



欢 迎 光 临

WELCOME



Appetizer

前 小 食

黑松露酪梨鲜蔬菇



日式煎酿带子伴桂花番茄仔

Pan Fried Scallop In "Japanese Sauce" With Osmanthus Cherry Tomato

RM 48.80

黑松露酪梨鲜蔬菇

Roast Fresh Mushroom "Black Truffle With Avocado"

RM 28.00

意大利黑醋芥末海蜇

Italy Vineger With "Jelly Fish" In Wasabi

RM 12.80

爽口超大巨鱼蛋

Deep Fried Biggest Fish Ball

RM 10.80

日式芝麻酱拌法兰西冰菜

Crystalline Iceplant With "Sesame Sauce"

RM 23.80

云腾冰镇丹荔古佬肉

Deep Fried Pork with "Lychee In Snow Iced"

RM 25.80

酥脆荔枝藏珍宝

Deep Fried Crispy Lychee "With Crab Meat"

RM 21.80

西式芥末芝士温泉蛋



<b>椒盐白饭鱼</b>	Deep Fried Crispy Silver Fish With Salt & Pepper	RM 14.80
<b>蓝莓培根秋葵恋</b>	Pan Fried Bacon Lady Finger With "Blueberry Sauce"	RM 18.80
<b>西式酱培根番茄仔</b>	Deep Fried Bacon Cherry Tomato With "Chef Special Sauce"	RM 18.80
<b>川味手撕鸡</b>	Hand Tear Chopstick Meat With "Sze Chuan" Style	RM 12.80
<b>松露鲜蝦子伴虾多士</b>	Prawn Meat Toast With "Black Truffle And Flying Fish Roe"	RM 16.80
<b>椒盐鲜鱿须</b>	Deep Fried Crispy Cutter Fish With Salt & Pepper	RM 16.80
<b>双味鸳鸯蛋</b>	Sort Boiled Egg And Century Egg With "Chef Special Sauce"	RM 12.80
<b>七味骰子脆口腐</b>	Deep Fried Delicious Crispy Tofu With Special Pepper	RM 12.80
<b>味蕾脆口白伞菇</b>	Deep Fried Crispy White Jade Mushroom With "Sweet & Spicy Sauce"	RM 12.80
<b>黑松露酪梨香煎带子</b>	Black Truffle Pan Fried Scallop With Avocado Sauce	RM 48.80
<b>西式芥末芝士温泉蛋</b>	Soft Boiled Egg In "Western Style" With Cheese & Ham	RM 14.80
<b>日式金沙黄金甲</b>	Crispy Fish Skin With "Salted Egg & Salt Pepper"	RM 18.80
<b>鸡鬆咸蛋爆沙腐皮</b>	Crispy Beancurd Skin With Chicken Floss	RM 13.80
<b>生煎手打墨鱼饼</b>	Pan Fried Cuttle Fish Cake	RM 21.80

蓝莓培根秋葵恋



## 汤类

## 红粤时日炖汤

Double Boiled Daily Soup

RM 18

## 红粤佛跳墙

Singnature Mini Monk Jump Over The Wall

RM128

## 干贝花胶鲨鱼骨汤

Double Boiled Shark's Bone Cartilage With Dry Scallop &amp; Fish Maw

RM 38

## 菜胆云吞浓鸡汤

Double Boiled Chicken Soup With Wantan &amp; White Cabbage

RM 18

## 古法粤式蟹皇翅

Braised Shark Fin With Crab Meat &amp; Crab Roe

RM 38

## 泰式蟹肉煲仔翅

Braised Shark Fin With "Thai Style Garlic Soup" In Mini Pot

RM 38

## 红烧大鲍翅

Braised Superior Shark's Fin With Rich Brown Sauce

RM138

## 干贝蟹肉金钩翅

Braised Shark Fin With Dried Scallop &amp; Crab Meat

RM 38

## 红烧干捞大鲍翅

Braised Supreme Superior Shark's Fin With Crab Meat

RM148

## 特色带子蟹皇蟹肉翅

Braised Shark Fin With Special Scallop Crab Roe &amp; Crab Meat

RM 38

## 鸟鸣花香煲仔蟹肉翅

Braised Shark Fin Edible Flower With Crab Meat In Mini Pot

RM 38

## 四川酸辣更

Sour &amp; Spicy Soup In "Sze Chuan" Style

RM 14

## 胡椒猪肚汤炖金钱翅

Double Boiled Shark Fin With "White Pepper Pork Soup"

