

Set Lunch

Deluxe 4 - Course Menu

(min 2 pax)

\$40⁺⁺ / pax

White Pepper Snow Crab Claw with Steamed Mantou

白胡椒雪蟹钳子

OR

Chilli Snow Crab Claw with Deep Fried Mantou

辣椒雪蟹钳子

~

Tempura Prawns

酥脆天妇罗虾

~

Baked Japanese Baby Eggplant with

Gruyere Chesse & Bacon Bits

香烤日本茄子加格鲁耶尔精选芝士与培根粒

~

House Special Fried Rice with Truffle Oil

金沙炒饭配松露油

~

***Premium Chinese Tea**

Premium 4 - Course Menu

(min 2 pax)

\$50⁺⁺ / pax

White Pepper Snow Crab Claw with Steamed Mantou

白胡椒雪蟹钳子

OR

Chilli Snow Crab Claw with Deep Fried Mantou

辣椒雪蟹钳子

~

Petite Abalone & Scallop with Yam Nest

小鲍鱼带子芋蓉窝

~

Steamed Prawns with Garlic Purée

清蒸鲜虾配火蒜泥

~

KL Style 'Wok Hei' Noodle

古早焦香大碌面

~

Cinnamon Churros

酥脆西班牙桂香油条

~

***Premium Chinese Tea**

Deluxe 5 - Course Menu

for 2 pax \$138⁺⁺

Heirloom Beetroot Foie Gras

鵝肝配三色甜菜

~

White Pepper Snow Crab Claw with Steamed Mantou

白胡椒雪蟹钳子

OR

Chilli Snow Crab Claw with Deep Fried Mantou

辣椒雪蟹钳子

~

Steamed Prawns with Garlic Purée

清蒸鲜虾配火蒜泥

~

Sweet & Sour Kurobuta Pork

咕咾日本黑猪肉

~

Local Style Mee Goreng

风味马来面

Premium 5 - Course Menu

for 2 pax \$348⁺⁺

Shark's Fin Soup with HuaDiao Foam

花雕泡沫鮑翅汤

~

Japanese Uni with Oba Leaf Tempura

日本鲜海胆配紫苏叶

~

White Pepper Crab with Korean Rice Vermicelli

招牌白胡椒蟹配韩国冬粉

OR

Chilli Crab with Macaroni

辣椒蟹配通心粉

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Braised Cabbage with chestnut in Saffron Sauce

红花汁栗子白菜

~

**Signature Fresh Mango Compote with
Coconut Sago & Pomelo**

招牌芒果西米露

Deluxe 6 - Course Menu

for 4 pax \$458⁺⁺

Glazed Australia Tomatoes Stuffed with Crispy Mushroom Salad

澳大利亚番茄脆菇沙拉

~

White Pepper Crab with Korean Rice Vermicelli

招牌白胡椒蟹配韩国冬粉

OR

Chilli Crab with Macaroni

辣椒蟹配通心粉

~

Signature Crispy Cereal Prawns

金牌麦片虾

~

Herbal Kampong Chicken

药材甘榜鸡

~

Sambal KangKong with Spanish Octopus

叁峇炒空心菜与西班牙章鱼

~

KL Style 'Wok Hei' Noodle

古早焦香大碌面

Premium 6 - Course Menu

for 4 pax \$528⁺⁺

Lobster Salad

龙虾沙拉

~

Petite Abalone & Scallop with Yam Nest

小鲍鱼带子芋蓉窝

~

White Pepper Crab with Korean Rice Vermicelli

招牌白胡椒蟹配韩国冬粉

OR

Chilli Crab with Macaroni

辣椒蟹配通心粉

~

Braised Cabbage with Chestnut in Saffron Sauce

红花汁栗子白菜

~

KL Style 'Wok Hei' Noodle

古早焦香大碌面

~

Signature Fresh Mango Compote with Coconut Sago & Pomelo

招牌芒果西米露

Deluxe 7 - Course Menu
for
6 pax \$578⁺⁺

No Signboard Chef's Selection Platter
無招牌精选拼盘

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White Pepper Crab with Korean Rice Vermicelli
招牌白胡椒蟹配韩国冬粉

