

SET MENU 2024

MENU M

荔茸带子拼芥末籽荔枝虾球

DUO COMBINATIONS

Yam Dumpling With Scallop

Lychee Wasabi Prawn Topped With Mustard Seeds

干贝螺头炖山芭鸡汤

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

客家花腩煲 或 黑椒蒜片牛柳粒

Braised Kurobuta Pork Belly Hakka Style
OR

Pan-Fried Diced Of Beef Tenderloin
With Black Pepper Sauce

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

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

MENU O

大華四品

荔茸带子 / 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

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

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

芋头鸭粒鸡蛋炒饭 或 鸭丝伊麵

Fried Rice With Diced Duck, Diced Yam & 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

荔茸带子 / 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

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

黑松露海中宝

Double-Boiled Sea Treasures Soup With Black Truffle

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

芋头鸭粒鸡蛋炒饭 或 鸭丝伊麵

Fried Rice With Diced Duck, Diced Yam & Eggs

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

\$720 for 9 persons

\$800 for 10 persons

\$860 for 11 persons

\$920 for 12 persons

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

MENU J

大華四品

荔茸帶子 / 荔枝燒賣
青芥末蝦伴三文魚籽 / 軟殼蟹野菜沙律

Majestic Platter

Yam Dumpling With Scallop
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce
Wasabi Mayo Dressing Prawn
Soft Shell Crab With Organic Greens

大華煲仔蟹肉鮑翅

Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom

北京烤鴨

饅饅皮, 葱, 青瓜, 特制醬
Roasted Peking Duck With Pancake,
Spring Onion, Cucumber & Sweet Sauce

鴨二度=滷汁鴨片

Marinated Sliced Duck

上湯焗澳洲龍蝦 或 野生上游巴丁

Australian Lobster In Superior Broth

OR

River Fish Wild Patin

鮑魚花菇西蘭花

Braised Abalone With Mushroom And Broccoli

砂煲腊味飯 或 鴨絲伊麵

Claypot Rice With Preserved Meat

OR

Braised E-fu Noodles With Shredded Duck

石蜂糖炖金丝燕窩

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

頭手叉燒, 煎鵝肝珍珠醋, 奶檸蝦球

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

迷你佛跳牆

鮑翅, 鮑魚, 黑松露, 海參, 蹄筋, 花菇, 干貝, 火腿, 螺頭, 山芭雞
"Buddha Jumps Over The Wall"

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

北京烤鴨

饅饅皮, 葱, 青瓜, 特制醬
Roasted Peking Duck With Pancake, Spring Onion, Cucumber & Sweet Sauce

鴨二度=滷汁鴨片

Marinated Sliced Duck

清蒸海斑 或 新加坡辣椒螃蟹(預定)

Steamed Grouper In Superior Light Soya Sauce

OR

Singapore Chilli Crab
(placed your order in advance)

開邊澳洲龍蝦伊麵

Stewed Homemade E-Fu Noodles With Australian Lobster

石蜂糖炖金丝燕窩

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

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

豉汁豆腐蒸野生巴丁件

Wild Patin Fish Fillet

Steamed With Beancurd

In Black Bean Paste

OR

鑊仔煎牛柳

Pan Seared Fillet Of U.S Ribeye, Garden

Green In Sesame Sauce

海鲜泡饭

Poached Rice With Assorted Seafood

in Superior Stock

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

SET MENU 98

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

大華煲仔蟹肉鲍翅

Signature Claypot Shark's Fin Soup

With Crabmeat And Mushroom

豉汁豆腐蒸野生巴丁件

Wild Patin Fish Fillet

Steamed With Beancurd

In Black Bean Paste

OR

蒜油粉丝蒸竹蚌

Steamed Scotland Bamboo Clam

With Crystal Vermicelli

And Fragrant Garlic Oil

XO 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

SET MENU 138

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

金盅海鲜浓汤

Golden Pumpkin Seafood

In Superior Stock

鲍鱼伴豆腐西兰花

Stewed Abalone

Accompanied With Beancurd And Broccoli

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

北京鴨片, 煎鵝肝珍珠醋, 奶檸蝦球
**Majestic Trio Combination of
Peking Duck,
Pan Seared Foie Gras With Balsamic Pearls
And Salted Egg Yolk Prawn**

上湯紅燒官燕
Imperial Bird Nest In Superior Broth

海鹽醬燒鹿兒島和牛
**Seared Kagoshima Wagyu Ribeye
With Yuzu Spicy Sauce And Sea Salt**

開邊龍蝦海鮮泡飯
**Poached Rice With Lobster And Seafood
In Superior Stock**

楓糖冰火榴蓮
**Crispy King Of Durian Ice Cream
With Maple Syrup**

**\$168++ per person
(minimum for 2 pax)**

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

SET MENU 198

北京鴨片, 煎鵝肝珍珠醋, 魚籽東瀛蝦
**Majestic Trio Combination of
Peking Duck,
Pan Seared Foie Gras With Balsamic Pearls
And Wasabi Prawn**

蟹黃蟹肉排翅
**Braised Superior Shark's Fin
With Crabmeat And Crab Roe**

花膠鮑魚伴豆袋
**Stewed Abalone And Fish Maw
Accompanied With Beancurd Parcel**

開邊澳洲龍蝦焗伊麵
**Stewed Homemade E-Fu Noodles
With Australian Lobster**

杏汁燉金絲燕窩
**Double-boiled Superior Bird's Nest
With Almond Puree**

**\$198++ per person
(minimum for 2 pax)**

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

VEGETARIAN 88

大華拼盤
黑松露素糰, 素春卷, 開胃話梅圣女果
Majestic Dim Sum Platter
- Vegetarian Dumpling With Black Truffle
- Vegetarian Spring Roll
- Cherry Vine Tomato With Plum Juice

燉齋湯
Double Boiled Vegetarian Soup

珍珠醋素鍋貼野菜沙律
**Pan-Fried Vegan Gyoza With
Balsamic Pearls And Organic Greens**

宮保腰果豆腐伴白米飯
**Wok-Fried Tofu With Cashew Nuts
And Dried Chilli In "Kong Po" Sauce
Accompanied Steamed Rice**

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