与 ラ ラ ラ 元 素 三

全盘小食

Appetizers

	小(1-3 人) Small (1-3 People)	Big (4-6 People)
海蜇棒棒鸡丝 ©	25	48
Hand Shredded Chicken with Jelly Fish, Toasted Sesame and Spicy Peanut Dressing		
卤水牛腱蜇 R	28	54
Herb Braised Ox Tendon Accompanied with Green Apples		
脆炸香芒虾	28	54
Deep-fried Mango Prawns		
五味白饭鱼©	25	48
Deep-fried Crispy White Bait with Five Spices and Pepper		
椒盐软壳蟹CR	38	74
Deep-fried Soft Shell Crab with Spicy Lemongrass Sauce		
酸姜皮蛋炸馄饨	25	48
Deep-fried Dumplings with Century Egg and Pickled Ginger		
驰名港式四小点 ®	每位	份
Signature "Four Bullet" Hong Kong Dim Sum	Per Individu 33	ual Portion

汤类	每份
Soups	Per Individual Portion
蟹钳冬菇炖竹笙 [®] Imperial Sun Dried Bamboo Broth, Mushrooms and Jumbo Crab	25
四川酸辣汤 © Sichuan Hot and Sour Soup	25
鱼籽粟茸蟹丝羹 Braised Fresh Corn Soup, Black Caviar and Crab Meat	35
鲍鱼干贝炖鸡汤R Double Boiled Chicken and Abalone Soup with Dried Scallop	68
原盅云吞鸡汤 Double Boiled Chicken and Wonton Soup	35
干贝花胶鸭丝羹 Braised Fish Maw with Shredded Duck and Dry Scallop Soup	30
时日炖例汤 Double Boiled Soup Of The Day	22
鲜百合带子汤 Fresh Lily Bulb and Scallop Soup	30
原盅佛跳墙(需两天预订) ^R Buddha Jumps Over the Wall – Double Boiled Abalone, Fish Maw, Sea Cucumber, Dried Scallop, and Morel Mushroom Soup (two days advance order is required)	320

牛猛海鲜

Live Fish

自选鲜缸中国元素料理游水海产

Choose from Five Sen5es' Fish Tank

深河顺壳鱼

Bamboo Fish "Soon Hock"

河川八丁鱼

Patin Muncung

深河吉利鱼(需两天预订)

Krai Kunyit

(two days advance order is required)

鲈鱼 (需两天预订)

Seabass

(two days advance order is required)

东星斑

Leopard Coral Trout (two days advance order is required) 每 100 克季节性价格

Seasonal Price Per 100g

老虎斑

Tiger Grouper

斗底鲳

White Pomfret

忘不了鱼 (需两天预订)

Empurau Fish

(two days advance order is required)

西星斑(需两天预订)

Spotted Coral Trout

(two days advance order is required)

您可选择各式料理

Choose Your Preferred Style of Cooking

潮州蒸

Teow Chiew Steamed

茅酱炸ⓒ

Fried with Signature Lemongrass

XO 酱蒸 ©

Steamed with XO Sauce

酸甜

Sweet and Sour

招牌蒸ⓒ

Signature Steamed

清蒸

Steamed with Fragrant Oil

煎封

Crisp-fried with Golden Ginger

金银蒜蒸

Steamed with Silver and Gold Garlic

姜茸蒸

Steamed with Minced Spring Onions and

Ginger



龙虾

Lobster

波士顿龙虾 **Boston Lobster**

澳洲龙虾 (需两天预订)

Australian Lobster (two days advance order is required)

每 100 克季节性价格

Seasonal Price Per 100g

每 100 克季节性价格

Seasonal Price Per 100g

您可选择各式料理

Choose Your Preferred Style of Cooking

Poached in Superior Stock

蛋黄酱爆

Fried with Egg Yolk Mousse

上汤焗®

Baked with Superior Stock

焖面

Stewed Noodles

XO 酱炒 ©

Sautéed with XO Sauce

碧绿炒

Sautéed with Exotic Greens

豉油皇

Caramelized with Soy

杞子蛋白蒸

Steamed with Egg White

炒生面

Crispy Wonton Noodles

避风塘RC

Wok-fried with Crispy Garlic Chili "Bay Fong Tong"



