

大東方
GRAND ORIENT



金蛇喜迎春
Happy Chinese New Year

2025

MENU IS AVAILABLE
28 JAN - 12 FEB

f @grandorientperth

A LA CARTE MENU

SEAFOOD & ABALONE 海鮮

Braised Australian Whole Green Lip Abalone (5-head) with Seasonal Greens Claypot 紅炆原只青邊鮑魚	188
Braised Sliced Australian Green Lip Abalone with Sea Cucumber and Japanese Mushrooms 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
Stir Fried Large Prawns Supreme Sauce with Asparagus 蘆筍炒蝦球	52
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)	52
Stir Fried King Prawns with Butter Garlic Sauce 蒜香牛油炒蝦球	52
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)	10 each
Deep Fried Cuttlefish Coated with Salted Egg Yolk 黃金魷魚	42
Hong Kong Style Steamed Patagonian Toothfish 薑蔥蒸鱈魚	53
Steamed Skull Island Jumbo Tiger Prawns with Ginger and Shallot (4pcs) 姜蔥蒸開邊澳洲虎蝦	56
Deep Fried Patagonian Toothfish with Chef's Sauce 酥炸鱈魚	53
Braised Seafood with Bean Curd Claypot 海鮮豆腐煲	42
Steamed Whole Coral Trout Served with Ginger and Shallot 薑蔥蒸東星斑	MP

MEAT 肉類

Himalayan Sea Salt and Black Pepper Margaret River Wagyu Beef 海鹽黑椒和牛	68
Pork Ribs in Peking Sauce 京都豬扒	36
Kung Pao Chicken 宮保雞球	32
Salt and Pepper Pork Ribs 椒鹽排骨	36
Szechuan Lamb Fillet 四川羊肉片	42
Sweet and Sour Pork with Lychee 港式咕嚕肉	38
Black Pepper Dorper Lamb Cutlets (4pcs) 黑椒羊扒	42
Wok Fried Angus Beef Tenderloin with Black Pepper Sauce 黑椒安格斯牛柳粒	46

CHEF'S SPECIAL 廚師精選

Prosperity Toss with Fresh Tasmanian Salmon Sashimi 發財三文魚撈生	55 S/98 L
Abundance and Prosperity Poon Choi 迎春發財盆菜	398
Live Western Australia Lobster 精選西澳龍蝦	MP
Snow Crab (Pre-ordered Only) 南極雪蟹 (僅限預購) Cooking style 烹飪方式	
•Black Pepper 黑椒	•Hong Kong Bay Style 避風塘
•Salt and Pepper 椒鹽	•Ginger and Shallot 姜蔥 (+ Egg Noodles 加蛋面) +15
•Golden Egg Yolk 鹹蛋黃	•Singaporean Chilli Style 星洲辣椒 (+ Fried Mantou 4pcs 加炸饅頭) +16

A LA CARTE MENU

ROAST SPECIALTIES 烤特色菜

Signature Peking Duck (Half) 馳名北京鴨(半)	59
Signature Peking Duck (Whole) 馳名北京鴨(全)	105
1st Course Duck Pancake 北京片皮鴨 (6/12 Pcs)	
2nd Course Sang Choy Bao 鴨鬆生菜包 (4/8 Pcs) or Stir Fried Shredded Duck Meat with Egg Noodles 鴨絲炒蛋麵 +18	
Foshan Crispy Chicken (Half) 佛山雞(半)	32
Foshan Crispy Chicken (Whole) 佛山雞(全)	58
Cantonese Style Honey Barbecued Pork 蜜汁叉燒	32

SOUP 湯

Braised Superior Bird's Nest, Crab Meat and White Fungus in Supreme Chicken Broth 蟹肉燕窩羹	48
Double Boiled Chicken and Abalone Soup 鮑魚燉雞湯	26
Crab Meat Hot and Sour Seafood Soup 蟹肉酸辣海鮮湯	18
Chicken Sweet Corn Soup 雞蓉粟米羹	14
Vegetable and Tofu Soup 蔬菜豆腐羹	12

RICE & NOODLES 飯面

Braised King Prawns with Yee Fu Noodles 上湯蝦球伊麵	45
Signature Italian Truffle Seafood Fried Rice 松露海鮮炒飯	38
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
Hong Kong Style Egg Noodles 豆豉皇炒麵	26

BEANCURD & VEGETABLES

豆腐與時蔬類

Luohan Delight 羅漢齋	34
Braised Bean Curd Claypot with Seasonal Vegetable and Mushrooms 時蔬香菇燜豆腐	32
English Spinach Poached in Superior Chicken Broth 上湯菠菜	28
Braised Trio Mushrooms and Vegetable 雜錦菇扒時蔬	28
Sauteed Broccoli with Crab Meat Sauce 蟹肉扒西蘭花	34

DESSERT 甜點

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	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	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
		Ferrero Rocher 金莎榛果巧克力蛋糕	16

SET MENU

瑞星 “Auspicious Star”

\$188pp | Min. 6 guests

Prosperity Toss with
Fresh Tasmanian Salmon Sashimi
風生水起 發財三文魚撈生

Deluxe Abundance Platter
五福臨門 豪華拼盤

Live Western Australia Lobster
(Cook Your Way)
龍騰蛇舞 精選西澳活龍蝦

Luohan Delight
四季平安 羅漢齋

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

Foshan Crispy Chicken
家連興旺佛山雞

Braised Half Green Lip Abalone with
Sea Cucumber and Japanese Mushrooms
一路發財 青邊鮑魚燜海參與花菇

Signature Italian Truffle
Seafood Fried Rice
蛇來運轉 松露海鮮炒飯

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

發財 “Wealth & Prosperity”

\$168pp | Min. 6 guests

Prosperity Toss with
Fresh Tasmanian Salmon Sashimi
風生水起 發財三文魚撈生

Live Western Australia Lobster
(Cook Your Way)
龍騰蛇舞 精選西澳活龍蝦

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

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

Foshan Crispy Chicken
家連興旺 佛山雞

Luohan Delight
四季平安 羅漢齋

Grand Orient Avocado and
Sea Scallop Fried Rice
百福俱臻 牛油果帶子炒飯

Matcha Mousse with
Black Sesame Ice Cream
一團和氣 抹茶慕斯佐黑芝麻冰淇淋

榮華 “Prosperity & Splendor”

\$118pp | Min. 4 guests

Prosperity Toss with
Fresh Tasmanian Salmon Sashimi
風生水起 發財三文魚撈生

Steamed Half Shell Local Scallops
with XO Sauce and Vermicelli
一帆風順 XO 醬蒸半殼粉絲帶子

Steamed Western Australia
Barramundi Fillet
with Ginger and Shallots
千事吉祥 薑蔥蒸鱸魚

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

Braised Trio Mushrooms
and Vegetables
福壽雙全 雙菇扒時蔬

Chef's Special Fried Rice with
Crab Meat, Scallops and Egg White
八方來財 蟹肉蛋白炒飯

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