



23 奇怪海鲜酒家
UNIQUE SEAFOOD PJ23

UNIQUE SEAFOOD PJ23

Lot 9B-3, Jalan Kemajuan, Section 13,
46200 Petaling Jaya, Selangor.

Tel : 03-7960 2088 / 2066 HP : 016-210 4266

ELITE GRAND BALLROOM

Lot 8A, Jalan 13/2, Section 13,
46200 Petaling Jaya, Selangor.

HP : 017-212 3128 / 016 715 6636

PANTAI SEAFOOD RESTAURANT

No.13575, Jalan Cempaka Kg, Kampung Sg Kayu Ara,
47400 Petaling Jaya, Selangor.

Tel : 03-7725 5099 / 1099 HP : 016-210 4366

奇妙搭配，
怪出滋味。



招牌名菜

UNIQUE SIGNATURE DISHES

咸蛋蜘蛛蟹
Baked Alaskan Crab with
Salted Egg Yolk



图片仅供参考 Picture for illustration purposes only

招牌名菜 UNIQUE SIGNATURE DISHES



1. 澳洲龙虾刺身
Australian Lobster Sashimi
2. 咸蛋蜘蛛蟹
Baked Alaskan Crab with Salted Egg Yolk
3. 皇焖白雪蟹
Braised Snow Crab in Superior Pumpkin Soup
4. 奇怪辣子大肉蟹
Unique Style Indonesian Chili Crab
5. 金银蒜茸粉丝蒸圣子皇
Steamed Scotland Clam with Minced Garlic & Vermicelli
6. 蒜蓉粉丝蒸扇贝
Steamed Scotland Scallop with Minced Garlic & Vermicelli
7. 法式芝士焗生蚝
French Style Cheese Baked Oyster
8. 堂灼象拔蚌
Steamboat Geoduck
9. 白灼活草虾
Poached Tiger Prawn
10. 娘惹蒸鱼
Steamed Fish in 'Nyonya' Style
11. 油泡活鲍鱼
Abalone Stir Fried with Oyster Sauce & Fried Ginger
12. 秘制烧烤鱼
Grilled Fish with Belacan
13. 二松炒芥兰
Fried Kai Lan in Two Varieties

价钱不包括10%服务费及6% GST All Price quoted are exclusive of 10% service charge and 6% GST

龙虾类

LOBSTER

澳洲龙虾皇焖河粉
Australian Lobster Braised
with Superior Pumpkin Soup
and Kuey Teow



龙虾类 LOBSTER



龙虾类 Lobster

- | | |
|--|-------------------------------|
| 1. 美国龙虾
Boston Lobster | 5. 大花龙
Big Rainbow Lobster |
| 2. 大/小青龙虾
Big / Small Green Lobster | 6. 加州龙虾
California Lobster |
| 3. 澳洲龙虾
Australian Lobster | 7. 墨西哥龙虾
Mexican Lobster |
| 4. 本地小龙虾
Local Baby Lobster | 8. 苏格兰龙虾
Scotland Lobster |

煮法 Cooking Style

- | | |
|---|---|
| A) 堂灼
Steamboat | F) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| B) 日式刺身
Sashimi with wasabi | G) 椒盐
Salt & Pepper |
| C) 皇焖
Braised with Superior Pumpkin Soup | H) 金蒜焗
Baked with Minced Garlic |
| D) 芝士焗炒
Cheese & Garlic Stir Fried | I) 鲜果沙律
Fruit Salad Combination |
| E) 法式芝士焗
French Style Cheese Baked | J) 炭烧
BBQ Grill |

龙虾头爪二食 Two Varieties Cooking Style

- I. 焖伊面 Braised Lobster Head & Claws with Ee-Fu Noodles
- II. 头爪滚粥 Lobster Head & Claws Porridge

两味煮法 Two Cooking Style

另加粉 Add Noodles

堂灼 Steamboat

另加 Additional RM20

RM 15 (S) RM 20 (M) RM 25 (L)

另加 Additional RM25

螃蟹类

CRAB

蛋白蒸阿拉斯加蜘蛛蟹
Alaskan Spider Crab Steamed with Egg White



螃蟹类 CRAB



螃蟹类 Crab

1. 大 / 小花蟹
Big / Small Flower Crab
2. 印尼小肉蟹
Indonesian Small Meat Crab
3. 印尼大肉蟹
Indonesian Big Meat Crab
4. 蜘蛛蟹
Spider Crab (Alaskan Crab)
5. 澳洲皇帝蟹
Australian King Crab
6. 澳洲白雪蟹
Australian Snow Crab
7. 南非大肉蟹
S.African Big Meat Crab
8. 南非大肉蟹 **XL**
S.African Big Meat Crab - XL
9. 斯里兰卡大肉蟹
Sri Lanka Big Meat Crab
10. 美国白雪蟹
Boston Snow Crab
11. 香槟蟹
Dungeness Crab
12. 爱尔兰蟹
Irish Crab

