

SET MENU 2025

MENU M

荔茸带子拼青芥末虾伴三文鱼籽

DUO COMBINATIONS

Yam Dumpling With Scallop
Wasabi Mayo Dressing Prawn

干贝螺头炖山芭鸡汤

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

中式汉堡梅菜扣肉 或 黑椒蒜片牛柳粒
Braised Pork Belly With “Mei Cai” Vegetables,
Chinese Style Burger

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

紫薯白果芋泥

Yam And Sweet Potato Paste With
Coconut Puree Topped With Gingko Nuts

\$360 for 4 persons

\$440 for 5 persons

\$520 for 6 persons

\$600 for 7 persons

\$680 for 8 persons

\$760 for 9 persons

\$840 for 10 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

\$640 for 8 persons

\$700 for 9 persons

\$760 for 10 persons

\$820 for 11 persons

\$880 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 / 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

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

鲍鱼豆腐西兰花

Braised Abalone With Beancurd 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

香茅雪燕芦荟冻

Lemongrass, Gum Tragacanth
And Aloe Vera Jelly

\$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

荔茸带子 / 荔枝烧卖

青芥末虾伴三文鱼籽 / 软壳蟹野菜沙律

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

Australian Lobster In Superior Broth

OR

River Fish Wild Patin

鲍鱼豆腐西兰花

Braised Abalone With Beancurd And Broccoli

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

Majestic Combination of

**Kurobuta Pork Char Siew By Master Chef
And Pan Seared Foie Gras With Balsamic Pearls**

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

乳猪全体

Whole Barbecued Suckling Pig

姜蓉蒸野生上游巴丁

River Fish Wild Patin
Steamed With Ginger Paste

滑鸡砂煲黄姜饭伴香港芥兰

Claypot Rice With Kampong Chicken
And Yellow Ginger Accompanied
Hong Kong Kailan

石蜂糖炖金丝燕窝

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

\$1600 for 8 persons

\$1800 for 9 persons

\$2000 for 10 persons

\$2150 for 11 persons

\$2300 for 12 persons

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

SET MENU 68

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

黄耳红枣玉米素汤

Double-boiled Vegetarian Soup

With Yellow Fungus And Corn

大虾焖伊面

Homemade E-fu Noodles

With King Prawn

OR

鲍鱼扣肉柚子麵

Crispy Yuzu Noodles With Abalone

Accompanied Braised Pork Belly

紫薯白果芋泥

Yam And Sweet Potato Paste

With Coconut Puree Topped

With Gingko Nuts

\$68++ per person
(minimum for 2 paxs)

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

黄耳红枣玉米素汤

Double-boiled Vegetarian Soup

With Yellow Fungus And Corn

豉汁豆腐蒸野生巴丁件

Wild Patin Fish Fillet

Steamed With Beancurd

In Black Bean Paste

牛柳粒五彩柚子面

Crispy Yuzu Noodle With Beef Cubes

Accompanied Assorted Cauliflowers

OR

XO 酱茄子焖伊麵

Stewed E-fu Noodles With Eggplant

In XO Chilli 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

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

蒜油粉丝蒸竹蚌

Steamed Scotland Bamboo Clam

With Crystal Vermicelli

And Fragrant Garlic Oil

OR

芝士焗大虾

Baked King Prawn With Cheese

In France Style

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 128

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

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

五彩鲍鱼柚子麵

Crispy Yuzu Noodles With Abalone
Accompanied Mixed Cauliflower

现磨杏仁茶

Double-Boiled Almond Puree

\$128++ per person
(minimum for 2 paxs)

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

SET MENU 188

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

蟹黄蟹肉排翅

Braised Superior Shark's Fin
With Crabmeat And Crab Roe

五头鲍鱼伴扣肉

Sauteed Abalone And Braised Pork Belly
Accompanied Broccoli

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

\$188++ per person
(minimum for 2 paxs)

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

VEGETARIAN 88

大華拼盘

黑松露素糰, 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

五彩椰菜花福袋

Beancurd Parcel Accompanied
With Mixed Cauliflower

宫保腰果豆腐伴珍珠米饭

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

紫薯白果芋泥

Yam And Sweet Potato Paste With
Coconut Puree Topped With Gingko Nuts

\$88 per person

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