

## 👍 👍 主厨推介 CHEF'S RECOMMENDATIONS 👍 👍

紅酒牛尾煲 Stewed Oxtail Hotpot in Red Wine sauce	32.8
金牌炭燒豬頸肉 Charcoal Grilled Pork Neck Fillet	29.8
香芒脆奶拼京都肉排骨 Pork Ribs in Peking Sauce combined with Deep Fried Milk in Mango flavour	29.8
陈皮骨 Fried Pork Ribs with Tangerine	26.8
敦煌貴妃走地雞 Steamed Free Range Chicken in homemade sauce with Dried Scallops (Half)	28.80/半隻
啫啫鮑魚雞煲 Braised Chicken and Abalone Hot Pot	43.8
古法荷香蒸走地雞 Steamed free range Chicken in Lotus Leaf Wrap	30.8
麒麟鮮竹卷 Steamed Bean Curd Roll with Ham & Mushroom	26.8
東瀛牛柳粒 Beef Fillet Cubes Japanese Style	26.8
避風塘羊架 (6 件) 🌶️ Deep Fried Lamb Chops with Black Bean Chili (6 pieces)	42.8
濃湯生根浸鮮菌時菜 Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock	22.8
尖椒味菜炒大腸 🌶️ Stir Fried Pork Intestine with chilli and preserved vegetables	25.8
三杯大腸 🌶️ Pork Intestine in 3 cups spicy sauce	25.8
百花釀蘑菇 Stuffed Mushroom with mashed Shrimp in Oyster sauce	28.8
薑蔥鮮菌爆海參 Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot	36.8
西兰花炒帶子 Stir fried Scallops with Broccoli	38.8
油泡黑邊鮑 Stir Fried sliced whole Black-lip Abalone with snow peas (each)	50.8/隻
香脆椒盐鸡軟骨 Deep Fried Salt & Pepper Chicken Gristle	22.8
XO 四季豆炒鱔魚爽 Stir Fried Crocodile tongue with Green Beans in XO sauce	36.8

# 游水海鮮 LIVE SEAFOOD

## 游水龍蝦

### Live Lobster

時價

Market Price

#### 建議食法:

刺身兩食\*



上湯焗

薑葱焗

黑椒蒜子牛油焗

椒鹽

金衣焗\*

金沙粉絲\*\*

#### Recommended Cooking Methods:

Sashimi 2 courses\*

Premium Stock

Ginger & Shallot

Black Pepper Garlic Butter

Salt & Pepper

Golden Coated\*

Golden Sand Vermicelli\*\*

## 生猛肉蟹/太子蟹

### Live Mud Crab / Snow Crab

時價

Market Price

#### 建議食法:

薑葱

椒鹽

避風塘\*



鹹蛋黃\*

星洲\*

香濃咖喱\*



金沙粉絲\*\*

#### Recommended Cooking Methods:

Ginger & Shallot

Salt & Pepper

Black Bean Chilli\*

Salted Egg Yolk\*

Singapore Style\*

Curry\*

Golden Sand Vermicelli\*\*

## 皇帝蟹

### Live King Crab

時價

Market Price

#### 建議食法:

可兩食:

薑葱 或



黑椒蒜子牛油焗

+



蟹黃酸辣湯\* 或



蟹黃伊麵\*\*

#### Recommended Cooking Methods:

Two Courses:

