

👍 👍 **主廚推介 CHEF'S RECOMMENDATIONS** 👍 👍

紅酒和牛坑腩煲 Wagyu Brisket Hotpot in Red Wine sauce	38.8
秘制羊腩煲 (送時菜一碟) Special Stewed Lamb with Vegetable	68.8
金牌炭燒豬頸肉 Charcoal Grilled Pork Neck Fillet	32.8
香芒脆奶拼京都肉排骨 Pork Ribs in Peking Sauce combined with Deep Fried Milk in Mango favour	30.8
陈皮骨 Fried Pork Ribs with Tangerine	26.8
敦煌貴妃走地雞 Steamed Free Range Chicken in homemade sauce with Dried Scallops (Half)	28.80/半隻
啫啫鮑魚雞煲 Braised Chicken and Abalone Hot Pot	43.8
古法荷香蒸走地雞 Steamed free range Chicken in Lotus Leaf Wrap	33.8
麒麟鮮竹卷 Steamed Bean Curd Roll with Ham & Mushroom	28.8
東瀛牛柳粒 Beef Fillet Cubes Japanese Style	28.8
避風塘羊架 (6 件) 🌶️ Deep Fried Lamb Chops with Black Bean Chili (6 pieces)	49.8
濃湯生根浸鮮菌時菜 Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock	22.8
尖椒味菜炒大腸 🌶️ Stir Fried Pork Intestine with chilli and preserved vegetables	28.8
三杯大腸 🌶️ Pork Intestine in 3 cups spicy sauce	28.8
百花釀蘑菇 Stuffed Mushroom with mashed Shrimp in Oyster sauce	28.8
薑蔥鮮菌爆海參 Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot	40.8
西兰花炒帶子 Stir fried Scallops with Broccoli	38.8
油泡黑邊鮑 Stir Fried sliced whole Black-lip Abalone with snow peas (each)	58.8/隻
香脆椒鹽雞軟骨 Deep Fried Salt & Pepper Chicken Gristle	25.8

# 游水海鮮 LIVE SEAFOOD

## 游水龍蝦

### Live Lobster

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

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

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

\* 需加收 surcharge apply

15

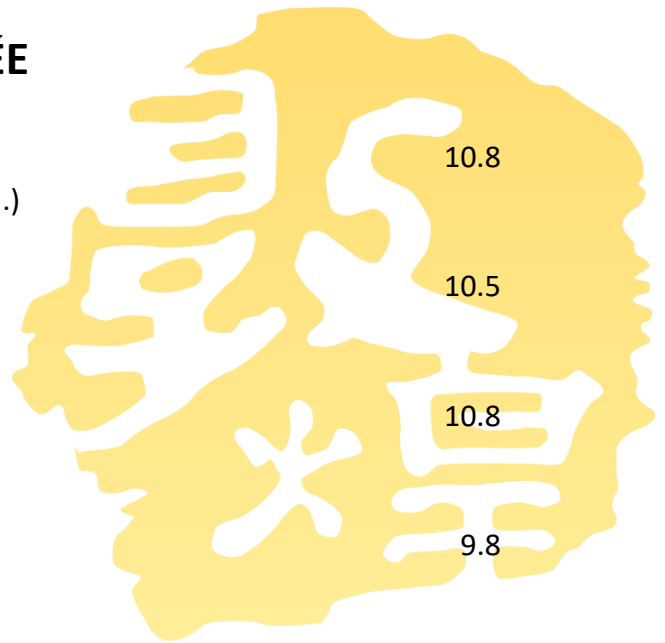
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# 游水海鮮 LIVE SEAFOOD

