

## 鸿运鲍鱼盆菜 FORTUNE ABALONE POON CHOY

6头鲍鱼, 海参, 日本干贝, 红烧鹅掌, 鲜草虾, 蚝士, 鱼鳔,  
发菜, 冬菇, 豆根, 熏鸭, 带子, 福寿袋, 北方绍菜  
[S] [F] [SO] [A] [SF]

**Braised premium assorted hot dish served in claypot**  
(Abalone 6-head, sea cucumber, Japanese dried scallop,  
braised goose web, fresh prawn, oyster, fish maw, sea moss,  
mushroom, bean curd stick, smoked duck, scallop,  
prosperity pouch, Northern Chinese cabbage

RM2,188 nett **SLC:8010**

(serving for 8 persons)

RM1,388 nett **SLC:5080**

(serving for 5 persons)







吉祥捞生精选  
AUSPICIOUS YEE SANG SELECTIONS

	Small/Large	
	RM	SLC
龙腾万里 (波士顿龙虾捞生) Boston lobster [N] [SE] [SF] [G]	888	3250
龙驹献瑞 (鱼子酱鲍鱼捞生) Sliced abalone and caviar [N] [SE] [SF] [G]	298/538	1100/1970
骏驰鸿运 (烟熏三文鱼捞生) Smoked Scottish salmon [N] [F] [SE] [G]	198/338	730/1240
策马顺风 (海蜇脆鱼皮捞生) Crispy fish skin & jellyfish [N] [S] [SE] [G]	188/298	690/1100
春驹腾芳 (韩国雪梨捞生) Korean winter snow pear [N] [V] [SE] [G]	158/258	580/950
骏彩缤纷 (热带鲜果蔬捞生) Seasonal tropical fruits and vegetables [N] [G] [SE]	168/288	620/1060
甄选加配 (每份) Additional	Per Portion	
	RM	SLC
6头鲍鱼片 Sliced 6-head abalone [SF]	108	400
烟熏三文鱼 Smoked Scottish salmon [F]	58	220
脆鱼皮 Crispy fish skin [F]	38	140
韩国津梨 Korean winter snow pear [V]	32	120
海蜇 Jellyfish [F]	32	120
卜脆 Crispy fritter	9	40
甄选捞生酱汁 Choice of signature sauces		
经典传统捞生酱汁 Classic authentic yee sang sauce		
芝麻香韵捞生酱汁 Sesame-infused yee sang sauce		

[C] Celery [G] Gluten [SF] Shellfish [E] Egg [F] Fish [SO] Soya  
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [V] Vegetarian

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Prices include 10% service charge and 6% government tax (SST).





新春点心  
FESTIVE DIM SUM

	RM	SLC
海胆鱼子饺 [SE] [SF] [G] Caviar and sea urchin dumpling	88	330
北方韭菜饺子 [SF] [G] Northern chive dumplings	38	140
煎瓢馥香菜饼 Pan-fried pancake with preserved mustard greens filling	38	140
金箔蚝土发菜鲜虾饺 [SE] [SF] [G] Gold-foil shrimp dumpling with oyster and sea moss	38	140
金鱼饺 [SF] Goldfish dumpling	38	140
红米咸水角 [SF] [G] Red rice savoury dumpling	38	140
荔枝奶黄球 [G] [E] Custard cheese ball	38	140
糯米鸡 [SE] [SO] Glutinous rice wrapped in lotus leaf	28	110
雪山菠萝包 [G] [D] [E] Golden crust snow mountain bun (1piece)	18	70
蒸类 STEAMED		
金香生煎包 [G] [SE] Pan-seared chicken bun	28	110
春露蟹香饺 [SF] [SE] Spring dew crab dumpling	28	110
松露瑶云饺 [SF] [SE] Truffle rainbow shrimp dumpling	26	100
黑曜元宝饺 [SF] [SE] Obsidian ingot cod dumplings	26	100
北海瑰宝烧卖 [SF] [SE] Hokkaido treasure siew mai	26	100
蜜汁叉烧包 [G] [SO] Honey-glazed char siu buns	22	90
脆虾肠 [SF] [SO] [SE] [G] Crispy shrimp rice roll	38	140
麻酱老澳肠粉 [SE] [G] Sweet sesame essence roll	22	90
上素斋肠粉 [G] [SO] [V] Steamed rice rolls with vegetables	18	70





