

DIM SUM

AVAILABLE FROM 12.00 PM TILL 2.30 PM

特式新鲜蒸点心类 STEAMED DIM SUM

RM

翡翠晶莹虾饺王

Crystal jade shrimp dumplings (har kaw)

20

蟹王香菇烧卖皇

Chicken and shrimp dumplings filled with mushrooms (siew mai)

18

鲍鱼瑶柱珍珠雞

Abalone with scallop in glutinous rice wrapped with lotus leaf

20

香味酸辣滑饺子

Steamed hot and sour smooth dumplings 🌶️

18

家乡鲜竹蒸鱼卖

Handmade steamed bean curd skin with fish paste

16

古法鲜虾菠菜饺

Steamed fresh shrimp with spinach dumplings 🍵

24

帶子鲍鱼鳳眼饺

Steamed scallop with baby abalone dumplings 🍵

50

鲍汁古式焗鳳爪

Phoenix feet with abalone sauce

14

密汁雞肉叉燒飽

Steamed fluffy barbecued chicken buns

16

香叶奶香流沙飽

Steamed pandan leave buns with salted egg yolk custard 🍵

18

北京水晶素饺

Beijing crystal spinach mushroom dumplings 🥕

14

DIM SUM

AVAILABLE FROM 12.00 PM TILL 2.30 PM

特別廚師介紹蒸點

RM

PREMIUM STEAMED DIM SUM

魚子甜豆鳳尾蝦

Green pea phoenix shrimp with ebiko 

26

松露上海小籠包

Black truffle shanghai mini dumplings 

18

黑椒鵝肝蒸蝦賣

Steamed shrimp dumplings with black pepper seared foie gras

34

鱈魚蟹王芹香餃

Cod fish crab roe dumplings with chinese celery 

36

墨汁海胆露芦餃

Squid ink dumplings filled with sea urchin, asparagus and prawns 

32

干貝海鮮灌湯餃

Double boiled sun dried scallops and seafood dumplings soup

60

香脆煎炸點心類

DEEP FRIED DIM SUM

酥炸芋角

Deep-fried crispy yam puff with barbecued chicken and mushrooms

14

青芥沙律明蝦角

Prawn dumplings with wasabi dressing

24

紫菜明蝦腐皮卷

Crispy bean curd rolls with seaweed and fresh prawns

22

鷄松吞拿窩貼餃

Deep-fried chicken-floss with tuna and shrimp dumplings

14

素芋頭絲春卷

Deep-fried spring roll with mushroom and yam 

15

香煎羅卜糕王

Pan-fried radish cake

10

特別厨师介绍 炸点

SIGNATURE DEEP-FRIED DIM SUM

RM

芫西芝麻炸虾筒

Deep-fried fresh prawn rolls with sesame seed and coriander 

26

杏仁芝士炸片球

Almond-coated golden prawn balls with parmesan cheese 

32

酥炸鳕鱼香丝球

Crispy dried cod fish fillet with fresh prawns 

36

脆浆香蕉豆沙球

Crispy deep-fried banana 'montel' with red bean paste 


16

黄金鲜虾金线卷

Deep-fried golden shredded sweet potatoes with fresh prawns 

36

雪茄黑芝麻春卷

Black sesame cigar rolls 

22



食热冷葷 APPETIZERS

冻鲍片露笋

Chilled sliced abalone with asparagus and marinated jellyfish

RM

Per portion

100

大蝦鮮果沙律

Poached king prawns on tropical fruit salad with lemon dressing

46

蜜汁芝麻白饭鱼

Crispy fried noodle fish with a spicy Thai honey sauce and sesame seeds 

28

海蜇三重奏 芹香海蜇頭. 醋香紅海蜇. 特色醬海蜇絲

Jellyfish trio dressed with celery and sesame oil, black vinegar and extraordinary sauce

28

麻辣蟲草花鮮腐竹

Szechuan-style chilled bean curd sheets with cordyceps mushrooms

32

酥炸蚝菇

Crispy fried oyster mushrooms with garlic, dried chillies and sesame seeds

18

三式蒸点心

Signature dim sum (3 pieces)

50

(Steamed shrimp dumplings, steamed foie gras dumplings, dried sole crystal dumplings with squid ink and sea urchin)

特色三冷热葷

Three hot and cold combination (per person minimum of 4 diners)

42

(Smoked duck with mango chutney sauce, Tropical fruit salad prawns, Fried Beef Tenderloin with Black Pepper and Almond Flakes)

精选四冷热葷

Chef's selection

68

Four hot and cold combination (per person minimum of 4 diners)

双熱葷拼盤

Chef's selection

28

Two hot dish combination (per person minimum of 4 diners)

汤羹 SOUPS

RM
Per person

老火汤一直是中国南方烹饪的传统, 把各类搭配得宜的原料一同慢火熬制取其精华以达到保健和美容的疗效

Chinese cuisine has a long history of specially prepared soups featuring a vast selection of ingredients designed to enhance health, beauty and vitality. Allow our Chef to prepare one for you.

