

👍 👍 主廚推介 CHEF'S RECOMMENDATIONS 👍 👍

紅酒和牛坑腩煲 Wagyu Brisket Hotpot in Red Wine sauce	38.80
金牌炭燒豬頸肉 Charcoal Grilled Pork Neck Fillet	36.80
香芒脆奶拼京都肉排骨 Pork Ribs in Peking Sauce combined with Deep Fried Milk in Mango flavour	33.80
陈皮骨 Fried Pork Ribs with Tangerine	28.80
敦煌貴妃走地雞	30.80/半隻 58.80/一隻
Steamed Free Range Chicken in homemade sauce with Dried Scallops (Half)	
啫啫鮑魚雞煲 Braised Chicken and Abalone Hot Pot (A)	48.80
古法荷香蒸走地雞 Steamed free range Chicken in Lotus Leaf Wrap	35.80
麒麟鮮竹卷 Steamed Bean Curd Roll with Ham & Mushroom	32.80
東瀛牛柳粒 Beef Fillet Cubes Japanese Style	32.80
避風塘羊架 (6 件)  Deep Fried Lamb Chops with Black Bean Chili (6 pieces)	53.80
濃湯生根浸鮮菌時菜 Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock (A)	28.80
尖椒味菜炒大腸  Stir Fried Pork Intestine with chilli and preserved vegetables	30.80
三杯大腸  Pork Intestine in 3 cups spicy sauce	30.80
百花釀蘑菇 Stuffed Mushroom with mashed Shrimp in Oyster sauce (I)	32.80
薑蔥鮮菌爆海參 Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot (I)	48.80
西兰花炒帶子 Stir fried Scallops with Broccoli (A)	48.80
油泡黑邊鮑 Stir Fried sliced whole Black-lip Abalone with snow peas (each) (A)	65.80/隻
香脆椒盐鸡软骨 Deep Fried Salt & Pepper Chicken Gristle	28.80
北菇魚唇扒時菜 Fish Lip with Chinese Mushroom & Vegetable (I)	48.80/例
北菇魚唇鴨掌煲 Fish Lip & Duck Feet with Chinese Mushroom & Vegetable (I)	40.80/煲

游水海鮮 LIVE SEAFOOD

游水龍蝦

Live Lobster (A)

時價

Market Price

建議食法:

- 👍 刺身兩食*
- 👍 上湯焗
- 薑葱焗
- 黑椒蒜子牛油焗
- 椒鹽 🌶️
- 金衣焗*
- 金沙粉絲**

Recommended Cooking Methods:

- Sashimi 2 courses*
- Premium Stock
- Ginger & Shallot
- Black Pepper Garlic Butter
- Salt & Pepper
- Golden Coated*
- Golden Sand Vermicelli**

生猛肉蟹/太子蟹

Live Mud Crab / Snow Crab (A)

時價

Market Price

建議食法:

- 薑葱
- 椒鹽 🌶️
- 👍 避風塘* 🌶️
- 👍 鹹蛋黃*
- 星洲* 🌶️
- 香濃咖喱* 🌶️
- 👍 金沙粉絲**

Recommended Cooking Methods:

- Ginger & Shallot
- Salt & Pepper
- Black Bean Chilli*
- Salted Egg Yolk*
- Singapore Style*
- Curry*
- Golden Sand Vermicelli**

皇帝蟹

Live King Crab (A)

時價

Market Price

建議食法:

- 可兩食:
- 薑葱 或
- 👍 黑椒蒜子牛油焗
- +
- 👍 蟹黃酸辣湯* 🌶️ 或
- 👍 蟹黃伊麵**

Recommended Cooking Methods:

- Two Courses:
- Ginger & Shallot or
- Black Pepper Garlic Butter
- +
- Crab Roe Hot & Sour Soup* or
- Crab Roe with E-Fu noodle**

