





# 唐宴


KING DYNASTY 

 Contains Dairy  
奶制品

 Chef's Recommendation  
厨师推荐

 Pre-Order  
提前预定

 Spicy Dish  
辣椒

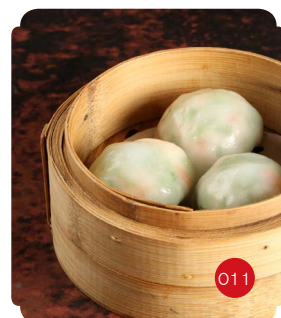
 Contains Nuts  
花生

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A card surcharge of 1.65% applicable. Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.

## DIM SUM | 点心

### 🍲 Steamed 蒸点

- |   |         |
|---|---------|
| 001. Pork & Prawn Shumai (4 pcs)<br>鲜虾蟹黄烧卖                    | \$18.80 |
| 002. Wild Mushroom Prawn & Chicken Shumai (4 pcs)<br>松露海鲜鸡肉烧麦 | \$20.80 |
| 003. Scallop & Prawn Shumai (3 pcs)<br>鱼子带子烧卖                 | \$22.80 |
| 004. King Prawn & Bamboo Shoot Har Gow (4 pcs)<br>笋尖虾饺        | \$20.80 |
| 005. XO Seafood & Scallop Dumplings (3 pcs)<br>XO 海鲜带子饺       | \$22.80 |
| 006. Cantonese Steamed Chicken Feet<br>广式凤爪                   | \$16.80 |
| 007. Black Pepper Beef Short Ribs<br>黑椒牛仔骨                    | \$18.80 |
| 008. BBQ Pork Buns (3 pcs)<br>蜜汁叉烧包                           | \$16.80 |
| 009. Wild Mushroom Dumplings (3 pcs)<br>松露野菌饺                 | \$16.80 |
| 010. Prawn & Chive Dumplings (3 pcs)<br>鲜虾韭菜饺                 | \$16.80 |
| 011. Baby Spinach Dumplings (3 pcs)<br>菠菜花素饺                  | \$16.80 |
| 012. Prawn & Spinach Dumplings (3 pcs)<br>鲜虾菠菜饺               | \$18.80 |
| 013. Salted Egg Yolk Lava Custard Buns (3 pcs)<br>咸蛋黄流沙奶黄包    | \$16.80 |
| 014. Pork Xiao Long Baos (4 pcs)<br>灌汤小笼包                     | \$16.80 |
| 015. Sticky Rice with Chicken in Lotus Leaf (2 pcs)<br>糯米鸡    | \$16.80 |



## DIM SUM | 点心

### 🍽️ Steamed 蒸点

016. Steamed Pork Spare Ribs with Black Bean Sauce \$16.80  
蒸排骨
017. Steamed Bean Curd Rolls with Oyster Sauce \$16.80  
蚝油鲜竹卷
018. Steamed Dim Sum Platter (8 pcs) \*Available for dinner only \$48.80  
蒸点心拼盘 (仅限晚市)



### 🍽️ Fried & Baked 炸点

019. BBQ Pork Puff Pastry (3 pcs) \$16.80  
叉烧酥
020. Crispy Bean Curd Roll with Wild Mushrooms (4 pcs) \$18.80  
天妇罗腐皮野菌卷
021. Aromatic Duck Spring Rolls (3 pcs) \$16.80  
香酥鸭春卷
022. Prawn Toast with Foie Gras & Sesame (3 pcs) \$20.80  
芝麻鹅肝虾多士
023. Pan-Fried Beef & Chive Dumplings (4 pcs) \$20.80  
香煎牛肉锅贴饺
024. Deep-fried Glutinous Rice Dumplings with Pork (3 pcs) \$16.80  
咸水角
025. Deep-fried Taro Dumplings (3 pcs) \$16.80  
荔蓉芋角
026. Mixed Vegetable Spring Rolls (3 pcs) \$15.80  
什锦素春卷
027. Crispy Chicken Spring Rolls (3 pcs) \$15.80  
鸡肉春卷
028. Crispy Sesame Prawn Rolls (3 pcs) \$20.80  
芝麻虾卷
029. Fried Dim Sum Platter (8 pcs) \*Available for dinner only \$48.80  
炸点心拼盘 (仅限晚市)



