

RM49 per pax / 每位

海皇一品羹

dried seafood treasures bisque

或 OR

RM59 per pax / 每位

滋补鲍鱼仔炖汤

double-boiled baby abalone nourishing soup

至少两位至三位 min 2 - 3 pax

每周经典菜 weekly specials

至少四位至五位 min 4 - 5 pax

每周经典菜 weekly specials

点心拼盘2款 dim sum platter

肉松脆茄子 deep-fried eggplant with chicken floss

至少六位至八位 min 6 - 8 pax

每周经典菜 weekly specials

点心拼盘3款 dim sum platter

肉松脆茄子 deep-fried eggplant with chicken floss

蚝油炒三菇 stir-fried mushrooms with oyster sauce

每周经典菜 **Weekly Specials**

Week 1

手扒鸡伴杨枝配

crispy shatin chicken with mango & pomelo

月光菠菜

braised spinach with crab meat & egg

潮式干炒面线

fried rice vermicelli teochew style

Week 2

滑蛋炒虾球

scrambled egg with prawn

银针鱼小炒皇

stir-fried assorted vegetables with silver fish

梅香鸡柳砵仔饭

steamed rice with chicken & 'mui heong' salted fish

Week 3

么么袋软壳蟹

soft shell crab in money bag

二松炒芥兰

hong kong 'kai lan' prepared in two ways

烟鸭胸干炒面卜

fried egg noodles with smoked duck

Week 4

鲜果啰吔伴香酥鸡

crispy chicken with fruits rojak

至尊鸳鸯豆腐

imperial beancurd with spinach

银鱼仔鸡粒炒饭

fried rice with chicken cubes & anchovies

● 只限堂享用● 不接受任何礼券和折扣● 不可换取港城会员籍积分

•菜肴可能会根据食材的供应情况进行更换 •菜单价格须另加6% SST 和10% 服务费

Not applicable for Oriental Cuisine Club earning of point
Dishes may be substituted subject to availability of ingredi
Prices subject to 6% SST & 10% Service Charge

G-243, Ground Floor, Riverview Entrance, The Gardens Mall 603 2202 2602



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个人佳肴套餐 Extraordinaire Individual Menu

RM 188

每位 / Per Person

沙律软壳蟹香港皮蛋 Soft Shell Crab & Century Egg Salad

浮华带子羹 Scallop & Crab Meat Bisque

杨枝炸鳕鱼 Crispy Cod Fish with Pomelo Sauce

原粒 10 头鲍鱼 冬菇 伴西 兰花
Braised 10-Head Abalone
with Mushroom & Broccoli

姜葱明虾焖香港伊面 Braised Ee-fu Noodles with King Prawn

香茅冻伴柚子酸冰 Chilled Lemongrass Jelly with Yuzu Sorbet **RM 238**

每位 / Per Person

酸奶柠香豆酥脆生蚝 Crispy Oyster with Oriental Citrus Sauce

椰 皇 酸 辣 羹 Sze Chuan Hot & Sour Bisque in Coconut

青姜茸鳕鱼伴脆鱼皮 Cod Fish with Green Ginger & Crispy Fish Skin

> 芥辣黑蒜鸡肉饼 Pan-fried Chicken Meat Cake with Black Garlic & Mustard Sauce

福建虾球海鲜烩饭 Braised Rice with Prawn, Seafood Hokkien Style

> 椰汁布丁杨枝甘露燕窝 Chilled Fresh Mango Pomelo Sago with Bird's Nest & Coconut Pudding

RM 368

每位 / Per Person

中华煎鹅肝 Pan-fried Foie Gras with Chef's Special Sauce

潮汤干贝炖鲜花胶汤 Teochew Style Double-boiled Fresh Fish Maw Soup with Dried Scallop

金汤岩米原粒2头鲍鱼 Braised Whole 2-head Abalone & Rock Rice in Golden Broth

泰式炸小黄鱼 Crispy Yellow Corvina with Thai Salad

豉油皇原只生虾碎仔饭 Steamed Rice with Whole Fresh Water Prawn

洛神花桃胶炖雪梨 Chilled Roselle Hawthorn & Peach Gum with Pear

由两位起 Minimum 2 persons

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 ● 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





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特别精选佳肴套餐Special Selection Menu

RM 698

供四位用 / pertable of 4 pax

沙 律 软 壳 蟹 伴 牛 油 果 沙 律 菜 Soft Shell Crab with Avocado Salad

> 红烧海味羹 Braised Dried Seafood Bisque

海 浪 泡 龙 虎 斑 Steamed Ocean Dragon Garoupa with Vegetable & Superior Soy Sauce

> 煎 封 萝 卜 糕 伴 羊 仔 骨 Pan-fried Lamb Ribs with Homemade White Turnip Cake

黄金栗米虾球 Salted Egg Yolk Prawn Medallions with Sweet Corn

特色曼谷海鲜咖喱饭 Decadently Mixed Glutinous Rice Tossed in Cream Curry with Crab, Scallops & Prawns

