

## MAJESTIC RESTAURANT

# CHINESE NEW YEAR SET MENU 2025 (available from 13th Jan till 13th Feb)

## 蛇来运转 <u>Auspicious Menu</u>

### 鲜虾冰菜水果沙律

King Prawn Salad With Iceplant Mixed Green

## 干贝黄耳红枣炖鸡汤

Double-Boiled Chicken Soup With Yellow Fungus And Conpoy

### 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

### 鲍鱼五彩柚子麵

Crispy Yuzu Noodles With Abalone Broccoli And Mixed Vegetable



**Chilled Lemongrass And Aloe Vera Jelly** 

## \$138 per person (minimum for 2 persons)

## 灵蛇献瑞 <u>Blissful Menu</u>

### 北京鸭野菜拼鵝肝卷

Sliced Of Peking Duck And Mixed Green Combination With Foie Gras Roll

海鲜炖金盅

**Golden Pumpkin Seafood In Superior Stock** 

东坡肉鲍鱼伴西兰花

Sauteed Abalone With Broccoli, Braised Pork Belly "Dong Po Rou"

### 开边龙虾伊麵

Stewed Homemade E-Fu Noodles With Rock Lobster

石蜂糖炖官燕

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

## \$198 per person (minimum for 2 persons)



鸿運齊撈起

#### Atlantic Salmon Lo Hei

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

北京烤鸭

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

清蒸龙虎斑

**Steamed Tiger Grouper In Superior Soya Sauce** 

法式芝士焗海虾

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

腊味芋头鸭松炒饭

Fried Rice With Chinese Sausage, Yam And Roast Duck Meat

香茅芦荟冻

Chilled Lemongrass And Aloe Vera Jelly

紫薯传统年糕

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

## 有蛇有得 <u>Delightful Menu</u>

#### 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

#### 干贝黄耳红枣炖鸡汤

Double-Boiled Chicken Soup With Yellow Fungus And Conpoy

#### 清蒸大笋壳

Steamed Soon Hock In Superior Light Soya Sauce

上汤开边龙虾

**Braised Lobster In Superior Broth** 

鲍鱼五彩柚子麵

Crispy Yuzu Noodles With Abalone Broccoli And Mixed Vegetable

### 香茅芦荟冻

**Chilled Lemongrass And Aloe Vera Jelly** 

#### 紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$788 - For 4 persons \$888 - For 5 persons \$988 - For 6 persons \$1088 - For 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



#### 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** 

腊味芋头鸭松炒饭

Fried Rice With Chinese Sausage, Yam And Roast Duck Meat

香茅芦荟冻

**Chilled Lemongrass And Aloe Vera Jelly** 

#### 紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$888 - For 4 persons \$988 - For 5 persons \$1088 - For 6 persons \$1188 - For 7 persons \$1288 - For 8 persons \$1388 - For 9 persons \$1488 - For 10 persons \$1588 - For 11 persons \$1688 - For 12 persons

## 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

### 大華煲仔蟹肉鲍翅

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 Ian In Egg White Sauce And Balsamic Pearls

### 鲍鱼天白花菇西兰花

Sauteed Abalone And Tian Bai Mushroom With Broccoli

#### 开边龙虾伊麵

Stewed Homemade E-Fu Noodles With Rock Lobster

#### 香茅芦荟冻

**Chilled Lemongrass And Aloe Vera Jelly** 

紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$988 - For 4 persons \$1100 - For 5 persons \$1220 - For 6 persons \$1340 - For 7 persons \$1460 - For 8 persons \$1580 - For 9 persons \$1580 - For 10 persons \$1820 - For 11 persons \$1940 - For 12 persons



鸿運齊撈起 Atlantic Salmon Lo Hei

上汤红烧官燕

**Double-Boiled Soup With Imperial Bird Nest** 

法式芝士焗开边龙虾

**Baked Lobster With Cheese In France Style** 

清蒸野生巴丁

**Steamed Wild Patin Fish In Superior 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

砂煲腊味饭伴菜心

**Claypot Rice With Preserved Meat And Hong Kong Choy Sum** 

香茅芦荟冻 Chilled Lemongrass And Aloe Vera Jelly

紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$988 - For 4 persons \$1100 - For 5 persons \$1220 - For 6 persons \$1340 - For 7 persons \$1460 - For 8 persons \$1580 - For 9 persons \$1580 - For 10 persons \$1820 - For 11 persons \$1940 - For 12 persons

## 龙吟虎啸 <u>Harmonious Menu</u>

#### 鸿運齊撈起

#### **Atlantic Salmon Lo Hei**

迷你黑松露炖佛跳墙

鲍翅、鲍鱼、黑松露、海参、蹄筋,花菇、干贝、火腿、螺头、山芭鸡

**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

清蒸大笋壳

Steamed Soon Hock 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

紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$1388 - For 6 persons \$1588 - For 7 persons \$1788 - For 8 persons \$1988 - For 9 persons \$2188 - For 10 persons \$2388 - For 11 persons \$2588 - For 12 persons

## 九龙吐珠 Imperial Menu

#### 龙虾鸿運齊撈起

#### Lobster And Atlantic Salmon Lo Hei

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

乳猪全体

#### Whole Barbecued Suckling Pig

**黑皇帝河鲜两味** 清蒸头脑,油浸鱼尾

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

#### 开边龙虾伊麵

Stewed Homemade E-Fu Noodles With Rock Lobster

石蜂糖炖官燕

Double-boiled Imperial Bird's Nest With Rock Sugar

紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

大柑福袋

Mandarin Fortune Bag

\$2588 - For 8 persons \$2788 - For 9 persons \$2988 - For 10 persons \$3188 - For 11 persons \$3388 - For 12 persons

#### 万事如意

## Victorious Vegetarian Menu

#### 椒盐豆筋冰鲜野菜

Crispy Beancurd Sheet With Iceplant And Organic Green

#### 黄耳红枣玉米素汤

Double-boiled Vegetarian Soup With Yellow Fungus And Corn

### 宫保腰果豆腐

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

### 五彩西兰花柚子面

Crispy Yuzu Noodles With Broccoli And Mixed Vegetable

#### 香茅芦荟冻

**Chilled Lemongrass And Aloe Vera Jelly** 

紫薯传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

## \$98 per person