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MOTHER'S DAY CELEBRATION SET MENU 9 - 11 May 2025 RM198 per person \otimes 730

(Minimum 2 pax)

椒香炝拌莴笋丝 Spicy Tossed Shredded Lettuce Stem [G] [SE]

莲藕黑豆陈皮炖乌鸡 Black Chicken Soup with Lotus Root, Black Beans, and Aged Tangerine Peel

赛螃蟹粉松露嫩北贝

Wok-fried Egg White with Crab Meat, Hokkaido Scallops and Truffle [D] [E] [S]

京葱蒜子爆鸭胸 Wok-seared Duck Breast with Scallions and Garlic[G]

蒜苔玉簪虾 Garlic Scape Jade Hairpin Shrimp [5]

黄焖汤枸子鲜菌菜心 Braised Soup with Goji Berries, Fresh Mushrooms, Choy Sum

养生五仁饭 Nutritious Five-treasure Rice[N][SE]

康乃馨芒沁酸奶酪 Carnation Mango Yogurt Delight [D]

	RM	\bigotimes
	Per Person	
莲藕黑豆陈皮炖乌鸡 Black Chicken Soup with Lotus Root, Black Beans, and Aged Tangerine Peel	38	140
康乃馨芒沁酸奶酪 Carnation Mango Yogurt Delight [D]	28	110
	Per Portion	
椒香炝拌莴笋丝 Spicy Tossed Shredded Lettuce Stem [G] [SE]	38	140
赛螃蟹粉松露嫩北贝 Wok-fried Egg White with Crab Meat, Hokkaido Scallops and Truffle [D] [E] [5]	120	440
京葱蒜子爆鸭胸 Wok-seared Duck Breast with Scallions and Garlic [G]	88	330
蒜苔玉簪虾 Garlic Scape Jade Hairpin Shrimp [5]	88	330
黄焖汤枸子鲜菌菜心 Braised Soup with Goji Berries, Fresh Mushrooms and Choy Sum	45	170
养生五仁饭 Nutritious Five-treasure Rice [N] [SE]	45	170



 [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.