

### ATLANTIC SEAFOOD RESTAURANT

Lot TG-MW-001 & 004, Ground Floor,  
Main Wing Tropicana Golf & Country Club, Jalan Kelab Tropicana,  
47410, Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Tel : 03-7803 8274 HP : 012-250 9837

### UNIQUE SEAFOOD PJ23

Lot 9B-3, Jalan Kemajuan, Section 13,  
46200 Petaling Jaya, Selangor.

Tel : 03-7960 2088 / 2066 HP : 016-210 4266

### ELITE GRAND BALLROOM

Lot 8A, Jalan 13/2, Section 13,  
46200 Petaling Jaya, Selangor.

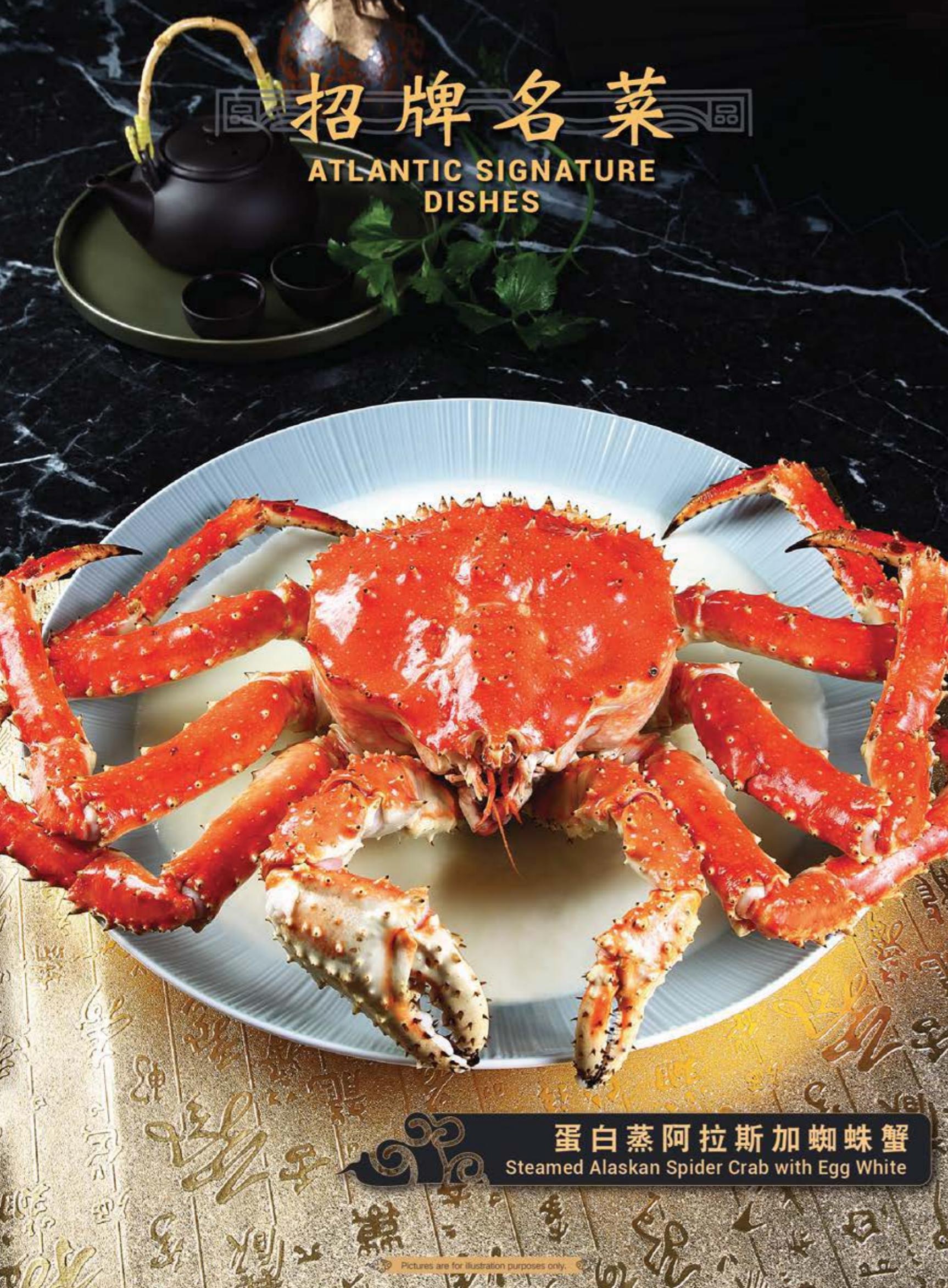
HP : 017-212 3128 / 016 715 6636

### PANTAI SEAFOOD RESTAURANT

No.13575, Jalan Cempaka Kg, Kampung Sg Kayu Ara,  
47400 Petaling Jaya, Selangor.

Tel : 03-7725 5099 / 1099 HP : 016-210 4366





1. 澳洲龙虾日式刺身配鱼子酱  
Australian Lobster Sashimi with Caviar
2. 蛋白蒸阿拉斯加蜘蛛蟹  
Steamed Alaskan Spider Crab with Egg White
3. 皇焖澳洲白雪蟹  
Braised Snow Crab in Golden Imperial Soup
4. 大西洋辣子肉蟹拌银丝卷  
Indonesian Meat Crab with 'Atlantic' Chili Sauce & Fried Bun
5. 皇金蒜蓉粉丝蒸扇贝  
Steamed Scotland Scallop with Minced Garlic & Vermicelli
6. 法式芝士焗生蚝  
French Style Cheese Baked Oyster
7. 堂灼象拔蚌  
Steamboat Geoduck
8. 白灼游水草虾  
Poached Live Tiger Prawn
9. 海浪白玉泡龙虎斑  
Steamed King Grouper Fish in Slices with Soy Sauce & Beancurd
10. 乡下佬驰名大盆鱼  
'Atlantic' Signature Big Pot Fish with Assorted Seafood
11. 油泡活鲍鱼酸青瓜  
Stir Fried Abalone with Oyster Sauce & Fried Ginger with Pickled Cucumber
12. 青铜铁板蕉叶烧鱼  
Grilled Live Fish in Banana Leaves
13. 经典南瓜盅霸王别姬螃蟹  
Braised Crab with Cream Sauce in Pumpkin

