



THE QING

四合院菜谱精髓

THE QING MENU





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# 四合院简介

## ABOUT THE QING

### 四合院的概念

灵感来自于传统的中国四合院，这是一个历史悠久的建筑结构。  
四栋住宅围绕着一个美丽的中央花园，将住宅豪华与外部世界的真正美丽融为一体。  
在入口处,我们的装饰品描绘了我们的五行元素，木、火、土、水和金属。

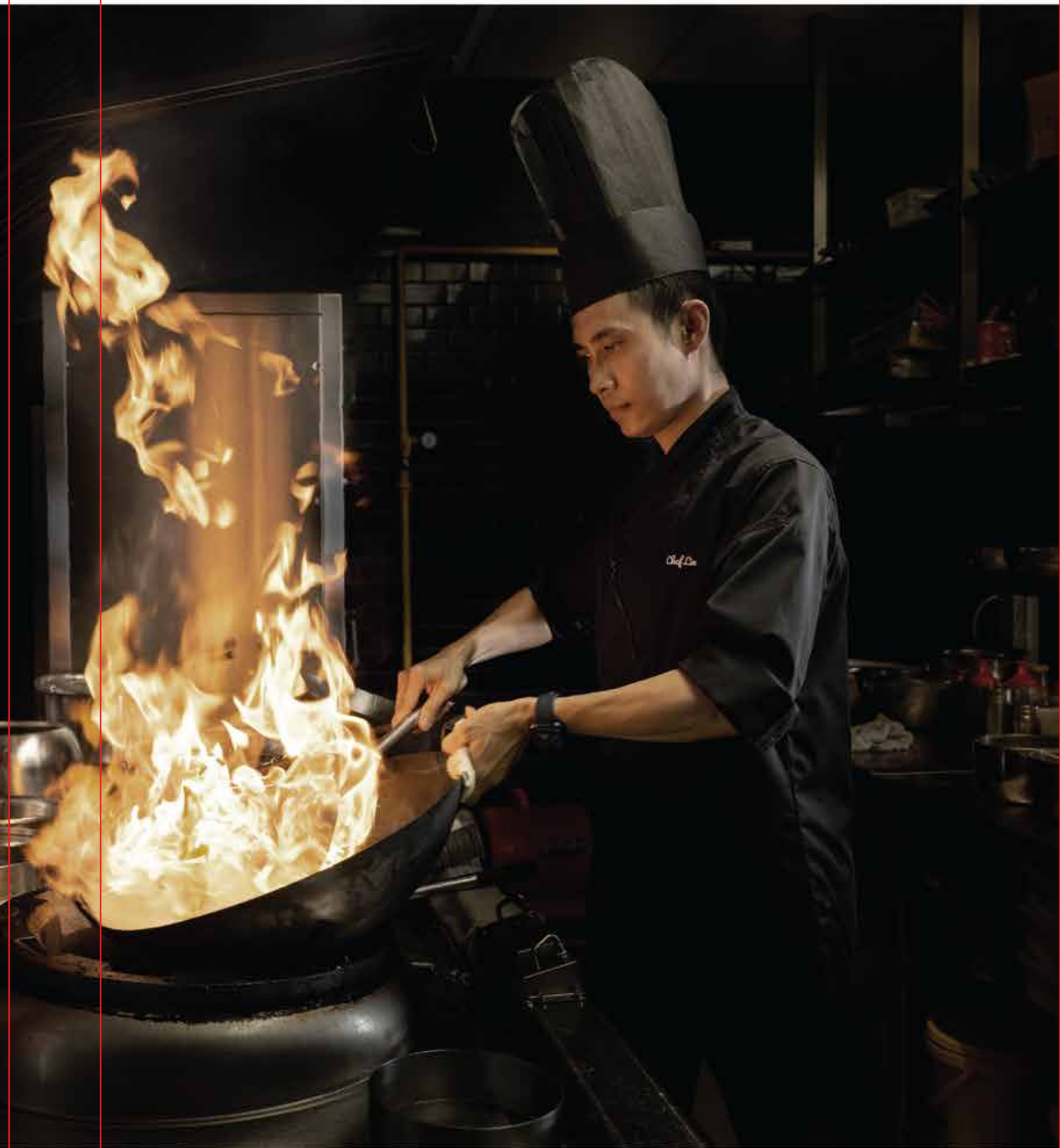
### The Qing, Bamboo Hills

concept was inspired by the traditional Chinese Courtyard House,  
a historic structure in which four residences would surround a beautiful central garden,  
blending residential opulence with the true beauty of the outside world.  
At the entrance gate to our courtyard dwelling, our ornate depicts our 5  
elements, Wood, Fire, Earth, Water and Metal.



