

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:



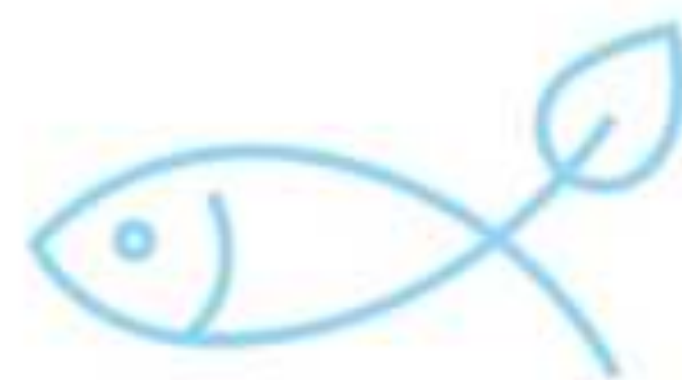
VEGETARIAN

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。








厨师甄选

Chef's Signature

| | |
|---|-----------------------|
| 重庆砂锅焗石斑鱼   | 6,380 |
| Baked Live Sea Grouper with Fragrant Garlic Sauce in Claypot | |
| 酸汤明炉蒸日本带子   | 800 |
| Poached Hokkaido Scallop in Sour Broth, Pickled Vegetable | |
| 川式火焰和牛柳   | 7,800 |
| Flaming Wagyu Beef Spicy Sichuan Style, King Oyster Mushroom | |
| 鲜人参药膳童子鸡烩鲍鱼  | 2,880 |
| Slow-braised Herbal Spring Chicken with Fresh Ginseng, Abalone & King Mushroom | |
| 辣椒炒肉蟹伴炸馒头   | 时价 / 每 100 克 |
| Mud Crab with Garlic, Ginger and Chili Relish served with Golden Bun | Market Price per 100g |
| 四川酸辣羹    | 每位 |
| Szechuan Hot & Sour Soup with Prawn Dumpling, Tobiko | Per Person 750 |

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

供应时间段为中午 12 点至下午 5 点 Available from 12:00NN to 5:00PM Only

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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辣椒炒肉蟹伴炸馒头
Mud Crab with Garlic, Ginger and Chili Relish
served with Golden Bun



酸汤明炉蒸日本带子
Poached Hokkaido Scallop in
Sour Broth, Pickled Vegetable



川式火焰和牛柳

Flaming Wagyu Beef Spicy Sichuan Style,
King Oyster Mushroom










巧手点心 - 蒸点类 Steamed Dim Sum

| | |
|---|-----|
| 马蹄南瓜金鱼饺  | 350 |
| Goldfish Dumpling Filled with Shrimp, Water Chestnut and Diced Pumpkin | |
| 黑松露香菇水晶饺  | 380 |
| Black Truffle Mushroom Crystal Dumpling | |
| 煌龙鲍鱼烧卖皇   | 850 |
| Steamed Abalone Siew Mai Dumpling, 25-head Chilean Abalone | |
| 帝皇蟹肉水饺  | 400 |
| Imperial Crab Meat Crystal Dumpling | |
| 水晶虾饺皇  | 390 |
| Steamed Crystal Prawn Dumplings | |
| XO 酱北海道带子福袋   | 400 |
| Hokkaido Scallop Lucky Bag with XO Sauce | |
| 柠檬鳕鱼蒸饺  | 420 |
| Steamed Cod Fish Dumpling with Fresh Lemon Peeled | |
| 上海小笼包 | 360 |
| Steamed Shanghai Xiao Long Bao | |
| 菜脯粒鸡肉黄金袋 | 350 |
| Steamed Preserved Turnip and Chicken in Bean Curd Bag | |
| 酱皇豆豉蒸凤爪 | 380 |
| Steamed Chicken Feet in Chef Special Sauce | |
| 经典烧卖皇  | 500 |
| Traditional Steamed Siew Mai Dumplings | |
| 自制蜜汁叉烧包 | 360 |
| Homemade Steamed BBQ Honey Pork Bun | |

