Appetizers

| | 每位 Per Person |
|---|----------------|
| 迎宾海鲜三小拼 Ti Chen three hot and cold appetizers combination | 58++ |
| 辣子酱爆软壳蟹 Deep fried soft shell crab with Asian ginger chilli sauce | 48++ |
| 蒜香带子翠玉环 Steamed scallop with melon and golden garlic sauce | 30++ |
| 松子沙律脆虾条 Deep fried prawn meat with mayo and pine nut | 30++ |
| 運龙皇虾饼豆腐 Deep fried homemade bean curd with shelled sea prawn in Thai sauce | 30++ |
| 素嵩鲍粒生菜包 Stir fried vegetarian abalone and assorted vegetable with lettuce | 30++ |
| | 每份 Per Portion |
| 咸蛋流沙金针菇 2000000000000000000000000000000000000 | |
| Deep fried salted egg yolk with crispy enoki mushroom | 30++ |

Soup

| 1= 1-1 No 11- 14- 111. 14- | 每位 Per Person |
|---|---------------|
| 气锅迷你佛跳墙 Mini Buddha jump over the wall, double boiled 5 head abalone soup with assorted dried seafood and black | 288++ |
| 八珍蟹钳烩燕窝 Braised bird's nest soup with snow crab claw and assorted seafood | 200++ |
| 黄焖鱼鳔海中宝 Braised crab meat and fish maw in golden premium soup | 50++ |
| 时令气锅靓炖汤 Chef's specialty soup | 50++ |
| 酸辣虾球四川羹 Braised Szechuan soup with assorted seafood and shelled sea prawn | 50++ |
| 翡翠虾革竹笙羹 Braised vegetable purée soup with prawn and bamboo pith | 50++ |
| 芹香芋艿鱼丸汤 | |
| Homemade fish paste soup with taro and celery | 50++ |

Dried Seafood

| | er Person |
|---|----------------------------------|
| 紅烧澳洲两头鲍 Braised Australian 2 head abalone | 400++ |
| 鲍鱼花胶烩豆腐 Braised 5 head abalone with fish maw and homemade bean curd | 238++ |
| 碧綠紅烧五头鲍 Braised 5 head abalone with black mushroom and vegetable | 165++ |
| 黄焖瑶柱烩花胶 Braised fish maw with dried scallop and black mushroom in premium golden stock | 165++ |
| 葱爆辽参烩锅巴 Braised Australian dried sea cucumber stuffed with prawn paste and oyster sauce | 140++ |
| 中式芝士焗辽参 Baked braised Australian dried sea cucumber stuffed with prawn paste and cheese crust | 140++ |
| | Per Piece |
| 花胶 | el Fiece |
| Fish maw | 108++ |
| 瑶柱 Dried scallop | 50++ |
| 花菇 Black mushroom | 18++ |
| Claypot | |
| 無俗 Per | |
| | Portion |
| 鲍鱼一品海味煲 Braised 8 head abalone with sea cucumber, scallop, fish maw and mushroom | Portion 330++ |
| 鲍鱼一品海味煲 | |
| 鲍鱼一品海味煲 Braised 8 head abalone with sea cucumber, scallop, fish maw and mushroom 生煲煨焗银鳕鱼 (250g) | 330++ |
| 鲍鱼一品海味煲 Braised 8 head abalone with sea cucumber, scallop, fish maw and mushroom 生煲煨焗银鳕鱼 (250g) Slow cooked cod fish fillet with superior soya sauce 柱侯牛腩牛筋煲 | 330++ |
| 鲍鱼一品海味煲 Braised 8 head abalone with sea cucumber, scallop, fish maw and mushroom 生煲煨焗银鳕鱼 (250g) Slow cooked cod fish fillet with superior soya sauce 柱侯牛腩牛筋煲 Braised beef and tendon with wood ear mushroom and radish 雅加达瓦煲三鲜 | 330++ |
| 鲍鱼一品海味煲 Braised 8 head abalone with sea cucumber, scallop, fish maw and mushroom 生煲煨焗银鳕鱼 (250g) Slow cooked cod fish fillet with superior soya sauce 柱侯牛腩牛筋煲 Braised beef and tendon with wood ear mushroom and radish 雅加达瓦煲三鲜 Assorted seafood with sambal paste and fresh milk 明虾干煸粉丝煲 | 330++ 198++ 160++ |
| 鲍鱼一品海味煲 Braised 8 head abalone with sea cucumber, scallop, fish maw and mushroom 生煲煨焗银鳕鱼 (250g) Slow cooked cod fish fillet with superior soya sauce 柱侯牛腩牛筋煲 Braised beef and tendon with wood ear mushroom and radish 雅加达瓦煲三鲜 Assorted seafood with sambal paste and fresh milk 明虾干煸粉丝煲 Stir fried "Tong Fun" with sea prawn and lobster oil 咖喱杂蔬龙斑片 | 330++ 198++ 160++ 148++ |

