Á LA CARTE MENU

Chef’s Recommendation

1. 锦绣中華四小幃
Combination of deluxe four small individual platters

2. 黑蒜佛跳牆
Mini Monk Jump Over The Wall With Black Garlic

3. 千絲奶油蝦
Wok-fried prawns with butter, milk, chili and scented curry leaves

4. 秘制香辣煎羊排
Wok-seared prime lamb racks served with kaffir lime chili sauce

5. 紫菜飛魚蛋煎北海道带子
Wok-seared Japanese Hokkaido scallops with mayo dressing, fish roe and mix flavor seaweed

6. 味噌腰果焖鴨煲
Stewed Duck with Japanese Miso and cashew nuts serve in a claypot

7. 西湖沙拉鹹蛋軟殼蟹
Batter fried soft shell crab with salted egg yolk serve on chilled honey mustard mayonnaise sauce

Appetizers and Dim Sum Dishes

8. 夏果口水凍雞
Chilled chicken with Sichuan chili oil and crushed peanuts

9. 风脂油煎酿北海道带子
Pan-seared Hokkaido scallop stuffed with cuttlefish mousse

10. 點點心意
Three combination Dim Sum platter

11. 蒜香溏心遮里茄
Chilled cherry tomato brine with maple syrup and garlic

12. 石榴球配黑莓酱
Savory fried treasure bag stuffed with prawns and chicken, with blackberry sauce

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
## Á LA CARTE MENU

### 每份 Per Portion

<table>
<thead>
<tr>
<th>No.</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.</td>
<td>Steamed homemade king siew mai with foie gras mousse</td>
<td>42</td>
</tr>
<tr>
<td>14.</td>
<td>Black Garlic Siew Mai with stir fried minced Wagyu</td>
<td>48</td>
</tr>
<tr>
<td>15.</td>
<td>Steamed black truffle shrimps dumpling with green sauce</td>
<td>38</td>
</tr>
<tr>
<td>16.</td>
<td>Savory fried pumpkin strips coated with minced salted egg yolk</td>
<td>28</td>
</tr>
<tr>
<td>17.</td>
<td>Beijing duck rolls with cucumber wrapped in homemade “Momo” skin</td>
<td>34</td>
</tr>
</tbody>
</table>

### 燒烤類 Barbeque Dishes

<table>
<thead>
<tr>
<th>No.</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>18.</td>
<td>Beijing style roasted duck</td>
<td>198</td>
</tr>
<tr>
<td></td>
<td>Roasted skin served with traditional pancake, cucumber, spring onion, and chef’s special duck sauce</td>
<td></td>
</tr>
</tbody>
</table>

請任選一種鴨肉煮法
Please select your preferred preparation for the duck meat

- 薑蔥炒
  Wok-fried duck meat with spring onions and ginger
- 斬肉件
  Chopped duck meat
- 榊菜鴨丝燜米粉
  Braised rice vermicelli with pickled olive and shredded duck meat
- 鴨崧生菜包
  Sautéed minced duck meat and water chestnuts served with lettuce

19. Cantonese roasted duck

20. Home roasted honey chicken

21. Fragrant dry stewed roasted duck chunk with hot chili and yam

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate.
Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
Soup Dishes

22. 文家宜蟹肉烩斋翅
Braised vegetarian fin soup with jumbo crab meat and Wincarnis wine  78

23. 白松露油龍躶肉烩斋翅
Braised mince grouper meat with vegetarian fins and truffle oil  78

24. 清燉蛋松茸海藻湯
Double boiled Chawan egg soup with Matsutake mushrooms with dried seaweed  68

25. 砂拉越白胡椒花膠魚濃湯
White pepper spicy creamy broth with giant grouper fillet, tofu and coriander  68

26. 濃筍蝦茸羹
Olive oil blended spinach soup, Enoki mushroom and minced prawn  38

27. 巴西子瑤柱雞片湯
Clear sun-dried scallop broth with basil seeds, shredded chicken and bamboo pith  33

