



烧味
Barbecued

STANDARD

京式爱尔兰鸭	88
玫瑰层饼, 葱, 青瓜	WHOLE
Roasted Ireland Silver Hill Duck	48
In Peking Style Served With Rose Pancake, Scallion And Cucumber	HALF

爱尔兰烧鸭	68
Roasted Ireland Silver Hill Duck	WHOLE
	36
	HALF

“The unique Silver Hill Duck is a distinctive hybrid duck and also a secret success breed that is exclusive to Silver Hill Farm. It has been continually developed over the years, to produce a duck that is full of flavour, succulent, tender and consistent in its quality.”

烤乳猪	218
Whole Barbecued Suckling Pig	

五香花腩片	15
Crispy Kurobuta Pork Belly	
Marinated With Five Spice	










STANDARD

餐前小菜

Small Eats /
Appetizers

 大華四品	40
Majestic Platter	
椒盐炸生蚝	15
Crispy Oyster With Fine Salt And Pepper	
鵝肝花肉卷	15
Foie Gras Roll With Minced Pork And Salted Egg Yolk 4pcs	
蟹肉皮蛋冻豆腐	14
Chilled Homemade Beancurd With Crabmeat And Century Egg	
椒盐白饭鱼	14
Crispy Whitebait With Fine Salt And Pepper	
 黑松露素糰	10
Vegetarian Dumpling With Mushrooms And Truffle 4pcs	
上海小笼包	12
Shanghai Xiao Long Bao 4pcs	
北方饺子	12
Fresh Pork Dumpling With Chives 6pcs	
 荔枝烧卖	12
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs	
黄金炸鱼皮	12
Crispy Fish Skin With Salted Egg Yolk	
 荔枝汁野菜沙律	12
Organic Mixed Greens Salad In Lychee Dressing	
 羊肚菌春卷	12
Vegetable Spring Roll With Morel Mushroom 6pcs	



汤/羹

Soup / Broth

PER PERSON

	龍蝦灌汤饺 Lobster Dumpling Soup	10
🌶️	古月酸辣汤 Hot And Sour Seafood Soup	10
🌿	豆腐粟米羹 Sweetcorn Soup With Tofu	10
	龍皇帶子羹 Lobster Broth With Diver Scallops And Crab Roe	10
	黄焖蟹肉鱼鳔羹 Crabmeat Broth With Fish Maw And Mushroom	10
	老黄瓜盅汤 (海鲜或素粒) Double-Boiled Clear Soup Served In Whole Yellow Cucumber (Seafood Or Diced Vegetables)	20
🍄	黑松露海中宝 Double-Boiled Sea Treasures Soup With Black Truffle	24

STANDARD

	名厨足料老火汤 Chef's Special Soup Of The Day 3-5 Persons	28
	美国螺头炖三芭鸡汤 Double-Boiled American Conch Soup With Kampong Chicken 3-5 Persons	68
	野生天麻炖鱼头汤 Double-Boiled Fish Head Soup With 'Tian-Ma' 3-5 Persons	68
	松茸干贝炖三芭鸡汤 Double-Boiled Kampong Chicken Soup With Matsutake And Conpoy 3-5 Persons	68
	东革阿里炖法国黄油鸡汤 Double-Boiled French Corn-Fed Chicken Soup With Tongkat Ali 3-5 Persons	68



SIGNATURE



SPICY



VEGETERIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES



鲍, 参, 翅, 肚
Shark's Fin /
Abalone

PER PERSON

-  大華煲仔蟹肉鲍翅 28
Majestic Claypot Shark's Fin Soup
With Crabmeat And Japanese Mushroom 38g
- 红烧蟹肉鲍翅 48
Braised Superior Shark's Fin With Crabmeat 80g
- 黑松露佛跳墙 80
Buddha Jumps Over The Wall
With Black Truffle

STANDARD

- 生菜桂花翅 40
Scrambled Egg With Sautéed Shark's Fin
And Crabmeat Served On Crispy Lettuce
- 墨西哥鲍鱼角豆腐 160
Braised Mexican Abalone Cubes With
Homemade Beancurd And Garden Greens
- 海参花菇鱼鳔煲 48
Braised Sea Cucumber With Flower Mushroom
And Fish Maw Served In Claypot

PER PERSON

- 小汤鲍鱼伴豆腐 20
Braised Small Whole Abalone With
Homemade Beancurd And Garden Greens
- 中汤鲍伴花胶王薏仁 60
Braised Medium Whole Abalone With
Fish Maw And Barleys
- 澳洲许榕糖心干鲍 180
Wind Dried Australian Abalone
In Traditional Style 80g



