



开胃前菜 Appetizer

椒盐白饭鱼 Deep-fried Silver Baits with Salt and Pepper	480
汾酒卤牛腱 Marinated Beef Shank with Chinese Wine	410
酱熏肘花片 Chilled Marinated Smoked Pork Knuckle	390
药膳姜茸冻鸡卷 Cold Herbal Chicken Roll with Ginger and Scallion Sauce	390
香醋泡秋耳 Chilled Autumn Black Fungus marinated in Hunan Vinegar	320
香辣脆耳丝 Simmered Shredded Pork Ear with Spicy Vinegar	350

明炉烧味 Barbecue Kitchen Specialty

京式片皮鸭 Roasted Farm Peking Duck	4,800 (整只 / Whole)
两食可任选一样以下烹调方法 Please inform the service team of your preferred cooking method for the second course:	
鸭肫生菜包 Wok-fried Diced Peking Duck Meat served with Lettuce	
鸭丝炆米粉 Braised Rice Vermicelli with Peking Duck Meat	
掛炉烧肥鸭 Roasted Duck Cantonese Style	1,900 (半只 / Half) 3,800 (整只 / Whole)
脆皮乳猪(四件) Roasted Suckling Pig (4 Pieces)	1,680
港式烧味拼盘 Barbecue Meat Platter	680
密汁叉烧肉 Barbecue Marinated Honey Pork	510
脆皮烧猪肉 Roasted Crispy Pork	490



汤品 Soup	每位 Per Person
脆贝鱼鳔海宝羹 Braised Sea Treasures Broth with Fish Maw and Crispy Dried Scallop	720
美国泡参炖鸡汤 Double-boiled Chicken with American Ginseng Soup	690
雪梨蜜枣炖斑鱼汤 Double-boiled Grouper with Pear and Honey Dates	590
帶子蟹肉酸辣羹 Braised Hot and Sour Soup with Crab Meat and Scallops	440
人參玛咖炖鳄鱼汤 Double-boiled Crocodile's Tail Soup with Maca and Ginseng	2,880
鮑參翅肚介绍 Sea Treasures Recommendations	每位 Per Person
黄焖大鲍翅 Braised Supreme Golden Brown Shark's Fin Broth	5,180
迷你佛跳墙 Mini Buddha Jumps Over the Wall	4,800
火腿瑶柱鸡茸雪耳烩燕窝羹 Braised Bird's Nest Broth with Chinese Ham, Minced Chicken, and Dried Scallop	3,340
蚝皇扣原只鮑 Braised Whole Abalone with Supreme Oyster Sauce	2,660
冬菇海味蔬菜煲 Braised Sea Treasures with Black Mushrooms and Vegetables in Clay Pot	2,500



海鲜小炒
Seafood Selection

椒盐龙虾尾 Wok-fried Lobster Tail with Fragrant Salt and Pepper	3,900
露筍醬燒雪魚柳 Oven-baked Marinated Cod Fish Fillet served with Sautéed Asparagus	2,280
火腩斑片豆腐煲 Braised Homemade Tofu and Roasted Pork with Sliced Grouper in Clay Pot	980
沙茶醬粉蝦球煲 Sautéed Prawns in “Sha Cha” Sauce served in Clay Pot	1,680
九折大虎蝦 Wok Fried Tiger Prawn	480 (每只 / Per Piece)
極味 / 柠味奶油 / 豉油皇煎 Choice of Spicy Lemongrass / Creamy Butter Lemon / Supreme Soya Sauce	

生猛海鮮
Live Seafood

时价 / 每 100 克
Market Price per 100g

游水龙虾
Lobster

烹任方法：
Chef’s Favorite Lobster Cooking Style:

上湯焗
Baked with Superior Stock

避風塘炒
Fried with Dried Chili and Golden Garlic

金絲奶油
Crispy Butter-fried

黑胡椒焗
Baked with Black Pepper Sauce



游水海鱼
Fresh Live Fish

时价 / 每 100 克
Market Price per 100g

星斑
Spotted Grouper

老虎斑
Tiger Grouper

海斑
Sea Grouper

烹任方法：
Chef's Favorite Cooking Style:

