



## 主厨推介 CHEF'S RECOMMENDATIONS



|   |                      |
|---|----------------------|
| 紅酒和牛坑腩煲<br>Wagyu Brisket Hotpot in Red Wine sauce   | 38.80                |
| 金牌炭燒豬頸肉<br>Charcoal Grilled Pork Neck Fillet  | 36.80                |
| 香芒脆奶拼京都肉排骨<br>Pork Ribs in Peking Sauce combined with Deep Fried Milk in Mango favour   | 33.80                |
| 陈皮骨<br>Fried Pork Ribs with Tangerine   | 28.80                |
| 敦煌貴妃走地雞   | 30.80/半隻<br>58.80/一隻 |
| Steamed Free Range Chicken in homemade sauce with Dried Scallops (Half)   |                      |
| 啫啫鮑魚雞煲<br>Braised Chicken and Abalone Hot Pot   | 48.80                |
| 古法荷香蒸走地雞<br>Steamed free range Chicken in Lotus Leaf Wrap   | 35.80                |
| 麒麟鮮竹卷<br>Steamed Bean Curd Roll with Ham & Mushroom   | 32.80                |
| 東瀛牛柳粒<br>Beef Fillet Cubes Japanese Style   | 32.80                |
| 避風塘羊架 (6 件) <br>Deep Fried Lamb Chops with Black Bean Chili (6 pieces)     | 53.80                |
| 濃湯生根浸鮮菌時菜<br>Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock  | 28.80                |
| 尖椒味菜炒大腸 <br>Stir Fried Pork Intestine with chilli and preserved vegetables | 30.80                |
| 三杯大腸 <br>Pork Intestine in 3 cups spicy sauce                              | 30.80                |
| 百花釀蘑菇<br>Stuffed Mushroom with mashed Shrimp in Oyster sauce  | 32.80                |
| 薑蔥鮮菌爆海參<br>Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot  | 48.80                |
| 西兰花炒帶子<br>Stir fried Scallops with Broccoli   | 45.80                |
| 油泡黑邊鮑<br>Stir Fried sliced whole Black-lip Abalone with snow peas (each)  | 65.80/隻              |
| 香脆椒鹽雞軟骨<br>Deep Fried Salt & Pepper Chicken Gristle   | 28.80                |
| 北菇魚唇扒時菜<br>Fish Lip with Chinese Mushroom & Vegetable   | 48.80/例              |
| 北菇魚唇鴨掌煲<br>Fish Lip & Duck Feet with Chinese Mushroom & Vegetable   | 40.80/煲              |

VIP ROOM HAVE MINIMUM CHARGE AND +2% ROOM CHARGE

VIP 房间有最低消费并加收 2%房费

# 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

20.00

\* 需加收 surcharge apply

Please check with staff

## 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\* (大 L) 9.80 / 每隻 each (超大 XL) 11.80 / 每隻 each  
Fresh Oyster

新鮮帶子\* 5.80/ 每隻 each  
Fresh Scallop

\*加 XO 粉絲 with Vermicelli in XO sauce 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 .)

12.80

蒸或炸燒賣

Steamed or Fried Dim Sim [4 pieces]

11.80

蒸或炸蝦餃

Steamed or Fried Prawn Dumpling [4 pieces]

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

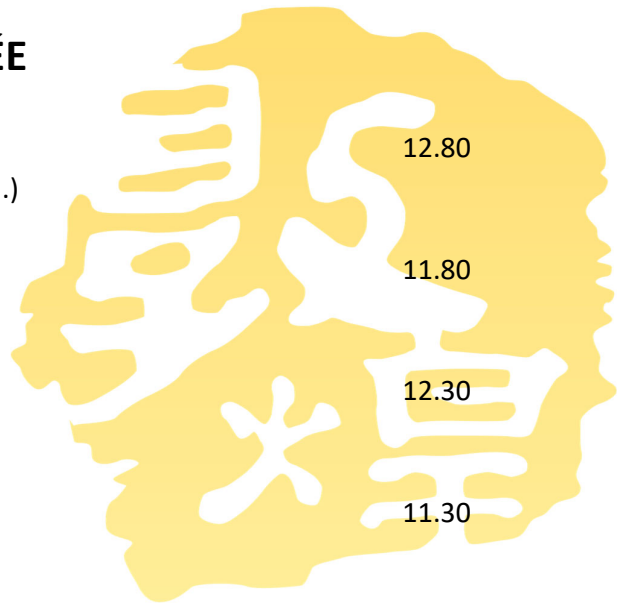
Mixed Seafood San Choy Bow [4 pieces]

22.80

蝦片

Prawn Crackers

5.00



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## 魚翅·湯羹 SHARK FIN SOUP· SOUP



紅燒大鮑翅 (每位)

150.00(约 4 两/ about 200g)

