

ORIENTAL PARADE



特式小食

APPETIZER

| 金沙松菇┏ | 22 |
|---|----------------------|
| golden shimeji mushroom | 每份/per portion |
| 椒盐百花豆腐 | 22 |
| salt & pepper stuffed beancurd | 每份/per portion |
| 黄金薯片 | 22 |
| crispy salted egg yolk potato | 每份/per portion |
| 湖南大茶豆 | 28 |
| stir-fried french bean with anchovies & shredded chilis | 每份/per portion |
| 糖酒云耳 | 28 |
| sautéed black fungus with chinese wine | 每份/per portion |
| X0酱炸百花皮蛋● | 28 |
| deep-fried century egg with prawn paste & xo sauce | 每份/per portion |
| 风味日本冰菜 | 28 |
| japanese icy vegetable | 每份/per portion |
| 黄金脆鱼皮 | 33 |
| salted egg yolk fish skin | 每份/per portion |
| 避风塘脆皮萝卜糕 | 33 |
| radish cake 'typhoon shelter' style | 每份/per portion |
| 泰式鲜鱿饼 | 40 每份/per portion |
| 银桥蒜香炸花腩肉● | 48 |
| crispy pork belly with garlic | 每份/per portion |
| 避风塘鱿鱼须 | 48 |
| squid tentacles 'typhoon shelter' style | 每份/per portion |













头盘精选

HORS-D'OEUVRE

| 么么袋软壳蟹 | 16 |
|---|------------------|
| soft shell crab in money bag | 每位/per pax |
| 香煎百花带子會 | 22 |
| pan-fried stuffed scallop | 每位/per pax |
| 悅城三宝拼 | 28 |
| oriental parade's three treasures | 每位/per pax |
| 金针脆鲈鱼卷 | 38 |
| crispy cod fish roll with enoki mushroom | 每位/per pax |
| 海蜇jelly冻鸡 | 48 |
| jelly cold chicken with thousand island sauce | 每份/per portion |
| 鹅肝煎鹅肝 | 68 每位/per pax |
| 凤凰桂花鱼鳔 | 68 |
| stir-fried fish maw with scrambled egg | 每份/per portion |
| 大良炒龙虾崧 | 78 |
| lobster meat with egg white in lettuce wrap | 每份/per portion |

汤

SOUP

| 四川海鲜酸辣羹 L sze chuan hot & sour seafood soup | 28 每位/per pax |
|--|------------------|
| 海鲜豆腐羹 | 28 |
| braised seafood & beancurd bisque | 每位/per pax |
| 鲨鱼骨鲜花胶炖汤● | 38 |
| double-boiled fresh fish maw in shark's bone soup | 每位/per pax |
| 蟹肉鱼鳔羹 | 38 |
| crab meat & fish maw bisque | 每位/per pax |
| 浮华玉蚕带子羹 ● scallop & crab meat bisque | 38 每位/per pax |
| 干贝鲍鱼仔炖汤 | 38 |
| double-boiled baby abalone soup with dried scallop | 每位/per pax |
| 一品海味汤 | 68 |
| double-boiled dried seafood soup | 每位/per pax |





山段海味

ABALONE & DRIED SEAFOOD

| 虾籽海参伴花菇 | 43 |
|--|----------------|
| braised sea cucumber with mushroom & shrimp roe | 每位/per pax |
| 干贝鱼鳔胜瓜 | 68 |
| braised fish maw with 'seng kwa' & dried scallop | 每份/per portion |
| 凉瓜扣鹅掌煲 | 88 |
| claypot goose web with bitter gourd | 每份/per portion |
| 锅烧鲜花胶鹅掌 | 38 |
| braised goose web with fresh fish maw | 每位/per pax |
| 干爆蹄根海参煲 ● | 118 |
| claypot tendon & sea cucumber | 每份/per portion |
| 海味一品煲 | 188 |
| claypot dried seafood combination | 每份/per portion |
| 顺德浓汁原粒鲍鱼 braised whole abalone shunde style | |
| 4头 4-head | 78 每粒/each |
| 3头 3-head | 138 每粒/each |
| 2头 2-head | 188 每粒/each |
| | |

豆腐 BEANCURD

| 至尊鸳鸯豆腐 | 32 |
|-------------------------------------|----------------|
| imperial beancurd with spinach | 每份/per portion |
| 胜瓜秘制豆腐 | 32 |
| house beancurd with luffa melon | 每份/per portion |
| 珊瑚秘制豆腐 | 36 |
| beancurd in crab roe sauce | 每份/per portion |
| 海味豆腐煲會 | 68 |
| claypot beancurd with dried seafood | 每份/per portion |











海鲜 **SEAFOOD**

鲈鱼 cod fish

可任选以下煮法 / methods of preparation:

橙盅焗會/金针云耳蒸/西施會 pomelo sauce in whole orange 👚 steamed with enoki mushroom & black fungus crispy with chef's special sauce

