



## CHEF BILLY CHENG'S TASTING MENU

### FIRST COURSE

**CRISPY PRAWN WITH OSMANTHUS**  
脆皮桂花大蝦

### SECOND COURSE

**CHILLED DUCK SALAD WITH BLACK TRUFFLE SAUCE**  
黑松露鴨絲沙律

### THIRD COURSE

 **MAINE LOBSTER WITH THREE CUP SAUCE**  
古法三杯汁焗緬因龍蝦

### FOURTH COURSE

**BRAISED SHORT RIB WITH FIVE SPICE GLAZE  
AND EGG FRIED RICE**  
醬香牛骨金銀絲苗

### DESSERT

**CHAI TEA CRÈME BRÛLÉE**  
茶韻焦糖布丁

**Add: 18% gratuity will be added to parties of 6 or more**

## SIGNATURE SEAFOOD BUFFET

ADULT 68.88

CHILD 34.88

## APPETIZERS/SOUP 開胃小食/湯,羹



### CRISPY VEGAN SPRING ROLLS

*Cabbage, mushrooms, carrot, sweet & sour sauce*  
香炸素春卷



### MARINATED CUCUMBER

*Cloud ear, mushroom, garlic, wolfberry, black vinegar*  
蒜香雲耳脆青瓜

### CHILLED CHICKEN SALAD, BLACK TRUFFLE SAUCE

*Cucumber, scallion, red pepper, coriander*  
黑松露鸡丝沙律

### BRAISED MINCED BEEF SOUP IN 'WESTLAKE' STYLE

*Morel, mushroom, egg white, coriander, scallion*  
西湖羊肚菌牛肉羹



### SICHUAN SEAFOOD HOT AND SOUR SOUP

*Scallop, shrimp, shiitake, mushroom, wood ear, tofu, bamboo shoot, chili oil*  
宮庭海鮮酸辣湯

### WONTON SOUP

*Yellow chive, mushroom, shrimp & pork*  
鮮蝦雲吞湯

### BRAISED BIRD'S NEST SOUP

*Alaska crab in supreme broth, Chinese ham*  
紅燒阿拉斯加蟹肉燕窩羹

18% gratuity will be added to parties of 6 or more

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## DIM SUM 點心

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### DIM SUM PLATTER

*Black truffle, har gow, siu mai, mushroom*  
雲華宮點心拼盤

### SEAFOOD BLACK TRUFFLE DUMPLING

*Steamed lobster, scallop, shrimp, pea shoot*  
黑松露豆苗蒸龍蝦餃

### SHRIMP HAR GOW

*Bamboo shoot*  
冬筍蒸鮮蝦餃

### PORK AND SHRIMP SIU MAI

*Shiitake, mushroom*  
花菇鮮蝦豬肉蒸燒賣

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## BARBECUE 名爐燒味

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### APPLE WOOD SMOKED SOY SAUCE CHICKEN

*Soy reduction, bone-in*  
羊城太爺雞

### MACAU STYLE ROASTED CRISPY PORK BELLY

*Hoisin sauce, yellow mustard*  
澳門燒豬腩仔

### CANTONESE APPETIZER COMBINATION

*BBQ pork, roasted duck, roast pork belly, hoisin sauce, plum sauce*  
港式燒味三拼

### BARBECUED BONELESS DUCKLING

*Fresh mango, lemon sauce*  
香芒西檸鴨脯

## LIVE SEAFOOD 游水海鮮

澳洲東星斑  
金邊筍殼魚

**AUSTRALIAN SPOTTED CORAL GROUPEL**  
**CAMBODIAN MARBLE GOBY**

**CHOICE OF PREPARATION**

各種魚類均可選擇以下烹調方法

*steamed with superior light soy sauce or deep-fried with superior light soy sauce*  
頂級生抽蒸或頂級生抽油浸

澳洲龍蝦  
緬因洲龍蝦  
阿拉斯加帝王蟹

**AUSTRALIAN LOBSTER**  
**MAINE LOBSTER**  
**ALASKA KING CRAB**

**CHOICE OF PREPARATION**

各種海鮮均可選擇以下烹調方法

*steamed with garlic, wok-fried ginger & scallion, or wok baked with butter in supreme*  
蒜茸蒸, 姜葱, 上湯牛油焗

聖塔芭芭拉珊瑚蝦

**POACHED SANTA BARBARA SPOTTED PRAWNS**

## SEAFOOD 海鮮

 **WOK-FRIED XO SAUCE SCALLOP**  
*Asparagus, carrot*  
醬爆澳洲帶子

★ **ROASTED CHILEAN SEA BASS**  
*Broccoli, fried ginger, soy and scallion glaze*  
烤智利鱸魚

**WALNUT PRAWNS**  
*Purple cabbage, sweet aioli, dragonfruit, strawberries*  
核桃蝦球

 **SICHUAN FISH WITH PICKLED CABBAGE**  
*Bean sprouts, cucumber, Shimeji mushroom, celery, fresh green peppercorn, red chili*  
四川酸菜魚

★ **STEWED WHOLE AUSTRALIAN 2 HEAD ABALONE & SEA CUCUMBER**  
*Abalone reduction, bok choy*  
原隻兩頭澳洲湯鮑配遼參