煮法 Cooking Style

- | | |
|---|---|
| A) 皇焖 | H) 避风塘 |
| Braised with Superior Pumpkin Soup | Hong Kong' Style Stir Fried |
| B) 辣子 | I) 姜葱炒 |
| Fried with Chili Sauce | Stir Fried with Spring Onion & Ginger |
| C) 咸蛋焗 | J) 粉丝煲 |
| Baked with Salted Egg Yolk | Fried with vermicelli in Claypot |
| D) 金蒜焗 | K) 蛋白蒸 |
| Baked with Minced Garlic | Steamed with Egg White |
| E) 芝士焗炒 | L) 古法煲 |
| Cheese & Garlic Stir Fried | Traditional Claypot Style |
| F) 椒盐 | M) 胡椒煲 |
| Stir-Fried with Salt & Pepper | Braised with White Pepper Soup in Claypot |
| G) 金香 | N) 奶香煲 |
| Stir Fried with Dried Shrimps & Curry Leafs | Braised with Milky Cream in Claypot (wet) |

两味煮法 Two Cooking Style

另加 Additional RM20

另加粉 Add Noodles

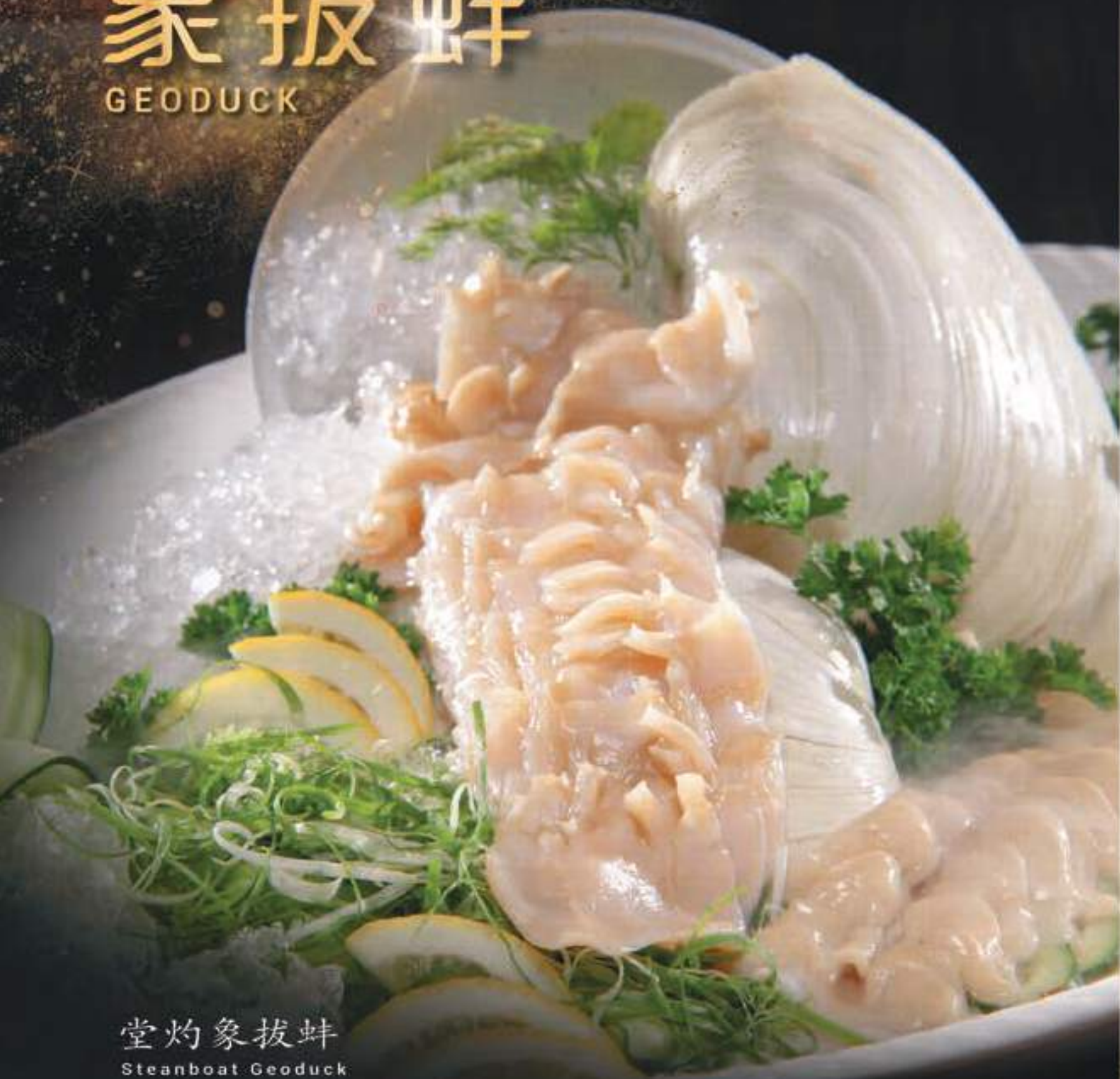
RM 15 (S) RM 20 (M) RM 25 (L)