## DIM SUM | 点心

### 🍽️ Cheung Fun 肠粉

- 030. Crispy Dough Rice Rolls \$18.80  
春风得意肠
- 031. BBQ Pork Rice Rolls \$20.80  
叉烧肠粉
- 032. Scallop Rice Rolls \$22.80  
带子肠粉
- 033. Prawn Rice Rolls \$20.80  
鲜虾肠粉
- 034. Prawn & Snow Pea Rice Rolls \$20.80  
荷兰豆虾肠粉
- 035. Assorted Mushroom Vegetarian Rice Rolls \$18.80  
菌菇斋肠粉
- 036. Pan-Fried Rice Rolls with Sesame & Hoisin Sauce 🍷🍷 \$16.80  
煎肠粉
- 037. Steamed Rice Rolls with Chinese Doughnut \$16.80  
炸两肠粉
- 038. Crispy Prawn and Red Rice Rolls \$22.80  
鲜虾红脆米肠粉



### 🍽️ Vegetables 蔬菜

- 039. Boiled Kailan \$24.80  
白灼芥兰

### 🍽️ Dessert 甜品

- 040. Mango Sago Pomelo 🍷 \$8.80  
杨枝甘露
- 041. Mango Pudding 🍷 \$10.80  
芒果布甸
- 042. Mango Pancake (2 pcs) 🍷 \$13.80  
芒果班戟
- 043. Hong Kong-style Egg Tarts (2 pcs) \*Available for Lunch only 🍷 \$12.80  
酥皮蛋挞 (仅限午市)
- 044. Ice Cream (Matcha | Vanilla | Chocolate) 🍷 \$6.80 per scoop  
冰激凌 (抹茶 | 香草 | 巧克力)



## 🍽️ Appetisers 爽口小菜

048. Vegetable Salad 素菜沙拉 \$20.80
049. Poached Chicken in Mala Chilli & Peppercorn Sauce 🌶️ 🌶️ 🌶️ 麻辣口水鸡 \$26.80
050. Five-Spice Braised Beef Shank 五香牛展 \$26.80
051. Crispy Whitebait 脆香银鱼 \$29.80
052. Marinated Wood Ear & Peanut Salad in Aged Vinegar 🥜 陈醋云耳拌花生 \$20.80
053. Smashed Cucumber Salad 拍黄瓜 \$18.80
054. Bang Bang Chicken 🥜 棒棒鸡 \$18.80
055. Baby Octopus with Sichuan Spicy Sauce 🌶️ 川汁八爪鱼 \$23.80
056. Handcrafted Thousand-Layers Pastry 巧手千层峰 \$10.80
057. Chicken Lettuce Wraps (4 pcs) 鸡肉生菜包 \$28.80





055

# LIVE SEAFOOD | 游水海鲜

## Live Lobsters 龙虾

\$ Market Price



### 060. Live Lobster in Two Courses 龙虾两食

First course: Sashimi add on \$20.00

Optional add-ons: Oysters \$6.5/each (minimum 6 pcs)

Salmon (8 pcs) \$29.00 | Kingfish (6 pcs) \$29.00 | Tuna (6 pcs) \$29.00

Second course: Salt & Pepper / XO Sauce / Szechwan / Congee  
(Add-On Noodle Options)

一食刺身 (额外 \$20.00):

额外加配: 生蚝 \$6.5 / 只 (6 只起订)

三文鱼 (8 片) \$29.00 | 甘鱼 (6 片) \$29.00 | 吞拿鱼 (6 片)


