

DIM SUM

AVAILABLE FROM 12.00 PM TILL 2.30 PM

RM

特式新鲜蒸點心類

STEAMED DIM SUM

翡翠晶莹虾饺王 Crystal jade shrimp dumplings (har kaw)	19
蟹王香菇烧买皇 Chicken and shrimp dumplings filled with mushrooms (siew mai)	17
鲍鱼瑶柱珍珠雞 Abalone with scallop glutinous rice wrap in lotus leaf	30
香味酸辣滑饺子 Steamed hot and sour smooth dumplings	19
古法鲜虾菠菜饺 Steamed fresh shrimp with spinach dumplings	19
带子宝贝鳳眼饺 Steamed scallop with baby abalone dumplings	28
香叶奶香流沙飽 Steamed pandan leave buns with salted egg yolk custard	19

特别廚師介绍蒸點

PREMIUM STEAMED DIM SUM

松露上海小龙包 Black truffle Shanghai mini dumplings	17
黑椒鵝肝蒸虾买 Steamed shrimp dumplings with black pepper-seared foie gras	28
干貝海鮮灌湯餃 Double boiled sun-dried scallops and seafood dumplings soup	64



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香脆煎炸點心

DEEP-FRIED DIM SUM

杏香酥炸芋角王 Deep-fried crispy yam puff balls with barbecued chicken and mushrooms	13
青芥沙律明蝦角 Prawn dumplings with wasabi dressing	25
紫菜明蝦腐皮卷 Crispy bean curd rolls with seaweed and fresh prawns	19
鸡松吞拿窩貼餃 Deep-fried chicken floss with tuna and shrimp dumplings	15

特別廚師介紹炸點

PREMIUM DEEP-FRIED DIM SUM

酥炸鱈魚香絲球 Crispy dried cod fish fillet with fresh prawns	21
脆漿香蕉豆沙球 Crispy deep-fried banana Montel with red beans paste	17

生滾粥, 烘, 腸粉類

CONGEE, BAKED, RICE ROLLS

金銀蛋雞絲明粥 Congee with century eggs, salted egg and chicken	15
生滾干貝帶子粥 Congee with fresh and sun-dried scallops	20
明爐芝士叉燒酥 Cheese baked barbecued chicken puffs	17
燕窩迷你蛋挞仔 Baked mini bird's nest egg tarts	48
酥皮烤雞叉燒飽 Oven-baked bun with barbecued chicken	19
韭王鮮蝦滑腸粉 Rice rolls filled with shrimp and yellow chives	15
原粒帶子鮮腸粉 Rice rolls filled with fresh scallop	23


 Vegetarian  Spicy  Signature Dish

Kindly notify one of our associates if you have any allergic intolerances. Prices are inclusive of 6% GST.

食熱冷萃

APPETISERS



RM

冻鲍片露笋  Chilled sliced abalone with asparagus and marinated jellyfish	70
大虾鲜果沙律 Poached king prawns on tropical fruit salad with lemon dressing	42
蜜汁芝麻白飯魚 Crispy fried noodle fish with a spicy Thai honey sauce and sesame seeds	25
海蜇三重奏  Jellyfish trio 芹香海蜇頭. 醋香紅海蜇. 特式醬海蜇絲 Dressed with celery and sesame oil, black vinegar and Extra Ordinary Sauce	25
海鮮三冷熱萃 Three hot and cold seafood combination (per person, minimum for 4 persons) Smoked salmon, salted egg butter prawns and soft shell crabs	28

湯羹

SOUPS

老火湯一直是中国南方烹飪的传统. 把各类搭配得宜的原料一同慢火熬製取其精華以達到保健和美容的療效
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.

花旗參花膠炖辽參 Double-boiled sea cucumber with fish maw and ginseng	138
花膠竹筍菜胆炖湯  Double-boiled fish maw, bamboo pith and vegetable soup with black chicken and dried scallops	87
蟲草花金貝炖雞湯 Double-boiled chicken consommé with sun dried scallops and cordyceps mushrooms	32
黃燜蟹肉魚鱈羹 Braised fish maw with crab meat	32
四川酸辣湯  Szechuan-style hot and sour soup with seafood, chicken and bean curd	21
每日老火湯 Chef's Creation Speciality soup prepared daily with the finest market-fresh ingredients	23

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燕窝 BIRD'S NEST

瑶柱雞茸烩燕窝 Braised Imperial bird's nest soup with dried Japanese scallops and minced chicken	RM 127
阿拉斯加蚵肉花胶燕窝羹 Braised bird's nest soup with fish maw and Alaskan crab meat	159
鮑魚海參燴燕窩 Braised Imperial bird's nest soup with shredded abalone and sea cucumber	148

烧味拼 BARBECUE

北京片皮鴨 Traditional Peking duck (whole) For 7 to 10 persons	170
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 Extra Ordinary sauce or black pepper sauce	
蒙古風沙雞 Garlic-marinated roasted crispy chicken with soya dipping sauce	36
港式挂爐燒鴨 Crispy roasted duck with plum sauce	38