	游水星斑 Live Coral Trout		時價 Market Price
	游水三刀 Live Red Morwong		時價 Market Price
	游水青衣 Live Parrot Fish		時價 Market Price
	游水鱸魚 Live Silver Perch		時價 Market Price
	游水盲曹 Live Barramundi		時價 Market Price
	游水大蜆 Live Pipsis		時價 Market Price
	游水生蝦 Live Prawn		時價 Market Price
	游水青邊鮑魚 Live XLarge Abalone		時價 Market Price
	游水鮑魚仔* Live Abalone		6.80 / 每隻 each
	新鮮生蠔* Fresh Oyster	(大 L) 6.80 / 每隻 each	(中 M) 4.80 / 每隻 each
	新鮮帶子* .80/ 每隻 each Fresh Scallop		5
	*加 XO 粉絲 with Vermicelli in XO sauce		1 / 每隻 each

## 頭盤 ENTRÉE

三色炸盤 (蝦餃 燒賣 春卷) Mixed Entrée (Prawn Dumpling . Dim Sim . Spring Roll .)	10.8
蒸或炸燒賣 Steamed or Fried Dim Sim [4 pieces]	10.5
蒸或炸蝦餃 Steamed or Fried Prawn Dumpling [4 pieces]	10.8
春卷 Deep Fried Chicken Spring Roll [3 pieces]	9.8
 鷄肉生菜包 Minced Chicken San Choy Bow [4 pieces]	18.8
海鮮生菜包 Mixed Seafood San Choy Bow [4 pieces]	22.8
蝦片 Prawn Crackers	5.0



## 魚翅·湯羹 SHARK FIN SOUP· SOUP

	紅燒大鮑翅 (每位) Braised Supreme Shark's Fin Soup (per person)	150.00(約 4 兩/ about 200g)
	蟹肉梳子煲仔翅 (足 4 位用) Shark's Fin Soup with Crab Meat in Hot Pot (for 4 people)	65.8
	紅燒蟹肉翅 (足 12 位用) Braised Shark's Fin with Crab Meat (for 12 people)	188
	紅燒鷄絲翅 (足 12 位用) Braised Shark's Fin with Shredded Chicken (for 12 people)	178
	韭王海參瑤柱羹 (足 12 位用) Sea Cucumber and Dry Scallop with Gold Chive Soup (for 12 people)	98
	宮廷酸辣湯  Imperial Hot & Sour Soup	7.8
	海鮮豆腐羹 Seafood Bean Curd Soup	7.8
	雞蓉粟米羹 Chicken & Sweet Corn Soup	6.8
	蟹肉粟米羹 Crab Meat & Sweet Corn Soup	7.8
	雲吞湯 Short Soup	7.8
	雜會雲吞湯 Combination Short Soup	14.8
	上湯生麵 Long Soup	7.8
	雜會湯麵 Combination Long Soup	14.8

## 燒烤滷味類 BBQ



錦綉拼盤

L 93.8

M 73.8

S 43.8

Cold Cut BBQ Mixed Platter

北京烤鴨 兩食：12 片鴨餅 + 6 件生菜包或鴨絲炒麵

88.8/原隻

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

明爐燒鴨

30.8/半隻

Chinese Roasted Duck (Half)



敦煌貴妃走地雞

28.8/半隻

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



敦煌風沙雞

24.8/半隻

Crispy Skin Chicken in Dried Garlic (Half)



紅燒乳鴿

48.8/隻

Roasted Pigeon (each)

