

PANTAI SEAFOOD RESTAURANT

No.13575, Jalan Cempaka Kg, Kampung Sg Kayu Ara,
47400 Petaling Jaya, Selangor.

Tel : 03-7725 5099 / 1099 HP : 016-210 4366 / 012-689 9063

UNIQUE SEAFOOD PJ23 (PORK FREE)

Lot 9B-3, Jalan Kemajuan, Section 13,
46200 Petaling Jaya, Selangor.

Tel : 03-7960 2088 / 2066 HP : 016-210 4266

ATLANTIC SEAFOOD (PORK FREE)

Lot TG-MW-001 & 004, Ground Floor,
Main Wing Tropicana Golf & Country Club,
Jalan Kelab Tropicana, 47410, Petaling Jaya,
Selangor Darul Ehsan, Malaysia.

HP : 012-250 9837 / 012-271 9835

ELITE GRAND BALLROOM

Lot 8A, Jalan 13/2, Section 13,
46200 Petaling Jaya, Selangor.

HP : 016-715 6636 / 017-212 3128



UNIQUE SEAFOOD GROUP

奇怪海鲜集团成立于2000年，一直以来我们都是马来西亚活海鲜市场的领导者。从本地到国际，我们引入超过100多种类的海鲜。至今我们更是成为了马来西亚最大的活海鲜供应商之一。超过100家大小型酒楼，酒家，海鲜楼，甚至五星级酒店及婚宴厅，都由我们供应各种各样的新鲜活口海鲜。

Unique Seafood Group was founded in the year 2000. Since the establishment, we have always been the **Live Seafood Market Leader in Malaysia**. Sourcing from locally and internationally, we imported more than 100 varieties of Live Seafood. To date, we have become one of the largest Seafood Supplier in Malaysia by supplying seafood to more than 100 small to large scale restaurants, Seafood Restaurants, 5-Stars Hotels and even wedding banquets nationwide.

我们屡获殊荣的厨师拥有30多年丰富的名贵海鲜美食烹饪经验，也荣获邀请参加马来西亚国际美食节(MIGF)，手艺深受政商界名流青睐。厨师更是每日严格挑选最新鲜的食材来秘制的酱料来烹饪新鲜游水海鲜。

Our Award Winning Chefs have more than 30 years of experiences in Fine Chinese Seafood cuisine and were featured in Malaysia International Gastronomy Festival (MIGF). Our Chefs carefully select fresh ingredients every day to provide the best Seafood culinary experience to our guests.

奇怪海鲜酒家位于 Petaling Jaya。餐厅里显摆着庞大的鱼缸，摆放了100多个品种海鲜任客人挑选。鱼缸的特色成为了吸引眼球的卖点之一，也成为了马来西亚酒楼最大的鱼缸。令客人仿佛在海洋里舒适愉快地享受着美味海鲜。我们也精心打造出13间优雅的唱K贵宾厢房以让贵宾们与家人与朋友可以在保持距离和隐私地举办宴会。

Strategically located in Petaling Jaya, our restaurant houses the **Biggest Live Seafood Tank in Malaysia with more than 100 types of Live seafood**. This created an ambience where guests can fully immerse themselves to feel like dining in the Ocean. To up-level the dining experiences of our guests, we provide 13 VVIP private dining rooms with karaoke system for guests that enjoy having private events with friends and family, where social distancing can be practised with our spacious rooms.



招牌名菜

UNIQUE SIGNATURE DISHES



奇怪辣子蟹
Chili Crab in Unique Style



招牌名菜 Unique Signature Dishes

- | | |
|--|---|
| 1. 堂灼象拔蚌
Steamboat Geoduck | 10. 芝士焗生蚝
Cheese Baked Oyster |
| 2. 皇焖龙虾
Braised Lobster in Superior Pumpkin Soup | 11. 全鱼龙虎班炉
Signature Whole Fish Pot |
| 3. 蛋白蒸蜘蛛蟹
Steamed Alaskan Spider Crab with Egg White | 12. 生吃生蚝
Oyster Sashimi |
| 4. 澳洲龙虾刺身
Australian Lobster Sashimi | 13. 一品金丝豆腐
Golden Silken Beancurd |
| 5. 金银蒜茸蒸圣子皇
Steamed Scotland Clam with Galic Paste | 14. 二松炒芥兰
Fried Kai Lan in Two Varieties |
| 6. 金银蒜茸扇贝
Steamed Scallop with Garlic Paste & Vermicelli | 15. 三味上海炸猪手
Crispy Pork Knuckle with Trio Sauce |
| 7. 奇怪辣子蟹
Chili Crab in Unique Style | 16. 黑松露烤羊架
Barbeque Lamb Rack with Truffle & Mint Sauce |
| 8. 娘惹蒸鱼
Steamed Fish in Nyonya Style | 17. 蒙古咖喱鸡包
Curry Chicken in Mongolian Bun |
| 9. 白灼活草虾
Poached Live Tiger Prawns | |



餐前小菜 Appetizer

- | | | |
|--|------------|-------------|
| A001. 江鱼仔爆杂豆
Deep Fried Mixed Nuts with Anchovies | RM40 (小/S) | RM80 (大/L) |
| A002. 肉松脆茄子
Deep Fried Brinjal with Meat Floss | RM23 (小/S) | RM46 (大/L) |
| A003. 葱油捞海蜇
Jelly Fish with Green Onion Oil | RM23 (小/S) | RM46 (大/L) |
| A004. 海蜇烟鸭胸
Baked Smoked Duck Breast with Jelly Fish | RM26 (小/S) | RM52 (大/L) |
| A005. X.O 酱酸姜皮蛋
Century Eggs with X.O Sauce & Pickled Ginger | RM12 (小/S) | RM24 (大/L) |
| A006. 咸蛋软壳蟹
Deep Fried Soft Shell Crab with Salted Egg Yolk | RM80 (小/S) | RM160 (大/L) |
| A007. 椒盐软壳蟹
Deep Fried Soft Shell Crab with Salt & Pepper | RM80 (小/S) | RM160 (大/L) |
| A008. 西式软壳蟹
Deep Fried Soft Shell Crab with Egg Floss | RM80 (小/S) | RM160 (大/L) |
| A009. 麦香软壳蟹
Deep Fried Soft Shell Crab with Nestum | RM80 (小/S) | RM160 (大/L) |



