

大港精选套餐 Grand Harbour Set Menu

Address: Lot LG-2-01 & 02, Lower Ground Two, Fahrenheit 88, 179, Bukit Bintang, 55100 Kuala Lumpur.

SET MENU A

卤白拼沙律熏鸭胸

Smoked Duck Breast with Salad Vegetables and Stuffed "Loh Bak"

蟹肉四宝翅

Braised Shark's Fin Thick Soup with Crab Meat and Shredded Sea Cucumber

烧烤西班牙排骨

Barbecued Spanish Spare Ribs

陈皮姜丝豆豉蒸龙虎斑

Steamed Dragon Grouper Fish with Black Bean, Ginger and Dried Tangerine

牛油椒盐焗海明虾

Baked Sea Prawn with Butter, Salt and Pepper

蚝士冬菇海味扣

Braised Dried Seafood with Mushroom and Dried Oyster

三丝长寿面

Braised Egg Noodle with Shredded Pork and Mushroom

柚子杨枝甘露

Chilled Mango Puree with Pomelo and Sago

忌廉流沙包

Steamed Egg Custard Bun

RM 1088+ (10 位/ pax)

SET MENU B

大港四上萃

Grand Harbour Four Season Combination Platter

干贝花胶白菜炖土鸡汤

Double Boiled Village Chicken Soup with Fish Maw, Dried Scallop and Cabbage

日式焗西班牙排骨

Baked Spanish Spare Ribs in Japanese Style

云耳鲜竹蒸龙趸

Steamed Giant Grouper Fillet with Fungus and Bean Curd Stick

生汁金沙海明虾

Wok Fried Sea Prawn with Mayonnaise and Pork Floss

10 头鲍鱼扣冬菇海参球

Braised "10 Head" Abalone with Mushroom and Sea Cucumber

香煎江南伊面

Pan Fried Crispy Ee Fu Noodle with Mixed Seafood and Egg Gravy

柚子杨枝甘露

Chilled Mango Puree with Pomelo and Sago

迷你煎堆仔

Deep Fried Lotus Paste Sesame Ball

RM 1388+ (10 位/pax)

SET MENU C

大港五福拼

Grand Harbour Five Combination Platter

羊肚菌花胶炖土鸡汤

Double Boiled Village Chicken Soup with Fish Maw and Toadstools

大港当归乳猪

Roasted Suckling Piglet with Chinese Herbs

清蒸野生顺壳鱼

Steamed Wild Marble Goby Fish with Superior Soya Sauce

龙珠海参伴鹅掌

Braised Sea Cucumber with Goose Webs

云腿干贝扒津白

Braised Cabbage with Dried Scallop and Chinese Ham

黑松露蛋白炒饭

Fried Rice with Black Truffle Oil and Egg White

红豆沙汤圆

Boiled Red Bean Soup with Sesame Glutinous Rice Ball

秘制棉花糕

Steamed Soft Cake with Shredded Coconut

RM 1888+ (10 位/pax)

SET MENU D

潮州冻食鹅肝

Chilled Foie Gras in "Teo Chew" Style

蟹粉蟹肉扒翅

Braised Shark's Fin Steak with Crab Meat and Crab Roe

大红袍片皮沙皮乳猪

Roasted Suckling Piglet in Hong Kong Style

清蒸野生顺壳鱼

Steamed Wild Marble Goby Fish with Superior Soya Sauce

黑松露上汤焗明虾

Baked Ming Prawn with Black Truffle and Superior Stock

鲍鱼花胶海味煲

Braised Abalone with Fish Maw and Dried Seafood in Claypot

豉油皇乳猪件捞香港生面

Dry Egg Noodles with Suckling Piglet Fillet (Roasted Suckling Piglet Second Cooking Style)

红莲炖雪蛤

Double Boiled Hasma with Red Dates

秘制棉花糕

Steamed Soft Cake with Shredded Coconut

RM 2388+ (10 位/pax)

SET MENU E

避风塘波斯顿龙虾

Wok Fried Boston Lobster with Fried Garlic and Dried Chili

红烧蟹肉煲仔翅

Braised Shark's Fin with Crab Meat in Claypot

清蒸河巴丁鱼

Steamed River Patin Fish with Superior Soya Sauce

港式糯米乳猪

Crispy Roasted Suckling Piglet Stuffed with Wax Meat Glutinous Rice

澳洲鲍鱼扣海参西兰花

Braised Australian Abalone with Sea Cucumber and Broccoli

黑松露蛋白炒饭

Fried Rice with Black Truffle Oil and Egg White

红莲炖雪蛤

Double Boiled Hasma with Red Dates

酥皮蛋挞仔

Crispy Skin Mini Egg Tart

RM 2888+ (10 位/pax)

大港
中菜
Grand Harbour
• CHINESE CUISINE • BANQUET

For reservation: 03- 2141 1660



*以上价格显示包括 6% 消费税。另外 10% 服务费需额外支付。
* All Price are inclusive of 6% GST. Subject to 10% Service Charge.