



隆盛集团原是在小村庄里的一家小餐馆,自2004年起,它迅速获得声誉,成为了一个杰出的先锋,令全世界感到震惊。

举世闻名的厨师施文康先生认为,让味觉愉悦的不仅仅是好吃的食物,在餐厅创造完美的用餐体验时,环境、设施、便利也同样重要。

在施先生的监督下,家族企业,著名的隆盛集团酒楼,已经发展成为一个设施,能够举行会议,研讨会和盛大宴会的地点。

作为一名富有创意的厨师和生机勃勃的商务人员,施先生和其团队正不断打造创意,在马来西亚各地,为了迎合社会大众现代化科技的发达进而彰显出全新的餐厅按照国际标准建造的酒楼;贵宾房;宴会厅风格别致;设计新颖;无论是主体建筑;还是内部装潢设计元素极具现代化时尚风格;以自然;典雅;别致;温馨;缤纷热情...装修富丽堂皇。

在菜色的选择上不但可以品尝传统的福州菜,还有许多则以特色风味,倡导健康,天然材料为主体,并定期推出不同风格与主题的菜色。

随着消费习惯的转变,新生代对于宴会的要求,从单一“味”觉享受,向融合“视”觉;“听”觉,现代化的声光电LED演绎,宴会厅的灯光音响舞台效果给新人展出无与伦比的气势。

战略描述:隆盛集团将致力于成为马来西亚中高档中餐产品和服务提供商的领导者,以餐饮业务作为现金流的主要来源,支持新的一体化业务成长,以密集成长为基础,逐步实现纵向一体化。

战略目标:立足于本行业,跨越式成长,成为一体化发展隆盛集团将设有自己的食品加工厂,海鲜批发,雪糕厂及研发农业发展,隆盛集团酒楼现与未来发展地将位于柔佛新山区。

我们致力于持续改进,每天做出不同的改变,并成为最好的,支持我们每天做的一切。

Started as a trivial restaurant in a small village, Loon Sing Restaurant has astounded the world by growing into a remarkable pioneer with its rapid gain of reputation since 2004.

World's chef, Mr. Sia Boon Kong believes that it is more than just good food that please the palate. The ambience, facilities, convenience are equally important in creating a perfect dining experience in a restaurant.

Under Mr. Sia prudent supervision, the family business, the famous Restaurant Loon Sing has evolved into a facility capable of holding meeting, seminars and grand banquets. As a creative chef and a dynamic business man, Mr. Sia and his team is constantly churning out creative ideas to develop, throughout Malaysia. In order to cater to the development of the modern science and technology of the public, a brand-new restaurant is shown to be constructed in accordance with international standards; the VIP room; the banquet hall; the style is unique; the design is novel; the design of the interior decoration design element is very modern and fashionable; and it is natural; Elegant; chic; warm.....The decoration is magnificent.

In the selection of the menu, not only the traditional "Fuzhou" food can be tasted, but also many dishes with special flavour, health and natural materials are advocated, and the dishes with different styles and themes are regularly introduced.

With the change of consumption habits, the requirements of the new generation for banquets are from a single "taste" feeling to a fusion of "visual" feeling; "listening" sense, modern sound and optoelectronic LED interpretation, the lighting and audio stage effect of the banquet hall shows unparalleled momentum to the newcomers.

Strategic description: The Loon Sing Group will be committed to becoming the leader of the high-grade Chinese food products and service providers in Malaysia, taking the catering business as the main source of the cash flow, supporting the new integrated business growth, and gradually realizing the vertical integration based on the intensive growth.

Strategic objective: Based on the industry and the leap-forward growth, the integrated development Loon Sing Group will be equipped with its food processing factory, seafoods wholesale, ice-cream factory and Agricultural research and development. Loon Sing Group Restaurant now and future will be expanding business in Johor Bahru state.

We are committed to continual improvement, to making a different every day and to being the best. Underpinning everything we do on a daily basis.



经典福州乡情味

AUTHENTIC FUZHOU CLASSIC



5 福州铜奖东坡肉
Award-Winning Dong Po Pork



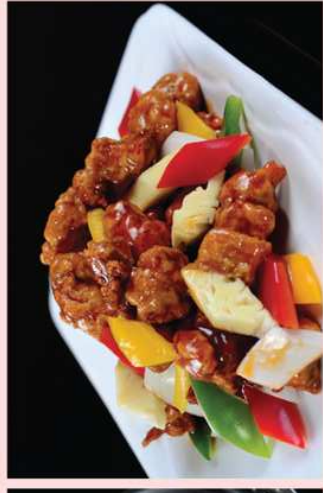
2 福州酸辣焖海参
Braised Hot & Sour Superior Sea Cucumber