RM 38

## 锦田菜片桂花炒翅(两位起)

Stir Fried Shark Fin With Egg (Served With Lettuce)

PER PAX

RM 14

需提前一天预订 (时价)

## 滋补雪桃10头鲍炖花胶菜园鸡汤

Seasonal Price  
时价

Double Boiled Kampung Chicken Soup

With "Pear Fruit Peach Gum &amp; Abalone"

## 金虫草生鲍菜园鸡炖大鲍翅

Seasonal Price  
时价

Double Boiled Superior Shark's Fin With

"Cordyceps Flower Live Abalone &amp; Kampung Chicken"

## 茶树菇响螺西班牙排骨汤

Seasonal Price  
时价

Double Boiled Spain Pork Rib With

"Agrocybe Mushroom &amp; Sea Whelk"

## 海味一鲍鱼

## 御膳一品鲍鱼海味煲

Braised Abalone With Assorted Dried Seafood In Claypot

RM168 RM248 RM328

## 花菇鱼漂蹄根煲

Braised Pig Tendon With Mushroom &amp; Fish Maw In Claypot

RM 58 RM 80 RM105

## 蚝皇鲍汁2头澳洲鲍鱼

Braised (2 Head) AUS Abalone With Oyster Brown Sauce

PER PIECE  
RM188

## 南非6头鲍鱼伴花菇鹅掌

Braised (6 Head) Aus Abalone With Mushroom &amp; Goose Web

PER PIECE  
RM138

## 海参鲍脯碧绿玉石

Braised Sliced Abalone With Sea Cucumber

PER PIECE  
RM 48

## 龙船珍宝藏海参(两天前预定)

Whole Sea Cucumber Braised With Diced Seafood And Prawn Ball

Seasonal Price  
时价

## 肉酱海参鹅掌煲

Braised Special Meat With Sea Cucumber &amp; Goose Web

一份  
RM 98

## 鲍汁煎酿原条壳参(两位起/ Minimum 2 PAX)

Braised Stuffer Whole Sea Cucumber With Abalone Sauce

PER PAX  
RM 38

## 鲍汁煎酿壳参烩碧绿豆腐(两位起/ Minimum 2 PAX)

Braised Stuffer Sea Cucumber With Chef's Special Spinach Beancurd

PER PAX  
RM 24

## 蚝皇鲍汁3头澳洲鲍鱼(两位起/ Minimum 2 PAX)

Braised (3 Head) AUS Abalone With Oyster Brown Sauce

PER PAX  
RM158

海鮮  
鮑

Seafood

一魚兩味



招牌堂泡 / 椒盐酥炸頭腩

**厨师推荐煮法(一味)**

Chef's Recommended Preparation(One Style)

**港式蒸** (Steamed With "Hong Kong" Style)

**豆酥油炸** (Deep Fried With Special Crispy Bean)

**客家菜埔蒸** (Steamed "Hakka Style" With Preserved Radish)

**鱼汤过桥** (PaoChed With Fish Stock)

**姜茸蒸** (Steamed Ginger With Superior Soya Sauce)

**白玉泡椒蒸** (Steamed With Sour Chili & White Tofu)

**金针云耳家乡蒸** (Steamed With Cloud Ears & Enoki Mushroom)

**川菜风味客家蒸** (Steamed With Chef Signature Special Paste Sauce)

**尖椒榄鼓蒸** (Steamed With Minced Chili & Black Bean Sauce)

**豆酱姜粒蒸** (Steamed With Ginger & Yellow Bean Paste)

**东星斑** Leopard Coral Grouper

RM 38 PER 100GM

**泰星斑** Tai Seng Grouper

RM 33 PER 100GM

**龙虎班** Dragon Tiger Grouper

RM15 PER 100GM

**顺壳** Shun Hock

RM 25 PER 100GM

**瓜子班** Melon Seed Garoupa

时价 PER 100GM

**山水福寿鱼** Mountain Water Talapia

RM 5.50 PER 100GM



白玉泡椒蒸



港式蒸

### 两味做法(二味)

Chef's Recommended Preparation (Two Style)

