

DIM SUM

AVAILABLE FROM 12.00 PM TILL 2.30 PM

特式新鲜蒸点心类 STEAMED DIM SUM

翡翠晶莹虾饺王

Crystal jade shrimp dumplings (har kaw)

RM

20

蟹王香菇烧卖皇

Chicken and shrimp dumplings filled with mushrooms (siew mai)

18

鲍鱼瑶柱珍珠鸡

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

鲍汁古式焖鳳爪

Phoenix feet with abalone sauce

14

蜜汁雞肉叉燒飽

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

PREMIUM STEAMED DIM SUM

魚子甜豆鳳尾蝦

Green pea phoenix shrimp with ebiko 小美

RM

26

松露上海小籠包

Black truffle shanghai mini dumplings 小美

18

黑椒鵝肝蒸蝦卖

Steamed shrimp dumplings with black pepper seared foie gras

34

鳕魚蟹王芹香餃

Cod fish crab roe dumplings with chinese celery 小美

36

墨汁海胆露芦饺

Squid ink dumplings filled with sea urchin, asparagus and prawns 小美

32

干貝海鲜灌湯餃

Double boiled sun dried scallops and seafood dumplings soup

60

香脆煎炸点心類

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

鸡松吞拿窝贴餃

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

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
酥炸鳕魚香絲球		
Crispy dried cod fish fillet with fresh prawns	●	36
脆漿香蕉豆沙球		
Crispy deep-fried banana 'montel' with red bean paste	●	16
黃金鮮蝦金絲卷		
Deep-fried golden shredded sweet potatoes with fresh prawns	●	36
雪茄黑芝麻春卷		
Black sesame cigar rolls	●	22



**食热冷荤
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
特色三冷热荤 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
精选四冷热荤 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



Vegetarian



Spicy



Signature dish

Kindly notify our associates if you have any food intolerance.

Prices are inclusive of 6% GST.

燕窩
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

瑤柱雞茸燴燕窩

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

阿拉斯加蚧肉花胶燕窩羹

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



燒味拼 BARBECUE

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

RM

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
港式挂炉燒鴨	Crispy roasted duck with plum sauce	38
港式挂炉燒鵝 (Half Bird)	Whole crispy roasted goose with plum sauce	280



Vegetarian



Spicy



Signature dish

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鲍鱼海参

ABALONE AND SEA CUCUMBER

Market price

RM

per piece

蚝皇原只吉品鲍

Braised Japanese yosihama whole abalone with black mushrooms and seasonal vegetables

碧绿阿里山鲍甫

Braised alisan abalone (260 grams) with seasonal vegetables

1,500

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 6-8 diners)

800

鮑魚羊肚菌紫菜有機豆腐

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

黃焖花胶海參

Braised fish maw with sea cucumber in premium stock



110

十头鲍魚西兰花

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

十头鮑鱼伴关东辽参

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
蒜子砂煲燶	Wok-braised with garlic and mushrooms
豆酥黃燶	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

56

笋壳鱼

Soon Hock (per 100g)

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



Vegetarian Spicy Signature dish

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Prices are inclusive of 6% GST.

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

东星斑

Seven Star Spotted Grouper (per 100g)

