



DINING WITH EXCELLENCE

Embark on a distinctive and heartfelt journey with Secret Kitchen, where a rich tapestry of culinary delights awaits, seamlessly weaving together tradition and innovation to create a veritable Food Paradise for our cherished customers.

Picture our Chinese Cuisine Executive Chef and Dim Sum Executive Chef, their careers in the realm of hospitality spanning two to three decades. With a wealth of experience under their belts, these culinary maestros work hand in hand with their dedicated team to bring the principles of fine Chinese cuisine to life—infusing every dish with the perfect blend of aroma, flavor, and artful presentation. It's not just a meal; it's a narrative of passion, expertise, and a commitment to delivering an unparalleled dining experience.

Banquet Menu

TABLE OF 6

\$788
精選六人套餐

涼菜

Appetizer

八珍甜醋拌老鼠耳
Black Fungus in Sweet Vinegar

海蜇頭拌花生
Spicy Jelly-Fish with Peanuts

蔥茜撈豬仔肚
Pork Tripe Marinated with Coriander & Scallion

海鮮

Seafood

雙式蒸生蠔
Steamed Oysters in 2 ways:

> 薑蔥
Steamed with Ginger &
Scallion Sauce (gfo)

> 海皇X.O醬
Steamed with Spicy
Seafood X.O Sauce (gfo)

薑蔥龍蝦 (2個生麵)
Stir-Fried Lobster in Ginger & Scallion Sauce (gfo)

清蒸游水彩衣 / 花鱸
Steamed Parrot Fish / Murray Cod with Soy Sauce (gfo)

主食

Mains

碧綠靈菇扒鮑片
Sliced Abalone with Bai Ling Mushroom

百玉菇燒汁牛柳
Sautéed Beef Fillet & Shimeji Mushroom in Teriyaki Sauce

正斗第一雞 / 正斗脆皮燒鴨
Steamed Free Range Chicken / SK Roasted Duck

金銀蛋時蔬
Spinach with Salted Duck Egg & Century Egg

飯類

Rice

瑤柱蛋白炒飯 / 廣州炒飯
Dried Scallops & Egg White Fried Rice / Special Fried Rice

甜點

Desserts

鴛鴦饅頭
Duo Mantou (Fried & Steamed Bun)

芋蓉窩餅
Fried Pan-Cake with Taro

合時果盤
Fresh Fruit Platter

Banquet Menu

TABLE OF 8

\$1088
精選八人套餐

涼菜

Appetizer

八珍甜醋拌老鼠耳
Black Fungus in Sweet Vinegar

海蜇頭拌花生
Spicy Jelly-Fish with Peanuts

山西老醋醬銀蘿
Pickled Radish in Shanxi Vinegar

香辣鴨翅
Spicy Duck Wing

海鮮

Seafood

雙式蒸生蠔
Steamed Oysters in 2 ways:

> 薑蔥
Steamed with Ginger &
Scallion Sauce (gfo)

> 海皇X.O醬
Steamed with Spicy
Seafood X.O Sauce (gfo)

薑蔥龍蝦 (3個生麵)
Stir-Fried Lobster in Ginger & Scallion Sauce (gfo)

清蒸游水星斑 / 三刀魚
Steamed Coral Trout / Morwong with Soy Sauce (gfo)

主食

Mains

碧綠靈菇扒鮑片
Sliced Abalone with
Bai Ling Mushroom

百玉菇燒汁牛柳
Sautéed Beef Fillet & Shimeji
Mushroom in Teriyaki Sauce

秘製山楂骨
Pork Ribs in Hawthorn
Fruit Sauce

金銀蛋時蔬
Spinach with Salted Duck
Egg & Century Egg

正斗第一雞 / 正斗脆皮燒鴨
Steamed Free Range Chicken /
SK Roasted Duck

心靈美
Homemade Egg Tofu with
Spinach Puree & Bai Ling
Mushroom

飯類

Rice

瑤柱蛋白炒飯 / 廣州炒飯
Dried Scallops & Egg White Fried Rice / Special Fried Rice

甜點

Desserts

鴛鴦饅頭
Duo Mantou (Fried & Steamed Bun)

芋蓉窩餅
Fried Pan-Cake with Taro

合時果盤
Fresh Fruit Platter

Banquet Menu

TABLE OF 10

\$1388
精選十人套餐

涼菜

Appetizer

虎皮青甜椒

Caramelized Sweet Pepper in Garlic Sauce

海蜇頭拌花生

Spicy Jelly-Fish with Peanuts

蔥茜撈豬仔肚

Pork Tripe Marinated with Coriander & Scallion

勝椒日本青瓜仔

Pickled Japanese Cucumber with Diced Thai Chili

海鮮

Seafood

薑蔥龍蝦 (3個生麵)

Stir-Fried Lobster in Ginger & Scallion Sauce (gfo)

清蒸游水星斑 / 三刀魚

Steamed Coral Trout / Morwong with Soy Sauce (gfo)

主
食

Mains

碧綠靈菇扒鮑片

Sliced Abalone with
Bai Ling Mushroom

百玉菇燒汁牛柳

Sautéed Beef Fillet & Shimeji
Mushroom in Teriyaki Sauce

秘製山楂骨

Pork Ribs in Hawthorn
Fruit Sauce

金銀蛋時蔬

Spinach with Salted Duck
Egg & Century Egg

正斗第一雞 / 正斗脆皮燒鴨

Steamed Free Range Chicken /
SK Roasted Duck

心靈美

Homemade Egg Tofu with
Spinach Puree & Bai Ling
Mushroom

飯
類

Rice

瑤柱蛋白炒飯 / 廣州炒飯

Dried Scallops & Egg White Fried Rice / Special Fried Rice

甜
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Desserts

芋蓉窩餅

Fried Pan-Cake with Taro

合時果盤

Fresh Fruit Platter

涼菜

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Scallion Sauce (gfo)

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清蒸游水東星斑 / 三刀魚

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Mushroom in Teriyaki Sauce

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Fruit Sauce

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Spinach Puree & Bai Ling
Mushroom

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芋蓉窩餅

Fried Pan-Cake with Taro

合時果盤

Fresh Fruit Platter