Location 地點	Restaurants 餐廳	Region 行政區	Address 地址	Contact Number 電話	Description 餐廳介紹	Savings 優惠	Terms and Conditions 條款及細則	Blackout Dates 不適用日期
Beijing 北京	HeFangYuan Mansion Cuisine 和芳苑 禮樂雅宴	Xicheng District 西城區	162 Fuchengmennei Jie, Xicheng District, Beijing 阜成門內大街162號	(+86)010-66516708	HeFangYuan Mansion Cuisine integrates ceremonial Chinese dining with celebratory performances and personalized banquet experiences in a refined setting. Signature dishes like imperial tofu and Buddha Jumps Over the Wall are praised for their premium ingredients and elegant presentation. The venue blends classical mansion ambiance with modern Chinese design, ideal for celebrations or private gatherings with a strong sense of heritage and hospitality. 見東方 及第盛宴以東方禮儀文化為主軸，融合官府菜系與定製化宴席體驗，適配表演慶典與私宴場景。 招牌菜燒河豚、佛跳牆在評論中備受推崇，食材精緻、擺盤講究。 餐廳整體風格融合古典宅邸意境與現代中式美學，私密空間與服務禮序兼備，呈現一場兼具儀式感與文化氣韻的美食之旅。	30% Off 7折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	Fruto de Vida	Chaoyang District 朝陽區	115, 1/F, Kerry Center, No. 1 Guanghua Lu, Chaoyang District, Beijing 光華路1號嘉裡中心1層115號	(+86)010-65002973	Fruto de Vida, meaning "fruit of life", is the latest evolution from the creators of COPSI, located at Beijing's Kerry Center. With a philosophy rooted in Spanish culinary traditions and nourished by contemporary creativity, FV divides its menu into "revived classics" and "fusion innovations." Signatures include Spanish paella, slow-cooked foie gras, grilled shrimp skewers, and spiced house bread — each reflecting layered flavor and modern storytelling. The restaurant features warm red interiors, natural textures, and artistic details in an open layout that invites easy conversation and visual delight. The lunch sets offer excellent value, perfect for weekday meals or relaxed weekend gatherings. A space of edible artistry and quiet momentum, FV captures both legacy and liveliness in every bite. Fruto de Vida，意為「人生果實」，由COPSI 團隊精新打造，位落於北京嘉裡中心。 品牌以當代創意為舊分，旨在經典與革新的縫隙中打造兼具歷史厚度與時代活力的用餐體驗。 菜品部分分為「傳統演繹」與「創意融合」，代表作如西班牙海鮮飯、低溫烹製的鵝肝、炭烤蝦串與香料奶油麵包，強調食材真實與風味層次。 空間設計以紅色磚體為基調，搭配天然紋質與藝術掛畫，開放式餐廳佈局兼顧視覺與社交氛圍，營造出流暢的能伴舞蹈。 午間套餐之具性價比，適合在辦公區快速用餐或週末輕鬆小聚，融合藝術張力與飲食溫度，是片傳統致敬步面向未來的味覺表達。	15% off 85折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水、套餐不參與折扣，同時不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	Bon Boeuf 波索 Bon Boeuf	Chaoyang District 朝陽區	Room L1-06, 1/F, Building 1, Scitech More Shopping Center, Jianguomenwai Jie, Chaoyang District, Beijing 建國門外大街22號樓塞特+購物中心1號樓1層L1-06室	(+86)17611688066	Located near Jianguomen and Yong'anli Stations, **Bon Boeuf**—meaning "a piece of good beef" in French—specializes in expertly grilled steaks cooked over open wood fire. Helmed by a seasoned Western chef, the restaurant offers premium beef cuts from Australia, Japan, and the US. Industrial-chic interiors and a balanced service pace make it an ideal choice for date nights, small celebrations, or meat-focused gatherings. Reviews mention the "rich charcoal flavor," "thick, juicy cuts," and "well-executed plating." 波索 Bon Boeuf 主打法式炭烤牛排，餐廳名即意為"一塊好牛肉"，由知名西餐主廚主理，選用澳洲、日本、美國等地多產地牛肉，經炭木明火炭烤，肉香純粹有力。 店鋪位於建國門與永安里交界處，裝潢工業感十足，空間寬敞，服務節奏適中，適合約會晚餐、朋友聚餐或私密慶祝場合。 使用者稱「肉質厚實鮮嫩」，「炭香濃郁層次分明」，"有調性又實在"。	15% off 85折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水、套餐不參與折扣，同時不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	ATTA BJ Italy Restaurant (Ritz-Carlton Hotel) ATTA BJ（雲筵中心麗思卡爾頓酒店）	Chaoyang District 朝陽區	G/F, The Ritz-Carlton, 83 Jianguo Lu, Chaoyang District, Beijing 建國路83號麗思卡爾頓酒店G層	(+86)010-59088090	Located in The Ritz-Carlton Beijing, ATTA BJ embraces the spirit of love and sharing, serving classic Italian cuisine with a modern twist. The space is sleek and elegant, offering premium steaks, octopus rice, and handmade pastas crafted from the finest ingredients worldwide. Guests praise the "perfectly grilled steak" and "flavorful octopus rice," making it popular for business dinners, romantic dates, or family gatherings. ATTA BJ balances Western refinement with a welcoming, heartfelt atmosphere. ATTA BJ 坐落於北京麗思卡爾頓酒店，延續"愛與分享"的品牌理念，呈現經典義大利風味與現代烹飪理念的融合之作。 餐廳空間簡潔大氣，菜品主打牛排、章魚等，精選全球優質食材，烹飪上追求原味與火候的平衡。 食客盛讚「牛排火候精準」、「章魚鮮香可口」，適合商務宴請、情侣約會或家庭聚會，既有異式浪漫，也有溫暖煙火氣。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	MiTONG Cantonese Cuisine 興原MiTONG	Chaoyang District 朝陽區	Lobby of Building B, North Star Century Center, No.8 Beichen West Lu, Chaoyang District, Beijing 北辰西路8號北辰世紀中心B座大堂（北辰洲際酒店旁，近國家會議中心）	(+86)010-84370183	MiTONG Cantonese Cuisine focuses on refined classics from the Lingnan region, with attention to ingredient quality and precise cooking. Highlights like jumbo shrimp dumplings and crispy roast goose are frequently mentioned, accompanied by abalone sauce and other traditional flavors. The elegant atmosphere and tasteful design make it a fitting choice for both social and business occasions. 興唐是一家主打經典粵菜菜品的餐廳，延續了嶺南菜系對食材本味與火候的講究。 菜品如蝦餃皇、燒鵝等深受歡迎，搭配鮑汁、蜆味等元素呈現出層次豐富的廣式風味。 整體環境安靜優雅，適合親友聚餐或商務宴請，餐廳佈置兼具傳統與現代審美。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水、套餐不參與折扣，同時不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	WINTING PALACE (Gongti) 溫熙府（工體店）	Chaoyang District 朝陽區	No.15 Gongrentiyuchang Nanlu, Chaoyang District, Beijing 工人體育場南路15號	(+86)010-65535521	WINTING PALACE (Gongti) continues the brand's fusion of imperial-style cuisine with a sleek modern Chinese design. Signature dishes like braised sea cucumber and crispy meatballs are consistently praised for their rich flavors and refined execution. The spacious and elegant setting suits both business functions and private gatherings, balancing tradition and contemporary hospitality. 溫熙府（工體店）延續品牌以「陶瓷與美食的邂逅」的核心理念，將中國傳統的陶瓷藝術與現代餐飲文化相結合，打造出獨具特色的用餐體驗。 紅燒烤鴨以及花膠蟹鍋底頗受好評，菜品精緻，風味濃厚。 空間佈局大氣敞亮，適合商務宴請、親友聚會等多種場合，融合傳統禮宴儀式與現代生活需求。	15% off 85折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	WINTING PALACE (Qianmen) 溫熙府（前門23號院店）	Dongcheng District 東城區	No.23 Courtyard, Qianmendong dajie, Dongcheng District, Beijing 前門東大街前門23號院內（正陽門東10米）	(+86)010-65270128	WINTING PALACE (Qianmen) brings together the flavors of traditional mansion cuisine and personalized service within a classic Beijing courtyard. Dishes such as Canadian clam and Wagyu snow beef receive consistent praise for their rich flavors and elegant presentation. With its heritage-inspired décor and refined atmosphere, the venue is ideal for hosting elders or organizing private banquets with cultural charm. 溫熙府（前門23號院店）坐落於古味四合院中，溫熙府以低調奢華的姿態，將東方美學與現代設計交融。每一處細節皆旨在激發時光沉澱的尊貴。 雪花和牛、象拔蚌等菜品在食客點評中屢有提及，口味講究，造型優致。 溫熙府的裝飾以青花瓷、巨型彩瓷和大幅壁畫為主，每具陶瓷用餐家宴請用瓷，整體環境高雅精緻，彷彿置身於一座小型瓷器博物館。	15% off 85折	Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 僅限單點菜品，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	Xunji Qingnianlu Yard 簫李 青年路院子	Chaoyang District 朝陽區	90 meters north of the intersection of Youth Road and Yaojiayuan Old Road, heading west, Chaoyang District, Beijing 青年路與姚家園舊路交叉口西行90米路北	(+86)13241116769	Xunji Qingnianlu Courtyard combines a charming outdoor space with fusion cuisine and creative cocktails, making it a popular spot for unwinding in the evening. Highly recommended dishes include the Tan Lamb Hotpot, grilled lamb chops, and a variety of handcrafted cocktails—each delivering exceptional flavors perfect for sharing over conversation. The courtyard is softly lit, creating a dreamy and romantic atmosphere, ideal for group dinners or intimate late-night drinks. 簫季青年路院子以院落空間搭配融合料理與酒飲，成為不少人放鬆夜晚的聚點。 推薦菜如潭羔火鍋、烤羊排與多款自調調尾酒，味道出眾，適合邊聊邊品。 院子佈置燈光柔和，氛圍浪漫，是聚餐宴請、深夜小酌的理想去處。	20% off 8折	Beverages and seafood items are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水、時價海鮮不參與折扣，同時不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)

