

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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新春点心 FESTIVE DIM SUM

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



新春点心
FESTIVE DIM SUM

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

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

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玉露盈春
VEGETARIAN SPECIALTIES

	Per Person	Per Portion
福寿安宁 (杞子菊花炖竹笙) [V] Double-boiled bamboo pith soup with goji berries and chrysanthemum	RM 58	SLC 220
野香盈翠 (炝炒蒜苔田园野菌) [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, 煎瓢瓠香饼,
金箔蚝士发菜鲜虾饺, 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]

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

骏业宏开 (紫薯芋头年糕拼海燕窝六喜糖水)
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酒金露)
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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福禄和顺宴
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]

福禄寿喜 (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
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