### 招牌堂泡/椒盐酥炸頭腩

(Signature Sashimi In Claypot / Crispy Fish Head With Salt & Pepper)

### XO酱炒球/陈皮姜丝蒸頭腩

(Sauteed Fillet With X.O Sauce / Steamed Fish Head & Belly With Ginger & Orange Peel)

### 碧绿油泡球/鱼汤酸菜豆腐頭腩汤

(Stir Fried Fillet With Seasonal Vegetable/Bouble Boiled Fish Head & Belly With Fish Soup)

### 姜葱蝶花海浪泡/特酱凉瓜焖頭腩

(Steamed Sliced Garoupa With Spring Onion & Ginger / Braised Fish Head With Winter Melon & Special Suace)

姜葱蝶花海浪泡

**东星斑** Leopard Coral Grouper  
RM 38 PER 100GM

**泰星斑** Tai Seng Grouper  
RM 33 PER 100GM

**龙虎班** Dragon Tiger Grouper  
RM 15 PER 100GM

**顺壳** Shun Hock  
RM 25 PER 100GM

**瓜子班** Melon Seed Garoupa  
时价 PER 100GM

**山水福寿鱼** Mountain Water Talapia  
RM 5.50 PER 100GM



美国波士顿龍蝦 Boston Lobster  
RM36 PER 100GM

澳洲龍蝦 Australia Lobster  
时价 Seasonal Price

生虾 Big King Prawn  
RM28 半只

### 一味做法

Preparation One Style

鲜果沙律 Mixed Fruit Salad (预订一小时) Advance Order 1 Hour

堂灼，刺身 Lobster Sashimi

上汤焗 Baked With Superior Stock

姜葱米酒焗 Baked With Chinese Wine & Spring Onion

花雕蛋白蒸 Steamed With Chinese Wine & Egg White

培根芝士焗 Baked With Cheese & Bacon

### 两味做法 (Preparation Two Style)

椒盐頭抓 Deep Fried Lobster Head & Claw With Salt & Pepper

頭抓燴生面 Braised Lobster Head & Claw With Egg Noodle

象白蚌



### 两味做法(二味)

Chef's Recommended Preparation (Two Style)

象白蚌  
(Geowhite Clam)

