



春节发财鱼生 YEE SANG.



	Small/Large RM	SLC
包罗万有 (鱼子酱鲍鱼捞生) Sliced abalone and caviar [N] [S] [SE] [G]	288/538	1060/1970
鸿运当头 (烟熏三文鱼捞生) Smoked scottish salmon [N] [F] [SE] [G]	188/338	690/1240
一帆风顺 (海蜇脆鱼皮捞生) Crispy salmon skin and jelly fish [N] [S] [SE] [G]	178/278	660/1020
风生水起 (韩国津梨捞生) Korean winter snow pear [N] [V] [SE]	148/248	550/910
Additional:	Per Portion RM	SLC
Sliced abalone 鲍鱼 [S]	128	470
Smoked salmon 三文鱼 [F]	58	220
Crispy fish skin 脆鱼皮 [S]	38	140
Korean snow pear 韩国津梨 [V]	32	120
Jelly fish 海哲 [S]	32	120
Crispy fritter 卜脆	9	40



金玉聚满堂鲍鱼盆菜 PREMIUM POON CHOY

6头鲍鱼, 海参, 日本干贝, 鹅掌, 大草虾, 烟鸭, 白切鸡, 发菜鱼丸, 蚝豉, 鱼鳔, 枝竹, 发菜, 娃娃菜, 冬菇, 白萝卜, 豆根, 杏鲍菇, 芋头
[S] [F] [SO] [A] [G]

Braised premium assorted hot dish served in claypot

(6-head abalone, sea cucumber, Japanese conpoys, goose web, tiger prawn, smoked duck, steamed chicken, sea moss, fish ball, dried oysters, sun-dried fish maw, bean curd stick, sea moss, baby cabbage, mushrooms, white radish, gluten, oyster mushroom, yam)

RM2,438 nett (serving for 8 persons) **SLC:8920**

RM1,538 nett (serving for 5 persons) **SLC:5630**

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

Please advise your server if you have any allergies.
Prices include 10% service charge and 6% government tax (SST).



新春点心 LUNAR NEW YEAR DIM SUM

	RM	SLC
发财好市 (发菜蠔豉卖) Steamed chicken dumplings, sun-dried oyster and sea moss [S] [SE] [G]	38	140
福满人间 (上素金福袋) Steamed bean curd parcel with assorted vegetable [V] [C]	32	120
龙凤呈祥 (鱼子风眼饺) Steamed shrimp dumplings with tobiko [S] [G]	38	140
年年有余 (莲藕煎鱼饼) Pan-fried fish paste with lotus root [S] [F]	38	140
满屋生辉 (芝麻脆虾筒) Crispy rice paper spring rolls with shrimp and sesame [S] [SE] [G]	38	140

—— 蒸类 STEAMED DIM SUM ——

松露带子饺 "Song Lou Tai Zi Gao" Steamed scallop dumplings with prawn and black truffles [S] [G] [SE]	35	130
香宫鲜虾饺 "Har Gao" Steamed fresh shrimp dumplings [S] [G]	32	120
玉带烧卖皇 "Siu Mai" Steamed chicken dumplings with fresh scallop [S] [G]	28	110
松露冬菇包 "Dong Gu Bau" Steamed black truffle mushroom buns [SO] [G]	33	130
鲍鱼糯米鸡 "Lo Mai Gai" Steamed glutinous rice with abalone and chicken cube [SO] [S]	33	130

—— 炸, 烘烤类 DEEP-FRIED & BAKED DIM SUM ——

芝麻叉烧酥 "Cha Siu Sou" Baked barbecued chicken pastries topped with sesame [E] [SE] [SO] [G]	22	120
龙须凤尾虾 "Feng Mei Harr" Crispy dragon beard shrimps [S] [G]	38	140
椰香腰果酥 "Yui Guo Sou" Baked coconut custard and cashew nut puffs	25	100



