

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

荷叶香米饭



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

WEEKDAY EXCLUSIVE
Monday to Thursday

超值自助餐
VALUE BUFFET LINE

周日特别优惠
周一至周四



黄金酥炸春卷
Crispy Golden Long
Spring Roll



香菇葱油炒面
Wok-Fried Mushroom
Scallion Noodle

向日葵 Sunflower

\$15.99 per person w/GST \$17.43
Min. 50 pax | 8 Dishes
Limited to 1 dish per Category

1. RICE/NOODLES 饭/面类

- Wok-Fried Sin Chow Vermicelli 星洲炒米粉
- Wok-Fried Hong Kong Noodle 港式炒面
- Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Yang Chow Fried Rice 扬州炒饭

2. VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Loh Han Vegetable 罗汉斋
- Sautéed Xiao Bai Cai w Mushroom 蘑菇小白菜
- Sautéed Mix Cabbage 什锦包菜
- Stir-Fried Kai Lan w Oyster Sauce 蚝油炒芥兰 +\$0.80
- Braised Beancurd 红烧豆腐

3. FISH 鱼类

- Sichuan Dried Chilli Kung Pao Fish 川椒宫保鱼柳
- Spicy Sambal Fish 香辣叁巴鱼片 +\$0.80
- Pineapple Sweet & Sour Fish 菠萝糖醋鱼柳
- Spring Onion Fish 姜葱鱼片
- Breaded Fish w Mayo 酥炸鱼片

4. POULTRY MEAT 肉类

- Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Grilled Teriyaki Chicken 日式红烧鸡 +\$1.00
- Braised Chicken in Oyster Sauce 蚝油鸡
- Black Pepper Chicken 黑胡椒鸡丁
- Lemon Chicken 香酥柠檬鸡

5. DEEP FRIED PLATTER 酥炸类

- Premium Fried Fish Ball 酥炸特级鱼丸
- Deep Fried Sotong Ball 酥炸苏东丸 +\$0.50
- Crispy Curry Samosa 三角咖喱卜
- Breaded Scallop w Yuzu Mayo 柚子蛋黄酱炸干贝
- Crispy Golden Long Spring Roll 黄金酥炸春卷

6. DESSERT 甜品

- Grass Jelly w Longan 仙草龙眼
- Ice Jelly w Cocktail 杂果文头雪
- Almond Jelly w Longan 杂果龙眼杏仁果冻
- Ice Green Tea Jelly w Cocktail 绿茶文头雪
- Tropical Fruits Platter 水果拼盘 +\$0.80

7. BEVERAGE 饮料

- Roselle Hawthorn 山楂洛神花 +\$0.60 **B** 3%_{off}
- Ginseng Chrysanthemum 洋参菊花茶 +\$0.60 **B** 4%_{off}
- Loh Han Guo 罗汉果 +\$0.60 **A** 9%_{off}
- Orange 橙汁 **C** 8%_{off}
- Blackcurrant 黑加伦子 **C** 8%_{off}
- Tropical Fruit Punch 杂果 **C** 8%_{off}

8. DIM SUM/PASTRY 点心/糕点

- Mini Custard Puff 迷你奶油包
- Marble Cake Sliced 云石蛋糕
- Classic Swiss Roll 经典瑞士卷
- Mini Chocolate Puff 迷你巧克力包
- HK Steamed Siew Mai 港式蒸烧卖 +\$1.00
- Steamed Mini Soon Kueh 蒸笋粿 +\$1.00
- Mini Rice Kueh 迷你饭桃 +\$1.00
- Steamed Mini Honey Chicken Pau 蒸迷你蜜汁鸡包 +\$1.00

Signature Popular

Chef Recommended



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

优质自助餐
SUPERIOR BUFFET LINE



🍷 香味鸡公煲
Signature Fragrant
Ji Gong Bao



🍷 招牌鲜虾枣
Signature Deep-Fried
Hei Zho (Prawn Roll)

茉莉 Jasmine

\$18.99 per person w/GST \$20.70
Min. 30 pax | 8 Dishes
Limited to 1 dish per Category

