

餐前小吃篇

Appetizers

浓汁香煎忌廉带子 (3件)	每份	
Pan Fried Stuffed Scallops with Prawn Paste and Concentrated Cream Sauce (3 pcs)	Per Portion	48++
银丝金蒜蒸雪蟹钳	每位	
Steamed Snow Crab Claw with Vermicelli and Garlic Sauce	Per Person	43++
帝城迎宾四喜拼盘	每位	
Ti Chen Four Hot and Cold Happiness Combo Platter	Per Person	42++
巧手海鲜拼三重奏	每位	
Seafood Trio of Hot and Cold Platter	Per Person	39++
金沙湾椒盐白饭鱼	每份	
Deep Fried Crispy Silver Fish with Pepper and Salt	Per Portion	37++
暹皇鲜虾竹炭豆腐	每位	
Crispy Homemade "Charcoal" Bean Curd with Grilled Prawn and Spicy Thai Sauce	Per Person	16++

汤羹篇

Soups

金蒜锅烧佛跳墙	每位	
Double Boiled "Buddha Jump Over the Wall" Soup with Black Garlic	Per Person	215++
八珍蟹钳烩燕窝	每位	
Braised Bird's Nest Soup with Snow Crab Claw and Assorted Seafood	Per Person	120++
农家金瓜蟹肉羹	每位	
Pumpkin Broth with Crabmeat and Enoki Mushrooms	Per Person	33++
每日老火靚炖汤	每位	
Soup of The Day	Per Person	33++
川式虾球酸辣羹	每位	
Braised Szechuan Soup with Assorted Seafood and Prawn Meat Ball	Per Person	33++
松花蛋鱼滑菜汤	每位	
Homemade Fish Ball Soup with Vegetables	Per Person	33++

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海味篇

Dried Seafood

瑶柱扒原隻海參

Braised Whole Sea Cucumber with Shrimp Roe, Dried Scallops and Vegetables in Brown Sauce

每份
Per Portion 435++

澳洲二头汤鲍魚

Braised Australian Two-Head Abalone

每位
Per Person 288++

碧绿红烧五头鲍

Braised Five-Head Abalone with Black Mushroom and Vegetables

每位
Per Person 119++

澳洲百花瓢遼參

Braised Australian Dried Sea Cucumber Stuffed with Fish Paste (40-60gm per piece)

每位
Per Person 78++

花膠

Fish Maw

每件
Per Piece 76++

干贝

Dried Scallop

每粒
Per Piece 33++

花菇

Shitake Mushroom

每件
Per Piece 9++

煮法 Choices of Preparation

蚝皇

Oyster Sauce

芝士焗

Baked with Cheese

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龙虾, 大虎虾与生虾

Lobster, Jumbo Tiger Prawn and Fresh Water Prawn

波士顿龙虾

Live Boston Lobster

每百克

Per 100gm

48++

澳洲龙虾

Live Australian Lobster

需两天预订 (Please pre-order two days in advance)

Market Price

煮法 Choices of Preparation

上汤焗

Simmered in Bouillon

粉丝蒜茸蒸

Steamed with Garlic and Glass Noodles

中式芝士焗

Oven Baked with Butter and Parmesan Cheese Crust

炒姜葱

Wok Fried with Ginger and Spring Onions

鲜果沙律

Tropical Fruits Salad and Lemon Dressing

大虎虾 (3只)

Jumbo Tiger Prawn (3 pcs)

每份

Per Portion

110++

生虾

Fresh Water Prawn

每只

Per Piece

79++

煮法 Choices of Preparation

南洋干煎酱

Wok Fried with "Nanyang" Style Chilli Paste

中式芝士焗

Oven Baked with Butter and Parmesan Cheese Crust

蜂蜜玛蜜酱

Wok Fried with Manuka Honey Marmite Sauce

粉丝蒜茸蒸

Steamed with Garlic and Glass Noodles

香辣甘香炒

Stir Fried with Curry Sambal Paste

滑蛋煎生面

Pan Fried Crispy Egg Noodles

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带子与虾篇

Scallops and Prawns

碧绿夏果鲜带子

Wok Fried Sea Scallops with Seasonal Vegetables and Macadamia Nuts

每份

Per Portion

118++

特式酱爆鲜虾带

Stir Fried Sea Prawns and Scallops in XO Sauce

每份

Per Portion

95++

千丝万缕西式虾

Wok Fried Sea Prawns with Butter and Egg Yolk in Traditional Style

每份

Per Portion

78++

南洋甘香明虾球

Wok Fried Sea Prawns with Curry Leaves “Kam Heong Style”

