

## SIGNATURE DISHES





#### 堂灼象拔蚌

Steamboat Geoduck

#### 皇焖雪蟹

Braised Snow Crab in Superior Pumpkin Soup

#### 咸蛋蜘蛛蟹

Baked Alaskan King Crab with Salted Egg Yolk

#### 澳洲龙虾刺身

Australian Lobster Sashimi

#### 金银蒜茸蒸圣子皇

Steamed Scotland Clam with Garlic Paste

#### 奇怪辣子大肉蟹

Chili Crab in Unique Style

## 娘惹蒸鱼

Steamed Fish in Nyonya Style

#### 白灼活草虾

Poached Live Tiger Prawns

#### 芝士焗生蚝

Cheese Baked Oyster

#### 三味上海猪手

Crispy Pork Knuckle with Trio Sauce

#### 蒙古咖哩鸡包

Curry Chicken in Mongolian Bun

#### 二松芥兰

Two Varieties Hong Kong Kailan





## LOBSTER







M香港伊面 Braised with Hong Kong Yee Mee

#### 堂灼

Steamboat

#### 日式刺身

Sashimi with Wasabi

### 沙律

Salad

提前45分钟预定 45 minutes booking in advance

#### 椒盐

Stir-fried with Salt & Pepper

#### 避风塘

Fried with Garlic & Chili

#### 皇焖



Braised with Superior Pumpkin Soup

#### 湿奶油



**Butter Cream Style** 

#### 咸蛋焗



Baked with Salted Egg Yolk

#### 上汤焗

Braised with Superior Soup

#### 金蒜焗

Baked with Minced Garlic

#### 芝士焗

Cheese Baked

#### 姜葱花雕焗

Baked with Ginger, Spring Onion & Chinese Wine

#### 黑椒粉丝煲

Braised with Black Pepper & Vermicelli in Claypot

#### 生煲粥

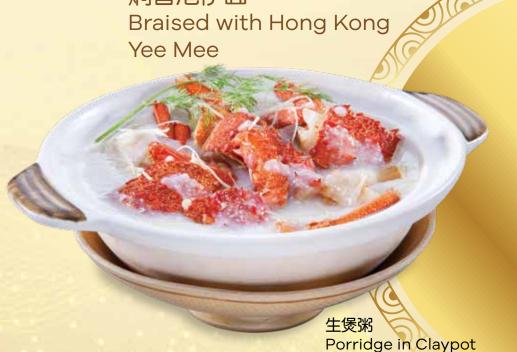
Porridge in

Claypot

#### 提前45分钟预定

45 minutes booking in advance

## 焖香港伊面







日式刺身 Sashimi with Wasabi

红烧 **6**Braised with
Oyster Sauce

油泡 **Stir-fried with**Oyster Sauce &
Fried Ginger

豉油皇 Stir-fried with Superior Soy Sauce

葱烧炒 Stir-fried with Spring Onion

金银蒜粉丝蒸 Steamed with Minced Garlic and Vermicelli

X.O. 酱蒸 Steamed with X.O. Sauce





# 螃蟹类CRAB

奇怪辣子 **6** Chili Crab in Unique Style

咸蛋 **6**Baked with Salted Egg Yolk

妈蜜 Baked with Marmite Sauce

湿奶油 **®**Butter Cream Style

椒盐 Stir-fried with Salt & Pepper

避风塘

茶香辣椒泡 Fragrant Tea Leaves with Chili

烤焗 BBQ Style

蛋白花雕蒸 Steamed with Egg White & Chinese Wine





清蒸 Steamed

皇焖 🕜

Braised with Superior Pumpkin Soup

上汤 Braised with Superior Soup

姜丝蛋白蒸 Steamed with Shredded Ginger & Egg White

金银蒜焗

Baked with Minced Garlic

黑椒炒

Stir-fried with Black Pepper Sauce

Stir-fried with Spring Onion & Ginger





咸蛋焗 Baked with Salted Egg Yolk

> 豉油皇 Pan-fried with

Superior Soy Sauce

白灼 🚳 Poached

清蒸 Steamed

沙律 Salad

蒜茸蒸

Steamed with Minced Garlic

醉酒

Poached in Chinese Wine

干煎

Pan-fried

西式 🚳



Western Style

咸蛋焗



Baked with Salted Egg Yolk

芝士焗

Cheese Baked

妈蜜焗

Marmite Style

蒜茸蒸

Steamed with Minced Garlic

麻香焗

Baked with Sesame Sauce

越式

Vietnamese Style

豉油皇

Pan-fried with

