



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 / 012-689 9063

UNIQUE SEAFOOD PJ23 (PORK FREE)

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

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

ATLANTIC SEAFOOD (PORK FREE)

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

HP : 012-250 9837 / 012-271 9835

ELITE GRAND BALLROOM

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

HP : 016-715 6636 / 017-212 3128



马来西亚卓越品牌大奖
THE BRAND LAUREATE AWARDS

2015年十大最佳海鲜餐厅
TOP 10 BEST F&B
SEAFOOD RESTAURANTS IN 2015



马来西亚国际美食节 (MIGF)
MALAYSIA INTERNATIONAL
GASTRONOMY FESTIVAL - MIGF

官方指定奇怪海鲜餐厅
并特设龙虾大餐
OFFICIAL RESTAURANT WITH
SPECIAL FEATURE ON LOBSTER CULINARY



二零二四马来西亚品牌协会
BRANDING ASSOCIATION
OF MALAYSIA 2024

30年海鲜品牌传奇奖
BRAND LEGEND AWARD FOR 30 YEARS
OF SEAFOOD INNOVATION



MOST VARIETY OF
LIVE SEAFOOD
IN A RESTAURANT YEAR 2025

荣获MBR 2025年
最多活海鲜选择的酒家

创建于2005年

水上人家
水上鲜味，
城里人家。
MENU

奇怪

UNIQUE SEAFOOD GROUP



关于我们 | ABOUT US

成立于2000年，奇怪海鲜集团一直是马来西亚活海鲜市场的领导者。我们进口并供应超过100多种活海鲜，遍布全国，从高级中餐厅、星级酒店、酒楼到婚宴会馆，都是我们长期合作的伙伴。

凭借超过30年经验的名厨团队，集团坚持每日选用新鲜食材，呈现地道精致的中式海鲜料理，至今荣获了不少奖项，深受食客与业界肯定。

我们的旗舰店坐落于八打灵再也 (Petaling Jaya)，设有全马最大的活海鲜鱼缸系统，并荣获2025年马来西亚纪录大全 (MBR) “最多活海鲜选择的餐厅”殊荣，让宾客自由挑选心仪海鲜。此外，餐厅配备13间尊贵VIP包厢，均设有卡拉OK系统，是商务宴请、家庭聚会及庆典活动的理想之选。

Unique Seafood Group was founded in 2000 and has since been the Live Seafood Market Leader in Malaysia. With more than 100 varieties of live seafood sourced locally and internationally, we are among the largest seafood suppliers in the nation, serving fine dining restaurants, hotels, banquet halls, and wedding venues.

With a culinary team boasting over 30 years of expertise, we craft authentic Chinese seafood cuisine using only the freshest ingredients daily. Over the years, we have garnered numerous accolades and earned widespread recognition from both diners and industry professionals.

Our flagship restaurant in Petaling Jaya is home to Malaysia's largest live seafood tank system, officially recognized by the Malaysia Book of Records (MBR 2025) for the Most Variety of Live Seafood in a Restaurant. Featuring 13 VIP private dining rooms each equipped with karaoke systems, our venue offers the perfect setting for business banquets, family gatherings and celebratory events.

荣誉与成就 | AWARDS & ACHIEVEMENTS

2018



Malaysia International Gastronomy Festival (MIGF)
官方指定餐厅
<特别呈现龙虾烹饪主题>
Official Restaurant with Special Lobster Culinary Feature

2015



The BrandLaureate Awards
荣获马来西亚卓越品牌大奖
<十大最佳海鲜餐厅>
Top 10 Best F&B Seafood Restaurants

2024



BrandLaureate Legend Award
荣获马来西亚品牌协会
<30年海鲜品牌传承奖>
30 Years of Seafood Innovation

2025



The Malaysian Book of Records
载入马来西亚纪录大全
<全马最多活海鲜选择的餐厅>
Most Variety of Live Seafood in a Restaurant (2025)

旗下分行 | OUR BRANCHES

奇怪海鲜旗舰店 UNIQUE SEAFOOD PJ23 SINCE 2000 - DINE-IN / JALAN KEMAJUAN, PETALING JAYA

作为集团创立的第一家旗舰海鲜餐厅，PJ23 荣获《马来西亚纪录大全 2025》“最多活海鲜选择的餐厅”的殊荣。这里坐拥全马最大的餐厅水族箱，汇聚逾 80 种珍稀顶级活海鲜，并精心搭配家禽、羊肉、牛肉与特色点心等丰富佳肴。餐厅设有 13 间尊贵贵宾厢房及卡拉OK设施，无论商务宴请或亲友聚会，皆能在此享受尊贵与私密的用餐体验。

The group's first seafood restaurant to be established with the 'most variety of Live Seafood in A Restaurant (MBR 2025)'. Malaysia's largest live seafood aquarium with over 80 species of premium Live seafood, menu including a wide selection of meat including poultry, lamb, beef, and Dim Sum specialties. 13 Private rooms with KTV facilities are available for private business events and leisure gatherings.



水上人家 PANTAI SEAFOOD RESTAURANT SINCE 2005 - DINE-IN + BANQUET / KG SG KAYU ARA, PETALING JAYA

以“海滩”概念为灵感，水上人家营造出轻松惬意、适合家庭聚会的用餐氛围。原木装饰与亚答屋顶设计，仿佛将宾客带入悠然的海边情境。餐厅设有 10 间配备卡拉OK设施的豪华包厢，以及可容纳 100 至 180 位宾客的宴会厅。无论是婚宴喜庆，还是私人聚会，这里皆备有精心设计的宴会套餐与私享菜单，让每一场宴会都尽善尽美。

'Pantai/Beach' concept is family friendly with a casual and cozy dining atmosphere featuring timber work and attap roofing to re-create the 'Pantai/Beach' feel. 10 Private rooms with KTV facilities and a banquet hall accommodating 100 - 180 guests. Wedding Banquet Packages and private functions Set Menus are available.



