



Fortune Set

RM4,488 nett *Nine-course Menu | Serves 10 persons*

锦绣什果龙虾肉鲍鱼捞生

Yee Sang with Lobster Meat, Abalone & Mixed Fruits

石斛蟲草花海玉竹花胶炖鸡汤

Double-boiled Village Chicken Soup with Fish Maw, Dendrobium & Cordyceps Flower

麒麟黄柑伦敦鸭

Kirin-style Roasted London Duck with Mandarin Orange

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd, Wood Ear Mushrooms & Black Olives

海胆姜丝蛋白蒸生虾

Steamed Giant River Prawns with Sea Urchin, Egg White & Shredded Ginger

夏果带子炒芦笋

Pan-fried Scallops with Asparagus & Macadamia Nuts

鱼籽紫菜碎鸡粒腊肠菇粒炒野米饭

Wok-fried Wild Rice with Chicken Sausage, Mushrooms, Dried Seaweed Flakes & Red Tobiko

红枣燕窝豆浆 (冷/热)

Double-boiled Soy Milk with Bird's Nest *served chilled or warm*

日式黄豆粉蒸年糕

Steamed *Ninko* with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Set includes two complimentary bottles of red or white wine

Add-on: RM88 nett per additional bottle



Prosperity Set

RM3,188 nett *Nine-course Menu | Serves 10 persons*

软壳蟹酥脆三文鱼皮捞生

Yee Sang with Soft-shell Crab & Salmon Skin

黑松露龙虾瑶柱蟹肉羹

Dried Scallop Black Truffle Broth with
Braised Lobster & Crab Meat

当红炸子鸡伴伦敦烧鸭薯片

Roasted London Duck & Chicken with Potato Crackers

港式蒸杞子姜米双菌龙虎斑

Fresh Steamed Dragon Grouper with Shimeiji &
Wood Ear Mushrooms, in Superior Fish Sauce

头抽豉油皇爆老虎虾

Wok-fried Tiger Prawns with Supreme Soy Sauce

鲍鱼海参金沙鱼腐时蔬

Braised Abalone, Sea Cucumber &
Golden Fish Puffs with Garden Greens

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed *Ninko* with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Set includes a complimentary bottle of red or white wine

Add-on: RM88 nett per additional bottle



Opulent Set

RM2,988 nett *Nine-course Menu | Serves 10 persons*

挪威三文鱼雪梨捞生

Yee Sang with Salmon & Shredded Korean Crystal Pear

鲍鱼瑶柱蟹肉羹

Dried Scallop Broth with Braised Crab Meat & Abalone

麻辣口水鸡卷伴伦敦烧鸭薯片

Roasted London Duck & Steamed Chicken Roll
with Mala Sesame Sauce and Potato Crackers

台式葱油蒸红枣鱼

Taiwanese-style Steamed Red Snapper in Supreme Soy Sauce

麦片爆老虎虾

Wok-fried Tiger Prawns with Butter Oats

红烧冬菇鱼鳔金纱鱼腐时蔬

Braised Mushrooms, Fried Fish Maw, Golden Fish Puffs &
Garden Greens with Abalone Sauce

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed *Ninko* with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea

Set includes a complimentary bottle of red or white wine

Add-on: RM88 nett per additional bottle



Radiance Set

RM1,688 net *Eight-course Menu | Serves 6 persons*

软壳蟹酥脆三文鱼皮捞生

Yee Sang with Soft-shell Crab & Salmon Skin

黑松露龙虾瑶柱蟹肉羹

Dried Scallop Black Truffle Broth with Braised Lobster & Crab Meat

麒麟黄柑伦敦鸭

Kirin-style Roasted London Duck with Mandarin Orange

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd,
Wood Ear Mushrooms & Black Olives

鲍鱼海参金沙鱼腐时蔬

Braised Abalone, Sea Cucumber &
Golden Fish Puffs with Garden Greens

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed *Ninko* with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea



Renewal Set

RM1,188 net *Eight-course Menu | Serves 4 persons*

挪威三文鱼雪梨捞生

Yee Sang with Salmon & Shredded Korean Crystal Pear

鲍鱼瑶柱蟹肉羹

Dried Scallop Broth with Braised Crab Meat & Abalone

麻辣口水鸡卷伴伦敦烧鸭薯片

Roasted London Duck & Steamed Chicken Roll with
Mala Sesame Sauce and Potato Crackers

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd,
Wood Ear Mushrooms & Black Olives

红烧香菇鱼鳔金纱鱼腐时蔬

Braised Mushrooms, Fried Fish Maw, Golden Fish Puffs
& Garden Greens with Abalone Sauce

笼仔迷你荷叶芋头糙米饭

Steamed Mini Lotus Leaf Wholegrain Rice with Yam

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed *Ninko* with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea



Mystic Set

RM588 net *Six-course Menu | Serves 2 persons*

金沙鸡松鱼皮

Crispy Fish Skin with Salted Duck Egg Yolk & Chicken Floss

石斛蟲草花海玉竹花胶炖鸡汤

Double-boiled Village Chicken Soup with
Fish Maw, Dendrobium & Cordyceps Flower

麒麟黄柑伦敦鸭

Kirin-style Roasted London Duck with Mandarin Orange

榄角鲜竹云耳蒸鳕鱼

Steamed Cod Fish Fillet with Fresh Bean Curd,
Wood Ear Mushrooms & Black Olives

上汤牛油白菌生虾焖伊面

Braised E-fu Noodles with Giant Prawns &
Button Mushrooms, in Superior Sauce

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

与香片一同享用

Served with Jasmine Tea



VEGETARIAN 素

Longevity Set

RM2,088 net *Nine-course Menu | Serves 10 persons*

有机什菜意大利陈醋黑松露捞生

Yee Sang with Organic Mesclun Mix Salad & Black Truffle Balsamic Vinegar Dressing

娃娃菜天籽兰花野生松茸汤

Double-boiled Dendrobium Orchid & Wild Matsutake Mushroom Soup

麦片炸茄子

Crispy Eggplant with Butter Oats

榄菜肉碎蒸毛豆腐

Steamed Soft Bean Curd with Plant-based Minced Meat, Edamame & Olives

夏果炒四宝蔬

Stir-fried Celery, Asparagus, Lily Bulbs & Wood Ear Mushrooms with Macadamia Nuts

什菌豆腐袋时蔬

Stir-fried Mixed Vegetables in Money Bags

四川宜宾芽菜炒素饭

Fried Rice with Sze Chuan-style Salted Mustard & Mixed Vegetables

冬蜜芦荟桃树胶糖水

Chilled Winter Melon with Aloe Vera & Peach Gum

日式黄豆粉蒸年糕

Steamed *Ninko* with Roasted Soy Flour

与香片一同享用

Served with Jasmine Tea