堂灼，刺身 Lobster Sashimi

油泡 Stir Fried With Seasonal Vegetable



生蚝 Live Oyster  
RM16 PER PIECE

生吃 Sashimi

瑞士芝士焗 Baked With Switzerland Cheese

\* 四粒起 / Minimum 4pcs

生蚝

蜘蛛蟹

\* 需提前 1 天预定



# 海鮮篇

Seafood

## 紫薯芥末虾球

Fried Prawn Medallion With Wasabi Mayonise & Purple Potato Powder

小 中 大

RM 55 RM 83 RM108

## 金沙咸柠虾球

Fried Prawn Medallion With Salted Egg & Lemon Sauce

RM 55 RM 83 RM108

## 莎朗嘿哟密子虾球

Fried Prawn Medallion With Korean Citron Sauce

RM 55 RM 83 RM108

## 美滋黑松露虾球

Fried Prawn Medallion With Mayonise & Black Turffle

RM 55 RM 83 RM108

## 酥炸椒盐虾球

Deep Fried Crispy Prawn Medallion With Salt & Pepper

RM 55 RM 83 RM108

## 干爆香茅胡椒明虾

Stir Fried Prawn With White Pepper & Lemon Grass

RM 55 RM 83 RM108



## 避风塘爆炒明虾

Stir Fried Prawn With Signature Chef Special Sauce

RM 55 RM 83 RM108

## 古早味鼓油皇明虾

Stir Fried Prawn With Superior Soya Sauce

RM 55 RM 83 RM108

莎朗嘿哟密子虾球



Seafood

# 海鮮篇



## 美滋黑松露虾球



小 中 大

### 干烧石锅明虾

Fried Prawn With Signature Sauce In Hot Wok

RM 55 RM 83 RM108

### 麦香金丝明虾

Fried Prawn With Egg Silk & Oatmeal

RM 55 RM 83 RM108

### 粤式姜葱炒深海石斑片

Stir Fried "Sea Grouper" Pieces With Spring Onion & Ginger

RM 55 RM 55 RM 72

### 特酱凉瓜豆腐深海石斑煲

Stewed "Sea Grouper" Pieces With Winter Melon & Special Bean Sauce

一份 RM 68

### 白玉云耳金针蒸深海石斑鱼

Steamed "Deep Sea Grouper" With Cloud Ears & Enoki Mushroom

一份 RM 88

## 干爆香茅胡椒明虾



# 螃蟹

Crab

## 金沙咸蛋蟹

Stir Fried Meat Crab With "Salted Egg"

PER 100GM  
RM15

## 咸湿奶油蟹

Braised Meat Crab With Salted Egg & Butter Sauce

PER 100GM  
RM15

## 梅酱酸甜蟹

Braised Meat Crab With Sweet & Sour With Plum Sauce

PER 100GM  
RM15

## 招牌金香蟹

Braised Meat Crab With Signature "Kam Heong" Sauce

PER 100GM  
RM15

## 辣子蟹

Braised Meat Crab With Special Spicy Sauce

PER 100GM  
RM15

## 干烧黑椒蟹

Braised Meat Crab With Black Pepper Sauce

PER 100GM  
RM15

## 湿奶油蟹

Braised Meat Crab With Butter Creamy Suace

PER 100GM  
RM15

## 胡椒粉丝蟹煲

Braised Meat Crab With White Pepper & Vermicelli In Claypot

PER 100GM  
RM15

## 生焗肉酱炒蟹米粉

Braised Meat Crab With Special Meat Minced & Rice Vermicelli

PER 100GM  
RM15

## 招牌椰汁咖哩沙煲蟹

Signature "Coconut Curry" With Meat Crab In Claypot

PER 100GM  
RM15



\* All pictures shown are for illustration purpose only. \* All prices are subject to 10% service charge & 6% SST.

鸡肉  
Chicken



酸菜胡椒猪肚鸡汤煲



	小	中	大
<b>风味姜粒沙煲鸡</b> Stewed Chicken With Ginger In Claypot	RM 25	RM 36	RM 48
<b>茶香辣子鸡丁</b> Deep Fired Crispy Chicken With Dry Chili In "Sze Chuan" Style	RM 25	RM 36	RM 48
<b>新味薑啫啫鸡煲</b> Stir Fried Chicken With Chef Special Sauce In Claypot	RM 25	RM 36	RM 48
<b>奶油龙珠果鸡球</b> Deep Fried Chicken Chop Meat With Dragon Fruit Sauce	RM 25	RM 36	RM 48
<b>淮山台式三杯鸡</b> "Taiwanese" Style Chicken In Claypot	RM 25	RM 36	RM 48
<b>雪盐酥姜炸菜园鸡</b> Deep Fried Kampung Chicken With Crispy Ginger & Salt Pepper	半只	一只	
	RM 58	RM116	
<b>酸菜胡椒猪肚鸡汤煲</b> Double Boiled White Pepper Soup With Chicken & Pig Bag In Claypot	RM 85	RM170	
<b>七味柠檬草酥炸菜园鸡</b> Deep Fried Crispy Chicken With Lemon Grass	RM 58	RM116	
<b>豆酥白切菜园鸡</b> Steamed Boiled Kampung Chicken With Crispy Bean	RM 58	RM116	
<b>茶皇烟熏菜园鸡</b> Smoked Kampung Chicken With "Chinese Tea Emperor"	RM 58	RM116	
<b>香浓田园鸡伴海南沙煲饭</b> steamed Boiled Kampung Chicken With "HAI NAM" Claypot Rice	RM 68	RM136	

