





月 前

菜

APPETIZERS

草莓密汁香芹脆香鸡 Deep Fried Chicken Wings with Strawberry Honey Sauce RM20



泰式串烧香茅鸡(2支) Lemongrass Chicken Skewers with Thai Sauce (2 Sticks) RM14

手柏日本青瓜拌皮蛋

Century Egg with Cooling Spicy Pickled Cucumber RM14

凉拌海蜇

Spicy Cold Jelly Fish

RM18

沙律黑椒烟鸭胸

Smoked Duck Breast Salad & Black Pepper

RM20



富贵鲍鱼盆菜(需提早一天预定 | Pre-order 1 day in advance)

Prosperity Fortune Pot

RM589 / 六位 | 6 Person RM983 / 十位 | 10 Person



蚝皇花胶鹅掌 Braised Fish Maw and Goose Web

RM64 / 每位 | Person



法国鹅肝南非鲍鱼

Braised Whole South Africa Abalone with Foie Gras

RM97 / 每位 | Person

霸王鹅肝

Pan Seared Foie Gras RM52 / 每位 | Person

家乡酿海参

Braised Sea Cucumber Stuffed with Chicken or Fish Paste RM20 / 每位 | Person





高汤大鲍翅 Double Boiled Superior Shark's Fin RM152 / 每位 | Person

红烧大鲍翅 Braised Superior Shark's Fin

RM152 / 每位 | Person

泰式砂煲翅

Braised Shark's Fin in Thai Style RM75 / 每位 | Person



生

NOURISHING SOUP

四川酸辣羹

Braised SzeChuan Hot and Sour Soup RM14 / 每位 | Person

鱼汤海鲜豆腐羹

Supreme Seafood with Beancurd Soup RM14 / 每位 | Person

传统潮州式鱼膘羹

Traditional "Teochew" Braised Fish Maw Soup RM18 / 每位 | Person



时日老火汤 Double Boiled Soup of the Day RM9 / 每位 | Person





经典脆皮烧鸭 Classic Roasted Duck RM97 / 一只|Whole RM49 / 半只|Half

蒜香褂炉鸭

Garlic Roasted Duck RM97 / 一只 | Whole RM49 / 半只 | Half

东湖正宗粤式沙茶飘香熏鸭

Signature Cantonese Tea-Smoked Duck

RM97 / 一只 | Whole RM49 / 半只 | Half



夏威夷吊烧鸡 Roasted Chicken with Hawaiian Dressing RM88 / 一只|Whole RM44 / 半只|Half

一品脆皮鸡

Roasted Crispy Chicken RM88 / 一只|Whole RM44 / 半只|Half

脆皮芝麻烤鸡

Roasted Sesame Crispy Chicken RM88 / 一只 | Whole RM44 / 半只 | Half

玉叶童子鸡

Roasted Spring Chicken with Almond Seeds topped with Minced Garlic RM42 / 一只 | Whole

蜜汁叉烧鸡

Barbeque Char Siu Chicken RM20 / 小 | S RM27 / 中 | M RM40 / 大 | L





波罗咕噜鸡 Sweet & Sour Chicken RM27 / 小|S RM40 / 中|M RM53 / 大|L



香菇头菜走地鸡 Steamed Chicken with Mushrooms RM87 / -只|Whole RM43 / 半只|Half

香酥柠檬鸡

Deep Fried Chicken with Lemon Sauce RM77 / 一只 | Whole

RM39 / 半只 | Half

霸王小公鸡

Chicken Wok-Fried with Dried Red Chillies RM27 / 小 | S RM40 / 中 | M RM53 / 大 | L





农庄白切菜园鸡 Poached Farm Village Chicken RM77 / 一只|Whole RM39 / 半只|Half



香炒黑椒牛肉片 Stir Fried Sliced Beef with Black Pepper Sauce RM40 / 小 | S RM60 / 中 | M RM79 / 大 | L

