

冠
華

MAJESTIC
BAY

公司庆功宴

Companies Celebrations Menu A

\$650NETT (十位用/for 10 persons dining)
(Minimum for 2 tables booking and above)

冠華三品

奶柠软壳蟹/辣椒螃蟹包/芥末黑木耳

Trio combo platter

Soft shell crabs with lemon butter milk dressing

Signature chilli crab meat buns

Tossed black fungus salad with wasabi dressing

花园香酥方

Chinese pancake with minced pork and prawns

金汤翠玉蚧肉烩太阳鱼胶羹

Braised, Ocean Sunfish maw soup, crab meat,
Angle luffa, thicken yellow broth

豉汁蒸白巴丁鱼

Steamed white badin fish with black bean sauce

广东吊烧鸡

Roast chicken, Cantonese style

冠華招牌咖啡螃蟹

Bay's signature Kopi crabs

蒜香野菌爆炒西兰花

Sautéed broccoli flower and wild mushrooms with minced garlic

小小鲍鱼焖面线

Stewed mee sua with baby abalone

海湾小黄鸭

Steamed yellow duckling bun with Nutella and yam paste

中国茶与1瓶店葡萄酒

Chinese Tea and Bottle of House Wine
(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers

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公司庆功宴

Companies Celebrations Menu B

\$750NETT (十位用/for 10 persons dining)
(minimum for 2 tables booking and above)

冠华龙虾沙律拼盘

Majestic Bay Lobster Salad Combo Platter

Crispy fish fillet with lemon butter milk dressing
Vegetables spring roll/Chinese pancake with pork and prawns
Tossed black fungus salad with wasabi dressing/Chilled fresh lobster salad

虫草花美国泡参淮山干贝炖鸡汤

Double-boiled chicken soup with cordyceps flower,
American ginseng and dried conpoy

龙虎斑两食

金银蒜茸蒸斑球/豆根野菌焖斑煲

Dragon Tiger Garoupa in Two Ways

Steamed with minced garlic and light soya sauce
Stewed with dried tofu sheet and wild mushrooms, Claypot style

椰香麻酱猪腩骨

Baby pork ribs in coconut sugar and sesame sauce

驰名辣椒螃蟹/炸馒头

Singapore chilli crabs/fried buns

极品酱炒带子鲜芦笋

Wok-fried fresh asparagus with scallops in XO chilli sauce

狮子头野菌焖米粉

Stewed bee hoon with wild mushrooms and homemade pork balls

柚子酱炖膨大海香梨

Chilled whole fragrant pear with malva nut gum in pomelo jam

中国茶与1瓶店葡萄酒

Chinese Tea and Bottle of House Wine
(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers

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MAJESTIC
BAY

套餐 A/ MENU A

\$690++ 10 位用/For 10 persons

(minimum 10 persons)

price is subject to 10% service charge and prevailing government taxes

南洋白胡椒粒蒜子排骨汤

**Boiled pork ribs soup with white pepper corn
and whole garlic**

豉汁蒸白巴丁鱼

Steamed white badin fish with black bean sauce

咖啡猪腩骨

Baby pork ribs, espresso sauce

咸蛋黄爆海虾

Sautéed sea prawns with salted egg yolk

花雕蛋白蒸螃蟹

Steamed crabs with Shao Xing wine and egg white

三鲜炒西兰花

Wok-fried broccoli flower with assorted seafood

鲍鱼鱼籽海鲜炒饭

**Fried rice with baby abalone, assorted seafood
and flying fish roe**

海湾小黄鸭

Steamed yellow duckling bun with Nutella and yam paste

畅饮可乐/雪碧

Free flow Coke/Sprite

(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers

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BAY

套餐 B/MENU B

\$790++ 10 位用/For 10 persons

(minimum 10 persons)

price is subject to 10% service charge and prevailing government taxes

野菜沙拉和风烟熏鸭/菩提蒸素果/芥末黑木耳

Organic farm salads with smoked duck meat

Steamed vegetables dumpling

Tossed black fungus in wasabi dressing

椰青炖海鲜汤

Double-boiled assorted seafood soup

in whole young coconut

龙虎斑两食

古法豆根野菌焖/豆豉豆腐蒸

Dragon Tiger Garoupa Fish in Two Ways

Stewed with tofu sheet, wild mushrooms in claypot style

Steamed with black bean sauce and homemade tofu

江南香酥鸭

Crispy shredded duck, Jiang-Nan style

驰名辣椒肉蟹/炸馒头

Singapore Chilli crabs/Fried buns

上汤枸杞子浸苋菜

Poached spinach with wolfberries in superior stock

龙虾焖米粉(招牌菜)

Stewed bee hoon with lobster (signature)

甜点三品(炖梨/流沙包/白雪红梅)

Double-boiled chinese pear, snow fungus, peach gum

Steamed salted egg yolk custard bun,

Chilled glutinous rice dumpling with fresh cream stuffing, berries

畅饮可乐/雪碧

Free flow Coke/Sprite

(Available for both Lunch and Dinner)

