

前菜 HOT & COLD APPETISERS

凉拌酸菜海蜇 • S RM28 • L RM50

Marinated jelly fish with pickled vegetable

自制家乡酸菜搭配清脆海蜇丝再搭配上厨师特制酱料
Homemade pickled vegetables with sliced jelly fish and
Chef's signature sauce

冻吃生切鲍鱼角 • RM180

Sliced abalone sashimi with garlic chilli vinaigrette

鲜切鲍鱼角配上蒜香辣醋口味清新
Sliced abalone served with spicy garlic vinegar

麒麟烟鸭片 • S RM38 • L RM70

Smoked supreme duck with century egg & pickled ginger

利用苹果木香气烟熏香烤鸭片，搭配上溏心皮蛋和
自制酸姜片
Smoked crispy duck slices with applewood fragrance, served
with century egg and homemade pickled young ginger

 手拍冻清瓜片 • S RM26 • L RM40

Cold cucumber tossed in black vinaigrette & garlic

凉拌冰镇新鲜青瓜配搭蒜蓉特色酱
Cool fresh cucumber with Chef's signature garlic sauce



MS1500
2073-01/2019



Vegetarian

 Chef's recommendation

羹汤类 SOUPS

四川酸辣汤 • RM21

Szechuan hot & sour soup

四川豆瓣酱,鲜甜的冬笋,海鲜和豆腐,加上浙醋以达到酸酸辣辣浓郁的口感

Bamboo shoots, seafood and tofu cooked with Szechuan chilli bean sauce and vinegar

鲜菌豆奶南瓜羹 • RM21

Pumpkin thick soup with shimeji mushroom & milk

南瓜经过炖煮磨成泥搭配新鲜松菇和自制豆浆水煮至浓稠

Double boiled golden pumpkin puree mixed with fresh shimeji mushrooms and homemade soya milk

摇桂花胶韭黄姜 • RM28

Braised dried scallop & fish maw with chives

花胶和瑶柱用高汤,慢火烹煮后加入韭黄味道浓溢

A fish maw soup that is densely nutritious, using only 4 main ingredients. Slowly simmered until incredibly silky and thick to tantalise your tastebuds

蟹肉玉米羹 • RM21

Crab meat sweet corn soup

玉米蓉搭配新鲜阿拉斯加螃蟹

Double boiled fresh winter melon with crabmeat

人参炖鸡汤 • RM28

Double boiled fresh ginseng with dried scallop & village chicken

乡村土鸡搭配上鲜味瑶柱和滋补的人参(益气/提神)

A revitalising soup with natural Chinese herbs to boost your strength



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

保健菜肴 HEALTHY SELECTIONS

 杏香芹藕 • S RM28 • L RM45
Stir-fried celery with lotus roots & almond flakes
清爽的莲藕和西芹,搭配杏仁片
Fresh celery and lotus roots with crunchy almond flakes

 松菇青龙菜 • S RM28 • L RM45
Stir-fried green chives with shimeji mushrooms
清爽的青龙菜和松菇在大火中快炒
Stir-fried fresh green chives with shimeji mushrooms

 温公斋煲 • S RM40 • L RM60
Braised mixed vegetables with Szechuan bean curd
手撕高丽菜搭配各式菌类再搭配上腐乳的焖制
Stir-fried cabbage with assorted mushrooms and braised with preserved Szechuan bean curd

 奶油三蔬 • S RM40 • L RM60
 **Stir-fried three type seasonal vegetables with butter cream**
各式蔬菜搭配上古老的奶油炒法,别有一番风味
Stir-fried assorted vegetables cooked in traditional butter cream sauce

 青椒焖有机土豆片
• S RM30 • L RM50
Braised organic sliced potato with green pepper
土豆片加上青椒焖煮味型微辣
A popular vegan dish from Northern China made with two common vegetables



