

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%<sub>off</sub>
- Ginseng Chrysanthemum 洋参菊花茶 +\$0.60 **B** 4%<sub>off</sub>
- Loh Han Guo 罗汉果 +\$0.60 **A** 9%<sub>off</sub>
- Orange 橙汁 **C** 8%<sub>off</sub>
- Blackcurrant 黑加伦子 **C** 8%<sub>off</sub>
- Tropical Fruit Punch 杂果 **C** 8%<sub>off</sub>

## 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