厨师推荐招牌菜  
CHEF SELECTION  
RECOMMENDATION







RM 48 per person | minimum 4 pax

菜香芝士脆春卷  
Cheesy Vegetable Spring Roll, Garlic Chili Dip

鱼子竹笼蒸烧卖  
Steamed Chicken Siew Mai with Tobiko

鲜鱼片青柠豆腐乡村锅  
Fish Fillet Soup with Soft Tofu and Lime in Village Wok

茶树菇枸杞蒸软鸡柳  
Steamed Boneless Chicken, Tea Tree Mushroom and Goji

香辣九层塔活沙白  
Live White Clam, Spicy Fried Basil Leaf

鲜淮山芹藕小炒皇  
Chinese Yam, Mix Vegetables and Lotus Root

时季鲜果盘  
Seasonal Fresh Fruits Platter



RM 68 per person | minimum 4 pax

红油川椒麻辣口水鸡  
Steamed Chicken, Scallion and Szechuan Vinegar Soy

香煎鹅肝上海戈贴  
Pan Seared Foie Gras Shanghai Dumpling

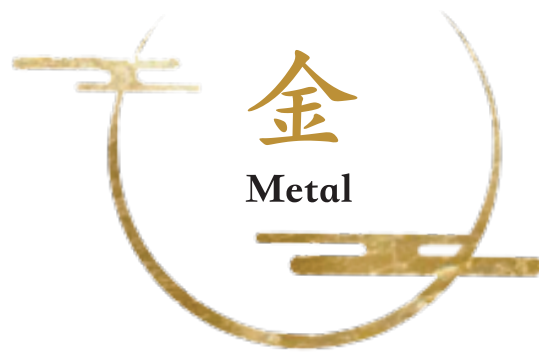
粉丝沙白鲜虾乡村锅  
White Clam and King Prawn Broth with Glass Noodle in  
Village Wok

