



喜粵海鮮酒家
GRAND IMPERIAL RESTAURANT

BANGSAR SHOPPING CENTRE

喜
粵
精
選
十
人
套
餐

GRAND IMPERIAL
SPECIAL SET MENU
FOR 10 PAX
2019/2020

*另加10%服務費及6%銷售和服務稅。 *Subject to 10% service charge & 6% SST.

前菜二造大海明蝦

Deep Fried Sea Prawn in two Varieties

(a) 茅香烟肉凤尾虾

Deep Fried Sea Prawn Wrapped with Bacon

(b) 乾坤墨汁狮子头

Deep Fried Stuffed Prawn Head with Cuttlefish Paste

黑松露红烧鲜带蚧肉翅

Shark's Fin Braised with Crab Meat,
Fresh Scallop and Truffle

九味脆姜贵妃鸡

Steamed Village Chicken Topped with
Fried Onion and Fried Ginger

蚧味菇金银炮虎班

Steamed Fillet Dragon Grouper with
Minced Garlic and Mushroom

原粒鲍鱼烩石玉

Whole Abalone Braised with Homemade Beancurd

宝鱼末培根双芥煲

Sauteed Kai Lan and Chinese Mustard with Bacon

二度头腩 X.O 醬生面附浓汤云吞

Stewed Egg Noodle with Fish Head and X.O Chilli Sauce
(Served together with Wanton Soup)

喜粵靚甜品

Grand Imperial Dessert of the Day

喜粵手制双美点

Two Varieties of Chinese Pastries

RM1098++

(For 10 Pax / 10位享用)

橫, 行, 配

Grand Imperial Two Varieties of
Crab Meat Combination

(a) 明太子吉例蚧拑

Deep Fried Crab Claw Topped with
Japanese Shrimp Roe Sauce

(b) 桂花手炒蚧松

Sauteed Crab Meat with Egg wrapped in Lettuce

羊肚菌靚汤金勾翅

Golden Coin Shark's Fin Double Boiled with
Morel Mushroom

竹葉青润烧西班牙猪大排

Iberico Spare Ribs Grilled with Zhuyeqing Liquor

天椒虾松蒸格陵兰比目魚

Steamed Flounder Fish with
Chilli and Minced Dried Shrimps

鲍鱼花圆满春色

Whole Abalone Braised with
Assorted Vegetable and Dried Scallop

姜葱大明虾附乾坤糯米饭

Steamed Glutinous Rice Topped with Fried Sea Prawn
with Spring Onion and Ginger in Bamboo Basket

喜粵靚甜品

Grand Imperial Dessert of the Day

喜粵手制双美点

Two Varieties of Chinese Pastries

RM1468++

(For 10 Pax / 10位享用)

海陸協奏三步曲

Grand Imperial
Three Varieties Combination

(a) 魚耀龍門

Deep Fried Japanese Ayu Fish

(b) 櫻花大細蝦

Fried Prawn Medallion with Chef's Special Sauce
Topped with Sakura Shrimp

(c) 聖手握煙鴨松

Diced Smoked Duck and Fish Roe in Crispy Cup

沙魚骨湯瑤柱炖金勾翅

Golden Coin Shark's Fin Double Boiled with
Dried Scallop in Shark's Bone Cartilage

黑松露野菌豬大排附百香萍甘汁

Iberico Spare Ribs Grilled Western Style
(Served together with Fried Mushroom with Truffle)

肉糟豉汁蒸深海龍虎躉

Steamed Dragon Grouper with
Minced Meat and Black Bean Sauce

鮑汁綉羊肚菌石玉

Homemade Beancurd Braised with
Stuffed Morel Mushroom

原粒鮑魚腩片福建面

Stewed "Hokkien" Noodle with
Sliced Pork and Whole Abalone

冰冻楊枝甘玉露

Chilled Mango Puree with Pomelo and Sago

夢幻朱古力拼手制美点

Cigar Chocolate accompanied with
Home Made Pastries

RM1788++

(For 10 Pax / 10位享用)

刁鑽錦綉撈脆金瑤

Shredded Mixed Fruits and
Vegetable Salad with
Crispy Dried Scallop and
Chef's Special Sauce

堂煲鍋燒五寶

Braised Assorted Dried Seafood with
Whole Abalone
(Served together with Superior Soup)

鵝肝京式片皮鴨

Roast Crispy Peking Duck
(Served together with Pan Cake and Foie Gras)

油渣菜甫蒸長壽雪

Steamed Orange Roughy Fish with
Crispy Lard and
Preserved Vegetable

二度鴨架椒鹽配糖心皮蛋

Deep Fried Duck Meat with
Salt and Pepper accompanied
with Century Egg

雕香三蔥龍蝦脆伊面

Crispy Ee Fu Noodle topped with
Fried Boston Lobster with
Spring Onion and Ginger

雪花菌燉雪蛤

Double Boiled Hasma with
White Fungus

Q麥豬仔荔茸包拼七彩芝麻弋餅

Steamed Piglet Bun with
Yam accompanied with
Chinese Pan cake

RM2020++

(For 10 Pax / 10位享用)

露杰帆貝三步曲

Grand Imperial Scallop Combination

(a) 黑松露荔茸帶子盒

Deep Fried Yam Stuffed with Scallop and Truffle

(b) 煎釀黑松露帶子

Pan Fried Stuffed Scallop with Shrimp and Truffle

(c) 聖手握黑鑽帶子松

Sautéed Diced Scallop with
Truffle in Crispy cup

海胆汁蚧肉扒大鮑翅

Superior Shark's Fin Braised with
Sea Urchin Sauce and Fresh Crab Meat

低温堂泡龍虎班

Fillet Dragon Grouper Poached in
Low Temperature Olive Oil

三頭澳洲鮑魚(半只)烩石玉

3 Head Australian Abalone (Half) Braised with
Homemade Beancurd in Abalone Sauce

二度頭腩椒鹽伴黃金蝦寶

Deep Fried Fish Head with
Salt and Pepper accompanied with
Fried Prawn Ball

碳燒糯米乳豬扎

Roast Suckling Pig Wrapped with
Fried Glutinous Rice

秘制蜜香龜苓膏

Homemade Chinese Herbal Jelly

Q麥豬仔荔茸包拼自制美点

Steamed Piglet Bun with
Yam accompanied with Homemade Pastries

RM2888++

(For 10 Pax / 10位享用)