每份

Per Portion

78++

特式鸳鸯明虾球

“Yin Yang” Crispy Sea Prawns tossed with Asian Dressing and Thousand Island Sauce

每份

Per Portion

78++

咸蛋流沙明虾球

Deep Fried Sea Prawns with Salted Egg Yolk

每份

Per Portion

78++

当归蛋白蒸明虾

Steamed Sea Prawns with Egg White and “Tang Kuei” Angelica Sinensis

每份

Per Portion

78++

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鲜鱼, 游水鱼篇

Fresh Fish and Live Fish

鱈魚

Cod Fish

每百克

Per 100gm

53++

游水筍殼魚

Live "Soon Hock" Marble Goby Fish

需俩天预订 (Please pre-order two days in advance)

每百克

Per 100gm

53++

斗底鰱

Pomfret

每百克

Per 100gm

45++

游水龙虎斑

Live "Dragon Tiger" Grouper

需俩天预订 (Please pre-order two days in advance)

每百克

Per 100gm

33++

红曹魚

Red Snapper

每百克

Per 100gm

18++

金目鱸

Barramundi

每百克

Per 100gm

17++

煮法 Choices of Preparation

清蒸

Steamed with Supreme Soya Sauce

娘惹蒸

Steamed with Nyonya Sauce

酥姜蒸

Steamed and served with Fried Ginger and Soya Sauce

娘惹阿三蒸

Steamed with Nyonya Assam Sauce

泰式香辣炸

Deep Fried with Spicy Thai Chilli Plum Sauce

蜜汁烤焗

Honey-Glazed Baked

奶油南瓜酱班片

Deep Fried Fresh Grouper Fish Fillets with Pumpkin Purée, Milk and Butter

每份

Per Portion

53++

油泡翠绿炒班片

Wok Fried Fresh Grouper Fish Fillets with Seasonal Vegetables

每份

Per Portion

53++

泰式芒丝脆班片

Deep Fried Fresh Grouper Fish Fillets with Spicy Thai Chilli Plum Sauce

每份

Per Portion

53++

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家禽篇

Poultry

港式宫保爆鸡球

Wok Fried Boneless Chicken with Dried Chilli and Cashew Nuts “Kong Po Style”

每份

Per Portion

48++

京都杏仁酱鸡球

Deep Fried Boneless Chicken with Chinese Oriental Sauce and Almond Flakes “Jing Du Style”

每份

Per Portion

48++

柠片酸甜麦香鸡

Deep Fried Boneless Chicken with Nestum and Lemon Sauce

每份

Per Portion

48++

虾酱飘香炸鸡翼

Deep Fried Chicken Wings Marinated with Shrimp Paste

每份

Per Portion

48++

吊烧芝麻脆皮鸡

Roasted Sesame Chicken with Sweet Sauce

半份

Half Portion

56++

整份

Whole Portion

108++

四川脆皮樟茶鸭

Szechuan House Specialty Smoked Duck

半份

Half Portion

69++

整份

Whole Portion

129++

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牛羊篇

Beef and Lamb

和牛

Wagyu Beef

每百克

Per 100gm

242++

煮法 Choices of Preparation

盐烧

Wok Seared with Pepper and Salt

中式煎

Wok Seared with Chinese Barbecue Sauce

黑椒炒

Wok Seared with Black Pepper Sauce

蚝皇爆

Wok Seared with Oyster Sauce

特级牛尾肉骨茶

“Bak Kut Teh” Oxtail Soup

每份

Per Portion

100++

咖啡杏香牛尾骨

Braised Oxtail with Manuka Honey, Coffee Sauce and Almond Flakes

每份

Per Portion

82++

九层塔姜葱牛粒

Stir Fried Beef Tenderloin with Ginger, Spring Onion, Basil Leaves and Oyster Sauce

