



财源广进 套餐

Abundance-9 Course Set Menu

富贵长捞起 锦绣鲜果三文鱼捞生

Prosperity Norwegian Salmon Fish Yu Sheng with Assorted Pickled Vegetable
and shredded Fresh Fruits served with Traditional Plum Sauce

龙皇报喜 海参 蟹肉鱼鳔羹

Braised Thick Soup with Fish Maw , shredded Sea Cucumber and Crab Meat

金鸡报喜 南洋风味烧鸡

Roasted Corn Fed Chicken served with Spicy Onion Sauce

发财好市 蚝土发财时蔬菜

Braised Sun Dried Oyster with Sea Cucumber ,Sea Moss and Garden Greens

年庆有余 姜蓉蒸原条红斑鱼

Steamed Red Grouper with Minced Ginger and Roasted Garlic

双喜临门 带子虾仁炒夏果甜豆

Wok fried Fresh Scallop and shrimps with Sweet Bean and Macadamia Nuts

干贝鲍汁鸡粒烩饭 盘满钵满

Braised Fragrant Rice with Minced Chicken, Mushroom
and Sun Dried Scallop In Abalone Sauce

步步高升 香煎年糕

Pan-fried Traditional Chinese New Year Cake

甜美鸳鸯 龟苓膏海底椰荔枝

Chilled Herbal Jelly with Sea Coconut and Lychee

中国茶

Chinese Tea

RM1788 Nett For Table of 10 person

This Set Menu is come with a complementary bottle of Sommelier's Wine

All prices are inclusive of 10% service charge and 6% goods and services tax (GST)



发财好事套餐

Fortune-9 Course Set Menu

四季吉祥 锦绣鲜果三文鱼捞生
Prosperity Norwegian Salmon Fish Yu Sheng with Assorted Pickled Vegetable
and shredded Fresh Fruits Served in Traditional Plum Sauce

四季如意 四宝鱼唇羹
Braised Broth with Fish Lips, Honey Barbequed Chicken
Shredded Mushroom and Sea Cucumber

金鸡报喜 南洋风味烧鸡
Roasted Corn Fed Chicken served with Spicy Onion Sauce

富贵吉祥 富贵鲍片扒玉带
Braised Top Shell Meat with Scallop, Black mushroom and broccoli

年庆有余 姜蓉蒸原条红斑鱼
Steamed Red Grouper with Minced Ginger and Roasted Garlic

嘻哈大笑 开洋花耳松菇炒鲜虾球
Wok-fried Prawn with Angle Luffa Melon, Flower Fungus and Shemeiji Mushroom

五业兴旺 生抽皇鸡丝炒生面
Wok-Fried Egg Noodle with shredded Chicken and Spring Onion in Special Soy broth Sauce

步步高升 香煎年糕
Pan-fried Traditional Chinese New Year Cake

幸福团圆 莲子红豆沙汤丸
Sweetened Red Bean Soup with Lotus Seed and Glutinous Rice Ball

中国茶
Chinese Tea

RM1888 Nett For Table of 10 person

This Set Menu is come with a complementary bottle of Sommelier's Wine

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恭贺新禧 套餐

Auspicious-9 Course Set Menu

鲤跃游龙 酥脆软壳蟹雪梨捞生
Yu Shang with Crispy Soft Shell Crab and Snow Pear Served with Spicy Mango Plum Sauce

三喜临门 红烧鲍丝花胶玉带羹
Braised Superior Broth with Shredded Abalone ,Fish Maw and Scallop

富甲一方 招牌烧鸭
Roasted Signature Crispy Duck with Five Spice and Rock Sea Salt

心想事成 冬菇海参蚝土发菜
Braised Sun Dried Oyster Sea Cucumber ,Black Sea Moss and Garden Green

年年有余 鸡丝菇丝盐水浸斗昌鱼
Steamed White Pomfret with Shredded Chicken, Celery, Mushroom In Supreme Stock

嘻哈常笑 生抽皇干煎大虾
Pan-fried Tiger King Prawn In Superior Soy Sauce

遍地黄金 海鲜酱皇炒饭
Celestial Court Fragrant Fried Rice with Seafood in Spicy Sauce

步步高升 香煎年糕
Pan-fried Traditional Chinese New Year Cake

甜甜蜜蜜 金桔炖雪耳红枣雪梨
Double-boiled China Pear with Red Date, Snow Fungus and Kumquat

中国茶
Chinese Tea

RM2088 Nett For Table of 10 person
This Set Menu is come with a complementary bottle of Sommelier's Wine

All prices are inclusive of 10% service charge and 6% goods and services tax (GST)



一本万利

Luxurious-9 Course Set Menu

飞跃龙门 鲍片三文鱼捞生

Yu Sheng with Slices Abalone and Norwegian Salmon Fish Served Traditional Plum Sauce

