A CELEBRATION OF CULINARY DIVERSITY





majestic bay dinner degustation menu seafood indulgence

冠华锦绣四重奏 水晶鲜虾饺/花园香酥方/菩提蔬菜果/干贝萝卜酥

bay symphony of taste steamed fresh prawn dumpling crispy chinese pancake with pork, shrimps steamed vegetables dumpling crispy radish roll with dried conpoy

金汤蟹肉烩鱼唇羹

braised mola mola fish maw soup with crab meat and angle luffa in yellow thicken broth

潮式粥水蒸鲈鱼件或江南香酥鸭

steamed fillet of chilean seabass with rice broth, teochew style

or crispy shredded duck, jiang-nan style

迷你煲仔海鲜焗饭

baked rice with assorted seafood in mini claypot

柚子酱炖香梨

double-boiled whole fragrant pear with pomelo jam

\$50++ per person (最少两位起 /minimum 2 persons)

EPICUREAN DELIGHTS 14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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