** 伊麵底, 生麵或粉絲 with Noodles or Vermicelli

20.00

* 需加收 surcharge apply

Please check with staff

游水海鮮 LIVE SEAFOOD

	游水星斑 Live Coral Trout (A)		時價 Market Price
	游水三刀 Live Red Morwong (A)		時價 Market Price
	游水青衣 Live Parrot Fish (A)		時價 Market Price
	游水鱸魚 Live Silver Perch (A)		時價 Market Price
	游水盲曹 Live Barramundi (A)		時價 Market Price
	游水大蜆 Live Pipsis (A)		時價 Market Price
	游水生蝦 Live Prawn (A)		時價 Market Price
	游水青邊鮑魚 Live XLarge Abalone (A)		時價 Market Price
	游水鮑魚仔* Live Abalone (A)		7.80 / 每隻 each
	新鮮生蠔* Fresh Oyster (A)	(大 L) 9.80 / 每隻 each	(超大 XL) 11.80 / 每隻 each
	新鮮帶子* Fresh Scallop (I)		5.80 / 每隻 each
	*加 XO 粉絲 with Vermicelli in XO sauce (M)		1.00 / 每隻 each

頭盤 ENTRÉE

三色炸盤 (蝦餃 燒賣 春卷)

Mixed Entrée (Prawn Dumpling . Dim Sim . Spring Roll .) **(M)**

12.80

蒸或炸燒賣

Steamed or Fried Dim Sim [4 pieces] **(I)**

11.80

蒸或炸蝦餃

Steamed or Fried Prawn Dumpling [4 pieces] **(I)**

12.30

春卷

Deep Fried Chicken Spring Roll [3 pieces]

11.30



鷄肉生菜包

Minced Chicken San Choy Bow [4 pieces]

20.80

海鮮生菜包

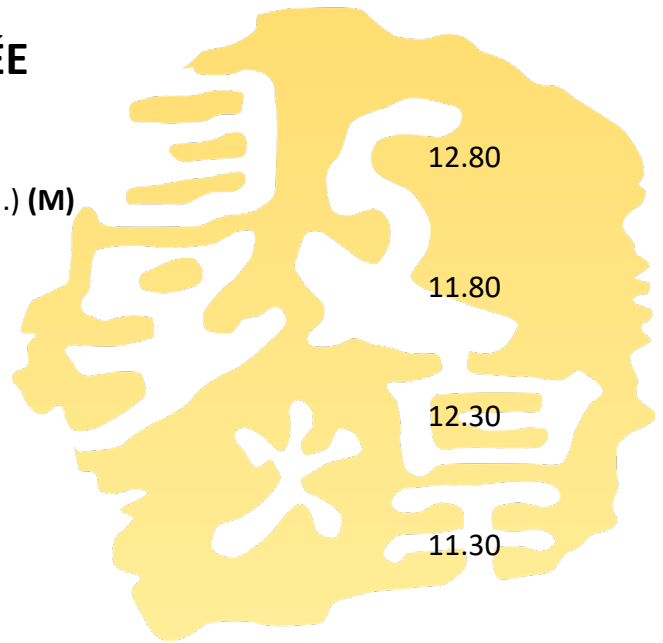
Mixed Seafood San Choy Bow [4 pieces] **(M)**

22.80

蝦片

Prawn Crackers

5.00



魚翅·湯羹 SHARK FIN SOUP· SOUP

 紅燒大鮑翅 (每位)	150.00(約 4 兩/ about 200g)
Braised Supreme Shark's Fin Soup (per person) (I)	
蟹肉梳子煲仔翅 (足 4 位用)	68.80
Shark's Fin Soup with Crab Meat in Hot Pot (for 4 people) (M)	
紅燒蟹肉翅 (足 12 位用)	198.00
Braised Shark's Fin with Crab Meat (for 12 people) (M)	
紅燒鷄絲翅 (足 12 位用)	188.00
Braised Shark's Fin with Shredded Chicken (for 12 people) (I)	
韭王海參瑤柱羹 (足 12 位用)	108.00
Sea Cucumber and Dry Scallop with Gold Chive Soup (for 12 people) (M)	
蟹肉魚肚羹 (足 12 位用)	138.00
Braised Dried Scallop & Fish Maw Soup (for 12 people) (M)	
 宮廷酸辣湯 	8.80/pp
Imperial Hot & Sour Soup (M)	
海鮮豆腐羹	8.80/pp
Seafood Bean Curd Soup (M)	
雞蓉粟米羹	7.80/pp
Chicken & Sweet Corn Soup	
蟹肉粟米羹	8.30/pp
Crab Meat & Sweet Corn Soup (I)	
雲吞湯	8.30/pp
Short Soup (M)	
雜會雲吞湯	26.80
Combination Short Soup (M)	
上湯生麵	7.80
Long Soup	
雜會湯麵	26.80
Combination Long Soup (M)	

燒烤滷味類 BBQ



錦綉拼盤

L 108.80

M 88.80

S 53.80

Cold Cut BBQ Mixed Platter (I)

