

Set Lunch Menus

premium set lunch

\$38 per person

凉茶 chilled herbal tea

大華三品 majestic trio platter

養生老火靚湯 chef's special soup of the day

choice of main course:

蜜汁肉排烤薯仔

grilled honey glazed spare rib garnished with roasted potatoes

OR

照烧鸡扒伴野菜薏仁

grilled chicken-chop in teriyaki sauce served with organic greens and barleys

OR

鑊仔煎牛柳条生菜

pan seared fillet of ribeye in homemade sesame dressing wrapped on lettuce

OR

蚝仔燜麵綫

stewed mee sua with oyster and crab roe

OR

姜蔥大虾焖麵

stewed king prawn noodles with ginger and spring onions

OR

豉汁鱼片河粉

stewed hor-fun with sliced fish in black bean sauce

OR

(additional \$12.00 per person)

波士顿龙虾尾焖麵

stewed boston lobster noodles with ginger and spring onions (half)



citibank gourmet pleasures 2015 exclusive lunch menu

烧肉水果沙律菜 roasted pork served with mixed fruits salad

黑松露鲍鱼海中宝 double-boiled sea treasures soup with abalone and black truffle OR

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

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









EXCLUSIVELY FOR CITIBANK CARDMEMBERS \$68 per person (minimum 2 persons)

(usual \$98 per person)



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 镬仔煎牛柳 stewed pork belly rib with green tea essence **OR**

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

原只南非鮑鱼豆腐 braised south african whole abalone with homemade beancurd and garden greens

蚝仔焖麵线 stewed mee sua with oyster and crab roe



vegetarian menu

\$50 per person

紫罗兰汁米纸素卷 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 barleys

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



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 蠔仔燜麵綫
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 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, sauteéd 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 sauteéd scallops with asparagus in x.o chilli sauce

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

原只南非鮑鱼豆腐 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



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

猫山皇榴槤冻 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)



精选点心 weekday dim sum selection available from monday to friday

	per order
大華虾饺皇 majestic steamed fresh prawn dumplings	5.40 (3pcs)
鱼子蒸烧卖 steamed siew mai with tobiko	5.40 (3pcs)
荷香珍珠鸡 steamed glutinous rice wrapped in lotus leaf	3.60 (2pcs)
蚝皇叉烧包 steamed barbequed pork buns	3.00 (2pcs)
香煎腐皮卷 deep fried beancurd rolls with prawns	5.40 (3pcs)
芋丝斋春卷 yam vegetarian spring roll	4.50 (3pcs)
爆浆辣椒蟹肉香煎包 pan-fried singapore chilli crabmeat bun	6.00 (3pcs)
香滑流沙包 custard bun (steamed deep fried)	6.00 (3pcs)



精选点心

weekend dim sum selection

available on saturday, sunday & public holiday

	per order
大華虾饺皇 majestic steamed fresh prawn dumplings	5.40 (3pcs)
鱼子蒸烧卖 steamed siew mai with tobiko	5.40 (3pcs)
荷香珍珠鸡 steamed glutinous rice wrapped in lotus leaf	3.60 (2pcs)
蚝皇叉烧包 steamed barbequed pork buns	3.00 (2pcs)
香煎腐皮卷 deep fried beancurd rolls with prawns	5.40 (3pcs)
芋丝斋春卷 yam vegetarian spring roll	4.50 (3pcs)
墨鱼汁虾饺 steamed squids ink dumpling with prawn, leek flower and seaweed	6.00 (3pcs)
芝士百花筒 crispy roll filled with prawns paste, fresh mango and cheese	6.00 (2pcs)
爆浆辣椒蟹肉香煎包 pan-fried singapore chilli crabmeat bun	6.00 (3pcs)
香兰蛋挞仔 freshly baked egg tarts with pandan flavors	4.80 (3pcs)
栆蓉煎软饼 pan-fried pancake filled with red dates paste and water-chestnut	5.40 (3pcs)
香滑流沙包 custard bun (steamed deep fried)	6.00 (3pcs)