



前菜 APPETIZER



鲜虾玫瑰花瓣云吞
Deep-Fried 'Rose' Prawn Wonton

RM 30 / 5 pcs

樱花虾蜜烧紫茄
Deep-Fried Brinjal with Sakura Ebi

RM 25 / portion





瑶柱蟹肉炒埔生菜包

Stir-Fried Omelette with Crab Meat & Dried Scallop Served with Lettuce

RM 75 / 5 pcs



古早味蟹肉炸春卷

Deep-Fried Crab Meat Spring Rolls

RM 15 / portion



黑松露炸脆银针鱼

Deep-Fried Crispy Silver Fish with Black Truffle

RM 30 / portion



黑松露芋丝捞鲍鱼螺

Sea Whelk with Black Truffle & Shredded Taro

RM 25 / portion



爽脆樱花虾凉拌番石榴果

Crispy Sakura Shrimp with Sour Guava

RM 25 / portion



古法潮汕芋香肉枣

Crispy Teochew Pork & Taro Rolls

RM 20 / portion



X.O瑶柱鸭蛋煎蚝饼

Pan-Fried Oyster Omelette with Duck Egg & X.O Sauce

RM 30 / portion



黑松露鱼籽带子炖蛋

Black Truffle Scallop Stewed Egg with Fish Roe

RM 15 / pax



凤凰芝士荔枝球

Lychee Cheese Balls with Mix Salad

RM 50 / 5 pcs



本地鲜鱿

Fresh Local Squid

煮法 Preparation Method

| 椒盐肉松 Stir-Fried with Pepper Salt & Meat Floss

| 南洋风味 Nanyang Style

RM 48 / portion





黑松露冰菜蔬果沙拉：

Black Truffle Ice Plant Salad:

- ① 黄金霸皇鱼皮 Salted Egg Yolk Fish Skin
- ② 黄金霸皇软壳蟹 Salted Egg Yolk Soft Shell Crab

RM 48 / portion

RM 70 / portion



霸皇麦片脆鱼皮

Salted Egg Yolk Crispy Fish Skin with Nestum

RM 18 / portion



手拍黄瓜

Smashed Cucumber

RM 15 / portion



精致叁拼盘

Trio Combination Platter

*剁椒粉丝蒸带子 Steamed Scallop with Chopped Pepper & Vermicelli

*凤凰芝士荔枝球 Lychee Cheese Ball

*冰菜沙拉流沙黄金软壳蟹 Ice Plant Salad with Salted Egg Soft Shell Crab

RM 35 / pax

汤品 SOUP

长白人参鲍参龙纹翅肚佛跳墙

Double-Boiled Traditional Buddha Jumps Over the Wall

长白人参 | 猪婆参 | 特厚纽西兰花胶 | 花菇 | 日本瑶柱 | 乌鸡 | 龙纹翅 | 南非五头鲍鱼

RM 368 / pax
(需预定 Pre-Order Required)



泡参石斛姬松茸花胶炖汤

Double-Boiled Superior Soup with Dendrobium, Agaricus Blazei, New Zealand Fish Maw, Dried Scallop, Pork Ribs & Ginseng

石斛 | 姬松茸 | 纽西兰花胶 | 瑶柱 | 排骨 | 泡参

RM 48 / pax



万里飘香佛垂涎

Double-Boiled Superior Soup with New Zealand Fish Maw, Sea Cucumber, Cauliflower Fungus, Dried Scallop & Silkie Chicken

纽西兰花胶 | 黄玉参 | 绣球菌 | 瑶柱 | 乌鸡

RM 60 / pax



滋补瑶柱羊肚菌螺肉炖汤

Double-Boiled Superior Soup with Dried Scallop, Morel, Snail Meat & Pork Ribs

瑶柱 | 羊肚菌 | 螺肉 | 排骨

RM 28 / pax



养颜鲨鱼骨汤元贝鱼唇胶

Double-Boiled Superior Shark's Bone Soup with Fish Lip, Pork Ribs & Dried Scallop

鲨鱼骨 | 奶白 | 排骨 | 鱼唇 | 瑶柱

RM 28 / pax

高汤清炖龙纹鲍翅

Double Boiled Superior Shark's Fin Soup with New Zealand Fish Maw & Dried Scallop

龙纹翅 | 纽西兰花胶 | 瑶柱

RM 198 / pax



碟仔龙纹大鲍翅

Braised Superior Shark's Fin Soup
龙纹大鲍翅 | 火腿 | 银牙

RM 328 / pax



浓炖红烧盅仔龙纹翅

Braised Superior Shark's Fin Soup with Dried Scallop & Jinhua Ham
龙纹翅 | 瑶柱 | 火腿 | 银牙