Superior Soy Sauce

白胡椒

Fried with White Pepper

湿奶油 🚳



**Butter Cream Style** 

麦香 🕓



Fried with Oatmeal





#### 波浪蒸

Steamed in Slices

#### 柑水蒜茸蒸

Steamed with Lime Juice & Minced Garlic

#### 娘惹蒸 🔘



Nyonya Steamed

#### 亚叁蒸

Steamed with Assam Sauce

#### 港式蒸

Steamed in Hong Kong Style

#### 蒜茸蒸

Steamed with Minced Garlic

#### 福州蒸

Steamed in Fuzhou Style

#### 潮州蒸

Steamed in Teow Chew Style

#### 菜脯蒸

Steamed with Preserved Radish

#### 湿奶油炸



Deep Fried with Butter Cream Style

#### 甜酸炸

Deep Fried with Sweet & Sour Sauce

#### 泰式炸 🚳



Deep Fried in Thai Style

#### 叁峇炸

Deep Fried with Sambal

#### 煎封炸

Deep Fried

### 花雕生焗煲

Claypot Baked with Chinese Wine

#### 酱爆煲



Stir-fried with Bean Sauce in Claypot







## 日式刺身

Sashimi with Wasabi

## 堂灼 ⑥

Steamboat

## 油泡

1

Stir-fried with Oyster Sauce & Fried Ginger

## 客家酱炒

Stir-fried in Hakka Style

#### 虾米椒仔

Stir-fried with Dried Shrimps & Chili Padi

## X.O. 酱炒

Stir-fried with X.O. Sauce

#### 姜葱爆

Stir-fried with Shredded Ginger & Spring Onion





#### 上汤

Baked in Superior Soup

## 蒜茸粉丝蒸 🕜

Steamed with Garlic Paste & Vermicelli

#### 豉汁蒸

Steamed with Black Bean Sauce

#### X.O. 酱蒸

Steamed with X.O. Sauce

#### 姜丝椒仔蒸

Steamed with Shredded Ginger & Chili Padi

## 甘香炒 🚳



Fried with Curry Leaves & Chili

#### 宫保

Fried with Dried Chili

#### 虾米椒仔

Stir-fried with

Dried Shrimp & Chili Padi

Stir-fried with Spring Onion & Ginger

#### 台式九层塔炒

Stir-fried in Taiwanese Style



蒙古煎羊架 Mongolian Lamb Rack

RM 21 每件 (per pc) 两件以上 (Min 2 pcs per order)



#### 预定 Booking

十步飘香三杯鸭 Braised Duck In Taiwanese Style

RM 50 半只 (Half) / RM 95 一只 (Whole Bird)

#### 预定 Booking

#### 杏香百花鸡

Roasted Chicken Stuffed with Fish Paste & Almond

RM 75 一只 (Per Bird)

#### 药膳盐蒸鸡

Steamed Salty Chicken with Chinese Herbs

RM 50 半只 (Half) / RM 95 一只 (Whole Bird)

#### 脆皮炸烧鸡

Roasted Crispy Chicken



脆皮炸烧鸡 Roasted Crispy Chicken



## 泰式香芒鸡

Mango Chicken In Thai Style

RM 30 小(S) / RM 60 大(L)

#### 西柠鸡

Fried Chicken with Lemon Sauce

RM 30 小(S) / RM 60 大(L)

#### 蒙古咖哩鸡包 🚳



Curry Chicken with Mongolian Bun

RM 68 每份 (per portion)

#### 提前30分钟预定

30 minutes booking in advance

#### 南海文昌滑鸡饭

Chicken Rice In Nanyang Style

RM 70 半只 (Half) / RM 120 一只 (Whole Bird)

#### 茶香辣子鸡

Fragrant Tea Leaves Chili Chicken

RM 30 小(S) / RM 60 大(L)

#### 绍酒滑鸡煲

Claypot Chicken in Chinese Wine

RM 30 小(S) / RM 60 大(L)



蒙古咖哩鸡包 Curry Chicken with Mongolian Bun



RM 128 半副 (Half Rack) / RM 250 一副 (Full Rack)

