



竹苑

BAMBOO
s e a f o o d

MALAYSIAN SEAFOOD DINING

WELCOME TO BAMBOO SEAFOOD

Our restaurant specializes in serving Malaysian-Chinese Cantonese cuisine,
from exquisite seafood to handmade dim sum and chicken rice,
capturing the heart and soul of Cantonese flavours.

OUR HONOURS



**MALAYSIAN CANTONESE
RESTAURANT OF THE YEAR**

年度马来西亚粤菜餐厅

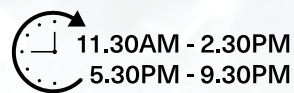


**MALAYSIAN
SEAFOOD DINING**

马来西亚海鲜餐厅



WOK DISHES



OUR SIGNATURES



SARAWAK RIVER FISH

Air-flown from Sarawak's rivers, this fish has tender flesh and rich, fruity-flavoured oils from wild "windmill fruit."



ROASTED PEKING DUCK

Crispy skin and succulent meat wrapped with traditional steamed pancakes and homemade sauce for the perfect bite.



OPILIO CRAB

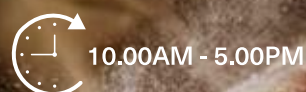
Sautéed tableside by our chef, expertly showcasing the delicate process to deliver tender and sweet meat.



DRIED ABALONE

Meticulously rehydrated and slow-braised over several days, achieving a savoury umami flavour.

DIM SUM



HANDMADE DIM SUM

From timeless classics to creative specialties — every piece is handmade fresh daily



ROASTED PEKING DUCK

招牌北京片皮鸭

 RD1




精选肥美嫩鸭，皮酥油润不腻，
搭配特制蒸饼、葱段、黄瓜条及海鲜酱。

Roasted duck with crispy skin, expertly carved and served with steamed pancakes, spring onions, cucumber, and hoisin sauce.

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

DOUBLE BOILED SOUP

滋补汤品



DB1

宫廷佛跳墙

Imperial Monk Jumps Over the Wall

坛启荤香飘四邻，佛闻弃禅跳墙来。

A pot of rich aroma drifts across the neighborhood, even a monk would abandon meditation and leap the wall for a taste.

DB1



SOUP OF THE DAY 时日炖汤

DB2 鲨鱼骨干贝炖花胶

Double-Boiled Fish Maw in Shark's Bone Soup

DB3 羊肚菌干贝淮山汤

Double-Boiled Morel Mushroom, Scallop & Chinese Yam Soup

DB4 虫草花炖鸡汤

Double-Boiled Cordyceps Flower & Chicken Soup

DB5 干贝菜胆炖鸡汤

Double-Boiled Dried Scallop & Chicken Soup

ADD-ON

1. 花胶
Fish Maw

2. 十头鲍鱼
10-Head Abalone

THICK BROTH 羹

DB6 龙王带子蟹肉羹

Braised Scallop & Crab Meat Broth

DB8 四川酸辣羹

Sze Chuan Hot & Sour Broth

DB7 翡翠蟹肉豆腐羹

Braised Crab Meat Tofu Broth

厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only

For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

SUPERIOR SHARK'S FIN

大鲍翅

SF1 红烧
Brown Sauce
simmered in a rich, savoury abalone sauce

SF2 黄炆
Golden Broth
slow-cooked in superior pumpkin stock

SF3 黑松露
Black Truffle
infused with the earthy aroma of black truffle

SF1




选用上等整翅，纹理分明、厚实顺滑，
经慢火炖制，汤汁醇厚鲜浓，入口丰润回甘。
自古被誉为宴席珍品，尽显尊贵气派。

Carefully selected whole fin, prized for their firm yet silky texture.
Slow-braised to perfection in a rich, flavorful broth — luxurious,
smooth, and deeply satisfying.

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

SOUTH AFRICAN ABALONE 南非鲍

A top-tier delicacy reserved for special occasions. Our premium dried abalone is carefully rehydrated & slow-braised over several days to achieve a rich and intense savoury (umami) flavour.