28. 人参花膠燉鮑魚湯
Double-boiled sliced abalone with fish maw and Korean ginseng  88

29. 酸辣脆肉海參羹
Hot & sour soup with shredded sea cucumber and crispy meat  38

30. 中華苑时日燉靚湯
Double-boiled soup of the day  (Please ask our service attendant for assistance)  33

31. 玛卡雪莲燉松茸官燕
Double-boiled bird’s nest with snow lotus, Matsutake mushroom in superior stock  228

32. 金汤熏鸭烩花膠官燕
Braised bird’s nest soup with smoke duck, mashed pumpkin and fish maw  228

33. 上海蟹粉龍蝦齋翅
Braised “Shanghai” style crab meat soup with lobster meat and vegetarian fin  178

34. 滋味油滑双龍羹
Braised lobster and prawn meat soup with fragrant onion oil  178
Á LA CARTE MENU

海味類 Dried Seafood Dishes

35. 翡翠蠔皇原只湯鮑(2 頭)
   Stewed whole abalone (2 Heads)
   Garnished with stir-fried vegetables and crowned with supreme oyster sauce
   每份 Per Portion
   288

36. 翡翠蠔皇原只湯鮑(3 頭)
   Stewed whole abalone (3 Heads)
   Garnished with stir-fried vegetables and crowned with supreme oyster sauce
   218

37. 紅燒切角亞歷山鮑魚
   Stewed Mexico Alisan abalone cube with brown sauce
   348

38. 南瓜汁鳕鱼焖鲍鱼
   Stewed abalone cubes with fried cod fish in golden pumpkin sauce
   168

39. 24 頭日本吉品鲍
   Stewed 24 heads Japanese Yoshihama abalone with homemade abalone sauce
   700

40. 椰汁沙律生煎鲍片
   Wok-seared sliced abalone and Cameron salad tossed with coconut dressing
   158

41. 海參鵝掌
   Stewed goose web with sea cucumber in dried shrimp sauce
   68 per person

42. 特厚花菇
   Supreme black mushroom
   17 per piece

43. 日本江瑶柱
   Japan sun-dried scallop
   19 per piece

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate.
Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
Á LA CARTE MENU

生猛海鮮 Live Seafood

An all new dining experience. Please select from the Live Seafood list below & choose your preferred method of preparation.

在一個全新的用餐體驗，請選擇閣下喜好的海鮮和烹飪調法，本餐廳全體職員都很樂意地為您服務

44. 老鼠斑 Polka dot grouper
(Please pre-order three days in advance)

45. 蘇眉魚 Hump head wrasse
(Please pre-order three days in advance)

46. 生猛龍虎斑 Tiger Grouper

47. 東星斑 Coral trout (East Star)

48. 泰星斑 Coral trout (Tai Xing)

49. 西星斑 Coral trout (West Star)

50. 筭殼魚 Marbled goby (Soon Hock)

51. 澳洲活龍蝦 Australian live lobster

52. 智利長腳蟹 Chilean Crab

每 100 克 Price Per 100g

44. 老鼠斑 Polka dot grouper
Market price

45. 蘇眉魚 Hump head wrasse
Market price

46. 生猛龍虎斑 Tiger Grouper
43

47. 東星斑 Coral trout (East Star)
68

48. 泰星斑 Coral trout (Tai Xing)
60

49. 西星斑 Coral trout (West Star)
60

50. 筭殼魚 Marbled goby (Soon Hock)
48

51. 澳洲活龍蝦 Australian live lobster
128

52. 智利長腳蟹 Chilean Crab
60

野生特選河魚 Chef Selected Wild River fish

每 100 克 Price Per 100g

53. 上遊野生忘不了 Up Stream Wild River Empurau Fish
200

54. 野生大八丁 Wild River Patin Buah
41

烹調法 Method Of Cooking:

- STEAMED SOYA SAUCE 清蒸
  with light soya sauce, coriander and leek

- NYONYA STEAMED 娘惹蒸
  with torch ginger, chili and lime juice

- ASAM STEAMED OR FRIED 亞叁蒸或炸
  with turmeric, asam jawa, chili, tomato and lemon grass

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate.
Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
• FISHERMAN SAUCE 漁家蒸
  with chili, dried shrimp, onion, Chinese celery and black bean

• STEAMED SALTED FISH AND CHILI 鹹魚豆酱粥底蒸
  with tauchu, ginger, garlic and congee

• CRISPY FRIED 蒜香脆炸
  with homemade soya sauce and fragrant garlic

• STEAMED WITH BLENDED CHILLI 紅酱皇蒸
  Tauchu, spicy chili oil, soya sauce and ginger

**Seafood Delicacies**

55. 椰汁咖哩双辉大蝦
Grilled giant prawn with sea salt, coconut yellow curry with dried shrimp sauce

56. X.O 醬蘆筍炒帶子
Stir-fried Australian scallops with asparagus in X.O sauce

57. 菜脯煎北海道帶子
Wok-seared Japanese Hokkaido scallops topped with fragrant pickle, chili and egg

58. 蛋松龍躉賽螃蟹
Stir-fried creamy egg white with crab meat, shredded giant grouper and fried egg

59. 紫菜雪梨炒龍躉球
Wok-fried sliced giant grouper with snow pear and mixed flavor seaweed

60. 温公蝦球帶子
Wok-fried prawns and scallops with preserved beancurd, chili and garden vegetables

61. 干咖喱避风塘炸三鲜
Fried assorted seafood, mock meat with garlic and dry curry powder rice

62. 咸蛋酱黃金蝦
Golden prawns with salted egg yolks

63. 酸菜蜜汁鳕魚件
Deep-fried Canadian cod fish cutlet with pickled vegetables in honey sauce

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
Á LA CARTE MENU

家禽類 Poultry Dishes

64. 蒜香當歸菜園雞
Deep-fried crispy chicken marinated with garlic and angelica

65. 粵式洋蔥燒汁雞
“Cantonese” style stir-fried boneless chicken with onion

66. 香酥胡椒玉露炸雞塊
Crispy fried pepper chicken cubes marinated with fish sauce

67. 柚子辣酱炸雞扒
Deep-fried crispy boneless chicken with pomelo plum sauce

68. 蜜抽子薑雞
Honey-glazed boneless chicken topped with crispy ginger flakes

69. 蔥頭脆蒜炒雞片
Stir fried slice chicken with golden garlic and spring onion strips

每份 Per Portion

68
49
49
49
49

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
**Á LA CARTE MENU**

**牛肉,羊肉 Beef and Lamb Dishes**

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>70.</td>
<td>孜然椒鹽羊柳片 Savory fried premium sliced lamb with cumin and five spices</td>
<td>70.</td>
</tr>
<tr>
<td>71.</td>
<td>京蔥芯炒羊肉片 Stir-fried premium sliced lamb with Chinese leek sprouts</td>
<td>98.</td>
</tr>
<tr>
<td>72.</td>
<td>新疆酥炸羊小腿 Savory fried crispy shredded lamb shank with Sichuan hot sauce</td>
<td>98.</td>
</tr>
<tr>
<td>73.</td>
<td>薄荷爆炒羊柳片 Wok-fried premium sliced lamb with dried chili and mint leaves</td>
<td>98.</td>
</tr>
<tr>
<td>74.</td>
<td>烤和牛大蝦配日本南瓜汁 Seared marble 8 Wagyu steak with prawn, mashed Japanese pumpkin and onion sauce</td>
<td>228</td>
</tr>
<tr>
<td>75.</td>
<td>糖心遮里茄子酱和牛片 Seared Wagyu slice roll with maple syrup cherry tomato and ginger paste</td>
<td>88</td>
</tr>
<tr>
<td>76.</td>
<td>白蒜片米層牛仔粒 Wok-fried beef tenderloin cubes with dry curry crispy rice and fried garlic</td>
<td>108</td>
</tr>
<tr>
<td>77.</td>
<td>黑椒蘭度牛柳粒 Wok-fried beef tenderloin cubes with jade kale and cashew nuts in black pepper sauce</td>
<td>108</td>
</tr>
</tbody>
</table>