沙律香芒炸酥鸡  
Boneless Chicken, Mango Salad and Mango Sauce

彩椒豉汁炒斑片  
Grouper Fillet, Black Bean and Trio Capsicum

银鱼仔炒季豆苗  
Baby French Bean with Silver Anchovies

龙眼青柠香茅冻  
Chilled Lemon Grass Jelly, Longan and Lime



RM1399 – 10person

**精美四拼盘**

**Four Selected Combination Platter**

**娘惹阿扎烟鸭卷**

Smoked Duck Roll with Pickled Nyonya Achar

**云耳生捞鲍鱼**

Abalone, Small Fungus and Coriander Master Sauce

**咸蛋麦香炒鸡柳**

Salted Egg Chicken, Butter and Nestum

**叁巴臭豆虾角**

Deep Fried Sambal Petai Prawn Dumpling

**瑶柱海味蟹肉翅**

Braised Crabmeat with Shark's Fin Soup, Dried Seafood

**芒酱鸡丝伴烧鸡**

Roasted Chicken, Mango Tossed Chicken Breast and Mint Leaf

**川式酥炸深海斑**

Deep Fried Sea Grouper, Homemade Szechuan Sauce and Coriander

**粉丝沙白明虾锅**

Sea Prawn and Live Clam Superior Broth with Glass Noodle

**冬菇鱼鳔三宝蔬**

Black Mushroom with Fish Maw and Green Vegetable

**黑松露海鲜炒饭**

Black Truffle Seafood Fried Rice, Silver Anchovy and Scallion

**哈密雪糕珍珠露**

Chilled Rock Melon Puree, Ice Cream and Pearl Sago





RM1999 – 10person

特色四拼盘

Four Selection Combination Platter

至尊百合芦笋虾

XO Shrimp, Asparagus and Lily Bulb

娘惹阿扎烟鸭

Smoked Duck with Pickled Nyonya Achar

云耳生捞鲍鱼

Abalone, Small Fungus and Coriander Master Sauce

鹅肝苹果越南卷

Foie Gras, Vietnamese Cinnamon Apple Roll

竹笙海螺炖羊肚菌

Double Boiled Morel Mushroom, Sea Conch and Bamboo Pith

港式挂炉当归银山鸭

Roasted Silver Hills Duck, Spices and Tong Kwai Herbs

清蒸游水大顺壳

Steamed Marble Goby Fish, King Soy Sauce and Coriander

奶油咸蛋爆明虾

Butter Cream Sea Prawn, Salted Egg and Curry Leaf

芋巢夏果带子藕芹香

Sautee Fresh Scallop, Mix Vegetables and Lotus Root in Yam Basket

甘香蟹粉虾炒饭

Kam Heong Crabmeat Fried Rice, Shrimp and Edamame

桃胶雪耳龙眼泉

Chilled Peach Collagen Syrup, Dried Longan and Snow Fungus

芝麻红豆脆窝饼

Chinese Pancake, Red Bean and Sesame



RM 299 per pax | minimum 6 pax

**四合院精美拼盘**  
**‘The Qing’ Treasure Combination Platter**

**黑松露水饺塔塔酱**  
Black Truffle ‘Sui Gao’ Dumpling, Tartar Sauce

**至尊芦笋爆带子**  
XO Fresh Scallop, Asparagus and Lily Bulb

**鱼子百花酿鱼鳔**  
Stuffed Fish Maw, Crabmeat Gravy and Ikura

**干贝花胶鸡炖姬松茸**  
Double Boiled Fish Maw Chicken Soup, Dried Scallop and Agaricus

**生煎日本A5和牛**  
Pan Seared A5 Wagyu Beef Steak with Leek

**日式照烧野菌煎鳕鱼**  
Baked Black Cod Fillet, Asparagus with Shimeiji and Teriyaki Sauce

**红烧6头鲍鱼海参蔬**  
Braised 6 Head Abalone, Sea Cucumber and Milk Cabbage

**上海咸香鸡肉干炒饭**  
Shanghai Fried Rice, Salted Egg Yolk and Dry Chicken Meat

**柚子杨枝甘玉露**  
Chilled Mango Puree, Ice Cream and Pomelo

**黑芝麻雷沙汤圆**  
Black Sesame Glutinous Rice Ball, Peanut Coated

# 澳洲活龙虾 LIVE AUSTRALIA LOBSTER



## 烹调法

### METHOD OF PREPARATION

(Seasonal Price)

(Please select one option per dish)

#### 鱼子芙蓉

Japanese Ikura Egg White Steamed

#### 川式干烧

Szechuan Hot Bean Sauce

#### 葱蒜椒盐

Salt and Pepper Fried



## 鱼骨浓汤海斑一锅香

Superior Fish Broth, Sea Grouper with  
Veggies and Tomato

RM 258

游水龙虎斑肉质皮滑肉嫩加上鱼骨熬制的鲜甜浓汤，  
搭配传统食材酸菜，芋头和长白，酸酸甜甜的味觉  
让人无法抗拒。

Tiger Grouper, Salted Vegetable,  
Yam, Cabbage, White Tofu

## 生滚藜麦螃蟹海珍锅

LIVE MUD CRAB, SEA TREASURE WITH QUINOA CONGEE

养生藜麦本身含有丰富营养价值，有瘦身和养颜的功效，加入海鲜螃蟹，海虾和沙白熬出精华，绝对是不可错过营养又美味的藜麦海鲜粥。

Quinoa, Live Mud Crab, Sea Prawn, White Clam

RM 238



## 蒜香野菌粉丝大生虾锅

SIMMERED FRESH WATER PRAWN, WILD FUNGUS AND  
GARLIC SCALLION

采用虾膏饱满体型350-450克的大生虾，堂制海鲜豆腐，  
配上野菌的香甜和受欢迎的韩国冬粉，每一口都是齿颊  
留香的生虾膏汤。

Giant Scampi, Homemade Seafood Beancurd,  
Fresh Mushroom and Korean Glass Noodle

