

御

“Eat, drink and be merry,
here at Yu.”

黄金烟鸭松子粟米筒

crabby smoked duck & sweet corn potpourri
coated with salted egg yolk



酸奶柠香豆酥脆生蚝

crispy oyster with oriental citrus sauce



七味煎鹅肝焦糖西瓜

pan-seared foie gras on caramelised watermelon

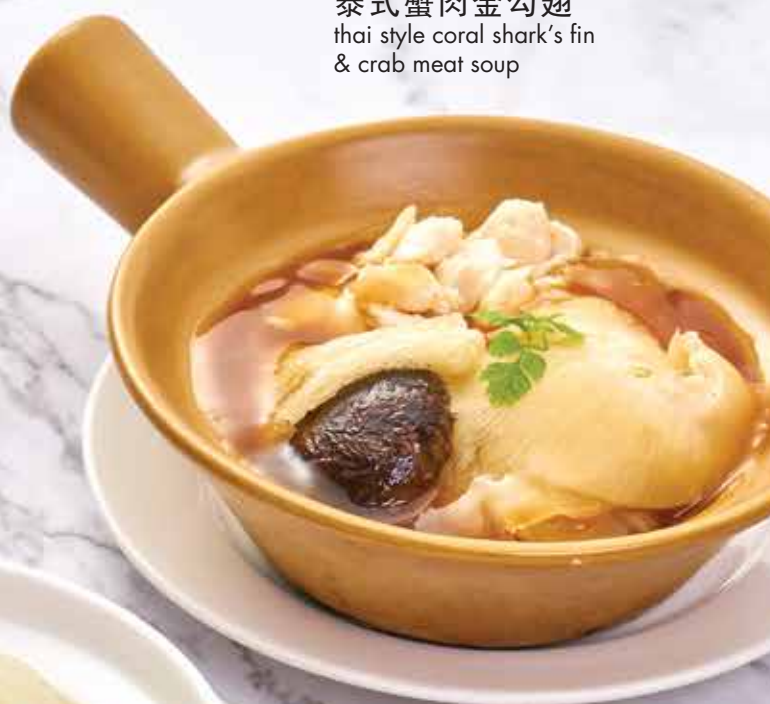


特式小食

APPETIZER

- 中华煎鹅肝👍
pan-fried foie gras with chef's special sauce 58
每位/per pax
- 七味煎鹅肝焦糖西瓜👍
pan-seared foie gras on caramelised watermelon 48
每位/per pax
两位起/ min 2 servings
- 沙律软壳蟹香港皮蛋
soft shell crab & century egg salad 48
每份/per portion
- 百香果柚子冰菜👍
glacier vegetables
with passion fruit & pomelo sauce 38
每份/per portion
- 九里香麦片白饭鱼
crispy white bait fish
with fragrant oats & curry leaf 38
每份/per portion
- 蜂巢香芋鸭胸伴柚子沙律
crispy taro stuffed with duck & pomelo salad 38
每份/per portion
- 黄金烟鸭松子粟米筒👍
crabby smoked duck & sweet corn potpourri
coated with salted egg yolk 38
每份6件/per portion of 6 pieces
- 黄金咸蛋鱼皮
crispy fish skin coated with salted egg yolk 28
每份/per portion
- 盐烧啦啦
salt grilled clams 28
每份/per portion
- 酸奶柠香豆酥脆生蚝👍
crispy oyster with oriental citrus sauce 28
每位/per pax
两位起/ min 2 servings

