

云华宫
GENTING
PALACE

FALL MENU
\$75 Per Person

FIRST COURSE

Marinated Cucumber
Cloud ear, garlic, wolfberry, black vinegar
蒜香雲耳脆青瓜

SECOND COURSE

Braised Minced Beef Soup in "Westlake" Style
Morel, egg white, coriander, scallion
西湖羊肚菌牛肉羹

THIRD COURSE

Sweet and Sour Crispy Kurobuta Pork
Bell pepper, onion, pineapple, pomelo
香脆咕嚕黑豬肉

FOURTH COURSE

Yang Chow Fried Rice
Homemade XO sauce, shrimp, BBQ pork,
egg, lettuce, scallion
招牌極品醬揚州炒絲苗

DESSERT

Apple Wontons
Whipped cream, vanilla gelato, cinnamon sugar
果香脆皮雲吞

云 华 宫
GENTING
PALACE

FALL MENU
\$100 Per Person

FIRST COURSE

Pork and Shrimp Siu Mai

Shiitake

花菇鲜蝦猪肉蒸燒

SECOND COURSE

Sichuan Seafood Hot and Sour Soup

Scallop, shrimp, shiitake, wood ear, tofu,

bamboo shoot, chili oil

宮庭海鮮酸辣湯

THIRD COURSE

Sampan Lobster (1.25lb)

Bell pepper, fried garlic, XO sauce, lobster

避風塘龍蝦

FOURTH COURSE

Genting Palace Fried Noodles

Roasted duck, shrimp, scallop, egg,

celery, carrot, bell pepper, bean sprout, sesame

招牌乾炒麵

TROPICAL MOUSSE

Caramel Egg Custard

Lime cake, crème anglaise, and coconut mousse, served
with pineapple compote and macadamia nut crumble

熱帶椰香慕斯