Beijing 北京	Greenfish @ The Ritz-Carlton Beijing, Financial Street 四季匯 北京金融街麗思卡爾頓酒店	Xicheng District 西城區	1/F, The Ritz-Carlton Financial Street, No.1 Jin Cheng Fang Dong Jie, Xicheng District, Beijing 金城坊東街1號金融街麗思卡爾頓酒店1層	(+86)010-66296990	Located on the first floor of the hotel, Greenfish Restaurant draws its design inspiration from the fluidity and dynamism of "water," with a layout ingeniously crafted to evoke the image of fish gliding through crystal-clear waves. The color palette features fresh shades of light yellow and oak green, while floor-to-ceiling windows offer guests captivating views of the vibrant city streets. Inside, peony-inspired pendant lamps bloom gracefully, complementing the bright and refreshing dining atmosphere. From abundant and varied breakfast options and an exquisite buffet spread to à la carte Chinese dishes celebrated for their "fresh aroma" and "refined taste," along with classic Western cuisine, Greenfish Restaurant provides an exceptional culinary experience—whether for business dining, family gatherings, or a weekend get-together. Here, every moment is an opportunity to savor the joy and satisfaction that fine food brings. Recommended dishes include **Pan-Seared Cod**, **Sesame Spinach Salad**, **Char-Grilled Steak Sandwich**, and **Snow Swallow in Coconut Milk**. Breakfast features made-to-order eggs and congee, while lunch and dinner offer à la carte and set menus. This all-day restaurant combines hotel elegance with everyday comfort. 位於酒店一層的四季匯餐廳，設計靈感源自「水」之靈動，其佈局巧妙，宛如游魚穿梭於碧波之中。 主色調為清新的鵝黃與柞綠，全景落地窗讓客人可前繁華街景盡收眼底，餐廳內牡丹花型吊燈婉約綻放，與清新明亮的就餐空間相得益彰。 從豐盛多樣的早餐，玫瑰會堂的自助盛宴，到以 「輕食」和「品味」為特色的中式零點，再到經典地道的西式菜品，無論您是商務宴請，家庭歡聚，抑或是週末小聚，都能在此盡情享受美食帶來的愉悅與滿。 菜品融合中式蒸點與西式炒切、烤烤肉類，推薦包括“香煎銀鱈魚”、“胡麻菠菜沙拉”、“炭烤牛排三明治”與“椰奶燕雪蛤”。 早餐時段供應中式粥類與現點現蒸蒸點料理，午晚亦可單點或選套餐，是一間兼顧舒適與尊貴的酒店全天候餐廳。	30% off 7折	Beverages and seafood items are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水、時價海鮮不參與折扣，同時不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	Qi @ The Ritz-Carlton Beijing ,Financial Street 金閣 北京金融街麗思卡爾頓酒店	Xicheng District 西城區	2/F, The Ritz-Carlton Financial Street, No.1 Jin Cheng Fang Dong Jie, Xicheng District, Beijing 金城坊東街1號金融街麗思卡爾頓酒店2層	(+86)010-66296999	Qi Chinese Restaurant, located on the second floor of The Ritz-Carlton Beijing, Financial Street, offers an elegant and inviting atmosphere imbued with the refined elegance of traditional Chinese culture. Inspired by the poetic essence of Chinese literary tradition, the restaurant's design features expansive windows that frame views of sunlight and drifting clouds, crafting a light, airy, and enchanting atmosphere. The restaurant features 114 seats and seven elegantly appointed private dining rooms, each adorned with names inspired by poetic and artistic grace. These rooms offer an exquisite setting for private gatherings, and special intimate occasions. Specializing in Cantonese cuisine with a creative touch of fusion, the restaurant frequently curates seasonal menus, thoughtfully selecting ingredients that align with the rhythms of nature. Qi seamlessly integrates the concept of healthy dining and lifestyle into its culinary ethos, presenting dishes that are both wholesome and exquisite, evoking a profound sense of artistry and cultural resonance. Signature dishes include Barbecued Iberian pork char siu, Steamed Cod with dried tangerine peel and black bean sauce, Prawn dumpling, Chaoshan style marinated green lobster with chef's special sauce. The beverage list features premium teas and curated wines, offering a consistent, polished Chinese dining experience in the heart of Beijing. 金閣中餐廳位於北京金融街麗思卡爾頓酒店二層，環境典雅舒適，充滿中國傳統文化的風雅意境。 設計靈感來自中國傳統文化的詩詞歌賦，以詩情王維的“山居秋暝”為基調，金閣宴可見日光雲影，輕靈通透的氛圍令賓客為之傾慕。 餐廳設有114個座位，7間風雅包房，皆被冠以詩情畫意的名字，是私人宴請、小型活動的理想選擇。 其英文名“Qi”恰好契合中國傳統文化中“氣”的概念，也和金閣所尚健康飲食及生活方式的理念不謀而合。 餐廳以粵菜為主，融合創意菜，適時選取應和節令的山川風物，以健康的食材，佳以亦菜傾亦創新的技法烹飪，為客人帶來精妙絕味的菜品，充滿“禪”趣。 功能表推薦菜品包括“伊比利亞豬梅肉叉燒”、“陳皮豉汁蒸蒸鱈魚”、 功夫金魚粗胶”與“山生腩小青菜”，為活動功能表與高頻點評中一致好評之選。 搭配精湛茶水與美酒，是一處兼顧地調與穩定出品的高端午餐體驗場所。	20% off 8折	Beverages and tea are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水、中式茶不參與折扣，僅限單點菜品，不與其他渠道優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	ManHo @JW Marriott Hotel Beijing Central 萬豪中餐廳 北京粵財萬豪酒店	Xicheng District 西城區	4/F, JW Marriott Beijing Central, No.18 Xuanwai Street, Xicheng District, Beijing 宣武門外大街18號北京粵財JW萬豪酒店4層	(+86)010-63916381	ManHo, on the fourth floor of the JW Marriott Hotel Beijing Central, presents a modern interpretation of classic Cantonese cuisine under the concept of "dining with the seasons." Set in an elegant space with both private rooms and open tables, the restaurant caters to formal hosting and relaxed family gatherings alike. While no specific dishes dominate public mentions, diners consistently note the "refined plating" and "attentive service," with one review describing it as a standout Chinese dining venue in the Xicheng district. The service is praised for being composed and communicative, aligning with the overall polished ambiance. Strategically located at the crossroads of Financial Street and Old Beijing, ManHo offers a calm and capable setting for high-quality Cantonese meals in the city center. ManHo 萬豪中餐廳坐落於北京粵財JW萬豪酒店四層，延續JW系一貫的品質主張，主打 創新演繹的正宗粵菜。 餐廳以「隨時而食」為理念，強調應季食材的靈活運用與風味平衡，整體空間典雅沉穩，配備包間與散台，適合多種宴請場景。 菜點無具體菜品在公開評論中高頻出現，但使用者對“菜品精緻”“服務周到”的整體印象一致，尤以“商城區酒店中餐代表性”的評價頻繁出現。 服務方面也獲得「節奏從容」、「講通語暗」等積極反饋，無論是商務宴請還是家庭聚會，都能在此獲得沉浸式且舒心的粵菜體驗。 作為位於宣武門核心地段的高品質中餐廳，ManHo 是金融街與老城區交匯處一道兼具格調與技藝的餐飲選項。	20% off 8折	Beverages, set menus and items marked with N on the menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 酒水、餐廳功能表帶N符號的食饌菜品不參與，不與其他渠道優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	La Chansonnière 蘭頌	Chaoyang District 朝陽區	1/F, Yingxiang Space, No.2 Jiangtai Xi Lu, Chaoyang District, Beijing 將台西路二號院盈亭空間一層	(+86)010-57109297	Tucked near Beijing's Lido area, La Chansonnière offers a quiet sanctuary for refined French dining. Guests praise its elegant atmosphere, beautifully presented dishes, and delicious pre-meal bites like bread and amuse-bouches. The venue's unique "waterless" concept sets a curated pace to the experience, where attentive staff walk you through each detail with grace. Ideal for romantic dinners or tranquil solo escapes, this serene space is a welcome contrast to the city's pace. Its metro-accessible location near Jiangtai Station also adds convenience to its charm. 坐落于麗都附近的蘭頌餐廳，是一處適合慢下來享受生活的法式精緻空間。 顧客普遍稱讚其菜品精美，餐前麵包與小吃也頗具水準。令人印象深刻。 獨特的“無水餐廳”理念讓人感受到服務的講究與節奏的優雅，從入座到上菜，每一處細節都體現出對體驗的重視。 環境安靜優雅，適合獨自靜坐、沉思，或與親密之人共度浪漫夜晚。 餐廳地處便捷地段，步行即可抵達地鐵站，是藏在城市角落裡的寧靜法餐之所。	15% off 85折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Beijing 北京	Taihe All Things 太和萬物	Chaoyang District 朝陽區	L1-02, 1/F, Scitech More Shopping Center, No. 22 Jianguomenwai Jie, Chaoyang District, Beijing 建國門外大街22號（實特+購物中心）1層L1-02	(+86)010-65285508	Located near Jianguomen in central Beijing, **Taihe All Things** blends spiritual calm with refined vegetarian cuisine. The interior features light wood, stone textures, and open space that echo traditional Chinese landscape art. It's a popular spot for reflective meals, peaceful celebrations, or gatherings centered on wellness and balance. Verified reviews praise the "gallery-like setting," "delicate and clean flavors," and "serene, meditative atmosphere." 太和萬物位於建國門南面一隅，以禪意美學結合素食料理理念，打造出融合自然、精神與味覺的用餐體驗。 整體空間以白、木、石為主色調，注重自然光與留白之美，適合冥想、心靈交流、紀念日與餐等儀式感時刻。 用戶評論提及「環境如畫廊」、「餐食精緻清雅」、“是吃素者的理想餐廳”。	30% off 7折	Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 僅限單點菜品，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Chengdu 成都	Casamosaico 卡薩馬可賽大利西餐廳	Wuhou District 武侯區	Room 208-209, 2/F, Shouzuo Building C, No.48, Section 4 of South Renming Road, Wuhou District, Chengdu (Just Behind Bank of China) 人民南路四段48號首座中心商業園2樓附208-209（中國銀行背後）	(+86)028- 68564060	Located on the 2nd floor of Master Center along South Renmin Road, Casamosaico brings a timeless Italian fine-dining experience to Chengdu's Tongjilin district. Known for its traditional flavor profiles, the restaurant offers standout dishes like Pan-seared Cod, Seafood Salad in Pineapple Vinaigrette, Italian Ham with Melon, Tiramisu. The venue is decorated with artistic mosaics as the central theme, complemented by large areas of time-worn wood, giving the whole interior a textured sense of historical vibe. It's perfect for romantic dates, family gatherings, or high-quality business dinners. Convenient metro access from Tongjilin Railway Station. 卡薩馬可西餐廳位於侯區人民南路四段首座中心二樓，緊身桐梓林地段，是成都本地少數堅持純義大利家系風味與正統優雅的經典餐廳。 主打菜如香煎銀鱈魚、海鮮沙拉配菠蘿蜜、義大利火腿配蜜瓜、提拉米蘇。 店內使用佛卡爾、Mortadella、伊比利亞黑豬風乾臘等食材，呈現純正意式風味。 空間裝修以藝術馬賽克為主題，搭配大面積的有著時間痕跡的木材，整體空間給人一種歷史沉澱的質感，既適合情侣約會也適合家庭聚會或商品宵商務餐。 桐梓林站地鐵站步行可達，交通便利。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 僅限單點菜品，酒水飲料不參加，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)