RM 168 / pax



泰式砂煲鲍翅仔

Braised Thai Style Shark's Fin Soup in Claypot
鲍翅仔 | 带子 | 纽西兰花胶 | 火腿 | 银牙

RM 88 / pax





鲨鱼骨汤花胶日本带子皇

Braised Shark's Bone Soup with New Zealand Fish Maw & Japanese Scallop

鲨鱼骨 | 纽西兰花胶 | 日本带子 | 奶白

RM 50 / pax



古法瑶柱蟹肉金勾翅

Braised Shark's Fin Soup with Crab Meat & Dried Scallop

金勾翅 | 瑶柱 | 蟹肉

RM 45 / pax



黄焖蟹肉带子海味羹

Braised Seafood Soup with Scallop & Crab Meat

瑶柱 | 蟹肉 | 带子 | 海参 | 马蹄 | 鱼唇

RM 40 / pax



生拆蟹肉瑶柱龙纹翅

Braised Superior Shark's Fin Soup with Crab Meat & Dried Scallop

活螃蟹肉 | 龙纹翅 | 瑶柱 | 火腿 | 银牙

RM 138 / pax

(二十分钟准备时间 20 Minutes Preparation Time)

(最少两位以上 Minimum Order 2 Pax)

鲍鱼 ABALONE



豪皇原粒澳洲二头鲍鱼

Braised Australian 2-Head Abalone in Traditional Style

RM 168 / pax

豪皇原粒墨西哥车轮四头鲍鱼

Braised Mexican 4-Head Abalone in Traditional Style

RM 218 / pax

葱烧南非五头鲍鱼

Braised South African 5-Head Abalone with Scallion Sauce

RM 78 / pax

葱烧南非八头鲍鱼

Braised South African 8-Head Abalone with Scallion Sauce

RM 48 / pax

葱烧南非鲍鱼

Braised South African Abalone with Scallion Sauce

RM 35 / pax

双味墨西哥生鲍鱼

Mexican Fresh Abalone Cooked in Two Ways

RM 78 / pax

*烧焗墨西哥生鲍鱼 Grilled Mexican Fresh Abalone

*黑松露芋丝捞生鲍 Mexican Fresh Abalone with Black Truffle & Shredded Taro

鲍 鱼 搭 配 :	Add-On:	
纽西兰花胶	New Zealand Fish Maw	RM 40
日本带子皇	Japanese Scallop	RM 25
黄玉海参	Sea Cucumber	RM 20
鹅肝	Foie Gras	RM 60
鹅掌	Goose Palm	RM 18

山珍海味 TREASURE

瑶柱 X.O 酱爆海参煲

Stir-Fried Sea Cucumber with X.O Sauce in Claypot

RM 98 / portion



海味葱烧一品煲

Braised Assorted Seafood in Claypot

海参 | 鱼唇 | 炸鱼鳔 | 帶子 | 花菇 | 元白 | 西兰花

RM 40 / pax

(最少两位以上 Minimum Order 2 Pax)



龙皇船瑶柱原条猪婆参

Stuffed Whole Maldives Sea Cucumber with Minced Pork & Dried Scallop

RM 600 / portion
(需预定 Pre-Order Required)