生猛游水龍蝦,
生蝦, 竹蚌
Live Seafood

PER PIECE

波士頓龍蝦

Boston Lobster 700g



新加坡式辣椒馒头

Singapore Style Chilli Sauce With Man Tou

68

三葱爆炒

Sautéed With Trio Onions

68

姜葱焗伊麵

Stewed Noodles With Ginger And Scallion

68

STANDARD

豉油皇煎生蝦

Pan-Fried Fresh Prawns With Garlic
And Sweet Soya Dressing 300g

32

蒜油粉丝蒸竹蚌

Scotland Bamboo Clam Steamed With
Crystal Vermicelli And Fragrant Garlic Oil 300g

48

SEASONAL PRICE

澳洲龍蝦

Australian Lobster

Cooking Method:

刺身

Sashimi

上汤焗

Baked With Superior Broth

三葱爆炒

Sautéed With Trio Onions



SIGNATURE



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生猛游水魚
Live Fish

PER 100 GM

老虎斑
Tiger Grouper 12

野生笋壳
Wild Soon Hock 15

东星斑
Leopard Coral-Trout 18

老鼠斑
High Finned Grouper 38

甜菜芥兰蒸
Steamed With Dried Leaf Mustard,
Kai Lan And Black Fungus

清蒸
Steamed In Superior Light Soya Sauce

油浸
Fried With Superior Light Soya Sauce

茄子豆腐煲
Braised With Eggplant And Beancurd In Claypot

姜葱蒜子
Stewed With Ginger, Scallion And Garlic





PER PERSON

位上

Individual

Recommendations

 东瀛芥茉虾拼鹅肝鱼籽脆鱼皮	20
Majestic Trio Combination Crispy Wasabi Prawn, Pan Seared Foie Gras, Crispy Fish Skin Topped With Caviar And Organic Greens	
香煎鹅肝伴西瓜野菜	16
Pan Seared Foie Gras With Watermelon And Organic Greens	
干烧大虾皇	20
King Prawn Fried With Tomato And Chilli Sauce	
香槟鲈鱼扒	24
Baked Sea Perch Fillet With Champagne Honey Sauce	
烤伊比利亚猪扒	24
Grilled Iberico Pork Chop With Garden Greens	
中式烤羊排	26
Grilled Lamb Rack In Honey Dressing Served With Carrot Cake And Pork Sausage	
镬仔煎牛柳	20
Pan Seared Fillet Of U.S Ribeye In Sesame Sauce And Korean Kimchi	
火山盐烧鹿儿岛和牛	48
Seared Kagoshima Wagyu Ribeye Lightly Marinated In Soy With Yuzu Spicy Sauce And Lava Salt 100g	



STANDARD

海鲜

Seafood

Recommendations

麦片风沙软壳蟹

Soft Shell Crab With Crispy Cereals 4pcs

26

 极品酱玉带芦笋Sautéed Diver Scallops With
Asparagus In Xo Chilli Sauce 8pcs

30

 东瀛芥茉虾球

Crispy Prawns With Wasabi Dressing 6pcs

30

黄金虾球

Crispy Prawns With Salted Egg Yolk,
Creamy Milk And Lime Sauce 6pcs

30

 辣椒虾球馒头Fried Prawns With Spicy Chilli Sauce
Served With Man Tou 6pcs

30

 辣椒蟹钳馒头Fried Crab Claw With Spicy Chilli
Served With Man Tou 4 pcs

48

鲈鱼扒

Sea Perch Fillet 180g

38

甜菜芥兰蒸

Steamed With Dried Leaf Mustard, Kai Lan And
Black Fungus

蒜油粉丝蒸

Steamed Crystal Vermicelli And Fragrant Garlic Oil



STANDARD

猪肉/牛肉/家禽

Pork / Beef /
Poultry

镇江肉排	22
Spare Ribs With Chef's Secret Dressing "Zhengjiang" Style	
客家花腩煲	22
Braised Pork Belly In Five Spice With Hakka Style Served In Claypot	
石榴草莓咕噜肉	22
Sweet And Sour Pork With Pomegranate And Strawberry	
 宫保腰果鸡丁	22
Wok-Fried Diced Chicken With Cashew Nuts And Dried Chilli In Kong Po Sauce	
咸鱼鸡粒豆腐煲	22
Claypot Homemade Beancurd With Minced Chicken And Salted Fish	
 核桃木燻盐香法国黄油鸡	28
Smoked French Corn-Fed Chicken With Salt And Hickory	
 木耳姜酒鸡煲	32
Claypot Farm Chicken With Glutinous Rice Wine Ginger And Wood Ears	
黑椒蒜片牛柳粒	26
Pan-Fried Diced U.S Beef Tenderloin With Black Pepper Sauce	
沙爹酱牛柳粒	26
Pan-Fried Diced U.S Beef Tenderloin In Satay Sauce	
姜葱炒牛肉	26
Stir-Fried Sliced Of Beef With Ginger And Scallion	
鹿儿岛和牛灼蚝菇秋葵	48
Poached Sliced Of Kagoshima Wagyu With Oyster Mushroom And Lady Finger In Soya Dressing 100g	