4 福州堂煮醉酒虾
Boiled Prawn with Chinese Wine



7 福州红糟焖鸡煲
Stewed Chicken with Fuzhou Red Wine



8 福州酸甜咕咕肉
Sweet & Sour Pork in Fuzhou Style



14 福州石窝红糟饭
Signature's Fried Rice served in Stone Pot

6 福州糖醋石斑鱼片
Sweet & Sour Grouper Fish Fillet

7 福州红糟焖鸡煲
Stewed Chicken with Fuzhou Red Wine

8 福州酸甜咕咕肉
Sweet & Sour Pork in Fuzhou Style

9 福州紫菜鱼丸汤
Boiled Fuzhou Fish Ball Soup

10 福州风情乡豆腐
Stewed Sweet & Sour Beancurd in Fuzhou Style

11 福州红糟鸡面线
Fuzhou Style Rice Noodle with Fuzhou Red Wine & Chicken

12 福州海鲜汤面线
Fuzhou Style Mee Sua Soup with Seafood

13 福州自制干盘面
Signature's Fuzhou Dried Noodle

14 福州石窝红糟饭
Signature's Fried Rice served in Stone Pot

15 福州扣肉焖米粉
Fuzhou Style Braised Rice Noodle with Stewed Pork Belly

份/Portion

1 福州酸辣焖高肚
Braised Hot & Sour Superior Fish Maw

RM48

2 福州酸辣焖海参
Braised Hot & Sour Superior Sea Cucumber

RM68

3 福州酸辣海参鱼鳔
Braised Hot & Sour Fish Maw & Sea Cucumber

RM58

4 福州堂煮醉酒虾
Boiled Prawn with Chinese Wine

RM68

5 福州铜奖东坡肉
Award-Winning Dong Po Pork

RM39

6 福州糖醋石斑鱼片
Sweet & Sour Grouper Fish Fillet

RM35

7 福州红糟焖鸡煲
Stewed Chicken with Fuzhou Red Wine

RM28

8 福州酸甜咕咕肉
Sweet & Sour Pork in Fuzhou Style

RM25

9 福州紫菜鱼丸汤
Boiled Fuzhou Fish Ball Soup

RM22

10 福州风情乡豆腐
Stewed Sweet & Sour Beancurd in Fuzhou Style

RM20

11 福州红糟鸡面线
Fuzhou Style Rice Noodle with Fuzhou Red Wine & Chicken

RM28

12 福州海鲜汤面线
Fuzhou Style Mee Sua Soup with Seafood

RM25

13 福州自制干盘面
Signature's Fuzhou Dried Noodle

RM18

14 福州石窝红糟饭
Signature's Fried Rice served in Stone Pot

RM29

15 福州扣肉焖米粉
Fuzhou Style Braised Rice Noodle with Stewed Pork Belly

RM18

图片仅供参考, 请以实物为准. Pictures are for illustration purposes only.

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APPETIZER

餐前小食



1 堂煎禾风豚肉 (两份起)
Pan Fried Pork Wrapped with Lettuce (Min.2 order)



2 堂煎黑松露沙律 (两份起)
Pan Fried Mushroom Salad with Black Truffle Sauce (Min.2 order)



5 龙皇沙律虾丸 (3粒)
Deep Fried Prawn Ball with Salad Sauce (3 pcs)



6 西班牙香肠沙律
Spanish Sausage Salad



7 麻酱芦笋沙律
Asparagus Salad with Sesame Sauce & Spanish Sausage



12 叁色脆肠粉
Deep Fried Crispy Cheong Fen

6 西班牙香肠沙律
Spanish Sausage Salad

7 麻酱芦笋沙律
Asparagus Salad with Sesame Sauce & Spanish Sausage

8 日本青瓜烟鸭
Japanese Cucumber with Smoked Duck

9 南洋脆虾饼
Nanyang Prawn Crackle

10 陈醋海蜇花
Marinated Jelly Fish with Vinegar & Spicy

11 霸煌麻辣鸡
Spicy Chicken

12 叁色脆肠粉
Deep Fried Crispy Cheong Fen

13 果酱银丝糕
Deep Fried Noodle Cake with Fruits Jam

14 金沙南瓜酥
Deep Fried Sliced Pumpkin

15 酸姜溏心皮蛋
Century Egg with Preserved Ginger

份/Portion

1 堂煎禾风豚肉 (两份起) RM10
Pan Fried Pork Wrapped with Lettuce (Min.2 order)

2 堂煎黑松露沙律 (两份起) RM10
Pan Fried Mushroom Salad with Black Truffle Sauce (Min.2 order)

3 堂煎杨枝带子 (两份起) RM10
Pan Fried Scallop with Pamelo (Min.2 order)

4 金甲脆皮雪鱼 (4块) RM28
Deep Fried Crispy Iceland Cod Fish (4 pcs)

5 龙皇沙律虾丸 (3粒) RM24
Deep Fried Prawn Ball with Salad Sauce (3 pcs)

6 西班牙香肠沙律 RM16
Spanish Sausage Salad

7 麻酱芦笋沙律 RM16
Asparagus Salad with Sesame Sauce & Spanish Sausage

8 日本青瓜烟鸭 RM16
Japanese Cucumber with Smoked Duck

9 南洋脆虾饼 RM15
Nanyang Prawn Crackle

10 陈醋海蜇花 RM12
Marinated Jelly Fish with Vinegar & Spicy

11 霸煌麻辣鸡 RM12
Spicy Chicken

12 叁色脆肠粉 RM12
Deep Fried Crispy Cheong Fen

13 果酱银丝糕 RM12
Deep Fried Noodle Cake with Fruits Jam

14 金沙南瓜酥 RM10
Deep Fried Sliced Pumpkin

15 酸姜溏心皮蛋 RM10
Century Egg with Preserved Ginger

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烧腊

广东烧腊篇

BARBECUE SELECTIONS



3 隆盛炭烧乳猪
Roasted Suckling Piglet



2 手抓西班牙猪排
Spanish Iberico Pork Rib



4 御品盐蒸爽皮鸡
Steamed Salted Village Chicken



7 汕头卤水黑棕鹅
Stewed Goose

1 特级西班牙黑毛猪排 (预订)
Grilled Supreme Spanish Iberico Pork Rib (Book In Advanced)