Chengdu 成都	Matsukasa 松笠	Jinjiang District 錦江區	No.6, Tianxian Nan Lu, Jinjiang District, Chengdu 天仙橋南路6號	(+86)028-85007875	Matsukasa is a premium Japanese restaurant led by a chef with 13 years of training in Japan, offering a refined kaiseki experience centered on seasonality and craft. With just over 30 seats, including a seven-seat counter and traditional washitsu rooms, the restaurant offers a calm and immersive setting. Highlights include pristine sashimi, charcoal-grilled specialties, and beautifully plated multi-course menus. Located in Chengdu's central district and easily accessible via nearby metro stations, Matsukasa is a destination for diners seeking elegance, precision, and a deep sense of culinary seasonality. 松笠是由拥日十三載日料名廚坐鎮的高端日料品牌，以會席、壽司筵席為核心體驗，提供板前互動及傳統風味。 菜品以時令海鮮與炭火燒物見長，細節講究，擺盤考究，呈現傳統與創意並存的日式美學。 餐廳空間有限，共設三十余席，營造出靜謐、克制的氛圍，適合追求儀式感與季節感的高端食客。 選址於城市核心區域，周邊交通便利，是成都少數主打高端懷石的日料體驗地。	15% off 85折	Alcoholic beverages and set menus are excluded from discounts and cannot be combined with prepaid card benefits or other promotional offers. 酒水、套餐不參與折扣，不與儲值及其他優惠活動同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Chengdu 成都	Li Xuan Chinese Restaurant @ The Ritz-Carlton, Chengdu 麗軒中餐廳 成都富力麗思卡爾頓酒店	Qingyang District 青羊區	26/F, The Ritz-Carlton, No 269, Shuncheng Dajie, Qingyang District, Chengdu 順城大街269號麗思卡爾頓酒店26層	(+86)028-83599207	Li Xuan is located on the 26th floor of The Ritz-Carlton Chengdu and offers a refined take on Cantonese cuisine, with subtle Sichuan influences. The interior features a tasteful blend of modern and traditional Chinese design, providing a tranquil atmosphere for both formal business meals and intimate family gatherings. Guests frequently highlight the consistent quality, excellent service, and the chef's refined knife skills and flavor control. Situated in the Luomashi area, the restaurant is easily reachable via metro station, making it a go-to for premium Cantonese fare in downtown Chengdu. 位於成都富力麗思卡爾頓酒店26樓，麗軒中餐廳以典雅新中式風格為主，提供精緻粵式料理並融合少量川味創意菜。 餐廳空間靜謐高雅，適宜商務接待與家庭聚餐。 評論中不乏「菜品穩定」「環境好、服務佳」「體驗超預期」的好評，整體呈現出優質粵菜餐廳應有的格調與標準。 地處市中心羅馬市南圍，交通便利，地鐵步站可達。	15% off 85折	1. Discount Exclusions and Combination The discount does not apply to in-room dining orders, mobile/QR code ordering, catering/meal packages, service charges and taxes, seasonal products, private room consumption/minimum spend, market-price seafood items, tea, beverages, etc. This offer cannot be combined with any other discounts. 2. Payment Requirement You must inform the restaurant that you will be paying with an overseas American Express (Amex) card before dining/placing your order. 1. 折扣不適用於客房點餐、掃碼點餐、餐飲套餐、服務費和稅費、季節性產品、包間消費、時價海鮮類、茶葉、酒水等，不可與其他折扣同享。 2. 用餐/點單前需告知餐廳同意通過境外卡買單。	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Chengdu 成都	SPICES All-Day Dining Restaurant @ The Ritz-Carlton, Chengdu 青蕾全天候餐廳 成都富力麗思卡爾頓酒店	Qingyang District 青羊區	25/F, The Ritz-Carlton, No.269, Shuncheng Dajie, Qingyang District, Chengdu 順城大街269號麗思卡爾頓酒店25層	(+86)028-83599211	Located on the 25th floor of The Ritz-Carlton, Chengdu, SPICES All-Day Dining Restaurant offers a high-altitude dining experience with panoramic city views. Its international buffet features premium selections. Verified guest reviews consistently commend the "exceptional dessert station," "attentive service," and "reliable food quality." The ambiance—gold-accented with natural wood tones—strikes a balance between luxury and warmth, making it ideal for both family outings and intimate meals. With metro access from Luomashi Station, the restaurant is easily reachable and well-placed in Chengdu's central district. 位置全天候餐廳位於成都富力麗思卡爾頓酒店25樓，空間高挑、視野遼闊，是成都城景盡收眼底的高空自助之選。餐廳含食材選擇與出品上維持一貫高水準。 同戶評論中頻繁提及「甜品出色」「服務細緻」「品質穩定」，體現其在多次用餐體驗中保持高度一致性。 環境方面以金色與原木為主，打造典雅沉穩氛圍，適合家庭聚會、情侣約會等多種場景。地鐵羅馬市站步行可達，地段便捷，交通便利。	15% off 85折	1. Discount Exclusions and Combination The discount does not apply to in-room dining orders, mobile/QR code ordering, catering/meal packages, service charges and taxes, seasonal products, private room consumption/minimum spend, market-price seafood items, tea, beverages, etc. This offer cannot be combined with any other discounts. 2. Payment Requirement You must inform the restaurant that you will be paying with an overseas American Express (Amex) card before dining/placing your order. 1. 折扣不適用於客房點餐、掃碼點餐、餐飲套餐、服務費和稅費、季節性產品、包間消費、時價海鮮類、茶葉、酒水等，不可與其他折扣同享。 2. 用餐/點單前需告知餐廳同意通過境外卡買單。	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Chengdu 成都	Yin Lu 隱廬•古法川菜	GaoXin District 高新區	1/F, Yin Lu Hotel, No. 57, Shengxing Jie, GaoXin District, Chengdu 盛興街57號隱廬酒店1層	(+86)028-65777137	Yin Lu specializes in old-school Sichuan cuisine, recreating time-honored dishes within an elegant private dining setting inspired by the customs and rituals of old Chengdu. Highlighted menu items such as Sizzled Mandarin Fish with Aromatic Oil, Steamed Cabbage in Supreme Broth, Kung Pao Foie Gras reflect a dedication to traditional techniques and layered flavors. The ambiance is serene, featuring Chinese courtyard architecture and secluded private rooms. Guests appreciate the refined, etiquette-conscious service and well-paced meal flow. Easily accessible from Jincheng Lake metro station. 隱廬是一家主打古法川菜的私宴風格餐廳，汲取老成都傳統飲食俗、將傳統川菜技藝以現代審美復刻呈現。 烹調亮點：開水白菜、宮保法國鵝肝等多道菜式備受好評，原汁原味中呈現火候與味道的層次變化。 餐廳空間佈置極富有隱逸氛圍，採用獨立包間與中式庭院設計，為賓客營造靜謐私享的用餐體驗。服務團隊著重禮儀細節，能準時引導上菜節奏與搭配推薦。 地鐵錦城湖站步行可達，適合講究體驗感的賓客前往。	15% off 85折	Discount is not applicable to set menus, beverages and service charges. 折扣不適用於套餐、酒水飲料、服務費	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Guangzhou 廣州	The Renaissance Cafe & Kitchen 文藝復興義大利餐廳-The Renaissance（文立方店）	YueXiu District 越秀區	L123-L125, 1/F, Wen Lifang, No. 9 Qingbo Road, Ersha Island, YueXiu District, Guangzhou 二沙島晴波路9號文立方1樓L123-L125	(+86)18148797349	Tucked away in the cultural hub of Ersha Island, The Renaissance offers an escape into southern Europe with its serene garden setting and refined interiors. This Italian-Spanish fusion restaurant features handmade pizzas, freshly baked breads, traditional desserts, and rich espresso—all crafted on-site using premium ingredients. The space beautifully blends classical elements with modern design, and guests often praise the peaceful vibe, calling it a "hidden courtyard away from the city." Whether for a quiet afternoon tea, a romantic date, or a relaxed dinner with friends, this spot delivers authentic European flavors in a uniquely Guangzhou setting. 坐落於二沙島文立方內，The Renaissance是一家充滿南歐氣息的義大利餐廳，以花園庭院和古典融合現代的空間設計著稱。 餐廳主打法國、義大利與西班牙南歐風味，手工披薩、意式烘焙麵包、甜點和濃郁咖啡都由店內現製完成，食材新鮮，呈現自然美味。 不少食客提及這裡「像走進了義大利的庭院」，也有網友表示「環境非常安靜，適合放空發呆」。 無論是午後茶下午茶、朋友聚餐還是情侣約會，都能在此感受到如同地中海小鎮般的慢生活節奏。	30% off 7折	Cannot be combined with any other offers. Set menus/packages, beverages, seafood items, and steaks are excluded from the discount. 不與其他優惠同享，套餐、酒水、海鮮類、牛排不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Guangzhou 廣州	Le Banquet Bistro Whisky Bar 柏隆-牛扒餐廳- Whisky Bar（林和中店）	TianHe District 天河區	136, Linhe Zhong Lu, Tianhe District, Guangzhou 林和中路136號	(+86)020-83627601	Le Banquet Bistro in Guangzhou's Tianhe district evokes the timeless charm of a French bistro paired with a cozy whisky lounge. With its dark wood tones and elegant décor, it's the kind of place that glows quietly after dusk. Highlights include dry-aged steak, French onion soup, and creamy stews, best enjoyed with a selection of fine single malt whiskies or house reds. Guests love the "calm, refined mood and flavorful dishes," ideal for dates or thoughtful evening catch-ups. 柏隆法餐坐落於廣州天河北，融合復古酒館氛圍與法式餐酒體驗，是一處"低調又講究"的城市角落。空間以深木色調為主，裝飾典雅溫潤，晚間尤顯靜謐。 招牌熟成牛排、法式洋蔥湯與奶油燉菜口感紮實，搭配精選單一麥芽威士忌或紅酒。 評論稱「安靜舒適、適合對談」，是情侣約會、夜晚放鬆或熟客小聚的理想去處。	30% off 7折	Cannot be combined with any other offers. Set menus/packages, and beverages, are excluded from the discount. 不與其他優惠同享，套餐、酒水不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Guangzhou 廣州	RUHO shabu-shabu 瑠步-和牛涮涮鍋專門	TianHe District 天河區	1-3 ZhujiangDuhui, No. 25 Huali Lu, Tianhe District, Guangzhou 華利路25號珠江都薈之一至之三商舖	(+86)020-38098375	RUHO Shabu-Shabu offers a premium wagyu hot pot experience, with thin-sliced beef praised for its tenderness and rich flavor. Among its broth selections, the sukiyaki-style is a standout favorite. The full dining experience includes refined appetizers and cold dishes. Designed in a calm Japanese aesthetic, the space features private rooms ideal for gatherings or business occasions. 瑠步和牛涮涮鍋專門店主打高品質和牛火鍋體驗，深受好評的是其精緻切片和牛滿肉、入口即化、肉香濃郁。 多款鍋底中壽喜燒風味尤為受歡迎，搭配多樣前菜與冷盤，整體用餐體驗流暢豐富。店內採用沉穩日式設計，配備多間私密包間，適合朋友聚會或商務接待。	30% off 7折	Cannot be combined with any other offers. Beef items are excluded from the discount 不與其他優惠同享，酒水、套餐、雪降眼肉、雪降西冷、雪降上脑不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)