黄焖鹅掌纽西兰花胶

Braised Goose Palm & New Zealand
Fish Maw in Rich Golden Sauce

RM 58 / portion

时价海鲜

MARKET PRICE SEAFOOD



刺身·唐灼金汤象拔蚌

Sashimi · Geoduck Shabu-Shabu in Superior Stock

海 鲜

List of Seafood

澳洲龙虾

Australian Lobster

象拔蚌

Geoduck

赖尿虾

Mantis Prawn

深海大老虎虾

Deep-Sea Tiger Prawn

帝王蟹

King Crab

螃蟹

Crab

煮 法

Preparation Method

刺身·唐灼金汤

Sashimi · Shabu-Shabu in Superior Stock

陈年花雕蛋白蒸

Steamed with Egg White & Shaoxing Cooking Wine

油封蒜低温蛋黄焗

Baked with Garlic Confit & Egg Yolk

浓郁虾汤

Rich-flavoured Prawn Soup

上汤焗

Superior Stock

避风塘

Typhoon Shelter

芝士焗

Cheese Baked

雪油霸皇

Salted Egg Yolk

金银蒜粉丝煲

Garlic & Glass Noodles Served in Claypot

蒜椒柚子烧焗

Baked with Special Chili Garlic Sauce & Grapefruit

黄焖金汤泡脆米饭

Superior Soup with Crispy Rice

砂煲焗米饭

Claypot Baked Rice

黄酒焗

Baked with Yellow Rice Wine

伊面/ 河粉/ 粥

Braised Ee-Fu Noodles / Wok-Fried Hor Fun / Congee

刺身·唐灼浓郁虾汤澳洲龙虾

Sashimi · Australian Lobster Shabu-Shabu in Rich-flavoured Prawn Soup



叁葱焗生拆澳洲龙虾
Baked Australian Lobster with Scallions



上汤生拆澳洲龙虾
黑松露焗香港伊面
Braised Black Truffle Hong Kong Ee-Fu Noodles
with Australian Lobster in Superior Stock



精致澳洲龙虾拼盘

Exquisite Australian Lobster Platter

*黑松露鱼籽龙虾球炖蛋

Steamed Egg White Custard with Australian Lobster, Black Truffle & Fish Roe

*凤凰芝士荔枝球

Lychee Cheese Ball



上汤瑶柱澳洲龙虾煲粥

Superior Stock Australian Lobster Congee with Dried Scallop

肉末清蒸螃蟹

Steamed Crab with Minced Meat



黄酒焗螃蟹煲

Baked Crab with Yellow Rice Wine in Claypot



帝王蟹肉黄焖炖蛋

Steamed King Crab with Egg White & Golden Pumpkin Soup

时价鱼类 MARKET PRICE FISH



鳳凰展翅三品斗昌魚
Pomfret in Three Preparations

(需预定 Pre-Order Required)

鱼 类

List of Fish

斗昌鱼

Pomfret

东星斑

Leopard Coral Grouper

野生林哥

Wild Marble Goby

珍珠龙虎斑

Dragon Tiger Grouper

鳕鱼

Cod

巴丁

Patin

海斑

Sea Grouper

多宝鱼

Turbot

老鼠斑

Humpback Grouper

煮 法

Preparation Method

翡翠海浪泡

Steamed with Superior Soya Sauce

菜埔海浪泡

Steamed with Crispy Sweet Turnip

潮州麒麟蒸

Steamed in Teochew Style

香茅麒麟蒸

Steamed with Lemongrass

娘惹麒麟蒸

Steamed in Nyonya Style

菜香蒸

Steamed with Choy Heong

彩椒辣蒸

Steamed with Chef's Signature Sauce

芋头烧腩焖

Braised with Yam & Roasted Pork

油浸豉油糖

Deep-Fried with Sweet Soya Sauce

叁葱家烧焗

Baked with Scallions



彩椒辣蒸麒麟龙虎斑

Steamed Dragon Tiger Grouper with Chef's Signature Sauce



油浸豉油糖蒜葱油渣笋壳鱼

Deep-Fried Marble Goby with Garlic, Scallions & Sweet Soya Sauce



叁葱家烧风味焗东星斑

Baked Leopard Coral Grouper with Scallions



剁椒海浪泡墨鱼丸多宝鱼

Steamed Turbot with Chef's Signature Squid Balls, Chopped Pepper & Soya Sauce



香茅麒麟蒸红狮鱼

Steamed Red Emperor with Lemongrass Sauce



金银蒜菜埔蒸高崎巴丁鱼

Steamed Highfin Patin with Soya Sauce & Crispy Sweet Turnip



秘制烧焗挪威银鳕鱼 (位上)

Baked Norway Cod with Chef's Signature Sauce (Individual Serving)

野生海斑片

WILD SEA GROUPER FILLET



黑松露莴笋炒海斑片

Stir-Fried Sea Grouper Fillet with Lettuce & Black Truffle

RM 88 / portion



娘惹红薯粉蒸海斑片

Steamed Sea Grouper Fillet with Wide Vermicelli
in Nyonya Style

RM 60 / portion



芋头烧腩焖海斑片

Braised Sea Grouper Fillet with Taro
& Roast Pork Belly

RM 60 / portion

软壳蟹 SOFT SHELL CRAB



避风塘藕片泡软壳蟹

Typhoon Shelter Pan-Fried Soft Shell Crab with Crispy Lotus Root

RM 40 / portion



X.O酱肠粉软壳蟹

Soft Shell Crab with Pan-Fried X.O Sauce Vermicelli Roll

RM 40 / portion

帶子 SCALLOP



鱼子酱赛螃蟹肉日本带子皇

Fried Egg White with Fresh Crab Meat &
Japanese Scallop Topped with Caviar

RM 55 / pax

(最少两位以上 Minimum Order 2 Pax)