38 每位/per pax 两位起/min 2 pax

深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

竹枝火腩焖 / 鲜竹云耳蒸 / 陈皮姜丝滑蛋蒸 / 过桥鱼头米● braised with roast pork & beancurd skin steamed with fresh beancurd skin & black fungus steamed with egg, shredded ginger & tangerine peel rice noodles served in superior soup

168 每份/per portion

深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

海浪泡 / 剁椒豆豉蒸★ / 姜茸豆酱蒸★ / steamed with vegetable in superior soy sauce steamed with minced chilli & black bean steamed with minced ginger & soy bean sauce 330 每条/each

牛虾

fresh water prawn

可任选以下煮法 / methods of preparation:

怀旧干煎 / 豉油皇干煎 / 印尼咖哩伴花卷 / 绍酒蛋白蒸 / 生虾汤河粉 pan-fried traditional style pan-fried with superior soy sauce indonesian style served with fried buns steamed with egg white & 'shao hsing' wine 'hor fun' in superior prawn soup

半只/half 两位起/min 2 pax

绿乳汁脆虾球

wasabi cream prawn medallion

黄金葱爆虾球 👚 salted egg yolk prawn medallion 78 每份/per portion

78

每份/per portion







烧 腊 BBQ

烧乳猪 suckling pig

638 每只/each

70

78

每份/per portion

半只/half

138

每只/each

可任选以下煮法 / methods of preparation:

鸿运葡式 / 港式沙皮 / 炭烧糯米 / 锦绣红袍(两食)會 roast - finest macau style bbq - traditional style bbq with glutinous rice

bbq with butterfly buns (two courses)

北京片皮鸭(两食) peking duck (two courses)

158 每只/each

明炉吊烧鸭 roast duck

茶王烟熏爱尔兰银山鸭● 178 98 每只/each smoked Irish silver hill duck with emperor tea leaves 半只/half

悦城招牌鸡饭● 128 218 oriental's signature chicken rice 半只/half 每只/each

蜜汁叉烧 40 每份/per portion bbq 'char siew'

脆皮烧腩肉 40 roast pork 每份/per portion

烧味拼盘 bbq platter 双拼 2 combinations

三拼 3 combinations 每份/per portion









| 炭烧西班牙排骨 會 | 18 |
|--|-------------------|
| charcoal grilled iberico pork ribs | 每100克/per 100gm |
| 马安西班牙猪扒 | 28 |
| pan-fried iberico pork chop | 每位/per pax |
| 榄角蜜展骨 | 28 |
| deep-fried honey spare rib with olives | 每位/per pax |
| 咸虾酱肉仔排 | 28 |
| pork rib with shrimp paste | 每位/per pax |
| 桑拿蒜茸鸡會 | 48 |
| sauna chicken with aromatic ginger | 每份/per portion |
| 烟口水鸡 | 78 148 |
| smoked farm chicken | 半只/half 每只/each |
| 绍酒焖菜园鸡 | 78 148 |
| free range chicken with 'shao hsing' wine | 半只/half 每只/each |
| 杏香绿叶脆皮烧鸡~ | 78 148 |
| roast chicken with almonds & minced garlic | 半只/half 每只/each |
| 醋溜绣肉球 | 58 |
| deep-fried meat ball with chef's special sauce | 每份/per portion |
| 凉瓜脆花腩 | 58 |
| crispy pork belly with bitter gourd | 每份/per portion |
| 咸鱼花腩煲 | 58 |
| fragrant pork belly with salted fish | 每份/per portion |
| 竹枝焖羊腩煲 | 78 |
| braised lamb brisket with beancurd skin in claypot | 每份/per portion |
| 干爆蹄根煲● | 88 |
| claypot shank's tendon | 每份/per portion |
| 南乳猪手煲 | 88 |
| claypot pork trotter with preserved beancurd | 每份/per portion |
| 黑椒牛柳粒膏 | 88 |
| stir-fried beef with black pepper | 每份/per portion |









健康素段 VEGETARIAN

| 罗汉布袋素 | 36 |
|--|----------------|
| stuffed beancurd puff with diced vegetables & mushroom | 每份/per portion |
| 南乳家乡斋 | 38 |
| braised vegetables with preserved beancurd | 每份/per portion |

