

ATLANTIC SEAFOOD RESTAURANT

Lot TG-MW-001 & 004, Ground Floor,
Main Wing Tropicana Golf & Country Club, Jalan Kelab Tropicana,
47410, Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Tel : 03-7803 8274 HP : 012-250 9837

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



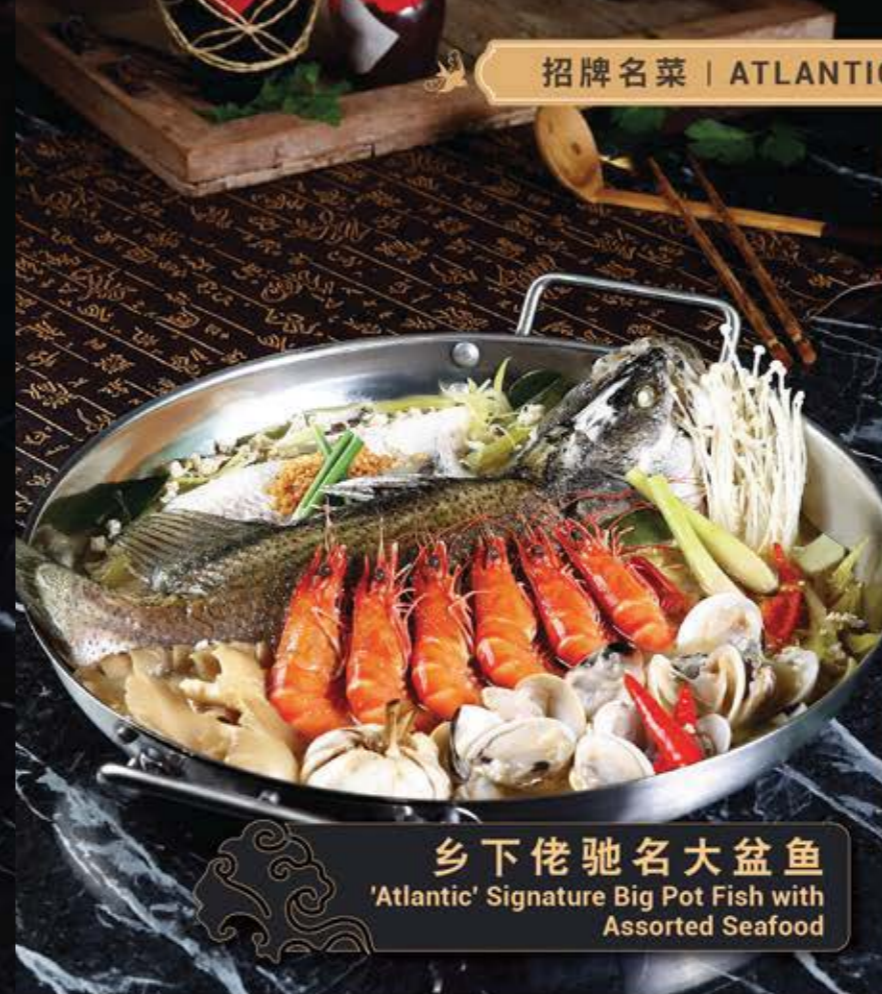
招牌名菜

ATLANTIC SIGNATURE DISHES



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

招牌名菜 | ATLANTIC SIGNATURE DISHES



乡下佬驰名大盆鱼
'Atlantic' Signature Big Pot Fish with Assorted Seafood



白灼游水草虾
Poached Live Tiger Prawn

1. 澳洲龙虾日式刺身配鱼子酱
Australian Lobster Sashimi with Caviar
2. 蛋白蒸阿拉斯加蜘蛛蟹
Steamed Alaskan Spider Crab with Egg White
3. 皇焖澳洲白雪蟹
Braised Snow Crab in Golden Imperial Soup
4. 大西洋辣子肉蟹拌银丝卷
Indonesian Meat Crab with 'Atlantic' Chili Sauce & Fried Bun
5. 皇金蒜蓉粉丝蒸扇贝
Steamed Scotland Scallop with Minced Garlic & Vermicelli
6. 法式芝士焗生蚝
French Style Cheese Baked Oyster
7. 堂灼象拔蚌
Steamboat Geoduck
8. 白灼游水草虾
Poached Live Tiger Prawn
9. 海浪白玉泡龙虎斑
Steamed King Grouper Fish in Slices with Soy Sauce & Beancurd
10. 乡下佬驰名大盆鱼
'Atlantic' Signature Big Pot Fish with Assorted Seafood
11. 油泡活鲍鱼酸青瓜
Stir Fried Abalone with Oyster Sauce & Fried Ginger with Pickled Cucumber
12. 青铜铁板蕉叶烧鱼
Grilled Live Fish in Banana Leaves
13. 经典南瓜盅霸王别姬螃蟹
Braised Crab with Cream Sauce in Pumpkin

龙虾类

LOBSTER



澳洲龙虾日式刺身配鱼子酱

Australian Lobster Sashimi with Caviar

- | | |
|--|-------------------------------|
| 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 with Superior Soup | F. 椒盐七味
Salt & Pepper with Condiments | K. 印尼式咖喱
Indonesian Style Curry |
| B. 日式刺身配鱼子酱
Sashimi with Caviar | G. 上汤黑松露焗
Baked with Black Truffle & Superior Soup | L. 蛋白蒸
Steamed with Egg White |
| C. 皇焗
Braised with Golden Imperial Soup | H. 鲜果沙律
Fruit Salad Combination | M. 姜葱粉丝煲
Claypot Vermicelli with Spring Onion & Ginger |
| D. 法式芝士焗
'French' Style Cheese Baked | I. 奶香
Buttermilk Sauce | N. 黑椒粉丝煲
Claypot Vermicelli with Black Pepper |
| E. 姜葱炒
Stir Fried with Spring Onion & Ginger | J. 芙蓉玉液
Stir Fried with Evaporated Milk & Chili | |

龙虾头爪二食 | TWO VARIETY COOKING STYLE

- | | |
|---|---|
| I. 焖伊面
Braised Lobster Head & Claws
with E-fu Noodles | III. 姜葱捞生面
Egg Noodles with Spring Onion
& Ginger |
| II. 头爪滚粥
Lobster Head & Claws Porridge | IV. 潮州泡饭
Teow Chew Braised Rice |

两味煮法 Two Cooking Style _____ 另加 Additional RM 20
 另加粉 Add Noodles _____ RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)
 堂灼 Steamboat _____ 另加 Additional RM 25

螃蟹类

CRAB



大西洋辣子肉蟹配银丝卷

Indonesian Meat Crab with 'Atlantic' Chili Sauce & Fried Bun

Pictures are for illustration purposes only.