RM 198





## 药膳竹结云耳羊腩锅

Braised Lamb Brisket, Fu Chok Stick and Chinese Herbs

**RM 138**

顶级澳洲羊腩特别合适炖或焖，搭配药材如当归，党参和淮山更是一绝，再加上绝配腐竹枝和清甜的马蹄白萝卜，完全是不可错过的体验。  
Australian Lamb Flan, Lamb Lean Meat, Herb Tong Kwai, Herb Tong Sum, Beancurd Stick, Waterchestnut and Radish.



## 西柿红焖澳洲牛肉煲

Braised Australia Beef, Tomato Au Jus and Vegetables

**RM 138**

澳洲草饲牛腩搭配牛筋和牛百叶，采用红西柿和香料焖煮，牛肉精华和西柿可说是味蕾上的最佳搭档，绝对是牛肉爱好者的喜爱。  
Grass Feed Australian Short Rib, Beef Tendon and Beef Tripe, Spices, Tomato Paste and Snow Bean.





## 鴨 POULTRY

### 港式当归银山烧鸭

Silver Hills Duck, Roasted with Tong Kwai and Spices

RM 98 HALF    RM 168 WHOLE



前菜小食 APPETIZER SNACK

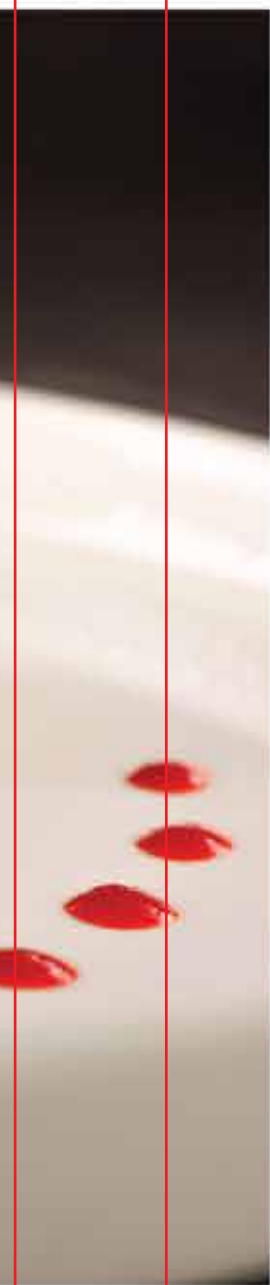


鲍汁香茜芦笋捞鲍鱼

Chilled Abalone, Asparagus and  
Coriander Master Sauce

RM 45





### 红油川椒麻辣口水鸡

Steamed Chicken, Scallion and Szechuan Vinegar Soy

RM 20