生拆鲜蟹粉鱼子酱日本带子皇

Japanese Scallop with Crab Roe & Caviar

RM 55 / pax

(最少两位以上 Minimum Order 2 Pax)



彩椒辣蒸粉丝日本带子皇

Steamed Japanese Scallop with Bell Pepper & Vermicelli

RM 28 / pax



夏果带子西兰花

Stir-Fried Scallops & Broccoli with Hawaiian Nuts

RM 60 / portion



X.O带子炒莴笋

Stir-Fried Scallops & Lettuce with X.O Sauce

RM 60 / portion

田鸡 EDIBLE FROG



白兰氏鸡精(罐)蒸活田鸡

Steamed Edible Frog with Brand's Chicken Essence

RM 48 / portion



避风塘爆活田鸡

Typhoon Shelter Deep-Fried Edible Frog

RM 38 / portion



陈年花雕蒸活田鸡

Steamed Edible Frog with Shaoxing Cooking Wine

RM 38 / portion



姜葱爆炒活田鸡

Stir-Fried Edible Frog with Ginger & Scallions

RM 38 / portion



宫保腰果活田鸡

Stir-Fried Edible Frog with Dried Chili & Cashew Nuts

RM 38 / portion

孜然酥炸活田鸡

Crispy Deep-Fried Edible Frog with Cumin

RM 38 / portion



虾 PRAWN



金榜咖喱明虾伴面包
Signature Curry Prawns Served with Bread

RM 70 / portion



彩椒辣海明虾炖蛋
Steamed Prawns with Egg & Bell Pepper

RM 70 / portion

蒜葱胡椒粉丝明虾煲

Claypot Garlic Pepper Prawns with Glass
Noodles & Spring Onions

RM 70 / portion



腰果蜜椒爆海明虾

Stir-Fried Prawns with Cashew Nut & Honey Pepper

RM 70 / portion



豆蔻柠檬草酱爆海明虾

Pan-Fried Prawns with Nutmeg & Lemongrass Sauce

RM 70 / portion

蒜葱豉油煎焗明虾煲

Claypot Grilled Prawns with Soya Sauce & Spring Onions

RM 70 / portion



虾球

PRAWN BALL

豆蔻腰果川岛明虾球

Pan-Fried Thousand Island Prawn Balls
with Nutmeg & Cashew Nuts

RM 60 / portion



黄金雪油霸皇明虾球

Pan-Fried Prawn Balls with Butter
& Salted Egg Yolk

RM 60 / portion



避风塘藕片泡明虾球

Pan-Fried Prawn Balls with Crispy Lotus Root
in Typhoon Shelter Style

RM 60 / portion



蟹 盖 CRAB SHELL



酿蟹盖

Crab Shell Stuffed with Fresh Crab Meat

煮法 Preparation Method

| 芝士烧焗 Cheese-Baked

| 油封蒜低温蛋黄焗 Baked with Garlic Confit & Egg Yolk

RM 60 / pax

(需预定 Pre-Order Required)

