

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.



## 主厨精选菜式 Chef's Signature Creations

怀旧脆皮黄皮糯米鸡(整只) Crispy Boneless Chicken filled with Glutinous Rice (whole Chicken) RM 188

须提前一天预订 Please place your order one (1) day in advance

鲍鱼汁焖香酥鸭扣10头南非鲍鱼(整只) Braised Aromatic Duck with Abalone Sauce & 10 Heads South Africa Abalone (whole Bird) RM 398

须提前一天预订 Please place your order one (1) day in advance

招牌辣子酱炒澳洲龙虾 Wok-fried Australia Lobster with Signature Spicy Tomato Sauce 时价 Market Price

香料烧烤西班牙黑毛猪小排骨 Signature Roasted Spanish Iberico Pork Loin Rib

RM26/ per 100gm



葱烧油浸笋壳 Toasted Fresh Marble Goby Fish with Scallion 时价 Market Price

墨鱼丸粉丝海浪泡 龙虎斑 Steamed Estuary Tiger Grouper with Cuttlefish Ball & Vermicelli RM 298





麻香酸菜金汤浸笋壳 Shallow Fried Marble Goby Fish with Sichuan Pepper Corn, Dried Chili and Preserved Cabbage Broth 时价 Market Price

猪肉丸剁椒白玉云耳蒸龙虎斑 Steamed Estuary Tiger Grouper with Trio Chili, Tofu, Black Fungus RM 330

ACTION TO THE PARTY

名鸡\*黄油槽鸡王(3.5公斤)7个月玉米饲喂槽鸡王 Boiled Superior Chicken (3.5kg, 7 months corn-fed chicken) RM 298 姜茸鸡油饭 Chicken Rice (每位)(Per Person) RM 5.00

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香酥鸭柚子沙律

Aromatic Duck Salad, Water Melon, Pomelo, Cashew Nut, Macadamia Nut, Shallot, Spicy Yuzu Sauce

RM 48 (每份 Per Portion)

# 前调小品 Appetisers

### 前调小品 APPETISERS

肉松白饭鱼 Crispy Whitebait w/ Pork Floss RM 32

(每份 Per Portion)



炸潮州虾枣 Deep-fried Prawn Ball

RM 35

凉拌陈醋鼠耳 Chilled Small Black Fungus in Black Vinegar

RM 25 (每份 Per Portion)





蒜泥白肉 Sliced Pork Belly w/ Spicy Garlic Dressing

RM 28 (每份 Per Portion)

香辣脆耳丝 Simmered Shredded Pork Ear w/ Spicy Vinegar RM 28 (每份 Per Portion)

#### 香煎黑毛猪萝卜糕

Pan-fried Iberico Char Siew Radish Cake RM 23 (每份 Per Portion)

#### 前调小品 APPETISERS



家乡豉油大肠 Homemade Intestine with Soya Sauce

RM 32 (每份 Per Portion)

银鱼仔柚子沙律 Silver Fish Pomelo Salad

RM 28 (每份 Per Portion)



#### 粤式三喜拼盘

(香煎带子, 脆炸凤尾虾, 海蜇醉鲍鱼) Maple Trio Combinations Platter Pan-seared Scallop, Crispy Prawn Fritter, Drunken Abalone w/ Jelly Fish

RM 38 (每份 Per Portion)

#### 美宝阁三小品

(海蜇烟鸭, 蜜枣蜜汁排 骨, 柚子百香果脆虾球) Signature Trio of Treasures (Sliced Smoke Duck w/ Jelly Fish, Honey Pork Rib, Crispy Prawn w/ Pomelo and Passion Fruits)

RM 38 (每份 Per Portion)



All prices are in Malaysia Ringgit subjected to 10% service charge & 6% ST The menu price is not inclusive the beverages, tidbits and wet towel

赛螃蟹香烤鳕鱼 Oven-baked Cod Fish Fillet with Egg White and Black Truffle

RM 48 (每份 Per Portion)



#### 黑松露海鲜酿蟹盖 Deep-fried Crab Meat with assorted Seafood and Black Truffle on Crab Shell

RM 58 (每份 Per Portion)

