

GRAND 大東方 ORIENT

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Step into the Grand Orient Restaurant, where culinary excellence meets timeless elegance.

Inspired by the rich traditions and vibrant flavours of Cantonese cuisine, our restaurant offers a dining experience that celebrates authenticity and innovation.

Our Chefs craft each dish with the best of local produce, blending classic techniques with modern creativity to delight your palate. From signature delicacies to fresh, seasonal offerings, every plate highlights our passion for flavour, sustainability, and dedication to quality.

Set in a sophisticated ambiance, Grand Orient is the perfect destination for intimate lunches, dinners, celebrations, and memorable gatherings. Join us as we bring people together through the rich flavours and traditions of Cantonese dining.



Gold Plate Awards Winner 2025
Best Chinese Restaurant

All produce is prepared in an area where allergens are present. Please enquire with our team for any food allergies or intolerances. We endeavour to source for local and sustainable produce wherever possible. Seafood origin source - (A) Australia (I) Imported (M) Mixed

午間優享套餐 SIGNATURE LUNCH SHARING MENU

開胃前菜	Amuse Bouche
經典點心蒸籠	Heritage Dim Sum Basket Steamed Assorted Dim Sum
蟹肉酸辣湯	Crab Meat Hot and Sour Soup Crispy White Bait, Black Fungus, Egg White
或	or
御品蟹肉燴燕窩	Braised Superior Bird's Nest Crab Meat, Supreme Chicken Broth (+$30) (M)
西澳蜜汁焗鱈魚	Baked Glacier Toothfish Oyster Mushrooms, WA Honey Glaze (A)
檸檬雞扒	Crispy Chicken Fillet Citrus Glaze
金菇燜伊麵	Vegetarian Yee Fu Noodles (v) Mushrooms, Bean Shoots
或	or
揚州炒飯	Yong Chow Fried Rice Prawns, Barbecue Pork
芒果西米布甸	Mango Pudding (v) Sago Pearls, Carnation Cream
大東方小甜點	Petit Four

79pp | min 4 persons | weekdays only

燒味 DISTINGUISHED DISHES

西澳極品松露秘製烤鴨	Manjimup Truffle Duck Half Boneless Duck, Freshly-Shaved Truffle Slices	85
脆皮佛山雞	Foshan Crispy Chicken (half/whole) Garlic Chilli Vinegar	38 / 68
馳名北京鴨	Signature Peking Duck (half/whole)	60 / 108

1st course
Sliced Crispy Duck Skin wrapped in Pancake 北京片皮鴨 (6/12pc)

2nd course
Sang Choy Bao 鴨鬆生菜包 (4/8pc)
or
Duck, Tofu & Pickled Vegetable Soup 鴨肉豆腐酸菜湯 (+$15)
or
Stir-Fried Shredded Duck & Egg Noodles 鴨絲炒蛋麵 (+$18)

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Manjimup Truffle Duck
西澳極品松露秘製烤鴨

珍品 DELICACY

紅炆原隻青邊鮑魚煲	Braised 5-head Australian Green Lip Abalone, Whole Seasonal Greens, Supreme Oyster Sauce (A)	188
花菇海參青邊鮑魚片煲	Braised Australian Green Lip Abalone, Sliced Sea Cucumber, Japanese Mushrooms, Supreme Oyster Sauce (A)	118
花菇扒青邊鮑魚片煲	Braised Half Australian Green Lip Abalone, Sliced Japanese Mushrooms, Supreme Oyster Sauce (A)	108
清蒸薑蔥東星斑	Steamed Whole Coral Trout Ginger and Shallot (A)	MP

新鮮海鮮 LIVE SEAFOOD

澳洲大龍蝦	Australian Live Lobster (A)	MP
南極雪蟹 (僅限預購)	Live Snow Crab (Pre-order only) (A)	MP
烹飪方式	Choice of preparation 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) Singapore Chilli Style 星洲辣椒 (+$12 for 4pc fried mantou) Garlic Butter Reduction 蒜香牛油	

