



**MAJESTIC
RESTAURANT**

Set Dinner Menus

majestic degustation menu

\$68 per person (minimum 2 persons)

鸳鸯虾球

crispy prawns prepared in two ways
wasabi dressing | salted egg yolk

龙皇带子羹

lobster broth with scallops and crab roe

OR

花旗参竹丝鸡炖椰盅

double-boiled supreme soup with american ginseng and black bone chicken served in whole coconut

蒜油粉丝蒸龙趸扒

steamed giant grouper fillet with fragrant garlic oil and crystal vermicelli in light soya sauce

普提豆袋伴薏仁

crispy beancurd parcel filled with mixed diced mushrooms garnished with barleys

小小鲍鱼焖面线

stewed mee sua with baby abalone and crab roe

精选甜品

choice of dessert

majestic degustation menu

\$88 per person (minimum 2 persons)

黄金虾球拼鹅肝片皮鸭

a combination of crispy prawn with salted egg yolk,
sliced peking duck and pan seared foie gras

黑松露海中寶 或 大華煲仔翅

double-boiled sea treasures soup with black truffle

OR

majestic claypot shark's fin soup with crabmeat

绿茶烧焗肉排 或 鎟仔煎牛柳

stewed pork belly rib with green tea essence

OR

pan seared fillet of ribeye in homemade sesame dressing and korean "kimchi"

原只南非鮑魚豆腐

braised south african whole abalone
with homemade beancurd and garden greens

蚝仔焖麵线

stewed mee sua with oyster and crab roe

精选甜品

choice of dessert

not applicable with other promotions, discounts, offers or vouchers.
all prices are subject to 10% service charge and prevailing government taxes.



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majestic degustation menu

\$128 per person (minimum 2 persons)

鱼子酱香蕉煎鹅肝
pan seared foie gras and banana topped with black caviar

碧波鲜带子鲜菇汤
spinach and luffa melon puree with fresh scallops, diced vegetables and mushrooms

鹿儿岛和牛灼茄子
poached sliced of kagoshima wagyu with eggplant in soya dressing

五头鲍鱼豆腐(35 克)
whole abalone with beancurd and garden greens (35 g)

波士顿龙虾焖麵
stewed boston lobster noodles with ginger and spring onion

精选甜品
choice of dessert

chef yong's signature

\$188 per person

清酒蟹肉沙律
chilled sake infused crabmeat salad

金箔鸡汤灼龙虾
poached lobster meat in chicken and yunnan ham consommé,
conpoy and shitake mushroom

柚子辣汁松露盐煎鹿儿岛和牛
seared kagoshima wagyu ribeye lightly marinated in soy with yuzu spicy sauce and truffle salt

迷你大華鮑翅盆菜
majestic mini deluxe treasures claypot
superior shark's fin, whole abalone, lobster, fish fillet,
beancurd roll with minced pork, flower mushroom, sea cucumber, conpoy

冰糖燉官燕
double-boiled imperial bird's nest with rock sugar



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**citibank gourmet pleasures 2015
exclusive dinner menu**

香煎鹅肝片皮鸭百香果沙律
pan seared foie gras and sliced peking duck served with passion fruits salad

黑松露海中宝
double-boiled sea treasures soup with black truffle
OR

大华蟹肉煲仔翅
braised majestic claypot shark's fin soup with crabmeat

原只鲍鱼豆腐
braised whole abalone with homemade beancurd and garden greens

镬仔煎牛柳
pan seared ribeye in homemade sesame dressing
OR

蒜油粉丝蒸鱼扒
steamed fish fillet with fragrant minced garlic oil and
crystal vermicelli in light soya sauce

姜葱波士顿龙虾焖麵
stewed boston lobster noodles with ginger and spring onions

精选甜品
choice of dessert



citibank®

EXCLUSIVELY FOR CITIBANK CARDMEMBERS

\$98 per person (minimum 2 persons)

(usual \$128 per person)

not applicable with other promotions, discounts, offers or vouchers.
all prices are subject to 10% service charge and prevailing government taxes.



