

EXCLUSIVE SET MENU

精选个人套餐

INDIVIDUAL SET MENU

养颜鲨鱼骨汤元贝鱼唇胶 Double-Boiled Superior Shark's Bone Soup with Pork Ribs, Fish Lip & Dried Scallop

W World 精致叁拼盘 W World Trio Combination Platter

*(蒜椒柚子烧焗生蚝) Baked Oyster with Special Chili Garlic Sauce & Grapefruit
*(番石榴脆鱿樱花虾) Crispy Sakura Shrimp & Dried Squid with Sour Guava
*(潮汕芋香肉枣) Crispy Teochew Pork & Taro Rolls

葡萄苹果芒果冰沙 Grape, Apple & Mango Smoothie

葱烧南非鲍鱼伴海参 Braised South African Abalone with Sea Cucumber & Vegetables

菜埔金银蒜焗深海老虎虾 Baked Deep-Sea Tiger Prawn with Garlic & Crispy Sweet Turnip

> 花生芽黑毛猪扇肉干炒河粉 Fried Hor Fun with Peanut Sprouts & Iberico Pork

红豆黑糯米香芒雪糕 Red Bean Black Glutinous Rice with Mango & Ice Cream

RM **188** -- (per pax) (min. 2 pax)

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INDIVIDUAL SET MENU

泰式瑶柱花胶砂煲鲍翅仔 Braised Thai Style Shark's Fin Soup with Dried Scallop & New Zealand Fish Maw in Claypot

W World 精致叁拼盘

W World Trio Combination Platter

*(芝士雪茄酥) Crispy Cheese Cigar Roll

*(凤凰百花齐放) Fried Fresh Shrimp Paste with Almond
*(黑松露薯泥 X.O 扇贝) Pan-Fried Scallop with XO Sauce & Black Truffle Sweet Potato

葡萄苹果芒果冰沙 Grape, Apple & Mango Smoothie

葱烧八头南非鲍鱼伴鱼鳔 Braised South African 8-Head Abalone with Fish Maw & Vegetables

油封蒜低温蛋黄焗蟹盖 Baked Crab Shell Stuffed with Fresh Crab Meat with Garlic Confit & Egg Yolk

浓郁虾汤烩深海大老虎虾龙须面 Braised Longevity Noodles with Deep-Sea Tiger Prawn in Rich-Flavoured Prawn Soup

> 养颜泡参红枣炖雪蛤 Double-Boiled Hashima with American Ginseng & Red Dates

> > RM**288** -- (per pax) (min. 2 pax)

精选个人套餐

INDIVIDUAL SET MENU

高汤瑶柱纽西兰花胶炖排翅 Double-Boiled Superior Shark's Fin Soup with New Zealand Fish Maw & Japanese Dried Scallop

> W World 精致叁拼盘 W World Trio Combination Platter

*(黑松露芋丝捞鲍鱼) Black Truffle Taro Tossed Shredded Abalone
*(凤凰百花齐放) Fried Fresh Shrimp Paste with Almond
*(番石榴脆鱿樱花虾) Crispy Sakura Shrimp & Dried Squid with Sour Guava

葡萄苹果芒果冰沙 Grape, Apple & Mango Smoothie

芝士烤焗生猛龙虾 Cheese Baked Live Lobster

豆蔻柠檬草酱蒸脆鳞挪威鳕鱼 Steamed Norway Cod with Preserved Nutmeg & Lemongrass Sauce

生拆赛螃蟹肉日本带子皇焖伊面 Braised Hong Kong Ee-Fu Noodles with Fried Egg White, Fresh Crab Meat & Japanese Scallop

牛油果椰香桃胶雪糕 Chilled Avocado Coconut Ice Cream with Peach Resin

RM 388 ++ (per pax) (min. 2 pax)

EXCLUSIVE SET MENU

滋补瑶柱羊肚菌螺肉炖汤 (位上) Double-Boiled Superior Soup with Snail Meat, Morel, Pork Ribs & Dried Scallop (Individual Serving)

