







Lobster, Jumbo Tiger Prawn and Fresh Water Prawn

波士顿龙虾 Live Boston Lobster

澳洲龙虾

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

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 Butter and Parmesan Cheese Crust

大虎虾 (3.R) Jumbo Tiger Prawn (3.pcs)

生虾 Fresh Water Prawn

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







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





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





游水筍殼魚

Live "Soon Hock" Marble Goby Fish 需俩天预订 (Please pre-order two days in advance)

斗底鯧 Pomfret

游水龙虎斑 Live "Dragon Tiger" Grouper 需俩天预订 (Please pre-order two days in advance)



<mark>金目鱸</mark> Barramundi

煮法 Choices of Preparation

清蒸 Steamed with Supreme Soya Sauce

酥姜蒸 Steamed and served with Fried Ginger and Soya Sauce

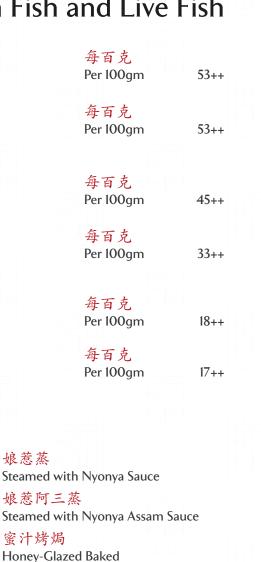
泰式香辣炸 Deep Fried with Spicy Thai Chilli Plum Sauce



油泡翠绿炒班片 Wok Fried Fresh Grouper Fish Fillets with Seasonal Vegetables

泰式芒丝脆班片

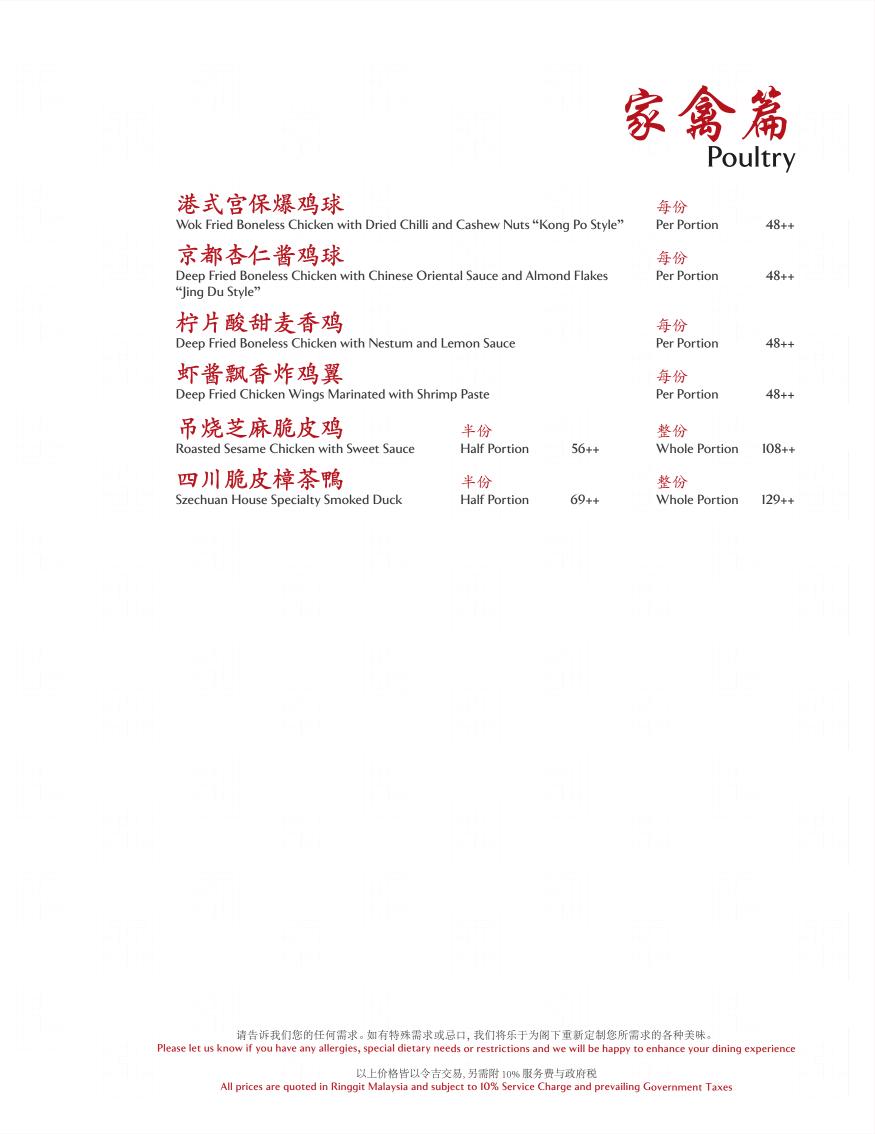
Deep Fried Fresh Grouper Fish Fillets with Spicy Thai Chilli Plum Sauce