番茄炒牛肉

Stir Fried Sliced Beef with Tomatoes

RM40 / 小 | S RM60 / 中 | M RM79 / 大 | L

凉瓜炒牛肉

Stir Fried Beef with Bitter Gourd

RM40 / 小IS RM60 / 中IM RM79 / 大IL



鲜

鱼

类

FISH

龙虎斑*

Grouper Fish RM20 / 100克|gram

龙趸鱼*

Giant Grouper Fish RM94 / 一份 | portion

红槽鱼*

Red Snapper RM10 / 100克|gram

金凤鱼*

Red Talapia RM9 / 100克| gram

鳕鱼*

Cod Fish

RM36 / 100 克 | gram

高旗鱼*

Gold Patin

RM11 / 100 克 | gram

斗底鲳*

Chinese Pomfret RM28 / 100克|gram

金银鲳*

Silver Pomfret RM11 / 100 克 | gram

长寿鱼*

Orange Roughy RM12 / 100 克 | gram



CHOICE OF COOKING FISH | 精选煮法



特酱凉瓜瓦煲焖 Braised with Bitter Gourd and Black

蒜香客家菜圃蒸

Steamed with Dried Radish and Garlic

满天红仙酱蒸

Steamed with Minced Chilli and Preserved Beans

东湖鸳鸯姜茸蒸

Steamed with Signature Minced Ginger

荷叶马来蒸

Stewed with Spicy Belacan Sauce and Lotus Leaf

红烧蒜子焖

Stewed with Eggplant and Whole Garlic

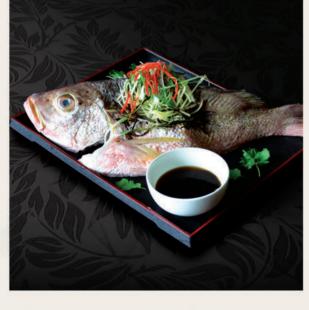
香脆油炸

Deep Fried



CHOICE OF COOKING

HISH | 精选煮法



陈皮姜丝蒸 Steamed with Ginger and Orange

头菜家乡蒸

"Village" style Steamed Chinese Vegetables

Steamed Superior Soy Sauce

Steamed with Bean Sauce

亚三蒸

Steamed with Asam Paste

潮州蒸

"Teow Chew" Style Steamed

金针云耳蒸班片

Steamed Sliced Grouper with Mushroom and Black Fungus

RM40 / 小 | S RM60 / 中 | M RM80 / 大 | L







咖喱焖班头腩 Stewed Curry Fish Head RM40 / 小 | S RM60 / 中 | M RM80 / 大 | L

甜豆炒斑球

Stir Fried Fish with Sugar Peas

RM40 / 小|S RM60 / 中|M RM80 / 大|L

软壳蟹

Soft Shell Crab

*焗咸蛋 Salted Egg

*椒盐 Salt and Pepper

RM20 / 一只 | per pc (最少三只 | Minimum order 3 pcs)







千岛杏香大明虾 Baked Golden Prawn with Thousand Island Dressing RM40 / 小 | S RM60 / 中 | M RM80 / 大 L



榄菜云耳炒虾球 Sauteed Prawn with Preserved Olive and Cashew Nut RM40 / 小 | S RM60 / 中 | M RM80 / 大 L

咕噜虾球

Deep Fried Sweet and Sour Prawn

RM40 / 小|S RM60 / 中|M RM80 / 大|L

鸳鸯大明虾

Two Varieties of Prawns

RM50 / 小|S RM75 / 中|M RM100 / 大|L



FRESHWATER PRAWN



<mark>鼓油王生虾</mark> Pan Seared Freshwater Prawn with Soy Sauce RM25 / 100 克 | gram

蒜香粉丝蒸生虾 Steamed Freshwater Prawn with Garlic RM25 / 100 克 | gram



FRESHWATER PRAWN



黑松露鸡油花雕蛋白蒸生虾 Steamed Freshwater Prawn with Black Truffles and Rice Wine

RM25 / 100 克 | gram

过桥生虾滑蛋河

Cantonese Fried Hor Fun with Freshwater Prawn RM25 / 100 克 | gram







姜汤酿三宝

Three Varieties Stuffed Seafood Paste with Ginger Soup

RM31 / 小|S RM44 / 中|M RM57 / 大|L

双菇扒菠菜自制豆腐

Braised Two Varieties Mushroom with Beancurd

RM27 / 小|S RM40 / 中|M RM53 / 大|L



鼓汁煎酿三宝

Pan Fried Three Varieties Stuffed Seafood Paste with Black Bean Sauce

RM27 / 小|S RM40 / 中|M RM53 / 大|L

咸鱼鸡粒豆腐煲

Braised Bean Curd with Chicken and Salted Fish

RM27 / 小|S RM40 / 中|M RM53 / 大|L



胜瓜云耳鱼汤浸鱼骨

Poached Fish Paste with Black Fungus and Petola in Fish Broth

RM27 / 小|S RM40 / 中|M RM53 / 大|L







芋香扒时蔬 Poached Vegetables with Yam RM27 / 小IS RM40 / 中IM RM53 / 大IL

XO彩椒花炒带子 Stir Fried Scallop with XO Sauce RM44 / 小IS RM66 / 中IM RM88 / 大IL

榄菜肉松四季豆 Fried Spring Bean with Preserved Olive and Chicken RM22 / 小 | S RM33 / 中 | M RM44 / 大 | L

