

廚師推薦 Chef's Recommendation

	每位 Per Person	每份 Per Portion
1. 紅燒亞歷山鮑魚配鴨腿 Braised sliced Alisan abalone with duck leg confit in abalone essence	RM108.00	
2. 錦繡中華四小葷 Combination of deluxe four small individual appetizers	RM32.00	
3. 陳參鮑脯花膠湯 Double-boiled abalone soup with fish maw, premium ginseng & mushrooms in superior broth	RM50.00	
4. 海味燉鮑翅 Double-boiled superior shark's fin broth with sea treasure	RM188.00	
5. 麼麼烤鴨卷 Duck rolls with cucumber & century egg wrapped in homemade momo skin		RM18.00
6. 百里杏香蝦餅 Prawn cakes tossed with thyme & water chestnuts coated with almond flakes		RM36.00
7. 千絲奶油蝦球 Wok-fried prawns with butter, milk, chili & scented curry leaves	RM28.00	RM63.00
8. 黑椒蘭度牛柳粒 Wok-fried beef tenderloin cubes with jade kale & cashew nuts in black pepper sauce	RM25.00	RM52.00
9. 蜜抽子薑雞 Honey-glazed boneless chicken topped with crispy ginger flakes	RM19.00	RM31.00

餐前小食及拼盤 Appetizers & Cold Dishes

	每份 Per Portion
10. 酸菜沙律撈齋鴨 Pickled vegetable salad with vegetarian roasted duck	RM18.00
11. 黃金炸雲吞 Crispy fried wantons	RM18.00
12. 葡汁春花卷 Golden spring rolls stuffed with seafood & chicken served with Portuguese sauce	RM18.00

13. 五香蟹枣 Savory fried chicken & crabmeat dumplings	RM18.00
14. 福建鹵卜 Deep-fried spiced chicken rolls, Hokkien style	RM18.00
15. 点点心意 Combination of shao mai, Szechuan dumpling & almond fried thyme ball	RM20.00

燒烤類 Barbeque Dishes

16. 馳名北京片皮鴨(兩吃) Beijing style roasted duck Roasted skin served with traditional pancake, cucumber, spring onion, & chef's special duck sauce	半只 Half Duck RM58.00	每只 Per Duck RM108.00
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請鈺选一种鴨肉煮法

Please select your preferred preparation for the duck meat

咸菜鴨骨湯

- Duck soup with tomato, salted vegetables & sour plum
薑蔥炒
- Wok-fried duck meat with spring onions & ginger
酸菜斩肉件
- Duck meat with pickled vegetables
鴨崙生菜包
- Sautéed minced duck meat & water chestnuts served with lettuce
鴨粒蔬菜炒飯
- Fried rice with shredded duck meat & vegetables

	每位 Per Person	每份 Per Portion
17. 雞叉燒拼福建鹵卜 Duo of chicken Honey roasted chicken & deep-fried chicken rolls, Hokkien style	RM21.00	RM34.00
18. 炭火燒鴨 Charcoal-roasted duck		RM34.00
19. 燒鴨拼五香蟹枣 Combination of roasted duck with savory fried chicken & crabmeat dumplings		RM34.00