鹏程万里 蟹黄干贝海鲜羹

Braised Seafood Broth with Dried Scallop, Crab Roe and Crab Meat

彩凤献宝 香蒜川汁吊烧鸡

Crispy Roasted Corn Fed Chicken with Golden Garlic

年年有余 虫草花红枣蒸斗昌

Steamed White Pomfret with Cordyceps Bulb and Red Dates

鲍脯冬菇瑶柱鱼鳔西兰花

Braised Abalone with Fish Maw and Japanese Mushroom In Dried Scallop Sauce

金玉满堂 金香虾婆

Fragrant Golden *Jin Sha* Style Spicy Slipper Lobster

四海升平 黑椒海鲜炒拉面

Stir-fried Ramen with Assorted Seafood in Black Pepper

富贵荣华 香煎年糕拼棉花糕

Combination of Traditional Chinese New Year Cake with Sweetened Cotton Cake

丰收年年 冻红枣雪蛤人参雪梨

Double-Boiled Chilled Hasma with American Ginseng , Snow Pear and Red Dates

中国茶

Chinese Tea

RM2488 Nett For Table of 10 person

This Set Menu is come with a complementary bottle of Sommelier's Wine

All prices are inclusive of 10% service charge and 6% goods and services tax (GST)



Chinese New Year A la Carte Menu

鱼生精选

Yu Sheng Selection

飞跃龙门 鲍片三文鱼捞生

Yu Sheng with Sliced Abalone and Norwegian Salmon Fish served in traditional Plum Sauce
RM188 (Half Portion) RM 376 (Full Portion)

四季吉祥 锦绣鲜果三文鱼捞生

Yu Sheng with Norwegian Salmon Fish with Assorted Pickled Vegetable
and Shredded Fresh Fruit Plum Sauce
RM98 (Half Portion) RM196 (Full Portion)

鲤跃游龙 酥脆软壳蟹雪梨捞生

Yu Sheng with crispy Soft Shell Crab and Snow pear In Spicy Mango Plum Sauce
RM98 (Half Portion) RM196 (Full Portion)

万象更新 海蜇捞生

Yu Sheng with Jelly Fish served with Traditional Plum Sauce
RM88 (Half Portion) RM176(Full Portion)

包罗万有 锦绣鲜果捞生

Yu Sheng with Fresh Fruit and Assorted Vegetable served with Roasted Sesame Dressing
RM88 (Half Portion) RM176(Full Portion)



汤羹类

Soup & Broth

大富大贵 红烧佛雕墙

Braised Sea Treasure Broth with American Ginseng and Chinese Herbs

RM168 Per person

天官赐福 小中鲍炖羊肚菌汤

Double-Boiled Baby Abalone Soup with Morel Mushrooms

RM88 per person

展翅高飞 蟹肉鱼鳔海参羹

Braised Thick Broth with Shredded Fish Maw, Sea Cucumber and Crab Meat

RM58 Per person

龙皇献宝 蟹皇干贝海鲜羹

Braised Seafood Broth with Dried Scallop Crab Meat and Roe

RM60 Per Person

三喜临门 红烧花胶鲍丝玉带羹

Superior Broth with Shredded Abalone, Fish Maw and Scallop

RM60 Per Person

北菇虫草花鸡片汤

Double-Boiled Chicken Fillet Soup with Cordyceps Flower and Mushrooms

RM58 Per Person



鲍鱼海味类

Abalone and Dried Seafood

包罗万有 鲍片海参花菇扒露笋

Braised Slices Abalone ,Sea Cucumber and Chinese Mushroom with Asparagus

RM188 (S) RM282(M) RM376(L)

五福临门 五头鲍鱼原贝花胶

Braised 5 Heads Whole Abalone with Fish Maw, Dried Scallop ,Sea Moos with Garden Greens

RM188 Per Person

麒麟鲜瑞 北菇瑶柱鲍脯鱼鳔

Braised Abalone with Baked Fish Maw , Japanese Mushroom In Dried Scallop Sauce

RM188 (S) RM282(M) RM376(L)

五福呈祥 小金鲍蚝士发财海参西兰花

Baby Abalone Braised with Sea cucumber , Dried Oyster ,Sea Moss and Broccoli

RM188(S) RM282(M) RM376(L)

招财进宝 双菇瑶柱时蔬

Duo Mushroom and Seasonal Garden Green Topped with Dried Scallop Sauce

RM118(S) RM177 (M) RM236 (L)

心想事成 海参蚝士发财

Braised Sea Cucumber with Dried Oyster, Sea Moss and Garden Greens

RM118(S) RM177(M) RM236(L)