堂灼 Steamboat

另加 Additional RM25

象拔蚌

GEODUCK



堂灼象拔蚌
Steamboat Geoduck

◆ 象拔蚌 GEODUCK ◆

象拔蚌 Geoduck ◆

1. 加拿大象拔蚌
Canadian Geoduck

2. 加州象拔蚌
Californian Geoduck

煮法 Cooking Style ◆

A) 日式刺身 🍣
Sashimi with Wasabi

D) 姜葱炒
Stir Fried with Spring Onion & Ginger

B) 堂灼 🍲
Steamboat

E) X.O 醬炒 🍲
Stir Fried with X.O Sauce

C) 油泡
Stir Fried with Sweet Pea & Lily Bulb

F) 蝦米椒仔炒
Stir Fried with Dried Shrimps & Chili Padi

兩味煮法 Two Cooking Style

另加 Additional RM20

另加粉 Add Noodles

RM 15 (S) RM 20 (M) RM 25 (L)

堂灼 Steamboat

另加 Additional RM25

虾类

PRAWN



椒盐濠尿虾
Deep Fried Mantis Prawn
with Salt Pepper

图片仅供参考 Picture for illustration purposes only

虾类 PRAWN



虾类 Prawn

1. 草虾
Tiger Prawn

2. 生虾
Fresh Water Prawn

3. 濠尿虾
Mantis Prawn

煮法 Cooking Style

A) 白灼
Poached

B) 蒜茸蒸
Steamed with Minced Garlic

C) 咸蛋焗
Baked with Salted Egg Yolk

D) 椒盐
Stir Fried with Salt & Pepper

E) 干煎
Pan Fried with Soy Sauce

F) 豉油皇
Pan Fried with Superior Soy Sauce

G) 麦片焗
Baked with Oatmeal

H) 金蒜焗
Baked with Golden Minced Garlic

I) 西式蛋丝
Western Style Egg Floss

J) 奶油
Baked with Butter Milk

K) 奶香煲
Braised with Milky Cream in Claypot (wet)

L) 药膳
Poached with Chinese Herbs

M) 妈蜜焗
Baked with Marmite Sauce

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鲍鱼推介

ABALONE



油泡鲍鱼
Stir Fried Abalone with
Oyster Sauce & Fried Ginger

图片仅供参考 Picture for illustration purposes only

✦ 鲍鱼推介 ABALONE ✦



鲍鱼推介 Abalone

- | | |
|----------------------------------|--------------------------------------|
| 1. 南非鲍鱼
South African Abalone | 3. 澳洲大鲍鱼
Australian Big Abalone |
| 2. 澳洲鲍鱼
Australian Abalone | 4. 澳洲小鲍鱼
Australian Small Abalone |

煮法 Cooking Style

- A) 日式刺身 Sashimi with Wasabi 🍣
- B) 油泡 Stir Fried with Oyster Sauce & Fried Ginger 🍲
- C) 红烧 Braised with Oyster Sauce 🍲
- D) 金银蒜粉丝蒸 Steamed with Minced Garlic and Vermicelli
- E) 姜葱炒 Stir Fried with Spring Onion & Ginger
- F) 陈皮姜丝蒸 Steamed with Ginger & Tangarine Peels

两味煮法 Two Cooking Style

另加 Additional RM20

另加粉 Add Noodles

RM 15 (S) RM 20 (M) RM 25 (L)

堂灼 Steamboat

另加 Additional RM25

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鱼类

FISH



波浪蒸龙虎斑
Steamed Sea Grouper Slices
with Soy Sauce

圖片只供參考 Picture for illustration purposes only

鱼类 FISH

鱼类 Fish

- | | | |
|-------------------------------|-------------------------------------|--|
| 1. 苏眉
Soo Mei | 12. 巴丁
Patin | 23. 苏鼠斑
Soo Xu Pan |
| 2. 海斑
Sea Garoupa | 13. 白须公
Pak So Kong | 24. 鲟龙鱼
Sturgeon Fish |
| 3. 老鼠斑
Lao Shu Ban | 14. 红非洲
Red Tilapia | 25. 多宝鱼
Turbot Fish |
| 4. 瓜子斑
Red Garoupa | 15. 中国生鱼
China Haruan Fish | 26. 红尾虎
U.S. Red Cat |
| 5. 龙虎斑
King Garoupa | 16. 翡翠王(金凤鱼)
Golden Jade Tilapia | 27. 吉罗鱼
Kerai Fish |
| 6. 红友鱼
Scallop Red Snapper | 17. 海底鸡
Hoi Thye Gai | 28. 忘不了(愚不来)
Empurau / Wang Bu Liao |
| 7. 牙点鱼
Silver Snapper | 18. 马友
Ma Yau | 29. 龙趸
Estuary Garoupa (5kg up) |
| 8. 东星斑
Tong Sing | 19. 挪威山水金凤
Norway Dam Tilapia | 30. 老虎斑
Low Fu Pan / Kelapu Harimau |
| 9. 西星斑
Sei Sing | 20. 河白须公
River Pak Sou Gong | 31. 金/银鲳鱼
Silver Pomfret / Bawal Emas |
| 10. 泰星斑
Tai Sing | 21. 海石甲
Sea Siakap | 32. 澳洲翡翠斑
Australian Jade Perch |
| 11. 顺壳
Soon Hock | 22. 石甲
Siakap Fish | 33. 龙趸仔
Small Estuary Garoupa |