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Jumbo Tiger Prawn and Fresh Water Prawn

| | 每只 Per Piece |
|--------------------------|--------------|
| 大虎虾 Jumbo tiger prawn | 50++ |
| Julibo tiger prawir | 30++ |
| 生虾 | |
| Fresh water prawn | 130++ |

| 煮法 Choices of Preparation | | |
|--|---|--|
| A Choices of Treparation | | |
| 明火上汤焗 | 鲜果冻沙律 | |
| Simmered in bouillon | Tropical fruits salad and lemon dressing | |
| 粉丝蒜茸蒸 | 中式芝士焗 | |
| Steamed with garlic and glass noodles | Oven baked with butter and parmesan cheese crust | |
| 南洋黑椒醬 Wok fried with black pepper sauce | 香辣风味炒 Stir fried with butter milk and spicy Nyonya paste | |
| 金沙麦香炒 | 黄金咸蛋酱 | |
| Stir fried with golden oat | Wok fried with salted egg yolk | |
| | | |

Scallop and Shelled Prawn

| | 小份 Small | 每份 Per Portion |
|---|-----------|----------------|
| 金蒜银丝鲜帶子 Steamed fresh scallop with golden garlic sauce and glass noodles | 100++ | 196++ |
| XO酱炒芦笋带子 Stir fried fresh scallop and Australia asparagus with XO sauce | 100++ | 196++ |
| 碧绿夏果鲜虾带 Wok fried fresh scallop, sea prawn with vegetable and macadamia nut | 100++ | 196++ |
| 帝城特式鸳鸯虾 Ti Chen "Yuan Yang" prawn combination | 88++ | 170++ |
| 椰子飘香东炎虾 "Tom Yum" style sea prawn with vegetable served in coconut | 88++ | 165++ |
| 金砂麦香鲜虾球 Wok fried sea prawn topped with butter golden oat | 78++ | 145++ |
| 咸蛋流沙明虾球 Deep fried sea prawn with salted egg yolk | 78++ | 145++ |
| 山葵美乃滋虾球 Deep fried sea prawn with wasabi mayonnaise and tropical fr | uits 78++ | 145++ |

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Fresh Fish

| | 每百克 Per 100gm |
|--|---------------|
| 游水笋壳鱼 'Live' Soon Hock fish - Marble goby 需两天预定 (Please pre-order two days in advance) | 75++ |
| 沙巴兜底鲳 Chinese pomfret 需两天预定 (Please pre-order two days in advance) | 75++ |
| 太平洋鳕鱼 Cod fish | 78++ |
| 龙虎斑 Dragon tiger grouper | 42++ |
| 红鲷鱼 Red snapper | 26++ |
| 金目鲈 Barramundi | 15++ |

煮法 Choices of Preparation

蒸(Steamed) 香葱蒜油蒸 Superior soya sauce 渔家风味蒸 Fisherman style 暹式青拧蒸 Lemongrass Thai style 南洋酥姜蒸 Fried ginger, fragrant spices and soya sauce

> 潮州风味蒸 Teochew style

炸/焗(Deep-Fried/Baked) 广东桥底炸 Cantonese style 泰式香辣炸 Spicy Thai chilli plum sauce 中式芝士焗 Baked with cheese 娘惹阿三炸 Nyonya asam sauce 粤式酸甜炸 Sweet and sour sauce

Fresh Giant Dragon Fish Fillet

| | 小份 Small | 每份 Per Portion |
|---|----------|----------------|
| 南洋酱蒸龙斑片 Steamed fish fillet with ginger hot bean paste | 68++ | 125++ |
| 泰式芒丝龙斑片 Deep fried fish fillet with mango julienne and Thai chilli sauce | 68++ | 125++ |
| 古法清蒸龙斑片 Steamed fish fillet with preserved vegetable and bean curd | 68++ | 125++ |
| 油泡翠绿龙斑片 Wok fried fish fillet with vegetable | 68++ | 125++ |
| 冰梅柚子龙斑片 Deep fried fish fillet with spicy plum and pomelo sauce | 68++ | 125++ |
| 香辣风味酱斑片 Deep fried fish fillet with butter milk and spicy Nyonya paste | 68++ | 125++ |