84

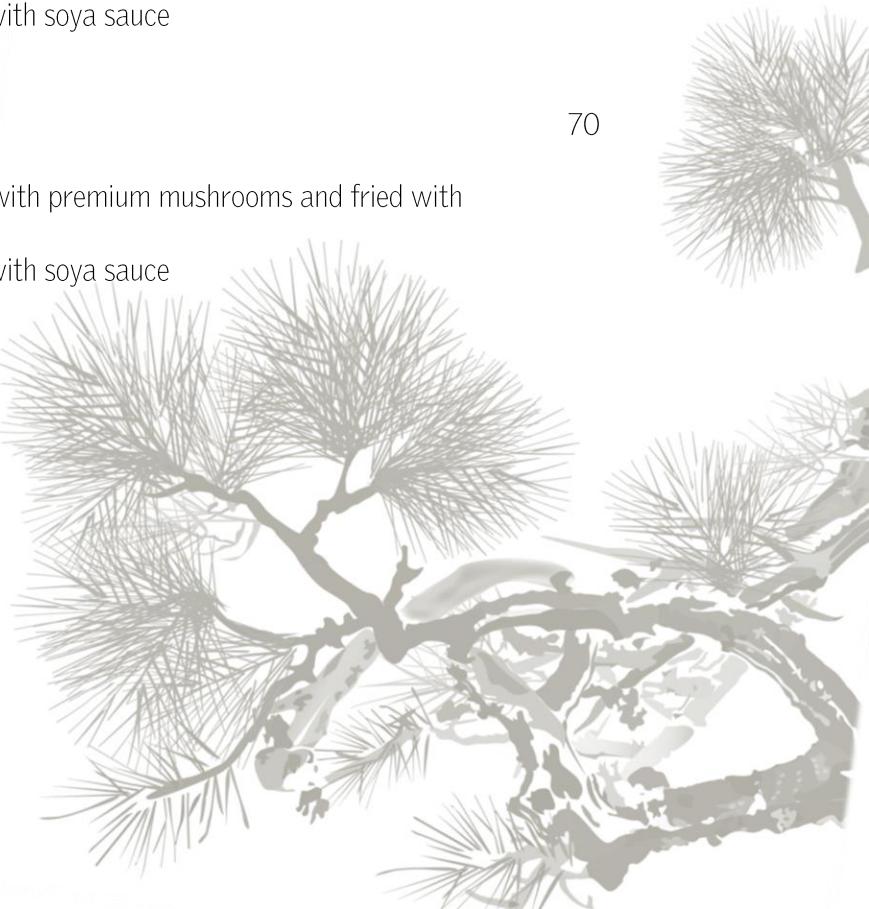
兩儀星斑球	Ying-Yang: Stir-fried with premium mushrooms and fried with sweet and sour sauce
清蒸	Steamed and served with soya sauce

西星斑

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

松子翠豌鲍鱼带子粒

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



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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



 Vegetarian  Spicy  Signature dish

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煲仔 CLAY POT

	RM
	Per portion
鮑魚滑雞煲 Braised abalone with chicken fillets and black mushrooms	240
特式一品窩 Braised sea cucumber with mushrooms, fresh scallops and fish maw	200
冬粉明蝦煲 Stir-fried prawns with vermicelli	54
醬爆紫菜有機豆腐 Deep-fried organic bean curd with spicy bean sauce 小美	24
海鮮有機豆付煲 Deep-fried organic bean curd with assorted seafood	68
干葱豆豉銀鳕魚 Sautéed diced cod fish with shallots and black beans	160
漁香茄子生蠔煲 Szechuan-style stir-fried fresh oysters with eggplant 小美	100

时蔬豆付 VEGETABLES AND BEAN CURD

Per portion

黃燶雪菌碧綠有機豆腐 Braised organic bean curd with mushrooms 小美	48
露筍滑子蘑扒有機豆腐 Homemade organic bean curd with sautéed asparagus and nameko mushrooms	66
木魚花過橋有機豆腐 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 小美	180
珊瑚扒胜瓜有機豆腐 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

Vegetarian Spicy Signature dish

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康生活素缘 VEGETARIAN DISHES

RM
Per person

四宝栗茸素
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

三丝豉油皇炒上海麵
Stir-fried Shanghai noodles with shredded vegetables in supreme soya sauce 20

Vegetarian Spicy Signature dish

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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

黃燜蒜子什蔬

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

馬來檳 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

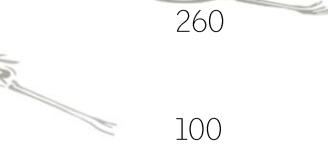
RM
Per portion

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
蟹肉干燒伊面	
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
欖菜龙虎斑薑蛋炒饭	
Dragon-tiger grouper fried rice with preserved vegetables and scallions	66
扬州炒香饭	
Yang Zhou fried rice with prawns and barbecued chicken	28
龙虾魚子炒饭	
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
精制樱花虾皮乌贼墨海鲜炒饭	
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	
凍榴槆锅餅		
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 小量	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 小量	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	
咸蛋雪糕甜红豆酱		
Salted egg ice cream with red bean paste 小量	8	

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生滾粥, 腸粉, 烘類

CONGEES, RICE ROLLS AND BAKED VARIETIES

金銀蛋雞絲明粥

Congee with century eggs, salted eggs and chicken

RM

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

燕窩迷你蛋撻仔

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