Ginger & Shallot or

Black Pepper Garlic Butter

+

Crab Roe Hot & Sour Soup\* or

Crab Roe with E-Fu noodle\*\*

\*\* 伊麵底, 生麵或粉絲 with Noodles or Vermicelli

\* 需加收 surcharge apply

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Please check with staff

## 游水海鮮 LIVE SEAFOOD



游水星斑  
Live Coral Trout

時價  
Market Price



游水三刀  
Live Red Morwong

時價  
Market Price

游水青衣  
Live Parrot Fish

時價  
Market Price

游水鱸魚  
Live Silver Perch  
Price

時價  
Market

游水盲曹  
Live Barramundi

時價  
Market Price



游水大蜆  
Live Pipsis

時價  
Market Price

游水生蝦  
Live Prawn

時價  
Market Price



游水青邊鮑魚  
Live XLarge Abalone

時價  
Market Price

游水鮑魚仔\*  
Live Abalone

6.80 / 每隻 each

新鮮生蠔\*  
Fresh Oyster

(大 L) 6.80 / 每隻 each

(中 M) 4.80 / 每隻 each

新鮮帶子\*  
Fresh Scallop

3.80 / 每隻 each

\*加 XO 粉絲 with Vermicelli in XO sauce

1 / 每隻 each

## 頭盤 ENTRÉE

三色炸盤 (炸春卷 蝦多士 燒賣)

Mixed Entrée (Deep Fried Spring Roll . Prawn Toast . Dim Sim)

8.8

蒸或炸燒賣

Steamed or Fried Dim Sim [4 pieces]

8.8

蒸或炸蝦餃

Steamed or Fried Prawn Dumpling [4 pieces]

9.3

春卷

Deep Fried Chicken Spring Roll [4 pieces]

8.8



鷄肉生菜包

Minced Chicken San Choy Bow [4 pieces]

16.8

海鮮生菜包

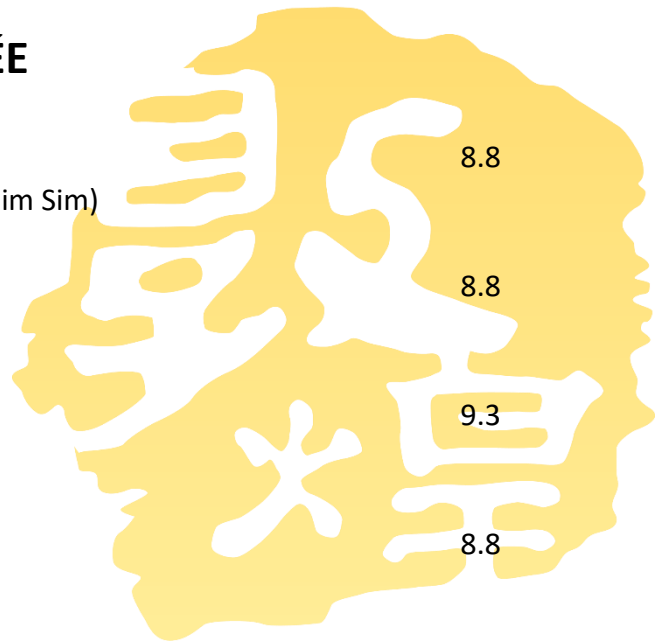
Mixed Seafood San Choy Bow [4 pieces]

22.8

蝦片

Prawn Crackers

5.0



## 魚翅·湯羹 SHARK FIN SOUP· SOUP



紅燒大鮑翅 (每位) 98  
Braised Supreme Shark's Fin Soup (per person)

蟹肉梳子煲仔翅 (足 4 位用) 52.8  
Shark's Fin Soup with Crab Meat in Hot Pot (for 4 people)

紅燒蟹肉翅 (足 12 位用) 188  
Braised Shark's Fin with Crab Meat (for 12 people)

紅燒鷄絲翅 (足 12 位用) 178  
Braised Shark's Fin with Shredded Chicken (for 12 people)

韭王海參瑤柱羹 (足 12 位用) 98  
Sea Cucumber and Dry Scallop with Gold Chive Soup (for 12 people)



宮廷酸辣湯  7.8  
Imperial Hot & Sour Soup

海鮮豆腐羹 7.8  
Seafood Bean Curd Soup

雞蓉粟米羹 6.8  
Chicken & Sweet Corn Soup

蟹肉粟米羹 7.8  
Crab Meat & Sweet Corn Soup

雲吞湯 7  
Short Soup

雜會雲吞湯 14.8  
Combination Short Soup

上湯生麵 7  
Long Soup

雜會湯麵 14.8  
Combination Long Soup



## 燒烤滷味類 BBQ



錦綉拼盤

L 88.8

M 68.8

S 36.8

Cold Cut BBQ Mixed Platter

北京烤鴨 兩食：12 片鴨餅 + 6 件生菜包或鴨絲炒麵

73.8/原隻

Peking Duck (Whole) – Two Courses: 12 pancakes & 6 San Choy Bow or Stir Fried Noodle