鮑魚海參 ABALONE AND SEA CUCUMBER

蚝皇原只吉品鮑 Braised Japanese Yoshihama whole abalone with black mushrooms and seasonal vegetables	Market price per piece
碧綠阿里山鮑甫 Braised Alisan abalone (260 grams) with seasonal vegetables	1378
蝦籽扒原隻瑶柱海參 Braised supreme sun dried scallops, whole sea cucumber and dried shrimp roe in brown sauce (for 6 to 8 persons)	382
黃燜花膠海參 Braised fish maw with sea cucumber in premium stock (per person)	93
八頭鮑魚西蘭花 Braised 8-head whole Australian abalone with broccoli (per person)	66
配 PREPARED WITH	
花菇 Black mushrooms	11
花膠 Fish maw	64
鵝掌 Goose web	32
碧綠冬菇鮑片 Braised sliced abalone with sun-dried shiitake mushrooms and seasonal vegetables (per person)	53

游水海鮮時價 MARKET FRESH SEAFOOD

銀鱈魚 Codfish fillet 200g	142
YOUR CHOICE OF PREPARATION	
芝士烤 Oven-baked with a butter and parmesan cheese crust	
蜜汁烤 Baked with honey and onion rings	
蒜子砂煲燜 Wok-braised with garlic and mushrooms	
豆酥黃燜 Steamed with pickled chilli and soya crumbs	
黑椒烤 Baked with black pepper and green vegetables	

	RM
澳洲龙虾 Live Australian lobster	Market price per piece
YOUR CHOICE OF PREPARATION	
上汤焗 Simmered in bouillon	
姜葱炒 Wok-fried with ginger and spring onions	
鲜果沙律 Tropical fruit salad with lemon dressing	
游水鱼 Live fish	
笋壳鱼 Soon Hock (per 100g)	45
清蒸 Steamed and served with soya sauce	
大海斑(真营养) Sea Grouper (SeaNutri) (per 100g)	23
清蒸 Steamed and served with soya sauce	
泰式香辣 Deep-fried with Thai chilli plum sauce	
金目鱸(真营养) Barramundi (SeaNutri) (per 100g)	15
清蒸 Steamed and served with soya sauce	
海鲜 SEAFOOD	
特色鸳鸯虾 Ying-yang prawns	64
Crispy prawns tossed with Asian dressing and garlic pepper sauce	
油泡龙虎斑球 Wok-fried fresh dragon-tiger grouper fillets with yellow chives	106
官保汁爆虾带 Szechuan-style flash-fried prawns and scallops	105
碧绿鲜带子 Wok-fried fresh sea scallops with seasonal vegetables	81
名厨招牌虾球 Sautéed shelled prawns with oriental butter sauce	68
特式酱鲜菌龙虾 Sautéed lobster and fresh mushrooms in Extra Ordinary sauce	295
金沙麦香炒软壳蟹 Crispy soft shell crabs tossed with buttered oats, garlic, curry leaves and chillies	34



家禽
POULTRY

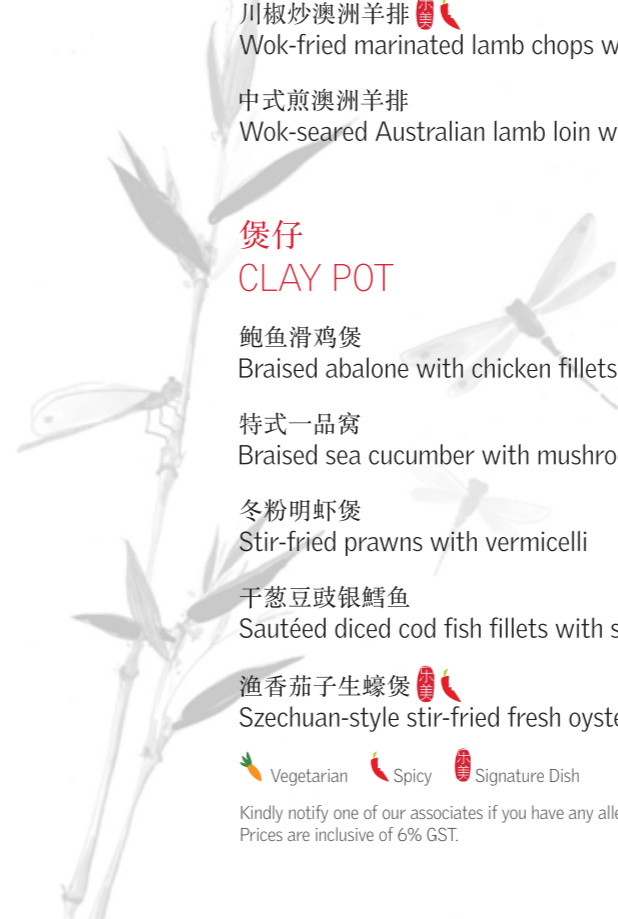
	RM
蚝皇鲍丝蒸鸡 Steamed sliced chicken thigh with abalone and oyster sauce	138
泰式香芒鸡 Deep-fried boneless chicken thigh with shredded mango and Thai chilli sauce	30
避风塘鸡球 Crispy Hong Kong-style pik fong tong boneless chicken	28
官保爆鸡球 Kung pao chicken	21
Wok-fried diced boneless chicken with dried chillies	

