

Here at 煌

# 龍

Crystal  
Dragon

your feast  
is our pleasure

您的莅临是我们的荣幸

# 煌 龍

Crystal  
Dragon

Celebrate the fiery passion poured onto every dish by our master chefs. Every meal is truly extraordinary at Crystal Dragon.

每道菜品都注入了主厨们的热情  
在煌龙享受非凡的就餐体验



# SUSTAINABLE MENU OPTIONS

City of Dreams Manila is committed to making environmentally and socially responsible dining experiences. We are pleased to provide sustainable menu items while simultaneously upholding our high standards and quality service.

To further minimize our impact, we work closely with our partners to find alternatives to single-use plastic, lower our carbon footprint, use 100% cage-free eggs, and locally sourced products, as well as use new technologies to reduce food waste.

The following icons indicate menu items that contain the following:



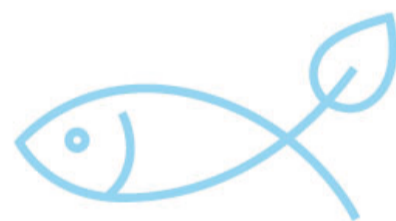
## VEGETARIAN

Contains no meat or seafood.



## PLANT-BASED MEAT ALTERNATIVE

Refers to products made from plant materials (i.e. vegan ingredients) that are designed to mimic meat in taste and texture.



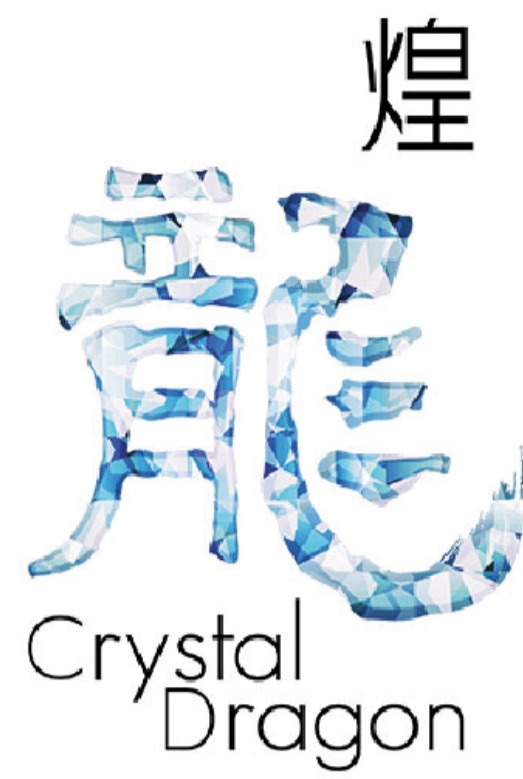
## CONTAINS SUSTAINABLE SEAFOOD

Seafood that is either caught or farmed in ethical and sustainable ways which positively contribute to fishery-dependent communities.



CITY OF DREAMS

MANILA



We at Crystal Dragon believe the essence of fine dining lies in the balance of authenticity and luxury.

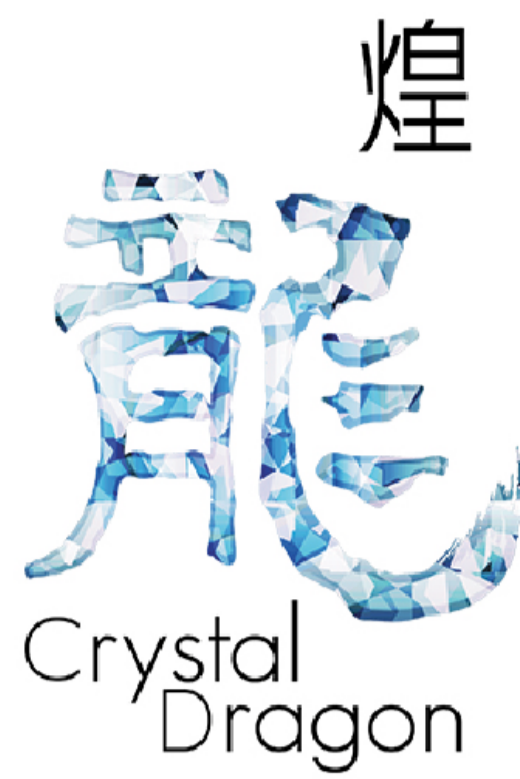
Our cuisine speaks through the delicate dance of Cantonese flavors—elevated to a standard that transcends expectations.