鸡 CHICKEN



叁葱焗养殖120日走地鸡伴日本米油饭

Garlic & Scallion Baked 120-Day Premium Free-Range Chicken with Oil Rice

RM 198 / whole

RM 108 / half



低温慢煮姜蓉养殖120日走地鸡

Slow-Cooked 120-Day Premium Free-Range Chicken with Ginger Paste

RM 168 / whole

RM 90 / half



柠檬麻香捞手撕山水走地鸡

Lemon & Mildly Numbing Cold Tossed Shredded 120-Day Premium Free-Range Chicken

RM 168 / whole

RM 90 / half

香芒酱酥炸鸡扒

Deep-Fried Boneless Crispy Chicken
with Mango Sauce

RM 35 / portion



薄荷酱酥炸鸡扒

Deep-Fried Boneless Crispy Chicken
with Mint Sauce

RM 35 / portion



梅香咸鱼油条鸡粒煲

Stewed Chicken with Salted Fish
& Fried Dough Sticks in Claypot

RM 35 / portion



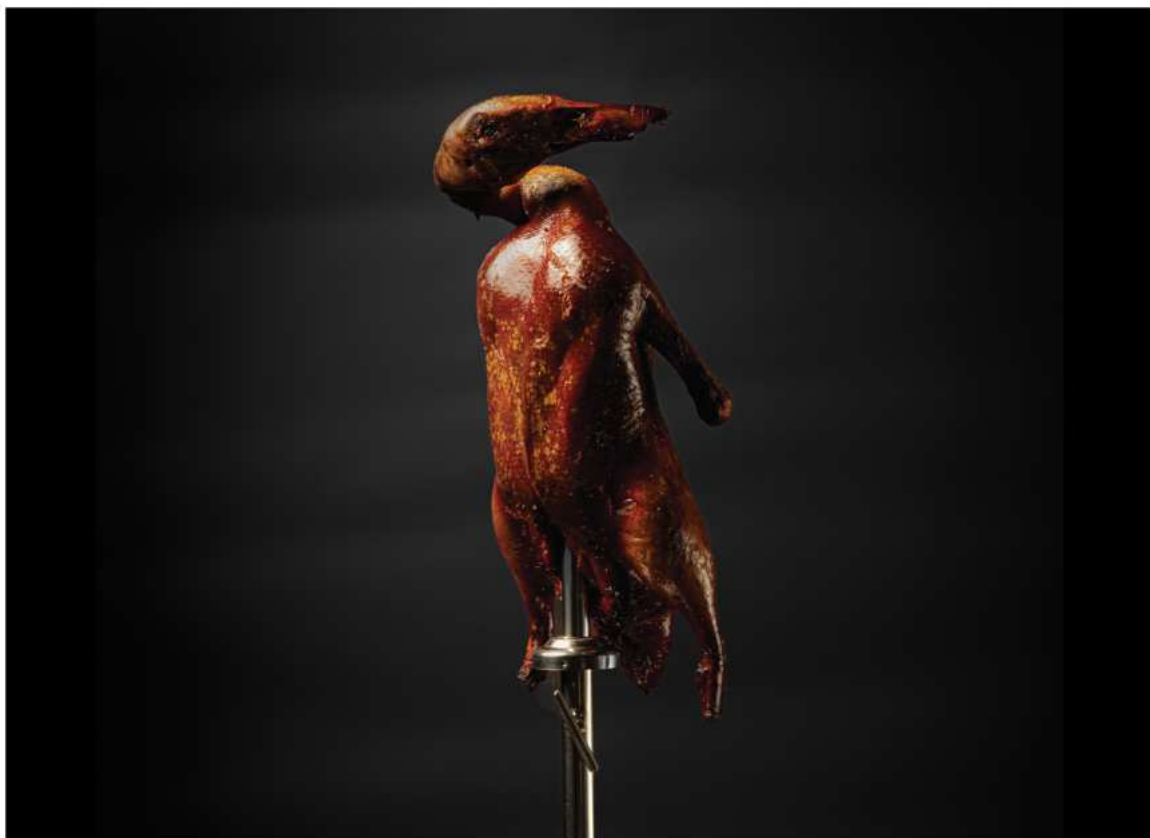
台式罗勒三杯鸡

Stewed Taiwanese-Style Chicken
with Basil Leaves

RM 35 / portion



鸭 DUCK



炭烧片皮爱尔兰银山鸭 (叁味)

Signature Roasted Ireland Silver Hill Duck

煮法 Preparation Method

- | 片皮爱尔兰银山鸭卷 Wrapped Sliced Duck Skin
- | 黑松露松子鸭松西米盏 Black Truffle Minced Duck with Pine Nuts in Crispy Sago Tartlet
- | 爽脆樱花虾凉拌鸭柳番石榴果 Chilled Duck Fillet with Crispy Sakura Shrimp & Sour Guava

RM 238 / whole

(需预定 Pre-Order Required)

神农药膳炭烧爱尔兰银山鸭

Herbal Roasted Ireland Silver Hill Duck

RM 198 / whole

RM 108 / half

(需预定 Pre-Order Required)



北京鸭

Beijing Duck

二度煮法 Second Preparation Method

- | 姜葱爆炒 Stir-Fried with Ginger & Spring Onion
- | 宫保辣椒干 Stir-Fried with Dried Chilli
- | 椒盐肉松 Stir-Fried with Pepper Salt & Meat Floss

加价升级煮法 Supplementary Upgrade for Second Preparation Method **+RM30**

- | 姜葱鸭丝焖香港伊面 Braised Hong Kong Ee-Fu Noodles with Shredded Duck
- | 芥兰鸭肉脯炒饭 Fried Rice with Diced Duck & Kai Lan
- | 鸭柳捞竹升面 Stir-Fried Bamboo Noodles with Duck Fillet