清蒸
Steamed with Superior Soya Sauce

油浸
Deep-fried with Superior Soya Sauce

四川剁椒蒸
Steamed with Chopped Chili Sichuan Style

四川水煮
Sichuan Spicy Fish with Chili Oil and Vegetables

荷叶家乡蒸
Steamed Traditional Canton Style in Lotus Leaves

糖醋炸
Deep-fried Fish with Sweet and Sour Sauce



猪肉 / 牛肉小炒
Pork and Beef Selection

烧汁爆神户牛肉 Wok-fried Ohmi Wagyu Beef with Chef’s Special Sauce	6,500
烟熏草牛腩排骨 Tea-smoked Beef Short Ribs served with Pickles and Fried Homemade Bun	2,580
黑菌酱鹅肝炒牛柳粒 Wok-fried Beef Tenderloin with Foie-Gras in fragrant Black Truffle Sauce	2,800
香辣水煮牛肉 Stewed Spicy Beef with Chili and Vegetables	1,130
花包东坡肉 Braised Pork Belly with Supreme Soy Sauce served with Steamed Bun	850
红酒醋香排骨 Braised Pork Ribs with Red Wine Vinegar Reduction	820
凤梨咕鲁肉 Sweet and Sour Pork with Pineapple	630
头抽醬爆蹄筋排骨煲 Braised Pork Ribs and Tendons with Supreme Soy Sauce in Clay pot	1,380

家禽小炒
Poultry Selection

当红炸子鸡 Crispy Roasted Chicken	680 (半只 / Half) 1,360 (整只 / Whole)
杏香百花鸡 Deep-fried Stuffed Chicken with Shrimp Mousse coated with Crunchy Almond Flakes	1,180
爆炒辣子鸡 Deep-fried Chicken with Spices and Dried-chili	590
酱爆核桃鸡 Wok-fried Chicken with Walnut and Hoisin Sauce	550
香檳苹果鸡翼球 Wok-fried Boneless Chicken Wings in Homemade Champagne Sauce	590



蔬菜 / 素食 Vegetable Dishes

咸鱼鸡粒琵琶豆腐 Braised Homemade Bean curd with Diced Chicken and Preserved Salted Fish	980
黑蒜双菇西兰花 Braised Broccoli with Duo Mushrooms and Black Garlic	630
时日田园蔬 Hong Kong Seasonal Vegetables 白灼 / 清炒 / 蒜蓉炒 / 姜汁炒 / 蚝油 Choice of Poached / Wok-fried / Garlic / Ginger / Oyster Sauce	580
夏威夷果仁水芹香 Sautéed Celery and Mushrooms with Lily Bulbs and Macadamia Nuts	580
脆藕鲍鱼虫草花土豆丝 Wok-fried Shredded Potato, Abalone, and Cordyceps Flower with Crispy Lotus Root	680
肉松渔香烧茄子煲 Sautéed Spicy Eggplant with Minced Pork	430

饭及面食 Rice and Noodles

蟹肉海鲜香炒饭 Wok-fried Fragrant Rice Sea Food topped with Crab Meat	680
怀旧扬州炒饭 Wok-fried Fragrant Rice “Yang Zhou” Style	530
鱼露海鲜干炒米粉 Wok-fried Vermicelli with Assorted Seafood in Fish Soya Sauce	590
海鲜炆伊面 Braised Seafood with E-Fu Noodles	540
每位 Per Person	
红烧牛腩汤面 Braised Egg Noodle Soup with Beef Sirloin	480
海鲜菜生面盞 Wok-fried Egg Noodles with Seafood and Vegetable Sauce	450



