

COCKTAILS

RESORTS WORLD SIGNATURE COCKTAILS

GENTING OLD FASHIONED

Highland Park 12yr, Demerara,
Aromatic & Orange Bitters

YUZU LEMON DROP

Grey Goose Le Citron, Yuzuri
Yuzu Liquer, Lemon

CHERRY BLOSSOM

Roku Gin, Chateau Aloe, Dragonfruit,
Ginger Cordial, Lime

HIBISCUS PALOMA

Don Julio Blanco, Hibiscus, Grapefruit,
Lime, Sparkling Pink Grapefruit

MAI THAI

Mount Gay Eclipse Rum,
Giffard Orgeat, Thai Basil Syrup, Lime

GENTING PALACE COCKTAILS

AWANA SKYWAY

Beefeater 24 Gin, Italicus, Butterfly
Peaflower, Lemon, Egg White

THE HIGHLANDS

Hennessy VS,
Chambord Blueberry, Lemon

SPICY MANGO MARGARITA

Casamigos Blanco, Triple Sec,
Spicy Mango, Lime

WINES BY THE GLASS

WHITE

PINOT GRIGIO

Terlano, Alto Adige, Italy, 2019

SAUVIGNON BLANC

Chateau De Sancerre,
Sancerre, 2018

RIESLING

Dr. Loosen, Blue Slate,
Kabinett, Germany, 2018

FIANO

Feudi Di San Gregorio,
Fiano Di Avellino, Italy, 2019

CHARDONNAY

Domaine Laroche, Saint
Martin, Chablis, France, 2018

CHARDONNAY

Chalk Hill, Sonoma, USA, 2018

RED

PINOT NOIR

Patz & Hall, Sonoma, USA, 2016

MERLOT

Duckhorn, Napa Valley, USA, 2017

SANGIOVESE BLEND

Il Borro, Pian di Nova,
Tuscany, Italy, 2016

CABERNET SAUV.

Foley Johnson, Napa
Valley, USA, 2017

BORDEAUX BLEND

Ao Yun, Yunnan Province, China, 2013

WINES BY THE GLASS

SPARKLING

CHAMPAGNE

Nicolas Feuillatte,
Gastronomie Reserve, Brut

CHAMPAGNE

Perrier Jouet, Blason, Brut Rosé

CHAMPAGNE

Dom Perignon, Brut, 2009

ROSÉ

BLEND

Daou Vineyards, Discovery,
Paso Robles, USA, 2019

BOTTLED BEER

DOMESTIC BEER

Budweiser
Bud Light
Shock Top
Samuel Adams Boston Lager
Kona Big Wave
Elysian Space Dust Ipa
Goose Island Ipa

NON-ALCOHOL

Budweiser Zero

CIDER

Stella Cidre

IMPORT BEER

Heineken
Stella Artois
Tsingtao
Lucky Buddha

LOUNGE MENU

*GENTING PALACE DIM SUM

Lobster black truffle, scallop siu mai,
shrimp quail egg, vegetable
雲頂皇宮經典點心拼盤

MACAU STYLE ROASTED CRISPY PORK BELLY

Japanese cucumber rolls,
Hoisin sauce, yellow mustard
澳門燒豬腩仔

CRISPY "WEST LAKE" SILVER FISH

Five spice powder, spice salt,
garlic, ginger, green onion
椒鹽太湖白飯魚

CHILLED DRUNKEN CHICKEN WITH MARINATED JELLY FISH

Chinese spices, green onion
ginger sauce, chili oil, sesame seed
花雕香料醉雞卷拼海蜇

*BARBECUED BONELESS DUCKLING

Fresh mango, lemon sauce
香芒西檸鴨脯

PAN SEARED PORK AND SHRIMP DUMPLING

Chive, egg
生煎韭菜豬肉蝦鍋貼

*CRISPY CRAB CLAW

Kataifi, shrimp paste, coriander,
jicama, seaweed, dill
千絲百花釀蟹鉗

*CHEF LOK SIGNATURE DISH