

煌



Crystal
Dragon



Chan Choo Kean, *Crystal Dragon Chef de Cuisine*

Over the years, Crystal Dragon has been well loved for its authentic premium Cantonese and regional Chinese specialties. At its helm is Chef de Cuisine Chan Choo Kean, a seasoned chef whose three decades of expertise blend Chinese influences with elegant creativity, earning him recognition in prestigious awards through the years.

Under his leadership, Crystal Dragon has attained distinctions including Philippines' Best Hotel Restaurant at the 2024 World Culinary Awards and continued recognition in the annual Tatler Best Philippines Guide.

His culinary career grew in Kuala Lumpur where he started as a barbecue chef at Pear Point Seafood Restaurant in 1994 and at Villa Raya Restaurant in 1995 until 2000. He then joined Mandarin Oriental Kuala Lumpur, assisting chefs in daily preparation, banqueting, events, and menu implementation from 2000 to 2006. He rejoined Villa Raya Restaurant as Chinese Master Chef from 2006 to 2012. Further honing his skill, he assumed the same position at Sunway Resort Hotel and Spa from 2007 to 2011 before transferring to Asian Kitchen (M) Sdn Bhd, Menara Kuala Lumpur, Malaysia as Executive Chinese Master Chef until 2014.

Chef Chan then joined One World Hotel from 2014 to 2015 as Chef de Cuisine (Chinese), and in 2015 came to City of Dreams Manila to assume the role of Crystal Dragon's Chef the Cuisine.

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

煌 龍 Crystal Dragon

开胃前菜 Appetizer

陳醋海蜆頭

Chilled Marinated Jelly Fish Head with Aged Black Vinegar 鰻

480

薑蓉醉雞卷

Poached Chicken Roll with Ginger, Scallion and Chinese Wine 碗

550

黑松露野菌焗蟹蓋 (两件)

Baked Crab Shell Stuffed with Mushroom and Black Truffle (2 Pieces) 碗 鰻

800

黑醋脆鱈絲

Crispy Shredded Eel with Sweet Vinaigrette Sauce 鰻

750

潮州炸蝦球

Chaozhou-style Deep-fried Prawn Balls 鰻

550

閩南黑豚五香卷

Traditional Fujian Five Spice Iberico Pork Roll with Taro 碗

580

如閣下對食物有特別要求或過敏反應，請通知服務員

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

價格為菲律賓比索，包含增值稅，需加收本地稅和服務費。

Prices are in Philippine Peso, inclusive of VAT, and subject to local tax and service charge.



黑松露野菌焗蟹蓋 (两件)

Baked Crab Shell Stuffed with Mushroom and Black Truffle (2 Pieces)



明爐燒味

Barbecue Kitchen Specialty

片皮鴨

Traditional Roasted Duck with Chinese Pancake Wrappers 🍽️

6,850 (整只 / Whole)

兩食可任選一樣以下烹調方法

Please inform the service team of your preferred cooking method for the second course:

鴨粒生菜包

Wok-fried Diced Duck Meat in Lettuce Cups

韭菜鴨鬆腐皮卷

Crispy Bean Curd Roll with Duck Meat and Chinese Chives

粵式明爐燒鴨

Cantonese-style Roasted Duck 🍽️

3,200 (半只 / Half)

6,000 (整只 / Whole)

脆皮燒雞

Crispy Roasted Chicken

780 (半只 / Half)

1,480 (整只 / Whole)

脆皮燒腩

Roasted Crispy Pork Belly

780

蜜汁叉燒

Barbecue Honey Pork 🍽️

880

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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蜜汁叉燒
Barbecue Honey Pork



煌
龍
Crystal
Dragon

汤羹
Soup

	每位 Per Person
金華火腿雞茸燕窩羹 Braised Bird's Nest with Chinese Ham, Minced Chicken and Dried Scallop  	3,500
濃湯花膠拆魚羹 Braised Fish Maw with Grouper in Superior Broth   	980
海皇酸辣羹 Braised Hot & Sour Soup with Sea Treasures  	950
翡翠海鮮豆腐羹 Braised Spinach Broth with Assorted Seafood 	550
姬松茸花膠燉雞湯 Double-boiled Chicken Soup with Fish Maw and Blaze Mushroom  	1,200
時令養生湯 Soup of the Day	450

