

个人套餐

INDIVIDUAL SET MENU

(最少2位起 / min. 2 pax)

辣子软壳蟹伴馒头仔

Stewed Soft Shell Crab with
Chilli and Egg Sauce

羊肚菌花胶炖时日靚汤

Double Boiled Soup with
Fish Maw and Morel Mushroom

百香香酥炸比目鱼

Deep Fried Flatfish with Soya Sauce

原粒鲍鱼花菇伴鹅掌

Braised 14 Head Abalone with
Goose Web and Mushroom

咖喱河生虾江西米

Curry Soup with Fresh King Prawn
and "Jiang Xi" Thick Rice Vermicelli

喜粤精选靚甜品

Grand Imperial Dessert of The Day

明太子脆生蚝拼日式香煎虾饼

Deep Fried Oyster accompanied with
Pan Fried Prawn Paste

泰式蟹肉煲仔金勾翅

Braised Shark's Fin Soup with Crab Meat

陈皮姜丝蒸白玉花尾趸

Steamed Giant Grouper with
Ginger and Orange Peel

鲍汁鲍鱼绣花胶伴石玉

Braised Homemade Beancurd with
Abalone and Fish Maw

黑松露双菌虾球捞日本拉面

Stewed Japanese La Mian with
Truffle and Mushroom

喜粤自制甜品

Grand Imperial Dessert of the Day

RM 148⁺⁺

每位享用 / per pax

RM 178⁺⁺

每位享用 / per pax

*另加10%服务费及6%销售和服稅。*Subject to 10% service charge & 6% SST.

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(最少2位起 / min. 2 pax)

香酥香鱼拼 鱼子黄金带子盒

Deep Fried Ayu Fish
accompanied with
Stuffed Scallop and Fish Roe

浓汤黑松露云吞煲仔翅

Shark's Fin Braised with
Chicken Stock Soup in
Truffle and Wanton

锅煎澳洲肥牛

Pan Fried Australian Beef

鲍汁五头鲍烩酿秃参

Stuffed Sea Cucumber
Braised with 5 Head Abalone
in Abalone Sauce

西椒咸鱼肉饼盅仔饭

Steamed Rice with
Minced Meat and Salted Fish

杨枝甘露露拼自制甜点

Chilled Mango Puree
accompanied with
Chinese Pastries

RM 218⁺⁺

每位享用 / per pax

*另加10%服务费及6%销售和服稅。*Subject to 10% service charge & 6% SST.

鹅肝酱焗北海道带子 拼培根酿蟹蚶

Baked Hokkaido Scallop with
Foie Gras Sauce accompanied with
Deep Fried Crab Claw
wrapped with Bacon

鲨鱼骨汤炖中鲍翅

Double Boiled Superior Shark's Fin in
Shark's Bone Cartilage
and Dried Scallop

堂煎西班牙黑猪肉

Iberico Pork Fillet Pan Fried with Spices

鲍汁虾籽五头鲍鱼天白花菇

Braised 5 Head Whole Abalone
with Mushroom

大生虾香煎生面

Pan Fried Egg Noodle with
Fresh Water King Prawn

红莲雪花菌炖桃胶伴甜点

Double Boiled Peach Gum with
White Fungus and Red Dates
accompanied Chinese Pastries

RM 318⁺⁺

每位享用 / per pax

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(最少2位起 / min. 2 pax)

葱香鹅肝酱焗龙虾拼星星酿龙虾蚧

Baked Lobster with Foie Gras Sauce
accompanied with Deep Fried Lobster Claw

锅烧海味五宝

Braised Assorted Dried Seafood in Casserole

秘制汁纽西兰羊架

New Zealand Lamb Cutlet Pan Fried with
Chef's Recipe Sauce and Radish Cake

真假太子牛油果松露

Sauteed Mixed Mushroom with
Twin Scallop and Black Truffle in Avocado Cup

芝士海鲜焗盅仔饭

Steamed Rice with Cheese and Seafood

雪蛤伴小美点

Double Boiled Hasma with Snow Fungus

RM398⁺⁺
每位享用 / per pax

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