

大港私房菜套餐 Grand Harbour Luxury Private Kitchen Set Menu

私房菜套餐 A Private Kitchen Set Menu A

厨师餐前推荐小食

《大港五香卤白卷/香辣海蜇猫耳朵》

Chef's Recommended Appetizer
(Deep-Fried Stuffed "Loh Bak" Rolls /
Spicy Jellyfish Pickled with Black Fungus)

红烧蟹肉海味盅仔翅 (每人一盅)

Braised Shark's Fin Soup with Assorted Dried Seafood
& Crab Meat (Individual Serving)

烧焗西班牙黑猪骨伴梅子酸菜

BBQ Spanish Iberico Pork Ribs with Five Spices, served
with Chilled Iceberg Lettuce in Lemonade Dressing

鱼香花腩片蒸深海龙趸鱼

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

香蒜牛油焗河生虾

Chef's Special Freshwater King Prawns with Fried Garlic,
Five Spices Condiments & Spring Onions

手撕蟹肉松茸干烧伊面

Braised Egg Noodles with
White Truffle Supreme & Crab Meat

奇异果雪糕西米露

Chilled Sweet Sago Kiwi Puree with Vanilla Ice Cream

餐后巧手双美点

《莲蓉冰皮仔 / 香口花生酥》

Sweet Chinese Pastry
(Delicate Snow Skin Balls with White Lotus/
Baked Peanuts Paste Balls)

RM 988++ (10 pax/位)

For Reservation:

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私房菜套餐 B Private Kitchen Set Menu B

厨师餐前推荐小食

《香口南乳炸花腩/ 鱼籽赛蚌鲜蟹肉/生焗芝士海鲜蛋》

Chef's Recommended Appetizer
(Delicate Fried Pork Belly with Marinated "Nam Yee" Paste /
Wok-Fried Scrambled Egg White with Crab Meat /
Signature Baked Stuffed Seafood & Egg with Parmesan Cheese)

菜胆瑶柱螺片花菇炖马来鸡

Double-Boiled Supreme of Kampung Chicken with
Black Mushroom, Dried Scallop & Iceberg Lettuce

碳烧意大利香草酱全体乳猪

Charcoal Grilled Suckling Piglet with Marinated Italian
Aroma Paste, served with Jellyfish

鲜竹家乡酱蒸河巴丁鱼

Signature Steamed Wild Catch River Patin Fish with
Chef's Special Sauce & Bean Curd Stick

蒜蓉粉丝蒸开边河生虾

Grand Harbour Special Freshwater King Prawns with
Mashed Garlic, served with Glass Noodles

至尊 XO 酱皇海鲜炒香饭

Chef's Signature Seafood Fried Rice
with Supreme XO Sauce

金果手磨杏仁蛋白茶

Sweetened Almond Tea with Soft Egg White & Gingko

餐后巧手双美点

《像生南瓜球 / 脆口芋香芝麻枣》

Sweet Chinese Pastry
(Sweet Pumpkin Balls with Red Bean Paste/
Crispy Sesame Balls with Yam Paste)

RM 1,388++ (10 pax/位)

隨套餐附送名贵西班牙紅酒一枝
Complimentary 1 Bottle of Spanish Red Wine
with Each Set Menu

私房菜套餐 C Private Kitchen Set Menu C

厨师餐前推荐小食

《莎莎酱脆口加拿大生蚝/鱼籽桂花滑鱼筒》

Chef's Recommended Appetizer
(Signature Fried Canada Oyster with
Special Dipping Sauce / Wok-Fried Sliced Fish Maw
with Scrambled Egg & Crab Meat)

炬松茸瑶柱莲子炖马来鸡汤

Double-Boiled Supreme Kampung Chicken Soup with
Dried Scallops & Wild Mushrooms

椒盐酥骨伴夏果翡翠龙虎斑球

Signature Soft Fried Grouper Fish Fillet with Assorted
Garden Greens, served with Crispy Fried Fish Bones
with Salt & Peppers

碳烧意大利香草酱全体乳猪

Charcoal Grilled Suckling Piglet with Marinated Italian
Aroma Paste, served with Jellyfish

虾籽原粒鲍鱼扣煎酿刺参 (8 头鲍鱼)

Stewed 8 Head Whole Abalone with Stuffed Sea
Cucumber, served with Seasonal Greens & Brown Sauce

泰式黑椒粉丝肉蟹煲

Signature Braised Green Mud Crab with
Black Peppers, served with Glass Noodles in Claypot

魔豆沙谷杨枝金露

Chilled Sweet Sago Mango Puree with
Pamelo & Passion Fruit

餐后巧手双美点

《芝士焗金薯 / 香叶豆沙糰》

Sweet Chinese Pastry
Baked Sweet Potatoes with Cheese /
Delicate Chinese Pastry with Red Bean Paste

RM 1,888++ (10 pax/位)

*All prices are subject to 6% Service Tax & 10% Service Charge.
6% 服务税及 10% 服务费需额外支付。