SET MENU 2025

MENU O

MENU M

荔茸带子拼青芥末虾伴三文鱼籽 **DUO COMBINATIONS** Yam Dumpling With Scallop **Wasabi Mayo Dressing Prawn**

干贝螺头炖山芭鸡汤 **Double-boiled Free Range Chicken Soup** With American Conch And Dried Scallop

中式汉堡梅菜扣肉 或 黑椒蒜片牛柳粒 Braised Pork Belly With "Mei Cai" Vegetables, **Chinese Style Burger** OR

> Pan-Fried Diced of Beef Tenderloin With Black Pepper Sauce

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

> > 紫薯白果芊泥

Yam And Sweet Potato Paste With **Coconut Puree Topped With Gingko Nuts**

> \$360 for 4 persons \$440 for 5 persons \$520 for 6 persons \$600 for 7 persons **\$680** for **8** persons

\$760 for 9 persons

\$840 for **10** persons

大華四品

荔茸带子/ 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

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**

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

芋头鸭粒鸡蛋炒饭 或 鸭丝伊麵 Fried Rice With Diced Duck, Diced Yam & 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

\$640 for 8 persons

\$700 for 9 persons

\$760 for 10 persons

\$820 for 11 persons

\$880 for 12 persons

MENU S

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

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**

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

清蒸笋壳鱼

Steamed Soon Hock With Light Soya Sauce

鲍鱼豆腐西兰花

Braised Abalone With Beancurd And Brocolli

芋头鸭粒鸡蛋炒饭 或 鸭丝伊麵 Fried Rice With Diced Duck, Diced Yam & Eggs

Braised E-fu Noodles With Shredded Duck

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth And Aloe Vera Jelly

\$640 for 8 persons

\$720 for 9 persons

\$800 for **10** persons

\$860 for 11 persons

\$920 for 12 persons

MENU J

大華四品

荔茸带子 / 荔枝烧卖

青芥末虾伴三文鱼籽 / 软壳蟹野菜沙律

Majestic Platter

Yam Dumpling With Scallop Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce Wasabi Mayo Dressing Prawn Soft Shell Crab With Organic Greens

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 或 野生上游巴丁 Australian Lobster In Superior Broth OR River Fish Wild Patin

鲍鱼豆腐西兰花 Braised Abalone With Beancurd And Brocolli

> 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
Majestic Combination of
Kurobuta Pork Char Siew By Master Chef
And Pan Seared Foie Gras With Balsamic Pearls

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

乳猪全体 Whole Barbecued Suckling Pig

姜蓉蒸野生上游巴丁 River Fish Wild Patin Steamed With Ginger Paste

滑鸡砂煲黄姜饭伴香港芥兰 Claypot Rice With Kampong Chicken And Yellow Ginger Accompanied Hong Kong Kailan

石蜂糖炖金丝燕窝 Double-boiled Golden Bird's Nest In Honey Rock Sugar

\$1600 for 8 persons \$1800 for 9 persons \$2000 for 10 persons \$2150 for 11 persons \$2300 for 12 persons

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

SET MENU 68

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

黄耳红枣玉米素汤

Double-boiled Vegetarian Soup With Yellow Fungus And Corn

大虾焖伊面

Homemade E-fu Noodles With King Prawn OR

鲍鱼扣肉柚子麵

Crispy Yuzu Noodles With Abalone Accompanied Braised Pork Belly

紫薯白果芋泥

Yam And Sweet Potato Paste With Coconut Puree Topped With Gingko Nuts

\$68++ per person (minimum for 2 paxs)

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

SET MENU 88

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

黄耳红枣玉米素汤

Double-boiled Vegetarian Soup With Yellow Fungus And Corn

豉汁豆腐蒸野生巴丁件

Wild Patin Fish Fillet Steamed With Beancurd In Black Bean Paste

鹿儿岛和牛柚子麵

Yuzu Noodles

With Sliced Kagoshima Wagyu Beef OR

X0 酱茄子焖伊麵

Stewed E-fu Noodles With Eggplant In XO Chilli Sauce

杨枝甘露香草雪糕

Chilled Mango Puree With Sago, Vanilla Ice-Cream

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

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

蒜油粉丝蒸竹蚌

Steamed Scotland Bamboo Clam With Crystal Vermicelli And Fragrant Garlic Oil OR

芝士焗大虾

Baked King Prawn With Cheese In France Style

XO 酱茄子焖伊麵

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 128

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

金盅海鲜浓汤 Golden Pumpkin Seafood In Superior Stock

上汤焗澳洲龙虾 Australian Lobster In Superior Broth

五彩鲍鱼柚子麺 Crispy Yuzu Noodles With Abalone Accompanied Mixed Cauliflower

现磨杏仁茶 Double-Boiled Almond Puree

\$128++ per person (minimum for 2 paxs)

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

SET MENU 188

北京鸭片, 煎鹅肝珍珠醋, 鱼籽东瀛虾 Majestic Trio Combination of Peking Duck, Pan Seared Foie Gras With Balsamic Pearls And Wasabi Prawn

> 蟹黄蟹肉排翅 Braised Superior Shark's Fin With Crabmeat And Crab Roe

五头鲍鱼伴扣肉 Sauteed Abalone And Braised Pork Belly Accompanied Broccoli

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

杏汁炖金丝燕窝 Double-boiled Superior Bird's Nest With Almond Puree

\$188++ per person (minimum for 2 paxs)

VEGETARIAN 88

大華拼盘

黑松露素粿,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

五彩椰菜花福袋
Beancurd Parcel Accompanied
With Mixed Cauliflower

宫保腰果豆腐伴珍珠米饭 Wok-Fried Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce Accompanied Steamed Rice

紫薯白果芋泥

Yam And Sweet Potato Paste With Coconut Puree Topped With Gingko Nuts

\$88 per person

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