Savor the best of Cantonese cuisine in a contemporary atmosphere that exudes regality, and treat yourself to a masterful dining experience crafted and prepared by some of the finest chefs in Asia.

煌龙坚信美食的精髓在于其真实  
奢华的呈现。









犹如优雅的风情格调且淋漓尽致  
体现出传统粤菜风味。

以匠心精神呈奉出现代与经典粤式  
美食结合及低调与奢华并存，体现  
出由厨师们精心为您准备的佳肴。



## 开胃前菜

### Appetizer

辣豆瓣捞海蜇丝  	480
Chilled Marinated Jellyfish with Chili Bean	
凉拌秋耳拍青瓜 	330
Chilled Marinated Baby Fungus & Cucumber, Minced Garlic, Aged Vinegar	
芝士炸虾丸  	550
Deep-fried Cheese Prawn Balls	
凉拌麻辣鸡 	450
Poached Chicken with Chinese Spices & Szechuan Pepper Oil	
香脆黄鳝条  	750
Crispy-fried Shredded Eel	

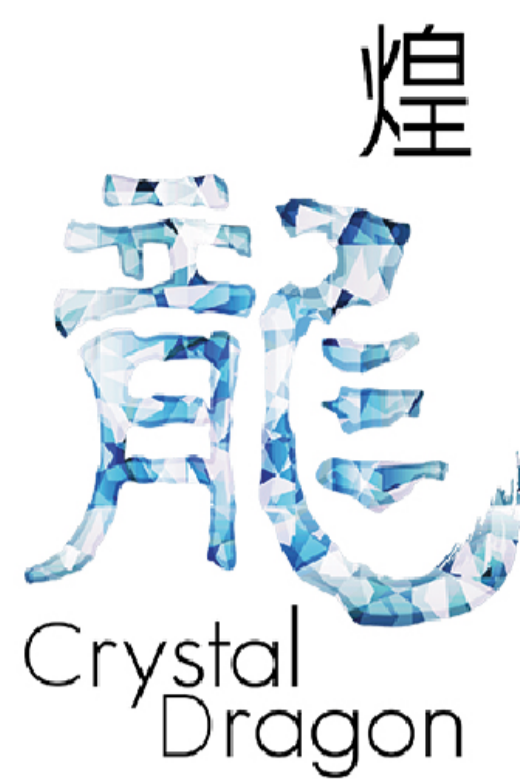
如阁下对食物有特别要求或过敏反应，请通知服务员

Please let us know if you have any food allergies or dietary requirements.

 Chef's Recommendation  Spicy Dish  Vegetarian  Plant-based Meat Alternative  Sustainable Seafood

价格为菲律宾比索，包含增值税，需加收本地税和服务费。

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## 汤羹 Soup

每位  
Per Person

金汤佛跳墙  	4,800
Buddha Jumps Over the Wall in Rich Golden Broth	
火腿瑶柱鸡茸烩燕窝羹 	3,500
Braised Bird's Nest Broth, Chinese Ham, Minced Chicken, Dried Scallop	
脆贝花胶海宝羹  	830
Braised Sea Treasures Broth with Fish Maw & Crispy Dried Scallop	
雪梨蜜枣炖斑鱼汤 	650
Double-boiled Grouper Soup with Pear & Honey Dates	
花旗参炖鸡汤 	750
Traditional Double-boiled Chicken Soup with American Ginseng	
芦筍烧玉米羹 	450
Braised Vegetarian Corn Soup, Asparagus	
花生莲藕竹笙红枣炖干贝排骨汤 	800
Double-boiled Pork Ribs with Dry Scallop & Bamboo Pith	
海鲜酸辣羹   	750
Hot and Sour Soup with Prawn Dumpling	

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明炉烧味

## Barbecue Kitchen Specialty

片皮鸭   
Peking Duck

6,850 (整只 / Whole)

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, Lettuce

鸭丝炆米粉

Braised Rice Vermicelli, Peking Duck Meat

粤式明炉烧鸭 

Cantonese Roasted Duck

3,200 (半只 / Half)  
6,000 (整只 / Whole)

