

个人佳肴套餐 Extraordinaire Individual Sets

RM 188

每位 / per person

芥辣麻酱鲜鲍鱼伴豆角虾爽
Fresh Abalone with Wasabi Sesame Sauce
& Stuffed Prawn Paste with Long Bean

高汤蟹手鲜花胶
Fresh Fish Maw with Crab Claw
in Superior Soup

海参鹅掌伴石玉蔬
Braised Sea Cucumber
with Goose Web, Beancurd & Vegetables

炭烧排骨
Charcoal Grilled Pork Ribs

金稻蒸生虾
Steamed Glutinous Rice
with Fresh Water Prawn

冰镇雪梨白玉丹
Chilled Snow Pear with Sea Coconut

RM 288

每位 / per person

酥炸小黄鱼
Deep-fried Yellow Corvina

海口椰皇烩官燕
Braised Bird's Nest Bisque in Coconut

原粒3头鲍鱼伴花菇
Braised Whole 3-Head Abalone
with Mushroom

蒙古烧烤长骨枝
Charcoal Grilled Pork Rib Mongolian Style

玉龙金银米
Fried Glass Noodles & Rice Vermicelli
with Minced Meat & Preserved Vegetable

姜茶汤丸
Glutinous Rice Dumpling in Ginger Tea

RM 388

每位 / per person

日式酱焗生蚝
Baked Oyster with Japanese Sauce

鲍鱼海味佛垂涎
Double-boiled Abalone
& Dried Seafood Soup

金银蒜蒸波士顿龙虾
Steamed Boston Lobster
with Golden Garlic

马安煎西班牙猪扒
Pan-fried Iberico Pork Chop

麻婆豆腐盅仔饭
Steamed Rice with 'Ma Po Tofu'

冰镇人参雪花燕
Snow Swallow with Ginseng

RM 588

每位 / per person

云霄玻璃虾球
Crystal Prawn & Yunnan Ham
on Winter Melon

金汤花胶干贝烩官燕
Bird's Nest with Fish Maw & Dried Scallop
in Golden Broth

原粒18头南非吉品鲍鱼伴鹅掌
Braised Whole 18-head
South Africa Dried Abalone with Goose Web

玉圃羊仔扒伴罗马生菜
Grilled Lamb Cutlet with Garden Greens

虾籽干烧香港伊面
Fried Hong Kong Ee-fu Noodles
with Shrimp Roe

泡参炖雪蛤
Double-boiled Hasma with American Ginseng

经典佳肴套餐 Special Gourmet Sets

RM 1,588

每席供十位 / per table of 10 pax

鹅肝酱北京片皮鸭
Peking Duck with Foie Gras Sauce

古法蟹粉龙虾羹
Traditional Style Lobster & Crab Meat Bisque

台山鲜花胶蒸深海龙趸
Steamed Deep-sea Grouper
with Fresh Fish Maw Taishan Style

顺德豉油皇菜园鸡
Village Chicken with Superior Soy Sauce Shunde Style

怀旧啫啫九节虾
Traditional Aberdeen Sizzling Large Prawn

宋嫂腊肠砵仔饭
Steamed Rice with Braised Pork Belly & Chinese Sausage

冰镇雪梨白玉丹
Chilled Snow Pear with Sea Coconut

日本麻糍伴桂花糕
Japanese Peanut Mochi & Osmanthus Jelly

RM 1,988

每席供十位 / per table of 10 pax

日式酱焗生蚝伴金沙脆茄子
Baked Oyster with Japanese Sauce
& Golden Crispy Eggplant

火筒鸡玉簪带子汤 (每人每)
Double-boiled Chicken Soup with Scallop (Individual Serving)

顺德浓汁原粒4头鲍鱼石玉
Braised Whole 4-head Abalone with Beancurd Shunde Style

滋味海浪泡龙虎斑
Steamed Ocean Grouper
with Vegetable in Superior Soy Sauce

蟹肉干贝桂花包
Stir-fried Dried Scallop with Crab Meat & Scrambled Egg
in Lettuce Wrap

姜葱草虾焖香港伊面
Braised Hong Kong Ee-fu Noodles
with Tiger Prawn, Ginger & Spring Onion