螃蟹类 | CRAB

经典南瓜盅霸王别姬螃蟹

Braised Crab with Cream Sauce in Pumpkin



咸蛋焗螃蟹

Indonesian Meat Crab Baked with Salted Egg Yolk



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 King 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. 斯里兰卡大肉蟹
Sri Lanka Big Meat Crab

9. 美国白雪蟹
Boston Snow Crab
10. 香槟蟹
Dungeness Crab
11. 爱尔兰蟹
Irish Crab

煮法 COOKING STYLE

- A. 高温清蒸
Steamed with High Heat
- B. 皇焗 
Braised with Golden Imperial Soup
- C. 甘香焗
Kam Heong Baked
- D. 南瓜盅奶香 
Braised with Cream Sauce in Pumpkin

- E. 椒盐七味
Salt & Pepper with Condiments
- F. 咸蛋焗 
Baked with Salted Egg Yolk
- G. 黑椒焗
Baked with Black Pepper
- H. 辣子 
'Atlantic' Chili Sauce

- I. 芙蓉玉液
Stir Fried with Evaporated Milk & Chili
- J. 蛋白蒸
Steamed with Egg White
- K. 姜葱焗伊府面
Braised with E-fu noodles, Spring Onion & Ginger
- L. 黑松露焗
Baked with Black Truffle

两味煮法 Two Cooking Style

另加 Additional RM 20

另加粉 Add Noodles

RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)

堂灼 Steamboat

另加 Additional RM 25

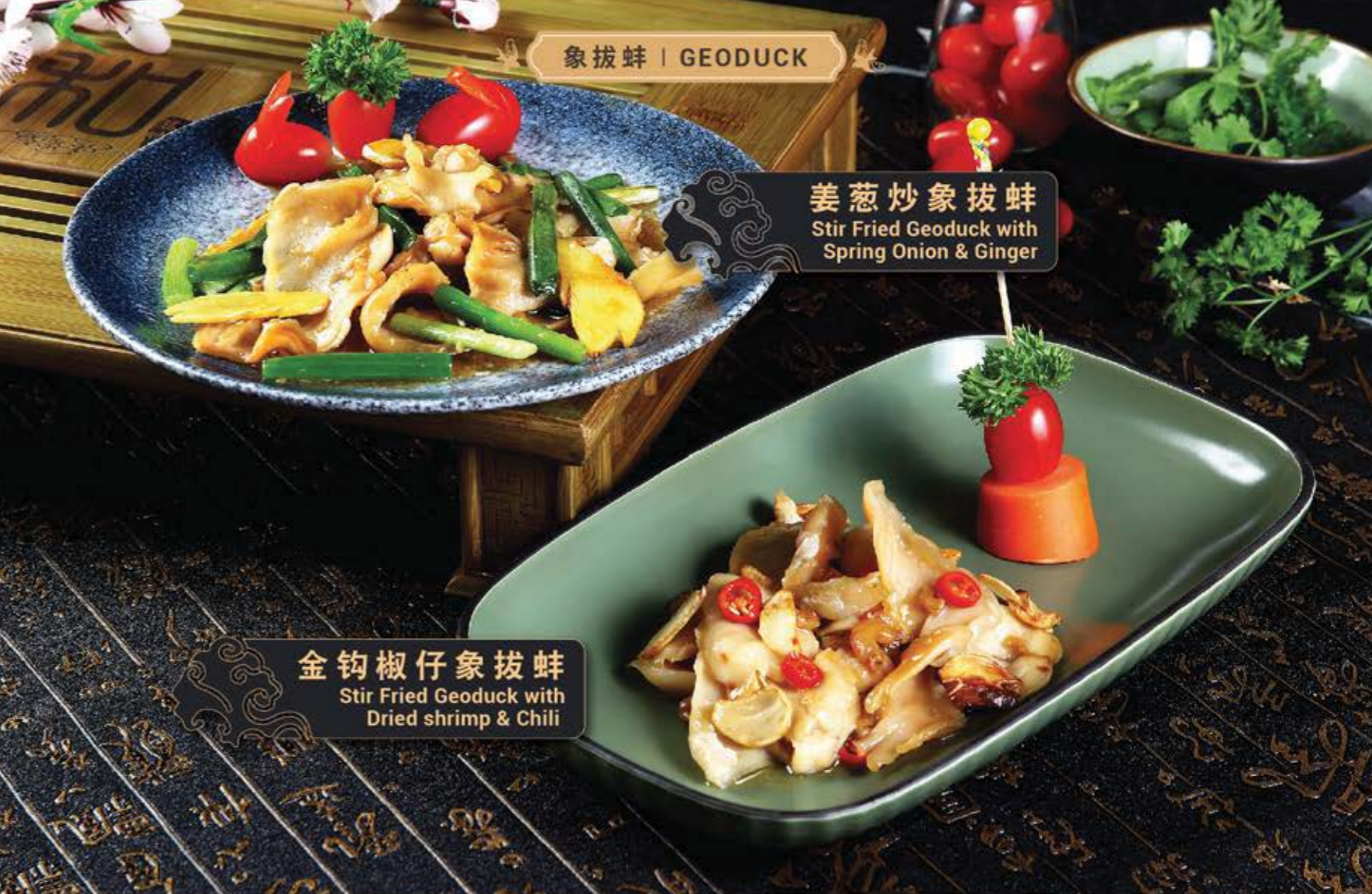
Non-Member will be charged additional 10% from the prices stated above. Prices are subjected to 10% Service Charge & 6% Sales & Service Tax (SST).