新春点心  
FESTIVE DIM SUM

煎焗炸	RM	SLC
PAN-FRIED, BAKED AND DEEP-FRIED		
璞玉叉烧酥 [G] [D] [E] [SE]	22	90
Char siu jade puff		
酥巢芋泥盒 [D] [G] [SO]	20	80
Taro nest croquette		
芝士鲜虾豆皮卷 [SE] [SF] [SO] [D]	28	110
Crispy cheese shrimp beancurd roll		
松露鲜蔬地香卷 [SE] [G]	18	70
Earthy truffle vegetable roll		
南瓜鸭香酥 [SE] [G] [SO]	22	90
Crispy duck pastry		
金酥鸡餐包 [G] [D] [E] [SO]	22	90
Crispy chicken delight		
酥香蛋仔挞 [G] [D] [E]	18	70
Tiny custard charm		
甜品类 DESSERT		
海燕窝六喜糖水 [N] [E]	38	140
Sea white fungus six treasures sweet soup		
桂花糕 [G]	38	140
Osmanthus jelly cake		
桃胶大海榄桂圆鹌鹑蛋汤丸糖水 [N] [E] [G]	38	140
Sweetened longan soup glutinous dumpling with resin, malva nut and quail egg		
紫薯芋头年糕 [E] [G] [D]	38	140
Purple sweet potato taro nian gao		
莲蓉酥 [G] [N]	38	140
Golden lotus seed paste puff		
姜汁炖蛋 [E] [D]	22	90
Steamed egg with ginger essence		

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新春特色  
CHINESE NEW YEAR SPECIALTIES

	Per Person	
	RM	SLC
骏马腾飞 (药材鲍鱼乌鸡) [SF]	98	360
Double-boiled black chicken soup with abalone and Chinese herbs		
瑶池瑞彩 (香宫瑶池鲜) [SF] [G]	88	330
Shang Palace jade broth		
春风拂海 (青姜蓉蒸智利深海鳕鱼) [G] [F] [SO]	228	840
Steamed Chilean cod with green ginger purée		
鸿运齐来 (原只六头鲜鲍烩发菜蚝士) [SF] [SO]	168	620
Braised 6-head abalone with mushroom, sea moss and dried oyster		
	Per Portion	
吉星拱照 (金蒜菜浦蒸顺壳鱼) [SO] [F]	460	1690
Steamed soon hock fish with golden garlic and preserved vegetables		
鸿运添喜 (松露烧鸭) [G]	whole 288	1060
Roasted duck infused with truffle oil	half 148	550
家和万兴 (古法蒸走地鸡) [SO]	whole 188	690
Classic Cantonese steamed free-range chicken	half 98	360
金蹄迎春 (粤式蒜苔百合炒虾球带子) [SF]	188	690
Cantonese-style stir-fried fresh prawns and Hokkaido scallops with lily bulb and garlic sprouts		
驰骋富贵 (红焖海味冬菇发菜富寿袋) [SF] [SO]	138	510
Braised dried seafood with mushroom, sea moss and fortune pouch		
富贵呈祥 (金汤松露桂花蚌炒虾) [SF]	118	440
Stir-fried prawn and clam with truffle oil in golden broth		
双喜盈门 (黑糯米五谷素粮海鲜鸳鸯炒饭) [SF] [N]	108	400
Stir-fried black glutinous rice and white rice with seafood and fresh seasonal vegetables		
跃蹄添瑞 (雪菜鲜虾焖津丝米) [SF] [SO]	108	400
Braised Tianjin vermicelli with shrimp and pickled mustard greens		

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## 玉露盈春 VEGETARIAN SPECIALTIES

