

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