1. RICE/NOODLES 饭/面类

- 🍷 Wok-Fried Sin Chow Vermicelli 星洲炒米粉
- Wok-Fried Hong Kong Noodle 港式炒面
- 🍷 Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Italian Spaghetti Aglio Olio 西式意大利面 +\$0.80
- 🍷 Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Yang Chow Fried Rice 扬州炒饭

2. VEGETABLES/BEANCURD 菜/豆腐类

- 🍷 Sautéed Loh Han Vegetable 罗汉斋
- 🍷 Sautéed Xiao Bai Cai w Mushroom 蘑菇小白菜
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆 +\$0.80
- Stir-Fried Kai Lan w Garlic & Oyster Sauce 蚝油炒芥兰
- 🍷 Sautéed Premium Tofu w Broccoli 特制豆腐烩西兰花 +\$0.80

3. FISH 鱼类

- Sichuan Dried Chilli Kung Pao Fish 川椒宫保鱼柳
- 🍷 Spicy Sambal Fish 香辣叁巴鱼片
- 🍷 Pineapple Sweet & Sour Fish 菠萝糖醋鱼柳
- Lemon Butter Baked Fish 柠檬奶油烤鱼片 +\$1.00
- HK Oriental Steamed Fish 港式蒸鱼 +\$1.00

4. POULTRY MEAT 肉类

- 🍷 Signature Curry Pork Ribs 招牌咖喱排骨 +\$3.00
- 🍷 Signature Curry Chicken 招牌咖喱鸡 +\$3.00
- 🍷 Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Braised Chicken in Oyster Sauce 蚝油鸡
- Grilled Teriyaki Chicken 日式红烧鸡
- Thai Style Mango Chicken 泰式芒果鸡

5. DEEP FRIED PLATTER 酥炸类

- 🍷 Signature Deep-Fried Hei Zho (Prawn Roll) 招牌鲜虾枣
- Crispy Curry Samosa 三角咖喱卜
- 🍷 Golden Squid Fritters w Salad Dressing 酥炸苏东油条
- 🍷 Breaded Scallop w Yuzu Mayo 柚子蛋黄酱炸干贝
- 🍷 Crispy Golden Long Spring Roll 黄金酥炸春卷

6. DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- Steamed Mini Soon Kueh 蒸笋糕
- 🍷 Assorted Nonya Kueh Kueh 娘惹糕点
- 🍷 Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Classic Swiss Roll 经典瑞士卷

7. DESSERT 甜品

- 🍷 Honeydew Sago 蜜瓜西米露 +\$0.80
- 🍷 Grass Jelly w Longan 仙草龙眼
- Ice Jelly w Cocktail 杂果文头雪
- Almond Jelly w Longan 杂果龙眼杏仁果冻
- Tropical Fruits Platter 水果拼盘 +\$0.80

8. 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%
- Orange 橙汁 C 8%
- Blackcurrent 黑加伦子 C 8%
- 🍷 Tropical Fruit Punch 杂果 C 8%

ALL TIME FAVORITE 人气之选

Deep-Fried Party Platter 35 pcs 五福酥炸拼盘 Ebi Prawn, Breaded Scallop, Teriyaki Drumlets, Chicken Nugget, Premium Fishball	\$42.00
Sakura Sushi Platter 80 pcs 樱花寿司拼盘	\$72.00
🍷 Signature Braised Kou Rou Pau (Pork) min. 30pax 招牌古早扣肉包 (猪肉)	\$4.80/pax
🍷 BBQ Satay 沙爹烤肉 50 sticks Chicken 鸡肉 Mutton 羊肉	\$50.00 \$60.00
DIY Local Popiah Delight min. 30pax 本地精选薄饼	\$5.00/pax
Nonya Kueh Pie Tee w Prawn min. 30pax 鲜虾娘惹小金杯	\$5.00/pax

OPTIONAL ADD-ON 加配

🍷 Signature Popular 🍷 Chef Recommended



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优质自助餐
SUPERIOR BUFFET LINE



特制豆腐烩西兰花
Sautéed Premium
Tofu w Broccoli



砂锅姜葱麻油鸡
Claypot Ginger
Sesame Oil Chicken

紫丁香 Lilac

\$22.99 per person w/GST \$25.06
Min. 30 pax | 9 Dishes
Limited to 1 dish per Category

