

All-You-Can-Eat Menu

Tue - Fri 12nn - 2.30pm

RM78++
Per Person

Appetizer 前菜

翠绿蒜香青瓜条
Chilled Cucumber with Garlic

酸辣青酱烟鸭胸
Smoked Duck Breast with Green Chilli Sauce

Soup 汤品

药膳三菇炖鸡汤
Double-Boiled Chicken Soup with
Three Mushrooms and Chinese Herbs

蟹肉金针翡翠羹
Crab Meat and Vegetable Purée Soup
with Enoki Mushrooms

五谷丰收粟米汤
Double-Boiled Corn Soup with
Mixed Grains and Nuts

Main Course 主菜

西柠吉列鸡胸扒
Crispy Chicken Breast with
Honey Lemon Sauce

农家古法蒸鱼片
Traditional Farm-Style Steamed Fish Slices
with Preserved Vegetables and Beancurd

垂涎欲滴京都鸡
Deep-Fried Chicken with
Oriental Barbecue Sauce

田园美影翠虾仁
Wok-Fried Mixed Garden Vegetables with
Prawn Meat

风味姜葱牛仔粒
Stir-Fried Beef Tenderloin with
Ginger and Spring Onion

杏香沙律酱爆虾
Mayonnaise Prawns with
Almond Flakes

南洋黑椒牛仔粒
Stir-Fried Beef Tenderloin with
Signature Nanyang Black Pepper Sauce

泰式香辣炸鱼片
Deep-Fried Fish Slices with
Julienne Mango and Thai Chilli Sauce

饭面 Rice & Noodles

金粒有钱佬炒饭
“Rich Man” Fried Rice with
Pumpkin, Seafood, Ito Kezuri, and Tobiko

什锦海鲜焖伊面
Braised Hong Kong Yee Mee with
Assorted Seafood and Vegetables

金童玉女蛋炒饭
Egg Fried Rice

Dessert 甜品

帝城中式香茅冻
Ti Chen's Signature
Chilled Lemongrass Jelly
中式酥皮脆锅饼
Traditional Chinese Pancake with
Red Bean Paste

滋润陈皮红豆水
Red Bean Sweet Soup with
Aged Tangerine Peel and Black Sesame Rice Balls

酥香莲蓉芝麻枣
Deep-Fried Sesame Balls with
Lotus Seed Paste

黑芝麻擂沙麻糬
Chilled Black Sesame Mochi with
Grated Coconut

所有菜肴皆为即点即制，新鲜奉上餐桌

All dishes are freshly prepared to order and served to your table

所有价格以马来西亚令吉为准，并须加收 10% 服务费及现行政府税项

All prices are quoted in Ringgit Malaysia and are subject to a 10% service charge and prevailing government taxes

恕不接受任何忠诚计划、会员或银行卡折扣优惠

Discounts from loyalty programmes, memberships, or bank cards are not applicable

如有任何饮食过敏，请提前告知。我们的厨师将非常乐意为您推荐合适的菜肴选择，包括无麸质、无坚果或无乳制品的选项
Kindly inform us of any dietary allergies. Our chefs will be delighted to guide you on suitable menu selections, including gluten-free, nut-free, or dairy-free options

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