明爐燒鴨

28.8/半隻

Chinese Roasted Duck (Half)



敦煌貴妃走地雞

28.8/半隻

Steamed Free Range Chicken in homemade sauce with Dried Scallops (Half)



敦煌風沙雞

23.8/半隻

Crispy Skin Chicken in Dried Garlic (Half)



紅燒乳鴿

36.8/隻

Roasted Pigeon (each)

麻辣海蜇鮮掌



29.8

Spicy Jellyfish with Boneless Duck Feet

香麻海蜇火鴨絲



25.8

Shredded Duck Meat with Jellyfish in Spicy Sesame Dressing

海蜇手撕走地雞

26.8

Jellyfish with Shredded Chicken

蜜汁叉燒

25.8

BBQ Pork



## 海鮮 SEAFOOD

	蠔皇原隻鮑魚 Whole Abalone with Oyster Sauce	69.8/隻 each
	碧綠鮮鮑片 Sliced Abalone with Vegetable	48.8
	北菇鮮鮑甫 Braised Abalone with Chinese Mushroom	42.8
	海參扒鮑甫 Braised Abalone with Sea Cucumber	46.8
	北菇海參扒時蔬 Sea Cucumber with Chinese Mushroom & Vegetable	42.8
	翡翠星斑球 Stir Fried Coral Trout Fillets with Vegetable	40.8
	敦煌秘製小炒王 Special Stir Fried Mixed Shredded Seafood	28.8
	雀巢腰果海鮮 Braised Seafood with Cashew Nuts in Bird's Nest	28.8
	XO 炒蜆煎米底  XO Sauce Pipis with Pan Fried Vermicelli	42.8/例
	潮式浸蜆 Pipis Chao Zhou Style	38.8/例
	椒鹽雙脆  Salt & Pepper Squid & White Bait	28.8
	椒鹽魷魚  Salt & Pepper Squid	26.8
	薑蔥鮮菌爆珍珠海參 Stir Fried Sea Cucumber with Mushroom in Ginger & Shallot	36.8
	粟米斑塊 Deep Fried Fish Fillet with Sweet & Corn Sauce	26.8
	甜酸斑塊 Deep Fried Fish Fillet with Sweet & Sour Sauce	26.8