富豪豪华宴会厅 ELITE GRAND BALLROOM SINCE 2013 - BANQUET / JALAN KEMAJUAN, PETALING JAYA

富丽堂皇的宴会厅，可容纳多达 900 位宾客，是八打灵再也中式婚宴与企业庆典的首选之地。厅内全面铺设高级地毯，配备气派非凡的高台舞台、典雅水晶吊灯，以及震撼全场的灯光与音响系统。无论是婚礼喜宴，还是企业专属宴会，我们都为您提供精致的宴会套餐与量身定制的菜单，成就每一场难忘的盛典。

Luxurious banquet hall accommodating up to 900 guests, the first choice in Petaling Jaya for Chinese weddings and corporate celebrations. Ballrooms are equipped with fully carpeted floor, grand elevated stage, Elegant Chandeliers and spectacular sound & lighting system. Wedding Banquet Packages and corporate private functions Menus available.



大西洋海鲜酒家 ATLANTIC SEAFOOD RESTAURANT (PORK FREE) SINCE 2024 - DINE-IN + BANQUET / TROPICANA GOLF & COUNTRY RESORT, PETALING JAYA

坐落于绿意盎然的高尔夫俱乐部内，大西洋海鲜酒家以中式活海鲜料理为主轴，融入现代巧思，并呈献精致点心，打造雅致非凡的中式餐饮体验。餐厅定位高端全方位服务，宾客群体涵盖 Tropicana 高尔夫球友、企业客户、亲友聚会，以及俱乐部访客。婚宴佳肴与私人宴会套餐一应俱全，宏伟宴会厅可容纳 100 至 550 位宾客，成就每一场盛大而难忘的庆典。

Nestled within a golf club, featuring Chinese-style live seafood cuisine with modern twist and Dimsum specialties. Concept is a full service elegant chinese dining restaurant with guests' profile consisting of tropicana golfers, corporate clients, families gatherings, and Tropicana Golf & Country Resort visitors. Wedding banquet menu and private functions Set Menus are available, with Grand ballroom accommodating from 100 to 550 guests.



招牌名菜

UNIQUE SIGNATURE DISHES



奇怪辣子蟹
Chili Crab in Unique Style



芝士焗生蚝
Cheese Baked Oyster

招牌名菜 UNIQUE SIGNATURE DISHES

1. 堂灼象拔蚌
Steamboat Geoduck
2. 皇焖龙虾
Braised Lobster in Superior Pumpkin Soup
3. 蛋白蒸蜘蛛蟹
Steamed Alaskan Spider Crab with Egg White
4. 澳洲龙虾刺身
Australian Lobster Sashimi
5. 金银蒜茸蒸圣子皇
Steamed Scotland Clam with Galic Paste
6. 金银蒜茸扇贝
Steamed Scallop with Garlic Paste & Vermicelli
7. 奇怪辣子蟹
Chili Crab in Unique Style
8. 娘惹蒸鱼
Steamed Fish in Nyonya Style
9. 白灼活草虾
Poached Live Tiger Prawns
10. 芝士焗生蚝
Cheese Baked Oyster

澳洲龙虾刺身
Australian Lobster Sashimi



金银蒜茸蒸圣子皇
Steamed Scotland Clam with Galic Paste



娘惹蒸鱼
Steamed Fish in Nyonya Style



推荐

招牌名菜

全鱼龙虎班炉
Signature Whole Fish PotUNIQUE
SIGNATURE
DISHES二松炒香港芥兰
Fried Hong Kong Kai Lan
in Two Varieties

图片只供参考 Picture for illustration purposes only.



招牌名菜 UNIQUE SIGNATURE DISHES

- | | |
|---|--|
| 11. 全鱼龙虎班炉
Signature Whole Fish Pot | 15. 三味上海炸猪手
Crispy Pork Knuckle with Trio Sauce |
| 12. 生吃生蚝
Oyster Sashimi | 16. 黑松露烤羊架
Barbeque Lamb Rack with Truffle & Mint Sauce |
| 13. 一品金丝豆腐
Golden Silken Beancurd | 17. 蒙古咖喱鸡包
Curry Chicken in Mongolian Bun |
| 14. 二松炒芥兰
Fried Kai Lan in Two Varieties | |



餐前小菜 APPETIZER

- | | |
|---|----------------------------|
| A001. X.O 酱酸姜皮蛋
Century Eggs with X.O Sauce & Pickled Ginger | RM 12 (每份/Per portion) |
| A002. 肉松脆茄子
Deep Fried Brinjal with Meat Floss | RM 18 (每份/Per portion) |
| A003. 葱油捞海蜇
Jelly Fish with Green Onion Oil | RM 19 (每份/Per portion) |
| A004. 海蜇烟鸭胸
Smoked Duck Breast with Jelly Fish | RM 20 (每份/Per portion) |
| A005. 渔家盐酥鱼仔炒果仁
Deep Fried Mixed Nuts with Anchovies | RM 38 (小/S) RM 76 (大/L) |