1. RICE/NOODLES 饭/面类

- Wok-Fried Sin Chow Vermicelli 星洲炒米粉
- Wok-Fried Hong Kong Noodle 港式炒面
- Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Claypot Yam Rice w Mushroom 香菇芋头煲饭
- Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Yang Chow Fried Rice 扬州炒饭

2. VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Loh Han Vegetable 罗汉斋
- Sautéed Chap Chye w Black Fungus 什锦包菜
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆 +\$0.80
- Stir-Fried Kai Lan w Garlic & Oyster Sauce 蚝油炒芥兰
- Sautéed Premium Tofu w Broccoli 特制豆腐烩西兰花 +\$0.80

3. FISH 鱼类

- Sichuan Dried Chilli Kung Pao Fish 川椒宫保鱼柳
- Crispy Lemon Fish 柠檬鱼柳
- Pineapple Sweet & Sour Fish 菠萝糖醋鱼柳
- Cereal Emperor Fish Fillet 帝皇麦片鱼柳
- HK Oriental Steamed Fish 港式蒸鱼 +\$1.00

4. PRAWN 虾类

- Cereal Emperor Prawn 帝皇麦片虾 +\$0.80
- HK Style Soy Sauce Prawn (Har Lok) 港式干煎虾碌 +\$0.50
- Pan-Fried Butter Glazed Prawn 干煎奶油虾
- Stir Fried Sichuan Dried Chilli Kung Pao Prawn 川椒宫保干煎虾
- Deep Fried Tempura Prawn w Yuzu Mayo 柚子蛋黄酱日式炸虾

5. POULTRY MEAT 肉类

- Signature Curry Pork Ribs 招牌咖喱排骨 +\$3.00
- Signature Curry Chicken 招牌咖喱鸡 +\$3.00
- Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Claypot Ginger Sesame Oil Chicken 砂锅姜葱麻油鸡
- Grilled Teriyaki Chicken 日式红烧鸡
- Thai Style Mango Chicken 泰式芒果鸡

6. DEEP FRIED PLATTER 酥炸类

- Signature Deep-Fried Hei Zho (Prawn Roll) 招牌鲜虾枣
- Crispy Curry Samosa 三角咖喱卜
- Golden Squid Fritters w Salad Dressing 酥炸苏东油条
- Breaded Scallop w Yuzu Mayo 柚子蛋黄酱炸干贝
- Crispy Golden Long Spring Roll 黄金酥炸春卷

7. DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- Steamed Mini Soon Kueh 蒸笋粿
- Assorted Nonya Kueh Kueh 娘惹糕点
- Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Classic Swiss Roll 经典瑞士卷

8. DESSERT 甜品

- Honeydew Sago 蜜瓜西米露 +\$0.80
- Grass Jelly w Longan 仙草龙眼
- Ice Jelly w Cocktail 杂果文头雪
- Sweet Potato Soup (Hot) 番薯汤 (热)
- Bo Bo Cha Cha (Hot) 摩摩查查 (热) +\$1.00

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
- Orange 橙汁 **C** 8.00
- Blackcurrent 黑加伦子 **C** 8.00
- Tropical Fruit Punch 杂果 **C** 8.00

ALL TIME FAVORITE 人气之选

- Deep-Fried Party Platter 35 pcs \$42.00
- 五福酥炸拼盘
- Ebi Prawn, Breaded Scallop, Teriyaki Drumlets, Chicken Nugget, Premium Fishball
- Sakura Sushi Platter 80 pcs \$72.00
- 樱花寿司拼盘
- Signature Braised Kou Rou Pau (Pork) min. 30pax \$4.80/pax
- 招牌古早扣肉包 (猪肉)
- BBQ Satay 沙爹烤肉 50 sticks \$50.00
- Chicken 鸡肉 \$60.00
- Mutton 羊肉 \$5.00/pax
- DIY Local Popiah Delight min. 30pax \$5.00/pax
- 本地精选薄饼
- Nonya Kueh Pie Tee w Prawn min. 30pax \$5.00/pax
- 鲜虾娘惹小金杯

