

东 COPPER  
湖 MANSION

海鮮酒家 CASUAL DINING • EVENT SPACE • WEDDING BANQUETS

SUNGAI LONG



## Copper Mansion Sungai Long Hill

Copper Mansion specialises in seafood delivering the ultimate dining experience to food fanatics, it's located at Hilltop 3 km away from the fringe of Sungai Long and surrounded with greenery & lake; it's tucked away near the forest reserve.

东湖酒家专业提供传统：海鲜食谱给与所有追求美味食品的美食达人。餐厅位于山顶并拥有湖光山色。碧绿植物的双溪龙边缘三公里的森林保护区。



## 中式菜式 Chinese Cuisine

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

东湖酒家的专业厨师以中国、香港、台湾、东南亚的风味和烹饪技术烹制所有美味的菜肴。



## 环境 Ambience



Copper mansion offer an impressive interior décor, unique and grandeur restaurant, VIP room & ballroom perfect for your dining or any occasion.

东湖酒家的餐厅，贵宾室与宴会厅的室内设计 and 装饰都给顾客带来了独特、高雅与深刻印象的感觉。非常适合与普通餐饮、家庭聚会或任何喜宴、宴会等等。

# 头 盘

HORS-D'OEUVRE

精 选 类



👑 豪华双拼

Special Two  
Combination Platter



翠綠帶子座

Fresh  
Scallop  
with Black  
Truffle

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

越式脆蝦卷

Vietnamese  
Crispy  
Prawn Roll

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

黑松露炒蝦松

Prawn Meat  
with Black  
Truffle

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

香蜜鰻皇卷

Grilled  
King Eel  
with  
Honey Sauce

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

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# 头

# 盘

精选类

HORS-D'OEUVRE

👑 豪华三拼  
Special Three  
Combination Platter



## 粟米脆鱼丸

Crispy  
Fish Ball  
with Corn

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

## 家乡腊肠卷

Village  
Style  
Sausage Roll

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

## 松露老少平安


Omega Egg  
White  
with Black  
Truffle


2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

## 秦皇煎荷兰豆

Thai Style  
Stuffed  
French Bean

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

 Chef recommended 主厨推荐

 Vegetarian 素食



## 椒盐茄子

Aubergine  
with Salt  
& Pepper

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

## 华康脆蟹钳

Golden  
Crab Claw  
Stuffed with  
Minced  
Shrimp

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

## 时果莲藕饼

Crispy  
Lotus Root  
with Fruits

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

## 蚝皇酿鱼筒

Stuffed  
Fish Maw  
with Oyster  
Sauce

2 Combination Platter  
RM 28 / 每份 Portion  
3 Combination Platter  
RM 40 / 每份 Portion

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# 餐前

APPETIZER

小食

## 🍽️ 日式沙律冰菜

Japanese Crystallized  
Iceplant Salad

RM 35 / 每份 (Portion)



