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WORLD

# 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

*Double-Boiled Pork Rib Soup with Dried Scallop,*

*Fish Maw & Snow Pear*

**RM30/pax**

# 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

*Double-Boiled Superior Shark Fin Soup with New Zealand*

*Fish Maw & Japanese Dried Scallop*

**RM198/pax**

3) 浓炖红烧盅仔龙纹翅

*Braised Superior Shark Fin Soup with Dried Scallop*

日本瑶柱 | 纽西兰花胶 | 龙纹翅

**RM168/pax**

# 前菜 APPETIZER

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

# 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>	<b>RM168/pax</b>
2) 豪皇南非五头鲍鱼 <i>Braised South African 5-Head Abalone in Traditional Style</i>	<b>RM78/pax</b>
3) 豪皇南非十头鲍鱼 <i>Braised South African 10-Head Abalone in Traditional Style</i>	<b>RM35/pax</b>



## 鲍鱼搭配 Abalone Add-On

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

# 山珍海味 TREASURE

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1) 龙皇船瑶柱原条猪婆参 <i>Stuffed Whole Maldives Sea Cucumber with Minced Pork &amp; Dried Scallop</i> <small>*Pre-Order Required*</small>	<b>RM600/portion</b>
2) 瑶柱X.O酱爆海参煲 <i>Stir-Fried Wild Sea Cucumber with X.O Sauce</i>	<b>RM108/portion</b>
3) 海味一品煲 <i>Braised Assorted Seafood in Claypot</i> 黄玉参   鱼唇   鱼鳔   加拿大带子   花菇   元白   西兰花 <small>*Minimum Order 2 Pax*</small>	<b>RM50/pax</b>
4) 马跃吉祥门·鲍参满福锅 <i>Luxurious Treasure Pot with South African Abalone, Pork Belly &amp; Premium Seafood</i> 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	<b>RM888/10 pax</b>
5) 金马奔腾迎盛宴·山珍海味银山鸭盆菜 <i>Luxurious Treasure Pot with South African Abalone, Ireland Silver Hill Duck &amp; Premium Seafood</i> 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	<b>RM568/6 pax</b> <b>RM828/10 pax</b>

## 时价鱼类 MARKET PRICE FISH

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- 1) 东星斑 *Leopard Coral Grouper*
- 2) 筍壳 *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*
- 葱烧焗 *Baked with Scallions*
- 蒜葱脆皮油浸 *Deep-Fried*

# 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*
- 黑松露焖香港伊面 *Braised with Ee-Fu Noodles & Black Truffle*

# 田鸡 EDIBLE FROG

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

# 海明虾 SEA PRAWN

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

# 燒烤 BARBEQUED

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

## 鸡 CHICKEN

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

## 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>	<b>时价 Market Price</b>
2) 德国酥炸脆猪手 <i>Deep-Fried German Pork Knuckle</i>	<b>RM98/each</b>
3) 鬼马果子咕噜肉 <i>Sweet &amp; Sour Pork with Lychee &amp; Fruits</i>	<b>RM48/portion</b>
4) 红烧猪手 <i>Braised Pork Trotter</i>	<b>RM50/half</b>

# 豆腐 BEANCURD

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1) 家乡咸鱼肉碎豆腐 **RM32/portion**  
*Steamed Beancurd with Minced Pork & Salted Fish*

2) 黑鸡枞菌火腩豆腐煲 **RM32/portion**  
*Claypot Braised Beancurd with Termite Mushroom & Roasted Pork*

3) 金针菌菇海味豆腐 **RM36/portion**  
*Braised Beancurd with Fish Lip, Sea Cucumber & Enoki Mushroom*

# 蔬菜 VEGETABLES

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1) X.O酱带子炒窝筍 **RM68/portion**  
*Stir-Fried Asparagus with Scallops & X.O Sauce*

2) 夏果带子西兰花 **RM68/portion**  
*Stir-Fried Broccoli with Macadamia Nuts & Scallops*

3) 鱼唇胶枸杞上汤苋菜 **RM48/portion**  
*Superior Stock Spinach with Fish Lip & Wolfberry*

4) 椒茸虾米鱼香茄子 **RM28/portion**  
*Deep-Fried Brinjal with Dried Shrimp & Garlic*

5) 扁鱼松菇青龙菜脆肉松 **RM28/portion**  
*Stir-Fried Green Chives with Dried Sole Fish & Pine Mushroom*

6) 叁巴明虾球炒四蔬 **RM38/portion**  
*Stir-Fried Assorted Seasonal Vegetables with Sambal*

# 饭、面 RICE • NOODLES

\*位上 INDIVIDUAL SERVING

## 1) \*上汤龙虾黑松露焖香港伊面

*\*Braised Black Truffle Hong Kong Ee-Fu Noodles  
with Lobster in Superior Stock*

*\*Minimum Order 2 Pax\**

**RM198/pax**

## 2) 祖传生煲北风永州腊味饭

*Signature Claypot Rice with Wing Chow Preserved Meat,  
Liver Sausage & Cured Duck*

**RM188/10 pax**

**RM118/6 pax**

## 3) 瑞福港式永州腊香鸳鸯饭

*Hong Kong-Style Wing Chow Preserved Meat  
& Chinese Liver Sausage Rice*

**RM118/10 pax**

# 甜品 DESSERT

位上 INDIVIDUAL SERVING

## 1) 美颜滋润红枣炖雪蛤

*Double-Boiled Hashima with American Ginseng & Red Dates*

**RM30/pax**

## 2) 红豆黑糯米香芒雪糕

*Red Bean Black Glutinous Rice with Mango & Ice Cream*

**RM15/pax**

## 3) 红颜凝脂红枣雪蛤冻

*Chilled Hashima with Red Dates*

**RM30/pax**

## 4) 养颜泡参红枣炖燕窝

*Double-Boiled Bird's Nest with American Ginseng & Red Dates*

**RM60/pax**

## 5) 椰皇牛油果桃胶雪糕

*Chilled Avocado Coconut with Peach Resin & Ice Cream*

**RM40/pax**