

MENU M

青芥末虾伴三文鱼籽 / 植物肉煎锅贴
Wasabi Mayo Dressing Prawn With Salmon Roe /
Pan-Fried Vegan Gyoza

北京烤鸭
馍馍皮, 葱, 青瓜, 特制酱
Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

鸭二度=卤汁鸭片
Marinated Sliced Duck

野山松茸干贝炖山芭鸡汤
Double-Boiled Kampong Chicken Soup
With Matsutake And Conpoy

鲍鱼花菇煲
Braised Abalone With Mushroom Served In Claypot

清蒸龙虎斑
Steamed Tiger Grouper in Light Soya Sauce

开边龙虾伊麵
Stewed Homemade E-Fu Noodles
With Lobster

冻柚子汁雪燕津梨
Chilled Tianjin Pear With
Honey Pomelo Citrus

\$360 for 4 persons
\$420 for 5 persons
\$480 for 6 persons
\$540 for 7 persons
\$600 for 8 persons

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

MENU O

秘制咖啡肉排 / 辣椒蟹肉卷
Crispy Sliced Pork With Secret Coffee Dressing /
Crispy Chilli Crab Meat Rolls

北京烤鸭
馍馍皮, 葱, 青瓜, 特制酱
Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

鲨鱼骨汤干贝炖翅
Shark Cartilage Soup
With Shark's Fin And Conpoy

鱼籽蛋白蒸龙虎斑柳
Steamed Tiger Grouper Fillet
In Egg White Sauce And Salmon Roe

蒜蓉粉丝蒸大虾
Steamed King Prawn With
Crystal Vermicelli And Fragrant Garlic Oil

鲍鱼花菇煲
Braised Abalone With Mushroom
Served In Claypot

豆筋松菇滑蛋河粉
Homemade Hor-Fun With Beancurd Sheet
And Mushroom In Egg Wash Sauce

香茅雪燕芦荟冻
Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$500 for 6 persons
\$560 for 7 persons
\$620 for 8 persons
\$680 for 9 persons
\$730 for 10 persons
\$780 for 11 persons
\$830 for 12 persons

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

MENU S

大華四品
蜂巢帶子芋角 / 荔枝烧卖
青芥末虾伴三文鱼籽 / 黄金炸鱼皮

Majestic Platter
Yam Dumpling With Scallop
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce
Wasabi Mayo Dressing Prawn
Crispy Fish Skin With Salted Egg Yolk

黑松露海中宝
Double-Boiled Sea Treasures Soup
With Black Truffle

北京烤鸭
馍馍皮, 葱, 青瓜, 特制酱
Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

鸭二度=卤汁鸭片
Marinated Sliced Duck

清蒸笋壳鱼
Steamed Soon Hock With Light Soya Sauce

鲍鱼花菇煲
Braised Abalone With Mushroom Served In Claypot

黑松露蟹肉蛋白炒饭
Signature Crabmeat Fried Rice With
Egg White And Black Truffle

杨枝甘露香草雪糕
Chilled Mango Puree With Sago, Vanilla Ice-Cream

\$640 for 8 persons
\$700 for 9 persons
\$760 for 10 persons
\$820 for 11 persons
\$880 for 12 persons

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

MENU J

大華四品

蜂巢帶子芋角 / 荔枝烧卖
青芥末虾伴三文鱼籽 / 黄金炸鱼皮

Majestic Platter

Yam Dumpling With Scallop
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce
Wasabi Mayo Dressing Prawn
Crispy Fish Skin With Salted Egg Yolk

大華煲仔蟹肉鲍翅

Signature Claypot Shark's Fin Soup
With Crabmeat And Mushroom

北京烤鸭

馍馍皮, 葱, 青瓜, 特制酱
Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

鸭二度=卤汁鸭片

Marinated Sliced Duck

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

鲍鱼花菇西兰花

Braised Abalone
With Mushroom And Broccoli

砂煲腊味饭

Claypot Rice With Preserved Meat

石蜂糖炖金丝燕窝

Double-boiled Golden Bird's Nest
In Honey Rock Sugar

\$800 for 8 persons

\$900 for 9 persons

\$1000 for 10 persons

\$1100 for 11 persons

\$1200 for 12 persons

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

MENU K

乳猪全体

Whole Barbecued Suckling Pig

宝鼎佛跳墙

鲍翅, 吉品乾鲍, 宗谷元贝, 花胶, 海参, 鹿蹄筋, 花菇,
猴头, 火腿, 山芭鸡, 野生花旗参, 冬虫夏草
"Buddha Jumps Over The Wall"
Shark's Fin, Supreme Dried Abalone, Dried Scallop,
Fish Maw, Sea Cucumber, Deer Tendon, Flower
Mushroom, Conch, Chin Hua Ham, Kampong
Chicken, Wild Ginseng, Cordyceps Stem

