



Celestial Court

点心早午餐

**Dim Sum Brunch**

厨师心意 (每人一份)

**Luxury Crafted Delight (One Serving Per Person)**

姬茸菇鲍鱼炖鸡汤

Double Boiled Chicken Soup with Mini Whole Abalone and Mushroom

辣子蟹

Wok Fried Chili Crab

北京鸭卷

Peking Duck Roll

**DIM SUM BRUNCH**

Saturday, Sunday, Public Holiday

10.30am till 3.00pm

RM138Nett per person

Food and Chinese Tea, Coffee and Tea Only

With top up RM 100Nett per person

To enjoy 2 Hours Free Flow of Sommelier's Red & White Wine  
Selection, Beer, Soft Drinks, Chilled Juices, Coffee and Tea

**OR**

With top up RM188Nett per person

To enjoy 2 Hours Free Flow of Sommelier's Red, White Wine &  
Chandon Brut NV Sparkling wine, Beer, Soft Drinks,  
Chilled Juices, Coffee and Tea

RM69Nett per child

(9 – 12 Years Old) Including Soft Drink



蒸点心精选  
**Steamed Dim Sum Selection**

虾饺  
“Har Kao” with Kai Lan

天宝阁烧卖  
Celestial Court “Siew Mai”

翡翠带子饺  
Crystal Spinach Dumpling with Prawn and Scallop

海鲜斑鱼饺  
Seafood Grouper Dumpling with Century Egg, Asparagus in Soy Dip

翡翠蛋白蟹肉小笼包  
Shanghainese Dumpling with Crab Meat serve in Spinach and Egg White Broth

玉环干贝鸡汤饺子  
Imperial “Jiao Zhi” with Sun Dried Scallop and  
Winter Melon served in Chicken Consommé

蚝皇蜜汁鸡烧包  
Steamed Bun with Honey Barbecued Chicken

牛肉丸  
Steamed Beef Ball with Bean Curd Skin



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蒸点心精选  
**Steamed Dim Sum Selection**

辣酱豆仁蒸凤爪  
Phoenix Claw with XO Sauce and Stewed Peanuts

荷叶饭  
Sticky Rice Wrapped in Lotus Leaf

蟹肉炒手  
Poached "Sze Chuan" Style Crab Meat Dumpling serve with Peppercorn and Vinegar Oil

鲍汁海鲜鲜竹卷  
Bean Curd Rolls in Abalone Sauce

黑松露水晶素饺子  
Crystal Vegetarian Dumpling with Truffle Oil Essence

皮蛋鸡丝粥  
Congee with Shredded Chicken and Century Eggs

姜丝斑鱼片粥  
Congee with Grouper Fillet and Shredded Ginger



炸点心精选  
**Deep fried Dim Sum Selection**

芝士腐皮虾卷  
Bean Curd Rolls with Shrimps and Cheddar Cheese

香蕉明虾筒  
Prawn and Banana Roll Served with Wasabi-Mayo

烧鸭丝春卷  
Crispy Spring Roll with Shredded Roasted Duck with mint and Hoisin Sauce

酿油条  
Deep-fried Stuffed Chinese Culler served with Tom Yam mayo

蜂巢芋角  
Yam Puff with Assorted Meat and Preserved Olive Filling

糖醋炸云吞  
Deep Fried Wanton Served with Sweet and Sour Sauce

煎酿三宝  
Combination of Stuffed "Yong Tou Foo" with Black Bean Sauce

香煎泡菜锅贴  
Port-Sticker with Chicken ,Shrimps and Kimchi Filling

香煎萝卜糕  
Pan Fried Radish Cake

咸水角  
" Ham Shui Kok" Made of Glutinous Rice  
Stuffed with Minced Chicken and Chinese chive