## 龙虾类

LOBSTER



澳洲龙虾日式刺身配鱼子酱  
Australian Lobster Sashimi with Caviar

## 1. 美国龙虾

Boston Lobster

## 2. 大/小青龙虾

Big / Small Green Lobster

## 3. 澳洲龙虾

Australian Lobster

## 4. 本地小龙虾

Local Baby Lobster

## 5. 大花龙

Big Rainbow Lobster

## 6. 加州龙虾

California Lobster

## 7. 墨西哥龙虾

Mexican Lobster

## 8. 苏格兰龙虾

Scotland Lobster

## 煮法 COOKING STYLE

## A. 堂灼

Steamboat with Superior Soup

## B. 日式刺身配鱼子酱

Sashimi with Caviar

## C. 皇炯

Braised with Golden Imperial Soup

## D. 法式芝士焗

'French' Style Cheese Baked

## E. 姜葱炒

Stir Fried with Spring Onion &amp; Ginger

## F. 椒盐七味

Salt &amp; Pepper with Condiments

## G. 上汤黑松露焗

Baked with Black Truffle &amp; Superior Soup

## H. 鲜果沙律

Fruit Salad Combination

## I. 奶香

Buttermilk Sauce

## J. 芙蓉玉液

Stir Fried with Evaporated Milk &amp; Chili

## K. 印尼式咖喱

Indonesian Style Curry

## L. 蛋白蒸

Steamed with Egg White

## M. 姜葱粉丝煲

Claypot Vermicelli with Spring Onion &amp; Ginger

## N. 黑椒粉丝煲

Claypot Vermicelli with Black Pepper

## 龙虾头爪二食 | TWO VARIETY COOKING STYLE

## I. 焖伊面

Braised Lobster Head &amp; Claws with E-fu Noodles

## II. 头爪滚粥

Lobster Head &amp; Claws Porridge

## III. 姜葱捞生面

Egg Noodles with Spring Onion &amp; Ginger

## IV. 潮州泡饭

Teow Chew Braised Rice

## 两味煮法 Two Cooking Style

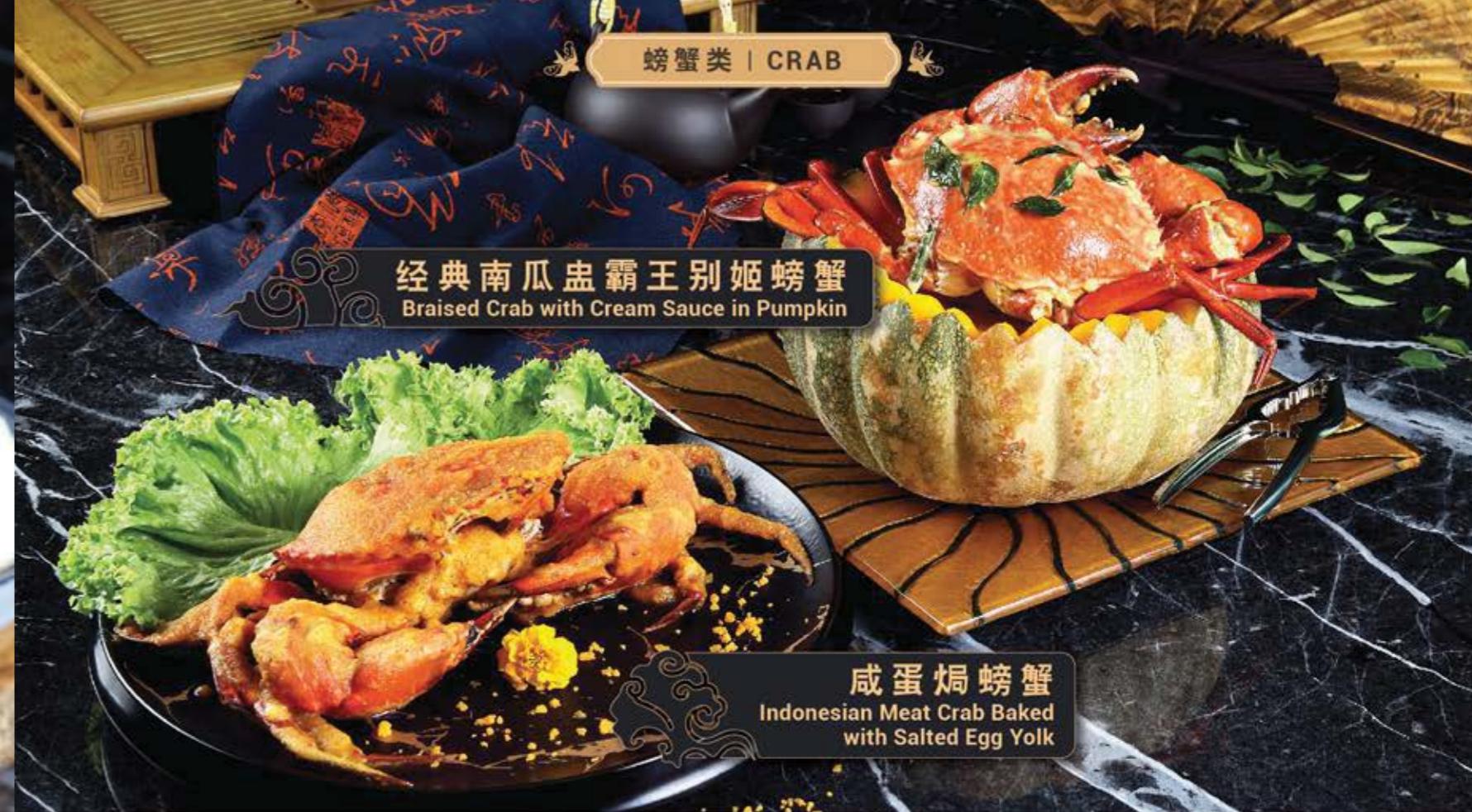
另加粉 Add Noodles

另加 Additional RM 20

堂灼 Steamboat

RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)

另加 Additional RM 25



1. 大/小花蟹 Big / Small Flower Crab	5. 澳洲皇帝蟹 Australian King Crab	9. 美国白雪蟹 Boston Snow Crab
2. 印尼小肉蟹 Indonesian Small Meat Crab	6. 澳洲白雪蟹 Australian Snow Crab	10. 香槟蟹 Dungeness Crab
3. 印尼大肉蟹 Indonesian Big Meat Crab	7. 南非大肉蟹 S.African Big Meat Crab	11. 爱尔兰蟹 Irish Crab
4. 蜘蛛蟹 Spider Crab (Alaskan King Crab)	8. 斯里兰卡大肉蟹 Sri Lanka Big Meat Crab	

煮法 COOKING STYLE

A. 高温清蒸 Steamed with High Heat	E. 椒盐七味 Salt & Pepper with Condiments	I. 芙蓉玉液 Stir Fried with Evaporated Milk & Chili
B. 皇焗 Braised with Golden Imperial Soup	F. 咸蛋焗 Baked with Salted Egg Yolk	J. 蛋白蒸 Steamed with Egg White
C. 甘香焗 Kam Heong Baked	G. 黑椒焗 Baked with Black Pepper	K. 姜葱焗伊府面 Braised with E-fu noodles, Spring Onion & Ginger
D. 南瓜盅奶香 Braised with Cream Sauce in Pumpkin	H. 辣子 'Atlantic' Chili Sauce	L. 黑松露焗 Baked with Black Truffle