AA1 十八头吉品干鲍
18-Head Superior Dried Abalone

AA2 四头鲍鱼
4-Head Abalone

AA3 六头鲍鱼
6-Head Abalone

COOKING
METHOD

鲍汁 / 黄炆 / 黑松露
Abalone Sauce / Golden Broth / Black Truffle

ADD-ON

1. 纽西兰花胶 NZ Fish Maw
2. 海参 Sea Cucumber

DRIED SEAFOOD TREASURES 鲍参翅肚

DS1 啫啫大澳爆海味
Sizzling Claypot Dried Seafood
fish maw, fried fish maw, abalone, sea cucumber & mushroom in sizzling cantonese style

DS2 一品海味煲
Claypot Braised Dried Seafood
fish maw, fried fish maw, abalone, scallop & mushroom in abalone glaze braised in claypot

DS3 XO花胶煲
XO Claypot Fish Maw
paired with spicy & umami-rich seafood sauce

厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

OPILIO CRAB

冬季松叶蟹

RM 1152 /份 serving



- OC1 堂炒桂花 Sautéed with Egg & Terminalia
- OC2 红河地震 Steamed with Egg & Silky Rice Noodle

以肉质鲜甜细嫩著称，
口感纤细清爽，带有淡雅海味。

Prized for its naturally sweet, tender meat
and subtle briny aroma, delivering a refined
and refreshing seafood taste.

OC1



厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

AUSTRALIAN MUD CRAB & ROE CRAB

澳洲大青蟹、膏蟹

CR1



CR7



厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only

For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

- CR1 辣子 Chilli
- CR2 甘香 Kam Heong
- CR3 白胡椒 White Pepper
- CR4 黑胡椒 Black Pepper
- CR5 咸蛋 Salted Egg
- CR6 奶油 Butter Cream


CR7 炸馒头 Fried Mantou




只选用特大级青蟹，蟹肉饱满鲜甜，经师傅精湛手艺烹调，蟹香更上一层楼，肉质细嫩，回味绵长，齿颊留香。

Only extra-large crabs are chosen for their rich, meaty texture. Expertly prepared by our chef to enhance the natural sweetness — every bite, deeply satisfying.

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

ALASKAN RING CRAB

阿拉斯加帝王蟹

来自冰冷深海的珍馐，肥美蟹腿，肉质鲜甜饱满。经师傅精心烹调，将海味鲜香完整呈现。

Thick, meaty crab legs with naturally sweet, succulent flesh, prepared to seal in the pure essence of the ocean — every bite a touch of luxury.

- AK1 红河地震 Steamed with Egg & Silky Rice Noodles
- AK2 咸蛋 Salted Egg
- AK3 椒盐 Stir-Fried with Salt & Pepper
- AK4 潮式冷食 Cold-Served in Teochew Style
- AK5 芝士 Golden Cheesy Baked

预订 PRE-ORDER



SCALLOP 扇贝

Min. 2 pcs

- SC1 金银蒜粉丝蒸 Steamed with Garlic & Vermicelli
- SC2 剁椒粉丝蒸 Steamed with Chopped Chilli & Vermicelli
- SC3 豉椒蒸 Steamed with Black Bean Chilli

厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process



BL1

BOSTON LOBSTER

波士顿龙虾

鲜嫩多汁的龙虾肉，满溢天然海味与甘甜。
Tender meat bursting with natural ocean flavour & sweetness.

- BL1 川味麻婆豆腐 **Sze Chuan Style Mapo Tofu** 🐮🐔
- BL2 鹅肝酱 **Foie Gras Sauce**
- BL3 避风塘 **Typhoon Shelter Style**
- BL4 上汤 **Superior Soup Baked**
- BL5 芝士 **Golden Cheesy Baked**
- BL6 黑松露 **Black Truffle**

预订 PRE-ORDER



SC1

👨‍🍳 厨师推荐 CHEF RECOMMENDATION

🌶️ 辣 SPICY

🐮 含牛肉 CONTAINS BEEF

🍄 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process


SARAWAK WILD RIVER FISH

砂拉越野生河鱼

生长在砂拉越急流的河域，肉质鲜滑结实，喜好吃一种叫风车果的野果，身体的油脂更充足，鱼脂肪果香味浓郁。

Grown in the fast-flowing rivers of Sarawak, this fish has tender, firm flesh. It feeds on a wild fruit called the "windmill fruit," which gives it a higher fat content, resulting in rich, flavourful oils with a fruity aroma.




