

# 南 湖

东 COPPER  
湖 MANSION

Copper Mansion specialises in seafood delivering the ultimate dining experience to food fanatics. Residing in the heart of Petaling Jaya also known as the twin sisters Malaysia's capital, we offer an innovative menu, impressive interior deco, personalised service and a grandeur ballroom space for special wedding occasions or event conferences









## **Chinese Seafood Restaurant**

Copper Mansion showcases a modern take on culinary traditions from China, Hong Kong, Taiwan and South East Asia. Our dedicated chefs bring together a harmonious marriage of flavour & technique in all dishes prepared

## **Private Dining**

18 Private dining rooms stylishly themed with lashing copper featuring luxurious table setting & personalized service. Ideal for business meetings, special occasions or intimate gatherings

## **Banquet Hall**

At Copper Mansion we can host your full ceremony & reception experiences for up to 100 tables & we'll transition the space effortlessly from ceremony to cocktails, reception & dancing.





厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



素食  
Vegetarian

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对食物有任何过敏，请通知我 / Please notify us of any allergies

# 头盘

精选篇

东湖家  
酒家

Hors-D'oeuvre

11.



8.



13.



## 豪华双拼

Special Two Combination Platter

RM30/每份 Portion/(最少两位)

## 豪华三拼

Special Three Combination Platter

RM42/每份 Portion/(最少两位)



# 头盘

精选篇

东湖酒家

Hors-D'oeuvre

## 1. 翠绿带子座

Fresh Scallop with Black Truffle

## 2. 越式脆虾卷

Vietnamese Crispy Prawn Roll

## 3. 黑松露炒虾松

Prawn Meat with Black Truffle

## 4. 马来煎毛茄

Local Style Deep Fried Lady Finger

## 5. 香蜜鳗皇卷

Grilled King Eel with Honey Sauce

## 6. 粟米脆鱼丸

Crispy Fish Ball with Corn



## 7. 家乡腊肠卷

Village Style Sausage Roll

## 8. 松露老少平安

Omega Egg White with Black Truffle

## 9. 泰皇煎荷兰豆

Thai Style Stuffed French Bean

## 10. 椒盐茄子

Aubergine with Salt & Pepper

## 11. 华康脆蟹钳

Golden Crab Claw Stuffed with Minced Shrimp

## 12. 碧绿配虾腰

Sauteed Fresh Shrimps with Kale

## 13. 时果莲藕饼

Crispy Lotus Root with Fruits

## 14. 百花黄金甲

Golden Armor (Crispy Pork Rind)

## 15. 蚝皇酿鱼筒

Stuffed Fish Maw with Oyster Sauce



# 餐前小吃

东湖酒家

Appetizer



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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Vegetarian

