal Flaky Pastry

28/件/Piece



甜品

Dessert

柠香米浆燕窝
Bird's Nest in Lemon-Scented Rice Milk

58/位/Person

豆腐冰淇淋
Silken Tofu Ice Cream

38/位/Person

陈皮红豆沙
Aged Tangerine Peel Red Bean Purée

38/位/Person

奶香莲子冻
Creamy Lotus Seed Pudding

38/位/Person

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