	Per Person	
	RM	SLC
福寿安宁 (杞子菊花炖竹笙) [V] Double-boiled bamboo pith soup with goji berries and chrysanthemum	58	220
Per Portion		
野香盈翠 (炆炒蒜苔田园野菌) [V] Stir-fried wild mushrooms with garlic sprouts	78	290
骏马迎祥 (金汤上素福寿袋) [V] [SO] Golden broth fortune pouch with assorted vegetables	68	250
骏蹄腾步 (红烧豆根豆腐煲) [V] [SO] Braised beancurd sheets and tofu in casserole	68	250
春满人间 (泼水飘芹香) [V] Celery with water chestnut in light sauce	48	180
黑糯米五谷素粮鸳鸯炒饭 [V] [SO] [N] Stir-fried black glutinous and white rice with seasonal vegetables	88	330

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新春午点套餐  
LUNAR NEW YEAR  
8-COURSE SET LUNCH MENU

RM298 nett per person **SLC:1100**  
*Minimum order: 2 persons*

骏驰鸿运 (烟熏三文鱼捞生)  
Smoked Scottish salmon yee sang  
[N] [SF] [SE] [G]

腾骧延年 (五指清养汤)  
Nourishing Ficus root brew

金禧四彩 (点心拼盘)  
北方韭菜饺子, 煎瓢馥香饼,  
金箔蚝土发菜鲜虾饺, 松露瑶云饺  
Dim Sum Platter  
Northern chive dumpling,  
Pan-fried pancake with preserved mustard greens filling,  
Gold-foil shrimp dumpling with oyster and seamoss,  
Truffle rainbow shrimp dumpling  
[E] [SF] [SE] [SO] [G]

驰骋富贵 (红焖海味冬菇发菜福寿袋)  
Braised dried seafood with mushroom, seamoss and fortune pouch  
[SF] [SO]

春风拂海 (青姜蓉蒸智利深海鳕鱼)  
Steamed Chilean cod with green ginger purée  
[G] [F] [SO]

跃蹄添瑞 (雪菜鲜虾焖津丝米)  
Braised Tianjin vermicelli with shrimp and pickled mustard greens  
[SF] [SO] [G]

紫骝东来 (桂花糕与紫薯芋头年糕)  
Osmanthus jelly cake and purple sweet potato taro nian gao  
[E] [D] [G]

福满团圆 (桃胶大海榄桂圆鹌鹑蛋汤丸糖水)  
Sweetened longan soup glutinous dumpling with resin,  
malva nut and quail egg

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御马迎春宴  
IMPERIAL SPRING CELEBRATION  
8-COURSE SET MENU  
(LUNCH & DINNER))

RM368 nett per person SLC:1350  
Minimum order: 2 persons

开席迎福 (烟熏三文鱼捞生)  
Smoked Scottish salmon yee sang  
[N] [SF] [SE] [G]

金鞍玉勒 (香宫瑶池鲜)  
Shang Palace jade broth  
[SF] [G]

千里良驹 (青姜蓉蒸龙虎斑)  
Steamed dragon-tiger grouper with green ginger purée  
[SO] [G]

鸿运齐天 (茶熏鸡)  
Tea-smoked chicken

骏马奔腾 (粤式蒜苔百合炒虾球带子)  
Cantonese-style stir-fried fresh prawns and Hokkaido scallops  
with lily bulb and garlic sprouts  
[SF]

马蹄生辉 (红焖豆腐发菜双菇)  
Braised tofu with sea moss and duo of mushrooms  
[SO]

骐驎呈祥 (凤鸣荷叶饭)  
Lotus leaf fragrant rice with chicken and assorted fillings  
[SO] [E]

骏业宏开 (紫薯芋头年糕拼燕窝六喜糖水)  
Purple sweet potato and taro nian gao with  
sea white fungus six treasures sweet soup  
[G] [D] [E] [N]

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吉祥福气宴  
AUSPICIOUS & FORTUNE  
8-COURSE SET MENU  
(LUNCH & DINNER)

RM398 nett per person **SLC:1460**

Minimum order: 2 persons

迎春接福 (海蜇脆鱼皮捞生)  
Crispy fish skin and jellyfish yee sang  
[N] [SE] [SF] [G]

