

经典佳肴套餐Special Gourmet Sets

RM 1,588

per table of 10 pax / 每席供十位

餐前三小碟

three appetizer plates

黄金南瓜条 salted egg yolk golden pumpkin 椒 盐 白 饭 鱼 salt & pepper white bait fish 串串爽瓜八爪鱼 kyuri with octopus

鸡丝蟹肉羹

braised crab meat & shredded chicken bisque

果皮姜丝蒸深海龙趸 steamed deep-sea garoupa with tangerine peel & ginger

蒜香曹鸡皇

steamed supreme chicken with garlic

碧绿锦绣带子虾球 stir-fried scallop & prawn with vegetables

XO酱鸡肉碎茄子焖伊面 braised ee-fu noodles with eggplant, minced chicken & xo sauce

山洛芦荟冻 chilled aloe-vera & dried longan

千层马来糕伴日本麻糍 thousand layered cake & japanese peanut mochi RM 1,988

per table of 10 pax / 每席供十位

如意三宝拼

ruyi's trio platter

葡国沙律带子baked scallop with salad 西施脆生蚝 crispy oyster with chef's special sauce 黄金麦香鲜鱿 deep-fried squid with cereal

龙阜带子蟹阜羹

braised scallop & crab roe bisque

酸柑蒸龙虎斑 steamed tiger garoupa with lime sauce

> 茶王烟伦敦鸭 smoked london duck

豉油皇九节虾 pan-fried large prawn with superior soy sauce

> 樱花虾鸳鸯炒饭 fried duo rice with sakura shrimp

红枣炖桃胶 chilled peach resin with red dates

芝麻南瓜饼伴日本麻糍 red bean paste pumpkin pancake & japanese peanut mochi

RM 2,688

per table of 10 pax / 每席供十位

日式焗加州带子伴金菇鲈鱼卷 baked canadian scallop japanese style cod fish roll with enoki mushrooms

滋补柱甫鲜花胶炖鸡汤(每人每) double-boiled chicken soup with fresh fish maw & dried scallop (individual serving)

头抽蒸砂拉越白金巴丁 steamed sarawak patin with superior soy sauce

咸 香 脆 皮 乳 鸽 伴 罗 马 生 菜 salt baked pigeon & garden greens

原粒5头鲍鱼伴酿海参 braised whole 5-head abalone stuffed sea cucumber

> 姜葱南美海虾焖牛面 braised egg noodles with sea prawn, ginger & spring onion

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 chinese pancake & glutinous rice dumpling with sesame seed



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

 菜肴可能会根据食材的供应情况进行更换● Dishes may be substituted subject to availability of ingredients ● 菜单价格须另加 6% SST 和 10% 服务费 ● Prices subject to 6% SST & 10% Service Charge

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

个人佳肴套餐 Extraordinaire Individual Sets

RM 138

per person / 每 位

西施脆牛蚝伴杏香虾丸 crispy oyster with chef's special sauce & almond prawn ball

鸡丝蟹肉羹 braised crab meat & shredded chicken bisque

酿海参伴鹅掌 stuffed sea cucumber with goose web

芭提雅斑件 garoupa fillet with special sauce

金稻蒸生虾 steamed glutinous rice with fresh water prawn & ginger

红枣炖桃胶 chilled peach resin with red dates

RM 188

per person / 每 位

葡国沙律带子伴黄金鲈鱼卷 baked scallop with salad & golden cod fish roll

原粒6头鲍鱼干贝菜胆炖鸡汤 double-boiled whole 6-head abalone soup with chicken, dried scallop & chinese cabbage

金针云耳蒸深海龙趸 steamed deep-sea garoupa with black fungus & enoki mushroom

黑椒焗羊排 baked lamb chop with black pepper

干贝蟹肉蛋白炒饭 fried egg white rice with crab meat & dried scallop

奶酪香梅 vanilla pannacotta with mixed berries

RM 238

per person / 每 位

鹅肝虾多士伴杨枝软壳蟹 prawn & foie gras toast soft shell crab with pomelo sauce

原粒4头鲍鱼海味汤 double-boiled whole 4-head abalone & dried seafood soup

> 好味汁澳洲菲力牛仔粒 chef's special australian beef cubes

> > 酥炸上海黄花鱼 deep-fried yellow corvina

黑松露生虾焖伊面 braised ee-fu noodles with fresh water prawn & black truffle

> 雪山杨枝甘露 chilled mango cream with basil seed



• 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 ● 菜肴可能会根据食材的供应情况进行更换 ● Dishes may be substituted subject to availability of ingredients ●菜单价格须另加 6% SST 和 10% 服务费 ● Prices subject to 6% SST & 10% Service Charge

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