图片仅供参考 Pictures for illustration purposes only

龙虾类

LOBSTER



皇焗澳龙

Braised Australian Lobster with Superior Pumpkin Soup

图片仅供参考 Picture for illustration purposes only

龙虾类 Lobster

1. 美国龙虾
Boston Lobster
2. 大/小青龙虾
Big / Small Green Lobster
3. 澳洲龙虾
Australia Lobster
4. 本地小龙虾 🍷
Local Baby Lobster
5. 大花龙
Big Rainbow Lobster
6. 加州龙虾
California Lobster
7. 墨西哥龙虾
Mexico Lobster
8. 苏格兰龙虾
Scotland Lobster

龙虾煮法 Lobster Cooking Style

- | | |
|---|---|
| A) 堂灼
Steamboat | K) 芝士焗
Cheese Baked |
| B) 日式刺身
Sashimi with wasabi | L) 姜葱花雕焗
Baked with Ginger, Spring Onion & Chinese Wine |
| C) 沙律
Salad | M) 黑椒粉丝煲
Braised with Black Pepper & Vermicelli in Claypot |
| D) 椒盐
Stir Fried with Salt & Pepper | N) 生煲粥
Porridge in Claypot |
| E) 避风塘
Fried with Garlic & Chili | O) 焗香港伊面
Braised with Hong Kong Yee Mee |
| F) 皇焗 🍷
Braised with Superior Pumpkin Soup | |
| G) 湿奶油 🍷
Butter Cream Style (wet) | |
| H) 咸蛋焗 🍷
Baked with Salted Egg Yolk | |
| I) 上汤焗
Braised with Superior Soup | |
| J) 金蒜焗
Baked with Minced Garlic | |



两味煮法 —— RM 15.00
Two Cooking Style

堂灼 —— RM 20.00
Steamboat

另加粉 —— RM 10.00 (小/S)
Add Noodles

RM 15.00 (中/M)
RM 20.00 (大/L)

鲍鱼推介

ABALONE



日式刺身
Sashimi with Wasabi

图片仅供参考 Picture for illustration purposes only.

鲍鱼推介 ABALONE

鲍鱼推介 Abalone

1. 南非鲍鱼
South Africa Abalone
2. 澳洲鲍鱼
Australia Abalone
3. 澳洲大鲍鱼
Australia Big Abalone
4. 澳洲小鲍鱼
Australia Small Abalone

鲍鱼煮法 Abalone Cooking Style

- A) 日式刺身
Sashimi with Wasabi
- B) 红烧
Braised with Oyster Sauce
- C) 油泡
Stir Fried with Oyster Sauce & Fried Ginger
- D) 翠绿爆炒
Stir Fried with Celery & Snap Pea
- E) 金银蒜粉丝蒸
Steamed with Minced Garlic & Vermicelli
- F) X.O 酱蒸
Steamed with X.O Sauce



两味煮法 —— RM 15.00
Two Cooking Style

堂灼 —— RM 20.00
Steamboat

另加粉 —— RM 10.00 (小/S)
Add Noodles RM 15.00 (中/M)
RM 20.00 (大/L)

价钱不包括 0% 服务费及 0% SST All Price quoted are exclusive of 0% service charge and 0% SST

螃蟹类

CRAB



蛋白蒸蜘蛛蟹

Steamed Spider Crab with Egg White

图片仅供参考 Picture for illustration purposes only.

螃蟹类 CRAB

螃蟹类 Crab

1. 大 / 小花蟹
Big / Small Flower Crab
2. 印尼小肉蟹
Indonesia Small Meat Crab
3. 印尼大肉蟹
Indonesia Big Meat Crab
4. 蜘蛛蟹
Spider Crab (Alaskan Crab)
5. 澳洲皇帝蟹
Australia King Crab
6. 澳洲白雪蟹
Australia Snow Crab
7. 南非大肉蟹
S.Africa Big Meat Crab
8. 南非大肉蟹 **XL**
S.Africa Big Meat Crab - XL
9. 斯里兰卡大肉蟹
Sri Langka Big Meat Crab
10. 美国白雪蟹
Boston Snow Crab
11. 香槟蟹
Dungeness Crab
12. 爱尔兰蟹
Irish Crab

蟹煮法 Crab Cooking Style

- | | |
|---|--|
| A) 奇怪辣子
Chili Crab in Unique Style | J) 皇焖
Braised with Superior Pumpkin Soup |
| B) 咸蛋
Baked with Salted Egg Yolk | K) 上汤
Braised with Superior Soup |
| C) 妈蜜
Baked with Marmite Sauce | L) 姜丝蛋白蒸
Steamed with Shredded Ginger & Egg White |
| D) 湿奶油
Butter Cream Style | M) 甘香炒
Fried with Curry Leaves & Chili |
| E) 椒盐
Stir Fried with Salt & Pepper | N) 黑椒炒
Stir Fried with Black Pepper Sauce |
| F) 避风塘
Fried with Garlic & Chili | O) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| G) 清蒸
Steamed | |
| H) 蛋白花雕蒸
Steamed with Egg White & Chinese Wine | |
| I) 金银蒜焗
Baked with Minced Garlic | |



两味煮法 —— RM 15.00
Two Cooking Style

堂灼 —— RM 20.00
Steamboat

另加粉 —— RM 10.00 (小/S)
Add Noodles

RM 15.00 (中/M)
RM 20.00 (大/L)