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巧手点心 - 炸点类 Fried/Baked Dim Sum

| | |
|---|-----|
| 蜜汁焗叉烧酥 Oven-baked BBQ Pork Puff Pastry | 350 |
| 龙皇脆皮肠   Steamed Rice Roll Filled with Seafood | 580 |
| 翡翠西洋梨酥   Jade Puff Pear with Seafood Filling | 360 |
| 萝卜丝酥饼  Crispy-fried Radish Puff | 320 |
| 鲜虾豆腐卷  Breadcrumbs-coated Shrimp & Tofu Roll | 300 |
| 脆皮双蛋虾卷  Deep-fried Shrimp & Duo Egg Roll | 420 |
| 脆皮黑椒叉烧包 Oven-baked Crispy Black Pepper Barbeque Pork Bun | 370 |
| 香煎黑椒和牛包 Pan-seared Black Pepper Wagyu Beef Bun | 600 |
| 三丝炸春卷  Deep-fried Homemade Vegetable Spring Roll | 300 |
| 香芒鲜虾筒  Prawn & Mango in Golden Rice Net | 380 |
| 菜脯虾仁炒萝卜糕  Wok-fried Turnip Cake with Prawns, Pickles Radish & Chinese Sausage | 470 |
| 鸭松南瓜仔 Deep-fried Hoisin Sauce Roasted Duck Meat Puff | 380 |

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粥 Congee

| | |
|--|-----|
| 瑶柱鸡丝粥  | 480 |
| Shredded Chicken and Dried Scallop Congee | |
| 皮蛋瘦肉粥 | 350 |
| Shredded Pork and Preserved Century Egg Congee | |
| 脆贝海鲜滑粥  | 520 |
| Crispy Dried Scallop and Seafood Congee | |
| 北京炸油条 | 180 |
| Deep-fried Beijing Dough Stick | |

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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 | |
| 鸡同鸭讲 | 480 |
| Slow-braised Chicken Gizzard & Smoked Duck Breast | |
| 凉拌酸辣毛豆斋包   | 380 |
| Marinated Soy Puff with Edamame in Sour Spicy Dressing | |
| 芝士炸虾丸  | 550 |
| Deep-fried Prawn Balls, Aged Parmesan and Mozzarella Cheese | |
| 凉拌麻辣鸡  | 450 |
| Poached Chicken with Chinese Spices & Szechuan Pepper Oil | |
| 香脆黄鳝条  | 750 |
| Crispy-fried Shredded Eel | |
| 上海燻银鲷片  | 1,200 |
| Shanghainese Smoked Pampano Fish Fillet | |

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芝士炸虾丸
Deep-fried Prawn Balls,
Aged Parmesan and Mozzarella Cheese








汤羹 Soup

每位
Per Person

| | |
|---|-----|
| 脆贝鱼鳔海宝羹  | 830 |
| Braised Sea Treasures Broth, Fish Maw, Crispy Dried Scallop | |
| 干贝鱼骨海宝羹  | 880 |
| Braised Fish Bone Sea Treasures Broth, Crispy Dried Scallop | |
| 雪梨蜜枣炖斑鱼汤  | 650 |
| Double-boiled Grouper Soup, Pear, Honey Dates | |
| 翡翠海鲜豆腐羹  | 550 |
| Braised Spinach Broth with Shrimp, Scallop, Crab Meat, Tofu | |
| 美国泡参炖鸡汤 | 750 |
| Traditional Double-boiled Ginseng Soup, Chicken, Chinese Wolfberry | |
| 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, Peanut, Lotus Root, Red Dates, Wolfberries, & Bamboo Pith | |

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明炉烧味

Barbecue Kitchen Specialty

| | |
|---|---|
| 京式片皮鸭  | 6,850 (整只 / Whole) |
| Roasted Farm Peking Duck | |
| 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 | |
| 明炉挂烤鸭  | 3,200 (半只 / Half) 6,000 (整只 / Whole) |
| Roasted Farm Duck | |
| 当红炸子鸡 | 780 (半只 / Half) 1,480 (整只 / Whole) |
| Traditional Crispy Roasted Chicken, Lobster Chips | |
| 烧味三拼盘  | 2,680 |
| Three-Barbecue Meat Combination Platter | |
| 密汁叉烧肉 | 680 |
| Barbecue Marinated Honey Pork | |
| 脆皮烧猪肉 | 780 |
| Roasted Crispy Pork | |

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蜜汁叉烧肉
Barbecue Marinated Honey Pork



明炉挂烤鸭
Roasted Farm Duck











海珍宝介绍

Sea Treasures Recommendations

| | 每位 Per Person |
|--|------------------|
| 御品金湯佛跳牆  | 4,800 |
| Buddha Jumps Over the Wall in Rich Golden Broth | |
| 火腿瑶柱鸡茸雪耳烩燕窝羹 | 3,500 |
| Braised Bird's Nest Broth, Chinese Ham, Minced Chicken, Dried Scallop | |
| 蚝皇扣原只鲍 | 3,800 |
| Braised Whole Abalone, Supreme Oyster Sauce | |
| 10 头鲍鱼蒜子烧肉米梅花参  | 4,200 |
| Braised 10 Head Abalone & Sea Cucumber with Fragrant Golden Garlic | |