烧味三拼盘 

Three Barbecue Meat Combination Platter

2,680

密汁叉烧肉

Barbecue Honey Pork

680

脆皮烧腩仔

Roasted Crispy Pork Belly

780

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Chef's Recommendation



Spicy Dish



Vegetarian



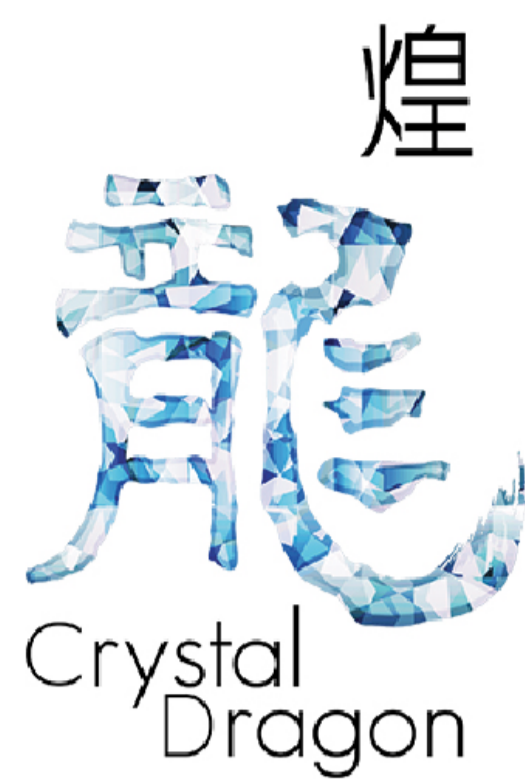
Plant-based Meat Alternative



Sustainable Seafood















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## 海鲜

### Seafood Selection

原只二头鲍鱼 	3,800
Braised Whole Abalone, Supreme Oyster Sauce	
10头鲍鱼焖梅花参煲  	4,200
Braised 10-Head Abalone with Sea Cucumber	
蒜香砂锅焗石斑鱼  	6,380
Live Sea Grouper with Fragrant Garlic Sauce in Claypot	
明炉酸汤日本带子  	800
Hokkaido Scallop in Aged Sour Broth	
菜脯清蒸鳕鱼柳 	2,600
Steamed Cod Fish Fillet, Preserved Turnip	
辣椒炒肉蟹伴炸馒头 	时价/每100克 Market Price per 100g
Royal Mud Crab with Aromatic Chili Sauce and Golden Buns	
火腩斑片豆腐煲 	1,100
Braised Homemade Tofu, Roasted Pork, Grouper Fillet in Claypot	
极品酱芹香虾球  	2,200
Wok-fried Prawns, Spicy Fragrant XO Sauce	
金沙爆虾球  	1,950
Wok-fried Prawns, Fragrant Salted Egg Sauce	

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Chef's Recommendation



Spicy Dish



Vegetarian



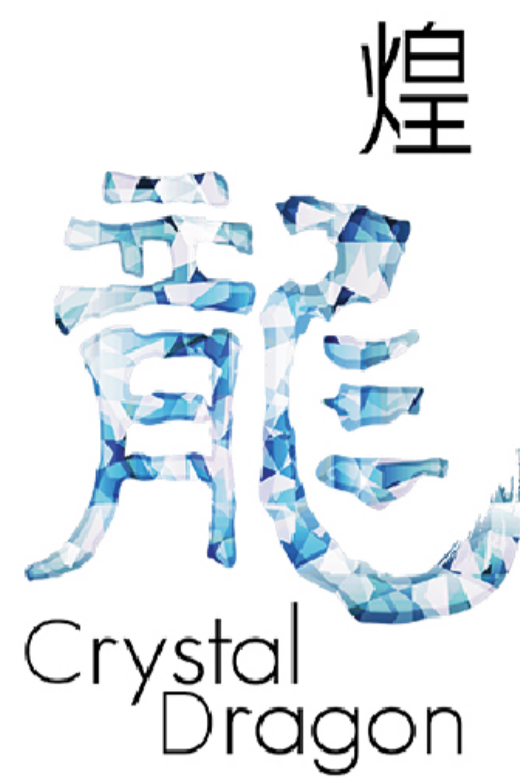
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## 生猛海鲜 Live Seafood