煮法 Cooking Style

- | | |
|---|---|
| A) 港式蒸 Steamed, Hong Kong Style | H) 家乡蒸 Steamed, House Special Style |
| B) 波浪蒸 Fish Slices steamed with soy sauce | I) 红烧 Braised in Claypot |
| C) 酱蒸 Steamed with Spicy Bean Sauce | J) 油炸 Deep Fried |
| D) 豉汁蒸 Steamed with Black Bean Sauce | K) 酸甜炸 Deep Fried with Sweet & Sour Sauce |
| E) 潮州蒸 Steamed, Teow Chew Style | L) 泰炸 Deep Fried, Thai Style |
| F) 冬菜蒸 Steamed with Preserved Vegetable | M) 炭烧 BBQ style |
| G) 娘惹蒸 Steamed in 'Nyonya' Style | |

两味煮法 Two Cooking Style

另加 Additional RM20

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贝壳类

SHELL FISH

生蚝刺身
Oyster Sashimi



◆ 贝壳类 SHELL FISH ◆



贝壳类 Shell Fish ◆

1. 沙白
Kedah
2. 六根
Lokan
3. 鲜蛤
Blood Clam
4. 青蚌
Siput Cangkul
5. 日本螺
Japanese Snail
6. 扇贝
Fresh Scallop
7. 加拿大生蚝
Canadian Oyster

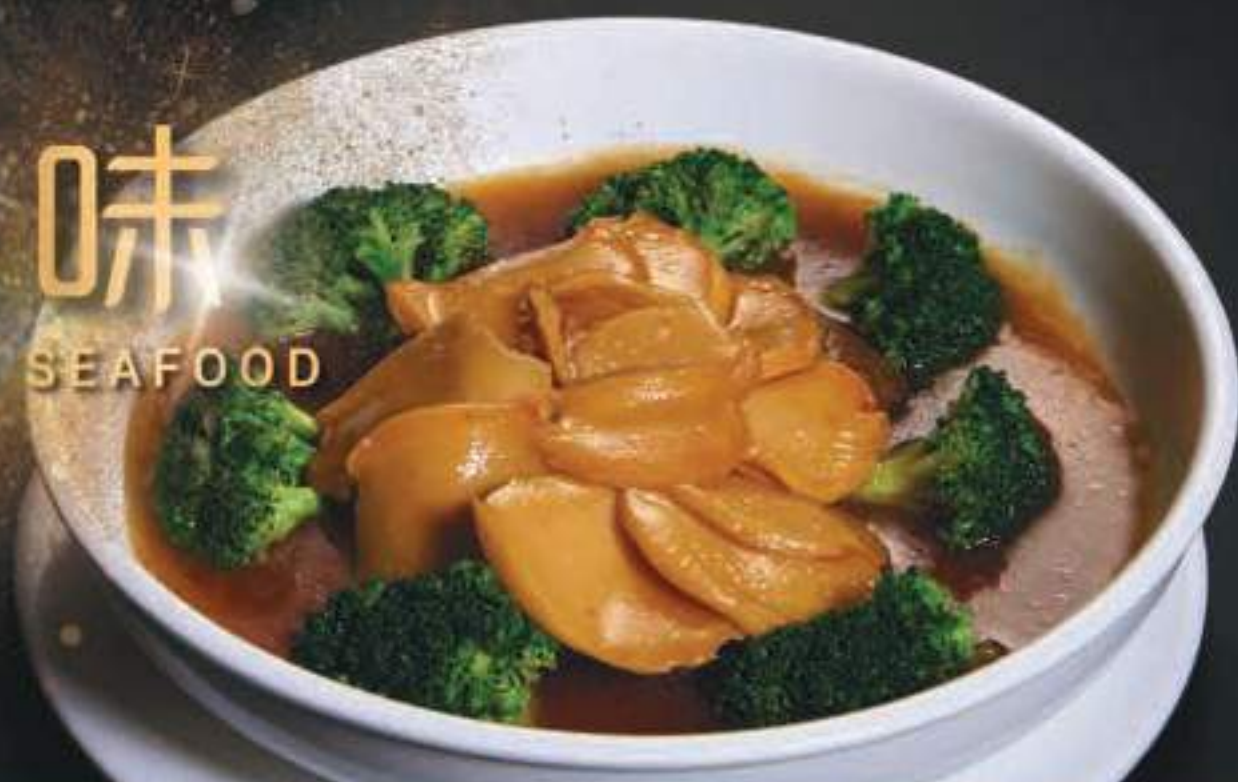
8. 圣子皇
Scotland Clam
9. 贵妃蚌
Gui Fei Clam
10. 黑蚌
Black Mussel
11. 青口
Green Mussel / Kupang
12. 菲律宾大花甲
Manila Clam (B)
13. 苏格兰扇贝
Scotland Scallop

煮法 Cooking Style ◆

- | | |
|--|---|
| A) 白灼
Poached | E) 法式焗
Baked with Cheese, French Style |
| B) 上汤
Braised with Superior Soup | F) 金银蒜蒸
Steamed with Minced Garlic |
| C) 怪味
Stir-fried with Unique Sauce | G) 甘香
Stir-fried with Dried Shrimps & Curry Leaf |
| D) 虾米椒仔炒
Stir-fried with Dried Shrimps & Chili Padi | H) 姜葱炒
Stir-fried with Spring Onion & Ginger |