两味煮法 Two Cooking Style

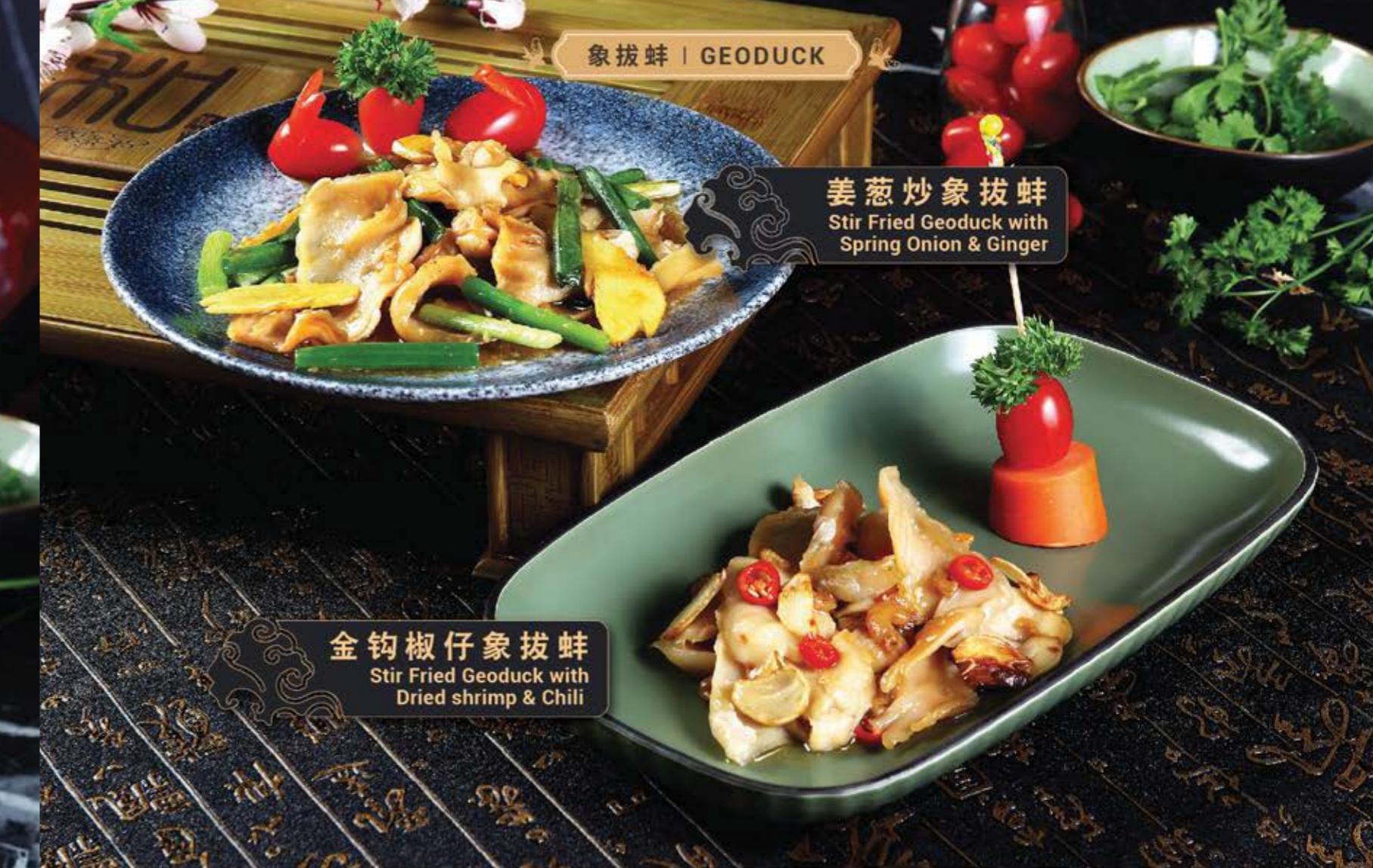
另加粉 Add Noodles

堂灼 Steamboat

另加 Additional RM 20

RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)

另加 Additional RM 25



1. 加拿大象拔蚌  
Canadian Geoduck

2. 加州象拔蚌  
Californian Geoduck

煮法 COOKING STYLE

象拔蚌 | GEODUCK

- A. 日式刺身 Sashimi with Wasabi
- B. 高汤堂灼 Steamboat with Superior Soup
- C. 油泡 Stir Fried with Oyster Sauce with Fried Ginger
- D. 姜葱炒 Stir Fried with Spring Onion & Ginger
- E. XO酱炒 Stir Fried with X.O. Sauce
- F. 金钩椒仔 Stir Fried with Dried Shrimp & Chili

象拔蚌胆 | GALLBLADDER

- A. 滚粥 Porridge
- B. 椒盐七味 Salt & Pepper with Condiments
- C. 西式麦香爆 Western Style Nestum

两味煮法 Two Cooking Style

另加 Additional RM 20

另加粉 Add Noodles

RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)

堂灼 Steamboat

另加 Additional RM 25

# 虾类

PRAWN

白灼游水草虾  
Poached Live Tiger Prawn



虾类 | PRAWN

西式蛋丝草虾  
Western Style Egg Floss Tiger Prawn



1. 草虾

Tiger Prawn

2. 生虾

Fresh Water Prawn

3. 濑尿虾

Mantis Prawn

煮法 COOKING STYLE

A. 白灼

Poached

B. 蛋白清蒸

Steamed with Egg White

C. 什果沙律

Mixed Fruit Salad

D. 奶香

Braised with Milky Cream

E. 越式香茅

Vietnamese Style Lemongrass

F. 皇金蒜蓉粉丝蒸

Steamed with Minced Garlic & Vermicelli

G. 椒盐七味

Salt & Pepper with Condiments

H. 豉油皇

Pan Fried with Superior Soy Sauce

I. 西式麦香爆

Western Style Nestum

J. 西式蛋丝

Western Style Egg Floss

K. 咸蛋焗

Baked with Salted Egg Yolk

L. 芙蓉玉液

Stir Fried with Evaporated Milk & Chili

M. 甘香焗

Kam Heong Baked

N. 辣子

'Atlantic' Chili Sauce

O. 姜葱粉丝煲

Claypot Vermicelli with Spring Onion & Ginger

P. 妈蜜焗

Baked with Marmite Sauce

# 鲍鱼推介

ABALONE



鲍鱼推介 | ABALONE



1. 南非鲍鱼  
South African Abalone

2. 澳洲大鲍鱼  
Australian Big Abalone

3. 澳洲小鲍鱼  
Australian Small Abalone

## 煮法 COOKING STYLE

- A. 日式刺身 Sashimi with Wasabi
- B. 姜丝清蒸 Steamed with Shredded Ginger
- C. 油泡酸青瓜 Stir Fried with Oyster Sauce & Fried Ginger with Pickled Cucumber

- D. 豉油皇 Pan Fried with Superior Soy Sauce
- E. 蒜子红烧 Braised with Oyster Sauce
- F. 皇金蒜蓉粉丝蒸 Steamed with Minced Garlic & Vermicelli

- G. 姜葱炒 Stir Fried with Spring Onion & Ginger
- H. 陈皮姜丝蒸 Steamed with Ginger & Tangerine Peels

## 两味煮法 Two Cooking Style

另加粉 Add Noodles RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)  
堂灼 Steamboat 另加 Additional RM 25