雪 盐 酥 姜 炸 菜 园 鸡



# 家 飄 类

## 白灼澳洲肥牛



小 中 大

### 阿爺蒜香脆花腩

Deep Fried Crispy Pork Belly With Garlic

RM 20 RM 40

### 干爆肉酱蹄根煲

Stewed Pig Tendon With Pork Minced In Claypot

RM 45 RM 65 RM 85

### 白灼澳洲肥牛

Poached Aus Beef Fillet With Bean Sprout

RM 38 RM 55 RM 72

### 家乡咸鱼花腩煲

Stewed Pork Belly With Salted Fish In Claypot

RM 28 RM 40 RM 52

### 密展加厚一支骨伴桂花番茄仔

Braised Spare Rib With Honey Sauce & Osmanthus Cherry Tomato

一支 RM 15

### 香煎澳洲肥牛片

Pan Fried Aus Beef Steak Chop

一份 RM 28

### 锅煎西班牙黑豚肉

Wok Fried Fillet Of Spanish Iberico

一份 RM 28

### 薄荷酱煎嫩羊架扒

Pan Fried Lamp Steak With Chef Special Mint's Sauce

一份 RM 32

### 西红柿焗牛肋骨

Stewed Beef Rib In Chef Special Sauce

一份 RM 48



## 阿爺蒜香脆花腩



烧烤西班牙排骨



小 中 大

凤梨果汁排骨

Stir Fried Pork Rib With Mixed Fruit Sauce

RM 24 RM 35 RM 46

菠萝糖醋排骨

Stir Fried Pork Rib With Sweet & Sour Sauce In Pineapple

RM 24 RM 35 RM 46

XO酱肥牛盘丝茄子

Steam Eggplant & Aus Beef With Chef Special XO Sauce

RM 38 RM 55 RM 72

黑椒玉子西班牙骰子肉

Stir Fried "Spanish Iberico" Pork Cube With Black Pepper Sauce

RM 48 RM 96

半只 一只

锦绣鲜蔬果脆皮猪手

Deep Fried Crispy Whole Pig Trotter With Special Fruit & Vegetable

RM 48 RM 96

鲜竹火蒜炯猪手

Braised Pig Trotter With Bean Stick & Whole Garlic In Claypot

一份 RM 28

故乡浓郁东波肉

Braised "Dong Po" Pork With Rice Cracker

一份 RM 38

台式五香滷寶猪手

Braised Pig Trotter In Taiwanese With Five Spice

一份 RM 28

烧烤西班牙排骨

BBQ "Spanish Iberico" Pork Rib With Chef Special Spice

PER 100GM  
RM 14



# 豆腐篇

塔香茄子肉碎碧绿豆腐



## 干贝双菌碧绿豆腐

Stewed Beancurd With Double Mushroom & Crispy Dry Scallops

小 RM 22 中 RM 32 大 RM 42

## 胜瓜双皇扒碧绿豆腐

Stewed Beancurd With Angled Luffa & Salted/Century Egg

RM 18 RM 27 RM 36

## 塔香茄子肉碎碧绿豆腐

Braised Minced Pork Eggplant & Basil Leaf With Beancurd

RM 18 RM 27 RM 36

## 海鲜烩豆腐煲

Stewed Beancurd With Seafood In Claypot