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开胃篇

### **Appetizers**

香醋鲜菇木耳凉拌

Chilled Fresh Mushrooms and Flower Fungus Served with Vinegar

豆蔻芝麻虾

Sesame Prawn Served with Minced Nutmeg and Mayo

川酱捞海蜇

Marinated Jelly Fish with Sichuan Sauce

香杏炸鸡

Deep Fried Chicken Coated with Almond Flakes

冻日本墨鱼仔

Chilled Marinated Japanese Octopus with Fresh Cucumber

辣葱油捞炸菜

Chilled Sichuan Vegetable with Scallion Chili Oil

南乳炸鸡翼

Deep Fried Chicken Wing with Preserved Bean Curd

酸姜烟鸭胸

Smoked Duck Breast with Pickle Ginger

椒盐豆腐

Crispy Bean Curd Cubes with Salt and Pepper



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## 靓汤精选

### Soup

时日例汤

Home Style Soup of the Day

鳕鱼芦笋豆腐羹

Asparagus Consommé with Bean Curd and Minced Cod Fish

西湖带子牛肉羹

Minced Beef Broth with Spinach and Julienne Scallop

四川酸辣羹

Imperial Sichuan Soup with Seafood,  
Mushroom and Bean Curd

蛋白海鲜雪耳羹

Seafood Soup with Snow Fungus and Drops of Egg White

## 烧味精选

### Barbeque Selection

招牌烧鸭

Signature Roasted Duck

鸡叉烧

Barbecued Honey Glaze Chicken

金蒜烧鸡

Roasted Chicken with Spiced Golden Garlic

姜茸白切鸡

Poached chicken Served with Minced Ginger



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## 海鲜精选

### Seafood

咕嚕斑片

Deep fried Grouper Fillet with Pineapple Sweet Sauce

甜豆木耳炒虾仁

Sautéed Prawn with Honey Bean and Fungus

鬼豆苗斑鱼粒

String Beans with Minced Fish Topping

回窝虾仁

Stir Fried Prawn with Mushroom and Capsicum in Hot Bean Sauce

香西沙拉芝麻虾

Deep Fried Mayonnaise Prawn with Cilantro and Sesame

鼓汁带子蒸豆腐

Steamed Bean Curd Topped with Scallop and Black Bean Sauce

椒盐明虾

Crispy River Prawn with Salt and Pepper

## 家禽精选

### Poultry

七彩鸭丝炒银芽

Stir Fried Shredded Roasted Duck with Bean Sprout and Capsicum

咸鱼鸡粒豆腐

Braised Chicken with Bean curd and Diced Salted Fish

辣子青蒜炒鸡片

Stir Fried Chicken Fillet with Leek in Spicy Sauce

罗定滑鸡

Braised Chicken with Shallots and Superior Black Bean Sauce

泰式炸鸡脯

Deep Fried Chicken Steak with Thai Sauce

鱼香茄子

Braised Minced Chicken with Egg Plant in Spicy Flavor



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## 牛肉精选

### **Beef Specially**

家乡花耳红枣牛肉片

Country Style Stewed Beef with Flower Fungus and Red Dates

松子宫保牛肉

Sautéed beef with *Gong Bao* and Pine Nuts

中式牛肉

Beef Striploin with Cantonese Style

黑椒牛肉

Wok fried Beef with Black Pepper Sauce

蒜片芦笋炒牛肉

Sautéed Beef with Garlic Flakes and Asparagus

姜葱牛肉

Stir Fried Beef with Young Ginger and Scallion





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## 时蔬精选

### Vegetable & Bean Curd

三菇炒时蔬

Sautéed Vegetable with Trio Mushroom

豆腐豆根

Braised Bean Curd with Bean Puff

金蒜炒时蔬

Stir Fried Seasonal Vegetable with Garlic

蟹肉蟹黄扒时蔬

Poached Seasonal Vegetable with Crab Meat and Roe

三皇蛋菠菜

Poached Spinach Soup with Salted Egg Yolk and Century Egg

马来栈芦笋

Stir Fried Asparagus with Belacan Paste

红烧牛肉碎豆腐

Stewed Japanese Bean Curd with Minced Beef

蒜蓉咸鱼炒时蔬

Stir Fried Vegetable with Salted Fish and Garlic



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## 主食精选

### Rice and Noodle

五谷饭

Celestial Court Special Fried Rice with Glutinous Rice,  
Black Glutinous Rice, Brown Rice, Barley and White Rice

鸡叉烧粒银鱼炒饭

Wok Fried Rice with Barbecue Chicken and Anchovies

XO 酱虾仁炒饭

Wok Fried Rice with Prawn and XO Sauce

榄菜海鲜炒饭

Fried Rice with Seafood and Pickle Truffle

鱼片烩伊府面

Stewed E-Fu Noodle with Fish Fillet

鸡片滑蛋河

Stir Fried Flat Noodle with Slice Chicken Cantonese Style

鸡片菜粒津丝米

Stewed Vermicelli and Rice Noodle with  
Chicken Slice and Vegetable

菜丝干炒生面

Wok Fried Egg Noodle with Shredded Vegetable

鼓汁牛肉干炒河

Stir Fried Flat Noodle with Beef and Black Sauce



甜点精选  
**Dessert Selection**

海底椰龟苓膏  
Chilled Herbal Jelly with Honey Sea Coconut

杨枝金露  
Chilled Cream Of Mango with Pomelo and Sago

白果莲子红豆沙  
Sweetened Red Bean Soup with Ginkgo Nuts and Lotus Seed

什果紫米露  
Black Glutinous Rice Cream with Assorted Fruits

万寿果杏仁露  
Hot Almond Cream with Papaya Cubes

芦荟桂花冻  
Osmanthus Jelly with Aloe Vera

流沙包  
Steamed Lava Custard Bun

雷沙汤丸  
Glutinous Rice Ball with Black Sesame Paste Coated with Peanuts Crust

千层糕  
Steamed Thousand Layer Cake

酥炸香蕉斑兰筒  
Crispy Banana Fritters with Pandan Lotus Paste