Not applicable with other promotions, discounts, offers or vouchers

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套餐 C/MENU C

\$890++ 10 位用/For 10 persons

(minimum 10 persons)

price is subject to 10% service charge and prevailing government taxes

椰青雪耳野菌炖炸鲈鱼汤

**Double-boiled Chilean fish fillet soup,
wild mushrooms, snow fungus in whole young coconut**

泰式炸白苏丹鱼

Crispy white su dan fish in Thai style

原粒鲍鱼伴豆腐时蔬

**Slow brasied whole abalone with homemade tofu
and garden greens**

豉油皇香煎海虾皇

Pan-seared king sea prawn with light soya sauce

黑胡椒牛至爆肉蟹

Live crabs, black peppered sauce, Oregano herbs

极品酱炒黑木耳带子芦笋

**Sauteed fresh scallops with black fungus
d asparagus in XO chilli sauce**

碗仔海鲜焗大烩饭

Baked rice with assorted seafood

合时雪山水果/冠华流沙包

**Seasonal fruits on Ice
Steamed custard buns with salted egg yolk**

畅饮可乐/雪碧

**Free flow Coke/Sprite
(Available for both Lunch and Dinner)**

周日点心午餐

Not applicable with other promotions, discounts, offers or vouchers

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WEEKDAYS DIM SUM LUNCH MENU (lunch only)

\$33++ 每位/Per Person

最少四位用/minimum for 4 persons

price is subject to 10% service charge and prevailing government taxes

小吃三拼

金枪鱼野菜沙拉/和风黄瓜拌木耳/凤梨酱白饭鱼

Majestic Bay's Trio Starters

Organic farm salads with fresh tuna fish
Chilled cucumber with Japanese Soya dressing
Crispy white baits in pineapple dressing

精典午间点心

带子明虾角/干贝萝卜酥/上海小笼包/香菇蒸烧卖

Classic Dim Sum Selections

Crispy scallop and prawn dumpling
Crispy raddish and conpoy dumpling
Steamed shanghai pork dumpling
Steamed pork siew mai dumpling

瓦煲老火汤(猪肉)

Boiled soup of the day (pork base)

梅子盐水浸路边鸡

Poached chicken with plum and sea salt broth

豆豉羊角豆蒸豆腐

Steamed homemade tofu with lady finger in bean sauce

蟹肉脆贝蛋白炒饭

Fried rice with fresh crab meat, conpoy and egg white

冰球四季果盘/芋香紫米糍

Seasonal fruits on ice and black glutinous rice dumpling

Not applicable with other promotions, discounts, offers or vouchers

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周末点心午餐

WEEKEND DIM SUM LUNCH MENU (lunch only)

\$28++每位/Per Person

最少四位用/**minimum for 4 persons**

price is subject to 10% service charge and prevailing government taxes

水果豆仁野菜沙拉

Organic farm salads with shredded fruits and mixed nuts

精典午间点心

北方饺子 / 素菜糰 / 鲜虾腐皮卷 / 蜜汁叉烧包

Classic Dim Sum Selections

Poached pork dumpling

Steamed vegetarian dumpling

Crispy prawn beancurd roll

Steamed classic honey pork bun

瓦煲老火汤(猪肉)

Boiled soup of the day (pork base)

椰香麻酱煎猪腩排

Pan-seared baby pork ribs with palm sugar
and sesame dressing

拍蒜野菌炒罗马生菜

Sautéed romaine lettuce with wild mushrooms
and smash garlic

金瓜鸡茸粥

Golden pumpkin and minced chicken porridge

柚子酱炖香梨/白雪红梅

Chilled whole fragrant pear with pomelo jam
Glutinous rice dumpling with cream and berries

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时日套餐 / DAILY SET MENU

\$58++ 每位/PerPerson (最少 2 位用 / minimum 2 persons)

金枪鱼野菜沙拉

Organic farm greens with fresh tuna fish

南洋白胡椒粒蒜子排骨汤

Boiled pork ribs soup with white pepper corn and whole garlic

潮式粥水蒸鲈鱼件

Steamed Chilean seabass fillet in rice broth, Teochew style

原粒鲍鱼卤肉伴豆腐

Braised whole abalone with stewed pork and homemade tofu

深海虾皇焖米粉

Stewed bee hoon with King sea prawn

柚子酱膨大海炖香梨

Chilled whole fragrant pear with malva nut gum in pomelo jam

“忘不了”套餐 / EMPURAU FISH SET MENU

\$298++ (四位用 / for 4 persons dining)

酥脆软壳蟹伴野菜

Organic farm greens with crispy soft shell crabs

泡参虫草花淮杞干贝炖火腿汤

Double-boiled Chicken soup with American Ginseng,
cordyceps flower, conpoy and chinese ham

清蒸“忘不了” - 500gm

Steamed Empurau fish in light soya sauce - 500gm

梅子盐水浸路边鸡

Poached chicken with plum in sea salt broth

小小鲍鱼焖面线

Stewed mee sua with baby abalone

文思甘露/冠华流沙包

Fresh mango puree with chendol strips
Steamed custard bun with salted egg yolk
(Available for both Lunch and Dinner)

price is subject to 10% service charge and prevailing government taxes

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