Guangzhou 廣州	IL PONTE Mediterranean Food Hilton Guangzhou Tianhe IL PONTE恩時義大利餐廳 Mediterranean Food 天河希爾頓	TianHe District 天河區	2/F, Hilton Guangzhou Tianhe, No.215 Linhe Xi Heng Lu (near Linhe Xi Lu), Tianhe District, Guangzhou 林和西橫路215號天河希爾頓酒店2樓（近軍體路）	(+86)020-66833636	Nestled within Hilton Guangzhou Tianhe, IL PONTE offers an elegant journey through authentic Italian flavors. Designed with natural wood, arches, and an open kitchen, the dining room is bathed in daylight and embodies a calm yet modern Mediterranean style. Guests enjoy dishes like Grilled Australian Sirloin, Truffle Wild Mushroom Pasta, Parma Ham Salad, and the classic Tiramisu. Known for its warm service and fresh, carefully plated dishes, it's a polished choice for family dinners, romantic evenings, or festive get-togethers. IL PONTE意時義大利餐廳位於廣州天河希爾頓酒店內，以其經典義大利菜式與現代用餐環境，為賓客打造通往地中海風味的美食之旅。 空間透過優雅、以木質與米色調為空間主軸，設有開放廚房、拱形窗和自然採光，營造輕鬆愉悅的用餐氛圍。 推薦菜包括「炭烤澳洲和牛西冷」、「黑松露野菌意面」、「帕爾瑪火腿芝士沙拉」，以及意式傳統甜品「提拉米蘇」。 多位食客稱讚「服務精緻」、「食材新鮮」、「服務有溫度」，是家庭聚餐與節日聚會的體面選擇，也適合情侣約會靜享一輩正統意式風味。	15% off 85折	Beverages and special-priced items are excluded from the discount. The offer is not valid on official public holidays or special festive days, including Feb 14th, May 20th, Qixi Festival, Christmas Day, Christmas Eve, New Year's Eve, and during the Canton Fair period. One-day advance reservation is required. 零點可享受85折，不含酒水和特價產品	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期、及假期前夜 (包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26, 12月24-25 及 31)

Guangzhou 廣州	ZENHO SUSHI HOUSE 天和割烹料理	TianHe District 天河區	Unit 104, 2/F, 665 Huacheng Dadao, Tianhe District, Guangzhou 花城大道665號104單元2樓（花城大道韓亞銀行旁邊）	(+86)020-37209797	ZENHO SUSHI HOUSE focuses on authentic kappo-style Japanese dining in a clean and serene space. Premium ingredients are handled with precision, with dishes like uni sushi and assorted sashimi gaining praise for freshness and flavor. Ideal for anniversaries or refined dinners with friends, each course is carefully paced by the chef, supported by attentive service that enhances the experience. 天和割烹料理主打日式近心割烹風格，整體空間簡潔安靜，烘托出純粹的用餐氛圍。 料理採用優質食材，刺身新鮮度高，海膽壽司是多位食客提及的推薦菜，入口細緻甘甜。 適合朋友小聚或紀念日場景，廚師會根據食材狀態調整節奏，輔以細緻講解，增強整體儀式感與親密感。	15% off 85折	Cannot be combined withany other offers; alcoholic beverages and market-priced seafood are excluded from the discount. 不與其他優惠同享；酒水、時價海鮮不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	HE于 L-Omakase 和壽司 Omakase板前料理	TianHe District 天河區	Unit 104, 1/F, 665 Huacheng Dadao, Tianhe District, Guangzhou 花城大道665號天和割烹一樓	(+86)18922710623	HE于 L Omakase offers a refined Japanese counter dining experience where each dish—from sea urchin sashimi to seared tuna sushi—is a balance of top ingredients and craftsmanship. The chef guides diners through each course, turning the meal into an immersive and ceremonial journey. Its cozy and intimate setting makes it perfect for romantic dates or anniversary dinners. 和壽司Omakase板前料理主打高端日式板前體驗，從海膽刺身到炙燒金槍魚壽司都體現了食材與技法的精湛搭配。 主廚全程講解每一道菜品的來源與做法，使得每一次用餐都充滿期待感與儀式感，整體空間私密溫馨，是情侣約會或紀念日用餐的理想之地。	15% off 85折	Cannot be combined withany other offers; alcoholic beverages and market-priced seafood are excluded from the discount. 不與其他優惠同享；酒水、時價海鮮不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	Ling Long Omakase 鈴瓏Omakase（珠江新城店）	TianHe District 天河區	Room 102, 1/F, R&F Yingkai Plaza, No. 15 Huaxia Lu, Tianhe District, Guangzhou 華夏路15號富力盈凱廣場1樓102商舖	(+86)19802033718	Ling Long Omakase (Zhujiang New Town) offers an elevated Japanese dining experience, featuring dishes like botan shrimp sashimi and seared wagyu sushi. Each course is introduced by the chef with care, enriching both the culinary appreciation and personal connection. The intimate, refined space is ideal for anniversaries or romantic evenings. 鈴瓏Omakase（珠江新城店）以高端日料體驗為核心，常見推薦菜包括牡丹蝦刺身、炙燒和牛壽司等，選材上乘，出品精緻。 每點由主廚現場呈現並詳細講解，不僅提升用餐互動感，也增強儀式感體驗。 餐廳空間私密雅緻，適合紀念日、情侣約會等特別時刻。	15% off 85折	Cannot be combined with any other offers. Set menus/packages, beverages, and seafood items are excluded from the discount. 不與其他優惠同享；酒水、套餐不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	Alfresco @ Langham Place Guangzhou 意廊餐廳 廣州朗豪酒店	Haizhu District 海珠區	4/F, Langham Place, No.638 Xingang Dong Lu, Haizhu District, Guangzhou 新港東路638號廣州朗豪酒店4樓（展交會展館C館側 - 地鐵八號線新港東站仔出口附近）	(+86)020-89163568	Alfresco at Langham Place Guangzhou specializes in authentic Italian cuisine paired with a relaxed terrace setting. Favorites like Italian ribeye and handcrafted pizza are appreciated for their bold flavors and quality ingredients. With an outdoor terrace and open design, it's a welcoming space for casual gatherings or date nights—offering a taste of Southern Europe's laid-back charm in the city. 意廊餐廳位於廣州朗豪酒店，主打正宗意式料理，融合現代風格與露台風光。 意式牛肋眼與手工披薩是熱門菜品，風味濃郁、原料考究。 餐廳擁有戶外露台及開放式空間，環境輕鬆惬意，適合朋友聚餐或情侣約會，在悠閑氛圍中感受南歐慢節奏生活的優雅魅力。	15% off 85折	Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. Spirits, wine, and similar beverages are not eligible for discounts. 僅限單點菜品，不與其他優惠同享，烈酒、葡萄酒等不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	Nadaman @ Shangri-La Hotel Guangzhou NADAMAN萬萬日本料理 廣州香格裡拉	Haizhu District 海珠區	3/F, Shangri-la Hotel, No.1 Huizhang Dong Lu, Haizhu District, Guangzhou 會展東路1號香格裡拉3層（近慈州會展中心）	(+86)020-89176448	Located on the third floor of Shangri-La Hotel Guangzhou, Nadaman offers a refined take on traditional Kaiseki cuisine, led by a resident Japanese chef. The space is serene and polished, combining modern Japanese aesthetics with high-standard hotel service. Reviews highlight the weekday lunch sets as especially worthwhile, delivering both culinary elegance and practical pacing for business guests. With its proximity to the Canton Fair complex and multiple metro stops, Nadaman is a favored choice for those seeking a quiet yet upscale Japanese dining experience in the Pazhou area. 灘萬日本料理位於廣州香格裡拉大酒店三層，延續其源自東京的懷石料理傳統，由駐店日籍主廚主理，菜品精緻且節奏考究，尤以午市套餐性價比顯高，適合優雅且效率兼顧的午間商務體驗。 整體空間幽靜典雅，格局私密，融合現代日式美學與高星酒店的服務水準，餐盒出得體又支種的用餐氛圍。 實客多為酒店住客，展會訪客與本地日料愛好者，是琶洲片區內少有的高品質日式懷石餐廳。	15% off 85折	Cannot be combined with any other offers. Set menus/packages, and beverages, are excluded from the discount. 不與其他優惠同享，套餐、酒水不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	Summer Palace @ Shangri-la Hotel 夏宮中餐廳 廣州喜格裡拉	Haizhu District 海珠區	2/F, Shangri-la Hotel, No.1 Huizhang Dong Lu, Haizhu District, Guangzhou 會展東路1號喜格裡拉2層（近慈州會展中心）	(+86)020-89176428	Summer Palace at Shangri-La Guangzhou is known for its authentic Cantonese cuisine and traditional dim sum. Signature dishes such as Cantonese roast meats and shrimp dumplings are celebrated for their flavor and craftsmanship. The restaurant features elegant Chinese interiors with private rooms, ideal for family meals, hosting elders, or formal business occasions. Service is attentive and refined throughout. 夏宮中餐廳位於廣州香格裡拉酒店，以地道粵菜和傳統點心聞名，是城中廣受歡迎的中餐選擇。 明星菜味、蝦餃皇等經典粵菜是食客推薦菜，風味正宗、口感考究。 餐廳空間中式典雅，設有多個包間，適合家庭聚餐、長輩宴請或商務接待，整體服務水準高，細緻周到。	15% off 85折	Cannot be combined with any other offers. Live seafood, bird's nest, abalone, sea cucumber (Liaoshen), set menus, and beverages are excluded from the discount. 不與其他優惠同享，游水海鮮、燕窩、鮑魚、遼參、套餐及酒水不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	RIBS @ Shangri-La Hotel Guangzhou RIBS戰排飯 廣州喜格裡拉	Haizhu District 海珠區	2/F, Shangri-la Hotel, No.1 Huizhang Dong Lu, Haizhu District, Guangzhou 會展東路1號喜格裡拉2層（近慈州會展中心）	(+86)020-89176418	RIBS at Shangri-La Hotel Guangzhou is a haven for lovers of hearty Western barbecue. Barbecued pork ribs and tomahawk steak are standout dishes, praised for their juicy cuts and rich flavors. Guests can enjoy river views from window-side tables while relaxing in a laid-back setting ideal for casual dates or group dinners. RIBS戰排飯位於廣州香格裡拉，以烤排類料理為主打，適合喜愛西式燒烤風味的食客。烤豬肋排與戰斧牛排尤為受到歡迎，肉質厚實、醬香濃郁。 窗邊座位可賞江景夜色，餐廳氛圍輕鬆自在，適合朋友小聚或情侣約會，也是享受城市夜晚美景與美味燒烤的好去處。	