

CHRISTMAS 2024 FESTIVE MENU

18 Nov to 31 Dec 2024

大東方
GRAND ORIENT

FESTIVE A LA CARTE MENU

ROAST SPECIALTIES 燒味

Signature Peking Duck (Half) 59
馳名北京鴨 (Whole) 105

1ST COURSE

Sliced Duck Wrapped with Pancake 6/12pcs
北京片皮鴨

2ND COURSE CHOICES

Sang Choy Bao 4/8pcs
鴨鬆生菜包

Or

Duck, Tofu and Vegetable Soup +\$10
鴨肉豆腐蔬菜湯

Or

Stir-Fried Shredded Duck Meat with Egg Noodle +\$18
鴨絲炒蛋麵

Foshan Crispy Chicken (Half) 32
脆皮佛山雞 (Whole) 58

CHEFS' SPECIAL* 廚師精選*

Steamed Whole Coral Trout served with Ginger and Shallot
薑蔥蒸東星斑

Australian Live Lobster
澳洲大龍蝦

Atlantic Live Snow Crab (Pre-Order Only)
南極雪蟹 (僅限預購)

Cooking style 烹飪方式鮑魚：

Salt and Pepper 椒鹽	Ginger and Shallot 薑蔥 (+\$15 for Egg Noodles 額外加蛋麵)
Hong Kong Bay Style 避風塘	Singaporean Chilli Style 星洲辣椒
Black Pepper 黑椒	Deep Fried Mantou (4pcs) +\$12 炸饅頭
Golden Egg Yolk 鹹蛋黃	

SOUPS 湯與羹

Double Boiled Chicken and Abalone Soup 26
鮑魚燉雞湯

Braised Superior Bird's Nest and Crab Meat in
Supreme Chicken Broth 48
蟹肉燕窩湯

Crab Meat Hot and Sour Soup 18
蟹肉酸辣湯

Grand Orient Prawn and Pork Wontons in
Supreme Broth 12
鮮蝦豬肉雲吞湯

Chicken and Sweet Corn Soup 14
雞蓉粟米羹

Crab Meat and Sweet Corn Soup 16
蟹肉粟米羹

Vegetable and Tofu Soup 10
蔬菜豆腐羹

MEAT 肉類

Himalayan Sea Salt and Black Pepper Margaret
River Wagyu Beef 68
海鹽黑椒和牛

Stir Fried Angus Beef Fillet with Satay Sauce 46
沙爹炒安格斯牛肉片

Wok Fried Angus Beef Tenderloin with Black
Pepper Sauce 46
黑椒安格斯牛柳粒

Chinese Style Pan Fried Fillet Steak in Peking Sauce 45
中式煎牛柳片

Szechuan Lamb Fillet 42
四川羊肉片

Wok Fried Lamb Fillet with Ginger, Spring Onion,
and Cumin 42
孜然薑蔥爆羊柳片

Salt and Pepper Pork Ribs 36
椒鹽排骨

Pork Ribs in Peking Sauce 36
京都豬扒

Sweet and Sour Pork 38
港式咕嚕肉

Zesty Citrus Chicken Fillet 35
檸檬雞扒

Kung Pao Chicken 32
宮保雞球

*Subject to seasonal availability and market price

SEAFOOD 海鮮

Braised Australian Whole Green Lip Abalone (5-head) with Seasonal Greens Claypot 紅炆原只青邊鮑魚煲	188
Braised Sea Cucumber, Japanese Mushrooms and Sliced Australian Green Lip Abalone Claypot 花菇海參青邊鮑魚煲	118
Braised Japanese Mushrooms with Sliced Half Australian Green Lip Abalone Claypot 花菇扒青邊鮑魚煲	98
Steamed Abrolhos Island Half-Shelled Scallops with Vermicelli (min. 4pcs) 半殼粉絲蒸帶子 (Choice of Garlic 蒜蓉/Ginger and Shallot 薑蔥/ XO Sauce XO醬)	9.5 each
Deep Fried King Prawns 酥炸蝦球佐自選醬 (Choice of Wasabi 芥末/Hong Kong Bay 避風塘/ Golden Egg Yolk 鹹蛋黃)	48
Steamed Skull Island Jumbo Tiger Prawns with Garlic Sauce 開邊蒜蓉蒸澳洲虎蝦	55
Pan Fried Abrolhos Island Scallops with Ginger & Shallot 薑蔥炒澳洲帶子	52
Sauteed Scallops and Broccoli with Supreme XO Sauce XO醬炒澳洲帶子	52
Pan Fried Abrolhos Island Scallops with Snow Peas & Garlic 荷蘭豆炒澳洲帶子	52
Stir Fried King Prawns with Butter Garlic Sauce 蒜香牛油炒蝦球	48
Hong Kong Style Steamed Patagonian Toothfish 薑蔥蒸鱈魚	52
Steamed WA Barramundi Fillet with Ginger & Shallots 薑蔥蒸鱸魚	48
Deep Deep-fried cuttlefish Coated with Salted Egg Yolk 鹹蛋黃魷魚	42