魚翅 Shark's Fin

每位 Per Person

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| 20. 宮廷海鮮酸辣翅
Braised hot & sour emperor's shark's fin soup, assorted seafood,
Szechuan vegetables & bamboo shoots | RM58.00 |
| 21. 蟹肉魚鰾燴生翅
Braised shark's fin soup with crabmeat & shredded fish maw | RM68.00 |
| 22. 雲吞蟹皇鮑翅
Braised superior shark's fin soup with crabmeat, crab roe & wanton | RM78.00 |
| 23. 宋嫂燴鮑翅
Braised superior shark's fin with cod fish, mushroom, Turkey ham & spring onion | RM78.00 |
| 24. 火蒜明目魚燴鮑翅
Double-boiled superior shark's fin broth with ming mu fish & roasted garlic | RM78.00 |
| 25. 干貝野菌清燴鮑翅
Double-boiled superior shark's fin broth with wild morel mushrooms,
sun-dried scallops & vegetables | RM118.00 |
| 26. 紅燒鮑翅
Braised whole superior shark's fin soup accompanied with bean sprouts | RM168.00 |
| 27. 遼參蟹扒海虎鮑翅
Braised hai hu superior shark's fin with Japanese sea cucumber & jumbo crabmeat | RM288.00 |
| 28. 海陸空佛跳牆
Monk Jump Over The Wall
(Double-boiled superior shark's fin, abalone, sun-dried scallops,
fish maw, sea cucumber, & venison tendon in supreme broth) | RM268.00 |

燕窩類 Bird's Nest Dishes

	每位 Per Person
29. 上湯官燕 Double-boiled emperor bird's nest in superior broth	RM120.00
30. 紅燒蟹扒官燕 Braised bird's nest soup with jumbo crabmeat	RM120.00
31. 長白山老參燉血燕 Double-boiled sweetened supreme bird's nest with chang bai mountain ginseng (Please pre-order three hours in advance)	RM360.00
32. 冰糖泡參燉血燕 Double-boiled sweetened supreme bird's nest in American ginseng & rock sugar (Please pre-order three hours in advance)	RM360.00

湯羹類 Soup Dishes

	每位 Per Person
33. 雙貝太子羹 Braised Australian scallops & sun-dried scallops with snow fungus in egg drop flakes	RM25.00
34. 蟹肉雞鬆玉米羹 Braised corn soup with crabmeat & chicken floss	RM18.00
35. 宋嫂鱈魚羹 Braised minced cod fish soup with mushroom, Turkey ham & spring onion	RM25.00
36. 瑤柱菜胆燉竹絲雞 Double-boiled black chicken soup with cabbage heart & sun-dried scallops	RM33.00
37. 野黑菌燉海味湯 Double-boiled dried seafood broth with wild morel mushrooms, seaweed & beancurd	RM38.00
38. 竹笙瑤柱雞片湯 Clear sun-dried scallops broth with vegetables, shredded chicken & bamboo piths	RM18.00
39. 酸辣福州魚丸羹 Hot & sour soup with shredded fish maw & Fu Zhou fish ball	RM18.00
40. 每日燉靚湯 Soup of the day (Please ask your service attendant for assistance)	RM18.00

鮑魚類 Abalone Dishes

41. 紅燒原只湯鮑(2 頭) Stewed whole abalone (2 heads) Garnished with stir-fried vegetables & crowned with supreme oyster sauce	每位 Per Person RM198.00
42. 紅燒吉品鮑 (24 頭) Stewed premium Japanese Yoshihama abalone (24 heads)	RM488.00
43. 鹿根魚鰾燴墨西哥鮑魚 Braised sliced Mexican abalone with deer tendon & baked fish maw	RM118.00
44. 花菇鵝掌燴清蒸鮑魚 Braised Qing Sum abalone with black mushroom, goose web & seasonal vegetables	RM98.00

海參類 Sea Cucumber Dishes

	每位 Per Person	每份 Per Portion
45. 榄菜菇絲炒遼參 Stir-fried Japanese sea cucumber with preserved pickled olives & mushrooms	RM38.00	RM68.00
46. 肉碎魚鰾海參 Braised sea cucumber with baked fish maw & minced meat	RM38.00	RM68.00
47. 紅燒原只干貝海參 Braised supreme sun-dried scallops with sea cucumber in brown sauce		RM68.00
48. 海參鵝掌燴鴨腿 Braised duck leg confit with sea cucumber, goose web & seasonal vegetables	RM38.00	

游水活海鮮 Live Seafood

An all new dining experience .Please select from the Live Seafood list below & choose your preferred method of preparation.