👑 Chef recommended 主厨推荐

🌶️ Spicy level 辣度



👑 香煎墨鱼饼  
Pan Fried Cuttle Fish Cake

👑 香煎墨鱼饼  
Pan Fried Cuttle Fish Cake

RM  
每份 | Portion

24

肉松脆茄子  
Fried Eggplant with Chicken Floss

15

海蜇醉鸡片  
Sliced Chicken with Jelly Fish

18

农家脆虾饼  
Crispy Prawn Crackers

12

🌶️ 椒盐脆鲜鱿  
Deep Fried Squids with Pepper & Salt

20

溏心皮蛋  
Century Egg with Japanese  
Pickled Ginger

18

👑 爽口墨鱼仔  
Crispy Japanese Octopus

15

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# 餐前小食

APPETIZER



👑 沙律烟鸭胸  
Fresh Salad served with  
Smoked Duck Breast

👑 咸蛋金瓜条  
Salted Egg Yolk  
Pumpkin Slice



葱油捞海蜇  
Jelly Fish served with  
Scallion Oil

RM  
每份 | Portion

RM  
每份 | Portion

## 蜜汁脆花腩

Crispy Pork Belly with Honey Sauce

22

## 熊猫耳拍日本青瓜

Japanese Cucumber served with  
Vinegar & Black Fungus

15

## 👑 沙律烟鸭胸

Fresh Salad served with  
Smoked Duck Breast

15

## 👑 椒盐白饭鱼

Deep Fried Crispy Silver Fish  
with Salt & Pepper

16

## 葱油捞海蜇

Jelly Fish served with Scallion Oil

15

## 👑 咸蛋金瓜条

Salted Egg Yolk Pumpkin Slice

16

# 烧 腊

BARBRCUE

## 北京片皮鸭

Roasted Peking Duck

RM 148 / 一只 Whole



# 烧腊篇

## BARBECUE

👑 Chef recommended 主厨推荐

● Large 大

◐ Medium 中

👑 农家村槽鸡  
Steamed Farm Village Chicken



👑 玉叶香妃鸡  
Roasted Chicken with  
Crispy Almonds and Curry Leaves



|   | RM      |          |
|---|---------|----------|
|   | ● Large | ◐ Medium |
| 👑 农家村槽鸡<br>Steamed Farm Village Chicken                                 | 200     | 100      |
| 👑 玉叶香妃鸡<br>Roasted Chicken with<br>Crispy Almonds and Curry Leaves      | 128     | 68       |
| 👑 文东姜碧玉农家鸡<br>Steam Village Chicken served<br>with Bentong Ginger Paste | 148     | 78       |

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👑 Chef recommended 主厨推荐

● Whole 一只

◐ Half 半只

## 👑 西班牙排骨

Charcoal Grilled Spanish  
Iberico Pork Spare Ribs

RM 348 ●

RM 178 ◐

## 香滑菜园鸡

Steamed Village Chicken

RM

● ◐  
128 68

## 👑 金牌烧鹅 (提前3天预订)

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

●

388

## 👑 金牌烧肉

Crispy Roasted Pork Belly

●

32

## 👑 蜜汁叉烧

Honey Roasted BBQ Pork

●

32



## 👑 金牌烧鹅

Roasted Goose



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# 烧腊

BARBECUE

# 腊

篇



👑 蜜汁叉烧  
Honey Roasted BBQ Pork



👑 金牌烧肉  
Crispy Roasted Pork Belly



## 东湖沙皮乳猪

(提前3天预订)

