

热销美食

Signature Dishes

		每位 Per Person
酥脆乾坤软壳蟹	Deep Fried Crispy Squid Ring and Onion Ring with Soft Shell Crab	60++
暹龙皇紫菜豆腐	Crispy Homemade Bean Curd with Shelled Sea Prawn in Thai Sauce	30++
气锅迷你佛跳墙	Mini Buddha Jumps Over the Wall	
Double Boiled 5 Head Abalone Soup with Assorted Dried Seafood and Black Chicken		320++
八珍蟹钳烩燕窝	Braised Bird's Nest Soup with Snow Crab Claw and Assorted Seafood	200++
碧绿红烧五头鲍	Braised 5 Head Abalone with Black Mushroom and Vegetable	165++
澳洲百花酿辽参	Braised Australian Dried Sea Cucumber Stuffed with Prawn Paste and Oyster Sauce	140++
	半份 Half Portion	整份 Whole Portion
四川脆皮樟茶鸭	House Specialty Smoked Duck	120++ 198++
石窑蒜香风沙鸡	Garlic Marinated Roasted Crispy Chicken with Green Chilli Sauce	88++ 155++
		每份 Per Portion
干贝鱼鳔焖海参	Braised Sea Cucumber with Mushroom, Scallop and Baked Fish Maw	330++
柱侯牛腩牛筋煲	Braised Beef Tendon with Wood Ear Mushroom and Radish	160++
孜然香脆羊肉片	Wok Fried Marinated Lamb with Cumin Powder	132++
雅加达印尼虾煲	Stir Fried Sea Prawn with Sambal Paste and Coconut Milk	148++
泰式爆炒地三鲜	Thai Style Stir Fried Australian Asparagus, Egg Plant and Potato	99++
芋香煨焗豆腐煲	Braised Vegetarian Bean Curd with Eggplant and Yam in Claypot	80++
宫爆素鹅拌豆腐	Deep Fried Vegetarian Goose and Bean Curd with Dried Chilli	66++
咸香干煸金银米	Wok Fried Mee Hoon and Soo Hoon with Salted Egg Yolk and Seafood	85++
金粒有钱佬炒饭	Fried Rice with Pumpkin, Seafood, Ito Kezuri and Tobiko “Rich Man Fried Rice”	72++
雪燕参须桃树胶	Double Boiled Snow Bird’s Nest with Peach Gum, Dried Longan, Red Date and Ginseng	45++
玉米桃胶小麦粥	Wheat Porridge with Sweet Corn and Peach Gum	40++
凤梨冰糕香茅冻	Chilled Lemongrass Jelly with Pineapple Sorbet	36++

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餐前小吃篇

Appetizers

每位 Per Person

帝城巧手迎宾拼

忌廉百花酿带子,夏日风情鲜果虾,香脆酥炸龙珠球,杏香京都酱虾枣

Ti Chen Four Hot and Cold Appetizers Combination

Steamed Stuffed Scallops with Egg White Gravy, Chilled Prawn with Tropical Fruit,
Deep Fried Chicken Filling with Dried Fish Shreds, Deep Fried Prawn Dumpling with BBQ Sauce

68++

南洋香辣酱蟹钳

Braised Snow Crab Claw with Asian Ginger Chilli Sauce

60++

酥脆乾坤软壳蟹

Deep Fried Crispy Squid Ring and Onion Ring with Soft Shell Crab

60++

暹龙皇紫菜豆腐

Crispy Homemade Bean Curd with Shelled Sea Prawn in Thai Sauce

30++

汤羹篇

Soup

每位 Per Person

气锅迷你佛跳墙

Mini Buddha Jumps Over the Wall

Double Boiled 5 Head Abalone Soup with Assorted Dried Seafood and Black Chicken

320++

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

55++

时令气锅靓炖汤

Chef's Creation

Specialty Soup Prepared Daily with the Fresh Market Ingredients

55++

玲珑绣球四川羹

Braised Szechuan Soup with Assorted Seafood and Prawn Meat Ball

55++

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海味篇

Dried Seafood

	每位 Per Person
红烧澳洲两头鲍	
Braised Australian 2 Head Abalone	400++
澳洲百花酿辽参	
Braised Australian Dried Sea Cucumber Stuffed with Prawn Paste and Oyster Sauce	140++
	每件/粒 Per Piece
花胶肚	
Fish Maw	108++
瑶柱	
Dried Scallop	50++
花菇	
Black Mushroom	18++
碧绿红烧五头鲍	
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	165++