Fried Bitter Gourd with Salted Egg RM22/小IS RM33/中IM RM44/大IL



虾仔节瓜粉丝煲

Stewed Petola with Shrimp Roe and Chinese Vermicelli RM27 / 小 | S RM40 / 中 | M RM53 / 大 | L

南乳家乡素煲

Stewed Mixed Vegetables in Home Style

RM27 / 小 | S RM40 / 中 | M RM53 / 大 | L



芥蘭*

Kai Lan

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

菜心*

Choy Sum

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

青心苗*

Baby Spinach

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

香港奶白*

Baby Pak Choy

RM24 / 小|s RM36 / 中|M RM48 / 大|L

莧菜苗*

Chinese Spinach

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

波菜*

Spinach

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

西芹*

Celery

RM24 / 小|s RM36 / 中|M RM48 / 大|L



蜜糖豆*

Honey Bean

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

西兰花*

Brocoli

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

椰菜花*

Cauliflower

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L

西生菜*

Lettuce

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L

茄子*

Eggplant

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L

苦瓜*

Bitter Guord

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L

节瓜*

Loofah

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L



大芥菜*

Gai Choy

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L

西洋菜*

Watercress

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L

蕹菜*

Water Spinach (Kangkung)

RM20 / 小 | S RM30 / 中 | M RM40 / 大 | L



SEASONAL VEGETABLES | 精选煮法

上汤蒜子时蔬

Poached Vegetables with Galic

蚝皇扒时蔬

Braised Seasonal Vegetables with Oyster Sauce

辣椒仔蒜米炒时蔬

Fried Vegetables with Galic And Chili

金银蛋时蔬

Sauteed Vegetables with Eggs

清炒时蔬

Sauteed Vegetables

蒜米炒时蔬

Sauteed Vegetables with Galic

马来栈炒时蔬

Sauteed Vegetables with Spicy Belacan

姜汁炒时蔬

Sauteed Vegetables with Ginger Sauce

付乳炒时蔬

Sauteed Vegetables with "FU YU" Sauce

咸鱼姜丝炒时蔬

Sauteed Vegetables with Salted Fish Cutlet and Shredded Ginger



东湖飘香扬州炒饭 Signature Yeung Chow Fried Rice RM30 / 小IS RM46 / 中IM RM61 / 大IL



姜葱牛肉滑蛋河 Braised Kuey Teow Cantonese Style with Sliced Beef RM35 / 小 | S RM52 / 中 | M RM70 / 大 | L

滑蛋什锦河粉

Cantonese Style Braised Kuey Teow RM30 / 小 | S RM46 / 中 | M RM61 / 大 | L

东湖海鲜干炒河粉

Signature Seafood Fried Kuey Teow RM41 / 小 | S RM62 / 中 | M RM83 / 大 | L



靓虾仔烧伊面

Stewed Ee-Fu Noodles with Shrimp Roe RM30 / 小 S RM46 / 中 M RM61 / 大 L



东湖海鲜炒生面 Signature Seafood Fried Noodles RM41 / 小 | S RM62 / 中 | M RM83 / 大 | L

生滚鱼滑汤米线

Poached Fish Paste with Rice Noodles in Fish Soup RM35 / 小 | S RM52 / 中 | M RM70 / 大 | L