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

RM 32 (每份 Per Portion)



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招牌辣子生虾 Signature Chili Fresh Water Prawn RM 98 (每份 Per Portion)

蒜茸粉丝蒸北海道大扇贝 Steamed Hokkaido Scallop with Garlic and Vermicelli

RM 48 (每份 Per Portion)

原只南非5头鲍鱼,松露鲍汁捞拉面 Ramen with 5 Heads South Africa Abalone and Truffle Oil

RM 98

(每份 Per Portion)

炭烧片皮北京鸭 ( 二食) Traditional Peking Duck (Two Preparation)

RM 100 (Half Bird/半只) RM 198 (Whole /一只)

芋头豆豉酱油鸭 Duck with Soya Sauce & Black Bean

> RM 85 (Half Bird/半只) RM 170 (Whole/一只)

脆皮烧鸭梅菜王 Roasted Duck with Preserved Cabbage

RM 80 (Half Bird/ 半只) RM 160 ( Whole/一只)

招牌蜜汁黑毛猪叉烧 Signature BBQ Iberico Char Siew

RM 68 Per Portion (每份)

名鸡\* 美宝阁脆皮金麻籽槽鸡 (4个月玉米槽鸡) Maple Palace Style Golden Flaxseed Corn-fed Chicken (4 Months Corn-fed Chicken)

RM 90 (Half Bird/ 半只) RM 180 (Whole/ 一只)

名鸡\* 红葱头淋黄皮黄油槽鸡 (4个月玉米槽鸡) Drenched Corn-fed Chicken with Ginger and Shallot Scallion (4 Months Corn-fed Chicken)

RM 90 (Half Bird/ 半只) RM 180 ( Whole/ 一只)

片皮乳猪仔全体 Crispy Roasted Suckling Piglet RM 628 (Whole/1只)

须提前一天预订 Please place your order one (1) day in advance

糯米腊味乳猪仔 Crispy Roasted Suckling Piglet with Glutinous Rice RM 658 (Whole/1只)

须提前一天预订 Please place your order one (1) day in advance



名厨足料滋补老火靓汤 Soup of the Day

#### 餐厅每天提供不同的例汤

A daily changing item providing guests with different slow-brewed soup at Maple Palace

RM 18 (每位 Per Person)



深海鱼骨菜胆花胶汤 Nourishing Fish Maw Collagen Soup

RM 128 (每位 Per Person) (25-minute preparation) (25分钟准备)



#### 迷你佛跳墙 Mini Buddha Jump Over the Wall 五头南非鲍鱼,中鲍翅,花胶,海参,干贝,北菇,火腿片 5 Head South Africa Abalone, Shark's fin, Fish Maw, Sea Cucumber, Conpoy, Mushroom and Chinese Ham

RM 338 (每位 Per Person)

(预订2天前) (2 day Pre-order Required)





美宝阁秘制黄焖四宝羹 Four Treasure Soup

> RM 38 (每位 Per Person)

紫菜羊肚菌墨鱼丸汤 Seaweed, Morel Mushroom, Cuttlefish Ball Soup

RM 18 (每位 Per Person)





椰盅三品 海参海鲜酸辣羹,崧化油条,椰青水 Whole Coconut Combination -Hot & Sour Soup

RM 45 (每位 Per Person)



红烧鱼鳔蟹肉 Braised Fish Maw with Crab Meat in Clay Pot

RM 48

(每位 Per Person)



#### 鲍汁原只澳洲2 头鲍 Braised 2 Head Australia Abalone in Abalone Sauce

RM 198 (Per Piece 每件)

鲍汁原只澳洲三头鲍 Braised 3 Head Australia Abalone in Abalone Sauce

RM 168 (Per Piece 每件)

# 鲍鱼 / 海味 ABALONE / TREASURE

#### 鲍汁原只南非5头鲍

加/ADD

Braised 5 Head South Africa Abalone in Abalone Sauce

RM 98 (Per Piece 每件)