每份

Per Portion

62++

黑椒油条炒牛粒

Stir Fried Beef Tenderloin with Black Pepper Sauce and Deep Fried Fritter

每份

Per Portion

62++

蒙古脆葱酱羊排

Wok Fried Marinated Lamb Rack with Mongolian Sauce and Deep Fried Onion Ring

每份

Per Portion

100++

西安川椒炒羊片

Xi'an Stir Fried Sliced Lamb with Dried Chilli, Salted Bean and Garlic Flakes

每份

Per Portion

62++

孜然香脆羊柳片

Wok Fried Marinated Sliced Lamb with Cumin Powder

每份

Per Portion

62++

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瓦煲篇

Claypot

特色海味一品锅

Braised Sea Cucumber with Mushrooms, Scallops and Baked Fish Maw

每份

Per Portion

166++

蚝皇渔香茄子煲

Braised Eggplant Szechuan Style with “Shajing” Oyster

每份

Per Portion

80++

腐乳竹支焖羊腿

Braised Lamb Shank with Bean Curd Sticks and Mushrooms

每份

Per Portion

80++

河内越式明虾煲

Stir Fried Sea Prawns with Chilli Paste and Coconut Milk

每份

Per Portion

80++

明蝦干煸粉絲煲

Stir Fried Sea Prawns with Lobster Oil and Glass Noodles “Tong Fun”

每份

Per Portion

80++

萝卜牛筋焖牛腩

Braised Beef Brisket and Tendon with Wood Ear Mushrooms and Radish

每份

Per Portion

80++

香辣三杯滑鸡煲

Braised Village Chicken with Chilli, Shallot and Basil Leaf “Sanbei Chicken”

每份

Per Portion

53++

海鲜竹炭豆付煲

Braised Homemade “Charcoal” Bean Curd with Assorted Seafood

每份

Per Portion

53++

蒜子煨焗班魚片

Braised Grouper Fish Fillets with Garlic, Eggplant and Yam

每份

Per Portion

53++

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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

45++

露笋滑子蘑扒豆腐

Homemade Bean Curd with Sautéed Asparagus and Shimeji Mushrooms

每份

Per Portion

45++

柴鱼碧绿菜香豆腐

Braised Homemade Bean Curd with Spicy Minced Chicken and Bonito Flakes

每份

Per Portion

45++

蔬菜篇

Fresh Vegetables

鲜竹花胶浸时蔬

Fresh Bean Curd Sheet with Premium Fish Maw and Seasonal Vegetables

每份

Per Portion

62++

XO酱炒澳洲芦笋

Stir Fried Australian Asparagus with XO Sauce

每份

Per Portion

53++

玲珑翠绿水芹香

Stir Fried Assorted Vegetables with Prawns

每份

Per Portion

53++

田园美影翠八景

Stir Fried Hong Kong Kai Lan with Crispy Enoki Mushrooms

每份

Per Portion

48++

时日新鲜靓时蔬

Vegetables of The Day

每份

Per Portion

45++

煮法 Choices of Preparation

清炒

Stir Fried Chinese Style

蒜茸

Stir Fried with Garlic

蚝油

Stir Fried with Oyster Sauce

上汤

Braised in Superior Broth

白灼

Poached with Supreme Soya Sauce

马来棧

Stir Fried with Belacan

泰式炒

Stir Fried Thai Style

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饭面篇

Rice and Noodles

滑蛋生虾煎生面

Pan-fried Crispy Egg Noodles with Fresh Water Prawn and Egg Gravy

每份

Per Portion

86++

芹香虾干金银米

Wok Fried Mee Hoon and Soo Hoon with Dried Shrimps and Seafood
“Yin Yong Noodles”

每份

Per Portion

55++

海鲜桂花炒生面

Wok Fried Egg Noodles with Assorted Seafood

每份

Per Portion

55++

三丝鼓油皇炒面

Stir Fried Shanghai Noodles with Shredded Chicken in Supreme Soya Sauce

每份

Per Portion

45++

金粒有钱佬炒饭

Fried Rice with Pumpkin, Seafood, Ito Kezuri and Tobiko
“Rich Man’s Fried Rice”