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	Bee	ef and L	amł
和牛 Wagyu Beef		每百克 Per 100gm	242-
煮法 Choices of Preparation			
	椒炒		
中式煎	皇爆	vith Black Peppe vith Oyster Sauc	
wok seared with Chinese barbecue sauce wo	ik Seareu v	With Oyster Sauce	e
特级牛尾肉骨茶 "Bak Kut Teh" Oxtail Soup		每份 Per Portion	100-
咖啡杏香牛尾骨		每份	100
Braised Oxtail with Manuka Honey, Coffee Sauce and Almond Flakes		Per Portion	82-
九层塔姜葱牛粒 Stir Fried Beef Tenderloin with Ginger, Spring Onion, Basil Leaves and Oyste	er Sauce	每份 Per Portion	62-
黑椒油条炒牛粒		每份	02
Stir Fried Beef Tenderloin with Black Pepper Sauce and Deep Fried Fritter		Per Portion	62-
蒙古脆葱酱羊排		每份	
Wok Fried Marinated Lamb Rack with Mongolian Sauce and Deep Fried On	nion Ring	Per Portion	100-
西安川椒炒羊片		每份	(2)
Xi'an Stir Fried Sliced Lamb with Dried Chilli, Salted Bean and Garlic Flakes 74 始 禾 昭 そ 抗ロ 止		Per Portion	62
<u> 孜然香脆羊柳片</u> Wok Fried Marinated Sliced Lamb with Cumin Powder		每份 Per Portion	62-

















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特色海味一品锅 Braised Sea Cucumber with Mushrooms, Scallops and Baked Fish Maw

蚝皇渔香茄子煲 Braised Eggplant Szechuan Style with "Shajing" Oyster

腐乳竹支焖羊腿 Braised Lamb Shank with Bean Curd Sticks and Mushrooms

河内越式明虾煲 Stir Fried Sea Prawns with Chilli Paste and Coconut Milk

明蝦干煸粉絲煲 Stir Fried Sea Prawns with Lobster Oil and Glass Noodles "Tong Fun"

萝卜牛筋焖牛腩 Braised Beef Brisket and Tendon with Wood Ear Mushrooms and Radish

香辣三杯滑鸡煲 Braised Village Chicken with Chilli, Shallot and Basil Leaf "Sanbei Chicken"

海鲜竹炭豆付煲 Braised Homemade "Charcoal" Bean Curd with Assorted Seafood

蒜子煨焗班魚片 Braised Grouper Fish Fillets with Garlic, Eggplant and Yam











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每份 Per Portion	45++
每份 Per Portion	45++
每份 Per Portion	45++



每份 Per Portion 62++ 每份 Per Portion 53++ 每份 Per Portion 53++ 每份 Per Portion 48++

每份 Per Portion 45++

Poached with Supreme Soya Sauce

白灼

馬來棧

泰式炒

Stir Fried with Belacan

Stir Fried Thai Style







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蟹粉扒竹炭豆腐

柴鱼碧绿菜香豆腐

XO酱炒澳洲芦笋

時日新鲜靓時蔬

Vegetables of The Day

Stir Fried Chinese Style

Stir Fried with Garlic

Stir Fried with Oyster Sauce

Braised in Superior Broth

煮法

清炒

蒜茸

蚝油

上湯

Stir Fried Australian Asparagus with XO Sauce

田园美影翠八景 Stir Fried Hong Kong Kai Lan with Crispy Enoki Mushrooms

Choices of Preparation

玲瓏翠綠水芹香 Stir Fried Assorted Vegetables with Prawns

Braised Homemade "Charcoal" Bean Curd with Crab Meat and Crab Roe

露笋滑子蘑扒豆腐 Homemade Bean Curd with Sautéed Asparagus and Shimeji Mushrooms

鮮竹花膠浸時蔬 Fresh Bean Curd Sheet with Premium Fish Maw and Seasonal Vegetables

Braised Homemade Bean Curd with Spicy Minced Chicken and Bonito Flakes





















Fried Rice with Pumpkin, Seafood, Ito Kezuri and Tobiko "Rich Man's Fried Rice" 菜丝扬州炒香饭 "Yang Zhou" Fried Rice with Seafood, Chicken and Vegetables 五谷丰收糯米饭