15% off 85折	Cannot be combined with any other offers. Set menus/packages, beverages, and seafood items are excluded from the discount. 不與其他優惠同享，套餐、酒水及熟成牛排類不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Guangzhou 廣州	S.E.Asia Kitchen & Bar @ Shangri-la ,Guangzhou 東南小飯 廣州喜格裡拉	Haizhu District 海珠區	2/F, Shangri-la Hotel, No.1 Huizhang Dong Lu, Haizhu District, Guangzhou 會展東路1號喜格裡拉2層（近慈州會展中心）	(+86)020-89176418	S.E.Asia Kitchen & Bar at Shangri-La Guangzhou brings together bold flavors from across Southeast Asia. Signature dishes like Tom Yum soup and beef curry are well-loved for their vibrant spices and tangy depth. The tropical décor and laid-back vibe make it an ideal spot for gatherings with friends or casual family meals in a resort-like setting. 東南小飯位於廣州香格裡拉酒店內，主打東南亞風味料理，融合多國地道元素，呈現熱辣鮮香的餐飲體驗。 冬陰功湯、咖喱牛肉等菜式香料豐富，酸辣適口，是食客頻繁提及的推薦菜。 餐廳空間佈置融合熱帶綠植與異域裝潢，營造輕鬆度假的用餐氛圍，適合朋友相聚、家庭聚餐或隨性放鬆的美食時光。	15% off 85折	Cannot be combined with any other offers. Set menus/packages, beverages, and seafood items are excluded from the discount. 不與其他優惠同享，套餐、酒水及解活海鮮不參與折扣	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	Jade on 36 Restaurant @ Pudong Shangri-la, Shanghai 翡翠36餐廳 上海浦東喜格裡拉	Pudong District 浦東新區	36/F, Grand Tower, 33 Fucheng Rd, Lujiazui, Pudong, Shanghai 富城路33號上海浦東喜格裡拉紫金樓36層	(+86)021-68828888	Perched high above the city in the Pudong Shangri-La, Jade on 36 offers a refined dining experience with sweeping views of the Huangpu River and the Bund skyline. The international culinary team blends contemporary French techniques with subtle Asian inspirations, focusing on fresh ingredients and artful presentation. Signature dishes such as seared foie gras, French lobster bisque, and slow-cooked lamb chops deliver both classic flavor and creative flair. Window-side tables are especially popular with couples and photographers. Guests praise the "spectacular views," "exquisite dishes," and "professional service," making it a prime spot for romantic dinners and celebrations. 翡翠36餐廳位於上海浦東喜格裡拉酒店高層，憑藉無遮擋的黃浦江與外灘夜景，成為最上乘空法式餐飲的代表之一。 餐廳由國際團隊掌勺，融合當代法式料理與亞洲靈感，注重食材原味與藝術化擺盤。 招牌菜包括香煎鵝肝、法式龍蝦濃湯、羊排等，既有經典味道，又兼具創意亮點。 落地窗前的用餐座位深受情侣與攝影愛好者青睐。 用戶稱讚“景色驚艷”、“菜品精緻”、“服務專業”，是浪漫晚餐與慶祝場合的優選。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 酒水及套餐不參與折扣，同時不與其他渠道優惠同享、公休日不適用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）

Shanghai 上海	YISEA @ Pudong Shangri-la, Shanghai 怡海日本料理 上海浦東香格樓拉	Pudong District 浦東新區	2/F, Grand Tower, 33 Fucheng Rd, Lujiazui, Pudong, Shanghai 富城路33號上海浦東香格樓拉 紫金樓2層	(+86)021-68828888	Yi Japanese Restaurant, located within the Pudong Shangri-La Hotel, specializes in Japanese cuisine and features a sushi bar and teppanyaki counters. The ambiance is tranquil and refined, making it well-suited for business discussions or solo dining. Multiple verified users have praised its "high-value lunch sets" and "consistent quality," alongside positive remarks about the efficient service and comfortable environment. The menu focuses on delicate sashimi, hot dishes, and teppanyaki offerings. The set menus are thoughtfully designed and served at a well-paced rhythm, making them especially ideal for a quick yet high-quality lunch. Multi-course dinner options are also available for a more extended experience. 位海日本料理位於浦東香格樓拉大酒店內，主打日式料理，設有壽司吧和鐵板燒。整體氛圍安靜雅緻，適合商務洽談或單人放鬆用餐。 老饕不斷認證供應標榜「午市套餐性價比高」、「出品穩定」，並對服務節奏與用餐環境給予肯定。 菜品以精緻刺身、熱菜與鐵板料理為主。 套餐設計豐富、出品節奏緊湊，特別適合中午快速高品質用餐，亦有晚市多道式可選。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 酒水及套餐不參與折扣，同時不與其他渠道優惠同享，公休日不適用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shanghai 上海	Gui Hua Lou Restaurant @ Pudong Shangri-la, Shanghai 桂花樓珠揮中餐廳 上海浦東香格樓拉	Pudong District 浦東新區	1/F, River Wing, 33 Fucheng Rd, Lujiazui, Pudong, Shanghai 富城路33號上海浦東香格樓拉 滬江樓1層	(+86)021-28286888	Located within the Pudong Shangri-La, Guihua Lou is renowned for its authentic Huaiyang cuisine, preserving the essence of this culinary tradition while infusing it with Shanghai's refined elegance. Floor-to-ceiling windows offer stunning views of the Huangpu River, while the interior blends neo-Chinese design with warm wood and gold accents for a sophisticated yet inviting atmosphere. The menu emphasizes premium seasonal ingredients, with classics like Lion's Head Meatballs standing out. Diners frequently praise the "consistent quality," "breathtaking scenery," and "attentive service," making it an ideal choice for both business entertaining and family celebrations where high-standard feasts are appreciated. 位於浦東香格樓拉的桂花樓**餐廳**，以正宗淮揚菜聞名，承襲淮揚菜的精髓，坐在細節中融入上海的優雅氣質。 落地窗外即是黃浦江景，**餐廳**內部以新中式設計搭配木質與金色細節，溫潤大氣，菜品堅持選用優質當季食材，經典如獅子頭。 用戶評價「出品穩定」，「景觀出色」，「服務貼心」，無論是商務宴請還是家庭聚會，都能在此享受細緻而高水準的盛宴。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 酒水及套餐不參與折扣，同時不與其他渠道優惠同享，公休日不適用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shanghai 上海	Bella Vita Bistrò 美好生活意大利餐廳	Xuhui District 徐匯區	318 Tianping Lu, Xuhui, Shanghai 天平路318號	(+86)021-64470008	Tucked away on Tianping Road in Xuhui, Bella Vita Bistrò creates a warm, inviting space that celebrates traditional Italian home-style cooking. The restaurant selects premium imported ingredients and applies simple yet refined techniques to craft handmade pasta, classic steaks, and signature Italian desserts. Many diners appreciate the authentic flavors and thoughtful presentation of the dishes. Whether for a romantic date, a family meal, or a weekend escape, Bella Vita offers a cozy corner to slow down and savor the joys of life. A thoughtful wine selection and attentive service offering a dining atmosphere reminiscent of traditional Italian homes. Bella Vita Bistrò 美好生活義大利餐廳，靜謐於徐匯區天平路，空間氛圍溫暖雅緻，專注呈現傳統義大利家庭風味。 餐廳運用優質進口原料，以簡單而考究的烹飪技巧，呈現手工意麵、經典牛排、義式甜品等純正味道。食客評價「多道菜品在味道與擺盤上均極好評」。 無論是情侣約會，家庭聚餐，還是週末小憩，這裡都是放慢腳步，感受生活美好的理想之地。 專業酒師配酒推薦意富，服務團隊也以熱情周到著稱，為客人營造貼近意式家庭餐桌的用餐氛圍。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. 酒水及套餐不參與折扣，同時不與其他渠道優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shanghai 上海	Yan Ting @ The St. Regis Shanghai Jingan 宴庭中餐廳 上海靜安瑞吉酒店	Jing'an District 靜安區	2/F, The St. Regis Shanghai Jing'an, NO.1008 Beijing Xi Lu, near Jiangning Lu, Jing'an, Shanghai 北京西路1008號瑞吉酒店2層	(+86)021-62579999	The menu features carefully selected premium seafood and seasonal ingredients. Signature dishes such as Sizzling Eel with Black Bean Sauce, Smoked Fish, and Braised Pork Belly have received high praise. Users commend the restaurant for its "elegant ambiance," "attentive service," and "consistent quality," making it one of the city's standout Cantonese dining destinations. standout for fine Cantonese dining in the city center. 宴庭中餐廳位於上海靜安瑞吉酒店內，以高端粵菜為核心，融合精緻擺盤與細膩火候，呈現經典與創新並存的味覺體驗。 餐廳延續瑞吉品牌的優雅格調，空間以暖色燈光與現代中式元素營造大氣氛圍，並設有多間私密包間，適合商務宴請與家庭聚會。 菜品推薦蒸海鮮與時令食材，招牌如蜜油鱸線、黑魚、紅燒肉受好評。 用戶稱讚「環境典雅」、「服務細緻」、「出品穩定」，是市中心高水準粵菜的代表之一。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 酒水及套餐不參與折扣，同時不與其他渠道優惠同享，公休日不適用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shanghai 上海	Bespoke Modern Bar and Grill @ St.Regis Shanghai Jingan Bespoke特色扒房 上海靜安瑞吉酒店	Jing'an District 靜安區	2/F, The St. Regis Shanghai Jing'an, NO.1008 Beijing Xi Lu, near Jiangning Lu, Jing'an, Shanghai 北京西路1008號瑞吉酒店2層	(+86)021-62579999	Bespoke, nestled within The St. Regis Jingan, is an upscale steakhouse that blends contemporary grilling techniques with a tailored dining experience. The dark-toned interior, complemented by an open kitchen, bar area, and floor-to-ceiling windows, sets the stage for romantic evenings or business dinners. The restaurant specializes in dry-aged meats and premium ingredients, with signature dishes like Charcoal-Grilled M5 Sirloin, Pan-Seared Boston Lobster Tail, and Slow-Roasted Lamb Chops earning high praise. A standout is the Foie Gras Croissant with Sea Salt, celebrated for its crisp exterior and creamy layers. The ambiance leans toward a refined, low-key social dining space, with guests often noting its suitability for "catching up with friends" and "intimate dinners," alongside "impeccable service." Bespoke位於靜安瑞吉酒店內，是一家融合現代燒烤風格與定制料理體驗的高級扒房。整體空間偏深色系，搭配開放廚房、吧台區與落地窗，適合浪漫約會與商務晚餐。 **餐廳**主打乾式熟成與高品質食材，「炭烤M5西冷」、「香煎波士頓龍蝦尾」、「慢烤羊排」是熱度較高的招牌菜式。 特別推薦鵝肝醬可搭配海鹽、外酥內綿、層次分明。 無圍上更接近沉穩低調的社交餐酒場域，多位顧客提到“適合朋友敘舊與約會晚餐”“服務得體”。	30% off 7折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days. 