

精选位上套餐
SPECIAL INDIVIDUAL SET MENU
RM 168++ PER PERSON 每位
(min 2 persons)

双鲜拼盘
黄金墨鱼丸，潮州虾枣
Cuttlefish Ball w/
Salted Egg Yolk and Deep-fried Prawn Ball

干贝蟹肉鱼翅羹
Braised Shark's fin with
Fried Scallop and Crab Meat

香煎西班牙伊贝利黑毛猪扒
Pan-seared Spanish Iberico Pork

鲍鱼金砖苋菜
Braised Abalone w/ Tofu and Spinach

鹅肝猪油炒饭
Fragrant Pork Lard Fried Rice w/ Foie Gras

天山雪莲炖桃胶
Double-boiled Snow Lotus w/
Peach Resin and Red Dates

精选位上套餐
SPECIAL INDIVIDUAL SET MENU
RM 268 ++ PER PERSON 每位
(min 2 persons)

百花炸酿蟹钳
Deep-fried Crab Claw Stuffed with Cuttlefish Paste

黄焖四宝鱼翅羹
Braised Four Treasure Shark's fin Soup

剁椒粉丝蒸北海道扇贝
Steamed Hokkaido Scallop w/
Vermicelli Sichuan Style

鲍汁花胶扣5头南非鲍鱼
Braised Abalone and Fish Maw with Abalone Sauce

鱼香茄子海参焖伊面
Braised Hong Kong Ee Fu Noodles with
Egg Plant, Minced Meat and Sea Cucumber

天山雪莲炖桃胶
Double-boiled Snow Lotus w/
Peach Resin and Red Dates

RUBY SET MENU

RM 600 ++ for 4 persons 四人用

RM 988 ++ for 6 persons 六人用

避风塘三鲜

(虾球, 带子, 软壳蟹)

Trio Seafood Platter w/

Dried Chili, Garlic & Preserved Black Bean

干贝螺片鸡汤

Double-boiled Chicken Soup with

Sea Whelk and Dried Scallop

油焖海中虾

Stewed Prawn w/ Fragrant Oil

冬菇海参石斑头腩煲

Braised Grouper Head & Belly with

Sea Cucumber and Mushroom

手撕包菜

Stir-fried Shredded Cabbage w/

Pork Belly and Vinegar

叉烧猪油渣炒香饭

Fragrant Fried Rice with

Char Siew and Pork Lard

天山雪莲炖桃胶

Double-boiled Snow Lotus w/

Peach Resin and Red Dates

JADE SET MENU

RM 800++ for 4 persons 四人用

RM 1320++ for 6 persons 六人用

黄金麦片虾球拼潮州虾枣

Prawn with Salted Egg Yolk and
Deep-fried Prawn Ball

红烧干贝蟹肉钩翅仔

Braised Shark's fin with
Dried Scallop and Crab Meat

鲍鱼海参枝竹石斑头腩煲

Braised Abalone, Sea Cucumber with
Grouper Head and Belly

香料西班牙排骨

Roasted Spanish Iberico Pork Ribs

鹅掌粉丝煲

Braised Vermicelli with Goose Webs

天山雪莲炖桃胶

Double-boiled Snow Lotus w/
Peach Resin and Red Dates

EMERALD SET MENU
RM 1688++ for 10 persons 十人用

炭烧片皮北京鸭
Roasted Peking Duck

竹笙蟹肉海鲜翅
Braised Shark's fin Soup w/
assorted Seafood, Crab Meat and Bamboo Pitch

鸭崧荷叶包
Stir-fried Duck Meat served w Mini Bun

红烧笋壳煲
Braised Goby Fish with
Roasted Pork, Mushroom served in Clay Pot

油葱烧汁麻籽黄皮槽鸡
Crispy Flaxseed Corn-fed Chicken with
Shallot BBQ Sauce

松子银鱼仔淮山水芹香
Stir-fried Celery, Chinese Yam, Silver Fish,
Lotus Roots and Pine Nuts

澳洲龙虾煎生面
Crispy Egg Noodles with Australia Lobster

龟苓膏楊枝美甘露
Chilled Mango Sago with Herbal Jelly

OPAL SET MENU

RM 2388 ++ for 10 persons 十人用

金沙黄金酥炸日本生蚝, 海蜇冰菜, 鲜果芥末沙律虾
Deep-fried Japan Miyagi Oyster with Salted Egg Yolk,
Ice Plant with Jelly Fish, Wasabi Salad Prawn

黑蒜鲍鱼螺片鱼头汤
Double-boiled Black Garlic Fish Soup with
Abalone, Sea Whelk

炭烧乳猪
BBQ Suckling Piglet

金蒜菜圃茼菜海浪笋壳
Steamed Goby Fish w/
Preserved Turnip, Golden Garlic and Spinach

银鱼仔虾球炒兰花
Stir-fried Prawn with Broccoli and Silver Fish

鱼香茄子虾粒焖伊面
Braised Hong Kong Ee Fu Noodles with
Prawn Meat, Egg Plant, Minced Meat Sichuan Style

龟苓膏楊枝美甘露
Chilled Mango Sago with Herbal Jelly

SAPPHIRE SET MENU

RM 3888 ++ for 10 persons 十人用

炭烧脆皮乳猪
Roasted Suckling Piglet

椰皇鱼骨浓汤带子海参汤
Double-boiled Fish Bone Soup

8 头鲍鱼松香赛螃蟹
8 Heads South Africa Abalone w/
Scramble Egg White, Crab Meat,
Carrot Puree & Black Truffle

剁椒粉丝澳洲龙虾
Steamed Australia Lobster w/
Diced Chili

鹅肝猪油渣蒜香炒饭
Fragrant Garlic Fried Rice w/
Foie Gras and Pork Lard

桃胶杨枝美甘露
Sweetened Mango Sago w/
Pomelo and Peach Resin

炸芝麻枣
Deep-fried Sesame Ball

DIAMOND SET MENU
RM 4388 ++ for 10 persons 十人用

鲍汁海参香酥鸭

Braised Aromatic Duck with
Abalone Sauce and Sea Cucumber

黑蒜花胶鱼头汤

Double-boiled Fish Head Fish Maw Soup with
Black Garlic

鲍汁3头澳洲鲍鱼扣巴西菇

Braised 3 heads Australia Abalone w/
Brazil Mushroom and Spinach

金蒜菜圃苋菜海浪笋壳

Steamed Goby Fish w/
Preserved Turnip, Golden Garlic and Spinach

剁椒北海道扇贝，黄金鱼皮

Steamed Hokkaido Scallop with
Diced Chili and Crispy Fish Skin w/ Salted Egg Yolk

大虎虾姜葱焗香港伊面

Braised Big Tiger Prawn Hong Kong Ee Fu Noodles

桃胶碧绿冻

Chilled Healthy Green with Peach Resin