海鲜小炒

Seafood Selection

| | |
|---|-------|
| 菜脯清蒸鳕鱼柳  | 2,600 |
| Steamed Cod Fish Fillet, Preserved Turnip | |
| 火腩斑片豆腐   | 1,100 |
| Braised Homemade Tofu, Roasted Pork, Sliced Grouper | |
| 八珍海鲜豆腐  | 1,680 |
| Golden Stewed Homemade Egg Tofu with Eight Treasures | |
| 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 | |
| 辣子爆三鲜  | 1,600 |
| Wok-fried Squids, Shrimps, Scallops with Spicy Chili Sauce | |
| 官保田鸡 | 1,500 |
| Wok-fried Kung Pao Bullfrog with Dried Chili & Cashew Nut | |
| 蜜椒芹香带鱼  | 1,300 |
| Hairtail with Celery Hearts in Honey Pepper Sauce | |

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10 头鲍鱼蒜子烧肉米梅花参
Braised 10 Head Abalone & Sea Cucumber with Fragrant Golden Garlic



御品金湯佛跳牆

Buddha Jumps Over the Wall in Rich Golden Broth



生猛海鲜

Fresh Seafood From Our Aquarium

时价/每 100 克
Market Price per 100g

海斑
Sea Grouper

星斑
Spotted Grouper

青蟹
Mud Crab

青龙虾 (提前48小时预订)
Green Lobster (48 hrs Advance Order)

特色海鲜

Specialty Seafood

九折大虎虾
Tiger Prawn

630 (每只 / Per Piece)

日本带子
Hokkaido Scallops

1,000 (每只 / Per Piece)

烹调方法 Cooking Style

上汤焗
Baked with Superior Stock

黑椒奶油炒
Wok-fried in Creamy Black Pepper

清蒸
Steamed with Superior Soya Sauce

油浸
Deep-fried with Superior Soya Sauce

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

四川水煮 
Poached with Sichuan-style Homemade Chili Oil






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

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

| | |
|---|-------|
| 烟燻草牛腩排骨  | 2,800 |
| Tea-smoked Beef Short Ribs, Shredded Potato, Fried Homemade Bun | |
| 香煎羊骨架   | 2,000 |
| Pan-fried Australia Lamb Rack, Cumin Spiced Salt | |
| 花包东坡肉 | 1,200 |
| Braised Pork Belly with Supreme Soy Sauce served with Steamed Bun | |
| 干煸麻辣猪脚  | 1,600 |
| Stewed Aromatic Mala Pork Trotter | |
| 凤梨咕嚕肉 | 800 |
| Wok-fried Sweet and Sour Pork, Pineapple | |
| 川味水煮牛肉  | 1,500 |
| Sichuan-style Spicy Beef, Chili, Vegetables | |
| 干锅毛血旺  | 1,600 |
| Braised Beef Tripe, Duck Blood, Assorted Seafood & Quail Egg in Szechuan Chili Paste | |
| 辣酱香煎松板肉  | 1,300 |
| Pan-seared Pork Jowl Marinated in Spicy Sauce | |
| 酱爆核桃鸡 | 650 |
| Wok-fried Chicken Cubes in Hoisin Sauce, Caramelized Walnut | |
| 爆炒辣子鸡  | 680 |
| Deep-fried Chicken with Dried Chili, Szechuan Peppercorn, Sesame Seed | |

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酱爆核桃鸡
Wok-fried Chicken Cubes in Hoisin Sauce, Caramelized Walnut



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 | |
| 肉松渔香烧茄子  | 480 |
| Spicy Eggplant, Minced Pork, Diced Shiitake | |
| 麻婆豆腐  | 600 |
| Braised Mapo Tofu, Minced Pork & Black Mushroom | |
| 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 | |

