



Set Lunch Menu

\$48 PER PAX

(MIN FOR 2 PERSONS)

点心四拼:

福祿双全、藜麦豌豆饺、擂茶糙米鲜虾肠粉、烧鳊三文鱼籽鸡粒酥

Majestic Four Jewellery Of Dim Sum Platter

- Crispy Glutinous Rice Dumpling Filled With Chicken Bak Kwa And Button Mushroom
- Steamed Snow Pea Dumpling With Quinoa And Fresh Lily Bulbs
- Steamed Organic Rice Roll With Prawn, Hakka Style
- Baked Eel Pastry With Minced Chicken And Ikura

南美玛卡干贝炖鸡汤

Double-Boiled Kampong Chicken Soup
With Maca Root And Conpoy

生虾滑蛋河粉小卷心菜

Stewed Homemade Hor-Fun With Fresh Prawns
And Brussels Sprouts In Egg Gravy

美点-情投意合、心太软、两情相悦

Chinese Petit Four:

- Chilled Pumpkin And Purple Sweet Potato Cake
- Red Date Filled With Glutinous Rice And Osmanthus
- Chilled Fresh Papaya With Milk Pudding

蜜瓜北海道奶冻

Chilled Rock Melon Pudding With Hokkaido Milk



Set Lunch Menu

\$88 PER PAX

(MIN FOR 2 PERSONS)

点心四拼:

福祿双全、藜麦豌豆饺、擂茶糙米鲜虾肠粉、烧鳊三文鱼籽鸡粒酥

Majestic Four Jewellery Of Dim Sum Platter

- Crispy Glutinous Rice Dumpling Filled With Chicken Bak Kwa And Button Mushroom
- Steamed Snow Pea Dumpling With Quinoa And Fresh Lily Bulbs
- Steamed Organic Rice Roll With Prawn, Hakka Style
- Baked Eel Pastry With Minced Chicken And Ikura

南美玛卡干贝炖鸡汤

Double-Boiled Kampong Chicken Soup
With Maca Root And Conpoy

鹿儿岛和牛灼秋葵 或 烤伊比利亚猪扒

Poached Sliced Of Kagoshima Wagyu With
Lady Finger In Soya Vinaigrette And Peppercorn Oil
OR

Grilled Iberico Pork Chop With Garden Greens

小卷心菜龙虾尾焗伊麵

Stewed Boston Lobster Noodles With Brussels Sprouts

美点-情投意合、心太软、两情相悦

Chinese Petit Four:

- Chilled Pumpkin And Purple Sweet Potato Cake
- Red Date Filled With Glutinous Rice And Osmanthus
- Chilled Fresh Papaya With Milk Pudding

蜜瓜北海道奶冻

Chilled Rock Melon Pudding With Hokkaido Milk

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:

龙虾水果沙律、皮蛋冻豆腐、鱼籽脆皮鸡

Majestic Trio Combination:

-Chilled Lobster Salad With Mixed Fruits

-Chilled Homemade Beancurd With Crabmeat And Century Egg

-Crispy Chicken Skin Topped With Caviar

南美玛卡干贝炖鸡汤

Double-Boiled Kampong Chicken Soup

With Maca Root And Conpoy

鹿儿岛和牛灼秋葵 或 烤伊比利亚猪扒

Poached Sliced Of Kagoshima Wagyu With

Lady Finger In Soya Vinaigrette And Peppercorn Oil

OR

Grilled Iberico Pork Chop With Garden Greens

小卷心菜龙虾尾焗伊麵

Stewed Boston Lobster Noodles With Brussels Sprouts

蜜瓜北海道奶冻

Chilled Rock Melon Pudding With Hokkaido Milk

美点-情投意合、心太软、两情相悦

Chinese Petit Four:

-Chilled Pumpkin And Purple Sweet Potato Cake

- Red Date Filled With Glutinous Rice And Osmanthus

-Chilled Fresh Papaya With Milk Pudding



Dinner Set Menu

\$128 PER PAX

(MIN FOR 2 PERSONS)

大華三拼:

龙虾水果沙律、皮蛋冻豆腐、鱼子脆皮鸡

Majestic Trio Combination:

-Chilled Lobster Salad With Mixed Fruits

-Chilled Homemade Beancurd With Crabmeat And Century Egg

-Crispy Chicken Skin Topped With Caviar

大華煲仔翅

Majestic Claypot Shark's Fin With

Crabmeat And Japanese Mushroom

墨国鲍鱼角伴野米薏仁豆腐 或 火山盐烧鹿儿岛和牛

Braised Mexican Abalone Cubes Wild Rice,

Barley And Homemade Beancurd

OR

Seared Kagoshima Wagyu Beef Lightly

Marinated In Soy With Yuzu Spicy Sauce And Lava Salt

小卷心菜龙虾尾焗伊麵

Stewed Boston Lobster Noodles With Brussels Sprouts

杏汁炖燕窝

Almond Puree With Bird's Nest (Hot)

美点-情投意合、心太软、两情相悦

Chinese Petit Four:

-Chilled Pumpkin And Purple Sweet Potato Cake

- Red Date Filled With Glutinous Rice And Osmanthus

-Chilled Fresh Papaya With Milk Pudding

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

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