



炖汤 SOUP

位上 INDIVIDUAL SERVING

1) 正宗鲍参翅肚佛跳墙

RM368/pax

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

Pre-Order Required

2) 万里飘香鲜人参佛垂涎翅盅

RM98/pax

Double-Boiled Shark Fin Soup

with Fresh Ginseng in Imperial Style

纽西兰花胶 | 黄玉参 | 绣球菌 | 瑶柱 | 乌鸡 | 鲜人参 | 珍珠翅

3) 泡参石斛姬松茸元贝鱼鳔炖汤

RM30/pax

Double-Boiled Superior Soup with Dendrobium, Blaze

Mushroom, Ginseng, Fish Maw, Pork Rib & Dried Scallop

4) 养润雪梨瑶柱鱼鳔炖排骨汤

RM30/pax

Double-Boiled Pork Rib Soup with Dried Scallop,

Fish Maw & Snow Pear

翅 SHARK FIN

位上 INDIVIDUAL SERVING

1) 古法瑶柱蟹肉金勾翅

RM45/pax

Braised Shark Fin Soup with Crab Meat & Dried Scallop

瑶柱 | 蟹肉 | 金勾翅

2) 高汤日本瑶柱纽西兰花胶炖龙纹翅

RM198/pax

Double-Boiled Superior Shark Fin Soup with New Zealand

Fish Maw & Japanese Dried Scallop

3) 浓炖红烧盅仔龙纹翅

RM168/pax

Braised Superior Shark Fin Soup with Dried Scallop

日本瑶柱 | 纽西兰花胶 | 龙纹翅

前菜 APPETIZER

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| 1) 瑶柱蟹肉炒埔生菜包
<i>Stir -Fried Omelette with Crab Meat
& Dried Scallop Served with Lettuce</i> | RM78/5pcs |
| 2) 霸皇麦片脆鱼皮
<i>Salted Egg Yolk Crispy Fish Skin with Nestum</i> | RM20/portion |
| 3) 樱花虾蜜烧紫茄
<i>Deep-Fried Brinjal with Sakura Ebi</i> | RM28/portion |

鲍鱼 ABALONE

位上 INDIVIDUAL SERVING

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| 1) 豪皇澳洲二头鲍鱼
<i>Braised Australian 2-Head Abalone in Traditional Style</i> | RM168/pax |
| 2) 豪皇南非五头鲍鱼
<i>Braised South African 5-Head Abalone in Traditional Style</i> | RM78/pax |
| 3) 豪皇南非十头鲍鱼
<i>Braised South African 10-Head Abalone in Traditional Style</i> | RM35/pax |

鲍鱼搭配 Abalone Add-On

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| a) 纽西兰花胶 <i>New Zealand Fish Maw</i> | RM40 |
| b) 黄玉海参 <i>Sea Cucumber</i> | RM20 |
| c) 鹅掌 <i>Goose Palm</i> | RM18 |
| d) 加拿大带子 <i>Canada Scallop</i> | RM12 |

山珍海味 TREASURE

1) 龙皇船瑶柱原条猪婆参

Stuffed Whole Maldives Sea Cucumber
with Minced Pork & Dried Scallop

Pre-Order Required

RM600/portion

2) 瑶柱X.O酱爆海参煲

Stir-Fried Wild Sea Cucumber with X.O Sauce

RM108/portion

3) 海味一品煲

Braised Assorted Seafood in Claypot

黄玉参 | 鱼唇 | 鱼鳔 | 加拿大带子 | 花菇 | 元白 | 西兰花

Minimum Order 2 Pax

RM50/pax

4) 马跃吉祥门·鲍参满福锅

Luxurious Treasure Pot with South African Abalone,
Pork Belly & Premium Seafood

南非鲍鱼 | 黄玉参 | 大明虾 | 加拿大带子 | 炭烧火腩 | 豪士 | 发菜 | 花菇 | 西兰花

RM888/10 pax

5) 金马奔腾迎盛宴·山珍海味银山鸭盆菜

Luxurious Treasure Pot with South African Abalone,
Ireland Silver Hill Duck & Premium Seafood

南非鲍鱼 | 黄玉参 | 银山烧鸭 | 加拿大带子 | 豪士 | 发菜 | 花菇 | 西兰花

RM568/6 pax

RM828/10 pax

时价鱼类 MARKET PRICE FISH

1) 东星斑 *Leopard Coral Grouper*

2) 笋壳 *Marble Goby*

3) 珍珠龙虎斑 *Dragon Tiger Grouper*

4) 鳕鱼 *Cod*

煮法 Preparation Method

- 港式清蒸 *Steamed with Soya Sauce*
- 彩椒辣蒸 *Steamed with Chef's Signature Sauce*
- 香茅蒸 *Steamed with Lemongrass*
- 菜香蒸 *Steamed with Choy Heong*
- 叁葱家烧焗 *Baked with Scallions*
- 蒜葱脆皮油浸 *Deep-Fried*

All prices are subjected to 10% service charge & 6% SST. Not applicable with any vouchers and further discounts.