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## 日式沙律冰菜

Japanese Crystallized Ice Plant Salad

RM38/每份 Portion





### 香煎墨鱼饼👨🍳

Pan Fried Cuttle Fish Cake

RM26/每份 Portion



### 肉松脆茄子👨🍳

Fried Eggplant with  
Chicken Floss

RM16/每份 Portion

### 蒜泥白肉片👨🍳

Slices Pork served with  
Homemade Garlic Sauce

RM16/每份 Portion

### 海蜇醉鸡片

Sliced Chicken with Jelly Fish

RM18/每份 Portion

### 农家脆虾饼

Crispy Prawn Crackers

RM12/每份 Portion

### 椒盐脆鲜鱿

Deep Fried Squids with  
Pepper & Salt

RM22/每份 Portion

### 溏心皮蛋

Century Egg with Japanese  
Pickled Ginger

RM18/每份 Portion

### 爽口墨鱼仔👨🍳

Crispy Japanese Octopus

RM16.80/每份 Portion

### 蜜汁脆花腩

Crispy Pork Belly with  
Honey Sauce

RM24/每份 Portion







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Chef Recommended



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# 餐前小吃

东湖家

## Appetizer

### 沙律烟鸭胸

Fresh Salad served with  
Smoked Duck Breast

RM16/每份 Portion





**葱油捞海蜇** 🍳

Jelly Fish served with Scallion Oil

RM16.80/每份 Portion



**咸蛋金瓜条** 🍳

Salted Egg Yolk Pumpkin Slice

RM18/每份 Portion



**熊猫耳拍日本青瓜**

Japanese Cucumber served with  
Vinegar & Black Fungus

RM16/每份 Portion

**椒盐白饭鱼**

Deep Fried Crispy Silver  
Fish with Salt & Pepper

RM16/每份 Portion



# 烧腊篇

Barbecue

东湖家酒

厨师推荐  
Chef Recommended

牛肉  
Beef

辣  
Spicy

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## 北京片皮鸭

Roasted Peking Duck

RM148/一只 Whole





## 农家村槽鸡👨🍳

Steamed Farm Village Chicken

RM60/1/4 Quarter

RM100/半只 Half

RM200/一只 Whole



## 玉叶香妃鸡👨🍳

Roasted Chicken with Crispy Almonds & Curry Leaves

RM68/半只 Half

RM128/一只 Whole



## 文东姜碧玉农家鸡

Steamed Village Chicken served with Bentong Ginger Paste

RM78/半只 Half

RM148/一只 Whole

## 香滑菜园鸡

Steamed Village Chicken

RM68/半只 Half

RM128/一只 Whole





# 烧腊篇

东湖酒家

## Barbecue



厨师推荐  
Chef Recommended



牛肉  
Beef



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### 西班牙排骨

Charcoal Grilled Spanish  
Iberico Pork Spare Ribs

RM198/半排 Half

RM388/一排 Whole







### 金牌烧鹅(3天前预定)👨🍳

Roasted Goose  
(Pre-Order Item - 3 Days in Advance)

RM388/一只 Whole

### 金牌烧肉👨🍳

Crispy Roasted Pork Belly

RM30/每份 Portion



### 蜜汁叉烧👨🍳

Honey Roasted BBQ Pork

RM30/每份 Portion



### 东湖沙皮乳猪(3天前预定)

Roasted Suckling Pig  
(Pre-Order Item - 3 Days in Advance)

时价/Seasonal Price

### 炭烤乳猪配糯米饭👨🍳

Charcoal Roasted Suckling Pig served  
with Glutinous Rice

时价/Seasonal Price

### 金牌烧鸭

Roasted Duck

RM68/半只 Half

RM128/一只 Whole

### 香熏烟鸭

Smoked Duck

RM68/半只 Half

RM128/一只 Whole





厨师推荐  
Chef Recommended



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# 鱼翅 鲍参翅肚

东  
湖  
酒  
家

Shark's Fin

## 云吞鸡煲翅

Braised Shark's Fin Soup  
with Chicken & Wantan

RM288/6人份 6 Pax

RM538/10人份 10 Pax







**特价牙擦翅** 

Superior Shark's Tail Fin

RM198/每盅 Pax

**原盅佛跳墙** 

Buddha Jump Over The Wall

RM158/每盅 Pax



**泰式煲仔翅** 

Thai Style Braised Shark's Fin

RM118/每盅 Pax



**红烧大鲍翅** 

Braised Superior Shark's Fin

RM168/每盅 Pax



**古法蚧皇翅** 

Braised Shark's Fin with Crab Roe

RM48/每盅 Pax





# 靓汤

滋补养生  
东湖家酒

Nourishing Soup



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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Vegetarian

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## 鲨鱼骨玉环柱甫汤

Double Boiled Shark's Bone Soup with  
Dried Scallop

RM38/每盅 Pax





### 姬松茸花胶鸡汤

Double Boiled Chicken Soup with  
Himematsu Mushroom

RM48/每盅 Pax



### 虫草花淮山排骨汤

Double Boiled Sparerib Soup with  
Cordyceps Flower

RM22/每盅 Pax



### 茶树菇炖鸡汤

Double Boiled Chicken Soup with  
Agrocybe Aegerita Mushroom

RM22/每盅 Pax



### 五指毛根乌鸡汤

Double Boiled Silke Fowl Soup with  
"Five Finger Root"