龍蝦菜

LOBSTER

皇焗澳龍
 Braised Australian Lobster
 with Superior Pumpkin Soup

龙虾类 LOBSTER

- | | |
|-------------------------------------|-------------------------------|
| 1. 美国龙虾
Boston Lobster | 5. 大花龙
Big Rainbow Lobster |
| 2. 本地大青龙
Big Local Green Lobster | 6. 加州龙虾
California Lobster |
| 3. 澳洲龙虾
Australia Lobster | 7. 墨西哥龙虾
Mexico Lobster |
| 4. 本地小龙虾
Local Baby Lobster | 8. 苏格兰龙虾
Scotland Lobster |

龙虾煮法 LOBSTER COOKING STYLE

- | | |
|---|---|
| A) 堂灼
Steamboat | K) 芝士焗
Cheese Baked |
| B) 日式刺身
Sashimi with wasabi | L) 姜葱花雕焗
Baked with Ginger, Spring Onion & Chinese Wine |
| C) 沙律
Salad | M) 黑椒粉丝煲
Braised with Black Pepper & Vermicelli in Claypot |
| D) 椒盐
Stir Fried with Salt & Pepper | N) 生煲粥
Porridge in Claypot |
| E) 避风塘
Fried with Garlic & Chili | O) 焗香港伊面
Braised with Hong Kong Yee Mee |
| F) 皇焗 🍷
Braised with Superior Pumpkin Soup | |
| G) 湿奶油 🍷
Butter Cream Style (wet) | |
| H) 咸蛋焗 🍷
Baked with Salted Egg Yolk | |
| I) 上汤焗
Braised with Superior Soup | |
| J) 金蒜焗
Baked with Minced Garlic | |



龙虾生煲粥
 Lobster Porridge in Claypot

两味煮法 ———— RM 15.00
 Two Cooking Style

堂灼 ———— RM 20.00
 Steamboat

另加粉 ———— RM 10.00 (小/S)
 Add Noodles

RM 15.00 (中/M)
 RM 20.00 (大/L)

鮑魚推介

ABALONE



日式刺身
Sashimi with Wasabi

鮑魚推介 ABALONE

- 1. 南非活鲍鱼
Live South Africa Abalone
- 2. 澳洲活鲍鱼
Live Australia Abalone
- 3. 阿里山罐装鲍鱼
Alisan Abalone (Canned)
- 4. 澳洲罐装鲍鱼
Australia Abalone (Canned)

鮑魚煮法 ABALONE COOKING STYLE

- A) 日式刺身
Sashimi with Wasabi
- B) 红烧 
Braised with Oyster Sauce
- C) 油泡 
Stir Fried with Oyster Sauce & Fried Ginger
- D) 翠绿爆炒
Stir Fried with Celery & Snap Pea
- E) 金银蒜粉丝蒸
Steamed with Minced Garlic & Vermicelli
- F) X.O 酱蒸
Steamed with X.O Sauce

推荐



金银蒜粉丝蒸鲍鱼
Steamed Abalone with
Minced Garlic & Vermicelli

两味煮法 —— RM 15.00
Two Cooking Style

堂灼 —— RM 20.00
Steamboat

另加粉 —— RM 10.00 (小/S)
Add Noodles

RM 15.00 (中/M)
RM 20.00 (大/L)

螃蟹类

CRAB

咸蛋大肉蟹
Baked Meat Crab with
Salted Egg Yolk

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螃蟹类 CRAB

- | | |
|---|---|
| 1. 大 / 小花蟹
Big / Small Flower Crab | 7. 南非大肉蟹
S.Africa Big Meat Crab |
| 2. 印尼小肉蟹
Indonesia Small Meat Crab | 8. 南非大肉蟹 XL
S.Africa Big Meat Crab - XL |
| 3. 印尼大肉蟹
Indonesia Big Meat Crab | 9. 斯里兰卡大肉蟹
Sri Lanka Big Meat Crab |
| 4. 阿拉斯加蜘蛛蟹
Spider Crab (Alaskan Crab) | 10. 香槟蟹
Dungeness Crab |
| 5. 澳洲皇帝蟹
Australia King Crab | 11. 爱尔兰蟹
Irish Crab |
| 6. 澳洲白雪蟹
Australia Snow Crab | |

蟹煮法 CRAB COOKING STYLE

- | | |
|--|---|
| A) 奇怪辣子 🍌
Chili Crab in Unique Style | J) 皇焖
Braised with Superior Pumpkin Soup |
| B) 咸蛋 🍌
Baked with Salted Egg Yolk | K) 上汤
Braised with Superior Soup |
| C) 妈蜜
Baked with Marmite Sauce | L) 姜丝蛋白蒸
Steamed with Shredded Ginger & Egg White |
| D) 湿奶油 🍌
Butter Cream Style | M) 甘香炒 🍌
Fried with Curry Leaves & Chili |
| E) 椒盐
Stir Fried with Salt & Pepper | N) 黑椒炒
Stir Fried with Black Pepper Sauce |
| F) 避风塘
Fried with Garlic & Chili | O) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| G) 清蒸
Steamed | |
| H) 蛋白花雕蒸
Steamed with Egg White & Chinese Wine | |
| I) 金银蒜焗
Baked with Minced Garlic | |

两味煮法 —— RM 15.00
Two Cooking Style

堂灼 —— RM 20.00
Steamboat

另加粉 —— RM 10.00 (小/S)
Add Noodles

RM 15.00 (中/M)

RM 20.00 (大/L)

价格不包括10%及服务费及6%SST。 All prices quoted are exclusive of 10% service charge & 6% SST.

