



单点自助餐 À LA CARTE BUFFET DINNER

Tuesdays – Sundays, Public Holidays
6pm – 10pm (last order: 9pm)

\$59++ (adult), \$29++ (child, 3 – 11 years old)
(最少两位 *Minimum 2 persons*)

条款及细则 TERMS & CONDITIONS

同桌客人须享用同样的促销。
Guests at the same table will have to order from the same menu.

自助餐限时90分钟。
This buffet has a time limit of 90 minutes per seating.

请勿浪费食物，未使用的餐品可按照单点价格收费。
To reduce food wastage, unconsumed food may be chargeable at à la carte prices.

食品只限堂食，不设外卖。
These dishes are only valid for dine-in.

此优惠不可与其他促销、折扣或优惠活动同时使用。
This promotion is not valid with other promotions and discounts.

价格未包括服务费及标准政府消费税。
Prices are subject to service charge and prevailing goods and services tax.



名厨介绍
SIGNATURES

每位限点每道一次

Limited to one serving per dish per guest

金汤蟹肉鱼鳔羹

Crab, Fish Maw and Pumpkin Thick Soup

蚝皇鲍鱼

Braised Abalone in Oyster Sauce

豆酥油浸金目鲈

Deep-fried Sea Bass with Soy Meat Floss

醉虾

Drunken Live Tiger Prawns with
Shaoxing Wine and Herbs

辣椒蟹伴炸馒头

Singapore-style Chilli Crab with Fried
Chinese Steamed Bun

精选小食
APPETISERS

凉拌小木耳

Chilled Marinated Black Fungus

冰镇话梅樱桃小番茄

Chilled Cherry Tomatoes with Preserved
Plum

蒜蓉拍青瓜

Chilled Japanese Cucumber with
Crushed Garlic

黄金鱼皮

Deep-fried Fish Skin with Salted Egg
Yolk

炸春卷

Deep-fried Spring Rolls

芥末灵芝菇

Deep-fried Mushrooms in Wasabi Sauce

鸡蓉脆茄子

Deep-fried Eggplant with Chicken Floss

主菜
MAINS

黄金虾

Crispy Prawn with Salted Egg Yolk

苦瓜豆根炆鱼柳

Braised Fish Fillet with Bitter Gourd and
Beancurd Skin

菠萝咕嚕肉

Sweet and Sour Pork with Pineapple and
Capsicum

虾酱鸡翅

Deep-fried Chicken Wing in Shrimp Paste

宫保鸡丁

Diced Chicken with Dried Chilli and
Cashew Nuts

黑椒洋葱炒新西兰牛肉

New Zealand Sliced Beef with
Black Pepper and Onion

芙蓉煎蛋

Egg Omelette

麻婆豆腐

Braised Beancurd in Mapo Chilli Sauce

红烧豆腐

Braised Beancurd with Mushrooms and
Vegetables

金银蛋灼苋菜

Poached Chinese Spinach with Trio of
Eggs

榄菜干煸四季豆


Sautéed French Bean with Preserved
Vegetable

蒜茸炒时蔬

Sautéed Seasonal Vegetables with
Minced Garlic

渔香茄子

Stewed Eggplant with Spicy Sauce





烧味

BARBECUE SELECTIONS

蜜汁澳洲叉烧

Roasted Honey Barbecued Australian
Pork Tenderloin

卤水鸭

Marinated Duck

广式贵妃鸡

Cantonese-style Poached Chicken

面、饭类

NOODLES & RICE

韭黄干烧伊面

Braised Ee-fu Noodles with Chives

干炒新西兰牛肉河粉

Stir-fried Hor Fun with New Zealand
Sliced Beef

扬州炒饭

Yang Zhou Fried Rice

素丁炒饭

Fried Rice with Diced Vegetables

甜品

DESSERTS

桂花糕

Osmanthus Pudding

椰汁糕

Coconut Milk Pudding

冰镇红豆沙

Chilled Red Bean Soup

冰镇红莲雪耳

Chilled Snow Fungus with Red Dates