2 手抓西班牙猪排
Spanish Iberico Pork Rib

3 隆盛炭烧乳猪
Roasted Suckling Piglet

4 御品盐蒸爽皮鸡
Steamed Salted Village Chicken

5 明炉当归烧鸭
Crispy Roasted Duck

6 自家炭烧黑棕鹅
Crispy Roasted Goose

7 汕头卤水黑棕鹅
Stewed Goose

半副/Half Portion 全副/Full Portion

RM238

RM128

RM168

RM88

一只/Whole

半只/Half

RM288

RM178

RM96

RM48

RM78

RM40

RM268

RM138

RM208

RM108



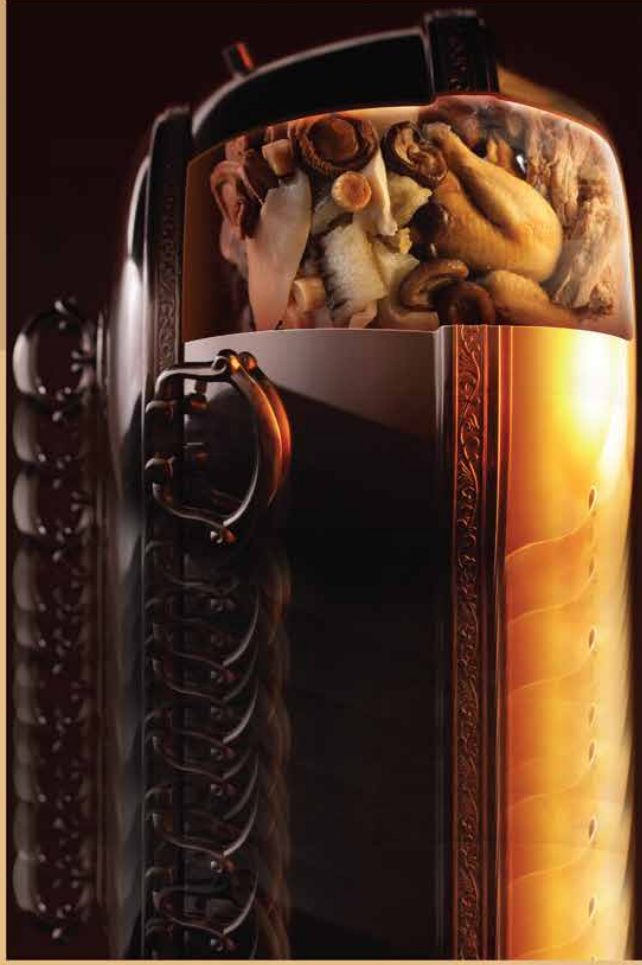
6 自家炭烧黑棕鹅
Crispy Roasted Goose

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隆盛祖传秘方

佛跳墙·鱼翅·汤篇
BUDDHA JUMP OVER THE WALL
& SHARK'S FIN



1 隆盛檀烧佛跳墙(须预订/6位起)
Loon Sing's Supreme Buddha Jumps Over The Wall
(Book In Advanced, Minimum 6 person)



2 隆盛榕城佛跳墙
Loon Sing's Superior Buddha Jumps Over The Wall



8 皇皇干捞中鲍翅
Braised Shark's Fin with Crabmeat & Crab Roe

1 隆盛檀烧佛跳墙(须预订/6位起)
Loon Sing's Supreme Buddha Jumps Over The Wall
(Book In Advanced, Minimum 6 person)

位/per Person

RM350

2 隆盛榕城佛跳墙
Loon Sing's Superior Buddha Jumps Over The Wall

RM108

3 隆盛迷你佛跳墙
Loon Sing's Mini Supreme Buddha Jumps Over The Wall

RM69

4 隆盛佛跳墙兄弟
Loon Sing's Buddha Jumps Over The Wall

RM52

5 红烧大鲍翅
Braised Superior Shark's Fin in Superior Stock

RM138

6 云腿高汤炖鲍翅
Doudle-boiled Superior Shark's Fin in Superior Stock

RM138

7 泰式煲仔翅
Thai Style Braised Shark's Fin served in Casserole

RM48

8 蟹黄干捞中鲍翅
Braised Shark's Fin with Crabmeat & Crab Roe

RM48

9 龙皇蟹肉干贝翅
Braised Shark's Fin with Lobster Meat, Crabmeat & Dried Scallop

RM38
(8-10位 / 8-10pax)
RM288

10 瑶柱蟹肉桂花翅
Fried Shark's Fin with Egg served with Lettuce

RM38

汤篇 SOUP OF THE DAY



11 老火靚例汤
Soup of The Day

RM48

12 咸菜番茄鱼头汤
Fish Head Soup with Preserved Salted Veggies

RM48

13 胡椒鱼鳔浓汤
Boiled Pepper Soup with Fish Maw

RM32

12 咸菜番茄鱼头汤
Fish Head Soup with Preserved Salted Veggies

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豪华篇 鲍鱼 海味

ABALONE & DRIED SEAFOOD



1 红烧原只5头鲍
Braised Abalone 5ppc with Oyster Sauce



6 窝烧鲍鱼鸡松煲
Braised Abalone with Chicken Served in Casserole



5 鲍鱼海味一品煲
Braised Abalone with Assorted Dried Seafood served in Casserole

位/Per Person

RM88
RM158
RM158
RM88

份/Portion

RM138
RM88
RM68
RM68
RM68
RM58

- 1 红烧原只5头鲍
Braised Abalone 5ppc with Oyster Sauce
- 2 黑松露二头鲜鲍
Braised Abalone 2ppc with Black Truffle
- 3 翡翠鸳鸯二头鲜鲍鱼
Braised Abalone 2ppc with Oyster Sauce & Thai Style in Cold
- 4 红烧花胶皇 (新西兰)
Braised Fish Maw with Oyster Sauce (New Zealand)
- 5 鲍鱼海味一品煲
Braised Abalone with Assorted Dried Seafood Served in Casserole
- 6 窝烧鲍鱼鸡松煲
Braised Abalone with Chicken Served in Casserole
- 7 鲍汁一品海味煲
Braised Assorted Dried Seafood Served in Casserole
- 8 极品干爆海参煲
Sautéed Sea Cucumber Served in Casserole
- 9 红烧海参鱼鳔
Braised Sea Cucumber & Fish Maw Served in Casserole
- 10 松露鹅掌茄子煲
Stewed Goose Web & Black Truffle with Egg Plant Served in Casserole



