




大厨匠心呈献 • 饕餮盛宴

A Culinary Celebration with

Chef Keith Yeap



RM 
Per 100G

港式油盐焗笋壳鱼 42 160
Braised Marbled Goby with Kohlrabi Pickle,
Chinese Celery and Garlic [SE] [SO] [F] [C] [A]

龙虾陈麻婆豆腐 88 330
Lobster Mapo Tofu Inspired by Chen Legacy [SE] [SO] [S]

Per Portion

葱香法式多士 38 140
Chive Infused French Toast [SE] [E] [S]

椒香炆拌莴笋丝 58 220
Spicy Tossed Shredded Lettuce Stem [SE] [SO] [G] [V]

花藕生莲香 38 140
Lotus Root, Peanut, and Chicken Double-boiled Broth
[SE] [SO] [N]

辣子盐烧虾 98 360
Fiery Chili Salt Shrimp with Dry Chili and Cashew Nuts
[SE] [SO] [S] [N]

黄焖汤枸杞鲜菌菜心 45 170
Braised Soup with Goji Berries, Fresh Mushrooms
and Choy Sum [SE] [SO] [A]

砂锅加拿大野米鲜虾炒饭 88 330
Stir-fried Canadian Wild Black Rice and White Rice
with Edamame Beans, Fresh Corn and Shrimp
[SE] [SO] [S]

[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.