蝦類

PRAWN



白灼草蝦
Poached Tiger Prawn

蝦類 PRAWN

1. 草蝦 Tiger Prawn
2. 生蝦 Fresh Water Prawn
3. 濼尿蝦 Mantis Prawn

蝦煮法 PRAWN COOKING STYLE

- | | |
|--|---|
| A) 白灼 🍷
Poached | I) 芝士焗
Cheese Baked |
| B) 蛋白花雕蒸
Steamed with "Hua Diao" Wine & Egg White | J) 妈蜜焗
Baked with Marmite Sauce |
| C) 沙律
Salad | K) 鸟巢干煎
Stir Fried with Special Sauce |
| D) 蒜茸蒸
Steamed with Minced Garlic | L) 避风塘
Fried with Garlic & Chili |
| E) 醉酒
Poached in Chinese Wine | M) 豉油皇
Pan Fried with Superior Soy Sauce |
| F) 干煎
Pan Fried | N) 皇焗
Braised with Superior Pumpkin Soup |
| G) 西式 🍷
Western Style | O) 湿奶油 🍷
Butter Cream Style |
| H) 咸蛋焗 🍷
Baked with Salted Egg | P) 麦香 🍷
Fried with Oatmeal |

咸蛋焗草蝦
Tiger Prawn Baked
with Salted Egg



蒜茸

蒜茸蒸草蝦
Steamed Prawns
with Minced Garlic



堂灼 Steamboat	RM 20.00		
另加粉 Add Noodles	RM 10.00 (小/S)	RM 15.00 (中/M)	RM 20.00 (大/L)

鱼类

FISH



波浪蒸龙虎斑
Steamed King Grouper Fish Slices
with Soy Sauce

图片只供参考 Picture for illustration purposes only.

鱼类 FISH

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

鱼煮法 FISH COOKING STYLE

- | | | |
|---|---|---|
| A) 波浪蒸
Steamed in Slices | F) 蒜茸蒸
Steamed with Minced Garlic | K) 甜酸炸
Deep Fried with Sweet & Sour Sauce |
| B) 港式蒸
Steamed in Hong Kong Style | G) 潮州蒸
Steamed in Teow Chew Style | L) 叁峇炸
Deep Fried with Sambal |
| C) 娘惹蒸 🍷
Nyonya Steamed | H) 菜脯蒸
Steamed with Preserved Radish | M) 花雕生焗煲
Claypot Baked with Chinese Wine |
| D) 亚叁蒸
Steamed with Assam Sauce | I) 湿奶油炸 🍷
Deep Fried with Butter Cream Style | N) 酱爆煲 🍷
Stir Fried with Bean Sauce in Claypot |
| E) 柑水蒜茸蒸 🍷
Steamed with Lime Juice & Minced Garlic | J) 泰式炸 🍷
Deep Fried in Thai Style | |

两味煮法 ————— RM 15.00
Two Cooking Style

堂灼 ————— RM 20.00
Steamboat

象拔蚌

GEODUCK



日式刺身象拔蚌
Sashimi Geoduck with Wasabi

象拔蚌 GEODUCK

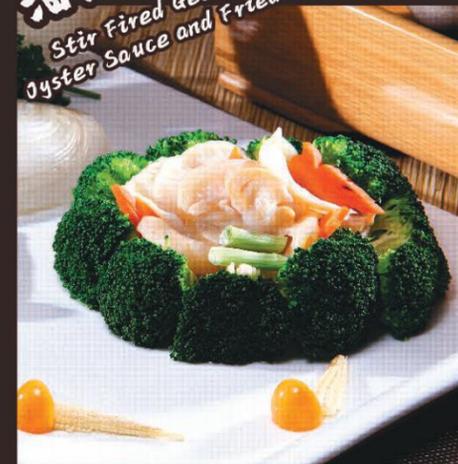
- 1. 加拿大象拔蚌
Canada Geoduck
- 2. 加州象拔蚌
California Geoduck
- 3. 日本白象拔蚌
Japanese White Geoduck
- 4. 墨西哥象拔蚌
Mexican Geoduck

象拔蚌煮法 GEODUCK COOKING STYLE

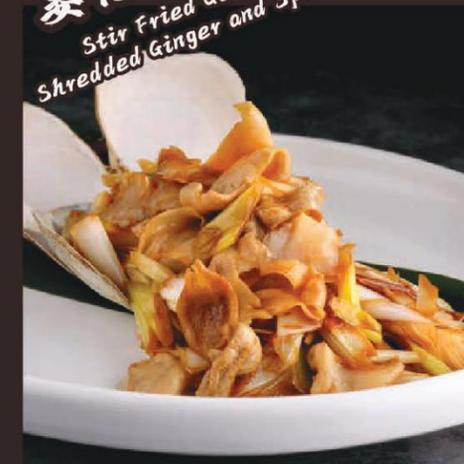
- A) 日式刺身
Sashimi with Wasabi
- B) 堂灼 🔥
Steamboat
- C) 油泡 🔥
Stir Fried with Oyster Sauce & Fried Ginger
- D) 虾米椒仔
Stir Fried with Dried Shrimps & Chili Padi
- E) X.O 酱炒
Stir Fried with X.O Sauce
- F) 翠绿爆炒
Stir Fried with Celery & Snap Pea
- G) 姜葱爆
Stir Fried with Shredded Ginger & Spring Onion

堂灼 Steamboat RM 20.00

油泡象拔蚌
Stir Fried Geoduck with Oyster Sauce and Fried Ginger



姜葱爆象拔蚌
Stir Fried Geoduck with Shredded Ginger and Spring Onion



推荐



X.O 酱炒象拔蚌
Stir Fried Geoduck with X.O Sauce

贝壳类

SHELL FISH

蒜蓉粉丝蒸扇贝
Steamed Scallop with
Garlic Paste & Vermicelli

图片仅供参考 Picture for illustration purposes only.