象拔蚌

GEODUCK



象拔蚌日式刺身
Geoduck Sashimi with Wasabi



象拔蚌 | GEODUCK

姜葱炒象拔蚌
Stir Fried Geoduck with
Spring Onion & Ginger

金钩椒仔象拔蚌
Stir Fried Geoduck with
Dried shrimp & Chili

1. **加拿大象拔蚌**
Canadian Geoduck

2. **加州象拔蚌**
Californian Geoduck

煮法 COOKING STYLE

象拔蚌 | GEODUCK

- A. 日式刺身 🍱
Sashimi with Wasabi
- B. 高汤堂灼 🍲
Steamboat with Superior Soup
- C. 油泡 🍲
Stir Fried with Oyster Sauce with Fried Ginger
- D. 姜葱炒 🍲
Stir Fried with Spring Onion & Ginger
- E. XO酱炒 🍲
Stir Fried with X.O Sauce
- F. 金钩椒仔 🍲
Stir Fried with Dried Shrimp & Chili

象拔蚌胆 | GALLBLADDER

- A. 滚粥 🍲
Porridge
- B. 椒盐七味 🍲
Salt & Pepper with Condiments
- C. 西式麦香爆 🍲
Western Style Nestum

两味煮法 Two Cooking Style _____ 另加 Additional RM 20
 另加粉 Add Noodles _____ RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)
 堂灼 Steamboat _____ 另加 Additional RM 25

虾类

PRAWN



白灼游水草虾
Poached Live Tiger Prawn

虾类 | PRAWN

西式蛋丝草虾
Western Style Egg Floss Tiger Prawn



皇金蒜蓉粉丝蒸草虾
Steamed Tiger Prawn with Minced Garlic and Vermicelli

1. 草虾
Tiger Prawn
2. 生虾
Fresh Water Prawn
3. 濼尿虾
Mantis Prawn

煮法 COOKING STYLE

- | | | |
|---|--|---|
| A. 白灼 🍲
Poached | G. 椒盐七味
Salt & Pepper with Condiments | M. 甘香焗
Kam Heong Baked |
| B. 蛋白清蒸
Steamed with Egg White | H. 豉油皇 🍲
Pan Fried with Superior Soy Sauce | N. 辣子
'Atlantic' Chili Sauce |
| C. 什果沙律
Mixed Fruit Salad | I. 西式麦香爆 🍲
Western Style Nestum | O. 姜葱粉丝煲
Claypot Vermicelli with Spring Onion & Ginger |
| D. 奶香
Braised with Milky Cream | J. 西式蛋丝 🍲
Western Style Egg Floss | P. 妈蜜焗
Baked with Marmite Sauce |
| E. 越式香茅
Vietnamese Style Lemongrass | K. 咸蛋焗
Baked with Salted Egg Yolk | |
| F. 皇金蒜蓉粉丝蒸 🍲
Steamed with Minced Garlic & Vermicelli | L. 芙蓉玉液
Stir Fried with Evaporated Milk & Chili | |

鲍鱼推介

ABALONE



油泡活鲍鱼酸青瓜
Stir Fried Abalone with Oyster Sauce & Fried Ginger with Pickled Cucumber

鲍鱼推介 | ABALONE

鲍鱼日式刺身
Live Abalone Sashimi with Wasabi

陈皮姜丝蒸鲍鱼
Steamed Abalone with
Ginger & Tangerine Peels

1. **南非鲍鱼**
South African Abalone

2. **澳洲大鲍鱼**
Australian Big Abalone

3. **澳洲小鲍鱼**
Australian Small Abalone

煮法 COOKING STYLE

A. **日式刺身**
Sashimi with Wasabi

B. **姜丝清蒸**
Steamed with Shredded Ginger

C. **油泡酸青瓜**
Stir Fried with Oyster Sauce & Fried
Ginger with Pickled Cucumber

D. **豉油皇**
Pan Fried with Superior Soy Sauce

E. **蒜子红烧**
Braised with Oyster Sauce

F. **皇金蒜蓉粉丝蒸**
Steamed with Minced Garlic &
Vermicelli

G. **姜葱炒**
Stir Fried with Spring Onion & Ginger

H. **陈皮姜丝蒸**
Steamed with Ginger & Tangerine
Peels

两味煮法 Two Cooking Style

另加 Additional RM 20

另加粉 Add Noodles

RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)

堂灼 Steamboat

另加 Additional RM 25

鱼类

FISH



海浪白玉泡龙虎斑
Steamed King Grouper Fish in Slices with Soy Sauce & Beancurd



青铜铁板蕉叶烧红友鱼
Grilled Red Snapper Fish in Banana Leaves

鱼类 | FISH

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

煮法 COOKING STYLE

- | | | |
|---|---|---|
| A. 港式蒸
Steamed, Hong Kong Style | F. 娘惹蒸
Steamed with Nyonya Sauce | K. 油炸
Crispy Deep Fried |
| B. 酱蒸
Steamed with Spicy Bean Sauce | G. 亚参蒸
Steamed with Asam Sauce | L. 马来栈干煎
Deep Fried with Balacan |
| C. 青铜铁板蕉叶烧
Grilled in Banana Leaves | H. 柠香酸柑蒸
Steamed with Lime | M. 三味真火炸
Deep Fried with Three Flavour
Sauce |
| D. 潮州蒸
Steamed, Teow Chew Style | I. 酸甜炸
Deep Fried with Sweet & Sour Sauce | N. 黄椒起球蒸
Sliced & Stir Fried with Yellow
Capsicum |
| E. 海浪白玉泡
Fish Slice Steamed with Soy Sauce
& Beancurd | J. 泰式花生炸
Deep Fried with Peanuts in Thai Style | |

头骨二食 | TWO VARIETY COOKING STYLE

- | | |
|--|---|
| I. 椒盐七味
Salt & Pepper with Condiments | V. 潮式咸菜豆腐汤
Teow Chew Style Salted
Vegetable & Beancurd Soup |
| II. 甘香虾米
Kam Heong | VI. 粗姜凉瓜浓汤
Ginger & Bitter Gourd Soup |
| III. 秋葵马来栈炒
Stir-Fried with Belacan & Ladies Finger | VII. 香茜皮蛋番茄汤
Chinese Pasley, Century Eggs &
Tomato Soup |
| IV. 豆腐奶白浓汤
Beancurd & White Cabbage Soup | VIII. 印尼咖喱汁
Braised with Indonesian Curry |

身尾 | BODY & TAIL

- | |
|---|
| I. 豉汁凉瓜焖
Braised with Bean Sauce & Bitter Gourd |
| II. 柱候酱豆根茄子焖
Braised with Beancurd Skin & Brinjal |
| III. 鱼香茄子焖
Braised with Salted Fish & Brinjal |
| IV. 咸虾酱秋葵焖
Braised with Salted Shrimp Paste &
Lady Finger |

