

冠
華

MAJESTIC
BAY

公司庆功宴

Companies Celebrations Menu A

\$650NETT Per Table (八至十位用/for 8-10 people dining)

(Minimum for 2 tables booking and above)

白灼虾

Poached sea prawns with light soya

虫草花淮山炖鷄汤

Double-boiled chicken soup
with cordyceps flower and huai shan

黑椒猪腩骨

Black pepper baby pork belly ribs

青姜茸蒸珍珠鱼

Steamed whole pearl fish with spring onions
and young ginger sauce

黑木耳蓮藕爆炒荷蘭豆

Sautéed snow peas with black fungus and fresh lotus root

冠華招牌咖啡螃蟹

Bay's signature coffee sauce crabs

海鮮大烩饭

Baked rice with assorted seafood in chef's recipe sauce

红豆沙小黄鸭包

Signature yellow ducking bun with red bean paste

中国茶与1瓶店葡萄酒

Chinese Tea and Bottle of House Wine
(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers

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Companies Celebrations Menu B

\$750NETT Per Table (八至十位用/for 8-10 people dining)

(Minimum for 2 tables booking and above)

海虾沙律拼盘

奶柠炸鱼柳/春夏秋冬卷/菩提蒸素果

芥末黑木耳/海虾沙律

Chilled Prawn Salad Combo Platter

Crispy fish fillet with lemon butter milk dressing

Vegetables spring roll/Steamed vegetables dumpling

Tossed black fungus salad with wasabi dressing/Chilled prawn salad

青口蓮藕爆炒荷蘭豆

Sautéed green mussels with lotus root and snow peas

明炉烤鸭

Apollo oven roast crispy whole duck

青姜茸蒸竹蚌

Steamed bamboo clams with minced spring onions

and young ginger sauce

龙虎斑两食

金银蒜茸蒸斑球/豆根野菌焖斑煲

Dragon Tiger Garoupa in Two Ways

Steamed with minced garlic and light soya sauce

Stewed with dried tofu sheet and wild mushrooms, Claypot style

驰名辣椒螃蟹/炸馒头

Singapore chilli crabs/fried buns

蛤蜊肉鲜蛋炒饭

Egg fried rice with flower clams meat

亚答子香芒露

Chilled fresh mango puree with attap seeds

中国茶与1瓶店葡萄酒

Chinese Tea and Bottle of House Wine

(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers

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公司庆功宴

Companies Celebrations Menu C

\$850NETT Per Table (八至十位用/for 8-10 people dining)

(Minimum for 2 tables booking and above)

海虾水果沙律/芥末软壳蟹/酥脆炸苏东仔

Chilled prawn salad with seasonal fruits

Wasabi soft shell crabs

Crispy baby squids with spicy sweet sauce

三宝炖花胶汤

Double-boiled fish maw soup with three treasures

黑松露汁 10 头鲍鱼豆腐伴时蔬

Slow cooked whole abalone with homemade tofu
and garden greens topped with black truffle oil

清蒸大笋壳鱼

Steamed large soon hock fish in light soya sauce

五香扣肉竹碳包

Stewed baby pork belly with five spice, bamboo charcoal buns

黑椒牛至爆螃蟹

Sautéed crabs with black pepper and oregano herbs

波士顿龙虾焖米粉(招牌菜)

Stewed bee hoon with Boston lobster (signature)

椰香榴莲冻

King of fruit durain dessert

中国茶与 1 瓶店葡萄酒

Chinese Tea and Bottle of House Wine
(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers