

厨师推介

每份

Chef's Recommendations

Per Portion

咸蛋爆秋葵

Salted Egg Yolk Fried Lady Finger with Curry Leaf

RM25

甘香爆鸡件

Stir Fried Chicken Slice with Shrimps paste with Chili Padi

RM38

谷糧粉爆虾球

Stir Fried Fresh Prawn with Grain Powder

RM55

健康素肴

每份

Vegetables Dishes

Per Portion

云耳罗汉斋

Braised "Loh Han Zhai" with Black Fungus

RM30

莲藕四宝蔬

Wok Fried Seasonal Vegetable and Lotus Roots

RM30

豉椒炒凉瓜

Stir Fried Bitter Melon with Black Bean Sauce

RM33

三椒粟米爆路荀

Sautéed Asparagus with Fresh Sweet Corn and Pepper

RM40

前菜

每份

Appetizers

Per Portion

蛋丝麦片鲍鱼菇

Stir Fried Abalone Mushroom with Shredded Egg and Oat

RM45

花生酱沙拉熏鸭胸

Smoked Duck Breast Served with Peanut Salad Sauce

RM48

咸蛋爆鲜鱿

Stir Fried Squid with Salted Egg Yolk

RM55

汤类

Soups

每位

Per Person

海鲜酸辣羹

Braised Hot and Sour Seafood Soup

RM28

带子蔬菜汤

Double Boiled Scallop with Seasonal Vegetables Soup

RM38

海参鱼唇蚧肉瑶柱羹

Braised Sea Cucumber with Fish Lips, Crab Meat Soup

RM38

海味类

Dried Seafood Dishes

每位

Per Portion

海参烩冬菇

Braised Sea Cucumber with Black Mushroom

RM118

冬菇蚝皇鲍片

Braised Sliced Abalone and Black Mushroom in Superior Oyster Sauce

RM128

冬菇花胶时菜

Stewed Dried Fish Maw and Black Mushroom with Seasonal Vegetables

RM128

海参扒鲍片

Stewed Sea Cucumber with Abalone and Mushroom

RM168

海鲜类

Seafood Selection

小

大

SMALL

LARGE

宫保炒鲜鱿

Wok-fried Squid with Dried Chili Sauce
"Gong Bao" Style

RM88

RM138

避风塘炒鱼片

Stir-fried Grouper Fish Fillet with Dried Shrimps
and Garlic

RM88

RM138

夏果爆带子

Wok-fried Fresh Scallop with Macadamia Nuts

RM88

RM168

辣子炒生虾

Stir-fried Spicy "Shang Har" Prawns

RM130

RM260

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家禽类

Poultry

腰果宫保鸡丁

Wok-fried Chicken with Dried Chili
"Gong Bao" Style

小

SMALL

RM45

大

LARGE

RM75

菜饼脆皮鸡

Crispy Roasted Chicken with Vegetable Crackers

RM38

RM76

瓦煲芋头焖鸭

Stewed Duck with Yam served in Claypot

RM40

RM80

风味三杯鸡

Traditional Sautéed Chicken Cube with Chinese Wine

RM45

RM75

香芒炸鸡块

Deep-fried Boneless Chicken with Mango Dressing

RM45

RM75

至尊掛炉鸭

Roasted Crispy Duck

RM60

RM120

牛,鹿,羊

Beef, Venison and Lamb

豉油王爆羊肉

Wok-fried Lamb Sliced with King Superior Soya Sauce

RM45

RM75

铁板黑椒炒羊肉

Sautéed Black Pepper Lamb Slices in Sizzling Hot Plate

RM45

RM75

糖醋菠萝牛肉

Wok-fried Sliced Beef with Fresh Pineapple
in Sweet and Sour Sauce

RM45

RM80

蚝皇炒鹿片

Sautéed Venison with Superior Oyster Sauce

RM50

RM90

姜葱炒鹿肉

Wok-fried Venison with Ginger and Spring Onion

RM50

RM90

天然蔬菜区

Vegetables and Bean curd

小

大

SMALL

LARGE

干扁四季豆

Stir-fried French Beans with Hot Bean Paste

RM28

RM45

渔香豆腐煲

Braised Japanese Beancurd with
Salted Fish in a Clay pot

RM30

RM55

二松炒芥兰

Stir Hong Kong Kai Lan with Duo Style

RM35

RM55

虾米蒜茸炒时菜

Sautéed Seasonal Vegetables with Garlic
and Dried Shrimps

RM38

RM60

干贝琵琶豆腐

Braised Pi Pa Bean curd with Broccoli topped
with in Dried Scallop Sauce

RM60

RM110

粉面饭类

Noodles and Rice

小

大

SMALL

LARGE

素叉烧炒米粉

Vegetarian Barbecued Chicken Fried Mee Hoon

RM35

RM60

鲜虾极酱干炒河

Stir-fried Kway Teow with Prawns

RM38

RM68

扬州炒饭

Yang Zhou Fried Rice

RM38

RM70

蚬肉菇丝焖伊面

Braised Hong Kong Yee Mee with
Shredded Mushroom and Crab Meat

RM48

RM78

带子瑶柱炒饭

Fried Rice with Fresh and Dried Scallops

RM63

RM118

海鲜煎生面

Crispy Wonton Noodle with Assorted Seafood

RM68

RM118

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暖棉棉糖水

每位

Hot Desserts

Per Person

椰汁紫黑糯米

Double Boiled Sweetened Black Glutinous Rice with Coconut Milk

RM12

人参龙眼炖路荟

Double Boiled Longan and Aloe Vera with Ginseng

RM12

红豆花生糊

Braised Peanut Sweetened Soup with Red Bean

RM12

滋润冻糖水

每位

Chilled Desserts

Per Person

冻咖啡布丁

Chilled Coffee Creamy Pudding

RM10

苹果炖雪耳

Chilled Green Apple with White Fungus

RM12

药膳龟苓膏

Herbal "Gui Ling Gao" Pudding

RM12

香蕉牛油果露

Cream of Avocado topped with Vanilla Ice Cream and Banana Fritters

RM18

香芒杨枝甘露

Chilled Mango Puree with Pomelo

RM22