陈皮红豆沙汤圆 Red Bean Paste with Black Sesame Dumpling RM12 / 一位|Person



豆浆白果雪耳 Double Boiled Soy Bean with Snow Fungus and Ginkgo RM12 / 一位|Person



杨枝甘露 Chilled Mango with Pomelo & Sago RM14 / 一位|Person

陳年果皮紅豆沙 Red Bean Paste with Mandarin Orange Peel RM8 / 一位 | Person

香茅龙眼海底椰 Chilled Lemongrass Longan with Sea Coconuts RM8 / 一位 | Person





开胃前菜 出

Appertizer

凉拌海蜇 | (包制泰式酱) 🥒 RM 20

Marinated Jellyfish

A2 凉拌小爪鱼 I (包制泰式酱) //
Marinated Baby Octopus **RM18**

A3 凉拌云朵 I (四川麻辣酱) 🥒 **RM18**

Szechuan Black Fungus

A4 凉拌青瓜 I (四川麻辣酱) 🥒 **RM18**

Marinated Cucumbers



开 开胃前菜

Appertizer

A5 美<u>小鱼</u>I (**包制泰式酱)**Deep Fried Mermaid Anchovies

RM18

A6 黑椒鸭胸沙拉

RM20

Smoked Duck Breast

A7 咸蛋皇三文鱼块 Salted Egg Yolk Salmon Cubes

RM20

A8 咸蛋炸豆腐

Salted Egg Yolk Beancurd Cube

RM18







厨师推荐 | Chef Recommendation

辣 | Spicy

滋补靓汤



Soup

B1 羊肚菌 大鲍翅上汤 🍿

Double Boiled Morchella Fungus with Sharks Fin Soup

RM168

B2 海味金瓜上汤

Superior Braised Pumpkin Soup with Dried Seafood





B3 茶树花花菇炖鸡汤

Double Boiled Chicken Broth with Mushroom and Fish Maw

RM22

厨师推荐 | Chef Recommendation



| 滋补靓汤

Soup

B4 蟲草花花菇炖鸡汤

Double Boiled Cordyceps Chicken Soup

RM22

B5 云南香菌花菇炖鸡汤

Double Boiled Yunnan Shitake with Chicken Soup

RM22



B6 龙虾芝士上汤 (沙巴青龙虾) Superior Lobster Soup

RM118



厨师推荐 | Chef Recommendation



家禽精选

Poultry

CI 火焰牛肉片

Sautéed Beef Slices with Dried Chilies

RM40 (\mathbf{s} / \mathbf{h}) | RM60 (\mathbf{M} / \mathbf{p}) | RM80 (\mathbf{L} / \mathbf{x})

C2 香脆海南炸鸡块

Crispy Hainanese Fried Chicken RM 40 (Half/半只) | RM 78 (Whole/一只)

湖南辣子鸡 👚 🥒

Hunan Fried Chicken with Dried Chili

RM30 (s/小) | RM60 (M/中) | RM80 (L/大)



■ 厨师推荐 | Chef Recommendation



出 家禽精选

Poultry

C4 **顺德鸭子煲** Cantonese Clay Pot

Duck Stew

RM 48

C5 鸡柳芝麻蜜汁

Maltose Glazed Chicken with Ginger Candy

RM27 (\mathbf{s}/\mathbf{h}) | RM40 ($\mathbf{M}/\mathbf{\Phi}$) | RM53 ($\mathbf{L}/\mathbf{\pi}$)

C6 姜片炸走地鸡 🚾

Deep Fried Chicken with Sliced Ginger

RM49 (Half/半只) | RM97 (Whole/一只)



厨师推荐 | Chef Recommendation



新鲜鱼类出

Fish

D1 香辣豆酱金凤鱼 👚 🥒

Dancing Fish

Seasonal Price (时价)

D2 重庆麻辣烤鱼 🖢 🥒

Fish in Chongaing Hot Chili Oil

Seasonal Price (时价)





■ 厨师推荐 | Chef Recommendation





工 新鲜鱼类

Fish

D3 百香酸辣柠檬蒸鳕鱼 🁚

Seasonal Price (时价)

Steamed Cod with Passion Fruit and Lemon Sauce

D4 泰式多利鱼

Fried Dory with Homemade Thai Sauce $RM40 (s/h) \mid RM60 (M/中) \mid RM80 (L/方)$

D5 梅酱金凤鱼

Tilapia with Plum Sauce

Seasonal Price







厨师推荐 | Chef Recommendation





五度 Beancurd

F1 XO包制菠菜豆腐 🌑

Home Made Spinach Bean Curd with XO Sauce

RM32 (\mathbf{S}/\mathbf{h}) | RM48 ($\mathbf{M}/\mathbf{\Phi}$) | RM62 ($\mathbf{L}/\mathbf{\Lambda}$)





画 厨师推荐 | Chef Recommendation



清香小菜 洪

Vegatables



G1 金银蛋时蔬 🌚

Tri Eggs Spinach in Superior Broth RM26 (s/h) | RM38 (M/Φ) | RM48 (L/ 大)

G2 金丝炒时蔬

Stir Fried Kailan Topped with Shredded Squid

RM26 (s/小) | RM38 (M/中) | RM48 (1)



G3 日式咖喱菜

Japanese Curry Vegetable Mix

RM28 (\mathbf{s}/\mathbf{h}) \perp RM40 ($\mathbf{M}/\mathbf{\Phi}$) \perp RM56 ($\mathbf{L}/\mathbf{\pi}$)

厨师推荐 | Chef Recommendation



粉面饭

Rice and Noodle

H1 鲍翅海鲜上汤烩饭

Braised Sharks Fin and Abalone Rice

RM 48



Fresh Water Prawn with Ginger and Scallion Noodles

Seasonal Price (时价)



● 厨师推荐 | Chef Recommendation →



粉面饭



Rice and Noodle

H3 **龙虾生面 (沙巴青龙虾) P**Lobster with Ginger and Scallion Noodles RM118 H4 海皇鱼子酱炒饭 Seafood Fried Rice Topped with Caviar RM30 (s/小) | RM46 (M/中) | RM61 (L/大)

厨师推荐 | Chef Recommendation