MS1500
2073-01/2019



Vegetarian

Chef's recommendation

海味类 SEA CUCUMBER, ABALONE & SCALLOPS



带子鱼鳔冬菇西兰花

• S RM78 • L RM150

**Braised fish maw & black mushrooms
with fresh scallops**

带子的鲜美混合冬菇和鱼鳔的香味，不但美味且营养丰富

Fresh scallops braised with mushrooms and fish maw

海参烩花胶 • S RM98 • L RM190

**Braised sea cucumber with dry fish
maw**

焖制含有胶原蛋白的海参，花胶再加上章鱼干

Collagen rich sea cucumber braised with dried fish maw and
dried octopus

蒜香豆腐海味煲 • S RM90 • L RM178

Braised assorted seafood in claypot

各式海味放在砂锅里用高汤小火焖煮

Braised assorted seafood in superior soup

小汤鲍烩鱼鳔冬菇 • S RM160 • L RM298

**Braised mini abalone with fish maw
& black mushrooms**

秘制红烧小鲍鱼，鱼鳔，冬菇，再用蚝汁焖煮

Braised mini abalone, mushrooms and fish maw with Chef's
secret sauce



MS1500
2073-01/2019



Vegetarian

Chef's recommendation

虾类 PRAWNS

 奶油焗海虾 • S RM69 • L RM137
Stir-fried prawn with creamy butter sauce

用奶油鲜奶焗烤鲜虾
Stir-fried fresh prawn with creamy butter sauce, curry leaves & bird's eye chilli

辣子焖虾球配黄金大饼
• S RM75 • L RM145
Braised sea prawn with chilli paste & homemade man tao

特制的辣子酱配上大海虾和自制大饼
Sea prawn stir-fried in a semi-thick sweet and savoury tomato and chilli-based sauce

鲜香咸蛋虾 • S RM68 • L RM135
Wok-fried salted egg prawn

鲜虾配搭新鲜咸蛋快炒, 非常好味
Wok-fried fresh prawn with salted egg

 上汤焿生虾 • S RM90 • L RM180
Braised fresh water prawn with superior soup

用上汤焿制新鲜的河虾至味道浓郁
Braised with superior soup and Chinese herbs until rich in flavour

蒜蓉粉丝蒸生虾
• S RM90 • L RM180
Steamed fresh water prawn with minced garlic & glass noodles

在剁碎的蒜末中加入盐和橄榄油, 放在烧开水蒸虾的鲜美蒜蓉特有的浓香, 充分混合让您满口鲜味

Fresh garlic and prawns with special seasoning that enhance natural sweetness and aroma



MS1500
2073-01/2019



Vegetarian

Chef's recommendation

家禽类 POULTRY & DUCK



柠汁拳头鸡 • S RM40 • L RM80

Chicken boxing with lemon sauce

腌制过的鸡翅膀再配上自制的柠檬酱

Stir-fried marinated boxing chicken with special honey lemon sauce

四川宫保鸡丁 • S RM42 • L RM75

Szechuan Kung Pao chicken

四川经典菜肴，鸡肉香辣浓郁

Classic Szechuan chicken in rich and spicy sauce

菠萝咕咾鸡丁 • S RM45 • L RM80

Wok-fried sweet & sour chicken with pineapple

经典的酸甜咕咾鸡

Classic sweet and sour chicken



四川香酥鸭 • S RM55 • L RM100

Deep-fried Szechuan duck served with lettuce & plum sauce

采用四川古法烹制的鸭子搭配上清爽生菜和蜜汁酸梅酱

Traditional Szechuan style duck served with honey plum sauce

港式叉烧鸡 • S RM55 • L RM100

Hong Kong style barbecued chicken

香港经典菜肴，鸡肉浓香四溢

Classic Hong Kong grilled chicken mixed with soy sauce, garlic, Hoisin sauce and Chinese five spice powder



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

牛肉 BEEF SELECTIONS

姜葱牛肉 • S RM53 • L RM95

Stir-fried beef with ginger & spring onions

牛肉丁加上姜葱的搭配和大火快炒
Fragrant stir-fried beef tenderloin with ginger and spring onions

