

## 招牌菜

每份

### *Our Signature Dishes*

Per Portion

北京烧烤填鸭 (两吃) (预订)

RM168

Roasted Peking Duck (Advance Order Required)

With Two Preparation:

1-Crispy Peking Duck Skin wrapped in Mandarin Pancake Skin

2-Please select your preferred preparation for the duck meat

Sautéed with Spring Onion and Ginger 姜葱炒

Sautéed and served in Iceberg Lettuce 鸭松生菜包

Sautéed with Black Pepper 黑椒酱炒

Crispy Wonton Noodles with Duck Meat Slices 鸭片煎生面

豉汁粉丝蒸带子

Steamed Fresh Scallop and Glass Noodles with Black Bean

RM88

风味大生虾皇

Braised "Sang Har" with Belacan Paste

RM130

古早味叫化鸡 (预订)

Baked Traditional Beggar Chicken (Advance Order Required)

RM138

## 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 Slices with Shrimps paste with Chili Padi

RM38

谷糠粉爆虾球

Stir-fried Fresh Prawn with Grain Powder

RM55

秘制羊仔骨

Stewed Lamb Rib with Secret Sauce

RM68

## 健康素食

每位

### *Vegetarian Dishes*

Per Person

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

川辣酱茄子

Szechuan Style Fried Eggplant

RM33

三椒粟米爆路荀

Sautéed Asparagus with Sweet Corn and Pepper

RM40

## 前菜

每位

### *Appetizers*

Per Portion

椒盐软壳蟹

Stir Fried Soft Shell Crab with Salted and Pepper

RM38

蛋丝麦片鲍鱼菇

Stir Fried Abalone Mushroom with Shredded Egg and Oat

RM45

熏鸭生菜包

Smoked Duck Breast served with Peanut Salad Sauce

RM48

咸蛋爆鲜鱿

Stir Fried Squid with Salted Egg Yolk

RM55

## 汤类

### *Soup*

每位

Per Person

海鲜酸辣羹

Braised Hot and Sour Seafood Soup

RM28

带子蔬菜汤

Double Boiled Scallop Soup with Seasonal Vegetables

RM38

海参鱼唇蚶肉瑶柱羹

Braised Sea Cucumber and Fish Lips, Crab Meat Soup

RM38

鲍鱼仔鱼鳔汤

Double Boiled Fish Maw Soup with Baby Abalone

RM118

## 海味类

### *Dried Seafood*

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 with Superior Oyster Sauce

RM128

冬菇花胶时菜

Stewed Dried Fish Maw and Black Mushroom with Seasonal Vegetables

RM128

红烧一品锅

Braised Assorted Dried Seafood In Clay Pot

RM168

海参扒鲍片

Stewed Sea Cucumber with Sliced Abalone and Mushroom

RM168

蚝皇原只3头鲍鱼

Braised Whole 3 Heads Abalone with Superior Oyster Sauce

RM188

10 头鲍烩花胶

Stewed 10 Heads Abalone with Dried Fish Maw

RM320

## 生猛海鲜

### *Live And Fresh Seafood*

(Market Price)

龙虎斑	King Tiger Grouper
海石斑	Sea Grouper
红绸鱼	Red Snapper
金绸鱼	Golden Snapper
金目鲈	Asian Barramundi
老虎虾	Tiger Prawns
荀壳鱼	Soon Hock
本地龙虾	Black Lobster
拉拉蚬	Manila Clams
树林螃蟹	Mangrove Crabs

## 煮法

### *Fish Preparation*

港式清蒸	Hong Kong Style Steam
豉汁蒸	Black Bean Style Steam
姜茸蒸	Minced Ginger Style Steam
酱蒸	Homemade Tauchu Sauce Steam
潮州式蒸	Teo Chew Style Steam
豉油皇蒸	Superior Soya Sauce Steam
油炸	Deep Fried with Soya Sauce
辣子炒	Spicy Chili Fried ( for Crabs only )
奶油炒	Butter Milk Fried ( for Crabs only)