北京烤鴨 兩食: 12 片鴨餅 + 6 件生菜包或鴨絲炒麵

98.80/原隻

Peking Duck (Whole) – Two Courses: 12 pancakes & 6 San Choy Bow or Stir Fried Noodle

明爐燒鴨

38.80/半隻

Chinese Roasted Duck (Half)



敦煌貴妃走地雞

30.80/半隻

58.80/一隻

Steamed Free Range Chicken in homemade sauce with Dried Scallops (Half) (I)



敦煌風沙雞

25.80/半隻

Crispy Skin Chicken in Dried Garlic (Half)



紅燒乳鴿

52.80/隻

Roasted Pigeon (each)

香麻海蜇火鴨絲

29.80

Shredded Duck Meat with Jellyfish in Spicy Sesame Dressing (I)

海蜇手撕走地雞

29.80

Jellyfish with Shredded Chicken (I)

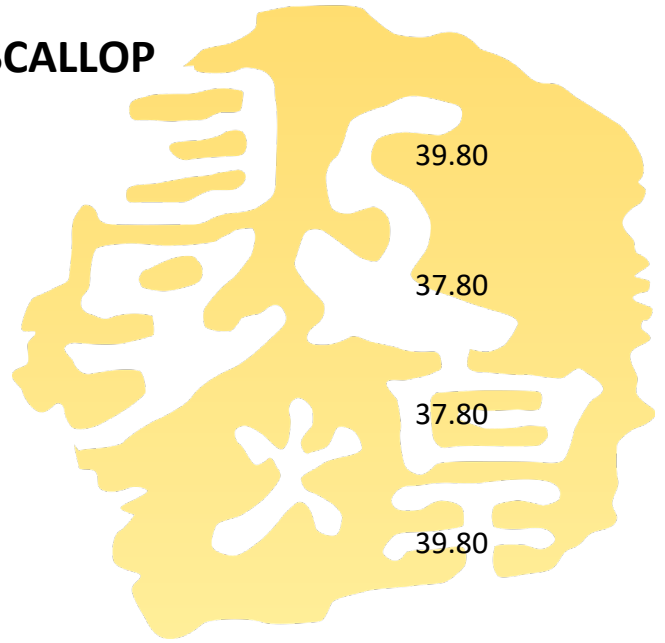




海鮮 SEAFOOD

	蠔皇原隻鮑魚 Whole Abalone with Oyster Sauce (A)	79.80/隻 each(XL)
	碧綠鮮鮑片 Sliced Abalone with Vegetable (A)	69.80
	北菇鮮鮑甫 Braised Abalone with Chinese Mushroom (A)	60.80
	海參扒鮑甫 Braised Abalone with Sea Cucumber (M)	70.80
	北菇海參扒時蔬 Sea Cucumber with Chinese Mushroom & Vegetable (I)	48.80
	翡翠斑球 Stir Fried Fish Fillets with Vegetable (I)	32.80
	敦煌秘製小炒王 Special Stir Fried Mixed Shredded Seafood (M)	34.80
	腰果海鮮 Braised Seafood with Cashew Nuts (M)	36.80
	XO 炒蜆煎米底  XO Sauce Pipis with Pan Fried Vermicelli (M)	73.80
	潮式浸蜆 Pipis Chao Zhou Style (I)	时价
	椒鹽雙脆  Salt & Pepper Squid & White Bait (M)	33.80
	椒鹽魷魚  Salt & Pepper Squid (I)	30.80
	薑蔥鮮菌爆海參 Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot (I)	48.80
	粟米斑塊 Deep Fried Fish Fillet with Sweet & Corn Sauce (I)	30.80
	甜酸斑塊 Deep Fried Fish Fillet with Sweet & Sour Sauce (I)	30.80

