



Set Dinner Menu

\$68 PER PAX
(MIN FOR 2 PERSONS)

Majestic Degustation

鲟鱼籽鲜蟹肉水果核桃沙律菜

Fresh Crabmeat With Caviar
Served With Mixed Fruits, Walnut
And Organic Greens

龙虾灌汤饺

Lobster Soup Dumpling

蒜油粉丝芥兰蒸鲈鱼”或”芝麻酱美国牛仔柳

Steamed Sea Perch Fillet With Fragrant Garlic Oil,
Crystal Vermicelli Garnished With Kai Lan

OR

Pan-Seared USA Beef Shortrib In Sesame Sauce
And Korean Kimchi

虾球带子滑蛋自家制河粉

Fried Homemade Hor-Fun With Prawns And Scallop
In Egg Gravy

杨枝甘露香草雪糕

Chilled Mango Puree With
Sago, Pomelo And Vanilla Ice-Cream

美点双辉

Chinese Petit Four

Set Dinner Menu

\$88 PER PAX
(MIN FOR 2 PERSONS)

Majestic Degustation

大華三拼:

香煎鹅肝, 鲟鱼籽脆鱼皮, 东瀛虾球

Majestic Trio Combination :

Pan-Seared Foie Gras,
Crispy Fish Skin With Caviar,
Crispy Prawn With Wasabi Dressing

椰盅炖竹丝鸡汤

Double-Boiled Black Bone Chicken Soup
With Dried Longan And Red Date
Served In Whole Coconut

蒜油粉丝芥兰蒸鲈鱼”或”芝麻酱美国牛仔柳

Steamed Sea Perch Fillet With Fragrant Garlic Oil,
Crystal Vermicelli Garnished With Kai Lan

OR

Pan-Seared USA Beef Shortrib In Sesame Sauce
And Korean Kimchi

姜葱波士顿龙虾焖麵

Stewed Noodles With Boston Lobster,
Ginger And Scallions

杨枝甘露香草雪糕

Chilled Mango Puree With
Sago, Pomelo And Vanilla Ice-Cream

美点双辉

Chinese Petit Four

Set Dinner Menu

\$128 PER PAX
(MIN FOR 2 PERSONS)

Majestic Degustation

大華三拼:

香煎鹅肝, 鲟鱼籽脆鱼皮, 东瀛虾球

Majestic Trio Combination :

Pan-Seared Foie Gras,
Crispy Fish Skin With Caviar,
Crispy Prawn With Wasabi Dressing

黑松露海中宝

Double-Boiled Sea Treasures Soup With Black Truffle

南非中汤鲍伴花胶王薏仁

Braised South African Medium Whole Abalone With
Fish Maw And Barley

姜葱波士顿龙虾焖麵

Stewed Noodles With Boston Lobster,
Ginger And Scallions

杨枝甘露香草雪糕

Chilled Mango Puree With
Sago, Pomelo And Vanilla Ice-Cream

美点双辉

Chinese Petit Four



Set Lunch Menu

\$48 PER PAX
(MIN FOR 2 PERSONS)

Majestic Degustation

点心三拼:

黑松露素糰, 藕断丝连, 水晶鲜虾饺

Trio Dim-Sum Platter :

- Steamed Vegetarian Dumpling With Mushroom
And Truffle
- Radish Roll With Chicken, Button Mushroom
And Cheese
- Steamed Prawn Dumpling

椰盅炖竹丝鸡汤

Double-Boiled Black Bone Chicken Soup
With Dried Longan And Red Date
Served In Whole Coconut

虾球带子滑蛋自家制河粉

Fried Homemade Hor-Fun With Prawns And Scallop
In Egg Gravy

日本相思豆椰子布甸 | 黑白芝麻糕

- Chilled Coconut Pudding With Azuki Red Bean
- Steamed Black And White Layered Flour Cake

Set Lunch Menu

\$68 PER PAX
(MIN FOR 2 PERSONS)

Majestic Degustation

点心三拼:

黑松露素糰, 藕断丝连, 水晶鲜虾饺

Trio Dim-Sum Platter :

- Steamed Vegetarian Dumpling With Mushroom
And Truffle
- Radish Roll With Chicken, Button Mushroom
And Cheese
- Steamed Prawn Dumpling

龙虾灌汤饺

Lobster Soup Dumpling

蒜油粉丝芥兰蒸鲈鱼" 或" 芝麻酱美国牛仔柳

Steamed Sea Perch Fillet With Fragrant Garlic Oil,
Crystal Vermicelli Garnished With Kai Lan

OR

Pan-Seared USA Beef Shortrib In Sesame Sauce
And Korean Kimchi

虾球带子滑蛋自家制河粉

Fried Homemade Hor-Fun With Prawns And Scallop
In Egg Gravy

日本相思豆椰子布甸 | 黑白芝麻糕

- Chilled Coconut Pudding With Azuki Red Bean
- Steamed Black And White Layered Flour Cake

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Majestic Degustation

大華三拼:

香煎鵝肝, 鲟鱼籽脆鱼皮, 东瀛虾球

Majestic Trio Combination :

- Pan-Seared Foie Gras,
- Crispy Fish Skin With Caviar,
- Crispy Prawn With Wasabi Dressing

黑松露海中宝

Double-Boiled Sea Treasures Soup With Black Truffle

南非中汤鲍伴花胶王薏仁

Braised South African Medium Whole Abalone With
Fish Maw And Barley

姜葱波士顿龙虾焖麵

Stewed Noodles With Boston Lobster,
Ginger And Scallions

杨枝甘露香草雪糕 | 黑白芝麻糕

- Chilled Mango Puree With
Sago, Pomelo And Vanilla Ice-Cream
- Steamed Black And White Layered Flour Cake