

前奏鹅肝脆扇贝拼圣手松露带子松

Deep Fried Scallop Coated with  
Foie Gras Sauce

accompanied with Sauteed Diced Scallop with  
Truffle in Crispy Cup

潮式蟹肉煲仔金勾翅

“Teow Chew” Style Golden Coin

Shark’s Fin with Crab Meat

鸡同鸭讲

Chicken and Duck Combination

梅辣酱脆皮烧鸭

Roasted Crispy Duck with Plum Sauce

蒜味芥末海蜇皇冻鸡卷

Cold Sliced Chicken with Jelly Fish

榄角剁姜蒸深海长寿鱼

Steamed Orange Roughly Fish with  
Olive and Minced Ginger

十头鲍鱼章鱼海参花菇盘

Braised Whole Abalone with  
Sea Cucumber and Mushroom

瑶柱豉香黑毛猪骨大煲饭

Claypot Rice with Iberico Spare Ribs  
and Dried Scallop

喜粤靚甜品

Grand Imperial Dessert of the Day

喜粤手制双美点

Two Varieties of Chinese Pastries

RM1588++

十位享用 / For 10 Person



喜粤飲食集團  
GRAND IMPERIAL GROUP

十人

精  
选  
套  
餐

SET MENU  
FOR 10 PERSON

粤式四喜小碟

Grand Imperial Four Varieties Appertizer

酸姜溏心皮蛋

Century Egg with Japanese Ginger

X.O酱凉拌云耳鲜竹枝

Chilled Beancurd Stick and

Black Fungus with X.O Chilli Sauce

椒盐白饭鱼

Deep Fried Silver Bait with Salt and Pepper

金沙焗澳洲鱿鱼须

Deep Fried Australian Squid with Salted Egg Yolk

羊肚菌靚汤金勾翅

Double Boiled Golden Coin Shark’s Fin with  
Morel Mushroom

鲍汁南非六头鲍鱼烩鹅掌

Stewed (6 Head) South Africa Whole Abalone with  
Goose Web in Abalone Sauce

蜜椒烧焗西班牙黑毛猪大排

Grilled Iberico Spare Ribs with Honey and Pepper

干爆烧汁三葱原只河生虾

Fried Fresh Water King Prawn with Teriyaki Sauce

特酱凉瓜焗龙趸鱼粗生面

Braised Egg Noodle Topped with Stewed Giant Grouper  
with Bitter Gourd and Roast Pork

冰冻杨枝甘玉露

Chilled Mango Puree with Pomelo and Sago

喜粤手制双美点

Two Varieties of Chinese Pastries

RM1988++

十位享用 / For 10 Person

虾蟹鸳鸯配斗  
 Grand Imperial Two Combination  
 樱花虾子白汁虎虾绿  
 Deep Fried Prawn Coated with  
 Mayonnaise Topped with Sakura Shrimps  
 百花墨汁花枝绣蟹钳  
 Deep Fried Crab Claw Stuffed with Cuttlefish Paste

高汤菜胆炖南非四头鲍鱼  
 Double Boiled South Africa (4 Head)  
 Whole Abalone with  
 Chinese Cabbage and Mushroom

百里香烟熏伦敦鸭  
 Smoked London Duck with Tea Leaf

翡翠海浪泡游水多宝鱼  
 Steamed Turbot Fish Fillet with  
 Shredded Ginger and Spring Onion

日本柱甫烩津白百花绣花菇  
 Braised Chinese Cabbage with  
 Stuffed Mushroom and Dried Scallop

X.O海鲜小筷子金银米  
 Stir Fried Vermicelli and Glass Vermicelli with  
 Seafood and X.O Chilli Sauce

雪花菌炖雪蛤  
 Double Boiled Hasma with White Fungus

Q麦猪仔荔茸包拼七彩芝麻戈饼  
 Steamed Piglet Yam Bun accompanied with  
 Chinese Pancake

**RM 2488++**

十位享用 / For 10 Person



喜粵飲食集團  
 GRAND IMPERIAL GROUP

十人

精选套餐

SET MENU  
 FOR 10 PERSON

生煎西班牙福豚肉  
 Pan Fried Iberico Fillet with Spices  
 堂煮红烧蟹肉扒二两中鲍翅  
 Braised Superior Shark's Fin with  
 Fresh Crab Meat

新会陈皮鲜竹蒸深海花尾夏  
 Steamed Giant Grouper with  
 Mandarin Orange Skin  
 and Beancured Stick

三头澳洲鲍鱼(半粒)烩绣羊肚菌  
 Braised 3 Head Australian Abalone (Half) with  
 Stuffed Morel Mushroom  
 in Abalone Sauce

避风塘白糕爆波士顿龙虾  
 Fired Boston Lobster with  
 Carrot Cake and Spicy Chilli Sauce

梅香咸鱼腊味治肉大煲饭  
 Steamed Rice with  
 Minced Meat and Salted Fish  
 in Casserole

生磨龙皇杏仁茶  
 Homemade Hot Almond Tea

金薯酥拼自制冻糕  
 Deep Fried Yam Puff  
 accompanied with  
 Homemade Chilled Jelly

**RM 3488++**

十位享用 / For 10 Person