蝦·帶子 PRAWN·SCALLOP

	鹹蛋黃蝦球 Wok Fried King Prawns with Salty Egg Yolk (I)	39.80
	四川蝦球  King Prawns in Spicy Szechuan Style (I)	37.80
	椒鹽蝦球  Deep Fried King Prawns with Salt & Pepper (I)	37.80
	蜜糖蝦球 Deep Fried King Prawns with Honey (I)	39.80
	蒜子蝦球 Garlic King Prawns (I)	37.80
	沙爹蝦球 Satay King Prawns (I)	37.80
	XO 荷豆炒蝦球  Stir Fried King Prawns with Snow Peas in XO Chilli Sauce (M)	37.80
	咖喱蝦球  Curry King Prawns (I)	37.80
	腰果蝦球 King Prawns with Cashew Nuts (I)	39.80
	豉油皇蝦碌 King Prawns in Soy Bean Sauce (I)	42.80
	避風塘蝦碌  King Prawns with Black Bean Chilli (I)	42.80
	滑蛋炒蝦球 Scramble Egg with King Prawns (I)	37.80
	魚子蛋白炒帶子 Stir Fried Egg White with Scallops & Fish Roe (I)	53.80
	腰果炒帶子 Wok Fried Scallops with Cashew Nuts (I)	48.80



蜜糖帶子 Honey Glazed Deep Fried Scallops (I)	49.80
XO 雙豆炒帶子  Stir Fried Scallops with Snow Peas & Honey Peas in XO Chilli Sauce (M)	48.80
XO 醬帶子蒸滑豆腐  Steamed Bean Curd with Scallops in XO Chilli Sauce (M)	48.80

豬 PORK

 金牌炭燒豬頸肉 Charcoal Grilled Pork Neck Fillet	36.80
 脆奶拼京都肉排骨 Deep Fried Milk with Pork Ribs in Peking Sauce	33.80
京都肉排骨 Deep Fried Pork Ribs in Peking Sauce	29.80
蜜椒肉排骨 Deep Fried Pork Ribs in Honey Pepper Sauce	29.80
鎮江肉排骨 Deep Fried Pork Ribs in Sweet Black Vinegar Sauce	29.80
菠蘿生炒骨 Deep Fried Pork Ribs with Pineapple in Sweet & Sour Sauce	29.80
椒鹽肉排骨  Salt & Pepper Pork Ribs	29.80
酸甜咕嚕肉 Deep Fried Pork Fillet with Sweet & Sour Sauce	28.80
時菜豬頸肉 Pork Collar with Vegetable	33.80

牛·羊 BEEF· LAMB



東瀛牛柳粒

Beef Fillet Cubes Japanese Style

32.80

鵝肝醬牛柳粒

Stir Fried Beef Fillet Cubes in Foie Gras Sauce

32.80

黑椒牛柳粒

Stir Fried Beef Fillet Cubes in Black Pepper Sauce

32.80

鐵板西汁牛柳

Sizzling Beef Fillet in Tangy BBQ Sauce

32.80



西蘭花蠔油牛柳

Pan Fried Beef Fillet with Broccoli in Oyster Sauce

32.80

豉汁牛肉

Stir Fried Sautéed Beef in Black Bean Sauce

29.80

四川牛肉



Stir Fried Sautéed Beef in Spicy Sichuan Style

29.80

涼瓜牛肉

Stir Fried Sautéed Beef with Bitter Melon

30.80

乾燒牛柳絲

Deep Fried Shredded Beef Peking Style

30.80

燒汁牛仔骨

Deep Fried Beef Ribs with BBQ Sauce

32.80

蜜椒牛仔骨

Deep Fried Beef Ribs with Honey & Black Pepper Sauce

32.80

鐵板蒙古羊肉

Sizzling Mongolian Lamb

32.80

鐵板薑葱爆羊肉

Sizzling Lamb with Ginger & Shallot

32.80

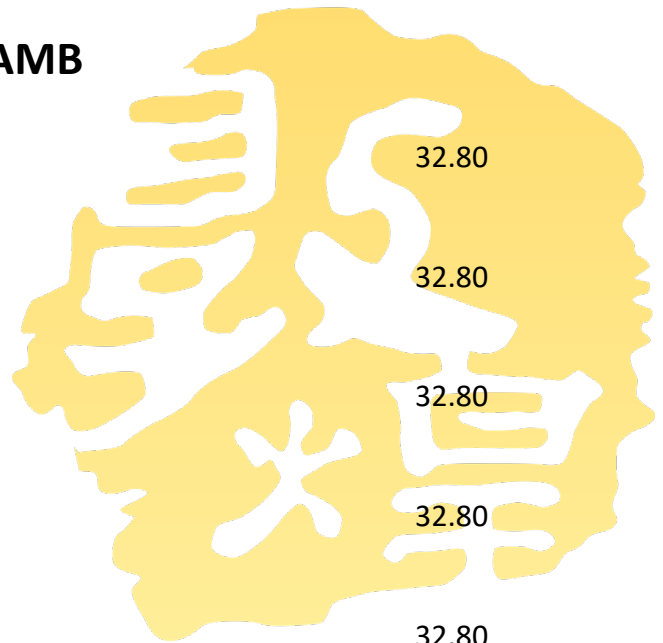


避風塘羊架 (6 件)