-  RF1 砂拉越忘不了 **Sarawak Wild Empurao**
- RF2 砂拉越黑金皇帝 **Sarawak Wild Black Royal Emperor**
- RF3 砂拉越黑金巴丁皇 **Sarawak Wild Platinum Patin King**
- RF4 砂拉越白金巴丁 **Sarawak Wild Silver Patin**
- RF5 砂拉越白苏丹 **Sarawak Wild White Sultan**
- RF6 砂拉越黑贵妃 **Sarawak Wild Tengabang**


时价 MARKET PRICE

预订 PRE-ORDER

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

RF7 清蒸
Steamed in Premium Soy Sauce
preserves its natural tenderness and freshness

RF8 杨枝汁炸
Deep-Fried in Pomelo Sauce
deep-fried and served with tangy-sweet pomelo sauce


RF9 豉椒砂煲啫
Sizzling Claypot Soybean Pepper
served sizzling in a claypot with soybean pepper

PAHANG MARBLE GOBY


彭亨笋壳鱼

RF8

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process



FF1

CORAL GROUPE

星斑

FF1 菜香蒸
Steamed in Cantonese Style
steamed with preserved vegetable

FF2 海浪蒸
Steamed in Premium Soy Sauce
steamed with ginger & spring onion

SIKAP 金目鲈鱼

FF3 泰式三鲜蒸 🍲
Thai Style Steamed Three Treasures
siakap, squid & prawn steamed in thai-style

FF4 泰式蒸 🍲
Thai Style Steamed
steamed with lemongrass, garlic & lime

FF5 娘惹炸 🍲
Deep-Fried in Nyonya Style
blended with eggplant, lady's finger & tomato

FF6 姜葱鱼片 🍲
Ginger & Scallion Fish Fillet
stir-fried with ginger & scallion

👨‍🍳 厨师推荐 CHEF RECOMMENDATION

🌶️ 辣 SPICY

🐮 含牛肉 CONTAINS BEEF

🌿 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process



PR1

RIVER PRAWNS 大河生虾皇

个大肉厚，肉质紧实弹牙，鲜味浓郁，是顶级河虾之选。
Plump, succulent river prawns with a springy bite and rich, natural flavour — a must for prawn lovers.

- PR1 芝士奶油焗 Golden Cheesy Baked
- PR2 豉油皇 Stir-Fried with Soy Sauce
- PR3 干煎 Cantonese Style Fried **XXL** **Min. 2 pcs**
- PR4 咸蛋 Salted Egg **XXXL**
- PR5 煎生面 Crispy Noodle

SEA PRAWNS 明虾

- PR6 豉油皇 **Stir-Fried with Soy Sauce**
sautéed with premium soy sauce, ginger & chilli
- PR7 干煎 **Cantonese Style Fried**
dry-fried with soy sauce in cantonese style
- PR8 麦片 **Cereal Butter**
stir-fried with butter, chilli, curry leaf
- PR9 咸蛋 **Salted Egg**
sautéed with salted egg & curry leaf

厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

SQUIDS 鲜鱿

 SQ1

川味椒烧冷鲜鱿 
Sze Chuan Poached Squid with Chilled Chilli Oil
poached and served chilled in fragrant sze chuan chilli oil

SQ3

咸蛋鲜鱿
Salted Egg Squid
deep-fried and coated in salted egg & curry leaf

 SQ2

竹苑风味鲜鱿
Chef's Special Grilled Squid
grilled and served with a tangy chilli sauce

SQ4

奶油鲜鱿
Butter Creamy Fried Squid
deep-fried and coated in creamy butter sauce



CLAMS 沙白

CL1 上汤 
Superior Soup
superior broth with ginger & gentle heat


CL2 甘香 
Stir-Fried Kam Heong
sautéed with dried shrimp, curry powder & soybean paste

CL3 港式
Stir-Fried in HK Style
sautéed with dried shrimp & chilli

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
 时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
 For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

MIYAZAKI WAGYU BEEF

和牛

-  BE1 黑胡椒 **Black Pepper** 
- BE2 葱爆 **Ginger & Spring Onion**
- BE3 原味香煎 **Pan-Fried**
- BE4 川味 **Marinated in Sze Chuan Style** 



油花细腻如霜，入口即化的柔嫩口感。
Beautifully marbled & melt-in-your-mouth tender
— a true indulgence of flavour and texture.