酒水及套餐不參與折扣，同時不與其他渠道優惠同享，公休日不適用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shanghai 上海	Zan Teppanyaki 讚-法式鐵板燒	Hongkou District 虹口區	5/F, Sunrise on the Bund Hotel, 168 Gaoyang Lu, near Dongzhangjiti Lu, Bund Area, Hongkou District, Shanghai 高陽路168號外灘清華大酒店5樓，近東大名路	(+86)021-55589999	Zan Teppanyaki is located on the 2nd floor of the podium building of Sunrise on the Bund Hotel. It is a high-end teppanyaki restaurant that skillfully blends French culinary techniques with premium Japanese ingredients. More than just a dining venue, it offers an immersive gourmet theater experience. Guests can gather around the teppan grill and watch master chefs prepare dishes with exceptional skill, engaging all the senses—sight, sound, smell, and taste—for a truly holistic dining experience. The restaurant carefully selects top-quality ingredients from around the world, such as Australian Wagyu beef, French foie gras, and live lobster. Through the chefs' creative French sauces and artistic plating, each dish showcases the authentic essence of Japanese teppanyaki while incorporating European flair, making it one of Shanghai's most representative upscale teppanyaki destinations. 讚-法式鐵板燒位於上海外灘清華酒店裙樓2樓，是一家將法式烹飪技藝與高端日式食材相結合的高端鐵板燒**餐廳**。 它不僅僅是一家**餐廳**，更是一個提供沉浸式美食劇場體驗的場所。 食客可以圍坐在鐵板**餐廳**前，親眼目睹主廚以精湛的技藝現場烹製料理，從視覺、聽覺到嗅覺、味覺，帶來全方位的感官享受。 **餐廳**嚴選全球優質食材，如澳洲和牛、法國鵝肝、鮮活龍蝦等，通過主廚富有創意的法式醬汁和擺盤藝術，呈現出既具日料本味又充滿歐陸風情的精緻菜餚，是滬上高端鐵板燒的代表之一。	20% off 8折	Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shanghai 上海	Jin Wei Omakase 今未Omakase	Huang Pu District 黃浦區	3/F, No.47 Sinan Mansion, Sinan Lu, Huangpu District, Shanghai 思南路思南公館47號3樓	(+86)021-54590058	The restaurant is nestled within the historic Sinan Mansions in Shanghai, situated in the bustling heart of the city yet offering a tranquil retreat from the urban hustle. Its façade is remarkably understated, while the interior is adorned with elegant wooden elements, exuding a minimalist and rustic charm. There are only six counter seats available for guests. Specializing in high-end Omakase dining, the restaurant embraces the philosophy of "not knowing what you will eat today." The menu changes according to seasonal ingredients, with daily offerings curated by the chef based on the freshest catches and available produce. Guests only discover the day's menu upon seating at the counter, creating an Omakase experience filled with anticipation and ceremony. 「今未 Omakase」坐落於上海優秀歷史建築思南公館內，身處鬧都繁華街區，開中取靜，仿若開市喧囂中的一方靜謐。 **餐廳**門面相當低調，室內裝飾以木質元素為主，素雅古樸，板前僅設有六席。 **餐廳**主打高端Omakase料理形式，強調「今之所食，未可知也」的理念，會根據當旬食材變換不同的菜品，每日功能表也是由主廚根據當季的漁獲和當天的食材決定，食客只有坐於板前才會知道當天的功能表是什麼，這種高端的料理形式為食客帶來了充滿新鮮感與儀式感的Omakase用餐之旅。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期 及假期前夜 (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)

Shanghai 上海	Ginza Onodera Teppan (Bund 18) Ginza Onodera 鐵板燒	Huang Pu District 黃浦區	3/F, Bund 18, Zhongshan Dong Yi Lu, Huangpu District, Shanghai 中山東一路18號外灘十八號3樓A單（近南京東路）	(+86)021-63339818	••Ginza Onodera Teppan (Bund 18)•• is the Shanghai branch of the renowned Japanese teppanyaki brand, offering precision cooking and ingredient-focused dining with ceremonial flair. Located in the historic Bund 18 building, the restaurant features private, calm spaces—ideal for anniversaries, date nights, or elevated business occasions. Guests praise the "chef's calm mastery," "impeccable pacing," and "refined ingredient handling." Ginza Onodera 銀板燒外灘店由日本太土鐵板料理品牌"銀座小野寺"直接運營，延續其對尖端食材、精準火候與現場料理儀式感的堅美追求。 餐廳位於外灘十八號，臨江而設，環境安靜私密，適合紀念日、情侣晚餐或正式商務宴請。 使用者多提到「師傅技藝精湛」、「節奏沉穩安靜」、」食材純淨細緻"。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	Ginza Onodera Tempura (Bund 18) Ginza Onodera 天婦羅	Huang Pu District 黃浦區	3/F, Bund 18, Zhongshan Dong Yi Lu, Huangpu District, Shanghai 中山東一路18號外灘十八號3樓A單（近南京東路）	(+86)021-63339818	Ginza Onodera Tempura (Bund 18) delivers a masterful interpretation of Edo-style tempura, featuring seasonal ingredients fried à la minute by Japanese chefs. The intimate 8-seat setting, centered around a sleek counter, invites guests to witness the precision behind each delicate bite. 「Ginza Onodera 天婦羅」外灘十八號店，主打傳統江戶前天婦羅，由日籍天婦羅師傅現場炸制，食材精挑細選，每道炸物精準控溫即刻上桌，呈現香脆薄衣、鮮鮮不膩的美妙體驗。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	Summer Palace @ Jing An Shangri-La, Shanghai 夏宮 上海靜安喜格樓拉	Jing'an District 靜安區	3/F, Jing An Shangri-La Hotel, No.1218 Yan'an Zhong Lu, near Tongren Lu, Jing'an District, Shanghai 延安中路1218號靜安喜格樓拉大酒店3層（近銅仁路）	(+86)021-22038889	Located in the Jing An Shangri-La, Summer Palace specializes in authentic Cantonese cuisine presented with the elegance of palace-inspired plating and the attentive service of a luxury hotel. Known for its premium seafood, delicate dim sum, and classic double-boiled soups, highlights include steamed coral trout, braised abalone with fish maw chicken soup, and har gow dumplings. The warm wood interiors and refined Chinese décor offer both spacious main dining areas and intimate private rooms, making it ideal for business banquets, family gatherings, and festive celebrations. Guests praise its "consistent quality," "grand atmosphere," and "professional service." 夏宮位於上海靜安香格樓拉大酒店內，以正宗粵菜為核心，融合精緻的宮廷擺盤與現代酒店服務理念，呈現優雅而不失溫度的用餐體驗。 餐廳以新鮮海鮮、精緻點心和經典燉湯聞名，菜品如清蒸東星斑、鮑魚花膠燉雞湯、蝦餃蒸等均深受食客好評。 空間以暖色木質與中式細節裝飾，既有開闊的大廳，也設有私密包間，適合商務宴請、家庭聚餐與節慶宴會。 用戶稱讚其「出品穩定」、「環境大氣」、「服務專業」，是靜安區享用高水準粵菜的代表餐廳之一。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	The 1515 West Chophouse & Bar @ Jing An Shangri-La, Shanghai 1515牛排館 上海靜安喜格樓拉	Jing'an District 靜安區	4/F, Jing An Shangri-La Hotel, No.1218 Yan'an Zhong Lu, near Tongren Lu, Jing'an District, Shanghai 延安中路1218號靜安喜格樓拉大酒店4層（近銅仁路）	(+86)021-22038889	Nestled inside the Jing An Shangri-La, The 1515 West Chophouse & Bar evokes the charm of a classic American steakhouse with leather booths, exposed brick, and an open kitchen. It's where dry-aged cuts meet timeless cocktails. Guests praise the dry-aged tomahawk, peppered ox tongue, and creamed spinach, paired with bold reds or a signature Old Fashioned. Verified reviews highlight "consistent quality and gentlemanly ambiance"—perfect for business dinners, anniversaries, or nostalgic reunions. 1515 牛排館 酒吧位於靜安喜格樓拉，擁有濃郁美式復古風格與高挑格熟成牛排。 開放式廚房、紅磚牆與皮革座椅構建出「電影中紳士牛排館」的氛圍感。 酒吧區更以經典威士卡與調酒著稱。 招牌套式熟成戰斧牛排、黑椒醬汁烤牛舌與奶油菠菜屬優好評，搭配紅酒或招牌Old Fashioned，富有儀式感。 多桌顧客評論稱「品質穩定、氛圍老派又體面」，適合商務正餐、紀念日晚餐或老朋友重聚。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	WUWEI Natural Food (Sinan Mansion) 無味舒食（思南公館店）	Huang Pu District 黃浦區	No. 535, Fuxingzhong Lu, Huangpu District, Shanghai 復興中路535號	(+86)18016271607	WUWEI Natural Food, founded in Xiamen in 2018, has expanded to Shanghai and other cities. With a philosophy of minimal processing and seasoning, we emphasize the original flavors of food, offering healthy and delicious meals. The restaurant also provides traditional incense sealing experiences, tea tasting, creating a tranquil space for slow living in the bustling city. More than a restaurant, it is a lifestyle. 無味舒食是2018年成立於廈門的素食品牌，已在上海等多地開設分店。 主張少加工、少調味，還原食物本味，提供健康茶味的餐食。 店內還可體驗傳統薰香、品茶聽琴，希望在繁忙都市中營造一處車靜慢生活的空間，感受身心安寧。不止是餐廳，更是一種生活方式的傳遞。	30% off 7折	Set menus of RMB399/p.p are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 399位膳不參與折扣，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	Lu Ming Omakase Restaurant 鹿鳴懷石料理	Minhang District 閔行區	1/F, Hilton Shanghai Hongqiao, No.1116, Hongsong Dong Lu, Minhang District, Shanghai 紅松東路1116號虹橋拜源希爾頓酒店一樓中庭	(+86)18964930097	Hidden in the bustling city, quiet, located in the atrium of the Hilton Hongqiao quiet atmosphere space, low-key luxury. With the emphasis on seasonal cuisine, carefully select the fresh ingredients in the season, extract the original flavor of food to create a taste of spring, summer, autumn and winter. The history of Lu Ming dates back to the early 17th century, when the political shogunate of the left and right would require feudal lords to live in the capital in order to control it. In that era of underdeveloped information, the promotion of material pavilion basically relies on the referral of old customers. Chef from all over the world, devoted to the production of Japanese ingredients for more than 30 years, the pursuit of the ultimate refinement has never stopped. The whole dining process from the beginning of the appetizer to the end of the dessert, in addition to everyone's favorite seasonal golden sea urchin, the chef carefully selected rare ingredients, ingenious finishing touches, so that the entire dining experience has been sublimated.The dedication of ingenuity, sincere service, every detail, are just right. 