



MAJESTIC
RESTAURANT

CHINESE NEW YEAR SET MENU 2024

(available from 29th Jan till 24th Feb)

龙凤呈祥

Auspicious Menu

火龙果软壳蟹冰菜沙律

Soft Shell Crab With Dragon Fruit
And Iceplant Salad

干贝雪耳红枣炖鸡汤

Double-Boiled Chicken Soup
With White Fungus And Conpoy

珍珠醋蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet
With Kai lan In Egg White Sauce And Balsamic Pearls

鲍鱼天白花菇柚子麵

Crispy Yuzu Noodles With Abalone
And Tian Bai Mushroom

龙马精神

Chilled Snow Lotus Seed Syrup With
Twin Longan And Water Chesnuts

\$138 per person
(minimum for 2 persons)

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

二龍騰飛

Blissful Menu

北京鴨拼煎鵝肝西瓜

Sliced Of Peking Duck
And Pan Seared Foie Gras With Watermelon

黑松露炖海中宝

Double-Boiled Sea Treasures Soup
With Black Truffles

鮑魚天白花菇伴芦笋

Sauteed Asparagus With Abalone
And Tian Bai Mushroom

魚子开边龙虾伊麵

Stewed Homemade E-Fu Noodles
With Lobster And Salmon Roe

石蜂糖炖官燕

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

\$198 per person
(minimum for 2 persons)

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

龙飞凤舞

Contentment Menu

鸿運齊撈起

Atlantic Salmon Lo Hei

迷你大華盆菜

鮑魚, 花菇, 魚鰾, 蚝豉, 豆筋, 魚柳, 花腩

Majestic Mini Deluxe Treasures Claypot

Abalone, Flower Mushroom, Fish Maw, Dried Oyster,
Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

北京烤鴨

**Roasted Peking Duck Served With Pancake
Spring Onion, Cucumber And Sweet Sauce**

珍珠醋蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet

With Kai Ian In Egg White Sauce And Balsamic Pearls

法式芝士焗海蝦

Baked King Prawn With Cheese In France Style

五穀豐收

**Steamed Rice With Chinese Sausage
And Preserved Meat**

龍馬精神

**Chilled Snow Lotus Seed Syrup
With Twin Longan And Water Chesnuts**

传统年糕

**Traditional Layered Nian Gao
With Yam And Sweet Potato**

\$688 – For 4 persons

\$788 – For 5 persons

\$888 – For 6 persons

\$988 – For 7 persons

\$1088 – For 8 persons

\$1188 – For 9 persons

\$1288 – For 10 persons

\$1388 – For 11 persons

\$1488 – For 12 persons

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

龙腾四海

Delightful Menu

鸿運齊撈起

Atlantic Salmon Lo Hei

干贝雪耳红枣炖鸡汤

Double-Boiled Chicken Soup
With White Fungus And Conpoy

北京烤鸭

Roasted Peking Duck Served With Pancake
Spring Onion, Cucumber And Sweet Sauce

珍珠醋蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet
With Kai Ian In Egg White Sauce And Balsamic Pearls

上汤龙虾斩件

Braised Lobster In Superior Broth

鲍鱼天白花菇柚子麵

Crispy Yuzu Noodles With Abalone
And Tian Bai Mushroom

龙马精神

Chilled Snow Lotus Seed Syrup
With Twin Longan And Water Chesnuts

传统年糕

Traditional Layered Nian Gao
With Yam And Sweet Potato

\$788 – For 4 persons

\$888 – For 5 persons

\$988 – For 6 persons

\$1088 – For 7 persons

\$1188 – For 8 persons

\$1288 – For 9 persons

\$1388 – For 10 persons

\$1488 – For 11 persons

\$1588 – For 12 persons

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

生龙活虎

Eternity Menu

鸿運齊撈起

Atlantic Salmon Lo Hei

鲨鱼骨汤干贝炖鲍翅

Shark Cartilage Soup With Conpoy And Shark's Fin

珍珠醋蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet

With Kai Ian In Egg White Sauce And Balsamic Pearls

迷你大華盆菜

鲍鱼, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 花腩

Majestic Mini Deluxe Treasures Claypot

**Abalone, Flower Mushroom, Fish Maw, Dried Oyster,
Beancurd Stick, Fish Fillet, Kurobuta Pork Belly**

法式芝士焗开边龙虾

Baked Lobster With Cheese In France Style

黑松露蟹肉炒饭

Signature Crabmeat Fried Rice

With Egg White And Black Truffle

龙马精神

Chilled Snow Lotus Seed Syrup

With Twin Longan And Water Chesnuts

传统年糕

Traditional Layered Nian Gao

With Yam And Sweet Potato

\$888 – For 4 persons

\$1008 – For 5 persons

\$1128 – For 6 persons

\$1248 – For 7 persons

\$1368 – For 8 persons

\$1488 – For 9 persons

\$1588 – For 10 persons

\$1688 – For 11 persons

\$1788 – For 12 persons

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

鱼跃龙门

Fortune Menu

鸿運齊撈起

Atlantic Salmon Lo Hei

北京烤鸭

Roasted Peking Duck Served With Pancake
Spring Onion, Cucumber And Sweet Sauce

大華煲仔蟹肉鮑翅

Signature Claypot Shark's Fin Soup With Crabmeat
And Mushroom Served With Beansprouts, Coriander Leaf

