



## Set Lunch Menu

\$48 PER PAX

(MIN FOR 2 PERSONS)

### 点心四拼:

龙虾鸡粒酥、鱼籽带子饺、黑松露素糰、鲍鱼仔蒸烧卖

#### Majestic Four Jewellery Of Dim Sum Platter

- Baked Lobster Pastry Filled With Minced Chicken And Button Mushroom
- Steamed Spinach Dumpling With Scallop And Caviar
- Steamed Vegetarian Dumpling With Mushroom And Truffle
- Steamed Pork Siew Mai Dumpling With Baby Abalone

### 东革阿里干贝炖山芭鸡汤

Double-Boiled Kampong Chicken Soup  
With Tongkat Ali And Conpoy

### 大虾淋鱼茸麵

Stewed Fish Paste Noodles With Giant Prawn

### 白雪红梅 | 柚子汁雪燕炖津梨

- Chilled Glutinous Dumpling Filled With Mango And Strawberry
- Tianjin Pear With Gum Tragacanth  
And Honey Pomelo Citrus (Cold)



## Set Lunch Menu

\$88 PER PAX

(MIN FOR 2 PERSONS)

### 点心四拼:

龙虾鸡粒酥、鱼籽带子饺、黑松露素糰、鲍鱼仔蒸烧卖

#### Majestic Four Jewellery Of Dim Sum Platter

- Baked Lobster Pastry Filled With Minced Chicken And Button Mushroom
- Steamed Spinach Dumpling With Scallop And Caviar
- Steamed Vegetarian Dumpling With Mushroom And Truffle
- Steamed Pork Siew Mai Dumpling With Baby Abalone

### 莴笋甜菜蒸笋壳鱼扒

Steamed Wild Soon Hock Fillet With  
Dried Leaf Mustard And Celtuce In Light Soya Sauce

### 小汤鲍豆腐薏仁

Braised Small Whole Abalone With Homemade Beancurd And Barley

### 老姜滚野生笋壳鱼头米粉汤

Boiled Old Ginger Soup Rice Vermicelli With  
Wild Soon Hock Fish Head

### 白雪红梅 | 柚子汁雪燕炖津梨

- Chilled Glutinous Dumpling Filled With Mango And Strawberry
- Tianjin Pear With Gum Tragacanth  
And Honey Pomelo Citrus (Cold)

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、奶柠虾球、三文鱼子清酒蟹肉沙律

Majestic Trio Combination:

- Crispy Kawa Ebi With Organic Greens
- Fried Prawn With Salted Egg Yolk, Creamy Milk And Lime Sauce
- Chilled Sake Infused Crabmeat Salad With Ikura

莴笋甜菜蒸野生笋壳鱼扒

Steamed Wild Soon Hock Fillet With  
Dried Leaf Mustard And Celtuce In Light Soya Sauce

小汤鲍豆腐薏仁

Braised Small Whole Abalone With Homemade Beancurd And Barley

老姜滚野生笋壳鱼头米粉汤

Boiled Old Ginger Soup Rice Vermicelli With  
Wild Soon Hock Fish Head

柚子汁雪燕炖津梨

Tianjin Pear With Gum Tragacanth  
And Honey Pomelo Citrus (Cold)

美点双辉

白雪红梅、紫薯金瓜糕

Chinese Petit Four

- Chilled Glutinous Dumpling Filled With Mango And Strawberry
- Chilled Pumpkin And Purple Sweet Potato Cake



## Dinner Set Menu

\$128 PER PAX

(MIN FOR 2 PERSONS)

大華三拼：

河川虾苗野菜、奶柠虾球、三文鱼子清酒蟹肉沙律

Majestic Trio Combination:

- Crispy Kawa Ebi With Organic Greens
- Fried Prawn With Salted Egg Yolk, Creamy Milk And Lime Sauce
- Chilled Sake Infused Crabmeat Salad With Ikura

黑松露炖佛跳墙

Buddha Jumps Over The Wall With Black Truffle

柚子辣酱焗伊比利亚黑猪扒

Grilled Iberica Pork Chop Lightly Marinated In Soy  
With Yuzu Spicy Sauce And Lava Salt

小小鲍鱼仔焖麵线

Stewed Mee Sua With Baby Abalone, Diced Vegetables And Crab Roe Gravy

柚子汁雪燕炖津梨

Tianjin Pear With Gum Tragacanth  
And Honey Pomelo Citrus (Cold)

美点双辉

白雪红梅、紫薯金瓜糕

Chinese Petit Four

- Chilled Glutinous Dumpling Filled With Mango And Strawberry
- Chilled Pumpkin And Purple Sweet Potato Cake

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

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