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood



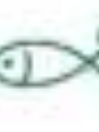









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饭及面食

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 |
| Yang Zhou Fried Rice | |
| 玉鲍海鲜脆面盏  | 730 |
| Crispy Egg Noodles, Assorted Seafood, Vegetable Sauce | |
| 软壳蟹甘香筷子炒面线  | 1,280 |
| Chopstick-fried Spicy Mee Sua Noodle with Crispy Soft-Shell Crab | |
| 脆蒲毛豆素炒饭  | 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 | |
| 海鲜福建烩饭  | 800 |
| Hokkien Style Fragrant Rice in Assorted Seafood Gravy | |
| | 每位 Per Person |
| 红烧牛腩汤面  | 860 |
| Spicy Slow-braised Beef Noodle Soup, Bok Choy | |
| 鱼片金菇江西米粉汤  | 880 |
| Braised Grouper Fish Fillet, Enoki, Jiang Xi Rice Vermicelli Soup | |

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软壳蟹甘香筷子炒面线
Chopstick-fried Spicy Mee Sua
Noodle with Crispy Soft-Shell Crab



扬州炒饭
Yang Zhou Fried Rice



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 | |
| 时鲜水果盘  | 420 |
| Seasonal Fresh Fruit Platter | |
| 雪糕冻杨枝金露 | 350 |
| Chilled Mango Purée, Pomelo, Homemade Vanilla Ice Cream | |
| 牛油果龙须卷   | 250 |
| Crispy Avocado Kataifi Roll | |
| 桃胶八宝清补凉   | 380 |
| Chilled Sweetened Eight Treasures "Ching Po Leung" with Peach Jelly | |

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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冰糖炖燕窝 (冷 / 热)
Double-boiled Bird's Nest, Sweetened Rock Sugar (Cold/Warm)



金钱芒果伴椰香露
Chilled Coconut Crème, Mango Yolk and Latik





瑰宝午宴
Crystal Emerald
Lunch

每人 3,200
3,200 Per Person

广东三色笼
煌龙鲍鱼烧卖皇 | 马蹄南瓜金鱼饺 | 帝皇蟹肉水饺

Cantonese Steamed Dim Sum Basket
Steamed Pork and Shrimp Sao Mai, 24 Head Chilean Abalone
Goldfish Dumpling Filled with Shrimp, Water Chestnut and Diced Pumpkin
Imperial Crabmeat Crystal Dumpling

金汤海宝鱼鳔羹
Braised Sea Treasures with Fish Maw in Golden Broth, Crispy Dry Scallop

羊肚菌鲜菇安格斯牛粒
Wok-fried Angus Beef Tenderloin, Morel and Fresh Mushroom






香炒素菜鸡蛋面 拼 蜜汁叉烧和脆皮烧肉
Wok-fried Vegetables Egg Noodle accompanied with Honey Pork & Crispy Pork Belly

桃胶八宝清补凉
Chilled Sweetened Eight Treasures "Ching Po Leung" with Peach Jelly

配以中国乌龙茗茶
Bespoke Oolong Tea Pairing

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煌龍盛宴
Crystal Coral
Dinner

每人 3,800
3,800 Per Person

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 Ribs with Abalone, Dry Scallop, Fish Maw,
Lotus Root, Red Dates & 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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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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煌龍品尝菜单
Crystal Dragon Tasting Menu

每人 8,000
8,000 Per Person

Amuse Bouche
粉色诱惑
Pink Fairy Tale
with Roasted Duck & Hoisin Sauce Filling

煌龍特色三拼盘
Crystal Dragon Trio Tailored Made
酒香脆皮鵝肝 | 黑金蒸虾饺 | 烟燻鲷鱼片
Seared Foie Gras, Bean Curd Crisp
Steamed Charcoal Shrimp Dumpling, Gold Leaf
Deep-fried Pompano Fillet in Sauce

鲍鱼花胶干贝羊肚菌炖鸡汤
Double-boiled Chicken With 10 Head Abalone Soup
with Fish Maw, Dry Scallop & Morel

叉烧酱焗银鳕鱼
Oven-Baked "Char Siew" Marinated Silver Cod Fillet
with Seasoned Seaweed & Roasted Sesame Seed






黑椒松露酱燻和牛扒
Smoked Wagyu Beef Steak Tossed in Truffle Pepper Sauce
with King Oyster Mushroom & Bok Choy Floret

黄金雀巢海鲜手切竹炭面
Braised Assorted Seafood in Golden Nest, Homemade Charcoal Noodle
With Scallop, Tiger Prawn, Flower Squid & Broccoli

椰林飘香冰沙 | 猴头菇流心菠萝酥
Blended Pineapple Crushed Ice with Coconut Rum With Pineapple Bits
Monkey Head Mushroom Puff Pastryfilled with Ananas Filling

配以中国乌龙茗茶
Bespoke Oolong Tea Pairing

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