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

## 👑 炭烤乳猪配 糯米饭

Charcoal Roasted Suckling Pig  
served with Glutinous Rice

## 👑 金牌烧鸭

Roasted Duck

## 香燻烟鸭

Smoked Duck

RM  
● 时价  
Seasonal Price

● 时价  
Seasonal Price

● 128    ● 68

● 128    ● 68

# 鱼翅

SHARK'S FIN

鮑參翅肚

## 👑 红烧大鮑翅

Braised Superior  
Shark's Fin

RM 168 / 每盅 Pax



# 鱼翅

SHARK'S FIN

鲍参翅肚

 Chef recommended 主厨推荐

 特价牙擦翅  
Superior Shark's Fin Soup



 云吞鸡煲翅  
Boiled Shark's Fin Soup with  
Chicken & Wantan



 原盅佛跳墙  
Buddha Jump Over The Wall



 泰式煲仔金钱翅  
Thai Style Braised Shark's Fin




 云吞鸡煲翅

Boiled Shark's Fin Soup with  
Chicken & Wantan

RM  
10人份 | 10 Pax      6人份 | 6 Pax


538      288

 特价牙擦翅

Superior Shark's Fin Soup

每盅 | Pax

198

 原盅佛跳墙

Buddha Jump Over The Wall

158

 泰式煲仔金钱翅

Thai Style Braised Shark's Fin

68

 古法蚧皇翅

Braised Shark's Fin with  
Crab Roe

48

 古法蚧皇翅  
Braised Shark's Fin with Crab Roe



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# 靚 湯

NOURISHING SOUP

滋 補 養 生

👑 鯊魚骨玉環  
柱補湯

Double Boiled  
Shark's Bone Soup  
with Dried Scallop

RM 38 / 每盅 Pax





# 靚湯

NOURISHING SOUP

滋补养生

👑 Chef recommended 主厨推荐

👑 姬松茸花胶鸡汤

Double Boiled Chicken Soup with Himematsu Mushroom



👑 虫草花淮山药排骨汤

Double Boiled Spared Ribs Soup with Cordyceps Flower



👑 姬松茸花胶鸡汤

Double Boiled Chicken Soup with Himematsu Mushroom

RM  
每盅 | Pax

👑 虫草花淮山药排骨汤

Double Boiled Spared Ribs Soup with Cordyceps Flower

48

👑 茶树菇炖鸡汤

Double Boiled Chicken Soup with Agrocybe Aegerita Mushroom

22

👑 茶树菇炖鸡汤

Double Boiled Chicken Soup with Agrocybe Aegerita Mushroom



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山  
珍

DRIED SEAFOOD

海味

👑 龙船大海参

"Dragon Boat" Braised Assorted Dried Seafood in Sea Cucumber

RM 888 / 每份 Portion



# 山珍海味

DRIED SEAFOOD

-  Chef recommended 主厨推荐
-  Large 大
-  Medium 中
-  Small 小



 鲍汁酿海参  
Stuffed Sea Cucumber in  
Abalone Sauce

 红烧三头澳洲鲍  
Braised Three Head Abalone



 红烧花胶鹅掌  
Braised Goose Webs with  
Fish Maw

RM  
每份 | Portion

 鲍汁酿海参 32

Stuffed Sea Cucumber in  
Abalone Sauce

 鲍鱼海味煲 196 147 98

Braised Sun-Dried Seafood  
in Claypot

 鲍汁酿鱼鳔金砖 28

Stuffed Fish Maw served with  
Home Made Golden Bean Curd

RM  
每位 | Each

 红烧三头澳洲鲍 168

Braised Three Head Abalone

每位 | Pax

 红烧花胶鹅掌 48

Braised Goose Webs with  
Fish Maw

# 龙虾

LOBSTER & PRAWN

与 虾

蒜蓉牛油焗  
波士顿龙虾


Baked Boston Lobster with  
Butter and Garlic


时价 Seasonal Price

# 龙虾

## LOBSTER & PRAWN

与  
虾

 Chef recommended 主厨推荐

 Spicy level 辣度

Pre-Order Item  
提前3天预订  
3 Days In advance

### 澳洲龙虾

Australia Lobster

时价  
Seasonal  
Price

### 游水草虾

Fresh Water Prawn

16  
100克 gm

### 波士顿龙虾

Boston Lobster

时价  
Seasonal  
Price

### 明虾

Deep Sea Prawn

18  
100克 gm

### 本地龙虾

Local Green Lobster

时价  
Seasonal  
Price

### 大头生虾

King Water Prawn

78  
一只 Whole

### 螳螂虾

Mantis Prawn

时价  
Seasonal  
Price

#### 烹调方式

Cooking Method

#### 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

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👑 蒜香芝士生虾

Baked Water Prawn with  
Cheese & Garlic

RM 98 / (U3) 每只 Each

RM 78 / (U5) 每只 Each

 Chef recommended 主厨推荐

# 龙虾

LOBSTER & PRAWN

与  
虾



## 奶油明虾

Baked Sea Prawn with  
Butter Milk

## 鸡油花雕蒸生虾

Steamed King Prawn with  
Chinese Wine



## 堂煮黄酒生虾

Water King Prawn Cooked  
with 'Yellow Rice Wine'