瓦煲篇

Claypot

	每份 Per Portion
干贝鱼鳔焖海参	
Braised Sea Cucumber with Mushroom, Scallop and Baked Fish Maw	330++
生煲煨焗银鳕鱼	
Slow Cooked Cod Fish Fillet with Superior Soya Sauce	198++
柱侯牛腩牛筋煲	
Braised Beef Tendon with Wood Ear Mushroom and Radish	160++
雅加达印尼虾煲	
Stir Fried Sea Prawn with Sambal Paste and Coconut Milk	148++
香辣三杯滑鸡煲	
Braised Boneless Chicken with Chilli, Shallot and Basil Leaf “Sampui Chicken”	98++

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龙虾, 大虎虾与生虾

Lobster, Jumbo Tiger Prawn and Fresh Water Prawn

每百克 Per 100gm

波士顿龙虾

Live Boston Lobster

100++

需两天预订 (Please pre-order two days in advance)

每份 Per Portion

大虎虾 (三只)

Jumbo Tiger Prawn (3pcs)

185++

每只 Per Piece

生虾

Fresh Water Prawn

130++

煮法 Choices of Preparation

明火上汤焗

Simmered in Bouillon

粉丝蒜茸蒸

Steamed with Garlic and Glass Noodle

南洋黑椒醬

Wok Fried with Black Pepper Sauce

鲜果冻沙律

Tropical Fruit Salad and Lemon Dressing

中式芝士焗

Oven Baked with Butter and Parmesan Cheese Crust

香辣风味炒

Stir Fried with Butter Milk and Spicy Nyonya Paste

带子与虾篇

Scallops and Prawns

每份 Per Portion

帝城特式鸳鸯拼

古法西式鲜虾球, 京酱烟肉带子卷

170++

Ti Chen Yuan Yang Combination

Wok Fried Shelled Sea Prawn with Butter and Egg Yolk in Traditional Style

Deep Fried Scallop and Smoked Duck Roll with Oriental Sauce

金蒜银丝鲜带子

Steamed Fresh Scallop with Golden Garlic Sauce and Glass Noodle

196++

碧绿夏果鲜虾带

Wok Fried Sea Scallop, Shelled Sea Prawn with Vegetable and Macadamia Nut

196++

咸蛋流沙明虾球

Deep Fried Shelled Sea Prawn with Salted Egg Yolk

145++

山葵美乃滋虾球

Deep Fried Shelled Sea Prawn with Wasabi Mayonnaise and Tropical Fruit

145++

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鲜鱼篇

Fish

游水笋壳鱼

‘Live’ Soon Hock Fish - Marble Goby
需两天预订 (Please pre-order two days in advance)

每百克 Per 100gm

75++

太平洋鳕鱼

Cod Fish

75++

冰岛鳕鱼

Greenland Halibut Fillet

42++

龙虎斑

“Dragon Tiger” Grouper

42++

红鲷鱼

Red Snapper

31++

金目鲈

Barramundi

28++

煮法

Choices of Preparation

蒸 (Steamed)

香葱蒜油蒸

Superior Soya Sauce

渔家风味蒸

Fisherman Style

暹式青柠蒸

Lemongrass Thai Style

南洋酥姜蒸

Fried Ginger, Fragrant Spices and Soya Sauce

炸 (Deep Fried)