香麻海蜇火鴨絲 

28.8

Shredded Duck Meat with Jellyfish in Spicy Sesame Dressing

海蜇手撕走地雞 

28.8

Jellyfish with Shredded Chicken

蜜汁叉燒

26.8

BBQ Pork

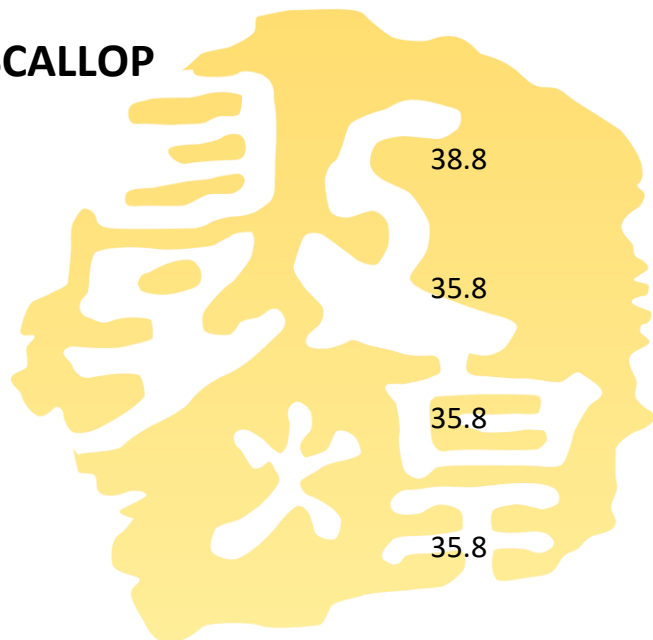


# 海鮮 SEAFOOD



	蠔皇原隻鮑魚 Whole Abalone with Oyster Sauce	49.8/隻 each(L), 79.8/隻 each(XL)
	碧綠鮮鮑片 Sliced Abalone with Vegetable	68.8
	北菇鮮鮑甫 Braised Abalone with Chinese Mushroom	60.8
	海參扒鮑甫 Braised Abalone with Sea Cucumber	68.8
	北菇海參扒時蔬 Sea Cucumber with Chinese Mushroom & Vegetable	48.8
	翡翠斑球 Stir Fried Fish Fillets with Vegetable	32.8
	敦煌秘製小炒王 Special Stir Fried Mixed Shredded Seafood	33.8
	腰果海鮮 Braised Seafood with Cashew Nuts	35.8
	XO 炒蜆煎米底  XO Sauce Pipis with Pan Fried Vermicelli	时价
	潮式浸蜆 Pipis Chao Zhou Style	时价
	椒鹽雙脆  Salt & Pepper Squid & White Bait	33.8
	椒鹽魷魚  Salt & Pepper Squid	28.8
	薑蔥鮮菌爆珍珠海參 Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot	48.8
	粟米斑塊 Deep Fried Fish Fillet with Sweet & Corn Sauce	30.8
	甜酸斑塊 Deep Fried Fish Fillet with Sweet & Sour Sauce	30.8

## 蝦·帶子 PRAWN·SCALLOP

	鹹蛋黃蝦球 Wok Fried King Prawns with Salty Egg Yolk	38.8
	四川蝦球 	35.8
	King Prawns in Spicy Szechuan Style	
	椒鹽蝦球 	35.8
	Deep Fried King Prawns with Salt & Pepper	
	蜜椒蝦球	35.8
	Honey Glazed Deep Fried King Prawns	
	蒜子蝦球	35.8
	Garlic King Prawns	
	沙爹蝦球	35.8
	Satay King Prawns	
	XO 荷豆炒蝦球 	35.8
	Stir Fried King Prawns with Snow Peas in XO Chilli Sauce	
	咖喱蝦球 	35.8
	Curry King Prawns	
	腰果蝦球	35.8
	King Prawns with Cashew Nuts	
	豉油皇蝦碌	40.8
	King Prawns in Soy Bean Sauce	
	避風塘蝦碌 	40.8
	King Prawns with Black Bean Chilli	
	滑蛋炒蝦球	35.8
	Scramble Egg with King Prawns	
	魚子蛋白炒帶子	42.8
	Stir Fried Egg White with Scallops & Fish Roe	
	腰果炒帶子	39.8
	Wok Fried Scallops with Cashew Nuts	





蜜糖帶子	39.8
Honey Glazed Deep Fried Scallops	
XO 雙豆炒帶子 	39.8
Stir Fried Scallops with Snow Peas & Honey Peas in XO Chilli Sauce	
XO 醬帶子蒸滑豆腐 	39.8
Steamed Bean Curd with Scallops in XO Chilli Sauce	