Braised Supreme Shark's Fin Soup (per person)

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)

紅燒蟹肉翅 (足 12 位用)

198.00

Braised Shark's Fin with Crab Meat (for 12 people)

紅燒鷄絲翅 (足 12 位用)

188.00

Braised Shark's Fin with Shredded Chicken (for 12 people)

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)

蟹肉魚肚羹 (足 12 位用)

138.00

Braised Dried Scallop & Fish Maw Soup (for 12 people)



宮廷酸辣湯 

8.80

Imperial Hot & Sour Soup

海鮮豆腐羹

8.80

Seafood Bean Curd Soup

雞蓉粟米羹

7.80

Chicken & Sweet Corn Soup

蟹肉粟米羹

8.30

Crab Meat & Sweet Corn Soup

雲吞湯

8.30

Short Soup

雜會雲吞湯

26.80

Combination Short Soup

上湯生麵

7.80

Long Soup

雜會湯麵

26.80

Combination Long Soup

## 燒烤滷味類 BBQ



錦綉拼盤

L 108.80

M 88.80

S 53.80

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

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)



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

海蜇手撕走地雞

29.80

Jellyfish with Shredded Chicken



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## 海鮮 SEAFOOD

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

## 蝦·帶子 PRAWN·SCALLOP



鹹蛋黃蝦球

Wok Fried King Prawns with Salty Egg Yolk

39.80

四川蝦球



King Prawns in Spicy Szechuan Style

37.80

椒鹽蝦球



Deep Fried King Prawns with Salt & Pepper

37.80

蜜糖蝦球

Deep Fried King Prawns with Honey

39.80

蒜子蝦球

Garlic King Prawns

37.80

沙爹蝦球

Satay King Prawns

37.80



XO 荷豆炒蝦球



Stir Fried King Prawns with Snow Peas in XO Chilli Sauce

37.80

咖喱蝦球



Curry King Prawns

37.80

腰果蝦球

King Prawns with Cashew Nuts

39.80

豉油皇蝦碌

King Prawns in Soy Bean Sauce

42.80

避風塘蝦碌



King Prawns with Black Bean Chilli

42.80

滑蛋炒蝦球

Scramble Egg with King Prawns

37.80



魚子蛋白炒帶子

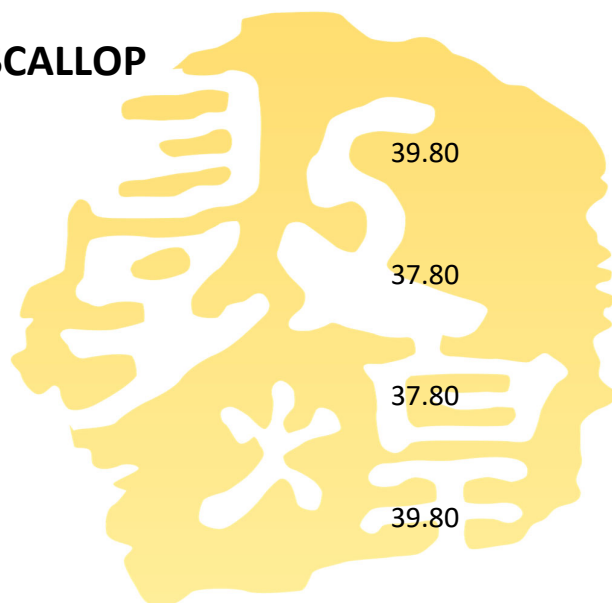
Stir Fried Egg White with Scallops & Fish Roe

48.80



腰果炒帶子

Wok Fried Scallops with Cashew Nuts

45.80





|  |       |
|--|-------|
| 蜜糖帶子   | 45.80 |
| Honey Glazed Deep Fried Scallops   |       |
| XO 雙豆炒帶子    | 45.80 |
| Stir Fried Scallops with Snow Peas & Honey Peas in XO Chilli Sauce                           |       |
| XO 醬帶子蒸滑豆腐  | 45.80 |
| Steamed Bean Curd with Scallops in XO Chilli Sauce   |       |

## 豬 PORK

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

## 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

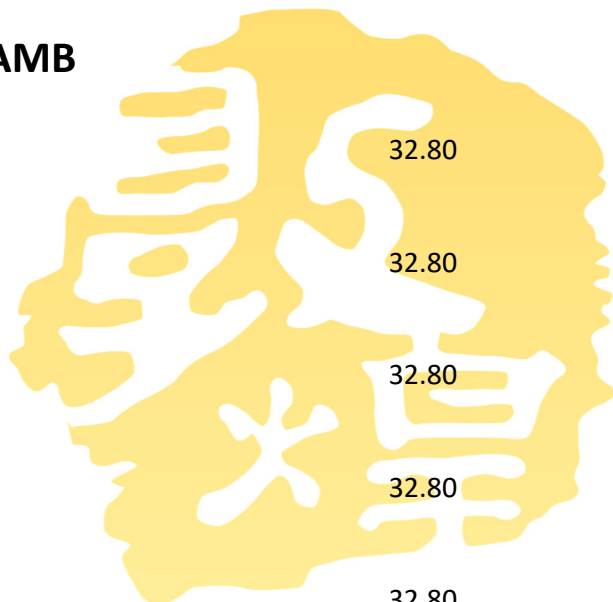
鐵板薑蔥爆羊肉  
Sizzling Lamb with Ginger & Shallot