Wok Fried Eqg Noodles with Assorted Seafood

滑蛋生虾煎生面

芹香虾干金银米

海鲜桂花炒生面

三丝鼓油皇炒面

金粒有钱佬炒饭

"Yin Yong Noodles"

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

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四季长年青 Poached Wild Fungus with Asparagus and Hong Kong Cabbage in Pumpkin Sauce

罗汉绘上素 Braised Vegetables "Lo Hon" Style

瓦煲素豆腐 Braised Bean Curd with Assorted Vegetables in Claypot

佛缘小炒皇 Stir Fried Sweet Bean with Fresh Lily Bulbs and Ginkgo Nuts in Yam Ring

宫保爆豆腐 Deep Fried Bean Curd with Dried Chilli and Cashew Nut "Kong Po Style"

菜汁豆腐羹 Braised Vegetables Purée Soup with Enoki Mushrooms and Soft Bean Curd

四宝粟茸羹 Braised Sweet Corn Soup with Asparagus

长青素菜汤 Double Boiled Assorted Vegetables in Clear Broth

每份 Per Portion	46++
每份 Per Portion	46++
每份 Per Portion	46++
每份 Per Portion	46++
每份 Per Portion	28++



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宋朝套餐 "Song Dynasty" Set Menu

Four Hors D'oeuvre Combinations

Braised Eight Treasure Soup with Dried Scallops and Prawn Meat Ball

House Specialty Smoked Duck

Steamed Cod Fish "Fishermen Style" in Light Soya Sauce

Crispy Prawns Coated with Mayonnaise, Garnished with **Tropical Fruit and Tobiko**

Braised Five-Head Abalone and Black Mushroom with Vegetables

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

Chilled Pumpkin Purée with Coconut Ice Cream

Ti Chen Deep Fried Pastry with Bean Paste

Set Menu RM2600++ for 10 persons

Beverage Pairing with One Bottle of Glenlivet Founders Reserve

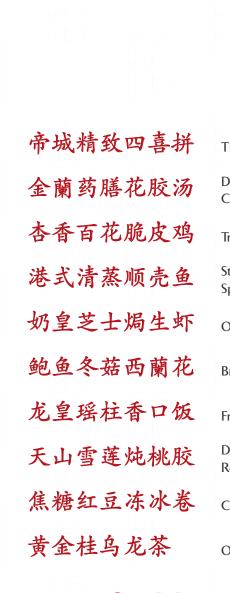
Three Bottles of House Wine Free flow Chilled Juice (Orange, Guava & Mango) Soft Drink (Coke & Sprite)

Set Menu RMI300++ 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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顾赖套餐 "Ming Dynasty" Set Menu

Ti Chen Four Hot and Cold Appetizers Platter

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

Traditional Deep Fried Chicken Stuffed with Seafood and Almond Flakes

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

Oven Baked Fresh Water Prawns with Butter and Parmesan Cheese Crust

Braised Five-Head Abalone and Black Mushroom with Vegetables

Fried Rice with Lobster Meat, Tobiko and Dried Scallops

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

Chilled Brown Sugar Spiral Mochi with Red Bean

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

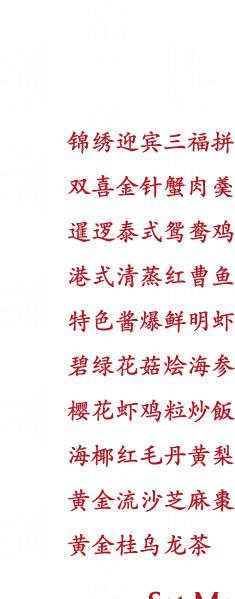
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ኢ 頼 套 餐 **"Han Dynasty" Set Menu**

Three Hors D'oeuvre Combinations Platter

Braised Crab Meat Soup with Dried Scallop and Enoki Mushrooms

Deep Fried Boneless Chicken and Chicken Rolls with Thai Chilli Sauce

Steamed Red Snapper with Light Soya Sauce, Spring Onions and Fresh Coriander

Stir Fried Sea Prawns with Chef's Signature Sauce

Braised Sea Cucumber and Mushrooms with Vegetables

Sakura Prawn Fried Rice with Chicken and Vegetables

Chilled Pineapple and Rambutan with Sea Coconut

Deep Fried Golden Sesame Balls with Salted Egg Yolk Custard



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

Free flow Chilled Juice (Orange, Guava & Mango) Soft Drink (Coke & Sprite)

Minimum of 5 persons

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