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

前菜 APPETISER

酥炸軟殼蟹	Crispy Soft Shell Crab Salt and Pepper (I)	24
椒鹽銀魚仔	Crispy White Bait Salt and Pepper, Cashew Nuts (A)	18
原隻虎蝦多士	Tiger Prawn Toast (4pc) Sweet Chilli Dip (A)	34
椒鹽魷魚鬚	Flash-Fried Squid Tentacles Salt and Pepper (I)	24
素松子生菜包	Vegetarian Sang Choy Bao (v) (2pc) Water Chestnut, Celery, Carrot, Pine Nuts	13
香炸春卷(素/雞)	Crispy Spring Rolls (vo) (4pc) Vegetarian or Chicken	13.5
半殼粉絲蒸帶子	Steamed Abrolhos Island Scallop & Vermicelli (min. 4pc)(A) Garlic Mince 蒜蓉 Ginger and Shallot 薑蔥 XO Sauce XO醬	9.8 ea

點心 (僅限午餐) DIM SUM (LUNCH ONLY)

經典點心蒸籠	Heritage Dim Sum Basket Assorted Dim Sum (10 pc) (A)	39
鮮蝦水晶餃	Crystal Prawn Har Gow (4 pc) (A)	14.9
帶子海鮮餃	Scallop and Seafood Dumplings (3 pc) (A)	14.9
鮮蝦韭菜餃	Prawn and Chive Dumplings (3 pc) (A)	14.9
鮮蝦豬肉燒賣	Pork and Prawn Shumai (4 pc) (A)	13.9
上海小籠包	Shanghai Xiao Long Bao (5 pc)	14.9

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Tiger Prawn Toast
原隻虎蝦多士

湯羹 SOUP AND BROTH

原隻鮑魚燉雞湯	Double-Boiled Chicken and Baby Abalone Broth Bok Choy, Goji Berries (A)	28
養身蟲草花燉烏雞湯	Double-Boiled Silkie Chicken Broth Cordyceps Flower, Chinese Herbs	26
御品蟹肉燴燕窩	Braised Superior Bird's Nest Crab Meat, Supreme Chicken Broth (M)	48
蟹肉酸辣湯	Crab Meat Hot and Sour Soup Crispy White Bait, Black Fungus, Egg White, Silky Tofu (I)	18
鮮蝦豬肉雲吞湯	Grand Orient Supreme Broth Prawn and Pork Wontons (I)	13
雞蓉粟米羹	Chicken Sweet Corn Soup Egg White	14
蔬菜豆腐羹	Vegetable and Tofu Soup (v) Corn, Carrot, Snow Pea, Silky Tofu	12

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Double Boiled Chicken and
Baby Abalone Broth
原隻鮑魚燉雞湯
Crab Meat Hot and Sour Soup
蟹肉酸辣湯
Chicken Sweet Corn Soup
雞蓉粟米羹

海鮮 SEAFOOD

干貝佐尊饌松露醬	Pan-Seared Abrolhos Island Scallops Italian Truffle Emulsion (A)	59
港式蒸鱈魚	Hong Kong Style Steamed Glacier Toothfish Superior Soy Sauce (A)	55
酥炸鱈魚	Golden-Fried Patagonian Toothfish Soy Drizzle (A)	55
西澳蜜汁焗鱈魚	Baked Glacier Toothfish Oyster Mushrooms, WA Honey Glaze (A)	58
紅燒鱈魚煲	Braised Claypot Glacier Toothfish Seasonal Greens, Mushrooms (A)	55
薑蔥蒸鱸魚	Steamed WA Barramundi Fillet Ginger and Shallot, Infused Soy (A)	52
黃金魷魚	Deep Fried Golden Cuttlefish Salted Egg Yolk (I)	45
沙爹魷魚	Cuttlefish with Satay Sauce Peanut, Herbs and Spice (I)	39
香炒蝦球	Stir-Fried King Prawns (I) Truffle Paste 松露醬 Butter Garlic Sauce 蒜香牛油 Singapore Chilli Style 星洲辣椒	52
香炒帶子	Pan-Fried Abrolhos Island Scallops (A) Snow Peas & Garlic 蒜香荷蘭豆 Ginger & Shallot 薑蔥 Broccoli with Supreme XO Sauce XO醬炒西蘭花	55
酥炸蝦球	Deep-Fried King Prawns (I) Wasabi 芥末 Hong Kong Bay Style 避風塘 Golden Egg Yolk 鹹蛋黃 Salt & Pepper 椒鹽	52