在一個全新的用餐體驗，請選擇閣下喜好的海鮮和烹飪調法，本餐廳全體職員都很樂意地為您服務

	每 100 克 Price Per 100g
49. 老鼠斑 Polka dot grouper (Please pre-order two days in advance)	RM60.00
50. 蘇眉魚 Hump head wrasse (Please pre-order two days in advance)	RM60.00
51. 東星斑 Coral trout (east star)	RM36.00

52. 泰星斑 Coral trout (**tai xing**) RM32.00
53. 西星斑 Coral trout (**west star**) RM28.00
54. 筍殼魚 Marbled goby (**soon hock**) RM25.00
55. 斗底鯧 Sea pomfret RM19.00

STEAMED WITH FINE SOY SAUCE 清蒸
Steamed with light soy sauce, coriander & leek

CLAY POT SPECIAL 猛火生煲
Steamed in clay pot with ginger, spring onions, coriander & spices

SWEET & SOUR DRAGON FRUIT SAUCE 火龍桂花汁
Deep-fried with dragon fruit, plum, & tomato sauce

WHOLE FISH SOUP 原條魚爐湯
Deep-fried fish broth & boiled with cabbage, yam, seaweed & tofu with mee hoon

BLACK BEAN STEAMED OR DEEP-FRIED 豉汁蒸或炸
Black bean with chopped shallots, garlic, chili, & tau chu sauce

CRISPY FRIED 蒜香脆炸
Crispy-fried with homemade soy sauce & fragrant garlic

每 100 克 Price Per 100g

56. 澳洲龍蝦 Australian lobster RM48.00
刺身
Sashimi
金銀蒜蒸
Steamed with fresh & fried garlic sauce
鹹蛋皇炒
Wok-fried with salted egg yolk
上湯焗
Wok-fried with spring onions & ginger
57. 波斯頓龍蝦 Boston Lobster RM33.00
清蒸
Steamed with superior soya sauce
奶油
Wok-fried with butter & milk sauce
芋頭燜
Braised with yam, tofu & sun-dried shrimps

每只 Per Piece

58. 老虎蝦 Tiger prawn RM28.00
當歸滑蛋湯蒸
Steamed with Chinese angelic broth & egg white
甘香焗
Fried with sun-dried shrimps, scented curry leaves & chili
茄汁大蝦
Wok-fired with tomato & chili sauce

帶子類 Australian Scallop Dishes

- | | 每份 Per Person | 每份 Per Portion |
|--|---------------|----------------|
| 59. 培根炸北海道帶子
Deep-fried Hokkaido scallops wrapped with beef bacon in butter soya sauce | RM25.00 | |
| 60. X.O 醬蘆筍炒帶子
Stir-fried Australian scallops with asparagus in X.O sauce | RM28.00 | RM63.00 |
| 61. 蒜茸帶子炒時蔬
Sautéed scallops with garlic & seasonal vegetable | RM28.00 | RM63.00 |
| 62. 碧綠豉汁煎帶子
Wok-seared scallops with black bean sauce & garden green | RM28.00 | RM63.00 |
| 63. 鹹蛋皇勝瓜焗帶子
Braised petola gourd with scallops & salted egg | | RM63.00 |
| 64. 蔥油帶子蒸豆腐
Steamed soft beancurd topped with Australian scallops in onion oil & soya sauce | | RM63.00 |

蝦球類 Prawn Dishes

- | | 每份 Per Person | 每份 Per Portion |
|---|---------------|----------------|
| 65. 香辣芒果醬煎扁蝦
Wok-seared flat prawns with spicy mango sauce | RM28.00 | RM63.00 |
| 66. 紅梅酸奶鳳尾蝦
Crispy prawn fritters served with sweet & sour yoghurt sauce | RM28.00 | RM63.00 |
| 67. 鹹蛋皇蝦球
Wok-fried prawns with salted egg yolk | RM28.00 | RM63.00 |

