

匠心自助飨宴
传承经典味蕾

A Culinary BUFFET

Honoring Timeless Flavors

Liang Yuan's buffet features restaurant-quality dishes that celebrate the richness of Chinese culinary heritage by blending nostalgic flavors with creative twists and modern flair. Every dish is prepared with the aim to honor tradition while delighting today's palate.

体验梁苑自助餐的高品质佳肴，怀旧风味融合现代巧思，尽显中华料理之精髓。每一道菜品，既致敬传统，又迎合现代口味



Signature DISHES

招牌菜肴 · 经典再现

Refined through careful experimentation and attention to detail, what makes these dishes special isn't just their flavor, it's the journey behind each of them. From sourcing premium and quality ingredients to going through multiple rounds of testing and refinement, our chefs have perfected these dishes to ensure they consistently impress at every gathering. These favourites are what keep our customers coming back for more.

经反复研磨，精益求精，每一道佳肴皆蕴含匠心，不止于滋味，更承载着一段用心打造的旅程。从严选上乘食材，到多番调配，厨师倾注心力，只为臻于至味，在每一次筵席中皆能呈现非凡之味。此等珍馐，广受食客青睐，一再光顾，口碑相传。

精选

红烧猪脚扣肉米粉



Signature Braised Pork Trotter Vermicelli

飘香秘制

荷叶糯米饭



Fragrance Glutinous Rice in Lotus Leaf

招牌古早

猪肉扣肉包



Signature Braised Kou Rou Pau (Pork)

招牌

咖喱排骨



Signature Curry Pork Rib

高端点心



Chinese Canape

招牌咖喱鸡



Signature Curry Chicken

香味鸡公煲



Signature Fragrant Ji Gong Bao

烧腊拼盘



Hong Kong Roasted Combination Platter

Recommended Dishes 推荐菜

川味酸菜鱼片



Fish Fillet in Sauerkraut Sauce

辣椒虾婆



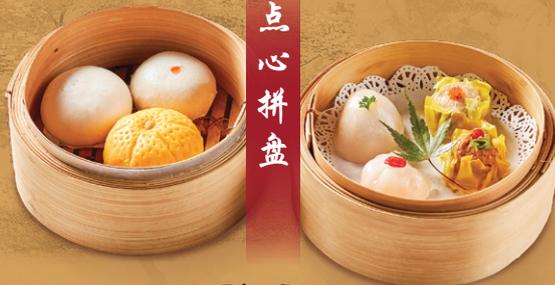
Chilli Crayfish w Fried Mantou

招牌鲜虾枣



Signature Deep-Fried Hei Zho (Prawn Roll)

点心拼盘



Dim Sum Platter

美颜桃胶清汤



Beauty Peach Gum Cheng Tng

尚品自助餐
PRESTIGE BUFFET LINE

Hydrangea 绣球

\$45.99

per person w/GST \$50.13
Min. 30 pax | 12 Dishes
Limited to 1 dish per Category



川味酸菜鱼片
Fish Fillet in
Sauerkraut Sauce

OPTIONAL
ADD-ON 加点

DO IT YOURSELF STATION
DIY站 +\$5.00

- Roasted Duck Crepe
烤鸭薄饼
- Nonya Kueh Pie Tee w Shrimp
鲜虾娘惹小金杯



CANAPE 开胃点心 (Individually Plated)

- Mandarin Orange Prawn Salad OR
Mandarin Orange Smoke Duck Salad
鲜虾橙子沙拉 或 熏鸭橙子凉半

CANAPE 开胃点心 (Individually Plated)

- Black Charcoal Prawn Ball w Gold Dust OR Breaded Crab Pincer w Lemon Tartar
酥炸黑金虾丸 或 酥炸蟹爪柠檬塔塔酱

STARTER 开胃菜

- Edamame w Truffle & Sea Salt OR Marinated Jelly Fish w Shredded Cucumber
松露海盐毛豆 或 海蜇黄瓜丝凉半

RICE (50%) 饭类

- Fragrance Glutinous Rice in Lotus Leaf OR Wok-Fried XO Scallop Fried Rice XO
飘香秘制荷叶糯米饭 或 扇贝炒饭

NOODLES (50%) 面类

- Braised Ee Fu Noodle w Shredded Gui Fei Abalone OR
Signature Braised Pork Trotter Vermicelli
贵妃鲍鱼丝伊府面 或 精选红烧猪脚扣肉米粉

VEGETABLES 菜

- Eight Treasures Vege w Pacific Clam OR Broccoli w Fish Maw & Abalone Mushroom
鲍贝八宝菜 或 芥兰花烩鱼鳔白灵菇

FISH 鱼类

- Fish Fillet in Sauerkraut Sauce OR
Soy Sauce Steamed Snapper w/ Preserved Radish
川味酸菜鱼片 或 菜圃蒸红哥里鱼

