

SET MENU 2023

MENU M

紫衣斋春卷 / 青芥末虾伴三文鱼籽 / 植物肉煎锅贴

Vegetable Spring Roll With Porcini Mushroom /
Wasabi Mayo Dressing Prawn With Salmon Roe /
Pan-Fried Vegan Gyoza

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

鲍鱼炖山芭鸡汤

Double-Boiled Free Range Chicken Soup
With Abalone And Dried Scallop

鲍鱼花菇西兰花

Braised Abalone
With Mushroom And Broccoli

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

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$360 for 4 persons

\$430 for 5 persons

\$490 for 6 persons

\$550 for 7 persons

\$600 for 8 persons

MENU O

秘制咖啡肉排 / 辣椒蟹肉卷 / 植物肉煎锅贴

Crispy Sliced Pork With Secret Coffee Dressing /
Crispy Chilli Crab Meat Rolls / Pan-Fried Vegan Gyoza

北京烤鸭

馍馍皮, 葱, 青瓜, 特制酱

Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

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

蒜蓉粉丝蒸大虾

Steamed King Prawn With
Crystal Vermicelli And Fragrant Garlic Oil

鲍鱼花菇西兰花

Braised Abalone With Mushroom And Broccoli

黑松露蟹肉蛋白炒饭 或 鸭丝伊麵

Signature Crabmeat Fried Rice With
Egg White And Black Truffle

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

\$630 for 8 persons

\$690 for 9 persons

\$740 for 10 persons

\$790 for 11 persons

\$840 for 12 persons

MENU S

大華四品

蜂巢带子芋角 / 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

黑松露海中宝

Double-Boiled Sea Treasures Soup With Black Truffle

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

清蒸笋壳鱼

Steamed Soon Hock With Light Soya Sauce

鲍鱼花菇西兰花

Braised Abalone With Mushroom And Broccoli

黑松露蟹肉蛋白炒饭 或 鸭丝伊麵

Signature Crabmeat Fried Rice With
Egg White And Black Truffle

OR

Braised E-fu Noodles With Shredded Duck

杨枝甘露香草雪糕

Chilled Mango Puree With Sago, Vanilla Ice-Cream

\$640 for 8 persons

\$700 for 9 persons

\$760 for 10 persons

\$820 for 11 persons

\$880 for 12 persons

MENU J

大華四品

蜂巢帶子芋角 / 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

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

Australian Lobster In Superior Broth

鲍鱼花菇西兰花

Braised Abalone
With Mushroom And Broccoli

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, 奶柠虾球

Majestic Trio Combination of
Kurobuta Pork Char Siew By Master Chef
Pan Seared Foie Gras With Balsamic Pearls
And Salted Egg Yolk Prawn

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

北京烤鸭

馍馍皮, 葱, 青瓜, 特制酱
Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

清蒸海斑

Steamed Grouper
In Superior Light Soya Sauce

开边澳洲龙虾伊麵

Stewed Homemade E-Fu Noodles
With Australian Lobster

石蜂糖炖金丝燕窝

Double-boiled Golden Bird's Nest
In Honey Rock Sugar

\$800 for 5 persons

\$900 for 6 persons

\$1050 for 7 persons

\$1200 for 8 persons

\$1350 for 9 persons

\$1500 for 10 persons

\$1650 for 11 persons

\$1800 for 12 persons

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

MENU W

大華三拼

Majestic Platter

鲍鱼干贝炖山芭鸡汤

Double-Boiled Free Range Chicken Soup
With Abalone And Conpoy

野生黑皇帝忘不了

清蒸头腩, 油浸鱼尾

(3.5Kg - 4Kg)

Sarawak Black Empurau

Prepared In Two Different Ways :

-Steamed Fish Head And Belly In Light Soya Sauce
-Deep-fried Fish Tail In Light Soya Sauce

澳洲龙虾焗伊麵

Stewed Homemade E-Fu Noodles
With Australian Lobster

清炒菜心

Stir-Fried Choy-Sum

石蜂糖炖金丝燕窝

Double-boiled Golden Bird's Nest
In Honey Rock Sugar

\$3800 for 10-12 persons

(placed your order 2days in advance)

(请提前预定)

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

VEGETARIAN 88

大華拼盘

黑松露素糍, 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

豆袋/炒爽菜

Crispy Beancurd Parcel Filled /
Sautéed Mixed Vegetables With Black
Fungus And Sliced Lotus Root

宫保腰果豆腐

Wok-Fried Tofu With Cashew Nuts
And Dried Chilli In "Kong Po" Sauce

植物肉煎锅贴

Pan-Fried Vegan Gyoza

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$88 per person

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

SET MENU 78

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

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

蒜蓉粉丝蒸大虾
**Steamed King Prawn
With Crystal Vermicelli
And Fragrant Garlic Oil**

OR
蒜油粉丝蒸竹蚌
**Steamed Scotland Bamboo Clam
With Crystal Vermicelli And
Fragrant Garlic Oil**

植物肉饺子珍珠醋
Vegan Gyoza With Balsamic Pearls

杨枝甘露香草雪糕
**Chilled Mango Puree With Sago,
Vanilla Ice-Cream**

**\$78++ per person
(minimum for 2 paxs)**

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

SET MENU 98

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

大華煲仔蟹肉鲍翅
**Signature Claypot Shark's Fin Soup
With Crabmeat And Mushroom**

鱼籽蛋白蒸龙虎斑柳
**Steamed Tiger Grouper Fillet
In Egg White Sauce And Salmon Roe**

小小鲍鱼焖麵綫
**Stewed "Mee Sua" Baby Abalone,
Diced Vegetable And Crab Roe Gravy**

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 138

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**

上汤红烧官燕
**Double-Boiled Soup
With Imperial Bird Nest**

三头鲍鱼伴豆腐
**3 Head Abalone
With Homemade Beancurd**

开边澳洲龙虾伊麵
**Stewed Homemade E-Fu Noodles
With Australian Lobster**

现磨杏仁茶
Double-Boiled Almond Puree

**\$138++ 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, 奶柠虾球
**Majestic Trio Combination of
Peking Duck,
Pan Seared Foie Gras With Balsamic Pearls
And Salted Egg Yolk Prawn**

蟹皇蟹肉排翅
**Braised Superior Shark's Fin
With Crabmeat And Crab Roe**

三文鱼籽酱烧鹿儿岛和牛
**Seared Kagoshima Wagyu Ribeye
Yuzu Spicy Sauce And Salmon Roe**

开边澳洲龙虾伊麵
**Stewed Homemade E-Fu Noodles
With Australian Lobster**

石峰糖炖金丝燕窝
**Double-boiled Golden Bird's Nest
In Honey Rock Sugar**

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

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