W World 精致叁拼盘 (位上)
W World Trio Combination Platter (Individual Serving)
*(剁椒粉丝蒸带子) Steamed Scallop with Chopped Pepper & Vermicelli
*(广式蜜汁黑叉烧) Cantonese-Style BBQ Pork Char Siu
*(鲜虾玫瑰花瓣云吞) Deep-Fried 'Rose' Prawn Wonton

烟熏茉莉花黑毛猪排骨(莫吉托汁) Smoked Jasmine Iberico Pork Ribs (Mojito)

黄焖纽西兰花胶伴鹅掌 (位上)
Braised New Zealand Fish Maw & Goose Palm in Rich Golden Sauce (Individual Serving)

番石榴果泰式油炸挪威鳕鱼 Deep-Fried Norway Cod with Sour Guava & Crispy Sakura Shrimpp

明虾菌菇黑松露焖香港伊面 Braised Black Truffle Hong Kong Ee-Fu Noodles with Sea Prawn & Mushrooms

红豆黑糯米香芒雪糕 (位上) Red Bean Black Glutinous Rice with Mango & Ice Cream (Individual Serving)

RM 728 -- (4 pax)
RM 988 -- (6 pax)

EXCLUSIVE SET MENU

鲨鱼骨汤溏心鹌鹑蛋花胶翅饺 (位上) Double-Boiled Shark's Bone Soup with Soft-Boiled Quail Egg, Fish Maw & Shark's Fin Dumpling (Individual Serving)

W World 精致叁拼盘 (位上) W World Trio Combination Platter (Individual Serving)

*(芙蓉瑶柱咸蛋酥) Crispy Pastry with Dried Scallop & Salted Egg Yolk
*(炒埔生菜包) Stir-Fried Omelette with Crab Meat & Dried Scallop Served with Lettuce
*(番石榴脆鱿樱花虾) Crispy Sakura Shrimp & Dried Squid with Sour Guava

葱烧八头南非鲍鱼鰾莴笋 (位上) Braised South African 8-Head Abalone with Fish Maw & Vegetables (Individual Serving)

> 叁葱焗生拆生猛龙虾 Baked Live Lobster with Scallions

生拆鲜蟹粉鱼子酱日本带子皇 (位上) Japanese Scallop with Crab Roe & Caviar (Individual Serving)

剁椒肉末龙虾头脚红薯粉 Braised Wide Vermicelli with Lobster Head & Chopped Pepper Minced Meat

牛油果椰香雪蛤雪糕 (位上) Chilled Avocado Coconut Ice Cream with Hashima (Individual Serving)

RM 1388 -- (4 pax)
RM 1788 -- (6 pax)

EXCLUSIVE SET MENU

W World 精致叁拼盘 W World Trio Combination Platter

*(剁椒粉丝蒸带子) Steamed Scallop with Chopped Pepper & Vermicelli
*(潮汕芋香肉枣) Crispy Teochew Pork & Taro Rolls
*(冰菜沙拉霸皇银针鱼) Pomelo Ice Plant Salad with Salted Egg Yolk Silver Fish

药膳元贝粉葛纽西兰花胶炖汤 (位上) Double-Boiled Superior Soup with Dried Scallop,

New Zealand Fish Maw, Chinese Yam, Pork Rib & Herbs (Individual Serving)

炭烧片皮爱尔兰银山鸭(叁味) Signature Roasted Ireland Silver Hill Duck

*(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

碧绿葱烧鹅掌南非鲍鱼煲 Braised South African Abalone with Goose Palm, Beancurd & Vegetables in Claypot

叁葱焗深海大老虎虾 Baked Deep-Sea Tiger Prawn with Scallions

香茅蒸墨鱼滑海浪泡珍珠龙虎斑 Steamed Dragon Tiger Grouper with Cuttlefish Paste & Lemongrass Sauce

上汤锦绣海鲜菌菇焖香港伊面 Braised Hong Kong Ee-Fu Noodles with Seafood in Superior Broth

红豆黑糯米香芒雪糕 (位上) Red Bean Black Glutinous Rice with Mango & Ice Cream (Individual Serving)