鲍汁花胶 Fish Maw

鲍汁猪婆海参 Sea Cucumber

鲍汁鹅掌 RM 18 Goose Web

RM 78

RM 68

鲍汁原粒日本干贝 RM 8 Japanese Dried Scallop



#### 包罗万有

(5头南非鲍鱼,日本干贝,花胶,海参,鹅掌) Braised 5 Head South Africa Abalone with Japanese Dried Scallop, Fish Maw, Sea Cucumber and Goose Web in Brown Sauce

RM 288 (每位 Per Person)

## 鲍鱼 / 海味 ABALONE / TREASURE

#### 海鲜海味煲

Braised Sea Cucumber, Fish Maw and assorted Seafood

RM 168 (每份 Per Portion)

鲍汁粉丝鹅掌煲 Braised Goose Webs with Vermicelli & Abalone Sauce

RM 78 (每份 Per Portion)

## 活海鲜 LIVE SEAFOOD

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 招牌辣子妙

Baked with Black Pepper 黑椒焗

Sautéed with Slated Egg Yolk 黄金妙

Baked with Spring Onion and Ginger 姜葱炒

Cheese Baked 芝士焗



笋壳 Live Marble Goby (Soon Hock) 时价 Market Price

深海龙虎斑 Estuary Tiger Grouper 时价 Market Price

新鲜石斑 Fresh Grouper 时价 Market Price

新鲜红狮 Fresh Red Lion 时价 Market Price

斗底鲳 Fresh Pomfret 时价 Market Price

鳕鱼 Cod Fish 时价 Market Price 烹煮方式 Preparation Style

豆酥蒸 Steamed with Bean Crisp

招牌菜圃蒸 Steamed with Preserved Turnip

金蒜猪油渣蒸 Steamed with Garlic & Prok Lard

荷叶酱蒸 Steamed with Spicy Bean Sauce served in Lotus Leaf

油浸肥仔荣 Deep-fried with Shallot Garlic Sauce

南洋咖喱 Nanyang Curry

柚子酱油浸 Fried with Pomelo Sauce

海浪泡 Debone Fish Fillet with Vermicelli

潮州蒸 Steamed Teochew Style

干烧酱油浸 Fried with Chili Sauce

娘惹酱 Steamed Nyonya Style

# 新鲜鱼 FRESH FISH



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

时价 Market price



Fried with Chili Sauce 干烧酱油浸

时价 Market Price



油浸肥仔荣 Deep-fried with Shallot Garlic Sauce

时价 Market Price





时价 Market Price

# 新鲜鱼 FRESH FISH

金蒜猪油渣蒸 Steamed with Garlic & Prok Lard

时价 Market Price



招牌菜圃蒸 Steamed with Preserved Turnip

时价 Market Price



**加子酱油浸石斑** Deep-fried Grouper with Spicy Sour Pomelo Sauce

时价 Market price

# 新鲜鱼 FRESH FISH



# 美宝阁粤菜精选 MAPLE PALACE CANTONESE SPECIAL



青龙羊肚菌鬼马炒带子 Sautéed Scallop with Morel Mushroom, Dough Fritter and Dragon Vege

RM 138 (每份 Per Portion)



#### 咸香虾皇藕片

Wok-fried King Prawn with Creamy Salted Egg Yolk and Lotus Chips

RM 98 (每份 Per Portion)



雪花松露玉带西兰花 Stir-fried Scallop with Scramble Egg White & Broccoli and Truffle RM 138 (每份 Per Portion)



## 美宝阁咖喱虾(伴锅包) Maple Palace Signature Curry Prawn with Crispy Bun

#### RM 128

## 精美海鲜 SEAFOOD

腰果宫保虾球炒粟米萝卜糕 Kung Po Prawn with Cashew Nut, Sweet Corn & Radish Cake

RM 98 (每份 Per Portion)



豉油王煎虾碌 Wok-fried Prawn with Soya Sauce

> RM 98 (每份 Per Portion)



娘惹鲜鱿虾煲 Spicy Nyonya Squid and Prawn serve in Clay Pot

> RM 128 (毎份 Per Portion)



鱼鳔炒鲜虾碌 Wok-fried Fish Maw with Prawn

> RM 128 (每份 Per Portion)