Deep Fried Lamb Chops with Black Bean Chili (6 pieces)







53.80

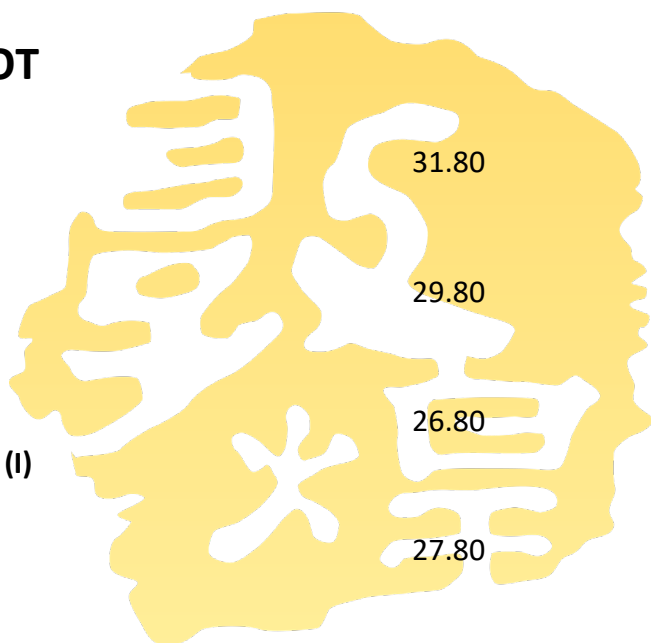


鷄·鴨 CHICKEN·DUCK

	脆皮炸子鷄 Crispy Skin Chicken (Half)	26.80/半隻
	薑蔥油淋炸鷄 Deep Fried Crispy Skin Chicken with Ginger & Shallot (Half)	27.80/半隻
	山東鷄  Deep Fried Crispy Skin Chicken in Spicy Shandong Style (Half)	27.80/半隻
	香檬炸軟鷄 Deep Fried Boneless Chicken with Lemon Sauce	28.80
	蜜糖鷄球 Deep Fried Chicken with Honey Sauce	28.80
	川椒鷄球  Deep Fried Chicken Fillet in Spicy Szechuan Sauce	26.80
	腰果鷄球 Stir Fried Chicken Fillets with Cashew Nuts	28.80
	沙爹鷄球 Stir Fried Chicken Fillets in Satay Sauce	26.80
	雜菜鷄球 Stir Fried Chicken Fillets with Mixed Vegetables	27.80
	咖喱鷄球  Stir Fried Curry Chicken Fillets	27.80
	荔茸香酥鴨 Deep Fried Duck with Mash Taro	39.80
	八珍扒大鴨 Combination Steamed Duck (M)	45.80
	敦煌原隻八寶大鴨 (需提前一天預訂) Stuffed Eight-treasure Delicious Whole Duck (Pre-order 1 day prior required)	128.00
	明爐燒鴨 Chinese Roasted Duck (Half)	35.80/半隻

煲仔 HOT POT

 海鮮豆腐煲 Seafood Bean Curd Hot Pot (M)	31.80
八珍豆腐煲 Combination Bean Curd Hot Pot (M)	29.80
咸魚雞粒豆腐煲 Bean Curd with Salted Fish & Diced Chicken in Hot Pot (I)	26.80
豉汁涼瓜排骨煲 Pork Spare Ribs & Bitter Melon Hot Pot	27.80
三杯鷄煲  3 Cups Spicy Sauce Chicken Hot Pot	28.80
 北菇海參鴨掌煲 Sea Cucumber Duck Feet & Mushroom Hot Pot (I)	42.80
魚香茄子煲  Sautéed Eggplants with Minced Pork in Spicy Salted Fish Sauce in Hot Pot (I)	25.80
豆腐雜菜煲 Mixed Vegetables with Bean Curd Hot Pot (V)	23.80
 三杯鴨舌煲  Duck Tongues with 3 cups spicy sauce in Hot Pot	37.80
三杯牛柳粒煲  Beef Fillet Cubes with 3 cups spicy sauce in Hot Pot	32.80