## 蝦·帶子 PRAWN·SCALLOP



鹹蛋黃蝦球

Wok Fried King Prawns with Salty Egg Yolk

33.8

四川蝦球



King Prawns in Spicy Szechuan Style

33.8

椒鹽蝦球



Deep Fried King Prawns with Salt & Pepper

33.8

蜜椒蝦球

Honey Glazed Deep Fried King Prawns

33.8

蒜子蝦球

Garlic King Prawns

33.8

沙爹蝦球

Satay King Prawns

33.8



XO 荷豆炒蝦球



Stir Fried King Prawns with Snow Peas in XO Chilli Sauce

33.8

咖喱蝦球



Curry King Prawns

33.8

腰果蝦球

King Prawns with Cashew Nuts

33.8

豉油皇蝦碌

King Prawns in Soy Bean Sauce

33.8

避風塘蝦碌



King Prawns with Black Bean Chilli

33.8

滑蛋炒蝦球

Scramble Egg with King Prawns

33.8



魚子蛋白炒帶子

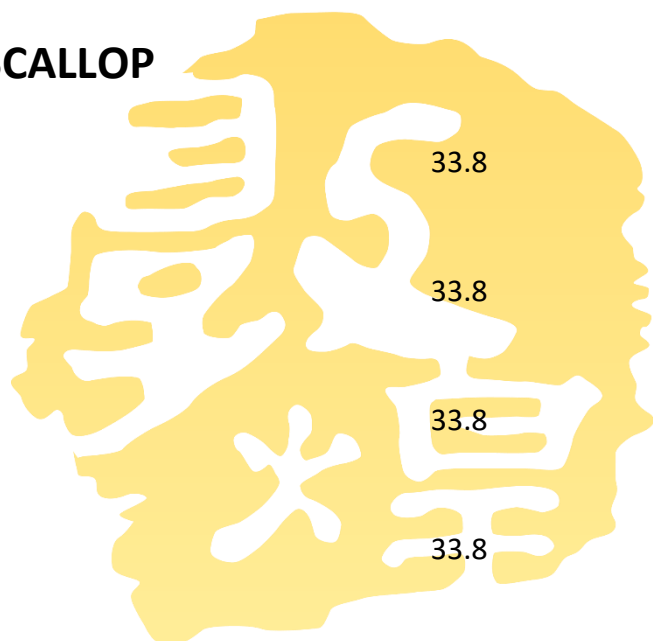
Stir Fried Egg White with Scallops & Fish Roe

39.8


腰果炒帶子

Wok Fried Scallops with Cashew Nuts

38.8




蜜糖帶子 38.8  
Honey Glazed Deep Fried Scallops

XO 雙豆炒帶子  38.8  
Stir Fried Scallops with Snow Peas & Honey Peas in XO Chilli Sauce

XO 醬帶子蒸滑豆腐  33.8  
Steamed Bean Curd with Scallops in XO Chilli Sauce

## 豬 PORK

 金牌炭燒豬頸肉 29.8  
Charcoal Grilled Pork Neck Fillet

薑蔥香爆爽豬肝 22.8  
Stir Fried Pork Liver with Ginger and Shallot

XO 四季豆炒豬肝  23.8  
Stir Fried Pork Liver with Round Beans in XO sauce

 脆奶拼京都肉排骨 29.8  
Deep Fried Milk with Pork Ribs in Peking Sauce

京都肉排骨 25.8  
Deep Fried Pork Ribs in Peking Sauce

蜜椒肉排骨 25.8  
Deep Fried Pork Ribs in Honey Pepper Sauce

鎮江肉排骨 25.8  
Deep Fried Pork Ribs in Sweet Black Vinegar Sauce

菠蘿生炒骨 25.8  
Deep Fried Pork Ribs with Pineapple in Sweet & Sour Sauce

椒鹽肉排骨  25.8  
Salt & Pepper Pork Ribs

酸甜咕嚕肉 24.8  
Deep Fried Pork Fillet with Sweet & Sour Sauce

時菜肉片 23.8  
Pork Fillet with Vegetable

## 牛·羊 BEEF· LAMB



東瀛牛柳粒

Beef Fillet Cubes Japanese Style

26.8

鵝肝醬牛柳粒

Stir Fried Beef Fillet Cubes in Foie Gras Sauce

28.8

黑椒牛柳粒

Stir Fried Beef Fillet Cubes in Black Pepper Sauce

26.8

鐵板西汁牛柳

Sizzling Beef Fillet in Tangy BBQ Sauce

28.8



西蘭花蠔油牛柳

Pan Fried Beef Fillet with Broccoli in Oyster Sauce

28.8

豉汁牛肉

Stir Fried Sautéed Beef in Black Bean Sauce

23.8

四川牛肉



Stir Fried Sautéed Beef in Spicy Sichuan Style

23.8

涼瓜牛肉

Stir Fried Sautéed Beef with Bitter Melon

26.8

乾燒牛柳絲

Deep Fried Shredded Beef Peking Style

25.8

燒汁牛仔骨

Deep Fried Beef Ribs with BBQ Sauce

24.8

蜜椒牛仔骨

Deep Fried Beef Ribs with Honey & Black Pepper Sauce

24.8

鐵板蒙古羊肉

Sizzling Mongolian Lamb

26.8

鐵板薑蔥爆羊肉

Sizzling Lamb with Ginger & Shallot

26.8



避風塘羊架 (6 件)



Deep Fried Lamb Chops with Black Bean Chili (6 pieces)

42.8



## 雞·鴨 CHICKEN·DUCK

脆皮炸子雞 22.8/半隻  
Crispy Skin Chicken (Half)

