

RM 168

每位/ per person

玉兔报新春

(柠香脆生蚝伴爽瓜虾丸)

deep-fried oyster with lemon & prawn ball with kyuri

年丰人增寿

(古法蟹皇翅)

braised shark's fin with crab meat & crab roe

财神跟着你

(手扒沙田鸡伴风味蔬)

deep-fried shatin chicken with garden green salad

人迎幸福春

(西施脆斑片)

deep-fried garoupa fillet with chef's special sauce

圆满又如意

(鲜鲍鱼野菌砵仔饭)

steamed rice with fresh abalone & wild mushroom

吉星来高照

(红枣炖桃胶)

chilled peach resin with aloe-vera & red dates

RM 238

每位/ per person

兔年好运到

(绿乳汁脆虾球伴煎酿带子)

wasabi cream prawn & pan-fried stuffed scallop

龙马壮精神

(干贝菜胆鸡炖勾翅)

double-boiled coral shark's fin
with dried scallop & chinese cabbage

春来花气盛

(原粒5头鲍鱼伴鹅掌)

braised whole 5-head abalone with goose web

平安吉祥年

(果皮姜丝蒸深海龙趸)

steamed deep-sea garoupa
with tangerine peel & shredded ginger

遍地黄金甲

(鹅肝鱼子鸳鸯炒饭)

fried duo rice with caviar & foie gras

金玉福满堂

(南瓜露冰淇淋)

chilled pumpkin puree with ice cream

RM 298

每位/ per person

满地金财宝

(避风塘软壳蟹伴合宝环珠)

'typhoon shelter' style soft shell crab
& salted egg fish cake

幸福喜满盈

(淮山鲜花胶鸡炖中鲍翅)

double-boiled superior shark's fin
with fresh fish maw, chicken & 'huai shan'

春风迎新春

(原粒3头鲍鱼伴海参脆云吞)

braised whole 3-head abalone & sea cucumber
with deep-fried wonton

财源通四海

(秘制牛仔扒)

pan-fried australian beef steak

合家幸福康

(黑松露生虾捞生面)

braised egg noodles
with fresh water prawn & black truffle

缤纷多彩年

(缤纷香茅燕窝冻)

bird's nest lemongrass infusion
with basil seeds & mixed fruits

• 由两位起 • Minimum 2 persons

• 不接受任何餐券和折扣 • Not applicable with vouchers & further discount

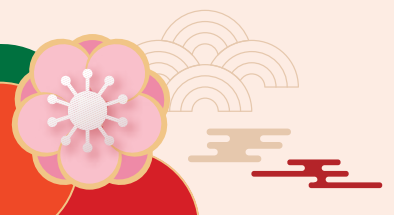
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 以上菜肴会根据食材的供应情况进行更换 • Dishes may be substituted subject to availability of ingredients

4th Floor Annexe, Bangsar Shopping Centre, KL Tel: 03 – 2083 0288



more info





春节佳肴套餐

CHINESE NEW YEAR CELEBRATION SET

ruyi 如意

RM 988

供六位用 / per table of 6 pax

玉兔迎春至

(三文鱼传统捞生)

salmon traditional yee sang

展翅高飞年

(龙皇带子蟹肉烩勾翅)

braised coral shark's fin with crab meat & scallop

平安吉祥年

(果皮姜丝蒸深海龙趸)

steamed deep-sea garoupa with tangerine peel & shredded ginger

春节喜相逢

(麻辣口水鸡)

chilled sze chuan farm chicken

圆满又如意

(姜葱生虾滑蛋生面)

egg noodles with fresh water prawn, ginger
& spring onion cantonese style

缤纷多彩年

(缤纷香茅燕窝冻)

bird's nest lemongrass infusion
with basil seeds & mixed fruits

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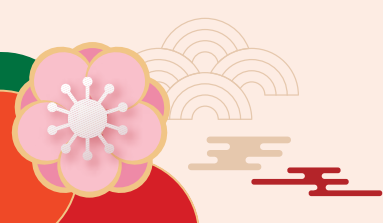
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RM 1,488

每席供十位/ per table of 10 pax

兔年万事顺
(脆金菇传统捞生)
deep-fried enoki mushroom traditional yee sang

竹报平安年
(竹笙蟹皇翅)
braised shark's fin
with bamboo pith & crab roe

春节喜相逢
(麻辣口水鸡)
chilled sze chuan farm chicken

千花传欢乐
(客家蒸河巴丁)
steamed patin hakka style

健康如意春
(碧绿虾球伴黄金蛋)
stir-fried celery with prawn,
olive vegetable & sweet potato balls

东风迎新岁
(龙虾松焖伊面)
braised ee-fu noodles
with shredded lobster meat

瑞年兆丰年
(山洛芦荟冻)
chilled aloe-vera & dried longan

年年如意春
(莲蓉窝饼伴日本麻糍)
chinese pancake with louts paste
& japanese peanut mochi

RM 1,988

每席供十位/ per table of 10 pax

玉兔踏春来
(三文鱼齐捞生)
salmon traditional yee sang

日子天天好
(龙皇带子蟹肉烩勾翅) (每人每)
braised coral shark's fin
with crab meat & scallop (individual serving)

年年庆有余
(西施脆海斑)
deep-fried garoupa
with chef's special sauce

好运天天来
(蒜茸粉丝蒸大扇贝)
steamed scallop with glass noodles & garlic

新春百家兴
(原粒6头鲍鱼伴富贵鸭)
whole 6-head abalone with herb duck

岁岁平安日
(腊味扣香饭)
steamed rice with cured duck

春暖心花开
(雪梨炖白玉丹)
chilled sea coconut with snow pear

幸福又安康
(芝麻南瓜饼伴擂沙汤丸)
pumpkin pancake with red bean paste
& glutinous rice dumpling
with black sesame

RM 2,688

每席供十位/ per table of 10 pax

兔来喜气浓
(大鱼小鱼传统捞生)
salmon & anchovies traditional yee sang

万事亨通年
(泰式中鲍翅) (每人每)
claypot thai style superior shark's fin
(individual serving)

财源通四海
(原粒5头鲍鱼伴海参脆云吞)
braised whole 5-head abalone
with sea cucumber & deep-fried wonton

平安吉祥年
(花甲蒸七星斑)
steamed coral garoupa with clams

幸福哈哈笑
(堂煮响爆明虾)
king prawn with chef's special sauce
on hot pot

年丰人添寿
(腊味荷叶扣香饭)
steamed rice with cured duck in lotus leaf

人迎幸福春
(红枣炖桃胶)
chilled peach resin with aloe-vera & dates

平安又吉祥
(灯影芝麻枣伴日本麻糍)
deep-fried sesame ball with azuki red bean
& japanese peanut mochi

RM 3,388

每席供十位/ per table of 10 pax

福兔聚满堂
(软壳蟹白松露传统捞生)
soft shell crab & white truffle traditional yee sang

新春添喜悦
(鲨鱼骨炖中鲍翅) (每人每)
double-boiled superior shark's fin
in shark's bone soup (individual serving)

生活步步高
(原粒2头鲍鱼伴脆云吞)
braised whole 2-head abalone
with deep-fried wonton

年年庆有余
(头抽蒸笋壳)
steamed 'soon hock' with superior soy sauce

哈哈喜迎春
(千岛吉利河生虾)
fresh water prawn with golden sauce

日子天天好
(瓦煲腊味饭)
steamed rice with cured duck in claypot

缤纷多彩年
(缤纷香茅燕窝冻)
bird's nest lemongrass infusion
with basil seeds & mixed fruits

年年步步高
(香蕉年糕卷)
'nian gao' & banana roll

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