



大東方
GRAND ORIENT

燒 味

Roast Specialties

★ Signature Peking Duck 59 half / 105 whole
馳名北京鴨

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 32 half / 58 whole
脆皮佛山雞

Sliced Duck Wrapped
with Pancake
北京片皮鴨



鮑
魚
·
花
膠
·
海
參
類

Seafood
Delicacy

★ Braised Australian Whole Green Lip Abalone (5-head)
with Seasonal Greens Claypot 188
紅炆原只青邊鮑魚煲

Braised Sea Cucumber, Japanese Mushrooms and Sliced
Australian Green Lip Abalone Claypot 118
花菇海參青邊鮑魚煲

Braised Japanese Mushrooms with Sliced Half Australian
Green Lip Abalone Claypot 98
花菇扒青邊鮑魚煲

CHEF'S SPECIAL

*subject to seasonal availability and market price

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

Salt and Pepper 椒鹽

Hong Kong Bay Style 避風塘

Black Pepper 黑椒

Golden Egg Yolk 鹹蛋黃

Ginger and Shallot 薑蔥
(+\$15 for Egg Noodles)

Singaporean Chilli Style 星洲辣椒
(+\$12 for 4 pcs of deep fried mantou)

Hong Kong Bay Style
Australian Live Lobster
避風塘澳洲大龍蝦



頭 盤

Entrée

★ Steamed Abrolhos Island Half-Shelled
Scallops with Vermicelli (min. 4pcs) 9.5 each
(Choice of Garlic 蒜蓉/Ginger and Shallot 薑蔥/XO Sauce XO醬)
半殼粉絲蒸帶子

Crispy Salt and Pepper White Bait with Cashew Nuts 18
椒鹽銀魚仔

Spiced Crispy Soft-Shell Crab 22
酥炸軟殼蟹

★ Salt and Pepper Squid Tentacles 19
椒鹽魷魚鬚

🌿 Vegetarian Sang Choy Bao with Pine Nuts (2) 12
松子齋生菜包

🌿 Crispy Vegetarian Spring Rolls (4) 12
香炸素春卷

Crispy Chicken Spring Rolls (4) 12
香炸雞春卷

Steamed Half-Shelled
Ginger and Shallot Scallops
半殼粉絲蒸帶子



湯

•

羹

Soups

- ★ 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

- Szechuan Hot and Sour Seafood Soup 14
四川酸辣湯

- 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

- Crab Meat and Sweet Corn Soup 16
蟹肉粟米羹

- Chicken and Sweet Corn Soup 14
雞蓉粟米羹

- 🌿 Vegetable and Tofu Soup 10
蔬菜豆腐羹

Double Boiled
Chicken and Abalone Soup
鮑魚燉雞湯



Chicken and
Sweet Corn Soup
雞蓉粟米羹



Crab Meat
Hot and Sour Soup
蟹肉酸辣湯



主 菜 · 海 鮮

Seafood Mains

★ Pan Fried Abrolhos Island Scallops with Snow Peas & Garlic 52
荷蘭豆炒澳洲帶子

Pan Fried Abrolhos Island Scallops with Ginger & Shallot 52
薑蔥炒澳洲帶子

Sauteed Scallops and Broccoli with Supreme XO Sauce 52
XO醬炒澳洲帶子

Steamed Skull Island Jumbo Tiger Prawns with Garlic Sauce 55
開邊蒜蓉蒸澳洲虎蝦

Stir Fried King Prawns with Truffle Paste 48
松露醬炒蝦球

★ Stir Fried King Prawns with Butter Garlic Sauce 48
蒜香牛油炒蝦球

Hong Kong Style Steamed Patagonian Toothfish 52
薑蔥蒸鱈魚

Deep Fried Patagonian Toothfish with Chef's Sauce 52
酥炸鱈魚

Steamed WA Barramundi Fillet with Ginger & Shallots 48
薑蔥蒸鱸魚

★ Deep Fried Cuttlefish Coated with Salted Egg Yolk 42
鹹蛋黃魷魚

Cuttlefish with Satay Sauce 38
沙爹魷魚

★ Deep Fried King Prawns 48
(Choice of Wasabi 芥末/Hong Kong Bay 避風塘/Golden Egg Yolk 鹹蛋黃)
酥炸蝦球佐自選醬



Deep Fried Wasabi
King Prawns
酥炸芥末蝦球

主 菜 · 肉 類

Meat & Poultry Mains

★ 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

Stir Fried Angus Beef Fillet with Szechuan Sauce 46
四川炒安格斯牛肉片

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

Stir Fried Crocodile Fillet with Supreme X.O. Sauce &
Seasonal Vegetable 46
XO醬炒鱷魚肉