STANDARD

蔬菜/豆腐/鲜菇

Vegetables /
Beancurd /
Mushrooms

菰菇芦笋豆腐	22
Wok-Fried Asparagus With Honshimeji Mushroom, Beancurd And Minced Garlic	
金银蛋灼枸杞	22
Poached Matrimony Vines Leaves In Superior Broth With Trio Of Eggs	
上汤蒜子浸苋菜豆腐	22
Poached Amaranth with Beancurd And Whole Garlic In Superior Broth	
 XO 酱炒露笋	22
Sautéed Asparagus With XO Chilli Sauce	
 黑椒鼠耳炒爽菜	22
Sautéed Mixed Vegetables With Black Fungus, Sliced Lotus Root And Black Pepper	
 松露菌味三菇兰度	22
Sautéed Kai Lan With Trio Of Mushrooms And Truffle Sauce	
 花菇扒田园时蔬	20
Sautéed Seasonal Vegetables With Japanese Fine Mushrooms	
 甜菜芥兰	20
Sautéed Kai Lan With Dried Leaf Mustard And Black Fungus	
 九九同心	20
Stir-Fried Hong Kong Choy-Sum, Chives And Garlic	
 蒜茸炒西兰花	20
Sautéed Broccoli With Garlic	
烤蒜家乡豆腐	20
Braised Homemade Beancurd With Garden Greens And Whole Garlic	
 四川麻婆豆腐	22
Braised Spicy "Mapo" Tofu With Minced Beef	
  宫保腰果豆腐	20
Wok-Fried Tofu With Cashew Nuts And Dried Chilli In Kong Po Sauce	



STANDARD

麵/饭

Noodles / Rice

 XO 酱煎萝卜糕	15
Pan-Fried Carrot Cake With Pork Sausage In XO Chilli Sauce	
大地松菇伊麵	18
Braised E-Fu Noodles With Mushroom, Chives And Plaice Powder	
砂锅生虾滑蛋河粉	24
Claypot Hor-Fun With Fresh Prawn In Egg Gravy	
海鲜乾炒麵线	22
Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	
肉丝乾炒麵线	20
Wok-Fried "Mee Sua" With Shredded Pork, Egg And Bean Sprouts	
蠔仔焖麵綫	20
Stewed "Mee Sua" With Oyster And Crab Roe Gravy	
 小小鲍鱼焖麵綫	22
Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	
 波士顿龍虾焖麵	68
Stewed Noodles With Boston Lobster, Ginger And Scallion	



STANDARD

麵/饭 Noodles / Rice

炒饭
Fried Rice With 22


净鸡蛋
Eggs

 净素菜粒
Diced Vegetables

鸡蛋素菜粒
Diced Vegetables And Eggs

咸鱼鸡粒
Salted Fish With Diced Chicken, Bean Sprouts
And Eggs

扬州
Prawns, Pork And Eggs "Yang Zhou" Style

 黑松露蟹肉蛋白炒饭 24
Black Truffle With Crabmeat And
Eggs White Fried Rice

海鲜炒饭 24
Seafood And Eggs Fried Rice

鹅肝砂煲腊味饭 48
需 40 分钟时间制作 MEDIUM
Claypot Rice With Foie Gras,
Preserved Meat And Pork Sausage 68
40 Minutes Preparation Time LARGE

滑鸡砂煲黄姜饭 48
需 40 分钟时间制作 MEDIUM
Claypot Rice With Kampong Chicken,
Yellow Ginger And Garlic 68
40 Minutes Preparation Time LARGE





PER PERSON

甜品

Desserts

蛋白杏仁茶	9.8
Almond Puree With Egg White (Hot)	
柚子汁雪燕炖津梨	9.8
Tianjin Pear With Gum Tragacanth And Honey Pomelo Citrus (Cold / Hot)	
杨枝甘露香草雪糕	9.8
Chilled Mango Puree With Vanilla Ice-Cream, Sago And Pomelo	
紫米桂圆椰香双皮奶	9.8
Double Layer Coconut Milk Custard With Dried Longan	
猫山王榴莲冻	9.8
Chilled "Mao Shan Wang" Durian With Gula Malacca	
枫糖冰火榴莲	12
Crispy King Of Durian With Maple Syrup	
杏汁炖燕窝	38
Almond Puree With Bird's Nest (Hot)	
绿野仙踪	6
Crispy Matcha Dumpling Filled With Black Sesame 4pcs	
驴打滚	4.8
Rolling Donkey Glutinous Rice Cake With Peanut Crushed 4pcs	



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