

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

黄焖蟹肉鱼漂羹

Braised crab meat and fish maw in yellow thicken broth

江苏镇江猪腩骨

Baby pork belly ribs, Jiangsu style

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

Wok-fried snow peas with black fungus and fresh lotus root

羅勒菜白葡萄酒煮螃蟹

Sautéed crabs with basil leaves in white wine sauce

海鮮粒干炒面线

Stir-fried mee sua noodles with diced seafood

小黄鸭包

Signature yellow duckling bun with Nutella and Yam

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)

花生沙爹酱虾球

Crispy prawns in peanut satay sauce

帶子黑木耳蓮藕爆炒荷蘭豆

Wok-fried scallops with snow peas, black fungus
and fresh lotus root

明炉烤鸭

Apollo oven roast crispy whole duck

江苏镇江猪腩骨

Baby pork belly ribs, Jiangsu style

兩味海上鮮

爆炒魚片/椒鹽頭腩

Catch of the Day prepared in Two Ways

1)stir-fried fish fillet

2)sautéed with fine salt & pepper

馳名辣椒螃蟹/炸馒头

Singapore chilli crabs/fried buns

蛤蜊肉鮮蛋炒饭

Egg fried rice with flower clams meat

亞答子香芒露

Chilled fresh mango puree with attap seeds

中國茶與1瓶店葡萄酒

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

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Companies Celebrations Menu C

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

(Minimum for 2 tables booking and above)

海虾沙律拼盘

椒盐白饭鱼/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 white baits with fine salt & pepper
Vegetables spring roll/Steamed vegetables dumpling
Tossed black fungus salad with wasabi dressing/Chilled prawn salad

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

Stewed bee hoon with Boston lobster

煎蕊诱惑

Chendol Siew Dai

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