## 海鲜类

### Seafood Selection

港式蒸鲳鱼

Steamed Pomfret Fish with Hong Kong Style

小

SMALL

RM480 PER 1.2Kg

大

LARGE

避风塘炒鱼片

Stir Fried Grouper Fish Fillet with Dried Shrimps and Golden Garlic

RM88

RM138

宫保炒鲜鱿

Wok Fried Squid with Dried Chili sauce

RM88

RM138

夏果爆带子

Wok Fried Fresh Scallop with Macadamia Nuts

RM88

RM168

油炸雪鱼件

Deep Fried Cod Fish with Soya Sauce

RM120

RM240

辣子炒生虾

Stir-fried Spicy 'Shang Har' Prawn

RM130

RM260

## 家禽类

### Poultry

菜并脆皮鸡

Roasted Crispy Chicken with Vegetable crackers

RM38

RM76

瓦煲芋头焖鸭

Stewed Duck with Yam served in Clay pot

RM40

RM80

风味三杯鸡

Traditional Sautéed Chicken Cube with Basil Leaf

RM45

RM75

香芒炸鸡块

Deep Fried Boneless Chicken with Mango Dressing

RM45

RM75

腰果宫保鸡丁

Deep Fried Chicken Cube with Dried Chili "Gong Bao" Style

RM45

RM75

至尊挂炉鸭

Roasted Crispy Duck

RM60

RM120

半部分

HALF PORTION

全部

FULL PORTION

If you are allergic to certain food ingredients, please advise our staffs.  
Prices are in Nett and inclusive of prevailing Government Taxes.

## 牛,鹿,羊

半部分

全部

### *Beef, Venison And Lamb*

HALF PORTION

FULL PORTION

鉄板黑椒炒羊肉

Sautéed Black Pepper Lamb Slices in Sizzling Hot Plate

RM45

RM75

豉油王爆羊肉

Wok Fried Lamb Sliced with King Superior Soya Sauce

RM45

RM75

糖醋菠萝牛肉

Wok Fried Sliced Beef with Fresh Pineapple  
In Sweet and Sour Sauce

RM45

RM80

鉄板沙茶炒鹿肉

Stir Fried Venison with Homemade Satay Paste  
in Sizzling Hot Plate

RM50

RM90

姜葱炒鹿肉

Wok-fried Venison with Ginger and Spring Onion

RM50

RM90

西汁牛柳拼馒头

Stir-fried Sliced Beef Barbecued Sauce served  
with Steamed Bread Roll

RM88

RM118

## 豆腐, 蔬菜

小

大

### *Vegetables and Bean Curd*

SMALL

LARGE

田园蔬菜

Sautéed Seasonal Fresh Vegetable of the day

RM38

RM60

香港芥兰

香港奶白

西兰花

Hong Kong Kai Lan, Hong Kong Baby Cabbage, Broccoli,

香港菜心

甜豆

韭菜花

生菜

Hong Kong Choy Sam, Sweet Peas, Chives Flower, Chinese Lettuce

宫保炸豆腐

Deep Fried Local Bean curd with Dried Chili Sauce

RM28

RM45

干扁四季豆

Stir Fried French Bean with Hot Bean Paste

RM28

RM45

渔香豆腐煲

Braised Japanese Bean curd with Salted Fish  
in Sizzling Hot Plate

RM30

RM55

二松炒芥兰

Stir fried Hong Kong Kai Lan with Duo Style

RM35

RM55

太极西兰花

Braised Broccoli with Duo Style

RM45

RM80

干贝琵琶豆腐

Braised "Pi Pa" Bean curd with Broccoli topped  
with Dried Scallop

RM60

RM110

## 粉面饭类

小

大

### *Noodles and Rice*

SMALL

LARGE

素叉烧炒米粉

Vegetarian BBQ Chicken Fried Mee Hoon

RM35

RM60

鲜虾极酱干炒河

Stir Fried KwayTeow with Prawn

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

炸鱼片米粉鲜奶汤

Deep Fried Fish Fillet with Mee Hoon Creamy Soup

RM48

RM88

带子瑶柱炒饭

Fried Rice with Fresh and Dried Scallop

RM63

RM118

海鲜煎生面

Crispy Wonton Noodle with Assorted Seafood

RM68

RM118

## 暖棉棉花糖水

每位

### *Hot Desserts*

Per Person

椰汁紫黑糯米

Double-Boiled Sweetened Black Glutinous Rice with Coconut Milk

RM12

杏汁汤圆露

Double Boiled Almond Cream with Glutinous Rice Ball

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

### *Gold Desserts*

Per Person

冻咖啡布丁

Chilled Coffee Creamy Pudding

RM10

药膳龟苓膏

Herbal 'Gui Ling Gao' Pudding

RM12

海底椰罗汉果

Double boiled "Loh Han Guo" with Sea Coconut

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