#### 茄子花腩煲

Claypot Pork Belly with Brinjal

RM 33 小(S) / RM 66 大(L)

#### 咸鱼花腩煲

Claypot Pork Belly with Salted Fish

RM 30 小(S) / RM 60 大(L)

#### 妈蜜骨

Deep Fried Pork Rib with Marmite Sauce

RM 30 小(S) / RM 60 大(L)

#### 镇江骨

Deep Fried Pork Rib with Vinegar

RM 30 小(S) / RM 60 大(L)

#### 虾酱花腩

Deep fried Pork Belly with Shrimp Paste

RM 30 小(S) / RM 60 大(L)

#### 菠萝古佬肉

Sweer & Sour Pork

RM 30 小(S) / RM 60 大(L)



黑椒爆鸵鸟肉 Fried Ostrich Meat in Black Pepper Sauce

#### 麻香骨

Deep Fried Pork Rib in Sesame Sauce

RM 30 小(S)/RM 60 大(L)

## 三味上海猪手 🕜



Crispy Pork Knuckle with Trio Sauce

RM 73 每只 (per pc)

#### 金城骨排

Stewed Pork

RM 55 每份 (per portion)

#### 黑椒爆鸵鸟肉

Fried Ostrich Meat in Black Pepper Sauce

RM 38 小(S)/RM 76 大(L)

#### 客家炒鸵鸟肉

Fried Ostrich Meat In Hakka Style

RM 38 小(S)/RM 76 大(L)

#### 姜葱鸵鸟肉

Fried Ostrich Meat with Ginger & Spring Onion

RM 38 小(S) / RM 76 大(L)

#### 风味鸵鸟肉

Fried Ostrich Meat with Chef Special Sauce

RM 38 小(S)/RM 76 大(L)

#### 蒙古煎羊架

Mongolian Lamb Rack

RM 21 每件 (per pc)

两件以上 (Min 2 pcs per order)





## 海味煲

Braised Assorted Dried Seafood & Sea Cucumber in Claypot RM 70 小 (S) / RM 140 大 (L)





#### 酥炸苏冬

Deep Fried Crispy Squid

RM 30 小(S) / RM 60 大(L)

#### 咸蛋炸苏冬

Deep Fried Squid with Salted Egg Yolk

RM 30 小(S) / RM 60 大(L)

## 麦香炸苏冬

Deep Fried Squid with Oatmeal

RM 30 小(S) / RM 60 大(L)

#### 西式苏冬

Deep Fried Squid In Western Style

RM 30 小(S) / RM 60 大(L)

#### 椒盐炸苏冬

Deep Fried Squid with Salt & Pepper

RM 30 小(S) / RM 60 大(L)

#### 金香苏冬

Fried Squid with Curry Leaves & Chili

RM 30 小(S) / RM 60 大(L)

#### 泰式炸鱼片

Deep Fied Fish Fillets, in Thai Style

RM 30 小(S) / RM 60 大(L)



椒盐炸苏冬 Deep Fried Squid with Salt & Pepper



#### 生汁虾球

Deep Fried Prawn with Thousand Island Sauce

RM 45 小(S) / RM 90 大(L)

#### 椒盐软壳蟹

Deep Fried Soft Shell Crab with Salt & Pepper

RM 40 小 (S) 600g / RM 80 大 (L) 1.2kg

#### 咸蛋软壳蟹

Deep Fried Soft Shell Crab with Salted Egg Yolk

RM 40 小 (S) 600g / RM 80 大 (L) 1.2kg

#### 海味煲

Braised Assorted Dried Seafood & Sea Cucumber in Claypot

RM 80 小(S) / RM 160 大(L)

## 咖哩海鲜煲



Claypot Curry Seafood Supreme

RM 68 每份 (per portion)

#### 算钞票

Fried Fish Maw with Leek

RM 38 小(S)/RM 76 大(L)



#### 蟹肉带子翅

Braised Shark Fin Soup with Fresh Scallop & Crab Meat RM 25 每盅 (per casserole)

#### 皇焖蟹肉翅

Braised Shark Fin Soup with Crab Meat in Golden Superior Soup RM 25 每盅 (per casserole)

#### 干贝蟹肉翅

Braised Shark Fin Soup with Crab Meat & Dried Scallop

RM 25 每盅 (per casserole)