豆腐 TOFU/BEAN CURD

 瑤柱脆皮豆腐 Deep Fried Crispy Bean Curd with Dried Scallops (I)	26.80
椒鹽豆腐  Salt & Pepper Deep Fried Bean Curd (V)	24.80
咸蛋黃豆腐 Fried Tofu with Salted Egg Yolk (V)	26.80
麻婆豆腐  Grandma's Bean Curd with Minced Pork	24.80
齋麻婆豆腐  Grandma's Bean Curd (V)	22.80
海棠豆腐 Steamed Egg White with Combination Seafood (M)	28.80
紅燒豆腐 Pan-Fried Bean Curd with Mushrooms in Oyster Sauce (V)	24.80
琵琶豆腐 Deep Fried Blended Combination Bean Curd Balls (I)	30.80
鮮菌扒玉子豆腐 Stir Fried Fresh Mixed Mushrooms with Bean Curd	28.80
 百花煎釀豆腐 Pan-Fried Bean Curd Stuffed with Minced Prawns (I)	30.80
百花蒸釀豆腐 Steamed Bean Curd Stuffed with Minced Prawns (I)	30.80
斑片蒸豆腐 Steamed Fish Fillets & Bean Curd in Ginger & Shallots (I)	28.80

蔬菜 SEASONAL VEGETABLES

	避風塘茄子 	25.80
	Deep Fried Eggplants with Bean Chilli (V)	
	竹筴鼎湖上素	28.80
	Braised Bamboo Pith with Vegetables & Mushrooms (V)	
	蟹肉扒雙蔬	38.80
	Stir Fried Two Vegetables with Crab Meat	
	大地魚炒芥蘭	26.80
	Stir Fried Chinese Broccoli with Shredded Smoked Flounder (I)	
	乾煸四季豆	25.80
	Stir Fried Green Beans with Minced Pork	
	金銀蛋扒菜苗	28.80
	Preserved Egg & Salted Egg with Vegetables in Soup	
	上湯扒菜苗	26.80
	Steamed Vegetables in Premium Soup	
	濃湯生根浸鮮菌時菜	28.80
	Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock (A)	
	榄菜肉鬆四季豆	25.80
	Stir Fried Green Beans with Minced Pork & Preserved Vegetables	
	鮮菌扒時蔬	27.80
	Stir Fried Vegetables with mixed Mushrooms (V)	
	冬菇扒時蔬	28.80
	Stir Fried Vegetables with Chinese Mushrooms in Oyster Sauce (V)	
	清炒雜菜	25.80
	Stir Fried Mixed Vegetables (V)	
	薑汁芥蘭	25.80
	Stir Fried Chinese Broccoli with Ginger Sauce (V)	
	蠔油時蔬	24.80
	Steamed Vegetables with Oyster Sauce (V)	

