

A Joyous

# LONGEVITY BUFFET

*Celebration for Life*

Liang Yuan offers a range of catering options for longevity birthdays, each carefully designed to reflect the significance of this special occasion. From symbolic dishes to elegant presentations, we provide exceptional flavors and a memorable dining experience for you and your guests.

梁苑为寿宴庆典提供一系列精心策划的外烩选项，体现这一重要时刻的深厚意义。从寓意吉祥的佳肴到雅致大方的呈现，我们为您与宾客献上别具一格的美味盛宴与难忘的用餐体验。

寿宴自助  
致敬璀璨人生



# 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

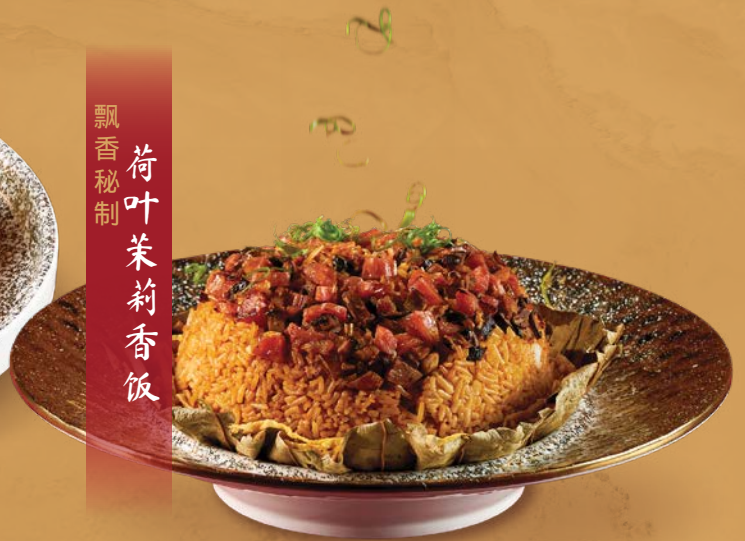
红烧猪脚扣肉米粉



Signature Braised Pork Trotter Vermicelli

飘香秘制

荷叶茉莉香饭



Fragrance Jasmine 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 Ribs

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

寿宴自助餐  
LONGEVITY BUFFET LINE

# 长寿欢宴

## Joyous Longevity

**\$28.99** per person w/GST \$31.31  
Min. 30 pax | 9 Dishes  
Limited to 1 dish per Category



招牌咖哩鸡  
Signature  
Curry Chicken

精选红烧猪脚扣肉米粉  
Signature Braised Pork  
Trotter Vermicelli

### 1a. RICE (50%) 饭类

- Signature Braised Yam Rice w Mushroom 香菇芋头腊味饭
- Wok-Fried Rice w Silver Fish 银鱼炒饭
- Claypot Fragrant Pumpkin Rice 金瓜煲饭
- Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Wok-Fried Black Olive Rice 橄榄炒饭

### 1b. NOODLES (50%) 面类

- Signature Braised Pork Trotter Vermicelli +\$2.00  
精选红烧猪脚扣肉米粉
- Wok-Fried Seafood Mushroom Scallion Noodle +\$0.50  
海鲜香菇葱油炒面
- Italian Seafood Spaghetti Aglio Olio 西式海鲜意大利面
- Braised Ee Fu Noodle w Superior Sauce 上等酱料焖伊府面
- Longevity Noodle 长寿面

### 2. VEGETABLES/BEANCURD 菜/豆腐类

- Pan-Fried Asparagus w Trio Mushroom 三菇炒芦笋 +\$0.50
- Sautéed Eight Treasures Vegetable 八宝菜
- Sautéed Broccoli w Abalone Mushroom 芥兰花烩鲍鱼菇
- Sautéed Beancurd w Pacific Clam 鲍贝炒豆腐
- Sautéed Premium Tofu w Broccoli 特制豆腐烩西兰花 +\$0.50

### 3. FISH 鱼类

- Fish Fillet in Sauerkraut Sauce 川味酸菜鱼片
- Sichuan Mala Fish Fillet 四川麻辣鱼片
- Stir Fried Fish w Chinese Celery 西芹鱼
- Grilled Fish w Mango Salsa 芒果西式烤鱼
- HK Oriental Steamed Fish 港式蒸鱼

