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MAJESTIC  
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Flower Dome, Gardens By The Bay, 18 Marina Gardens Drive, #01-10 T 6604 6604 E [reservations@majesticbay.sg](mailto:reservations@majesticbay.sg)

**春节套餐 A**

**CNY Set Menu A**

**(Starting from 28 Jan 2019 till 28 Feb 2019)**

**\$288++每席/ per table 三至四位用/3-4 people dining**

**\$498++每席/per table 五至七位用/5-7 people dining**

price is subject to 10% service charge and prevailing government taxes

金泊鲍鱼松露野菜捞起

Yu Sheng with organic farm mixed green salads,  
WHOLE ABALONE and Chinese Black Truffle

黄焖鱼鳔蟹肉羹

Stewed fresh crab meat and fishmaw  
in yellow thicken broth

粤式烧鸭

Roast duck, Cantonese style

野菌芥兰炒虾球

Sautéed prawns with wild mushrooms  
and hong kong kai lan

碗仔腊味饭

Traditional Chinese waxed meats rice in bowl

美点双辉

小小汤圆香芒露/椰丝麦香蒸年糕

Duo homemade dim sum desserts

- 1) Chilled fresh puree of mango with mini glutinous rice dumpling
- 2) Steamed "Nian Gao" with oatmeal flakes and shredded coconut

Not applicable with other promotions, discounts, offers or vouchers. Information is correct at time of print.

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**春节套餐 B**

**CNY Set Menu B**

**(Starting from 28 Jan 2019 till 28 Feb 2019)**

**\$688++每席/ per table 八至十位用/8-10 people dining**

price is subject to 10% service charge and prevailing government taxes

金泊鲍鱼松露野菜捞起

Yu Sheng with organic farm mixed green salads,  
WHOLE ABALONE and Chinese Black Truffle

干贝螺头炖山芭鸡汤

Double-boiled free range chicken soup  
with dried conpoy and sea conch

蒜油粉丝蒸海斑件

Steamed fillet of sea groupa with garlic oil and vermicelli

野菌芥兰炒虾球

Sauteed prawns with wild mushrooms and hong kong kai lan

粤式烧鸭

Roast duck, Cantonese style

沙煲腊味饭

Traditional Chinese waxed meats rice, claypot style

美点双辉

雪燕炖香梨/椰丝麦香蒸年糕

Duo homemade dim sum desserts

- 1) Chilled Chinese pear with snow fungus
- 2) Steamed "Nian Gao" with oatmeal flakes and shredded coconut

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春节套餐 C

CNY Set Menu C

(Starting from 28 Jan 2019 till 28 Feb 2019)

**\$888++** 每席 / per table 八至十位用 / 8-10 people dining

price is subject to 10% service charge and prevailing government taxes

金泊鲍鱼松露野菜捞起

Yu Sheng with organic farm mixed green salads,  
WHOLE ABALONE and Chinese Black Truffle

干贝螺头炖山芭鸡汤

Double-boiled free range chicken soup  
with dried conpoy and sea conch

香槟酱水果爆龙虾

Boston lobster in Champagne sauce

清蒸笋壳伴芥兰

Steamed soon hock fish with Hong Kong kai lan

粤式烧鸭

Roast duck, Cantonese style

沙煲腊味饭

Traditional Chinese waxed meats rice, claypot style

美点双辉

冰花大枣炖雪哈/椰丝麦香蒸年糕

Duo homemade dim sum desserts

- 1) Chilled hasma dessert with red dates
- 2) Steamed "Nian Gao" with oatmeal flakes and shredded coconut

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**春节套餐 D**

**CNY Set Menu D**

**(Starting from 28 Jan 2019 till 28 Feb 2019)**

**\$1088++每席 / per table 八至十位用 / 8-10 people dining**

price is subject to 10% service charge and prevailing government taxes

金泊鲍鱼松露野菜捞起

Yu Sheng with organic farm mixed green salads,  
WHOLE ABALONE and Chinese Black Truffle

干贝螺头炖山芭鸡汤

Double-boiled free range chicken soup  
with dried conpoy and sea conch

发财海参伴鲍鱼

Stewed whole abalone with sea cucumber and black moss

清蒸笋壳伴芥兰

Steamed soon hock fish with Hong Kong kai lan

粤式烧鸭

Roast duck, Cantonese style

波士顿龙虾焖伊面

Signature Boston lobster noodles

美点双辉

小小汤圆香芒露/椰丝麦香蒸年糕

Duo homemade dim sum desserts

- 1) Chilled fresh puree of mango with mini glutinous rice dumpling
- 2) Steamed "Nian Gao" with oatmeal flakes and shredded coconut

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**春节午市点心套餐 (只限午餐供应)**

**CNY Dim Sum Lunch Set Menu (lunch only)**

**(Starting from 28 Jan 2019 till 28 Feb 2019)**

**\$68++ 每位 / Per Person**

price is subject to 10% service charge and prevailing government taxes

金泊白饭鱼松露野菜捞起

Yu Sheng with organic farm mixed green salads,  
Crispy WHITE BAITS and Chinese Black Truffle

锦绣点心四款

鲜虾饺/鲍鱼烧卖

虾腐皮卷/煎萝卜糕

Four Selections of Dim Sum

Steamed prawn dumpling/Baby abalone pork siew mai  
Crispy beancurd skin prawn roll/Traditional radish cake

干贝螺头炖山芭鸡汤

Double-boiled free range chicken soup  
with dried conpoy and sea conch

蒜油粉丝蒸海斑伴碗仔腊味饭

Combination of steamed fillet of sea groupa in garlic oil and vermicelli  
Traditional Chinese waxed meats rice in bowl

美点双辉

雪燕炖香梨/椰丝麦香蒸年糕

Duo homemade dim sum desserts

- 1) Chilled Chinese pear with snow fungus
- 2) Steamed "Nian Gao" with oatmeal flakes and shredded coconut

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**春节素食套餐**

**CNY Vegetarian Set Menu**

**(Starting from 28 Jan 2019 till 28 Feb 2019)**

**\$68++ 每位 / Per Person**

price is subject to 10% service charge and prevailing government taxes

水果松露野菜捞起

Yu Sheng with organic farm mixed green salads,  
FRUITS and Chinese Black Truffle

椰青素粒汤

Double-boiled diced vegetables soup in whole young coconut

菩提豆袋

Homemade white tofu in beancurd sheet pocket

黑椒炒爽菜

Sautéed crunchy vegetables with fragrant black pepper

菜丝元宝饺子

Poached traditional dumplings with vegetables

美点双辉

雪燕炖香梨/椰丝麦香蒸年糕

Duo homemade dim sum desserts

- 1) Chilled Chinese pear with snow fungus
- 2) Steamed "Nian Gao" with oatmeal flakes and shredded coconut