两味煮法 Two Cooking Style _____ 另加 Additional RM 20
 另加粉 Add Noodles _____ RM 15 (小/S) RM 20 (中/M) RM 25 (大/L)
 堂灼 Steamboat _____ 另加 Additional RM 25

贝壳类

SHELL FISH



法式芝士焗生蚝
French Style Cheese Baked Canadian Oyster

贝壳类 | SHELL FISH

金钩椒仔日本螺
Stir Fried Japanese Snail with
Driep Shrimp & Chili



皇金蒜蓉粉丝蒸扇贝
Steamed Scotland Scallop with
Minced Garlic & Vermicelli



- | | | |
|--------------------------|-----------------------------|---------------------------------|
| 1. 沙白
Kepah | 6. 扇贝
Fresh Scallop | 11. 青口
Green Mussel / Kupang |
| 2. 六根
Lokan | 7. 加拿大生蚝
Canadian Oyster | 12. 菲律宾大花甲
Manila Clam |
| 3. 鲜蛤
Blood Clam | 8. 蛭子皇
Scotland Clam | 13. 苏格兰扇贝
Scotland Scallop |
| 4. 青蛙
Siput Cangkul | 9. 贵妃蚌
Gui Fei Clam | |
| 5. 日本螺
Japanese Snail | 10. 黑蚌
Black Mussel | |

煮法 COOKING STYLE

- | | | |
|---|---|---|
| A. 豉汁蒸
Steamed with Black Bean Sauce | E. 白灼
Poached | I. 黑椒炒
Stir Fried with Black Pepper |
| B. 甘香
Kam Heong | F. 金钩椒仔
Stir Fried with Dried Shrimp & Chili | J. 日本刺身
Sashimi with Wasabi |
| C. 上汤 🍲
Braised with Superior Soup | G. 宫保
"Kung Pao" Style | K. 面豉粒豆角炒
Stir Fried with Bean Sauce & Diced Long Bean |
| D. 皇金蒜蓉粉丝蒸 🍲
Steamed with Minced Garlic & Vermicelli | H. 姜葱炒
Stir Fried with Spring Onion & Ginger | L. 芝士焗 🍲
French Style Cheese Baked |

煲煲贵气

CLAYPOT



C010

葱烧三菇爆鹿肉煲
Braised Venison Meat
with Assorted Mushrooms



C009

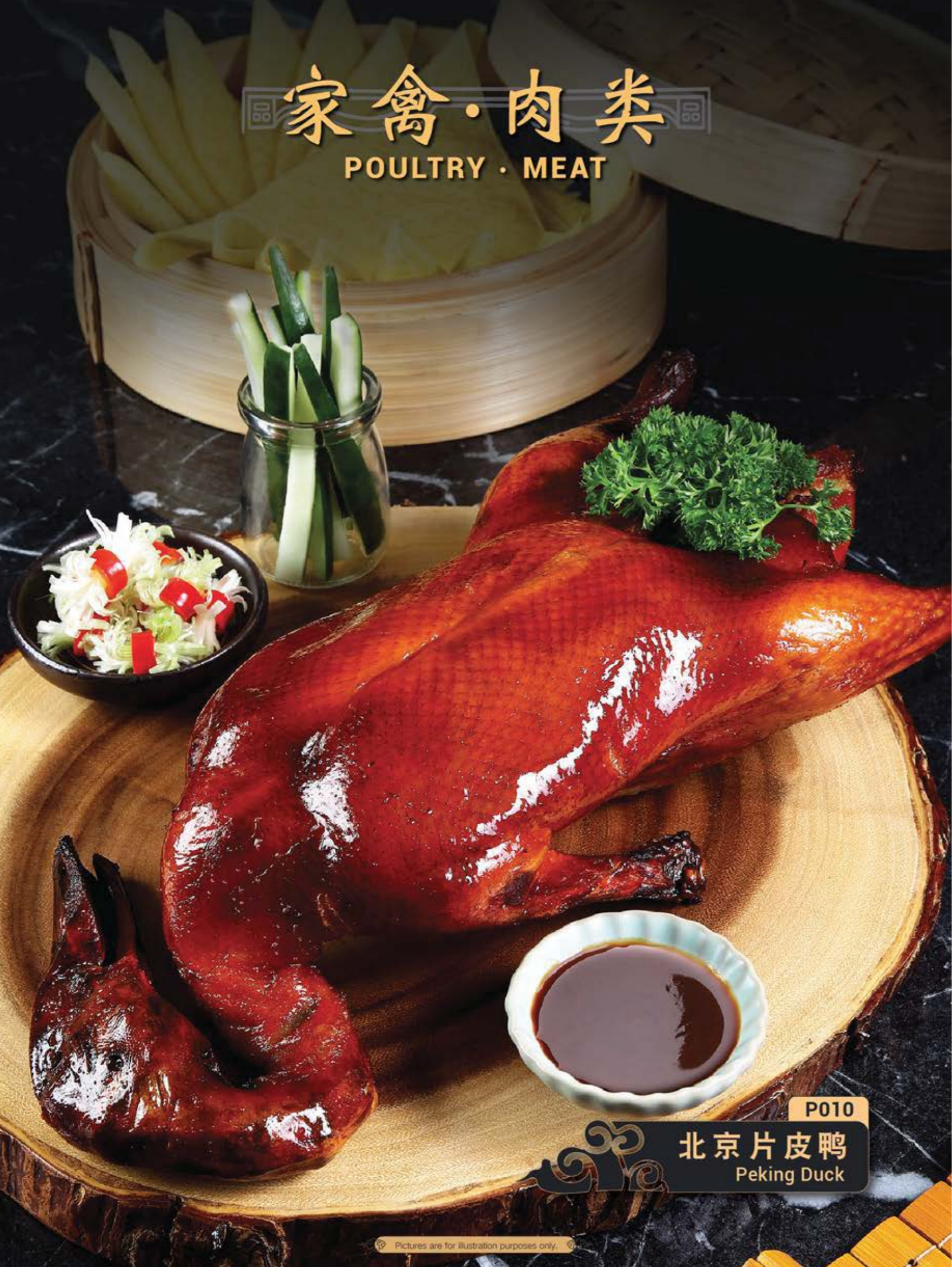
三葱烧海参黑松露煲
Braised Sea Cucumber
with Black Truffle & Onions