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate.
Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
### Á LA CARTE MENU

**豆腐，蔬菜類 Beancurds And Vegetables Dishes**

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>78. 上海蟹粉自製豆腐 Braised homemade egg beancurd with “Shanghai” crab meat sauce</td>
<td>59</td>
<td></td>
</tr>
<tr>
<td>79. 鮑汁鮮味太阳豆腐 Braised ‘sun-shaped’ beancurd with assorted seafood and meat with abalone sauce</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>80. 蔥油菜脯炸豆腐 Homemade beancurd topped with fried fragrant garlic and pickled vegetable</td>
<td>49</td>
<td></td>
</tr>
<tr>
<td>81. 江魚仔瑤柱浸莧菜 Poached Chinese spinach with sun-dried scallops and anchovies</td>
<td>58</td>
<td></td>
</tr>
<tr>
<td>82. 麻酱蟹肉烤蘆筍 Stir fried asparagus with grilled crab meat topped with sesame sauce</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>83. 龍鬚炒芹水老鼠耳 Stir-fried lotus roots with celery, mouse wood fungus and dragon threads</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>84. 人参蛋白汁扒枸杞菜 Poached wolfberry leaves with ginseng and egg white gravy</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>85. 鰤魚椒仔炒椰菜花 Stir-fried cauliflower with fried dace and chili</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>86. 每日新鮮時蔬(本地,香港) Vegetables of the day (Local or Hong Kong)</td>
<td>44</td>
<td>(Please ask our service attendant for assistance)</td>
</tr>
</tbody>
</table>

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
**Á LA CARTE MENU**

###四季煲仔菜 Casserole Dishes

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>Per Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>87</td>
<td>火鸭味增焖石斑块 Stewed grouper chunks with miso, mushroom and roasted duck</td>
<td>158</td>
</tr>
<tr>
<td>88</td>
<td>酸菜生滚龍躉片 Sliced giant grouper with fish broth and pickled vegetables</td>
<td>138</td>
</tr>
<tr>
<td>89</td>
<td>老薑花雕焖雞煲 Simmered chicken chunks with age ginger and Chinese wine</td>
<td>58</td>
</tr>
<tr>
<td>90</td>
<td>章魚雞腐田園煲 Claypot stewed mix vegetables with homemade preserved chicken balls</td>
<td>53</td>
</tr>
<tr>
<td>91</td>
<td>亞叁海鮮煲 Claypot assorted seafood with Asam Jawa sauce</td>
<td>118</td>
</tr>
<tr>
<td>92</td>
<td>章魚海鮮豆腐煲 Braised beancurd with sun-dried octopus, seafood and vegetables</td>
<td>118</td>
</tr>
</tbody>
</table>

###健康素食 Well Being Cuisine

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>Per Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>93</td>
<td>豌豆粟米羹 Sweet corn soup with green bean</td>
<td>33</td>
</tr>
<tr>
<td>94</td>
<td>味增海藻雜菇湯 Assorted mushrooms soup with miso and dry seaweed</td>
<td>33</td>
</tr>
<tr>
<td>95</td>
<td>腰果炒齋肉丁 Wok-fried mock chicken cube with cashew nuts</td>
<td>49</td>
</tr>
<tr>
<td>96</td>
<td>碧綠豆根燴豆腐 Simmered beancurd with gluten “Tau Kan” and seasonal vegetables</td>
<td>49</td>
</tr>
<tr>
<td>97</td>
<td>咖哩薄荷炒茄子 Stir-fried eggplant with curry and mint leaves</td>
<td>49</td>
</tr>
<tr>
<td>98</td>
<td>糖醋炸香酥金针菇 Deep-fried crispy Enoki mushrooms served with sweet and sour sauce</td>
<td>49</td>
</tr>
<tr>
<td>99</td>
<td>三絲香芹乾炒拉麵 Wok-fried Japanese ramen with Chinese parsley and mock meats</td>
<td>43</td>
</tr>
</tbody>
</table>