海味

DRIED SEAFOOD



- | | | |
|-------|--|--------------------------------------|
| D001. | 亚里山鲜鲍
Alisan Abalone | 时价 SEASONAL PRICE (Per Tin / 每罐) |
| D002. | 三头鲜鲍
Australian 3 Head Abalone | 时价 SEASONAL PRICE (Per Tin / 每罐) |
| D003. | 五头鲜鲍
Australian 5 Head Abalone | 时价 SEASONAL PRICE (Per Tin / 每罐) |
| D004. | 十头鲜鲍
Australian 10 Head Abalone | 时价 SEASONAL PRICE (Per Tin / 每罐) |
| D005. | 碧绿鲜鲍片
Raw 3 Head Abalone Slices | RM130 (S/小) RM260 (L/大) |
| D006. | 鲍片扒海参
Braised Abalone Slices with Sea Cucumber | RM180 (S/小) RM360 (L/大) |
| D007. | 海味煲 🍲
Dried Seafood Treasure in Claypot | RM150 (S/小) RM300 (L/大) |
| D008. | 冬菇扒乌远参 (伴西兰花)
Stewed Sea Cucumber with Mushroom | RM120 (S/小) RM240 (L/大) |
| D009. | 一品海参皇
Stewed Sea Cucumber with Assorted Seafood | RM160 (Half / 半条) RM280 (Whole / 一条) |
| D010. | 碧绿海参皇 🍲
Stewed Sea Cucumber with Scallops & Prawn | RM160 (Half / 半条) RM280 (Whole / 一条) |

鱼翅推介

SHARK'S FIN



- | | | |
|-------|---|--|
| SF01. | 蟹皇靚素翅
Braised Shark's Fin Soup with Crab Meat | RM28 (Bowl/每盅) RM120 (S/小) RM240 (L/大) |
| SF02. | 银芽桂花翅
Stir-Fried Shark's Fin with Scramble Eggs & Bean Sprouts | RM60 (S/小) RM120 (L/大) |
| SF03. | 琼山金钱翅
Braised Shark's Fin Soup in Brown Sauce | RM68 (Bowl/每盅) |
| SF04. | 龙皇带子金钱翅 🍲
Braised Shark's Fin Soup with Scallop & Prawn | RM88 (Bowl/每盅) |
| SF05. | 迷你佛跳墙 🍲
Mini Buddha Jump Over the Wall | RM88 (Bowl/每盅) |

羹类

BISQUE



- | | | |
|-------|--|--|
| B001. | 四川酸辣羹
Szechuan Hot & Sour Bisque | RM18 (Bowl/每盅) RM50 (S/小) RM100 (L/大) |
| B002. | 蟹肉粟米羹
Crab Meat & Sweet Corn Bisque | RM18 (Bowl/每盅) RM50 (S/小) RM100 (L/大) |
| B003. | 海鲜豆腐羹
Seafood Beancurd Bisque | RM18 (Bowl/每盅) RM50 (S/小) RM100 (L/大) |
| B004. | 金牌皇焖鱼鳔羹 🍲
Braised Fishmaw Bisque | RM30 (Bowl/每盅) RM130 (S/小) RM260 (L/大) |

海鲜小炒类

SEAFOOD STIR FRIED



- | | | | |
|-------|---|------------|----------------|
| S001. | 酥炸鲜苏东 | RM50 (S/小) | RM100 (L/大) |
| | Deep Fried Squid with Corn Flour | | |
| S002. | 咸蛋苏东 | RM50 (S/小) | RM100 (L/大) |
| | Deep Fried Squid with Salted Egg Yolk | | |
| S003. | 烤苏东筒 | 时价 | SEASONAL PRICE |
| | BBQ Squid | | |
| S004. | 奶油软壳蟹 | RM80 (S/小) | RM160 (L/大) |
| | Deep Fried Soft Shell Crab with Butter | | |
| S005. | 椒盐软壳蟹 | RM80 (S/小) | RM160 (L/大) |
| | Deep Fried Soft Shell Crab with Salt & Pepper | | |

砂煲小菜类

CHINESE TREASURE IN CLAYPOT



- | | | | |
|-------|--|-------------|----------------|
| C001. | 茄子鱼滑煲 | RM30 (S/小) | RM60 (L/大) |
| | Claypot Brinjal with Fish Paste | | |
| C002. | 南乳斋菜粉丝煲 | RM30 (S/小) | RM60 (L/大) |
| | Braised Vegetarian Glass Noodle with Preserved Beancurd in Claypot | | |
| C003. | 海鲜烩自制豆腐煲 | RM35 (S/小) | RM70 (L/大) |
| | Claypot Homemade Beancurd with Seafood | | |
| C004. | 咸鱼焖菜园鸡煲 | RM40 (S/小) | RM80 (L/大) |
| | Claypot Village Chicken with Salted Fish | | |
| C005. | 凉瓜焖菜园鸡煲 | RM40 (S/小) | RM80 (L/大) |
| | Claypot Village Chicken with Bitter Gourd | | |
| C006. | 甘香白玉煲 | RM140 (S/小) | RM280 (L/大) |
| | Seafood Treasure Claypot with Curry Leaves | | |
| C007. | 生虾粉丝煲 | 时价 | SEASONAL PRICE |
| | Claypot Fresh Water Prawns with Vermicelli | | |
| C008. | 古法生虾煲 | 时价 | SEASONAL PRICE |
| | Claypot Fresh Water Prawns in Traditional Style | | |

