

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:



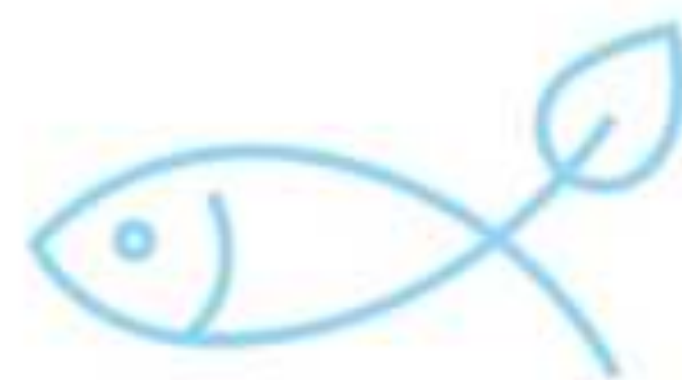
VEGETARIAN

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








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 

Roasted Farm 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

明炉挂烤鸭 


Roasted Farm Duck

3,200 (半只 / Half)
6,000 (整只 / Whole)

当红炸子鸡

Traditional Crispy Roasted Chicken, Lobster Chips

780 (半只 / Half)
1,480 (整只 / Whole)

烧味三拼盘 

Three-Barbecue Meat Combination Platter

2,680

密汁叉烧肉

Barbecue Marinated Honey Pork

680

脆皮烧猪肉

Roasted Crispy Pork

780

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Chef's Recommendation



Spicy Dish



Vegetarian



Plant-based Meat Alternative



Sustainable Seafood

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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	
蚝皇扣原只鮑	3,800
Braised Whole Abalone, Supreme Oyster Sauce	
10 头鮑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

菜脯清蒸鱈鱼柳 	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



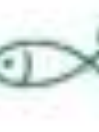









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饭及面食

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	

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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



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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Spicy Dish



Vegetarian



Plant-based Meat Alternative



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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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