RM 1688 -- (10 pax)

EXCLUSIVE SET MENU

W World 精致叁拼盘 (位上)

W World Trio Combination Platter (Individual Serving)

*(芙蓉瑶柱咸蛋酥) Crispy Pastry with Dried Scallop & Salted Egg Yolk
*(炒埔生菜包) Stir-Fried Omelette with Crab Meat & Dried Scallop Served with Lettuce
*(番石榴脆鱿樱花虾) Crispy Sakura Shrimp & Dried Squid with Sour Guava

古法瑶柱蟹肉金勾翅 (位上)
Braised Shark's Fin Soup with Crab Meat & Dried Scallop (Individual Serving)

广式挂炉炭烧大肥鹅 Charcoal-Roasted Goose

葱烧八头南非鲍鱼伴海参 (位上)
Braised South African 8-Head Abalone with Sea Cucumber & Vegetables (Individual Serving)

彩椒辣蒸溪水笋壳鱼 Steamed Marble Goby with Chef's Signature Sauce

黄焖金汤生拆生猛龙虾脆米泡饭 Live Lobster in Golden Superior Broth with Crispy Rice

养颜泡参红枣炖雪蛤 (位上) Double-Boiled Hashima with American Ginseng & Red Dates (Individual Serving)

RM2688 -- (10 pax)

EXCLUSIVE SET MENU

鲨鱼骨汤花胶带子龙纹翅 (位上) Double-Boiled Superior Shark's Bone Soup with Shark's Fin, Scallop & New Zealand Fish Maw (Individual Serving)

刺身·唐灼浓郁虾汤生猛龙虾 Sashimi · Live Lobster Shabu-Shabu in Rich-Flavoured Prawn Soup

> 鸿运当头红袍脆皮乳猪 Roasted Suckling Pig

葱烧五头南非鲍鱼酿竹笙 (位上) Braised South African 5-Head Abalone with Bamboo Fungus (Individual Serving)

油浸鼓油糖蒜葱油渣挪威鳕鱼(位上) Deep-Fried Norway Cod with Garlic, Scallions & Sweet Soya Sauce (Individual Serving)

叁葱家烧风味焗东星斑 Baked Leopard Coral Grouper with Scallions

上汤瑶柱龙虾头脚海味煲粥 Congee with Lobster Head & Claws, Dried Scallop & Seafood in Superior Broth

牛油果椰香雪糕雪蛤冻(位上) Chilled Avocado Coconut Ice Cream with Hashima (Individual Serving)

RM 3688 -- (10 pax)

EXCLUSIVE SET MENU

高汤日本瑶柱纽西兰花胶炖排翅 (位上) Double-Boiled Superior Shark's Fin Soup with New Zealand Fish Maw & Japanese Dried Scallop (Individual Serving)

《俄罗斯帝皇蟹二食》
Russian King Crab in Two Ways

*帝皇蟹粉鱼子酱炖蛋
*Steamed Egg Custard with King Crab Meat & Caviar

脆嫩鲜香乾坤鲍鱼碳烧鹅 (位上) Braised South African 5-Head Abalone with Charcoal-Roasted Goose (Individual Serving)

**黑松露芋丝捞帝皇蟹盏 (位上)
**Crispy Taro with Black Truffle King Crab Meat (Individual Serving)

剁椒海浪泡墨鱼丸多宝鱼 Steamed Turbot with Chef's Signature Squid Balls, Chopped Pepper & Soya Sauce

秘制烧焗挪威银鳕鱼 Baked Norway Cod Fish with Chef's Signature Sauce

彩椒辣蒸粉丝日本带子皇 (位上) Steamed Japanese Scallop with Bell Pepper & Vermicelli (Individual Serving)

养颜泡参红枣炖燕窝 (位上) Double-Boiled Bird's Nest with American Ginseng & Red Date (Individual Serving)

RM 4988 -- (10 pax)