

15 January to 3 March 2026



Ember of Prosperity

瑞 焰 生 輝

Set Menu

焰耀至臻福运宴

Blazing Ember of Supreme Fortune Set

Eight-course Menu

RM4,688 nett per table

Serves 10 persons

煎澳洲带子冰菜鲜百合捞生

Yee Sang with Pan-fried Australian Scallop,
Ice Plant, and Fresh Lily Bulb

极品佛跳墙

Buddha Jumps Over the Wall

Double-Boiled Supreme Soup with Dried Scallop,
Abalone, Sea Cucumber, Fish Maw, Morel
Mushroom, and Cordyceps Flower

桃碳烧黑琮鹅

Tao Signature Roasted Charcoal Goose

陈皮榄豉蒸野生笋壳皇

Steamed Wild Marble Goby with Black Olive,
Black Bean, and Tangerine Peel

红烧六头鲍鱼沙井蚝伴上素卷

Braised Six-head Abalone with Premium Dried
Oyster and Bean Curd Skin Roll in Garden Greens

牛油上汤澳龙干烧伊面

Braised Australian Lobster with E-fu Noodles
and Superior Sauce

冻杏仁茶燕窝

Chilled Almond Ice with Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

尊享一瓶精选红酒或白酒

Complimentary one bottle of House Red
or White Wine for every confirmed table

农历新年茶包福袋礼品

Chinese New Year Pouch with
Tea Sachet Door Gift

另可尊享双瓶礼遇,

精选红酒或白酒每瓶 RM220 nett

Delight in our House Red or White Wine with an
exclusive **Buy One, Get One offer** at RM220 nett
per bottle



All prices are in Ringgit Malaysia (MYR) and inclusive of prevailing taxes.



炽焰丰盈富贵宴 Inferno of Abundance and Wealth Set

Eight-course Menu

RM3,388 nett per table

Serves 10 persons

冰菜软壳蟹雪梨捞生

Yee Sang with Soft-shell Crab, Ice Plant,
and Korean Crystal Pear

金汤雪蛤海味羹

Braised Sea Treasure with Hasma and
Pumpkin Purée

宫廷葫芦八宝鸭

Braised Traditional Eight-treasure Duck with Red
Dates, Lotus Seeds, Chestnuts, Yam, Dried Shrimp,
Glutinous Rice, Salted Egg Yolk, and Dried Scallops

瑶柱稻香蒸多宝鱼

Steamed Turbot with Sun-dried Scallop
Rice Essence

红烧鲍鱼海参时蔬

Braised Baby Abalone and Sea Cucumber with
Garden Greens

客家麻油云耳姜葱明虾汤稻庭米线

Japanese Rice Vermicelli Soup with White Sea
Prawns, Shredded Ginger, and Red Dates

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

预订三桌或以上，即可尊享每桌赠送一瓶精选
红酒或白酒

Enhance your celebration with a complimentary
bottle of House Red or White Wine for every
confirmed table when reserving three tables
or more

另可尊享双瓶礼遇，

精选红酒或白酒每瓶RM220 nett

Delight in our House Red or White Wine with an
exclusive **Buy One, Get One offer** at RM220 nett
per bottle

光焰盈和宴

Radiant Flame of Prosperity Set

Eight-course Menu

RM3,088 nett per table

Serves 10 persons

冰菜三文鱼雪梨捞生

Yee Sang with Salmon Fillet, Ice Plant,
and Shredded Korean Crystal Pear

魚唇瑶柱蟹肉羹

Braised Crab Meat, Fish Lips,
and Dried Scallop Broth

凤姿双味鸡

Duo Chicken Platter
Roasted Chicken and Marinated Shredded Chicken

椒仔菜脯蒸龙虎斑

Steamed Dragon Grouper with Crispy Radish,
Bird's Eye Chilli, and Curry Leaves

夏果澳洲带子羊肚菌炒时蔬

Stir-fried Australian Scallop with Garden Greens,
Macadamia Nuts, and Morel Mushrooms