家禽类

POULTRY



- | | | |
|-------|---|-------------------------|
| P001. | 脆皮烟鸭胸 🍗 | RM30 (Portion / 每份) |
| | Crispy Smoked Duck | |
| P002. | 海蜇冻鸭胸 | RM35 (Portion / 每份) |
| | Chilled Smoked Duck Served with Jelly Fish | |
| P003. | 泰式香芒鸡扒 | RM35 (S/小) RM70 (L/大) |
| | Thai Style Crispy Chicken Chop with Shredded Mango | |
| P004. | 洋葱炸鸡扒 | RM35 (S/小) RM70 (L/大) |
| | Fried Chicken Chop with Onion Ring | |
| P005. | 柠檬炸鸡扒 | RM35 (S/小) RM70 (L/大) |
| | Fried Chicken Chop with Lemon Sauce | |
| P006. | 雀巢泰山鸡柳 | RM40 (Portion / 每份) |
| | Fried Chicken in the Basket | |
| P007. | 金牌吊烧鸡 🍗 | RM45 (S/小) RM90 (L/大) |
| | Crispy Roasted Chicken | |
| P008. | 盐蒸马来鸡 | RM65 (S/小) RM130 (L/大) |
| | Steamed Salted Village Chicken | |
| P009. | 玉兰菜园鸡皇 🍗 | RM65 (S/小) RM130 (L/大) |
| | Steamed Village Chicken with Hong Kong Kailan | |
| P010. | 古早味清远鸡皇 🍗 | RM65 (S/小) RM130 (L/大) |
| | Steamed Village Chicken, Chef Style | |
| P011. | 脆皮杏花鸡 🍗 | RM60 (S/小) RM120 (L/大) |
| | Crispy Chicken Stuffed with Seafood Paste and Almonds | |
| P012. | 师父秘制熏香烟鸡 🍗 | RM138 (Whole Bird / 1只) |
| | Chef Special Smoked Chicken | |

肉类

MEAT



- | | | |
|-------|---|-----------------------------|
| M001. | 姜葱炒鹿肉 🍖 | RM50 (S/小) RM100 (L/大) |
| | Stir Fried Venison Meat with Spring Onion and Ginger | |
| M002. | 怪味炒鹿肉 | RM50 (S/小) RM100 (L/大) |
| | Stir Fried Venison Meat with Unique Sauce | |
| M003. | 豉椒炒鹿肉 | RM50 (S/小) RM100 (L/大) |
| | Stir Fried Venison Meat with Black Bean Sauce and Capsicum | |
| M004. | 黑椒鸵鸟肉 | RM50 (S/小) RM100 (L/大) |
| | Stir Fried Ostrich Meat with Black Pepper Sauce | |
| M005. | 宫保鸵鸟肉 | RM50 (S/小) RM100 (L/大) |
| | Kung Po Stir Fried Ostrich Meat with Dried Chili & Cashew Nut | |
| M006. | 铁板蒙古鸵鸟肉 🍖 | RM50 (Per Pc / 每件) |
| | Sizzling Ostrich Meat, Mongolian Sauce | |
| M007. | 蒙古煎羊扒 🍖 | MIN 2PCS RM30 (Per Pc / 每件) |
| | Mongolian Lamb Chop | |
| M008. | 盐烧羊仔骨 🍖 | MIN 2PCS RM30 (Per Pc / 每件) |
| | BBQ Lamb Chop with Salt & Pepper | |