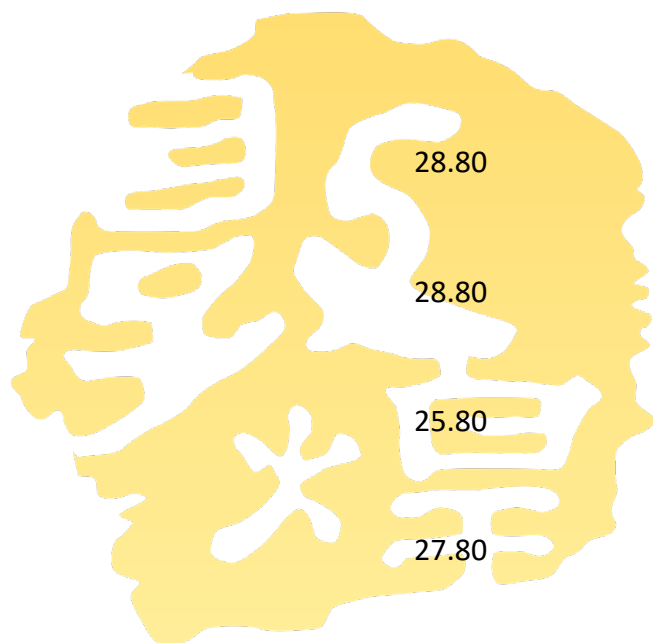


粉麵 NOODLES

	海鮮炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles Mixed Seafood in Soy Sauce (M)	32.80
	滑蛋蝦球炒河 Stir Fried Flat Rice Noodles with King Prawns in Creamy Egg Sauce (I)	32.80
	乾燒伊麵 Braised E-Fu Noodles	28.80
	肉絲炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Shredded Meat	28.80
	XO 肉鬆四季豆乾炒米  Stir Fried Vermicelli with Minced Pork & Green Bean in XO Sauce (M)	28.80
	鷄球炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Chicken Fillets	28.80
	XO 金沙粉絲  Stir Fried Vermicelli in XO Sauce (M)	22.80
	星洲炒米  Singapore Noodles (I)	25.80
	豉油皇炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Soy Sauce	22.80
	星洲炒貴刁  Singapore Flat Rice Noodles (I)	27.80
	乾炒牛河 Stir Fried Flat Rice Noodles with Beef	28.80
	家鄉炒米 Home Style Stir Fried Vermicelli (M)	28.80

飯 RICE

	敦煌招牌炒飯 Royal Treasure Special Fried Rice with Seafood (M)	28.80
	福建炒飯 Hokkien Fried Rice (M)	28.80
	鹹魚雞粒炒飯 Fried Rice with Chicken & Salted Fish (I)	25.80
	生炒糯米飯 Stir Fried Sticky Rice (I)	27.80
	鮮蝦臘味炒飯 Fried Rice with Shrimp & Cured Meat (M)	26.80
	特別炒飯 Special Fried Rice with Chicken & Beef (M)	26.80
	生炒牛鬆飯 Fried Rice with Minced Beef	24.80
	揚州炒飯 Yangzhou Fried Rice (I)	22.80
	絲苗白飯 Steamed Jasmine Rice	3.00



甜品 DESSERT

炸雪糕 Deep Fried Ice Cream	10.80
芒果布甸 Mango Pudding	9.80
黑芝麻卷 Black Sesame Roll	9.80
黄金流沙包 (3个) Golden Custard Bun (3p)	11.80
莲子百合红豆沙 Red Bean Sweet Soup	38.8/窝
水果拼盘 Mix Fruit	12.8/盘

其他收費 OTHER CHARGES

敦煌 XO 醬 (小碟) Royal Treasure Special XO sauce (small plate) (M)	5
外賣盒每個 Take away box (each)	0.50
公眾假期每位加收 Public Holiday Surcharge per person	2.00 (Lunch) 3.00 (Dinner)

特價套餐 (足 6 位用) \$288

(仅限大厅提供 No VIP Room)

Set Menu A (for 6 people)

- 清蒸游水鮑魚仔
Steamed Live Abalones (A)
- 避風塘蝦碌 
King Prawns with Black Bean Chilli (I)
- 東瀛牛柳粒
Beef Fillet Cubes Japanese Style
- 古法蒸游水明曹
Steamed Live Barramundi (A)
- 脆奶拼京骨
Pork Ribs in Peking Sauce Combined with Deep Fried Milk
- 鮮菌扒時蔬
Stir Fried Vegetables with Mixed Mushrooms
- 絲苗白飯
Steamed Jasmine Rice

閣家歡套餐 (足 8 位用) \$688

(仅限大厅提供 No VIP Room)

Set Menu B (for 8 people)

- 時日例湯
Soup of the Day
- 清蒸游水鮑魚仔
Steamed Live Abalones (A)
- 薑蔥肉蟹 伊麵底
Ginger & Shallot Mud Crab with E-Fu Noodles (A)
- 西兰花烧汁牛柳粒
Stir Fried Beef Fillet Cubes with broccoli in BBQ Sauce (A)
- 雙冬蒸游水盲曹
Steamed Live Barramundi with Mushrooms
- 鹹蛋黃蝦球
Wok Fried King Prawns with Salty Egg Yolk (I)
- 椒盐排骨
Salt & Pepper Pork Ribs
- 敦煌貴妃走地鷄
Steamed Free Range Chicken in homemade sauce with Dried Scallops (A)
- 濃湯生根浸鮮菌時菜
Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock (A)
- 絲苗白飯
Steamed Jasmine Rice



Banquet A
\$40.00
 per person
 (min 4 people)

ENTRÉE

春卷 **Deep Fried Spring Rolls**
 鷄肉生菜包 **Minced Chicken Sang Choy Bow**



MAIN COURSES

XO 荷豆蝦球 **Stir fried Prawns with Snow Peas in XO sauce (M)** 🌶️
 鐵板蒙古羊肉 **Sizzling Mongolian Lamb**
 椒鹽肉排骨 **Salt & Pepper Pork Ribs** 🌶️
 蠔油時蔬 **Steamed Vegetables with Oyster sauce**
 絲苗白飯 **Steamed Jasmine Rice**



