

蒸点心精选

Steamed Dim Sum Selection

墨鱼汁金装虾饺皇

Celestial Court Squid Ink "Har Kao"

招牌迷你鲍鱼烧卖

Signature Mini Abalone "Siew Mai"

翡翠带子饺

Crystal Spinach Dumpling with Prawn and
Scallop Topped with Caviar

XO 酱金瓜海鲜斑鱼饺

Seafood Grouper Dumpling with Century Egg,
Asparagus Served with XO Sauce and Pumpkin Puree

当炎上海小笼包

Shanghainese Dumpling Served in Tom Yam 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

自制牛肉丸

Steamed Beef Ball with Bean Curd Skin

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

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

双鲜春卷

Spring Roll with Salmon and Shrimps, Avocado
Served with Thai Sauce

黑椒酿烟牛肉卷

Deep Fried Stuffed Squid Paste Beef Bacon Topped with
Black Pepper Mayonnaise

蜂巢芋角

Yam Puff with Duck Liver and Preserved Olive Filling

糖醋炸云吞

Deep Fried Wanton Served with Sweet and Sour Sauce

香炸酿双宝

Deep Fried Stuffed Duo Chilies with Vietnamese Rice Nest
Served with Black Bean Sauce

鱼香茄子煎糰子

Wok Seared Dumplings with Chicken and Shrimps and
Egg Plant in Spicy Szechuan Sauce

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

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 Striplion 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

姜葱牛肉煲

Stir Fried Beef with Young Ginger and Scallion in Clay Pot

家禽精选

Poultry

七彩鸭丝炒银芽

Stir Fried Shredded Roasted Duck with Bean Sprout and Capsicum

咸鱼鸡粒豆腐煲

Braised Chicken with Bean curd and Diced Salted Fish in Clay pot

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

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

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

海鲜精选

Seafood

豆酱炸笋壳鱼

Deep Fried Soon Hock with Chili Pickle Leek Sauce

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

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 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



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)

鲍鱼鲜人参炖乌鸡汤
Double Boiled Fresh Ginseng with Abalone and Charcoal Chicken

金香炬青龙虾
Wok Baked Green Lobster with Chili Lemongrass Sauce

RM138Nett per person
Food and Chinese Tea Only

RM188Nett per person
With 2 Hours of Free Flow House Wines, Beer,
Soft Drinks and Juices

RM228Nett per person
With 2 Hours of Free Flow Prosecco
House Wines, Beer, Soft Drinks and Juices

RM69Nett per child
(9 – 12 Years Old)

First Seating: 10am to 12pm
Second Seating: 12:30pm to 2.30pm