RM **168** / whole

炭烧 ROASTED



港式炭烧脆皮出骨乳猪
Roasted Suckling Pig

RM 488 / whole
(需预定 Pre-Order Required)



广式烧腊双拼
Cantonese-Style Double Roasted Platter

RM 108 / portion



炭烤明炉烧鸡伴莎莎西米盏

Roasted Chicken with Salsa Sauce Crispy Sago Tartlet

RM 90 / whole

RM 50 / half



广式蜜汁黑叉烧

Cantonese-Style BBQ Pork Char Siu

RM 48 / portion



港式脆皮烧腩仔

Crispy Roasted Pork Belly

RM 68 / portion

烧焗 BAKED



生蚝 Oyster

煮法 Preparation Method

- | 蒜椒柚子烧焗 Baked with Special Chili Garlic Sauce & Grapefruit
- | 油封蒜低温蛋黄烧焗 Baked with Garlic Confit & Egg Yolk

RM 18 / each



深海大老虎虾

Deep-Sea Tiger Prawn

煮法 Preparation Method

- | 金银菜埔烧焗 Baked with Crispy Sweet Turnip
- | 蒜椒柚子烧焗 Baked with Special Chili Garlic Sauce & Grapefruit
- | 油封蒜低温蛋黄烧焗 Baked with Garlic Confit & Egg Yolk
- | 芝士烧焗 Cheese-Baked

RM 48 / each

猪 PORK



烟熏茉莉花黑毛猪排骨 (莫吉托汁)

Smoked Jasmine Iberico Pork Ribs (Mojito)

时价 / market price



德国酥炸脆猪手

Deep-Fried German Pork Knuckle

RM 98 / each

鬼马果子咕噜肉

Sweet & Sour Pork with Lychee & Fruits

RM 38 / portion



黑蒜香煎黑毛猪扒

Pan-Fried Iberico Pork Chop with Black Garlic Sauce

RM 48 / portion

牛、羊 BEEF · LAMB

黑椒酱煎安格斯牛仔粒

Pan-Fried Angus Beef with Black Pepper

RM 118 / portion



日本A5和牛薄荷酱

Japanese A5 Wagyu Beef with Mint Sauce

时价 / market price



日式酱煎泡澳洲羊扒

Pan-Fried Lamb Shoulder in Japanese Style

RM 58 / portion



孜然烤煎澳洲羊扒

Pan-Fried Lamb Shoulder with Cumin

RM 58 / portion



豆腐 BEANCURD



松子海鲜鸳鸯豆腐
Braised Beancurd with Seafood & Pine Nuts

RM 36 / portion



黄金白蟹肉扒豆腐
Braised Beancurd with Crab Meat & Dried Scallop

RM 32 / portion

金针菌菇海味豆腐

Braised Beancurd with Fish Lip, Sea
Cucumber & Enoki Mushroom

RM 32 / portion



黑鸡枞菌火腩豆腐煲

Braised Beancurd with Termite Mushroom
& Roasted Pork in Claypot

RM 28 / portion



家乡咸鱼肉碎豆腐

Steamed Beancurd with Minced
Pork & Salted Fish

RM 28 / portion



蔬菜 VEGETABLES



鱼唇胶枸杞上汤苋菜

Superior Stock Spinach with Fish Lip & Wolfberries

RM 48 / portion



櫻花蝦荷塘什錦蔬

Stir-Fried Mixed Vegetables with Lotus Root & Sakura Ebi

RM 25 / portion



椒茸蝦米魚香茄子

Deep-Fried Brinjal with Dried Shrimp & Garlic

RM 25 / portion



扁魚青龍菜炒銀牙

Stir-Fried Green Chives with Bean Sprouts & Dried Sole Fish

RM 25 / portion



蝦米肉末炒四季豆苗

Stir-Fried French Bean with Minced Pork & Dried Shrimp

RM 25 / portion



叁巴明虾球炒四蔬

Stir-Fried Assorted Seasonal
Vegetables with Sambal

RM 35 / portion



腊味梅菜香港芥兰

Stir-Fried Hong Kong Kai Lan with
Preserved Vegetables & Waxed Meat

RM 30 / portion



鱿鱼角花肉手撕包菜

Stir-Fried Hand Shredded Cabbage
with Dried Squid & Pork Belly

RM 25 / portion



蒜香花生芽爆黑毛猪扇肉
Fried Peanut Sprouts with Iberico Pork & Garlic

RM 35 / portion



虾酱澳洲芦笋鲜鱿
Stir-Fried Australia Asparagus & Squid with Shrimp Sauce

RM 68 / portion

饭、面 RICE · NOODLES

黄焖金汤海鲜脆米泡饭 (明虾、带子、活蟹)