### 酥炸鳕鱼香芒酱伴菜丝沙律

Crispy Cod Fish, Young Mango Salad and  
Fresh Mango Sauce

RM 45

## 前菜小食 APPETIZER SNACK

### 黑松露水饺塔塔酱

Black Truffle 'Sui Gao' Dumpling,  
Tartar Sauce  
RM 25

### 农家蔬菜鱼子沙律蛋卷

Farmer's Vegetables, Tobiko Mayo  
Egg Wrapped  
RM 20

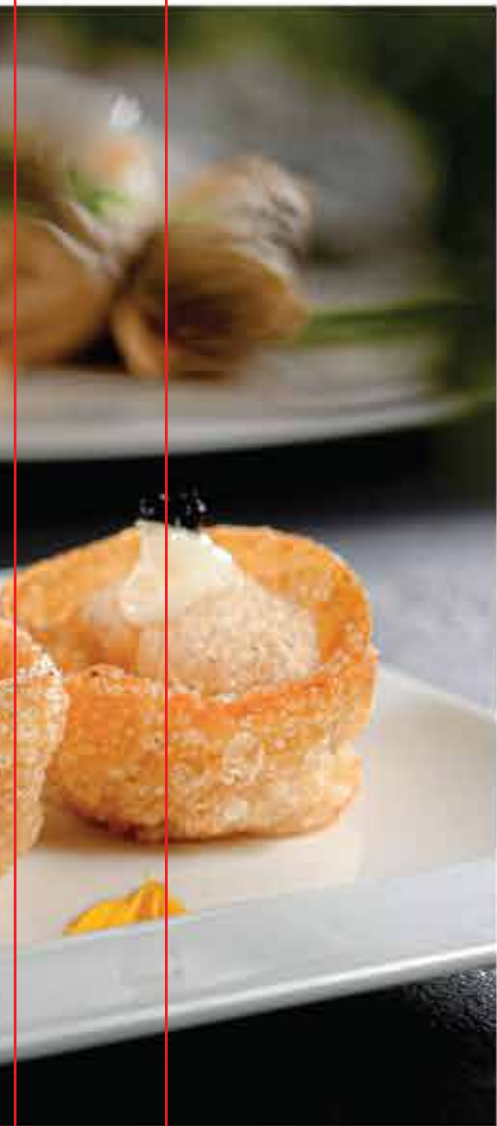
### 拉丝芝士蔬菜脆春卷

Cheesy Vegetable Spring Roll,  
Thai Chili Dip  
RM 18

### 娘惹阿扎熏烟鸭串

Smoked Duck Skewer with Nyonya  
Pickled Achar  
RM 20





## 汤羹 SOUPS



### 花胶海椰养颜汤

Beauty Collagen Fish Maw Broth, Sea Coconut and Herbs

RM 45

### 竹笙海螺炖羊肚菌

Double Boiled Morel Mushroom, Sea Conch and Bamboo Pith

RM 35

### 虫草花鸡炖干贝汤

Double Boiled Dried Scallop, Cordyceps Flower and Chicken

RM 35

## 四川酸辣海鲜羹

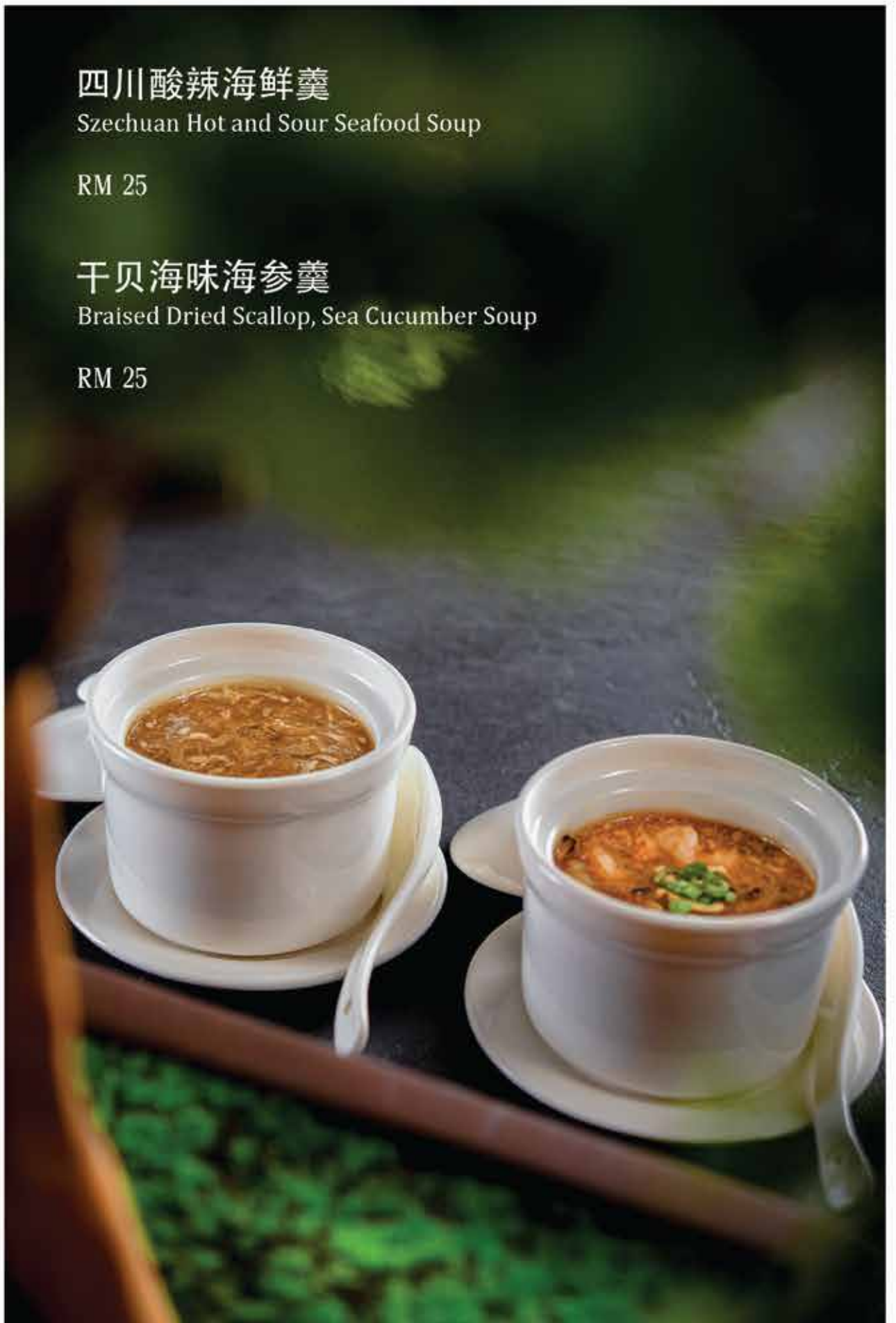
Szechuan Hot and Sour Seafood Soup

RM 25

## 干贝海味海参羹

Braised Dried Scallop, Sea Cucumber Soup

RM 25



海味 AIR DRIED SEAFOOD