辣子虾碌(伴炸花包) Prawn with Tomato Chili Sauce served with Fried Bun

> RM 98 (每份 Per Portion)





剁椒蒸斑片 Steamed Grouper Fillet with Diced Chili

> RM 78 (每份 Per Portion)

黑椒粉丝虾煲 Wok-fried Prawns and Vermicelli with Black Pepper served in Clay Pot

> RM 98 (每份 Per Portion)



风味九层香葱鱼片 Grouper Fillet with Basil Leaves and Shallot Scallion Sauce

> RM 78 (每份 Per Portion)





酸菜鱼片 Sichuan Fish Fillet with Pickled Mustard

> RM 78 (每份 Per Portion)



姜葱炒鲜蛤 Wok-fried Fresh Clam with Ginger Scallion

> RM 45 (毎份 Per Portion)

> > 香辣酸甘鲜蛤 Boiled Fresh Clam with Spicy Lime Sauce

> > > RM 45 (每份 Per Portion)



咸香黄金鲜鱿卷 Sautéed Squid with Salted Egg Yolk

> RM 50 (每份 Per Portion)

酥脆腐皮虾饼 Golden Crispy Prawn Pancake

> RM 35 (每份 Per Portion)



## 酥炸虾球四季豆 Deep-fried Prawn and French Bean

RM 98 (每份 Per Portion)



## 鲜鱿马来棧炒羊角豆 Stir-fried Sotong, Lady Finger with Belachan Sauce

RM 50 (每份 Per Portion)



## 川味麻辣澳洲牛肉 Wok-seared Australia Tenderloin Cubes with Spicy Mala Sauce

RM 138 (每份 Per Portion)



芥兰炒牛肉 Stir-fried Australia Beef Tenderloin Slice with Kai Lan RM 138 (每份 Per Portion)



怀旧海南鸡扒 Traditional Hainanese Chicken Chop

> RM 55 (毎份 <u>Per Portion)</u>



#### 宫保腰果鸡丁

Wok-fried Diced Chicken with Cashew Nuts & Dried Chili

RM 48 (每份 Per Portion)





Braised Chicken with Young Ginger

> RM 55 (每份 Per Portion)

> > 猪肚鸡煲

Wok-fried Chicken and Pork Stomach served in Clay Pot

> RM 58 (每份 Per Portion)





南乳炸花肉 Deep-fried Pork Belly with Preserved Red Bean Curd

#### RM 58



荷塘腊肠鱼鳔蒸鸡 Steamed Chicken with Chinese Sausage and Fish Maw

> RM 58 (毎份 Per Portion)

> > 阿婆冬菇鸡脚 Braised Chicken Feet with Black Mushroom

> > > RM 50 (每份 Per Portion)

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大排档炒烧肉 Stir-fried Roasted Pork with Onion Shallot

> RM 58 (每份 Per Portion)

> > 芹菜辣椒爆大肠 Stir-fried Pork Intestine with Celery and Chili

> > > RM 45 (每份 Per Portion)



泰式猪手 Crispy Pork Trotter

RM 98 (每份 Per Portion)



酸甜香脆柚子黑豚肉 Iberico Pork with Pomelo in Sweet & Sour Sauce

> RM 58 (每份 <u>Per Portion)</u>







梅菜王陈皮扣花肉 Pork Belly Slow Cooked in Preserved Cabbage RM 58 (每份 Per Portion)



黑枣蜜丝排骨 Pork Ribs with Black Dates Honey Sauce

RM 58 (每份 Per Portion)

咸鱼黑毛猪花腩煲 Spanish Iberico Pork Belly with Dried Chili and Salted Fish RM 58 (每份 Per Portion



### 火焰蜜汁杏片香橙骨

Flambé Wok-fried Pork Ribs, Citrus Orange Glaze, Almond Flakes

RM 58 (每份 Per Portion)