Superior Stock Seafood Soup with Crispy Rice
(Sea Prawn, Canada Scallop, Crab)

RM 138 / 3 servings



干炒安格斯牛河
Fried Hor Fun with Angus Beef

RM 118 / 3 servings





蒜子海斑鱼米汤
Grouper Fish Soup with Rice Noodles

RM 45 / 3 servings



X.O酱虾球炒萝卜糕
Stir-Fried Turnip Cake with X.O Sauce Prawn Balls

RM 35 / 3 servings



剁椒肉末鲜虾饺红薯粉
Braised Wide Vermicelli with Fresh Prawn
Dumpling & Chopped Pepper Minced Meat

RM 45 / 3 servings

什锦菌菇黑松露焖香港伊面

Braised Black Truffle Hong Kong Ee-Fu Noodles with Mushrooms

RM 55 / 3 servings



樱花虾带子虾球蛋炒饭
Fried Rice with Scallop, Prawn & Sakura Ebi

RM 55 / 3 servings



广式蜜汁黑叉烧扬州炒饭
Wok-Fried Rice with Cantonese-Style BBQ Pork Char Siu

RM 45 / 3 servings

Images shown are for illustration purposes only. Prices are subject to a 10% service charge and 6% SST.



浓郁虾汤明虾长寿面

Braised Longevity Noodles with Sea Prawn in Rich-flavoured Prawn Soup

RM 45 / 3 servings



上汤明虾菌菇焖竹升面

Braised Bamboo Noodles with Sea Prawn in Superior Stock

RM 45 / 3 servings



广式蜜汁黑叉烧捞竹升面

Dried Bamboo Noodles with Cantonese-Style BBQ Pork Char Siu

RM 45 / 3 servings



黑松露深海大老虎虾焖香港伊面

Braised Black Truffle Hong Kong Ee-Fu Noodles with Deep-Sea Tiger Prawn

RM 48 / serving



姜葱深海大老虎虾滑蛋河粉

Wok-Fried Hor Fun with Deep-Sea Tiger Prawn, Ginger & Scallions

RM 48 / serving

甜品 DESSERT

椰皇美颜红莲炖燕窝

Double-Boiled Bird's Nest with Red Date in Coconut

RM 100 / pax
(需预定 Pre-Order Required)



椰皇牛油果桃胶雪糕

Chilled Avocado Coconut with Peach Resin & Ice-Cream

RM 40 / pax

现磨香滑杏仁茶
Freshly Ground Almond Tea

RM 15 / pax
(需预定 Pre-Order Required)
(最少十位以上 Minimum Order 10 Pax)