68. 干煎胡椒扁蝦 Wok-seared flat prawns with Sarawak white pepper & oyster butter lettuce	RM28.00	RM63.00
69. 夏果西芹百合泡蝦球 Sautéed prawns with lily bulb, celery, shimeji mushrooms & macadamia nuts		RM63.00
70. 玉米黃金炒蝦粒 Wok-fried diced prawns with butter & corn kernel		RM63.00

鱈魚, 鮭魚類 Canadian Cod Fish & Sea Pomfret Dishes

	每份 Per Person	每份 Per Portion
71. 酸菜蜜汁鱈魚件 Deep-fried Canadian cod fish cutlet with pickled vegetables in honey sauce	RM30.00	RM68.00
72. 金銀菇灼鱈魚片 Poached marinated Canadian cod fish with enoki mushrooms & bean sprouts	RM28.00	RM68.00
73. 薑蔥鮭魚条 Stir-fried salmon with ginger & spring onion	RM25.00	RM58.00
74. 胡椒煎鮭魚腩 Wok-seared salmon belly with white pepper sauce		RM58.00

野味類 Game Dishes

	每份 Per Person	每份 Per Portion
75. 碧綠紅酒鹿肉 Wok-fried sliced venison with shredded ginger & red wine sauce	RM23.00	RM50.00
76. 薑蔥炒鹿肉 Stir-fried sliced venison with ginger & spring onions	RM23.00	RM50.00
77. 三椒豉汁炒鹿片 Wok-fried sliced venison meat with three type of chili in black bean sauce	RM23.00	RM50.00
78. 蝦醬沙田雞 Deep-fried Sha Tian wild chicken marinated with fermented shrimp paste		每只 Per Piece RM19.00
79. 芫茜花生醬炸沙田雞 Deep-fried Sha Tian wild chicken with coriander & peanut sauce		RM19.00

家禽類 Poultry Dishes

80. 蒜香清遠雞 Deep-fried crispy chicken marinated with garlic & angelica	半只 1/2 Bird RM43.00	每只 1 Bird RM86.00
	每份 Per Person	每份 Per Portion
81. 蝦醬雞翅膀 Savory fried chicken wings marinated with fermented shrimp paste	RM19.00	RM28.00
82. 糖蒜脆皮雞 Crispy-fried chicken with honey & fried garlic	RM19.00	RM28.00
83. 黑椒燈籠雞 Wok-fried chicken with capsicums in black pepper sauce	RM19.00	RM28.00
84. 老薑黃酒焗雞 Stewed chicken with yellow wine & chopped old ginger		RM28.00
85. 雀巢生汁雞球 Fried sesame chicken with homemade mayonnaise served in golden nest		RM28.00

牛肉, 羊肉 Beef & Lamb Dishes

86. 蒜香羊排 Wok-fried rack of lamb with savory garlic spices (Minimum 2 Racks)	每排 Per Rack RM20.00	
	每份 Per Person	每份 Per Portion
87. 薄荷羊柳片 Sautéed sliced lamb with mint leaves, garlic, onions & sun-dried chili	RM24.00	RM52.00
88. 咖喱甘香羊柳片 Stir-fried sliced lamb with dry curry sauce		RM52.00
89. 沙爹串燒牛仔粒 Wok-seared beef skewer with satay sauce	RM24.00	RM52.00
90. 澳洲特級迷你肥牛扒 (80 克) Seared mini Wagyu steak with pepper, green spinach & mustard sauce (80G)	RM88.00	
91. 澳洲特級肥牛西兰花 (100 克) Stir-fried sliced Wagyu with oyster sauce & broccoli (100gm)	RM108.00	