RM  
每份 | Portion

时价  
Seasonal  
Price

## 豉油煎酿龙胎生虾 58

Pan Fried King Prawn with  
Superior Soy Sauce

## 奶油明虾 60

Baked Sea Prawn with  
Butter Milk

## 鸡油花雕蒸生虾

Steamed King Prawn with  
Chinese Wine

RM  
(US) (US)  
每只 | Each 每只 | Each

98 78

6只 | 6 Pcs

## 旺盅沙律风尾虾 98

Crisp Shrimp Ball served with  
Mixed Fruits Salad

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👑 米通鸳鸯虾

Two Varieties Prawns with  
Crispy Bubble Rice

RM 176 / 10人份 10位

RM 88 / 5人份 6位





蟹

CRAB

海鮮

👑 避风塘蟹

Fried Meat Crab with  
Dried Chili

RM 28 / 100克 100 gm



## 上汤焗肉蟹

Baked Meat Crab with Superior Soup

时价 Seasonal Price



Spicy level 辣度

蟹

CRAB

蟹

海鮮

### 软壳蟹

Soft Shell Crab

### 面包蟹

Brown Crab

### 蜘蛛蟹

Spider Crab

Pre-Order Item  
提前3天预订  
3 Days in advance

时价  
Seasonal  
Price

时价  
Seasonal  
Price

时价  
Seasonal  
Price

### 肉蟹

Meat Crab

### 花蟹

Flower Crab

时价  
Seasonal  
Price

时价  
Seasonal  
Price

#### 烹调方式

Cooking Method

#### 蒜蓉蒸

Steamed with Garlic

#### 椒盐

Deep Fried with Salt & Pepper

#### 避风塘

Fried with Dried Chili

#### 黑椒

Black Pepper

#### 酸甜

Sweet & Sour

#### 上汤焗

Baked with Superior Soup

#### XO酱爆

Sauteed with X.O Chili Sauce

#### 鸡油花雕蛋白蒸

Steamed with Chinese Wine & Egg White

#### 东湖肉蚧焗饭

Signature Steamed Rice with Meat Crab

#### 芝士焗

Baked with Cheese

#### 粉丝金蒜蒸

Steamed with Glass Noodles & Garlic

#### 湿奶油

Butter Milk

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深  
海

DEEP SEA FISH

鱼



 波浪蒸龙虎斑

Steamed Dragon Tiger Grouper  
(Sliced) with Soy Sauce

时价 Seasonal Price



### 清蒸鳕鱼

Steamed Cod Fish with  
Superior Soy Sauce

时价 Seasonal Price



### 剁椒豆酱蒸龙虎斑

Steamed Dragon Tiger Grouper with  
Minced Chili & Ginger Paste


时价 Seasonal Price




# 深海

## DEEP SEA FISH

### 鱼

 Chef recommended 主厨推荐

 Spicy level 辣度

### 红槽鱼

Red Snapper

时价  
Seasonal Price  
100克 100 gm

### 龙虎斑

Dragon Tiger Grouper

时价  
Seasonal Price  
100克 100 gm

### 龙尾鱼

Giant Grouper

时价  
Seasonal Price  
100克 100 gm

### 沙巴斗昌鱼

Sabah Pomfret

时价  
Seasonal Price  
100克 100 gm

### 鱈鱼

Cod Fish

时价  
Seasonal Price  
100克 100 gm

### 豉汁凉瓜焖时鱼

Stewed Seasonal Fish with Bitter Gourd and Black Bean

时价  
Seasonal Price  
100克 100 gm

### 鳗鱼

Camouflage Grouper

时价  
Seasonal Price

### 青衣

Green Wrasse

时价  
Seasonal Price

### 花追鱼

Flower Eel

时价  
Seasonal Price

### 红瓜子

Speckled Red Grouper

Pre-Order Item  
提前3天预订  
3 Days in advance

时价  
Seasonal Price

### 白瓜子

Speckled White Grouper

时价  
Seasonal Price

### 黑瓜子

Speckled Black Grouper

时价  
Seasonal Price

#### 烹调方式

Cooking Method

#### 清蒸

Steamed with Superior Soy Sauce

#### 油浸

Deep Fried

#### 姜茸蒸

Steamed with Ginger

#### 普蒸

Steamed with Bean Sauce

#### 陈皮姜丝蒸

Steamed with Ginger & Tangerine Peel

#### 家乡蒸

Steamed with Village Style

#### 剁椒豆瓣蒸

Steamed with Minced Chili & Ginger Paste

#### 堂煮潮式

Poached with Teow Chew Style

#### 鲜支竹云耳蒸

Steamed with Beancurd Stick & Black Fungus

#### 客家菜脯蒸

Steamed with Hakka Style

#### 亚叁蒸

Steamed with Assam Paste

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# 淡水

## FRESH WATER FISH

### 鱼

#### 海三鲜蒸巴丁鱼

Steamed Patin with  
Seafood In  
Superior Soup

时价 Seasonal Price





# 淡水

## FRESH WATER FISH

鱼

### 顺壳鱼

Marble Goby (Soon Hock)

时价  
Seasonal Price  
100克 100 gm

### 提前预定 Pre-Order Item:

#### 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 Finned Grouper  
(Lao Shu Ban)

时价  
Seasonal  
Price

#### 老虎斑

Tiger Grouper

时价  
Seasonal  
Price

#### 竹星斑

Saddle Coral Trout

时价  
Seasonal  
Price

#### 石头鱼

Stone Fish

时价  
Seasonal  
Price

#### 东星斑

Coral Trout

时价  
Seasonal  
Price

#### 衫班

Camouflage Grouper

时价  
Seasonal  
Price

#### 黑皇帝鱼

(提前3天预订)

Black Emperor Fish  
(Pre-Order Item -  
3 Days in advance)

时价  
Seasonal  
Price

#### 野生河独目鲤

River Temoleh

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

#### 鯰鱼

Walking Catfish

时价  
Seasonal  
Price

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👑 Chef recommended 主厨推荐

🌶️ Spicy level 辣度

## 芭提雅龙虎斑

Pattaya Style Fried  
Dragon Tiger Grouper

RM  
每份 | Portion

时价  
Seasonal  
Price



## 豆腐花蒸斑片

Steamed Grouper Fillet with  
"Dou Fu Fa"

58

时价  
Seasonal  
Price

## 鼓汁凉瓜焖时鱼

Stewed Seasonal Fish with  
Bitter Gourd & Black Bean

每位 | Pax

30

## 东湖杨枝翡翠鱼件

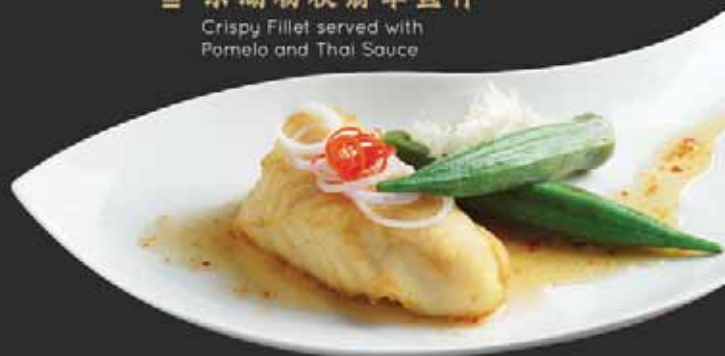
Crispy Fillet served with  
Pomelo and Thai Sauce