青龙虾  
Green Lobster

青蟹  
Mud Crab

上汤焗  
Baked with Superior Stock

黑椒奶油炒  
Wok-fried in Creamy Black Pepper

东星斑  
Spotted Grouper

海斑  
Sea Grouper

清蒸  
Steamed with Superior Soya Sauce

油浸  
Deep-fried with Superior Soya Sauce

九折大虎虾  
Tiger Prawn

日本带子  
Hokkaido Scallops

极味   
Spicy Lemongrass

豉油皇煎  
Supreme Soya Sauce

避风塘炒  
Fried with Dried Chili, Crispy Garlic 

金丝奶油  
Wok-fried with Homemade Pumpkin Sauce,  
Fragrant Egg Thread

时价/ 每100克  
Market Price per 100g

时价/ 每100克  
Market Price per 100g

四川水煮   
Poached with Sichuan-style Homemade Chili Oil

四川剁椒蒸   
Steamed in Aromatic Hand-chopped Pickled Chili

630 ( 每只 / Per Piece)

1,000 ( 每只 / Per Piece)

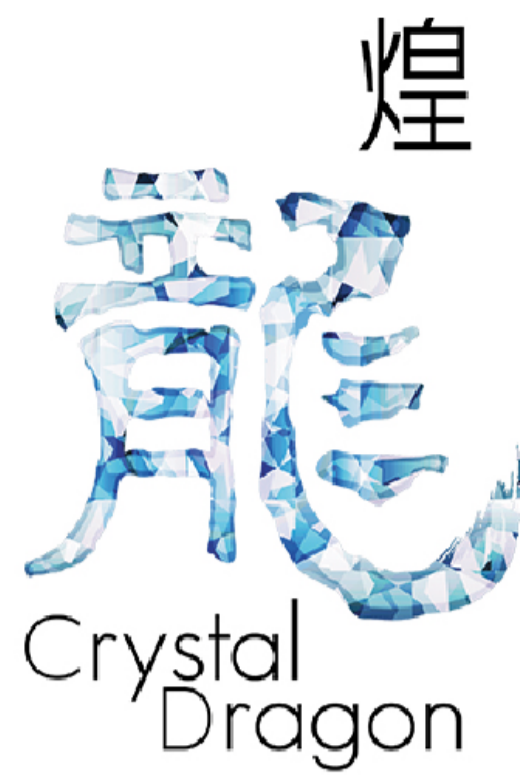
柠味奶油  
Creamy Lemon Butter

蒜蓉粉丝蒸  
Steamed with Garlic, Vermicelli

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## 肉类和家禽

### Beef, Lamb, Pork & Poultry

火焰A5 和牛  	7,800
Flaming A5 Wagyu with King Oyster Mushroom	
烟熏牛肋骨 	2,800
Tea-smoked Beef Short Ribs with Shredded Potato and Fried Homemade Bun	
香煎孜然澳羊扒 	2,000
Pan-fried Australian Lamb Rack with Cumin-Spiced Salt	
花包东坡肉	1,200
Braised Pork Belly with Supreme Soy Sauce served with Steamed Bun	
水煮牛肉 	1,500
Poached Sliced beef in Spicy Chili Broth	
酱爆核桃鸡	650
Wok-fried Chicken Cubes in Hoisin Sauce, Caramelized Walnut	
脆皮炸子鸡	780 (半只 / Half)
Deep-fried Crispy Chicken with Lobster Chips	1,480 (整只 / Whole)
爆炒辣子鸡 	680
Crispy fried Chicken with Sichuan Peppercorn, Dried Chili and Peanuts	

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Spicy Dish



Vegetarian



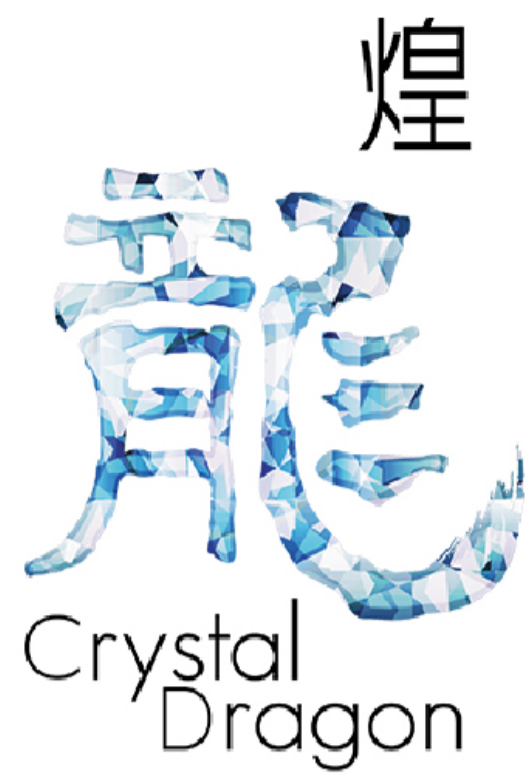
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## 蔬菜