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 Chef's Recommendation

 Spicy Dish

 Vegetarian

 Plant-based Meat Alternative

 Sustainable Seafood

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海珍寶

Premium Dried Seafood

金湯佛跳牆

Buddha Jump Over the Wall in Golden Broth  

5,200 每位Per Person

原隻二頭湯鮑

Braised Whole 2-head Abalone, Supreme Abalone Sauce 

3,800 每位Per Person

野米濃汁扒花膠

Fish Maw and Wild Rice in Superior Broth 

2,000 每位Per Person

花參海味一品煲

Braised Sea Cucumber with Assorted Premium Dried Seafood in Claypot 

4,500

原隻二頭湯鮑扣日本北海道刺參

Braised Whole 2-head Abalone with Hokkaido Sea Cucumber, Supreme Abalone Sauce  

5,000 每位Per Person

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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生猛海鮮

Fresh From the Sea

海斑/東星斑

Sea Grouper / Spotted Grouper

清蒸/油浸/潮式煮/陳皮雲腿竹枝蒸

Steamed with Superior Soya Sauce / Deep-fried with Superior Soya Sauce/ Braised in "Chaozhou" Style /

Steamed Tangerine Peel & Chinese Ham with Bean Curd Stick

時價 / 每100克

Market Price per 100g

青龍蝦

Green Lobster

陳年花雕蛋白蒸/蒜蓉粉絲蒸/蘆筍炒/芝士牛油焗

Steamed with Egg White and Aged "Hua Diao" Wine / Steamed with Minced Garlic and Vermicelli /

Stir-fried with Ginger and Spring Onion / Baked with Butter and Cheese

時價 / 每100克

Market Price per 100g

青蟹

Mud Crab

陳年花雕蛋白蒸/蘆筍炒/砂鍋粉絲燜/避風塘炒

Steamed with Egg White and Aged "Hua Diao" Wine / Stir-fried with Ginger and Spring Onion /

Baked with Vermicelli in Claypot / Wok-fried with Dried Chili and Crispy Garlic

時價 / 每100克

Market Price per 100g

海生蝦/富貴蝦

Live Shrimp / Mantis Shrimp

白灼/蒜蓉粉絲蒸/椒鹽/避風塘炒

Poached / Steamed with Garlic and Vermicelli / Wok-fried with Salt and Pepper /

Wok-fried with Dried Chili and Crispy Garlic

時價 / 每100克

Market Price per 100g

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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海鮮

Seafood

XO醬炒蝦球

Wok-fried Prawn with Fragrant XO Sauce 龍蝦

2,300

黃椒醬香煎鱈魚

Pan-seared Cod fish with Yellow Pepper Sauce 龍蝦

2,600

斑球火腩豆腐煲

Braised Sliced Grouper, Roasted Pork, Homemade Tofu in Claypot 龍蝦

2,000

明爐酸湯日本帆立貝

Poached Hokkaido Scallop in Golden Sour Broth 龍蝦

850 每位Per Person

豉油皇煎九折大虎蝦

Pan-fried Tiger Prawn with Supreme Soya Sauce 龍蝦

630 每位Per Person

星洲辣子炒肉蟹

Singapore-style Chili Mud Crab 龍蝦

時價 / 每100克
Market Price per 100g

蒜香砂鍋焗石斑魚(800克) (需時二十五分鐘)

Baked Live Sea Grouper with Fragrant Garlic Sauce in Claypot (800gm) 龍蝦
(Preparation Time 25 Mins)

6,380

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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黄椒酱香煎鲑鱼
Pan-seared Cod fish with Yellow Pepper Sauce



肉類和家禽 Meat and Poultry

火焰A5 和牛 Flaming A5 Wagyu Beef with King Oyster Mushroom	👨🍳🔥	7,800
煙燻澳洲牛肋骨 Tea-smoked Australian Beef Short Ribs, Homemade Bun	👨🍳	2,800
香煎新西蘭羊排 (需時二十五分鐘) Pan-seared New Zealand Lamb Rack, Cumin, and Spiced Salt (Preparation Time 25 Mins)		2,000
懷舊梅菜扣肉 Braised Pork Belly with Preserved Vegetables		1,200
招牌咕嚕黑豚肉 Sweet and Sour Iberico Pork with Pineapple	👨🍳	1,100
醬爆核桃雞 Wok-fried Chicken Cubes in Hoisin Sauce, Caramelized Walnut		680
鹹魚雞粒茄子煲 Braised Eggplant with Chicken and Salted Fish in Claypot	🐟	650