糖水	每位
Dessert	Per Person
冰糖炖燕窝（冷 / 热）	5,380
Double-boiled Bird’s Nest with Sweetened Rock Sugar (Cold/Warm)	
金球糯米糍	360
Deep-fried Sweetened Golden Sesame Ball	
金钱芒果伴椰香露	320
Coconut Crème with Mango Yolk and Latik	
银耳红枣冰糖炖雪梨	330
Double-boiled Pear with Snow Fungus, Rock Sugar and Red Dates	
时鲜水果盘	340
Seasonal Fresh Fruit Platter	
老姜茶鸳鸯紫薯汤丸	300
Double-boiled Warm Sweetened Ginger Tea with Ube and Sesame Dumpling	
冻杨枝金露	280
Chilled Mango Puree with Pomelo	
咖啡布丁	270
Fragrant Coffee Pudding	
伯爵茶巧克力奶油蛋糕配玫瑰露草莓凝胶	320
Earl Grey Vanuari Milk Chocolate Crème Cake with Rose Water Strawberry Gel	



午市 套餐 Lunch— Crystal Sapphire

每 2 - 4 位
Minimum Order for 2 to 4 Persons
每人 1,980
1,980 Per Person

精选双拼盆
茶树菇燕麦包, 上海煎饺子
Happiness Combination Platter
Steamed Tea Tree Mushrooms and Barbecue Pork Bun
Shanghai Pan-fried Pork Dumpling

雪梨蜜枣炖斑鱼汤
Double-boiled Grouper with Pear and Honey Dates

柠味奶油九折虾
Wok-fried Tiger Prawn with Creamy Butter Lemon Sauce

黑椒牛柳粒 拼 海鲜菜粒炒饭
Wok-fried Beef Tenderloin with Black Pepper
Fried Fragrant Rice with Diced Vegetables and Seafood

咖啡布丁
Fragrant Coffee Pudding

配以中国乌龙茗茶
Bespoke Oolong Tea pairing



午市 套餐 Lunch— Crystal Emerald

每 4 - 6 位
Minimum Order for 4 to 6 Persons
每人 2,580
2,580 Per Person

广东三色笼
翡翠菠菜帶子饺, 潮州蒸粉果, 鲍鱼蟹肉墨汁饺
Steamed Three Combination Dim Sum Basket
Steamed Scallop and Mushrooms with Spinach Dumpling
Steamed Pork Dumpling with Yellow Chives and Water Chestnut
Steamed Crab Meat and Abalone in Squid Ink Dumpling

脆贝鱼鳔海宝羹
Braised Sea Treasures Broth with Fish Maw and Crispy Dried Scallop

金丝奶油炒龙虾尾
Stir-fried Lobster Tail with Fragrant Butter and Crispy Egg Thread

姜丝清蒸雪鱼柳
Steamed Cod Fish Fillet with Ginger and Supreme Soya Sauce

心思香炒生面
Wok-fried Egg Noodles with Shredded Pork and Chinese Cabbage

老姜茶紫薯汤丸
Double-boiled Warm Sweetened Ginger Tea with Ube Dumpling

中国茗茶
Chinese Tea



午市 套餐 Lunch— Crystal Ruby

每 8 - 10 位
Minimum Order for 8 to 10 Persons
每人 3,180
3,180 Per Person

煌龍介绍拼盘

翡翠菠菜帶子饺, 潮州蒸粉果, 鲍鱼蟹肉墨汁饺, 咸蛋流沙虾球

Cantonese Selected Dish Combination Platter

Steamed Scallop and Mushrooms with Spinach Dumpling

Pork Dumpling with Yellow Chives and Water Chestnut

Steamed Crab Meat and Abalone in Squid Ink Dumpling

Wok-fried Prawn Salted Duck Egg Yolk

泡参鱼鳔海参炖鸡汤

Double-boiled Fish Maw and Sea Cucumber with Chicken and Clear Ginseng Soup

姜米脆甫蒸海斑

Steamed Sea Grouper with Chopped Ginger and Pickled Radish Sauce

蜜豆灵芝菇炒帶子

Stir-fried Fresh Scallops, Lin Zi Mushrooms, and Honey Peas with Asparagus

烟熏草牛腩排骨

Tea-smoked Beef Short Ribs served with Pickles and Fried Homemade Bun

海鲜时蔬豆腐煲

Stewed Bean Curd with Seafood and Seasonal Vegetable in Clay Pot

鲍苗海鲜金银蛋炒饭

Duo Eggs Fried Fragrant Rice with Baby Abalone and Seafood

雪糕冻杨枝金露

Chilled Mango Puree with Pomelo and Vanilla Ice Cream

中国茗茶

Chinese Tea

价格为菲律宾比索，包含增值税，需加收本地税和服务费。

Prices are in Philippine Peso, inclusive of VAT, and subject to local tax and service charge.