## POULTRY 雞, 鴨

 **KUNG PAO CHICKEN**  
*Dried chili, bell pepper, onion, scallion, cashew nuts*  
彩椒腰果宮保雞丁


**'KIRIN' STYLE CRISP CHICKEN**  
*Fresh orange slices, sesame, orange sauce*  
橙花麒麟香脆雞

 **THREE CUP CHICKEN**  
*Basil, garlic, red chili, scallion, three cup sauce*  
古法三杯雞煲


**TRADITIONAL PEKING DUCK**  
*Hoisin sauce, crepes, cucumber, scallion*  
北京片皮鴨

## PORK & BEEF 豬, 牛

**GINGER SCALLION BEEF**  
*Angus beef, ginger, scallion*  
姜葱爆安格斯牛肉片

 **WOK FRIED SICHUAN BEEF**  
*Shredded green and red bell peppers, onion, celery, sichuan sauce*  
川味牛柳絲

**SWEET AND SOUR CRISP KUROBUTA PORK**  
*Bell pepper, onion, pineapple, pomelo*  
香脆咕嚕黑豬肉

 **WOK-FRIED A5 JAPANESE WAGYU BEEF TENDERLOIN**  
*Signature black pepper sauce, shimeji, mushroom, bell pepper, onion, sliced garlic*  
招牌黑椒爆頂級日本和牛粒

## VEGETABLE 蔬菜

 **SICHUAN VEGAN MAPO TOFU**  
*Impossible meat, mushroom, Sichuan pepper corn, chili oil, scallion*  
四川素麻婆豆腐

 **BRAISED TOFU**  
*Carrot, shiitake, scallion*  
紅燒豆腐

**SWEET AND SOUR CRISP VEGETARIAN PORK**  
*Bell pepper, onion, pineapple, mushroom, pomelo*  
香脆素咕嚕肉

 **SICHUAN EGGPLANT & IMPOSSIBLE MEAT**  
*Mushroom, shallot, garlic, green onion*  
四川素茄子

**CRUNCHY VEGETABLES**  
*Wood ear, asparagus, carrot, jicama,*  
田園脆爽

**STIR-FRIED GREEN BEANS**  
*Mustard greens, green beans*  
欖菜四季豆

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## RICE 飯

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★🌶️ **YANG CHOW FRIED RICE**  
*Homemade XO sauce, shrimp, BBQ pork, egg, lettuce, scallion*  
招牌極品醬揚州炒飯

★ **TRUFFLE CRAB MEAT FRIED RICE**  
*Egg, scallion, broccoli*  
黑松露蟹肉炒飯

**VEGETARIAN FRIED RICE**  
*Egg, broccoli, corn, shiitake, mushroom, green onion*  
健康素炒飯

**'FUJIAN' STYLE BRAISED ABALONE FRIED RICE**  
*Dried scallop, roasted duck, chicken, shrimp, egg, shiitake, mushroom, butternut squash*  
鮑粒福建燴飯

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## NOODLES 麵

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🌶️ **MALAYSIA STYLE KWAY TIAO**  
*Chinese sausage, shrimp, bean sprout, green chive, crispy pork*  
馬來西亞炒粿條

🌶️ **SINGAPORE STYLE FRIED VERMICELLI**  
*BBQ pork, shrimp, egg, curry powder, bean sprout, onion, bell pepper, sesame*  
星洲炒米粉

**CANTONESE STYLE WOK-FRIED BEEF HOR FUN**  
*US angus beef, silver sprout, chive, onion, sesame*  
港式乾炒牛肉河

★ **GENTING PALACE FRIED NOODLES**  
*Roasted duck, shrimp, scallop, egg, celery, carrot, bell pepper, bean sprout, sesame*  
招牌乾炒麵

# PREMIUM TEA SELECTIONS

## DARK TEA & SCENTED TEA

<b>IMPERIAL PU-ERH</b> <i>Bold, earthy</i>	普洱	12
<b>JASMINE PEARLS</b> <i>Smooth, mellow with floral notes</i>	花香龍珠	12
<b>BABY CHRYSANTHEMUM</b> <i>Mildly sweet and refreshing</i>	菊花	8

## OOLONG TEA

<b>DA HONG PAO (WUYI GREAT RED ROBE)</b> <i>Intense with slight floral and sweet fruit notes</i>	武夷大紅袍	18
<b>CHARCOAL ROASTED MONKEY PICK OOLONG</b> <i>Light and naturally sweet with an earthy aroma</i>	炭焙馬騮掙	10

## GREEN TEA & WHITE TEA

<b>WEST LAKE DRAGON WELL</b> <i>Smooth and refreshing orchid fragrance</i>	西湖龍井	11
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## DESSERT WINES & PORTS

<b>CHATEAU ROUMIEU-LACOSTE, SAUTERNES, FRANCE</b>	2019	19/gr
<b>FELSINA, VIN SANTO DEL CHIANTI CLASSICO, ITALY</b>	2015	32/gr
<b>SANDEMAN, TAWNY PORTO, PORTUGAL</b>	40 yr	40/gr

# DESSERT MENU

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## **MANGO SAGO**

*Mango passion sorbet, toasted coconut  
chocolate coconut shell, tapioca pearl*

楊枝甘露

**12**

## **CHAI TEA CRÈME BRULEE**

*Whipped cream, seasonal berries*

茶韻焦糖布丁

**12**

## **GENTING ALASKA**

*Roasted pineapple, coconut ice cream, vanilla cake,  
pineapple sorbet, meringue, caramel pineapple sauce,  
pineapple chip, coconut snow*

雲頂雪山

**20**

## **TROPICAL MOUSSE**

*Lime cake, exotic cream, coconut mousse served  
with pineapple compote and macadamia nut crumble*

熱帶椰香慕斯

**13**

## **APPLE WONTONS**

*Whipped cream, vanilla gelato, cinnamon sugar*

果香脆皮雲吞

**12**