

鸿餐厅

头盘

STARTER

北京烤鸭

Traditional roasted Beijing duck (415cal)
with pan cake, cucumber

leek and home-made hoisin sauce

芥末脆虾球

Crispy prawns in wasabi sauce (433cal)

椒盐鲜鱿

Salt and pepper crispy calamari (289cal)

汤类

SOUP

湘洲酸辣汤

Hot and sour soup with prawns (126cal)

云吞汤

Chicken wonton with vegetable soup (139cal)

蔬菜类

VEGETABLE

北菇扒西兰花

Braised mushrooms (148cal)
with broccoli in oyster sauce

蒜茸炒季节蔬菜

Stir-fried seasonal vegetables (104cal)
in garlic sauce

饭面类

RICE AND NOODLE

X.O 酱贵族炒饭

Hong fried rice with mixed seafood (902cal)
and vegetables in x.o sauce

扬州炒饭

Yang chow fried rice (826cal)
with prawns, bbq chicken and vegetables

海鲜干炒担担面

Stir-fried noodles with seafood (654cal)

时蔬干炒担担

Stir-fried noodles with vegetables (496cal)

家禽类

POULTRY AND MEAT

蒜子黑椒牛仔粒

Stir-fried beef tenderloin in (703cal)
black pepper sauce

烧汁牛仔粒煲

Beef tenderloin with Chinese (655cal)

bbq sauce in clay-pot

铁木真煎羊排

Pan-fried lamb chop in Mongolian sauce (605cal)

宫保鸡丁

Stir-fried chicken in kung-pao sauce (724cal)

咕嚕鸡丁

Sweet and sour chicken with pineapple (467cal)

麻婆豆腐

Ma-bo tofu with chicken in (504cal)

Szechuan chili bean sauce

海鲜类

SEAFOOD

X.O 酱旺火炒龙虾球

Stir-fried lobster in x.o sauce (150cal)

避风塘蒸越南鱼片

Hong Kong style pei-fong-tong (406cal)

fish fillet in king light soy sauce

辣子炒虾球

Braised king prawns in (168cal)

Chinese spicy sauce

川味海鲜豆腐煲

Szechuan style seafood (612cal)

with tofu in clay-pot

甜品

DESSERT

巧克力塔拼绿茶冰淇淋

Chocolate tart with green tea ice cream (570cal)

芒果布丁

Mango pudding (150cal)

奶冻豆腐拼冰淇淋

Mandarin sweet tofu with coconut ice-cream (120cal)

脆皮香蕉拼冰淇淋

Crispy banana with green tea ice-cream (321cal)

All prices are in Saudi Riyals and subject to 5% VAT to be added on your final bill.

Adults need 2000 calories on average per day. The individual needs of calories may vary from person to person.

The additional nutrition data are available upon request.