1. 苏眉 Soo Mei	10. 泰星斑 Tai Sing	19. 挪威山水金凤 Norway Dam Tilapia	28. 忘不了(恩不来) Empurau / Wang Bu Liao
2. 海斑 Sea Grouper	11. 顺壳 Soon Hock	20. 河白须公 River Pak Sou Gong	29. 龙趸 Estuary Grouper
3. 老鼠斑 Lao Shu Ban	12. 巴丁 Patin	21. 海石甲 Sea Siakap	30. 老虎斑 Low Fu Pan / Kelapu Harimau
4. 瓜子斑 Red Grouper	13. 白须公 Pak So Kong	22. 石甲 Siakap Fish	31. 金/银鲳鱼 Silver Pomfret / Bawal Emas
5. 龙虎斑 King Grouper	14. 红非洲 Red Tilapia	23. 苏鼠斑 Soo Xu Pan	32. 澳洲翡翠斑 Australian Jade Perch
6. 红友鱼 Scallop Red Snapper	15. 中国生鱼 China Haruan Fish	24. 鲟龙鱼 Sturgeon Fish	33. 龙趸仔 Small Estuary Grouper
7. 牙点鱼 Silver Snapper	16. 翡翠王(金凤鱼) Golden Jade Tilapia	25. 多宝鱼 Turbot Fish	
8. 东星斑 Tong Sing	17. 海底鸡 Hoi Thye Gai	26. 红尾虎 U.S. Red Cat	
9. 西星斑 Sei Sing	18. 马友 Ma Yau	27. 吉罗鱼 Kerai Fish	

煮法 COOKING STYLE

A. 港式蒸 Steamed, Hong Kong Style	F. 娘惹蒸 Steamed with Nyonya Sauce	K. 油炸 Crispy Deep Fried
B. 酱蒸 Steamed with Spicy Bean Sauce	G. 亚参蒸 Steamed with Asam Sauce	L. 马来栈干煎 Deep Fried with Balacan
C. 青铜铁板蕉叶烧 Grilled in Banana Leaves	H. 柠香酸柑蒸 Steamed with Lime	M. 三味真火炸 Deep Fried with Three Flavour Sauce
D. 潮州蒸 Steamed, Teow Chew Style	I. 酸甜炸 Deep Fried with Sweet & Sour Sauce	N. 黄椒起球蒸 Sliced & Stir Fried with Yellow Capsicum
E. 海浪白玉泡 Fish Slice Steamed with Soy Sauce & Beancurd	J. 泰式花生炸 Deep Fried with Peanuts in Thai Style	

头骨二食 | TWO VARIETY COOKING STYLE

I. 椒盐七味 Salt & Pepper with Condiments	V. 潮式咸菜豆腐汤 Teow Chew Style Salted Vegetable & Beancurd Soup
II. 甘香虾米 Kam Heong	VI. 粗姜凉瓜浓汤 Ginger & Bitter Gourd Soup
III. 秋葵马来栈炒 Stir-Fried with Belacan & Ladies Finger	VII. 香茜皮蛋番茄汤 Chinese Pasley, Century Eggs & Tomato Soup
IV. 豆腐奶白浓汤 Beancurd & White Cabbage Soup	VIII. 印尼咖喱汁 Braised with Indonesian Curry

身尾 | BODY & TAIL

I. 豉汁凉瓜焖 Braised with Bean Sauce & Bitter Gourd
II. 柱候酱豆根茄子焖 Braised with Beancurd Skin & Brinjal
III. 鱼香茄子焖 Braised with Salted Fish & Brinjal
IV. 咸虾酱秋葵焖 Braised with Salted Shrimp Paste & Lady Finger

两味煮法 Two Cooking Style

另加粉 Add Noodles

堂灼 Steamboat

另加 Additional RM 20

RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)

另加 Additional RM 25

# 贝壳类 SHELL FISH



法式芝士焗生蚝  
French Style Cheese Baked Canadian Oyster

Pictures are for illustration purposes only.

贝壳类 | SHELL FISH

金钩椒仔日本螺  
Stir Fried Japanese Snail with Dried Shrimp & Chili

皇金蒜蓉粉丝蒸扇贝  
Steamed Scotland Scallop with Minced Garlic & Vermicelli

1. 沙白 Kepah	6. 扇贝 Fresh Scallop	11. 青口 Green Mussel / Kupang
2. 六根 Lokan	7. 加拿大生蚝 Canadian Oyster	12. 菲律宾大花甲 Manila Clam
3. 鲜蛤 Blood Clam	8. 蛤子皇 Scotland Clam	13. 苏格兰扇贝 Scotland Scallop
4. 青蚌 Siput Cangkul	9. 贵妃蚌 Gui Fei Clam	
5. 日本螺 Japanese Snail	10. 黑蚌 Black Mussel	

## 煮法 COOKING STYLE

A. 豉汁蒸 Steamed with Black Bean Sauce	E. 白灼 Poached	I. 黑椒炒 Stir Fried with Black Pepper
B. 甘香 Kam Heong	F. 金钩椒仔 Stir Fried with Dried Shrimp & Chili	J. 日本刺身 Sashimi with Wasabi
C. 上汤 Braised with Superior Soup	G. 宫保 "Kung Pao" Style	K. 面豉粒豆角炒 Stir Fried with Bean Sauce & Diced Long Bean
D. 皇金蒜蓉粉丝蒸 Steamed with Minced Garlic & Vermicelli	H. 姜葱炒 Stir Fried with Spring Onion & Ginger	L. 芝士焗 French Style Cheese Baked

Non-Member will be charged additional 10% from the prices stated above. Prices are subjected to 10% Service Charge & 6% Sales & Service Tax (SST).