大马風味 Malaysian Hawker's Food

92. 怡保芽菜糟雞 Ipoh style poached chicken with bean sprouts	半只 1/2 Bird RM34.00	每只 1 Bird RM68.00
93. 檳城炒粿条 Penang fried kwey teow	每份 Per Person RM20.00	每份 Per Portion RM33.00
94. 马六甲娘惹炒魚蝦 Melaka fried Nyonya fish, prawns with belacan & petai	RM38.00	RM63.00
95. 柔佛蝦油炒黃麵 Johor fried yellow noodle with prawn oil & egg		RM33.00
96. 吉隆坡福建麵 Kuala Lumpur Hokkien mee		RM33.00

豆腐, 蔬菜類 Beancurds & Vegetables Dishes

	每份 Per Person	每份 Per Portion
97. 南國雞粒焗豆腐 Braised homemade beancurd with diced chicken, black pepper in fermented bean sauce	RM19.00	RM28.00
98. 瑤柱勝瓜豆腐 Braised petola gourd with homemade beancurd, sun-dried scallops & garlic	RM23.00	RM38.00
99. 陳婆軟豆腐 Ma po soft beancurd	RM19.00	RM28.00
100. 海堂滑豆腐 Homemade fluffy soft beancurd topped with assorted seafood & vegetables		RM32.00
101. 香辣芒果醬炸豆腐 Deep-fried beancurd with mango spicy sauce		RM28.00
102. 菜脯松金口豆腐 Steamed beancurd with pickled radish, sun-dried shrimps & chicken floss		RM28.00
103. 魷魚絲滑蛋炒勝瓜 Stir-fried scrambled eggs with Petola gourd & fried octopus	RM19.00	RM28.00

104. 瑶柱上湯灼莧菜 Poached Chinese spinach with sun-dried scallops	RM23.00	RM38.00
105. 甘香地三鮮 Stir-fried eggplants with snake bean, petai in kam heong sauce	RM19.00	RM28.00
106. 独孤一味 Simmered Cameron fresh assorted mushroom with dried sole fillet	RM23.00	RM38.00
107. 魷魚絲炒蛇豆 Stir-fried snake bean with tau chu & fried octopus	RM19.00	RM28.00
108. X.O 醬蘆筍 Stir-fried asparagus in X.O sauce	RM20.00	RM30.00
109. 蚝油栗子炒時蔬 Stir-fried seasonal vegetables with chestnut & oyster sauce		RM28.00
110. 香港時蔬 (橄欖油炒) Hong Kong vegetables of the day (Stir-fried with extra virgin olive oil) (Please ask your service attendant for assistance)	Normal oil	RM 28.00
	Extra virgin Olive oil	RM 38.00

四季煲仔菜 Casserole Dishes

	每位 Per Person	每煲 Per Portion
111. 至尊海味煲 Braised with baked fish maw, sea cucumber, abalone & mushrooms	RM58.00	RM178.00
112. 章魚海鮮豆腐煲 Braised beancurd with assorted seafood, sun-dried octopus & seasonal vegetables	RM26.00	RM44.00
113. 漁香茄子雞茸煲 Wok-braised eggplants with minced chicken in Szechuan sauce	RM19.00	RM28.00
114. 鳳脂生煲鱈魚 Steamed cod fish in clay pot with coriander leaf, scallion & ginger in scented soya sauce		RM68.00
115. 南乳木耳燜雞煲 Braised chicken chunks with preserved bean sauce & wood fungus		RM33.00
116. 台灣三杯雞 Stewed chicken chunks with basil leaves, Taiwanese style		RM33.00

117. 栗子甜竹燒鴨煲
Charcoal-roasted duck with dried sweet beancurd & braised chestnuts RM38.00

118. 胡椒三文魚頭腩煲
Stewed salmon head, belly with yam, cabbage in white pepper sauce RM58.00

119. 豉汁涼瓜鹿根牛腩煲
Stewed beef oyster blade with venison tendon & bitter melon in black bean sauce RM52.00

