





Roast Specialties ★ Signature Peking Duck 55 half/98 Whole 馳名北京鴨

1st Course

Sliced Duck Wrapped with Pancake (6/12pcs) 北京片皮鴨

2nd Course Choices

Sang Choy Bao (4/8pcs) 鴨鬆生菜包

OR

Duck, Tofu, and Vegetable Soup 鴨肉豆腐蔬菜湯

OR

Stir- Fried Shredded Duck Meat with Egg Noodle (+ 18) 鴨絲炒蛋麵

Foshan Crispy Chicken 28 half / 54 Whole 脆皮佛山雞

★ Poached Emperor Chicken 38 half / 68 whole 貴兌雞





魚

花

膠

海



类頁

Seafood Delicacy ★ Braised Australian Whole Green Lip Abalone (5-head) with Seasonal Greens Claypot 168

紅炆原只靑邊鮑魚煲

Braised Sliced Australian Green Lip Abalone with Sea Cucumber and Japanese Mushrooms Claypot 108

花菇海參青邊鮑魚煲

Braised Sliced Half Australian Green Lip Abalone with Japanese Mushrooms Claypot 88

花菇扒青邊鮑魚煲

Chefs' Special

*subject to seasonal availability and market price

Steamed Whole Coral Trout served with Ginger & Shallot 薯蔥蒸東星斑

Australian Live Lobster

澳洲大龍蝦

Atlantic Live Snow Crab - Pre-Ordered Only

南極雪蟹 (僅限預購)

Cooking style 烹飪方式

Salt and Pepper

椒鹽

Black Pepper

黒椒

Ginger and Shallot (+ 10 with egg noodle)

姜蔥

★ Hong Kong Bay Style 避風塘

★ Singaporean Chilli Style (+ 10 for 4 pcs of Deep Fried Mantou)

星洲辣椒

Golden Egg Yolk

鹹蛋黃



Salt and Pepper White Bait with Cashew Nuts 16 椒鹽銀魚仔

頭

Crispy Spiced Soft-Shell Crab 20 酥炸軟殼蟹

盤

Entrée

- ★ Steamed Half-Shelled Scallops (min. 4pcs)

 (Choice of Garlic, Ginger and Shallot or XO Sauce) 9 each

 牛殼粉絲蒸滯子 (蒜蓉 , 薑蔥 , XO 醬)
- ★ Salt and Pepper Squid Tentacles 19 椒鹽魷魚鬚
- ✓ Vegetarian Sang Choy Bao with Pine Nuts (2) 10松子齋生菜包
- ✓ Crispy Spring Rolls (Chicken/ Vegetarian) (4) 10香炸雞 / 素春卷





Soups

- ★ Double Boiled Chicken and Abalone Soup 22 鮑魚燉雞湯

Crab Meat and Sweet Corn Soup 16 蟹肉粟米糞

Crab Meat Hot and Sour Seafood Soup 18 蟹肉酸辣海鮮湯

Chicken and Sweet Corn Soup 12 雞蓉粟米羹

★ Double-Boiled Eight Treasure Soup with Abalone,

Sea Cucumber, Japanese Dried Scallops, and Fish Maw 68

龍皇八寶燉湯

Szechuan Hot and Sour Seafood Soup 14 四川酸辣湯

Grand Orient Prawn and Pork Wontons in Supreme Broth 12 鮮蝦豬肉雲香湯

▼ Vegetable and Tofu Soup 10

蔬菜豆腐糞



Seafood 海鮮

主
苯

Main

★ Hong Kong Style Steamed Patagonian Toothfish 52 薑蔥蒸鱈魚

Sea Scallops with Supreme XO Sauce 52 XO 醬炒澳洲帶子

Pan Fried Patagonian Toothfish with Chef's Sauce 52 煎封鱈魚

★ Deep Fried Prawns with Wasabi Mayo Dressing 42 芥末蝦球

Steamed WA Barramundi Fillet with Ginger and Shallots 46 薑蔥蒸鱸魚

Stir Fried King Prawns with Truffle Paste 45 松露醬炒蝦球

Deed Fried Cuttlefish Coated with Salted Egg Yolk 42 鹹蛋黃魠魚

★ Stir Fried King Prawns Coated with Salted Egg Yolk 46 鹹蛋黃金蝦球

Cuttlefish with Satay Sauce 38 沙爹魷魚



Meat 肉類



菜

Main

★ Wok Fried Angus Beef Tenderloin with Black Pepper Sauce 45 黒椒安格斯牛柳粒

Stir Fried Angus Beef Fillet with Satay Sauce 45 沙爹炒安格斯牛肉片

Stir Fried Angus Beef Fillet with Fresh Mint and Julienne Vegetables 45 薄荷葉炒安格斯牛肉片

★ Himalayan Sea Salt and Black Pepper Wagyu Beef 68 海鹽黒椒和牛

Chinese Style Pan Fried Fillet Steak in Black Bean Sauce 45 中式煎牛柳片

Szechuan Lamb Fillet 40 四川羊肉片

★ Stir Fried Crocodile Fillet with Supreme X.O. Sauce and Seasonal Vegetables 46
X○ 譽炒鱷魚肉

