SET MENU 2025

MENU O

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

黑椒蒜片牛柳粒 或 黑椒肉排 Pan-Fried Diced of Beef Tenderloin With Black Pepper Sauce OR Black Pepper Pork Chop

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

\$320 for 4 persons \$400 for 5 persons \$480 for 6 persons \$560 for 7 persons \$640 for 8 persons \$720 for 9 persons \$800 for 10 persons

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

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

\$580 for 7 persons

\$640 for 8 persons

\$720 for 9 persons

\$800 for 10 persons

\$860 for 11 persons

\$920 for 12 persons

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 或 野生巴丁鱼

Soon Hock OR Wild Patin Steamed With Superior Light Soya Sauce

鲍鱼豆腐西兰花

Braised Abalone With Beancurd And Brocolli

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

\$500 for 6 persons

\$580 for 7 persons

\$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

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 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

\$600 for 6 persons

\$700 for 7 persons

\$800 for 8 persons

\$900 for 9 persons

\$1000 for 10 persons

\$1100 for 11 persons

\$1200 for 12 persons

MENU K

(PRE-ORDER HALF DAY IN ADVANCE)

(需半日预定)

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

清蒸砂拉越野生忘不了 Wild Prime Empurau Steamed With Superior Light Soya Sauce

干贝蛋白蟹肉炒饭 Supreme Fried Rice With Dried Scallops Crab Meat And Egg White

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

\$1700 for 8 persons \$1850 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

煎带子茄子 X0 伊麵 E-fu Noodles With Eggplant In XO Chilli Sauce Accompanied Seared Scallops

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

鲍鱼扣肉柚子麺 Crispy Yuzu Noodles With Abalone Accompanied Braised Pork Belly

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

豉汁豆腐蒸野生巴丁件Wild Patin Fish Fillet
Steamed With Beancurd
In Black Bean Paste

煎带子茄子 X0 伊麵 E-fu Noodles With Eggplant In XO Chilli Sauce Accompanied Seared Scallops

香茅雪燕芦荟冻 Lemongrass, Gum Tragacanth And Aloe Vera Jelly

\$98++ per person (minimum for 2 paxs)

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

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

五彩鲍鱼柚子麺 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)

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

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

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