清蒸海斑

Steamed Grouper
In Superior Light Soya Sauce

佛钵素丁飘香

Sauteed Vegetables,
Cashew Nut In Yam Ring

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

生拆蟹肉菜心焗伊面

Braised E-Fu Noodles With
Crabmeat And Hong Kong Choy Sum

石蜂糖炖金丝燕窝

Double-boiled Golden Bird's Nest
In Honey Rock Sugar

美点双辉

Chinese Petit Four

\$2000 for 8 persons

\$2200 for 9 persons

\$2400 for 10 persons

\$2600 for 11 persons

\$2800 for 12 persons

(placed your order 3days in advance)

(请提前预定)

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

VEGETARIAN 80

炸莲藕片春卷野菜沙律

Crispy Sliced Lotus Root
With Vegetable Spring Roll
And Porcini Mushroom

豆腐粟米羹

Sweetcorn Soup With Tofu

豆袋/炒爽菜

Crispy Beancurd Parcel Filled /
Sautéed Mixed Vegetables With Black
Fungus And Sliced Lotus Root

植物肉饺子珍珠醋

Vegan Gyoza With Balsamic Pearls

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$80 per person

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

VEGETARIAN 88

大華拼盘

黑松露素糰, 素春卷, 开胃话梅圣女果
Majestic Dim Sum Platter
- Vegetarian Dumpling With Black Truffle
- Vegetarian Spring Roll
- Cherry Vine Tomato With Plum Juice

炖斋汤

Double Boiled Vegetarian Soup

宫保腰果豆腐

Wok-Fried Tofu With Cashew Nuts
And Dried Chilli In "Kong Po" Sauce

植物肉煎锅贴

Pan-Fried Vegan Gyoza

冻柚子汁雪燕津梨

Chilled Tianjin Pear
With Honey Pomelo Citrus

\$88 per person

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

SET MENU 78

点心三拼

黑松露素糰, 窝笋鲜虾饺, 带子荔茸

Trio of Dim Sum

- Vegetarian Dumpling With Black Truffle
- Fresh Prawn Dumpling With Celtnce
- Yam Dumpling With Scallop

黑松露海中宝

Double-Boiled Sea Treasures Soup
With Black Truffle

蒜蓉粉丝蒸大虾

Steamed King Prawn
With Crystal Vermicelli
And Fragrant Garlic Oil

OR

蒜油粉丝蒸竹蚌

Steamed Scotland Bamboo Clam
With Crystal Vermicelli And
Fragrant Garlic Oil

植物肉饺子珍珠醋

Vegan Gyoza With Balsamic Pearls

冻柚子汁雪燕津梨

Chilled Tianjin Pear With
Honey Pomelo Citrus

\$78++ per person
(minimum for 2 pax)

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

SET MENU 98

七味盐烧鱿鱼, 荔枝烧卖, 头手叉烧

Majestic Platter

- Crispy Cuttle Fish Seven Spices Salt
- Lychee 'Siew Mai' Sweet, Sour & Spicy Sauce
- Kurobuta Pork Char Siew By Master Chef

大華煲仔蟹肉鲍翅

Signature Claypot Shark's Fin Soup
With Crabmeat And Mushroom

鱼籽蛋白蒸龙虎斑柳

Steamed Tiger Grouper Fillet
In Egg White Sauce And Salmon Roe

小小鲍鱼焖麵綫

Stewed "Mee Sua" Baby Abalone,
Diced Vegetable And Crab Roe
Gravy

杨枝甘露香草雪糕

Chilled Mango Puree With Sago,
Vanilla Ice-Cream

\$98++ per person
(minimum for 2 pax)

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

SET MENU 138

北京鸭片, 鵝肝花肉卷, 鱼籽东瀛虾
Majestic Trio Combination of
Peking Duck, Foie Gras Roll With Minced Pork
And Wasabi Prawn

上汤红烧官燕

Double-Boiled Soup
With Imperial Bird Nest

三头鲍鱼伴豆腐

3 Head Abalone
With Homemade Beancurd

开边龙虾伊麵

Stewed Noodles With Lobster,
Ginger And Spring Onions

现磨杏仁茶

Double-Boiled Almond Puree

\$138++ per person
(minimum for 2 pax)

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

SET MENU 198

北京鸭片, 鵝肝花肉卷, 奶柠虾球
Majestic Trio Combination of
Peking Duck,
Foie Gras Roll With Minced Pork
And Salted Egg Yolk Prawn

黑松露炖佛跳墙

鲍翅、鲍鱼、黑松露、海参、蹄筋, 花菇、干贝、火腿、爆头、山芭鸡
Buddha Jumps Over The Wall
Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon,
Flower Mushroom, Dried Scallop,
Chin Hua Ham, Conch, Chicken

三文鱼籽酱烧鹿儿岛和牛

Seared Kagoshima Wagyu Ribeye
Yuzu Spicy Sauce And Salmon Roe

开边龙虾伊麵

Stewed Noodles With Lobster,
Ginger And Spring Onions

石蜂糖炖金丝燕窝

Double-boiled Golden Bird's Nest
In Honey Rock Sugar

\$198++ per person
(minimum for 2 pax)

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