

MENU A

千秋如意撈起

Treasure Platter "Yu Sheng"

龍皇竹笙燴魚勾翅 或 姬松茸燉雞

Braised Shark's Fin Soup with Bamboo Fungus and Seafood
OR Double Boiled Chicken Soup with "Ji Chong Rong"

蠔皇扣元貝皇伴田園青蔬

Braised King Scallop In Oyster Sauce Accompany
With Green Vegetable

黃金麥片開邊珊瑚龍蝦

Deep-fried Lobster with Salted Egg Yolk and Oat Meal

荷塘蔥菜蒸深海龍躉球

Steamed Century Grouper Fillet With Preserved Vegetable

金雞報喜

Roasted Chicken in Lei Garden Style

生炒臘味糯米飯

Stir-Fried Glutinous Rice with Chinese Sausage

棗皇百合燉養顏桃膠

Chilled King Dates and Lily-Bud With Peach Resin

馬到功成

Special Prepared Chinese Golden Pastry

4位 For 4 Paxs \$528++

6位 For 6 Paxs \$798++

(Minimum Order For 4 Paxs)

(僅限大廳供應 For Dining Hall Only)



MENU B

千秋如意撈起

Treasure Platter "Yu Sheng"

生拆蟹肉燴青翅 或 天麻燉龍躉骨

Braised Shark's Fin Soup With Fresh Pickled Crab Meat

OR Double Boiled Giant Grouper Bone with

"Tian Ma" in Deluxe Clear Soup

蠔皇扣塔省鮑魚伴田園青蔬

Braised Tasmanian Sliced Abalone in Oyster Sauce

Accompany with Green Vegetable

金衣脆口沙巴海星斑球

Deep-Fried Sea Grouper Fillet with Crispy Beancurd Skin

鮮露筍百合云耳炒元貝

Stir-Fried Scallop with Asparagus, Fungus & Lily-Bud

金雞報喜

Roasted Chicken in Lei Garden Style

生炒臘味糯米飯

Stir-Fried Glutinous Rice with Chinese Sausage

棗皇百合燉養顏桃膠

Chilled King Dates and Lily-Bud With Peach Resin

馬到功成

Special Prepared Chinese Golden Pastry

6 位 For 6 Paxs \$968++

8 位 For 8 Paxs \$1288++

(Minimum Order For 6 Paxs)

(僅限大廳供應 For Dining Hall Only)



風生水起宴

千秋如意撈起

Treasure Platter "Yu Sheng"

紅燒龍皇竹笙勾翅 或 清宮海中寶

Braised Shark's fin with Bamboo Fungus & Diced Seafood
OR Double Boiled Sea Treasure in Deluxe Clear Soup

白雪藏龍 (澳洲龍蝦)

Steamed Live Australia Lobster Meat With Egg White

蠔皇扣關東遼參伴田園青蔬

Braised Kanto Spiky Sea Cucumber In Oyster Sauce
Accompany With Green Vegetable

鮮百合翡翠炒沙巴海星斑球

Stir-Fried Sea Grouper Fillet with Lily Bulbsin and Garden Green

香煎日本霜降和牛

Pan-Fried "Wagyu" Beef

生炒臘味糯米飯

Stir-Fried Glutinous Rice with Chinese Sausage

棗皇百合燉養顏桃膠

Chilled King Dates and Lily-Bud With Peach Resin

馬到功成

Special Prepared Chinese Golden Pastry

6 位 For 6 Paxs \$1198++

8 位 For 8 Paxs \$1588++

(Minimum Order For 6 Paxs)



大展鴻圖宴

千秋如意撈起

Treasure Platter "Yu Sheng"

大展鴻圖蟹皇燴翅 或 淮杞燉美國響螺

Braised Shark's Fin Soup with Fresh Crab Cream OR
Double Boiled American Sea Whelk Soup with
Common Yam Rhizome and Wolfberries

蠔皇扣原只四頭鮮鮑魚伴田園青蔬

Braised Whole 4 Head Abalone In Oyster Sauce
Accompany Green vegetable

油鹽焗冰海阿拉斯加蟹

Deep-Fried Live Alaska King Crab With Salt & Butter

古法蒸沙巴海星斑件

Steamed Sea Grouper in Traditional Style

即燒掛爐沙溪米鴨

Crispy Roasted Duckling

堯柱金菇炆生麵

Braised Noodle with Enoki Mushroom & Dried Conpoy

楊枝甘露

Chilled Mango Sweetener with Grapefruit and Sago

乾清棗皇糕

Steamed Red Dates Cake

6 位 For 6 Paxs \$1348++

8 位 For 8 Paxs \$1788++

(Minimum Order For 6 Paxs)



龍馬精神宴

龍馬精神撈起

Treasure Platter "Yu Sheng" with Lobster Meat

鴻運當頭金豬 (片面斬底)

Barbecued Suckling Pig

頂湯中鮑翅(每位2兩)或蛹蟲草鬚燉養顏花膠

Braised Superior Shark's Fin in Stock (per pax 2Taels) OR

Double Boiled Fish Maw Soup with Cocoon Cordyceps

蠔皇扣原只三頭鮮鮑魚伴田園青蔬

Braised Whole 3 Heads Abalone in Oyster Sauce

Accompany with Green Vegetable

紅寶百合蒸深海龍躉球

Steamed Century Grouper Fillet with Wolfberry and Lily Buds

如意吉祥炒帶子

Sauteed Scallop with Asparagus and Wild Mushroom

七彩燒妃子麵

Fried Noodle with Shrimp Cubes and Shredded Meat

杏汁燉燕窩

Double Boiled Bird's Nest with Almond Cream

乾清棗皇糕

Steamed Red Dates Cake

7位 For 7 Paxs \$2178++

8位 For 8 Paxs \$2488++

(Minimum Order For 7 Paxs)