## 豆腐花蒸斑片

Steamed Grouper Fillet with  
"Dou Fu Fa"

## 东湖杨枝翡翠鱼件

Crispy Fillet served with  
Pomelo and Thai Sauce



### 烹调方式

Cooking Method

#### 清蒸

Steamed with  
Superior Soy 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 &  
Tangerine Peel

#### 家乡蒸

Steamed with Village  
Style

#### 剁椒豆豉蒸

Steamed with Minced  
Chili & Ginger Paste

#### 堂煮潮式

Poached with Teow  
Chew Style

#### 鲜支竹云耳蒸

Steamed with  
Beancurd Stick & Black  
Fungus

#### 客家菜脯蒸

Steamed with Hakka  
Style

#### 亚叁蒸

Steamed with Assam  
Paste

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# 蚌 类

CLAM

海 鲜

## 👑 酸柑蒸三鲜

Steamed Mixed Seafood  
with Sour Lime Sauce

RM 198 / 10人份 10 Pax

RM 98 / 5人份 5 Pax



👑 Chef recommended 主厨推荐

🌶️ Spicy level 辣度

👑 香辣海鲜大聚会

🌶️ Assorted Seafood with Spicy Broth



👑 堂煎芭提雅带子

Pan Fried Fresh Scallop served with Thai Sauce

👑 香辣海鲜大聚会

🌶️ Assorted Seafood with Spicy Broth

甜豆炒带子

Stir Fried Scallop with Sugar Peas

👑 观芥沙白蒸花腩

Steamed Pork Belly with "Kepah Cham"

虾酱沙白蒸花腩

Steamed Pork Belly with "Kepah Cham"