养颜元肉马蹄炖桃胶
Double-Boiled Peach Resin
with Water Chestnut & Dried Longan

RM 18 / pax



桃胶马蹄金瓜露
Peach Resin Pumpkin Sago

RM 18 / pax



养颜泡参红枣炖雪蛤

Double-Boiled Hashima with American Ginseng & Red Date

RM 30 / pax



杨枝甘露伴雪糕

Fresh Mango Cream with Sago Pearls & Ice-Cream

RM 18 / pax

养颜泡参红枣炖燕窝雪蛤

Double-Boiled Bird's Nest with Hashima,
American Ginseng & Red Date

RM 60 / pax



柚子草莓荔枝香茅冻

Lemongrass Jelly with Strawberry, Lychee & Grapefruit

RM 15 / pax

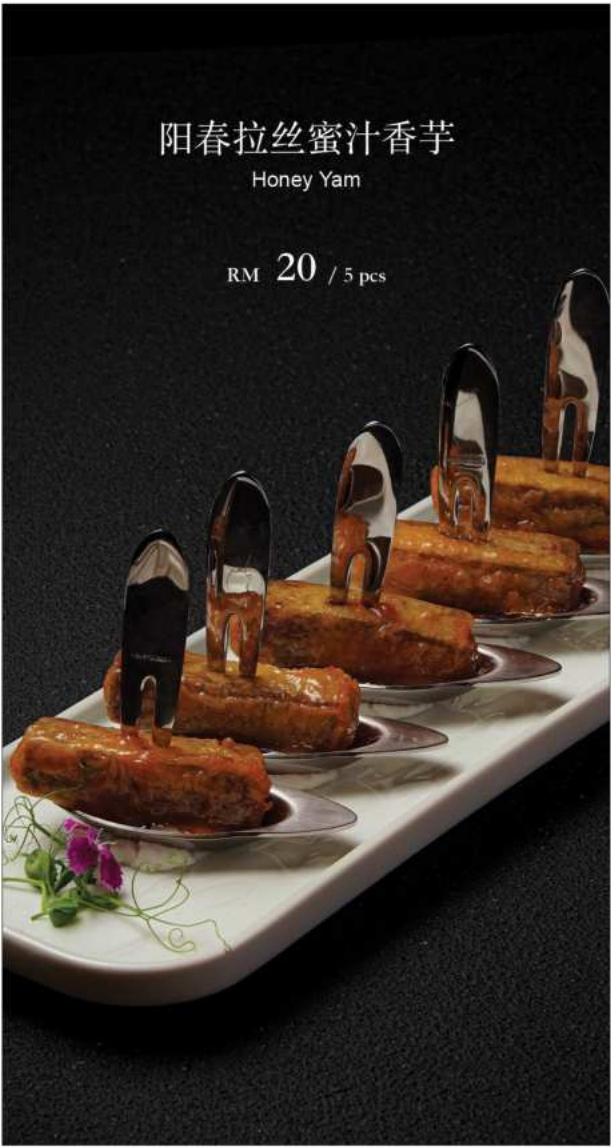


红豆黑糯米雪糕

Red Bean Black Glutinous Rice with Ice Cream

RM 12 / pax







莲蓉芝麻枣

Deep-Fried Sesame Ball with Lotus Seed Paste

RM 18 / 6 pcs



玉米卷

Crispy Corn Rolls

RM 18 / 6 pcs

鱼锅 FISH HOTPOT



野生海斑鱼锅

Wild Sea Grouper Hotpot

鱼头骨汤 | 海斑鱼片 | 海明虾 | 墨鱼丸 | 肉丸 | 鱿鱼腐 | 鱼鳔 | 豆腐 |
松耳菌菇 | 金针菇 | 菠菜 | 包菜 | 油麦菜 | 炸豆支 | 炸鱼头 | 冬粉

RM 268 / 4-5 pax

(需预定 Pre-Order Required)

茶	Tea	
茶王	Tea King	RM 30 / 5 pax
菊保茶	Ju Bao Tea	RM 3.5 / pax
菊花茶	Chrysanthemum Tea	RM 4 / pax
普洱茶	Pu Er Tea	RM 3 / pax
香片茶	Jasmine Tea	RM 3 / pax
自来茶	Own Tea Leaves	RM 2 / pax

果汁	Fruit Juices	
苹果汁	Apple Juice	RM 12
橙汁	Orange Juice	RM 12
西瓜汁	Watermelon Juice	RM 12
萝卜汁	Carrot Juice	RM 12
蜜瓜汁	Honey Melon Juice	RM 12
什锦果汁	Mixed Fruits Juice	RM 16

汽水

Carbonated Beverages

一百号

100 Plus

RM 6

可乐

Coke

RM 6

气泡水

Soda Water

RM 6

饮料

Beverages

蜂蜜柠檬

Honey Lemon

RM 8

白咖啡

White Coffee

RM 8

美禄

Milo

RM 8

矿泉水

Mineral Water

RM 6

饮用水

Drinking Water

RM 1.5 / pax

啤 酒

Beer

虎牌

Tiger

RM 24

喜力

Heineken

RM 28

健力士

Guinness Stout

RM 28

其 他

Others

香米饭

Fragrant Rice

RM 4

花生

Peanut

RM 5

小吃

Tidbits

RM 8

香巾

Napkin

RM 1.2

吾家饮食集团 EST. 2011
Restaurants of WJ Group



吾家大酒楼 Wu Jia Chinese Restaurant

Bangunan Lip Sin,
2-1-9 Lebuhraya Pekaka Satu, Sungai Dua,
11700 Gelugor, Penang.
Tel: +6012 481 2789



Wu时 Five Ten Chinese Cuisine

10-B-03 & 04, Jalan Precinct 10,
10470 Tanjung Tokong, Penang.
Tel: +6016 747 9789



Loong Dining

19 & 21-G, Juru Sentral, Jalan Juru Sentral,
14000 Bukit Mertajam, Penang.
Tel: +6016 920 9789



达人厨房 Talent Kitchen

29, Jalan Kulim, Taman Jaya,
14000 Bukit Mertajam, Penang.
Tel: +6014 303 2789



吾·廷 T Palace Modern Cuisine

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