泰式蟹肉金勾翅
thai style coral shark's fin
& crab meat soup



潮汤鸡炖勾翅
teochew style coral shark's fin
& chicken soup



黄焖汤玉蚕带子蟹肉鲍翅
braised shark's fin golden broth
with crab meat & scallop



鱼翅 / 汤

SHARK'S FIN / SOUP

- | | |
|--|-------------------|
| 黄焖汤玉蚕带子蟹肉鲍翅👍
braised shark's fin golden broth
with crab meat & scallop | 198
每位/per pax |
| 潮汤佛跳墙👍
teochew style monk jump over the wall | 198
每位/per pax |
| 潮汤鸡炖勾翅👍
teochew style coral shark's fin & chicken soup | 78
每位/per pax |
| 泰式蟹肉金勾翅👍
thai style coral shark's fin & crab meat soup | 78
每位/per pax |
| 杏汁鸡汤炖金勾翅👍
double-boiled coral shark's fin
in chicken almond soup | 78
每位/per pax |
| 蟹皇蟹肉翅
braised shark's fin soup with crab meat & crab roe | 40
每位/per pax |
| 杏汁干贝花胶鸡汤
double-boiled almond chicken soup
with fish maw & dried scallop | 48
每位/per pax |
| 泰式鲜虾蟹肉豆腐羹
thai style tofu bisque with fresh prawn & crab meat | 38
每位/per pax |
| 鲜蟹肉火鸭丝锅蛋羹
crab meat & shredded roast duck bisque with egg | 28
每位/per pax |




松露盐焗原粒2头鲍鱼
salt baked whole 2 head abalone with truffle


山珍海味

ABALONE & DRIED SEAFOOD

- 金汤岩米原粒2头鲍鱼 
braised whole 2 head abalone & rock rice
in golden broth 168
每粒/each
- 鹅肝红酒原粒2头鲍鱼
braised whole 2 head abalone
in foie gras & red wine jus 168
每粒/each
- 松露盐焗原粒2头鲍鱼 
salt baked whole 2 head abalone with truffle
烹调时间需大约20-25分钟 / 20 - 25 mins preparation time 168
每粒/each
- 红烧海参原粒6头鲍鱼 
braised sea cucumber & whole 6 head abalone 76
每位/per pax
- 百香果冰镇原粒6头鲍鱼
chilled whole 6 head abalone
with passion fruit sauce 38
每位/per pax



煎锋萝卜糕羊仔骨
pan-fried lamb rib
with white turnip cake



烟口水鸡
smoked farm chicken

肉

MEAT

- 慢煮澳洲牛肋骨伴野菌 
sous vide australian beef rib with wild mushrooms 98
每份/per portion
- 十味煎和牛 
pan-fried wagyu with chef's special sauce 88
每份/per portion
- 黑椒野菌牛肉片 
stir-fried beef fillet & wild mushrooms
in black pepper sauce 88
每份/per portion
- 和牛炒香港芥兰 
stir-fried wagyu with hong kong 'kai lan' 88
每份/per portion
- 煎锋萝卜糕羊仔骨 
pan-fried lamb rib with white turnip cake 44
每位/per pax
- 烟口水鸡 
smoked farm chicken 60 118
半只/ half | 每只/each
- 蜀山川味辣子鸡 
sichuan popcorn chicken with dried chilies 48
每份/per portion
- 芥辣黑蒜鸡肉饼 
pan-fried chicken meat cake
with black garlic & mustard sauce 38
每份/per portion
- 草莓咕咾鸡 
sweet & sour chicken with strawberry cubes 38
每份/per portion
- 北京烤鸭 (两食)
peking duck (two courses) 138
每只/each
- 金泊鱼子鹅肝烟鸭片
smoked duck with caviar & foie gras 48
每份/per portion
- 椒盐脆皮烟鸭甫
salt & pepper crispy smoked duck 38
每份/per portion

 Chef's Choice  Beef  Spicy

Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable.
Pictures shown are for illustration purpose only.

XO酱蛋白煎扇贝
pan-fried scallop with egg white & xo sauce



九里香焗生虾
baked fresh water prawn with curry leaf

海鮮

SEAFOOD

- | | |
|---|----------------------|
| 九里香焗生虾👍
baked fresh water prawn with curry leaf | 76
每只/each |
| 日本黃萝卜黑蒜焗生虾
baked fresh water prawn
with pickled radish & black garlic | 76
每只/each |
| 沙丹鮮果脆皮虾球
crispy wasabi prawns with fruits | 98
每份/per portion |
| 辣子虾球伴馒头🌶️
chilli prawns with mantou | 78
每份/per portion |
| 滑蛋虾球番茄蛋
stir-fried egg with prawns & tomato | 68
每份/per portion |
| XO醬蛋白煎扇贝👍
pan-fried scallop with egg white & xo sauce | 58
每位/per pax |
| 潮式阿拉斯加蟹枣👍
crispy alaskan crab meat dumpling | 48
每份/per portion |