# 煲煲贵气

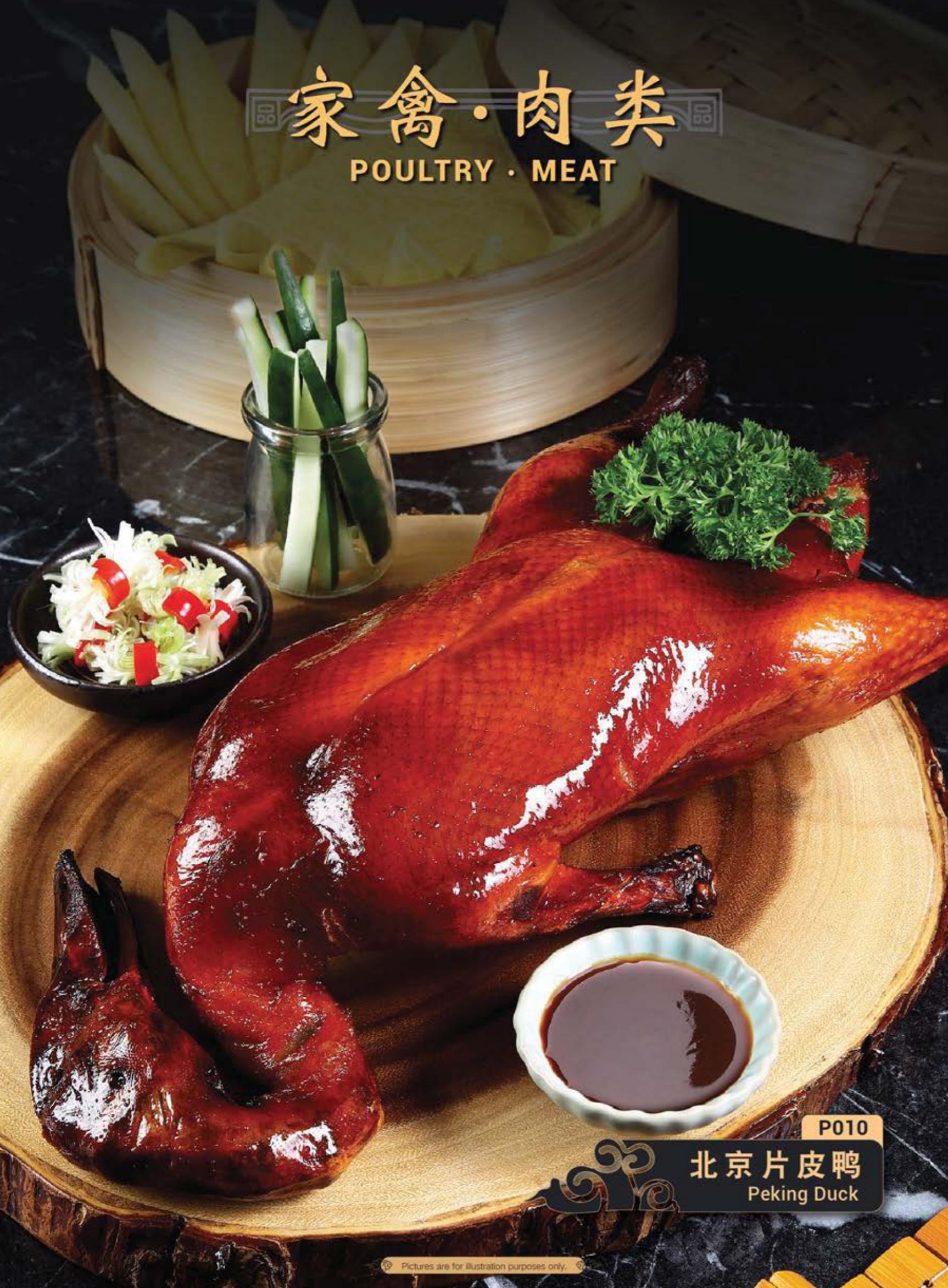
CLAYPOT



	时价 / SEASONAL PRICE
C001. 印尼咖喱草虾煲	时价 / SEASONAL PRICE
Curry Tiger Prawn in Indonesian Style	
C002. 姜葱生虾粉丝煲	时价 / SEASONAL PRICE
Braised Fresh Water Prawns with Ginger, Spring Onion & Vermicelli	
C003. 渔香肉松茄子煲	RM 30 (小/S) RM 60 (大/L)
Claypot Eggplant with Minced Chicken & Salted Fish	
C004. 台式啫啫三杯鸡煲	RM 40 (小/S) RM 80 (大/L)
Braised Chicken in Taiwanese Style	
C005. 柱侯香芋咸鱼鸡煲	RM 40 (小/S) RM 80 (大/L)
Braised Chicken with Yam & Salted Fish	
C006. 豉汁黑蒜凉瓜鱼片煲	RM 35 (小/S) RM 70 (大/L)
Braised Fish Fillet with Smoked Garlic, Bitter Gourd & Black Beans	
C007. 香蒜椒仔粉丝鱼片煲	RM 35 (小/S) RM 70 (大/L)
Braised Fish Fillet with Chilli Padi, Vermicelli & Lemongrass	
C008. XO酱海鲜玉子豆腐煲	RM 30 (小/S) RM 60 (大/L)
Braised Seafood with Tofu & X.O Sauce	
C009. 三葱烧海参黑松露煲	RM 88 (小/S) RM 176 (大/L)
Braised Sea Cucumber with Black Truffle & Onions	
C010. 葱烧三菇爆鹿肉煲	RM 50 (小/S) RM 100 (大/L)
Braised Venison Meat with Assorted Mushrooms	
C011. 腐乳高丽菜粉丝煲	RM 28 (小/S) RM 56 (大/L)
Braised Cabbage & Vermicelli with Preserved Beancurd	
C012. 家乡南乳粉丝斋煲	RM 30 (小/S) RM 60 (大/L)
Traditional Braised Vegetables & Vermicelli	
C013. 南印度咖喱什菜粉丝煲	RM 35 (小/S) RM 70 (大/L)
Curry Mixed Vegetables & Vermicelli	