晚市 套餐 Dinner — Crystal Azul

每 2 - 4 位
Minimum Order for 2 to 4 Persons
每人 2,380
2,380 Per Person

精选双喜拼盆
三味鱼子冻鲍鱼 伴 松露鹅肝烤鸡卷
Double Happiness Combination Platter
Chilled Abalone in Sour Plum Wine, Octopus, and Fish Roe served with Bonito Stock
Oven-baked Chicken filled with Black Truffles and Foie Gras

美国泡参炖鸡汤
Double-boiled Chicken with Chinese Wolfberry in American Ginseng Soup

家乡荷叶蒸斑片
Steamed Grouper Fillet with Lotus Leaves
In Traditional Canton Style

红酒醋香排骨 拼 黑芝麻蟹肉蛋白炒饭
Braised Pork Ribs with Red Wine and Vinegar
Fried Rice with Black Sesame, Diced Vegetables, Crab Meat, and Egg White

金钱芒果伴椰香露
Coconut Crème with Mango Yolk and Latik

配以中国乌龙茗茶
Bespoke Oolong Tea pairing



晚市 套餐 Dinner — Crystal Ball

每 4 - 6 位
Minimum Order for 4 to 6 Persons
每人 3,380
3,380 Per Person

精选三拼盘
芒沙芥末虾球, 香辣脆耳丝, 松露鹅肝烤鸡卷
Three Selected Dishes Combination Platter
Wasabi Prawn with Mango Salsa
Shredded Pork Ear with Spicy Vinegar
Oven-baked Chicken filled with Black Truffles and Foie Grass

虫草花海宝炖鸡
Double-boiled Sea Treasures and Shark's Fin with Cordyceps Flowers

碧绿蚝皇鲍鱼鲜鱿
Braised Sliced Abalone with Fresh Squid and Vegetables

姜丝清蒸海斑鱼
Steamed Sea Grouper with Shredded Ginger and Supreme Soy Sauce

掛炉烧肥鸭
Cantonese Style Roasted Farm Duck

杏香翡翠炒帶子
Wok-fried Fresh Scallops with Asparagus and Almond Flakes

菜苗海鲜生面盞
Wok-fried Egg Noodles with Seafood and Vegetable Sauce

老姜茶鸯紫紫薯汤丸
Double-boiled Warm Sweetened Ginger Tea with Ube and Sesame Dumpling

中国茗茶
Chinese Tea



晚市 套餐 Dinner — Crystal Coral

每 8 - 10 位
Minimum Order for 8 to 10 Persons
每人 4,480
4,480 Per Person

精选双喜拼盆
菜肉煎饺子, 手捲烧鸭, 酱熏肘花片, 咸蛋流沙虾球
Four Seasons Cantonese Combination Platter
Pan-fried Pork and Vegetables Dumpling
Roasted Duck Roll
Chilled Smoked Pork Knuckle
Wok-fried Prawn with Salted Egg Yolk

干贝海味烩鱼翅
Braised Selected Sea Treasures in Shark's Fin Broth

菜胆清蒸星斑鱼
Steamed Star Grouper in Superior Soy Sauce

红酒醋香排骨
Braised Pork Ribs with Red Wine and Vinegar

海鲜时蔬豆腐煲
Stewed Bean Curd with Seafood and Seasonal Vegetable in Clay Pot

黑菌酱鹅肝炒牛柳粒
Wok-fried Beef Tenderloin with Foie-Gras
in fragrant Black Truffle Sauce

黄金富贵炒饭
Wok-fried Fragrant Rice with Diced Abalone, Pumpkin, and Seafood

栗子蓉杏香酥伴芒果珍珠露
Almond Glutinous Ball with Sweetened Chestnut Paste and Chilled Mango Puree

中国茗茶
Chinese Tea