Poultry

| | 半份 Half Portion | 整份 Whole Portion |
|---|-----------------|------------------|
| 四川脆皮樟茶鸭 | | |
| House specialty smoked duck with homemade green chilli sauce | 120++ | 198++ |
| 明火挂炉吊烧鸭 Crispy roasted duck with plum sauce | 110++ | 188++ |
| 石窑五香吊烧鸡 | | |
| Crispy roasted chicken with prawn cracker | 88++ | 155++ |
| (H) ch = | 小份 Small | 每份 Per Portion |
| 佛砵飘香爆鸡球 Wok fried diced boneless chicken with dried chilli and cashew nut in yam basket | 40++ | 75++ |
| 芝士风味酱鸡翼 Deep fried chicken wing with cheddar cheese sauce | 40++ | 75++ |
| 京都酱烧杏香鸡 | | |
| Deep fried boneless chicken with oriental sauce and almond flakes | 35++ | 65++ |
| 酥香风砂辣子鸡 Deep fried diced boneless chicken with Szechuan spic | ce 35++ | 65++ |
| | | |
| Beef and Lamb | | |
| | 小份 Small | 每份 Per Portion |
| 渔香鲍菇牛仔粒 Szechuan style beef tenderloin with oyster mushroom | 68++ | 118++ |
| 黑椒芦笋牛仔粒 | | |
| | | |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar | | |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar and mustard sauce 松露鲜菌牛仔粒 Stir fried beef tenderloin with mushroom and truffle | | |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar and mustard sauce 松露鲜菌牛仔粒 | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar and mustard sauce 松露鲜菌牛仔粒 Stir fried beef tenderloin with mushroom and truffle 孜然香脆羊肉片 Wok fried marinated lamb with cumin powder 酸菜水煮羊肉片 | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar and mustard sauce 松露鲜菌牛仔粒 Stir fried beef tenderloin with mushroom and truffle 孜然香脆羊肉片 Wok fried marinated lamb with cumin powder | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar and mustard sauce 松露鲜菌牛仔粒 Stir fried beef tenderloin with mushroom and truffle 孜然香脆羊肉片 Wok fried marinated lamb with cumin powder 酸菜水煮羊肉片 Sautéed lamb slice with preserved vegetable and | 68++ | 118++ |
| Stir fried beef tenderloin with Australian asparagus and black pepper sauce 葱蒜醋溜牛仔粒 Deep fried beef tenderloin with balsamic vinegar and mustard sauce 松露鲜菌牛仔粒 Stir fried beef tenderloin with mushroom and truffle 孜然香脆羊肉片 Wok fried marinated lamb with cumin powder 酸菜水煮羊肉片 Sautéed lamb slice with preserved vegetable and hot chilli oil 湖南川椒爆羊排(3 Pieces) | 68++ | 118++ |

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Homemade Bean Curd (Bamboo Charcoal Powder)

小份 Small 每份 Per Portion

| 碧绿蟹肉扒豆腐 Braised bean curd with crab meat, crab roe and vegetable | 35++ | 60++ |
|---|------|------|
| 翠玉环海棠豆腐 Steamed bean curd with stuffed angel luffa, seafood diced and pumpkin | 35++ | 60++ |
| 翡翠珊瑚扒豆腐 Braised bean curd with vegetable purée and assorted mushroom | 35++ | 60++ |
| 柴鱼菜香扒豆腐 Braised bean curd with spicy minced chicken sauce and bonito flakes | 35++ | 60++ |
| 鸳鸯葱油滑豆腐 "Yuan Yang" bean curd with superior soya sauce | 35++ | 60++ |

Fresh Vegetables

| | 小份 Small 每份 P | er Portion |
|--|---------------|------------|
| 泰式爆炒地三鲜 Thai style stir fried Australian asparagus, eggplant and potato | 50++ | 90++ |
| 玲珑翠绿水芹香 Stir fried assorted vegetable with prawn meat paste | 40++ | 80++ |
| 黄金咸蛋桂豆苗 Stir fried baby French bean with salted egg yolk | 40++ | 80++ |
| 田园美影翠八景 Stir fried Hong Kong kai lan with crispy enoki mushroom | 35++ | 70++ |
| 龙韭酸辣土豆丝 Spicy and sour style dragon chives and potato julienne | 35++ | 70++ |
| 时日新鲜靓时蔬 Vegetable of the day | 32++ | 60++ |