RM22/每盅 Pax







厨神推荐  
Chef Recommended



牛肉  
Beef



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Spicy



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# 山珍海味

东湖家

## Dried Seafood

### 蚝皇海参

Assorted Dried Seafood  
in Braised Sea Cucumber

RM888/每份 Portion





## 红烧三头南非干鲍👨🍳

Braised Three Head Abalone  
(South Africa)

RM588/每粒 Each



## 鲍汁酿海参👨🍳

Stuffed Sea Cucumber in  
Abalone Sauce

RM32/每份 Portion



## 红烧花胶鹅掌👨🍳

Braised Goose Webs with Fish Maw

RM48/每份 Portion



## 霸王鹅肝👨🍳

Pan Seared Goose Liver (Foie Gras)

RM48/每份 Portion



## 东湖海珍宝👨🍳

Braised Sun-Dried Seafood in Clay Pot

RM98/小 Small

RM147/中 Medium

RM196/大 Large



## 鲍汁酿鱼鳔金砖👨🍳

Stuffed Fish Maw served with  
Homemade Golden Bean curd

RM28/每份 Portion



# 龙虾与虾

湖  
东  
酒  
家

Lobster & Prawn



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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Vegetarian

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## 蒜蓉牛油焗波士顿龙虾

Baked Boston Lobster with Butter & Garlic

时价 / Seasonal Price







## 煮法 Cooking Style:

**蒜蓉蒸** 🍷

Steamed with Garlic

**黑椒** 🍷

Black Pepper

**湿奶油** 🍷

Butter Milk

**椒盐** 🍷

Deep Fried with Salt & Pepper

**酸甜**

Sweet & Sour

**芝士焗** 🍷

Baked with Cheese

**咸蛋** 🍷

Fried with Salted Egg Yolk

**上汤焗** 🍷

Baked with Superior Soup

**刺身生吃**

Sashimi

**避风塘** 🍷

Fried with Dried Chili

**XO酱爆** 🍷

Sauteed with X.O Chili Sauce

**堂灼**

Sashimi with Steamboat

**辣子** 🍷

Cooked with Singapore Style

**鸡油花雕蛋白蒸**

Steamed with Chinese Wine & Egg White

**粉丝金蒜蒸**

Steamed with Glass Noodles & Garlic



**澳洲龙虾**

Australia Lobster

时价/Seasonal Price

**波士顿龙虾**

Boston Lobster

时价/Seasonal Price

**螳螂虾**

Mantis Prawn

时价/Seasonal Price



**本地龙虾**

Local Green Lobster

时价/Seasonal Price

**大头生虾**

King Water Prawn

RM78/只 Whole

**游水草虾**

Fresh Water Prawn

RM16/100克 100 Gram

**明虾**

Deep Sea Prawn

RM18/100克 100 Gram





厨神推荐  
Chef Recommended



牛肉  
Beef



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Spicy



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# 龙虾与虾

东湖家  
酒家

## Lobster & Prawn

### 堂煮黄酒生虾

Water King Prawn Cooked with "Yellow Rice Wine"

