



## 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 | 特厚新西兰花胶 | 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 | 新西兰花胶 | 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

新西兰花胶 | 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



### 凤凰展翅三品斗昌鱼

Pomfret in Three Preparations

(需预定 Pre-Order Required)

## 鱼类

斗昌鱼

东星斑

野生林哥

珍珠龙虎斑

鳕鱼

巴丁

海斑

多宝鱼

老鼠斑

## List of Fish

Pomfret

Leopard Coral Grouper

Wild Marble Goby

Dragon Tiger Grouper

Cod

Patin

Sea Grouper

Turbot

Humpback Grouper

## 煮法

翡翠海浪泡

菜埔海浪泡

潮州麒麟蒸

香茅麒麟蒸

娘惹麒麟蒸

菜香蒸

彩椒辣蒸

芋头烧腩焖

油浸豉油糖

叁葱家烧焗

## Preparation Method

Steamed with Superior Soya Sauce

Steamed with Crispy Sweet Turnip

Steamed in Teochew Style

Steamed with Lemongrass

Steamed in Nyonya Style

Steamed with Choy Heong

Steamed with Chef's Signature Sauce

Braised with Yam & Roasted Pork

Deep-Fried with Sweet Soya Sauce

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

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



## 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

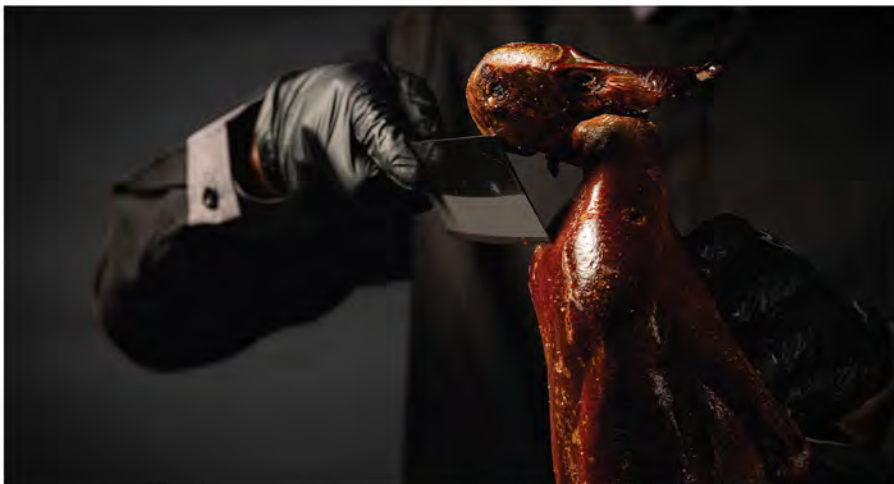
- | 片皮爱尔兰银山鸭卷 Wrapped Sliced Duck Skin
- | 黑松露松子鸭松西米盏 Black Truffle Minced Duck with Pine Nuts in Crispy Sago Tartlet
- | 爽脆樱花虾凉拌鸭柳番石榴果 Chilled Duck Fillet with Crispy Sakura Shrimp & Sour Guava

RM 278 / whole

## 神农药膳炭烧爱尔兰银山鸭

Herbal Roasted Ireland Silver Hill Duck

RM 238 / whole



## 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



### 樱花虾荷塘什锦蔬

Stir-Fried Mixed Vegetables with Lotus Root & Sakura Ebi

RM 25 / portion



### 椒茸虾米鱼香茄子

Deep-Fried Brinjal with Dried Shrimp & Garlic

RM 25 / portion



### 扁鱼青龙菜炒银牙

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

RM 25 / portion



### 虾米肉末炒季豆苗

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

什锦菌菇黑松露烩香港伊面  
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 26

喜力

Heineken

RM 30

健力士

Guinness Stout

RM 30

## 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

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2-1-9 Lebuhraya 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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