每份

Per Portion

35++

菜丝扬州炒香饭

“Yang Zhou” Fried Rice with Seafood, Chicken and Vegetables

每份

Per Portion

35++

五谷丰收糯米饭

Mini Steamed Glutinous Rice with Oyster, Salted Egg Yolk and
Chicken Wrapped in Lotus Leaf

每位

Per Person

16++

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健康生活素缘

Vegetarian Dishes

四季长年青

Poached Wild Fungus with Asparagus and Hong Kong Cabbage in Pumpkin Sauce

每份

Per Portion

46++

罗汉烩上素

Braised Vegetables “Lo Hon” Style

每份

Per Portion

46++

瓦煲素豆腐

Braised Bean Curd with Assorted Vegetables in Claypot

每份

Per Portion

46++

佛缘小炒皇

Stir Fried Sweet Bean with Fresh Lily Bulbs and Ginkgo Nuts in Yam Ring

每份

Per Portion

46++

宫保爆豆腐

Deep Fried Bean Curd with Dried Chilli and Cashew Nut “Kong Po Style”

每份

Per Portion

28++

菜汁豆腐羹

Braised Vegetables Purée Soup with Enoki Mushrooms and Soft Bean Curd

每份

Per Portion

28++

四宝粟茸羹

Braised Sweet Corn Soup with Asparagus

每份

Per Portion

28++

长青素菜汤

Double Boiled Assorted Vegetables in Clear Broth

每份

Per Portion

28++

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甜品

Dessert

热 (Hot)

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 35++

养生核桃露与黑芝麻汤圆

Walnut Soup with Black Sesame Glutinous Rice Ball

每位
Per Person 35++

稻香杏仁露与黑芝麻汤圆

Chinese Almond Soup with Rice and Black Sesame Glutinous Rice Ball

每位
Per Person 35++

陈皮红豆沙与黑芝麻汤圆

Red Bean Soup with Dried Orange Skin and Black Sesame Glutinous Rice Ball

每位
Per Person 25++

香脆玲珑绿豆酥 (3粒)

Deep Fried Pastry with Bean Paste (3 pcs)

每份
Per Portion 22++

中式酥皮脆窝饼

Chinese Pancake with White Lotus Paste

每份
Per Portion 18++

冷 (Cold)

荔枝冰糕红茶冻

Chilled Red Tea Jelly with Lychee Sorbet

每位
Per Person 25++

椰香雪糕南瓜露

Chilled Pumpkin Purée with Coconut Ice Cream

每位
Per Person 25++

缤纷咸蛋黄雪糕

Salted Egg Yolk Ice Cream with Tsubu-an and Cashew Nut

每位
Per Person 23++

蜂蜜秘制龟苓膏

Chilled Herbal Jelly with Honey

每位
Per Person 18++

药膳杞子皇雪糕

Wolfberry Ice Cream with Basil Seed and Pistachio Nut

每位
Per Person 18++

焦糖红豆冻冰卷 (3粒)

Chilled Brown Sugar Spiral Mochi with Red Bean (3 pcs)

每份
Per Portion 22++

夏日风情鲜果盘

Freshly Sliced Seasonal Fruits

每位
Per Person 18++

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宋朝套餐

“Song Dynasty” Set Menu

四福临门迎宾拼	Four Hors D'oeuvre Combinations
金瑶八珍龙皇羹	Braised Eight Treasure Soup with Dried Scallops and Prawn Meat Ball
四川脆皮樟茶鸭	House Specialty Smoked Duck
渔家清蒸银鳕鱼	Steamed Cod Fish “Fishermen Style” in Light Soya Sauce
鲜果鱼子脆虾球	Crispy Prawns Coated with Mayonnaise, Garnished with Tropical Fruit and Tobiko
鲍鱼冬菇西蘭花	Braised Five-Head Abalone and Black Mushroom with Vegetables
迷你荷叶糯米饭	Mini Steamed Glutinous Rice with Dried Oyster, Salted Egg Yolk and Chicken Wrapped in Lotus Leaf
椰香雪糕南瓜露	Chilled Pumpkin Purée with Coconut Ice Cream
帝城玲珑绿豆酥	Ti Chen Deep Fried Pastry with Bean Paste
黄金桂乌龙茶	Oolong Tea JING Yellow Gold