二食可选: 椒盐 / XO 酱 / 川香 (可加面底) / 滚粥

061. Live Lobster Three Delicacies  
龙皇三宝




065. Grilled Lobster with Garlic Butter  
蒜子牛油焗龙虾

062. Braised Lobster with Supreme Soup  
上汤龙虾

066. Braised Lobster with XO Sauce   
XO 焗龙虾

063. Braised Lobster with Ginger & Shallot  
姜葱龙虾

067. Deep-Fried Lobster in A Light Batter Topped  
with Roast Garlic   
避风塘龙虾

064. Deep-Fried Lobster with Salt & Pepper  
椒盐龙虾

068. Wok Tossed Lobster with Salted Egg Yolks +\$20  
咸蛋黄龙虾 +\$20.00



## LIVE SEAFOOD | 游水海鲜

### 🍽️ Live Crabs 螃蟹

\$ Market Price

070. Live King Crab Two Courses 🗣️  
皇帝蟹两食

072. Grilled Snow Crab with Foie Gras Sauce +\$20.00  
鹅肝酱雪蟹 +\$20.00

071. Snow Crab with Garlic Butter Sauce  
蒜子牛油雪蟹

073. Grilled Snow Crab in A Light Batter Topped  
with Roast Garlic 🍷  
避风塘雪蟹



074. Ginger & Scallion Mud Crabs  
姜葱肉蟹

079. Mud Crabs with Singapore Sauce 🍷  
星洲酱肉蟹

075. Deep-Fried Mud Crabs with Salt & Pepper 🍷  
椒盐肉蟹

080. Mud Crabs with Sichuan Chilli Sauce 🍷  
川汁肉蟹

076. Steamed Mud Crabs with Hua Chiew Wine  
and Egg White  
花雕蛋白蒸肉蟹

081. Mud Crabs with Black Pepper Sauce 🍷  
黑椒肉蟹

077. Mud Crabs in A Light Batter Topped  
with Roasted Garlic 🍷  
避风塘肉蟹

082. Golden Sands with Minced Pork and  
Vermicelli (+20.00)  
金沙粉丝肉蟹 (+\$20.00)

078. Steamed Mud Crabs with Glutinous Rice  
Served in Clay Pot (+20.00)  
糯米饭姜葱焗肉蟹 (+\$20.00)

083. Wok-Fried Mud Crabs with Truffle & Egg  
White (Pre-order required +\$60.00) 🗣️  
松露生拆蟹肉炒蛋白 (提前预定 +\$60.00)

## LIVE SEAFOOD | 游水海鲜

### 🍽️ Live Abalones 鲍鱼

\$ Market Price

090. Iced Baby Abalone in Japanese Style (Minimum order: 4 pcs)  
冰镇珍珠鲍 (四只起)



091. Braised Sliced Abalone with Chinese Ham & Mushrooms  
麒麟鲜鲍片



092. Steamed Baby Abalone  
清蒸鲍鱼

095. Boiled Sliced Live Abalone in Hotpot  
堂灼游水鲍鱼

093. Salt & Pepper Abalone  
盐酥鲍鱼

096. Wok-Fried Sliced Wild Sea Snail  
野生海螺片



094. Braised Whole Abalone with  
Premium Oyster Sauce (by weight)  
蚝皇原只鲍鱼



097. Stir-Fried Sliced Live Abalone with  
Seasonal Greens  
碧绿游水鲜鲍片



# LIVE SEAFOOD | 游水海鮮

## 🍽️ Live fish 魚

\$ Market Price



- 100. Coral Trout  
游水星斑
- 101. Morwong Fish  
游水三刀
- 102. Parrot Fish  
游水青衣
- 103. Barramundi Fish  
游水盲曹

### Choice of Cooking Style

Steamboat (Coral Trout / Morwong Fish Only) | Steamed | Wok-Fried  
Braised in Soy Sauce | Diced Hot Red Peppers | Baked with Black Pepper  
Salted Egg Yolk | Raw and Fried Garlic | Poached in Scallion Oil

### 烹飪方式

堂灼 | 清蒸 | 炒球 | 红烧 | 剁椒 | 黑胡椒 | 咸蛋黄 | 金银蒜 | 葱油浸

104. Steamed Live Coral Trout with Spanish Ham (Pre-order required +\$60.00) 🗣️

原条麒麟星斑配西班牙火腿 (提前预定 +\$60.00)

