



more inf

个人佳肴套餐 Extraordinaire Individual Sets

RM 138

per person/每 位

柠香脆生蚝伴爽瓜八爪鱼 Crispy Oyster with Lemon & Kyuri with Octopus

鱼肚蟹肉羹 Braised Fish Maw & Crab Meat Bisque

滋味鸡扒 Chicken Chop with Chef's Special Sauce

金蒜豉油皇斑件 Garoupa Fillet with Superior Soy Sauce & Golden Garlic

姜葱生虾滑蛋河粉 'Hor Fun' with Fresh Water Prawn Cantonese Style

红枣炖桃胶 Chilled Peach Resin with Aloe-vera & Red Dates **RM 188**

per person/每 位

绿乳汁脆虾球伴冻鸡卷 Wasabi Cream Prawn & Chilled Chicken Roll

干贝菜胆鸡炖花胶汤 Double-boiled Fish Maw Soup with Dried Scallop, Chicken & Chinese Cabbage

蘑菇汁香煎羊排 Pan Seared Lamb Chop with Mushroom Sauce

鲜竹云耳蒸深海龙趸 Steamed Deep-sea Garoupa with Fresh Beancurd Skin & Black Fungus

鹅 肝 蒜 香 炒 饭 Garlic Fried Rice Topped with Foie Gras

奶酪香梅 Vanilla Pannacotta with Mixed Berries **RM 238**

per person/每 位

金田 软 壳 蟹 伴 三 文 鱼 乌 达 鱼 饼 Deep-fried Soft Shell Crab with Japanese Sauce & Salmon with Otak-otak Fish Cake

> 海味一品炖汤 Double-boiled Dried Seafood Soup

秘制牛仔扒 Pan-fried Australian Beef Steak

蜜汁焗鲈鱼 Baked Cod Fish with Honey Sauce

原粒 10 头鲍鱼扒厨王脆米炒饭 Fried Rice with Whole 10-head Abalone, Scallop, Crab Meat & Prawn

> 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





特别精选佳肴套餐 Special Selection Menu

RM 988

per table of 6 pax / 供 六 位 用

如 意 双 宝 拼 Ruyi's Appetizer

炭烧烟鸭胸

Smoked Tender Duck Breast Slices & Cucumber in Soy Sauce

香酥黄金甲

Fried Chicken Skin & Fish Skin Coated with Salted Egg Yolk

八珍鱼唇羹(每人每)

Braised Fish's Lip with Eight Treasures Soup (Individual Serving)

鲜竹云耳蒸深海龙趸

Steamed Deep-sea Garoupa with Fresh Beancurd Skin & Black Fungus

麻辣炭烧童子鸡

Mala Charcoal Grilled Baby Chicken

姜葱生虾焖生面

Braised Egg Noodles with Fresh Water Prawn

缤纷香茅燕窝冻

Bird's Nest Lemongrass Infusion with Basil Seeds & Mixed Fruits





more info

经典佳肴套餐Special Gourmet Sets

RM 1,488

per table of 10 pax / 每席供十位

餐前小食

Ruyi's Duo Treasure

香酥黄金甲

Fried Chicken Skin & Fish Skin coated with Salted Egg Yolk 避风塘鲜鱿

Squid 'Typhoon Shelter' Style

龙皇带子蟹肉羹

Braised Scallop & Crab Meat Bisque

姜茸磨豉蒸河巴丁

Steamed Patin
with Minced Ginger & Ground Bean Sauce

顺德秘捞鸡伴大地黄金

Shunde Style Chicken & Deep-fried House Beancurd

原粒10头鲍伴酿鱼鳔西兰花

Braised Whole 10-head Abalone with stuffed Fish Maw & Broccoli

龙虾崧焖伊面

Braised Ee-fu Noodles with Shredded Lobster Meat

山洛芦荟冻

Chilled Aloe-vera & Dried Longan

擂沙汤丸伴日本麻池

Glutinous Rice Dumpling with Black Sesame & Japanese Peanut Mochi

RM 1,888

per table of 10 pax / 每席供十位

如意双宝拼

Ruvi's Duo Treasure

青芒果白饭鱼

Crispy White Bait Fish with Green Mango Strips

& Tangy Yuzu Sauce

四川辣子鸡

Sze Chuan Popcorn Chicken with Dried Chillies

干贝菜胆鸡炖花胶汤(每人每)

Double-boiled Fish Maw Soup with Dried Scallop, Chicken & Chinese Cabbage (Individual Serving)

豆酥蒸深海杉斑

Steamed Ocean Garoupa with Fried Minced Soy Bean

避风塘软壳虾

'Typhoon Shelter' Style Soft Shell Prawn

原粒8头鲍鱼伴带子黄金布袋 Whole 8-head Abalone with Money Bag & Scallop

腊味扣香饭

Steamed Rice with Cured Duck

红枣炖桃胶

Chilled Peach Resin with Aloe-vera & Dates

芝麻南瓜饼伴日本麻池

Pumpkin Pancake with Red Bean Paste & Japanese Peanut Mochi RM 2,588

per table of 10 pax / 每席供十位

柠香脆生蚝伴爽瓜八爪鱼

Crispy Oyster with Lemon Sauce & Kyuri with Octopus

海味一品炖汤(每人每)

Double-boiled Dried Seafood Soup (Individual Serving)

翡翠桑拿走地鸡

Sauna Whole Free-range Chicken with Ginger Scallion Sauce

清蒸笋壳鱼

Steamed 'Soon Hock' with Superior Soy Sauce

原粒5头鲍鱼伴蒜子柱脯冬菇津菜

Braised Whole 5-head Abalone & Japanese Scallop with Mushroom, Chinese Cabbage & Garlic

姜葱生虾焖生面

Braised Egg Noodles with Fresh Water Prawn

缤纷香茅燕窝冻

Bird's Nest Lemongrass Infusion with Basil Seeds & Mixed Fruits

白莲蓉窝饼伴擂沙汤丸

White Lotus Paste with Chinese Pancake

& Glutinous Rice Dumpling with Sesame Seed

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