## 豬 PORK

 金牌炭燒豬頸肉	32.8
Charcoal Grilled Pork Neck Fillet	
薑蔥香爆爽豬肝	23.8
Stir Fried Pork Liver with Ginger and Shallot	
XO 四季豆炒豬肝 	24.8
Stir Fried Pork Liver with Round Beans in XO sauce	
 脆奶拼京都肉排骨	32.8
Deep Fried Milk with Pork Ribs in Peking Sauce	
京都肉排骨	28.8
Deep Fried Pork Ribs in Peking Sauce	
蜜椒肉排骨	28.8
Deep Fried Pork Ribs in Honey Pepper Sauce	
鎮江肉排骨	28.8
Deep Fried Pork Ribs in Sweet Black Vinegar Sauce	
菠蘿生炒骨	28.8
Deep Fried Pork Ribs with Pineapple in Sweet & Sour Sauce	
椒鹽肉排骨 	28.8
Salt & Pepper Pork Ribs	
酸甜咕嚕肉	27.8
Deep Fried Pork Fillet with Sweet & Sour Sauce	
時菜肉片	27.8
Pork Fillet with Vegetable	

## 牛·羊 BEEF· LAMB



東瀛牛柳粒  
Beef Fillet Cubes Japanese Style

28.8

鵝肝醬牛柳粒  
Stir Fried Beef Fillet Cubes in Foie Gras Sauce

29.8

黑椒牛柳粒  
Stir Fried Beef Fillet Cubes in Black Pepper Sauce

28.8

鐵板西汁牛柳  
Sizzling Beef Fillet in Tangy BBQ Sauce

30.8



西蘭花蠔油牛柳  
Pan Fried Beef Fillet with Broccoli in Oyster Sauce

30.8

豉汁牛肉  
Stir Fried Sautéed Beef in Black Bean Sauce

26.8

四川牛肉   
Stir Fried Sautéed Beef in Spicy Sichuan Style

26.8

涼瓜牛肉  
Stir Fried Sautéed Beef with Bitter Melon

27.8

乾燒牛柳絲  
Deep Fried Shredded Beef Peking Style

26.8

燒汁牛仔骨  
Deep Fried Beef Ribs with BBQ Sauce

28.8

蜜椒牛仔骨  
Deep Fried Beef Ribs with Honey & Black Pepper Sauce

28.8

鐵板蒙古羊肉  
Sizzling Mongolian Lamb

28.8

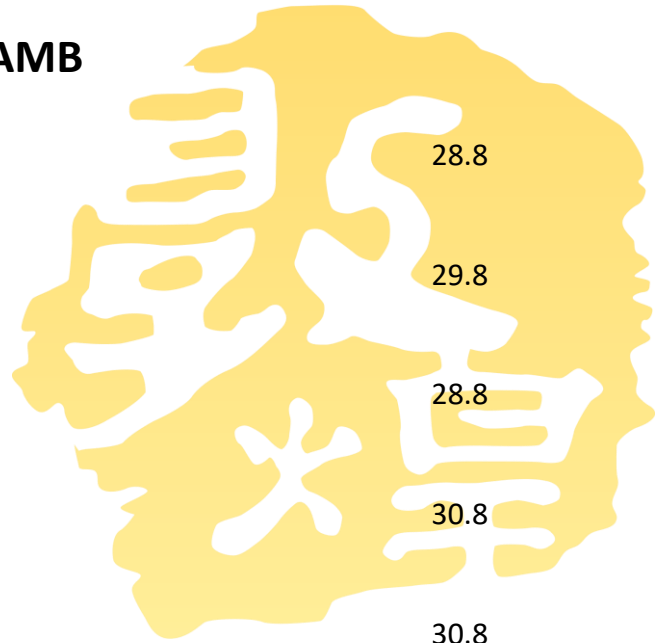
鐵板薑葱爆羊肉  
Sizzling Lamb with Ginger & Shallot

28.8



避風塘羊架 (6 件)   
Deep Fried Lamb Chops with Black Bean Chili (6 pieces)