煲煲贵气 | CLAYPOT

- | | | |
|-------|--|--------------------------|
| C001. | 印尼咖喱草虾煲 🍲
Curry Tiger Prawn in Indonesian Style | 时价 / SEASONAL PRICE |
| C002. | 姜葱生虾粉丝煲 🍲
Braised Fresh Water Prawns with Ginger, Spring Onion & Vermicelli | 时价 / SEASONAL PRICE |
| C003. | 渔香肉松茄子煲
Claypot Eggplant with Minced Chicken & Salted Fish | RM 30 (小/S) RM 60 (大/L) |
| C004. | 台式啫啫三杯鸡煲
Braised Chicken in Taiwanese Style | RM 40 (小/S) RM 80 (大/L) |
| C005. | 柱侯香芋咸鱼鸡煲
Braised Chicken with Yam & Salted Fish | RM 40 (小/S) RM 80 (大/L) |
| C006. | 豉汁黑蒜凉瓜鱼片煲
Braised Fish Fillet with Smoked Garlic, Bitter Gourd & Black Beans | RM 35 (小/S) RM 70 (大/L) |
| C007. | 香蒜椒仔粉丝鱼片煲
Braised Fish Fillet with Chilli Padi, Vermicelli & Lemongrass | RM 35 (小/S) RM 70 (大/L) |
| C008. | XO酱海鲜玉子豆腐煲
Braised Seafood with Tofu & X.O Sauce | RM 30 (小/S) RM 60 (大/L) |
| C009. | 三葱烧海参黑松露煲 🍲
Braised Sea Cucumber with Black Truffle & Onions | RM 88 (小/S) RM 176 (大/L) |
| C010. | 葱烧三菇爆鹿肉煲 🍲
Braised Venison Meat with Assorted Mushrooms | RM 50 (小/S) RM 100 (大/L) |
| C011. | 腐乳高丽菜粉丝煲
Braised Cabbage & Vermicelli with Preserved Beancurd | RM 28 (小/S) RM 56 (大/L) |
| C012. | 家乡南乳粉丝斋煲
Traditional Braised Vegetables & Vermicelli | RM 30 (小/S) RM 60 (大/L) |
| C013. | 南印度咖喱什菜粉丝煲
Curry Mixed Vegetables & Vermicelli | RM 35 (小/S) RM 70 (大/L) |

