



## CHEF BILLY CHENG'S TASTING MENU

### FIRST COURSE

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

### SECOND COURSE

**CHILL 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 SPICES GLAZE  
AND EGG FRIED RICE**  
醬香牛骨金銀絲苗

### DESSERT

**CHILLED ALMOND FLOAT WITH  
ASSORTED FRUITS, ORANGE TUILLE**  
雜果杏仁豆腐

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



**SICHUAN SEAFOOD HOT AND SOUR SOUP**

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

**WONTON SOUP**

*Yellow chive, shrimp & pork*  
鮮蝦雲吞湯

**BRAISED BIRD'S NEST SOUP**

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

---

## DIM SUM 點心

---

### 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*  
花菇鮮蝦豬肉蒸燒賣

---

## BARBECUE 名爐燒味

---

### APPLE WOOD SMOKED SOY SAUCE CHICKEN

*Soy reduction*  
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  
紅斑  
金邊筍殼魚

**AUSTRALIAN SPOTTED CORAL GROUPER**  
**PACIFIC RED COD**  
**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 XO*  
醬爆澳洲帶子

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

**SWEET AND SOUR CHILEAN SEA BASS**  
*Bell pepper, onion, sweet corn*  
酸甜鱈魚球

**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

 **STIR-FRIED SHREDDED BEEF**  
*Tangerine peel, onion, sesame seed, coriander, steamed butterfly buns*  
蜜汁陳皮牛柳絲


**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, bell pepper, onion, sliced garlic*  
招牌黑椒爆頂級日本和牛粒

## VEGETARIAN 素蔬菜

 **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*  
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**  
*minced kurobata pork, mustard*  
欖菜肉鬆四季豆

---

## RICE 飯

---

★🌶️ **YANG CHOW FRIED RICE**  
*Homemade XO sauce, shrimp, BBQ pork, egg, lettuce, scallion*  
招牌極品醬楊州炒絲苗

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

**VEGETARIAN FRIED RICE**  
*Egg, broccoli, corn, shiitake, green onion*  
健康素炒絲苗

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

---

## NOODLES 麵

---

🌶️ **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, silver sprout, sesame*  
招牌乾炒麵