RM 30 RM 42 RM 55

## 自制肉酱碧绿豆腐

Braised Home Made Minced Pork With Beancurd

RM 18 RM 27 RM 36

## 高汤明虾烩豆腐

Stewed Beancurd With Prawn & Chef's Superior Stock

RM 35 RM 52 RM 68

## 頭抽仔滑豆腐

Stewed Japanese Beancurd With Special Soya Bean Sauce

RM 18 RM 26 RM 34

## 粤式火腩豆腐煲

Braised Beancurd With BBQ Pork Belly In Claypot

RM 22 RM 32 RM 42

## 客家石锅煎酿滑豆腐

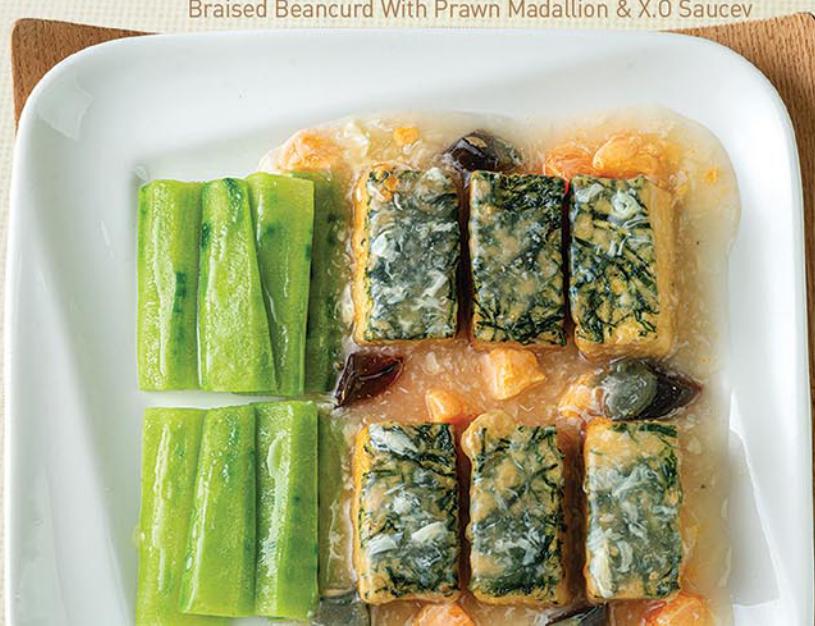
Braised Beancurd With "Hakak" Style In Hot Wok

RM 22 RM 32 RM 42

## X.O酱虾球豆腐煲

Braised Beancurd With Prawn Madallion & X.O Sauces

RM 55 RM 80 RM 108



胜瓜双皇扒碧绿豆腐



# 蔬菜类

Vegetables



## 鱼汤鲜竹浸莞菜苗

### 鱼汤鲜竹浸莞菜苗

Chinese Spanish With Fish Stock Soup & Fresh Beancurd Stick

小 中 大

RM 24 RM 34 RM 45

### 豆酥扒莞菜苗

Stir Fried Chinese Spanish With Special Crispy Bean

RM 18 RM 26 RM 35

### 黄酒姜米云耳港芥兰

Stir Fried Hong Kong "Kailan" With Chinese Wine & Cloud Ears

RM 24 RM 34 RM 45

### 火腩爆炒港芥兰

Stir Fried Hong Kong "Kailan" With Roaster Pork Belly

RM 28 RM 40 RM 52

### 石锅虾酱啫啫油麦

Stir Fried "Baby Romaine" With Prawn Pate & Salted fish In Hot Wok

RM 18 RM 26 RM 35

### 莲藕素心小炒皇

Sautéed Vegetarian Sea Cucumber With Mix Vegetable

RM 18 RM 26 RM 35



黄酒姜米云耳港芥兰

## 蔬菜类

青龙菜 Green Dragon Chives

香港菜心 Hong Kong Choi Sam

香港芥兰 Hong Kong Kai Lan

莞菜苗 Chinese Spanish

鬼豆苗 Baby French Bean

田七菜 Tin Chat Leaf

西兰花 Broccoli

澳洲露荀 AUS Asparagus

油麦 Baby Romaine Lettuce

## 蔬菜煮法

蒜米 Fried Garlic

滑蛋 Sliding Egg With Soup

上汤 Superior Soup

白灼 Pao Cheh

腐乳 Fried Fermented Beancurd Sauce

# 蔬菜类

Vegetables

## 莲藕素心小炒皇



小 中 大

### 肥牛炒港芥兰

Stir Fried Hong Kong "Kai Lan" With Aus Beef Slice

RM 28 RM 40 RM 52

### 双菇菌炒青龍菜

Stir Fried Green Drogan Chives With Double Mushroom

RM 18 RM 26 RM 35

### 澳洲带子炒西兰花

Stir Fried Aus Scallop With Broccoli

RM 58 RM 80 RM 112

### 白灼鸳鸯菜

Yuan Yang Vegetable With "PaoChed"