价钱不包括6%服务费及6% SST All Price quoted are exclusive of 6% service charge and 6% SST



白灼草虾
Poached Tiger Prawn

虾类 Prawn

- 1. **草虾**
Tiger Prawn
- 2. **生虾**
Fresh Water Prawn
- 3. **濼尿虾**
Mantis Prawn

虾煮法 Prawn Cooking Style

- | | |
|---|--|
| <ul style="list-style-type: none"> A) 白灼 ◻
Poached B) 蛋白花雕蒸
Steamed with "Hua Diao" Wine & Egg White C) 沙律
Salad D) 蒜茸蒸
Steamed with Minced Garlic E) 醉酒
Poached in Chinese Wine F) 干煎
Pan Fried G) 西式 ◻
Western Style H) 咸蛋焗 ◻
Baked with Salted Egg | <ul style="list-style-type: none"> I) 芝士焗
Cheese Baked J) 妈蜜焗
Baked with Marmite Sauce K) 鸟巢干煎
Stir Fried with Special Sauce L) 避风塘
Fried with Garlic & Chili M) 豉油皇
Pan Fried with Superior Soy Sauce N) 皇焗
Braised with Superior Pumpkin Soup O) 湿奶油 ◻
Butter Cream Style P) 麦香 ◻
Fried with Oatmeal |
|---|--|



- | | | |
|--------------------|----------------------|----------------------------------|
| 堂灼
Steamboat | ————— RM 20.00 | |
| 另加粉
Add Noodles | ————— RM 10.00 (小/S) | RM 15.00 (中/M) RM 20.00 (大/L) |

鱼类

FISH



港式蒸顺壳鱼
Steamed Soon Hock Hong Kong Style

图片仅供参考 Picture for illustration purposes only.

鱼类 Fish

- | | | |
|-------------------------------|--------------------------------|--|
| 1. 苏眉
Soo Mei | 12. 巴丁
Patin | 23. 苏鼠斑
Soo Xu Pan |
| 2. 海斑
Sea Garoupa | 13. 白须公
Pak So Kong | 24. 鲟龙鱼
Sturgeon Fish |
| 3. 老鼠斑
Lao Shu Ban | 14. 红非洲
Red Tilapia | 25. 多宝鱼
Turbot Fish |
| 4. 瓜子斑
Red Garoupa | 15. 中国生鱼
China Haruan Fish | 26. 挪威山水金凤
Norway Dam Tilapia |
| 5. 龙虎斑
King Garoupa | 16. 吉罗鱼
Kerai Fish | 27. 翡翠王(金凤鱼)
Golden Jade Tilapia |
| 6. 红友鱼
Scallop Red Snapper | 17. 海底鸡
Hoi Thye Gai | 28. 忘不了(恩不来)
Empurau / Wang Bu Liao |
| 7. 牙点鱼
Silver Snapper | 18. 马友
Ma Yau | 29. 龙趸
Estuary Garoupa |
| 8. 东星斑
Tong Sing | 19. 红尾虎
U.S. Red Cat | 30. 老虎斑
Low Fu Pan / Kelapu Harimau |
| 9. 西星斑
Sei Sing | 20. 河白须公
River Pak Sou Gong | 31. 金/银鲳鱼
Silver Pomfret / Bawal Emas |
| 10. 泰星斑
Tai Sing | 21. 海石甲
Sea Siakap | 32. 澳洲翡翠斑
Australian Jade Perch |
| 11. 顺壳
Soon Hock | 22. 石甲
Siakap Fish | 33. 龙趸仔
Small Estuary Garoupa |

鱼煮法 Fish Cooking Style

- | | | |
|---|---|---|
| A) 波浪蒸
Steamed in Slices | F) 蒜茸蒸
Steamed with Minced Garlic | K) 甜酸炸
Deep Fried with Sweet & Sour Sauce |
| B) 港式蒸
Steamed in Hong Kong Style | G) 潮州蒸
Steamed in Teow Chew Style | L) 叁峇炸
Deep Fried with Sambal |
| C) 娘惹蒸
Nyonya Steamed | H) 菜脯蒸
Steamed with Preserved Radish | M) 花雕生焗煲
Claypot Baked with Chinese Wine |
| D) 亚叁蒸
Steamed with Assam Sauce | I) 湿奶油炸
Deep Fried with Butter Cream Style | N) 酱爆煲
Stir Fried with Bean Sauce in Claypot |
| E) 柑水蒜茸蒸
Steamed with Lime Juice & Minced Garlic | J) 泰式炸
Deep Fried in Thai Style | |

两味煮法 ————— RM 15.00
Two Cooking Style

堂灼 ————— RM 20.00
Steamboat

价钱不包括6%服务费及6% SST All Prices quoted are exclusive of 6% service charge and 6% SST

象拔蚌

GEODUCK

象拔蚌 GEODUCK

象拔蚌 Geoduck

1. 加拿大象拔蚌
Canada Geoduck

2. 加州象拔蚌
California Geoduck

象拔蚌煮法 Geoduck Cooking Style

A) 日式刺身
Sashimi with Wasabi

E) X.O 酱炒
Stir Fried with X.O Sauce

B) 堂灼
Steamboat

F) 翠绿爆炒
Stir Fried with Celery & Snap Pea

C) 油泡
Stir Fried with Oyster Sauce & Fried Ginger

G) 姜葱爆
Stir Fried with Shredded Ginger & Spring Onion

D) 虾米椒仔
Stir Fried with Dried Shrimps & Chili Padi

堂灼
Steamboat

RM 20.00



日式刺身象拔蚌
Sashimi Geoduck with Wasabi



贝壳类

SHELL FISH



蒜蓉粉丝蒸扇贝
Steamed Scallop with Garlic Paste & Vermicelli

贝壳类 Shell Fish

- | | |
|---------------------------|---------------------------------|
| 1. 沙白
Kepah | 8. 圣子皇
Scotland Clam |
| 2. 六根
Lokan | 9. 贵妃蚌
Gui Fei Clam |
| 3. 鲜蛤
Blood Clam | 10. 黑蚌
Black Mussel |
| 4. 青蛙
Siput Cangkul | 11. 青口
Green Mussel / Kupang |
| 5. 日本螺
Japanese Snail | 12. 菲律宾大花甲
Manila Clam (B) |
| 6. 扇贝
Fresh Scallop | 13. 苏格兰扇贝
Scotland Scallop |
| 7. 加拿大生蚝
Canada Oyster | |