健康素食 Well Being Cuisine

	每位 Per Person	每份 Per Portion
120. 酸甜苦辣翅 Braised mock shark's fin, Szechuan style	RM30.00	
121. 八寶佛緣湯 Assorted vegetables soup with glass noodle & bamboo piths	RM17.00	
122. 香辣芒果醬撈齋三鮮 Three variety of vegetarian abalone, roasted duck & goose in spicy mango sauce	RM38.00	
123. 沙律水果齋蝦 Chilled mock prawns with assorted fruits in salad dressing	RM30.00	
124. 竹筍鼎湖燴上素 Braised bamboo piths with assorted mushrooms & garden vegetables	RM19.00	RM28.00
125. 碧綠豆根燴豆腐 Simmered beancurd with gluten tou kan & seasonal vegetables	RM19.00	RM28.00
126. 土豆腰果炒齋鴨 Sautéed vegetarian duck with potato & cashew nuts	RM19.00	RM28.00
127. 火龍桂花汁齋魚 Vegetarian fish with sweet & sour dragon fruit sauce	RM21.00	RM33.00
128. 九層塔芹水伴香 Stir-fried sliced lotus roots with celery & Taiwan basil	RM19.00	RM28.00
129. 三絲干撈生麵 Poached wonton noodles with shredded vegetables & mushrooms	RM19.00	RM28.00
130. 海鮮蔬菜齋炒飯 Fried rice with assorted mock seafood & vegetables	RM19.00	RM28.00

飯粥類 Rice & Congee Dishes

	每位 Per Person	每份 Per Portion
131. 客家塔香花生炒糙米 Fried brown rice with pickled vegetables, basil leaves & peanuts	RM20.00	RM30.00
132. 揚州炒飯 Fragrant fried rice with chicken char siew & shrimps, Yang Zhou style	RM21.00	RM33.00
133. 乾隆皇海鮮炒飯 Assorted diced seafood fried rice with golden sun-dried scallops & vegetables	RM23.00	RM38.00
134. 蒜片蛋炒飯 Savory egg fried rice with sliced garlic	RM19.00	RM28.00
135. 鮮蟹玉露炒飯 Fragrant fried rice with crabmeat, shredded mushrooms & fish gravy		RM30.00
136. 蒜香銀魚蝦蛋炒飯 Fragrant fried rice with garlic, eggs, shrimps & silver anchovies		RM30.00
137. 甘榜辣椒炒飯 Kampong chili fried rice		RM30.00
		每碗 Per Bowl
138. 细苗白飯 Steamed rice		RM3.80
139. 营养糙米 Brown rice (Unpolished rice)		RM3.80
140. 鱈魚麻油薑絲粥 Cod fish Congee with shredded ginger & sesame oil	RM18.00	
141. 蚝豉花生雞茸粥 Minced chicken congee with dried oyster & braised peanuts	RM18.00	
142. 榨菜火鴨瑶柱粥 Shredded roasted duck congee with sun-dried scallop & Szechuan pickled vegetables	RM18.00	
143. 白粥 Plain congee	RM3.80	

麵食類 Noodle Dishes

	每位 Per Person	每份 Per Portion
144. 煎魚扒芝士烏冬麵 Wok-fried cheese Udon noodles with seared salmon steak	RM26.00	RM44.00
145. 港式桂花炒生麵 Fried eggs noodles with assorted seafood & vegetables, Hong Kong style	RM26.00	RM44.00
146. 薑蔥滑蛋鹿肉河 Wok-fried rice noodles with venison, ginger & spring onions in egg gravy	RM23.00	RM38.00
147. 鹹魚雞粒干炒粉絲 Stir-fried rice vermicelli with salted fish, diced chicken & bean sprouts		RM30.00
148. 鮑汁金菰焗伊麵 Braised ee fu noodles with golden mushrooms & bean sprouts in abalone sauce		RM32.00
149. 上湯福州魚丸手拉麵 Hand pulled noodle with Fu Zhou fish balls broth	RM19.00	
150. 重慶牛腩手拉麵 Hand pulled noodle with beef briskets, Chong Qing style	RM23.00	