



more info

个人佳肴套餐 Extraordinaire Individual Sets

RM 168

per person / 每 位

芝士焗生蚝 baked oyster with cheese

黑蒜鲜花胶鸡炖汤 double-boiled fresh fish maw soup with black garlic & chicken

金不换蒜香煎明虾 wok-fried king prawn with basil garlic sauce

原 粒 6 头 鲍 鱼 扣 日 本 花 菇 braised whole 6-head abalone with japanese mushroom

三丝捞生面 egg noodles with shredded chicken

龙眼炖桃胶冻 chilled peach resin with longan RM 238

per person / 每 位

麻酱鸡火腿酿带子伴照烧野鸡脯 stuffed scallop with chicken ham & sesame sauce deep-fried chicken with teriyaki sauce

> 虫草花鲜花胶炖鸡汤 double-boiled chicken soup with fresh fish maw & cordyceps flower

黑椒酱汁羊架 lamb rack with black pepper sauce

多吉多利挪威樱桃鱼 crispy norwegian cherry barb fish with pomelo sauce

金 稻 蒸 生 虾 steamed fresh water prawn with glutinous rice

洛神花酸梅汤爱玉冰 chilled roselle hawthorn & lemongrass jelly with sour plum RM 398

per person / 每 位

醋汁百花炸蟹钳伴风味日本冰菜 deep-fried crab claw with red vinegar & japanese icy vegetable

鲜花胶瑶柱炖鲨鱼骨汤 double-boiled fresh fish maw & dried scallop in shark's bone soup

原粒2头鲍鱼伴鹅掌 braised whole 2-head abalone with goose web

波士顿龙虾(两食)
boston lobster (two preparations)
(身)姜茸荞头蒸波士顿龙虾肉
steamed boston lobster with ginger & pickled leek
(钳)波士顿龙虾钳芝士焗蒜香饭
baked rice with boston lobster claw, cheese & garlic

燕窝龟苓膏 'kwai lin ko' with bird's nest

由两位起● Minimum 2 Persons

- 不接受任何礼券和折扣 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
- 菜单价格须另加 6% SST 和 10% 服务费 Prices subject to 6% SST & 10% Service Charge
- 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.





特别精选佳肴套餐 Special Selection Menu

RM 688

per table of 6 pax / 供 六 位 用

黄金翡翠盒伴煎焗原只苏东 crispy stuffed appetizer & grilled whole squid with sambal

虫草花柱甫鲜花胶马来鸡炖汤(每人每) double-boiled chicken soup with dried scallop, fresh fish maw & cordyceps flower (individual serving)

> 古法蒸巴丁鱼 steamed patin traditional style

蒜子杏鲍菇港芥兰 stir-fried hong kong 'kai lan' with oyster mushroom & garlic

> 金不换蒜香煎明虾 wok-fried king prawn with basil garlic sauce

客家走地鸡伴盐香姜茸饭 seafood world's village chicken rice

洛神花酸梅汤爱玉冰 chilled roselle hawthorn & lemongrass jelly with sour plum

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经典佳肴套餐 Special Gourmet Sets

RM 1,388

毎席供十位/pertable of 10 pax

海世界三小食
seafood world's trio appetizers
软壳蟹风味蔬 crispy soft shell crab garden greens 煎焗原只苏东 grilled whole squid with sambal 肉糍脆茄子 deep-fried eggplant with chicken floss

> 霸皇龙虾羹 lobster bisque

客家蒸巴丁鱼 steamed patin with hakka style

火焰口水鸡 fiery smoked free-range chicken

锅塔鲍鱼伴冬菇 braised stuffed abalone on beancurd & mushroom

> 虾球咸香炒米 fried rice noodles with prawn medallion

桃胶炖山洛芦荟 double-boiled peach resin with aloe-vera

> 杭式马蹄桂花糕 water chestnut osmanthus jelly

RM 1,688

每席供十位/pertable of 10 pax

蜜 盅 龙 虾 沙 律 伴 大 地 黄 金 lobster salad in melon bowl & deep-fried house beancurd

虫 草 花 鲜 花 胶 干 贝 炖 鸡 汤 (每人每) double-boiled chicken soup with fresh fish maw & cordyceps flower (individual serving)

> 酥炸上海小黄鱼 deep-fried yellow corvina

煎酿加州带子伴罗汉布袋 braised stuffed canadian scallop with prosperity bag

田翠八景

stir-fried mixed vegetables with macadamia nuts

客家走地鸡伴盐香姜茸饭 seafood world's village chicken rice

山洛芦荟龙眼冻 chilled aloe-vera & dried longan

传统马来糕 steamed traditional malay cake RM 2,188

毎席供十位/pertable of 10 pax

贵妃荔枝树三宝拼
lychee tree trio appetizers
荔枝虾丸 lychee prawn ball
黄金翡翠盒crispy stuffed appetizer
彩虹龙须枣crispy dragon beard roll

泰式煲仔玉簪带子羹(每人每) claypot thai style scallop & crab meat bisque (individual serving)

红海湾鲜虾海浪泡杉斑 steamed ocean garoupa with preserved sour plum & lemongrass

原粒5头鲍鱼伴百花酿鱼鳔 braised whole 5-head abalone with stuffed fish maw

> 明炉吊烧伦敦鸭 roast london duck

大肚婆麻油姜香炒饭 seafood & ginger sesame oil fried rice

> 香滑红豆沙 sweetened red bean paste

芝麻南瓜饼伴杭式马蹄桂花糕 red bean paste pumpkin pancake & water chestnut osmanthus jelly

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