各式炒田园时蔬 YOUR CHOICE OF COOKING STYLES FROM OUR DAILY SELECTION OF FRESH GARDEN GREEN

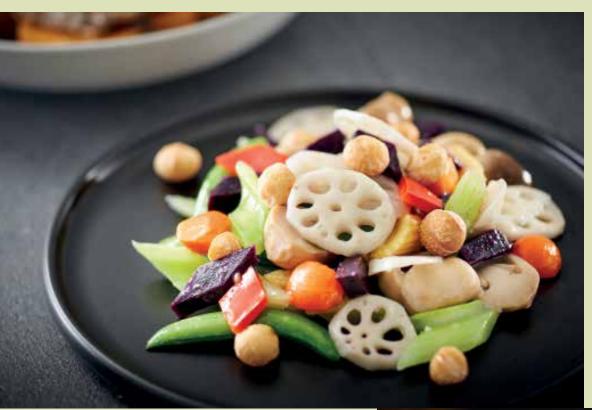
> 清炒 Stir-fried

蒜茸炒 Wok-fried with Minced Garlic

豉油皇白灼 Poached with Soya Sauce

腐乳椒丝炒 Stir-fried with Fermented Beancurd and Shredded Chili

> RM 33 (每份 Per Portion)



夏果紫薯水芹香 Wok-fried Lotus Root, Purple Sweet Potato with Assorted Vegetable and Macadamia Nuts

> RM 40 (每份 Per Portion)

月光干贝蟹肉菠菜煲 Spinach with Dried Scallop, Crab Meat Sauce and Egg Yolk

> RM 38 (每份 Per Portion)



手撕包菜 Stir-fried Shredded Cabbage with Pork Belly and Vinegar

> RM 38 (每份 Per Portion)

手打墨鱼丸浸瑶柱芥菜 Homemade Cuttlefish Ball with Dried Scallop and Mustard Green

> RM 48 (毎份 Per Portion)

#### 上汤金银蛋苋菜

Superior Salted Egg & Century Egg with Spinach Soup RM 38 (每份 Per Portion)



海鲜豆腐煲 Braised Seafood Beancurd served in Clay Pot RM 68 (每份 Per Portion)



金花蟹肉虾粒豆腐 Beancurd with Shrimp Meat, Crab Meat Sauce and Crispy Enoki Mushroom

> RM 48 (毎份 Per Portion)

### 榄菜肉碎干煸四季豆

Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable

> RM 35 (每份 Per Portion)



RM 38



凉瓜滑蛋 Scramble Egg with Bitter Gourd

> RM 25 (每份 Per Portion)

港式鸳鸯滑蛋香口河粉 Hong Kong Style Seafood Hor Fun with Egg Sauce

> RM 48 (每份 Per Portion)

> > 樱花虾海鲜炒中华拉面 Fried Chinese Ramen with Seafood and Sakura Shrimp

> > > RM 48 (毎份 Per Portion)

### 蛋白瑶柱带子蟹肉炒香饭 Fragrant Fried Rice with Crab Meat, Scallop and Egg White

RM 58 (毎份 Per Portion)



鲜蛤虎虾甘香炒米粉 Fried Vermicelli with Fresh Clams and Tiger Prawn

> RM 48 (毎份 Per Portion)

姜葱海鲜焖伊面 Braised Ee Fu Noodles with Seafood, Ginger and Scallion

> RM 48 (每份 Per Portion)



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#### 双鱼鸡粒炒香饭

Fragrant Fried Rice with Diced Chicken, Salted Fish and Silver Fish

RM 45 (每份 Per Portion)



菜圃虾球炒萝卜糕 Fried Radish Cake with Prawn

RM 40 (每份 Per Portion)

金汤蟹肉焖米粉 Braised Vermicelli with Crab Meat, Bean Sprout in Golden Sauce

RM 58

日本米饭 Steamed Japanese Rice RM 5 (每份 Per Portion)