家禽·肉类

POULTRY · MEAT



P010

北京片皮鸭
Peking Duck

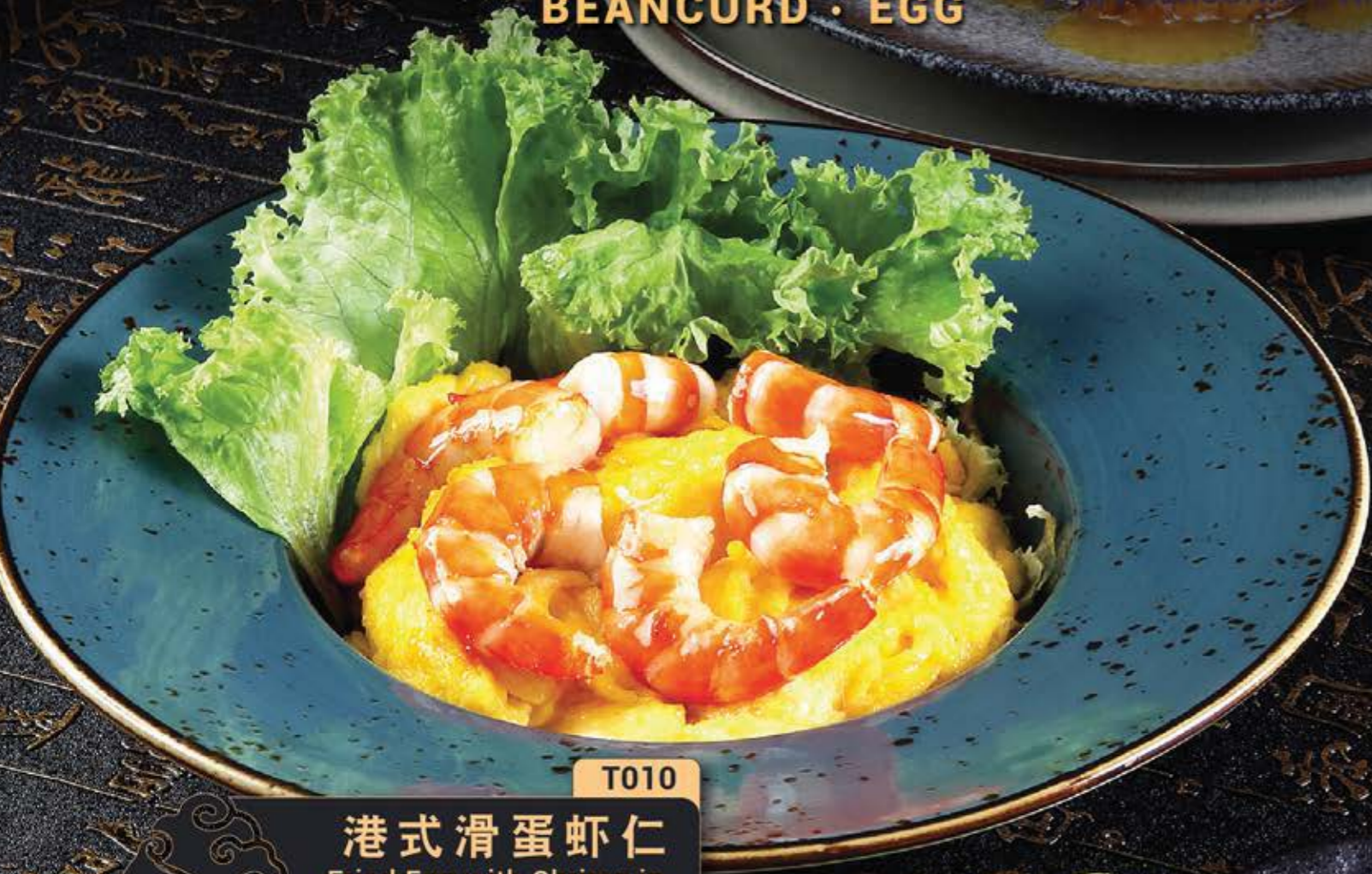
家禽·肉类 | POULTRY·MEAT

- P001. 顺德风味捞鸡 🍗
" Shunde's " Specialties Chicken RM 68 (半/Half) RM 136 (一只/Whole)
- P002. 广陵沙姜烟熏鸡 🍗
Smoked Chicken with Sand Ginger RM 68 (半/Half) RM 136 (一只/Whole)
- P003. 金牌吊烧菜园鸡
Crispy Roasted Village Chicken RM 60 (半/Half) RM 120 (一只/Whole)
- P004. 辣椒里秋葵找鸡
Deep Fried Chicken with Dried Chili & Lady Finger RM 40 (小/S) RM 80 (大/L)
- P005. 一见钟情咕咾鸡
Sweet & Sour Chicken RM 30 (小/S) RM 60 (大/L)
- P006. 黑白芝麻虾酱炸鸡
Deep Fried Chicken with Shrimp Paste & Sesame RM 28 (小/S) RM 56 (大/L)
- P007. 泰式香芒鸡扒
Thai Style Chicken Chop with Mango RM 35 (小/S) RM 70 (大/L)
- P008. 柠香汁鸡扒
Lemon Chicken Chop RM 35 (小/S) RM 70 (大/L)
- P009. 佛碎腰果宫保鸡丁
Kung Pao Chicken with Cashew Nuts served in Yam Ring RM 45 (每份/Per Portion)
- P010. 北京片皮鸭 🍗
Peking Duck RM 80 (小/S) RM 160 (大/L)
- P011. 高温吊烧银山当归脆皮鸭
Crispy Roasted Duck with Dang Gui RM 75 (小/S) RM 150 (大/L)
- P012. 脆皮烟鸭胸伴菊花橙酱
Crispy Smoked Duck with Special Orange Sauce RM 30 (每份/Per Portion)
- M001. 冰镇秋菊蒙古乳羊架 两份起 | MIN 2 PCS
Mongolian Lamb Chop Accompanied with Chilled Okra RM 35 (每份/Per Portion)
- M002. 姜葱炒澳洲鹿肉
Fried Australian Venison Meat with Ginger & Spring Onion RM 50 (小/S) RM 100 (大/L)
- M003. 黑椒爆炒牛肉
Fried Beef with Black Pepper Sauce RM 50 (小/S) RM 100 (大/L)

豆腐·蛋

BEANCURD · EGG

RM / SEASONAL PRICE



T010

港式滑蛋虾仁
Fried Egg with Shrimp in
Hong Kong Style



T007

金蒜胜瓜烩自制豆腐
Braised Homemade Tofu with
Angel Luffa & Garlic

- T001. **冰山葱油滑豆腐 (冷/热)** RM 25 (小/S) RM 50 (大/L)
Chilled Tofu with Onion Oil (Cold / Hot)
- T002. **南瓜一品自制豆腐** RM 28 (小/S) RM 56 (大/L)
Deep Fried Homemade Tofu with Pumpkin Sauce
- T003. **泰式香芒脆豆腐** RM 28 (小/S) RM 56 (大/L)
Crispy Tofu in Thai Style
- T004. **特制家乡肉碎豆腐** RM 28 (小/S) RM 56 (大/L) 🍷
Braised Homemade Tofu Chef Signature Style
- T005. **四川麻婆豆腐** RM 28 (小/S) RM 56 (大/L)
" Ma Po " Beancurd in Szechuan Style
- T006. **碧绿豆腐烩千百张** RM 28 (小/S) RM 56 (大/L)
Braised Homemade Tofu with Beancurd Skin & Garden Green
- T007. **金蒜胜瓜烩自制豆腐** RM 28 (小/S) RM 56 (大/L) 🍷
Braised Homemade Tofu with Angel Luffa & Garlic
- T008. **香煎芙蓉蛋** RM 23 (小/S) RM 46 (大/L)
Pan Fried Eggs in " Fu Yong " Style
- T009. **三皇蒸水蛋** RM 20 (小/S) RM 40 (大/L)
Steamed Egg with Salted Egg Yolk & Century Egg
- T010. **港式滑蛋虾仁** RM 30 (每份/Per Portion) 🍷
Fried Egg with Shrimp in Hong Kong Style
- T011. **松子蟹柳桂花蛋** RM 40 (每份/Per Portion) 🍷
Fried Egg with Crab Stick & Pine Nuts

蔬菜




VEGETABLE

V009
金蒜上汤杞子茺菜苗
Chinese Spinach in Superior Soup

V009

V012

V012
姜葱三鲜什菌
Stir-fried Assorted Mushrooms
with Ginger & Spring Onion

- | | | | |
|-------|--|-------------|-------------|
| V001. | 虾酱啫啫油麦煲
Claypot Lettuce with Shrimp Sauce | RM 28 (小/S) | RM 56 (大/L) |
| V002. | 大马四大天王
Fried Four Varieties Beans with Balacan | RM 35 (小/S) | RM 70 (大/L) |
| V003. | 马来风光
Stir Fried Kangkung Belacan | RM 28 (小/S) | RM 56 (大/L) |
| V004. | 咸鱼姜丝酸柑油麦胆
Stir Fried Lettuce with Salted Fish & Lime | RM 28 (小/S) | RM 56 (大/L) |
| V005. | 虾米椒仔莲藕臭豆
Stir Fried Lotus Root with Petai, Dried Shrimp & Chili Padi | RM 35 (小/S) | RM 70 (大/L) |
| V006. | 田脆八景夏果蔬
Stir Fried Assorted Vegetables with Macadamia Nuts | RM 35 (小/S) | RM 70 (大/L) |
| V007. | 二松港芥兰 
Hong Kong Kailan in Two Varieties | RM 35 (小/S) | RM 70 (大/L) |
| V008. | 咸鱼酸柑银芽青龙菜
Stir Fried Dragon Chives with Bean Sprout, Salted Fish & Lime | RM 35 (小/S) | RM 70 (大/L) |
| V009. | 金蒜上汤杞子茺菜苗 
Chinese Spinach in Superior Soup | RM 30 (小/S) | RM 60 (大/L) |
| V010. | 金银蛋扒时蔬
Seasonal Vegetable in Egg Gravy | RM 30 (小/S) | RM 60 (大/L) |
| V011. | 十八罗汉上素
Braised Beancurd Skin with Vegetables | RM 30 (小/S) | RM 60 (大/L) |
| V012. | 姜葱三鲜什菌 
Stir Fried Assorted Mushrooms with Ginger & Spring Onion | RM 35 (小/S) | RM 70 (大/L) |
| V013. | 姜汁云耳炒香港芥兰
Stir Fried Hong Kong Kailan with Black Fungus & Ginger | RM 35 (小/S) | RM 70 (大/L) |
| V014. | 有机蔬菜 (青龙菜/西兰花/芦笋)
Organic Vegetables (Dragon Chives / Broccoli / Asparagus) | RM 35 (小/S) | RM 70 (大/L) |

