



## CHEF BILLY CHENG'S TASTING MENU

### FIRST COURSE

**CRISPY PRAWN WITH OSMANTHUS**  
脆皮桂花大蝦

### SECOND COURSE

**CHILLED DUCK SALAD WITH BLACK TRUFFLE SAUCE**  
黑松露鴨絲沙律

### THIRD COURSE

 **MAINE LOBSTER WITH THREE CUP SAUCE**  
古法三杯汁焗緬因龍蝦

### FOURTH COURSE

**BRAISED SHORT RIB WITH FIVE SPICE GLAZE  
AND EGG FRIED RICE**  
醬香牛骨金銀絲苗

### DESSERT

**CHAI TEA CRÈME BRÛLÉE**  
茶韻焦糖布丁

**168 PER PERSON  
WINE PAIRING 88 PER PERSON**

**Add: 18% gratuity will be added to parties of 6 or more**

## SIGNATURE SEAFOOD BUFFET

ADULT 88.88 CHILD 44.88

HOLIDAY PRICES ARE SUBJECT TO CHANGE.

## A LA CARTE MENU

### APPETIZERS/SOUP 開胃小食/湯,羹

-  **CRISPY VEGAN SPRING ROLLS** 14  
*Cabbage, mushrooms, carrot, sweet & sour sauce*  
香炸素春卷
-  **MARINATED CUCUMBER** 12  
*Cloud ear, mushroom, garlic, wolfberry, black vinegar*  
蒜香雲耳脆青瓜
- CHILLED CHICKEN SALAD, BLACK TRUFFLE SAUCE** 28  
*Cucumber, scallion, red pepper, coriander*  
黑松露鸡丝沙律
- BRAISED MINCED BEEF SOUP IN 'WESTLAKE' STYLE** 24  
*Morel, mushroom, egg white, coriander, scallion*  
西湖羊肚菌牛肉羹
-  **SICHUAN SEAFOOD HOT AND SOUR SOUP** 18  
*Scallop, shrimp, shiitake, mushroom, wood ear, tofu, bamboo shoot, chili oil*  
宮庭海鮮酸辣湯
- WONTON SOUP** 16  
*Yellow chive, mushroom, shrimp & pork*  
鮮蝦雲吞湯

18% gratuity will be added to parties of 6 or more

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## DIM SUM 點心

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<b>DIM SUM PLATTER</b> <i>Black truffle, har gow, siu mai, mushroom</i> 雲華宮點心拼盤	<b>28</b>
<b>SEAFOOD BLACK TRUFFLE DUMPLING</b> <i>Steamed lobster, scallop, shrimp, pea shoot</i> 黑松露豆苗蒸龍蝦餃	<b>20</b>
<b>SHRIMP HAR GOW</b> <i>Bamboo shoot</i> 冬筍蒸鮮蝦餃	<b>14</b>
<b>PORK AND SHRIMP SIU MAI</b> <i>Shiitake, mushroom</i> 花菇鮮蝦豬肉蒸燒賣	<b>14</b>

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## BARBECUE 名爐燒味

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<b>APPLE WOOD SMOKED SOY SAUCE CHICKEN</b> <i>Soy reduction, bone -in</i> 羊城太爺雞	<b>32</b>
<b>MACAU STYLE ROASTED CRISPY PORK BELLY</b> <i>Hoisin sauce, yellow mustard</i> 澳門燒豬腩仔	<b>32</b>
<b>CANTONESE APPETIZER COMBINATION</b> <i>BBQ pork, roasted duck, roast pork belly, hoisin sauce, plum sauce</i> 港式燒味三拼	<b>42</b>
<b>BARBECUED BONELESS DUCKLING</b> <i>Fresh mango, lemon sauce</i> 香芒西檸鴨脯	<b>30</b>

## LIVE SEAFOOD 游水海鮮

澳洲東星斑  
金邊筍殼魚

AUSTRALIAN SPOTTED CORAL GROUPE  
CAMBODIAN MARBLE GOBY

MARKET PRICE/LB

**CHOICE OF PREPARATION**

各種魚類均可選擇以下烹調方法

*steamed with superior light soy sauce or deep-fried with superior light soy sauce*  
頂級生抽蒸或頂級生抽油浸