花旗参花胶炖辽参

Doubled-boiled sea cucumber with fish maw and ginseng 160

花胶竹笙菜胆炖湯

Double-boiled fish maw, bamboo pith and vegetable soup with black chicken and dried scallops 100

瑪卡花胶肚炖汤

Doubled-boiled fish maw with morels, chicken, dried scallops, and maca root soup  100

天山雪莲炖有机番茄汤

Double-boiled organic tomato with tien shan xue lian soup 66

养生黑蒜炖鸡汤

Doubled-boiled chicken soup with fish maw and black garlic bulb 62

黄焖蟹肉鱼鳔羹

Braised fish maw with crab meat 40

竹笙瑶柱龙皇羹

Seafood soup with bamboo pith and dried scallops 34

蟲草花金贝炖雞湯

Double-boiled chicken consommé with sun dried scallops and cordyceps mushrooms 30

四川酸辣湯

Szechuan-style hot and sour soup with seafood, chicken and bean curd  24

每日老火湯

Chef's specialty soups prepared daily with the finest market-fresh ingredients 28

燕窝

BIRD'S NEST

RM

Per person

燕窩葛仙米龍蝦羹

Braised bird nest soup with lobster and assorted seafood 

120

菜膽燉官燕

Double-boiled imperial bird's nest in chicken consommé

116

瑤柱雞茸烩燕窩

Braised imperial bird's nest soup with dried Japanese scallops and minced chicken

120

紅燒蟹肉燴燕窩

Braised imperial bird's nest soup with fresh crab meat

130

阿拉斯加蚵肉花膠燕窩羹

Braised imperial bird's nest soup with fish maw and Alaskan crab meat

160

鮑魚海參燴燕窩

Braised imperial bird's nest soup with shredded abalone and sea cucumber

156




烧味拼 BARBECUE

RM

北京片皮鴨 (七至十位)
Traditional Peking duck 
For 7-10 diners

Whole
190

Your choice of second preparation

姜葱炒 Sautéed with spring onions
炒鴨鬆 Sautéed and served with iceberg lettuce
炒面或炒饭 Wok-fried with rice or noodles
特式醬或黑椒 Wok-fried with extraordinary sauce or black pepper sauce 

Per portion

蒙古風沙雞
Garlic-marinated roasted crispy chicken with soya dipping sauce 36

新派口水雞
Szechuan-style poached boneless chicken with spicy peanut sauce and sesame seeds  30

蜜汁雞叉燒
Barbecued honey-glazed chicken cha shao 20

雙式燒味拼
Barbecue combination chicken cha shao and crispy roasted duck 40

港式挂爐燒鴨
Crispy roasted duck with plum sauce 38

港式挂爐燒鵝 (Half Bird)
Whole crispy roasted goose with plum sauce 280

鲍鱼海参

RM

ABALONE AND SEA CUCUMBER

Market price

per piece

蚝皇原只吉品鲍

Braised Japanese yoshihama whole abalone with black mushrooms and seasonal vegetables

碧绿阿里山鲍甫 Per portion

Braised alisan abalone (260 grams) with seasonal vegetables 1,500

蝦籽扒原隻瑶柱海参

Braised supreme sun dried scallops, whole sea cucumber and dried shrimp roe in brown sauce (for 6-8 diners) 800

鲍鱼羊肚菌紫菜有机豆腐

Braised whole abalone and morel mushrooms with homemade organic bean curd Per person 120

碧绿松露原隻澳洲鲍

Braised superior two-head Australian abalone with truffle jus, black mushrooms and seasonal vegetables 380

黄焖花胶海参

Braised fish maw with sea cucumber in premium stock  110

十头鲍鱼西兰花

Braised 10-head whole African abalone with broccoli 76

配 Prepared with:

花菇 Black mushrooms 10

花胶 Fish maw 80

鹅掌 Goose web 30

十头鲍鱼伴关东辽参

Braised 10-head whole African abalone with Japanese sea cucumber and broccoli 140

上汤松茸百花酿关东辽参

Braised Japanese sea cucumber with shrimp mousse and matsutake mushroom broth 120

碧绿冬菇鲍片

Braised sliced abalone with sun dried shiitake mushrooms and seasonal vegetables 62