豆豉爆炒牛肉 • S RM53 • L RM95

Stir-fried beef with black bean sauce

软嫩牛肉丁配上豆豉原粒爆炒，香味十足
Stir-fried soft beef tenderloin with black bean sauce

狐仙黑椒牛肉 • S RM53 • L RM95

Stir-fried beef with black pepper sauce & mixed capsicum

用特制黑椒酱汁快炒牛肉丁和彩椒
Stir-fried beef with special black pepper sauce and capsicum

 苹果蜜汁炒牛肉丁 • S RM53 • L RM95

Stir-fried beef with spicy honey sauce

用牛肉丁搭配上苹果蜜汁快炒，味道鲜甜
Stir-fried tenderloin beef cubes with apple and special honey sauce

中式牛柳 • S RM53 • L RM95

Pan-fried beef with barbecue sauce

将牛肉放入锅里干煎至熟加入烧汁洋葱煮至汁变稠
Pan-fried marinated beef tenderloin with barbecue sauce

蔬菜类 VEGETABLES

请选择您所需要的蔬菜种类和烹调方式，我们很乐意为您服务。

Please select your choice of cooking style

香港，金马仑时蔬

• S RM38 • L RM70

Hong Kong & Cameron vegetables

烹调方式：(蒜米 / 蚝油 / 马来栈 / 牛油)
Cooking methods: with garlic, oyster sauce, shrimp paste or butter sauce

 虾米脆茄子 • S RM38 • L RM70

Stir-fried eggplant with dried shrimp

香脆茄子搭配上虾米，辣椒，青葱拌炒
Stir-fried eggplant with crispy dried shrimp, chili, spring onions



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

蛋类 EGG

三黄蒸蛋 · S RM30 · L RM55

Steamed three treasure eggs

咸蛋黄，皮蛋，鸡蛋小火慢炖至嫩滑

Silky smooth trio of steamed egg, salted egg yolk and century egg

蟹肉芙蓉蛋 · S RM35 · L RM60

Pan-fried crab meat egg foo yong

鲜甜蟹肉，葱，冬菇，搭配鸡蛋煎至酥嫩

Fluffy and crispy fried egg with crab meat and mushrooms

蟹肉桂花炒蛋 · S RM45 · L RM85

Osmanthus egg with crab meat

把葱，螃蟹肉，混合鸡蛋倒入锅大火快炒，色香味俱全

Special scrambled egg with crab meat and seasoning

豆腐 BEAN CURD

蟹扒自制豆腐 · S RM38 · L RM70

Braised homemade bean curd

Homemade bean curd with crab meat sauce

豆根烩豆腐 · S RM38 · L RM70

Braised bean curd with tau kan

Homemade bean curd with tofu, soy sauce and spring onions

麻婆豆腐 · S RM38 · L RM70

Braised bean curd with minced meat

Homemade bean curd with minced meat, garlic and spicy sauce

鱼香豆腐煲 · S RM38 · L RM70

Braised bean curd with salted fish

Homemade bean curd with salted fish and seasoning in a claypot



MS1500
2073-01/2019



Vegetarian

Chef's recommendation

饭&面类 RICE & NOODLES

扬州炒饭 • S RM42 • L RM75

Yang Chow fried rice

用港式烧鸡, 银鱼子, 四季豆, 鸡蛋和白米饭拌炒
Fried rice with Hong Kong BBQ chicken, silver anchovies,
French bean, egg yolk and spring onions

海鲜炒饭 • S RM42 • L RM75

Fried rice with assorted seafood

蛋炒饭搭配新鲜海鲜
Egg fried rice with fresh seafood and spring onions

干炒牛肉河 • S RM42 • L RM75

Wok-fried Hor Fan with sliced beef

港式干炒河粉搭配牛柳丁大火炒香
Hong Kong style wok-fried hor fan with fragrant beef
tenderloin

 福建面 • S RM42 • L RM75

Braised Hokkien noodles

本地传统福建式炒面
Traditional local Hokkien style noodles

黑椒乌冬面 • S RM42 • L RM75

Stir-fried udon with black pepper

黑椒乌冬面是马来西亚经常可以吃到的美食,
喜欢炒粉你可以品尝这道美食
Stir-fried vegetables, udon noodles, oyster sauce, dark
soy sauce, sesame oil and black pepper

