

Chef Chan Wen Sun's Innovative & Traditional Dim Sum Mastery

Savour our new exquisite dim sum menu infused with creativity and tradition by Chef Chan Wen Sun.

With an unwavering commitment to innovation and a profound mastery of traditional dim sum techniques, Chef Chan brings a fresh perspective to classic dim sum, showcasing the finest dim sum craftmanship and bold flavours into each delicate culinary masterpiece.



厨师精选 CHEF'S SIGNATURE DISHES

羊肚菌干贝海鲜灌汤饺 **Gun Tong Gao** Double-boiled seafood dumpling soup with morel and dried scallop RM68 250

[S] [G] [SE]





蒜香牛仔骨 Ngau Zai Kuat Steamed beef short ribs with golden garlic RM38 140

松露带子饺 Song Lou Tai Zi Gao Steamed scallop dumplings with prawn and black truffles

RM35 130





瑶柱小笼包 Siew Long Bau Steamed soup dumplings with sun-dried scallop and chicken RM35 130







椰香腰果酥 Yui Guo Sou Baked coconut custard and cashewnut puffs

RM25 100

[E] [D] [N] [G]

慢焗餐鸡包 Chan Gai Bau Baked BBQ chicken buns RM22 120 [G] [SO]



[G] Gluten [S] Shellfish [E] Egg [A] Alcohol [D] Diary [M] Mustard [N] Nuts [SE] Sesame

Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).

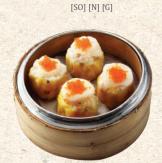
蒸类STEAMED



三色川辣饺子 La Gau Zi Poached Shanghai style chicken dumplings with spicy soya dip RM28 110



竹叶青龙饺 Qing Long Choy Gao Steamed dragon chives and prawn dumplings RM28 110



玉带烧卖皇 Siu Mai Steamed chicken dumplings with fresh scallop RM28 110



时疏蒸鱼卖 Yu Mai Steamed fish balls with garden green RM20 80



清蒸牛肉球 Ngau Yok Kao Classic beef balls RM38 140



蜜汁叉烧包 Char Siu Bau Steamed BBQ chicken buns RM22 140



松露冬菇包 Dong Gu Bau Steamed black truffle and mushroom buns RM33 130



竹炭流沙包 Lao Sa Bau Charcoal salted egg custard buns RM22 90



川汁蒸风爪 Fung Zhao Steamed chicken claws with basil and spicy Sichuan chili sauce RM20 80



香宫鲜虾饺 Har Gao Steamed fresh shrimp dumplings RM32 120 [S] [G]



鲍鱼糯米鸡 Lo Mai Gai Steamed glutinuous rice with abalone and chicken cube RM33 130

肠粉类 RICE FLOUR ROLL



炸两肠粉 Zha Leung Cheung Fun Steamed flour rolls with crispy dough sticks RM28 110 [SO] [N]



韭黄脆虾肠粉 Chui Har Cheung Fun Steamed flour rolls with crispy chive prawn fritter RM28 110 [SO] [S]



上素斋肠粉 Shou Cheung Fun Steamed flour rolls with vegetarian filling RM15 60

炸,烘类 DEEP-FRIED AND BAKED



米通香芒卷 Hiong Mong Gyun Deep-fried crispy rice paper spring rolls with shrimp and mango

RM22 120 [S] [G]



蜂巢荔芋角 Wu Gok Deep-fried mashed yam dumplings stuffed with minced chicken meat RM20 80

[E] [G]



啤梨咸水饺 Bei Lei Ham Shui Gok Deep-fried glutinous rice dumplings with minced duck meat RM28 110 [N] [SO]



芝麻叉烧酥 Cha Siu Sou Baked BBQ chicken pastries topped with sesame RM22 120 [E] [SE] [SO] [G]



迷你蛋撻仔 Dan Tart Baked mini egg tarts RM18 70 [E] [D] [G]



带子鲜虾腐皮卷 Dai Zi Har Fu Pei Gyun Deep-fried beancurd rolls with scallop and shrimps RM36 140 [S] [SO]



沙津炸虾角 Har Gok Deep-fried prawn dumplings with mayonnaise

RM22 90 [E] [D] [G] [S]



沙律鸭丝卷 Ngam Xi Cean Gyun Deep-fried shredded roast duck spring rolls RM22 90 [D]



XO酱炒萝卜糕 XO Chao Lo Bak Gou Wok-fried radish cakes and XO sauce and egg RM28 110 [G] [E]

甜品类DESSERT



麻薯猫山王榴莲 Mochi Mao San Wong Lao Lin Musang King durian mochi RM32 120



青柠香茅冻 Hiong Mau Dong Chilled lemongrass jelly with lime sorbet RM17 70



红枣炖雪蛤 Xuei Kap Double-boiled hasma with red dates RM58 880



杏仁露汤圆 Hen Yen Tong Yun Sweetened almond cream with black sesame dumplings RM17 70



莲子红豆沙 Lin Zi Hung Dau Sa Red bean soup with lotus seeds RM17 70



清凉龟苓膏 Guei Ling Gou Chilled Chinese herbal jelly RM17 70



扬枝冻甘露 Yong Zi Kam Lou Chilled mango purée with sago and pomelo RM17 70



红枣炖官燕 Gun Yan Double-boiled bird's nest with red dates RM240 880



香芒果布丁 Mong Guo Bou Ding Chilled mango pudding RM22 90

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F]Fish [SO] Soya [A] Alcohol [D] Diary [M] Mustard [N] Nuts [SE] Sesame

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