



GOLDEN DRAGON FEAST
PRIVATE DINING MENU 2024

套餐 A

Set Menu A

Set Menu A

\$168⁺⁺ Per Pax

(Minimum 4 Pax to book)

STARTERS

Premium Yu Sheng with Smoked Salmon and Abalone
鲍鱼片三文鱼捞起

Steamed Chawanmushi with Bird Nest and Shredded Chicken
燕窝鸡丝茶碗蒸

MAIN COURSE

Double Prosperity Pomfret
Served Two-Way : Stir Fried with Vegetables | Deep-Fried Salt and Pepper
双味沙巴斗昌鱼

Baked Australian Lobster with Salted Egg Sauce
咸蛋黄焗西龙虾

Traditional Fried Pork Leg with Secret Sauce
古法秘制炸猪手

Assorted Vegetables with Scallops in Shrimp Sauce
虾香炒玉带时蔬

Lotus Leaf Wrapped Cured Meat Glutinous Rice
莲子腊味荷叶饭

DESSERT

Double Boiled Rock Sugar Hasma with American Ginseng
花旗参冰糖雪蛤

Set Menu B

套餐 B

Set Menu B

\$188⁺⁺ Per Pax

(Minimum 4 Pax to book)

STARTERS

Premium Yu Sheng with Lobster
龙虾捞起

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SOUP

Braised Shark Fin with Fried Scallops and Crab Meat
脆贝蚧肉烩包翅

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MAIN COURSE

Steamed Saltwater Fish with Bentong Ginger
文东姜蒸海上鲜

Traditional Fried Pork Leg with Secret Sauce
古法秘制炸猪手

Pan-fried King Prawn in Superior Soy Sauce
干煎头抽明虾王

Stir-fried Abalone with Dried Oyster
鲍您好事又发财

Lotus Leaf Wrapped Cured Meat Glutinous Rice
莲子腊味荷叶饭

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DESSERT

Double Boiled Bird Nest with American Ginseng and Red Dates
花旗参红枣燕窝