黑藜麦粥水澳洲带子芦笋
australia scallop & asparagus in quinoa congee



黄金酱香槟鳕鱼扒
champagne snow cod fish



海鮮

SEAFOOD

- 杏香黑蒜带子小炒皇
stir-fried assorted vegetables
with scallop & black garlic 118
每份/per portion
- 黑藜麦粥水澳洲带子芦笋👍
australian scallop & asparagus in quinoa congee 118
每份/per portion
- 湖南剁椒蒸深海杉斑👍
steamed ocean garoupa with pickled chili sauce 330
每条/each
- 青姜茸磨豉蒸深海杉斑
steamed ocean garoupa
with green ginger & ground bean sauce 330
每条/each
- 巴东啦啦炸星斑片👍
dancing garoupa fillet & clams
in patong asam curry 248
每份/per portion
- 酸菜水煮星斑辣汤👍👍
two ways south star grouper fillet
with leek & sichuan style pickled vegetables
in spicy soup 218
每份/per portion
- 黄金酱香槟鳕鱼扒👍
champagne snow cod fish 168
每份/per portion
- 泰式炸小黄鱼
crispy yellow corvina with thai salad 38
每条/each
- 菜脯蒸笋壳
steamed 'soon hock' with preserved vegetables 时价
/seasonal price

黄金蛋白波士顿龙虾
stir-fried boston lobster with egg white



海鲜

SEAFOOD

澳洲龙虾 (两食)

australian lobster (two preparations)

刺身

sashimi

头折肉泡饭

boiled lobster meat rice in superior soup

时价

/seasonal price

黑松露波士顿龙虾

stir-fried boston lobster with black truffle

时价

/seasonal price

黄金蛋白波士顿龙虾👍

stir-fried boston lobster with egg white

时价

/seasonal price

椒盐波士顿龙虾👍

salt & pepper boston lobster

时价

/seasonal price

御•招牌奶油咸蛋波士顿龙虾

yu • boston lobster with salted egg yolk

& butter sauce

时价

/seasonal price



Chef's Choice



Beef



Spicy

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御·蟹皇芝士焗娃娃菜
yu • lasagna chinese cabbage
baked with crab roe & cream mozzarella cheese



瓦煲虾籽海参凤凰丸
claypot sea cucumber with shrimp roe
& chicken meat ball

豆腐 / 蔬菜

BEANCURD / VEGETABLES

海鲜锅仔豆腐

braised beancurd with seafood in wok

48

每份/per portion

金汤干贝自制豆腐

handmade beancurd with dried scallop
in golden broth

38

每份/per portion

瓦煲虾籽海参凤凰丸

claypot sea cucumber
with shrimp roe & chicken meat ball

118

每份/per portion

梅菜扣百花海参

crispy stuffed sea cucumber with 'mui choy'

38

每位/per pax

御•蟹皇芝士焗娃娃菜

yu • lasagna chinese cabbage
baked with crab roe & cream mozzarella cheese

38

每份/per portion

脆松菇腐乳小炒皇
stir-fried assorted vegetables
with preserved beancurd & crispy shimeji



白饭鱼鸳鸯菜
stir-fried celtuce & 'kai lan' with white bait fish

蔬菜

VEGETABLES

XO酱炒澳洲芦笋 55
stir-fried australian asparagus with xo sauce 每份/per portion

白饭鱼鸳鸯菜👍 48
stir-fried celtuce & 'kai lan' with white bait fish 每份/per portion

脆松菇腐乳小炒皇👍 38
stir-fried assorted vegetables 每份/per portion
with preserved beancurd & crispy shimeji mushroom

黑椒杂菌菠菜 38
stir-fried spinach 每份/per portion
with mixed mushrooms & black pepper

时令田园蔬菜 33
freshly picked seasonal vegetables 每份/per portion

可任选以下蔬菜/choice of vegetables:

香港芥兰 / 青龙菜 / 娃娃菜 / 凉瓜 / 秋葵
豆苗 / 油麦 / 桂豆苗
hong kong 'kai lan' / organic dragon vegetable
chinese cabbage / bitter gourd / okra / pea sprouts
chinese lettuce / baby french bean