贝壳类煮法 Shell Fish Cooking Style

- | | |
|---|--|
| A) 上汤
Braised with Superior Soup | H) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| B) 蒜蓉粉丝蒸 ◻
Steamed with Garlic Paste & Vermicelli | I) 豉椒炒
Stir Fried with Bean Sauce |
| C) X.O 酱蒸
Steamed with X.O Sauce | J) 意大利松茸油焗扇贝盖
Baked with Truffle in Italian Style |
| D) 姜丝椒仔蒸
Steamed with Shredded Ginger & Chili Padi | K) 皇焖
Braised with Superior Pumpkin Soup |
| E) 虾米椒仔
Stir Fried with Dried Shrimp & Chili Padi | |
| F) 宫保
Fried with Dried Chili | |
| G) 甘香炒 ◻
Fried with Curry Leaves & Chili | |



另加粉 _____ RM 10.00 (小/S) RM 15.00 (中/M) RM 20.00 (大/L)
Add Noodles

肉类

MEAT



黑松露羊架

Barbeque Lamb Rack with Truffle & Mint Sauce

肉类 MEAT


🍗 鸡肉 Chicken

- M001. **药膳盐蒸鸡** 🍗 RM 65 (半只/Half) RM130 (一只/Full)
Steamed Salty Chicken with Chinese Herbs
- M002. **脆皮炸烧鸡** RM 48 (小/S) RM 90 (大/L)
Roasted Crispy Chicken
- M003. **泰式香芒鸡** RM 30 (小/S) RM 60 (大/L)
Mango Chicken in Thai Style
- M004. **西柠鸡** RM 30 (小/S) RM 60 (大/L)
Fried Chicken with Lemon Sauce
- M005. **佛钵宫保鸡丁** RM 45 (小/S) RM 90 (大/L)
Kung Po Stir Fried Chicken in Yam Basket
- M006. **滋润养生菜园鸡汤** RM 90 (小/S) RM180 (大/L)
Double Boiled Village Chicken Soup with Chinese Herbs

另加10头鲍鱼 —— RM20 (每粒/Each)
Add on 10-head Abalone
- M007. **蒙古咖喱鸡包** 🍗 RM 90 (每份/Per portion)
Curry Chicken with Mongolian Bun
- M008. **茶香辣子鸡** RM 30 (小/S) RM 60 (大/L)
Fragrant Tea Leaves Chili Chicken
- M009. **绍酒滑鸡煲** RM 30 (小/S) RM 60 (大/L)
Claypot Chicken in Chinese Wine
- M010. **黑椒炒鸡柳** RM 30 (小/S) RM 60 (大/L)
Fried Chicken Tenders in Black Pepper Sauce
- M011. **南海文昌滑鸡饭** RM 85 (半只/Half) RM170 (一只/Full)
Chicken Rice in Nanyang Style


提前30分钟预定
30 minutes booking in advance




 猪肉 Pork

- M012. **西班牙黑毛猪排**  RM150 (半副/Half) RM295 (一副/Full)
Spanish Iberico Pork Ribs
- M013. **茄子花腩煲** RM 40 (小/S) RM 80 (大/L)
Claypot Pork Belly with Brinjal
- M014. **咸鱼花腩煲**  RM 38 (小/S) RM 76 (大/L)
Claypot Pork Belly with Salted Fish
- M015. **妈蜜骨** RM 38 (小/S) RM 76 (大/L)
Deep Fried Pork Rib with Marmite Sauce
- M016. **镇江骨** RM 38 (小/S) RM 76 (大/L)
Deep Fried Pork Rib with Vinegar
- M017. **菠萝咕咾肉** RM 35 (小/S) RM 70 (大/L)
Sweet & Sour Pork
- M018. **三味上海炸猪手**  RM 98 (每只/Per pc)
Crispy Pork Knuckle with Trio Sauce
- M019. **鱿香封肉**  RM 60 (每份/Per portion)
Braised Pork Belly with Dried Squid
- M020. **咸虾酱手抓骨** RM 12 (一支/Per pc)
(Minimun 2 pcs)
Deep Fried Pork Ribs with Salted Shrimp Paste



 鸵鸟肉 Ostrich

- M021. **黑椒爆鸵鸟肉** RM 40 (小/S) RM 80 (大/L)
Fried Ostrich Meat in Black Pepper Sauce
- M022. **姜葱炒鸵鸟肉** RM 40 (小/S) RM 80 (大/L)
Fried Ostrich Meat with Ginger & Spring Onion
- M023. **豉椒炒鸵鸟肉** RM 40 (小/S) RM 80 (大/L)
Fried Ostrich Meat with Bean Paste & Chili
- M024. **铁板烧汁鸵鸟肉** RM 40 (小/S) RM 80 (大/L)
Sizzling Ostrich Meat with Barbeque Sauce

 羊肉 Lamb

- M025. **蒙古煎羊架**  RM 30 (每件/Per pc)
(Minimun 2 pcs)
Mongolian Lamb Rack 两件起 MIN 2 PCS
- M026. **黑松露烤羊架**  RM 38 (每件/Per pc)
(Minimun 2 pcs)
Barbeque Lamb Rack with Truffle & Mint Sauce 两件起 MIN 2 PCS



海鲜类

SEAFOOD



一品海味煲

Braised Assorted Dried Seafood & Sea Cucumber in Claypot

图片仅供参考 Picture for illustration purposes only.