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

Szechuan Lamb Fillet 42
四川羊肉片

Braised Duck with Japanese Mushrooms in Oyster Sauce 49
瑤桂花菇扒鴨

★ 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

★ Hong Kong Bay Style Pork Ribs 40
避風塘排骨

★ Zesty Citrus Chicken Fillet 35
檸檬雞扒

★ Kung Pao Chicken 32
宮保雞球

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



主菜 · 豆腐與時蔬類

★ Braised Seafood with Bean Curd Claypot 42
海鮮豆腐煲

★ Sauteed Broccoli with Crab Meat Sauce 34
蟹肉扒西蘭花

🌿 Sauteed English Spinach with Garlic 24
蒜蓉炒菠菜

🌿 ★ Braised Trio Mushrooms and Vegetable 28
雜錦菇扒時蔬

Mapo Bean Curd with Chicken Mince 28
麻婆豆腐

🌿 Stir Fried Kai Lan with Garlic 26
蒜蓉炒芥蘭

🌿 Stir Fried Vegetable Medley 24
廚師精選炒時蔬

🌿 Braised Bean Curd Claypot with Seasonal Vegetable and Mushrooms 32
時蔬香菇燜豆腐

Bean Curd & Vegetable Mains

Sauteed Broccoli with
Crab Meat Sauce
蟹肉扒西蘭花



飯

麵

Rice & Noodles

Braised King Prawns with Yee Fu Noodles 45
上湯蝦球伊麵

★ Singapore Style Yee Fu Noodles with Shredded Duck,
Prawns, and Squids 32
新式伊麵

Braised Yee Fu Noodles with Duo Mushrooms and Bean
Shoots 26
金菇炆伊麵

Hong Kong Style Egg Noodles with Supreme Soy Sauce 22
豉油皇炒麵
(+\$6 Shredded Duck 鴨絲)

★ Signature Italian Truffle Seafood Fried Rice 38
松露海鮮炒飯

★ Chef's Special Fried Rice with Crab Meat, Scallops,
and Egg White 38
蟹肉蛋白炒飯

Grand Orient Avocado and Sea Scallop Fried Rice 34
牛油果帶子炒飯

Yong Chow Fried Rice with Prawns and BBQ Pork 28
揚州炒飯

★ Vegetarian Italian Truffle Fried Rice with Pine Nuts 28
松子松露齋炒飯



Grand Orient Truffle
Seafood Fried Rice
松露海鮮炒飯



Singapore Style Yee Fu
Noodles with Shredded
Duck, Prawns and Squids
新式伊麵



Vegetarian Truffle Fried Rice
with Pine Nuts
松子松露齋炒飯

甜

品

Dessert

★ Double-Boiled Bird's Nest with Crystal Sugar, Dried Longan, Red Dates, and Lily Bulb (Cold/ Hot) 38
冰糖紅棗龍眼乾百合燉燕窩 (冷/熱)

Azuki Beans Crispy Pancake with Ice Cream 13.5
豆沙窩餅佐香草冰淇淋

★ Matcha Mousse with Black Sesame Ice Cream 18
抹茶慕斯佐黑芝麻冰淇淋

Deep Fried Ice Cream with Crushed Cookies 13.5
炸雪糕

★ Asian Sea Coconut and Longan Dessert 11.5
海底椰龍眼糖水

Lychee with Vanilla Bean Ice Cream 9.5
荔枝佐香草冰淇淋

★ Mango and Coconut Cake with Coconut Crumbs 12
椰香芒果蛋糕

Deep Fried Ice Cream with
Crushed Cookies
炸雪糕



套餐

Set Menu

RUBY RADIANCE (min. 6pp) 163pp 紅光寶玉套餐

Double Boiled Chicken and Abalone Soup
鮑魚燉雞湯

Australian Live Lobster – Cook Your Way
澳洲大龍蝦

Braised Sea Cucumber, Japanese Mushrooms and Sliced
Australian Green Lip Abalone Claypot
花菇海參青邊鮑魚煲

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

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

English Spinach Poached in Superior Chicken Broth
上湯菠菜

Signature Italian Truffle Seafood Fried Rice
松露海鮮炒飯

Matcha Mousse with Black Sesame Ice Cream
抹茶慕斯佐黑芝麻冰淇淋

TOPAZ TREASURE (min. 4pp) 138pp

黃金寶玉套餐

Szechuan Hot and Sour Seafood Soup

四川酸辣湯

Steamed Half-Shelled Scallops with XO Vermicelli

XO醬蒸半殼粉絲帶子

Australian Live Lobster Cooked in Ginger and Shallot with

Yee Fu Noodle

薑蔥龍蝦伊麵

Wok-fried Beef Tenderloin with Honey Black Pepper Sauce

蜜汁黑椒牛柳粒

Steamed Barramundi Fillet with Ginger and Shallot

薑蔥蒸鱸魚

Braised Trio Mushrooms and Vegetable

雜錦菇扒時蔬

Yong Chow Fried Rice with Prawns and BBQ Pork

揚州炒飯

Azuki Beans Crispy Pancake with Ice Cream

豆沙窩餅佐香草冰淇淋

套
餐

Set Menu

套餐

Set Menu

JADE JEWEL (min. 6pp) 238pp 翡翠寶玉套餐

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

Steamed Abrolhos Island Half-Shelled Scallops with Vermicelli in XO Sauce
XO醬半殼粉絲蒸帶子

Australian Live Lobster - Cook Your Way
澳洲大龍蝦

Braised Sea Cucumber, Japanese Mushrooms and Sliced Australian Green Lip Abalone Claypot
花菇海參青邊鮑魚煲

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

Black Pepper Margaret River Wagyu Beef with Asparagus
黑椒炒和牛

Sauteed Broccoli with Crab Meat Sauce
蟹肉扒西蘭花

Signature Italian Truffle Seafood Fried Rice
松露海鮮炒飯

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)

Braised Australian
Whole Green Lip Abalone (5-head)
with Seasonal Greens Claypot
紅炆原只青邊鮑魚煲





Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.