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Pan-Seared Abrolhos Island Scallops
Italian Truffle Emulsion
干貝佐尊饌松露醬

肉類 MEAT AND POULTRY

椒鹽西澳和牛	Margaret River Wagyu Beef Himalayan Sea Salt, Black Pepper	75
鐵板黑椒西澳和牛	Hot Plate Margaret River Wagyu Beef Oriental Black Pepper Sauce	79
黑椒安格斯牛柳粒	Wok-Fried Angus Beef Tenderloin Oriental Black Pepper Sauce	48
港式咕嚕肉	Sweet and Sour Pork Lychee, Capsicum, Onion	38
檸檬雞扒	Crispy Chicken Fillet Citrus Glaze	38
宮保雞球	Stir-Fried Kung Pao Chicken Dried Red Chilli Peppers, Cashew Nuts	36
安格斯牛柳	Sautéed Angus Beef Fillet Satay Sauce 沙爹醬 Peking Sauce 京都醬 Szechuan Sauce 四川醬	48
香炸排骨	Deep-Fried Pork Ribs Salt and Pepper 椒鹽 Peking Sauce 京都醬 Hong Kong Bay Style 避風塘	42
香炒羊柳	Wok-Fried Lamb Fillet Ginger, Spring Onion and Cumin 孜然薑蔥 Sichuan Style 四川醬	48

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Hot Plate Margaret River Wagyu Beef
鐵板黑椒西澳和牛

蔬菜, 豆腐 VEGETABLES AND BEANCURD

紅燒海鮮豆腐煲	Claypot Braised Bean Curd Mixed Seafood, Vegetables (I)	48
蟹肉扒西蘭花	Sautéed Broccoli Crab Meat Sauce (I)	36
蒜蓉炒菠菜	Sautéed English Spinach (v) Garlic Sauce	28
三菇扒時蔬	Braised Trio Mushrooms (v) Seasonal Vegetables	32
麻婆豆腐	Mapo Bean Curd Spicy Bean Sauce, Chicken Mince	30
蒜蓉炒芥蘭	Stir-Fried Kai Lan (v) Garlic Sauce	28
廚師精選炒時蔬	Stir-Fried Assorted Vegetables (v) Ginger and Garlic Sauce	25
紅燒時蔬豆腐煲	Claypot Braised Bean Curd (v) Mixed Mushrooms, Vegetables	35

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Sauteed Broccoli with
Crab Meat Sauce
蟹肉扒西蘭花

飯, 麵 RICE AND NOODLE

金菇燜伊麵	Vegetarian Yee Fu Noodles (v) Mushrooms, Bean Shoots	28
星洲伊麵	Singapore Style Yee Fu Noodles Shredded Duck, Prawns, Cuttlefish (I)	36
豉油皇炒麵	Hong Kong Supreme Soy Sauce Egg Noodles (vo) Shredded Duck 鴨絲 (+$6)	22
招牌松露海鮮炒飯	Signature Seafood Truffle Fried Rice Italian Truffle, Prawns, Scallops (M)	39
蟹肉蛋白炒飯煲	Chef's Treasure Fried Rice in Claypot Crab Meat, Scallops, Tobiko, Egg White (M)	46
揚州炒飯	Yong Chow Fried Rice Prawns, Barbecue Pork (I)	30
什錦海鮮煎麵	Crispy Seafood Egg Noodles Scallops, Prawns, Squid, Vegetable, Golden Gravy (M)	48
松子松露齋炒飯	Vegetarian Truffle Fried Rice (v) Italian Truffle, Pine Nuts	29

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Vegetarian Truffle Fried Rice
松子松露齋炒飯
Signature Seafood
Truffle Fried Rice
招牌松露海鮮炒飯
Singapore Style
Yee Fu Noodles
星洲伊麵