鑑於繁華都市，閑中取靜，位於虹橋希爾頓中庭內的素雅無圍空間，低調中的奢華。 以重視季節感的料理，精心甄選當季新鮮的食材，萃取食物的原汁原味打造舌尖上的春夏秋冬，來自各地匠心主廚，經身於料理作次越年。 整個用餐過程從開始的前菜到收尾的甜品，除了大家所喜愛的季節海膽以外，主廚精心挑選的稀有食材，巧妙的點綴之間，讓整個宴餐體驗得到昇華。 匠心的執著，真誠的服務，每一個細節，都恰到好處。	30% off 7折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	SIYA CUISINE（ Dong Ping Lu ） 東平路 潮汕菜	Xuhui District 徐匯區	No. 1, Dongping Lu, Xuhui District, Shanghai 東平路1號	(+86)021-58888790	Dongping Chao Chaoshan Cuisine is a high-end restaurant specializing in Chaoshan gastronomy. It features premium ingredients and traditional cooking techniques to deliver authentic Chaoshan flavors. Signature dishes include fresh Chaoshan raw marinades and slow-simmered Gongfu soup. The elegant setting is ideal for experiencing refined and healthy Chaoshan cuisine, embodying the philosophy of "fine food and meticulous preparation." 東平潮 潮汕菜是一家專注於高端潮汕美食的餐廳。 它以精細的食材和傳統的烹飪技藝為特色，提供地道的潮汕風味。 招牌菜包括新鮮的潮汕生腌和慢火燉煮的功夫湯。 餐廳環境雅致，適合品味精緻且健康的潮汕菜	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水海鮮不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	SIYA CUISINE（ Heng Shan Lu ） 衡山玖芮	Xuhui District 徐匯區	No.1, Lane 9, Heng Shan Lu, Xu Hui District, Shanghai 衡山路9弄1號	(+86)021-64399096	SIYA CUISINEis a refined restaurant located on Hengshan Road in Shanghai, set within an elegant renovated historic villa. It specializes in Hai Pai Ningbo cuisine (Shanghai-style Ningbo dishes), skillfully blending tradition and innovation. The restaurant offers a tranquil retreat from the bustle, featuring a beautiful garden courtyard. It is an ideal spot for savoring authentic and exquisite dishes while experiencing the charm of Old Shanghai, perfect for business or family dining. 位於上海衡山路，環境優雅，由老洋房改造而成。 它是一家主打海派寧菜（寧波菜）的精緻餐廳，巧妙融合傳統與創新。 餐廳提供寧靜，擁有美麗的庭園庭院，菜品口味地道且精緻。 無論是商務宴請還是家庭聚餐，都是品味老上海韻味和高品質菜餚的理想場所。	20% off 8折	Beverages are excluded from any discount. Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 酒水海鮮不參與折扣，僅限菜品單點，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shanghai 上海	Shangri-La Jiangnan Wok @ Shangri-La Qiantan, Shanghai 香格江南社 上海前灘香格樓拉	Pudong District 浦東新區	7/F, Qiantan Shangri-La Hotel, 551 Hai Yang Xi Lu, Pudong District, Shanghai 海陽西路551號前灘香格樓拉大酒店7樓	(+86)021-20659429	Jiang Nan Chun is celebrated for its authentic Huaiyang cuisine. The restaurant is renowned for its exquisite knife skills and fresh, delicate flavors, perfectly showcasing the finesse and elegance of Huaiyang cooking. The chef blends traditional dishes with innovative concepts, offering refined Jiangnan and Subang (Suzhou) specialties. The setting is modern and stylish, making it an ideal destination for experienong high-quality Jiangnan culinary culture. 香格江南社是位於上海前灘香格樓拉大酒店的淮揚菜餐廳。 餐廳以其精湛的刀工和清新的口味著稱，完美呈現淮揚菜的細緻和雅緻。 主廚擅長將傳統菜餚與創新理念結合，帶來精緻的江南風味和蘇幫菜精髓。 環境現代時尚，是體驗高品質江南飲食文化的理想場所。	15% off 85折	Set menus, premium seafood, and alcoholic beverages priced above 2000 are not included in the promotion. 套餐、貴價海鮮、單價2000以上的酒水不參與	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）

Shenzhen 深圳	Manho Chinese Restaurant @ JW Marriott Shenzhen JW金茂萬豪酒店 萬豪中餐廳	Futian District 福田區	2/F, JW Marriott, 6005 Shennan Dadao, Futian District, Shenzhen 深南大道6005號金茂JW萬豪酒店2樓（安南大廈旁）	(+86)0755-22698200	Nestled on the 2nd floor of JW Marriott Shenzhen, Manho Chinese Restaurant reinterprets the legacy of Cantonese cuisine through modern refinement. The dining space blends classic Chinese motifs like hollowed wooden screens with modern accents, offering an ambiance that's both cultured and stylish. Signature dishes include nourishing fish maw soup, honey-glazed pork, wok-fried tiger prawns with glassy texture, and aromatic truffle scallion noodles. Guests appreciate the attentive service and detailed presentation, making it an excellent choice for family gatherings, formal dinners, or corporate hosting. The location is also easily accessible from Xiangmixi Metro Station. 位於金茂深圳JW萬豪酒店二層的萬豪中餐廳，以「超越時光的尊菜傳承」為理念，將經典粵菜與雕刻窗花巧妙融合，營造既傳統又時尚的用餐氛圍。 用餐空間由中式建空屏風分隔，搭配現代燈具與細緻服務，營造出兼具文化韻味與時尚氣息的高端用餐環境。 功能表涵蓋多款酒店級菜品，推薦如火腿花膠湯、蜜汁叉燒皇、玻璃虎蝦球、黑松露蒸油雞等，兼具風味與細緻精緻度。 詳論提及服務專業，多數菜品細緻，是家庭聚會、商務招待、重要節日的穩妥之選，步行可達香蜜西站，交通便利。	15% off 85折	Discounts are not applicable to seasonal products, Chinese New Year's Eve dinners, and private dining rooms. 折扣不適用於季節性產品、年夜飯和包房	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	Elba歐爾巴意大利餐廳 深圳瑞吉酒店	Luohu District 羅湖區	99/F, St. Regis Hotel, Kingkey 100 Tower, No. 5016 Shennan East Road, Luohu District, Shenzhen 深南東路5016號京基100大廈瑞吉酒店99樓	(+86)0755-22239485	Here, world-renowned gourmets and wine connoisseurs have savored highly sought-after Mediterranean cuisine and fine wines. With its open kitchen and authentic pizza oven, Orba pairs classic Italian dishes with premium wines from around the globe—a seamless blend of tradition and modernity. 世界知名的美食饕賓家和葡萄酒行家們都在這裡品嘗到了受人追捧的地中海美食和美酒。開放式廚房和比薩烤爐，傳統經典義大利菜肴與世界各地的葡萄酒搭配，傳統與現代的結合在這裡得到詮釋。	15% off 85折	Discounts are only applicable to à la carte dishes and cannot be combined with any other offers. 僅限單點菜品，不與其他優惠同享	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	MATSUYI - Four Seasons Hotel Shenzhen 松逸 MATSUYI @ 深圳四季酒店	Futian District 福田區	6/F, Four Seasons Hotel Shenzhen, No.138 Fuhua San Lu, Futian District, Shenzhen 福華三路138號四季酒店6層	(+86)0755-88268686	Located on the 4th floor of the Ping An Finance Center, XI YUE HOUSE evokes the elegance and charm of old Shanghai. Its blend of modern refinement with nostalgic design creates a tranquil dining retreat amid the urban hustle. The venue is well-suited for formal gatherings, from business meetings to intimate friend get-togethers. While specific dish details are unavailable, the ambiance and pricing suggest a focus on well-crafted Chinese fusion cuisine. Ideal for those seeking tasteful moments in a graceful setting. 位於深圳四季酒店內的松逸餐廳，融合日式割烹精髓與現代呈現，涵蓋壽司、刺身、鐵板燒、甜品與清酒選單。 料理出品以「刺身拼盤」與「鐵板燒M9和牛相配羊肚菌」十分受歡迎，食材等級高，由顧主評價頗受好評。 “粉雪鵝肝芝士豆腐”松茸清湯和牛鳥冬”是口感與風味兼備的熱門菜色。 “日式抹茶芝士蛋糕”“抹茶禪意”松逸精選甜品是“必嚐甜品控套餐”。 整體環境靜逸，座位設置考慮私密性，設有板前與隱秘分區。 詳論提到菜式反應運算頗繁，每季均有緊湊變化，適合商務會客或儀式感聚餐。 地鐵交通便利，步行可達。	15% off 85折	Cannot be combined with any other offers. Set menus/packages, beverages, and seafood items are excluded from the discount. 僅限單點菜品。折扣不適用於不酒水和服務費，不與其他優惠共用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	Zhuo Yue Xuan @ Four Seasons Shenzhen 卓粵軒 深圳四季酒店	Futian District 福田區	3/F, Four Seasons Hotel Shenzhen, No.138 Fuhua San Lu, Futian District, Shenzhen 福華三路138號四季酒店3層	(+86)0755-88268800	Rooted in "Lingnan Intangible Heritage × Four-Season Solar Terms" and tucked away on the hotel's fifth floor, the restaurant opens to a red-lacquered door where Lingnan brick carvings mingle with Western lines. In an open kitchen ablaze with wok-fire, the chef follows the solar calendar, allowing Cantonese "in-season-only" finesse to meet Four Seasons refinement. 以「嶺南手藝 × 四季節氣」為魂，藏身酒店五層的一方雅境。 推開朱漆大門，嶺南磚雕與西式線條相映成趣。 開放式廚房烈焰火升騰，主廚以節氣為令，讓廣府「不時不食」遇見四季的精緻。	20% off 8折	Cannot be combined with any other offers. Set menus/packages, beverages, and seafood items are excluded from the discount. 僅限單點菜品。折扣不適用於不酒水和服務費，不與其他優惠共用	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	Grange Grill 威斯汀扒房 深圳益田威斯汀酒店	Nanshan District 南山區	25/F, The Westin Shenzhen Nanshan, No.9028-2 Shennan Avenue, Nanshan District, Shenzhen 深南大道9028號-2益田威斯汀酒店25樓	(+86)0755-86348431	Featuring premium imported cuts of meat and seafood expertly prepared over charcoal, The Westin Grill delivers exceptional flavors through its secret grilling techniques. Paired with a curated selection of fine wines from around the world, the restaurant offers an elegant and sophisticated dining experience. 威斯汀扒房位於深圳益田威斯汀酒店25樓，高品質進口肉扒及海鮮，以炭火燒烤秘制方式，烹飪出美味佳餚。搭配世界各地珍藏葡萄酒，呈現優雅享讓體驗。 根據多條驗證點評，賓客普遍認為環境安靜優雅，服務人員詳細有素。 酒店位於深圳市南山區的商務休閑地帶，步行即可到達世界之窗、歡樂谷、錦繡中華民俗文化村和華僑城創意文化園，酒店與世界之窗地鐵站無縫連接方便到達城中各地，地處深圳市商業區和娛樂區的交匯地帶。	15% off 85折	Discount is not applicable to service fees, taxes, beverages, seasonal promotions, and special holidays. 