 生虾鲍片滑蛋河

• S RM80 • L RM188

Cantonese Hor Fan with fresh water prawn & scallop

把河虾煎至香气四溢, 用虾汤烩煮, 淋在干炒过的
河粉上
Pan-fried water prawn braised with prawn soup and
topped with fried hor fan

素豉油皇炒面 • S RM42 • L RM75

Stir-fried eu fu noodles with superior soya sauce

新鲜素菜配搭豉油炒面
Vegetarian fried noodles with superior soya sauce



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

小菜 SIDE DISHES

顺德小炒皇 · S RM45 · L RM80
Stir-fried chives

浓汁大虾 · S RM75 · L RM150
Braised fresh water prawn with
coconut milk

芦笋炒带子 · S RM85 · L RM160
Stir-fried asparagus with scallop

虾酱茄子鸡柳煲 · S RM45 · L RM80
Braised brinjal & chicken with shrimp
sauce in claypot

干扁四季豆 · S RM35 · L RM60
Stir fried French beans with spicy
minced chicken

火焗镇江鸡 · S RM40 · L RM80
Stir-fried chicken with black vinegar

鲜虾云吞 (汤或炸)
· S RM40 · L RM80
Wanton dumplings (soup or deep-fried)



MS1500
2013-01/2019



Vegetarian

Chef's recommendation

点心 SIDE DISHES

烧卖 • RM30

Steamed siew mai

素叉烧包 • RM20

蜂巢芋角 • RM24

Deep-fried yam dumplings

翅卖 • RM30

Steamed chicken dumplings

港式肠粉 (鲜虾) • RM28

Steamed prawn chee cheong fun

豉汁蒸鸡 • RM18

Steamed chicken with black beans

杞子马来糕 • RM18

Steamed Cantonese sponge cake



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

鱼类 FISH

请选择您所需要的鱼类和烹调方式, 我们很乐意为您服务. Please select your choice of fish and style of preparation

金目鲈 • RM23 (100gram)
Seabass

红鲷鱼 • RM25 (100gram)
Red snapper

石斑鱼 • RM28 (100gram)
Grouper

鳕鱼 • RM65 (100gram)
Alaskan cod fish

七星斑 • RM45 (100gram)
Coral trout

烹调方式 Preparation styles:

港式蒸

Steamed & served with superior soya sauce

古法的港式清蒸鱼搭配上等头抽酱油
Traditional Hong Kong style steamed fish with superior soya sauce

油炸

Deep-fried & served with superior soya sauce

利用大火油炸至香脆再搭配上等头抽酱油
Deep-fried until crispy and served with superior soya sauce.
Topped with spring onions and coriander

糖醋

Deep-fried & served with sweet & sour sauce

把腌制过的鱼大火油炸再配上酸甜酱汁和清爽蔬菜
Deep-fried marinated fish and served with sweet & sour sauce and fresh assorted vegetables

潮州式

Steamed in Teow Chew style

利用酸菜, 姜葱, 冬菇, 酸梅和番茄搭配上汤的蒸法
Steamed fish cooked with salted vegetables, tomato, ginger, spring onions, salted plum and superior soup