新春特色 CHINESE NEW YEAR SPECIALTIES



	<i>Per Person</i> 每位	
	RM	SLC
彩凤迎春 (玉竹红枣无花果花胶炖鸡汤) Double-boiled chicken with chinese herbs and figs soup with red dates and fish maw [F]	78	290
普天同庆 (瑶柱海味羹) Braised fish maw with sea cucumber and conpoy [S] [F]	68	250
年年有余庆 (金银蒜茄子甜豆鳕鱼件) Wok-fried atlantic cod fish fillet with sweet peas, eggplant and golden garlic [F] [C] [SO]	88	310
金枝玉叶 (金银蒜云耳马蒂炒芦笋) Sautéed asparagus, black fungus, water chestnut with golden garlic	45	170
嘻哈大笑 (浓蜜汁煎生虾) Wok-fried fresh water king prawns with black honey and soy sauce [S] [SO]	138	510
发财好市 (原只六头鲜鲍烩发菜蚝土) Braised 6-head pacific abalone with sea moss, sun-dried oyster in oyster sauce [S] [SO]	158	550
	<i>Per Portion</i> 每份	
五谷丰收 (樱花虾海鲜炒鸳鸯饭) Wok-fried organic red and white rice with minced seafood and sakura prawns [SO] [E] [S]	88	310
发财开心 (发菜海参虾球豆腐煲) Braised sea cucumber, prawn, bean curd and sea moss served in claypot [SO] [S] [F]	180	660
招财进宝 (青椒炒牛柳) Stir-fried sliced beef and shishito pepper with garlic in pepper sauce [SO]	100	370
富贵吉祥 (极品酱炒带子虾球淮山) Sautéed canadian queen scallops and king prawns with yam and asparagus in XO sauce [S] [SO]	128	470
	<i>Per 100gm</i> 每100克	
金龙献瑞 (金砵姜片龙虾炒豉汁) Fried lobster meat with ginger in black bean sauce served in golden ring [S] [N] [E]	138	510
喜鹤临门 (杏片百花鸡) Deep-fried crispy chicken with prawn paste and almond flakes [N] [S]	<i>Whole</i> 320 <i>half</i> 168	1180 620



一本万利宴
GREAT PROSPERITY
8-COURSE SET LUNCH MENU

RM238 nett per person SLC:880
Minimum order: 6 persons

风生水起 (韩国津梨捞生)
Korean winter snow pear Yee Sang
[N] [V] [SE]

彩凤迎春 (玉竹红枣无花果花胶炖鸡汤)
Double-boiled chicken with chinese herbs and figs soup
with red dates and fish maw
[F]

四季平安 (四式点心)
(发菜蠔豉卖, 鱼子风眼饺, 莲藕煎鱼饼, 芝麻脆虾筒)
Four types of dim sum platter
(Steamed chicken dumplings with sun-dried oyster and sea moss,
Steamed shrimp dumplings with tobiko, Pan-fried fish paste with
lotus root, Crispy rice paper spring rolls with shrimp and sesame)
[F] [SE] [G]

发财开心 (发菜海参虾球豆腐煲)
Braised sea cucumber, prawn, bean curd
and sea moss served in claypot
[S] [SO] [F]

金枝玉叶 (金银蒜云耳马蒂炒芦笋)
Sautéed asparagus, black fungus, water chestnut with golden garlic
[V]

丰衣锦食 (鲜虾茸焖伊面)
Stewed Hong Kong "Ee Fu" noodles with minced prawn
and vegetables
[S] [G] [E] [SO]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)
Combination of pan-fried and steamed nian gao
(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)
[G] [D]

幸福团圆 (六味汤圆糖水)
Sweetened six flavour with glutinous dumpling
[N] [G]

双喜临门宴
DOUBLE HAPPINESS
8-COURSE SET MENU
(LUNCH & DINNER)



RM298 nett per person SLC:1100
Minimum order: 4 persons

一帆风顺 (海蜇脆鱼皮捞生)
Crispy fish skin and jelly fish Yee Sang
[S] [N] [SE] [G]

普天同庆 (瑶柱海味羹)
Braised fish maw with sea cucumber and conpoy
[S] [F]