### Vegetable Dishes

时日田园蔬 	780
Seasonal Vegetables	
白灼 / 清炒 / 蒜蓉炒 / 姜汁炒 / 蚝油 Poached / Wok-fried / Garlic / Ginger / Oyster Sauce	
夏威夷果仁水芹香  	650
Sautéed Celery, Fresh Mushrooms, Macadamia Nuts	
金银蛋上汤浸菠菜苗 	950
Poached Baby Spinach in Superior Broth, Duo Eggs	
素橄榄菜炒四季豆  	650
TVP Wok-fried French Beans, Preserved Olive Vegetables	
腐竹罗汉斋 	680
Braised Lo Han Mixed Vegetables, Beancurd Stick	
肉松鱼香烧茄子 	480
Spicy Eggplant, Minced Pork, Diced Shiitake	

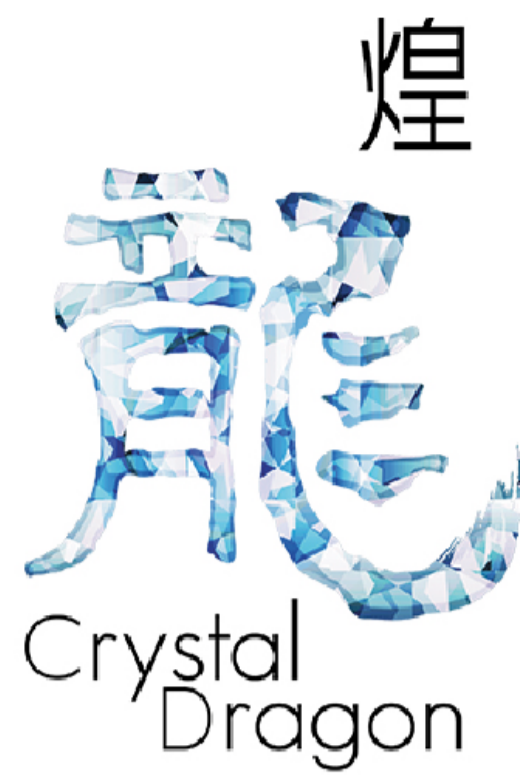
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## 饭及面食

### Rice and Noodles

蟹肉海鲜香炒饭  	750
Wok-fried Fragrant Crab Meat Rice, Assorted Seafood & Egg White	
扬州炒饭 	650
Wok-fried Fragrant Rice, Char Siu, Shrimp & Egg	
玉鲍海鲜脆面盖 	730
Crispy Egg Noodles, Assorted Seafood	
脆脯毛豆素炒饭 	550
Wok-fried Fragrant Rice, Preserved Vegetables, Edamame	
海鲜炆伊府面 	980
Braised E-fu Noodles with Seafood	
XO 酱安格斯牛肉片炒鲜河粉  	980
Wok-fried Hor Fun with Sliced Angus Beef, XO Sauce	
鱼片金t菇江西米粉汤 	880
Braised Grouper Fish Fillet, Enoki, Jiang Xi Rice Vermicelli Soup	

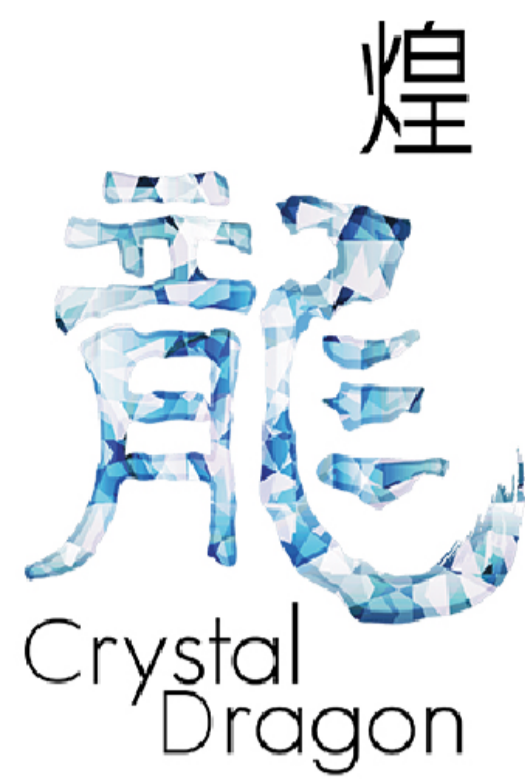
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## 甜品