折扣不適用於服務費、稅費、酒水和餐廳時令推廣和特別節日	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	Seasonal Tastes @ Westin Shenzhen Nanshan 如味咖啡廳 深圳益田威斯汀酒店	Nanshan District 南山區	1/F, The Westin Shenzhen Nanshan, No.9028-2 Shennan Avenue, Nanshan District, Shenzhen 深南大道9028號-2益田威斯汀酒店1樓	(+86)0755-86348411	Whether opting for the buffet or à la carte dining, the open kitchen design creates a relaxed yet sophisticated atmosphere. The restaurant features multiple live stations, including a "Cold Cuts, Sashimi, and Sushi Counter," a "Cantonese Roast Deli," "Eastern and Western Hot Dishes," and a "Handmade Noodle Station"—all offering freshly prepared items daily. The dessert and ice cream section focuses on classic pastries, mango pomelo sago, and an array of handcrafted sweets, perfect for a post-meal indulgence. 如味自助餐廳位於深圳益田威斯汀酒店1層，不論是自助還是點點，開放式廚房總能為您創造輕鬆別致氛圍。 餐廳設有多個開放檔口，包括「冷切刺身壽司檔」「廣式燒臘區」」中西熱菜區”“手工面條”等，每日提供新鮮烹飪。 甜品及雪糕淇淋區域以經典烘焙、檸檬甘露、各式手工甜品為主，適合餐后小憩。 根據多條驗證點評，賓客普遍認為環境安靜優雅，服務人員詳細有素。 酒店位於深圳市南山區的商務休閑地帶，步行即可到達世界之窗、歡樂谷、錦繡中華民俗文化村和華僑城創意文化園，酒店與世界之窗地鐵站無縫連接方便到達城中各地，地處深圳市商業區和娛樂區的交匯地帶。	30% off 7折	Discount does not apply to service fees and taxes 折扣不適用於服務費及稅費	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	Five SenSes at The Westin Shenzhen Nanshan 中國元素餐廳 深圳益田威斯汀酒店	Nanshan District 南山區	B1/F, The Westin Shenzhen Nanshan, No.9028 Shennan Avenue, Nanshan District, Shenzhen 深南大道9028號益田威斯汀酒店負一樓	(+86)0755-86348383	With its exquisite and contemporary decor, Canton Element offers an authentic Cantonese dining experience. The menu ranges from simple, delightful dim sum to luxurious abalone dishes, catering to every palate. According to numerous verified reviews, guests consistently praise the restaurant for its tranquil and elegant ambiance as well as its well-trained, attentive service staff. 中國元素粵菜館位於深圳益田威斯汀酒店負1層，精致時尚的裝潢風格，為您奉上正味純正的粵菜佳餚。從簡單美味的點心到奢華精貴的鮑魚，應有盡有。 根據多條驗證點評，賓客普遍認為環境安靜優雅，服務人員詳細有素。 酒店位於深圳市南山區的商務休閑地帶，步行即可到達世界之窗、歡樂谷、錦繡中華民俗文化村和華僑城創意文化園，酒店與世界之窗地鐵站無縫連接方便到達城中各地，地處深圳市商業區和娛樂區的交匯地帶。	15% off 85折	Discount is not applicable to consigned teas, service fees, taxes, and premium seafood. 折扣不適用於代銷茶、服務費、稅費及貴價海鮮	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）
Shenzhen 深圳	Café Zen @ Futian Shangri-la, Shenzhen 鮮咖啡 深圳福田香格裡拉大酒店	Futian District 福田區	1/F, Futian Shangri-la Hotel, 4088 Yi Tian Lu, Futian District, Shenzhen 益田路4088號福田香格裡拉大酒店1樓	(+86)0755-21513838	Located on the first floor of Futian Shangri-La, Café Zen delivers a global buffet experience with a focus on Asian and Western flavors. Guests enjoy dishes freshly prepared at several live cooking stations, featuring dim sum, congee, roast meats, noodles, seafood, and desserts. Highlights include the roast pork with apple sauce—praised for its contrast of savory and sweet—and the calming ambience, enhanced by an outdoor terrace perfect for brunch or sunset dinners. With family-friendly promotions and a central location in downtown Futian, Café Zen offers a refined yet approachable dining experience for hotel guests and locals alike. 鮮咖啡位於深圳福田香格裡拉大酒店一樓，是酒店內主打亞洲與西式融合自助的全日制餐廳。餐廳採用多組開放式互動廚房，現場烹製多款美饌。 自助區域提供經典廣式點心、清燉靚湯、現煮面檔、甜品、沙拉與冰鮮海味。 詳論提及烤式燒肉配蘋果醬“令人驚喜”，整體風味“乾淨剛強”。 環境方面，設有可觀景露台，適合晴天露天用餐，適宜親子同行、家庭聚餐或酒店住客用早午餐。 餐廳提供有兒童就餐優惠政策，是福田中心區域性價比頗高的高端自助選擇。	15% off 85折	Discounts are only applicable to à la carte dishes, beverages, and buffet at the retail price. It is not applicable to service charges, taxes, beverage service fees, group dining, or private rooms in the Chinese restaurant. This discount cannot be combined with set meals, special promotional products, hotel promotions, or any other offers. 折扣只適用於單點菜品以及飲品、門市價自助餐，不適用於服務費及稅費、酒水服務費、團隊用餐、中餐廳包房。 不與套餐類產品、特殊優惠產品、酒店推廣等其他優惠同享。	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) 優惠不適用於公眾假期，及假期前夜（包括但不限於2026年1月1-3, 2月14及15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26，12月24-25 及 31）

Shenzhen	Dragon Izakaya Restaurant 龙酒场 尖西寿喜烧 居酒屋（罗湖店）	Luohu District 罗湖区	No. 109, 1/F, Bauhinia Pavilion, Yuehai Garden, 3046 Nanhu Lu, Luohu District, Shenzhen 南湖路3046号粤海花园紫荆阁1楼109号	(+86)18668532736	Located in Shenzhen's Luohu East Gate district, Dragon Izakaya is a cozy Kansai-style sukiyaki bar known for its intimate, wood-toned space and personalized service. The highlight is the housemade sukiyaki broth, a balance of sweet and savory that complements the richly marbled M6 Australian Wagyu. Other favorites include the tender Grilled Eel, crispy Fried Skewer Platter, and refreshing Mango Pudding. Guests appreciate the hands-on service, from helping cook at the table to reserving booths in advance. It's a relaxed destination for after-work dinners, friendly catch-ups, or casual dates. Metro access is easy with three nearby lines. 位于罗湖东门商圈的龙酒场，是一家主打关西风格寿喜烧的日式居酒屋。氛围宜帮日式，空间以木质结构与极暖木调间营造亲切感。夥意烧由服务人员协助烹制，锁度采用"秘制和牛寿喜烧汁"，口感甜咸交融，深受好评。推荐菜品包括："澳洲M6和牛"肥瘦均衡，入口即化；"清烧鳗鱼"肉质细嫩，蒲容非常；"四拼烤串"与"炸串拼盘"适合作为搭酒小食；甜点"芒果布丁"清爽柔滑，顾客评价普遍提及"非常推荐"。"主厨推荐"菜单会随季节更新，保证食材新鲜。"可提前预约包厢"，适合工作日晚餐或周末朋友聚餐。地铁三站交汇，交通十分便利。	15k off 85折	Alcoholic beverages, service charges, set meals, in-store promotions, and other offers are not eligible for discounts. The discount is only applicable from 17:00 to 23:00. 酒水、服务费、套餐、店内推广和其他优惠不参与折扣，优惠只适用于17:00-23:00	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) **优惠不适用於公眾假期，及假期前夜** (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shenzhen	AMPM Café & Bar AMPM Café & Bar（深圳湾1号店）	Nanshan District 南山区	Shop 123, 1/F, South Area, No.1 Shenzhen Bay, Dongbin Road, Nanshan District, Shenzhen (downstairs of Building T7) 东滨路深圳湾一号南区一楼123号铺（T7栋楼下）	(+86)0755-21659910	A multifaceted space that combines coffee, brunch, and a small bistro. The restaurant specializes in specialty dishes such as salmon avocado tartine and Wagyu beef burger, carefully selecting high-quality ingredients like Australian beef and fresh seafood, offering a rich flavor profile. The environment combines sophistication and coziness, making it ideal for a leisurely brunch during the day and transforming into a small bistro at night. It is a popular destination in the Shenzhen Bay area, renowned for its appearance and taste. 集咖啡、早午餐与小酒馆于一体的多元空间。店内主打三文鱼牛油果 Tartine、和牛汉堡等特色餐品，严选澳洲牛肉、鲜海鲜等优质食材，风味层次丰富，环境兼具质感与惬意，白天适合悠闲 Brunch，夜晚变身小酒馆，是深圳湾片区兼具颜值与口感的人气打卡地。	15k off 85折	仅限单点菜品，酒水饮品套餐不参与折扣；不与其他优惠同享；节假日不参与优惠； Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days.	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) **优惠不适用於公眾假期，及假期前夜** (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shenzhen	Lodestone Yakiniku Lodestone Yakiniku吸铁石·日式烧肉(后海店)	Nanshan District 南山区	Hengyu Xiangyuefi L1-006-007, Intersection of Houhaibin Road, Nanshan District, Shenzhen 后海滨路交汇处恒裕·青悦里 L1-006-007（海夏地铁B出口50米）	(+86)0755-26606220	The restaurant creates an elegant space with a warm wooden theme, featuring distinct layered partitions and private rooms, creating a full-bodied atmosphere. As a popular must-try restaurant, it specializes in fresh dishes such as the ultimate beef short ribs and cuttlefish intestines, accompanied by a full-service grilling experience 餐厅以温暖木质基调打造雅致空间，层次分隔鲜明且设包间，氛围感十足。作为必吃榜人气店，主打极上极牛小排、墨鱼肠等新鲜菜品，搭配全程帮烤服	15k off 85折	仅限单点菜品，酒水饮品套餐不参与折扣；不与其他优惠同享；节假日不参与优惠； Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days.	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) **优惠不适用於公眾假期，及假期前夜** (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)
Shenzhen	Super L Yakiniku by Lodestone Super L Yakiniku吸铁石·日式烧肉(蛇口店)	Nanshan District 南山区	No. 114, 1st Floor, Building 2, Annex, Time Plaza, No. 5 Taizi Road, Nanshan District, Shenzhen 太子路5号时间广场附楼2栋1层114号	(+86)0755-26600600	The Japanese-style izakaya features a fountain landscape, specializing in thick-cut beef tongue and other specialty grilled meats. The entire grilling process is assisted, offering high cost-effectiveness. 日式居酒屋风配喷泉景观，主打厚切牛舌等特色烤肉，全程帮烤，性价比高。	15k off 85折	仅限单点菜品，酒水饮品套餐不参与折扣；不与其他优惠同享；节假日不参与优惠； Beverages and set menus are not eligible for discounts and cannot be combined with offers from other channels. Not applicable on public holidays/festive days.	Offer is not applicable on public holidays, special holidays and holiday eves (including but not limited to 1-3 Jan, 14 and 15-23 Feb, 4-6 Apr, 1-5, 10, 20 May, 19-21 Jun, 25-27 Sep, Aug 19, 1-7, 31 Oct, 26 Nov, 24-25 and 31 Dec, 2026) **优惠不适用於公眾假期，及假期前夜** (包括但不限於2026年1月1-3, 2月14及 15-23, 4月4-6, 5月1-5, 10, 20, 6月19-21, 8月19, 9月25-27, 10月1-7, 31, 11月26 , 12月24-25 及 31)