龙虾 LOBSTER

时价 Market Price

煮法 Preparation Method

- 上汤焗 *Baked with Superior Stock*
- 黄焖金汤海鲜脆米泡饭 *Superior Stock Seafood Soup with Crispy Rice*
- 黑松露焗香港伊面 *Braised with Ee-Fu Noodles & Black Truffle*

田鸡 EDIBLE FROG

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| 1) 白兰氏鸡精(罐)蒸活田鸡
<i>Steamed Edible Frog with Brand's Chinese Essence</i> | RM50/portion |
| 2) 姜葱爆炒活田鸡
<i>Stir-Fried Edible Frog with Ginger & Scallion</i> | RM40/portion |
| 3) 宫保腰果活田鸡
<i>Stir-Fried Edible Frog with Dried Chili & Cashew Nut</i> | RM40/portion |

海明虾 SEA PRAWN

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| 1) 金榜咖喱明虾伴面包
<i>Signature Curry Prawns Served with Bread</i> | RM78/portion |
| 2) 蜜椒爆海明虾
<i>Stir-Fried Prawns with Honey Pepper</i> | RM78/portion |
| 3) 蒜葱豉油煎焗明虾煲
<i>Claypot-Grilled Prawns with Soya Sauce & Spring Onions</i> | RM78/portion |
| 4) 黄金雪油霸皇明虾
<i>Pan-Fried Sea Prawns with Butter & Salted Egg Yolk</i> | RM78/portion |
| 5) 干烧香辣酱皇焗明虾
<i>Pan-Fried Sea Prawns with Signature Spicy Sauce</i> | RM78/portion |

烧烤 BARBEQUED

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| 1) 港式炭烧出骨乳猪
<i>Roasted Suckling Pig</i> | RM588/whole |
| 2) 炭烧金麻籽脆皮走地马草鸡
<i>Charcoal-Roasted Free-Range Macao Chicken with Golden Flaxseed</i> | RM188/whole
RM98/half |
| 3) 明炉吊烧爱尔兰银山鸭
<i>Roasted Ireland Silver Hill Duck</i> | RM238/whole
RM128/half |
| 4) 港式蜜汁黑叉烧
<i>Cantonese-Style Barbecued Pork Char Siu</i> | RM50/portion |

鸡 CHICKEN

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| 1) 香芒酱酥炸鸡扒
<i>Deep-Fried Boneless Crispy Chicken with Mango Sauce</i> | RM35/portion |
| 2) 薄荷酱酥炸鸡扒
<i>Deep-Fried Boneless Crispy Chicken with Mint Sauce</i> | RM35/portion |
| 3) 梅香咸鱼油条鸡粒煲
<i>Stewed Chicken with Salted Fish & Fried Dough Sticks in Claypot</i> | RM35/portion |

猪 PORK

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| 1) 烟熏茉莉花黑毛猪排骨(莫吉托汁)
<i>Smoked Jasmine Iberico Pork Ribs (Mojito)</i> | 时价 Market Price |
| 2) 德国酥炸脆猪手
<i>Deep-Fried German Pork Knuckle</i> | RM98/each |
| 3) 鬼马果子咕噜肉
<i>Sweet & Sour Pork with Lychee & Fruits</i> | RM48/portion |
| 4) 红烧猪手
<i>Braised Pork Trotter</i> | RM50/half |

豆腐 BEANCURD

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| 1) 家乡咸鱼肉碎豆腐
<i>Steamed Beancurd with Minced Pork & Salted Fish</i> | RM32/portion |
| 2) 黑鸡枞菌火腩豆腐煲
<i>Claypot Braised Beancurd with Termite Mushroom & Roasted Pork</i> | RM32/portion |
| 3) 金针菌菇海味豆腐
<i>Braised Beancurd with Fish Lip, Sea Cucumber & Enoki Mushroom</i> | RM36/portion |

蔬菜 VEGETABLES

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| 1) X.O酱带子炒窝笋
<i>Stir-Fried Asparagus with Scallops & X.O Sauce</i> | RM68/portion |
| 2) 夏果带子西兰花
<i>Stir-Fried Broccoli with Macadamia Nuts & Scallops</i> | RM68/portion |
| 3) 鱼唇胶枸杞上汤苋菜
<i>Superior Stock Spinach with Fish Lip & Wolfberry</i> | RM48/portion |
| 4) 椒茸虾米鱼香茄子
<i>Deep-Fried Brinjal with Dried Shrimp & Garlic</i> | RM28/portion |
| 5) 扁鱼松菇青龙菜脆肉松
<i>Stir-Fried Green Chives with Dried Sole Fish & Pine Mushroom</i> | RM28/portion |
| 6) 叁巴明虾球炒四蔬
<i>Stir-Fried Assorted Seasonal Vegetables with Sambal</i> | RM38/portion |

饭、面 RICE • NOODLES

*位上 INDIVIDUAL SERVING

- 1) *上汤龙虾黑松露焖香港伊面 **RM198/pax**
**Braised Black Truffle Hong Kong Ee-Fu Noodles
with Lobster in Superior Stock
*Minimum Order 2 Pax**
- 2) 祖传生煲北风永州腊味饭 **RM188/10 pax**
*Signature Claypot Rice with Wing Chow Preserved Meat,
Liver Sausage & Cured Duck* **RM118/6 pax**
- 3) 瑞福港式永州腊香鸳鸯饭 **RM118/10 pax**
*Hong Kong-Style Wing Chow Preserved Meat
& Chinese Liver Sausage Rice*

甜品 DESSERT

位上 INDIVIDUAL SERVING

- 1) 美颜滋润红枣炖雪蛤 **RM30/pax**
Double-Boiled Hashima with American Ginseng & Red Dates
- 2) 红豆黑糯米香芒雪糕 **RM15/pax**
Red Bean Black Glutinous Rice with Mango & Ice Cream
- 3) 红颜凝脂红枣雪蛤冻 **RM30/pax**
Chilled Hashima with Red Dates
- 4) 养颜泡参红枣炖燕窝 **RM60/pax**
Double-Boiled Bird's Nest with American Ginseng & Red Dates
- 5) 椰皇牛油果桃胶雪糕 **RM40/pax**
Chilled Avocado Coconut with Peach Resin & Ice Cream