POULTRY MEAT 肉类

- Signature Curry Pork Ribs OR Salted Egg Glazed Pork Ribs King
招牌咖喱排骨 或 咸蛋黄排骨王

SEAFOOD 海鲜类

- Herbal Drunken Prawn OR HK Style Bi Feng Tang Prawn
当归醉虾 或 港式避风塘炒虾

DEEP FRIED 酥炸类

- Signature Deep-Fried Hei Zho (Prawn Roll) OR Blooming Lychee Prawn Ball
招牌鲜虾枣 或 香脆荔枝虾球

DESSERT 甜品

- Beauty Peach Gum Cheng Tng (Chilled /or Hot) OR Yam Paste w Gingko Nut (Hot)
美颜桃胶清汤 (冷/热) 或 芋泥白果 (热)

BEVERAGE 饮料

- Roselle Tea OR Pink Guava
洛神花茶 或 粉红番石榴

DELICACY 佳肴

- Braised Sea Cucumber Duck OR
Roasted Combination Platter (Pork, Chicken & Duck)
海参鸭 或 烧肉, 烧鸡与烧鸭拼盘

Chef Recommended

• Food is served in warmers with complete buffet setup • Best consumed within 3 hours from delivery • Terms & conditions apply

尚品自助餐
PRESTIGE BUFFET LINE

Peony
牡丹

\$58.99

per person w/GST \$64.30
Min. 30 pax | 12 Dishes
Limited to 1 dish per Category



辣椒虾婆
Chilli Crayfish

OPTIONAL
ADD-ON 加点

**DO IT YOURSELF STATION
DIY站 +\$8.00**

- Chilli Crab Royale w Golden Mantou 辣椒蟹肉蘸黄金馒头
- Oriental Fish Maw Soup w Crab Meat 蟹肉鱼鳔羹



CANAPE 开胃点心 (Individually Plated)

- Steamed Scallops w Garlic Vermicelli **OR** Lobster Salad Mini Tartelette
- 蒜蓉粉丝蒸扇贝 **或** 龙虾沙拉迷你挞

CANAPE 开胃点心 (Individually Plated)

- Mandarin Orange Prawn Salad **OR** Mandarin Orange Smoke Duck Salad
- 鲜虾橙子沙拉 **或** 熏鸭橙子凉半

STARTER 开胃菜

- Black Charcoal Prawn Ball w Gold Dust **OR** Yam Prawn Fitter on Boat +\$1.00
- 酥炸黑金虾丸 **或** 芋香鲜虾船 +\$1.00

RICE (50%) 饭类

- Fragrance Glutinous Rice in Lotus Leaf **OR** Wok-Fried XO Scallop Fried Rice
- 飘香秘制荷叶糯米饭 **或** XO扇贝炒饭

NOODLES (50%) 面类

- Braised Ee Fu Noodle w Egg White Crab +\$2.00 **OR**
- Signature Braised Pork Trotter Vermicelli
- 赛螃蟹焖伊府面 +\$2.00 **或** 精选红烧猪脚扣肉米粉

VEGETABLES 菜

- Eight Treasures Vege w Pacific Clam **OR** Broccoli w Fish Maw & Abalone Mushroom
- 鲍贝八宝菜 **或** 芥兰花烩鱼鳔白灵菇

FISH 鱼类

- Steamed Red Grouper w Premium Hua Diao **OR** HK Style Steamed Red Grouper
- 古早花雕蒸红班 **或** 港式清蒸红班

POULTRY MEAT 肉类

- Signature Curry Pork Ribs **OR** Fragrant Garlic Pork Ribs
- 招牌咖喱排骨 **或** 蒜香手抓排骨

SEAFOOD 海鲜类

- HK Style Prawn in Spicy Wine **OR** Chilli Crayfish +\$2.00
- 港式辣酒虾 **或** 辣椒虾婆 +\$2.00

DEEP FRIED 酥炸类

- Signature Deep-Fried Hei Zho (Prawn Roll) **OR** Hokkaido Scallop in Yam Ring
- 招牌鲜虾枣 **或** 北海道扇贝芋香圈

DESSERT 甜品

- Beauty Peach Gum Cheng Tng (Chilled /or Hot) **OR** Osmanthus Snow Bird Nest w Red Dates
- 美颜桃胶清汤 (冷/热) **或** 桂花雪燕窝红枣

BEVERAGE 饮料

- Roselle Tea **OR** Pink Guava
- 洛神花茶 **或** 粉红番石榴

DELICACY 佳肴

- Braised Sea Cucumber Duck **OR** Roasted Combination Platter (Pork, Chicken & Duck)
- 海参鸭 **或** 烧肉, 烧鸡与烧鸭拼盘

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