👑 堂煎芭提雅带子

Pan Fried Fresh Scallop served with Thai Sauce

RM  
每份 | Portion

58

60

60

RM  
每份 | Portion

58

每件 | Each

28

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# 蚌类

## CLAM

### 海鮮

#### 👑 风味铁板三鲜

Sizzling Mixed Seafood with Assam Spicy Sauce

RM 198 / 10人份 10 Pax

RM 98 / 5人份 5 Pax

Pre-Order Item  
提前3天预订  
3 Days in advance

#### 👑 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  
每只 Each

#### 👑 生蚝

Oyster

时价  
Seasonal Price  
每只 Each

#### 沙白

Sabah Kepah

时价  
Seasonal Price  
100克 100 gm

#### 沙巴七彩花甲

Clams - La La

时价  
Seasonal Price

#### 烹调方式

Cooking Method

#### 👑 蒜蓉蒸

Steamed with Garlic

#### 👑 姜葱炒

Fried with Onion & Ginger

#### 👑 油泡碧綠

Sauteed with Vegetables

#### 👑 椒盐

Deep Fried with Salt & Pepper

#### 👑 金蒜粉丝蒸

Steamed with Glass Noodles & Garlic

#### 👑 上汤焗

Baked with Superior Soup

#### 👑 刺身生吃

Sashimi

#### 👑 避风塘

Fried with Dried Chili

#### 👑 X.O 普爆

Fried with X.O Seafood Sauce

#### 👑 堂灼

Sashimi with Steamboat

# 家 禽

## POULTRY

### 鲍鱼焖土鸡煲

Braised Village  
Chicken with Abalone

RM 138 / 每份 Portion



# 家禽篇

POULTRY

👑 Chef recommended 主厨推荐

🔪 Spicy level 辣度



👑 脆皮乳鸽  
Crispy Roasted Spring Pigeon

👑 沙煲啖啖鸡  
Stewed Chicken in Claypot



👑 脆皮乳鸽  
Crispy Roasted Spring Pigeon

RM  
每只 | Each

68

👑 沙煲啖啖鸡  
Stewed Chicken in Claypot

每份 | Portion

48

👑 霸王小公鸡  
"Sze Chuan" Style Fried Chicken

👑 霸王小公鸡  
"Sze Chuan" Style Fried Chicken

48

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## 绍兴酒焖土鸡煲

Braised Village Chicken with  
Shaoxing Wine in Claypot

RM 48 / 每份 Portion





# 肉 类

RED MEAT

猪 牛 羊

干爆猪手猪筋煲

Braised Pork Tendons in Claypot

RM 118 / 每份 Portion



👑 Chef recommended 主厨推荐

🍖 Beef 牛肉

👑 堂煎羊仔骨  
Pan Seared Lamb Ribs



👑 南乳黄金酱排骨  
Baked Spare Rib with  
Red Fermented Bean Curd

RM  
每枝 | Each

👑 堂煎羊仔骨  
Pan Seared Lamb Ribs

35

👑 南乳黄金酱排骨  
Baked Spare Rib with  
Red Fermented Bean Curd

22

鱼鳔生骨煲

Braised Pork Ribs with  
Fish Maw in Claypot

RM 88 / 每份 Portion

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# 肉

# 类

RED MEAT

猪牛羊



🍴 蒜片黑椒炒牛柳粒  
🍴 Sautéed Beef with Black Pepper Sauce



🍴 农家酱爆花腩  
Fried Pork Belly with Special Sauce

- |  | RM           |
|--|--------------|
|  | 每份   Portion |
| 🍴 蒜片黑椒炒牛柳粒<br>🍴 Sautéed Beef with Black Pepper Sauce | 68           |
| 🍴 农家酱爆花腩<br>Fried Pork Belly with Special Sauce      | 42           |
| 🍴 菠萝咕嚕肉 (菠萝咕老肉)<br>Sweet & Sour Pork                 | 40           |
| 凉瓜焖花腩<br>Stewed Pork Belly with Bitter Gourd         | 42           |
| 🍴 咸鱼花腩煲<br>Braised Pork Meat with Salted Fish        | 40           |



# 豆腐

## BEAN CURD DELIGHTS

### 食品

#### 千叶真假豆腐

Steamed Egg with Tofu

RM 38 / 每份 Portion



# 豆腐食品

## BEAN CURD DELIGHTS

- 👑 Chef recommended 主厨推荐
- Large 大
- ◐ Medium 中
- ◑ Small 小

RM  
每份 | Portion      粒 | Pcs

### 👑 广西酿豆卜

Guang Xi Style Stuffed  
Dried Bean Curd

42      7  
6件 6 Pcs

### 金瓜汁松菇

### 自制豆腐 (至少四件)

Homemade Bean Curd with  
Pumpkin Sauce (Min.4 pcs)

7

### 👑 石窝海鲜豆腐

Assorted Seafood with  
Bean Curd in Stone Pot

76      57      38  
●      ◐      ◑

### 虾仁煎蛋

Fried Egg with Prawns

65      48      35  
●      ◐      ◑

### 芙蓉煎蛋

Egg Foo Young

60      45      30  
●      ◐      ◑

### 肉碎蒸蛋

Steamed Egg with Minced Pork

60      45      30  
●      ◐      ◑

### 三王蒸蛋

Steamed Trio Eggs

60      45      30  
●      ◐      ◑

### 凉瓜炒蛋

Fried Egg with Bitter Gourd

60      45      30  
●      ◐      ◑



### 👑 广西酿豆卜

Guang Xi Style Stuffed  
Dried Bean Curd

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🍽️ 黄金百万豆腐

Homemade Bean Curd with  
Pumpkin Sauce

RM 38 / 每份 Portion



# 蔬 菜

## SEASONAL VEGETABLES

季 节 性

### 上汤苋菜

Poached Chinese  
Spinach with  
Superior Soup

RM 56 ●

RM 42 ◐

RM 28 ◑





五菇炒鲜菌

Crispy Fried Mushrooms with Assorted Mushrooms

RM 65 ●

RM 48 ◐

RM 32 ◑



# 蔬菜

季节性

## SEASONAL VEGETABLES

-  Chef recommended 主厨推荐
-  Spicy level 辣度
-  Large 大
-  Medium 中
-  Small 小

|   |   |    |   |  |
|---|---|----|---|--|
|   |   | RM |   |  |
|  |  |    |  |  |
| <b>油麦菜</b>  | 56  | 42 | 28  |  |

Romaine Lettuce

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>菠菜</b>   | 56  | 42 | 28  |  |

Spinach

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>菜心</b> (港菜元)   | 56  | 42 | 28  |  |

Choy Sum

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>苋菜</b>   | 56  | 42 | 28  |  |

Chinese Spinach

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>芦笋</b>   | 56  | 42 | 28  |  |

Asparagus

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>茄子</b>   | 56  | 42 | 28  |  |

Eggplant

|   |   |    |   |  |
|---|---|----|---|--|
|   |   | RM |   |  |
|  |  |    |  |  |
| <b>西芹</b>   | 56  | 42 | 28  |  |

Celery

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>芥兰</b> (港芥兰)   | 56  | 42 | 28  |  |

Chinese Broccoli  
(Kai Lan)

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>西兰花</b>  | 56  | 42 | 28  |  |

