



## 甜品类

### Dessert

	per person
冰花炖金丝官燕 double-boiled bird's nest with rock sugar	180.00
蜜糖海底龙眼 chilled honey sea coconut with longans	12.00
滋润牛油果龟苓膏 sweetened avocado cream with black jelly	12.00
澳洲蜜瓜西米露 chilled sweetened rock melon with sago	12.00
环球合时生果盆 seasonal mixed fruit plate	12.00
什果雪糕菊花冻 chilled chrysanthemum jelly with ice cream	12.00
雪糕芒果冻布丁 chilled mango pudding with ice-cream	12.00
生磨蛋白杏仁茶 home-made almond cream with egg white	12.00
酥炸果皇滑雪糕 home-made crispy durian ice cream	12.00

## 家禽, 肉类

### Poultry & Meat

	small	medium	large
奶油脆炸麦香鸡 stir-fried chicken with butter cream & oats	32.00	48.00	65.00
花雕姜丝鸡球煲 poached chicken with ginger & chinese wine	32.00	48.00	65.00
九塔叶蒜子鸡煲 stewed chicken with garlic & shallots in claypot	32.00	48.00	65.00
凤梨酥炸鸡肉球 sweet & sour chicken with pineapple	32.00	48.00	65.00
红酒蒜香油泡牛丁 stir-fried beef tenderloin with fragrant garlic & supreme sauce	42.00	62.00	82.00
古法蒜子牛尾煲 braised beef oxtail 'Homemade' style	42.00	62.00	82.00
铁板姜葱炒牛肉 sizzling beef with ginger & onions	42.00	62.00	82.00
川式水煮牛肉片 poached beef in spicy szechuan peppercorn sauce	42.00	62.00	82.00



## 粉, 面, 饭类

### Rice & Noodles

	small	medium	large
夏宫金镶银炒饭 Summer Palace special fried rice	30.00	48.00	65.00
啫啫虾酱鸡丝炒饭 fried rice with shredded chicken & salted fish	30.00	48.00	65.00
石窝牛肉番茄饭 fried rice with beef & tomato in hot stone casserole	30.00	48.00	65.00
潮州蟹肉带子炒饭 fried rice with scallops & crabmeat 'Teow Chew' style	35.00	52.00	70.00
滑蛋姜冲生虾炒生面 crispy egg noodles with freshwater prawns & egg sauce	68.00	98.00	130.00
凉瓜脆鱼片米粉汤 rice vermicelli & fish fillet soup with bittergourd	35.00	52.00	70.00
潮州干炒牛肉河粉 wok-fried flat noodles with beef 'Teow Chew' style	35.00	52.00	70.00
老干妈海鲜炒米粉 fried mee hoon with seafood in 'lou gan ma' sauce	35.00	52.00	70.00
上汤菠菜奶油面 Shanghai noodles with spinach in superior stock	35.00	52.00	70.00



## 海鲜类

### Seafood

	per person		
橙花烧烤蜜汁鳕鱼 baked cod fish with honey soya sauce & orange cubes			45.00
	small	medium	large
蜜汁烧吊片 grilled Argentina Squid with honey sauce	35.00	52.00	70.00
罗定凉瓜焖班块煲 braised garoupa fillets with bittergourd in claypot	35.00	52.00	70.00
金香炒石斑鱼块 baked garoupa fillet in curry gravy	35.00	52.00	70.00
椰汁奶油粉丝虾 stir-fried shellless 'Ming' prawns with glass noodles	55.00	90.00	115.00
金丝奶油泡虾球 sauteed shellless 'Ming' prawns with cream & butter	55.00	90.00	115.00
霸皇脆皮炸明虾球 crispy shellless 'Ming' prawns with salted egg yolk	55.00	90.00	115.00
黑椒炒北海道带子 stir-fried Hokkaido scallops with black pepper sauce	65.00	98.00	130.00
白松菇炒北海道带子 stir-fried Hokkaido scallops with honshimeiji mushrooms	65.00	98.00	130.00

All prices are quoted in Ringgit Malaysia inclusive of 6% GST



## 汤羹

### Soup

	per portion
气锅炖四大天皇 double-boiled four treasures dried seafood soup	56.00
川式生虾酸辣汤 spicy imperial hot & sour soup with freshwater prawn	30.00
韭皇鲍丝海味羹 braised dried scallop soup with shredded abalone & yellow chives	20.00
竹笙海螺云吞汤 scallop & bamboo piths soup with chicken wantons	20.00
西湖蟹肉牛肉羹 braised minced beef soup with crabmeat & egg white	18.00
紫菜蛋花鱼滑汤 home-made fish dumplings soup with seaweed & egg	18.00
露笋鸳鸯鸡粟米羹 braised sweetcorn broth with chicken & asparagus	18.00
时日炖例汤 double-boiled soup of the day	18.00



## 蔬菜及豆腐类

### Vegetables & Beancurd

	small	medium	large
清炒各式香港时蔬 sauteed seasonal 'Hong Kong' vegetables	26.00	38.00	50.00
虾干夏果锦上素 sauteed mixed vegetables with dried shrimp	26.00	38.00	50.00
上汤金银蛋灼时蔬 poached seasonal vegetables in superior stock with two egg varieties	26.00	38.00	50.00
马来盏炒四大天皇 sauteed four varieties of vegetables in spicy belacan sauce	26.00	38.00	50.00
咸蛋炒金瓜芋头 stir-fried yam & pumpkin with salted egg yolk	26.00	38.00	50.00
香叶麦片脆皮茄子 deep-fried crispy egg plant with oats	26.00	38.00	50.00
菜香鸡肉碎蒸豆腐 steamed beancurd with minced chicken & pickled vegetables	32.00	48.00	65.00
铁板麻婆真假带子豆腐 sizzling 'mapo' beancurd with baby scallops	32.00	48.00	65.00
申江海鲜自制豆腐 braised homemade beancurd with seafood & egg sauce	32.00	48.00	65.00



## 健康素食类

### Vegetarian Dishes

	per portion
素食两式斋热拼 two hot vegetarian combination plate	35.00
野竹笙白菘菇菜胆汤 bamboo piths soup with honshimeiji mushrooms & vegetables	18.00
菠萝船酸甜鸡球 sweet & sour vegetarian chicken in pineapple boat	33.00
香芒泰式脆豆腐 crispy beancurd 'Thai' style	33.00
佛钵爽菜炒斋火腿 stir-fried vegetarian ham with mixed vegetables in yam ring	33.00
南乳家乡素煲 braised mixed vegetables with beancurd paste	33.00
红烧豆根焖鲜冬菇 stewed fresh black mushrooms with beancurd skin & garden greens	26.00
爽菜炒鲜百合甜豆 stir-fried fresh lily bulbs with sweet peas	26.00
加哩什菜煲 braised curry mixed vegetables in claypot	26.00