大生虾

Giant River Prawn

每100克季节性价格

RM35 Per 100g

您可选择各式料理

Choose Your Style of Cooking

奶油

Wok-fried with Butter Cream

豉油皇

Caramelized with Soy

上汤焗

Baked with Superior Stock

焖伊面

Stewed Noodles

XO 酱炒

Sautéed with XO Sauce

避风塘 ⓒ ℝ

Wok-fried with Crispy Garlic Chili "Bay Fong Tong" style

蒜茸粉丝蒸

Steamed with Garlic and Glass Noodles

炒生面 R

Crispy Wonton Noodles

姜葱炒

Sautéed with Spring Onions and Ginger

海鮮

Seafood

	小(1-3 人) Small	Big
俞州香焗鳕鱼 ₹	(1-3 People) 140	(4-6 People) 275
Honey Glazed Baked Black Cod		
招牌蒸鳕鱼 ⓒ Signature Steamed Black Cod	140	275
蛋白蒸虾 Steamed Tiger Prawns with Egg White	68	133
宫保爆虾球皇 ⓒ Wok-fried Prawns with Dried Chili and Cashew Nuts "Kung Po" Style	68	133
豉油皇草虾 Authentic Wok-baked Tiger Prawns with Premium Soy Sauce	68	133
白灼鲜虾球 Poached Fresh Tiger Prawns	68	133
生汁明虾球 Deep-fried Prawns with Mango Salsa	78	153
咸蛋炒带子 Crispy-fried Fresh Scallop with Salted Egg Mousse	78	153
锦绣炒鲜带子 Sautéed Scallop with Assorted Seasonal Vegetables	78	153
XO 带子炒芦笋 ⓒ Wok-fried Scallops with XO Sauce and Asparagus	78	153
豉汁蒸带子 R Steamed Fresh Scallop with Black Bean Sauce and Egg Bean Curd	78	153

烧烤

Barbeque

小 (1-3人) 大 (4-6人) Small Big

(1-3 People) (4-6 People) 30 60

蜜瓜烟鸭片

Smoked Duck Roll with Honey Dew

挂烧脆皮鸭 半只 全只

Crispy Roasted Duck (half duck) (whole duck) 60 120

驰名北京挂炉鸭

Famous Authentic Peking Duck - Two Series (please allow 30 minutes for fresh preparation) 160

您可选择各式鸭肉料理

Please Select Your Preferred Preparation for the Duck Meat (Additional RM20 for third preparation method)

XO 酱炒 © 蜜黑椒汁爆 ⓒ

Wok-fried with XO Sauce Sautéed with Black Pepper

豉椒酱炒 招牌爆鸭松

Sautéed with Black Bean Sauce Signature Sautéed Minced Duck Meat

and Capsicum served with Lettuce Wrap

鸭丝炒香面 鸭肉炒香饭

Wok-fried with Rice Wok-fried with Noodles

每颗



红烧澳洲二头鲍 🕞

Vegetables

Abalone, Sea Cucumber and Fresh Fish Maw

Whole Braised Australian Two-Head Abalone with Vegetables	per piece 250	
	小(1-3 人) Small (1-3 People)	大(4-6 人) Big (4-6 People)
海参扒鲍片 Braised Abalone Slice with Sea Cucumber	310	610
鲍片扒豆腐 Braised Abalone Slice with Tofu	250	490
花胶扒海参 R Braised Sea Cucumber with Fresh Fish Maw	250	490
川式烧海参 © Stewed Sea Cucumber Szechuan Style	100	195
葱烧豆根海参 Stewed Sea Cucumber with Scallions and Dry Bean Curd	100	195
海参花胶扒草菇 Braised Fish Maw, Sea Cucumber with Black Mushrooms and	250	490

(one day advance order is required)

鸡肉 Chicken	小(1-3 人) Small (1-3 People)	Big
瓦煲三杯鸡 ⓒ Clay Pot "Three Cup" Free Range Chicken	38	74
麻辣白切鸡 ® Steamed Free Range Chicken with Spicy Fried Garlic	50	110
菠萝蜜汁炸鸡块 Sautéed Chicken with Young Ginger in Pineapple Honey Sauce	38	74
川椒爆鸡块 ⓒ Wok-fried Chicken with Sichuan Pepper Corn, Crispy Garlic and Peanuts	45	88
客家盐蒸鸡(R)	半只	全只
Hakka Style Steamed Salted Chicken with Angelica		(whole chicken)
香芒炸鸡块 Deep-fried Boneless Chicken with Sweet Chili Sauce Topped with Young Mango	50	100
糖醋鸡丁 Sweet And Sour Chicken	45	88
药材富贵鸡(需一天预订) Baked Whole Chicken with Chinese Herbs		110