富贵吉祥 螺鲍扒玉带

Braised Abalone Top Shell Meat with Scallop and Black Mushroom In Supreme Oyster Sauce

RM118(S) RM177(M) RM236(L)

福照家门 香芋冬菇海参鱼鳔煲

Stewed Sea Cucumber , Baked Fish Maw and Black Mushroom with Yam In Clay pot

RM118(S) RM177(M) RM236(L)



海鲜类 Seafood

嘻哈大笑 生抽皇干煎九节大虾
Pan-Fried Tiger King Prawn with Superior Soy Sauce
RM120(S) RM180 (M) RM240 (L)

金玉满堂 金香虾婆
Fragrant Golden *Jin Sha* Style Spicy Slipper Lobster
RM150(S) RM225(M) RM300(L)

家财万贯 特酱彩椒百合带子
Sautéed Fresh Scallop with Fresh Lily Blub In Homemade Spicy XO Sauce
RM128(S) RM192(M) RM258(L)

媚笑颜开 开洋鲜虾球
Wok-fried Prawn with Angle Luffa Melon, Flower Fungus and Shemeiji Mushroom
RM120(S) RM180(M) RM240(L)

满堂喜庆 海皇粒扒羊肚菌时蔬
Seasonal Vegetable with Morel Mushroom Topped with Diced Seafood
and Crab Meat Roe Sauce
RM80(S) RM120(M) RM160(L)

金碧辉煌 黄金爆鲜虾球
Stir-Fried Spicy Prawn Ball Coated with Golden Pumpkin Sauce
RM120(S) RM180(M) RM240(L)

双喜临门 玉带夏果甜豆炒虾仁
Wok-fried Fresh Scallop and Shrimps with Macadamia Nuts and Sweet Bean
RM128(S) RM192(M) RM258(L)

吉庆有余 麦香脆斑球
Deep-Fried Crispy Grouper Fillet with Nestum and Curry Leave
RM60(S) RM90(M) RM120(L)



蔬菜类

Vegetable

洋洋得意 竹笙羊肚菌素汤

Clear Soup with Morel Mushroom, Bamboo Pith and Chinese Cabbage

RM48 Per Person

财通四海 金菇瑶柱扒双蔬

Braised Duo Vegetable Topped with Golden Mushroom and Dried Scallop Sauce

RM52(S) RM78(M) RM104(L)

金银财宝 金银蛋浸田园蔬

Poached Seasonal Vegetable with Century Egg Served In Superior Stock

RM52(S) RM78(M) RM104(L)

万事如意 榆耳菌烩上蔬

Stewed Assorted Mushroom with Yu Fungus and Sea Moss with Preserved Bean Curd Sauce

RM52(S) RM78(M) RM104(L)

世外桃源 川辣野菌炒芦笋

Sautéed Fresh Mushroom with Asparagus In Spicy Sichuan Pepper

RM52(S) RM78(M) RM104(L)

富贵花开 蟹黄扒松菇兰花

Braised Broccoli and Shemeiji Mushroom topped with Crab Meat and Roe Sauce

RM52(S) RM78(M) RM104(L)



烧味

Barbeque

富甲天下 招牌烧鸭

Roasted Signature Crispy Duck with Five Spice and Rock Sea Salt

RM96 (Half Bird) RM195 (Whole Bird)

彩凤贺岁 南洋风味鸡

Roasted Corn Fed Chicken served with Spicy Onion Sauce

RM69(Half Bird) RM135(Whole Bird)

加官进爵 天宝烧味盘

Celestial Court Barbecued Trio Combination

RM48(S) RM72(M) RM96(L)

金鸡报喜 农家白切鸡

Poached Corn Fed Chicken with Whole Garlic and Garden Green in Superior Soy Sauce

RM69(Half Bird) RM135(Whole Bird)



饭面类

Rice & Noodle

金银满屋 金银蒜玉带炒饭

Fried Rice with Diced Scallop, Asparagus and Golden Garlic

RM62(S) RM92(M) RM123(L)

遍地黄金 天宝阁海鲜皇特酱炒饭

Celestial Court Fragrant Fried Rice with Seafood in Spicy Sauce

RM62(S) RM92(M) RM123(L)

满园春光 鲍汁鸡粒香菇粒捞饭

Braised Fragrant Rice with Minced Chicken, Mushroom and Sun Dried Scallop
In Abalone Sauce

RM52(S) RM78(M) RM104(L)

四海呈祥 川式鸡粒炒鱼面

Stir-Fried Seaweed Fish Noodle with Diced Chicken Mushroom In Sichuan Sauce

RM60(S) RM90(M) RM120(L)

腰缠万贯 红烧蟹肉鸡丝面线

Braised Rice Vermicelli with Crab Meat and Shredded Chicken and Vegetable

RM48(S) RM72(M) RM96(L)