海鲜类 SEAFOOD

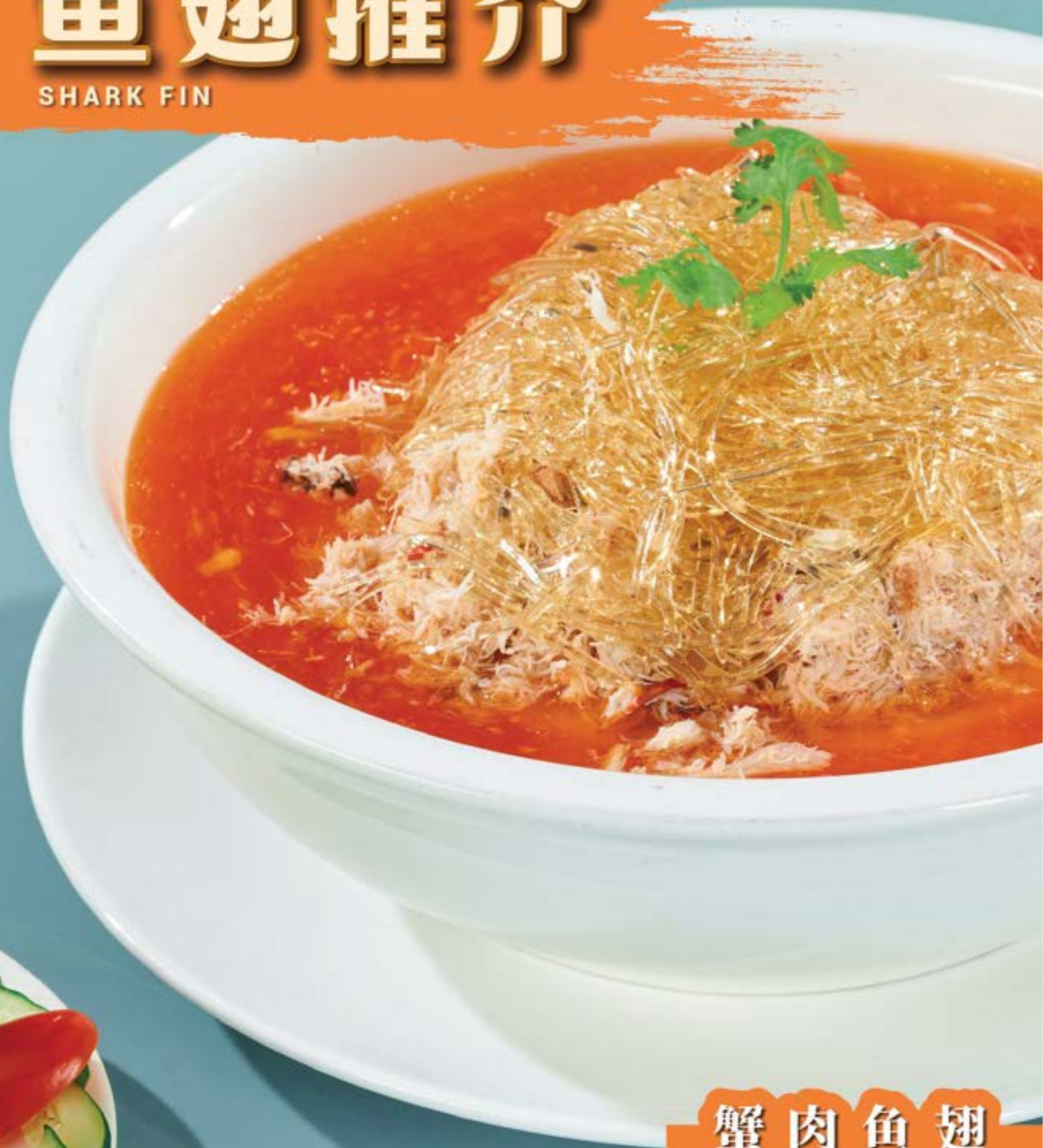
海鲜类 Seafood

- | | | | |
|-------|---|------------------------|-------------|
| S001. | 酥炸苏东
Deep Fried Crispy Squid | RM 40 (小/S) | RM 80 (大/L) |
| S002. | 咸蛋炸苏东 🍷
Deep Fried Squid with Salted Egg Yolk | RM 40 (小/S) | RM 80 (大/L) |
| S003. | 麦香炸苏东
Deep Fried Squid with Oatmeal | RM 40 (小/S) | RM 80 (大/L) |
| S004. | 西式炸苏东
Deep Fried Squid in Western Style | RM 40 (小/S) | RM 80 (大/L) |
| S005. | 椒盐炸苏东 🍷
Deep Fried Squid with Salt & Pepper | RM 40 (小/S) | RM 80 (大/L) |
| S006. | 金香炒苏东
Fried Squid with Curry Leaves & Chili | RM 40 (小/S) | RM 80 (大/L) |
| S007. | 泰式炸鱼片
Deep Fried Fish Fillets in Thai Style | RM 38 (小/S) | RM 76 (大/L) |
| S008. | 一品海味煲 🍷
Braised Assorted Dried Seafood & Sea Cucumber in Claypot | RM 150 (小/S) | RM300 (大/L) |
| S009. | 咖喱海鲜煲
Claypot Curry Seafood Supreme | RM 95 (每份/Per portion) | |
| S010. | 千岛酱炸虾球 🍷
Deep Fried Shrimp with Thousand Island Sauce | RM 48 (小/S) | RM 96 (大/L) |
| S011. | 红烧鱼鳔煲
Braised Fish Maw in Claypot | RM 60 (小/S) | RM120 (大/L) |
| S012. | 鲍鱼花菇扒西兰花
Braised Abalone with Chinese Mushroom & Broccoli | RM280 (小/S) | RM560 (大/L) |
| S013. | 鲍汁龍船海参 预定 PRE-ORDER
Stewed Whole Sea Cucumber with Abalone Sauce | RM198 (小/S) | RM338 (大/L) |

价钱不包括10%服务费及6% SST All Price quoted are exclusive of 10% service charge and 6% SST