#### 蟹肉鱼翅

Braised Shark Fin Soup with Crab Meat RM 16 每盅 (per casserole)

#### 桂花翅

Stir-fried Shark Fin with Scrambled Eggs RM 45 小 (S) / RM 90 大 (L)



蟹肉鱼翅 Braised Shark Fin Soup with Crab Meat



Seafood Bisque

海皇豆腐羹

Beancurd with Seafood Bisque

RM 9 每盅 (per casserole) RM 20 小(S) / RM 40 大(L)

RM 20 小(S) / RM 40 大(L)

四川酸辣羹

SzeChuan Hot & Sour Bisque

RM 9 每盅 (per casserole) RM 20 小 (S) / RM 40 大 (L)

咸菜豆腐汤

Beancurd with Salted Vegetable Soup

RM 20 小 (S) / RM 40 大 (L)



## **VEGETABLES**

## 珍珠麦

You Mak

RM 20 小 (S) / RM 40 大 (L)

#### 芫菜苗

Spinach

RM 20 小(S) / RM 40 大(L)

#### 树苗

Sweet Potato Leaf

RM 20 小 (S) / RM 40 大 (L)

#### 马来风光

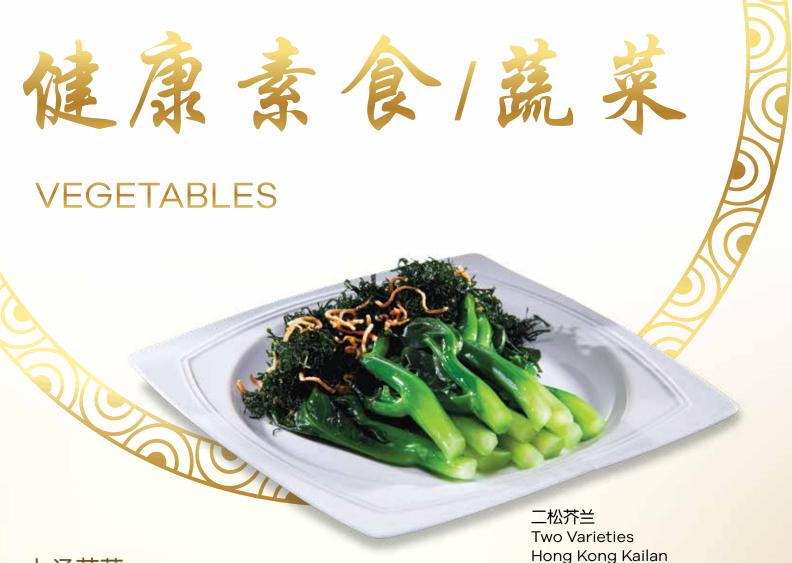
Fried 'Kang Kung" with Belacan

RM 20 小(S) / RM 40 大(L)

#### **四大天王**

Four Varieties Beans

RM 20 小(S) / RM 40 大(L)



上汤芫菜

Spinach in Superior Soup

RM 20 小(S) / RM 40 大(L)

### 二松芥兰



Two Varieties Hong Kong Kailan

RM 20 小(S) / RM 40 大(L)

#### 柠檬咸鱼炒油麦 🚳



Stir-fried 'You Mak' with Salted Fish & Lemon

RM 20 小(S) / RM 40 大(L)

#### 香港芥兰

Hong Kong Kai Lan

RM 20 小(S) / RM 40 大(L)

#### 西兰花

Broccoli

RM 20 小(S) / RM 40 大(L)

#### 奶白

Hong Kong Cabbage

RM 20 小(S) / RM 40 大(L)

#### 青龙菜

Dragon Vegetables

RM 20 小(S) / RM 40 大(L)

## 健康索食/蔬

## **VEGETABLES**

#### 罗汉上素

Mixed Vegetable in Loh Hon Style

RM 20 小(S) / RM 40 大(L)

#### 温公斋煲

Vegetarian Claypot

RM 20 小(S) / RM 40 大(L)

#### 豆根香菜煲

Vegetarian Claypot Spicy Pickles with Gluten

RM 20 小(S) / RM 40 大(L)

#### 松子菘菇炒素珍

Stir-fried Lotus Root and Mushrooms

RM 20 小(S) / RM 40 大(L)

#### 鱼香茄子煲 🔘



Claypot Brinjal with Fish Sauce

RM 20 小(S) / RM 40 大(L)

