

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

三喜拼

肉松白饭鱼, 避风塘萝卜糕, 醉鲍鱼

Maple Palace Trilogy

White Bait Fish w/ Pork Floss, Radish Cake with Golden Garlic, Black Bean & Chili, Drunken Abalone

鱼骨汤冬菇菜胆鱼翅

Double-boiled Shark's fin with Fish Bone Soup

粉丝虾婆

Slipper Lobster with Vermicelli

红烧12头南非鲍鱼扣肉饼蚝士青蔬

Braised 12 Heads South Africa Abalone, Dried Oyster and Steamed Pork

叉烧腊肠炒香饭

Fragrant Fried Rice with

BBQ Pork and Chinese Sausage

桂花蜜糖龟苓膏

Herbal Jelly with Osmanthus Honey

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

美宝阁三小拼
(香芒蛋黄酱虾球, 潮州虾枣, 海蜇醉鲜鲍)
Maple Palace Trilogy
(Crispy Prawn with Mango Mayonnaise, Homemade
Prawn Ball, Jellyfish Drunken Abalone)

黄焖四宝鱼翅
Braised Shark's fin Soup with assorted Seafood

蚝皇原只5头鲍鱼伴鹅掌
Braised Whole 5 Heads South Africa Abalone w/
Goose Web

蜜汁西班牙排骨
BBQ Iberico Pork Rib

芙蓉香煎日本扇贝
Pan-seared Hokkaido Scallop with
Scrambled Eggs White

杨枝美甘露
Chilled Mango Sago with Pomelo

DAFFODIL SET MENU

水仙套餐

RM 600++ for 4 persons 四位用

RM 900++ for 6 persons 六位用

美宝阁三小拼

(猪脚冻, 金杯海鲜崙, 蒜泥白肉)

Maple Palace Trilogy

(Pork Knuckle Jelly, Seafood Pai Tee, Sliced Pork Belly
with Spicy Garlic Dressing)
(sharing portion)

鱼骨汤冬菇菜胆鱼翅

Double-boiled Shark's fin with Fish Bone Soup

塔香姜葱花蛤虾煲

Stir-fried Prawn & Fresh Clam w/
Ginger Scallion and Basil Leaf

怀旧海南鸡扒

Traditional Hainanese Chicken Chop

剁椒蒸斑球

Steamed Grouper Fillet w/ Diced Chili

鲍鱼汁鲍鱼叉烧虾粒炒香饭

Fragrant Fried Rice with BBQ Char Siew,
Diced Abalone, Prawn Meat

陈皮红豆沙汤丸

Sweetened Red Bean with
Aged Tangerine Peel and Dumpling

ORCHID SET MENU

兰花套餐

RM 800 ++ for 4 persons 四人用
RM 1200 ++ for 6 persons 六人用

烧味两小品

(烧鸭, 黑毛猪叉烧海蜆)

Duo Combinations Platter

(Roasted Duck, Jellyfish, BBQ Iberico Char Siew)

鱼鳔芋香鱼头鱼骨汤

Collagen Fish Bone Soup with
Fish Maw, Yam, Tofu and Fish Head

翡翠双耳炒龙虎斑片

Stir-fried Estuary Tiger Grouper w/
White and Black Fungus

鲍鱼海参冬菇焖鸡翼

Braised Chicken Wing with
Abalone, Sea Cucumber, Black Mushroom

金针菇扒西兰花

Poached Broccoli with Enoki Mushroom Sauce

潮酱大蒜烧肉炒香饭

Fragrant Fried Rice with
Roasted Pork, Leek and Spicy Teow Chew Sauce

杏汁龟苓膏

Chilled Almond Milk w/ Herbal Jelly

ROSE SET MENU

玫瑰套餐

RM 1688 ++ for 10 persons 十人用

炭烧片皮乳猪

Roasted Suckling Piglet

佛手瓜明目鱼螺片汤

Double-boiled Chayote,
Amusium Pleuronectes Moon Scallop,
Sea Whelks Herbal Soup

墨鱼丸脆姜海浪粉丝笋壳

Steamed Fresh Goby Fish w/
Ginger, Cuttlefish Ball, Vermicelli

招牌辣子虾婆

Signature Chili Slipper Lobster

南非鲍鱼冬菇西兰花

Broccoli with South Africa Abalone and Black Mushroom

海鲜炒面线

Wok-fried Vermicelli with Seafood

陈皮红豆沙汤丸

Sweetened Red Bean with
Aged Tangerine Peel and Dumpling

LILY SET MENU

百合套餐

RM 2388 ++ for 10 persons 十人用

蒜茸酥炸日本生蚝

Deep-fried Miyagi Oyster with Garlic

虫草花螺唇笋壳汤

Double-boiled Goby Fish Soup with
Corn Lip & Cordyceps Flower

红葱黄油槽鸡王（7个月玉米饲养）

Steamed Corn Fed Chicken (7 months) w/
Shallot Scallion Sauce

翡翠澳洲鲍脯扣海参

Braised Australia Abalone and Sea Cucumber

油焖大虎虾

Stewed Prawn w/ Fragrant Oil

炭烧糯米乳猪

BBQ Suckling Piglet with Glutinous Rice

杨枝美甘露

Chilled Mango Sago with Pomelo

JASMINE SET MENU

茉莉套餐

RM 3888 ++ for 10 persons 十人用

炭烧片皮乳猪

Roasted Suckling Piglet

鱼骨浓汤巴西菇海参汤

Double-boiled Superior Fish Bone Soup
Sea Cucumber and Brazil Mushroom

红烧澳洲3头鲍鱼扣鹅掌 - (位上)

Braised 3 Head Australia Abalone and Goose Web
(Individual serving)

芋头枝竹焖笋壳

Braised Goby Fish with Yam and Beancurd Stick

海盐蒸玉兰槽鸡王 (7个月玉米饲养)

Sea Salt Steamed Corn Fed Chicken (7 months) w/ Kai Lan

槽鸡王鸡油香饭

Fragrant Chicken Rice

金瓜紫米露

Chilled Pumpkin Sago with Black Glutinous Rice

擂沙汤丸

Glutinous Dumpling with Golden Grated Peanut

CARNATION SET MENU

康乃馨套餐

RM 4388 ++ for 10 persons 十人用

蘑菇芝士酿蟹盖拼胡麻酱鱼子菜苗
Cheese Baked Crab Shell and Chilled Baby Spinach
with Goma Sauce Topped with Salmon Roe

南非5头鲍鱼迷你佛跳墙
Mini Buddha Jump Over the Wall w/
5 Heads South Africa Abalone

香烤西班牙伊贝利黑毛猪排骨
Signature BBQ Spanish Iberico Pork Rib

风沙龙虾
Stir-fried Australia Lobster with
Garlic and White Bait Fish

剝椒粉丝北海道扇贝
Steamed Hokkaido Scallop with
Diced Chili and Vermicelli

金瓜紫米露
Chilled Pumpkin Sago with
Black Glutinous Rice