鱼翅推介

SHARK FIN



蟹肉鱼翅
Braised Shark Fin Soup
with Crab Meat

图片仅供参考 Picture for illustration purposes only

鱼翅推介 Shark Fin

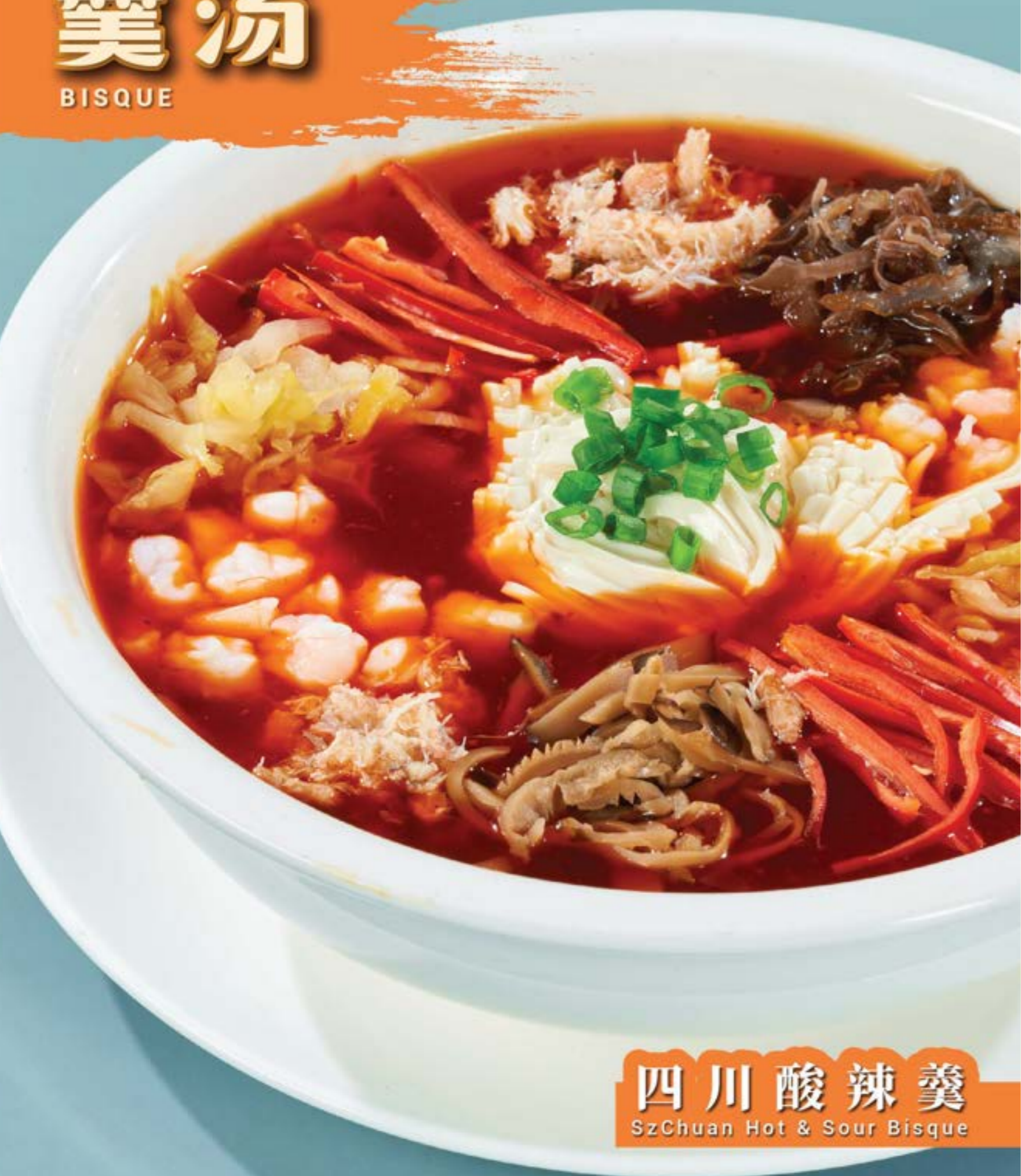
- SF001. **蟹肉带子翅** 🍷
Braised Shark Fin Soup with Fresh Scallop & Crab Meat
RM135 (小/S) RM270 (大/L)
RM 30 (每盅/Per casserole)
- SF002. **皇焖蟹肉翅**
Braised Shark Fin Soup with Crab Meat in Golden Superior Soup
RM 130 (小/S) RM260 (大/L)
RM 28 (每盅/Per casserole)
- SF003. **干贝蟹肉翅**
Braised Shark Fin Soup with Crab Meat & Dried Scallop
RM130 (小/S) RM260 (大/L)
RM 28 (每盅/Per casserole)
- SF004. **蟹肉鱼翅**
Braised Shark Fin Soup with Crab Meat
RM120 (小/S) RM240 (大/L)
RM 26 (每盅/Per casserole)
- SF005. **桂花翅**
Stir Fried Shark Fin with Scrambled Egg
RM 50 (小/S) RM100 (大/L)
- SF006. **红烧鲍翅**
Braised Superior Shark Fin with Abalone
RM168 (每盅/Per casserole)



价钱不包括6%服务费及0% SST All Price quoted are exclusive of 6% service charge and 0% SST

羹汤

BISQUE



四川酸辣羹
SzChuan Hot & Sour Bisque

图片仅供参考 Picture for illustration purposes only.



羹汤 Bisque

- | | | |
|-------|---|--------------------------|
| B001. | 蟹肉粟米羹
Sweet Corn with Crab Meat Bisque | RM 48 (小/S) RM 96 (大/L) |
| | | RM 15 (每盅/Per casserole) |
| B002. | 海皇豆腐羹
Beancurd with Seafood Bisque | RM 48 (小/S) RM 96 (大/L) |
| | | RM 15 (每盅/Per casserole) |
| B003. | 四川酸辣羹
SzeChuan Hot & Sour Bisque | RM 48 (小/S) RM 96 (大/L) |
| | | RM 15 (每盅/Per casserole) |
| B004. | 咸菜豆腐汤
Beancurd with Salted Vegetable Soup | RM 30 (小/S) RM 60 (大/L) |



价钱不包括6%服务费及6% SST All Prices quoted are exclusive of 6% service charge and 6% SST