海鲜类

SEAFOOD



S003

烤苏东筒
BBQ Grilled Squid

海鲜类 | SEAFOOD

S001

椒盐七味软壳蟹
Salt & Pepper Soft Shell
Crab with Condiments



S009

田脆八景带子夏果
Stir Fried Scallops with Assorted
Vegetables & Macadamia Nuts

- | | | | |
|-------|---|---------------------|--------------|
| S001. | 椒盐七味软壳蟹 🍷
Salt & Pepper Soft Shell Crab with Condiments | RM 80 (小/S) | RM 160 (大/L) |
| S002. | 西施咸蛋软壳蟹
Crispy Soft Shell Crab with Salted Egg Yolk | RM 80 (小/S) | RM 160 (大/L) |
| S003. | 烤苏东筒 🍷
BBQ Grilled Squid | 时价 / SEASONAL PRICE | |
| S004. | 香酥炸鲜苏东
Crispy Deep Fried Squid | RM 48 (小/S) | RM 96 (大/L) |
| S005. | 香蒜椒盐苏东
Salt & Pepper Squid with Garlic | RM 48 (小/S) | RM 96 (大/L) |
| S006. | 泰式花生鱼片杨枝汁
Deep Fried Fish Fillet with Special Sauce in Thai Style | RM 40 (小/S) | RM 80 (大/L) |
| S007. | 三葱烧鱼片煲
Braised Fish Fillet with Onions in Claypot | RM 40 (小/S) | RM 80 (大/L) |
| S008. | 黑椒粉丝鱼片煲
Braised Fish Fillet with Vermicelli & Black Pepper Sauce in Claypot | RM 40 (小/S) | RM 80 (大/L) |
| S009. | 田脆八景带子夏果 🍷
Stir Fried Scallops with Assorted Vegetables & Macadamia Nuts | RM 80 (小/S) | RM 160 (大/L) |
| S010. | XO酱碧绿炒带子皇
Stir Fried Scallop & Garden Green with X.O Sauce | RM 80 (小/S) | RM 160 (大/L) |

鱼翅推介 羹类

SHARK'S FIN · BISQUE

SF09

泰式黑蒜花胶金钱翅
Braised Shark's Fin Soup in Thai Style
with Fish Maw & Black Garlic

SF04

鲜带子蟹肉翅
Braised Shark's Fin Soup with
Crab Meat & Fresh Scallop

鱼翅推介·羹类 | SHARK'S FIN · BISQUE

鱼翅推介 | SHARK'S FIN

SF01.	古法蟹皇翅 Braised Shark's Fin Soup with Crab Roe in Traditional Way	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
SF02.	红烧蟹肉翅 Braised Shark's Fin Soup with Crab Meat	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
SF03.	红烧原粒干贝翅 Braised Shark's Fin Soup with Crab Meat & Whole Dried Scallop	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
SF04.	鲜带子蟹肉翅 🍷 Braised Shark's Fin Soup with Crab Meat & Fresh Scallop	RM 38 (盅/Bowl)	RM 190 (小/S)	RM 380 (大/L)
SF05.	红烧鸡丝翅 Braised Shark's Fin Soup with Shredded Chicken	RM 25 (盅/Bowl)	RM 120 (小/S)	RM 240 (大/L)
SF06.	脆盏龙芽桂花翅 Stir Fried Shark's Fin with Scramble Eggs & Bean Sprout		RM 55 (小/S)	RM 110 (大/L)
SF07.	浓鸡汤柄炖金钱翅 Braised Shark's Fin Soup with Superior Chicken Soup		RM 68 (盅/Bowl)	
SF08.	粤式红烧金钱翅 Braised Shark's Fin Soup in Cantonese Style		RM 68 (盅/Bowl)	
SF09.	泰式黑蒜花胶金钱翅 🍷 Braised Shark's Fin Soup in Thai Style with Fish Maw & Black Garlic		RM 88 (盅/Bowl)	

羹类 | BISQUE

B001.	四川酸辣羹 Szechuan Hot & Sour Bisque	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
B002.	鲜蟹肉玉米羹 Crab Meat & Sweet Corn Bisque	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
B003.	海鲜芦笋白玉羹 Seafood Beancurd Bisque	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)
B004.	碧波免治牛肉羹 Vegetable & Beef Bisque	RM 18 (盅/Bowl)	RM 80 (小/S)	RM 160 (大/L)

海味

DRIED SEAFOOD



DS02

章鱼一品海味煲
Dried Seafood Treasure with Octopus in Claypot



DS01

鲍汁原粒二头澳洲鲍鱼
Braised Whole '2-Head' Australian Abalone with Oyster Sauce

- DS01. **鲍汁原粒二头澳洲鲍鱼** 🍤 RM 150 (每粒/Per Pcs)
Braised Whole '2-Head' Australian Abalone with Oyster Sauce
- DS02. **章鱼一品海味煲** 🍤 RM 148 (小/S) RM 296 (大/L)
Dried Seafood Treasure with Octopus in Claypot
- DS03. **皇焖汁南山佛影八宝十头鲍鱼** 🍤 RM 278 (每份/Per Portion)
Braised '10-Head' Abalone with Eight Treasure with Golden Imperial Sauce
- DS04. **宝中宝龙船海参吐珍珠** 一天预定 | 1 DAY PRE-ORDER 时价 / SEASONAL PRICE
Stewed Whole Sea Cucumber with Assorted Seafood
- DS05. **支前冰镇十头鲍鱼** RM 50 (每份/Per Portion)
Chilled '10-Head' Whole Abalone Sashimi

粉·面·饭

NOODLE · RICE



N010

蟹肉瑶柱金针菇伊府面
Braised E-fu Noodles with Crab Meat,
Dried Scallop & Enoki Mushroom



R006

金瑶蛋白带子炒饭
Fried Rice with Egg White & Scallops

Pictures are for illustration purposes only.

