煌龍
Crystal Dragon

## 厨师介绍
## Chef Recommendations

三味鱼子冻鲍鱼 — 680 (每只 / Per Piece)
Chilled Abalone in Sour Plum Wine, Octopus, and Fish Roe, served with Bonito Stock

芝士炸虾丸 — 490
Deep-fried Cheesy Prawn Balls

黑松露酱金銀蒜蒸鲜贝 — 1,280 (3件 / 3 Pieces)
Steamed Scallops on Shell with Vermicelli, Garlic, and Black Truffle Paste

熏酱爆炒斑鱼片 — 1,080 (每份 / Per Order)
Wok-fried Grouper Fillet with Manuka Honey and Balsamic Vinegar

鲨鱼骨鲍鱼丝海宝羹 — 580 (每位 / Per Person)
Braised Sea Treasure with Shredded Abalone in Shark's Bone Broth

手撕香酥鸭腿伴馍馍皮 — 780 (每份 / Per Order)
Canton Style Hand-shredded Aromatic Duck Leg accompanied with Homemade Pancake

枸杞红酒煎虎虾 — 480 (每只 / Per Piece)
Wok-fried Tiger Prawn with Red Wine and Wolfberry Reduction

茶烟熏羊肚菌神户牛肉 — 2,800 (每份 / Per Order)
Tea Smoked Ohmi Wagyu Beef with Morel Mushrooms

名厨脆皮烧乳鸽 — 1,280 (每只 / Per Piece)
Crispy Roasted Marinated Whole Pigeon with Chinese Shaoxing Wine

脆皮素方鹅肝煎带子 — 780 (每份 / Per Order)
Wok-fried Fresh Scallop and Foie Gras served with Crispy Bean Curd

野菌鹅肝烤鸡卷 — 680 (每份 / Per Order)
Oven-baked Chicken filled with Wild Mushrooms and Foie Gras

龙虾尾炆伊面 — 1,480 (每位 / Per Person)
Braised E-Fu Noodles with Lobster Tail and Prawn Roe

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.

煌龍
Crystal Dragon

## 开胃前菜
## Appetizer

椒盐白饭鱼 — 480
Deep-fried Silver Baits with Salt and Pepper

汾酒卤牛腱 — 410
Marinated Beef Shank with Chinese Wine

酱熏肘花片 — 390
Chilled Marinated Smoked Pork Knuckle

药膳姜茸冻鸡卷 — 390
Cold Herbal Chicken Roll
with Ginger and Scallion Sauce

香醋泡秋耳 — 320
Chilled Autumn Black Fungus marinated in Hunan Vinegar

香辣脆耳丝 — 350
Simmered Shredded Pork Ear with Spicy Vinegar

## 明炉烧味
## Barbecue Kitchen Specialty

京式片皮鸭 — 4,580 (整只 / Whole)
Roasted Farm Peking Duck

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:

鸭菘生菜包
Wok-fried Diced Peking Duck Meat served with Lettuce

鸭丝炆米粉
Braised Rice Vermicelli with Peking Duck Meat

掛炉烧帝皇鸭仔 — 1,590 (整只 / Whole)
Cantonese Style Roasted Baby Duck

脆皮乳猪(四件) — 1,680
Roasted Suckling Pig (4 Pieces)

港式烧味拼盘 — 668
Barbecue Meat Platter

密汁叉烧肉 — 490
Barbecue Marinated Honey Pork

脆皮烧猪肉 — 490
Roasted Crispy Pork

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.

煌龍
Crystal Dragon

## 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

带子蟹肉酸辣羹
Braised Hot and Sour Soup with Crab Meat and Scallops — 420

人参玛咖炖鳄鱼汤
Double-boiled Crocodile's Tail Soup with Maca and Ginseng — 2,880

## 鲍参翅肚介绍
## 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

蚝皇扣原只鲍
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

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.