## 🍽️ Live Pipi 蚬

\$ Market Price

105. Live Pipi with XO Sauce (Served on Crispy Rice Vermicelli+\$20.00) 🗣️  
XO 酱炒蚬 +\$20.00 配煎米粉或是油条

106. Live Pipi with Black Bean Sauce  
豉汁炒蚬

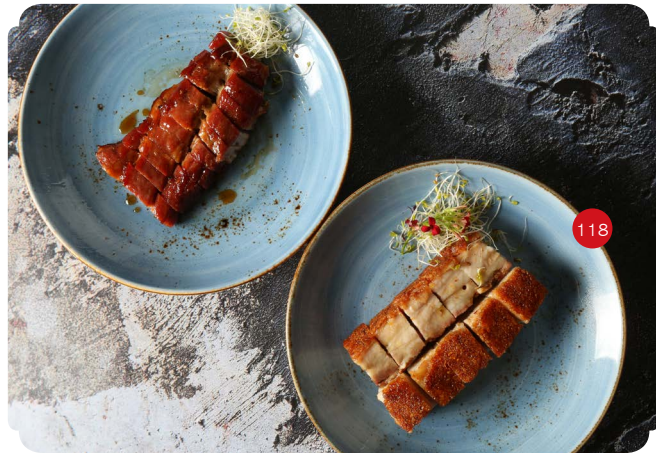
107. Ginger & Scallion Live Pipi 🗣️  
姜葱蚬

108. Live Pipi with Taro, Pumpkin & Coconut Milk Clay Pot (+\$20.00)  
椰汁南瓜芋头蚬煲 +\$20.00





## 🍷 Cantonese BBQ & Roast 广式烧味



110. Peking Duck Pancakes  
北京片皮鸭  
\$128.00(Whole 整只) / \$68.00(Half 半只)  
Second Course Options: Chopped Duck: Free  
Lettuce Wraps: +\$20.00 | Fried Rice: +\$20.00  
二度做法 (斩件: 免费 | 生菜包: +\$20.00 | 炒饭: +\$20.00)
111. Crispy Roast Duck  
脆皮烧鸭  
\$78.00 (Whole 整只) / \$48.00(Half 半只)
112. Roast Young Pigeon  
金牌乳鸽  
\$59.00(Large 大) / \$49.00(Small 小)
113. Spring Onion & Soy Crispy Chicken  
葱油脆皮鸡  
\$38.80
114. Rose Soy Sauce BBQ Pork  
玫瑰蜜汁叉烧  
\$38.80
115. Imperial Consommé Chicken with Dried Scallop  
瑶柱贵妃鸡  
\$68.00 (Whole 整只) / \$38.00(Half 半只)
116. Crispy Pipa Duck 🗣️  
琵琶鸭  
\$78.00 (Whole 整只) / \$48.00(Half 半只)
117. Crispy Roasted Pork Belly  
脆皮烧腩仔  
\$38.80
118. Two-Roast BBQ Combo  
烧味双拼  
\$48.80

## 🍽️ Seafood 精选海鲜

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|--|---------|
| 120. Deep-Fried Squids with Salt & Pepper 🍴<br>椒盐鲜鱿      | \$38.80 |
| 121. Salt & Pepper Prawns 🍴<br>椒盐虾球                      | \$42.80 |
| 122. Prawns with Herb & Black Bean Sauce<br>紫苏虾球         | \$42.80 |
| 123. Kung Pao Prawns 🍴<br>宫爆虾球                           | \$42.80 |
| 124. Typhoon Shelter Style Prawns 🍴<br>避风塘虾球             | \$42.80 |
| 125. Honey Prawns<br>蜜糖虾球                                | \$42.80 |
| 126. Prawns with Truffle Sauce<br>松露酱虾球                  | \$45.80 |
| 127. Salted Egg Yolk Prawns<br>咸蛋黄虾球                     | \$45.80 |
| 128. Wok-Fried Scallops with XO Sauce 🍴<br>XO 酱爆带子       | \$78.80 |
| 129. Scallops with Ginger & Shallot in Hot Oil<br>姜葱油泡带子 | \$78.80 |



 Meat Dishes 鸡牛羊猪肉



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|--|------------|
| 135. Three Cup Chicken with Thai Basil    | \$38.80    |
| 九层塔三杯鸡   |            |
| 136. Chicken Bites with Herbs and Mints  | \$38.80    |
| 香草薄荷叶鸡球  |            |
| 137. Honey Chicken   | \$38.80    |
| 蜜糖鸡  |            |
| 138. Chicken with Satay Sauce   | \$38.80    |
| 沙爹酱鸡球  |            |
| 139. Sichuan Spicy Chicken                                        | \$38.80    |
| 川香辣子鸡  |            |
| 140. Signature Sweet & Sour Pork   | \$38.80    |
| 招牌咕噜肉  |            |
| 141. Crispy Garlic Pork Ribs   | \$38.80    |
| 蒜香骨  |            |
| 142. Stir-Fried Pork with Chilli     | \$38.80    |
| 辣椒小炒肉  |            |
| 143. Mongolian Lamb with Spring Onion   | \$42.80    |
| 京葱蒙古羊肉   |            |
| 144. Typhoon Shelter Style Lamb Cutlets (Minimum order: 4pcs)    | \$11.80/pc |
| 避风塘羊扒 (4 件起)   |            |
| 145. Mapo Tofu with Minced Beef    | \$38.80    |
| 麻婆牛肉豆腐   |            |
| 146. Cube Beef with Okra in Teriyaki Sauce   | \$42.80    |
| 烧汁秋葵牛柳粒  |            |

