



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

GENTING PALACE FEAST

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

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DIM SUM 點心

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

BARBECUE 名爐燒味

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

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

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





POULTRY 雞, 鴨

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

PORK & BEEF 豬, 牛

	GINGER SCALLION BEEF <i>Angus beef, ginger, scallion</i> 姜葱爆安格斯牛肉片	42
	WOK FRIED SICHUAN BEEF <i>Shredded green and red bell peppers, onion, celery, sichuan sauce</i> 川味牛柳絲	40
	SWEET AND SOUR CRISP KUROBUTA PORK <i>Bell pepper, onion, pineapple, pomelo</i> 香脆咕嚕黑豬肉	34
 	WOK-FRIED A5 JAPANESE WAGYU BEEF TENDERLOIN <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

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

RICE 飯

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

NOODLES 麵

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

PREMIUM TEA SELECTIONS

DARK TEA & SCENTED TEA

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

OOLONG TEA

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

GREEN TEA & WHITE TEA

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

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

DESSERT MENU

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