澳洲龍蝦  
緬因洲龍蝦  
阿拉斯加帝王蟹

AUSTRALIAN LOBSTER  
MAINE LOBSTER  
ALASKA KING CRAB

MARKET PRICE/LB

**CHOICE OF PREPARATION**

各種海鮮均可選擇以下烹調方法




*steamed with garlic, wok-fried ginger & scallion, or wok baked with butter in supreme*  
蒜茸蒸, 姜葱, 上湯牛油焗

聖塔芭芭拉珊瑚蝦



POACHED SANTA BARBARA SPOTTED PRAWNS

MARKET PRICE/LB

## SEAFOOD 海鮮

	<b>WOK-FRIED XO SAUCE SCALLOP</b> <i>Asparagus, carrot</i> 醬爆澳洲帶子	42
	<b>ROASTED CHILEAN SEA BASS</b> <i>Broccoli, fried ginger, soy and scallion glaze</i> 烤智利鱸魚	45
	<b>WALNUT PRAWNS</b> <i>Purple cabbage, sweet aioli, dragonfruit, strawberries</i> 核桃蝦球	42
	<b>SICHUAN FISH WITH PICKLED CABBAGE</b> <i>Bean sprouts, cucumber, Shimeji mushroom, celery, fresh green peppercorn, red chili</i> 四川酸菜魚	48
	<b>STEWED WHOLE AUSTRALIAN 2 HEAD ABALONE &amp; SEA CUCUMBER</b> <i>Abalone reduction, bok choy</i> 原隻兩頭澳洲湯鮑配遼參	168





## POULTRY 雞, 鴨

	<b>KUNG PAO CHICKEN</b> <i>Dried chili, bell pepper, onion, scallion, cashew nuts</i> 彩椒腰果宮保雞丁	34
	<b>'KIRIN' STYLE CRISP CHICKEN</b> <i>Fresh orange slices, sesame, orange sauce</i> 橙花麒麟香脆雞	38
	<b>THREE CUP CHICKEN</b> <i>Basil, garlic, red chili, scallion, three cup sauce</i> 古法三杯雞煲	38
	<b>TRADITIONAL PEKING DUCK</b> <i>Hoisin sauce, crepes, cucumber, scallion</i> 北京片皮鴨	118

## PORK & BEEF 豬, 牛

	<b>GINGER SCALLION BEEF</b> <i>Angus beef, ginger, scallion</i> 姜蔥爆安格斯牛肉片	42
	<b>WOK FRIED SICHUAN BEEF</b> <i>Shredded green and red bell peppers, onion, celery, sichuan sauce</i> 川味牛柳絲	40
	<b>SWEET AND SOUR CRISP KUROBUTA PORK</b> <i>Bell pepper, onion, pineapple, pomelo</i> 香脆咕嚕黑豬肉	34
 	<b>WOK-FRIED A5 JAPANESE WAGYU BEEF TENDERLOIN</b> <i>Signature black pepper sauce, shimeji, mushroom, bell pepper, onion, sliced garlic</i> 招牌黑椒爆頂級日本和牛粒	MARKET PRICE

## VEGETABLE 蔬菜

 	<b>SICHUAN VEGAN MAPO TOFU</b> <i>Impossible meat, mushroom, Sichuan pepper corn, chili oil, scallion</i> 四川素麻婆豆腐	28
	<b>BRAISED TOFU</b> <i>Carrot, shiitake, mushroom, scallion</i> 紅燒豆腐	28
	<b>SWEET AND SOUR CRISP VEGETARIAN PORK</b> <i>Bell pepper, onion, pineapple, mushroom, pomelo</i> 香脆素咕嚕肉	24
	<b>SICHUAN EGGPLANT &amp; IMPOSSIBLE MEAT</b> <i>Mushroom, shallot, garlic, green onion</i> 四川素茄子	24
	<b>CRUNCHY VEGETABLES</b> <i>Wood ear, mushroom, asparagus, carrot, jicama,</i> 田園脆爽	26
	<b>STIR-FRIED GREEN BEANS</b> <i>Mustard greens, green beans</i> 欖菜四季豆	26