#### 芦笋

Asparagus

RM 20 小(S) / RM 40 大(L)

#### 石窝芫菜



Hot Stone Spinach

RM 26 小(S) / RM 46 大(L)

#### 客家炒菘菇



Stir-fried Mushroom in Hakka Style

RM 23 小 (S) / RM 46 大 (L)

#### 脆尤小炒皇

Mixed Vege Topped with Dried Squid Flakes

RM 23 小(S) / RM 46 大(L)

## 健康素食/蔬菜





黄酒云耳炒芥兰 🚳

Stir-fried Kai Lan with Rice Wine & Black Fungus

RM 25 小(S) / RM 50 大(L)

时蔬炒带子

Stir-fried Seasonal Vegetable with Scallops

RM 58 小(S)/RM 116 大(L)

## 煮法 Cooking Style

清炒

Stir-fried

白灼

Boiled

蚝皇

**Oyster Sauce** 

马来栈

Belacan

X.O. 酱 X.O. Sauce 蒜茸炒

Garlic Fried

虾米椒仔

Fried with Dried Shrimp & Chili Padi

上汤蒜子

Garlic in Superior Soup

腐乳椒丝

Pickled Beancurd



## BEANCURD / EGG

五福豆腐

Beancurd with Radish, Prawns & Chicken

RM 28 (1件/pc) / RM 53 (2件/pcs)

#### 菠菜豆腐



Home-made Spinach Beancurd with Mushroom

RM 22 (5 件/pcs) / RM 40 (10 件/pcs)

#### 长平豆腐

Braised Beancurd with Pumpkin

RM 18 小(S) / RM 36 大(L)



五福豆腐 Beancurd with Radish, Prawns & Chicken

## 显腐类/登

## BEANCURD / EGG



#### 胜瓜豆腐

Beancurd with Luffa Melon

RM 18 小(S) / RM 36 大(L)

#### 菜香豆腐

Beancurd with Preserved Radish & Minced Meat

RM 18 小 (S) / RM 36 大 (L)

#### 铁板豆腐

Slizzing Beancurd

RM 18 小(S) / RM 36 大(L)

#### X.O. 海鲜豆腐

Stir-fried Seafood & Beancurd in X.O. Sauce

RM 18 小 (S) / RM 36 大 (L)

#### 海参豆腐煲

Claypot Beancurd with Sea Cucumber

RM 35 小(S) / RM 70 大(L)

#### 三皇蒸蛋

Three Variety Steamed Egg

RM 15 小(S)/RM 30 大(L)

#### 芙蓉煎蛋

Fried Omelette in "Fu Yong" Style

RM 15 小 (S) / RM 30 大 (L)







生虾煎生面 Fried Noodles with King Prawn

**Seasonal Price** 

招牌生面 House Special Noodles

RM 18 小(S) / RM 36 大(L)

X.O. 鸳鸯米

Fried Vermicelli with X.O. Sauce

RM 18 小 (S)/ RM 36 大 (L)

招牌肉葱油盐饭



Signature Claypot Rice with Minced Meat

RM 45 每份 (per portion)

提前30分钟预定

30 minutes booking in advance

三丝长寿面

Longevity Noodles

RM 18 小(S) / RM 36 大(L)

生虾煎生面 Fried Noodles with King Prawn





## **NOODLE & RICE**

蟹肉干烧伊面

Fried Yee Mee with Crabmeat

RM 18 小(S) / RM 36 大(L)

海鲜炆港伊面

Braised Yee Mee with Seafood

RM 18 小(S) / RM 36 大(L)

乾隆黄金炒饭

Golden Fried Rice in Prawn, Scallop & Crabmeat

RM 30 小(S) / RM 60 大(L)

蟹肉炒饭

Fried Rice with Crabmeat

RM 18 小 (S) / RM 36 大 (L)

扬州炒饭

Fried Rice in Yong Chew Style

RM 18 小(S) / RM 36 大(L)

印尼炒饭

Fried Rice in Indonesia Style

RM 18 小(S) / RM 36 大(L)

银鱼仔炒饭

Fried Rice with Anchovies

RM 18 小(S) / RM 36 大(L)

添加 add on:

参巴酱 Sambal Sauce RM 2.50 / 碟 (per portion)

娘惹酱 Nyonya Sauce

RM 20 / 盒 (box)

丝苗白饭 Fragrant White Rice

RM 1.80 / 碗 (bowl)

乾隆黄金炒饭

Golden Fried Rice in Prawn, Scallop & Crabmeat



图片只供参考,以实物为准。 Pictures for Illustration purpose only. 价钱不包括6%服务费及6%SST。 All price quoted is exclusive of 6% service charges and 6% SST.