普天同庆 黑椒海鲜炒拉面

Stir-fried Special Ramen Noodle with Assorted Seafood In Black Pepper Sauce

RM48(S) RM72(M) RM96(L)

四海升平 雪菜鸭丝炒生面

Sautéed Egg Noodle with Roasted Duck Meat and preserved Vegetable

事事顺心 生抽皇鸡丝炒生面

Wok-Fried Wonton Noodle with Shredded Chicken and Spring Onion In Special Soy Sauce

RM48(S) RM72(M) RM96(L)



Chinese New Year Dim Sum Selection

Steamed Selection

鲍您发财 鲍鱼发菜烧卖

Celestial Signature Mini Abalone "Siew Mai" with Sea Moss
RM28.80

粒粒黄金 金筍金沙虾饺

Premium Carrot Juice Gold Dust "Har Kao" with Bamboo Pith
RM28.80

幸福吉祥 翡翠蛋白蟹肉小笼包

Shanghainese Crab Meat Dumplings Topped With Black Caviar In Bed of Spinach
Served with Egg White Broth
RM26.80 (2 Nos)

平安如意 白玉球干贝丝汤饺子

Imperial "Jiao Zhi" with Sun Dried Scallop and Winter Melon Ball
served In Superior Chicken Consommé
RM27.80

代代平安 海宝石榴球

Bean Curd Sheet "Pomegranate" Style Dumpling Served with Sea Treasure Broth
RM29.80 (2 Nos)

鱼跃龙门 姜沫皮蛋鳕鱼饺

Cod Fish and Prawn Rolls with Rainbow Egg, Asparagus topped with Spring Onion and
Ginger Puree In Vinegar Soy Dip
RM30.80 (2 Nos)

金玉满堂 特酱海鲜酿袋子

Stuffed scallop with Seafood Mousse Topped with Spicy Sauce on Pumpkin Puree
RM30.80 (2 Nos)



Steamed Selection

心心相印 干贝鲍汁酿海参

Braised Stuffed Sea Cucumber with Abalone and Dried Scallop Sauce
RM30.80 (2 Nos)

四季平安 黑松露鲜菌饺子

Vegetarian Wild Mushroom and Truffle Dumpling
RM20.80

包罗万有 蚝皇蜜汁鸡包

Bun with Honey Barbecued Chicken
RM20.80

财源滚滚 烟鸭荷叶饭

Smoked Duck Breast Sticky Rice Wrapped In Lotus Leaf
RM22.80 (2 Nos)

发财好事 发菜蚝土花生粥

Congee with Sun Dried Oyster, Sea Moss and Peanuts
RM21.80 Per Portion



Deep-Fried Selection

花开富贵 桂花香脆鳗鱼卷

Crispy *Unagi* Spring Roll served with Green Mango Salad
with Osmanthus Dressing in lettuce cup

RM30.80

寿与天齐 泰式香杏酿蟹钳

Stuffed Crab Claw Coated with Almond Flake served with "Tom Yam"-Mayo

RM30.80

龙马精神 沙律千丝卷

Crispy Stuffed Prawn Kataifi Roll with Squid Paste served with Mixed Fruits Salad

RM29.80 (2 Nos)

丰收年年 鲍鱼蜂巢芋角

Braised Abalone Puff Taro nest with Duck Liver and preserved olive filling

RM 48.80 (2 Nos)

洋洋得意 川汁羊肉牡丹酥

Flower Pastry with Lamb and Leek in spicy Sichuan Sauce Flavor

RM28.80

步步高升 鼓汁煎酿茄子拼脆萝卜糕

Combination Stuffed Egg Plant and Radish Cake Topped with Black bean Sauce

RM26.80

招财进宝 香蕉明虾筒

Prawn and Banana Rolls Served with Wasabi Mayo

RM26.80

喜气盈门 泰式芝士腐皮卷

Bean Curd Roll with Shrimp, Cheddar Cheese and Vegetable served with Thai Sauce Dip

RM25.80



Deep-Fried Selection

金银满屋 金元宝韭菜锅贴
Gold Ingot Chicken and Chive Pot Sticker
RM23.80

凤鸣朝阳 明炉烤特色酿鸡肉干
Grilled Stuffed Honey Glazed Dried Chicken Meat Served with Steamed *Man Tou*
RM37.80

大富大贵 海芦笋鸡肉松炒萝卜糕
Sautéed Radish Cake with Sea Asparagus Topped with Chicken Floss
RM42.80

欣欣向荣 香煎黄金芝麻黑椒牛肉包
Golden Fried Black pepper Beef Bun with Sesame Seed
RM24.80

佳偶天成 香煎玉米莲藕饼
Pan Seared Meat Patties with Sweet Corn and Lotus Roots
RM23.80