 BE1

AUSTRALIAN BEEF 澳洲牛

- BE5 黑胡椒 **Black Pepper** 
- BE6 葱爆 **Ginger & Spring Onion**
- BE7 牛尾汁 **BBQ Sauce**
- BE8 沙茶酱爆 **Sacha Sauce**
- BE9 甘香牛腩金钱肚煲 **Claypot Brisket & Tripe**


LAMB 澳洲羊

-  BE10 金甲澳洲黑椒羊仔粒 **Black Pepper Lamb Dice with Golden Mantou**

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考，菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复，需提前预订，敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

KAMPUNG CHICKEN 菜园鸡

招牌无骨菜园鸡

Poached Boneless Kampung Chicken

*poached boneless tender kampung chicken
served after ice-cold bath*

KC1 (Half)

KC2 (Whole)



KC2

KC4

竹苑麻辣烧鸡

**Chef's Special Mala
Roasted Kampung Chicken**

*mala-spiced marinated with star anise,
cinnamon & assorted spices*

KC3 (Half)

KC4 (Whole)

竹苑烧鸡

**Chef's Special Roasted
Kampung Chicken**

*marinated with star anise,
cinnamon & assorted spices*

KC5 (Half)

KC6 (Whole)

厨师推荐 CHEF RECOMMENDATION

辣 SPICY

含牛肉 CONTAINS BEEF

不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process



CH1


CHICKEN 鸡


CH1 十头鲍鱼啫鸡煲
10-Head Abalone with Claypot Chicken
sizzling claypot chicken with 10-head abalone in rich & savoury special sauce


CH3 酸甜咕嚕鸡
Sweet & Sour Chicken
coated with sweet, tangy & sticky sauce with bell pepper, tomato & pineapple


CH2 三杯鸡
Claypot Three Cup Chicken
claypot braised taiwanese-style in three special sauces with basil leaves

CH4 妈蜜鸡
Marmite Chicken
coated with a thick, sticky & sweet sauce

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

VEGETABLE

蔬菜



 VG1 芦笋炒带子
Stir-Fried Asparagus with Scallop
lightly stir-fried with garlic for a savoury flavour

VG4 四大天王 
Four Heavenly Kings
stir-fried mixed vege with homemade chili prawn paste

VG2 西兰花炒带子/虾球
Stir-Fried Broccoli with Scallop / Shrimp
broccoli stir-fried with scallop or shrimp
a. (Scallop) b. (Shrimp)


VG5 焉央芥兰
Yun Yong Kai Lan
a combination of stir-fried kai lan & fried kai lan


VG3 鱼香茄子煲
Claypot Eggplant with Salted Fish
stir-fried eggplant with salted fish & spring onion

VG6 咸蛋桂豆苗 
French Bean with Salted Egg
coated with flavourful salted egg sauce

 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

HOMEMADE TOFU & EGG

自制豆腐、蛋

BL1 川味麻婆波士顿龙虾 🐊 🍲
Sze Chuan Boston Lobster with Mapo Tofu
served with mapo tofu, with gentle heat & a subtle sze chuan kick

预订 PRE-ORDER

TF1 十头鲍鱼自制豆腐
Braised 10-Head Abalone with Homemade Tofu
housemade tofu with braised 10-head abalone

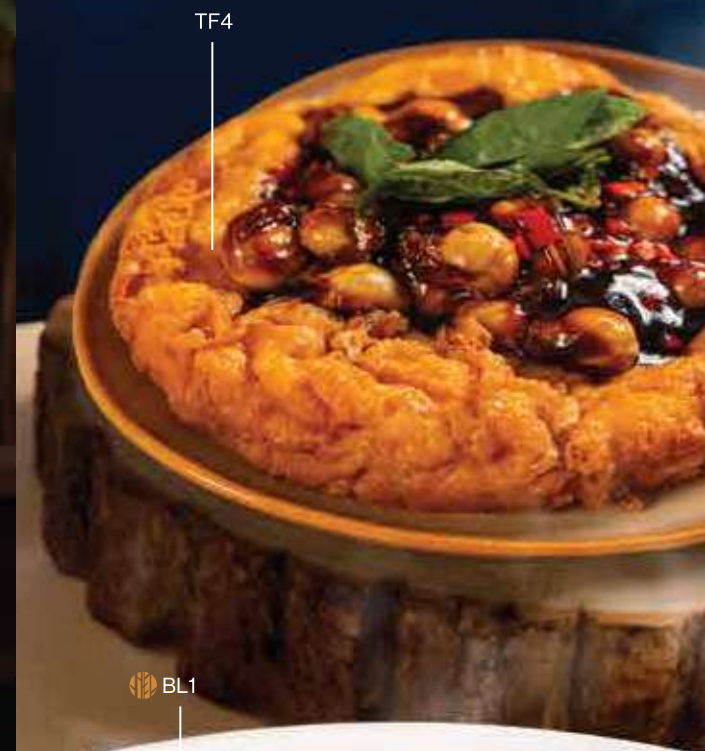
6 pcs

TF2 金汁菜丝虾球豆腐
Golden Sauce Tofu with Prawns
tofu braised in rich pumpkin sauce with prawns