### 甜品 DESSERT



甜蜜擂沙汤丸 Glutinous Dumpling in Golden Grated Peanut

RM 18

斑蓝煎堆 Deep-fried Sesame Ball, Pandan Puree

RM 18



### 甜品 DESSERT



香热滑滑花生糊 Sweetened Peanut Cream RM 15



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

RM 18

莲蓉锅饼 Chinese Pancake with Lotus Seed Paste

RM 18





水晶桂花糕 Chilled Osmanthus Jelly

RM 18

### 甜品 DESSERT

桂花蜜糖龟苓膏 Herbal Jelly with Osmanthus Honey RM 13 杨枝美甘露 Chilled Mango Sago RM 22

杏仁茶黑芝麻汤丸 Glutinous Dumpling Almond Tea RM 18





### 冰镇椰皇雪糕黑糯米 Chilled Black Glutinous Rice with Ice Cream served in Coconut

RM 22



姜汁元肉桃胶汤丸 Glutinous Dumpling and Peach Resin in Hot Ginger Tea

RM 18



至尊普洱王茶 Pu Er Tea	RM 4 per person	雪碧 Sprite	RM 10
香片茶 Jasmine Tea	RM 4 per person	<b>热水</b> Hot water	RM 2
<b>铁观音</b> Tie Guan Yin Tea	RM 4 per person	嘉士伯 Carlsberg	RM 25
香茶王 Cha Wang	RM 8 per person	虎啤 Tiger	RM 25
菊花 Chrysanthemum	RM 4 per person	建立士 Guinness Stout	RM 28
橙汁 Orange Juice	RM 16	矿泉水 Spritzer Mineral Water	RM 7
苹果汁 Apple Juice	RM 16	美味小吃 Tidbits	RM 8
西瓜汁 Watermelon Juice	RM16	花生 Peanut	RM 5
芒果汁 Mango Juice	RM 16	酸芒果 Sour Mango	RM10
可口可乐 Coca - Cola	RM 10	潮州辣椒酱 Teow Chew Spicy Chili	RM 5
椰子 Coconut	RM 16	手巾 Wet Towel	RM 2



#### 海鲜杉斑鱼锅 **Grouper Seafood Steamboat**

#### **RM 268**

鱼头骨汤,石斑鱼片,虾5只,鱼丸5粒,肉丸5粒, 墨鱼丸<mark>5粒,鱼鳔6件</mark>,福袋5件,竹枝,豆腐, 冬菇,金针菇,什菜,粟米,米粉 Fish Head Bone Soup, Grouper Fillet, Fish Ball 5 pcs, Prawn 5 pcs, Pork Ball 5 pcs, Cuttlefish Ball 5 pcs, Fish Stomach 6 pcs, Treasure Bag 4 pcs, Beancurd Stick, Tofu, Black Mushroom, Enoki Mushroom, Garden Green, Corn, Mee Hoon

# 海鲜杉斑鱼锅 Grouper Seafood Steamboat

#### **RM 598**

鱼头骨汤,杉斑1只起鱼片,虾 10 只,鱼丸10粒, <mark>肉</mark>丸10粒,墨鱼丸10粒,鱼鳔10件,福袋10件, 竹枝,豆腐,冬菇, 金针菇, 什菜, 粟米, 米粉 Fish Head Bone Soup, 1 Whole Grouper Fillet, Prawn 10 pcs, Fish Ball 10 pcs, Pork Ball 10 pcs, Cuttlefish Ball 10pcs, Fish Stomach 10 pcs, Treasure Bag 10 pcs, Beancurd Stick, Tofu, Black Mushroom, Enoki Mushroom, Garden Green, Corn, Mee Hoon



### **Goose Web Abalone Seafood In Casserole**

#### **Superior food inclusive**

Abalone, goose webs, fish stomach, fish maw, sea cucumber, dried oyster, scallop, prawns, dried scallop, vegetarian goose, bean curd stick, roasted pork belly, roasted duck, boiled chicken, long cabbage, button mushroom, black mushroom, yam, broccoli, siew pak choy.

> 鲍鱼, 鹅掌, 鱼鳔, 花胶, 海参, 蚝士, 带子, 虾碌, 瑶柱, 斋鹅, 枝竹, 烧肉, 烧鸭, 白切鸡, 津白菜, 蘑菇, 茶花菇, 芋头, 西兰花, 小白菜

> > RM 1388 每份 per portion

> > > [敬请预定] (Please order in advance)



### TASTEFULLY DECORATED TO REFLECT LUXURIOUS ELEGANCE



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