OR

Chilli Crab with Macaroni
辣椒蟹配通心粉

~

Signature Crispy Cereal Prawns
金牌麦片虾

OR

Tempura Prawns
酥脆天妇罗虾

~

Espresso Kurobuta Pork Ribs with Hazelnut Crumble
浓缩咖啡榛子碎日本黑猪排骨

~

Sambal KangKong with Spanish Octopus
叁峇炒空心菜与西班牙章鱼

~

House Special Fried Rice with Truffle Oil
金沙炒饭配松露油

~

Cinnamon Churros
酥脆西班牙桂香油条

Premium 7 - Course Menu
for
6 pax \$777⁺⁺

Lobster Salad
龙虾沙拉

~

Petite Abalone & Scallop with Yam Nest
小鲍鱼带子芋蓉窝

~

**Espresso Kurobuta Pork Ribs with
Hazelnut Crumble**
浓缩咖啡榛子碎日本黑猪排骨

~

White Pepper Crab with Korean Rice Vermicelli
招牌白胡椒蟹配韩国冬粉

OR

Chilli Crab with Macaroni
辣椒蟹配通心粉

~

Braised Cabbage with Chestnut in Saffron Sauce
红花汁栗子白菜

~

Abalone Lotus Leaf Rice
鲍鱼荷叶饭

~

**Signature Fresh Mango Compote with
Coconut Sago & Pomelo**
招牌芒果西米露

Elite 8 - Course Menu
for
8 pax \$718⁺⁺ | 10 pax \$738⁺⁺

White Pepper Crab with Korean Rice Vermicelli
招牌白胡椒蟹配韩国冬粉

OR

Chilli Crab with Macaroni
辣椒蟹配通心粉

~

Signature Crispy Cereal Prawns
金牌麦片虾

~

Hong Kong Style Steamed Sea Bass
港式蒸西曹

~

Sotong Paste YouTiao with Mentaiko Mayo
章鱼油条明太子酱

~

Sweet & Sour Kurobuta Pork
咕咾日本黑猪肉

~

Stir-fried Baby Kai Lan with Truffle Oil
清炒小芥兰松露油

~

Local Style Mee Goreng
风味马来面

OR

KL Style 'Wok Hei' Noodle
古早焦香大碌面

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Almond Pudding with Strawberry
杏仁布丁鲜草莓

Deluxe 8 - Course Menu
for
8 pax \$1158⁺⁺ | 10 pax \$1238⁺⁺

No Signboard Chef's Selection Platter
無招牌精选拼盘

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Tempura Prawns
酥脆天妇罗虾

~

Pan Seared Foie Gras with Cherries
香煎鵝肝配车厘子

~

Wagyu Beef Cubes in SiChuan Style
辣子骰子和牛

~

White Pepper Alaska Crab with Korean Rice Vermicelli
招牌白胡椒阿拉斯加蟹配韩国冬粉

OR

Chilli Alaska Crab with Macaroni
辣椒阿拉斯加蟹配通心粉

~

Braised Cabbage with Chestnut in Saffron Sauce
红花汁栗子白菜

~

House Special Fried Rice with Truffle Oil
金沙炒饭配松露油

~

**Coconut Pudding with Sago &
Gula Melaka**
椰汁西米椰糖布丁

Premium 8 - Course Menu
for

8 pax \$1568⁺⁺ | 10 pax \$1688⁺⁺

Lobster Salad

龙虾沙拉

~

**Glazed Australia Tomatoes Stuffed with
Crispy Mushroom Salad**

澳大利亚番茄脆菇沙拉

~

Duo of Hyogo Oysters

双味生蚝

~

Signature Crispy Cereal Prawns

金牌麦片虾

~

Fresh Abalone with Spinach

鲍鱼菠菜

~

**Squirrel Shaped Deep Fried Sweet & Sour
Fish 'Soon Hock'**

松子鱼

~

Alaska King Crab Steamed with Kurobuta Pork Garlic

阿拉斯加蟹蒜茸蒸日本黑猪肉

~

Abalone Lotus Leaf Rice

鲍鱼荷叶饭

~

**Signature Fresh Mango Compote with
Coconut Sago & Pomelo**

招牌芒果西米露