可任选以下煮法/method of preparation:

蒜茸炒 / 上汤 / XO酱 / 马来盏👍 / 清炒 / 白灼
椒丝腐乳 / 金银蛋
stir-fried with minced garlic / poached in superior soup
stir-fried with xo sauce / stir-fried with belacan👍
stir-fried with garlic / poached with superior soy sauce
stir-fried with shredded chili & preserved beancurd
poached in century egg, salted egg & egg white soup

黑松露干贝炒唔是饭
fried orzo pasta
with dried scallop & black truffle



生虾梅香咸鱼糯米饭
steamed fresh water prawn
with 'mui heong' salted fish
on glutinous rice



饭

RICE

金瓜汤鲜鲍鱼泡饭

boiled rice with fresh abalone
in supreme pumpkin soup

38

每位/per pax

生虾梅香咸鱼糯米饭 

steamed fresh water prawn
with 'mui heong' salted fish on glutinous rice

98

每份/per portion

特色曼谷海鲜咖喱饭 

decadently mixed glutinous rice
tossed in cream curry with crab, scallops & prawns

68

每份/per portion

带子蛋白干贝虾炒饭

fried rice with prawns, scallop, dried scallop
& egg white

68

每份/per portion

黑松露干贝炒唔是饭 

fried orzo pasta with dried scallop & black truffle

68

每份/per portion

蒜蓉鸡粒牛油炒饭

butter fried rice with chicken & garlic

38

每份/per portion



姜茸鳕鱼过桥米
rice noodles with cod fish
& minced ginger in superior soup



芝士生虾米粉
rice noodles
with fresh water prawn & cheese



面

NOODLES

波士顿龙虾野菌焗香港伊面
egg noodles with boston lobster
& wild mushrooms

时价
/seasonal price

波士顿龙虾滑蛋河
boston lobster 'hor fun' cantonese style

时价
/seasonal price

牛肉干炒河粉 
stir-fried 'hor fun' with beef

68
每份/per portion

金汤姜葱牛肉卜卜脆米 
ginger scallion beef crispy rice noodles
with superior golden broth


68
每份/per portion

海鲜福建面
fried noodles with seafood hokkien style

40
每份/per portion

姜茸鳕鱼过桥米 
rice noodles with cod fish & minced ginger
in superior soup

38
每位/per pax

潮酱火鸭丝干炒面卜 
stir-fried egg noodles with shredded duck
& teochew spicy sauce

33
每份/per portion

生虾汤河 
'hor fun' with fresh water prawn
in superior prawn soup

38
每位/per pax

芝士生虾米粉 
rice noodles with fresh water prawn & cheese

76
每只/each

 Chef's Choice  Beef  Spicy

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灯影南瓜豆沙球
'dang ying' red bean pumpkin ball
with banana



椰汁布丁杨枝金露
chilled fresh mango pomelo sago
with coconut pudding

甜品

DESSERT

- 万寿果天仙珠炖桃胶
double-boiled peach gum
with papaya & pearl seaweed 28
每位/per pax
- 洛神花桃胶炖雪梨👍
chilled roselle hawthorn & peach gum in pear 18
每位/per pax
- 椰汁布丁杨枝甘露👍
chilled fresh mango pomelo sago
with coconut pudding 13.80
每位/per pax
- 香茅冻伴柚子酸冰
chilled lemongrass jelly with yuzu sorbet 13.80
每位/per pax
- 抹茶草莓雪媚娘
matcha & strawberry snowball mochi 18
3件/3 pieces
- 花心萝卜👍
peanut butter lava carrot 15
3件/3 pieces
- 黑糖蜂巢糕
gula melaka honeycomb cake 15
3件/3 pieces
- 港式千层厚糕
hong kong style thousand layered cake 12.80
3件/3 pieces
- 手工咸蛋莲蓉刺猬包👍
white lotus salted egg yolk hedgehog bun 12.80
2粒/2 pieces
- 灯影南瓜豆沙球👍
'dang ying' red bean pumpkin ball with banana 11.80
3粒/3 pieces
- 杭式马蹄桂花糕
water chestnut osmanthus jelly cake 9.80
3件/3 pieces