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

|   |  |          |
|---|--|----------|
|   | 脆皮炸子雞<br>Crispy Skin Chicken (Half)  | 26.80/半隻 |
|   | 薑蔥油淋炸雞<br>Deep Fried Crispy Skin Chicken with Ginger & Shallot (Half)  | 27.80/半隻 |
|    | 山東雞 <br>Deep Fried Crispy Skin Chicken in Spicy Shandong Style (Half) | 27.80/半隻 |
|   | 香檬炸軟雞<br>Deep Fried Boneless Chicken with Lemon Sauce  | 28.80    |
|   | 蜜糖雞球<br>Deep Fried Chicken with Honey Sauce  | 28.80    |
|   | 川椒雞球 <br>Deep Fried Chicken Fillet in Spicy Szechuan Sauce            | 26.80    |
|   | 腰果雞球<br>Stir Fried Chicken Fillets with Cashew Nuts  | 28.80    |
|   | 沙爹雞球<br>Stir Fried Chicken Fillets in Satay Sauce  | 26.80    |
|   | 雜菜雞球<br>Stir Fried Chicken Fillets with Mixed Vegetables   | 27.80    |
|  | 咖喱雞球 <br>Stir Fried Curry Chicken Fillets                           | 27.80    |
|  | 荔茸香酥鴨<br>Deep Fried Duck with Mash Taro  | 39.80    |
|   | 八珍扒大鴨<br>Combination Steamed Duck  | 45.80    |
|  | 敦煌原隻八寶大鴨 (需提前一天預訂)<br>Stuffed Eight-treasure Delicious Whole Duck (Pre-order 1 day prior required)   | 128.00   |
|   | 明爐燒鴨<br>Chinese Roasted Duck (Half)  | 35.80/半隻 |

