

RM 168++ Per person 每位
(min 2 persons)

黑毛猪叉烧, 冰花蜜汁虾球
Barbecued Iberico Pork
Wok-fried Prawn Honey Sauce,
Sesame, Bonito Flakes

花胶螺片鸡汤
Double-boiled Sea Whelk Soup, Fish Maw

菜脯金银蒜蒸海斑件
Steamed Grouper with Preserved Turnip

香烤西班牙排骨
Barbecued Spanish Pork Rib

粉丝豉汁蒜茸蒸扇贝
Steamed King Scallop, Vermicelli,
Garlic, Preserved Black Bean

桂花香梨桃胶
Chilled Peach Gum, Pear,
Osmanthus

RM 288++ Per person 每位
(min 2 persons)

百花炸酿蟹钳，潮州虾枣
Deep-fried Crab Claw Stuffed with
Prawn Paste, Teow Chew Prawn Ball

黄焖带子花胶筒
Fish Maw, Scallop Pumpkin Soup

红烧澳洲帝皇溏心干鲍鱼扣佛手瓜
Braised Australia Emperor Candy Heart Abalone,
Chayote

东坡肉
Braised Pork Belly with Wine

橄榄菜虾婆炒香饭
Fragrant Fried Rice with
Slipper Lobster, Olive Vegetable

杨枝美甘露拼慕斯酸奶兔
Chilled Mango Sago with
Mousse Yogurt

RM 1688 ++ for 10 persons 十人用

美宝阁精选四拼盘

Maple Palace Platter of Four

椒盐白饭鱼，烧鸭，松子炒带子松，黄金鱼皮

Deep-fried Silver Whitebait Salt and

Pepper, Barbecued Duck,

Stir-fried Diced Scallop served in Lettuce

Crispy Fish Skin with Salted Egg Yolk

竹笙海鲜蟹肉冬茸羹

Winter Melon Soup with

Crab Meat, Dried Scallop, Prawn, Scallop Bamboo Pith

娘惹酱龙虎斑

Steamed Estuary Tiger Grouper with Nyonya Sauce

南非鲍鱼海参翡翠金蚝扣猪手

Braised Pork Trotter with South Africa Abalone,
Sea Cucumber, Sun Dried Oyster, Garden Green

名鸡*黄油槽鸡王

Boiled Superior 7 Months Corn-fed Chicken

鲜蛤虾婆焖伊面

Braised Ee Fu Noodles with Slipper Lobster, Clam

香热滑滑花生糊

Sweetened Peanut Cream

莲蓉锅饼

Chinese Pancake with Lotus Seed Paste

RM 2388++ for 10 persons 十人用

黄金鱼皮，潮州虾枣，虫草花青瓜带子，酿鱼肚
Crispy Fish Skin with Salted Egg Yolk
Deep-fried Teow Chew Prawn Ball
Scallop with Cordyceps Flower, Cucumber,
Sesame Dressing
Stuffed Fish Stomach with Cuttlefish Paste

椰皇二十年橙皮雪梨花胶螺头汤
Double-boiled Sea Conch, Fish Maw Soup with Pear,
Dried Tangerine Peel served in Coconut

百香果酱黄金烧鸭
Barbecued Duck with Passion Fruits Sauce

8头南非鲍鱼佛手瓜扣海参鹅掌
Braised 8 Heads South Africa Abalone,
Sea Cucumber, Goose Web and Chayote

姜葱澳洲龙虾焖伊面
Braised Ee Fu Noodles with
Australia Lobster

桃胶金瓜马蹄西米露
Sweetened Pumpkin with
Peach Resin, Water Chestnut, Sago

RM 2988 ++ for 10 persons 十人用

百花炸酿蟹钳，香煎鹅肝
Deep-fried Crab Claw Stuffed with
Prawn Paste, Pan-seared Foie Gras

黄焖海鲜蟹肉翅
Braised Shark's fin Soup with
Crab Meat and Seafood

碧绿风味柚子酱笋壳
Goby Fish Fillet with
Basil Leave, Pomelo Sauce

鲍鱼海鲜海参糟鸡煲
Trio Seafood, Abalone, Chicken Casserole

酸菜椒麻龙虾米粉
Braised Australia Lobster with
Vermicelli, Sichuan Pepper Corn,
Dried Chili and Preserved Cabbage

红枣桂花炖雪蛤
Double-boiled Hashima with
Red Dates and Osmanthus

RM 3988 ++ for 10 persons 十人用

片皮北京鴨

Roasted Peking Duck

松子鴨松荷葉包拼蝦枝

Stir-fried Diced Duck Meat served with
Mini Bun, Crispy Prawn Twister

魚骨濃湯干貝花膠燉鈎翅

Double-boiled Superior Fish Bone
Shark's fin Soup with Dried Scallop, Fish Maw

紅燒澳洲帝皇溏心干鮑魚扣佛手瓜

Braised Australia Emperor Candy Heart Abalone,
Chayote

招牌炭燒西班牙黑豬排骨

Signature BBQ Spanish Iberico Pork Loin Rib

酸菜金湯星斑米粉湯

Vermicelli with Coral Trout, Sichuan Pepper Corn,
Dried Chili, Preserved Cabbage Broth

紅棗泡參燉燕窩

Chilled Bird Nest with
Red Dates and Ginseng