



喜粵飲食集團
GRAND IMPERIAL GROUP

喜粵精选十人套餐

Grand Imperial Special Set Menu for 10 Pax

雅致彩皇蚧無限
Grand Imperial Three Types of Crab Combination

- a.)芥末沙律绣蚧拑
Deep Fried Crab Claw Coated with Wasabi Mayonnaise
- b.)蚧松桂花翅
Shark's Fin Sauteed with Egg and Crab Meat Wrapped in Lettuce
- c.)蚧味菇蚧脚蛋精髓
Steamed Organic Egg with Crab Meat and Mushroom

粵式绣羊肚菌煲仔翅
Shark's Fin Braised with Pumpkin Puree and Stuffed Morel Mushroom in Casserole

君度潤燒黑毛豬大排附百香萍甘汁
Iberico Spare Ribs Grilled with Cointreau

椒鹽二度虎班拼松花和田蛋
Deep Fried Fish Bone with Salt and Pepper accompanied with Quail Egg

脆金瑤翡翠扣娃娃菜
Chinese Cabbage Braised with Spinach Puree Topped with Crispy Dried Scallop

虎班過橋鮑魚擗飯
Hakka Thunder Tea Rice with Fillet Dragon Grouper and Abalone

精選靚甜品
Grand Imperial Dessert of the Day

精選雙美點
Two Varieties of Chinese Pastries

RM 1388.00++

for 10 Pax 十人套餐

精選·套餐

喜粵精选十人套餐

Grand Imperial Special Set Menu for 10 Pax

鵝肝龍袍片皮乳豬
Roast Whole Suckling Pig (Serve together with Pan Cake and Foie Gras)

鮑魚海味佛跳牆
Double Boiled Mini Monk Jump over the Wall

胭脂紅蒸長壽雪
Steamed Orange Roughy Fish with Spanish Capsicum and Minced Ginger

卜糕操兵海明蝦伴法醋海花
Fried Sea Prawn with Salt and Pepper accompanied with Jelly Fish with Vinegar

金巢XO秋葵山藥炒云耳
Sauteed Lady Finger with Yam Root and X.O Chilli Sauce in Yam Basket

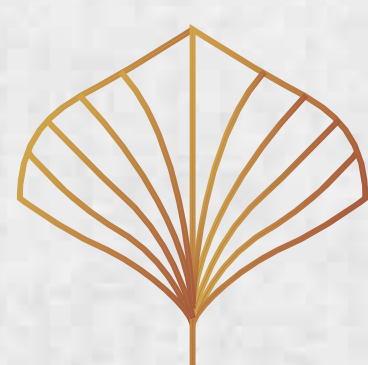
鮑汁豬松竹龍飯
Steamed Rice with Suckling Pig Meat in Bamboo Basket (2nd Serving)

冰冻楊枝甘玉露
Chilled Mango Puree with Pomelo and Sago

喜粵雙美點
Two Varieties of Chinese Pastries

RM 1688.00++

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Grand Imperial Special Set Menu for 10 Pax

雷味冻鲍鱼拼鱼耀龍門
*Chilled Abalone with Special Sauce accompanied with
Deep Fried Japanese Ayu Fish*

黑蒜高汤菜胆炖中鲍翅
Double Boiled Shark's Fin with Chinese Cabbage and Black garlic

三头澳洲鲍鱼(半只)伴绣羊肚菌
3 Head Australian Abalone (Half) Braised with Stuffed Morel Mushroom

君度潤烧黑毛猪大排附百香萍甘汁
Iberico Spare Ribs Grilled with Cointreau

鸳鸯一品乾坤蝦
Deep Fried King Prawn in Two Varieties

特酱顺殼鱼炆港生面
*Stewed Egg Noodle Topped with Stewed
Soon Hock Fish with Roast Pork
and Bitter Gourd*

雪花菌炖雪蛤
Double Boiled Hasma with Snow Fungus

特制双美点
Two Varieties of Chinese Pastries

RM 2188.00++

for 10 Pax 十人套餐

精选·套餐

喜粵精选十人套餐

Grand Imperial Special Set Menu for 10 Pax

喜粵新派四喜小碟
Grand Imperial Four Varieties of Appetiser

a.) 匙影松花一口腐
Deep Fried Spoon Beancurd Skin with Chilled Beancurd and Century Egg

b.) 雲海金沙鲜松菇
Deep Fried Shimeji Mushroom with Salted Egg Yolk

c.) 乌麻培根桂豆托
Deep Fried French Bean Wrapped with Bacon

d.) 芥末十二法醋海花
Jelly Fish with 12 Years Black Vinegar and Wasabi

鲨鱼骨汤干贝大鲍翅
*Superior Shark's Fin Double Boiled with Dried Scallop
in Shark's Bone Cartilage*

鲍汁四头鲍鱼伴海参
4 Head Abalone Stewed with Sea Cucumber in Abalone Sauce

低温堂泡东星班
Fillet Coral Trout Poached in Low Temperature Olive Oil

大煲姜葱爆龍蝦二度头腩
*Fried Boston Lobster and Fish Bone with Spring Onion and Ginger
in Casserole*

炭烧乳猪附松露竹升面
Stewed Egg Noodle with Truffle Topped with Roast Suckling Pig

秘制龟苓膏
Homemade Chinese Herbal Jelly

手制福娃熊貓包
Steamed Panda Bun

RM 3388.00++

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