

水晶套餐

CRYSTAL SET LUNCH

AVAILABLE FROM 12.00 NOON TILL 2.30 PM

蒸炸点心拼

Dim Sum Combination

晶莹左口鱼虾饺, 香菇鸡粒荔芋角, 鱼子香菇烧买皇

Crystal dumplings filled with dried sole

Deep-fried crispy yam puffs with barbecued chicken and mushrooms

Chicken and shrimp siew mai

虫草子金贝炖雞湯

Chicken consommé with sun-dried scallops and cordyceps

碧綠鮮蝦球

Wok-fried fresh prawn with seasonal vegetables

三絲豉油皇炒上海麵

Stir-fried noodles with shredded chicken in supreme soya sauce

鮮芒果布甸

Chilled mango pudding with passion fruit sauce

Priced at RM78.00nett per person for a minimum of 2 diners

 Vegetarian  Spicy  Signature dish

Kindly notify our associates if you have any food intolerance.
Discounts only applicable on A La Carte.



碧玺套餐
TOURMALINE SET LUNCH

蒸炸点心拼
Dim Sum Combination

鲜蝦芹香帶子餃, 芝士明蝦付皮卷, 魚子甜豆鳳尾蝦, 上海香煎窩貼餃
Jade dumplings with scallops and prawns
Deep-fried cheddar cheese and shrimp bean curd rolls
Green pea phoenix shrimp with ebiko
Pan-fried chicken & shrimp dumplings

竹筴瑶柱龍皇羹
Seafood soup with bamboo pith and dried scallops

露筍滑子蘑扒有機豆腐
Homemade organic bean curd with sautéed asparagus

楊洲炒香飯
Yang zhou fried rice with prawns and barbecued chicken

香芒楊枝甘露
Chilled mango puree with vanilla ice cream, pomelo and sago

Priced at RM98.00nett per person for a minimum of 2 diners



蛋白石套餐
FIRE OPAL SET LUNCH

蒸炸点心拼
Selection of Dim Sum

鳕鱼芹香饺, 墨汁海胆露芦饺, 带子沙律千丝球, 青芥沙律明虾角
Cod fish dumplings with Chinese celery
Squid ink dumplings filled with sea urchin, asparagus and prawns
Deep-fried shredded katafi crusted scallop rolls drizzled with mayonnaise
Prawn dumplings with wasabi dressing

天山雪莲炖有机番茄汤
Double-boiled organic tomato with tien shan xue lian soup

蒜茸香港芥兰
Stir-fried Hong Kong kailan with garlic

蟹肉干烧伊麵
Braised Hong Kong ee-fu noodles with crab meat and yellow chives

雪糕蜜瓜西米露
Chilled honeydew melon with sago and ice cream

Priced at RM118.00nett per person for a minimum of 2 diners



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金玺宝石套餐
CHRYSOBERYL CHINESE SET LUNCH

双热葷拼盤
Chef's selection - Two hot-dish combination

养生黑蒜炖花胶肚鸡汤
Double-boiled chicken soup with fish maw and black garlic bulb

鲜果鱼子虾球
Crispy prawns coated with lemon dressing garnished with tropical fruit salsa and tobiko

特色酱露笋
Stir-fried asparagus with extraordinary sauce

潮式炒麵綫
Teow chew-style fried mee sua

開心果雪糕金瓜西米露
Chilled pumpkin puree with sago topped with vanilla ice cream and pistachio nuts

Priced at RM158.00nett per person for a minimum of 2 diners

祖母绿套餐
EMERALD SET LUNCH

三冷热荤
Three hot and cold seafood combinations

燕窝葛仙米龍蝦羹
Braised bird's nest soup with lobster and assorted seafood

黑椒牛柳粒
Wok-fried diced Australian beef tenderloin with black pepper

珊瑚扒胜瓜有機豆腐
Braised angel luffa with organic bean curd, crab meat and crab roe

干炒龙虎斑河粉
Fried kway teow with dragon-tiger groupers fillet

咸蛋雪糕甜紅豆醬
Salted egg ice cream with red bean paste

Priced at RM198.00nett per person for a minimum of 2 diners



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变石晚套餐
ALEXANDRITE SET DINNER