## 珍珠绍子海参疏

Szechuan Braised Sea Cucumber with Chicken Meatball

RM 228



# 活沙白 LIVE CLAM



## 烹调法

### METHOD OF PREPARATION

(Please select one option per dish)

#### 上汤姜丝

Ginger Superior Sock

#### 豉椒爆炒

Black Bean Wok Fried

RM 60 PER KG



# 活螃蟹 LIVE MUD CRAB

烹调法

## METHOD OF PREPARATION

(Please select one option per dish)

甘香爆炒

Kam Heong Stir Fried

酸甜辣子

Spicy Tomato Sauce

咸蛋奶油

Salted Egg with Butter Cream

香烧黑椒

Black Pepper Wok Fried

RM 180 ( 2 PCS XL CRAB )



游水鱼 LIVE FISH





顺壳 MARBLE GOBY (Seasonal Price)

烹调法  
METHOD OF PREPARATION

(Please select one option per dish)

豉油清蒸

King Soy Sauce Steamed

菜圃蒜蒸

Garlic Radish Steamed

泰式酥炸

Thai Sauce Deep Fried

豉油油浸

King Soy Sauce Deep Fried



# 游水鱼 LIVE FISH

星斑 STAR GROUPER (Seasonal Price)

## 烹调法 METHOD OF PREPARATION

(Please select one option per dish)