49.8

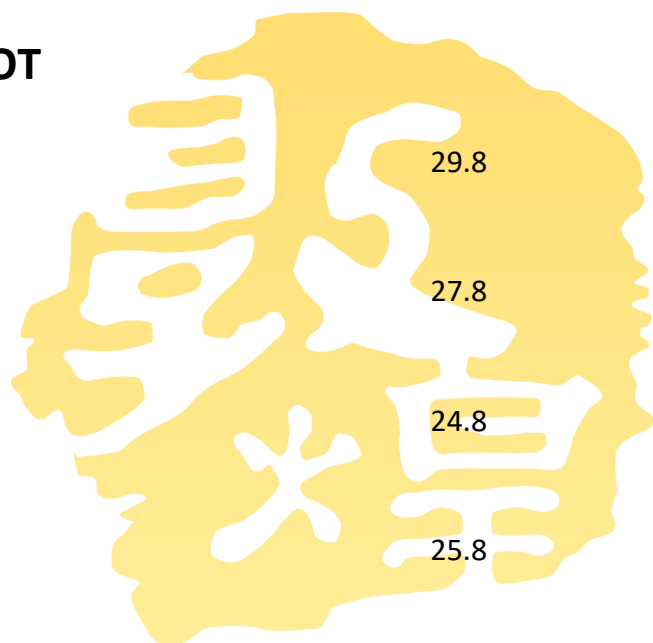


## 鷄·鴨 CHICKEN·DUCK


	脆皮炸子鷄 Crispy Skin Chicken (Half)	25.8/半隻
	薑葱油淋炸鷄 Deep Fried Crispy Skin Chicken with Ginger & Shallot (Half)	25.8/半隻
	山東鷄  Deep Fried Crispy Skin Chicken in Spicy Shandong Style (Half)	25.8/半隻
	香檬炸軟鷄 Deep Fried Boneless Chicken with Lemon Sauce	25.8
	蜜糖鷄球 Deep Fried Chicken with Honey Sauce	26.8
	川椒鷄球  Deep Fried Chicken Fillet in Spicy Szechuan Sauce	25.8
	腰果鷄球 Stir Fried Chicken Fillets with Cashew Nuts	26.8
	沙爹鷄球 Stir Fried Chicken Fillets in Satay Sauce	25.8
	雜菜鷄球 Stir Fried Chicken Fillets with Mixed Vegetables	25.8
	咖喱鷄球  Stir Fried Curry Chicken Fillets	26.8
	荔茸香酥鴨 Deep Fried Duck with Mash Taro	35.8
	八珍扒大鴨 Combination Steamed Duck	36.8
	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)	108
	明爐燒鴨 Chinese Roasted Duck (Half)	30.8/半隻

## 煲仔 HOT POT

 海鮮豆腐煲 Seafood Bean Curd Hot Pot	29.8
八珍豆腐煲 Combination Bean Curd Hot Pot	27.8
咸魚雞粒豆腐煲 Bean Curd with Salted Fish & Diced Chicken in Hot Pot	24.8
豉汁涼瓜排骨煲 Pork Spare Ribs & Bitter Melon Hot Pot	25.8
三杯鷄煲  3 Cups Spicy Sauce Chicken Hot Pot	26.8
 北菇海參鴨掌煲 Sea Cucumber Duck Feet & Mushroom Hot Pot	38.8
魚香茄子煲  Sautéed Eggplants with Minced Pork in Spicy Salted Fish Sauce in Hot Pot	23.8
豆腐雜菜煲 Mixed Vegetables with Bean Curd Hot Pot (V)	23.8
 三杯鴨舌煲  Duck Tongues with 3 cups spicy sauce in Hot Pot	35.8
三杯牛柳粒煲  Beef Fillet Cubes with 3 cups spicy sauce in Hot Pot	28.8