时价/Seasonal Price





## 豉油皇煎酿龙胎👨‍🍳

Pan Fried King Prawn with  
Superior Soy Sauce

RM58/每份 Portion



## 亚叁三鲜🐟

Asam Seafood

RM98/每份 Portion

## 奶油明虾

Baked Sea Prawn with Butter Milk

RM60/每份 Portion

## 旺盅沙律凤尾虾

Crispy Shrimp Ball served with  
Mixed Fruits Salad

RM108/6只 6 Pieces

## 鸡油花雕蒸生虾👨‍🍳

Steamed King Prawn with Chinese Wine

RM78/每只 Each/U5

RM98/每只 Each/U3

## 生虾王伴秘制金砖

Baked Water King Prawn served with  
Homemade Golden Bean Curd

时价/Seasonal Price



# 避风塘蟹

海鲜

东酒家

Crab



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



素食  
Vegetarian

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## 避风塘蚧

Meat Crab Fried with Dried Chilli

时价 / Seasonal Price







## 煮法 Cooking Style:

**蒜蓉蒸**☞

Steamed with Garlic

**黑椒**

Black Pepper

**湿奶油**☞

Butter Milk

**椒盐**☞

Deep Fried with  
Salt & Pepper

**酸甜**

Sweet & Sour

**芝士焗**☞

Baked with Cheese

**咸蛋**

Fried with Salted Egg Yolk

**上汤焗**☞

Baked with Superior Soup

**刺身生吃**

Sashimi

**避风塘**☞

Fried with Dried Chili

**XO酱爆**☞

Sauteed with X.O Chili Sauce

**堂灼**

Sashimi with Steamboat

**辣子**☞

Cooked with Singapore Style

**鸡油花雕蛋白蒸**

Steamed with Chinese Wine  
& Egg White

**粉丝金蒜蒸**

Steamed with Glass  
Noodles & Garlic

**粉丝金蒜蒸**

Steamed with Glass Noodles & Garlic

**东湖肉蚧焗饭**☞

Signature Steamed Rice with Meat Crab



## 螃蟹类 Crabs:

**软壳蟹**

Soft Shell Crab

时价/Seasonal Price

**蜘蛛蟹**

Spider Crab

时价/Seasonal Price

**花蟹**

Flower Crab

时价/Seasonal Price

**面包蟹**

Brown Crab

时价/Seasonal Price

**肉蟹**

Meat Crab

时价/Seasonal Price







厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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# 深海鱼

Deep Sea Fish



## 煮法 Cooking Style:

清蒸 ☞

Steamed with Superior  
Soya Sauce

陈皮姜丝蒸

Steamed with Ginger Orange Peel

金针云耳蒸 ☞

Steamed with Golden  
Mushroom & Black Fungus

油浸 ☞

Deep Fried

家乡蒸

Steamed with Village Style

客家菜脯蒸

Steamed with Hakka Style

姜茸蒸

Steamed with Ginger

剁椒豆瓣蒸 ☞

Steamed with Minced  
Chili & Ginger Paste

亚叁蒸 ☞

Steamed with Asam Paste

酱蒸 ☞

Steamed with Bean Sauce

堂煮潮式

Poached with Teow  
Chew Style





## 豆腐花蒸班片

Steamed Grouper Fillet with  
"Dou Fu Fa"

RM58/每份 Portion

## 豉汁凉瓜焖时鱼

Stewed Seasonal Fish with Bitter  
Gourd & Black Bean

时价/Seasonal Price



## 深海鱼类 Deep Sea Fishs:

### 苏眉鱼

Maori Wrasse Grouper "So Mei"

时价/Seasonal Price

### 泰星斑

"Tai Sing" Grouper

时价/Seasonal Price

### 老鼠斑

High Finner Grouper "Lao Shu Ban"

时价/Seasonal Price

### 鳗鱼

Eel

时价/Seasonal Price

### 老虎斑

Tiger Grouper

时价/Seasonal Price

### 青衣

Green Wrasse

时价/Seasonal Price

### 竹星斑

Saddle Coral Trout

时价/Seasonal Price

### 石头鱼

Stone Fish

时价/Seasonal Price

### 花迩鱼

Flower Eel

时价/Seasonal Price

### 东星斑

Coral Trout

时价/Seasonal Price

### 衫斑

Camouflage Grouper

时价/Seasonal Price

### 红瓜子/白瓜子/黑瓜子

Speckled Blue Grouper

时价/Seasonal Price

### 红槽鱼

Red Snapper

RM18/100克 100 Gram

### 龙虎斑

Dragon Tiger Grouper

RM21/100克 100 Gram

### 龙趸鱼

Giant Grouper

RM24/100克 100 Gram

### 沙巴斗昌鱼

Sabah Pomfret

RM25/100克 100 Gram

### 鱈鱼

Cod Fish

RM35/100克 100 Gram



# 淡水鱼

东湖家

Fresh Water Fish



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



素食  
Vegetarian

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## 煮法 Cooking Style:

清蒸

Steamed with Superior  
Soya Sauce

油浸

Deep Fried

姜茸蒸

Steamed with Ginger

酱蒸

Steamed with Bean Sauce

陈皮姜丝蒸

Steamed with Ginger Orange Peel

家乡蒸

Steamed with Village Style

剁椒豆酱蒸

Steamed with Minced  
Chili & Ginger Paste

堂煮潮式

Poached with Teow  
Chew Style

金针云耳蒸

Steamed with Golden  
Mushroom & Black Fungus

客家菜脯蒸

Steamed with Hakka Style

亚叁蒸

Steamed with Asam Paste

黑皇帝鱼

Black Emperor





## 东湖杨枝翡翠鱼件👨🍳

Crispy Fillet served with Pomelo & Thai Sauce

RM32/每件 Each



## 提前预定 Pre-Order Item:

### 黑皇帝鱼👨🍳

Black Emperor

时价/Seasonal Price

### 野生河独目鲤

River Tomeloh

时价/Seasonal Price

### 野生河白须公

Wild Cat Fish

时价/Seasonal Price

### 野生河苏丹鱼

River Jelawat

时价/Seasonal Price

### 野生河丁加兰

River Tenggalan

时价/Seasonal Price

### 野生河忘不了

River Empurau

时价/Seasonal Price

### 野生河霸丁

River Patin

时价/Seasonal Price

### 野生河吉罗鱼

River Kelah

时价/Seasonal Price

### 鯪鱼

Walking Cat Fish

时价/Seasonal Price

### 顺壳鱼

Marble Goby "Soon Hock"

RM31 /100克 100 Gram

### 鲩鱼

Grass Carp

RM14/100克 100 Gram

### 福寿鱼

Tilapia

RM12/100克 100 Gram



# 蚌类

Clam

海鲜  
东酒家



厨神推荐  
Chef Recommended



牛肉  
Beef



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## 香辣海鲜大聚会

Assorted Seafood with Spicy Broth

RM56/每份 Portion







### 堂煎芭提雅帶子👩🍳

Pan Fried Fresh Scallop served with Thai Sauce

RM28/每件 Each

### 观芥沙白蒸花腩👩🍳

Steamed Pork Belly with "Kepah Cham"

RM60/每份 Portion

### 甜豆炒帶子👩🍳

Stir Fried Scallop with Sugar Peas

RM60/每份 Portion

## 蚌类 Clams:

### 胜子皇

Bamboo Clam / Razor Clam

时价/Seasonal Price

### 西施蚌

Kiwi Clam (Royal Mussels)

时价/Seasonal Price

### 响螺

Sea Whelk

时价/Seasonal Price

### 象拔蚌

Geoduck

时价/Seasonal Price

### 沙巴七彩花甲

Clams

时价/Seasonal Price

### 生蚝

Oyster

时价/Seasonal Price

### 沙白

Sabah Kepah

时价/Seasonal Price

## 煮法 Cooking Style:

### 蒜蓉蒸👩🍳

Steamed with Garlic

### 金蒜粉丝蒸👩🍳

Steamed with Glass Noodles & Garlic

### 避风塘👩🍳🔥

Fried with Dried Chili

### 姜葱炒

Fried with Onion & Ginger

### 上汤焗

Baked with Superior Soup

### XO酱爆🔥

Fried with X.O Seafood Sauce

### 油泡碧绿

Sauteed with Vegetables

### 刺身生吃

Sashimi

### 堂灼

Sashimi with Steamboat

### 椒盐🔥

Deep Fried with Salt & Pepper



# 家禽

篇 

Poultry



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



素食  
Vegetarian

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脆皮乳鸽 

Crispy Roasted Spring Pigeon

RM68/每只 Each







**沙煲啖啖鸡** 🍳

Stewed Chicken in Clay Pot

RM48/每份 Portion

**霸皇小公鸡** 🍳🌶️

Deep Fried Chicken with Dried Chilli

RM48/每份 Portion



**鱼鳔焖鸡煲** 🍳

Braised Chicken with Fish Maw

RM88/每份 Portion



# 肉类

猪牛羊

湖家  
东酒

Red Meat



厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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## 堂煎羊仔骨