BEANCURD AND VEGETABLES 豆腐與四季時蔬

Braised Seafood with Bean Curd Claypot 海鮮豆腐煲	42
Sauteed Broccoli with Crab Meat Sauce 蟹肉扒西蘭花	34
Sauteed English Spinach with Garlic 蒜蓉炒菠菜	24
Braised Trio Mushrooms and Vegetable 雜錦菇扒時蔬	28
Stir Fried Kai Lan with Garlic 蒜蓉炒芥蘭	26
Stir Fried Vegetable Medley 廚師精選炒時蔬	24
Braised Bean Curd Claypot with Seasonal Vegetable and Mushrooms 時蔬香菇燜豆腐	32

RICE AND NOODLE 飯面

Braised King Prawns with Yee Fu Noodles 上湯蝦球伊麵	45
Singapore Style Yee Fu Noodles with Shredded Duck, Prawns, and Squids 新式伊麵	32
Hong Kong Style Egg Noodles with Supreme Soy Sauce 豉油皇炒麵 (+\$6 Shredded Duck鴨絲炒蛋麵)	22
Signature Italian Truffle Seafood Fried Rice 松露海鮮炒飯	38
Chef's Special Fried Rice with Crab Meat, Scallops, and Egg White 蟹肉蛋白炒飯	38
Grand Orient Avocado and Sea Scallop Fried Rice 牛油果帶子炒飯	34
Yong Chow Fried Rice with Prawns and BBQ Pork 揚州炒飯	28
Vegetarian Italian Truffle Fried Rice with Pine Nuts 松子松露齋炒飯	28

DESSERT 甜品

Double-Boiled Bird's Nest with Crystal Sugar, Dried Longan, Red Dates, and Lily Bulb (Cold/ Hot) 冰糖紅棗龍眼乾百合燉燕窩 (冷/熱)	38	Asian Sea Coconut and Longan Dessert 海底椰龍眼糖水	11.5
Azuki Beans Crispy Pancake with Ice Cream 豆沙窩餅佐香草冰淇淋	13.5	Lychee with Vanilla Bean Ice Cream 荔枝佐香草冰淇淋	9.5
Deep Fried Ice Cream with Crushed Cookies 炸雪糕	13.5	Matcha Mousse with Black Sesame Ice Cream 抹茶慕斯佐黑芝麻冰淇淋	18

FESTIVE SET MENU

HOLIDAY FEAST

\$98pp | Min. 6 guests

ENTRÉE

Duck Sang Choy Bao
鴨鬆生菜包
Crab Meat & Sweet Corn Soup
蟹肉粟米羹

MAINS

Deep-fried cuttlefish Coated with Salted Egg Yolk
鹹蛋黃魷魚
Steamed WA Barramundi Fillet with Ginger & Shallots
薑蔥蒸鱸魚
Pork ribs with Peking Sauce
京都豬扒
Stir Fried Vegetable Medley
廚師精選炒時蔬
Yong Chow Fried Rice with Prawns and BBQ Pork
揚州炒飯

DESSERT

Lychee with Vanilla Bean Ice Cream
荔枝佐香草冰淇淋

CHRISTMAS DELIGHTS

\$118 pp | Min. 6 guests

ENTRÉE

Steamed Half-Shell Scallops with XO Vermicelli
XO醬半殼粉絲蒸帶子
Crab Meat Hot & Sour Seafood Soup
蟹肉酸辣湯

MAINS

Stir Fried King Prawns with Butter Garlic Sauce
蒜香牛油炒蝦球
Deep-fried Patagonian Toothfish with Chef's Sauce
酥炸鱈魚
Chinese Style Pan Fried Fillet Steak in Peking Sauce
中式煎牛柳片
Sautéed English Spinach with Garlic
蒜蓉炒菠菜
Vegetarian Truffle Fried Rice with Pine Nuts
松子松露齋炒飯

DESSERT

Azuki Beans Crispy Pancake
with Ice Cream
豆沙窩餅佐香草冰淇淋

YULETIDE GOURMET EXPERIENCE

\$138pp | Min. 8 guests

ENTRÉE

Double Boiled Chicken and Abalone Soup
鮑魚燉雞湯
Steamed half-shell scallops with XO vermicelli
XO醬半殼粉絲蒸帶子

MAINS

Live Lobster (Cooked your way)
澳洲大龍蝦
Steamed Whole Coral Trout served with
Ginger and Shallot
薑蔥蒸東星斑
Wok Fried Angus Beef Tenderloin with
Black Pepper Sauce
蜜汁黑椒牛柳粒
Sautéed Broccoli with Crab Meat Sauce
蟹肉扒西蘭花
Signature Avocado and Sea Scallop Fried Rice
牛油果帶子炒飯

DESSERT

Asian Sea Coconut and Longan Dessert
海底椰龍眼糖水