银丝卷

Fried Bread Roll

**RM 5.00** / 一件 (per pc)



季节鲜果拼盘 Seasonal Mixed Fruits Platter

麻香炸戈饼 Chinese Pancake

豆浆炖桃胶(热/冷) Double Boiled Peach Raisin with Soya Milk (Hot/Cold)

红豆沙汤丸(热) Red Bean Paste with Glutinous Rice Ball (Hot)

豆浆炖汤丸(热) Sweetened Soya Milk with Glutinous Rice Ball (Hot)

雷沙靓汤丸 Glutinous Rice Ball with Crushed Groundnuts

花生糊 (热) Peanut Cream (Hot)

鲜柠海底椰(冻) Sea Coconut with Lemon (Cold) **Seasonal Price** 

RM 10 每件 (per pc)

RM 10 每盅 (per casserole)

RM 10 每盅 (per casserole)

RM 10 每盅 (per casserole)

RM 8 (4 粒) (4 pcs)

RM 8 每盅 (per casserole)

RM 8 每盅 (per casserole)





## BEVERAGE

### 果汁 Fruit Juice

芒果汁

Mango Juice RM 9.50 每杯 (per glass)

泰国香椰

Thai Fragrant Coconut RM 8 每粒 (per pc)

青苹果汁

Green Apple Juice RM 7 每杯 (per glass)

鲜橙汁

Orange Juice RM 7 每杯 (per glass)

西瓜汁

Watermelon Juice RM 7 每杯 (per glass)

桔子酸梅

Lime Juice with Plum RM 7 每杯 (per glass)

沙梨酸梅

Umbra Juice with Plum RM 7 每杯 (per glass)

蜜瓜汁

Honey Dew Juice RM 7 每杯 (per glass)

龙眼水

Ice Longan RM 6 每杯 (per glass)





## 汽水 Soft Drink

可乐

Coke RM 4 每罐 (per can)

苏打

Soda RM 4 每罐 (per can)

雪碧

Sprite RM 4 每罐 (per can)

100号

100 plus RM 4 每罐 (per can)

矿泉水

Mineral Water RM 4.50 大(L)

## 啤酒类 Beer

老虎啤

Tiger Beer RM 23 大 (B)

喜力啤

Heineken RM 27 大(B)

黑啤

Guinness Stout RM 27 大(B)

力加啤

Anchor Beer RM 22 大(B)

#### PANTAI SEAFOOD RESTAURANT

Lot 13575, Jalan Cempaka PJU 6A, Kampung Sungai Kayu Ara, 47400 Petaling Jaya, Selangor Tel: +603 7725 5099 / 2099

Mobile: +6016 210 4366

#### **RESTAURANT UNIQUE SEAFOOD PJ23**

LOT 9B-3, Jalan Kemajuan, Section 13, 46200 Petaling Jaya, Selangor Tel: +603 7960 2088 / 2066 Mobile: +6016 210 4266

#### **ELITE SEAFOOD RESTAURANT**

Lot 9B, Jalan Kemajuan, Section 13, 46200 Petaling Jaya, Selangor Tel: +603 7960 4288 / 4988 Mobile: +6017 212 3879

#### **ELITE GRAND BALLROOM**

Lot 9A, Jalan 13/2, Section 13, 46200 Petaling Jaya, Selangor Tel: +603 7960 4288 / 4988 Mobile: +6017 212 3879

#### **UNIQUE SEAFOOD SUBANG RESTAURANT**

G-41-G42A, Ground Floor, CITTA MALL No.1, Jalan PJU 1A/48, PJU 1A, Ara Damansara, 47301 Petaling Jaya, Selangor Tel: +603 7734 3006 / 3030 Mobile: +6016 715 6636

#### **UNIQUE SEAFOOD IPOH RESTAURANT**

Level 1, Giant Hypermarket Bercham, Lot PT 207737, Becham Bistari 3, Medan Bercham Bistari, 31400 Ipoh, Perak Tel: +605 548 6010 / 9010