



The
Eighth



豪华火锅套餐 *Hotpot Sets*

豪华 *PREMIUM SET*

RM288  920 Per Pax (Min. 2 pax)

海鲜 *Seafood*

沙巴龙虾, 北海道扇贝, 鲜虾, 沙巴七星斑, 肉蟹, 蛤蜊, 手打虾滑.
Sabah lobster, Hokkaido scallop, prawn, Sabah coral grouper, crab, clam and homemade prawn paste.

肉类 *Meat*

澳洲和牛肉, 澳洲羊肉 和 秘制鸡腿肉.
Australian Wagyu beef, Australian lamb and marinated boneless chicken thigh.

经典 *CLASSIC SET*

RM188  600 Per Pax (Min. 2 pax)

海鲜 *Seafood*

鲜虾, 澳洲扇贝, 肉蟹, 鱼柳, 手打虾滑
Prawn, Australian scallop, crab, fish fillet and homemade prawn paste.

肉类 *Meat*

澳洲菲力牛肉和秘制鸡腿肉
Australian beef striploin and marinated boneless chicken thigh.

每日精选前菜 *Chef's appetizer selection of the day*

酿四宝 *Yong Tau Fu*

蔬菜馅配自制鸡肉馅.
Vegetable stuffing with homemade chicken filling.

蔬菜 *Vegetables*

黄牙白, 包菜, 油麦菜, 金针菇, 香菇, 玉米, 番茄, 芋头, 金瓜, 豆腐, 冬粉, 乌冬面, 炸三秒, 鸡蛋.
Napa cabbage, round cabbage, romaine lettuce, enoki & shiitake mushroom, sweet corn, tomato, yam, pumpkin, tofu, glass noodle, udon noodle, 3 second bean curd roll and egg.

每日精选甜品 *Chef's dessert of the day*



酒精
Alcohol



乳制品
Dairy



鸡蛋
Egg



麸质
Gluten



坚果
Nuts



海鲜
Seafood



素食
Vegetarian

所有费用已包括6%的政府税 All rates quoted are inclusive of 6% government tax.



使用香格里拉积分兑换 Pay with Shangri-La circle points.



Hotpot Sets 豪华火锅套餐

Soup (Pick 2) 汤底 (选二)



日摘椰子走步鸡
Chicken Coconut



维C番茄养颜汤
Vitamin C Tomato



本土叻沙汤
Laksa



清油麻辣汤
Mala Spicy



酒精
Alcohol



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Dairy



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Egg



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火锅配菜加选 *Hotpot Add-on*

海鲜 Seafood



北海道扇贝
Hokkaido
Scallop
RM88 280 / 150gm



沙巴琵琶虾尾
Sabah Slipper
Lobster Tail
RM68 220 / 100gm



沙巴七星斑
Sabah Coral
Grouper Fish Fillet
RM68 220 / 150gm



手打虾滑
Homemade
Prawn Paste
RM38 120 / 150gm



鱿鱼
Squid
RM28 190 / 120gm



鱼鳔
Fish Maw
RM38 120 / 80gm



澳洲扇贝
Australian
Scallop
RM58 190 / 150gm



海鲜拼盘
Seafood
Platter
RM298 950



酒精
Alcohol



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鸡蛋
Egg



麸质
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Hotpot Add-on 火锅配菜加选

From the Butcher 肉类



澳洲羊肉
Australian
Boneless Lamb
RM48 160 / 200gm



澳洲菲力牛肉
Australian
Beef Striploin
RM68 220 / 200gm



澳洲和牛肉
Australian
Wagyu Beef
RM198 630 / 200gm



麻辣嫩羊肉
Marinated Spicy
Boneless Lamb
RM48 160 / 200gm



手打香菇鸡滑
Homemade Chicken
& Mushroom Paste
RM28 90 / 200gm



酿四宝
Yong Tao Fu
RM48 160 / 8pcs



秘制鸡腿肉
Marinated Boneless
Chicken Thigh
RM28 90 / 200gm



酒精 Alcohol 乳制品 Dairy 鸡蛋 Egg 麸质 Gluten 坚果 Nuts 海鲜 Seafood 素食 Vegetarian

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火锅配菜加选 *Hotpot Add-on*

蔬菜类 *Vegetables*

	RM	🍵
包菜 Round Cabbage	8	30
菠菜 Spinach	8	30
玉米 Sweet Corn	8	30
金瓜 Pumpkin	8	30
黑木耳 Black Fungus	8	30
油麦菜 Romaine Lettuce	12	40
芋头 Chinese Yam	12	40
杏鲍菇 King Oyster	12	40
香菇 Shiitake Mushroom	12	40
金针菇 Golden Enoki	18	60
什锦菇 Assorted Mushroom	18	60

豆腐和面类 *Soybeans & Noodles*

	RM	🍵
腐皮卷 Fried Bean Curd Roll	12	40
炸腐皮 Homemade Fried Bean Curd Skin	12	40
豆腐 Silken Bean Curd	12	40
冻豆腐 Frozen Bean Curd	12	40
冬粉 Glass Noodle	8	30
乌冬面 Udon Noodle	8	30