Vegetarian



Spicy



Signature dish

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游水海鲜时价

MARKET FRESH SEAFOOD


CHOICE OF PREPARATION

RM

银鳕鱼

Codfish Fillet 200gm 

Per portion
154

芝士烤	Oven-baked with a butter and parmesan cheese crust
黑椒烤	Baked with black pepper and green vegetables 
蜜汁烤	Baked with honey and onion rings
蒜子砂煲焗	Wok-braised with garlic and mushrooms
豆酥黄焗	Steamed with pickled chilli and soya crumbs

澳洲龙虾

Live Australian Lobster

Market price
whole

上汤焗	Simmered in bouillon
姜葱炒	Wok-fried with ginger and spring onions
芝士焗	Oven-baked with a butter and parmesan cheese crust
椒盐	Fried with spicy salt
蒜蓉粉丝蒸	Steamed with vermicelli and garlic
鲜果沙律	Tropical fruit salad with lemon dressing

游水鱼

Live Fish

笋壳鱼

Soon Hock (per 100g)

56

清蒸	Steamed and served with soya sauce
油浸	Deep-fried and served with soya sauce

大海斑(真营养)

Sea Grouper (SeaNutri) (per100g)

24

清蒸	Steamed and served with soya sauce
油浸	Deep-fried and served with soya sauce
冬爆蒸	Steamed with crispy preserved vegetables
潮式风味蒸	Steamed Teow Chew-style with bean curd and sour plum broth
泰式香辣	Deep-fried with Thai chilli plum sauce



游水海鲜时价

MARKET FRESH SEAFOOD

CHOICE OF PREPARATION

RM

珍珠龙虎斑(真营养)

Dragon-tiger Grouper (SeaNutri) (per 100g)

32

清蒸

Steamed and served with soya sauce

油浸

Deep-fried and served with soya sauce

冬爆蒸

Steamed with crispy preserved vegetables

金目鱸(真营养)

Barramundi (SeaNutri) (per 100g)

15

豉汁醬蒸

Steamed with black bean sauce

清蒸

Steamed and served with soya sauce

REQUIRES ADVANCE ORDER OF ONE DAY

东星班

Seven Star Spotted Grouper (per 100g)

84

兩儀星斑球

Ying-Yang: Stir-fried with premium mushrooms and fried with sweet and sour sauce

清蒸

Steamed and served with soya sauce

西星班

Spotted Grouper (per 100g)

70

兩儀星斑球

Ying-Yang: Stir-fried with premium mushrooms and fried with sweet and sour sauce

清蒸

Steamed and served with soya sauce

海鲜 SEAFOOD

RM
Per portion

特式鸳鸯虾

Ying-yang crispy prawns tossed with Asian dressing and garlic pepper sauce 

78

咸旦香草蝦

Fried tiger prawns coated with salted egg yolk

60

油泡龙虎班球

Wok-fried fresh dragon-tiger grouper fillets with yellow chives

100

冰梅柚子醬脆皮龙虎斑

Crispy dragon-tiger grouper fillets with plum and pomelo sauce

90

宫保汁爆虾带

Szechuan-style prawns and scallops 

110

松子翠豌豆鱼带子粒

Wok-fried scallops and abalone with peas and pine nuts

240

碧绿鲜带子

Wok-fried fresh sea scallops with seasonal vegetables

86

招牌虾球

Sautéed shelled prawns with oriental butter sauce 

80

特式酱鲜菌龙虾

Sautéed lobster and fresh mushrooms in extraordinary sauce 

380

金沙麦香软壳蟹

Crispy soft shell crabs tossed with buttered oats, garlic, curry leaves and chillies 

40



家禽

POULTRY

RM
Per portion

蚝皇鲍丝蒸鸡

Steamed sliced chicken thigh with abalone and oyster sauce

160

泰式香芒鸡

Deep-fried boneless chicken thigh with shredded mango and Thai chilli sauce 🌶️

30

避风塘鸡球

Crispy Hong Kong-style pik fong tong boneless chicken 🌶️

28

川汁脆皮鸡卷

Szechuan-style deep-fried crispy chicken rolls 🌶️

50

宫保爆鸡球

Kung pao chicken wok-fried diced boneless chicken with dried chillies 🌶️🌶️

22

薑葱爆鴨肉

Wok-fried sliced duck with ginger and spring onions

24

特式酱鸵鸟肉

Sautéed sliced ostrich with extraordinary sauce 🌶️

40

黑椒鸵鸟肉

Sautéed sliced ostrich with black pepper 🌶️

40



牛, 鹿, 羊

BEEF, VENISON AND LAMB

RM
Per portion

乐美盐煎和牛西冷 中式香煎, 黑椒汁, 上海酱

Wok-seared wagyu beef sirloin, marble 8 (220 grams)