## 🍴 Meat Dishes 鸡牛羊猪肉

147. Wok-Fried Angus Beef Flank, Basil, Black Pepper, Seasonal Vegetables (GFO) 🍴 \$48.80  
黑椒安格斯牛粒
148. Wagyu Beef in Spicy Sichuan Sauce 🍴 🌶️ 🌶️ 🌶️ \$88.80  
水煮和牛
149. MB7+ Wagyu Tri Tip, Tangerine Peel Sauce (GFO) \$88.80/ 300g  
香煎 M7 和牛

## 🍴 Vegetables 养身素菜

155. Tofu & Mushrooms with Truffle Sauce 🍴 \$38.80  
松露酱鲜菌豆腐
156. Dry-fried Green Beans with XO Sauce 🍴 \$32.80  
XO 干烧四季豆
157. Stir-fried Chinese Broccoli with Ginger \$30.80  
姜汁炒芥兰
158. Stir-fried Seasonal Greens \$30.80  
清炒时蔬
159. Wok-Fried Organic Cauliflower 🍴 \$32.80  
干煸有机花菜
160. Baby Spinach in Superior Conpoy Broth \$36.80  
瑶柱上汤菠菜苗
161. Hairy Gourd Braised with Bean Curd Skin & Conpoy \$40.80  
瑶柱腐竹焖节瓜



 Soup 美味汤羹



位上 /per person

- |  |         |
|--|---------|
| 165. Hot & Sour Seafood Soup  | \$16.80 |
| 海鲜酸辣汤  |         |
| 166. Spinach Beef Soup   | \$15.80 |
| 菠菜牛肉羹  |         |
| 167. Prawn Dumplings in Superior Broth (4 pcs)   | \$18.80 |
| 上汤水饺   |         |
| 168. Crab & Sweet Corn Soup  | \$22.80 |
| 蟹肉粟米羹  |         |
| 169. Chicken & Sweet Corn Soup   | \$16.80 |
| 鸡茸粟米羹  |         |
| 170. Seafood & Conpoy Deluxe Soup  | \$22.80 |
| 海皇瑶柱锦绣羹  |         |
| 171. Double-boiled Soup with Sea Conch, Matsutake Mushroom, and Black Chicken                                    | \$28.80 |
| 海螺炖金松茸乌鸡   |         |

## 🍴 Rice & Noodles 粉饭面食

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|--|---------------------------------|
| 175. Stir-fried Beef Rice Noodles (Dry Style)<br>干炒牛河    | \$32.80                         |
| 176. Wok-Fried Lamb with Fresh Herbs on Rice 🍴<br>香草羊肉炒饭 | \$38.80                         |
| 177. Vegetarian Fried Rice with Truffle Sauce<br>松露酱素炒饭  | \$36.80                         |
| 178. Fried Rice with Seafood & Fish Roe<br>海鲜鱼子炒饭        | \$40.80                         |
| 179. Braised E-fu Noodles<br>干烧伊面                        | \$32.80                         |
| 180. Crispy Pan-Fried Noodles with Prawns<br>虾球煎面        | \$40.80                         |
| 181. Yangzhou Fried Rice<br>扬州炒饭                         | \$38.80                         |
| 182. Truffle Seafood Fried Rice<br>松露海鲜炒饭                | \$58.80                         |
| 183. Chive Dumplings (12pcs)<br>韭菜饺子                     | \$36.80                         |
| 184. Pork, Prawn & Chive Dumplings (12pcs)<br>三鲜饺子       | \$36.80                         |
| 185. Steamed Plain Bun<br>蒸馒头                            | \$16.80/6pcs   \$32.80/12.00pcs |
| 186. Deep Fried Plain Bun<br>黄金馒头                        | \$18.80/6pcs   \$36.80/12.00pcs |