酒精 乳制品 鸡蛋 麸质 坚果 海鲜 素食
Alcohol Dairy Egg Gluten Nuts Seafood Vegetarian

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Chef's Recommendations 主厨推荐



酥炸（石斑）鱼排配娘惹酱和青芒

Deep-Fried Grouper Fillet with
Nyonya Sauce & Young Mango

RM118 380



沙茶酱炒羊肉
Wok-Fried Lamb in
Sa Cha Sauce
RM88 280



黄金咸蛋黄酥炸鱿鱼
Crispy Squid with
Golden Salted Egg Yolk
RM78 250



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主厨推荐 *Chef's Recommendations*



糖醋鸡
Sweet & Sour Chicken
RM78 250



海鲜鸡蛋炒米粉
Wok-Fried Rice Noodles
with Seafood & Egg Gravy
RM77 250



四川风味酸辣海鲜汤
Sichuan-Style Hot &
Sour Seafood Soup
RM42 140



桃胶银耳枸杞羹
Chilled Double-Boiled
Peach Gum with White
Fungus & Goji Berries
RM30 100



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À la carte 单点

Sabah Seafood 沙巴海鲜



RM 38 120 / 100gm Sabah Coral Grouper 沙巴七星斑

- Superior Soya Sauce 清蒸
- Spicy Bean Paste & Black Bean Sauce 漁家豆酱蒸
- Crispy Fried with Homemade Soya Sauce & Fragrant Garlic 蒜香酥炸
- Asam Sauce with Turmeric, Tamarind, Chili, Tomato & Lemon Grass 亞參蒸

RM68 220 / 100gm Sabah Lobster 沙巴龙虾

- Wok Fried with Spring Onion, Ginger & Superior Broth 上汤姜葱焗
- Steamed with Glass Noodle with Minced Garlic 蒜茸粉丝蒸
- Fried with Crispy Garlic, Chili & Spring Onion 避风塘炒

RM 20 70 / 100gm Crab 蟹

- Kam Heong 金香
- Poached Ginger Scallion 清蒸
- Chili 辣椒

RM 12 40 / 100gm Clam 沙白

- Superior Broth 上汤节瓜
- Wok Fried with Ginger & Scallion 姜葱
- Kam Heong 金香

RM20 70 / 100gm Prawn 虾

- Poached with Spicy Garlic Scallion Dip 白灼
- Asam Sauce with Turmeric, Tamarind, Chili, Tomato & Lemongrass 亚参
- Dry Butter 干奶油

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单点 *À la carte*

海鲜 *Seafood*

酸菜鱼片 Sichuan Fish Fillet with Pickled Vegetable 🌿🐟
RM 118 🍷 380

XO酱碧绿海中宝 Wok Fried Sabah Seafood with XO Sauce 🥚🌿🐟
RM 174 🍷 560

肉类 *Meat*

茗茶熏鸭 Tea Smoked Duck 🌿
RM 98 🍷 310

四川辣子鸡丁 Crispy Chicken with Sichuan Pepper 🥚🌿
RM 78 🍷 250

澳州和牛粒炒芦笋 Wok Fried Australian Wagyu Beef 🌿🐟
RM 168 🍷 540



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Alcohol



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À la carte 单点

Rice & Noodle 饭面

👁️🌾🐟 Stir Fried Rice Noodles with Sliced Beef 干炒牛河
RM 58 🔄 190

👁️🌾🐟 Fried Rice with Four Treasures 四宝海鲜炒饭
Diced Seafood, Abalone
RM 80 🔄 260



Vegetable 蔬菜豆腐类

🌾 Wok Fried Vegetables with Mushroom 佛砵田园八景
served in Yam Ring
RM 88 🔄 280

🌾 Stir Fried Seasonal Sabah Vegetable with Garlic 清炒时蔬
RM 48 🔄 160

🌾 Fried Bean Curd with Preserved Mustard Greens 脆菇梅菜皇豆腐
topped with Crispy Enoki Mushroom
RM 58 🔄 190



🍷 酒精 Alcohol 🥛 乳制品 Dairy 🥚 鸡蛋 Egg 🌾 麸质 Gluten 🥜 坚果 Nuts 🐟 海鲜 Seafood 🌿 素食 Vegetarian

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单点 *À la carte*

汤类 *Soup*

原盅花胶慢火炖椰子鸡汤 Double Boiled Fish Maw
Coconut Chicken Soup ❷❸
RM 42 ❷ 140

生拆蟹肉珊瑚鱼鳔羹 Braised Crab Meat & Fish Maw,
Dried Scallop Broth with Prawn Roe ❸❷❸
RM 42 ❷ 140



甜品 *Dessert*

椰香枸杞桂花糕 Coconut Osmanthus Goji Berry Jelly
RM 30 ❷ 100

自制冰镇豆腐花配椰糖 Homemade Soya Bean Curd
Pudding with Gula Melaka
RM 30 ❷ 100



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À la carte 单点

Small Plate 小吃类

👁️🌿 Mala Century Egg with Rainbow Capsicum 彩虹椒麻香姜汁皮蛋
RM 42 🔄 140

🌿 Paku Salad with Organic Black Fungus 野生蕨菜拌有机木耳
RM 42 🔄 140

🌿 Chilled Okra with Sichuan Pepper Sauce 川椒秋葵
RM 42 🔄 140

👁️🌿🐟 Crispy Fried Bean Curd Skin 酥炸百花腐皮卷
Seafood Roll with Wasabi Aioli 酥炸百花腐皮卷
RM 42 🔄 140