Beef, Lamb and Venison

Braised Beef Brisket and Tendon with Radish in 5 Spice Sauce 78 14 Sautéed Venison and Asparagus in Black Pepper Sauce	143 143
黑彻及底 柳	
	143
葱炒炒牛肉© 78 14 Sautéed Beef Tenderloin with Spring Onions and Ginger	
黑椒炒牛肉 © 78 14 Sautéed Beef Tenderloin in Black Pepper Sauce	143
中式煎牛柳 78 14 Cantonese Style Pan-fried Beef Tenderloin	143
XO 酱炒牛肉© 78 14 Wok-fried Beef with Green Vegetables and XO Sauce	143
白灼金菇牛 78 14 Poached Beef Fillet with Enoki Mushrooms and Bean Sprouts Gravy	143
生煎蒙古羊柳架 R 78 15 Mongolian Style Pan-seared Australian Lamb Rack with Flower Bun	156

新鲜蔬菜

Fresh Garden Vegetables

小 (1-3人) Small (1-3 People) 32

大 (4-6人) Big (4-6 People) 60

露笋

Asparagus

芫菜苗

Baby Spinach

香港菜心

Choy Sum

西兰花 Broccoli 甜豆

Sugar Snap Peas

油麦

Romaine Lettuce

香港芥兰

Hong Kong Kai Lan

您可选择各式料理

Choose Your Preferred Style of Cooking

上汤浸

Poached with Superior Stock

银鱼仔炒

Crispy Anchovies

蒜茸炒

Golden Garlic

甜梅菜肉碎炒

Preserved Sweet Vegetables with

Chicken Meat Sauce

马来栈炒 ⓒ

"Belacan" Paste

xo 酱炒 ©

XO Sauce

蚝皇汁

Brown Oyster Sauce

腐乳炒ⓒ껳

Preserved Bean Curd

金银蛋扒

Braised Salted Egg and Century

Egg Gravy



Vegetables

锦绣妙龄蔬煲♥ Stewed Eight Treasures and Fungus in Casserole	小(1-3 人) Small (1-3 People) 32	Big
榄菜肉松四皇豆 Olive Sautéed Four Season Beans with Roasted Minced Chicken	32	60
河塘畔芹香蔬 V R Fragrant Crispy Vegetables with Roasted Pine Nuts	32	60
煲仔胜瓜焖鱼膘R Clay Pot Cooked Luffa Melon with Fish Maw and Glass Noodles	38	72
马来栈四大霸王蔬 Ĉ Spicy King's Style Fried Four Signature Vegetables	32	60
豆腐 Bean Curd		
金砖烩什菇煲 Stewed Brown Tofu	32	60
四川麻婆豆腐 © Sichuan Ma Po Tofu (Sautéed Tofu in Hot and Spicy Sauce)	32	60
生煎琵琶豆腐煲R Pan-seared Handmade Bean Curd in Hot Pot "Pi Pa" Style	35	68
梅香咸鱼肉碎豆腐 "Mui Heong" Salted Fish with Bean Curd Served on Hot Plate	32	60



炒面

Fried Noodles

Trica Nobales	小(1-3 人) Small	Big
手捞客家面 Master Tossed Hakka Noodles with Smoked Duck	(1-3 People) 38	(4-6 People) 74
海鲜炒生面 Cantonese Style Crispy Egg Noodles with Seafood Gravy	45	88
豉椒炒牛河 © Wok-fried "Hor Fun" with Black Bean Sauce and Chili Peppers	55	98
鲜虾云吞面 Prawn Wonton Noodle Soup	38	74
干烧香港伊面 Braised Hong Kong "E-fu" Noodles with Roasted Duck and Enoki Mushrooms	35	68
三丝长寿面 Hand Tossed Longevity Noodles with Shredded Chicken, Mushrooms and Yellow Chives	35	68
炒饭 Fried Rice		
极品酱炒香饭 © Fried Rice with Seafood and XO Sauce	38	72
杨洲炒香饭 [®] Yong Chow Fried Rice	33	64
福建式焖饭 Hokkien Style Fried Rice with Seafood Gravy	38	72

甜	品

Sweets

	每份
珍珠杨枝金露®❷	Per Individua Portion 12
Chilled Silken Mango Cream Pearl Sago, Crushed Thai Pomelo	
擂沙汤圆 ® ♥ Peanut Coated Rice Dumplings with Black Sesame Filling	12
药膳龟苓膏 ♥ Chilled Chinese Herbal Jelly	12
酥皮烧锅饼 v Crispy Shanghainese Pancake	18
芒果滑布丁 v Chilled Mango Pudding	12
美国花旗参炖燕窝 Double-Steamed Bird's Nest with American Ginseng and Rock Sugar	210