RM 18 RM 26 RM 35

### 粉丝南乳家乡斋

Braised "Loh Hon" Vegetable With Vermicelli & Perserved Suace In Claypot

RM 18 RM 26 RM 35

### 素心罗汉斋煲

Braised Mixed Mushroom With Vegetarian In Claypot

RM 18 RM 26 RM 35

### 彩色什菌三素菇

Stir Fried Colour Chili Pepper With Mixed Chicken Mushroom

RM 18 RM 26 RM 35

### 鱼香茄子煲

Braised Eggplant With Minced Pork & Salted Fish In Claypot

RM 18 RM 26 RM 35

### 火爆烧腩四季豆

Stir Fried French Bean With Roaster Pork Belly

RM 28 RM 40 RM 52

### 特酱鬼马双星

Sauteed Celery & Sweet Bean With Special Sauce

RM 18 RM 26 RM 35

### 凉瓜素心疏

Stir Fried Winter Melon & Vegetarian Sea Cucumber

RM 18 RM 26 RM 35

## 彩色什菌三素菇



# 饭面类

Rice & Noodles

## 帝皇虾子海鲜炒饭



小 中 大

RM 18 RM 27 RM 36

### 渔夫咸香海鲜炒饭

Fisherman's Fried Rice With Salted Egg Yolk

### 帝皇虾子海鲜炒饭

Emperor Fried Rice With Seafood & Flying Fish Roe

### 黑松露蟹肉蛋白炒饭

Fried Rice With Crab Meat, Egg White & Black Truffle

### 石锅乾贝蛋白炒饭

Fried Rice With Egg White & Dry Scallop In Hot Wok

### 塔香脆米肉碎蛋炒饭

Fried Rice With Minced Meat & Basil Leaf, Crispy Rice

### 扬州炒饭配太阳蛋

Fried Rice With "Yang Zhou" Style

### 石锅霸蟹炒香饭

Fried Rice With Crispy Soft Shell Crab In Hot Wok

### 粤式生炒腊味罗米饭

Fried Glutinous Rice With Waxed Meat

### 鱼汤深海虎斑脆米泡饭

Boiled Fish Soup With Deep Sea Garoupa & Crispy Rice In Claypot

一份  
RM 68

## 黑松露蟹肉蛋白炒饭



		小	中	大
<b>避风塘海鲜炒生面</b>	Fried Egg Noodle With Seafood In X.O Sauce	RM 18	RM 27	RM 36
<b>金牌福建面</b>	Braised "Hookien Mee" With Chef Signature	RM 18	RM 27	RM 36
<b>豉油皇海鲜炒生面</b>	Fried Egg Noodle With Superior Soya Sauce & Seafood	RM 18	RM 27	RM 36
<b>海鲜香底煎生面</b>	Fried Crispy Egg Noodle With Seafood	RM 22	RM 32	RM 42
<b>海鲜炆香港伊面</b>	Braised Ee-Fu Noodle With Seafood	RM 22	RM 32	RM 42
<b>姜葱黑豚肉炆香港伊面</b>	Braised Ee-Fu Noodle With Spain Ibarico Fillet & Spring Onion, Ginger	RM 28	RM 42	RM 56
<b>干烧蟹肉香港伊面</b>	Braised Ee-Fu Noodle With Crab Meat	RM 28	RM 42	RM 56
<b>海鲜干炒河</b>	Fried "Hor Fun" With Seafood	RM 22	RM 32	RM 42
<b>粤式干炒牛河</b>	Fried "Hor Fun" With Aus Beef	RM 25	RM 36	RM 48
<b>海鲜滑蛋香脆河粉</b>	Fried "Hor Fun" With Seafood In Soup	RM 22	RM 32	RM 42
<b>鲜味啦啦干炒河粉</b>	Fried "Hor Fun" With LaLa	RM 18	RM 27	RM 36
<b>沙煲月光银针粉</b>	Fried Silver Needle Noodle With Minced Meat In Claypot	RM 18	RM 27	RM 36
<b>粤式鱼露干炒米</b>	Fried Rice Vermicelli With Seafood & Fish Sauce	RM 18	RM 27	RM 36