甜點 DESSERT

冰糖紅棗龍眼百合燉燕窩 (冷/熱)	Double-Boiled Bird's Nest Dried Longan, Red Dates, Lily Bulb (Cold/ Hot)	38
豆沙窩餅佐香草冰淇淋	Azuki Beans Crispy Pancake (v) Vanilla Ice Cream	15
抹茶慕斯佐黑芝麻冰淇淋	Matcha Mousse Cube (v) Black Sesame Ice Cream, Tuile	19
炸雪糕	Deep-Fried Vanilla Ice Cream (v) Crushed Cookies, Raspberry Compote	15
芒果西米布甸	Mango Pudding (v) Sago Pearls, Carnation Cream	15
海底椰龍眼糖水	Chilled Sea Coconut Tong Sui (v) Longan, Lemon, Sea Coconut Slices	13
荔枝佐香草冰淇淋	Vanilla Bean Ice Cream (v) Lychee	9.5
金莎巧克力蛋糕	Ferrero Rocher Layer Cake Joconde Biscuit	13
百香果榛果撻	Passionfruit Praline Hazelnut Tart Chocolate Glaze	13

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Ferrero Rocher
Layer Cake
金莎巧克力蛋糕

尚品套餐 SIGNATURE SET MENU

雞蓉粟米羹	Chicken Sweet Corn Soup Egg White
XO醬半殼粉絲蒸帶子	Steamed Abrolhos Island Half-Shelled Scallops Glass Vermicelli, XO Sauce (A)
黃金魷魚	Deep Fried Golden Cuttlefish Salted Egg Yolk (I)
薑蔥蒸鱸魚片	Steamed Barramundi Fillet Ginger and Shallot, Infused Soy (A)
港式咕嚕肉	Sweet and Sour Pork Lychee, Capsicum, Onion
蒜蓉炒菠菜	Sautéed English Spinach (v) Garlic Sauce
松子松露齋炒飯	Vegetarian Truffle Fried Rice (v) Italian Truffle, Pine Nuts
荔枝佐香草冰淇淋	Vanilla Bean Ice Cream (v) Lychee

88pp | min 6 persons

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臻選套餐 CURATED SET MENU

四川海鮮酸辣湯
Sze Chuan Seafood Hot & Sour Soup
Prawns, Squid, Scallops (I)

XO醬半殼粉絲蒸帶子
Steamed Abrolhos Island Half-Shelled Scallops
Glass Vermicelli, XO Sauce (A)

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

薑蔥蒸鱸魚片
Steamed Barramundi Fillet
Ginger and Shallot, Infused Soy (A)

蜜汁黑椒牛柳粒
Wok-Fried Beef Tenderloin
Honey Black Pepper Sauce

三菇扒時蔬
Braised Trio Mushrooms (v)
Seasonal Vegetables

揚州炒飯
Yong Chow Fried Rice
Prawns, Barbecue Pork (I)

芒果西米布甸
Mango Pudding (v)
Sago Pearls, Carnation Cream

128pp | min 4 persons

尊享套餐 GRAND SET MENU

原隻鮑魚燉雞湯	Double-Boiled Chicken and Baby Abalone Broth Bok Choy, Goji Berries (M)
薑蔥炒澳洲大龍蝦伴伊麵	Australian Live Lobster with Yee Fu Noodles Ginger and Shallot (A)
清蒸薑蔥東星斑	Steamed Whole Coral Trout Ginger and Shallot (A)
椒鹽西澳和牛	Margaret River Wagyu Beef Himalayan Sea Salt, Black Pepper
蟹肉扒西蘭花	Sautéed Broccoli Crab Meat Sauce (I)
招牌松露海鮮炒飯	Signature Seafood Truffle Fried Rice Italian Truffle, Prawns, Scallops (M)
豆沙窩餅佐香草冰淇淋	Azuki Beans Crispy Pancake Vanilla Ice Cream

138pp | min 4 persons

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Heritage Dim Sum Basket
經典點心蒸籠
Margaret River Wagyu Beef
椒鹽西澳和牛
Foshan Crispy Chicken
脆皮佛山雞
Hong Kong Style
Steamed Glacier Toothfish
港式清蒸鱈魚
Signature Seafood
Truffle Fried Rice
招牌松露海鮮炒飯
Double-Boiled Chicken and
Baby Abalone Broth
原隻鮑魚燉雞湯