蔬菜类

VEGETABLE

金牌带子小炒皇
Fried Assorted Vegetables
with scallops



◆ 蔬菜类 VEGETABLE ◆

V001.	清炒时蔬 Stir Fried Seasonal Vegetables	RM30 (S/小)	RM60 (L/大)
V002.	咸菜炒苦瓜 Stir Fried Bitter Gourd with Salted vegetables	RM30 (S/小)	RM60 (L/大)
V003.	咸蛋炒苦瓜 Stir Fried Bitter Gourd with Salted Egg Yolk	RM30 (S/小)	RM60 (L/大)
V004.	茄子爆豆角 Fried Long Bean with Brinjal	RM30 (S/小)	RM60 (L/大)
V005.	姜汁云耳港芥兰 Stir Fried Kai Lan with Black Fungus & Ginger Sauce	RM35 (S/小)	RM70 (L/大)
V006.	玉树显临风 "Chilled" Kailan with Ice	RM35 (S/小)	RM70 (L/大)
V007.	二松炒芥兰 🍵 Fried Kai Lan in Two Varieties	RM35 (S/小)	RM70 (L/大)
V008.	有机青龙菜 / 芦笋 / 西兰花 Stir Fried Organic Chives / Asparagus / Broccoli (Choose 1)	RM35 (S/小)	RM70 (L/大)
V009.	客家四大天王 Fried Four Variety Beans in Hakka Style	RM35 (S/小)	RM70 (L/大)
V010.	马来四大天王 🍵 Fried Four Variety Beans with Belacan	RM35 (S/小)	RM70 (L/大)
V011.	马来栈臭豆 Stir Fried Petai with Belacan	RM35 (S/小)	RM70 (L/大)
V012.	莲藕炒臭豆 🍵 Stir Fried Petai with Lotus Roots	RM35 (S/小)	RM70 (L/大)
V013.	虾酱油麦煲 Claypot Romaine Lettuce with Shrimp Paste	RM30 (S/小)	RM60 (L/大)
V014.	瓦煲翁菜 Claypot Kang Kong with Shrimp Paste	RM30 (S/小)	RM60 (L/大)
V015.	芦笋小炒皇 Fried Assorted Vegetables with Asparagus	RM35 (S/小)	RM70 (L/大)
V016.	金牌带子小炒皇 🍵 Fried Assorted Vegetables with scallops	RM80 (S/小)	RM160 (L/大)
V017.	虾球炒芦笋 Fried Asparagus with Prawn	RM60 (S/小)	RM120 (L/大)
V018.	带子西兰花 Stir Fried Scallop with Broccoli	RM80 (S/小)	RM160 (L/大)

豆腐类

BEANCURD

- | | | | |
|-------|---|----------------------------|------------|
| T001. | 真假滑豆腐 🍴 | RM30 (S/小) | RM60 (L/大) |
| | Steamed Japanese Beancurd with Egg White | | |
| T002. | 鱼滑豆根豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd & Beancurd Skin with Fish Paste | | |
| T003. | 麻婆豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd in "Ma Poh" Style | | |
| T004. | 咸鱼肉碎豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd with Salted Fish & Minced Meat | | |
| T005. | 脆香肉豆腐 🍴 | RM30 (S/小) | RM60 (L/大) |
| | Fried Beancurd with Minced Chicken | | |
| T006. | 家乡扒豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Homemade Beancurd with Spicy Minced Meat | | |
| T007. | 胜瓜扒豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd with Luffa | | |
| T008. | 金瓜豆腐 🍴 | RM30 (S/小) | RM60 (L/大) |
| | Deep Fried Beancurd with Pumpkin Sauce | | |
| T009. | 豉汁带子蒸豆腐 | RM45 (S/小) | RM90 (L/大) |
| | Steamed Fresh Scallops with Beancurd | | |
| T010. | 菠菜扒豆腐 🍴 | MIN 2PCS RM6 (Per Pc / 每件) | |
| | Homemade Beancurd with Spinach | | |
| T011. | 干贝豆腐箱 🍴 预订 PRE-ORDER | MIN 2PCS RM8 (Per Pc / 每件) | |
| | Stuffed Beancurd with Seafood Treasure & Dried Scallops | | |

健康素食

HEALTHY VEGETARIAN

- | | | | |
|-------|--|------------|-------------|
| HV01. | 罗汉素中宝 🍴 | RM30 (S/小) | RM60 (L/大) |
| | "Luo Han" Mixed Vegetables Treasure | | |
| HV02. | 宫保炸豆根 🍴 | RM30 (S/小) | RM60 (L/大) |
| | Deep Fried Beancurd Skin with Dried Chili | | |
| HV03. | 酸甜炸豆根 | RM30 (S/小) | RM60 (L/大) |
| | Deep Fried Beancurd Skin with Sweet & Sour Sauce | | |
| HV04. | 酥炸金针菇 | RM30 (S/小) | RM60 (L/大) |
| | Deep Fried Enoki Mushrooms | | |
| HV05. | 罗汉斋焖伊面 | RM30 (S/小) | RM60 (L/大) |
| | Braised Ee-Fu Noodles with Mixed Vegetables | | |
| HV06. | 锦绣斋炒饭 | RM30 (S/小) | RM60 (L/大) |
| | Vegetarian Fried Rice | | |
| HV07. | 如意素佛钵 🍴 | RM50 (S/小) | RM100 (L/大) |
| | Mixed vegetable in Yam Basket | | |

粉/面/饭

NOODLES & RICE

师父带子黄金炒饭
Chef Fried Rice with Scallops



图片仅供参考·Picture for illustration purposes only

粉/面/饭 NOODLES & RICE

粉/面 Noodle / Vermicelli

N001.	江南煎生面 Fried Noodles "Jiang Nan" Style	RM35 (S/小)	RM70 (L/大)
N002.	海鲜干炒生面 Fried Egg Noodles with Seafood	RM30 (S/小)	RM60 (L/大)
N003.	海鲜焖伊面 🍲 Braised Yee Mee with Seafood	RM30 (S/小)	RM60 (L/大)
N004.	什菌干烧伊面 Braised Ee-Fu Noodles with Assorted Mushrooms	RM30 (S/小)	RM60 (L/大)
N005.	福建米粉 Hokkien Mee Hoon	RM30 (S/小)	RM60 (L/大)
N006.	海鲜炒面线 Friend Thin Noodles with Seafood	RM30 (S/小)	RM60 (L/大)
N007.	招牌X.O鸳鸯米 🍲 Fried Vermicelli with X.O. Sauce	RM35 (S/小)	RM70 (L/大)
N008.	海鲜滑蛋河 Fried Kuey Teow Cantonese Style	RM30 (S/小)	RM60 (L/大)