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## RICE 飯

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- ★🌶️ **YANG CHOW FRIED RICE** 28  
*Homemade XO sauce, shrimp, BBQ pork, egg, lettuce, scallion*  
招牌極品醬揚州炒飯
- ★ **TRUFFLE CRAB MEAT FRIED RICE** 36  
*Egg, scallion, broccoli*  
黑松露蟹肉炒飯
- VEGETARIAN FRIED RICE** 20  
*Egg, broccoli, corn, shiitake, mushroom, green onion*  
健康素炒飯
- 'FUJIAN' STYLE BRAISED ABALONE FRIED RICE** 88  
*Dried scallop, roasted duck, chicken, shrimp, egg, shiitake, mushroom, butternut squash*  
鮑粒福建燴飯

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## NOODLES 麵

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- 🌶️ **MALAYSIA STYLE KWAY TIAO** 26  
*Chinese sausage, shrimp, bean sprout, green chive, crispy pork*  
馬來西亞炒粿條
- 🌶️ **SINGAPORE STYLE FRIED VERMICELLI** 26  
*BBQ pork, shrimp, egg, curry powder, bean sprout, onion, bell pepper, sesame*  
星洲炒米粉
- CANTONESE STYLE WOK-FRIED BEEF HOR FUN** 32  
*US angus beef, silver sprout, chive, onion, sesame*  
港式乾炒牛肉河
- ★ **GENTING PALACE FRIED NOODLES** 38  
*Roasted duck, shrimp, scallop, egg, celery, carrot, bell pepper, bean sprout, sesame*  
招牌乾炒麵

# PREMIUM TEA SELECTIONS

## DARK TEA & SCENTED TEA

<b>IMPERIAL PU-ERH</b> <i>Bold, earthy</i>	普洱	12
<b>JASMINE PEARLS</b> <i>Smooth, mellow with floral notes</i>	花香龍珠	12
<b>BABY CHRYSANTHEMUM</b> <i>Mildly sweet and refreshing</i>	菊花	8

## OOLONG TEA

<b>DA HONG PAO (WUYI GREAT RED ROBE)</b> <i>Intense with slight floral and sweet fruit notes</i>	武夷大紅袍	18
<b>CHARCOAL ROASTED MONKEY PICK OOLONG</b> <i>Light and naturally sweet with an earthy aroma</i>	炭焙馬騮掙	10

## GREEN TEA & WHITE TEA

<b>WEST LAKE DRAGON WELL</b> <i>Smooth and refreshing orchid fragrance</i>	西湖龍井	11
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## DESSERT WINES & PORTS

<b>CHATEAU ROUMIEU-LACOSTE, SAUTERNES, FRANCE</b>	2019	19/gr
<b>FELSINA, VIN SANTO DEL CHIANTI CLASSICO, ITALY</b>	2015	32/gr
<b>SANDEMAN, TAWNY PORTO, PORTUGAL</b>	40 yr	40/gr

# DESSERT MENU

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## **MANGO SAGO**

*Mango passion sorbet, toasted coconut  
chocolate coconut shell, tapioca pearl*

楊枝甘露

**12**

## **CHAI TEA CRÈME BRULÉE**

*Whipped cream, seasonal berries*

茶韻焦糖布丁

**12**

## **GENTING ALASKA**

*Roasted pineapple, coconut ice cream, vanilla cake,  
pineapple sorbet, meringue, caramel pineapple sauce,  
pineapple chip, coconut snow*

雲頂雪山

**20**

## **TROPICAL MOUSSE**

*Lime cake, exotic cream, coconut mousse served  
with pineapple compote and macadamia nut crumble*

熱帶椰香慕斯

**13**

## **APPLE WONTONS**

*Whipped cream, vanilla gelato, cinnamon sugar*

果香脆皮雲吞

**12**