贝壳类 SHELL FISH

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

贝壳类煮法 SHELL FISH COOKING STYLE

- | | |
|---|--|
| A) 上汤
Braised with Superior Soup | H) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| B) 蒜蓉粉丝蒸 🍷
Steamed with Garlic Paste & Vermicelli | I) 豉椒炒
Stir Fried with Bean Sauce |
| C) X.O 酱蒸
Steamed with X.O Sauce | J) 意大利松茸油焗扇贝盖
Baked with Truffle in Italian Style |
| D) 姜丝椒仔蒸
Steamed with Shredded Ginger & Chili Padi | K) 皇焖
Braised with Superior Pumpkin Soup |
| E) 虾米椒仔
Stir Fried with Dried Shrimp & Chili Padi | |
| F) 宫保
Fried with Dried Chili | |
| G) 甘香炒 🍷
Fried with Curry Leaves & Chili | |

甘香沙白
Fried Kepah with
Curry Leaves & Chili



另加粉 _____ RM 10.00 (小/S) RM 15.00 (中/M) RM 20.00 (大/L)
Add Noodles

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肉类

MEAT



黑松露烤羊扒
Barbeque Lamb Steak
with Truffle & Mint Sauce

图片仅供参考 Picture for illustration purposes only.

鸡肉 CHICKEN

- M001. **泰式香芒鸡** RM 31 (小/S) RM 62 (大/L)
Mango Chicken in Thai Style
- M002. **西柠鸡** RM 31 (小/S) RM 62 (大/L)
Fried Chicken with Lemon Sauce
- M003. **川味椒香辣凤块** RM 31 (小/S) RM 62 (大/L)
Classic Sichuan Chili Chicken
- M004. **绍酒滑鸡煲** RM 31 (小/S) RM 62 (大/L)
Claypot Chicken in Chinese Wine
- M005. **黑椒炒鸡柳** RM 31 (小/S) RM 62 (大/L)
Fried Chicken Tenders in Black Pepper Sauce
- M006. **脆皮炸烧鸡** RM 40 (小/S) RM 80 (大/L)
Roasted Crispy Chicken
- M007. **佛钵宫保鸡丁** RM 46 (小/S) RM 92 (大/L)
Kung Po Stir Fried Chicken in Yam Basket
- M008. **药膳盐蒸鸡** 🍗 RM 65 (半只/Half) RM130 (一只/Full)
Steamed Salty Chicken with Chinese Herbs
- M009. **蒙古咖喱鸡包** 🍗 RM 90 (每份/Per portion)
Curry Chicken with Mongolian Bun
- M010. **滋润养生菜园鸡汤** RM100 (小/S) RM200 (大/L)
Double Boiled Village Chicken Soup with Chinese Herbs

另加10头鲍鱼 —— RM20 (每粒/Each)
Add on 10-head Abalone

- M011. **南海文昌滑鸡饭** RM 90 (半只/Half) RM180 (一只/Full)
Chicken Rice in Nanyang Style

提前30分钟预定
30 minutes booking in advance



推荐

猪肉 PORK

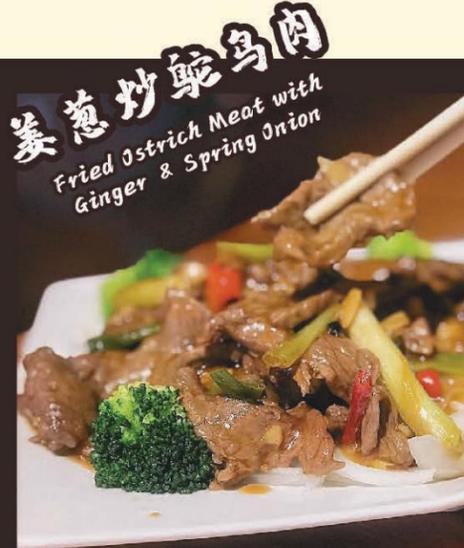
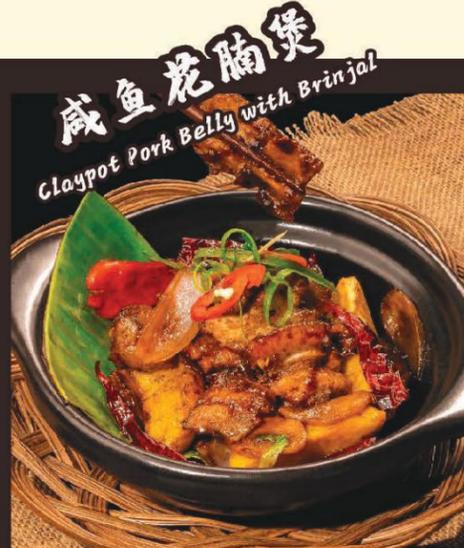
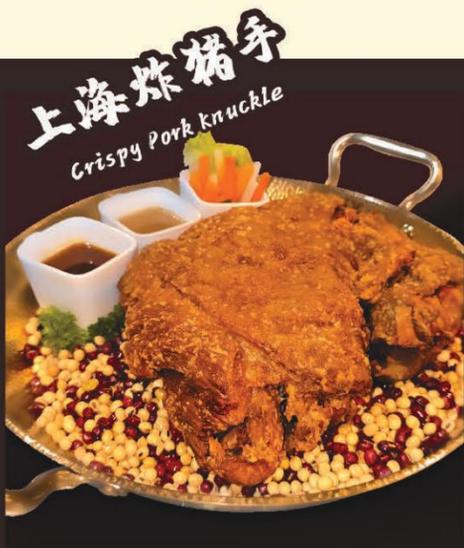
- M012. **咸虾酱手抓骨** RM 13 (一支/Per pcs)
(Minimum 2 pcs)
Deep Fried Pork Ribs with Salted Shrimp Paste
- M013. **菠萝咕咾肉** RM 36 (小/S) RM 72 (大/L)
Sweet & Sour Pork
- M014. **妈蜜骨** RM 38 (小/S) RM 76 (大/L)
Deep Fried Pork Rib with Marmite Sauce
- M015. **镇江骨** RM 38 (小/S) RM 76 (大/L)
Deep Fried Pork Rib with Vinegar
- M016. **咸鱼花腩煲** 🍷 RM 39 (小/S) RM 78 (大/L)
Claypot Pork Belly with Salted Fish
- M017. **茄子花腩煲** RM 42 (小/S) RM 84 (大/L)
Claypot Pork Belly with Brinjal
- M018. **鱿香封肉** 🍷 RM 60 (每份/Per portion)
Braised Pork Belly with Dried Squid
- M019. **上海炸猪手** 🍷 RM 98 (每只/Per pc)
Crispy Pork Knuckle
- M020. **西班牙黑毛猪排** 🍷 RM150 (半副/Half) RM295 (一副/Full)
Spanish Iberico Pork Ribs

