

SET MENU 2024

MENU M

紫衣斋春卷 / 青芥末虾伴三文鱼籽 / 植物肉煎锅贴

Vegetable Spring Roll With Porcini Mushroom /
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

鲍鱼炖山芭鸡汤

Double-Boiled Free Range Chicken Soup
With Abalone And Dried Scallop

鲍鱼花菇西兰花

Braised Abalone With Mushroom And Broccoli

笋壳茄子豆腐煲

Braised Soon Hock Fish
With Eggplant, Beancurd And Crispy Pork Lard

开边澳洲龙虾伊麵

Stewed Homemade E-Fu Noodles
With Australian Lobster

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$360 for 4 persons

\$430 for 5 persons

\$490 for 6 persons

\$550 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 / 植物肉煎锅贴

Crispy Sliced Pork With Secret Coffee Dressing /
Crispy Chilli Crab Meat Rolls / 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

鲨鱼骨汤干贝炖翅

Shark Cartilage Soup With Shark's Fin And Conpoy

清蒸龙虎斑

Steamed Tiger Grouper in Light Soya Sauce

法式芝士焗海虾

Baked King Prawn With Cheese In France Style

鲍鱼花菇西兰花

Braised Abalone With Mushroom And Broccoli

鸭粒鸡蛋炒饭 或 鸭丝伊麵

Fried Rice With Diced Duck And Eggs

OR

Braised E-fu Noodles With Shredded Duck

冻柚子汁雪燕津梨

Chilled Tianjin Pear With Honey Pomelo Citrus

\$500 for 6 persons

\$570 for 7 persons

\$630 for 8 persons

\$690 for 9 persons

\$740 for 10 persons

\$790 for 11 persons

\$840 for 12 persons

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

MENU S

大華四品

鵝肝花肉卷 / 荔枝烧卖

青芥末虾伴三文鱼籽 / 软壳蟹野菜沙律

Majestic Platter

Foie Gras Roll With Minced Pork
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce
Wasabi Mayo Dressing Prawn
Soft Shell Crab With Organic Greens

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

鲍鱼花菇西兰花

Braised Abalone With Mushroom And Broccoli

鸭粒鸡蛋炒饭 或 鸭丝伊麵

Fried Rice With Diced Duck And Eggs

OR

Braised E-fu Noodles With Shredded Duck

杨枝甘露香草雪糕

Chilled Mango Puree With Sago, Vanilla Ice-Cream

\$640 for 8 persons

\$720 for 9 persons

\$800 for 10 persons

\$860 for 11 persons

\$920 for 12 persons

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

MENU J

大華四品

鵝肝花肉卷 / 荔枝烧卖
青芥末虾伴三文鱼籽 / 黄金炸鱼皮
Majestic Platter

Foie Gras Roll With Minced Pork
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 或 鸭丝伊麵

Claypot Rice With Preserved Meat

OR

Braised E-fu Noodles With Shredded Duck

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

头手叉烧, 煎鹅肝珍珠醋, 奶柠虾球

Majestic Trio Combination of
Kurobuta Pork Char Siew By Master Chef
Pan Seared Foie Gras With Balsamic Pearls
And Salted Egg Yolk Prawn

迷你佛跳墙

鲍翅, 鲍鱼, 黑松露, 海参,
蹄筋, 花菇, 干贝, 火腿, 螺头, 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

北京烤鸭

馍馍皮, 葱, 青瓜, 特制酱

Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

清蒸海斑

Steamed Grouper In Superior Light Soya Sauce

开边澳洲龙虾伊麵

Stewed Homemade E-Fu Noodles With Australian Lobster

石蜂糖炖金丝燕窝

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

\$800 for 5 persons

\$900 for 6 persons

\$1050 for 7 persons

\$1200 for 8 persons

\$1350 for 9 persons

\$1500 for 10 persons

\$1650 for 11 persons

\$1800 for 12 persons

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

SET MENU 88

软壳蟹野菜沙律
Soft Shell Crab With Organic Greens

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

豉汁豆腐蒸龙趸鱼柳
Steamed Grouper Fillet
With Tofu In Black Bean Sauce

鲍鱼天白花菇柚子麵
Crispy Yuzu Noodles With Abalone
And Tian Bai Mushroom

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

**\$88++ per person
(minimum for 2 paxs)**

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

SET MENU 98

点心三拼
龙虾翡翠饺, 蟹黄蒸烧卖, 荔茸带子
Trio of Dim Sum
Steamed Crystal Dumpling With Lobster
Pork Siew Mai With Crab Roe
Yam Dumpling With Scallop

大華煲仔蟹肉鲍翅
Signature Claypot Shark's Fin Soup
With Crabmeat And Mushroom

法式芝士焗海虾
Baked King Prawn
With Cheese In France Style
OR

蒜油粉丝蒸竹蚌
Steamed Scotland Bamboo Clam
With Crystal Vermicelli
And Fragrant Garlic Oil

XO 酱茄子焗伊麵
Stewed E-fu Noodles With Eggplant
In XO Chilli Sauce

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

**\$98++ per person
(minimum for 2 paxs)**

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

SET MENU 138

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

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

开边澳洲龙虾伊麵
Stewed Homemade E-Fu Noodles
With Australian Lobster

现磨杏仁茶
Double-Boiled Almond Puree

**\$138++ per person
(minimum for 2 paxs)**

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

SET MENU 168

北京鴨片, 煎鵝肝珍珠醋, 奶檸蝦球
**Majestic Trio Combination of
Peking Duck,
Pan Seared Foie Gras With Balsamic Pearls
And Salted Egg Yolk Prawn**

大華煲仔蟹肉鮑翅
**Signature Claypot Shark's Fin Soup
With Crabmeat And Mushroom**

法式芝士焗開邊龍蝦
**Baked Lobster With Cheese
In France Style**

鮑魚焗麵綫
**Stewed "Mee Sua" Abalone,
Diced Vegetable And Crab Roe Gravy**

石蜂糖焗金絲燕窩
**Double-boiled Golden Bird's Nest
In Honey Rock Sugar**

**\$168++ per person
(minimum for 2 pax)**

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

SET MENU 198

北京鴨片, 煎鵝肝珍珠醋, 魚籽東瀛蝦
**Majestic Trio Combination of
Peking Duck,
Pan Seared Foie Gras With Balsamic Pearls
And Wasabi Prawn**

紅燒蟹肉排翅
Braised Superior Shark's Fin With Crabmeat

廿頭南非乾鮑伴豆袋
**20 Head South African Wind Dry Abalone
And Crispy Beancurd Parcel Filled**

開邊澳洲龍蝦焗伊麵
**Stewed Homemade E-Fu Noodles
With Australian Lobster**

杏汁焗金絲燕窩
**Double-boiled Superior Bird's Nest
With Almond Puree**

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

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

VEGETARIAN 88

大華拼盤
黑松露素糰, 素春卷, 開胃話梅圣女果
Majestic Dim Sum Platter
- Vegetarian Dumpling With Black Truffle
- Vegetarian Spring Roll
- Cherry Vine Tomato With Plum Juice

燉齋湯
Double Boiled Vegetarian Soup

豆袋/炒爽菜
**Crispy Beancurd Parcel Filled /
Sautéed Mixed Vegetables With Black
Fungus And Sliced Lotus Root**

宮保腰果豆腐
**Wok-Fried Tofu With Cashew Nuts
And Dried Chilli In "Kong Po" Sauce**

珍珠醋素鍋貼野菜沙律
**Pan-Fried Vegan Gyoza With
Balsamic Pearls And Organic Greens**

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

\$88 per person

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