10 松露鹅掌茄子煲
Stewed Goose Web & Black Truffle with Egg Plant Served in Casserole

另加 ADD ON

- a 冬菇 Black Mushroom RM3
- b 海参 Sea Cucumber RM20
- c 鹅掌 Goose Web RM15
- d 花胶 Superior Fish Maw RM78
- e 鱼鳔 Fish Maw RM10

件/Pcs

厨师建议做法 Chef's Recommended Preparation

- 红烧 Braised with Oyster Sauce
- 黄焖松露 Braised with Superior Golden Stock

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龙虾皇活蟹篇

LOBSTER, CRAB & SHELL FISH

阿拉斯加蜘蛛蟹

Alaska Spider Crab



波士顿龙虾

Boston Lobster

澳洲龙虾

Australian Lobster

1 澳洲龍蝦 Australian Lobster

2 南澳洲龍蝦 South Australian Lobster

3 沙巴青龍蝦 Sabah Green Lobster

4 沙巴花龍蝦 Sabah Flower Lobster

5 波士頓龍蝦 Boston Lobster

时价/Seasonal Price (per 100g)

厨师建议煮法 Chef's Recommended Preparation

(一味做法 Preparation One Style)

- 堂灼, 刺身 Steamboat, Sashimi
- 花膠蛋白蒸 Steamed with Chinese Wine & Egg White
- 咸蛋鮮奶焗 Sautéed with Salted Egg Yolk & Milk
- 上湯焗 Sautéed with Superior Stock
- 培根芝士焗 Baked with Cheese & Bacon

(二味做法 Preparation Two Style)

- 椒鹽頭爪 Deep Fried Lobster Head & Claw with Salt & Pepper
- 頭爪攪伊麵 Braised Lobster Head & Claw with E-Fu Noodle
- 黑椒頭爪粉絲 Stewed Lobster Head & Claw with Vermicelli in Black Pepper Sauce
- 頭爪折肉泡飯 Boiled Lobster Head & Claw with Rice & Superior Stock

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6 澳洲生鲍鱼 Australian Live Abalone

时价/Seasonal Price (per pc)

厨师建议煮法 Chef's Recommended Preparation

- 堂灼 Sashimi with Steamboat
- 刺身 Sashimi
- 油泡 Stir Fried with Vegetable
- 蠔皇生焗 Braised Abalone

7 生蠔 Live Oyster

时价/Seasonal Price (per pc)

厨师建议煮法 Chef's Recommended Preparation

- 生吃 Sashimi
- 泰式炸生蚝 Thai Style Deep Fried
- 培根芝士焗 Baked with Cheese & Bacon
- 金銀蒜蒸 Steamed with Garlic



8 聖子皇 Scotland Bamboo Clam

时价/Seasonal Price (per pc)

厨师建议煮法 Chef's Recommended Preparation

- 金銀蒜蒸 Steamed with Garlic
- X.O 醬蒸 Steamed with X.O. Sauce

9 象拔蚌 Geoduck

时价/Seasonal Price (per 100g)

厨师建议煮法 Chef's Recommended Preparation

- 堂灼 Sashimi with Steamboat
- 刺身 Sashimi
- 油泡 Stir Fried with Seasonal Vegetable
- X.O 醬炒 Sautéed with X.O. Sauce



10 沙白 White Clam

时价/Seasonal Price (per 100g)

厨师建议煮法 Chef's Recommended Preparation

- 暹皇白灼 Thai Style Poached
- 蝦米金不换 Sautéed with Dried Shrimp & Fresh Basil Leaf
- 尖椒姜絲蒸 Steamed with Shredded Ginger & Chili Padi
- 药膳上汤 Boiled with Superior Stock & Chinese Herb

厨师建议煮法 Chef's Recommended Preparation

(一味做法 Preparation One Style)

- 堂灼, 刺身 Steamboat, Sashimi
- 花膠蛋白蒸 Steamed with Chinese Wine & Egg White
- 咸蛋鮮奶焗 Sautéed with Salted Egg Yolk & Milk
- 上湯焗 Sautéed with Superior Stock
- 培根芝士焗 Baked with Cheese & Bacon

(二味做法 Preparation Two Style)

- 椒鹽頭爪 Deep Fried Lobster Head & Claw with Salt & Pepper
- 頭爪攪伊麵 Braised Lobster Head & Claw with E-Fu Noodle
- 黑椒頭爪粉絲 Stewed Lobster Head & Claw with Vermicelli in Black Pepper Sauce
- 頭爪折肉泡飯 Boiled Lobster Head & Claw with Rice & Superior Stock

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价格需另加6%服务费及5%的服务费. Prices are subject to 6% SST & 5% Service Charge. VIP 厢房则另加10%服务费. VIP room 10% Service Charge

11 阿拉斯加蜘蛛蟹 Alaska Spider Crab

时价/Seasonal Price (per 100g)

13 法国面包蟹 French Bread Crab

14 印尼大肉蟹 Indonesia Meat Crab

厨师建议煮法 Chef's Recommended Preparation

- 西式奶油蛋丝 Sautéed with Butter & Topped with Shredded Egg
- 上湯焗 Baked with Superior Stock
- 花膠蛋白蒸 Steamed with Chinese Wine & Egg White
- 姜葱米酒焗 Sautéed with Ginger, Spring Onion & Chinese Wine
- 咸蛋鮮奶焗 Sautéed with Salted Egg Yolk & Milk
- 古法辣子 Sautéed with Black Pepper
- 黑椒爆 Sautéed with Black Pepper
- 甘香焗 Sautéed with Kam Hiong
- 黄金炸 Deep Fried
- 潮州冻食 Teochew Style Cold Cut

