餐前小吃篇

Appetisers

京都酱照烧带子皇	每位	
Fried Smoked Duck Breast Roll with Scallop and Oriental BBQ Sauce	Per Person	47++
帝城迎宾四喜拼盘	513	
市 	每位	
Ti Chen Four Hot and Cold Appetisers Combination	Per Person	41++
金沙避风塘软壳蟹	每位	
Deep-fried Soft Shell Crab 'Hong Kong' Style	Per Person	34++
名厨巧手三式拼盘	每位	
	• •	31++
Trio of Hot and Cold Appetisers Combination	Per Person	31''
暹皇鲜虾竹炭豆腐	每位	
Crispy Homemade Charcoal Bean Curd with Spicy Thai Sauce	Per Person	15++

陽 Soups

黄焖蟹肉鱼鳔羹	每位	
Braised Crab Meat and Fish Maw in Premium Stock	Per Person	39++
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农家金瓜蟹肉羹	每位	
Pumpkin Broth with Crab Meat and Enoki Mushrooms	Per Person	31++
每日老火靓炖汤	每位	
Chef's Creation Specialty Soup Prepared Daily with Fresh Ingredients	Per Person	31++
养生蔬菜翠湖羹	每位	
Vegetable Purée Soup with Prawns	Per Person	31++
川式绣球酸辣羹	每位	
Braised Szechuan Soup with Assorted Seafood	Per Person	31++



澳洲俩頭汤鲍魚 Australian Abalone (Size: 2 head)	每位 Per Person	240++
特色海味一品锅 Braised Sea Cucumber with Mushrooms, Scallops and Baked Fish Maw	每份 Per Portion	161++
黄焖花胶海參 Braised Fish Maw with Sea Cucumber in Premium Stock	每位 Per Person	84++
澳洲遼参 Braised Australian Dried Sea Cucumber (40-60gm per piece)	每位 Per Person	69++
花膠肚	每位	



Per Person

69++

波斯顿龙虾

Live Boston Lobster

每百克 Per 100gm 51++

煮法 Choices of Preparation

上汤焗

Fish Maw

Simmered in Bouillon

粉絲蒜茸蒸

Steamed with Garlic and Glass Noodles

中式芝士焗

Oven-baked with Butter and Parmesan Cheese Crust

姜葱炒

Wok-fried with Ginger and Spring Onions

鲜果沙律

Tropical Fruits Salad and Lemon Dressing

带子与虾篇

Scallops and Prawns

碧绿油泡鲜带子	每份	
Wok-fried Sea Scallops with Seasonal Vegetables	Per Portion	116++
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南洋甘香明蝦球	每份	
Wok-fried Sea Prawns with Curry Leaves	Per Portion	77++
特式鸳鸯明蝦球	每份	
Crispy Shelled Sea Prawns tossed with Asian Dressing and Thousand Island Sauce	Per Portion	77++
Crisp, shelled sed i turnis tossed with, island bressing and i modsand island sadde		, ,
咸蛋流沙明蝦球	每份	
Deep-fried Sea Prawns with Salted Egg Yolk	Per Portion	77++
特式酱爆鲜虾球	F 12	
	每份	77
Stir-fried Shelled Sea Prawns in Extra Ordinary Sauce	Per Portion	77++
明蝦干煸粉絲煲	每份	
Stir-fried "Tong Fun" with Sea Prawns and Lobster Oil	Per Portion	77++
中式芝士焗生虾	每只	
Oven-baked Fresh Water Prawns with Butter and Parmesan Cheese Crust	Per Piece	75++

鲜鱼篇

Fish

游水筍殼魚 'Live' Soon Hock Fish- Marble Goby 雲俩天预订 (Please pre-order two days in advance)	每百克 Per 100gm	51++
太平洋鳕魚 Cod Fish	每百克 Per 100gm	51++
生猛龙虎斑 "Dragon" Grouper	每百克 Per 100gm	26++
生猛红曹魚 Red Snapper	每百克 Per 100gm	15++
生猛全目鲈 Barramundi	每百克 Per 100gm	15++

煮法 Choices of Preparation

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15	74

Steamed with Superior Soya Sauce

泰式香辣炸

Deep-fried with Spicy Thai Chilli Plum Sauce

磨鼓姜蓉蒸

Steamed with Bean Paste and Young Ginger Sauce

酥姜蒸

Steamed and serve with Fried Ginger, Fragrant Spices and Soya Sauce

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Steamed with Nyonya Sauce

漁家蒸

Fisherman Sauce

橋底炸

Deep-fried Guong Dong Style

啫啫煎焗班魚片	每份	
Stir-fried Grouper Fillets with Fragrant Spices	Per Portion	51++
油泡翠绿班魚片	每份	
Wok-fried Grouper Fillets with Yellow Chives and Seasonal Vegetables	Per Portion	51++
泰式芒丝脆班魚片	每份	
Wok-fried Grouper Fillets with Thai Style Mango Slices	Per Portion	51++