Served with Chinese barbecue, Asian black pepper and shanghai-style chilli sauces

330

琥珀蒜片澳洲和牛粒

Wok-seared diced wagyu beef sirloin with sliced garlic and caramelized walnuts

Marble 8, 220 grams

330

黑松露爆南瓜和牛粒

Wok-seared diced wagyu beef sirloin with pumpkin and black truffles

Marble 8, 220 grams

360

杏片咖啡牛骨

Braised beef short ribs drizzled with coffee sauce and almond flakes
(2 pcs)

34

中式煎牛柳

Wok-seared Australian beef tenderloin with Chinese barbecue sauce

100

黑椒牛柳粒

Wok-fried diced Australian beef tenderloin with black pepper 🌶️

70

渔香牛肉片

Szechuan-style wok-fried sliced Australian beef sirloin 🌶️

50

杏鲍菇酱烧牛肉

Stir-fried beef with king oyster mushrooms, celery and oyster sauce

38

薑葱爆鹿肉

Wok-fried sliced venison with ginger and spring onions

50

川椒炒澳洲羊排

Wok-fried marinated lamb chops with dried chilies and garlic chips 🌶️ 🌶️

80

中式煎澳洲羊排

Wok-seared Australian lamb loin with crispy onion rings and Chinese barbecue sauce

86

蒙古爆羊肉

Stir-fried Mongolian-style lamb leg

28



煲仔

CLAY POT

RM

Per portion

鲍鱼滑鸡煲

Braised abalone with chicken fillets and black mushrooms

240

特式一品窝

Braised sea cucumber with mushrooms, fresh scallops and fish maw

200

冬粉明虾煲

Stir-fried prawns with vermicelli

54

酱爆紫菜有机豆腐

Deep-fried organic bean curd with spicy bean sauce 

24

海鲜有机豆付煲

Deep-fried organic bean curd with assorted seafood

68

干葱豆豉银鳕鱼

Sautéed diced cod fish with shallots and black beans

160

渔香茄子生蠔煲

Szechuan-style stir-fried fresh oysters with eggplant  


100

时蔬豆付

VEGETABLES AND BEAN CURD

Per portion

黄焖雪菌碧绿有机豆腐

Braised organic bean curd with mushrooms 

48

露笋滑子蘑扒有机豆腐

Homemade organic bean curd with sautéed asparagus and nameko mushrooms

66

木鱼花过桥有机豆腐

Crispy fried organic bean curd with spicy minced chicken sauce and bonito flakes

28

麻婆豆腐龍蝦丁

Szechuan-style soft bean curd with diced lobster 

180

珊瑚扒胜瓜有机豆腐

Braised angel luffa with organic bean curd, crab meat and crab roe

80

濃湯鮮竹花膠絲浸時蔬

Fresh bean curd sheet with premium fish maw and seasonal vegetables

88

康生活素缘 VEGETARIAN DISHES

RM
Per person

四宝粟茸素
Braised four treasures vegetarian soup 🥕 22

长青素菜汤
Double-boiled assorted garden vegetables in clear broth 🥕 18

竹笙上素豆腐湯
Bean curd soup with bamboo pith and seasonal vegetables 🥕 20

Per portion

精选素四热葷 per person (minimum of 4 diners)
Four seasons hot and cold vegetarian combination 🥕 48

湖南烤素方
Hunan-style deep-fried bean curd rolls with barbecue sauce 🥕🔥 20

蚝皇素鲍片
Stewed vegetarian abalone with bamboo pith 🥕 38

白果鲜竹扒时蔬
Braised ginkgo nuts and bean curd skin with seasonal vegetables 🥕 28

波罗素虾
Sweet and sour vegetarian prawns with pineapple and capsicum 🥕 28

罗汉烩上素
Lo hon-style braised vegetables 🥕 24

宫保豆腐
Deep-fried crispy bean curd with dried chillies 🥕 22

四季长青
Poached snow fungus, wild fungus, French beans and Hong Kong cabbage in pumpkin stock 🥕 28

三絲豉油皇炒上海麵
Stir-fried Shanghai noodles with shredded vegetables in supreme soya sauce 🥕 20

新鲜時蔬菜

MARKET FRESH VEGETABLES

RM
Per portion

玲瓏翠綠

Sautéed black fungus with water chestnuts, button mushrooms, peppers and celery 32