广东桥底炸

Guang Dong Style

泰式香辣炸

Spicy Thai Chilli Plum Sauce

中式芝士焗

Baked with Cheese

娘惹亚参炸

Nyonya Asam Sauce

鲜龙斑片

Fresh Giant Dragon Fish Fillet

每份 Per Portion

粤式磨豉蒸斑鱼片

Steamed Fish Fillet with Ginger Hot Bean Paste

127++

油泡翠绿龙斑鱼片

Wok Fried Fish Fillet with Seasonal Vegetable

127++

冰梅柚子龙斑鱼片

Deep Fried Fish Fillet with Spicy Plum and Pomelo Sauce

127++

香辣风味酱斑鱼片

Deep Fried Fish Fillet with Butter Milk and Spicy Nyonya Paste

127++

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家禽篇

Poultry

半份 Half Portion 整份 Whole Portion

四川脆皮樟茶鸭

House Specialty Smoked Duck

120++

198++

石窑蒜香风沙鸡

Garlic Marinated Roasted Crispy Chicken with Green Chilli Sauce

88++

155++

每份 Per Portion

佛钵飘香爆鸡球

Wok Fried Diced Boneless Chicken with Dried Chilli and Cashew Nut in Yam Ring

80++

京都酱烧杏香鸡

Deep Fried Boneless Chicken with Oriental Sauce and Almond Flake

70++

牛羊篇

Beef and Lamb

每份 Per Portion

杏鲍菇酱烧牛片

Szechuan Style Beef Tenderloin with King Oyster Mushroom and Vegetable

128++

黑椒兰度牛仔粒

Stir Fried Beef Tenderloin with Black Pepper Sauce

128++

西安蒙古酱羊排

Wok Seared Mongolia Style Australian Lamb Rack with Crispy Onion

180++

孜然香脆羊肉片

Wok Fried Marinated Lamb with Cumin Powder

132++

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豆腐篇

Bean Curd

每份 Per Portion

碧绿珊瑚紫菜豆腐

Braised Homemade Bean Curd with Crab Meat, Crab Roe and Vegetable

65++

翠玉环海棠滑豆腐

Steamed Homemade Bean Curd with Stuffed Angled Luffa, Seafood Diced and Pumpkin

65++

柴鱼菜香紫菜豆腐

Braised Homemade Bean Curd with Spicy Minced Chicken Sauce and Bonito Flakes

65++

蔬菜篇

Fresh Vegetables

每份 Per Portion

花胶鲜竹浸时蔬

Premium Fish Maw with Fresh Bean Curd and Seasonal Vegetable in Golden Premium Soup

110++

泰式爆炒地三鲜

Thai Style Stir Fried Australian Asparagus, Eggplant and Potato

99++

玲珑翠绿水芹香

Stir Fried Assorted Vegetable with Prawn Meat Paste

80++

田园美景翠八景

Stir Fried Hong Kong Kai Lan with Crispy Enoki Mushroom

77++

时日新鲜靓时蔬

Vegetable of the day

65++

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饭面篇

Rice and Noodle

每份 Per Portion

上汤海龙皇泡饭	
Soaked Rice with Fresh Water Prawn and Fresh Scallop in Premium Soup	160++
海鲜桂花炒生面	
Wok Fried Egg Noodle with Assorted Seafood	97++
煸虾豉油皇炒面	
Wok Fried Shanghai Noodle with Shelled Sea Prawn in Supreme Soya Sauce	85++
咸香干煸金银米	
Wok Fried Mee Hoon and Soo Hoon with Salted Egg Yolk and Seafood	85++
金粒有钱佬炒饭	
Fried Rice with Pumpkin, Seafood, Ito Kezuri and Tobiko “Rich Man Fried Rice”	72++
帝城扬州炒香饭	
Ti Chen “Yang Zhou” Fried Rice with Vegetable and Chicken	70++

健康生活素缘

Vegetarian Dishes

每位 Per Person

雪燕粟茸鲜蕈羹	
Braised Sweet Corn Soup with Fresh Mushroom and Snow Bird's Nest	40++
鼎湖上素玉环汤	
Double Boiled Assortment of Garden Vegetable with Winter Melon Ring in Clear Broth	40++

每份 Per Portion

魔芋罗汉烩上素	
“Lo Hon” Style Braised Vegetable with Konnyaku	86++
芋香煨焗豆腐煲	
Braised Vegetarian Bean Curd with Eggplant and Yam in Claypot	60++
金汤四季长青	
Poached Hong Kong Cabbage with Mixed Vegetable in Pumpkin Stock	60++
宫爆素鹅拌豆腐	
Deep Fried Vegetarian Goose and Bean Curd with Dried Chilli	60++
佛缘农家小炒皇	
Stir Fried Assorted Vegetable with Fresh Lilly Bulb and Ginkgo Nut	60++
健康时蔬炒香饭	
Vegetarian Fried Rice	50++

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甜品

Dessert

每位 Per Person

雪燕参须桃树胶	45++
Double Boiled Snow Bird's Nest with Peach Gum, Dried Longan, Red Date and Ginseng	
滋润陈皮红豆水	40++
Moisturizing Red Bean Soup with Dried Orange Skin and Black Sesame Glutinous Rice Ball	
玉米桃胶小麦粥	40++
Wheat Porridge with Sweet Corn and Peach Gum	
缤纷咸蛋黄雪糕	36++
Salted Egg Yolk Ice Cream with Tsubu-an and Cashew Nut	
凤梨冰糕香茅冻	36++
Chilled Lemongrass Jelly with Pineapple Sorbet	
椰香雪糕相思露	36++
Chilled Red Bean Purée with Coconut Ice Cream	
药膳杞子皇雪糕	36++
Wolfberry Ice Cream with Basil Seed and Pistachio Nut	

每份 Per Portion

酥香流沙芝麻枣 (三粒)	30++
Deep Fried Sesame Ball with Salted Egg Yolk Custard (3 pcs)	
椰香黑芝麻麻糬 (三粒)	28++
Black Sesame Mochi with Shredded Coconut (3 pcs)	
中式酥皮脆窝饼(莲蓉/豆沙)	28++
Chinese Pancake with Lotus Paste or Red Bean Paste	

