



Opening Hours: 11.30 am - 2.30 pm / 6.30pm - 10.00 pm

## APPETIZERS

Deep-fried Bean Curd Cube with Sea Salt & Pepper	RM28.00
Crispy Fried Fish Skin with Salted Fish	RM38.00
Roasted Beijing Duck serve with Momo Skin (half)	RM120.00

## SOUP

Double Boiled Roasted Duck Soup with Salted Vegetable & Bean Curd	RM28.00
Braised Sweet Corn Soup with Bamboo Pith & Fish Maw	RM28.00
Braised Assorted Seafood Broth with Bean Curd	RM48.00
Szechuan Hot & Spicy Soup with Fish Maw & Sliced Sea Cucumber	RM48.00

## SEAFOOD

Braised Sea Prawns with Indonesian Curry in Claypot (served with silver bun)	RM78.00
Sautéed Fish Fillets with Celery & Homemade Chili Paste	RM78.00
Pan-fried Sea Prawns with Japanese Sesame Sauce	RM78.00
Sweet & Sour Crystal Prawns with Pineapples	RM95.00
Pacific Cod Fish with Organic Black Garlic Cream (Per person)	RM96.00

## POULTRY & MEAT

Sautéed Diced Chicken & Lotus Root with Homemade Chili Paste	RM55.00
Smoked Chicken with Pu-Er & Lychee Wood (Per half portion)	RM68.00
Sautéed Australia Beef with Button Mushroom & Black Pepper	RM95.00
Fried Shredded Beef with Beijing Sauce & Flower Bun	RM95.00

## EGGS

Stir-fried Scrambled Egg with Tomato & Shrimps	RM48.00
Stir-fried Crab meat & Fish Maw with Scrambled Egg served with Lettuce	RM58.00

## BEAN CURD

Braised Sea Cucumber & Fresh Mushrooms with Homemade Bean Curd	RM48.00
Braised Bean Curd with Salted Fish & Diced Chicken in Claypot	RM58.00
Braised Assorted Seafood with Homemade Bean Curd Claypot	RM75.00

## GARDEN

Braised Dried Scallops & Bamboo Pith with Baby Cabbage	RM42.00
Steamed Bean Curd & Egg White Topped with Minced Chicken & Mushroom	RM42.00
Stir-Fried Hong Kong Kailan with Crispy Scallops	RM42.00
Stir Fried Assorted Vegetables & Lily Bulb with Black Truffles	RM52.00
Braised Mixed Vegetables & Shrimps with Assam Sauce in Claypot	RM78.00

## VEGETARIAN DISHES

Stir-Fried Seasonal Hong Kong Vegetables	RM36.00
Stir-Fried Bean Curd with Pepper & Dried Chili	RM48.00
Vegetarian Fried Rice with Fresh Mushrooms	RM65.00
Wok Fried Vegetarian Vermicelli in Singapore Style	RM65.00

## RICE

Steam White Rice	RM5.00
Fried Rice with Egg White, Assorted Seafood & Dried Scallops	RM58.00
Fried Rice with Assorted Seafood & Homemade Chili Paste	RM58.00

## NOODLES

Braised Ee Fu Noodle with Assorted Seafood & Black Truffles	RM58.00
Braised Vermicelli with Crab Meat, Scallops & Egg White	RM58.00

## DESSERT

Chilled Sea Coconut with Longan	RM15.00
Sweetened Red Bean Soup with Glutinous Rice Ball	RM15.00
Chilled Avocado Puree with Vanilla Ice Cream	RM18.00
Chilled Mango Puree with Ice Cream & Coconut Jelly	RM18.00



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## SILVER SET MENU

RM1888 nett per table of 10 persons

### 夏日特色拼盘

Deluxe Hot & Cold Combination Platter

### 八珍海味花胶羹

Braised Assorted Dried Seafood Soup with Fish Maw

### 手撕泰式香芒鸡

Roasted Chicken with Mango in Pattaya style

### 陈皮姜丝蒸龙虎斑

Steamed Pearl Grouper with Sliced Ginger and Dried Tangerine

### 椒盐鸡松爆明虾

Baked Sea Prawns with Salt and Pepper & Chicken Floss

### 鲍鱼竹枝结西兰花

Braised Abalone with Bean Curd Stick and Broccoli

### 抓鱼佬海鲜炒饭

Fried Rice with Salted Egg, Salted Fish and Mixed Seafood  
in Fish Village Style

### 山楂苹果雪耳冻

Chilled Hawthorn with Apple and Snow Fungus

### 美点双辉

Chinese Sweets



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## GOLD SET MENU

RM2388 nett per table of 10 persons

### 夏日特色五福拼盘

Deluxe Hot & Cold Five Combination Platter

### 哈密瓜炖鲍鱼花胶汤

Double Boiled Abalone Soup with Fish Maw and Honeydew

### 招牌茶叶荔枝木烤燻鸭

Signature Smoked Duck with Lychee Wood

### 豆酥蒸银鳕鱼

Steamed Cod Fish with Bean Crumbs in Superior Soya Sauce

### 上汤当归绍酒浸虾

Poached Prawns with Chinese Herb Wine and Superior Broth

### 海参花菇西兰花

Braised Sea Cucumber with Shiitake Mushroom and Broccoli

### 黄梨船泰式炒饭

Thai Style Fried Rice with Diced Chicken in Pineapple Boat

### 果冻杨枝甘露

Chilled Mango Puree with Jelly

### 美点双辉

Chinese Sweets



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## PLATINUM SET MENU

RM2988 nett per table of 10 persons

### 夏日特色五福拼盘

Deluxe Hot & Cold Five Combination Platter

### 淮杞红珍菇炖花胶汤

Double Boiled Fish Maw Soup with Red Brazilian Mushroom,  
Chinese Yam and Top Shell

### 清蒸野生顺壳

Steamed Wild Marble Goby in Superior Soya Sauce

### 蚝皇五头吉品鲍鱼伴茼菜豆腐

Braised "5" Head Abalone with Homemade Bean Curd  
in Oyster Sauce

### 韩风带子炒百花油条

Wok Fried Scallop with Seafood Dough Sticks and Korean Chili Paste

### 潮式芋粒虾干炒饭

Fried Rice with Dried Shrimp and Taro in Teochew Style

### 牛油果西米冻

Chilled Avocado Puree with Sago

### 美点双辉

Chinese Sweets