

温馨提示 Soft Reminder

所有菜式均不添加味精 由于餐具种类凡多,部份菜式图片与实物有所相异,所有出品均以实际烹制为准。

> No MSG added. All images shown are for illustration purposes only

# LIVE SEAFOOD 活海鲜



All prices are in Malaysian Ringgit and subjected to 10% service charge and 6% ST

#### **LIVE SEAFOOD**

### 活海鲜

Australian Lobster 澳洲龙虾

时价 Market Price

Boston Lobster

波士顿龙虾

时价 Market Price

Local Lobster 本地龙虾

时价 Market Price

Indonesia Meat Crab

肉蟹

时价 Market Price

King Tiger Prawn

老虎虾

时价 Market Price

Fresh Water Prawn

大生虾

时价 Market Price

Flower Crab

花蟹

时价 Market Price

**Preparation Style** 

烹煮方式

Baked in Superior Stock

上汤焗

Steamed with Garlic

蒜茸开边蒸

Steamed with Egg White and Chinese Wine

蛋白花雕蒸

Steamed

蒸

Claypot with

粉丝煲

Signature Stir-fried Chili Sauce

招牌辣子炒

Baked with Black Pepper

黑椒焗

Sautéed with Slated Egg Yolk

黄金炒

Baked with Spring Onion and Ginger

姜葱炒

Cheese Baked

芝士焗

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#### **FRESH FISH**

### 新鲜鱼

Live Marble Goby (Soon Hock) 笋壳

时价 Market Price

Estuary Tiger Grouper 深海龙虎斑

时价 Market Price

Fresh Grouper 新鲜石斑

时价 Market Price

Fresh Red Lion 新鲜红狮

时价 Market Price

Fresh Pomfret 斗底鲳

时价 Market Price

Cod Fish 鳕鱼

时价 Market Price

**Preparation Style** 

烹煮方式

Steamed with Bean Crisp

蒸種豆

Steamed with Preserved Turnip

招牌菜圃蒸

Steamed with Garlic & Prok Lard

金蒜猪油渣蒸

Steamed with Spicy Bean Sauce served in Lotus Leaf

荷叶酱蒸

Deep-fried with Shallot Garlic Sauce

油浸肥仔荣

Nanyang Curry 南洋咖喱

Fried with Pomelo Sauce

柚子酱油浸

Debone Fish Fillet with Vermicelli

海浪泡

Steamed Teochew Style

潮州蒸

Fried with Chili Sauce

干烧酱油浸

Steamed Nyonya Style

娘惹酱





Deep-fried with Shallot Garlic Sauce 油浸肥仔荣

时价 Market Price





Steamed Nyonya Style 娘惹酱

时价 Market Price



Steamed with Preserved Turnip 招牌菜圃蒸

时价 Market Price





Steamed Marble Goby ( Soon Hock) with Home-made Supreme Soya Sauce 清蒸笋壳

时价 Market price



# TASTEFULLY DECORATED TO REFLECT LUXURIOUS ELEGANCE







 abulous venue for weddings, private dinners, corporate events soirces and any fuctions Seating capacity of 320 people.

#### **Opening Hours:**

Lunch : 12.00 noon - 2.30 pm Dinner : 6.00 pm - 10.00 pm

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