姜蓉蒸

Steamed with ginger mousse

家乡古法的姜蓉蒸
Traditional home-style steamed fish with ginger mousse

泰式酸柑蒸

Steamed in Thai style with lime

古法的泰式蒸
Traditional Thai style steamed with lime



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

甜品类 DESSERTS



香茅芦荟冻 • RM16

**Chilled lemongrass jelly with
aloe vera**

脆皮锅饼 • RM18

Crispy Chinese pancakes

冰镇龙眼海底椰 • RM16

**Chilled longan with sea coconut &
lemon**

泰式椰汁菠萝蜜露 • RM20

**Chilled jackfruit with attap seed,
avocado & coconut**

水果拼盘 • RM35

Assorted fruit platter



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

冷热饮 HOT & COLD BEVERAGES

BREW COFFEE

Americano	RM18
Cappuccino	RM22
Espresso (Single Shot)	RM18
Espresso (Double Shot)	RM26
Latte	RM22
Macchiato	RM24
Mocha	RM24

SELECTION OF TEA (DILMAH)

English Breakfast	RM14
Earl Grey	RM14
Green Tea	RM14
Jasmine	RM14
Lemongrass	RM14
Chamomile	RM14
Lemon	RM14
Ginger	RM14

MALAYSIAN FAVORITE (HOT OR COLD)

'Teh O'	RM12
'Teh C'	RM16
'Teh Tarik'	RM16
'Kopi Tarik'	RM16
'Nescafe Tarik'	RM16
Milo	RM16
Neslo	RM16
Milk	RM16
Chocolate	RM20
Lemon Tea	RM16

ICE BLENDED

Caramel Ice Blended	RM26
Hazelnut Mocha Ice Blended	RM26
Matcha Cream Ice Blended	RM26
Mint Chocolate Chip Ice Blended	RM26
Vanilla Bean Ice Blended	RM26

FLAVORS COFFEE (HOT OR COLD)

Vanilla, Hazelnut, Caramel	RM26
Latte	RM26
Cappuccino	RM26

FRESHLY SQUEEZE JUICE

Apple	RM20
Carrot	RM20
Orange	RM20
Pineapple	RM20
Watermelon	RM20
Mix Fruits	RM24

HEALTHY JUICE

Gingerly Hopper	RM25
Carrot, Apple & Ginger	
Contains: Vitamin A, Vitamin K, Vitamin B5 & Vitamin B6	
Bitter Honey	RM25
Bitter Gourd, Apple, Lemon Juice	
Contains: Vitamin C & Vitamin B6	
Lettuce Lemony	RM25
Apple, Orange, Lettuce & Lemon Juice	
Contains: Vitamin A, Vitamin B6, Vitamin C & Vitamin K	



MS1500
2073-01/2019



Vegetarian

Chef's recommendation

冷热饮 HOT & COLD BEVERAGES

SPARKLING WATER

TAU Organic Spring Water 330ml (Britain)	RM25
TAU Organic Spring Water 750ml (Britain)	RM32
Perrier 330ml (France)	RM25
San Pellegrino 500ml (Italy)	RM25
San Pellegrino IL (Italy)	RM32

STILL WATER

TAU Organic Spring Water 330ml (Britain)	RM22
TAU Organic Spring Water 750ml (Britain)	RM28
Acqua Panna 500ml (Italy)	RM22
Acqua Panna IL (Italy)	RM28
Evian 330ml (France)	RM20
Evian 750ml (France)	RM24

FLAVORED CARBONATED BEVERAGE

Coca Cola	RM12
Coca Cola Light	RM12
Sprite	RM12
Ginger Ale	RM12
Tonic Water	RM12
Soda Water	RM12



Vegetarian

Chef's recommendation



FINE DINING

SET 1 RM380.00
MENU 1 PER PERSON
Choose 4 items in the menu

SET 2 RM460.00
MENU 2 PER PERSON
Choose 5 items in the menu

SET 3 RM560.00
MENU 3 PER PERSON
Choose 6 items in the menu

前菜 HOT & COLD APPETISERS

冰火蛋
Half boiled egg on top of sour cream,
honey & chives

芒果水晶球*
Scoops of mango crystal ball with
drizzled pomelo

芋香春卷配奶油酱
Deep-fried vegetable spring roll with
butter milk sauce

烟熏豆腐配芦笋
Smoked asparagus & bean curd with
superior soya sauce

杏仁果香黄金杯
Vegetable pie tee with classic
avocado sauce

杂果沙拉青瓜卷配炸莲藕片
Mix julienne cut fruits in cucumber
roll with mayonnaise

泰式素春卷配素海参
Deep-fried vegetable spring roll
with tossed sea cucumber &
special chilli dip

