

Imperial Banquet Menu

\$68 Per person
Minimum for 6 people

點心三寶
Three Treasures of Dim Sum
Steamed Xiao Long Bao,
Vegetarian Spring Roll and Fried Chicken Dim Sim

乾燒牛柳絲 
Spicy Shredded Beef with Peking Sweet Dark Vinegar

脆皮山東雞
Boneless Crispy Skin Chicken with Special Shandong
Spring Onion Soy Sauce

鐵板蒙古羊肉 
Sizzling Mongolian Lamb

蒜香肉排
Deep-Fried Pork Tenderloin Chop Tossed with Salted Garlic

時日炒雜菜
Stir Fried Seasonal Vegetables (V)

揚州炒飯
Yangzhou Fried Rice 'I'

時日甜品
Dessert of the day

Empress Banquet Menu

\$88 Per person
Minimum for 6 people

點心三寶
Three Treasures of Dim Sum
Steamed Xiao Long Bao,
Vegetarian Spring Roll and Fried Chicken Dim Sim

香酥鴨
Crispy Aromatic Duck Pancakes

碧綠XO醬爆海鮮
Sauteed Assorted Seafood in Supreme XO Sauce 'I'

鐵板蒙古羊肉 
Sizzling Mongolian Lamb

脆皮山東雞
Boneless Crispy Skin Chicken with Special Shandong
Spring Onion Soy Sauce

乾燒牛柳絲 
Spicy Shredded Beef with Peking Sweet Dark Vinegar


荔枝咕咾肉
Sweet & Sour Pork with Lychee

小月私房炒飯
Miss Yue's VIP Fried Rice 'I'

炸雪糕
Deep Fried Ice Cream

Emperor Banquet Menu


\$108 Per person
Minimum for 6 people

主廚精選三品
Chef's Signature Entrée Trio
 Award-Winning Peking-Style Fried Egg Roll
Pork & Prawn Shanghai Wontons in Special Spicy Red Sauce
Salt & Pepper Calamari 'I'

北京烤片皮鴨
House Roasted Peking Duck with Pancakes

鴨肉生菜包
Duck Meat San Choy Bao

松子菊花魚
Crispy Chrysanthemum Fish with Pine Nuts 'A'

宮保炸明蝦 
Golden Crispy King Prawns, Kung Pao Style 'I'

燒汁和牛粒 (A5和牛)
Wok Fried Diced Wagyu Sirloin Steak in Teriyaki Sauce

鐵板蒙古羊肉 
Sizzling Mongolian Lamb

鎮江糖醋排骨
Spare Ribs in Sticky Sweet & Black Vinegar Sauce

脆皮山東雞 
Boneless Crispy Skin Chicken with Special Shandong Spring Onion Soy Sauce

小月私房炒飯
Miss Yue's VIP Fried Rice 'I'

小月甜韻
The Chef's Sweet Finale

*Origin of seafood: 'A' - Australian 'I' - Imported 'M' - Mixed (a combination of both)
Member discounts do not apply to banquet menus*