双热葷拼盤
Chef's selection two hot appetizer combinations

虫草子金贝炖雞湯
Double-boiled chicken consommé with sun dried scallops and cordyceps mushrooms

港式挂炉燒鴨
Crispy roasted duck with plum sauce

蜜汁烤三文魚
Baked salmon fillets with honey and onion rings

黄焗蒜子什蔬
Deep-fried and stir-fried mixed fresh vegetables

虾仁魚子炒飯
Wok-fried rice with diced prawn tobiko and bonito flakes

香芒楊枝甘露
Chilled mango puree with vanilla ice cream, pomelo and sago
Priced at RM128.00nett per person for a minimum of 2 diners



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海蓝宝石晚套餐
AQUAMARINE SET DINNER

大虾鲜果沙律

Poached king prawns on tropical fruit salad with lemon dressing

养生黑蒜炖鸡汤

Double-boiled chicken soup with fish maw and black garlic bulb

招牌川椒羊排

Wok-fried marinated lamb chops with dried chillies and garlic chips

芝士蒜茸焗鱈魚

Oven-baked cod fish with garlic and cheese sauce

珊瑚扒胜瓜有機豆腐

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

鴨絲韭黃焗伊面

Braised ee-fu noodles with sliced duck

咸蛋雪糕甜紅豆醬

Salted egg ice cream with red bean paste

Priced at RM168.00nett per person for a minimum of 2 diners

玺宝石晚套餐
SAPPHIRE SET DINNER

海鲜三冷热荤

Three hot and cold seafood combination smoked salmon, salted egg butter prawns and soft shell crabs

竹笙瑶柱龙皇羹

Seafood soup with bamboo pith and dried scallops

避风塘大虾

Bi feng tang style spicy prawns

迷你鲍鱼冬菇奶白苗

Braised baby abalone with black mushroom and nai pak choy

精制樱花虾皮乌贼墨海鲜炒饭

Seafood fried rice with dried shrimp dried and sepia ink

椰青生磨杏仁茶

Hot sweetened almond cream with sea olives in a young coconut

莲蓉窝饼

Crispy Chinese pancakes with lotus paste

Priced at RM 228.00nett per person for a minimum of 2 diners

红宝石晚套餐
RUBY SET DINNER

特色三冷热荤
Three hot and cold combinations

天山雪莲炖有机番茄汤
Double-boiled organic tomato with tien shan xue lian soup

碧绿松露黑椒和牛粒
Quick-fried wagyu with black pepper, truffles oil and almond flakes

脆皮鳕鱼伴米兰汁
Oven-baked cod fish fillet on wok-fried spinach with lobster bisque and crispy enoki mushrooms

干贝赛螃蟹米粉
Braised mee hoon with egg white and full cream milk garnished with conpoy

開心果雪糕金瓜西米露
Chilled pumpkin puree with sago topped with vanilla ice cream and pistachio nuts

Priced at RM268.00nett per person for a minimum of 2 diners

鑽石晚套餐
DIAMOND SET DINNER

日式三拼
Combinations of Japanese appetizer

瑪卡花胶肚炖汤
Double-boiled fish maw with morels, chicken, dried scallops and maca soup

蜜汁烤银鳕鱼云河床上
Oven-baked honey cod fish fillet on a bed of milky clouds

蠔皇原隻南非鲍鱼
Braised African whole abalone with black mushrooms and seasonal vegetables

干贝蟹肉旦白炒飯
Wok-fried rice with crabmeat, crispy sun dried scallops, egg white and sweet bean

人參龙眼炖燕窝
Double-boiled bird's nest with ginseng and dried longan

Priced at RM328.00nett per person for a minimum of 2 diners