

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