# 家禽·肉类

## POULTRY · MEAT



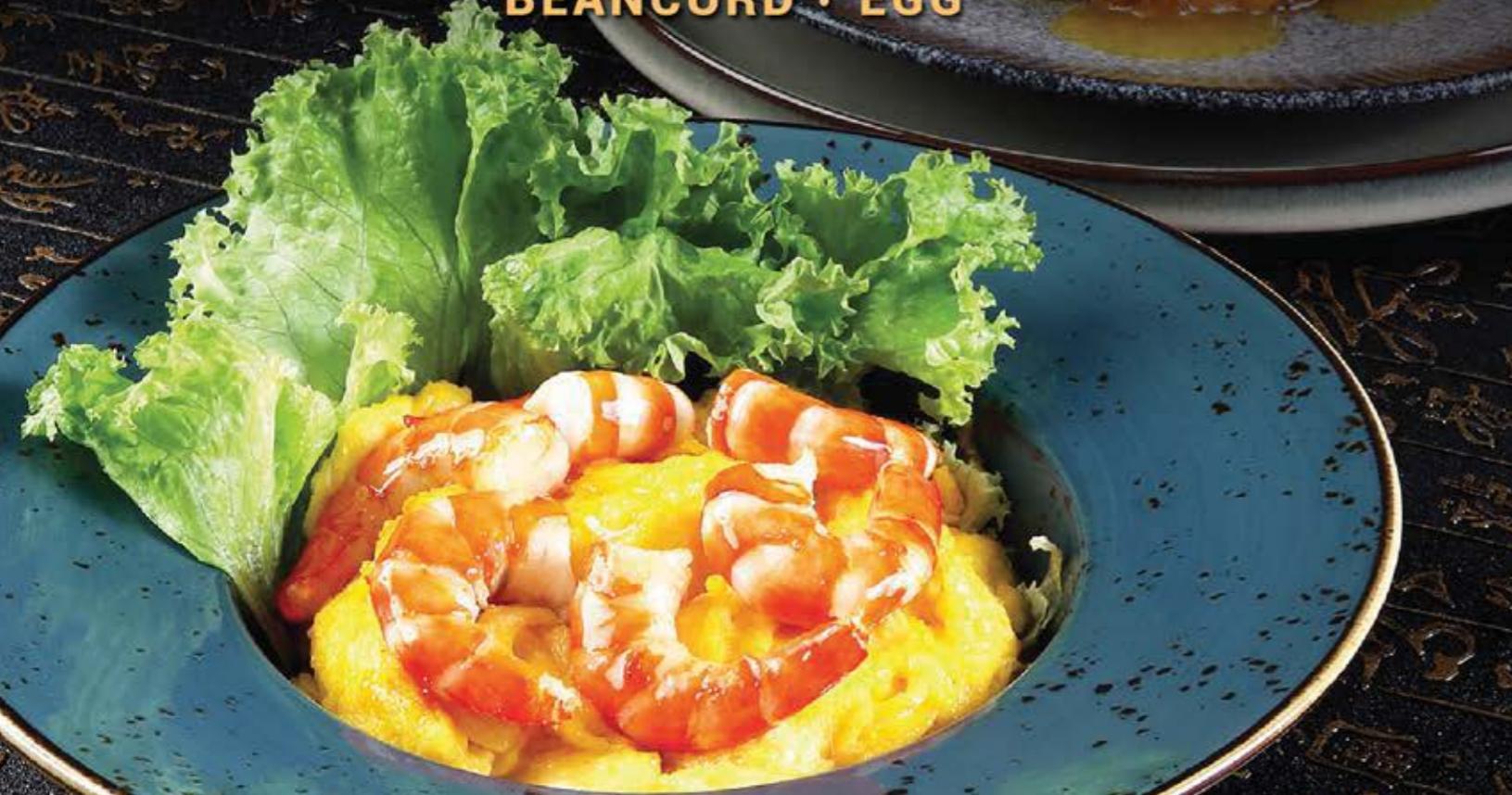
P010  
北京片皮鸭  
Peking Duck

P001. 顺德风味捞鸡	RM 68 (半/Half) RM 136 (一只/Whole)
" Shunde's " Specialties Chicken	
P002. 广陵沙姜烟熏鸡	RM 68 (半/Half) RM 136 (一只/Whole)
Smoked Chicken with Sand Ginger	
P003. 金牌吊烧菜园鸡	RM 60 (半/Half) RM 120 (一只/Whole)
Crispy Roasted Village Chicken	
P004. 辣椒里秋葵找鸡	RM 40 (小/S) RM 80 (大/L)
Deep Fried Chicken with Dried Chili & Lady Finger	
P005. 一见钟情咕咾鸡	RM 30 (小/S) RM 60 (大/L)
Sweet & Sour Chicken	
P006. 黑白芝麻虾酱炸鸡	RM 28 (小/S) RM 56 (大/L)
Deep Fried Chicken with Shrimp Paste & Sesame	
P007. 泰式香芒鸡扒	RM 35 (小/S) RM 70 (大/L)
Thai Style Chicken Chop with Mango	
P008. 柠香汁鸡扒	RM 35 (小/S) RM 70 (大/L)
Lemon Chicken Chop	
P009. 佛砵腰果宫保鸡丁	RM 45 (每份/Per Portion)
Kung Pao Chicken with Cashew Nuts served in Yam Ring	
P010. 北京片皮鸭	RM 80 (小/S) RM 160 (大/L)
Peking Duck	
P011. 高温吊烧银山当归脆皮鸭	RM 75 (小/S) RM 150 (大/L)
Crispy Roasted Duck with Dang Gui	
P012. 脆皮烟鸭胸伴菊花橙酱	RM 30 (每份/Per Portion)
Crispy Smoked Duck with Special Orange Sauce	
M001. 冰镇秋菊蒙古乳羊架	RM 35 (每份/Per Portion)
两份起   MIN 2 PCS	
Mongolian Lamb Chop Accompanied with Chilled Okra	
M002. 姜葱炒澳洲鹿肉	RM 50 (小/S) RM 100 (大/L)
Fried Australian Venison Meat with Ginger & Spring Onion	
M003. 黑椒爆炒牛肉	RM 50 (小/S) RM 100 (大/L)
Fried Beef with Black Pepper Sauce	

# 豆腐·蛋

BEANCURD · EGG

时价 / SEASONAL PRICE



**港式滑蛋虾仁**  
Fried Egg with Shrimp in  
Hong Kong Style

T010

**金蒜胜瓜烩自制豆腐**  
Braised Homemade Tofu with  
Angel Luffa & Garlic

T007



## T001. 冰山葱油滑豆腐 (冷/热)

Chilled Tofu with Onion Oil (Cold / Hot)

RM 25 (小/S) RM 50 (大/L)

## T002. 南瓜一品自制豆腐

Deep Fried Homemade Tofu with Pumpkin Sauce

RM 28 (小/S) RM 56 (大/L)

## T003. 泰式香芒脆豆腐

Crispy Tofu in Thai Style

RM 28 (小/S) RM 56 (大/L)

## T004. 特制家乡肉碎豆腐

Braised Homemade Tofu Chef Signature Style

RM 28 (小/S) RM 56 (大/L)

## T005. 四川麻婆豆腐

" Ma Po " Beancurd in Szechuan Style

RM 28 (小/S) RM 56 (大/L)

## T006. 碧绿豆腐烩千百张

Braised Homemade Tofu with Beancurd Skin & Garden Green

RM 28 (小/S) RM 56 (大/L)

## T007. 金蒜胜瓜烩自制豆腐

Braised Homemade Tofu with Angel Luffa & Garlic

RM 28 (小/S) RM 56 (大/L)

## T008. 香煎芙蓉蛋

Pan Fried Eggs in " Fu Yong " Style

RM 23 (小/S) RM 46 (大/L)

## T009. 三皇蒸水蛋

Steamed Egg with Salted Egg Yolk & Century Egg

RM 20 (小/S) RM 40 (大/L)

## T010. 港式滑蛋虾仁

Fried Egg with Shrimp in Hong Kong Style

RM 30 (每份/Per Portion)

## T011. 松子蟹柳桂花蛋

Fried Egg with Crab Stick & Pine Nuts

RM 40 (每份/Per Portion)

# 蔬菜

## VEGETABLE



**金蒜上汤杞子芫菜苗**  
Chinese Spinach in Superior Soup

V009



**姜葱三鲜什菌**  
Stir-fried Assorted Mushrooms  
with Ginger & Spring Onion

V012



**V001. 虾酱啫啫油麦煲**  
Claypot Lettuce with Shrimp Sauce

RM 28 (小/S) RM 56 (大/L)

**V002. 大马四大天王**  
Fried Four Varieties Beans with Balacan

RM 35 (小/S) RM 70 (大/L)

**V003. 马来风光**  
Stir Fried Kangkung Belacan

RM 28 (小/S) RM 56 (大/L)

**V004. 咸鱼姜丝酸柑油麦胆**  
Stir Fried Lettuce with Salted Fish & Lime

RM 28 (小/S) RM 56 (大/L)

**V005. 虾米椒仔莲藕臭豆**  
Stir Fried Lotus Root with Petai, Dried Shrimp & Chili Padi

RM 35 (小/S) RM 70 (大/L)

**V006. 田脆八景夏果蔬**  
Stir Fried Assorted Vegetables with Macadamia Nuts

RM 35 (小/S) RM 70 (大/L)

**V007. 二松港芥兰**   
Hong Kong Kailan in Two Varieties

RM 35 (小/S) RM 70 (大/L)

**V008. 咸鱼酸柑银芽青龙菜**  
Stir Fried Dragon Chives with Bean Sprout, Salted Fish & Lime

RM 35 (小/S) RM 70 (大/L)

**V009. 金蒜上汤杞子芫菜苗**   
Chinese Spinach in Superior Soup

RM 30 (小/S) RM 60 (大/L)

**V010. 金银蛋扒时蔬**  
Seasonal Vegetable in Egg Gravy

RM 30 (小/S) RM 60 (大/L)

**V011. 十八罗汉上素**  
Braised Beancurd Skin with Vegetables

RM 30 (小/S) RM 60 (大/L)

**V012. 姜葱三鲜什菌**   
Stir Fried Assorted Mushrooms with Ginger & Spring Onion

RM 35 (小/S) RM 70 (大/L)