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LIVE FISH 活鱼篇



- | | | | |
|----|------|------------------------|------------------------------|
| 1 | 老鼠斑 | Barramundi Cod | 时价/Seasonal Price (per 100g) |
| 2 | 東星斑 | Coral Trout | |
| 3 | 皇帝星 | Footballer Coral Trout | |
| 4 | 泰星斑 | Tai Seng | |
| 5 | 瓜子斑 | Melon Seed Grouper | |
| 6 | 花臉星斑 | Striped Face Grouper | |
| 7 | 龙虎斑 | King's Grouper | |
| 8 | 老虎斑 | Tiger Grouper | |
| 9 | 龍躉魚 | Giant Grouper | |
| 10 | 海石斑 | Ocean Grouper | |
| 11 | 苏眉 | Maori Wrasse | |

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厨师建议烹饪法 Chef's Recommended Preparation (一味做法 Preparation One Style)

- 清蒸 Steamed with Superior Soya Sauce
- 剁椒豆瓣蒸 Steamed with Cut Chilli & Preserved Bean Paste
- 魚湯過橋 Poached with Fish Stock
- 姜茸蒸 Steamed with Minced Ginger
- 姜葱海泡 Slices Steamed with Spring Onion & Ginger
- 老坛酸菜煮 Boiled with Preserved Salted Veggies
- 瓦煲马来干爆 Malay Style served in Casserole
- 潮式蒸 Steamed in "Teow Chew" Style
- 娘惹蒸 Steamed in "Nyonya" Style
- 煎封 Pan Fried with Ginger & Spring Onion

(二味做法 Preparation Two Style)

- 姜米酒蒸斑球 Steamed with Chinese Wine & Egg White ;
- 古法鲜竹炆頭腩 Braised Fish Head with Bean Stick
- 碧綠油泡球 Stir Fried Fillet with Seasonal Vegetable ;
- 姜茸蒸頭腩 Steamed Fish Head & Belly with Minced Ginger
- 鲜淮山百合炒 Sautéed Fillet with Fresh Yam Root & Lily Bulb ;
- 豉汁蒸斑頭腩 Steamed Fish Head with Black Bean Sauce
- 雪里紅什菌炒 Sautéed Fillet with Fresh Mushroom & Preserved Vegetable ;
- 老坛酸菜煮頭腩 Stewed Fish Head with Preserved Salted Veggie

12	順殼魚	Soon Hock	时价/Seasonal Price (per 100g)
13	野果銀巴丁	Patin Buah Fish	
14	翡翠卢鱼	Jade Perch	
15	金凤鱼	Red Tilapia	

厨师建议烹饪法 Chef's Recommended Preparation

- 清蒸 Steamed with Superior Soya Sauce
- 油浸 Deep Fried
- 古法鲜竹炆 Braised with Bitter Gourd
- 金銀蒜蝦米蒸 Steamed Garlic with Dried Shrimp
- 尖椒菜甫蒸 Steamed with Preserved Vegetable & Chilli Padi
- 泰式油炸 Deep Fried in Thai Style
- 瓦煲马来干爆 Malay Style served in Casserole
- 生煲 Cook in Casserole
- 咖喱煲 Cook with Curry served in Casserole
- 泰式油炸 Deep Fried in Thai Style

16	忘不了	Empurau	时价/Seasonal Price (per 100g)
17	紅吉羅	Kelah Merah	
18	吉利	Kerali	
19	正河巴丁	River Patin	
20	白苏丹	Jelawat @ White Sultan	