煌龍
Crystal Dragon

## 海鲜小炒
## Seafood Selection

椒盐龙虾尾 — 3,380
Wok-fried Lobster Tail with Fragrant Salt and Pepper

露筍醬烧雪鱼柳 — 2,280
Oven-baked Marinated Cod Fish Fillet served with Sautéed Asparagus

火腩斑片豆腐煲 — 980
Braised Homemade Tofu and Roasted Pork
with Sliced Grouper in Clay Pot

沙茶酱粉虾球煲 — 1,680
Sautéed Prawns in "Sha Cha" Sauce served in Clay Pot

九折大虎虾 — 480 (每只 / Per Piece)
Wok Fried Tiger Prawn
极味 / 柠味奶油 / 豉油皇煎
Choice of Spicy Lemongrass / Creamy Butter Lemon / Supreme Soya Sauce

## 生猛海鲜
## 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:**

上汤焗
Baked with Superior Stock

避风塘炒
Fried with Dried Chili and Golden Garlic

金丝奶油
Crispy Butter-fried

黑胡椒焗
Baked with Black Pepper Sauce

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.

煌龍
Crystal Dragon

## 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

煌龍
Crystal Dragon

## 猪肉 / 牛肉小炒
## Pork and Beef Selection

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

## 家禽小炒
## Poultry Selection

| | |
|---|---|
| 当红炸子鸡<br>Crispy Roasted Chicken | 620 (半只 / Half)<br>1,240 (整只 / Whole) |
| 杏香百花鸡<br>Deep-fried Stuffed Chicken with Shrimp Mousse coated<br>with Crunchy Almond Flakes | 1,180 |
| 爆炒辣子鸡<br>Deep-fried Chicken with Spices and Dried-chili | 590 |
| 酱爆核桃鸡<br>Wok-fried Chicken with Walnut and Hoisin Sauce | 550 |
| 香槟苹果鸡翼球<br>Wok-fried Boneless Chicken Wings in Homemade<br>Champagne sauce | 590 |

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.

煌龍
Crystal Dragon

## 蔬菜 / 素食
## Vegetable Dishes

咸鱼鸡粒琵琶豆腐 980
Braised Homemade Bean curd with Diced Chicken and Preserved Salted Fish

黑蒜双菇西兰花 630
Braised Broccoli with Duo Mushrooms and Black Garlic

时日田园蔬 580
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

夏威夷果仁水芹香 580
Sautéed Celery and Mushrooms with Lily Bulbs and Macadamia Nuts

脆藕鲍鱼虫草花土豆丝 680
Wok-fried Shredded Potato, Abalone, and Cordyceps Flower with Crispy Lotus Root

肉松渔香烧茄子煲 430
Sautéed Spicy Eggplant with Minced Pork

## 饭及面食
## Rice and Noodles

蟹肉海鲜香炒饭 680
Wok-fried Fragrant Rice Sea Food topped with Crab Meat

怀旧扬州炒饭 530
Wok-fried Fragrant Rice “Yang Zhou” Style

鱼露海鲜干炒米粉 590
Wok-fried Vermicelli with Assorted Seafood in Fish Soya Sauce

海鲜炆伊面 540
Braised Seafood with E-Fu Noodles

每位
Per Person

红烧牛腩汤面 480
Braised Egg Noodle Soup with Beef Sirloin

海鲜菜生面盏 450
Wok-fried Egg Noodles with Seafood and Vegetable Sauce

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.

煌龍
Crystal Dragon

## 糖水
## Dessert

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

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.

煌
龍
Crystal Dragon

# 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

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.

煌
龍
Crystal Dragon

# 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
翡翠菠菜带子饺, 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

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.

煌
龍
Crystal Dragon

# 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
翡翠菠菜带子饺, 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

蜜豆灵芝菇炒带子
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.

煌
龍
Crystal Dragon

# 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

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.

煌龍
Crystal Dragon

# 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

菜苗海鲜生面盏
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

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.

煌龍
Crystal Dragon

# 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

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.