



喜粵精選三拼盤
Grand Imperial Three Combination

扭手小香魚
Deep Fried Japanese Ayu Fish

鮑魚帶子荔茸盒
Deep Fried Yam Paste with Fresh Scallop & Abalone

匙影黑松露
Stuffed Bean Curd Spoon with Black Truffle

高湯瑤柱菜胆炖中鮑翅
Double Boiled Superior Shark's Fin Soup
With Dried Scallop & Cabbage

吊燒櫻桃鴨伴金福壽袋
Roasted Cherry Duck Accompanied By
Deep Fried Dumpling with Sweet & Sour Sauce

低溫堂泡游水龍虎斑
Poached Fresh Dragon Grouper Fish with Olive Oil

蝦子鵝掌烩鮑汁靈芝菌
Braised Goose Web and Oyster Mushroom
With Prawn Roe & Abalone Sauce

黑松露波士頓龍蝦焗伊府面
Stewed Ee Fu Noodle with Boston
Lobster & Black Truffle

楊枝甘玉露
Sweetened Mango Cream with Pomelo & Sago

脆皮芝麻棗拼精緻熊貓包
Deep Fried Sesame Ball Accompanied with
Steamed Panda Bun

RM 1899.00⁺⁺

10 位享用 | 10 pax

南非鮑魚錦綉齊齊撈
Yee Sang with Mixed Fruit & Vegetable
And Sliced Africa Abalone

羊肚菌炖佛跳牆
Double Boiled Monk Jump over The Wall
With Assorted Dried Seafood & Morel Mushroom

日本山椒燒焗黑毛豬大排
Baked Spanish Iberico Spare Rib with Chili Powder

納西薄荷醬焗原只河生蝦
Baked Liver King Prawn with Mint Sauce

寶魚末培根雙芥煲
Sauteed Kai Lan & Mustard Green with
Fish Powder & Bacon Meat

特醬涼瓜龍躉焗竹升面
Stewed Noodles with Bitter Gourd
& Giant Grouper Fish Fillet

雪花菌炖雪蛤
Double Boiled Snow Fungus with Hasma

手制豬仔包拼凍糕
Steamed Piglet Bun Accompanied with
Chilled Jelly Cake

RM 2388.00⁺⁺

10 位享用 | 10 pax

黑松露三式拼盤
Grand Imperial Black Truffle Platter

黑松露煎釀帶子
Pan Fried Stuffed Scallop with Black Truffle

聖手黑鑽帶子松
Fried Shredded Scallop with Black Truffle

松露沙律脆扇貝
Deep Fried Scallop with Shell Accompanied By
Black Truffle & Mixed Salad

海膽汁 蟹肉扒大鮑翅
Braised Superior Shark's Fin with
Crab Meat & Sea Urchin Sauce

日本空運小香魚拼麻醬櫻桃茄
Deep Fried Japanese Ayu Fish Accompanied By
Mini Tomato with Sesame Sauce

鮑汁扣澳洲原粒三頭鮑魚
Braised Whole Australia Abalone (3 Head)
with Abalone Sauce

紅酒潤燒黑毛豬大排
Baked Spanish Iberico Spare Rib with Red Wine

鵝肝醬燒及底福建面
Stewed Hokkien Noodle with Foie Gras Sauce

秘制龜苓膏
Chilled Herbal Jelly

天鵝金薯酥拼凍糕
Baked Handmade Puff with Sweet Potato Paste
Accompanied with Chilled Jelly Cake

RM 2988.00⁺⁺

10 位享用 | 10 pax