OPTIONAL ADD-ON 加点

Signature Popular

Chef Recommended



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招牌咖喱排骨
Signature Pork
Ribs Curry

药材醉鸡滋补汤
Herbal Drunken Chicken Tonic

桂花 Osmanthus

\$25.99 per person w/GST \$28.33
Min. 30 pax | 9 Dishes
Limited to 1 dish per Category

1. RICE/NOODLES 饭/面类

- Wok-Fried Sin Chow Vermicelli 星洲炒米粉
- Wok-Fried Hong Kong Noodle 香港炒面
- Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Braised Ee Fu Noodle w Superior Sauce 上等酱料焖伊府面
- Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Claypot Fragrant Pumpkin Rice 金瓜煲饭
- Wok-Fried Rice w Silver Fish 银鱼炒饭 +\$0.50

2. VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Loh Han Vegetable 罗汉斋
- Sautéed Broccoli w Abalone Mushroom 芥兰花烩鲍鱼菇
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆 +\$0.50
- Japanese Vegetable Teppanyaki 日式蔬菜铁板烧
- Sautéed Premium Tofu w Broccoli 特制豆腐烩西兰花 +\$0.80

3. FISH 鱼类

- Sichuan Mala Fish Fillet 四川麻辣鱼片 +\$0.50
- Stir-Fried Fish w Chinese Celery 西芹鱼片
- Cereal Emperor Fish Fillet 帝皇麦片鱼柳
- Grilled Fish Fillet w Mango Salsa 芒果西式烤鱼
- HK Oriental Steamed Fish 港式蒸鱼 +\$1.00

4. POULTRY MEAT 肉类

- Signature Curry Pork Ribs 招牌咖喱排骨 +\$3.00
- Signature Curry Chicken 招牌咖喱鸡 +\$3.00
- Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Pan-Fried Sweet & Sour Chicken 干煎酸甜鸡丁
- Pan-Fried Coffee Glazed Chicken 干煎咖啡鸡
- Thai Style Mango Chicken 泰式芒果鸡

5. DEEP FRIED PLATTER 酥炸类

- Signature Deep-Fried Hei Zho (Prawn Roll) 招牌鲜虾枣
- Blooming Lychee Prawn Prawn 香脆荔枝虾球 +\$0.50
- Golden Squid Fritters w Salad Dressing 酥炸苏东油条
- Breaded Scallop w Yuzu Mayo 柚子蛋黄酱炸干贝
- Crispy Golden Long Spring Roll 黄金酥炸春卷

6. PRAWN 虾类

- Cereal Emperor Prawn 帝皇麦片虾
- Sautéed Prawn in Chilli Crab Sauce 蟹酱炒虾 +\$1.00
- HK Style Soy Sauce Prawn (Har Lok) 港式干煎虾碌 +\$0.50
- HK Style Poached Prawn 港式白灼鲜虾
- Deep Fried Tempura Prawn w Yuzu Mayo 柚子蛋黄酱日式炸虾

7. DIM SUM/PASTRY 点心/糕点

- HK Steamed Siew Mai 港式蒸烧卖
- Steamed Mini Soon Kueh 蒸笋粿
- Assorted Nonya Kueh Kueh 娘惹糕点
- Chocolate-Frosted Éclairs 巧克力卜 +\$0.50
- Danish Chocolate Roll 巧克力卷

8. DESSERT 甜品

- Beauty Peach Gum Cheng Tng (Chilled /or Hot) +\$2.50
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
- Almond Jelly w Longan 杂果龙眼杏仁果冻
- Yam Paste w Gingko Nut (Hot) 芋泥白果 (热) +\$1.00

