

## Dynasty 8-course Set Dinner Menu

Personalise your set dinner by  
selecting one item per course

**68.00 per person**

(Minimum 2 Persons)

### Selection of Hot and Cold Starters

蒜泥白肉

Braised Pork Belly in Garlic Sauce with Spring Onions

酒花醉鸡

Chilled Chicken Marinated in Shaoxin Chinese Wine

卤水鸭

Slow-cooked Duck Marinated in Szechuan Peppercorn,  
Dried Tangerine Peels and Spices

红油抄手

Poached Prawn Dumplings in Szechuan Sauce with Chilli Oil

酸辣关东木耳

Black Fungus Marinated in Spicy Sour Sauce

蓉城口水鸡

Szechuan Poached Chicken in Spicy Peanut and Sesame Sauce



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy

## Signature Barbeque Selection

### 挂炉烧鸭

Hong Kong Style Roast Duck with Cinnamon, Star Anise and Chinese Wine

### 蜜汁叉烧

Barbecued Pork Loin with Sweet Honey Glaze

### 脆皮烧肉

Crispy Pork Belly Marinated with Five Spice

### 麻辣烧鸡 🌶️🌶️

Roasted Chicken with Spicy Sesame Chilli Sauce

### 炭烧蜜汁猪颈肉

Chef's Special Grilled Pork

## Soups and Broths

### 四川蟹肉酸辣汤 🌶️🌶️

Crab Meat and Sea Cucumber Hot and Sour Soup with Shredded Bamboo and Black Fungus

### 老火烈汤

Chef's Double-boiled Soup of the Day

### 瑶柱蟹肉鱼鳔羹

Superior Broth with Braised Crab Meat and Fish Maw

### 瑶柱海鲜冬瓜汤

Double-boiled Melon and Dried Scallop Soup with Diced Duck Meat and Diced Seafood



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy

## Fish and Seafood


红斑, 笋壳, 雪鱼, 红鲳鱼头, 多宝鱼

(2-3 位限点雪鱼)

2-3 diners: Cod Fillet

4 diners and above: Choice of Red Grouper, Marble Goby, Cod Fillet or  
Snapper Fish Head, Turbot Fish

## Your Choice of Preparation

金银蒜蒸, 清蒸, 油浸, 麻辣焖 

\* Steamed with Minced Garlic


\* Steamed with Superior Soy Sauce

\* Deep-fried with Coriander Soy Sauce


\* Braised with Fiery Szechuan Peppercorns

野菇露笋带子

Stir-fried Scallop with Wild Mushrooms,  
Asparagus and Garlic

宫保虾球 

Sautéed Gongbao Prawns  
with Dried Chilli and Peanuts

XO 酱虾球露笋 

Sautéed Prawns with Asparagus and  
XO Chilli Sauce



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy


## Meat and Poultry

野椒焖鸡煲 


Braised Chicken with Preserved Wild Chilli  
and Black Fungus

香芒排骨

Deep-fried Pork Ribs with Spicy Mango Sauce

回锅肉 

Twice Cooked Pork with Leeks and Mushrooms  
in Spicy Chilli Sauce

宫保鸡丁 

Sautéed Chicken with Dried Chilli and Peanuts

红酒煎牛扒


Pan-seared Beef Tenderloin  
with Stir-fried Asparagus and Red Wine

炭烧羊排

Roasted Rack of Lamb with Honey Pepper Sauce

樟茶鸭

House Smoked Duck Prepared Szechuan Style

黑椒牛柳粒 

Stir-fried Beef Tenderloin with Black Pepper Sauce



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy

## Vegetables Dishes

### 麻婆豆腐

Braised Bean Curd with Minced Pork  
in Hot Chilli Bean Sauce

### 干扁四季豆

Pan-fried String Beans with Minced Pork,  
Preserved Cabbage and Dried Shrimp

### 上汤杞子灼时蔬

Braised Leafy Greens with Superior Stock

### 家香豆腐

Bean Curd with Roasted Pork Belly,  
Honey Beans and Mushrooms

### 梅菜干炒芥兰

Pan-fried Hong Kong Kai Lan  
with Braised Preserved Cabbage

## Rice and Noodles

### 四川鸡丝担担面

Szechuan Spicy Dan Dan Noodles  
with Shredded Chicken

### 干贝蚧肉焖伊面

Braised Ee-fu Noodles  
with Dried Scallop and Crab Meat

### 海鲜粒炒面线

Wok-fried Vermicelli with Bean Sprouts,  
Seafood and Yellow Chives

### XO 酱蟹肉银芽炒饭

XO Egg Fried Rice with Crab Meat and Bean Sprouts

### 姜香碧绿炒饭

Wok-fried Rice with Asian Greens and Minced Ginger

### 叁吧虾粒炒饭

Sambal Prawn Fried Rice



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy

**Dessert**

红莲炖雪蛤

Double-boiled Hashima  
with Lotus Seeds and Red Dates

香芒滑布丁

Chilled Mango Pudding

豆沙锅饼 ( 每份 )

Pan-fried Szechuan Pancake with Red Bean Paste

莲子芝麻糊

Cream of Black Sesame with Lotus Seeds

龟苓膏

Chilled Herbal Jelly



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy