



珠光宝气宴  
PEARL MENU

风生水起(橄榄油烟熏三文鱼捞起)  
Olive Smoke Salmon Prosperity Toss

三星拱照(点心三拼)  
(龙虾饺,松露素春卷,川式红油抄手)  
Chef's Dim Sum Selection  
(Lobster Dumplings, Deep-fried Vegetable Spring Rolls with Black Truffle Sauce)  
Chicken and Prawn Szechuan Dumplings)

延年益寿(鱼骨汤炖花胶竹笙)  
Double-Boiled Fish Maw with Bamboo Pith and Fish Cartilage

嘻哈大笑 (核桃生汁虾球)  
Crispy Prawns with Mango Mayonnaise Sauce and Walnuts

福祿双星 (鲍鱼扣鱼腐)  
Braised Whole Abalone with Fish Curd and Garden Green

福寿绵绵 (桂花炒面线)  
Stir-fried Rice Vermicelli with Shredded Duck and Seafood

喜氣洋洋 (芦荟杨枝金露)  
Chilled Mango Puree with Sago Pomelo and Aloe Vera

步步高升 (椰汁煎年糕)  
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$128 per persons  
Minimum 4 persons  
**Only Available for Lunch**



大展宏图宴  
**PHOENIX MENU**

恭贺新禧(松露北京鸭卷,脆皮烧肉, 软壳蟹)  
Truffle Peking Duck Roll, Roasted Pork, Soft Shell Crab

海陆融通(黄汤花胶官燕)  
Braised Superior Bird's Nest with Fish Maw and Dried Scallop

大富大贵(油泡龙虾球西兰花)  
Wok - fried Lobster Meat with Broccoli

前程似锦(金茹斑球炒鱼茸面)  
Fried Fish Noodles with Fish Fillet and Enoki Mushrooms

金銀满屋(椰香金瓜露)  
Cream of Pumpkin with Coconut Ice cream and Black Sticky Rice

\$168 per person  
Minimum 2 persons

Summer  
夏 Palace  
宮

锦上添花宴  
DELUXE MENU

生生猛猛 (焗酿鲜蟹盖)

Baked Stuffed Crab Shell with Onions and Fresh Crabmeat

富贵满盈 (鸡炖羊肚菌官燕)

Double Superior Bird's Nest with Morel Mushroom and Organic Chicken

包罗万象 (红烧 18 头南非干鲍)

Braised 18-head South Africa Dry Abalone in Supreme Oyster Sauce

龙马精神 (三蒜蒸龙虾)

Steamed Lobster with Minced Organic Garlic

福寿绵绵 (桂花炒面线)

Stir-fried Rice Vermicelli with Shredded Duck and Seafood

喜气洋洋 (杨枝甘露)

Chilled Mango Puree with Sago and Pomelo

\$268 per person  
Minimum 2 persons

Summer  
夏 Palace  
宮

金碧辉煌宴  
IMPERIAL MENU

恭喜发财(杏香百花乳猪, 北京鸭卷, 沙丹虾)  
Crispy Suckling Pig Stuffed with Minced Shrimp, Peking Duck Roll, Wasabi Prawn

大展宏图(龙皇蟹肉羹)  
Braised Lobster Meat with Crabmeat and Crab Roe

心想事成(蚝皇澳洲糖心干鲍)  
Braised Premium Australia Tang Xin Abalone with Supreme Oyster Sauce

一帆风顺(三翠顺壳球)  
Sautéed Soon Hock Fillet with Seasonal Vegetables

腰缠万贯(生虾瑶柱炆稻廷面)  
Stewed Inaniwa Noodles with Live Prawns and Dried Scallops

瑞雪丰年(椰皇杏汁炖雪蛤)  
Double-boiled Hasma with Almond Cream served in Young Coconut

\$398 per person  
Minimum 2 persons



金玉满堂宴  
NOBLE MENU

风生水起(橄榄油烟熏三文鱼捞起)  
Olive Smoke Salmon Prosperity Toss

大展宏图(龙皇蟹肉羹)  
Braised Lobster Meat with Crabmeat and Crab Roe

嘻哈大笑(核桃生汁虾球)  
Crispy Prawns with Mango Mayonnaise Sauce and Walnuts

富贵有余(7头鲍鱼扣发菜蚝豉袋)  
Braised Whole Abalone with Dry Oyster and Sea Moss in Bean Curd Skin

