



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

**STRAWBERRY CREAM, CHOCOLATE GLAZE,
VANILLA CHIFFON, BERRY SAUCE**
草莓慕斯

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, mushroom, 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

THE SIGNATURE ALL-YOU-CAN-EAT BUFFET

CLASSIC BUFFET
Wednesday & Thursday

SEAFOOD BUFFET
Friday - Sunday

Please note that menu items are subject to change daily.

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, 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 XO
醬爆澳洲帶子

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

SWEET AND SOUR CHILEAN SEA BASS
Bell pepper, onion, sweet corn, crispy and lightly fried
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, 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

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

RICE 飯

★🌶️ **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, green onion
健康素炒飯

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

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, bean sprout, sesame
招牌乾炒麵