不是炒饭

Stir-fried diced bean sprouts with eggs and vegetables 20

茶樹菇小炒皇

Sautéed honey beans with tea mushrooms and carrots 34

松露煨百灵菇

Braised Bai Ling mushrooms with truffle jus and green vegetables 60

黄焖蒜子什蔬

Deep-fried and stir-fried mixed fresh vegetables 60

Fresh Vegetables with your choice of preparation

清炒 Stir-fried Chinese style

蒜茸 Stir-fried with garlic

蚝油 Stir-fried with oyster sauce

上湯 Braised in a clear broth

白灼 Poached with superior stock

馬來棧 Stir-fried with shrimp paste 🌶️

香港芥兰

Hong Kong kailan 24

青白仔

Hong Kong baby pak choy 20

露笋

Asparagus 42

西兰花

Broccoli 22

菜远

Hong Kong choy yuen 22

奶白苗

Hong Kong nai pak choy 22

苋菜

Young yen choy 20



Vegetarian



Spicy



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面,饭 NOODLES AND RICE

RM
Per portion

蟹肉泡脆米饭 Braised seafood crispy rice with crab meat and dried scallops	74
蝦子滑蛋姜葱生蝦煎生面 Pan-fried crispy egg noodles with blue river prawns and egg gravy	120
蟹肉干烧伊面 Braised Hong Kong ee-fu noodles with crab meat and yellow chives	60
上湯生蝦炆伊麵 Braised Hong Kong ee-fu noodles with river prawn	120
滑蛋虾仁河粉 Fried kway teow with fresh shrimp and eggs	38
豉味牛柳炒河粉 Wok-fried kway teow with diced Australian beef tenderloin and black beans	52
四川虾球担担面 Braised shanghai noodles with prawns, pickled vegetables and spicy bean broth	62
海鮮黑椒乌冬麵 Fried udon noodles with assorted seafood and black pepper	66
生炒牛松炒饭 Wagyu beef fried rice	100
欖菜龙虎斑薑蛋炒飯 Dragon-tiger grouper fried rice with preserved vegetables and scallions	66
杨州炒香饭 Yang Zhou fried rice with prawns and barbecued chicken	28
龙虾魚子炒飯 Lobster fried rice with tobiko and bonito flakes	260
特式酱海鲜炒米粉 Wok-fried mee hoon with seafood in extraordinary sauce	100
潮式炒面綫 Teow chew style fried mee sua	20
精制櫻花蝦皮乌賊墨海鮮炒飯 Fried rice with dried shrimp and cuttlefish sepia	60

 Vegetarian  Spicy  Signature dish

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甜品

DESSERTS

RM

Per person

椰青生磨杏仁茶

Hot sweetened almond cream with sea olives in a young coconut

26

燕窝蛋白炖鲜奶

Double-boiled bird's nest with almond milk jelly and egg whites

130

人参炖燕窝

Double-boiled bird's nest with ginseng and dried longan

140

菊花参须炖海底椰

Double-boiled ginseng with sea coconut and chrysanthemum

20

枸子红枣炖栗子

Double-boiled wolfberry with red dates and chestnuts

16

凍榴槤鍋餅

Chilled durian pancake chilled pancakes filled with fresh durian paste (3 pieces)

30

香芒楊枝甘露

Chilled mango puree with vanilla ice cream, pomelo and sago 

20

秘制龟灵膏

Chilled herbal jelly served with honey

10

鮮芒果布甸

Chilled mango pudding served with passion fruit sauce

14

冻牛油果巧克力露

Chilled creamy avocado with chocolate 

14

雪糕蜜瓜西米露

Chilled honeydew melon with sago and ice cream

10

合时鮮果盤

Freshly sliced seasonal fruits

14

咸蛋雪糕甜紅豆醬

Salted egg ice cream with red bean paste 

8

生滾粥, 腸粉, 烘類

RM

CONGEE, RICE ROLLS AND BAKED VARIETIES

金銀蛋雞絲明粥

Congee with century eggs, salted eggs and chicken

14

生滾干貝帶子粥

Congee with fresh and sun dried scallops

30

明火花生蚝士粥

Congee with peanuts and dried oyster


16

明爐芝士叉燒酥

Cheese baked barbecued chicken puffs

18

燕窩迷你蛋挞仔

Baked mini bird's nest egg tarts 

58

酥皮烤雞叉燒飽

Oven-baked bun with barbecued chicken 

18

韭王鮮蝦滑腸粉

Rice rolls filled with shrimp and yellow chives

18

蜜味叉燒滑腸粉

Rice rolls filled with barbecued chicken

16

原粒帶子鮮腸粉

Rice rolls filled with fresh scallop

42