厨师建议烹饪法 Chef's Recommended Preparation

- 清蒸 Steamed with Superior Soya Sauce
- 原味蒸 Steamed without Superior Soya Sauce

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SEAFOOD 海洋 风味篇



1 辣子酱虾球伴花包
Chilli Prawn (without shell) with Bread



2 黄金脆虾球
Sautéed Prawn (without shell) with Salted Egg Yolk



5 碧绿油泡带子
Sautéed Scallop with Assorted Vegetables



8 娘惹海鲜煲
Nyonya Style Assorted Seafood Served in Casserole

1 辣子酱虾球伴花包
Chilli Prawn (without shell) with Bread

2 黄金脆虾球
Sautéed Prawn (without shell) with Salted Egg Yolk

3 千岛沙律虾球
Deep Fried Prawn (without shell) with Thousands Island Sauce

4 香叶奶油虾球
Sautéed Prawn (without shell) with Butter

5 碧绿油泡带子
Sautéed Scallop with Assorted Vegetables

6 黑蒜泡带子
Sautéed Scallop with Fermented Black Garlic

7 亚叁煮三鲜
Sautéed Assorted Seafood with Assam Sauce

8 娘惹海鲜煲
Nyonya Style Assorted Seafood Served in Casserole

9 麦片脆鲜虾
Sautéed Prawn with Butter & Oat

10 古法干烧焗鲜虾
Traditional Style Pan Fried Prawn

11 蒜粒豉油皇皇虾
Sautéed Prawn with Premium Soy Sauce & Garlic

12 蜂蜜蜜汁焗鲜虾
Sautéed Prawn with Honey

13 椒盐脆苏东
Deep Fried Squid with Salt & Pepper

14 三岩炒苏东
Sautéed Squid with Sambal

15 黑椒沙律脆苏东
Deep Fried Squids with Black Pepper Salad Sauce

16 脆鱿伴水芹香
Sautéed Assorted Veggie with Crispy Squids



10 古法干烧焗鲜虾
Traditional Style Pan Fried Prawn

份/Portion

RM48

RM46

RM46

RM46

RM46

RM46

RM38

RM38

RM38

RM38

RM38

RM38

RM23

RM23

RM23

RM23

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份/Portion

1 冰镇咕老肉
Cold Served Sweet & Sour Pork
with Ice Cude

RM25

2 农乡拍蒜鸵鸟煲
Sautéed Ostrich Meat served
in Casserole

RM38

3 黑椒炒鹿肉
Sautéed Venison Meat with Ginger
& Spring Onion

RM38

4 金枝翡翠鸵鸟肉
Sautéed Ostrich Meat with
Assorted Veggies

RM38

RM32

RM28

RM28

RM32

RM28

RM28

RM28

RM20

RM20

RM18



6 四川辣子鸡
Szechuan Style Deep Fried Village Chicken

5 顺德家乡蒸走地鸡
Shunde Style Steamed Village Chicken

6 四川辣子鸡
Szechuan Style Deep Fried Village Chicken

7 台式三杯鸡煲
Taiwanese Chicken with Fresh Basil Leaf Served in Casserole

8 金瓜当归蒸菜园鸡
Steamed Village Chicken with Pumpkin & Chinese Herbs

9 乾咖喱腩肉煲
Sautéed Pork Belly with Curry Served in Casserole

10 京都排骨皇
Pan Fried Pork Rib with BBQ Sauce

11 咸鱼花腩煲
Sautéed Pork Belly with Salted Fish Served in Casserole

12 冬菜马蹄蒸肉饼
Steamed Minced Pork with Waterchest Nut & Preserved Vegetable

13 咸鱼马蹄煎肉饼
Pan Fried Minced Pork with Salted Fish & Water Chest Nut

14 唐酒秋耳炒芥兰
Sautéed Vegetable with Black Fungus & Chinese Wine

小菜篇

VILLAGE DISHES



1 冰镇咕老肉
Cold Served Sweet & Sour Pork with Ice Cude



10 京都排骨皇
Pan Fried Pork Rib with BBQ Sauce



3 黑椒炒鹿肉
Sautéed Venison Meat with Ginger &
Spring Onion



5 顺德家乡蒸走地鸡
Shunde Style Steamed Village Chicken



8 金瓜当归蒸菜园鸡
Steamed Village Chicken with
Pumpkin & Chinese Herbs

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小菜篇

VILLAGE DISHES

- 15 黑松露炒鹅蛋 RM35
Pan Fried Goose Egg with Black Truffle
- 16 芙蓉煎香蛋 RM16
Fan Fried Chicken Egg Fu Yong Style
- 17 三皇蒸水蛋 RM16
Steamed Trio Egg
- 18 咸鱼肉碎豆腐煲 RM22
Stewed Beancurd with Minced Pork & Salted fish served in Casserole
- 19 申光滑蛋豆腐 RM28
Braised Beancurd, Veggies & Egg Served with Prawn
- 20 雪油金沙炭豆腐 RM18
Deep Fried Bincchotan Charcoal Beancurd with Butter Yolk Sauce
- 21 菜香自制豆腐 RM18
Homemade Beancurd with Veggies
- 22 日本淮山小炒皇 RM22
Sautéed Japan Huaishan with Assorted Veggies
- 23 松子二松芥兰 RM22
Dual Cooking Style of Kai Lan with Sun Flower Seed
- 24 榄菜肉碎炒芥兰 RM20
Sautéed Kai Lan with Kale Borecole & Minced Pork
- 25 鱼汤鲜竹浸小菜 RM18
Boiled Spinach with Fish Stock & Beancurd Stick
- 26 金钩节瓜粉丝煲 RM18
Sautéed Wax Gourd with Dried Shrimp & Vermicelli Served in Casserole
- 27 豆豉鲮鱼炒凉瓜 RM18
Sautéed Bitter Gourd with Black Bean & Minced Dace
- 28 酱烧肉松茄子 RM18
Grilled Egg Plant with Minced Pork
- 29 三皇滑蛋扒苋菜 RM18
Stewed Trio Egg with Spinach
- 30 X0蒸茄子 RM18
Steamed Egg Plant with X.O. Sauce
- 31 四大天星 RM18
Woke Fried Assorted Vegetables with Belacan



20 雪油金沙炭豆腐
Deep Fried Bincchotan Charcoal Beancurd with Butter Yolk Sauce



19 申光滑蛋豆腐
Braised Beancurd, Veggies & Egg Served with Prawn



25 鱼汤鲜竹浸小菜
Boiled Spinach with Fish Stock & Beancurd Stick



15 黑松露炒鹅蛋
Pan Fried Goose Egg with Black Truffle



27 豆豉鲮鱼炒凉瓜
Sautéed Bitter Gourd with Black Bean & Minced Dace

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素食健康篇

VEGETARIAN CORNER



4 亚叁斋三文鱼
Vegetarian Salmon Fish with Assam Sauce



5 咖喱香肉杂菜煲
Vegetarian Meat Ball & Veggie with Curry served in Casserole



3 金菇小炒皇伴斋鹅
Sautéed Assorted Veggie with Golden Mushroom Accompanie with Deep Fried Vegetarian Goose



7 粗姜红杞焖素鸡
Stewed Vegetarian Chicken with Shredded Ginger & Wolfberries



13 金汁松菌滑豆腐
Braised Homemade Beancurd with Hon Shimeiji Mushroom

位/Per Person

1 胜瓜番茄味菜汤 (每盅)
Boiled Tomatoe & Luffa Melon Soup

RM12

2 有机粟米金丝羹 (每盅)
Braised Sweet Corn Soup

RM12

3 金菇小炒皇伴斋鹅
Sautéed Assorted Veggie with Golden Mushroom Accompanie with Deep Fried Vegetarian Goose

