



Set Lunch Menu

\$48 PER PAX

(MIN FOR 2 PERSONS)

点心四拼:

鲍鱼鸡粒酥、鱼籽带子饺、擂茶糙米鲜虾肠粉、虫草花杞子蒸烧卖

Majestic Four Jewellery Of Dim Sum Platter

- Baked Abalone Pastry Filled With Minced Chicken And Button Mushroom
- Steamed Spinach Dumpling With Scallop And Caviar
- Steamed Organic Rice Roll With Prawn, Hakka Style
- Steamed Pork Siew Mai Dumpling With Cordyceps Flowers And Wolfberries

味噌辣汤灼干贝北海道带子莴笋

Poached Hokkaido Scallop With Conpoy And Celtuce In Slightly Spicy Miso Broth

五彩蟹肉龙虾松露炒饭

Black Truffle Fried Rice With Lobster Meat And Crabmeat

黑杞子桂花糕 | 西瓜索贝苹果冻

- Chilled Osmanthus Jelly With Black Wolfberries
- Refreshing Watermelon Sorbet With Apple And Grass Jelly



Set Lunch Menu

\$88 PER PAX

(MIN FOR 2 PERSONS)

点心四拼:

鲍鱼鸡粒酥、鱼籽带子饺、擂茶糙米鲜虾肠粉、虫草花杞子蒸烧卖

Majestic Four Jewellery Of Dim Sum Platter

- Baked Abalone Pastry Filled With Minced Chicken And Button Mushroom
- Steamed Spinach Dumpling With Scallop And Caviar
- Steamed Organic Rice Roll With Prawn, Hakka Style
- Steamed Pork Siew Mai Dumpling With Cordyceps Flowers And Wolfberries

红枣桂圆炖竹丝鸡汤

Double-boiled Black Bone Chicken Soup
With Dried Longan And Red Dates

鹿儿岛和牛灼秋葵 或 莴笋甜菜蒸鲈鱼

Poached Sliced Of Kagoshima Wagyu With Lady Finger In Light Soya Sauce
OR

Steamed Sea Perch Fillet With
Dried Leaf Mustard And Celtuce In Light Soya Sauce

三文鱼籽温泉蛋龙虾捞生麵

Stewed Egg Noodles With Boston Lobster,
Ikura And Onsen Tamago

黑杞子桂花糕 | 西瓜索贝苹果冻

- Chilled Osmanthus Jelly With Black Wolfberries
- Refreshing Watermelon Sorbet With Apple And Grass Jelly

Drinks of the Day- \$4.00++ Per Glass

prices are subjected to 10% service charge and prevailing government taxes



Dinner Set Menu

\$88 PER PAX

(MIN FOR 2 PERSONS)

大華三拼:

河川虾苗野菜、豉油皇龙虾钳、鲍鱼仔锅巴

Majestic Trio Combination:

- Crispy Kawa Ebi With Organic Greens
- Fried Lobster Claw With Sweet Soya Dressing
- Braised Abalone With Crispy Rice Crackers

红枣桂圆炖竹丝鸡汤

Double-boiled Black Bone Chicken Soup
With Dried Longan And Red Dates

莴笋甜菜蒸鲈鱼

Steamed Sea Perch Fillet With
Dried Leaf Mustard And Celtuce In Light Soya Sauce

三文鱼籽温泉蛋龙虾捞生麵

Stewed Egg Noodles With Boston Lobster,
Ikura And Onsen Tamago

西瓜索贝苹果冻

Refreshing Watermelon Sorbet With Apple And Grass Jelly

美点双辉

黑杞子桂花糕 | 芝麻播沙汤圆

Chinese Petit Four

- Chilled Osmanthus Jelly With Black Wolfberries
- Black Sesame Glutinous Rice Dumpling Coated With Fine Peanuts



Dinner Set Menu

\$128 PER PAX

(MIN FOR 2 PERSONS)

大華三拼:

河川虾苗野菜、豉油皇龙虾钳、鲍鱼仔锅巴

Majestic Trio Combination:

- Crispy Kawa Ebi With Organic Greens
- Fried Lobster Claw With Sweet Soya Dressing
- Braised Abalone With Crispy Rice Crackers

大华煲仔翅

Majestic Claypot Shark's Fin With Crabmeat And Japanese Mushroom

鹿儿岛和牛灼秋葵

Poached Sliced Of Kagoshima Wagyu
With Lady Finger In Light Soya Sauce

三文鱼籽温泉蛋龙虾捞生麵

Stewed Egg Noodles With Boston Lobster,
Ikura And Onsen Tamago

杏汁炖燕窝

Almond Puree With Bird's Nest (Hot)

美点双辉

黑杞子桂花糕 | 芝麻播沙汤圆

Chinese Petit Four

- Chilled Osmanthus Jelly With Black Wolfberries
- Black Sesame Glutinous Rice Dumpling Coated With Fine Peanuts

Drinks of the Day- \$4.00++ Per Glass

prices are subjected to 10% service charge and prevailing government taxes