

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
带子鲍鱼鳳眼饺 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

特别廚師介绍蒸點

RM

PREMIUM STEAMED DIM SUM

鱼子甜豆鳳尾虾

Green pea phoenix shrimp with ebiko 

26

松露上海小笼包

Black truffle shanghai mini dumplings 

18

黑椒鵝肝蒸虾卖

Steamed shrimp dumplings with black pepper seared foie gras

34

鱈鱼蟹王芹香餃

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

青芥沙律明虾角

Prawn dumplings with wasabi dressing

24

紫菜明虾腐皮卷

Crispy bean curd rolls with seaweed and fresh prawns

22

鸡松吞拿窩貼餃

Deep-fried chicken-floss with tuna and shrimp dumplings

14

素芋头丝春卷

Deep-fried spring roll with mushroom and yam 

15

香煎萝卜糕王

Pan-fried radish cake

10

 Vegetarian  Spicy  Signature dish

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特别厨师介绍 炸点	RM
SIGNATURE DEEP-FRIED DIM SUM	
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 	22



食热冷葷
APPETIZERS

	RM
	Per portion
冻鲍片露笋 Chilled sliced abalone with asparagus and marinated jellyfish	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) (Steamed shrimp dumplings, steamed foie gras dumplings, dried sole crystal dumplings with squid ink and sea urchin)	50
特色三冷热葷 Three hot and cold combination (per person minimum of 4 diners) (Smoked duck with mango chutney sauce, Tropical fruit salad prawns, Fried Beef Tenderloin with Black Pepper and Almond Flakes)	42
精选四冷热葷 Chef's selection Four hot and cold combination (per person minimum of 4 diners)	68
双熱葷拼盤 Chef's selection Two hot dish combination (per person minimum of 4 diners)	28

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
花胶竹笙菜胆炖汤 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 speciality soups prepared daily with the finest market-fresh ingredients	28

	RM
燕窝	
BIRD'S NEST	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
阿拉斯加蚶肉花膠燕窩羹 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

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

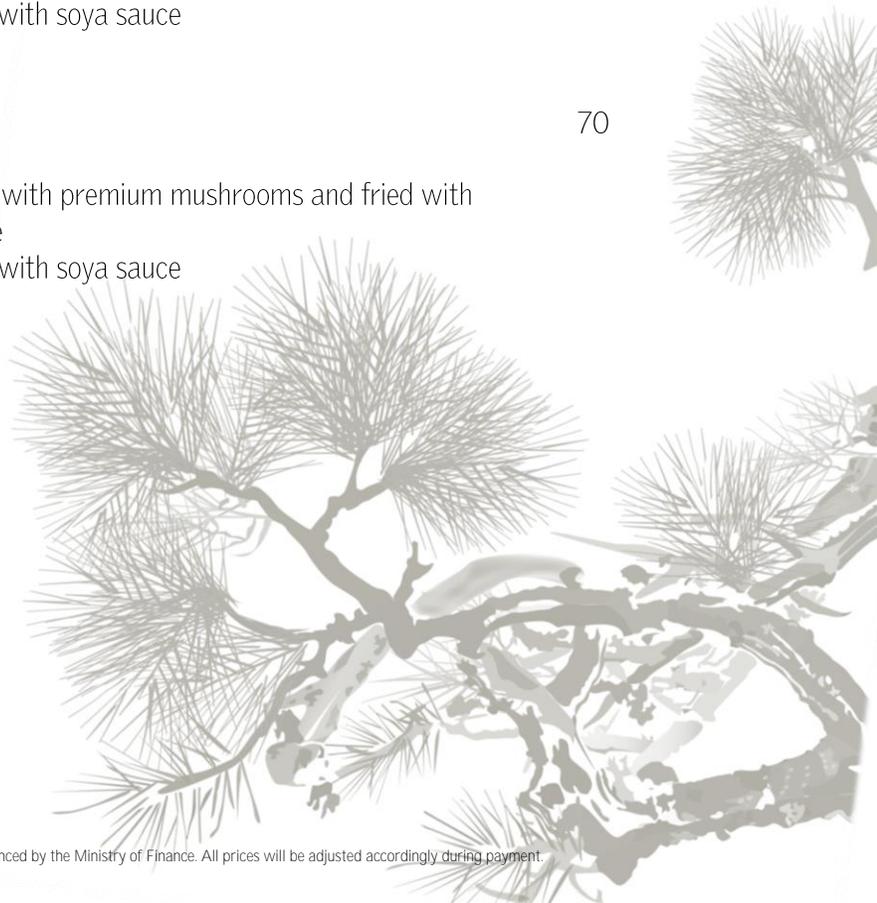
兩儀星斑球	Ying-Yang: Stir-fried with premium mushrooms and fried with sweet and sour sauce
清蒸	Steamed and served with soya sauce

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) 330
Served with Chinese barbecue, Asian black pepper and shanghai-style chilli sauces

琥珀蒜片澳洲和牛粒
Wok-seared diced wagyu beef sirloin with sliced garlic and caramelized walnuts 330
Marble 8, 220 grams

黑松露爆南瓜和牛粒
Wok-seared diced wagyu beef sirloin with pumpkin and black truffles 360
Marble 8, 220 grams

杏片咖啡牛骨
Braised beef short ribs drizzled with coffee sauce and almond flakes 34
(2 pcs)

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

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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
竹笙上素豆腐汤 Bean curd soup with bamboo pith and seasonal vegetables 🥕	20
Per portion	
精选素四热荤 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

新鲜时蔬 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

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
特式醬海鮮炒米粉 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

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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
凍榴槿锅餅 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
鲜芒果布甸 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

金银蛋雞絲明粥 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