RM26

4 亚叁斋三文鱼
Vegetarian Salmon Fish with Assam Sauce

RM26

5 咖喱香肉杂菜煲
Vegetarian Meat Ball & Veggie with Curry served in Casserole

RM23

6 三杯鲜菌爆素肉
Vegetarian Meat Ball in Taiwanese Style

RM23

7 粗姜红杞焖素鸡
Stewed Vegetarian Chicken with Shredded Ginger & Wolfberries

RM23

8 南乳家乡斋煲
Stewed Assorted Mushroom & Vermecelli with Fermented Beancurd served in Casserole

RM18

9 酸甜脆藕排
Sweet & Sour Crispy Lotus Root

RM18

10 芹香素果蔬
Sautéed Assorted Veggies

RM18

11 麦片脆松菇
Deep Fried Mushroom with Oat

RM16

12 豆豉焖凉瓜
Braised Black Bean with Bitter Gourd

RM16

13 金汁松菌滑豆腐
Braised Homemade Beancurd with Hon Shimeiji Mushroom

RM18

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蔬菜篇

THE GREEN KINGDOM

份/Portion

1 香港芥兰

Hong Kong Kai Lan

7 香港奶白

Hong Kong Nai Bai

RM18

2 香港菜心

Hong Kong Choy Sum

8 苋菜

Chinese Spinach

3 香港青白苗

Hong Kong Pak Choi

9 西芹

Celery

4 澳洲芦筍

Australia Asparagus

10 油麦胆

Romance Spinach

5 西兰花

Broccoli

11 凉瓜

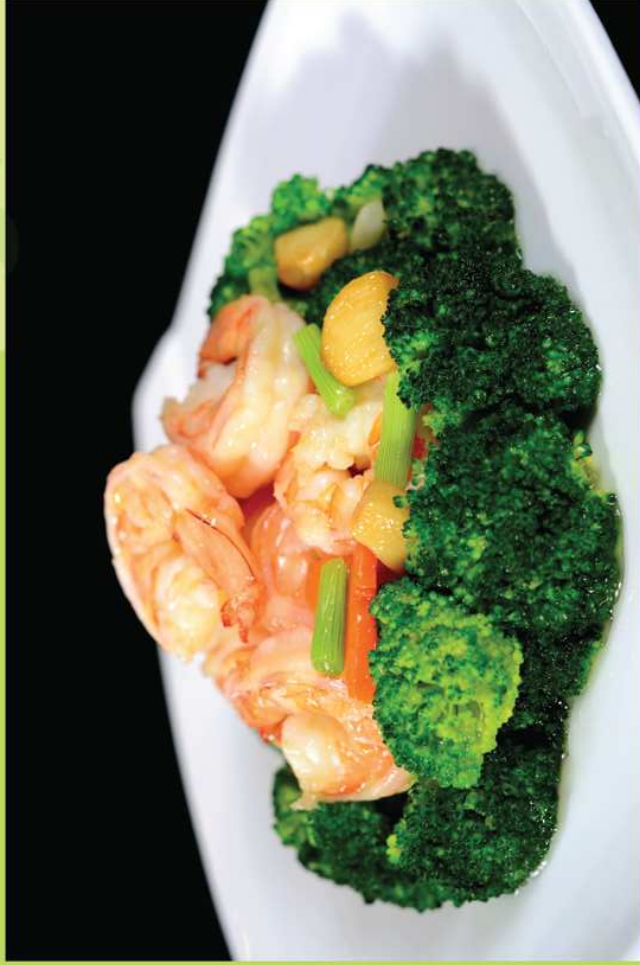
Bitter Melon

6 季豆苗

Baby French Bean

12 青龙菜

Dragon Chive



5b

西兰花虾球
Broccoli with Peeled Prawns



7

香港奶白
Hong Kong Nai Bai



6

季豆苗
Baby French Bean

搭配ADD

a

带子
Scallop

RM28

b

虾球
Peeled Prawns

RM28

c

石斑鱼片
Fish Fillet

RM23

d

鲜鱿
Squids

RM18

e

鸵鸟肉
Ostrich Meat

RM20

f

猪豚肉
Pork

RM15



4a

澳洲芦筍带子
Australia Asparagus with Scallop

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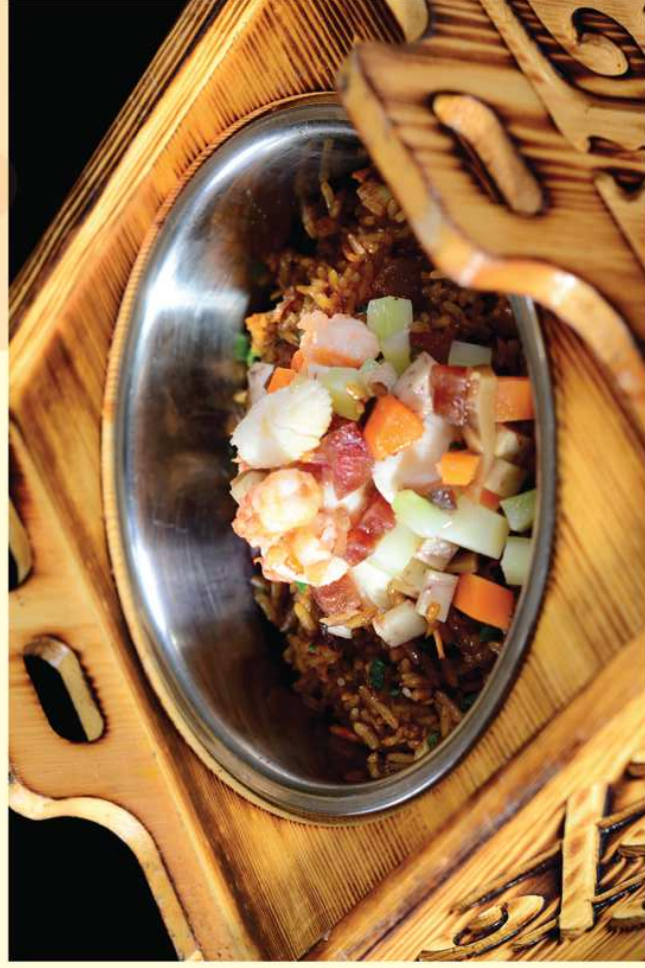
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麵粉 粥飯篇