Set Menu RM2600++ for 10 persons

Beverage Pairing with One Bottle of Glenlivet Founders Reserve

or

Three Bottles of House Wine

or

Free flow Chilled Juice (Orange, Guava & Mango)

Soft Drink (Coke & Sprite)

Set Menu RM1300++ for 5 persons

Beverage Pairing with One Bottle of House Wine

or

Free flow Chilled Juice (Orange, Guava & Mango)

Soft Drink (Coke & Sprite)

Minimum of 5 persons

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明朝套餐

“Ming Dynasty” Set Menu

帝城精致四喜拼

Ti Chen Four Hot and Cold Appetizers Platter

金蘭药膳花胶汤

Double Boiled Chicken, Fish Maw Soup with “Tian Zi” Flower and Chinese Herb

杏香百花脆皮鸡

Traditional Deep Fried Chicken Stuffed with Seafood and Almond Flakes

港式清蒸顺壳鱼

Steamed Live Marble Goby Fish “Soon Hock” with Soya Sauce, Spring Onions and Fresh Coriander

奶皇芝士焗生虾

Oven Baked Fresh Water Prawns with Butter and Parmesan Cheese Crust

鲍鱼冬菇西蘭花

Braised Five-Head Abalone and Black Mushroom with Vegetables

龙皇瑶柱香口饭

Fried Rice with Lobster Meat, Tobiko and Dried Scallops

天山雪莲炖桃胶

Double Boiled Snow Lotus with Peach Gum, Dried Longan, Red Dates and Ginseng

焦糖红豆冻冰卷

Chilled Brown Sugar Spiral Mochi with Red Bean

黄金桂乌龙茶

Oolong Tea JING Yellow Gold

Set Menu RM3600++ for 10 persons

Beverage Pairing with One Bottle of Glenlivet Founders Reserve

or

Three Bottles of House Wine

or

Free flow Chilled Juice (Orange, Guava & Mango)

Soft Drink (Coke & Sprite)

Set Menu RM1800++ for 5 persons

Beverage Pairing with One Bottle of House Wine

or

Free flow Chilled Juice (Orange, Guava & Mango)

Soft Drink (Coke & Sprite)

Minimum of 5 persons

请告诉我们您的任何需求。如有特殊需求或忌口，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

以上价格皆以令吉交易，另需附 10% 服务费与政府税

All prices are quoted in Ringgit Malaysia and subject to 10% Service Charge and prevailing Government Taxes

汉朝套餐

“Han Dynasty” Set Menu

锦绣迎宾三福拼	Three Hors D'oeuvre Combinations Platter
双喜金针蟹肉羹	Braised Crab Meat Soup with Dried Scallop and Enoki Mushrooms
暹罗泰式鸳鸯鸡	Deep Fried Boneless Chicken and Chicken Rolls with Thai Chilli Sauce
港式清蒸红曹鱼	Steamed Red Snapper with Light Soya Sauce, Spring Onions and Fresh Coriander
特色酱爆鲜明虾	Stir Fried Sea Prawns with Chef's Signature Sauce
碧绿花菇烩海参	Braised Sea Cucumber and Mushrooms with Vegetables
樱花虾鸡粒炒飯	Sakura Prawn Fried Rice with Chicken and Vegetables
海椰红毛丹黄梨	Chilled Pineapple and Rambutan with Sea Coconut
黄金流沙芝麻棗	Deep Fried Golden Sesame Balls with Salted Egg Yolk Custard
黄金桂乌龙茶	Oolong Tea JING Yellow Gold

Set Menu RM2000++ for 10 persons

Beverage Pairing with One Bottle of Glenlivet Founders Reserve

or

Three Bottles of House Wine

or

Free flow Chilled Juice (Orange, Guava & Mango)

Soft Drink (Coke & Sprite)

Set Menu RM1000++ for 5 persons

Beverage Pairing with One Bottle of House Wine

or

Free flow Chilled Juice (Orange, Guava & Mango)

Soft Drink (Coke & Sprite)

Minimum of 5 persons

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