## 煲仔 HOT POT



海鮮豆腐煲

Seafood Bean Curd Hot Pot

31.80

八珍豆腐煲

Combination Bean Curd Hot Pot

29.80

咸魚雞粒豆腐煲

Bean Curd with Salted Fish & Diced Chicken in Hot Pot

26.80

豉汁涼瓜排骨煲

Pork Spare Ribs & Bitter Melon Hot Pot

27.80

三杯雞煲



3 Cups Spicy Sauce Chicken Hot Pot

28.80



北菇海參鴨掌煲

Sea Cucumber Duck Feet & Mushroom Hot Pot

42.80

魚香茄子煲



Sautéed Eggplants with Minced Pork in Spicy Salted Fish Sauce in Hot Pot

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

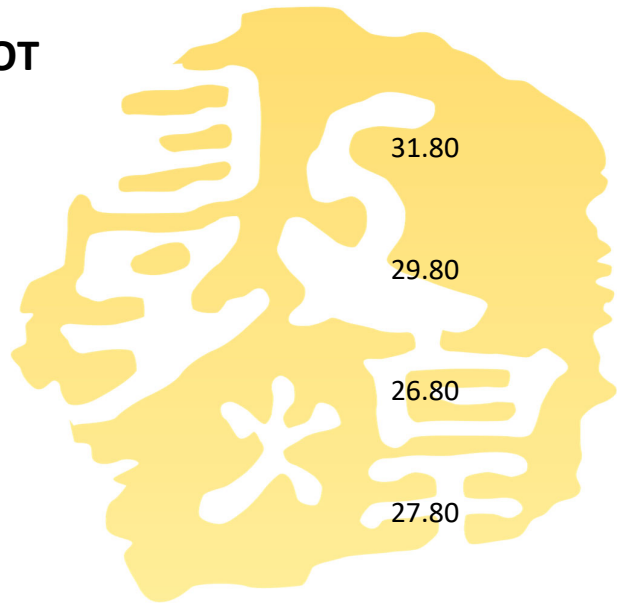
37.80

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

## 蔬菜 SEASONAL VEGETABLES

|   |   |       |
|---|---|-------|
|    | 避風塘茄子  | 25.80 |
|   | Deep Fried Eggplants with Bean Chilli (V)   |       |
|   | 竹筍鼎湖上素  | 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                               |       |
|   | 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                           |       |
|   | 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<br>Stir Fried Flat Rice Noodles or Egg Noodles Mixed Seafood in Soy Sauce   | 32.80 |
|    | 滑蛋蝦球炒河<br>Stir Fried Flat Rice Noodles with King Prawns in Creamy Egg Sauce  | 32.80 |
|   | 乾燒伊麵<br>Braised E-Fu Noodles   | 28.80 |
|   | 肉絲炒河/麵<br>Stir Fried Flat Rice Noodles or Egg Noodles with Shredded Meat   | 28.80 |
|   | XO 肉鬆四季豆乾炒米 <br>Stir Fried Vermicelli with Minced Pork & Green Bean in XO Sauce | 28.80 |
|    | 鷄球炒河/麵<br>Stir Fried Flat Rice Noodles or Egg Noodles with Chicken Fillets   | 28.80 |
|   | XO 金沙粉絲 <br>Stir Fried Vermicelli in XO Sauce                                   | 22.80 |
|   | 星洲炒米 <br>Singapore Noodles  | 25.80 |
|   | 豉油皇炒河/麵<br>Stir Fried Flat Rice Noodles or Egg Noodles with Soy Sauce  | 22.80 |
|   | 星洲炒貴刁 <br>Singapore Flat Rice Noodles   | 27.80 |
|  | 乾炒牛河<br>Stir Fried Flat Rice Noodles with Beef   | 28.80 |
|  | 家鄉炒米<br>Home Style Stir Fried Vermicelli   | 28.80 |

## 飯 RICE



敦煌招牌炒飯

Royal Treasure Special Fried Rice with Seafood

28.80

福建炒飯

Hokkien Fried Rice

28.80

鹹魚雞粒炒飯

Fried Rice with Chicken & Salted Fish

25.80



生炒糯米飯

Stir Fried Sticky Rice

27.80



鮮蝦臘味炒飯

Fried Rice with Shrimp & Cured Meat

26.80

特別炒飯

Special Fried Rice with Chicken & Beef

26.80

生炒牛鬆飯

Fried Rice with Minced Beef

24.80

揚州炒飯

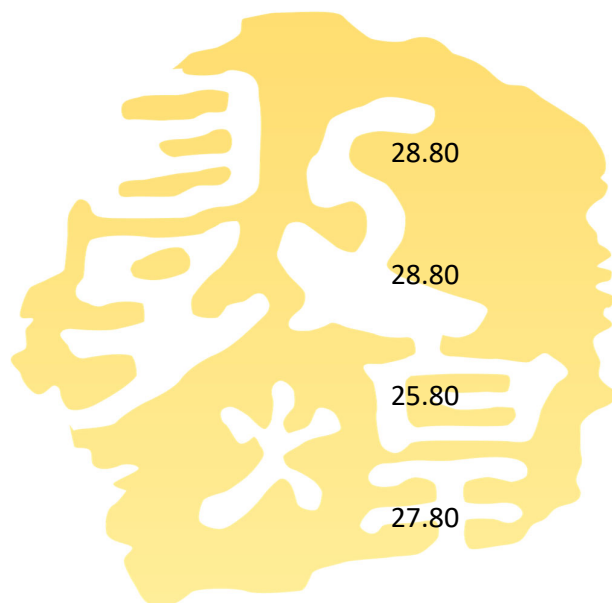
Yangzhou Fried Rice

22.80

絲苗白飯

Steamed Jasmine Rice

3.00



VIP ROOM HAVE MINIMUM CHARGE AND +2% ROOM CHARGE

VIP 房间有最低消费并加收 2%房费



## 甜品 DESSERT

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

## 其他收費 OTHER CHARGES

|   |                               |
|---|-------------------------------|
| 敦煌 XO 醬 (小碟)<br>Royal Treasure Special XO sauce (small plate) | 5                             |
| 外賣盒每個<br>Take away box (each)                                 | 0.50                          |
| 公眾假期每位加收<br>Public Holiday Surcharge per person               | 2.00 (Lunch)<br>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  
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) \$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  
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  
敦煌貴妃走地雞  
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





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ENTRÉE

春卷 Deep Fried Spring Rolls  
 雞肉生菜包 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

ENTRÉE

蒸蝦餃及燒賣 Steamed Dim Sim & Prawn Dumplings  
 雞肉生菜包 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

ENTRÉE

三色炸盤 Deep-fried mixed entree  
 雞肉粟米羹 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  
 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



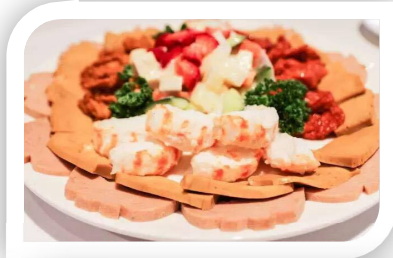
重點推出  
素食佳餚幾可亂真

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.

Please pre-book 2 days prior

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