薑葱油淋炸雞 22.8/半隻  
Deep Fried Crispy Skin Chicken with Ginger & Shallot (Half)

 山東雞  22.8/半隻  
Deep Fried Crispy Skin Chicken in Spicy Shandong Style (Half)

香檬炸軟雞 23.8  
Deep Fried Boneless Chicken with Lemon Sauce

蜜糖雞球 23.8  
Deep Fried Chicken with Honey Sauce

川椒雞球  23.8  
Deep Fried Chicken Fillet in Spicy Szechuan Sauce

腰果雞球 23.8  
Stir Fried Chicken Fillets with Cashew Nuts


沙爹雞球 23.8  
Stir Fried Chicken Fillets in Satay Sauce

雜菜雞球 23.8  
Stir Fried Chicken Fillets with Mixed Vegetables

 咖喱雞球  23.8  
Stir Fried Curry Chicken Fillets

 荔茸香酥鴨 29.8  
Deep Fried Duck with Mash Taro

八珍扒大鴨 30.8  
Combination Steamed Duck

 敦煌原隻八寶大鴨 (需提前一天預訂) 88  
Stuffed Eight-treasure Delicious Whole Duck (Pre-order 1 day prior required)

明爐燒鴨 28.8/半隻  
Chinese Roasted Duck (Half)

## 煲仔 HOT POT



海鮮豆腐煲

Seafood Bean Curd Hot Pot

26.8

八珍豆腐煲

Combination Bean Curd Hot Pot

24.8

咸魚雞粒豆腐煲

Bean Curd with Salted Fish & Diced Chicken in Hot Pot

24.8

豉汁涼瓜排骨煲

Pork Spare Ribs & Bitter Melon Hot Pot

25.8

三杯雞煲



3 Cups Spicy Sauce Chicken Hot Pot

24.8



北菇海參鴨掌煲

Sea Cucumber Duck Feet & Mushroom Hot Pot

36.8



柱侯牛腩煲

Beef Brisket with Tangy Special Sauce Hot Pot

26.8

魚香茄子煲



Sautéed Eggplants with Minced Pork in Spicy Salted Fish Sauce in Hot Pot

22.8

豆腐雜菜煲

Mixed Vegetables with Bean Curd Hot Pot (V)

20.8



三杯鴨舌煲



Duck Tongues with 3 cups spicy sauce in Hot Pot

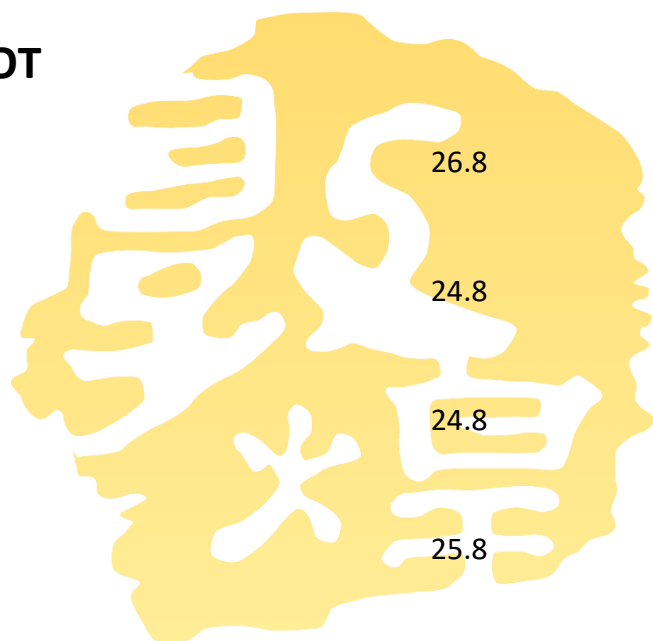
34.8

三杯牛柳粒煲



Beef Fillet Cubes with 3 cups spicy sauce in Hot Pot

26.8



## 豆腐 TOFU/BEAN CURD



瑤柱脆皮豆腐

22.8

Deep Fried Crispy Bean Curd with Dried Scallops

椒鹽豆腐



20.8

Salt & Pepper Deep Fried Bean Curd (V)