Broccoli

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>西洋菜</b>  | 56  | 42 | 28  |  |

Watercress

|   |   |    |   |  |
|---|---|----|---|--|
|  |  |    |  |  |
| <b>苦瓜</b>   | 56  | 42 | 28  |  |

Bitter Gourd

烹调方式

Cooking Method

**清炒**


Stir Fried

**蒜茸炒**

Fried with Garlic

 **金银蛋**

Poached with Superior Soup & Century Eggs

 **XO酱炒**

 Fried with X.O Seafood Sauce

**上汤**

Poached with Superior Soup

**虾米**

Fried with Dry Shrimp

**咸鱼炒**

Fried with Salted Fish

**椒丝付乳炒**

Fried with Preserved Sauce & Chill

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## 🍽️ 烟肉炒凉瓜

Stir Fried Bitter  
Gourd with Bacon

RM 65 ●

RM 48 ◐

RM 32 ◑



## 五彩茄子

Eggplants with  
Mince Pork & Garlic

RM 32 / 每份 Portion



# 蔬 菜

季节性

## SEASONAL VEGETABLES

👑 Chef recommended 主厨推荐

● Large 大

◐ Medium 中

◑ Small 小

RM

👑 肉碎炒莲藕臭豆

Stir Fried Lotus Roots & Pelai  
with Minced Pork

● ◐ ◑  
90 67 45

👑 鱼松鸳鸯芥兰

Stir Fried / Deep Fried (Yin Yang)  
HK Kai Lan

● ◐ ◑  
65 48 32

酸辣羊角豆

Ladies Fingers with Sour &  
Spicy Sauce

● ◐ ◑  
65 48 32

👑 夏果炒百合素果

Stir Fried Lotus Roots &  
Celery with Macadamia Nuts

● ◐ ◑  
76 57 38

鲜菌炒青龙菜

Stir Fried Dragon Chives with  
Assorted Mushrooms

● ◐ ◑  
65 48 32

👑 鱼汤松菇奶白煲

Poached Baby Pak Choy with  
Fish Soup in Claypot

● ◐ ◑  
65 48 32

👑 芋香扒芥兰

Fried Kai Lan with Yam

● ◐ ◑  
65 48 32

👑 石窝酿茄子

Stuffed Eggplant in Stone Pot

● ◐ ◑  
70 52 35

风味四大天皇

Sauteed Assorted Vegetables  
with Belacan Sauce

● ◐ ◑  
65 48 32

👑 芋香扒芥兰

Fried Kai Lan with Yam



👑 鱼汤松菇奶白煲

Poached Baby Pak Choy with  
Fish Soup in Claypot

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# 面 类

## NOODLE

### 👑 黑松露生虾 焗伊面

Braised Ee-fu Noodles  
with Black Truffle &  
King Prawn

RM 48 / 每份 Portion



- 👑 Chef recommended 主厨推荐
- Large 大
- ◐ Medium 中
- ◑ Small 小

# 面类篇

## NOODLE

### 👑 港式龙虾焗伊面

Braised Boston Lobster with Yee Mee in HK Style

RM  
每份 | Portion

时价  
Seasonal  
Price

### 👑 生虾滑蛋煎生面

Ying Yong with Cantonese Seafood Style

时价  
Seasonal  
Price

### 原盅鱼汤酿

### 三鲜米线

Mixed Seafood Vermicelli Soup

25

### 👑 泰式干炒河粉

Thai Style Fried "Keuy Teow"

40

### 福建面卜

Hokkien Style Fried "Mee Pok"

40

### 泰式干炒米粉

Thai Style Fried "Mee Hun"

40

### 生虾卤面

"Loh Mee" served with King Water Prawn

时价  
Seasonal  
Price

### 👑 鱼子蟹肉干炒面线

Fried Vermicelli with Fish Roe and Crab Meat

70 52 35

### 👑 回味福建面

Hokkien Mee

70 52 35

### 肉酱干捞客家面

Stir Fried Hakka Minced Meat Noodle

70 52 35

### 三丝长寿面

Longevity Noodles

65 52 32

### 👑 海鲜滑蛋鸳鸯粉

Ying Yong with Cantonese Seafood Style

70 52 35

### 脆鱿丝炒米

Fried Mee Hoon with Dried Shredded Squid

70 52 35

### 👑 原盅鱼汤酿三鲜米线

Mixed Seafood Vermicelli Soup



### 👑 鱼子蟹肉干炒面线

Fried Vermicelli with Fish Roe and Crab Meat



### 👑 泰式干炒河粉

Thai Style Fried "Keuy Teow"

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# 饭 类

## 经典海鲜 泡饭

Soak Cooked Rice In  
Soup with Mixed  
Seafood "Pao Fan"