粵式  
魚露  
干炒米



小 中 大

海鲜金银米

Fried Vermicelli & Rice Vermicelli With Seafood

RM 18 RM 27 RM 36

桂花蟹肉天使面

Fried Angel Hair With Crab Meat In "GUI HUA" Style

RM 28 RM 42 RM 56

石锅舞动韩国冬粉

Fried Korean Vermicelli With Minced Meat In Hot Wok

RM 18 RM 27 RM 36

鹹菜深海虎斑鱼头米 (最少2位) (Minimun 2 Pax)

Deep Sea Garoupa Fish Head Soup With Salted Vegetable And Rice Vermicelli

PER PAX  
RM 24

泡菜深海石斑韩式冬粉汤煲

Deep Sea Garoupa Fish Meat With Kimchi & Korean Vermicelli In Claypot

一份  
RM 68



海鲜滑蛋香脆河粉

HEINEKEN	RM 13.00
GUINNESS STOUT	RM 13.00
TIGER	RM 11.00
COCA-COLA	RM 3.80
100 PLUS	RM 3.80
SPRITE	RM 3.80



## CHINESE TEA [Per Pax] Minimum 2 Pax

铁观音 (Tie Guan Yin)	两位起 RM 8.00	第三位(每位) RM 3.00
香片 (Chinese Jasmine Tea)	两位起 RM 8.00	第三位(每位) RM 3.00
菊堡 (Ju Bao Teh)	两位起 RM 8.00	第三位(每位) RM 3.00
普洱 (Puer Ripe Teh)	两位起 RM 8.00	第三位(每位) RM 3.00
茶王 (King Royal Teh)	两位起 RM 10.00	第三位(每位) RM 4.00
山楂乌梅水 Jug Hawthorn Fruit & Dark Plum Fruit	Per Glass RM 8.00	Per Jug RM 35.00
青苹果汁 Green Apple Juice		RM 9.80
西瓜汁 Watermelon Juice		RM 9.80
鲜奶萝卜汁 Carrot Fresh Milk Juice		RM 9.80
苹果萝卜橙 3 Mixed Fruit Juice (Orange Apple Carrot)		RM 12.80
矿泉水 Mineral Water		RM 8.00

陈皮红豆沙 RM 5.80	菊堡杞子冻糕 RM 5.80
Sweetened Red Bean	"Ju Bao" Jelly With Wolfberry
姜茶汤圆 RM 6.80	精美时日美点三拼 RM 16.80
Glutinous Rice Ball In Ginger Tea	Daily Special 3 Combination Dessert
姜糖香滑豆腐花 RM 5.80	甘口浓郁龟苓糕 RM 9.80
Homemade "Tau Foo Fah"	Chinese Herbal Jelly "Kwai Lin Ko"
杨枝金玉露 RM 7.50	夏日么么爱玉冰 RM 6.80
Chilled Mango Puree With Pomelo And Sago	Homemade "Ai Yu Bing"
西柠香茅冻 RM 6.80	滋补美颜桃胶雪燕 RM 13.80
Lemon Grass Jelly In Lemon Juice	Double Boiled Peach Gum & Gum Tragacanth
迷你芝麻枣 RM 6.80	滋润炖冰糖燕窝 RM 138.00
Sesame Ball With Lotus Seed Paste	Double Boiled Bird's Nest With Crystal Sugar
桂花冻糕 RM 5.80	
Chilled Osmanthus Jelly	