# **SET MENU 2024**

### **MENU 0**

### **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

干贝螺头炖山芭鸡汤

Double-boiled Free Range Chicken Soup With American Conch And Dried Scallop

鲍鱼花菇西兰花

**Braised Abalone With Mushroom And Brocolli** 

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

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

法式芝士焗海虾

**Baked King Prawn With Cheese In France Style** 

鲍鱼花菇西兰花

**Braised Abalone With Mushroom And Brocolli** 

鸭粒鸡蛋炒饭 或 鸭丝伊麵

Fried Rice With Diced Duck And Eggs

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** 

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

### **MENU S**

大華四品

鵝肝花肉卷 / 荔枝烧卖

青芥末虾伴三文鱼籽 / 软壳蟹野菜沙律

**Majestic Platter** 

Foie Gras Roll With Minced Pork
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce
Wasabi Mayo Dressing Prawn
Soft Shell Crab With Organic Greens

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 Brocolli** 

鸭粒鸡蛋炒饭 或 鸭丝伊麵

Fried Rice With Diced Duck And Eggs

**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

\$720 for 9 persons

**\$800** for **10** persons

**\$860 for 11 persons** 

**\$920 for 12 persons** 

### MENU J

大華四品

鵝肝花肉卷 / 荔枝烧卖 青芥末虾伴三文鱼籽 / 黄金炸鱼皮

**Majestic Platter** 

Foie Gras Roll With Minced Pork 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 或 野生上游巴丁(预定)

Australian Lobster In Superior Broth

OR

River Fish Wild Patin

(placed your order in advance)

鲍鱼花菇西兰花

**Braised Abalone With Mushroom And Brocolli** 

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

### **SET MENU 88**

### **SET MENU 98**

#### **SET MENU 138**

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

软壳蟹野菜沙律 Soft Shell Crab With Organic Greens

> 叉烧 X0 酱煎萝卜糕 Kurobuta Pork Char Siew And Pan-Fried Carrot Cake With Pork In XO Sauce

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

\$88++ per person (minimum for 2 paxs)

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

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

Steamed Crystal Dumpling With Lobster
Pork Siew Mai With Crab Roe
Yam Dumpling With Scallop

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

法式芝士焗海虾 Baked King Prawn With Cheese In France Style OR

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

X0 酱茄子焖伊麵 Stewed E-fu Noodles With Eggplant In XO Chilli Sauce

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

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

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 168**

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

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

> 法式芝士焗开边龙虾 Baked Lobster With Cheese In France Style

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

石蜂糖炖金丝燕窝 Double-boiled Golden Bird's Nest In Honey Rock Sugar

\$168++ per person (minimum for 2 paxs)

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

## **SET MENU 198**

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

红烧蟹肉排翅 Braised Superior Shark's Fin With Crabmeat

廿头南非乾鲍伴豆袋 20 Head South African Wind Dry Abalone And Crispy Beancurd Parcel Filled

开边澳洲龙虾焖伊麵 Stewed Homemade E-Fu Noodles With Australian Lobster

杏汁炖金丝燕窝 Double-boiled Superior Bird's Nest With Almond Puree

\$198++ per person (minimum for 2 paxs)

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

### **VEGETARIAN 88**

#### 大華拼盘

黑松露素粿,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

珍珠醋素锅贴野菜沙律 Pan-Fried Vegan Gyoza With Balsamic Pearls And Organic Greens

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