红烧鲍鱼鱼籽炒野米饭

Wok-fried Wild Rice with Abalone,
Chicken Sausage, Mushrooms, and Fish Roe

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea



翠焰素食宴

Verdant Flame Vegetarian Set

Eight-course Menu

RM2,188 nett per table

Serves 10 persons

有机沙律菜石榴捞生

Yee Sang with Organic Mixed Salad,
Pomegranate, and Homemade Mint Dressing

云南野生竹笙松茸菜胆汤

Double-boiled "Yunnan" Wild Bamboo Pith,
Matsutake Mushroom, and Baby Cabbage Soup

麦片茄子伴酥炸猴头菇

Butter Oat Eggplant with Lion's Mane
Mushroom

京式脆皮素鹅

Peking-style Crispy Mock Goose

虎珀核桃窝笋山药云耳

Stir-fried Sliced Celtuce, Wild Yam, and
Wood Ear Mushroom with Candied Walnuts

黑松露酱三鲜菇焖伊面

Braised E-fu Noodles with Trio of
Mushrooms
and Black Truffle Paste

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸鲤鱼椰丝年糕

Steamed Koi Fish-shaped Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

金焰吉祥宴

Golden Spark Set

Eight-course Menu

RM1,888 nett per table

Serves 6 persons

冰菜三文鱼雪梨捞生

Yee Sang with Salmon Fillet, Ice Plant,
and Shredded Korean Crystal Pear

魚唇瑶柱蟹肉羹

Braised Crab Meat, Fish Lips, and
Dried Scallop Broth

黑松露烧鸡

Roasted Chicken with Black Truffle Sauce

港式蒸大西洋鳕鱼

Hong Kong-style Steamed Atlantic
Cod Fillet

夏果澳洲带子羊肚菌炒时蔬

Stir-fried Australian Scallop with
Garden Greens, Macadamia Nuts,
and Morel Mushrooms

红烧鲍鱼扣野米饭

Wok-fried Wild Rice with Abalone, Chicken
Sausage, Mushrooms,
and Fish Roe

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸椰丝金币年糕

Steamed Gold Coin Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

炽焰和禧宴

Ember Harmony Set

Seven-course Menu

RM1,288 nett per table

Serves 4 persons

冰菜软壳蟹雪梨捞生

Yee Sang with Soft-shell Crab, Ice Plant,
and Korean Crystal Pear

羊肚菌海宝炖汤

Double-boiled Supreme Soup with
Morel Mushroom and Sea Treasures

麒麟凤梨烧鸭

Roasted Duck with Pineapple Slice

榄角果皮云耳蒸大西洋鳕鱼

Steamed Atlantic Cod Fillet with
Fresh Bean Curd and Pickled Olive

客家麻油云耳姜葱明虾汤稻庭米线

Japanese Rice Vermicelli Soup with
White Sea Prawns, Shredded Ginger and Red
Dates

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

蒸椰丝金币年糕

Steamed Gold Coin Ninko with
Shredded Coconut

茉莉花茶无限畅饮

Free-flow Jasmine Tea

焰悦迎祥宴

Flare of Joy Set

Six-course Menu

RM688 nett per table

Serves 2 persons

麻酱海葡萄冰菜脆鱼皮

Crispy Fish Skin with Sea Grape and Ice Plant with Sesame Dressing

香格里拉松茸瑶柱云吞菜胆汤

Double-boiled Homemade Wonton Soup with Shangri-La Matsutake Mushroom and Baby Cabbage

虎珀合桃煎安格斯牛仔粒

Pan-fried Australian Angus Beef Tenderloin with Chef's Signature Sauce and Candied Walnuts

砂锅姜汁焗大西洋鳕鱼

Claypot Atlantic Cod in Ginger Sauce

蟹黄虾粒烩手拉面

Braised Hand-pulled Noodles with Diced Prawn and Crab Roe Sauce

冻杏汁雪燕

Chilled Almond Ice with Sea Bird's Nest

茉莉花茶无限畅饮

Free-flow Jasmine Tea