

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

优质迷你自助餐系列 SUPERIOR MINI BUFFET



SELF-HEATING TRAY
自热餐盘

1. STARTER 开胃菜

- Black Fungus Salad 黑木耳凉半
- Edamame w Truffle & Sea Salt 松露海盐毛豆
- Jelly Fish Cucumber Salad 海蜇黄瓜丝凉半

2. RICE/NOODLE 饭/面类

- Wok-Fried Sin Chow Vermicelli 炒新洲米粉
- Wok-Fried Mushroom Scallion Noodle 香菇葱油炒面
- Wok-Fried Nonya Dry Laksa 娘惹干炒叻沙 +\$1.50
- Classic Thai Pineapple Fried Rice 经典泰式黄梨饭
- Yang Chow Fried Rice 扬州炒饭
- Wok-Fried Sambal Rice 叁巴炒饭 +\$1.00

3. VEGETABLES/BEANCURD 菜/豆腐类

- Sautéed Xiao Bai Cai w Mushroom 蘑菇小白菜
- Stir-Fried Kai Lan w Garlic & Oyster Sauce 蚝油炒芥兰
- Sautéed Loh Han Vegetable 罗汉斋
- Sautéed Beancurd w Crab Stick 豆腐炒蟹条
- Stir-Fried French Bean w Mushroom 鲜菇炒四季豆 +\$1.00

4. FISH (WHITE DORY) 鱼类

- Pineapple Sweet & Sour Fish 菠萝糖醋鱼柳
- Cereal Emperor Fish Fillet 帝皇麦片鱼柳
- Deep Fried Fish w Mango Salsa 芒果酱鱼柳
- Breaded Fish w Wasabi Mayo 芥末酱酥炸鱼片
- Spicy Sambal Fish 香辣叁巴鱼片 +\$1.00
- Sichuan Mala Fish Fillet 四川麻辣鱼片 +\$0.80

5. MEAT 肉类

- Signature Pork Ribs Curry 招牌咖喱排骨 +\$3.00
- Signature Chicken Curry 招牌咖喱鸡 +\$3.00
- Signature Fragrant Ji Gong Bao 香味鸡公煲 +\$1.50
- Thai Style Mango Chicken 泰式芒果鸡
- Braised Chicken in Oyster Sauce 蚝油鸡
- Salted Pepper Chicken 椒盐鸡丁

6. DEEP FRIED 酥炸类

- Premium Fried Fish Ball 酥炸特级鱼丸
- 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

芙蓉 万寿菊

Hibiscus
\$19.99 w/GST \$21.79
Min. 20 pax
8 Dishes from 1-8

月季

Marigold
\$21.99 w/GST \$23.97
Min. 15 pax
8 Dishes from 1-9

月季

Chinese Rose
\$24.99 w/GST \$27.24
Min. 10 pax
9 Dishes from 1-10

7. PASTRY/Dim Sum 糕点/点心

- Mini Custard Puff 迷你奶油包
- Mini Chocolate Puff 迷你巧克力包
- Classic Swiss Roll 经典瑞士卷
- HK Steamed Siew Mai 港式蒸烧卖
- Steamed Mini Soon Kueh 蒸笋粿
- Mini Chocolate Éclair 迷你巧克力卜 +\$0.50
- Assorted Nonya Kueh Kueh 娘惹糕点+\$0.50

8. DESSERT 甜品

- Honeydew Sago 蜜瓜西米露 +\$0.80
- Ice Jelly w Cocktail 杂果文头雪
- Ice Green Tea Jelly w Cocktail 绿茶文头雪
- Grass Jelly w Longan 仙草龙眼
- Almond Jelly w Longan 杂果龙眼杏仁果冻

9. PRAWN 虾类

- Deep Fried Tempura Prawn w Yuzu Mayo 柚子蛋黄酱日式炸虾
- Butter Glazed Prawn 牛油炸虾
- Stir Fried Soya Prawn 干煎酱油虾
- Stir Fried Sichuan Dried Chilli Kung Pao Prawn 川椒宫保干煎虾
- Cereal Emperor Prawn 帝皇麦片虾 +\$0.80
- Sautéed Prawn in Chilli Crab Sauce 蟹酱炒虾 +\$1.00

10. DELICACY 特选佳肴

- HK Style Roasted Duck 港式烧鸭
- Summer Sushi Platter 夏季寿司拼盘
- Yam Ring w Prawn 砵本飘香
- Braised Kou Rou w Quail Egg 红烧扣肉焖鹌鹑蛋 +\$1.50
- Hui Guo Rou (Sichuan Twice-Cooked Pork) 回锅肉
- Sea Cucumber Duck 海参鸭 +\$1.50
- Herbal Drunken Chicken Tonic Soup 药材醉鸡滋补汤

ALL TIME FAVORITE 人气之选

- Deep-Fried Party Platter 五福酥炸拼盘 35 pcs \$42.00
- Ebi Prawn, Breaded Scallop, Teriyaki Drumlets, Chicken Nugget, Premium Fishball
- Signature Braised Kou Rou Pau 招牌古早扣肉包 10 pcs \$48.80
- BBQ Satay 沙爹烤肉 50 sticks
- Chicken 鸡肉 \$70.00
- Mutton 羊肉 \$70.00
- DIY Local Popiah Delight min. 20 rolls \$78.00
- 本地精选薄饼
- Nonya Kueh Pie Tee w Prawn min. 50 cups \$78.00
- 鲜虾娘惹小金杯
- Beauty Peach Gum Cheng Tng (Chilled /Hot) 10 Pax \$48.80
- 美颜桃胶清汤 (冷/热)
- Yam Paste w Gingko Nut (Hot) 10 Pax \$48.80
- 芋泥白果 (热)

OPTIONAL ADD-ON 加选

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