鸵鸟肉 OSTRICH

- M021. **黑椒爆鸵鸟肉** RM 45 (小/S) RM 90 (大/L)
Fried Ostrich Meat in Black Pepper Sauce
- M022. **姜葱炒鸵鸟肉** RM 45 (小/S) RM 90 (大/L)
Fried Ostrich Meat with Ginger & Spring Onion
- M023. **豉椒炒鸵鸟肉** RM 45 (小/S) RM 90 (大/L)
Fried Ostrich Meat with Bean Paste & Chili
- M024. **铁板烧汁鸵鸟肉** RM 45 (小/S) RM 90 (大/L)
Sizzling Ostrich Meat with Barbeque Sauce

羊肉 LAMB

- M025. **蒙古煎羊扒** 🍷 RM 30 (每件/Per pc)
(Minimum 2 pcs) 两件起 MIN 2 PCS
Mongolian Lamb Steak
- M026. **黑松露烤羊扒** 🍷 RM 38 (每件/Per pc)
(Minimum 2 pcs) 两件起 MIN 2 PCS
Barbeque Lamb Steak with Truffle & Mint Sauce



海鲜类 SEAFOOD

- | | | | |
|-------|--|------------------------|-------------|
| S001. | 泰式炸鱼片
Deep Fried Fish Fillets in Thai Style | RM 38 (小/S) | RM 76 (大/L) |
| S002. | 千岛酱炸虾球 🍷
Deep Fried Shrimp with Thousand Island Sauce | RM 48 (小/S) | RM 96 (大/L) |
| S003. | 酥炸苏东
Deep Fried Crispy Squid | RM 50 (小/S) | RM100 (大/L) |
| S004. | 咸蛋炸苏东 🍷
Deep Fried Squid with Salted Egg Yolk | RM 50 (小/S) | RM100 (大/L) |
| S005. | 麦香炸苏东
Deep Fried Squid with Oatmeal | RM 50 (小/S) | RM100 (大/L) |
| S006. | 西式炸苏东
Deep Fried Squid in Western Style | RM 50 (小/S) | RM100 (大/L) |
| S007. | 椒盐炸苏东 🍷
Deep Fried Squid with Salt & Pepper | RM 50 (小/S) | RM100 (大/L) |
| S008. | 甘香炸苏东
Fried Squid with Curry Leaves & Chili | RM 50 (小/S) | RM100 (大/L) |
| S009. | 红烧鱼鳔煲
Braised Fish Maw in Claypot | RM 60 (小/S) | RM120 (大/L) |
| S010. | 咸蛋软壳蟹
Deep Fried Soft Shell Crab with Salted Egg Yolk | RM 70 (小/S) | RM140 (大/L) |
| S011. | 椒盐软壳蟹
Deep Fried Soft Shell Crab with Salt & Pepper | RM 70 (小/S) | RM140 (大/L) |
| S012. | 西式软壳蟹
Deep Fried Soft Shell Crab with Egg Floss | RM 70 (小/S) | RM140 (大/L) |
| S013. | 麦香软壳蟹
Deep Fried Soft Shell Crab with Nestum | RM 70 (小/S) | RM140 (大/L) |
| S014. | 咖喱海鲜煲
Claypot Curry Seafood Supreme | RM 95 (每份/Per portion) | |
| S015. | 鲍鱼花菇扒西兰花
Braised Abalone with Chinese Mushroom & Broccoli | RM110 (小/S) | RM220 (大/L) |
| S016. | 一品海味煲 🍷
Braised Assorted Dried Seafood & Sea Cucumber in Claypot | RM150 (小/S) | RM300 (大/L) |
| S017. | 鲍汁龍船海参 提前45分钟预定 45 minutes booking in advance
Stewed Whole Sea Cucumber with Abalone Sauce | RM180 (小/S) | RM360 (大/L) |



一品海味煲
Braised Assorted Dried Seafood & Sea Cucumber in Claypot

鱼翅推介

SHARK
FIN



蟹肉鱼翅
Braised Shark Fin Soup with Crab Meat

图片仅供参考 Picture for illustration purposes only.