春满人间 (五指清养汤)  
Nourishing Ficus root brew

如意骏行 (金蒜菜浦蒸顺壳鱼)  
Steamed soon hock fish with golden garlic  
and preserved vegetables  
[SO] [F]

兴旺团圆 (古法蒸走地鸡)  
Classic Cantonese steamed free-range chicken  
[SO]

金马献瑞 (金汤松露桂花蚌炒虾球)  
Stir-fried prawn and clam with truffle oil in golden broth  
[SF]

稳稳幸福 (豆腐冬菇蚝士发菜焖海参)  
Braised sea cucumber with tofu, shiitake mushroom,  
dried oyster and sea moss  
[SF] [SO]

年年骏发 (海味荷叶饭)  
Lotus leaf fragrant rice with assorted seafood  
[SF] [SO]

喜上眉梢 (紫薯芋头年糕拼杨枝洒金露)  
Purple sweet potato and taro nian gao with  
golden mango sago delight  
[E] [G] [D]

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团圆贺岁宴  
PROSPERITY REUNION  
8-COURSE SET MENU  
(LUNCH & DINNER)

RM498 nett per person **SLC:1830**

*Minimum order: 2 persons*

福星高照 (鱼子酱鲍鱼捞生)

Abalone caviar yee sang  
[SF] [SE] [N] [G]

财富腾飞 (药材鲍鱼乌鸡)

Double-boiled black chicken soup  
with abalone and Chinese herbs  
[SF]

高骥逸才 (油盐水蒸沙巴深海星斑)

Steamed and pan-fried Sabah deep-sea star grouper  
served in superior broth with soy sauce  
[SO]

宏图大展 (松露烧鸭)

Roasted duck infused with truffle oil  
[G]

金马良缘 (橄榄角鼓汁蒸东海青龙)

Steamed Eastern dragon lobster in black bean sauce  
with olive pickles

鸿运齐来 (原只六头鲜鲍烩发菜蚝士)

Braised 6-head abalone with mushroom,  
sea moss and dried oyster  
[SF] [SO]

五谷丰登 (黑糯米五谷素粮鸳鸯炒饭)

Stir-fried black glutinous rice and white rice  
with seafood and fresh seasonal vegetables  
[SF] [N]

福喜圆满 (桃胶大海榄桂圆鹌鹑蛋汤丸糖水拼紫薯芋头年糕)

Sweetened longan soup with glutinous dumpling,  
peach resin, malva nut and quail egg,  
served with purple sweet potato taro nian gao  
[E] [N] [D] [G]

[C] Celery [G] Gluten [SF] Shellfish [E] Egg [F] Fish [SO] Soya  
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福祿和順宴  
BLESSINGS & HARMONY  
8-COURSE VEGETARIAN SET MENU  
(LUNCH & DINNER)

RM238 nett per person **SLC:880**

*Minimum order: 2 persons*

迎春采福 (韩国雪梨捞生)  
Korean winter snow pear yee sang  
[V] [SE] [G] [N]

金汤瑞祥 (杞子胎菊炖竹笙)  
Double-boiled bamboo pith soup with goji berries  
and chrysanthemum  
[V]

骏驰翠意 (金汤上素福寿袋)  
Golden broth fortune pouch with assorted vegetables  
[V] [SO]

春满人间 (泼水飘芹香)  
Celery with water chestnut in light sauce  
[V]

八方来喜 (荔枝糖醋鲜菇)  
Sweet and sour fresh garden mushrooms with lychee  
[V]

步步高升 (红烧豆根豆腐煲)  
Braised beancurd sheets and tofu in casserole  
[V] [SO]

福祿寿喜 (黑糯米五谷素粮鸳鸯炒饭)  
Stir-fried black glutinous and white rice  
with seasonal vegetables  
[V] [N]

圆满收官 (紫薯芋头年糕拼海燕窝六喜糖水)  
Purple sweet potato and taro nian gao with  
sea white fungus six treasures sweet soup  
[V] [E] [D] [G] [N]

[C] Celery [G] Gluten [SF] Shellfish [E] Egg [F] Fish [SO] Soya  
[A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [V] Vegetarian

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