

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

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



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 +\$8.00
- 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 Snapper 娘惹亚参红哥里鱼 +\$20.00
- 🔴 Sichuan Mala Fish Fillet 四川麻辣鱼片

百合

Lily

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

卡米拉

Camellia

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

樱花

Cherry Blossom

\$438 w/GST \$477.42
Min. 10 pax
11 Dishes from 1a + 1b + (2-10)

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 Gingko 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
- Salted Egg Yolk Prawn 咸蛋黄虾

9. DELICACY 特选佳肴

- HK Style Roasted Duck 港式烧鸭
- Yam Ring w Prawn 砵本飘香
- 🔴 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

🔴 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