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汉朝套餐

Han Dynasty Set Menu

RM3000++ for 10 persons

1 Bottle of Old Pulteney Single Malt Scotch Whisky 12 Years
or 3 Bottles of House Wine or 2 Cans of Jing Tea Caddy

RM1800++ for 5 persons

2 Bottles of House Wine or 1 Can of Jing Tea Caddy

锦绣迎宾三福拼

Three Hors d'oeuvres Combinations

瑶柱竹笙蟹肉羹

Braised Crab Meat Soup with Dried Scallop and Bamboo Pith

石窑金沙吊烧鸡

Roasted Chicken Sprinkled with Crispy Garlic, Served with Green Chilli Sauce

翡翠家乡蒸红鳢

Steamed Red Snapper with Green Ginger Sauce, Spring Onion and Fresh Coriander

千丝万缕西式虾

Wok Fried Sea Prawn Butter Milk and Egg Floss

碧绿红烧海中宝

Braised Sea Cucumber, Baked Fish Maw and Mushroom with Green Vegetable

橄榄菜鸡粒炒饭

Fried Rice with Chicken Diced and Olive Vegetable

椰香雪糕相思露

Chilled Red Bean Purée with Coconut Ice Cream

酥脆黑芝麻麻糬

Deep Fried Golden Black Sesame Mochi

黄金桂乌龙茶

Oolong Tea JING Yellow Gold

无限畅饮 (可口可乐和雪碧)

Free Flow of Soft Drink (Coca-Cola and Sprite)

所有会员及信用卡用户不享有套餐折扣

Dining privileges and discount programmes are not applicable for Set Menu

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宋朝套餐

Song Dynasty Set Menu

RM4000++ per Table of 10 persons

1 Bottle of Old Pulteney Single Malt Scotch Whisky 12 Years
or 3 Bottles of House Wine or 2 Cans of Jing Tea Caddy

RM2300++ for 5 persons

2 Bottles of House Wine or 1 Can of Jing Tea Caddy

四福临门迎宾拼

Four Hors d'oeuvres Combination

松露金瑶炖鸡盅

Double Boiled Chicken Consommé with Dried Scallop and Truffle

四川脆皮樟茶鸭

House Specialty Smoked Duck with Green Chilli Sauce

避风塘蒸龙虎斑

Steamed Dragon Tiger Grouper
with Tabby in Typhoon Shelter "BiFengTang" Style in Light Soy Sauce

鲜果山葵酱虾球

Deep Fried Shelled Sea Prawn with Wasabi Mayo Sauce and Tropical Mixed Fruit

鲍鱼冬菇西兰花

Braised 5 Head Abalone with Black Mushroom and Green Vegetable

龙皇脆米鸳鸯饭

"Yuan Yang" Style Wok Fried Rice with Prawn and Dried Scallop

椰香蜜瓜西米露

Chilled Honey Dew Purée with Sago and Coconut Ice Cream

中式酥皮脆窝饼

Chinese Pancake with Lotus Paste

黄金桂乌龙茶

Oolong Tea JING Yellow Gold

无限畅饮 (可口可乐和雪碧)

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明朝套餐

Ming Dynasty Set Menu

RM5500++ per Table of 10 persons

1 Bottle of Old Pulteney Single Malt Scotch Whisky 12 Years
or 3 Bottles of House Wine or 2 Cans of Jing Tea Caddy

RM3000++ for 5 persons

2 Bottles of House Wine or 1 Can of Jing Tea Caddy

帝城精致五喜拼

帝城烧卖皇, 杏香百花鸡, 赛螃蟹鱼件, 麦香软壳蟹, 鲜果冻带子

Ti Chen Five Hot and Cold Appetizers Combination

Steamed Signature "Siew Mai" • Deep Fried Almond Chicken Stuffed with Exclusive Filling
Steamed Cod Fish with Stir Fried Egg White • Deep Fried Soft Shell Crab coated with Oat • Chilled Scallop with Tropical Fruit

气锅迷你佛跳墙

Mini Buddha Jumps Over the Wall

Double Boiled 5 Head Abalone Soup with Black Chicken and Assorted Dried Seafood

四川脆皮樟茶鸭

House Specialty Smoked Duck with Green Chilli Sauce

奶皇芝士焗生虾

Oven Baked Fresh Water Prawn with Butter and Parmesan Cheese Crust

碧绿花菇酿辽参

Braised Stuffing Sea Cucumber with Prawn Paste, Black Mushroom and
Vegetable in Oyster Sauce

五谷飘香丰收饭

Steamed Mini Glutinous Rice Wrapped In Lotus Leaf with Healthy Grains and Preserved Meat

红莲桃胶炖雪燕

Double Boiled Snow Bird's Nest with Peach Gum, Dried Longan, Red Date and Ginseng

流沙花生啤梨仔

Deep Fried Mini Pear with Peanut Custard

铁观音乌龙茶

Oolong Tea JING Iron Buddha

无限畅饮 (可口可乐和雪碧)

Free Flow of Soft Drink (Coca-Cola and Sprite)

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