金沙豆腐

22.8

Golden Dust Deep Fried Tofu (V)

麻婆豆腐



20.8

Grandma's Bean Curd with Minced Pork

齋麻婆豆腐



20.8

Grandma's Bean Curd (V)

海棠豆腐

25.8

Steamed Egg White with Combination Seafood

紅燒豆腐

20.8

Pan-Fried Bean Curd with Mushrooms in Oyster Sauce (V)

琵琶豆腐

26.8

Deep Fried Blended Combination Bean Curd Balls

鮮菌扒玉子豆腐

23.8

Stir Fried Fresh Mixed Mushrooms with Bean Curd



百花煎釀豆腐

26.8

Pan-Fried Bean Curd Stuffed with Minced Prawns

百花蒸釀豆腐

26.8

Steamed Bean Curd Stuffed with Minced Prawns

斑片蒸豆腐

26.8

Steamed Fish Fillets & Bean Curd in Ginger & Shallots

## 蔬菜 SEASONAL VEGETABLES



避風塘茄子

Deep Fried Eggplants with Bean Chilli (V)

20.8

竹笙鼎湖上素

Braised Bamboo Pith with Vegetables & Mushrooms (V)

23.8

蟹肉扒雙蔬

Stir Fried Two Vegetables with Crab Meat

26.8

大地魚炒芥蘭

Stir Fried Chinese Broccoli with Shredded Smoked Flounder

22.8

乾煸四季豆

Stir Fried Green Beans with Minced Pork

20.8

金銀蛋扒菜苗

Preserved Egg & Salted Egg with Vegetables in Soup

23.8

上湯扒菜苗

Steamed Vegetables in Premium Soup

22.8



濃湯生根浸鮮菌時菜

Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock

23.8

榄菜肉鬆四季豆

Stir Fried Green Beans with Minced Pork & Preserved Vegetables

20.8



鮮菌扒時蔬

Stir Fried Vegetables with mixed Mushrooms (V)

23.8

冬菇扒時蔬

Stir Fried Vegetables with Chinese Mushrooms in Oyster Sauce (V)

22.8

清炒雜菜

Stir Fried Mixed Vegetables (V)

20.8

薑汁芥蘭

Stir Fried Chinese Broccoli with Ginger Sauce (V)

20.8

蠔油時蔬

Steamed Vegetables with Oyster Sauce (V)

18.8



## 粉麵 NOODLES

	海鮮炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles Mixed Seafood in Soy Sauce	23.8
	滑蛋蝦球炒河 Stir Fried Flat Rice Noodles with King Prawns in Creamy Egg Sauce	25.8
	乾燒伊麵 Braised E-Fu Noodles	18.8
	鴻圖伊麵 Braised E-Fu Noodles in Soup	29.8
	肉絲炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Shredded Meat	21.8
	XO 肉鬆四季豆乾炒米  Stir Fried Vermicelli with Minced Pork & Green Bean in XO Sauce	21.8
	鷄球炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Chicken Fillets	21.8
	XO 金沙粉絲  Stir Fried Vermicelli in XO Sauce	20.8
	星洲炒米  Singapore Noodles	19.8
	豉油皇炒河/麵 Stir Fried Flat Rice Noodles or Egg Noodles with Soy Sauce	18.8
	星洲炒貴刁  Singapore Flat Rice Noodles	19.8
	乾炒牛河 Stir Fried Flat Rice Noodles with Beef	20.8
	家鄉炒米 Home Style Stir Fried Vermicelli	21.8

## 飯 RICE



敦煌招牌炒飯

Royal Treasure Special Fried Rice with Seafood

26.8

福建炒飯

Hokkien Fried Rice

22.8

鹹魚雞粒炒飯

Fried Rice with Chicken & Salted Fish

21.8

鴛鴦炒飯

Fried Rice with Twin Sauce (Tomato & Creamy Sauce)