鱼翅推介 SHARK FIN

- SF001. **桂花翅** RM 50 (小/S) RM100 (大/L)
Stir Fried Shark Fin with Scrambled Egg
- SF002. **蟹肉鱼翅** RM110 (小/S) RM220 (大/L)
Braised Shark Fin Soup with Crab Meat
RM 25 (每盅/Per casserole)
- SF003. **皇焖蟹肉翅** RM 110 (小/S) RM220 (大/L)
Braised Shark Fin Soup with Crab Meat in
Golden Superior Soup
RM 28 (每盅/Per casserole)
- SF004. **干贝蟹肉翅** RM120 (小/S) RM240 (大/L)
Braised Shark Fin Soup with Crab Meat
& Dried Scallop
RM 28 (每盅/Per casserole)
- SF005. **蟹肉带子翅** 🍗 RM120 (小/S) RM240 (大/L)
Braised Shark Fin Soup with Fresh Scallop
& Crab Meat
RM 30 (每盅/Per casserole)
- SF006. **红烧鲍翅** RM168 (每盅/Per casserole)
Braised Superior Shark Fin

红烧鲍翅
Braised Superior Shark Fin



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羹菜

BISQUE



四川酸辣羹
SzeChuan Hot & Sour Bisque



羹汤 BISQUE

- B001. **咸菜豆腐汤** RM 30 (小/S) RM 60 (大/L)
Beancurd with Salted Vegetable Soup
- B002. **蟹肉粟米羹** RM 48 (小/S) RM 96 (大/L)
Sweet Corn with Crab Meat Bisque
RM 16 (每盅/Per casserole)
- B003. **海皇豆腐羹** RM 48 (小/S) RM 96 (大/L)
Beancurd with Seafood Bisque
RM 16 (每盅/Per casserole)
- B004. **四川酸辣羹** RM 48 (小/S) RM 96 (大/L)
SzeChuan Hot & Sour Bisque
RM 16 (每盅/Per casserole)



海皇豆腐羹
Beancurd with Seafood Bisque

健康素食

蔬菜类



VEGETABLES

马来栈四大天王
*Stir Fried Four Varieties Beans
 with Balocan*

健康素食 / 蔬菜类 VEGETABLES

V001.	珍珠麦 You Mak	RM 25 (小/S)	RM 50 (大/L)
V002.	茼菜苗 Spinach	RM 25 (小/S)	RM 50 (大/L)
V003.	桂豆苗 Baby French Bean	RM 25 (小/S)	RM 50 (大/L)
V004.	香港芥兰 Hong Kong Kailan	RM 25 (小/S)	RM 50 (大/L)
V005.	西兰花 Broccoli	RM 25 (小/S)	RM 50 (大/L)
V006.	青龙菜 Dragon Vegetables	RM 28 (小/S)	RM 56 (大/L)
V007.	四大天王 Four Varieties Beans	RM 28 (小/S)	RM 56 (大/L)

煮法 COOKING STYLE

- | | |
|---------------------------------------|--|
| A) 清炒
Stir Fried | E) X.O 酱
Stir Fried with X.O Sauce |
| B) 白灼
Boiled | F) 蒜茸炒
Stir Fried with Garlic |
| C) 蚝皇
Stir Fried with Oyster Sauce | G) 虾米椒仔
Stir Fried with Dried Shrimp & Chili Padi |
| D) 马来栈
Stir Fried with Balocan | H) 腐乳椒丝
Stir Fried with Pickled Beancurd |


健康素食 / 蔬菜类 VEGETABLES

- V008. **马来风光** RM 25 (小/S) RM 50 (大/L)
Fried 'Kang Kung' with Balacan
- V009. **上汤茼菜** RM 25 (小/S) RM 50 (大/L)
Spinach in Superior Soup
- V010. **咸菜炒苦瓜芽菜** RM 25 (小/S) RM 50 (大/L)
Stir Fried Bitter Gourd with Salted Vegetable & Bean Sprout
- V011. **豆根香菜煲** RM 26 (小/S) RM 52 (大/L)
Vegetarian Claypot Spicy Pickles with Gluten
- V012. **鱼香茄子煲**  RM 26 (小/S) RM 52 (大/L)
Claypot Brinjal with Fish Sauce
- V013. **温公斋煲** RM 26 (小/S) RM 52 (大/L)
Vegetarian Claypot
- V014. **罗汉上素** RM 26 (小/S) RM 52 (大/L)
Mixed Vegetable in Loh Hon Style
- V015. **柠檬咸鱼炒油麦**  RM 26 (小/S) RM 52 (大/L)
Stir Fried 'You Mak' with Salted Fish & Lemon
- V016. **姜葱双野菌** RM 26 (小/S) RM 52 (大/L)
Stir Fried Wild Mushrooms with Ginger & Spring Onion
- V017. **二松炒香港芥兰**  RM 28 (小/S) RM 56 (大/L)
Fried Hong Kong Kai Lan in Two Varieties
- V018. **黄酒云耳炒芥兰** RM 28 (小/S) RM 56 (大/L)
Stir Fried Kailan with Rice Wine & Black Fungus