黑糖蜂巢糕件香茅冻 Gula Melaka Honeycomb Cake & Chilled Lemongrass Jelly with Yuzu Sorbet RM 1,288

供六位用 / per table of 6 pax

御•特色餐前小吃

Yu • Special Appetizers

麻酱芥辣带子饼 Scallop Cake With Sesame Wasabi Sauce 百香果柚子沙律菜 Salad With Passion Fruit & Pomelo Sauce

黑蒜螺头炖鸡汤(每人每)
Double-boiled Chicken Soup with Conch & Black Garlic (Individual Serving)

原粒6头鲍鱼伴冬菇西兰花 Braised Whole 6-head Abalone with Mushroom & Broccoli

虫草花云耳蒸鳕鱼 Steamed Cod Fish with Cordyceps Flower & Black Fungus

御 ● 招牌奶油咸蛋生虾 Yu ● Fresh Water Prawn with Salted Egg Yolk & Butter Sauce

特色青姜茸走地鸡饭 Steamed Rice with Whole Free-range Chicken & Ginger Scallion Sauce

> 洛神花桃胶炖雪梨 Chilled Roselle Hawthorn & Peach Gum in Pear

港 式 千 层 厚 糕 Hong Kong Style Thousand Layered Cake





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经典佳肴套餐 Special Gourmet Sets

RM 1,688

供十位用/per table of 10 pax

御・餐前小食

Yu • Appetizers

龙须栋笃虾Crispy Dragon Beard Prawn沙律软壳蟹伴牛油果沙律菜

Soft Shell Crab with Avocado Salad

红烧干贝四宝羹(每人每)

Braised Dried Scallop & Seafood Bisque (Individual Serving)

清蒸深海杉斑

Steamed Ocean Garoupa with Superior Soy Sauce

黄金葱爆九节虾

Salted Egg Yolk Large Prawn

干贝浓汁原粒10头鲍鱼鲜花胶伴西兰花

Braised Whole 10-Head Abalone & Fresh Fish Maw with Dried Scallop & Broccoli

特色青姜茸走地鸡饭

Steamed Rice with Whole Free-Range Chicken & Ginger Scallion Sauce

万寿果天仙珠炖桃胶

Double-boiled Peach Gum with Papaya & Pearl Seaweed

灯影南瓜豆沙球

'Dang Ying' Red Bean Pumpkin Ball with Banana

RM 2,388

供十位用/per table of 10 pax

彩虹三宝拼

Three Treasures in Spring

芝士龙虾丸 Deep-fried Cheese Lobster Ball

泰式海蜇烟鸭甫 Thai Style Jellyfish with Smoked Duck 百香果柚子冰菜

Glacier Vegetables with Passion Fruit & Pomelo Sauce

椰皇海鲜酸辣羹(每人每)

Braised Sze Chuan Hot & Sour Seafood Bisque in Coconut (Individual Serving)

花甲云耳鲜竹枝蒸龙趸

Steamed Deep-sea Garoupa

with Clams, Fresh Beancurd Skin & Black Fungus

喈喈酱爆生虾

Aberdeen Sizzling Fresh Water Prawn with Chef's Special Sauce

原粒10头鲍鱼福袋伴西兰花

Braised Whole 10-head Abalone Prosperity Bag with Broccoli

XO酱蟹肉带子炒饭

Fried Rice with Crab Meat, Scallop & XO Sauce

万寿果天仙珠炖桃胶

Double-Boiled Peach Gum with Papaya & Pearl Seaweed

黑天鹅酥伴桂花糕

Black Swan Lotus Paste with Custard Puff & Osmanthus Jelly Cake

RM 2,988

供十位用/per table of 10 pax

精选三喜拼

Yu's Three Treasures

蜂 集 香 芋 鸭 胸 Crispy Taro stuffed with Duck 牛 油 果 合 宝 环 珠 Salted Egg Fish Cake with Avocado

蛋白炒松子鲜蟹肉

Stir-fried Fresh Crab Meat with Egg White & Pine Nuts

牛肚菌炖鲜花胶汤(每人每)

Double-boiled Fresh Fish Maw with Boletus Mushroom (Individual Serving)

红烧海参原粒3头鲍鱼伴西兰花

Braised Whole 3-Head Abalone & Sea Cucumber with Broccoli

客家蒸笋壳

Steamed 'Soon Hock' Hakka Style

避风塘波士顿龙虾

Boston Lobster 'Typhoon Shelter' Style

黑松露海鲜虾肉炒吾系饭

Fried Orzo Pasta with Seafood, Prawn & Black Truffle

椰汁布丁杨枝甘露

Chilled Fresh Mango Pomelo Sago with Coconut Pudding

花心萝卜伴港式千层厚糕

Peanut Butter Lava Carrot

& Hong Kong Style Thousand Layered Cake

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