鱼耀莲池 (金银蒜茄子甜豆鳕鱼件)
Steamed atlantic cod fish fillet with sweet peas, eggplant
and golden garlic
[F] [SO] [C]

金枝玉叶 (碧绿琵琶豆腐)
Braised bean curd stuffed with fish paste and vegetables
[C] [F]

富贵吉祥 (极品酱炒带子虾球淮山)
Sautéed canadian scallops and king prawns
with yam and asparagus in XO sauce
[SF] [SO]

五谷丰收 (樱花虾海鲜炒鸳鸯饭)
Wok-fried organic red and white rice with minced seafood
and sakura prawn
[E] [SO] [S]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)
Combination of pan-fried and steamed nian gao
(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)
[G] [D]

金玉满堂 (芦荟杨枝金露汤圆)
Chilled mango sago cream with pomelo, glutinous dumpling
and aloe vera
[G] [D]



如意吉祥宴
BEST WISHES
素食套餐
8-COURSE VEGETARIAN SET MENU
(LUNCH & DINNER)

RM228 nett per person **SLC:840**

Minimum order: 2 persons

竹报平安 (羊肚菌竹笙淮上汤)

Boiled bamboo pith soup with yam and morel mushroom
[V]

福满人间 (上素金福袋)

Steamed bean curd parcel with assorted vegetable
[V] [SO]

如意吉祥 (云耳淮山翡翠什菌)

Sautéed vegetable with yam, assorted mushroom and fungus
[V]

嘻哈大笑 (干煎素虾)

Deep-fried vegetarian shrimp with chili and soya sauce
[V] [SO]

金碧辉煌 (松菇金汁扒豆腐)

Braised bean curd with shimeji mushroom in pumpkin sauce
[V]

满屋生辉 (松仁素粒炒鸳鸯饭)

Fried white and organic red rice with vegetarian meat and pine nuts
[SO] [G] [V] [N]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)

Combination of pan-fried and steamed nian gao
(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)
[G] [D]

金玉满堂 (芦荟杨枝金露汤圆)

Chilled mango sago cream with pomelo, glutinous dumpling
and aloe vera
[G] [D]

喜庆团圆宴
HAPPY REUNION
8-COURSE SET MENU
(LUNCH & DINNER)



RM288 nett per person **SLC:1060**

Minimum order: 6 persons

一帆风顺 (海蜇脆鱼皮捞生)

Crispy salmon fish skin and jelly fish Yee Sang

[F] [N] [SE] [G]

普天同庆 (瑶柱海味羹)

Braised fish maw with sea cucumber and conpoy

[S] [F]

鱼跃龙门 (菜圃蒸龙虎斑)

**Premium steamed omega rich sustainable garoupa
with preserved vegetable**

[F] [SO] [C]

发财开心 (发财蚝土北菇烩海参)

**Braised sun-dried oyster, sea moss, black mushroom
and sea cucumber with oyster sauce**

[S] [SO]

如意吉祥 (带子虾球淮山杂菌炒云耳)

**Sautéed canadian queen scallop and king prawns
with yam, assorted mushroom and fungus**

[S] [SO]

五谷丰收 (香宫精选叉烧鸡粒荷叶饭)

Signature steamed rice with barbecued chicken parcel in lotus leaf

[SO] [G] [E]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)

**Combination of pan-fried and steamed nian gao
(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)**

[E] [G] [D]

幸福团圆 (红枣六味汤圆)

Sweetened six flavour with glutinous dumpling

[N] [G]





大展鸿图宴
RICH FORTUNE
8-COURSE SET MENU
(LUNCH & DINNER)



RM328 nett per person **SLC:1200**
Minimum order: 6 persons

鮑罗万有 (鱼子酱鲍鱼捞生)
Sliced abalone and caviar Yee Sang
[N] [F] [SE] [G] [S]

彩凤迎春 (玉竹红枣无花果花胶炖鸡汤)
Double-boiled chicken with chinese herbs and figs soup
with red dates and fish maw
[F]

