

十人商务/家庭套餐

10 PAX

BUSINESS / FAMILY SET MENU

至尊海鲜三拼

Grand Imperial Seafood Three Combination

柠香空运小香鱼

Japanese Ayu Fish served with Lemon

檀岛汁香酥虾球

Crispy Medallion Prawn coated with Thousand Island Sauce

百香西施软壳蟹

Soft Shell Crab with Passion Fruit Sauce

红烧蟹肉花胶带子翅

Braised Shark's Fin Soup with Crab Meat, Fish Maw and Scallop

港式吊烧伦敦鸭伴陈醋海蜇花

Crispy Roasted London Duck accompanied with Seasoned Jellyfish

金蒜榄豉蒸龙虎斑附金银鲍

Steamed Dragon Grouper and Fresh Abalone with Black Bean Garlic Sauce

金砖柱甫盒烩百花绣虾波

Stuffed Beancurd with Japanese Dried Scallop |

Homemade Shrimp Ball with Oyster King Sauce

西椒虎虾治肉大煲饭

Steamed Fragrant Rice topped with Tiger Prawn,

Minced Pork and Sweet Pepper

喜粤精选甜品

Dessert of the Day

自制双美点

Two Varieties of Chinese Pastries

RM 1498⁺⁺

十位享用 / for 10 pax

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

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黑松露三尝品

Grand Imperial Truffle Three Combination

松露白汁脆扇贝

Crispy Scallop topped with Truffle Mayo Sauce

松露星星酿蟹钳

Stuffed Crab Claw with Truffle Shrimp Paste

黑松露桂花蟹松

Fried Crab Meat with Egg and Truffle

鲍鱼花胶汤炖金勾翅(位上)

Double Boiled Abalone Soup with Fish Maw and Shark's Fin

孜然烧焗黑毛猪大排附苹柑汁

Grilled Spanish Iberico Spare Rib Flavoring with Cumin

潮式花蚬蒸长寿鱼

Steamed New Zealand Orange Roughy with Clams in Teochew Style

龙杏虾籽翡翠炒山药

Assorted Vegetables Sauteed with Yam Root, Shrimp Roe and Almond

X.O酱虎虾茄子捞粗生面

Braised Egg Noodle with Tiger Prawn, Brinjal and XO Chili Sauce

喜粤精选甜品

Dessert of The Day

鸳鸯小美点

Handmade Chinese Pastries

RM 1718⁺⁺

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明太子炸生蚝伴蜜汁煎酿虾饼
Two Combination: Deep Fried Oyster | Pan Fried Shrimp Cake

黄焖蟹肉煲仔金勾翅 (位上)
Braised Shark's Fin with Crab Meat in Pumpkin Soup
(Individual Serving)

原粒八头鲍鱼伴金福袋
Stewed 8Head Whole Abalone with Homemade Dumplings

烟熏脆皮伦敦鸭附圣手杯
Roasted Crispy London Duck served with Salad Cone

陈皮鱼滑剁椒蒸花尾趸
Steamed Flower Tail Grouper Fish Fillet with
Homemade Fish Paste and Chopped Chili

大地浦鱼猪手焖伊面
Braised E-Fu Noodle with Stewed Pork Trotter

喜粤精选甜品
Dessert of The Day

鸳鸯小美点
Handmade Chinese Pastries

RM 1938⁺⁺

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鹅肝酱龙袍沙皮乳猪
Crispy Roasted Whole Suckling Pig served with Foie Gras

鲨鱼骨花胶菜胆炖中鲍翅 (位上)
Double Boiled Shark's Bone Cartilage with
Fish Maw and Shark's Fin
(Individual Serving)

姜葱海浪泡龙虎斑
Sliced Dragon Grouper Fish with Superior Soya Sauce and Spring Onion

避风塘白糕香爆河生虾
Wok Fried Fresh Water Prawn with Minced Garlic and Radish Cake

原粒五头鲍鱼伴金砖
Stewed 5Head Whole Abalone with Homemade Beancurd

二度猪松荷香笪仔饭
2nd Preparation: Fried Rice with Minced Pork Wrapped in Lotus Leaf

冰冻杨枝甘露
Chilled Fresh Mango Puree with Sago and Pomelo

夏威夷椰丝汤圆拼古法马来糕
Hawaii Coconut Rice Ball | Steamed Malay Cake

RM 2578⁺⁺

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蛋黄酱焗鲍鱼拼香煎北海道带子 (位上)

Baked Whole Abalone with Mayonnaise
accompanied with Pan Fried Hokkaido Scallop
(Individual Serving)

羊肚菌炖鲍参翅肚佛跳墙 (位上)

Double Boiled Mini Monk Jump Over the Wall with Morel Mushroom
(Individual Serving)

堂煎西班牙福豚肉

Pan Fried Marinated Iberico Pork Chop

鸳鸯游水顺壳鱼

Live Soon Hock in Two Varieties
(Steamed and Deep Fried)

金巢虾球芦笋鲜百合

Sauteed Medallion Prawn with Asparagus and Lily Bulbs

及第焖福建面

Fried Hokkien Mee with Pig's Giblet

自制药膳龟苓膏

Homemade Herbal Jelly

蘑菇包拼芝麻煎堆仔

Mushroom Bun | Lotus Paste Sesame Ball

RM3018⁺⁺

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BUSINESS / FAMILY SET MENU

金箔白饭鱼锦绣捞

Mixed Vegetables Salad with Silver Anchovies and
Gold Flakes Dressing with House Special Sauce

堂煲泰式蟹肉中鲍翅 (位上)

Braised Superior Shark's Fin with Crab Meat in Thai Style
(Individual Serving)

低温葵花籽油泡龙虎斑

Lightly Poached Dragon Grouper with Sunflower Seed Oil

三头澳洲鲜鲍(每位半边)烩绣羊肚菌

Stewed 3head Australia Whole Abalone (Half/Pax) with
Stuffed Morel Mushroom
(Individual Serving)

鹅肝酱焗波斯顿龙虾

Baked Boston Lobster with Foie Gras Sauce

二度头腩: 鱼滑鱼汤过桥米线

House Special Poached "Mixian" with Fish Paste and Creamy Fish Stock

雪花菌炖雪蛤

Double Boiled Hasma with Red Dates and Snow Fungus

朱古力雪茄拼双皮奶

Choco Cigar | Crispy Milk Custard

RM3988⁺⁺

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