

鱼人家三品拼
Grand Imperial Three Combination

鱼耀龙门

Deep Fried Japanese Ayu Fish

西施花枝绣香茅

Deep Fried Cuttlefish Paste Stuffed with Lemon Grass Stick

飞鱼子芥末沙律黄金带子盒

Deep Fried Stuffed Scallop with Yam Topped with Wasabi Mayonnaise

西湖碧绿蟹肉花胶翅

Braised Shark's Fin with Crab Meat,
Shredded Fish Maw and Yeong Spinach

私房葱油淋贵妃鸡

Steamed Village Chicken Topped with Fried Onion

西红番茄面酱蒸仔宝石鱼

Steamed Jade Perch with Minced Tomato and Preserved Bean

霸王金沙焗大虾拼椒盐金银鲜鲍

Fried Tiger Prawn with Salted Egg Yolk
accompanied with Deep Fried Abalone

金巢虾子爆炒淮山云耳百合

Sauteed Lily Bulb, Black Fungus,
Chinese Yam and Shrimps Roe

笼仔烟鸭丝焗伊府面

Stewed Ee Fu Noodle with
Shredded Smoked Duck Meat in Bamboo Basket

喜粤靓甜品

Grand Imperial Dessert of the Day

喜粤手制双美点

Two Varieties of Chinese Pastries

RM1388++

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

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

喜粤靓甜品

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

粵式四喜小碟

Grand Imperial Four Varieties Appertizer

酸姜溏心皮蛋

Century Egg with Japanese Ginger

X.O酱凉伴云耳鲜竹枝

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 Spareribs 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

RM2488++

十位享用 / 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趸

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

RM3488++

十位享用 / For 10 Person