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
### Á LA CARTE MENU

**100. 胡椒蔬菜炒飯**
Fried rice with mixed vegetables and white pepper

---

<table>
<thead>
<tr>
<th>飯粥類 Rice and Congee Dishes</th>
<th>每份 Per Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>101. 孖魚兩蛋炒飯</strong></td>
<td>49</td>
</tr>
<tr>
<td>Wok-fried rice with silver anchovies, ikan bilis, salted egg yolk and egg</td>
<td></td>
</tr>
<tr>
<td><strong>102. 馬來叁魚炒飯</strong></td>
<td>46</td>
</tr>
<tr>
<td>Fragrant fried rice with anchovies and chili, “Kampung” style</td>
<td></td>
</tr>
<tr>
<td><strong>103. 楊州炒飯</strong></td>
<td>50</td>
</tr>
<tr>
<td>Fragrant fried rice with chicken Char Siew and shrimps, “Yang Zhou” style</td>
<td></td>
</tr>
<tr>
<td><strong>104. 乾隆皇海鮮炒飯</strong></td>
<td>63</td>
</tr>
<tr>
<td>Assorted diced seafood fried rice with golden sun-dried scallops and vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>105. 極品醬 X.O 炒飯</strong></td>
<td>68</td>
</tr>
<tr>
<td>Fried rice with chef signature X.O sauce</td>
<td></td>
</tr>
<tr>
<td><strong>106. 鵝肝和牛粒炒飯</strong></td>
<td>158</td>
</tr>
<tr>
<td>Fragrant fried rice with diced Wagyu and goose liver</td>
<td></td>
</tr>
<tr>
<td><strong>107. 义香薑蔥雞粒炒飯</strong></td>
<td>49</td>
</tr>
<tr>
<td>Wok-fried rice with ginger chicken and spring onion</td>
<td></td>
</tr>
<tr>
<td><strong>108. 細苗白飯</strong></td>
<td>7</td>
</tr>
<tr>
<td>Steamed rice</td>
<td></td>
</tr>
<tr>
<td><strong>109. 營養糙米</strong></td>
<td>7</td>
</tr>
<tr>
<td>Brown rice (Unpolished rice)</td>
<td></td>
</tr>
<tr>
<td><strong>110. 麻油雞腐薑絲粥</strong></td>
<td>28</td>
</tr>
<tr>
<td>Cantonese congee with homemade preserved chicken balls and shredded ginger</td>
<td></td>
</tr>
<tr>
<td><strong>111. 白粥</strong></td>
<td>7</td>
</tr>
<tr>
<td>Plain congee</td>
<td></td>
</tr>
</tbody>
</table>

---

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate. Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
Á LA CARTE MENU

麵食類 Noodle Dishes

112. 江南鹹蛋炸生麵
Deep-fried Jiang Nan noodle with salted egg, prawns and vegetables

113. 港式桂花炒生麵
Fried egg noodles with assorted seafood and vegetables “Hong Kong” style

114. 南瓜汁雞腐河粉
Wok-fried rice noodles with homemade preserved chicken balls and pumpkin gravy

115. 福建拉麵
“Hokkien” ramen with diced chicken and cabbage

116. 鹹蛋皇炒米粉
Wok-fried rice vermicelli with salted egg yolk

117. 黑胡椒干炒水晶麵
Wok-fried Korean crystal noodle with black pepper

118. 白冬炎蝦片泰國米粉湯
Pad Thai noodles with prawns in white tom yam soup

每份 Per Portion

68

85

58

59

48

58

78

Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate.
Menus are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.