26.8



生炒糯米飯

Stir Fried Sticky Rice

23.8



鮮蝦臘味炒飯

Fried Rice with Shrimp & Cured Meat

23.8

特別炒飯

Special Fried Rice with Chicken & Beef

22.8

生炒牛鬆飯

Fried Rice with Minced Beef

18.8

揚州炒飯

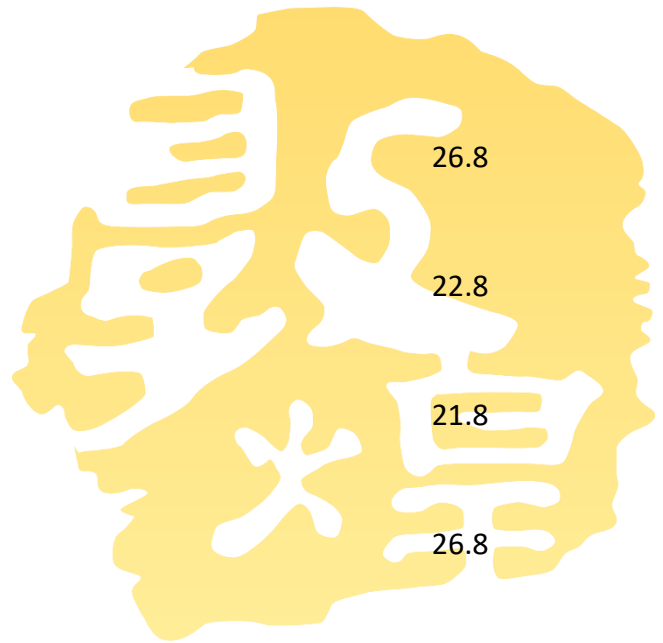
Yangzhou Fried Rice

16.8

絲苗白飯

Steamed Jasmine Rice

2.5



## 甜品 DESSERT

炸雪糕 Deep Fried Ice Cream	6.8
芒果布甸 Mango Pudding	6.8
黑芝麻卷 Black Sesame Roll	6.8
黄金流沙包 (3个) Golden Custard Bun (3p)	7.8
莲子百合红豆沙 Red Bean Sweet Soup	30.8/窝

## 其他收費 OTHER CHARGES

敦煌 XO 醬 (小碟) Royal Treasure Special XO sauce (small plate)	5
外賣盒每個 Take away box (each)	0.50
公眾假期每位加收 Public Holiday Surcharge per person	1.50 (Lunch) 2.50 (Dinner)

## 特價套餐 (足 6 位用) \$238

### Set Menu A (for 6 people)

清蒸游水鮑魚仔  
Steamed Live Abalones  
避風塘蝦碌   
King Prawns with Black Bean Chilli  
東瀛牛柳粒  
Beef Fillet Cubes Japanese Style  
古法蒸游水明曹  
Steamed Live Barramundi  
脆奶拼京骨  
Pork Ribs in Peking Sauce Combined with Deep Fried Milk  
鮮菌扒時蔬  
Stir Fried Vegetables with Mixed Mushrooms  
絲苗白飯  
Steamed Jasmine Rice

## 閣家歡套餐 (足 8 位用) \$528

### Set Menu B (for 8 people)

時日例湯  
Soup of the Day  
清蒸游水鮑魚仔  
Steamed Live Abalones  
薑蔥肉蟹 伊麵底  
Ginger & Shallot Mud Crab with E-Fu Noodles  
鵝肝醬燴牛柳粒  
Stir Fried Beef Fillet Cubes in Foie Gras Sauce  
雙冬蒸游水金目鱸  
Steamed Live Silver Perch with Mushrooms  
鹹蛋黃蝦球  
Wok Fried King Prawns with Salty Egg Yolk  
脆奶拼蜜椒骨  
Pork Ribs in Honey Pepper Sauce Combined with Deep Fried Milk  
敦煌貴妃走地雞  
Steamed Free Range Chicken in homemade sauce with Dried Scallops  
濃湯生根浸鮮菌時菜  
Dried Bean Curd with Mushroom & Mixed Vegetable in Fish Stock  
絲苗白飯  
Steamed Jasmine Rice