Pan Seared Lamb Ribs

RM36/每枝 Each





### 蒜片黑椒炒牛柳粒 🍳 🐮

Sauteed Beef with Black Pepper Sauce

RM78/每份 Portion



### 南乳黄金酱排骨 🍳

Baked Spare Rib with Red Fermented Bean Curd

RM24/每枝 Each



### 农家酱爆花腩 🍳

Fried Pork Belly with Special Sauce

RM45/每份 Portion



### 菠萝咕嚕肉 🍳

Sweet & Sour Pork

RM45/每份 Portion

### 蜜柠一支骨 🍳

Braised Spared Ribs with Honey Lemon Sauce

RM24/每枝 Each

### 凉瓜焖花腩

Stewed Pork Belly with Bitter Gourd

RM45/每份 Portion

### 咸鱼花腩煲 🍳

Braised Pork Belly with Salted Fish

RM45/每份 Portion

### 松菇干爆烧肉

Stir Fried Roasted Pork with Mushroom

RM45/每份 Portion





厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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# 豆腐

蔬菜篇

东湖家

## Bean Curd & Vegetables

### 广西酿豆卜(6件)

Guang Xi Style Stuffed Dried  
Bean Curd (6 Pieces)

RM48/每份 Portion





### 芋香扒芥兰👨🍳

Fried Kai Lan with Yam

RM35/每份 Portion



### 石锅酿茄子👨🍳

Stuffed Eggplant in Stone Pot

RM35/每份 Portion



### 石锅海鲜豆腐👨🍳

Assorted Seafood with Bean  
Curd in Stone Pot

RM45/每份 Portion

### 金瓜汁松菇自制豆腐(至少4件)

Homemade Bean Curd with Pumpkin Sauce  
(Minimum 4 Pieces)

RM8/每件 Each

### 鸳鸯松菇芥兰

Stir Fried Kai Lan with Mushroom

RM35/每份 Portion

### 风味四大天皇

Sauteed Assorted Vegetables  
with Belacan Sauce

RM35/每份 Portion

### 姜汤酿四宝

Stuffed Four Treasure with  
Ginger Soup

RM40/每份 Portion



# 蔬菜

季节性

东酒家

Beancurd & Vegetables



厨师推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



素食  
Vegetarian

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## 鱼汤松菇奶白煲

Poached Baby Pak Choy with Fish  
Soup in Clay Pot

RM40/每份 Portion





## 蔬菜类 Vegetables:

### 油麦菜

Romaine Lettuce

RM30/小 Small

### 苋菜

Chinese Spinach

RM30/小 Small

### 西芹

Celery

RM30/小 Small

### 西洋菜

Watercress

RM30/小 Small

### 菠菜

Spinach

RM30/小 Small

### 芦笋

Asparagus

RM30/小 Small

### 芥兰

Kai Lan

RM30/小 Small

### 苦瓜

Bitter Gourd

RM30/小 Small

### 菜心

Choy Sum

RM30/小 Small

### 茄子

Eggplant

RM30/小 Small

### 西兰花

Broccoli

RM30/小 Small

## 煮法 Cooking Style:

### 清炒

Stir Fried

### 蒜茸炒

Fried with Garlic

### 金银蛋

Poached with Superior  
Soup & Century Eggs

### XO酱炒

Fried with XO  
Seafood Sauce

### 马来栈炒

Fried with Belacan Sauce

### 上汤

Poached with  
Superior Soup

### 虾米炒

Fried with Shrimp

### 咸鱼炒

Fried with Salted Fish

### 椒丝付乳炒

Fried with Preserved  
Sauce & Chili





# 面类

篇 

Noodle



厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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## 黑松露生虾焖伊面

Braised Ee-Fu Noodles with Black  
Truffle & King Prawn

时价 / Seasonal Price





### 海鲜滑蛋煎生面👨🍳

“Hong Kong” Style Fried Egg  
Noodle with Seafood

RM45/每份 Portion



### 鱼子蚧肉干炒面线👨🍳

Fried Vermicelli with Crab Meat & Fish Roe

RM45/每份 Portion



### 原盅鱼汤酿三鲜米线👨🍳

Mixed Seafood Vermicelli Soup

RM22/每份 Portion



### 泰式干炒河粉👨🍳

Thai Style Fried “Keow Teow”