		时价 / SEASONAL PRICE	
N001.	姜葱草虾焖伊府面 Braised E-fu Noodles with Tiger Prawns, Ginger & Spring Onion		
N002.	特式酱鸳鸯金银米 Fried Vermicelli with Chef Special Sauce	RM 35 (小/S)	RM 70 (大/L)
N003.	浓汤鱼滑面线 "Mee Sua" in Superior Soup with Fish Paste	RM 28 (小/S)	RM 56 (大/L)
N004.	黑松露什菌干烧伊府面 Braised E-fu Noodles with Assorted Mushroom & Black Truffle	RM 28 (小/S)	RM 56 (大/L)
N005.	海鲜菜远滑蛋河 Cantonese Fried Kuey Teow with Seafood & Vegetable	RM 28 (小/S)	RM 56 (大/L)
N006.	豉汁黑蒜牛肉河 🍷 Fried Kuey Teow with Beef & Black Bean Sauce	RM 35 (小/S)	RM 70 (大/L)
N007.	黑松露家乡面卜 Braised "Mee Pok" with Black Truffle	RM 28 (小/S)	RM 56 (大/L)
N008.	港式干炒牛肉河 Fried Kuey Teow with Beef in Hong Kong Style	RM 35 (小/S)	RM 70 (大/L)
N009.	豉油皇招牌生面 Signature Fried Egg Noodle with Premium Soy Sauce	RM 28 (小/S)	RM 56 (大/L)
N010.	蟹肉瑶柱金针菇伊府面 🍷 Braised E-fu Noodles with Crab Meat, Dried Scallop & Enoki Mushroom	RM 35 (小/S)	RM 70 (大/L)
		时价 / SEASONAL PRICE	
N011.	怀旧姜葱生虾炒生面 Braised Egg Noodle with Fresh Water Prawn, Ginger & Spring Onion in Traditional Style		
N012.	三丝长寿面 Longevity Noodles	RM 28 (小/S)	RM 56 (大/L)
R001.	特式马来大茶饭 Fried Rice in Malay Style	RM 35 (小/S)	RM 70 (大/L)
R002.	银鱼仔虾酱蛋炒饭 Egg Fried Rice with Shrimp Paste & Anchovies	RM 28 (小/S)	RM 56 (大/L)
R003.	扬州炒粒粒香 Fried Rice in Yangzhou Style	RM 28 (小/S)	RM 56 (大/L)
R004.	榄菜肉松客家蛋香饭 Egg Fried Rice with Minced Chicken & Olive Vegetables	RM 28 (小/S)	RM 56 (大/L)
R005.	麻油姜丝蛋炒饭 Egg Fried Rice with Shredded Ginger & Sesame Oil	RM 28 (小/S)	RM 56 (大/L)
R006.	金瑶蛋白带子炒饭 🍷 Fried Rice with Egg White & Scallops	RM 80 (小/S)	RM 160 (大/L)

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健康素食

HEALTHY VEGETARIAN



HV02

蛋丝素炸虾
Vegetarian Prawn
with Egg Floss

HV06

如意素佛钵
Mixed Vegetables in Yam Basket

- | | | | |
|-------|--|-------------|-------------|
| HV01. | 罗汉素中宝
"Luo Han" Mixed Vegetables Treasure | RM 25 (小/S) | RM 50 (大/L) |
| HV02. | 蛋丝素炸虾 🍤
Vegetarian Prawn with Egg Floss | RM 32 (小/S) | RM 64 (大/L) |
| HV03. | 酥炸金针菇
Deep Fried Enoki Mushrooms | RM 25 (小/S) | RM 50 (大/L) |
| HV04. | 罗汉斋焖伊面
Braised E-Fu Noodles with Mixed Vegetables | RM 25 (小/S) | RM 50 (大/L) |
| HV05. | 锦绣斋炒饭
Vegetarian Fried Rice | RM 25 (小/S) | RM 50 (大/L) |
| HV06. | 如意素佛钵 🍤
Mixed Vegetables in Yam Basket | RM 45 (小/S) | RM 90 (大/L) |
| HV07. | 黑松露田胞八景
Stir Fried Assorted Vegetable with Black Truffle | RM 35 (小/S) | RM 70 (大/L) |

Pictures are for illustration purposes only.

甜品

DESSERT

- | | | | |
|-------|---|------------------------|-------------------------|
| D001. | 季节鲜果拼盘
Seasonal Mixed Fruits Platter | RM 25 (小/S) | RM 40 (大/L) |
| D002. | 芒果什果拼盘
Mango Mixed Fruits Platter | RM 35 (小/S) | RM 70 (大/L) |
| D003. | 杞子桂花糕
Refreshing Osmanthus Jelly with Wolfberry | RM 12 (每份/Per Portion) | |
| D004. | 芝麻酥皮锅饼
Crispy Chinese Pan Cake | RM 15 (每片/Per Pcs) | |
| D005. | 酥香脆皮榴莲 3块 / PCS
Crispy Fried Durian Puff | RM 20 (每份/Per Portion) | |
| D006. | 陈皮红豆沙汤丸 热 HOT
Glutinous Rice Ball with Red Bean Cream & Preserved Mandarin Peel | RM 15 (盅/Bowl) | |
| D007. | 姜汁汤丸 热 HOT
Glutinous Rice Ball with Ginger Soup | RM 15 (盅/Bowl) | |
| D008. | 陈皮香滑红豆沙 热 HOT
Sweetened Red Bean Cream with Preserved Mandarin Peel | RM 12 (盅/Bowl) | RM 30 (小/S) RM 60 (大/L) |
| D009. | 鲜柠龙眼海底椰 冷 COLD
Sweetened Longan with Sea Coconut & Lemon | RM 12 (盅/Bowl) | RM 30 (小/S) RM 60 (大/L) |
| D010. | 杨枝甘露 冷 COLD
Chilled Mango Sago Cream with Pomelo | RM 15 (盅/Bowl) | |
| D011. | 鲜橙马蹄露 热 HOT
Sweetened Water Chestnut | RM 12 (盅/Bowl) | |

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