6 pcs

TF3 麻婆豆腐 🐊 🍲
Mapo Tofu
tofu braised with minced beef in a rich, spicy & savoury sauce

TF4 炸蚝蛋
Oyster Omelette
deep-fried fluffy egg topped with oysters in a rich savoury sauce



BL1



🐊 厨师推荐 CHEF RECOMMENDATION

🍲 辣 SPICY

🐊 含牛肉 CONTAINS BEEF

🍲 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

FRIED RICE 炒饭

RR1

太子鲍鱼炒饭

Abalone Fried Rice with Scallop

abalone, scallop, spring onion & egg

RR3

扬州炒饭

Yang Zhou Fried Rice

prawn, bbq chicken, long bean, spring onion & egg

RR2

黑松露炒饭

Black Truffle Fried Rice

black truffle with assorted seafood, spring onion & egg

RR4

海鲜炒饭

Seafood Fried Rice

prawn, squid, crab meat, spring onion & egg

SOUP RICE 泡饭

RR5

生虾泡饭

River Prawn Soup Rice

rice simmered in a light, savoury broth with river prawn

RR7

蚝仔泡饭

Baby Oyster Soup Rice

rice simmered in a light, savoury broth with fresh baby oyster



RR6

浓汤海鲜泡饭

Seafood Soup Rice in Rich Broth

rice simmered in a light, savoury broth with prawn, squid & clam

RR8

滑蛋澳洲牛肉烩饭 

Australian Beef & Silky Egg Rice

tender australian beef served over rice with soft & silky egg



厨师推荐 CHEF RECOMMENDATION



辣 SPICY



含牛肉 CONTAINS BEEF



不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only

For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

NOODLES 面类

ND1 干炒牛河 🐮

Stir-Fried Beef Hor Fun

succulent sliced beef wok-fried with thick flat rice noodles & bean sprout

ND3 海鲜滑蛋河

Seafood Cantonese Wat Tan Hor

cantonese-style flat rice noodles stir-fried in a silky, rich egg gravy and served with prawn & squid

ND2 姜葱滑蛋牛肉河 🐮

Beef Wat Tan Hor

cantonese-style flat rice noodles stir-fried in a silky, rich egg gravy and served with sliced beef, ginger & spring onion


