



(HYNna<sup>®</sup>)

THE BEST OF  
**Chef Lam's**  
CREATIONS

Embark on an oriental gastronomical experience specially brought to you by Chef Lam. Savour the exquisite flavours of Chef Lam's specialities, carefully crafted and perfected over the years in a single set menu.

1 - 31 March 2019

**Pearl 6-course Menu**

**RM188**

nett per person  
(minimum 2 persons)

**Jade 11-course Menu**

**RM388**

nett per person  
(minimum 2 persons)

For reservations, call +60 3 2264 2264 or email [chynna.kl@hilton.com](mailto:chynna.kl@hilton.com)



# Pearl

## 6-course Menu

# RM188

nett per person  
(minimum 2 persons)



北京鴨椰汁沙律菜

Mix salad with Kaori Bako, anchovies and crispy Peking Duck

蔥末蟹粉龍蝦齋翅羹

Braised lobster soup with Shanghai crab meat, scallion and vegetarian fins

XO 醬煎北海道帶子蘆筍

Wok-seared Hokkaido scallop, asparagus with XO sauce

蜜抽子薑雞

Honey glazed chicken cubes topped with crispy ginger

味噌壽麵

Japanese Somen with preserved bean and miso broth

牛油果鮮奶凍香草雪糕

Blended Avocado milk with vanilla ice cream





**Jade**  
11-course Menu

**RM388**

nett per person  
(minimum 2 persons)

北京鴨椰汁沙律菜

Mix salad with Kaori Bako, anchovies and crispy Peking duck

碧綠黑蒜菠菜蝦餃皇

Crystal skin black garlic dumpling

蔥末蟹粉龍蝦齋翅羹

Braised lobster soup with Shanghai crab meat ,scallion and vegetarian fins

千絲奶油蝦

Buttered milk prawn with egg flakes and scented curry leaves

沙拉越胡椒花膠魚濃湯

Fish Pottage with Sarawak pepper and fish maw

熱情咸檸雪霸

Refreshing lime sorbet with salted plum and lemon zest

XO 醬煎北海道帶子蘆筍

Wok-seared Hokkaido scallop, asparagus with XO sauce

黑椒牛仔粒

Black pepper beef with jade kale

蜜抽子薑雞

Honey glazed chicken cubes topped with crispy ginger

味噌壽麵

Japanese Somen with preserved bean and miso broth

牛油果鮮奶凍香草雪糕拼黑芝麻球

Black sesame custard ball, blended Avocado milk with vanilla ice cream