Vegetarian Dishes

| | | 每位 Per Person |
|--|----------|----------------|
| 锦绣松子素香羹 Braised sweet corn soup with fresh mushroom and snow bird's nest | | 40++ |
| 菊花豆腐玉环汤 Double boiled vegetable with winter melon ring in a clear broth | | 40++ |
| | 小份 Small | 每份 Per Portion |
| 魔芋豆结罗汉素 "Lo Hon" style braised vegetable with konnyaku | 48++ | 86++ |
| 湖南家常豆腐煲 Braised vegetarian bean curd with eggplant and yam in claypot | 38++ | 65++ |
| 金汤四季长年青 Poached Hong Kong cabbage with mixed vegetable in pumpkin stock | 38++ | 65++ |
| 宫爆素鹅拌豆腐 Deep fried vegetarian goose and bean curd with dried chilli | 35++ | 60++ |
| 佛缘农家小炒皇 Stir fried assorted vegetable with fresh lilly bulb and ginkgo nut | 35++ | 60++ |
| 素香蚝菇脆藕片 Deep fried oyster mushroom and lotus root with curry spice | 35++ | 60++ |
| 健康时蔬炒香饭 Vegetarian fried rice | 25++ | 40++ |

Porridge, Rice and Noodles

| | | 每份 Per Portion |
|--|----------|----------------|
| 鲜甜金瓜生虾粥 (I piece) Pumpkin porridge with fresh water prawn and dried scallop | | 138++ |
| | 小份 Small | 每份 Per Portion |
| 海鲜桂花炒生面 Wok fried egg noodles with assorted seafood | 45++ | 80++ |
| 鸭丝鼓油皇炒面 Wok fried Shanghai noodles with shredded roasted duck in supreme soya sauce | 45++ | 80++ |
| 成香干煸金银米 Wok fried mee hoon and glass noodles with salted egg yolk and seafood | 45++ | 80++ |
| 松山峻岭鸳鸯河 Cantonese style braised mee hoon and kway teow with seafood | 40++ | 80++ |
| 福建米粉乌冬面 Hokkien style braised udon noodles and mee hoon with shredded chicken | 35++ | 70++ |
| 韭菜三丝长寿面 Braised longevity noodles with chicken slices in supreme soya sauce "Birthday noodles" | 35++ | 70++ |
| 金粒有錢佬炒饭 Fried rice with pumpkin, seafood, Ito Kezuri, bonito flakes and Tobiko | 38++ | 75++ |
| 帝城揚州炒香饭 Ti Chen "Yang Zhou" fried rice with chicken and vegetable | 35++ | 60++ |
| 金童玉女蛋炒饭 Egg fried rice | 25++ | 40++ |

Dessert

| | 每位 Per Person |
|--|----------------|
| 川贝雪梨桃树胶 Double boiled snow pear with peach gum, dried longan, red date and chuan bei | 40++ |
| 養生果仁核桃露 Boiled walnut soup with black sesame glutinous rice ball | 35++ |
| 滋润陈皮红豆水 Red bean soup with dried orange skin and black sesame glutinous rice ball | 32++ |
| 玉米桃胶小麦粥 Wheat porridge with sweet corn and peach gum | 32++ |
| 椰香雪糕相思露 Chilled red bean purée with coconut ice cream | 32++ |
| 芦荟粟米马蹄露 Boiled sweet corn soup with water chestnut and aloe vera | 30++ |
| 柳丁雪葩爱玉冰 Chilled orange sorbet with house specialty jelly | 28++ |
| 金砂坚果冰淇淋 Salted egg yolk ice cream with Tsubu-an and cashew nut | 28++ |
| 当归杞子冰淇淋 Wolfberry ice cream with angelica sinensis and pistachio nut | 28++ |
| 药膳凉瓜冻布丁 Chilled bitter gourd pudding with snow bird's nest | 16++ |
| 帝城中式香茅冻 Ti Chen chilled lemongrass jelly | 16++ |
| 中土亚中股纽战(*** | 每份 Per Portion |
| 中式酥皮脆锅饼(莲蓉/豆沙) Chinese pancake with lotus paste or red bean paste | 25++ |
| 酥香流沙芝麻枣 (3 Pieces) Deep fried sesame ball with salted egg yolk custard | 18++ |
| 黑芝麻擂沙汤丸 (3 Pieces) Deep fried black sesame ball with crushed peanut | 18++ |
| 甜蜜蜜拔丝苹果 Traditional candied green apple with shredded coconut | 18++ |