**MAJESTIC
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vegetarian menu

\$60 per person

紫罗兰米纸素卷
rice paper vegetarian roll with violet cauliflower dressing

碧波鲜菇素汤
spinach and luffa melon puree with diced vegetables and mushrooms

普提豆袋伴薏仁
crispy beancurd parcel filled with mixed diced mushrooms garnished with barley

姜丝盐水浸菜远
poached choy-sum with shredded ginger in salt water

海带松露凉麵
cold noodles with seaweed and black truffle oil

精选甜品
choice of dessert



**MAJESTIC
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majestic set menu a

\$688 per table of 10 persons
(minimum per table of 10 persons)

北京烤鸭
sliced peking duck served with crepes

黄焖蟹肉鱼鳔翅 或 黑松露海中宝
braised shark's fin soup with crabmeat and fish maw

OR

double-boiled sea treasures soup with black truffle

油泡斑球西兰花 或 茄子豆腐焖魚
sautéed fillet of grouper with broccoli

OR

stewed fish with eggplant and homemade beancurd

鸳鸯虾球
crispy prawns prepared in two ways
wasabi dressing | salted egg yolk

麻辣干葱烧鸡 或 镇江香醋肉排
roasted crispy chicken with crispy shallots in special sauce

OR

fried spare ribs with chef's secret dressing "zhengjiang" style

鲍片花菇扒豆腐菜苗
braised sliced abalone with homemade beancurd, flower mushrooms
and tender vegetables

海鲜大锅麵边 或 蟹仔烟麵线
home-style sliced flour cake with seafood, spring onions and eggs in anchovies broth

OR

stewed mee sua with oyster and crab roe

索贝拼雪山水果盘
refreshing homemade sorbet with seasonal fresh fruits platter served on ice



**MAJESTIC
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majestic set menu b

\$888 per table of 10 persons
(minimum per table of 10 persons)

大華四品

东瀛虾球, 金沙肉松南瓜片, 生炒桂花翅, 脆皮腩仔肉
majestic appetizer platter
wasabi prawn, sliced of pumpkin with pork floss and salted egg yolk,
sautéed omelette with shark's fin served with lettuce, roasted pork

黑松露海中宝 或 大華煲仔蟹肉翅
double-boiled sea treasures soup with black truffle

OR

majestic claypot shark's fin soup with crabmeat

极品酱带子露筍
sautéed scallops with asparagus in x.o chilli sauce

荷香豉油皇蒸筍壳
steamed live soon hock with superior light soya sauce wrapped on lotus leaf

原只南非鮑魚豆腐

braised south african whole abalone with homemade beancurd and garden greens

竹笼金银蒜蒸海虾 或 木耳姜酒鸡煲
steamed sea prawns with minced garlic served in a bamboo basket

OR

claypot farm chicken with glutinous rice wine, ginger and black fungus

滑鸡砂煲饭 或 鹅肝腊味砂煲饭
signature claypot rice with kampong chicken

OR

claypot rice with foie gras, preserved meat and chinese sausage

索贝拼雪山水果盘
refreshing homemade sorbet with seasonal fresh fruits platter served on ice

精选甜品
choice of dessert



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choice of dessert

仙草芦荟索贝

refreshing homemade sorbet with aloe vera and grass jelly

杨枝甘露香草雪糕

chilled mango puree with sago, pomelo and vanilla ice-cream

紫米香芒布丁

chilled mango pudding with black glutinous rice

飘雪果盘

seasonal fruits served on ice

夏日冰淇淋

summer ice-cream

牛油果香草雪糕

chilled avocado puree with vanilla ice-cream and gula Malacca

冰火榴槤

crispy durian ice-cream with maple syrup

猫山王榴槤冻

chilled "mao shan wang" durian with gula Malacca

摩摩渣渣

bubur chacha

天山雪莲炖桂圆

double-boiled tianshan snow lotus fruits with dried longan (hot)

蛋白杏仁茶

sweetened almond puree with egg white (hot)