## 豆腐 TOFU/BEAN CURD

 瑤柱脆皮豆腐	22.8
Deep Fried Crispy Bean Curd with Dried Scallops	
椒鹽豆腐 	23.8
Salt & Pepper Deep Fried Bean Curd (V)	
金沙豆腐	23.8
Golden Dust Deep Fried Tofu (V)	
麻婆豆腐 	23.8
Grandma's Bean Curd with Minced Pork	
齋麻婆豆腐 	22.8
Grandma's Bean Curd (V)	
海棠豆腐	26.8
Steamed Egg White with Combination Seafood	
紅燒豆腐	23.8
Pan-Fried Bean Curd with Mushrooms in Oyster Sauce (V)	
琵琶豆腐	29.8
Deep Fried Blended Combination Bean Curd Balls	
鮮菌扒玉子豆腐	26.8
Stir Fried Fresh Mixed Mushrooms with Bean Curd	
 百花煎釀豆腐	27.8
Pan-Fried Bean Curd Stuffed with Minced Prawns	
百花蒸釀豆腐	27.8
Steamed Bean Curd Stuffed with Minced Prawns	
斑片蒸豆腐	28.8
Steamed Fish Fillets & Bean Curd in Ginger & Shallots	

## 蔬菜 SEASONAL VEGETABLES

	避風塘茄子 	23.8
	Deep Fried Eggplants with Bean Chilli (V)	
	竹筴鼎湖上素	26.8
	Braised Bamboo Pith with Vegetables & Mushrooms (V)	
	蟹肉扒雙蔬	28.8
	Stir Fried Two Vegetables with Crab Meat	
	大地魚炒芥蘭	24.8
	Stir Fried Chinese Broccoli with Shredded Smoked Flounder	
	乾煸四季豆	23.8
	Stir Fried Green Beans with Minced Pork	
	金銀蛋扒菜苗	25.8
	Preserved Egg & Salted Egg with Vegetables in Soup	
	上湯扒菜苗	24.8
	Steamed Vegetables in Premium Soup	
	濃湯生根浸鮮菌時菜	25.8
	Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock	
	榄菜肉鬆四季豆	23.8
	Stir Fried Green Beans with Minced Pork & Preserved Vegetables	
	鮮菌扒時蔬	25.8
	Stir Fried Vegetables with mixed Mushrooms (V)	
	冬菇扒時蔬	25.8
	Stir Fried Vegetables with Chinese Mushrooms in Oyster Sauce (V)	
	清炒雜菜	23.8
	Stir Fried Mixed Vegetables (V)	
	薑汁芥蘭	23.8
	Stir Fried Chinese Broccoli with Ginger Sauce (V)	
	蠔油時蔬	22.8
	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	27.8
	滑蛋蝦球炒河 Stir Fried Flat Rice Noodles with King Prawns in Creamy Egg Sauce	30.8
	乾燒伊麵 Braised E-Fu Noodles	25.8
	鴻圖伊麵 Braised E-Fu Noodles in Soup	32.8
	肉絲炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Shredded Meat	26.8
	XO 肉鬆四季豆乾炒米  Stir Fried Vermicelli with Minced Pork & Green Bean in XO Sauce	26.8
	鷄球炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Chicken Fillets	26.8
	XO 金沙粉絲  Stir Fried Vermicelli in XO Sauce	21.8
	星洲炒米  Singapore Noodles	23.8
	豉油皇炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Soy Sauce	20.8
	星洲炒貴刁  Singapore Flat Rice Noodles	26.8
	乾炒牛河 Stir Fried Flat Rice Noodles with Beef	26.8
	家鄉炒米 Home Style Stir Fried Vermicelli	26.8