**V013. 姜汁云耳炒香港芥兰**  
Stir Fried Hong Kong Kailan with Black Fungus & Ginger

RM 35 (小/S) RM 70 (大/L)

**V014. 有机蔬菜 (青龙菜/西兰花/芦笋)**  
Organic Vegetables ( Dragon Chives / Broccoli / Asparagus )

RM 35 (小/S) RM 70 (大/L)

# 海鲜类

SEAFOOD



海鲜类 | SEAFOOD

S001

椒盐七味软壳蟹  
Salt & Pepper Soft Shell  
Crab with Condiments



S009

田脆八景带子夏果  
Stir Fried Scallops with Assorted  
Vegetables & Macadamia Nuts

S001. 椒盐七味软壳蟹

Salt & Pepper Soft Shell Crab with Condiments

RM 80 (小/S) RM 160 (大/L)

S002. 西施咸蛋软壳蟹

Crispy Soft Shell Crab with Salted Egg Yolk

RM 80 (小/S) RM 160 (大/L)

S003. 烤苏东筒

BBQ Grilled Squid

时价 / SEASONAL PRICE

S004. 香酥炸鲜苏东

Crispy Deep Fried Squid

RM 48 (小/S) RM 96 (大/L)

S005. 香蒜椒盐苏东

Salt & Pepper Squid with Garlic

RM 48 (小/S) RM 96 (大/L)

S006. 泰式花生鱼片杨枝汁

Deep Fried Fish Fillet with Special Sauce in Thai Style

RM 40 (小/S) RM 80 (大/L)

S007. 三葱烧鱼片煲

Braised Fish Fillet with Onions in Claypot

RM 40 (小/S) RM 80 (大/L)

S008. 黑椒粉丝鱼片煲

Braised Fish Fillet with Vermicelli & Black Pepper Sauce in Claypot

RM 40 (小/S) RM 80 (大/L)

S009. 田脆八景带子夏果

Stir Fried Scallops with Assorted Vegetables & Macadamia Nuts

RM 80 (小/S) RM 160 (大/L)

S010. XO酱碧绿炒带子皇

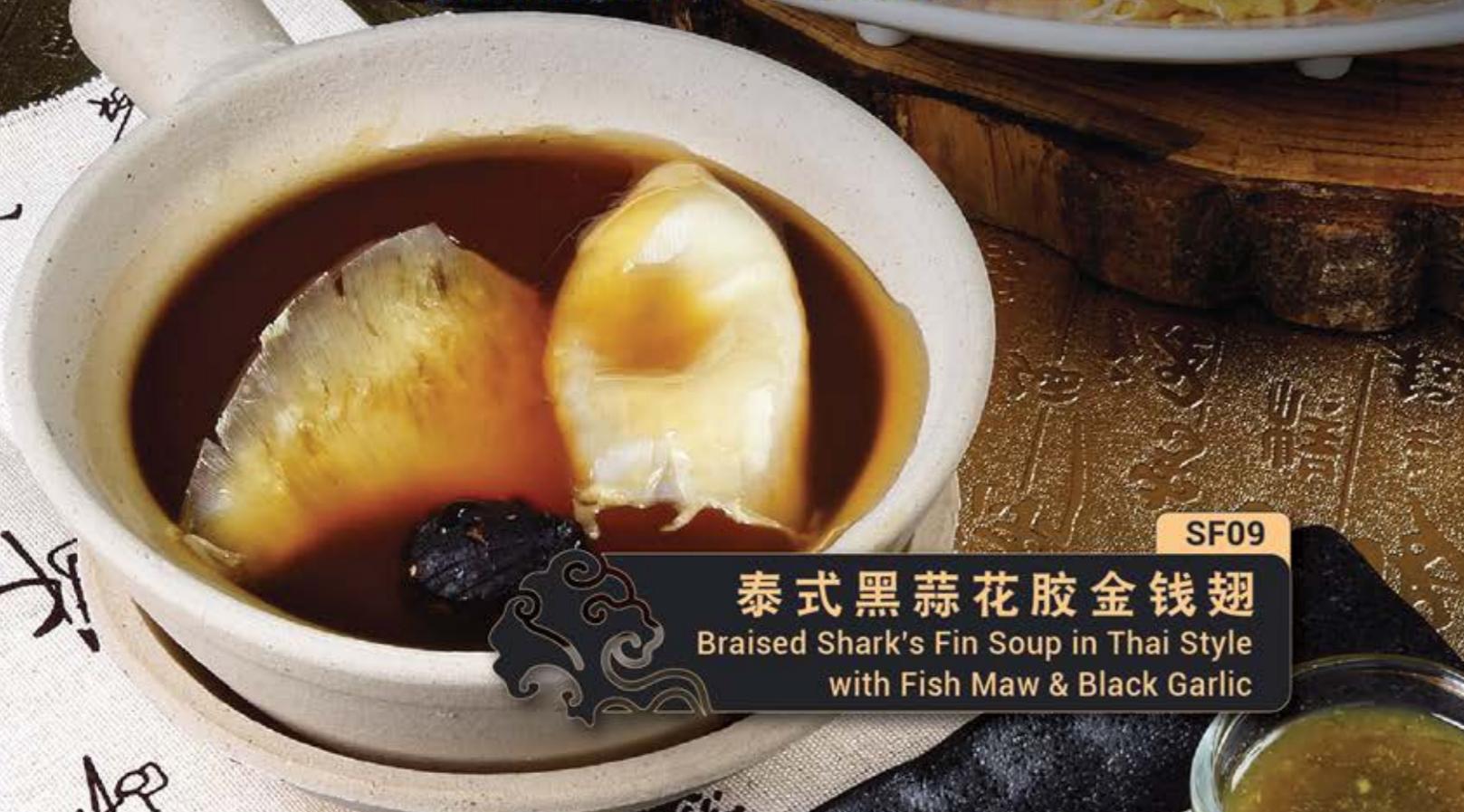
Stir Fried Scallop & Garden Green with X.O. Sauce

RM 80 (小/S) RM 160 (大/L)

# 鱼翅推介

## · 羹类

SHARK'S FIN · BISQUE



鱼翅推介·羹类 | SHARK'S FIN·BISQUE

### 鱼翅推介 | SHARK'S FIN

SF01. 古法蟹皇翅	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
Braised Shark's Fin Soup with Crab Roe in Traditional Way			
SF02. 红烧蟹肉翅	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
Braised Shark's Fin Soup with Crab Meat			
SF03. 红烧原粒干贝翅	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
Braised Shark's Fin Soup with Crab Meat & Whole Dried Scallop			
SF04. 鲜带子蟹肉翅	RM 38 (盅/Bowl)	RM 190 (小/S)	RM 380 (大/L)
Braised Shark's Fin Soup with Crab Meat & Fresh Scallop			
SF05. 红烧鸡丝翅	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
Braised Shark's Fin Soup with Shredded Chicken			
SF06. 脆盏龙芽桂花翅	RM 55 (小/S)	RM 110 (大/L)	
Stir Fried Shark's Fin with Scramble Eggs & Bean Sprout			
SF07. 浓鸡汤柄炖金钱翅	RM 68 (盅/Bowl)		
Braised Shark's Fin Soup with Superior Chicken Soup			
SF08. 粤式红烧金钱翅	RM 68 (盅/Bowl)		
Braised Shark's Fin Soup in Cantonese Style			
SF09. 泰式黑蒜花胶金钱翅	RM 88 (盅/Bowl)		
Braised Shark's Fin Soup in Thai Style with Fish Maw & Black Garlic			