DESSERT

時日甜品 **Chinese Cookies/ Dessert**
 中國茶 **Jasmine Tea**

Banquet B
\$48.00
 per person
 (min 6 people)

ENTRÉE

蒸蝦餃及燒賣 **Steamed Dim Sim & Prawn Dumplings (M)**
 鷄肉生菜包 **Minced Chicken Sang Choy Bow**



MAIN COURSES

XO 炒海鮮 **Stir fried mixed Seafood with XO sauce (M)** 🌶️
 蜜椒牛柳粒 **Fillet Steak cubes in Honey & Black Pepper sauce**
 脆奶拼京骨 **Peking Style Pork Spare Ribs with Deep-fried Milk**
 椒鹽魷魚 **Salt & Pepper Calamari (I)** 🌶️
 三杯雞煲 **Braised Chicken with 3 special sauces** 🌶️
 清炒雜菜 **Stir fried mixed seasonal Vegetables**
 特別炒飯 **Special Fried Rice with Chicken & Beef (M)**



DESSERT

時日甜品 **Chinese Cookies/ Dessert**
 中國茶 **Jasmine Tea**

Banquet C
\$53.00
 per person
 (min 10 people)

ENTRÉE

三色炸盤 **Deep-fried mixed entrée (M)**
 鷄肉粟米羹 **Chicken & Sweet Corn Soup**



MAIN COURSES

XO 荷豆蝦球 **Stir fried Prawns with Snow Peas in XO sauce (M)** 🌶️
 東瀛牛柳粒 **Beef Fillet Cubes Japanese Style**
 蜜椒鎮江骨 **Pork Ribs in Honey Pepper & Sweet Vinegar Sauce**
 星洲魚柳 **Deep fried Fish Singapore Style (I)**
 脆皮炸子雞 **Crispy Skin Chicken**
 避風塘茄子 **Deep fried Eggplant with Bean Chilli** 🌶️
 百花釀蘑菇 **Stuffed Mushroom with mashed Shrimp in Oyster sauce (I)**
 清炒雜菜 **Stir fried mixed seasonal Vegetables**
 敦煌招牌炒飯 **Royal Treasure Special Fried Rice with Seafood (M)**
 絲苗白飯 **Steamed Jasmine Rice**



DESSERT

時日甜品 **Chinese Cookies/ Dessert** 中國茶 **Jasmine Tea**

重點推出
素食佳餚幾可亂真

Vegetarian dishes that taste like meat!

高端精品 · 敦煌全素宴

10 course Vegetarian set menu

體驗價 **\$550** /席 set 足 10 位用 for 10 people



金玉滿堂素拼盤

Veg Platter

腐皮羅漢齋卷

Veg Roll

齋魚翅羹

Veg Soup

發財白玉藏珍

Winter Melon Treasure

琥珀雀巢素丁

Diced Veg in Birds Net with Walnut

麒麟鮮竹卷

Bean Curd Skin Roll

蓮花羅漢上素

Lotus mixed Veg

甜酸素咕咾肉

Veg Sweet & Sour "Pork"

素炒飯

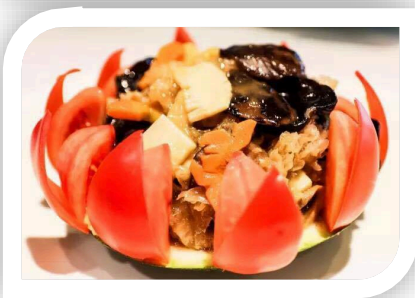
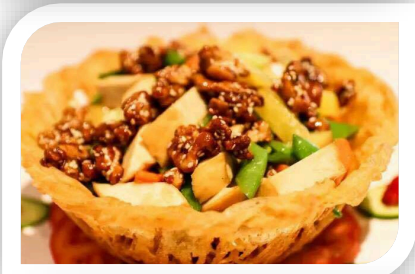
Veg Fried Rice

蓮子百合糖水

Sweet Soup

精美果盤

Fruit Platter



*由於菜色精緻複雜, 請提前 2 天預定。

Please pre-book 2 days prior

VIP ROOM HAVE MINIMUM CHARGE AND +2% ROOM CHARGE

VIP 房间有最低消费并加收 2%房费

