

SERVED WITH  
SELF-HEATING TRAY  
配备自热餐盘

Refined  
**MINI  
BUFFET**  
*A Taste of Delight*

Thoughtfully designed for a close-knit-get-together, every dish is prepared with care using quality ingredients and delivering Chinese cuisine flavours in a convenient, ready-to-serve format. Whether it's a family celebration or a cosy office lunch, enjoy a seamless dining experience that doesn't compromise on authenticity.

无论是温馨家宴，还是挚友小聚，梁苑迷你自助宴都是您的不二之选，让您随时享受便捷而正宗风味的美食。

精致迷你自助餐  
尽享美味

尚品迷你自助餐  
PRESTIGE MINI BUFFET



SELF-HEATING TRAY 自热餐盘

1a. STARTER (IN CANAPE CUP) 开胃点心

- 🍷 Mandarin Orange Smoke Duck 熏鸭橙子凉半
- Shredded Gui Fei Abalone w Black Fungus Salad 桂妃鲍鱼丝黑木耳凉半
- 🍷 Hand Pull Shredded Chicken w Cucumber Salad 手撕口水鸡

1b. STARTER (IN CANAPE CUP) 开胃点心

- 🍷 Refreshing Cucumber w Pacific Clam Salad 鲍贝手拍黄瓜凉半
- Mandarin Orange Prawn Salad 鲜虾橙子沙拉

2. RICE / NOODLE 饭/面类

- 🍷 Signature Braised Pork Trotter Vermicelli 精选红烧猪脚扣肉米粉 +\$20.00
- 🍷 Wok-Fried Seafood Mushroom Scallion Noodle 海鲜香菇葱油炒面
- Longevity Noodle 长寿面
- Braised Yam Rice w Mushroom 香菇芋头腊味饭
- 🍷 Fragrance Jasmine Rice in Lotus Leaf 漂香秘制荷叶香米饭 +\$10.00
- Classic Seafood Thai Pineapple Fried Rice 经典海鲜泰式黄梨饭

3. VEGETABLES / BEANCURD 菜/豆腐类

- 🍷 Sautéed Eight Treasures Vege w Pacific Clam 鲍贝八宝菜 +\$5.00
- 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
- Pan-Fried Beancurd w Sea Asparagus 海芦笋炒豆腐

4. FISH 鱼类

- Emperor Fried Fillet w Tartar 帝皇炸鱼柳鞑靼酱
- 🍷 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
- Nonya Assam Fish 娘惹亚参鱼
- 🍷 Sichuan Mala Fish Fillet 四川麻辣鱼片

🍷 Signature Popular

🍷 Chef Recommended

• Food is served in microwavable containers • Tables and warmers are not provided • Best consumed within 1 hour from delivery • All sets come with disposable cutlery.  
• Terms & conditions apply

卡米拉

Camellia

\$388 w/GST \$422.92  
Min. 10 pax  
10 Dishes from 1a + 1b + (2-9)

樱花

Cherry Blossom

\$428 w/GST \$466.52  
Min. 10 pax  
11 Dishes from 1a + 1b + (2-10)

Lily

\$358 w/GST \$390.22  
Min. 10 pax  
9 Dishes from 1a + (2-9)

5. MEAT 肉类

- 🍷 Signature Curry Pork Ribs 招牌咖喱排骨 +\$30.00
- 🍷 Signature Curry Chicken 招牌咖喱鸡 +\$30.00
- 🍷 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. DEEP FRIED 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. DESSERT 甜品

- 🍷 Beauty Peach Gum Cheng Tng (Chilled /or Hot) +\$20.00
- 美颜桃胶清汤 (冷/热)
- Mango Sago 芒果西米露
- 🍷 Honeydew Sago 蜜瓜西米露
- Aloe Vera w Ice Jelly Fruit Cocktail 芦荟杂果文头雪
- 🍷 Yam Paste w Ginkgo Nut (Hot) 芋泥白果 (热)
- 🍷 Bo Bo Cha Cha (Hot) 摩摩查查 (热)

8. PRAWN 虾类

- 🍷 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

9. DELICACY 特选佳肴

- HK Style Roasted Duck 港式烧鸭
- Yam Ring w Prawn 礮本飘香
- 🍷 Braised Kou Rou w Quail Egg 红烧扣肉焖鹌鹑蛋
- Hui Guo Rou (Sichuan Twice-Cooked Pork) 回锅肉

10. PREMIUM SEAFOOD 优质特选

- Sea Cucumber Duck 海参鸭
- 🍷 Steamed Scallops w Garlic Vermicelli 蒜蓉粉丝蒸扇贝
- 🍷 Scallop on Shell w Chilli Crab Sauce 蟹酱扇贝
- Golden Cheese Jade Mussels 香蒜起司烤蚌
- Chilli Crayfish 辣椒虾婆 +\$20.00