冰镇雪梨白玉丹
Chilled Sea Coconut with Snow Pear

芝麻南瓜饼伴日本麻糍
Red Bean Paste with Pumpkin Pancake
& Japanese Peanut Mochi

RM 2,888

每席供十位 / per table of 10 pax

白汁芝士焗带子伴沙律手撕香酥鸭
Baked Scallop with Cream Cheese Sauce
Crispy Shredded Duck Meat with Garden Salad

玉环柱甫鲜花胶汤 (每人每)
Double-boiled Fresh Fish Maw Soup
with Scallop in Melon Ring (Individual Serving)

顺德浓汁原粒3头鲍鱼伴鹅掌
Braised Whole 3-head Abalone
with Goose Web Shunde Style

清蒸笋壳鱼
Steamed 'Soon Hock' with Superior Soy Sauce

炭烧西班牙排骨伴冻柠汁
Charcoal Grilled Iberico Pork Ribs
served with Chilled Citrus Juice

潮州菜脯金银米
Fried Glass Noodles with Rice Vermicelli
& Preserved Vegetable Teochew Style

冰镇人参雪花燕
Snow Swallow with Ginseng

芝麻汤丸伴千层马来糕
Glutinous Rice Dumpling with Sesame
& Thousand Layered Cake

经典佳肴套餐 Special Gourmet Sets

RM 3,888

每席供十位 / per table of 10 pax

鸿运葡式乳猪伴冻柠汁
Roast Suckling Pig – Finest Macau Style
served with Chilled Citrus Juice

鲍鱼海味佛垂涎 (每人每)
Double-boiled Abalone & Dried Seafood Soup
(Individual Serving)

陈皮姜丝蒸多宝鱼
Steamed Turbot Fish with Tangerine Peel & Ginger

广东爆炒波士顿龙虾
Fried Boston Lobster Guangdong Style

百合松菇田翠八景蔬
Stir-fried Mixed Vegetables
with Shimeji Mushroom, Fresh Lily Bulb

鹅肝蒜香炒饭
Garlic Fried Rice topped with Foie Gras

桃胶润喉冻津梨
Chilled Peach Resin in Snow Pear

千层马来糕伴白莲蓉窝饼
Thousand Layered Cake
& Chinese Pancake with White Lotus Paste

RM 4,888

每席供十位 / per table of 10 pax

豉汁粉丝蒸扇贝
Steamed Scallop with Glass Noodles in Black Bean Sauce

金汤花胶霸皇官燕 (每人每)
Braised Fish Maw & Bird's Nest in Golden Broth
(Individual Serving)

红烧原粒2头鲍鱼伴花菇
Braised Whole 2-head Abalone & Mushroom

石岐吊烧乳鸽
Roast Pigeon

猫耳菌澳洲芦笋百合蔬
Stir-fried Australian Asparagus
with Lily Bulb & Black Fungus

姜葱澳洲龙虾烩香港伊面
Braised Hong Kong Ee-fu Noodles
with Australia Lobster, Ginger & Spring Onion

冰镇人参雪花燕
Snow Swallow with Ginseng

黄金豆沙丸
Deep-fried Red Bean Paste with Sweet Potato Ball

RM 5,888

每席供十位 / per table of 10 pax

锦绣红袍乳猪全体
BBQ Suckling Pig with Buttery Buns

玛卡滋补花胶皇炖汤 (每人每)
Double-boiled Superior Fish Maw & Maca Nourishing Soup
(Individual Serving)

顺德浓汁原粒1头大鲜鲍鱼
Braised Whole 1-head Fresh Abalone Shunde Style

玉树麒麟东星斑
Steamed Coral Trout with Yunnan Ham & Mushroom

椒盐乳猪件 (二度)
Salt & Pepper Piglet Meat (2nd Course)

黑松露鲜菌鸡粒饭
Steamed Rice with Chicken, Fresh Mushroom
& Black Truffle

大吉大利伴官燕
Golden Pudding with Bird's Nest in Whole Orange

高丽豆沙
Deep-fried Red Bean Puff