半份		整份	
Half Portion	64++	Whole Portion	127++
		每份	
al Sauce and Almo	ond Flakes	Per Portion	47++
		每份	
		Per Portion	43++
		每份	
lies and Cashew N	Nuts	Per Portion	43++
		每只	
		Per Portion	31++
	Half Portion		Half Portion 64++ Whole Portion 每份 Per Portion

牛羊篇 Beef and Lamb

萝卜瓦煲焖牛腩	每份	
Braised Beef with Wood Ear Mushroom and Radish in Claypot	Per Portion	69++
九层塔姜冲牛柳	每份	
Stir-fried Beef Tenderloin with Ginger, Spring Onion, Basil Leaves and Oyster Sauce	Per Portion	60++
黑椒油条炒牛粒	每份	
Stir-fried Beef Tenderloin with Black Pepper Sauce	Per Portion	60++
川椒孜然炒羊腿	每份	
Wok-fried Marinated Lamb Shank with Dried Chillies and Garlic Chips	Per Portion	69++
蒙古脆菇酱羊片	每份	
Mongolian Style Braised Lamb Garnished with Crispy Mushrooms	Per Portion	60++

豆腐篇

Bean Curd

蟹粉扒竹炭豆腐 Braised Homemade "Charcoal" Bean Curd with Crab Meat and Crab Roe	每份 Per Portion	43++
黄焖雪菌碧绿有機豆腐 Braised Homemade Bean Curd with Mushrooms in Golden Broth	每份 Per Portion	43++
露笋滑子蘑扒有機豆腐 Homemade Bean Curd with Sautéed Asparagus and Shimeji Mushrooms	每份 Per Portion	43++

蔬菜篇 Fresh Vegetables

鮮竹花膠浸時蔬	每份	
Fresh Bean Curd Sheet with Premium Fish Maw and Seasonal Vegetables	Per Portion	60++
酱X.O炒澳洲芦笋	每份	
Stir-fried Australian Asparagus with X.O Sauce	Per Portion	51++
田园美影翠八景	每份	
Stir-fried Hong Kong Kai Lan with Crispy Enoki Mushrooms	Per Portion	47++
時日新鲜靓時蔬	每份	42
Vegetables of the day	Per Portion	43++

被面篇 Rice and Noodles

滑蛋生虾煎生面	每份	
Pan-fried Crispy Egg Noodles with Fresh Water Prawn and Egg Gravy	Per Portion	84++
特色酱干炒米粉	每份	
Wok-fried Mee Hoon with Seafood in XO Sauce	Per Portion	60++
三丝鼓油皇炒面	每份	
Stir-fried Shanghai Noodles with Shredded Chicken in Superior Soya Sauce	Per Portion	43++
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金粒有钱佬炒饭	每份	
Fried Rice with Pumpkin, Seafood, Ito Kezuri and Tobiko	Per Portion	34++
サルラルルチャ		
菜丝扬州炒香飯	每份	
"Yong Chou" Fried Rice	Per Portion	34++

健康生活素缘

Vegetarian Dishes

罗汉烩上素	每份	
'Lo Hon' Style Braised Vegetables	Per Portion	43++
蚝皇素鲍片 Stewed Vegetarian Abalone with Bamboo Pith	每份 Per Portion	43++
四季长青 Poached Wild Fungus with Asparagus and Hong Kong Cabbage in Pumpkin Sauce	每份 Per Portion	43++
宫保豆腐 Deep-fried Crispy Bean Curd with Dried Chillies	每份 Per Portion	26++
长青素菜豆腐汤 Double-boiled Garden Vegetables in Clear Broth	每位 Per Person	26++
四宝栗茸素羹 Braised Sweet Corn Soup with Asparagus	每位 Per Person	26++

请告诉我们您的任何需要和愿望。如有特殊要求或忌口, 我们将乐于为阁下重新定制 您所需求的各种美味。 Please let us know if you have any allergies, special dietary needs or restrictions and we will be happy to enhance your dining experience



Desserts

天山雪莲桃胶炖参须 Double-boiled Snow Lotus with Peach Gum, Dried Longan, Red Dates and Ginseng	每位 Per Person	33++
荔枝雪糕红茶冻 Chilled Red Tea Jelly with Lychee Sorbet	每位 Per Person	21++
万寿果露配椰香雪糕 Chilled Papaya Pureé with Coconut Ice-cream	每位 Per Person	21++
續纷咸蛋黄雪糕 Salted Egg Ice-cream with Tsubu-an and Cashew Nut	每位 Per Person	21++
中式酥皮脆窝饼 Chinese Pancake with Lotus Paste	每份 Per Portion	21++
蜂蜜秘制龜苓膏 Chilled Herbal Jelly with Honey	每位 Per Person	15++
脆浆香蕉豆沙球 Crispy-fried Montel Banana with Red Beans Paste	每份 Per Portion	15++
合时鲜果盘 Freshly Sliced Seasonal Fruits	每位 Per Person	13++