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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煙燻澳洲牛肋骨

Tea-smoked Australian Beef Short Ribs, Homemade Bun



蔬菜

Vegetables

金银蛋上汤浸菠菜苗

Poached Baby Spinach in Superior Broth, Shrimp and Duo Eggs 🍲

950

时日田园蔬

Seasonal Vegetables 🌿

780

白灼 / 清炒 / 蒜蓉炒 / 姜汁炒 / 蚝油

Poached / Wok-fried / Garlic / Ginger / Oyster Sauce

南乳湿公齋煲

Braised Mushrooms and Vegetables in Preserved Bean Curd Sauce 🌿

780

夏威夷果仁水芹香

Sautéed Celery, Fresh Mushrooms, Macadamia Nuts 🍲 🌿

650

榄菜炒四季豆

TVP Wok-fried French Beans, Preserved Olive Vegetables 🌿

650

羊肚菌上素紅燒豆腐

Braised Bean Curd with Morel Mushroom and Vegetables 🍲 🌿

580

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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羊肚菌上素紅燒豆腐
Braised Bean Curd with Morel Mushroom and Vegetables



飯 麵

Rice and Noodles

煌龍炒飯

Crystal Dragon Seafood Fried Rice with Crispy Dried Scallop 厨师 可持续海鲜

980

蟹肉桂花帶子海鮮炒米粉

Wok-fried Vermicelli with Crab Meat, Scallops & Egg 厨师 可持续海鲜

850

福建海鮮滷面

Braised Fujian Noodles in Seafood Broth 可持续海鲜

850

福建瑤柱火腩燴飯

Braised Fujian-style Fried Rice with Dried Scallops and Roasted Pork Belly 可持续海鲜

680

金湯海鮮石鍋泡飯

Crispy Rice with Assorted Seafood and Superior Broth in Stone Pot 厨师 可持续海鲜

950

黑松露菜脯枝豆炒飯

Wok-fried Black Truffle Fragrant Rice, Preserved Vegetables, Edamame 素食

950

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厨师 Chef's Recommendation

辣 Spicy Dish

素食 Vegetarian

植物基肉類替代品 Plant-based Meat Alternative

可持续海鲜 Sustainable Seafood

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焗龍炒飯
Crystal Dragon Seafood Fried Rice with Crispy Dried Scallop



甜品

Dessert

杏汁燉官燕

Double-boiled Bird's Nest with Sweet Almond Soup and Egg White ☞

每位
Per Person

5,500

金钱芒果椰香露

Chilled Coconut Cream, Mango Yolk and Latik ✓

380

椰皇雪燕奶冻

Snow Bird's Nest & Milk Pudding in Coconut ☞ ✓

550

楊枝甘露雙皮奶

Chilled Mango Pomelo Sago with Milk Custard ✓

350

連年陳皮紅豆沙湯圓

Sweet Red Bean Soup with Glutinous Rice Ball, Aged Tangerine Peel ☞ ✓

450

桃膠八寶清補涼

Chilled Sweetened Eight Treasures "Ching Po Leung" with Peach Jelly ✓

380

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☞ Chef's Recommendation ✓ Vegetarian

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杏汁燉官燕

Double-boiled Bird's Nest with Sweet Almond Soup and Egg White



名人晚宴 Signature Dinner Set

前菜拼盤

黑松露野菌焗蟹蓋 | 陳醋海蜆頭 | 蜜汁叉燒

Appetizer Platter

Baked Crab Shell Stuffed with Mushroom and Black Truffle
Chilled Marinated Jelly Fish Head with Aged Black Vinegar
Barbecue Honey Pork

姬松茸花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Blaze Mushroom

香煎A5和牛

Pan-seared A5 Wagyu Beef with King Oyster Mushrooms

酸湯鱈魚柳

Poached Cod Fillet in Golden Sour Broth

煌龍炒飯

Crystal Dragon Seafood Fried Rice with Crispy Dried Scallop

椰皇雪燕奶凍

Snow Bird's Nest & Milk Pudding in Coconut

配以中國茗茶

Bespoke Premium Chinese Tea Pairing

每位6200 (兩位起)

6,200 Per Person (Minimum for 2 Persons)

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