饭 Rice

N009.	扬州炒香饭 🍲 Yang Chow Fried Rice	RM30 (S/小)	RM60 (L/大)
N010.	海鲜炒饭 Seafood Fried Rice	RM30 (S/小)	RM60 (L/大)
N011.	印尼炒香饭 Fried Rice, Indonesian Style	RM35 (S/小)	RM70 (L/大)
N012.	银鱼仔炒香饭 🍲 Fried Rice with Anchovies	RM35 (S/小)	RM70 (L/大)
N013.	双鱼炒饭 Fried Rice with Anchovies and Salted Fish	RM35 (S/小)	RM70 (L/大)
N014.	金牌榄菜椒仔炒饭 Fried Rice with Black Olives & Chili Padi	RM35 (S/小)	RM70 (L/大)
N015.	师父带子黄金炒饭 🍲 Chef Fried Rice with Scallops	RM80 (S/小)	RM160 (L/大)
N016.	龙虾焖伊面 🍲 Braised Yee Mee with Lobster	时价 SEASONAL PRICE	
N017.	雪蟹皇焖河粉 🍲 Braised Snow Crab in Superior Pumpkin Sauce with Flat noodles	时价 SEASONAL PRICE	
N018.	大肉蟹干炒米 🍲 Fried Big Meat Crab with Mee Hoon & Dried Chili	时价 SEASONAL PRICE	

价钱不包括10%服务费及6% GST. All Price quoted are exclusive of 10% service charge and 6% SST.

甜品类

DESSERT

- F001. 酥皮锅饼 RM15 (Per Pc / 每件)
Crispy Chinese Pancake
- F002. 白果马蹄羹 热 HOT RM10 (Bowl / 每盅) RM30 (S) RM60 (L)
Sweetened Gingko & Water Chesnut
- F003. 香滑红豆沙 热 HOT RM10 (Bowl / 每盅) RM30 (S) RM60 (L)
Red Bean Soup
- F004. 红豆沙汤圆 热 HOT RM12 (Bowl / 每盅)
Red Bean Soup with Glutinous Rice Ball
- F005. 姜汁靚汤圆 热 HOT RM12 (Bowl / 每盅)
Ginger Soup with Sesame Glutinous Rice Ball
- F006. 龟苓膏 冷 COLD RM10 (Bowl / 每盅)
Herbal Jelly
- F007. 鲜柠龙眼海底椰 RM10 (Bowl / 每盅) RM30 (S) RM60 (L)
Sea Coconut with Longan & Lemon
- F008. 凉草龙眼雪 冷 COLD RM10 (Bowl / 每盅) RM30 (S) RM60 (L)
Sweetened Grass Jelly with Longan
- F009. 蜜瓜西米露 冷 COLD RM12 (Bowl / 每盅) RM40 (S) RM80 (L)
Chilled Honeydew with Sago
- F010. 香芒西米露 冷 COLD RM12 (Bowl / 每盅) RM40 (S) RM80 (L)
Chilled Mango with Sago
- F011. 季节鲜果拼盘 RM20 (S) RM35 (L)
Seasonal Mixed Fruits Platter
- F012. 芒果什果拼盆 RM30 (S) RM60 (L)
Mango Mixed Fruits Platter

饮品

BEVERAGE

果汁 Fruit Juice

7001. 芒果汁 7002. 火龙果汁 7003. 黄梨汁
Mango Juice Dragon Fruit Juice Pineapple Juice
- RM13.8 (Per Glass) RM15.8 (Nit) RM35 (Jug)
7004. 萝卜奶 7005. 柠檬蜜糖 7006. 青苹果汁
Carrot Milk Honey Lemon Green Apple Juice
7007. 蜜瓜汁 7008. 鲜橙汁 7009. 西瓜汁
Honey Dew Juice Orange Juice Watermelon Juice
- RM10.8 (Per Glass) RM12.8 (Nit) RM28 (Jug)
7010. 泰国香椰 RM10 (Per Pc)
Thai Coconut
7011. 综合果汁(两种) RM15 (Per Glass) RM40 (Jug)
Mixed Fruit Juice (2 Mix)
7012. 综合果汁(三种) RM16.8 (Per Glass) RM48 (Jug)
Mixed Fruit Juice (3 Mix)

汽水 Soft Drink

7013. 可乐 7014. 低糖可乐 7015. 雪碧
Coke Coke Zero Sprite
7016. 100号 7017. 苏打汽水 7018. 奎宁水
100 Plus Soda Tonic Water
- RM5 (Per Can)
7019. 矿泉水 RM5 (L)
Mineral Water

啤酒类 Beer

- 老虎啤 黑啤 喜力啤 老虎生啤酒
Tiger Guinness Stout Heineken Tiger Draught