*2 days advance booking required



Vegetarian



Chef's recommendation

炖汤 DOUBLE BOILED SOUP

苹果玉竹炖汤*

Double boiled dried apple with
Chinese herbs

玉米红菜头炖汤*

Double boiled beet root with sweet
corn

雪梨炖虫草花*

Double boiled snow pear with
cordyceps flower

黑松露南瓜白玉菇羹

Creamy pumpkin soup with shimeji
mushrooms & black truffle

天山雪莲炖无花果*

Double boiled yacon with fig

西洋菜红枣炖汤*

Double boiled watercress with red
dates

细磨茼菜汤

Pure fine spinach soup with crispy
char kway & soya milk foam

*2 days advance booking required



Vegetarian



Chef's recommendation

素食 VEGETARIAN MAIN COURSE

干煎素牛肉有机蔬菜配褐色酱汁*
Pan-fried vegetarian beef & vegetables
with mushroom sauce

素雪鱼配蜜蜂汁
Pan-fried vegetarian cod fish with
honey sauce

酥炸猴头菇配秘制酱
Deep-fried lion's mane mushrooms
with Chef's secret sauce

酥炸豆腐配南瓜酱
Deep-fried homemade bean curd
with pumpkin sauce

避风塘脆茄子
Deep-fried brinjal with chilli flakes &
preserved radish

红烧香菇牛肉
Pan-fried vegetarian beef with
braised black mushroom

红烧狮子头
Braised traditional lion head ball &
green vegetable with vegetarian
oyster sauce

金酱素鱼，镇江素羊配干煎芦笋
鲜蘑菇
Trio vegetarian meat & fish with
Chef's authentic homemade sauce

*2 days advance booking required



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

面饭 RICE & NOODLES

四川担担面
Braised Szechuan tam-tam noodles

竹叶糯米饭*
Steamed glutinous rice in bamboo leaf

苦瓜扣饭
Chinese bitter melon fried rice with salted egg

日式绿茶面汤
Japanese green tea noodle soup

青咖喱面
Signature green curry noodles with assorted vegetable tempura

黑松露炒伊面
Stir-fried noodles with black truffle & organic spinach

*2 days advance booking required



Vegetarian



Chef's recommendation

甜品 SWEETS & DESSERTS

青柠芦荟香茅冻

**Chilled lemon grass jelly with aloe vera
& lime**

茶王炖雪梨

**Double boiled snow pear with Chinese
tea**

雷沙汤圆

**Glutinous rice ball with black sesame
paste**

香滑泥芋羹

**Creamy yam soup with sago & coconut
milk**

竹蔗糖, 花旗参炖桃胶

**Double boiled pear peach gum with
American ginseng**

薄煎饼配榴莲酱

**Smooth & puffy pancakes with creamy
durian sauce**

潮州芋泥羹

**Hot sweet yam soup with pumpkin
ball & coconut foam**

*2 days advance booking required



MS1500
2073-01/2019



Vegetarian



Chef's recommendation

葷主食 MAIN COURSE

干煎和牛配黑松露洋葱酱
**Pan-fried wagyu beef with onion sauce
& black truffle**

焗龙虾配娘惹古来酱
**Pan-fried lobster with Baba Nyonya
spicy sauce**

日式干煎鳕鱼
**Pan-fried cod fish fillet with teriyaki
sauce**

红烧羊扒配意大利黑陈醋
**Braised lamb rack with hot balsamic
vinegar**

干煎北海道扇贝配鳄梨酱
**Pan-fried Hokkaido scallop with
classic avocado sauce**

竹叶螃蟹糯米饭
**Steamed mud crab claw & glutinous
rice in bamboo leaf**

*2 days advance booking required



Vegetarian

Chef's recommendation