ND4 海鲜福建面


Seafood Hokkien Mee


stir-fried thick noodles braised in a dark soy sauce with prawn, squid & cabbage



 厨师推荐 CHEF RECOMMENDATION

 辣 SPICY

 含牛肉 CONTAINS BEEF

 不含肉类 MEAT-FREE

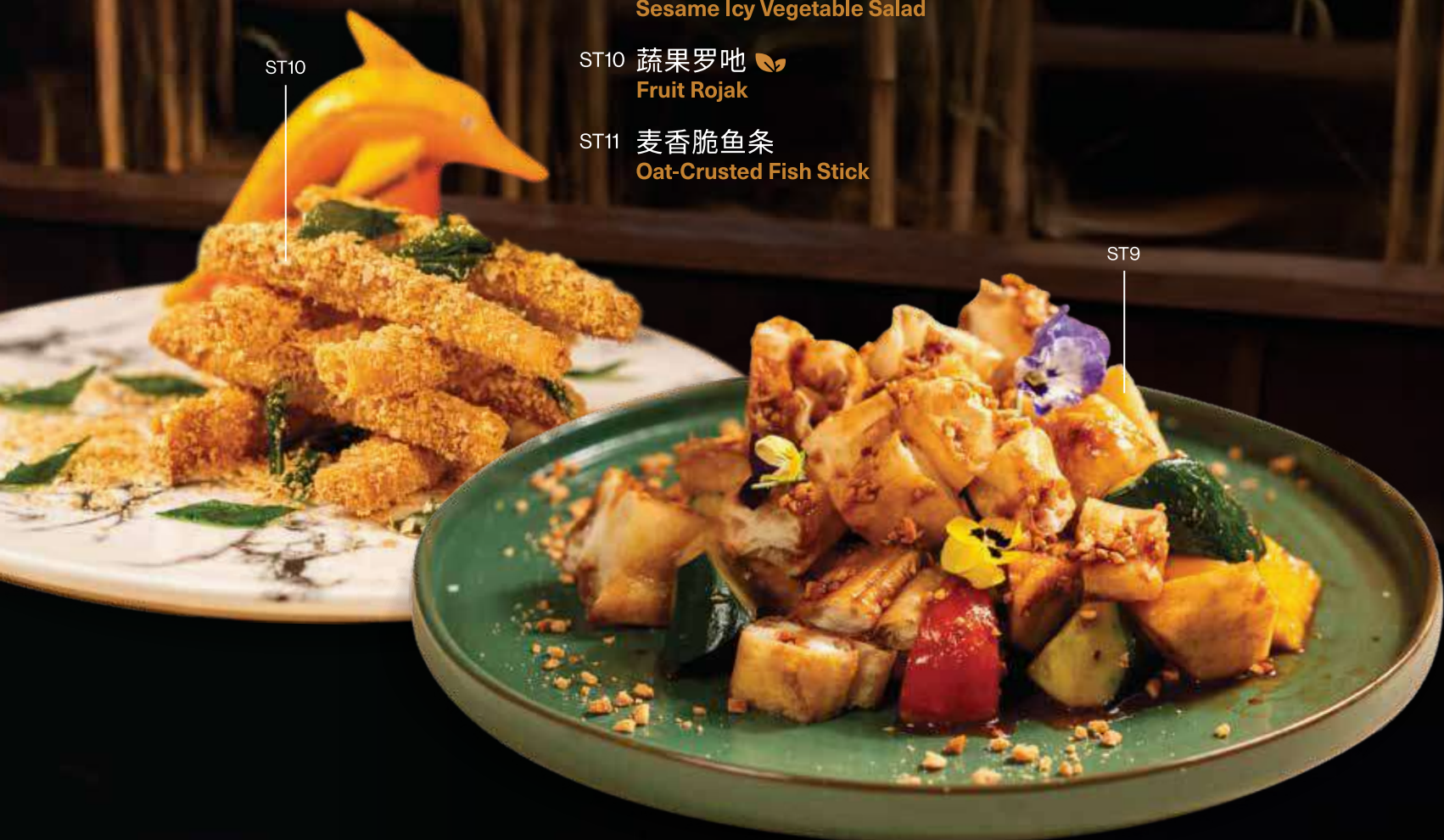
所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

STARTERS

精品小食

- ST1 杨枝鱼片
Fish Fillet in Pomelo Sauce
- ST2 蟹肉西多士
Crab Meat Toast
- ST3 鲜鱿虾饼
Squid Prawn Cake
- ST4 川味鸡中翅 🍗
Sze Chuan Style Chicken Wing
- ST5 柠檬奶油鸡中翅
Signature Mayo Wing
- ST6 咸蛋鱼皮
Salted Egg Fish Skin
- ST7 话梅番茄 🍅
Plum Tomato
- ST8 咸蛋金沙脆茄子 🍆
Salted Egg Eggplant
- ST9 香麻冰菜沙拉 🥬
Sesame Icy Vegetable Salad
- ST10 蔬果罗吡 🍌
Fruit Rojak
- ST11 麦香脆鱼条
Oat-Crusted Fish Stick