Braised Duck with Japanese Mushrooms in Oyster Sauce 38 瑶柱花菇扒鴨

Kung Pao Chicken 32 宮保雞球

Pork Ribs in Peking Sauce 36 京都豬扒

Sweet and Sour Pork 36 港式咕嚕肉

Salt and Pepper Pork Ribs 36 椒鹽排骨



Beancurd & Vegetables 豆腐與四季時蔬



Main

✓ Braised Beancurd Claypot with
 Seasonal Vegetables & Mushrooms 28
 時蘇香菇燜豆腐

Mapo Bean Curd with Chicken Mince 28 麻婆豆腐

Braised Mushrooms and Vegetables

雙菇扒時蔬

- ★ Sauteed Broccoli with Crab Meat Sauce 34 蟹肉扒西蘭花
- ★ Braised Seafood with Bean Curd Claypot 40 海鮮豆腐煲
- ✓ Stir Fry Vegetables Chef's Selection 22 廚師精選炒時蔬









Rice & Noodles

- ★ Grand Orient Truffle Seafood Fried Rice 34 松露海鮮炒飯
- ✓ Hong Kong Style Egg Noodles with Supreme Soy Sauce 22 豉油 皇炒麵

Signature Avocado and Sea Scallop Fried Rice 32 牛油果帶子炒飯

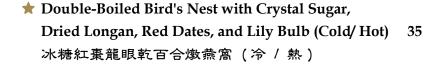
♥ Braised Yee Fu Noodles with Duo Mushrooms and Bean Shoots 22 金菇炆伊麵

Yong Chow Fried Rice with Prawns and BBQ Pork 26 揚州炒飯

Singapore Style Yee Fu Noodles with Shredded Duck, Prawns and Squid 29 新式伊麵

- ✓ Vegetarian Truffle Fried Rice with Pine Nuts 26松子松露齋炒飯
- ★ Braised King Prawns with Yee Fu Noodles 42 上湯蝦球伊麵





甜

Deep Fried Ice Cream with Crushed Cookies 13.5 炸雪糕

★ Matcha Mousse with Black Sesame Ice Cream 16 抹茶慕斯佐黒芝麻冰淇淋

Dessert

✓ Asian Sea Coconut and Longan Dessert 11 海底椰龍眼糖水

Azuki Beans Crispy Pancake with Ice Cream 13.5 豆沙窩餅佐香草冰淇淋

✓ Osmanthus Wolfberries Jelly & Seasonal Fruits 13桂花杞子糕和時令水果

Lychee with Vanilla Bean Ice Cream 9 荔枝佐香草冰淇淋





(Min. 4pp)

套

Crab Meat Hot and Sour Seafood Soup 蟹肉酸辣海鮮湯

餐

Steamed Half-Shelled Scallops (Choice of Garlic, Ginger and Shallot or XO Sauce) 半殼粉絲蒸滯子 (蒜蓉 , 薑蔥 , XO 醬)

Set Menu

Steamed WA Barramundi Fillet with Ginger & Shallots 薑蔥蒸鱸魚

Black Pepper Angus Beef Tenderloin 黒椒安格斯牛柳粒

Sweet and Sour Pork 港式咕嚕肉

Stir Fried Vegetables Chef's Selection 主廚精選炒時蔬

Vegetarian Fried Rice with Pine Nuts 松子齋炒飯

Ruby Set menu 138pp 紅寶石套餐

(Min. 6pp)

Australian Live Lobster - Cook Your Way 澳洲大龍蝦

Double Boiled Chicken and Abalone Soup 鮑魚燉雞湯 套



Set Menu

Braised Half Green Lip Abalone with Sea Cucumber and Japanese Mushrooms 青邊鮑魚炆海參與花菇

Steamed Whole Coral Trout with Ginger & Shallot 薑蔥蒸東星斑

Himalayan Sea Salt and Black Pepper Wagyu Beef 海鹽黑椒和牛

English Spinach Poached in Superior Chicken Broth 上湯菠菜

Grand Orient Truffle Seafood Fried Rice 松露海鮮炒飯

Matcha Mousse with Black Sesame Ice Cream 抹茶慕斯佐黒芝麻冰淇淋



Emerald Set menu 118pp 翡翠套餐

(Min. 4pp)

Steamed Australian Tiger Prawns with Ginger & Shallots 開邊薑蔥蒸澳洲虎蝦 套

餐

Set Menu

Australian Live Lobster - Cook Your Way 澳洲大龍蝦

Double Boiled Chicken and Abalone Soup 鮑魚燉雞湯

Wok-Fried Beef Tenderloin with Honey Black Pepper Sauce 蜜椒蒜香牛柳粒

Steamed Barramundi Fillet with Ginger and Shallots 薑蔥蒸鱸魚

Stir Fried Vegetables Chef's Selection 主廚精選炒時蘇

Yong Chow Fried Rice with Prawns and BBQ Pork 揚州炒飯

Asian Sea Coconut and Longan Dessert 海底椰龍眼糖水