健康素食 / 蔬菜类 VEGETABLES

- V019. **夏果靓小炒** RM 30 (小/S) RM 60 (大/L)
Stir Fried Assorted Vegetable with Macadamia
- V020. **松子靓小炒** RM 30 (小/S) RM 60 (大/L)
Stir Fried Assorted Vegetable with Pine Nut
- V021. **脆鱿靓小炒** RM 30 (小/S) RM 60 (大/L)
Stir Fried Assorted Vegetable with Deep Fried Dried Squid
- V022. **农家小炒皇** RM 30 (小/S) RM 60 (大/L)
Stir Fried Assorted Village Vegetables
- V023. **佛钵宫保有机菌(斋)** RM 45 (小/S) RM 90 (大/L)
Kong Pu Organic Mushrooms in Yam Basket (Vegetarian)
- V024. **虾球炒双花** RM 55 (小/S) RM 110 (大/L)
Stir Fried Shrimp with Broccoli & Cauliflower
- V025. **豉椒炒带子** RM 70 (小/S) RM 140 (大/L)
Stir Fried Scallop with Bean Paste & Chili
- V026. **有机莲藕炒带子**  RM 70 (小/S) RM 140 (大/L)
Stir Fried Scallop with Organic Lotus Root
- V027. **时蔬炒带子** RM 70 (小/S) RM 140 (大/L)
Stir Fried Seasonal Vegetable with Scallops
- V028. **清炒脆芦笋** RM 40 (小/S) RM 80 (大/L)
Stir-Fried Asparagus
- V029. **芦笋炒带子** RM 80 (小/S) RM 160 (大/L)
Stir-Fried Asparagus with Scallops

豆腐

BEANCURD

豆腐 BEANCURD

- E001. **菜香豆腐** RM 25 (小/S) RM 50 (大/L)
Beancurd with Preserved Radish & Minced Meat
- E002. **胜瓜豆腐** RM 25 (小/S) RM 50 (大/L)
Beancurd with Luffa Melon
- E003. **瓦煲豆腐** RM 28 (小/S) RM 56 (大/L)
Braised Beancurd in Claypot
- E004. **长平豆腐** RM 30 (小/S) RM 60 (大/L)
Braised Beancurd with Pumpkin
- E005. **铁板豆腐** RM 30 (小/S) RM 60 (大/L)
Slizzing Beancurd
- E006. **一品金丝豆腐** 🍷 RM 35 (小/S) RM 70 (大/L)
Golden Silken Beancurd
- E007. **X.O 海鲜豆腐** RM 45 (小/S) RM 90 (大/L)
Stir Fried Seafood & Beancurd in X.O Sauce
- E008. **海参豆腐煲** 🍷 RM 70 (小/S) RM 140 (大/L)
Claypot Beancurd with Sea Cucumber



一品金丝豆腐
Golden Silken Beancurd

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蛋类

EGG

蛋类 EGG

- E010. **三皇蒸蛋** RM 19 (小/S) RM 38 (大/L)
Three Variety Steamed Egg
- E011. **芙蓉煎蛋** RM 19 (小/S) RM 38 (大/L)
Fried Omelette in 'Fu Yong' Style
- E012. **蒸水蛋** RM 19 (小/S) RM 38 (大/L)
Steamed Egg
- E013. **泰式乌达煎蛋** RM 19 (小/S) RM 38 (大/L)
Fried Egg with Otak-Otak in Thai Style
- E014. **苦瓜炒蛋** RM 19 (小/S) RM 38 (大/L)
Stir Fried Egg with Bitter Gourd
- E015. **番茄炒蛋** RM 19 (小/S) RM 38 (大/L)
Stir Fried Egg with Tomato



三皇蒸蛋
Three Variety Steamed

价格不包括10%及服务及6%SST。 All prices quoted are exclusive of 10% service charge & 6% SST.

粉 面 饭

NOODLE & RICE

粉 / 面 / 饭 NOODLE & RICE

- | | 时价 SEASONAL PRICE |
|--|-------------------------|
| NR001. 草虾煎生面
Fried Noodles with Tiger Prawn | |
| NR002. 招牌生面
House Special Noodle | RM 20 (小/S) RM 40 (大/L) |
| NR003. 三丝长寿面
Longevity Noodles | RM 20 (小/S) RM 40 (大/L) |
| NR004. 锦绣炆香港伊面 (斋)
Braised Hong Kong Yee Mee Vegetarian | RM 24 (小/S) RM 48 (大/L) |
| NR005. X.O 鸳鸯米
Fried Vermicelli with X.O Sauce | RM 25 (小/S) RM 50 (大/L) |
| NR006. 蟹肉干烧香港伊面
Fried Hong Kong Yee Mee with Crab Meat | RM 30 (小/S) RM 60 (大/L) |
| NR007. 海鲜炆香港伊面
Braised Hong Kong Yee Mee with Seafood | RM 30 (小/S) RM 60 (大/L) |



粉 / 面 / 饭 NOODLE & RICE

- | | |
|--|--------------------------|
| NR008. 扬州炒饭 🍗
Fried Rice in Yong Chew Style | RM 20 (小/S) RM 40 (大/L) |
| NR009. 银鱼仔炒饭
Fried Rice with Anchovies | RM 23 (小/S) RM 46 (大/L) |
| NR010. 乾隆黄金炒饭 🍗
Golden Fried Rice in Prawn, Scallop & Crab Meat | RM 80 (小/S) RM 160 (大/L) |

添加 Add On

- | | |
|---|--|
| A) 叁巴酱 —— RM 3.00 (碟/Per portion)
Sambal | C) 丝苗白饭 —— RM 2.50 (碗/Bowl)
Fragrant White Rice |
| B) 娘惹酱 —— RM 30.00 (盒/Box)
Nyonya Sauce | D) 银丝卷 —— RM 6.00 (一件/Per pc)
Fried Bread Roll |

