

**年年有餘宴**

**四季豐收慶工盞**

Grand Harbour Signature Four Hot & Cold Dish Combination

(香茅燒汁排骨皇 / 巧手煎釀生筋卷 / 腐皮三色卷 / 泰式海蜆珍鮑片)

(Wok-fried Pork Ribs with Lemongrass BBQ Sauce / Pan-fried Stuffed Gluten Ball with Shrimp Paste / Delicacy Fried Rainbow Roll / Thai Style Chilled Abalone Slices with Spicy Jelly Fish)

**翡翠玉帶蟹肉魚鱈羹**

Braised Crab Meat Bisque with Diced Scallops, Shredded Fish Maw in Supreme Spinach Broth

**南乳醬脆皮吊燒雞**

Crispy Roast Chicken with Marinated 'Nam Yee' Preserved Bean Curd Paste

**薑蒜鮮竹蒸沙巴龍虎斑**

Steamed King Grouper Fish with Chopped Ginger & Garlic served with Soft Bean Curd Stick & Fish Gravy

**三味汁燒焗海明蝦**

Pan-fried Sea White Prawns with Chef's Special Unique Sauce

**碧綠鮑片三菇豆筋蔬**

Stewed Trio Mushrooms with Sliced Abalone, served with Bean Curd Sheet & Seasonal Greens

**XO 醬蟹肉海鮮炒香飯**

Signature Seafood Fried Rice with XO Sauce

**雪花龍眼蜜瓜西米露**

Chilled Sweet Sago Honeydew with Longan Fruit

**豐收鴛鴦美点拼**

Chinese Duo Pastry Delight

RM 888+ (10 位/pax)

**五福臨門宴**

**春夏秋冬旺興隆**

Grand Harbour Signature Deluxe Four Hot & Cold Dish Combination

(古法合寶環球 / 彩椒爽口墨魚球

(蒜片黑椒炒扇貝 / 麻香海蜆花伴魚露凍雞)

(Crispy Fried Stuffed Dried Oyster Roll with Shrimp / Steamed Squid Ball with Bell Peppers / Wok-fried Scallop with Black Pepper Gravy / Delicacy Drunken Chicken with Jelly Fish)

**海底椰霸王花燉豬蹄湯**

Double-boiled Supreme Pork Lean Meat Soup with Sea Coconuts & Blooming Cereus

**古法明爐吊燒醬肥鴨**

Traditional Charcoal Roasted Duck with Chinese Herbs

**頭抽蒸彭亨游水河巴甸魚**

Steamed Wild Catch River Patin Fish with Supreme Fish Gravy

**中國蒙古醬烤鮮海明蝦**

Signature Wok-fried Sea White Prawns with Spicy Mongolian Sauce

**原隻 16 頭鮑魚雲腿扣津白**

Stewed Chinese Cabbage with Baby Abalone (16 Head) served with Sliced Chinese Bacon & Brown Sauce

**怀旧八寶臘味糯米飯**

Signature Steamed Glutinous Rice with Assorted Waxed Meat

**雪花龍眼蜜瓜西米露**

Chilled Sweet Sago Honey Dew with Longan Fruit

**豐收鴛鴦美点拼**

Chinese Duo Pastry Delight

RM 1088+ (10 位/pax)

**鴻圖大展宴**

**中日肆式冷熱葷**

Grand Harbour Signature Luxury Four Hot & Cold Dish Combination

(酥炸烏達花枝球 / 芒果生汁煙肉卷

烏巢翡翠炒玉帶 / 香辣海蜆花伴日本八爪魚)

(Crispy Fried Squid Ball with Stuffed Otak-otak / Bacon Roll with Mango Salad Dressing / Wok-fried Fresh Scallop with Seasonal Greens / Chilled Japanese Tako with Spicy Jelly Fish)

**黑蒜姬松茸蓮子燉土雞湯**

Double-boiled Supreme Kampung Chicken with Wild Mushrooms, Roasted Garlic & Lotus Seeds

**燒焗西班牙黑毛豬排伴梅子酸菜**

Barbecued Spanish Iberico Pork Ribs with Spices, served with Chilled Iceberg with Lemon Sour Plum Dressing

**魚香花腩肉片蒸野生海龍躉魚**

Steamed Wild Sea Estuary Grouper Fish with Sliced Pork Belly & Fragrant Fried Salted Fish

**蔥爆頭抽煎海明蝦**

Wok-fried Fresh Sea White Prawns with Fine Cut Spring Onions & Supreme Soy Sauce

**瑶柱扒原隻 10 頭鮑魚花菇西蘭花**

Stewed Baby Abalone (10 Head) with Dried Scallop, served with Green Broccoli in Brown Sauce

**瓦煲中國風味臘味飯**

Special Claypot Rice with Assorted Waxed Meat

**魔豆柚子芒果西米露**

Chilled Sweet Mango Sago Puree with Pomelo Fruit & Passion Fruit

**豐收鴛鴦美点拼**

Chinese Duo Pastry Delight

RM 1388+ (10 位/pax)

For Reservation:  
**03- 8011 7172**

**鮑魚盆菜乳豬套餐**

**精選鮑魚海味盆菜煲**

Luxury 'Poon Choy' Lucky Pot

(澳洲 10 頭鮑魚, 海參, 魚鱈, 鮫魚皮, 原粒瑶柱, 鵝掌, 花菇, 蠔士, 石斑魚片, 鮮海明蝦, 燒鴨, 燒雞, 鮮帶子, 西蘭花, 津白扣蔬, 發菜和白蘿蔔)

(10 Head Australian Abalone, Sea Cucumber, Fish Maw, Soft Fish Skin, Dried Scallops, Goose Web, Black Mushroom, Dried Oyster, Grouper Fish Slices, Sea White Prawns, Roasted Duck, Roasted Chicken, Fresh Scallop, Green Broccoli, Soft Poached Chinese Cabbage, Black Moss & Radish)

**濃炖鯊魚骨湯沙參玉竹雞燉金鈎翅**

Double-boiled Superior Shark's Fin Soup in Supreme Shark's Bone

**淮鹽當歸炭燒全體乳豬**

Charcoal Grilled Suckling Piglet with Chinese Herbs

**瓦煲中國風味臘味飯**

Special Claypot Rice with Assorted Waxed Meat

**魔豆柚子芒果西米露**

Chilled Sweet Mango Sago Puree with Pomelo Fruit & Passion Fruit

**豐收鴛鴦美点拼**

Chinese Duo Pastry Delight

RM 1888+ (10 位/pax)

**Address: Lot L4-15, 16, 17 & 18, Level 4, DA MEN Mall, I, Persiaran Kewajipan, USJ 1, 47600 Subang Jaya, Selangor.**

\*All prices are inclusive of 6% GST. Subject to 10% Service Charge. \*Menu is subject to change without prior notice. \*以上價格顯示包括 6%消費稅。另外 10%服務費需額外支付。\*以上菜單若有更改, 恕不另行通知。