富甲一方(港式挂炉鸭)  
Crispy Roasted Duck in "Hong Kong Style" with Plum Sauce

龙腾虎跃(清蒸龙虎斑)  
Steamed Live Pearl Garoupa Hong Kong-style

五谷丰收(生炒腊味糯米饭)  
Wok-Fried Glutinous Rice with Hong Kong Cured Sausages

喜气洋洋(燕窝杨枝金露)  
Chilled Mango Puree with Sago Pomelo and Bird's Nest

步步高升(椰汁煎年糕)  
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$2288 for 10 persons



富丽堂皇宴  
RU YI MENU

龙马精神(龙虾捞起)  
Lobster Prosperity Toss

富贵满盈(鸡炖羊肚菌官燕)  
Double Superior Bird's Nest with Morel Mushroom and Organic Chicken

四季平安(紅烧四头南非鲍鱼)  
Braised Four-Head South African Abalone in Supreme Oyster Sauce

花开富贵(XO 醬炒帶子西兰花)  
Wok-fried Scallops with Broccoli in XO Sauce

鸿运当头(去骨乳豬全体)  
Barbecued Suckling Pig

年年有余(清蒸游水顺壳鱼)  
Steamed Soon Hock in Light Soya Sauce

面面俱全(蟹肉干燒伊面)  
Stewed Ee Fu Noodle with Crabmeat and Shredded Mushrooms

瑞雪迎春(椰皇杏汁炖雪蛤)  
Double Boiled Hasma with Almond Cream served in Young Cocnut

步步高升(椰汁煎年糕)  
Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$2888 for 10 persons



花开富贵宴

**PROSPERITY MENU**

龙马精神(龙虾捞起)

Lobster Prosperity Toss

海陆融通(黄汤一品官燕)

Braised Bird's Nest Soup with Dried Scallops and Fish Maw in Stone Pot

富贵吉祥(红烧 18 头南非干鲍)

Braised 18-head South Africa Dry Abalone in Supreme Oyster Sauce

金碧辉煌(金箔黑鱼子蟹肉炒蛋白)

Sautéed Crab Meat with Egg White , Caviar and Gold Leaves

鸿运当头(去骨乳猪全体)

Barbecued Suckling Pig

年年有余(清蒸东星斑)

Steamed East Star Groupa in Soya Sauce

腰缠万贯(生虾瑶柱炆稻廷面)

Stewed Inaniwa Noodles with Live Prawns and Dried Scallops

金银满屋(椰香金瓜露)

Cream of Pumpkin with Coconut Ice cream and Black Sticky Rice

步步高升(椰汁煎年糕)

Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

\$3688 for 10 persons



皇庭御宴

**GRAND DYNASTY MENU**

包您捞起(墨西哥鲍鱼捞起)

Mexican Abalone Prosperity Toss

益寿延年(冬虫草满坛香)

Double-boiled Treasures Soup with Cordyceps Sinensis

锦绣红袍(黑鱼子酱杏香百花乳猪)

Crispy Suckling Pig Stuffed with Minced Shrimp and Caviar

心想事成(原只 15 头糖心鲍鱼)

Braised 18-head Australian Dried Abalone with Supreme Oyster Sauce

万象更新(油泡象拔蚌)

Wok-fried Alaska Geoduck with Garden Green

福如东海(清蒸老鼠斑)

Pacific Garoupa in Superior Light Soya Sauce

玉龙呈祥(龙虾赛螃蟹伊面)

Stewed Ee Fu Noodles with Lobster Meat, Crab Meat and Egg White

锦上添花(椰皇杏汁炖官燕)

Double-boiled Bird's Nest with Almond Cream served in Young Coconut

步步高升(椰汁煎年糕)

Pan-fried Traditional Brown Sugar Glutinous Rice Flour Cake

陈年普洱茶

30-years Aged Pu Er Tea

\$6888 for 10 persons

1 天前预定

One Day Advance Order is Required