BANQUET MENU

$498 (serves 10 people)
$268 (serves 5-6 people)

R&G Cantonese Appetizer Combo
嶺南大拼盤

Crystal Prawns w/ Pine Nuts
松子甜豆蝦球

Beef Tenderloin Cubes w/ Macadamia Nuts
夏果黑椒牛柳

Fresh Crab Meat & Fish Maw Soup
蟹肉魚肚羹

Salt & Pepper Dungeness Crab
椒鹽大蟳

Cantonese Princess Chicken
貴妃黃毛雞

Sea-dried Scallops w/ Tender Greens
瑤柱扒時蔬

Crispy Thai Style Sea Bass
泰式鱈魚塊

Yang Chow Fried Rice
揚州炒飯

Dessert
是日甜品
BANQUET MENU

$598 (serves 10 people)
$318 (serves 5-6 people)

Salt & Pepper Dungeness Crab
椒鹽大蟹

Crystal Prawns w/ Honey Glazed Walnuts
蜜桃明蝦球

Sea Scallops & Beef Tenderloin cubes w/ Macadamia Nuts
黑椒帶子牛柳粒

Sea-dried Trio Bisque
飽羅萬有羹

Peking Duck w/ Steamed Lotus Buns
北京片皮烤鴨

Rose Dew Soya Chicken
玫瑰豉油雞

Braised Virginia Ham w/ Tender Greens
雲腿扒時蔬

Oven-Roasted Chilean Sea Bass
香焗銀鱈魚

X.O. Sauce Egg Fried Rice
金雙蛋炒飯
BANQUET MENU

$698 (serves 10 people)
$368 (serves 5-6 people)

R&G Cantonese Appetizer Combo
嶺南大拼盤

Bird's Nest w/ Minced Chicken Soup
雞茸竹笙燕窩羹

Salt & Pepper Dungeness Crab
椒鹽大蟹

Sea Scallops & Beef Tenderloin Cubes w/
Cantonese X.O. sauce
X.O. 帶子牛柳粒

Wok-fried Supreme Broth Maine Lobster
上湯焗龍蝦

Oven-roasted Whole Chicken w/
Garlic Soy Nectar
馳名一品雞

Braised Virginia Ham w/ Tender Greens
雲腿扒時蔬

Steamed Catch of the Day /
Oven-Roasted Chilean Sea Bass
清蒸海上鮮 / 香焗銀鱈魚

Braised Longevity Noodle w/ Abalone Sauce
瑶柱鮑汁長壽麵

Dessert
是日甜品
$968 (serves 10 people)
每席 $968 供 10 位

Drunken Squab Soya Platter
醉鴿潮式拼盤

Bamboo Vermicelli Rolls
竹笙銀絲卷

Sea Scallops & Crystal Prawn w/ Garlic Chives
韭黃帶子蝦球

Braised Bird's Nest topped w/ Maine Lobster
紅燒龍蝦燕窩羹

Salt & Pepper Dungeness Crab
椒鹽大蟹

Braised Beef Short Ribs w/ Turnip
清湯牛肉煲

Braised Sea Cucumber & Sea-dried Shiitake Mushroom w/ Tender Green
碧綠蝦子北菇海參

Steamed Catch of the Day / Oven-Roasted Chilean Sea Bass
清蒸海上鮮 / 香焗銀鱈魚

Stuffed Chicken w/ Sweet Sticky Rice
脆皮糯米雞

Red Dates Lotus Seed & Snow Mushroom Soup
紅蓮燉雪耳

(Please order in advance / 須提前預訂)
$1198 (serves 10 people)
每席 $1198 供 10 位

Chilled Sea Cucumber w/ Wasabi Soy Dressing
涼拌原條海參

Salt & Pepper Dungeness Crab
椒鹽大蟹

Braised Bird's Nest Topped w/ Maine Lobster
紅燒龍蝦燕窩羹

Braised Abalone w/ Tender Green
碧綠鮮鮑

Wok-tossed Geoduck Clam with Garlic Chives
韭黃象拔蚌

Roasted Squab served w / Five Spiced Salt
脆皮燒乳鴿

Braised Pea Shoots w / Sea-dried Scallops
瑤柱扒莧苗

Steamed Catch of the Day /
Oven-Roasted Chilean Sea Bass
清蒸海上鮮 / 香焗銀鱈魚

Braised Longevity Noodles w/ Geoduck Clam
象拔蚌炆伊麵

Ginseng Soup with Red Dates Lotus Seed
花旗參燉紅蓮

(Please order in advance / 請提前預訂)
LUNCH BANQUET MENU

S$388 (serves 10 people)
每席 S$388 供 10 位

R&G Cantonese Appetizer Combo
嶺南大拼盤

Sea-dried Scallop Bisque
錦編瑤柱羹

Crystal Prawns w/ Honey Glazed Walnuts
蜜桃明蝦球

Wok-fried Beef Tenderloin Cubes w/ X.O. sauce
X.O. 醬爆牛柳粒

Rose Dew Soya Chicken
玫瑰豉油雞

Stuffed Veggie Trio w/ Black Bean Sauce
豉汁煎釀三寶

Roasted Garlic Pea Shoots
蒜子炒莢苗

Honey Spareribs
西汁排骨

Dried Scallops Egg White Fried Rice
瑤柱蛋白炒飯

Dessert
是日甜品