ENTRÉE

春卷 **Deep Fried Spring Rolls**  
 雞肉生菜包 **Minced Chicken Sang Choy Bow**



MAIN COURSES

XO 荷豆蝦球 **Stir fried Prawns with Snow Peas in XO sauce** 🌶️  
 鐵板蒙古羊肉 **Sizzling Mongolian Lamb**  
 椒鹽肉排骨 **Salt & Pepper Pork Ribs** 🌶️  
 蠔油時蔬 **Steamed Vegetables with Oyster sauce**  
 絲苗白飯 **Steamed Jasmine Rice**



DESSERT

時日甜品 **Chinese Cookies/ Dessert**  
 中國茶 **Jasmine Tea**



ENTRÉE

蒸蝦餃及燒賣 **Steamed Dim Sim & Prawn Dumplings**  
 雞肉生菜包 **Minced Chicken Sang Choy Bow**



MAIN COURSES

XO 炒海鮮 **Stir fried mixed Seafood with XO sauce** 🌶️  
 蜜椒牛柳粒 **Fillet Steak cubes in Honey & Black Pepper sauce**  
 脆奶拼京骨 **Peking Style Pork Spare Ribs with Deep-fried Milk**  
 椒鹽魷魚 **Salt & Pepper Calamari** 🌶️  
 三杯雞煲 **Braised Chicken with 3 special sauces** 🌶️  
 清炒雜菜 **Stir fried mixed seasonal Vegetables**  
 特別炒飯 **Special Fried Rice with Chicken & Beef**



DESSERT

時日甜品 **Chinese Cookies/ Dessert**  
 中國茶 **Jasmine Tea**



ENTRÉE

三色炸盤 **Deep-fried mixed entree**  
 雞肉粟米羹 **Chicken & Sweet Corn Soup**



MAIN COURSES

XO 荷豆蝦球 **Stir fried Prawns with Snow Peas in XO sauce** 🌶️  
 東瀛牛柳粒 **Beef Fillet Cubes Japanese Style**  
 蜜椒鎮江骨 **Pork Ribs in Honey Pepper & Sweet Vinegar Sauce**  
 星洲魚柳 **Deep fried Fish Singapore Style**  
 脆皮炸子雞 **Crispy Skin Chicken**  
 避風塘茄子 **Deep fried Eggplant with Bean Chilli** 🌶️  
 百花釀蘑菇 **Stuffed Mushroom with mashed Shrimp in Oyster sauce**  
 清炒雜菜 **Stir fried mixed seasonal Vegetables**  
 敦煌招牌炒飯 **Royal Treasure Special Fried Rice with Seafood**  
 絲苗白飯 **Steamed Jasmine Rice**



DESSERT

時日甜品 **Chinese Cookies/ Dessert** 中國茶 **Jasmine Tea**

重點推出  
素食佳餚幾可亂真

## 高端精品 · 敦煌全素宴

體驗價 **\$450** /席 足 10 位用



金玉滿堂素拼盤



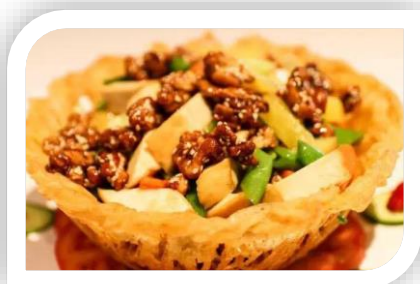
腐皮羅漢齋卷



齋魚翅羹



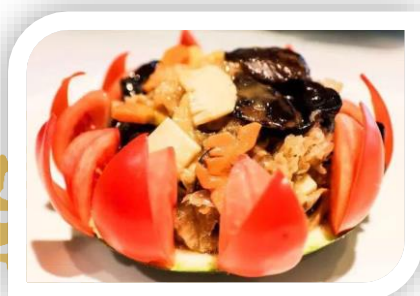
發財白玉藏珍



琥珀雀巢素丁



麒麟鮮竹卷



蓮花羅漢上素



甜酸素咕咾肉

素炒飯

蓮子百合糖水

精美果盤

*\*由於菜色精緻複雜,請提前 2 天預定*