### 羹类 | BISQUE

B001. 四川酸辣羹	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
Szechuan Hot & Sour Bisque			
B002. 鲜蟹肉玉米羹	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
Crab Meat & Sweet Corn Bisque			
B003. 海鲜芦笋白玉羹	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
Seafood Beancurd Bisque			
B004. 碧波免治牛肉羹	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
Vegetable & Beef Bisque			

海味

DRIED SEAFOOD



## DS01. 鲍汁原粒二头澳洲鲍鱼

Braised Whole '2-Head' Australian Abalone with Oyster Sauce

RM 150 (每粒/Per Pcs)

## DS02. 章鱼一品海味煲

Dried Seafood Treasure with Octopus in Claypot

RM 148 (小/S) RM 296 (大/L)

## DS03. 皇焖汁南山佛影八宝十头鲍鱼

Braised '10-Head' Abalone with Eight Treasure with Golden Imperial Sauce

RM 278 (每份/Per Portion)

## DS04. 宝中宝龙船海参吐珍珠

Stewed Whole Sea Cucumber with Assorted Seafood

时价 / SEASONAL PRICE

## DS05. 支前冰镇十头鲍鱼

Chilled '10-Head' Whole Abalone Sashimi

RM 50 (每份/Per Portion)

# 粉·面·饭

## NOODLE · RICE



**蟹肉瑶柱金针菇伊府面**  
Braised E-fu Noodles with Crab Meat,  
Dried Scallop & Enoki Mushroom

N010



**金瑶蛋白带子炒饭**  
Fried Rice with Egg White & Scallops

R006

### 时价 / SEASONAL PRICE

N001. 姜葱草虾焖伊府面	Braised E-fu Noodles with Tiger Prawns, Ginger & Spring Onion	RM 35 (小/S) RM 70 (大/L)
N002. 特式酱鸳鸯金银米	Fried Vermicelli with Chef Special Sauce	RM 28 (小/S) RM 56 (大/L)
N003. 浓汤鱼滑面线	" Mee Sua " in Superior Soup with Fish Paste	RM 28 (小/S) RM 56 (大/L)
N004. 黑松露什菌干烧伊府面	Braised E-fu Noodles with Assorted Mushroom & Black Truffle	RM 28 (小/S) RM 56 (大/L)
N005. 海鲜菜远滑蛋河	Cantonese Fried Kuey Teow with Seafood & Vegetable	RM 28 (小/S) RM 56 (大/L)
N006. 豉汁黑蒜牛肉河	Fried Kuey Teow with Beef & Black Bean Sauce	RM 35 (小/S) RM 70 (大/L)
N007. 黑松露家乡面卜	Braised "Mee Pok" with Black Truffle	RM 28 (小/S) RM 56 (大/L)
N008. 港式干炒牛肉河	Fried Kuey Teow with Beef in Hong Kong Style	RM 35 (小/S) RM 70 (大/L)
N009. 豉油皇招牌生面	Signature Fried Egg Noodle with Premium Soy Sauce	RM 28 (小/S) RM 56 (大/L)
N010. 蟹肉瑶柱金针菇伊府面	Braised E-fu Noodles with Crab Meat, Dried Scallop & Enoki Mushroom	RM 35 (小/S) RM 70 (大/L)
N011. 怀旧姜葱生虾炒生面	Braised Egg Noodle with Fresh Water Prawn, Ginger & Spring Onion in Traditional Style	时价 / SEASONAL PRICE
N012. 三丝长寿面	Longevity Noodles	RM 28 (小/S) RM 56 (大/L)
R001. 特式马来大茶饭	Fried Rice in Malay Style	RM 35 (小/S) RM 70 (大/L)
R002. 银鱼仔虾酱蛋炒饭	Egg Fried Rice with Shrimp Paste & Anchovies	RM 28 (小/S) RM 56 (大/L)
R003. 扬州炒粒粒香	Fried Rice in Yangzhou Style	RM 28 (小/S) RM 56 (大/L)
R004. 榄菜肉松客家蛋香饭	Egg Fried Rice with Minced Chicken & Olive Vegetables	RM 28 (小/S) RM 56 (大/L)
R005. 麻油姜丝蛋炒饭	Egg Fried Rice with Shredded Ginger & Sesame Oil	RM 28 (小/S) RM 56 (大/L)
R006. 金瑶蛋白带子炒饭	Fried Rice with Egg White & Scallops	RM 80 (小/S) RM 160 (大/L)



HV01. 罗汉素中宝 RM 25 (小/S) RM 50 (大/L)  
"Luo Han" Mixed Vegetables Treasure

HV02. 蛋丝素炸虾 RM 32 (小/S) RM 64 (大/L)  
Vegetarian Prawn with Egg Floss

HV03. 酥炸金针菇 RM 25 (小/S) RM 50 (大/L)  
Deep Fried Enoki Mushrooms

HV04. 罗汉斋焖伊面 RM 25 (小/S) RM 50 (大/L)  
Braised E-Fu Noodles with Mixed Vegetables

HV05. 锦绣斋炒饭 RM 25 (小/S) RM 50 (大/L)  
Vegetarian Fried Rice

HV06. 如意素佛钵 RM 45 (小/S) RM 90 (大/L)  
Mixed Vegetables in Yam Basket

HV07. 黑松露田胞八景 RM 35 (小/S) RM 70 (大/L)  
Stir Fried Assorted Vegetable with Black Truffle

## 甜品 DESSERT

D001. 季节鲜果拼盘 RM 25 (小/S) RM 40 (大/L)  
Seasonal Mixed Fruits Platter

D002. 芒果什果拼盘 RM 35 (小/S) RM 70 (大/L)  
Mango Mixed Fruits Platter

D003. 杞子桂花糕 RM 12 (每份/Per Portion)  
Refreshing Osmanthus Jelly with Wolfberry

D004. 芝麻酥皮锅饼 RM 15 (每片/Per Pcs)  
Crispy Chinese Pan Cake

D005. 酥香脆皮榴莲 RM 20 (每份/Per Portion)  
Crispy Fried Durian Puff

D006. 陈皮红豆沙汤丸 RM 15 (蛊/Bowl)  
Glutinous Rice Ball with Red Bean Cream & Preserved Mandarin Peel

D007. 姜汁汤丸 RM 15 (蛊/Bowl)  
Glutinous Rice Ball with Ginger Soup

D008. 陈皮香滑红豆沙 RM 12 (蛊/Bowl) RM 30 (小/S) RM 60 (大/L)  
Sweetened Red Bean Cream with Preserved Mandarin Peel

D009. 鲜柠龙眼海底椰 RM 12 (蛊/Bowl) RM 30 (小/S) RM 60 (大/L)  
Sweetened Longan with Sea Coconut & Lemon

D010. 杨枝甘露 RM 15 (蛊/Bowl)  
Chilled Mango Sago Cream with Pomelo

D011. 鲜橙马蹄露 RM 12 (蛊/Bowl)  
Sweetened Water Chestnut