蔬菜

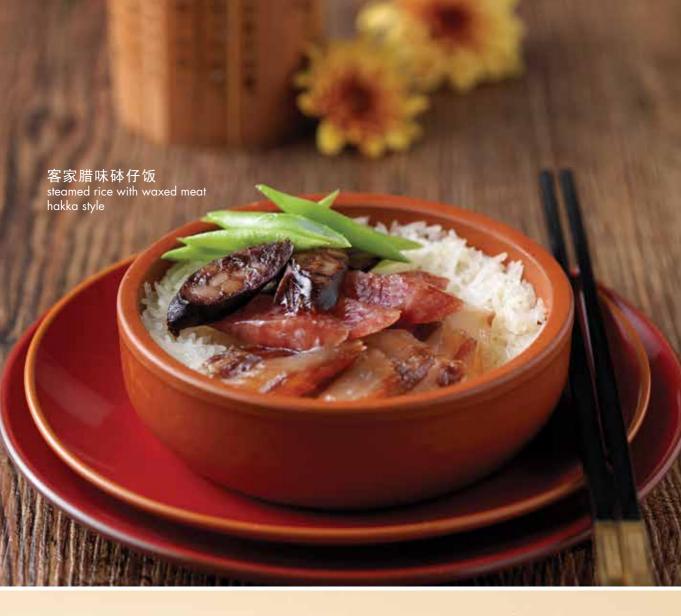
VEGETABLES

| 姜茸捞中国生菜 | 33 |
|---|----------------------|
| poached chinese lettuce with ginger | 每份/per portion |
| 田翠八景 | 38 |
| stir-fried mixed vegetables with macadamia nuts | 每份/per portion |
| 鲜百合松菇炒青龙菜 stir-fried organic dragon vegetable with fresh lily bulb & shimeji mushroom | 38 每份/per portion |
| 虾滑茄子煲 | 38 |
| claypot brinjal with prawn paste | 每份/per portion |
| 金银蛋枸杞 | 38 |
| braised wolfberry shoot with three varieties of egg | 每份/per portion |
| 上汤苋菜 | 38 |
| spinach in superior soup | 每份/per portion |
| 悦城小炒皇 | 38 |
| house special stir-fried assorted vegetables | 每份/per portion |
| 黄酒云耳芥兰 ➡ | 48 |
| stir-fried 'kai lan' with black fungus & chinese wine | 每份/per portion |
| 野菌炒澳洲芦笋 | 68 |
| stir-fried australian asparagus with wild mushrooms | 每份/per portion |
| 虾球炒西兰花 / 芦笋 / 青龙菜 stir-fried prawn medallion with broccoli / asparagus / dragon vegetable | 78 每份/per portion |
| 带子炒西兰花 / 芦笋 / 青龙菜 stir-fried scallop with broccoli / asparagus / dragon vegetable | 98 每份/per portion |











饭

| 猪油捞砵仔饭 | 7 |
|---|----------------------|
| claypot pork oil rice | 毎位/per pax |
| 客家腊味砵仔饭 	━ | 18 |
| steamed rice with waxed meat hakka style | 每位/per pax |
| 三菇松子砵仔饭 | 18 |
| steamed rice with mushrooms & pine nuts | 每位/per pax |
| 蒜香鹅肝炒饭会 | 38 |
| garlic fried rice topped with foie gras | 每位/per pax |
| 银鱼仔炒饭 | 38 |
| fried rice with anchovies | 每份/per portion |
| 黑松露粟米炒五谷饭 | 48 |
| fried multigrain rice with black truffle & sweet corn | 每份/per portion |
| 马来盏火腩炒饭 | 48 |
| belacan fried rice with roast pork | 每份/per portion |
| 粉 面 NOODLES | |
| 金牌福建面● | 38 |
| fried hokkien noodles | 每份/per portion |
| 乡下佬面卜 | 38 |
| egg noodles village style | 每份/per portion |
| 福建板面 | 38 |
| braised hokkien panmee | 每份/per portion |
| 潮式菜脯肉崧炒金银米 fried glass noodles with rice vermicelli & preserved vegetable teochew style | 38 每份/per portion |
| 生虾卤面 👚 | 38 |
| loh mee with fresh water prawn | 每位/per pax |
| 海鲜滑蛋河粉 | 40 |
| seafood 'hor fun' cantonese style | 每份/per portion |
| 姜葱鹿肉滑蛋河 venison 'hor fun' cantonese style | 58 |











品協

DESSERT

| 万星甫冻 | 12 |
|---|--------------|
| lemongrass jelly | 每位/per pax |
| 秘制龟苓膏 | 12 |
| chinese herbal jelly 'kwai lin ko' | 每位/per pax |
| 杭式马蹄桂花糕 | 10 |
| water chestnut osmanthus jelly | 3件/3 pieces |
| 红枣雪梨炖海底椰 |]] |
| chilled snow pear with sea coconut & red dates | 每位/per pax |
| 陈皮红豆沙 | 12 |
| red bean paste double-boiled with tangerine peel | 每位/per pax |
| 桃胶芦荟冻 | 13 |
| chilled peach resin with aloe-vera | 每位/per pax |
| 雪山杨枝甘露 | 1 <i>7</i> |
| chilled mango cream with sago & ice cream | 每位/per pax |
| 缤纷香茅燕窝冻● | 23 |
| bird's nest lemongrass infusion with basil seeds & mixed fruits | 每位/per pax |
| 咸蛋大寿包 | 9 |
| birthday bun with salted egg yolk | 每粒/each |
| 千层马来糕 | 12 |
| thousand layered cake | 3件/3 pieces |
| 灯影南瓜豆沙球 | 1 4 |
| 'dang ying' red bean pumpkin ball with banana | 3件/3 pieces |
| 白莲蓉窝饼 | 16 |
| white lotus paste chinese pancake | 每件/per piece |
| 花心萝卜會 | 18 |
| peanut lava carrot | 3粒/3 pieces |









more info