



CHRISTMAS 2022
FESTIVE MENU

(21 NOV - 24 DEC 2022)

GRAND 大東方 ORIENT
方



SET MENUS

(Individual entrees and dessert)

JINGLE BELLS

\$98pp | Min. 6 guests



Duck sang choy bao

鸭松生菜包

Crab meat & sweet corn soup

蟹肉粟米羹

Stir fried golden squid

黄金鱿鱼

Steamed barramundi fillet

姜葱蒸鲈鱼

Pork ribs in peking sauce

京都猪扒

Stir fry vegetables Chef's selection (v)

厨师精选炒时菜

Yong Chow fried rice with prawns & BBQ pork

扬州炒饭

Lychee with vanilla bean ice cream

荔枝香草雪糕

NAUGHTY ELVES

\$108pp | Min. 8 guests



Signature duck pan cake

北京片皮鸭

Duck sang choy bao

鸭松生菜包

Live WA lobster with black pepper

精选西澳黑胡椒活龙虾

Pan fried patagonian toothfish with Chef's sauce

煎封鳕鱼

Chinese style pan fried fillet steak in black bean sauce

中式煎牛柳

Stir fry vegetables Chef's selection (v)

厨师精选炒时菜

Yong Chow fried rice with prawns & BBQ pork

扬州炒饭

Azuki beans crispy pancake with ice cream

豆沙锅饼

HOLLY JOLLY

\$118pp | Min. 8 guests



Golden pumpkin seafood soup

黄金海鲜汤

Steamed half shell scallops with XO vermicelli

半壳粉丝蒸带子

Live WA lobster cooked your way

精选西澳活龙虾

Pan fried patagonian toothfish with Chef's sauce

煎封鳕鱼

Pork ribs in peking sauce

京都猪扒

Wok fried angus beef tenderloin with black pepper sauce

黑椒蒜香安格斯牛柳粒

Foshan crispy chicken

佛山脆皮鸡

Signature avocado and sea scallop fried rice

牛油果带子炒饭

Asian sea coconut and longan dessert

海底椰龙眼糖水

A LA CARTE MENU

★ Braised superior bird's nest, crab meat, and white fungus in supreme chicken broth	48
蟹肉燕窝汤	
Crab meat hot and sour seafood soup	16
蟹肉酸辣海鲜汤	
Chicken and sweet corn soup	10
鸡蓉粟米羹	
Grand Orient prawn and pork wontons in supreme broth	10
鲜虾猪肉云吞汤	
Vegetable and tofu soup (v)	9
蔬菜豆腐汤	
★ Signature Peking Duck	48 half
驰名北京鸭	89 whole
1st course - Duck pan cake 北京片皮鸭 (6/12 pcs)	
2nd course - Sang Choy Bao 鸭松生菜包 (4/8 pcs) or	
Stir fried shredded duck meat with egg noodles 鸭丝炒面 + \$18	
★ Live Western Australian lobster	MP
精选西澳活龙虾	
★ Atlantic Live Snow Crab	MP
精选活雪蟹	
cooking style 诸法: black pepper 黑胡椒 / salt & pepper 椒盐 / ginger & shallot 姜葱	
golden egg yolk 金沙 / Hong Kong Bay 避风塘 / Singapore Chilli 新式辣椒	
+ egg noodles 额外加面 \$10 + deep fried mantou 炸馒头 (4pc) \$10	
Braised Australian whole green lip abalone (5-head) with seasonal greens claypot	168
红焖原只青边鲍鱼	
Braised sliced Australian green lip abalone with sea cucumber and Japanese mushrooms claypot	118
青边鲍片焖海参与花菇	
Stir fried tiger prawns with truffle paste	46
松露酱炒虾球	
Australian sea scallops with supreme XO sauce	48
XO酱炒澳洲带子	
Hong Kong style steamed patagonian toothfish	52
姜葱蒸鳕鱼	
Pan fried coral trout fillet with seasonal vegetables	46
星斑炒时菜	
Stir fried golden squid	42
黄金鱿鱼	
★ Himalayan sea salt and black pepper wagyu beef	68
海盐黑胡椒和牛	

★ Wok fried angus beef tenderloin with black pepper sauce	42
黑椒蒜香安格斯牛柳粒	
Stir fried crocodile fillet with supreme XO sauce and seasonal vegetables	42
XO酱炒鳄鱼肉	
Sze Chuan lamb fillet	38
四川羊肉片	
Pork ribs in Peking sauce	36
京都猪扒	
Salt and pepper pork ribs	32
椒盐排骨	
Sweet and sour pork	33
港式咕咾肉	
Kung Pao chicken	32
官保鸡球	
Foshan crispy chicken (half/whole)	29 / 55
佛山脆皮鸡(半/只)	
Braised seafood with bean curd claypot	39
海鲜豆腐煲	
Sauteed broccoli with crab meat sauce	35
蟹肉扒西兰花	
Stir fried vegetables Chef's selection	23
厨师精选炒时菜	
Braised tiger prawns with yee fu noodles	45
上汤虾球伊面	
Hong Kong style egg noodles with supreme soy sauce	24
豉油皇炒面	
★ Signature avocado and sea scallop fried rice	30
牛油果带子炒饭	
Vegetarian truffle fried rice with pine nuts (v)	20
松子松露斋炒饭	

DESSERT

★ Deep fried ice cream with crushed cookies	12.5
炸雪糕	
Azuki beans crispy pancake with ice cream	13.5
豆沙锅饼	
Lychee with vanilla bean ice cream	9
荔枝香草雪糕	
Asian sea coconut and longan dessert	11
海底椰龙眼糖水	