健康素食/蔬菜类

VEGETABLES

健康素食/蔬菜类 Vegetables

- | | | | |
|-------|-------------------------------------|-------------|-------------|
| V001. | 珍珠麦
You Mak | RM 24 (小/S) | RM 48 (大/L) |
| V002. | 茼菜苗
Spinach | RM 24 (小/S) | RM 48 (大/L) |
| V003. | 四大天王
Four Varieties Beans | RM 24 (小/S) | RM 48 (大/L) |
| V004. | 桂豆苗
Baby French Bean | RM 24 (小/S) | RM 48 (大/L) |
| V005. | 香港芥兰
Hong Kong Kailan | RM 24 (小/S) | RM 48 (大/L) |
| V006. | 西兰花
Broccoli | RM 24 (小/S) | RM 48 (大/L) |
| V007. | 青龙菜
Dragon Vegetables | RM 24 (小/S) | RM 48 (大/L) |

煮法 Cooking Style

- | | |
|---------------------------------------|--|
| A) 清炒
Stir Fried | E) X.O 酱
Stir Fried with X.O Sauce |
| B) 白灼
Boiled | F) 蒜茸炒
Stir Fried with Garlic |
| C) 蚝皇
Stir Fried with Oyster Sauce | G) 虾米椒仔
Stir Fried with Dried Shrimp & Chili Padi |
| D) 马来栈
Stir Fried with Belacan | H) 腐乳椒丝
Stir Fried with Pickled Beancurd |

蔬菜类 VEGETABLES

健康素食/蔬菜类 Vegetables

- | | | | |
|-------|---|-------------|-------------|
| V008. | 马来风光
Fried 'Kang Kung' with Balacan | RM 24 (小/S) | RM 48 (大/L) |
| V009. | 上汤茼菜
Spinach in Superior Soup | RM 24 (小/S) | RM 48 (大/L) |
| V010. | 二松芥兰 🍌
Two Varieties Hong Kong Kailan | RM 24 (小/S) | RM 48 (大/L) |
| V011. | 柠檬咸鱼炒油麦 🍌
Stir Fried 'You Mak' with Salted Fish & Lemon | RM 24 (小/S) | RM 48 (大/L) |
| V012. | 罗汉上素
Mixed Vegetable in Loh Hon Style | RM 24 (小/S) | RM 48 (大/L) |
| V013. | 温公斋煲
Vegetarian Claypot | RM 24 (小/S) | RM 48 (大/L) |
| V014. | 豆根香菜煲
Vegetarian Claypot Spicy Pickles with Gluten | RM 24 (小/S) | RM 48 (大/L) |
| V015. | 鱼香茄子煲 🍌
Claypot Brinjal with Fish Sauce | RM 24 (小/S) | RM 48 (大/L) |
| V016. | 咸菜炒苦瓜芽菜
Stir Fried Bitter Gourd with Salted Vegetable & Bean Sprout | RM 24 (小/S) | RM 48 (大/L) |
| V017. | 脆鱿靚小炒
Stir Fried Assorted Vegetable with Deep Fried Dried Squid | RM 26 (小/S) | RM 52 (大/L) |





健康素食 / 蔬菜类 Vegetables

- | | | | |
|-------|--|-------------|--------------|
| V018. | 夏果靓小炒
Stir Fried Assorted Vegetable with Macadamia | RM 26 (小/S) | RM 52 (大/L) |
| V019. | 松子靓小炒
Stir Fried Assorted Vegetable with Pine Nut | RM 26 (小/S) | RM 52 (大/L) |
| V020. | 农家小炒皇
Stir Fried Assorted Village Vegetables | RM 26 (小/S) | RM 52 (大/L) |
| V021. | 姜葱双野菌
Stir Fried Wild Mushrooms with Ginger & Spring Onion | RM 26 (小/S) | RM 52 (大/L) |
| V022. | 黄酒云耳炒芥兰
Stir Fried Kailan with Rice Wine & Black Fungus | RM 28 (小/S) | RM 56 (大/L) |
| V023. | 佛钵宫保有机菌 (斋)
Kong Pu Organic Mushrooms in Yam Basket (Vegetarian) | RM 45 (小/S) | RM 90 (大/L) |
| V024. | 虾球炒双花
Stir Fried Shrimp with Broccoli & Cauliflower | RM 55 (小/S) | RM 110 (大/L) |
| V025. | 豉椒炒带子
Stir Fried Scallop with Bean Paste & Chili | RM 70 (小/S) | RM 140 (大/L) |
| V026. | 有机莲藕炒带子 🍌
Stir Fried Scallop with Organic Lotus Root | RM 70 (小/S) | RM 140 (大/L) |
| V027. | 时蔬炒带子
Stir Fried Seasonal Vegetable with Scallops | RM 70 (小/S) | RM 140 (大/L) |



图片仅供参考 Pictures for illustration purposes only.

豆腐

BEANCURD



豆腐 Beancurd

- | | | | |
|-------|---|-------------|--------------|
| E001. | 菜香豆腐
Beancurd with Preserved Radish & Minced Meat | RM 25 (小/S) | RM 50 (大/L) |
| E002. | 胜瓜豆腐
Beancurd with Luffa Melon | RM 25 (小/S) | RM 50 (大/L) |
| E003. | 瓦煲豆腐
Braised Beancurd in Claypot | RM 25 (小/S) | RM 50 (大/L) |
| E004. | 长平豆腐
Braised Beancurd with Pumpkin | RM 30 (小/S) | RM 60 (大/L) |
| E005. | 铁板豆腐
Slizzing Beancurd | RM 30 (小/S) | RM 60 (大/L) |
| E006. | 一品金丝豆腐 🍌
Golden Silken Beancurd | RM 35 (小/S) | RM 70 (大/L) |
| E007. | 皇后豆腐
Braised Beancurd with Dried Scallop, Mushrooms, Shrimp, Salted egg & Century egg | RM 35 (小/S) | RM 70 (大/L) |
| E008. | 海参豆腐煲 🍌
Claypot Beancurd with Sea Cucumber | RM 70 (小/S) | RM 140 (大/L) |
| E009. | X.O 海鲜豆腐
Stir Fried Seafood & Beancurd in X.O Sauce | RM 40 (小/S) | RM 80 (大/L) |



价钱不包括 0% 服务费及 0% SST All Price quoted are exclusive of 0% service charge and 0% SST

