



美寶閣
MAPLE PALACE
RESTAURANT

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

鸳鸯脆双鲜

(脆虾蜂蜜百香果, 黄金白饭鱼脆莲藕)

Duo of Crispy Prawn and Fish

(Deep-fried Prawn w/ Honey Passion Fruits Sauce,
Crispy White Bait Fish, Lotus Root coated
w/ Salted Egg Yolk)

黄焖蟹肉海味鱼翅羹

Braised Crab Meat Shark's fin Bisque
with Shredded Sea Cucumber, Fish Maw

剁椒蒸石斑伴菜心

Steamed Grouper Fillet with
Preserved Chopped Chili, Scallion
and Choy Sum

黑枣排骨拼红烧南非鲍鱼

Pork Rib with Black Dates Sauce and
Braised South Africa Abalone

姜葱虾婆手拉面

Hand-Pull Noodles with Slipper Lobster,
Onion Scallion

荔枝奇亚籽玫瑰茶

Lychee Rose Tea with Chia Seed

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

美宝阁三小品

(避风塘虾球, 荔枝虾丸, 蜜汁黑叉烧)

Maple Palace Treasure Trilogy

(Prawn w/ Fried Garlic and Dried Chili,
Lychee Prawn, Honey-glazed BBQ
Iberico Char Siew)

椰皇虫草花陈皮螺头汤

Double-boiled Sea Conch Soup with
Cordyceps Flower, Dried Tangerine Peel
served in Coconut

红烧南非鲍鱼伴海参

Braised South Africa Abalone with
Sea Cucumber

黄灯笼椒酱蒸鳕鱼

Steamed Cod Fish with
Yellow Capsicum Sauce

香煎龙虾仔面

Crispy Egg Noodles with Baby Lobster

荔枝奇亚籽玫瑰茶

Lychee Rose Tea with Chia Seed

RM 600 ++ for 4 persons 四人用

RM 988 ++ for 6 persons 六人用

软壳蟹冰菜沙律

Crispy Soft-Shell Crab, Ice Plant Salad

四川海鲜酸辣羹

Sichuan Seafood Hot & Sour Soup

风味香茅老虎虾

Stir-fried Tiger Prawn with
Lemon Grass Fusion Sauce

黑枣蜜汁排骨

Pork Ribs with Black Dates Honey Sauce

鲍鱼鱼头腩酸辣米粉汤

Abalone, Fish Head, Vermicelli Hot & Sour Soup

桂花香梨桃胶

Chilled Peach Gum, Pear, Osmanthus

RM 750 ++ for 4 persons 四人用
RM 1200 ++ for 6 persons 六人用

故乡三宝

(海蜆鲜鲍鱼, 脆炸凤尾虾, 潮州虾枣)

Signature Platter

Drunken Abalone w/Jelly Fish, Deep-fried Prawn,
Teow Chew Prawn Ball

鹿茸菌排骨汤

Double-boiled Pork Rib Soup w/ Antler Mushroom

名鸡*脆皮金麻籽槽鸡拼香煎黑毛猪萝卜糕

Golden Flaxseed Corn-fed Chicken and
Pan-seared Iberico Char Siew Radish Cake

南非鲍鱼鱼鳔海鲜

Braised South Africa Abalone with
Fish Maw and Seafood

虾婆姜葱焗香港伊面

Braised Hong Kong Ee Fu Noodles w/
Slipper Lobster Onion Scallion

杨枝美甘露拼慕斯酸奶兔

Chilled Mango Sago with Mousse Yogurt

鸿运乳猪鲍鱼餐

RM 1688 ++ for 10 persons 十人用

片皮乳猪仔

Crispy Roasted Suckling Piglet

云南绣球菌螺片糟鸡汤

Superior Chicken Soup w/ Sea Conch and
Yunnan Assorted Mushroom

OR 或

黄焖蟹肉海参鱼翅羹

Braised Shark's fin Crab Meat Bisque with
Shredded Sea Cucumber, Fish Maw

碧绿风味九层香葱笋壳

Goby Fish Basil Leaves and
Shallot Scallion Sauce

风味香茅老虎虾

Stir-fried Tiger Prawn with
Lemon Grass Fusion Sauce

翡翠南非鲍鱼

Braised South Africa Abalone w/ Garden Green

姜蓉油盐腊肠芋头粒饭

Fragrant Ginger Clay Pot Rice with
Chinese Sausage, Yam

荔枝奇亚籽玫瑰茶

Lychee Rose Tea with Chia Seed

斑蓝煎堆

Deep-fried Sesame Ball, Pandan Puree

鮑魚星斑乳豬餐

RM 2388 ++ for 10 persons 十人用

炭燒片皮北京鴨
Traditional Peking Duck

松子炒鴨松紫蘇葉
Sauteed Diced Duck Meat w/
Pine Nut and Shiso Leaf

椰皇黃燜海鮮魚翅羹
Braised Seafood Shark's fin Golden
Soup served in Coconut

黃灯笼椒醬蒸星斑
Steamed Coral Trout w/
Yellow Capsicum Sauce

名雞*脆皮金麻籽槽雞拼香煎黑毛豬萝卜糕
Golden Flaxseed Corn-fed Chicken and
Pan-seared Iberico Char Siew Radish Cake

羊肚菌南非鮑魚海參
Braised South Africa Abalone, Sea Cucumber
and Morel Mushroom

糯米臘味乳豬仔
Crispy Roasted Suckling Piglet
with Glutinous Rice

桃膠金瓜馬蹄西米露
Sweetened Pumpkin with Peach Resin,
Water Chestnut, Sago

龙虾鲍鱼片皮鸭餐 RM 2988 ++ for 10 persons 十人用

片皮北京鸭
Roasted Peking Duck

松子鸭松荷叶包拼虾枝
Stir-fried Diced Duck Meat served with
Mini Bun, Crispy Prawn Twister

海味鱼翅金汤狮子头
Braised Lion Head, Dried Seafood,
Shark's fin Golden Soup

陈皮清蒸星斑
Steamed Coral Trout with Dried Tangerine Peel

红烧澳洲鲍鱼扣海参
Braised Australia Abalone with Sea Cucumber

芝士焗澳洲龙虾
Cheese Baked Australia Lobster

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

乳猪鲍翅蟹盖餐 RM 3988 ++ for 10 persons 十人用

片皮乳猪仔
Crispy Roasted Suckling Piglet

红烧蟹肉中鲍翅
Braised Superior Shark's fin with Brown Sauce

黄灯笼椒生焗东星斑
Clay Pot Baked Coral Trout with
Yellow Capsicum Sauce

芝士焗酿蟹盖
Cheese Baked Stuffed Crab Shell

名鸡“黄油槽鸡王”
Boiled Superior Corn-fed Chicken

鸡油姜盐鸡香饭
Fragrant Chicken Rice

OR 或
鱼香茄子焗伊面
Braised Ee Fu Noodles with Egg Plant,
Minced Meat

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