

# CHRISTMAS 2023 FESTIVE MENU

21 NOV - 24 DEC 2023



大東方  
GRAND ORIENT

# FESTIVE SET MENU

## CHRISTMAS BELLES

\$108pp | Min. 4 guests

Steamed half-shelled scallops with XO sauce and vermicelli  
半殼XO粉絲蒸帶子

Crab meat and sweet corn soup  
蟹肉粟米羹

Salt and pepper pork ribs  
椒鹽排骨

Wok fried angus beef tenderloin with black pepper sauce  
黑椒安格斯牛柳粒

Steamed WA barramundi fillet with ginger and shallots  
薑蔥蒸鱸魚片

Spinach with goji berry and white fungus  
上湯菠菜銀耳

Yong Chow fried rice with prawns and BBQ pork  
揚州炒飯

## LET IT SNOW

\$128 pp | Min. 6 guests

Christmas entrée platter  
聖誕前菜拼盤

Steamed tiger prawns with ginger and shallot  
姜葱蒸開邊虎蝦

Deep fried cuttlefish coated with salted egg yolk  
黃金魷魚

Chinese style beef fillet with Peking sauce  
京都牛柳片

Foshan crispy chicken  
佛山雞

Spinach with goji berry and white fungus  
上湯菠菜銀耳

Vegetarian truffle fried rice with pine nuts  
松子松露齋炒飯

Coconut pudding  
椰汁布丁

## SILENT KNIGHTS

\$168pp | Min. 8 guests

Double boiled chicken and abalone soup  
鮑魚燉雞湯

Half steamed lobster served with bisque sauce  
半隻上湯龍蝦佐汁

Foshan crispy chicken  
佛山雞

Himalayan sea salt and black pepper wagyu beef  
海鹽黑椒和牛

Steamed whole coral trout served with ginger and shallot  
薑蔥蒸東星斑

Stir fry tiger prawns with asparagus and garlic  
蒜泥虎蝦炒蘆筍

Grand Orient truffle seafood fried rice  
松露海鮮炒飯

Double-boiled bird's nest with crystal sugar,  
dried longan, red dates, and lily bulb  
冰糖紅棗龍眼乾百合燉燕窩

# FESTIVE A LA CARTE MENU

## ENTRÉE & SOUP 頭盤. 湯

Salt and pepper white bait with cashew nuts 16 椒鹽銀魚仔	
Crispy spiced soft-shell crab 20 酥炸軟殼蟹	
★ Steamed half-shelled scallops (min. 4pcs) 9.5 (choice of garlic, ginger and shallot or XO sauce) 半殼粉絲蒸帶子 (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) 12 松子齋生菜包	
Crispy seafood truffle spring rolls (4) 18 海鮮松露春卷	
Crispy spring rolls (v) (4) 12 脆皮素春卷	
★ Christmas entrée platter (5) 52 聖誕前菜拼盤	
★ Braised superior bird's nest, crab meat, and white fungus in supreme chicken broth 48 蟹肉燕窩湯	
Double boiled chicken and abalone soup 25 鮑魚燉雞湯	
Crab meat hot and sour seafood soup 16 蟹肉酸辣海鮮湯	
Chicken and sweet corn soup 12 雞蓉粟米羹	
Vegetable and tofu soup (v) 10 蔬菜豆腐羹	

## CHEFS' SPECIAL 廚師精選

★ Signature Peking duck (half/full) 59 / 105 馳名北京鴨 1st course: Duck pancake 北京片皮鴨 6/12 pcs 2nd course: Sang choy bao 鴨鬆生菜包 4/8 pcs or Stir fried duck meat with egg noodles 鴨絲炒蛋麵 +\$18	
Braised Australian whole green lip abalone (5-head) with seasonal greens claypot 178 紅炆原隻青邊鮑魚	
Braised sliced Australian green lip abalone with sea cucumber and Japanese mushrooms claypot 123 花菇海參青邊鮑魚片煲	
Steamed whole coral trout served with ginger & shallot MP 薑蔥蒸東星斑	
★ Whole live Western Australian lobster MP 精選西澳活龍蝦	
Atlantic live snow crab (pre-order only) MP 精選活雪蟹 (僅限預購)	

### Cooking style 烹飪方式 :

Black pepper 黑椒	Golden egg yolk 黃金
Salt and pepper 椒鹽	Hong Kong bay 避風塘
Ginger and shallot 薑蔥	Singapore chilli 星洲辣椒
Egg noodles +\$12 額外加蛋麵	Deep fried mantou (4pcs) +\$10 炸饅頭

## SEAFOOD 海鮮

★ Stir fried tiger prawns with truffle paste 松露醬炒蝦球	48
Australian sea scallops with supreme XO sauce XO醬炒澳洲帶子	48
★ Hong Kong style steamed patagonian toothfish 薑蔥蒸鱈魚	55
Steamed WA barramundi fillet with ginger and shallots 薑蔥蒸鱸魚	48
Deep fried cuttlefish with salted egg yolk 黃金魷魚	42

★ Himalayan sea salt wagyu beef 海鹽和牛	75
★ Wok fried angus beef tenderloin with black pepper sauce 黑椒安格斯牛柳粒	42
Black pepper dorper lamb cutlets (4) 黑椒羊扒	34
Pork ribs in Peking sauce 京都排骨	36

## BEANCURD AND VEGETABLES 豆腐與四季時蔬

Mapo bean curd with chicken mince 麻婆豆腐	28
★ Premium asparagus with garlic and tiger prawns 蒜泥虎蝦炒蘆筍	48
Stir fried vegetables chef's selection 廚師精選炒時蔬	24

Deep fried ice cream with crushed cookies 炸雪糕	13.5
Azuki beans crispy pancake with vanilla ice cream 豆沙窩餅佐香草冰淇淋	13.5
Lychee with vanilla bean ice cream 荔枝佐香草雪糕	9.5
Asian sea coconut and longan dessert soup 海底椰龍眼糖水	11.5

## RICE AND NOODLE 飯. 面

Braised tiger prawns with yee fu noodle 上湯蝦球伊麵	45
Hong Kong style egg noodles with supreme soy sauce 豉油皇炒麵	24
★ Grand Orient truffle seafood fried rice 松露海鮮炒飯	34
Yong Chow fried rice with prawns and BBQ pork 揚州炒飯	28
Vegetarian fried rice with pine nuts (v) 松子齋炒飯	22

## MEAT 肉類

Salt and pepper pork ribs 椒鹽排骨	32
Sweet and sour pork 港式咕嚕肉	35
Kung pao chicken 宮保雞球	32
★ Foshan crispy chicken (half/whole) 佛山雞(半/全)	32/58

## DESSERT 甜品

★ Double-boiled bird's nest with crystal sugar, dried longan, red dates, and lily bulb (cold/hot) 冰糖紅棗龍眼乾百合燉燕窩 (冷/熱)	38
Osmanthus wolfberries jelly and seasonal fruits 桂花杞子糕和時令水果	15
★ Matcha mousse with black sesame ice cream 抹茶慕斯佐黑芝麻冰淇淋	18