NOODLE & RICE



6 乾隆宝鼎八宝饭

Special Fried Rice with Eight Treasures



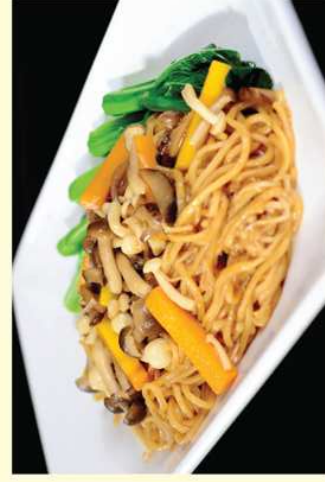
1 龙虎鱼头米粉汤 (位上)

Boiled Giant King's Grouper Fish Head with Bee Hoon soup



4 鸡丝桂花面

Fried Egg noodle with Shredded Chicken & Egg



3 金瓜珍菌焖伊面

Braised E-Fu Noodle with Seafood & Assorted Mushroom



8 松露润肠炒饭

Fried Rice with Wax Sausage & Black Truffle

1 龙虎鱼头米粉汤 (位上)

Boiled Giant King's Grouper Fish Head with Bee Hoon soup

2 福建焖手工面

Hock Kian Style Braised Handmade Noodle

3 金瓜珍菌焖伊面

Braised E-Fu Noodle with Seafood & Assorted Mushroom

4 鸡丝桂花面

Fried Egg noodle with Shredded Chicken & Egg

5 扬州炒香饭

Yangzhou Fried Rice

6 乾隆宝鼎八宝饭

Special Fried Rice with Eight Treasures

7 上汤瑶柱海鲜泡饭

Boiled White Rice with Superior Stock, Dried Scallop & Seafood

8 松露润肠炒饭

Fried Rice with Wax Sausage & Black Truffle

9 XO酱带子虾球炒饭

Fried Rice with Prawn, Scallop & XO Sauce



7 上汤瑶柱海鲜泡饭

Boiled White Rice with Superior Stock, Dried Scallop & Seafood

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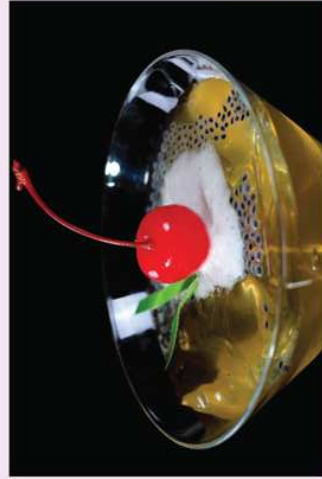
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DESSERTS

甜点篇



2 榴莲天妇罗 (3粒)
Durian Tempura (3 pcs)



7 爱玉香茅冻
Aiyu Lemongrass Jelly



6 杏仁豆腐
Chilled Almond Jelly



9 脆皮锅饼
Crispy Chinese Pancake



5 杨枝金露雪花冰
Mango Snow Ice with Pamelelo

份/Portion

1 香玲龙眼锦鲤冻 (8 person)
Xiang Ling Longan with Koi Jelly

RM28

2 榴莲天妇罗 (3粒)
Durian Tempura (3 pcs)

RM18

3 马来糕 (6块)
Malay Cake (6 pcs)

RM15

4 红莲炖桃胶
Double-boiled Red Date with 'Tao Jiao'

RM8

5 杨枝金露雪花冰
Mango Snow Ice with Pamelelo

RM8

6 杏仁豆腐
Chilled Almond Jelly

RM6

7 爱玉香茅冻
Aiyu Lemongrass Jelly

RM5

8 豆浆雪耳炖香果
Sweetened Soya Milk with White Fungus & Gingko

RM7

9 脆皮锅饼
Crispy Chinese Pancake

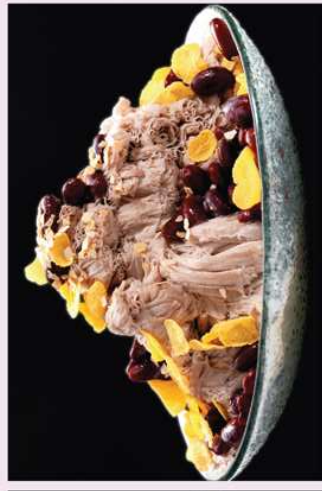
RM12

10 雪花纷飞 (芒果, 花生, 红豆, 芋香, 榴莲)
Snow Ice (Mango, Peanut, Red Bean, Yam, Durian)

RM7



10 雪花纷飞 (花生)
Snow Ice (Peanut)



10 雪花纷飞 (红豆)
Snow Ice (Red Bean)

图片仅供参考, 请以实物为准. Pictures are for illustration purposes only. 价格需另加6%服务费及5%的服务费. Prices are subject to 6% SST & 5% Service Charge. VIP 厢房则另加10%服务费. VIP room 10% Service Charge

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