蛋类

EGG

🥚 蛋类 Egg

- | | | | |
|-------|---|-------------|-------------|
| E010. | 三皇蒸蛋
Three Variety Steamed Egg | RM 18 (小/S) | RM 36 (大/L) |
| E011. | 芙蓉煎蛋
Fried Omelette in 'Fu Yong' Style | RM 18 (小/S) | RM 36 (大/L) |
| E012. | 蒸水蛋
Steamed Egg | RM 18 (小/S) | RM 36 (大/L) |
| E013. | 泰式乌达煎蛋
Fried Egg with Otak-Otak in Thai Style | RM 18 (小/S) | RM 36 (大/L) |
| E014. | 苦瓜炒蛋
Stir Fried Egg with Bitter Gourd | RM 18 (小/S) | RM 36 (大/L) |
| E015. | 番茄炒蛋
Stir Fried Egg with Tomato | RM 18 (小/S) | RM 36 (大/L) |



图片仅供参考 Pictures for illustration purposes only.

粉/面/饭

NOODLE & RICE

🍜 粉/面/饭 Noodle & Rice

- | | | | |
|--------|---|-------------|----------------|
| NR001. | 草虾煎生面
Fried Noodles with Tiger Prawn | 时价 | SEASONAL PRICE |
| NR002. | 招牌生面
House Special Noodle | RM 20 (小/S) | RM 40 (大/L) |
| NR003. | X.O 鸳鸯米
Fried Vermicelli with X.O Sauce | RM 23 (小/S) | RM 46 (大/L) |
| NR004. | 三丝长寿面
Longevity Noodles | RM 20 (小/S) | RM 40 (大/L) |
| NR005. | 蟹肉干烧伊面
Fried Yee Mee with Crab Meat | RM 23 (小/S) | RM 46 (大/L) |
| NR006. | 海鲜炆港伊面
Braised Yee Mee with Seafood | RM 20 (小/S) | RM 40 (大/L) |
| NR007. | 锦绣炆伊面(斋)
Braised Yee Mee Vegetarian | RM 20 (小/S) | RM 40 (大/L) |



价钱不包括6%服务费及6% SST All Prices quoted are exclusive of 6% service charge and 6% SST



粉 / 面 / 饭 Noodle & Rice

- NR008. **乾隆黄金炒饭** RM 80 (小/S) RM160 (大/L)
Golden Fried Rice in Prawn, Scallop & Crab Meat
- NR009. **扬州炒饭** RM 20 (小/S) RM 40 (大/L)
Fried Rice in Yong Chew Style
- NR010. **银鱼仔炒饭** RM 23 (小/S) RM 46 (大/L)
Fried Rice with Anchovies

添加 Add On

- A) 叁巴酱 —— RM 3.00 (碟/Per portion) Sambal
- B) 娘惹酱 —— RM 30.00 (盒/Box) Nyonya Sauce
- C) 丝苗白饭 —— RM 2.50 (碗/Bowl) Fragrant White Rice
- D) 银丝卷 —— RM 6.00 (一件/Per pc) Fried Bread Roll



甜品类

DESSERT



甜品 Dessert

- DE001. **季节鲜果拼盘** 时价 SEASONAL PRICE
Seasonal Mixed Fruits Platter
- DE002. **麻香炸戈饼** RM 15 (每件/Per pc)
Chinese Pancake
- DE003. **豆浆炖桃胶 (热/冷)** RM 45 (小/S) RM 90 (大/L)
Double Boiled Peach Raisin with Soya Milk (Hot / Cold) RM 15 (每盅/Per casserole) (Min 2 per order)
- DE004. **红豆沙汤圆 (热)** RM 45 (小/S) RM 90 (大/L)
Red Bean Paste with Glutinous Rice Ball (Hot) RM 15 (每盅/Per casserole) (Min 2 per order)
- DE005. **豆浆炖汤圆 (热)** RM 45 (小/S) RM 90 (大/L)
Sweetened Soya Milk with Glutinous Rice Ball (Hot) RM 15 (每盅/Per casserole) (Min 2 per order)
- DE006. **鲜柠海底椰 (冷)** RM 35 (小/S) RM 70 (大/L)
Sea Coconut with Lemon (Cold) RM 10 (每盅/Per casserole)
- DE007. **桂花糕** RM 12 (每件/Per pc)
Osmanthus Jelly



饮料

BEVERAGE

饮料 BEVERAGE



果汁 Fruit Juice

Z001.	芒果汁 Mango Juice	RM 15.80 (杯/Per glass)
Z002.	西瓜汁 Watermelon Juice	RM 8.80 (杯/Per glass)
Z003.	鲜橙汁 Orange Juice	RM 8.80 (杯/Per glass)
Z004.	蜜瓜汁 Honey Dew Juice	RM 8.80 (杯/Per glass)
Z005.	青苹果汁 Green Apple Juice	RM 8.80 (杯/Per glass)
Z006.	龙眼水 Ice Longan	RM 8.80 (杯/Per glass)
Z007.	桔子酸梅 Lime Juice with Plum	RM 8.80 (杯/Per glass)
Z008.	沙梨酸梅 Umbra Juice with Plum	RM 8.80 (杯/Per glass)
Z009.	泰国香椰 Thai Fragrant Coconut	RM 9.80 (每粒/Per pc)



汽水 Soft Drink

Z010.	可乐 Coke	RM 5.00 (每罐/Per can)
Z011.	雪碧 Sprite	RM 5.00 (每罐/Per can)
Z012.	100号 100 Plus	RM 5.00 (每罐/Per can)
Z013.	苏打 Soda	RM 5.00 (每罐/Per can)
Z014.	矿泉水 Mineral Water	RM 5.00 (大/L)



啤酒类 Beer

Z015.	老虎啤 Tiger Beer	RM 25.00 (大/L)
Z016.	喜力啤 Heineken	RM 30.00 (大/L)
Z017.	黑啤 Guinness Stout	RM 30.00 (大/L)
Z018.	力加啤 Anchor Beer	RM 24.00 (大/L)