## 飯 RICE



敦煌招牌炒飯

Royal Treasure Special Fried Rice with Seafood

26.8

福建炒飯

Hokkien Fried Rice

26.8

鹹魚雞粒炒飯

Fried Rice with Chicken & Salted Fish

24.8



生炒糯米飯

Stir Fried Sticky Rice

26.8



鮮蝦臘味炒飯

Fried Rice with Shrimp & Cured Meat

24.8

特別炒飯

Special Fried Rice with Chicken & Beef

24.8

生炒牛鬆飯

Fried Rice with Minced Beef

22.8

揚州炒飯

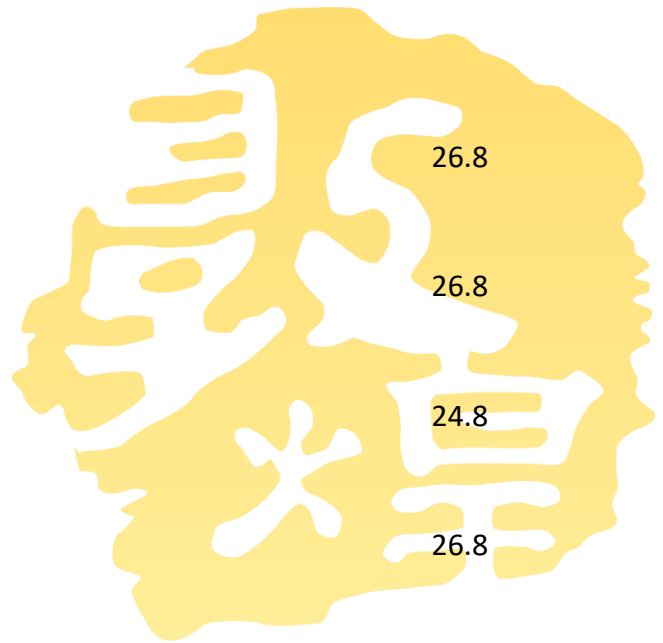
Yangzhou Fried Rice

20.8

絲苗白飯

Steamed Jasmine Rice

3





## 甜品 DESSERT

炸雪糕 Deep Fried Ice Cream	9.8
芒果布甸 Mango Pudding	8.5
黑芝麻卷 Black Sesame Roll	8.5
黄金流沙包 (3个) Golden Custard Bun (3p)	9.8
莲子百合红豆沙 Red Bean Sweet Soup	38.8/窝

## 其他收費 OTHER CHARGES

敦煌 XO 醬 (小碟) Royal Treasure Special XO sauce (small plate)	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) 2.50 (Dinner)

## 特價套餐 (足 6 位用) \$258

(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
- 避風塘蝦碌   
King Prawns with Black Bean Chilli
- 東瀛牛柳粒  
Beef Fillet Cubes Japanese Style
- 古法蒸游水明曹  
Steamed Live Barramundi
- 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) \$618

(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
- 薑蔥肉蟹 伊麵底  
Ginger & Shallot Mud Crab with E-Fu Noodles
- 西兰花烧汁牛柳粒  
Stir Fried Beef Fillet Cubes with broccoli in BBQ Sauce
- 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
- 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
- 濃湯生根浸鮮菌時菜  
Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock
- 絲苗白飯  
Steamed Jasmine Rice



**Banquet A**  
**\$38.00**  
 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** 🌶️  
 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**  
**\$43.00**  
 per person  
 (min 6 people)

ENTRÉE

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



MAIN COURSES

XO 炒海鮮 **Stir fried mixed Seafood with XO sauce** 🌶️  
 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** 🌶️  
 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**



DESSERT

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

**Banquet C**  
**\$50.00**  
 per person  
 (min 10 people)

ENTRÉE

三色炸盤 **Deep-fried mixed entree**  
 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** 🌶️  
 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**  
 脆皮炸子鷄 **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**  
 清炒雜菜 **Stir fried mixed seasonal Vegetables**  
 敦煌招牌炒飯 **Royal Treasure Special Fried Rice with Seafood**  
 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

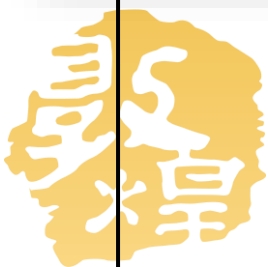
Veg Fried Rice

## 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.

VIP ROOM HAVE MINIMUM CHARGE AND +2% ROOM CHARGE

VIP 房间有最低消费并加收 2%房费

*Please pre-book 2 days prior*