### 4. POULTRY MEAT 肉类

- Signature Curry Pork Ribs 招牌咖哩排骨 +\$3.00
- Signature Curry Chicken 招牌咖哩鸡 +\$3.00
- Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Japanese Style Yakitori Chicken Stick 日式烧烤鸡串
- Pan-Fried Coffee Glazed Chicken 干煎咖啡鸡
- Canto Roasted Chicken w Sweet Plum Sauce 广式梅子酱烤鸡

### 5. DEEP FRIED PLATTER 酥炸类

- Trio Platter (Spring Roll, Sotong Ball & Breaded Scallop)  
春卷, 苏东丸与炸干贝 OR
- Yam Ring w Prawn 砵本飘香

### 6. PRAWN 虾类

- Herbal Drunken Prawn 当归醉虾 +\$0.50
- Prawn w Chilli Crab Sauce 蟹酱炒虾
- HK Style Bi Feng Tang Prawn 港式避风塘炒虾 +\$0.50
- Cereal Emperor Prawn 帝皇麦片虾
- Wasabi Prawn w Fruit Salad 芥末沙拉虾球

### 7. DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- HK Steamed Har Kau 港式蒸虾角
- Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Egg Tart 蛋挞
- Assorted Nonya Kueh Kueh 娘惹糕点

### 8. DESSERT 甜品

- Beauty Peach Gum Cheng Tng (Chilled /or Hot) +\$2.00  
美颜桃胶清汤 (冷/热)
- Honeydew Sago 蜜瓜西米露
- Aloe Vera w Ice Jelly Fruit Cocktail 芦荟杂果文头雪
- Snow Fungus Soup w Longan Red Dates 雪耳龙眼红枣清汤
- Yam Paste w Gingko Nut (Hot) 芋泥白果 (热) +\$0.50

### 9. BEVERAGE 饮料

- Roselle Hawthorn 山楂洛神花 +\$0.60 **B** 3.00
- Ginseng Chrysanthemum 洋参菊花茶 +\$0.60 **B** 4.00
- Loh Han Guo 罗汉果 +\$0.60 **A** 0.00
- Roselle Tea 洛神花茶 +\$0.50 **B** 4.00
- Ice Lemon Tea 柠檬茶 **D** 13.00
- Ice Peach Tea 蜜桃茶 **C** 8.00
- Tropical Fruit Punch 杂果 **C** 8.00
- Pink Guava 粉红番石榴 **C** 8.00
- Chinese Tea (Hot) 中国茶 (热) **A** 0.00

### DELICACY 特选佳肴

- Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤 +\$3.00
- Garlic Beef w Capsicum 蒜蓉炒牛肉 +\$4.00
- HK Duo Roasted Platter (Pork & Duck) 烧肉, 烧鸭 +\$4.00
- Signature Braised Kou Rou Pau 招牌古早扣肉包 +\$4.00
- Braised Kou Rou w Yam 古早芋头扣肉 +\$4.00
- Braised Sea Cucumber Duck 海参鸭 +\$5.00
- Chilli Crayfish 辣椒虾婆 +\$6.00

OPTIONAL  
ADD-ON 加点

Signature Popular Chef Recommended

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



寿宴自助餐  
LONGEVITY BUFFET LINE

# 寿禧满堂

## Abundance Longevity

**\$35.99** per person w/GST \$39.23  
Min. 30 pax | 10 Dishes  
Limited to 1 dish per Category



烧肉, 烧鸡与烧鸭  
Roasted Combination Platter

港式避风塘炒虾  
Hong Kong Style Bi Feng Tang Prawn

### 1. CANAPE 开胃菜

- Signature Mandarin Orange Smoke Duck Salad 熏鸭橙子凉半 +\$1.00  
Edamame w Truffle & Sea Salt 松露海盐毛豆  
Marinated Jelly Fish w Shredded Cucumber 海蜇黄瓜丝凉半
- Hand Pull Shredded Chicken w Cucumber Salad 手撕口水鸡

### 2a. RICE (50%) 饭类

- Fragrance Glutinous Rice in Lotus Leaf 漂香秘制荷叶糯米饭 +\$1.00
- Braised Yam Rice w Mushroom 香菇芋头腊味饭  
Wok-Fried Rice w Silver Fish 银鱼炒饭  
Classic Seafood Thai Pineapple Fried Rice 经典海鲜泰式黄梨饭