### Dessert

每位  
Per Person

冰糖炖燕窝 (冷 / 热) 	5,500
Double-boiled Bird's Nest, Sweetened Rock Sugar (Cold/Warm)	
金球糯米糍 	430
Deep-fried Sweetened Golden Sesame Ball	
天鹅酥 	380
Fairy Swan Puff Stuffed with Red Bean Paste & Mango Lava	
荔枝爆珠冻椰汁蜜瓜西米露 	350
Chilled Honey Dew Coconut Cream with Pearl Sago & Lychee Popping Boba	
金钱芒果伴椰香露  	380
Chilled Coconut Crème, Mango Yolk and Latik	
雪糕冻杨枝甘露	350
Chilled Mango Purée, Pomelo, Homemade Vanilla Ice Cream	
桃胶八宝清补凉  	380
Chilled Sweetened Eight Treasures "Ching Po Leung" with Peach Jelly	

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Chef's Recommendation



Spicy Dish



Vegetarian



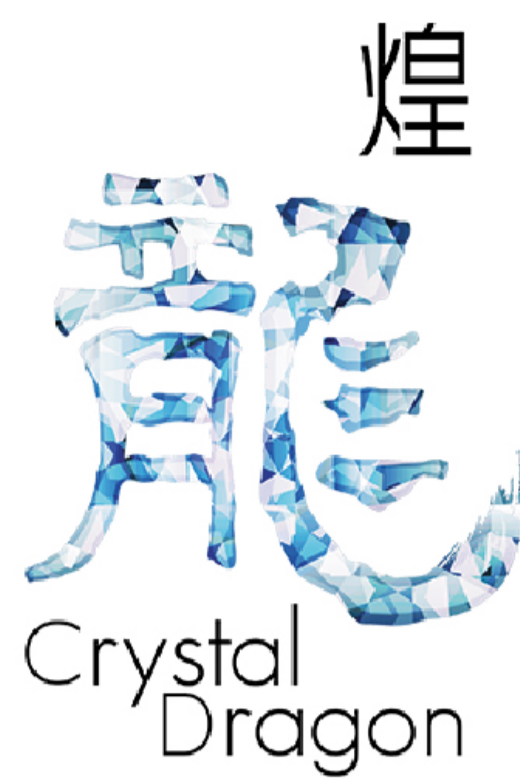
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名人晚宴

## Signature Dinner Set Menu

Dinner

每人 3,800 (两位起)

3,800 Per Person person (Minimum for 2 Persons)

特色三拼盘

柠檬鳕鱼蒸饺 | 鸡肉辣豆瓣捞海蜇丝 | 脆皮双蛋虾卷

Trio Tasting Platter

Steamed Cod Fish Dumpling with Fresh Lemon Peeled  
Chilled Marinated Jellyfish & Chicken with Chili Bean  
Deep-fried Shrimp & Duo Egg Roll

鲍鱼莲藕花胶竹笙干贝炖排骨汤

Double-boiled Pork Rib Soup with Abalone and Fish Maw, Bamboo Pith

菜脯清蒸鳕鱼柳

Steamed Cod Fish Fillet, Preserved Turnip

川酱爆安格斯牛仔粒 | 海鲜脆贝炒香饭

Wok-fried Angus Beef Tenderloin in Spicy Szechuan Style  
Wok-fried Fragrant Rice with Seafood & Crispy Scallop

荔枝爆珠冻椰汁蜜瓜西米露 | 天鹅酥

Chilled Honey Dew Coconut Cream with Pearl Sago & Lychee Popping Boba  
Fairy Swan Puffed with Red Bean Paste & Mango Lava

配以中国乌龙茗茶

Bespoke Oolong Tea Pairing

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