

御凰帝后迎春盛宴

THE IMPERIAL PHOENIX: EMPRESS FEAST

LUNAR NEW YEAR LUNCH & DINNER SET MENUS
农历新年午宴与晚宴套餐

Available 1 Feb – 3 Mar 2026

Lunch: 12 noon – 3 pm

Dinner: 6 pm – 10 pm

2026年2月1日至3月3日

午餐: 中午12点至下午3点

晚餐: 下午6点至晚上10点



FORTUNE OF FLAVOURS

锦味呈祥盛宴

RM2,888 净价
nett
Per Table of 10 每桌10位

BLAZING STEED GALA

骏启鸿图盛宴

RM3,088 净价
nett
Per Table of 10 每桌10位

FLAMING STALLION CELEBRATION

烈马飞腾盛宴

RM3,388 净价
nett
Per Table of 10 每桌10位

Dining Venue Options 用餐地点选择:

Roselle Coffee House (Min 10 persons)

48-Hour Advance Booking Required

大红花餐厅 (最低消费: 10 位) | 需提前48小时预订

Banquet Halls (Min 30 persons)

5-Day Advance Booking Required

宴会厅 (最低消费: 30 位) | 需提前5天预订

Add-Ons 可额外添加:

RM150 nett for free-flow premium
house pour red/white wine

加RM150尽享无限畅饮精选上等红/白葡萄酒

RM60 nett for 1 glass of
Moët & Chandon Brut Impérial

加RM60一杯酩悦香槟



For bookings or enquiries, contact 预订或咨询, 欢迎联系 eat@imperiallexiskl.com or 或 +6010-784 0176 (仅限 WhatsApp only) now!

* Terms & conditions apply. All prices are quoted in Malaysia Ringgit (MYR) and are nett, inclusive of prevailing Sales & Service Tax. Images shown are for illustration purposes only.

*附带条款与细则。所有价格以马来西亚令吉 (RM) 计, 已含销售及服务费。所示图片仅供参考。

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Managed by Lexis Hotel Group

LUNAR NEW YEAR SET MENU A

富贵
迎春
宴A

锦味呈祥
FORTUNE OF FLAVOURS

RM2,888
NETT
Per Table
of 10 Persons

三文鱼哈蜜瓜脆鱼皮捞生 🐟🍈🐟
Salmon Yee Sang with Cantaloupe & Crispy Fish Skin

松茸干贝鲍鱼炖樱花鸡汤 🍄🐚🐚
Double-Boiled Sakura Chicken Soup
with Abalone, Matsutake Mushroom, & Dried Scallop

鲜菌陈皮蒸龙虎斑 🍄🍊
Steamed Tiger Grouper
with Fresh Fungus & Aged Tangerine Peel

亚麻籽香脆鸡块配泰式芒果酱 🌾🍌
Crispy Boneless Chicken
with Flax Seeds & Thai Mango Sauce

椒香麦片虾球 🌾🍷🍷
Deep-Fried Crispy Grated Coconut Cereal Prawns

发菜蚝豉花菇扒西兰花 🍄🍄🍄
Braised "Sha Jing" Oysters
with Black Moss, Flower Mushrooms & Broccoli

家乡腊味鹅肝炒丝苗米 🍄🍌🍌
Fried Jasmine Rice
with Waxed Duck Meat & Foie Gras Sausage

无花果桃胶红枣炖菊花茶配炸年糕球 🍌🍌🍌
Chilled Chrysanthemum Tea
with Figs, Red Dates, & Peach Gum
Served with Fried "Nian Gao" Balls

中国茶
Chinese Tea

Available at
Roselle Coffee House/
Banquet Halls

From
1 Feb - 3 Mar
2026



Peanuts
花生



Tree Nuts
树坚果



Coconut
椰子



Shellfish
贝壳类



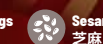
Soy
大豆



Wheat
小麦



Dairy
牛奶



Eggs
蛋



Sesame
芝麻



Vegetarian
素食

LUNAR NEW YEAR SET MENU B

富贵
迎春
宴B

骏启鸿图
BLAZING STEED GALA

RM3,088
NETT
Per Table
of 10 Persons

什锦鲍鱼雪莲脆鱼皮捞生 🐚🦐🌿🌱

Abalone Yee Sang
with Assorted Vegetables, Yacon & Crispy Fish Skin

干贝虫草花羊肚菌炖樱花鸡汤 🦐🌿🌱

Double-Boiled Sakura Chicken Soup
with Morel Mushrooms, Cordyceps Flower & Dried Scallops

金蒜蒸龙虎斑 🌿🌱

Steamed Tiger Grouper with Golden Garlic Sauce

港式蒸客家咸香走地鸡 🌿🌱🌿

Hong Kong Style
Poached Hakka Free-Range Chicken

干煎双丝大生虾 🦐🌿🌱🥚

Pan-Fried Jumbo River Prawns
with Egg Floss & Chicken Floss in Tangy Barbecue Sauce

发菜鱼鳔蚝豉扒西兰花 🦐🌿🌱

Braised "Fa Cai" Fish Maw, Dried Oyster & Black Moss
with Broccoli

XO酱王鱼籽海鲜炒丝苗米 🦐🌿🌱

Seafood Fried Jasmine Rice
with XO Sauce & Golden Fish Roe

桃胶元肉银耳桂花糖水配蒸年糕 🌿

Chilled Peach Gum, Dried Longan & White Fungus Soup
with Osmanthus Served with Steamed "Nian Gao" & Grated Coconut

中国茶
Chinese Tea

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LUNAR NEW YEAR SET MENU C

富贵
迎春
宴C

烈马飞腾
FLAMING STALLION
CELEBRATION

RM3,388
NETT
Per Table
of 10 Persons

龙虾什锦果蔬脆鱼皮捞生 🦞🐠🥬🍌

Lobster Yee Sang
with Assorted Fruits, Vegetables & Crispy Fish Skin

玛卡干贝鲍鱼雪莲果纯鸡汤 🍲

Double-Boiled Sakura Chicken Soup
with Peru Maca, Dried Scallop, Abalone & Yacon

海南黄椒蒸红斑鱼 🐟

Steamed Red Grouper
with "Hainan" Yellow Chilli Sauce

港式烧鸭拼客家咸香鸡

Hong Kong-Style Roasted Duck &
Hakka Salted Chicken

咸蛋麦片虾球 🍳🌾🍤🥚

Deep-Fried Crispy Salted Egg Cereal Prawns

红烧澳洲六头鲍鱼海参扒时蔬 🍲

Braised 6-Head Australia Abalone
with Sea Cucumber & Seasonal Vegetables

腊味樱花虾炒丝苗米 🍲🍌🍌🍌

Fried Jasmine Rice
with Waxed Duck Meat, Foie Gras Sausage & Sakura Prawns

奇亚籽无花果龙眼菊花茶配炸年糕 🍵

Chilled Chrysanthemum Tea with Chia Seeds, Figs & Longan
Deep-fried Nian Gao with Sweet Potato & Yam

中国茶
Chinese Tea

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Peanuts
花生



Tree Nuts
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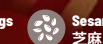
Soy
大豆



Wheat
小麦



Dairy
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Sesame
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Vegetarian
素食