珍珠醋蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet
With Kai lan In Egg White Sauce And Balsamic Pearls

鮑鱼天白花菇瑶柱扒西兰花

Braised Abalone With Tian Bai Mushrooms,
Broccoli In Conpoy Sauce

鱼子开边龙虾伊麵

Stewed Homemade E-Fu Noodles
With Lobster And Salmon Roe

龙马精神

Chilled Snow Lotus Seed Syrup
With Twin Longan And Water Chesnuts

传统年糕

Traditional Layered Nian Gao
With Yam And Sweet Potato

\$918 – For 4 persons

\$1038 – For 5 persons

\$1188 – For 6 persons

\$1338 – For 7 persons

\$1488 – For 8 persons

\$1538 – For 9 persons

\$1688 – For 10 persons

\$1788 – For 11 persons

\$1888 – For 12 persons

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

龙年大吉

Glorious Menu

鸿運齊撈起

Atlantic Salmon Lo Hei

上汤红烧官燕

Double-Boiled Soup With Imperial Bird Nest

清蒸野生大笋壳

Steamed Wild Soon Hock In Superior Light Soya Sauce

迷你大華盆菜

鲍鱼, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 花腩

Majestic Mini Deluxe Treasures Claypot

Abalone, Flower Mushroom, Fish Maw, Dried Oyster,
Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

法式芝士焗开边龙虾

Baked Lobster With Cheese In France Style

砂煲腊味饭伴菜心

Claypot Rice With Preserved Meat And Hong Kong Choy Sum

龙马精神

Chilled Snow Lotus Seed Syrup

With Twin Longan And Water Chesnuts

传统年糕

Traditional Layered Nian Gao

With Yam And Sweet Potato

\$1088 – For 5 persons

\$1248 – For 6 persons

\$1408 – For 7 persons

\$1568 – For 8 persons

\$1728 – For 9 persons

\$1888 – For 10 persons

\$2068 – For 11 persons

\$2248 – For 12 persons

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

龙吟虎啸

Harmonious Menu

龙虾鸿運齊撈起

Lobster And Atlantic Salmon Lo Hei

迷你黑松露炖佛跳墙

鮑翅、鮑魚、黑松露、海參、蹄筋，花菇、干貝、火腿、螺頭、山芭雞

Mini-Buddha Jump s Over The Wall

Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon, Flower Mushroom, Dried Scallop, Chin Hua Ham, Fish Maw, Chicken

北京烤鸭

Roasted Peking Duck Served With Pancake
Spring Onion, Cucumber And Sweet Sauce

清蒸海斑

Steamed Grouper In Superior Light Soya Sauce

法式芝士焗开边龙虾

Baked Lobster With Cheese In France Style

砂煲腊味饭伴菜心

Claypot Rice With Preserved Meat
And Hong Kong Choy Sum

石蜂糖炖官燕

Double-boiled Imperial Bird's Nest With Rock Sugar

传统年糕

Traditional Layered Nian Gao
With Yam And Sweet Potato

大柑福袋

Mandarin Fortune Bag

\$1188 – For 5 persons

\$1368 – For 6 persons

\$1588 – For 7 persons

\$1818 – For 8 persons

\$2048 – For 9 persons

\$2288 – For 10 persons

\$2388 – For 11 persons

\$2488 – For 12 persons

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

九龙吐珠

Imperial Menu

龙虾鸿運齊撈起

Lobster And Atlantic Salmon Lo Hei

墨西哥鲍鱼鲍翅迷你盆菜

鲍鱼, 鲍翅, 花菇, 鱼鳔, 蚝豉, 豆筋, 鱼柳, 花腩

Superior Treasures Claypot

Mexican Abalone, Sharks Fin, Flower Mushroom, Fish Maw,
Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

乳猪全体

Whole Barbecued Suckling Pig

野生大笋壳鱼两味

清蒸头腩, 油浸鱼尾

Soon Hock Prepared In Two Different Ways :

-Steamed Fish Head And Belly In Light Soya Sauce

-Deep-fried Fish Tail In Light Soya Sauce

极品酱爆带子西兰花

Wok-Fried Diver Scallops With XO Chilli Sauce
And Broccoli Flower

鱼子开边龙虾伊麵

Stewed Homemade E-Fu Noodles
With Lobster And Salmon Roe

石蜂糖炖官燕

Double-boiled Imperial Bird's Nest With Rock Sugar

传统年糕

Traditional Layered Nian Gao
With Yam And Sweet Potato

大柑福袋

Mandarin Fortune Bag

\$2388 – For 8 persons

\$2688 – For 9 persons

\$2988 – For 10 persons

\$3188 – For 11 persons

\$3388 – For 12 persons

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

万事如意

Victorious Vegetarian Menu

珍珠醋素锅贴冰野菜

**Pan-Fried Vegan Gyoza With Balsamic Pearls
And Iceplant Salad**

黄耳红枣玉米素汤

**Double-boiled Vegetarian Soup
With Yellow Fungus And Corn**

宫保腰果豆腐

**Tofu With Cashew Nuts
And Dried Chilli In “Kong Po” Sauce**

豆筋天白花菇柚子面

**Crispy Yuzu Noodles With Beancurd Sheet
And Tian Bai Mushroom**

龙马精神

**Chilled Snow Lotus Seed Syrup
With Twin Longan And Water Chesnuts**

\$98 per person

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