9. BEVERAGE 饮料

- Roselle Hawthorn 山楂洛神花 +\$0.60 **B** ^{3.5%}
- Ginseng Chrysanthemum 洋参菊花茶 +\$0.60 **B** ^{4%}
- Loh Han Guo 罗汉果 +\$0.60 **A** ^{0%}
- Ice Lemon Tea 柠檬茶 **D** ^{13%}
- Barley 薏米茶 **C** ^{8%}
- Tropical Fruit Punch 杂果 **C** ^{8%}

DELICACY 特选佳肴

- Signature Braised Kou Rou Pau +\$4.00
招牌古早扣肉包
- Thousand Island Glazed Pork Ribs King +\$4.00
千岛沙拉排骨王
- Summer Sushi Platter 夏季寿司拼盘 +\$3.00
- Herbal Drunken Chicken Tonic Soup +\$3.00
药材醉鸡滋补汤
- HK Roasted Duck 港式烧鸭 \$48.80/pc

OPTIONAL
ADD-ON 加点

优质自助餐系列
SUPERIOR BUFFET LINE



招牌咖喱鸡
Signature
Curry Chicken



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

兰花 Orchid

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

1a. RICE (50%) 饭类

- 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
- Wok-Fried Hong Kong Seafood Noodle 港式海鲜炒面
- Braised Ee Fu Noodle w Superior Sauce 上等酱料焖伊府面
- Wok-Fried Thai Seafood Glass Noodle 泰式海鲜炒粉丝

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 招牌咖喱排骨 +\$3.00
- Signature Curry Chicken 招牌咖喱鸡 +\$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

DELICACY 特选佳肴

- Garlic Beef w Capsicum 蒜蓉炒牛肉 +\$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
- HK Roasted Duck 港式烧鸭 \$48.80/pc
- Braised Sea Cucumber Duck 海参鸭 \$88.80/pc
- Chilli Crayfish 辣椒虾婆 \$6.00/ 1/2pc
- Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤 +\$3.00

OPTIONAL
ADD-ON 加选

Signature Popular Chef Recommended



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

优质自助餐
SUPERIOR BUFFET LINE



🍷 烧肉, 烧鸡与烧鸭
Roasted Combination
Platter



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

水仙 Narcissus

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

1. CANAPE 开胃菜 (Individually Plated)

- 🍷 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 Jasmine Rice in Lotus Leaf 漂香秘制荷叶香米饭 +\$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
Wok-Fried Thai Seafood Glass Noodle 泰式海鲜炒粉丝

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 招牌咖喱排骨 +\$3.00
- 🍷 Signature Curry Chicken 招牌咖喱鸡 +\$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** 3.00
- 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 **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

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

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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尚品自助餐
PRESTIGE BUFFET LINE

Hydrangea 绣球

\$45.99

per person w/GST \$50.13
Min. 30 pax | 13 Dishes
Limited to 1 dish per Category



川味酸菜鱼片
Fish Fillet in
Sauerkraut Sauce

OPTIONAL
ADD-ON 加选

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 Jasmine Rice in Lotus Leaf OR Wok-Fried XO Scallop Fried Rice
飘香秘制荷叶香米饭 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 (B) OR Pink Guava (C) OR Chinese Tea (Hot) (A)
- 洛神花茶 或 粉红番石榴 或 中国茶 (热)

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

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尚品自助餐
PRESTIGE BUFFET LINE

Peony
牡丹

\$58.99

per person w/GST \$64.30
Min. 30 pax | 13 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

CANAPE 开胃点心 (Individually Plated)

- 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 Jasmine Rice in Lotus Leaf **OR** Wok-Fried XO Scallop Fried Rice
飘香秘制荷叶香米饭 **或** XO扇贝炒饭

NOODLES (50%) 面类

- Braised Ee Fu Noodle w Truffle Egg White Crab Meat +\$2.00 **OR** Signature Braised Pork Trotter Vermicelli
松露赛螃蟹焖伊府面 +\$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 Grouper w Premium Hua Diao **OR** HK Style Steamed Grouper
古早花雕蒸石斑 **或** 港式清蒸石斑

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** 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 **E** **OR** Pink Guava **C** **OR** Chinese Tea (Hot) **A**
洛神花茶 **或** 粉红番石榴 **或** 中国茶 (热)

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

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