鱼耀莲池 (陈皮粉丝豉汁蒸笋壳鱼)
Steamed sustainable whole "Soon Hok" with crystal noodles,
peeled tangerine in black bean sauce
[F] [SO] [C]

凤舞朝阳 (凤凰展翅)
Sustainable yellow chicken simmered in ginger sauce
with black fungus
[SO]

嘻哈大笑 (金钵川汁虾球)
Sautéed sichuan king prawns and asparagus in golden ring
[S] [SO] [E]

五谷丰收 (松露海鲜炒鸳鸯饭)
Wok-fried organic red and white rice, minced seafood
with truffle paste
[SO] [G] [E] [S]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)
Combination of pan-fried and steamed nian gao
(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)
[E] [G] [D]

金玉满堂 (芦荟杨枝金露汤圆)
Chilled mango sago cream with pomelo, glutinous dumpling
and aloe vera
[G] [D]



鸿运发财宴
WEALTH TREASURES
9-COURSE SET MENU
(LUNCH & DINNER)

RM398 nett per person SLC:1460

Minimum order: 10 persons

鸿运当头 (烟熏三文鱼捞生)
Smoked scottish salmon Yee Sang

[F] [N] [SE] [G]

普天同庆 (瑶柱海味羹)

Braised fish maw with sea cucumber and conpoy

[S] [F]

鱼跃龙门 (菜圃蒸龙虎斑)

Premium steamed omega rich sustainable garoupa
with preserved vegetable

[F] [SO] [C]

发财好市 (原只六头鲜鲍烩发菜蚝土)

Braised 6-head abalone with sea moss,
sun-dried oyster in oyster sauce

[S] [SO]

凤舞朝阳 (凤凰展翅)

Sustainable yellow chicken simmered in ginger sauce
with black fungus

[SO]

如意吉祥 (带子虾球淮山炒芦笋发菜)

Sautéed canadian scallop and king prawns with yam,
asparagus and sea moss

[S] [SO]

丰衣锦食 (虾茸菜粒焗伊面)

Stewed Hong Kong "Ee Fu" noodles with minced prawns
and vegetables

[S] [G] [E] [SO]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)

Combination of pan-fried and steamed nian gao
(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)

[E] [G] [D]

幸福团圆 (红枣六味汤圆糖水)

Sweetened six flavour with glutinous dumpling

[N] [G]





金玉满堂宴
IMMENSE WEALTH
9-COURSE SET MENU

RM428 nett per person **SLC:1570**
Minimum order: 10 persons

祥瑞同庆 (四海宝聚盘捞生)

Auspicious Yee Sang

(2-head abalone, Hokkaido scallop, poached lobster,
scottish smoked salmon)

[N] [SE] [S] [G]

彩凤迎春 (玉竹红枣无花果花胶炖鸡汤)

Double-boiled chicken with chinese herbs and figs soup
with red dates and fish maw

[F]

鱼耀莲池 (陈皮粉丝豉汁蒸笋壳鱼)

Steamed sustainable whole "Soon Hok" with crystal noodles,
peeled tangerine and black bean sauce

[F] [SO] [C]

发财好市 (原只六头鲜鲍烩发菜蚝土)

Braised 6-head abalone with sea moss and sun-dried oyster

[S] [SO]

凤舞朝阳 (凤凰展翅)

Sustainable yellow chicken simmered in ginger sauce with black fungus

[SO]

嘻哈大笑 (金砵川汁虾球)

Sautéed Sichuan king prawns and asparagus in golden ring

[E] [S] [SO]

五谷丰收 (樱花虾海鲜炒鸳鸯饭)

Wok-fried organic red and white rice with minced seafood
and sakura prawn

[E] [G] [SO] [S]

龙凤贺年 (紫薯芋头年糕拼玫瑰椰汁年糕)

Combination of pan-fried and steamed nian gao

(Deep-fried crispy roll with taro & sweet potato
Steamed rose, trehalose & coconut)

[E] [G] [D]

金玉满堂 (芦荟杨枝金露汤圆)

Chilled mango sago cream with pomelo, glutinous dumpling
and aloe vera

[G] [D]