### 2b. NOODLES (50%) 面类

- Signature Braised Pork Trotter Vermicelli 精选红烧猪脚扣肉米粉 +\$2.00  
Wok-Fried Black Pepper Udon w Iberico Pork +\$1.00  
黑胡椒炒黑猪乌冬面
- Wok-Fried Seafood Mushroom Scallion Noodle 海鲜香菇葱油炒面  
Braised Ee Fu Noodle w Shredded Gui Fei Abalone 贵妃鲍鱼丝伊府面
- Longevity Noodle 长寿面

### 3. VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Eight Treasures Vege w Pacific Clam 鲍贝八宝菜 +\$0.50
- Sautéed Loh Han Vegetable w Pacific Clam 鲍贝罗汉斋  
Sautéed Broccoli w Abalone Mushroom 芥兰花烩鲍鱼菇
- Pan-Fried Asparagus w Trio Mushroom 三菇炒芦笋 +\$0.50  
Pan-Fried Beancurd w Sea Asparagus 海芦笋炒豆腐

### 4. FISH 鱼类

- Emperor Fried Fillet w Tartar 帝皇炸鱼柳鞑鞑酱
- Fish Fillet in Sauerkraut Sauce 川味酸菜鱼片
- Soy Sauce Steamed Snapper w Preserved Radish 菜圃蒸红哥里鱼  
HK Oriental Steamed Snapper 港式蒸红哥里鱼  
Nonya Assam Fish 娘惹亚参鱼

### 5. POULTRY MEAT 肉类

- Signature Curry Pork Ribs 招牌咖哩排骨 +\$3.00
- Signature Curry Chicken 招牌咖哩鸡 +\$3.00
- Signature Fragrant Ji Gong Bao 香味鸡公煲
- Signature Braised Kou Rou Pau 招牌古早扣肉包  
Pan-Fried Salted Egg Glazed Pork Ribs King 干煎咸蛋黄排骨王  
Pan-Fried Coffee Glazed Pork Ribs King 干煎咖啡排骨王

### 6. SEAFOOD 海鲜类

- Herbal Drunken Prawn 当归醉虾  
Pumpkin Prawn w Pork Floss 南瓜肉松虾
- HK Style Bi Feng Tang Prawn 港式避风塘炒虾  
Wasabi Prawn w Fruit Salad 芥末沙拉虾球  
Scallop on Shell w Chilli Crab Sauce 蟹酱扇贝

### 7. DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖  
HK Steamed Har Kau 港式蒸虾角  
Egg Tart 蛋挞
- Blooming Lychee Prawn Ball 香脆荔枝虾球
- Assorted Nonya Kueh Kueh 娘惹糕点

### 8. DESSERT 甜品

- Beauty Peach Gum Cheng Tng (Chilled / Hot) +\$2.00  
美颜桃胶清汤 (冷/热)
- Aloe Vera w Ice Jelly Fruit Cocktail 芦荟杂果文头雪  
Mango Sago 芒果西米露
- Yam Paste w Gingko Nut (Hot) 芋泥白果 (热)
- Bo Bo Cha Cha (Hot) 摩摩查查 (热)

### 9. BEVERAGE 饮料

- Roselle Hawthorn 山楂洛神花 +\$0.60 **B** 3%
- Ginseng Chrysanthemum 洋参菊花茶 +\$0.60 **B** 4%
- Loh Han Guo 罗汉果 +\$0.60 **A** 0%
- Roselle Tea 洛神花茶 **B** 4%
- Ice Lemon Tea 柠檬茶 **D** 13%
- Ice Peach Tea 蜜桃茶 **C** 8%
- Tropical Fruit Punch 杂果 **C** 8%
- Pink Guava 粉红番石榴 **C** 8%
- Chinese Tea (Hot) 中国茶(热) **A** 0%

### 10. DELICACY 特选佳肴

- Braised Sea Cucumber Duck 海参鸭  
HK Duo Roasted Platter (Pork & Duck) 烧肉, 烧鸭
- Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤  
Ten Wonder Chicken Tonic Soup 十全鸡滋补汤  
Chilli Crayfish 辣椒虾婆 +\$2.00
- Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤 +\$3.00

OPTIONAL  
ADD-ON 加点

### DO IT YOURSELF STATION DIY站 +\$5.00

- Nonya Laksa w Shrimp 招牌虾仁叻沙  
Roasted Duck Crepe 烤鸭薄饼  
Nonya Popiah 娘惹薄饼
- Nonya Kueh Pie Tee 娘惹小金杯  
Singapore Fruit Rojak 水果罗惹

Signature Popular

Chef Recommended

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NUTRI-GRADE  
A B C D