牛,羊
BEEF AND LAMB

中式煎牛柳 Wok-seared Australian beef tenderloin with Chinese barbecue sauce	98
黑椒牛柳粒 Wok-fried diced Australian beef tenderloin with black pepper	72
杏鲍菇酱烧牛肉 Stir-fried beef with king oyster mushrooms, celery and oyster sauce	40
川椒炒澳洲羊排 Wok-fried marinated lamb chops with dried chillies and garlic chips	85
中式煎澳洲羊排 Wok-seared Australian lamb loin with crispy onion rings and Chinese barbecue sauce	85


煲仔
CLAY POT

鲍鱼滑鸡煲 Braised abalone with chicken fillets and black mushrooms	197
特式一品窝 Braised sea cucumber with mushrooms, fresh scallops and fish maw	170
冬粉明虾煲 Stir-fried prawns with vermicelli	53
干葱豆豉银鳕鱼 Sautéed diced cod fish fillets with shallots and black beans	155
渔香茄子生蠔煲 Szechuan-style stir-fried fresh oysters with eggplant	68











时蔬豆付 RM

VEGETABLES AND BEAN CURD

黄焖雪菌碧绿有機豆腐 	47
Braised organic bean curd with mushrooms	
露笋滑子磨扒有機豆腐	64
Homemade organic bean curd with sautéed asparagus and nameko mushrooms	
濃湯鮮竹花膠絲浸時蔬	64
Fresh bean curd sheet with premium fish maw and seasonal vegetables	


建康生活素缘

VEGETARIAN DISHES


四宝粟茸素翅 	21
Braised vegetarian shark's fin soup with sweet corn and four treasures (per person)	
长青素菜汤 	17
Double-boiled assortment of garden vegetables braised in a clear broth (per person)	
湖南烤素方 	19
Hunan-style deep-fried bean curd rolls with barbecue sauce	
蚝皇素鲍片 	36
Stewed vegetarian abalone with bamboo pith	
白果鲜竹扒时蔬 	28
Braised ginkgo nuts and bean curd skin with seasonal vegetables	
罗汉烩上素 	23
Lo hon-style braised vegetables	
宫保豆腐  	21
Deep-fried crispy bean curd with dried chillies	

新鲜时蔬菜 RM

MARKET FRESH VEGETABLES

松露煨百灵菇	64
Braised Bai Ling mushrooms with truffle jus and green vegetables	
黄焖蒜子什蔬 	64
Deep-fried and stir-fried mixed fresh vegetables	
香港芥兰	23
Hong Kong kailan	
青白仔	21
Hong Kong baby pak choy	
露笋	21
Australian asparagus	
西兰花	21
Broccoli	
奶白苗	21
Hong Kong nai pak choy	
莧菜苗	19
Young yen choy	


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 belacan 

面,饭 RM
NOODLES AND RICE

蝦子滑蛋姜葱生蝦煎生面 Pan-fried crispy egg noodles with blue river prawns and egg gravy	117
蟹肉干燒伊面 Braised Hong Kong ee-fu noodles with crab meat and yellow chives	59
蚵皇滑蛋蝦仁河粉 Fried kway teow with fresh shrimp, eggs and crab roe	51
豉味牛柳炒河粉 Wok-fried kway teow with diced Australian beef tenderloin and black beans	51
三絲豉油皇炒上海麵 Stir-fried Shanghai noodles with shredded chicken in supreme soya sauce	21
揚州炒香飯 Yang Zhou fried rice with prawns and barbecued chicken	25
龍蝦魚子炒飯  Wok-fried rice with diced lobster, tobiko and bonito flakes	212
特式醬海鮮炒米粉  Wok-fried mee hoon with seafood in Extra Ordinary sauce	93

甜品 RM
DESSERTS

香芒楊枝酒甘露  Chilled golden mango with vanilla ice cream, sago and pomelo	21
秘製藥膳龜苓膏 Chinese herbal jelly served with honey	11
人參龍眼炖燕窩 Double-boiled bird's nest with ginseng and dried longan	127
百香果芒果布丁 Chilled mango pudding with passion fruit sauce	15
椰青生磨杏仁茶 Hot sweetened almond cream with sea olives in a young coconut	23
雪糕蜜瓜西米露 Chilled honeydew melon with sago and vanilla ice cream	11
新鮮合時鮮果盤 Freshly sliced seasonal fruits	15
咸蛋雪糕甜紅豆醬 Salted egg ice cream with red bean paste	6