帝城特式三拼盘 Three Hors D'oeuvre Combinations 红烧海鲜豆腐羹 Braised Assorted Seafood Soup with Bean Curd 檸檬杏片脆鸡扒 Deep-fried Boneless Chicken with Almond Flake and Lemon Sauce 淋式蒸红曹鱼 Steamed Red Snapper Fish in Light Soy Sauce 粟米奶油鲜明虾 Wok-fried Buttered Tiger Prawns with Corn Puree and Chicken Floss 田园美景翠八景 Stir fried Hong Kong Kai Lan with Crispy Enoki Mushroom 菜丝扬州炒香飯 "Yong Chou" Fried Rice 拧汁龙眼海底椰

中式酥皮脆窝饼 Chinese Pancake with Lotus Paste

黄金桂乌龙茶 Oolong Tea JING Yellow Gold

Set Menu RM1715++ for 10 persons

Chilled Longan and Sea Coconut with Lemon

Beverage pairing with One Bottle of Glenlivet Founders Reserve

Three Bottles of Red Wine or Three Bottles of White Wine

Set Menu RM858++ for 5 persons

Beverage Pairing with One Bottle of Red Wine or One Bottle of White Wine

Minimum of 5 persons



帝城迎宾四喜拼盘 Ti Chen Four Hot and Cold Appetisers Combination

竹笙瑶柱龙皇羹 Seafood Soup with Bamboo Pith and Dried Scallops

韩风烧烤酱雞卷 Chicken Rolls Glazed with Korean BBQ Sauce

双菇蒸龙虎斑 Steamed Dragon-Tiger Grouper Fish with Duo of Mushrooms in Soy Sauce

麦香炒鲜明虾 Stir-fried Tiger Prawns with Butter and Spiced Oat Flakes

鲍鱼冬菇西蘭花 Braised Abalone and Black Mushroom with Green Vegetables

松子海鮮极品炒飯 Fried Rice with Spicy X.O Sauce, Seafood and Pine Nuts

万寿果露配椰香雪糕 Chilled Papaya Pureé with Coconut Ice Cream

榴櫣麻芝 Chilled Durian Mochi

黄金桂乌龙茶 Oolong Tea JING Yellow Gold

Set Menu RM2144++ for 10 persons

Beverage pairing with One Bottle of Glenlivet Founders Reserve

Three Bottles of Red Wine or Three Bottles of White Wine

Set Menu RM1072++ for 5 persons

Beverage Pairing with One Bottle of Red Wine or One Bottle of White Wine

Minimum of 5 persons

帝城热销美食

Ti Chen's Signature Dishes

暹皇鲜虾竹炭豆腐		每位	
Crispy Homemade Charcoal Bean Curd with S	picy Thai Sauce	Per Person	15++
四川脆皮樟茶鴨	半份	整份	
House Specialty Smoked Duck	Half Portion 64++	Whole Portion	127++
京都杏仁酱鸡球		每份	
Deep-fried Boneless Chicken with Chinese Or	iental Sauce and Almond Flakes	Per Portion	47++
南洋甘香明蝦球 Walk fried San Browns with Curry Looves		每份 Per Portion	77++
Wok-fried Sea Prawns with Curry Leaves		Per Portion	,,
萝卜瓦煲焖牛腩		每份	
Braised Beef with Wood Ear Mushroom and R	adish in Claypot	Per Portion	69++
蒙古脆菇酱羊片		每份	
Mongolian Style Braised Lamb, Garnish with G	Crispy Mushrooms	Per Portion	60++
酥姜蒸银鳕鱼		每百克	
Steamed Cod Fish with Deep-fried Ginger, Spi	ces and Soya Sauce	Per 100g	51++
特色海味一品锅		每份	
Braised Sea Cucumber with Mushrooms, Scall	ops and Baked Fish Maw	Per Portion	161++
波斯顿龙虾 Live Boston Lobster		每百克 Per 100gm	51++
LIVE DOSION LOUSIEN		renioogiii	31

煮法 Choices of Preparation

上汤焗

Simmered in Bouillon

粉絲蒜茸蒸

Steamed with Garlic and Glass Noodles

中式芝士焗

Oven-baked with a Butter and Parmesan Cheese Crust

姜葱炒

Wok-fried with Ginger and Spring Onions

鲜果沙律

Tropical Fruits Salad and Lemon Dressing