RM 140 ●

RM 105 ◐

RM 70 ◑

RICE



# 飯類

## RICE 篇

-  Chef recommended 主廚推薦
-  Large 大
-  Medium 中
-  Small 小

 鮑魚扣盅仔飯  
Fried Rice with Whole Abalone



 福建燴飯  
Hokkien Braised Rice



魚子干貝絲炒飯  
Fried Rice with Fish Roe and Crispy Dried Scallop

RM  
每位 | Pax

 鮑魚扣盅仔飯 28  
Fried Rice with Whole Abalone

每份 | Portion

魚子干貝絲炒飯 45  
Fried Rice with Fish Roe and Crispy Dried Scallop

 东湖厨皇炒饭 45  
Copper Mansion Fried Rice

麻油姜蛋炒饭 30  
Fried Rice with Sesame Oil and Egg

 金丝生炒糯米饭  
Wok Fried Glutinous Rice with Chinese Waxed Meat



 金丝生炒糯米饭 70 50 35  
Wok Fried Glutinous Rice with Chinese Waxed Meat

 福建燴飯 70 52 35  
Hokkien Braised Rice

扬州炒饭 65 50 32  
Yong Zhou Style Fried Rice

 云彩长今饭 70 52 35  
Fried Brown Rice & White Rice with Yam & Dried Shrimp & Prawns

 蛋白羊角豆海洋炒饭 70 52 35  
Egg White Lady Fingers Seafood Fried Rice

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## 👑 鱼子厨皇炒饭

Chef's Special Fried Rice

RM 80 ●

RM 60 ◐

RM 40 ◑





甜  
品

DESSERT

宫廷桂花糕<sup>(6件)</sup>

Osmanthus Cake

RM 18 / 每份 Portion





芝麻粿

Deep Fried Mini  
Sesame Balls

RM 18 / 6粒 6 Pcs

# 甜品篇

DESSERT



杨枝金露  
Chilled Mango with  
Sago and Pomelo



椰糖豆腐花  
Homemade "Dou Foo Fah"



莲蓉锅饼  
Lotus Pancake

RM  
每份 | Portion

## 莲蓉锅饼

Lotus Pancake

15

## 翡翠莲蓉包仔 (6粒)

Dessert Bun with Lotus Paste  
(6 Pcs)

18

## 杨枝金露

Chilled Mango with Sago and  
Pomelo

13.80

## 红莲炖桃胶

Double Boiled Peach Gum in  
Thai Coconut (Pre-Order Item)

13.80

## 陈年果皮红豆沙

Sweetened Red Bean Soup with  
Mandarin Skin

10

RM  
每位 | Pax

## 椰糖豆腐花

Homemade "Dou Foo Fah"

7

每份 | Portion

## 元肉海底椰雪燕

Chilled Sea Coconut with  
Snow Bird's Nest

12

Pre-Order Item  
提前3天预订  
3 Days in advance

## 寿比南山大寿包

Longevity Birthday Bun

88

## 红莲炖燕窝

Double Boiled Bird's Nest in  
Thai Coconut

68

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# 东湖 COPPER MANSION

海鮮酒家 CASUAL DINING • EVENT SPACE • WEDDING BANQUET

## SUNGAI LONG

### Copper Mansion SG Long

Monkeys Canopy, Persiaran Sungai Long Hill,  
Sungai Long, 43200 Kajang, Selangor, Malaysia

#### Operating Hours:

Mon - Sat | 11:30am - 2:30pm | 6pm - 10:30pm

Sun | 10am-2:30pm | 6pm - 10:30pm

## MAIN

### Copper Mansion PJ

18B, Jalan 51a/223, Seksyen 51a Petaling Jaya, 46100, Selangor  
T: 03-7932 7777

#### BRANCHES:

### Copper Mansion Signature

Wisma LYL, 12, Jalan 51a/223, Seksyen 51a, 46100 Petaling Jaya, Selangor

### Copper Mansion USJ

Lot 838, Persiaran Subang, Taman Perindustrian Subang USJ 1,  
47600 Subang Jaya, Selangor  
T: 03-8023 2666

## Terms & Conditions

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Selling price are exclusive of Service Charge & SST

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此菜单只限用于SG Long东湖海鲜酒家

This menu is for Copper Mansion SG Long only





东湖 COPPER  
湖 MANSION  
海鮮酒家 CASUAL DINING • EVENT SPACE • WEDDING BANQUETS  
SUNGAI LONG

**Copper Mansion SG Long**

Monkeys Canopy, Persiaran Sungai Long Hill,  
Sungai Long, 43200 Kajang, Selangor, Malaysia

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