👨‍🍳 厨师推荐 CHEF RECOMMENDATION

🌶️ 辣 SPICY

🐮 含牛肉 CONTAINS BEEF

🌿 不含肉类 MEAT-FREE

所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

DESSERT 甜点

DT1 招牌葡式蛋挞

Signature Portuguese Egg Tart

1 pc

2 pcs

DT12 燕窝葡式蛋挞

Bird Nest Portuguese Egg Tart

预订 PRE-ORDER

Min. 2 pcs

DT13 15年陈蜜炖金丝燕窝

Stewed Golden Bird's Nest with Tangerine Peel & Honey



预订 PRE-ORDER

DT14 桃胶雪梨花

Peach Gum with Snow Pear



预订 PRE-ORDER

DT2 传统煎蕊

Signature Cendol



DT3 杨枝甘露

Mango Pomelo Dessert



DT4 香茅冻

Lemongrass Jelly



DT5 龙眼海底椰

Longan & Sea Coconut Dessert



DT6 豆浆汤圆

Glutinous Rice Ball in Soya



DT7 姜茶汤圆

Glutinous Rice Ball in Ginger Soup



DT8 苏州绿豆糕

Su-Style Mung Bean Cake

3 pcs

DT9 怀旧香煎黄金糕

Pan-Fried Golden Cake

3 pcs

DT10 豆沙青团

Red Bean Mochi

3 pcs

DT11 芝麻枣

Sesame Ball

3 pcs

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

TEAPOT 饮茶

Min. 2 pax

- TP1 铁观音
Tie Guan Yin
origin: fu jian
famous oolong tea complex & smooth, lasting floral aftertaste
- TP2 熟普洱
Xia Guan Pu-Er
origin: yunnan
full-bodied rich & smooth, aids digestion
- TP3 菊普
Chrysanthemum Pu-Er
blend of chrysanthemum & pu-er, the sweetness of the flower complements the dark earthy pu-er
- TP4 香片
Jasmine Tea
green tea leaves scented with jasmine, refreshing and delicate
- TP5 茶王
Cha Wang
smooth mouthfeel, taste nutty at first sip
- TP6 一级六堡茶
First Grade Liu Bao Tea
origin: wuzhou
dark red color, scent of floral, woody
- TP7 优选陈年普洱
Aged Pu-Er
origin: yunnan
locally aged in malaysia for more than 10 years, dark yellow color with honey taste



所有价格均需加收 6% 服务税及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

SPECIALTY DRINKS

特调饮料

- DR1 苹果酸梅果汁
Epal Asam Boi
fresh apple juice with asam boi topped with asam powder & a hint of fresh mint
- DR2 柠檬茶
Refreshing Ice Lemon Tea
lemon extract with oolong tea & a hint of fresh mint
- DR3 三色奶茶
3 Layer Milk Tea
black tea with evaporated milk sweetened with gula melaka
- DR4 黑加仑子龙眼气泡
Sparkling Blackcurrant Lemonade
fizzy ribena with soda, longan, lemon & a hint of fresh mint
- DR5 仙草玫瑰奶
Milky Bandung Cincau
pandan infused rose syrup with fresh milk & cincau
- DR6 巧克力美禄
Double Choco Milo Crunch Ais
choco malt top with choco crunch & hershey's sauce
- DR7 龙眼玫瑰糖浆
Rosey Selasih
rose syrup with longan, basil seed & a hint of fresh mint
- DR8 香茅柠檬气泡
Lemongrass Asam Lemonade
refreshing lemongrass infused with soda & asam powder
- DR9 卡蒂拉
Kathira
refreshing mix of gula melaka, evaporated milk, pandan, basil seed
- DR10 水蜜桃龙眼气泡
Peachy Longan Fizz
blend of peach & juicy longan with sparkling soda, with a hint of mint
- DR11 橙意满满
Fresh Zesty Orange
pure orange juice, bursting with zesty citrus notes & natural sweetness
- DR11 **Coke**
- DR12 **Coke Zero**
- DR13 **Spritzer Natural Mineral Water (500ml)**



KID'S DRINKS 儿童饮料

- KD1 鲜苹果汁 **Fresh Apple Juice**
- KD2 鲜橙汁 **Fresh Orange Juice**
- KD3 美禄恐龙 **Milo Dinosaur**

所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only
For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process

CF1 美式咖啡
Americano



CF2 拿铁
Latte



CF3 卡布奇诺
Cappuccino



CF4 拉茶
Teh Tarik



CF5 红茶
Teh O



CF6 蜂蜜柠檬茶
Honey Lemon Tea



COFFEE & TEA

咖啡、茶



所有价格均需加收 6% 服务费及 10% 服务费 · 图片仅供参考, 菜品以实物为准
时价菜品请向我们的经理查询 · 部分菜式因制作工序繁复, 需提前预订, 敬请谅解

All prices are subject to 6% SST and 10% service charge · Images shown are for illustration purposes only

For market-priced items, please consult our friendly manager · Please note that certain dishes require advance reservation due to their meticulous preparation process