



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  
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花  
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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



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## 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

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# 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

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## 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.