RM45/每份 Portion



### 福建面👨🍳

Traditional Hokkien Style Fried Noodle

RM45/每份 Portion

### 福建炒面卜👨🍳

Hokkien Style Fried “Mee Pok”

RM45/每份 Portion

### 泰式干炒米粉👨🍳

Thai Style Fried “Mee Hun”

RM45/每份 Portion

### 肉酱干捞客家面

Stir Fried Hakka Mince Meat Noodles

RM45/每份 Portion

### 生虾卤面

“Loh Mee” served with King Water Prawn

时价/Seasonal Price



# 饭类

Rice

篇 



厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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## 鲍鱼扣盅仔饭

Steamed Rice with Whole Abalone

RM28/每位 1 Pax





### 鱼子干贝丝炒饭

Fried Rice with Fish Roe & Crispy  
Dried Scallop

RM45/每份 Portion



### 金丝生炒糯米饭

Wok Fried Glutinous Rice with  
Chinese Waxed Meat

RM45/每份 Portion



### 福建烩饭

Hokkien Style Fried Rice

RM45/每份 Portion



### 东湖厨皇炒饭

Signature Copper Mansion Fried Rice

RM45/每份 Portion



### 扬州炒饭

"Yong Zhou" Style Fried Rice

RM45/每份 Portion

### 麻油姜蛋炒饭

Fried Rice with Sesame Oil & Egg

RM30/每份 Portion



# 甜品

东湖家  
酒家

Dessert



厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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## 宫廷桂花糕(6件)

Osmanthus Cake

RM18/每份 Portion





## 芝麻酥皮窝饼

Chinese Pancake

RM16/每件 Each



## 雷沙汤丸(6粒)

Sesame Balls

RM18/每份 Portion



## 传统马来糕

Traditional Malay Soft Cake

RM9.80/每份 Portion

## 秘制竹炭流沙包(3粒)

Steamed Bamboo Charcoal Bun  
with Custard

RM11/每份 Portion

## 寿比南山大寿包(3天前预定)

Longevity Birthday Bun  
(Pre-Order Item - 3 Days in Advance)

RM88/每份 Set



# 甜品

东湖家酒家

Dessert



厨神推荐  
Chef Recommended



牛肉  
Beef



辣  
Spicy



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## 杨枝甘露

Chilled Mango Puree with Pomelo & Sago

RM13.80/每份 Portion



## 香滑杏仁茶

Sweetened Hot Almond Cream

RM12/每份 Portion





**红莲炖桃胶** 🍳

Chilled Red Dates Longan  
with Peach Jelly

RM13.80/每份 Portion

**陈年果皮红豆沙** 🍳

Sweetened Red Bean with  
Mandarin Skin

RM10/每份 Portion

**鲜果香茅冻** 🍳

Chilled Lemon Grass Jelly  
with Assorted Fruits

RM13.80/每份 Portion

**元肉海底椰雪燕** 🍳

Chilled Sea Coconut with Snow  
Bird's Nest

RM12/每份 Portion

**黑糯米莲子羹** 🍳

Black Glutinous Rice served  
with Lotus Seed

RM10/每份 Portion

**香滑杏汁炖燕窝(3天前预定)** 🍳

Double Boiled Bird's Nest with Almond Cream  
(Pre-Order Item - 3 Days in Advance)

RM68/每份 Pax

**椰糖豆腐花** 🍳

Homemade "Tau Fu Fa"

RM8/每位 Pax



**红莲炖燕窝(3天前预定)** 🍳

Double Boiled Bird's Nest with Almond Cream  
(Pre-Order Item - 3 Days in Advance)

RM68/每份 Pax



# 东湖 COPPER MANSION

海鮮酒家 CASUAL DINING • EVENT SPACE • WEDDING BANQUETS

## OPENING HOURS

MON - SAT :

11.30AM - 2.30PM & 6.00PM - 10.30PM

SUN - PH :

10.00AM - 2.30PM & 6.00PM - 10.30PM

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Selling price are exclusive of Service Charge & SST

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此菜单只限用于PJ东湖海鲜酒家

This menu is for Copper Mansion PJ only