豉油清蒸

King Soy Sauce Steamed

菜圃蒜蒸

Garlic Radish Steamed

剉椒辣蒸

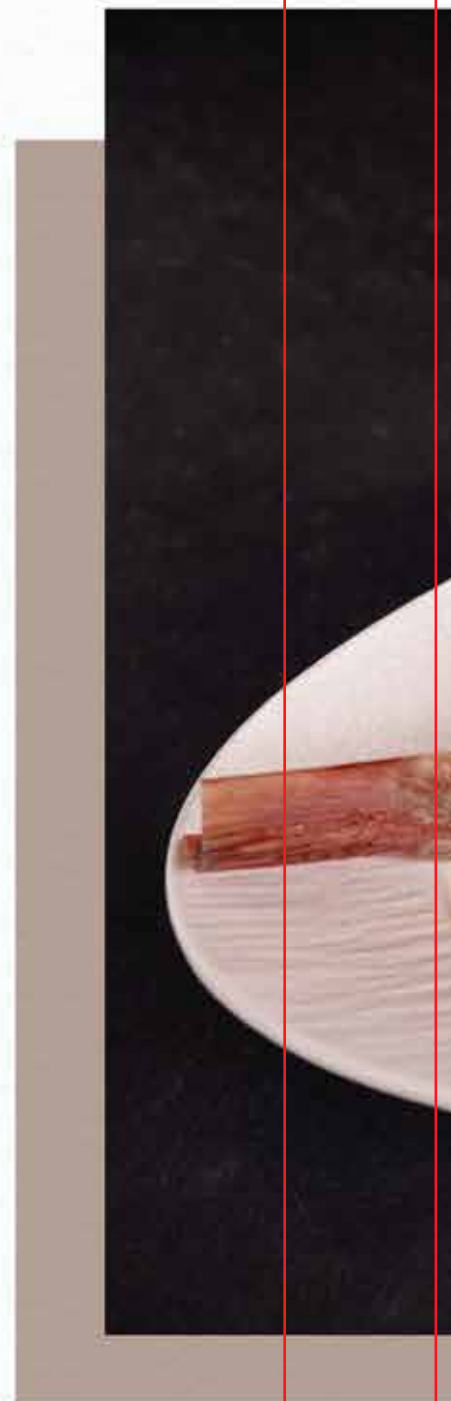
Pickled Chop Chili Steamed

泰式酥炸

Thai Sauce Deep Fried

豉油油浸

King Soy Sauce Deep Fried





## 海鮮 SEAFOOD



### 彩椒豉汁炒斑片

Grouper Fillet, Black Bean and Trio Capsicum

RM 58

### 黑松露松菇斑片

Black Truffle Grouper Fillet, Shimeiji and Leek

RM 58





日式照烧煎焗鳕鱼

Pan Fried Black Cod, Teriyaki and Veggies

RM 80

# 海鮮 SEAFOOD



## 泰式炸鱿鱼

Deep Fried Thai Sauce Squid

RM 38

## 叁巴秋菊爆苏东

Fresh Squid, Belacan Fried with Okra

RM 38



# 至尊芦笋炒带子

Fresh Scallop, XO Fried with Asparagus

RM 80



海鮮 SEAFOOD



杏片蛋丝麦香虾

Sea Prawn, Butter Egg Floss with Almond Flakes

RM 68



### 桂花蜜汁爆虎虾

King Prawn, Osmanthus Honey Sauce

RM 68

### 鲜果糖醋炸虾球

Sweet and Sour Shell-less Sea Prawn Meat with Fruits

RM 68



### 椒盐酥炒虎虾

King Prawn, Salt and Pepper with Scallion

RM 68



### 酥炸沙拉明虾球

Deep Fried Shell-less Sea Prawn Meat with Mayo

RM 68

## 鸡 POULTRY

### 上抽姜蓉菜园鸡 (Daily Limited)

Slow Cook Free Range Chicken with Soy and Ginger Sauce

RM 78 HALF    RM 128 WHOLE



### 鲜果糖醋炸鸡柳

Sweet and Sour Chicken, Fresh Fruits  
and Tomato Cherry

RM 38



### 宫保腰果爆鸡柳

Stir Fried Chicken, Kong Po Style with  
Cashew Nut

RM 38



### 咸蛋麦香炒鸡柳

Salted Egg Chicken, Butter and  
Nestum

RM 38



## 牛羊 BEEF AND LAMB

### 烧汁香草煎羊架

Oven Baked Lamb Cutlet, Veggies and Oriental Jus

RM 70

### 宫保薄荷爆羊肉

Stir Fried 'Kong Po' Lamb, Mint Leaf with Cashew Nut

RM 50

### 生煎日本A5和牛 (150克)

Pan Seared A5 Wagyu Beef Steak (150gm)

RM 268

### 鲜淮山葱姜爆澳洲牛肉

Australian Beef Striploin, Chinese Yam with Ginger Scallion

RM 55

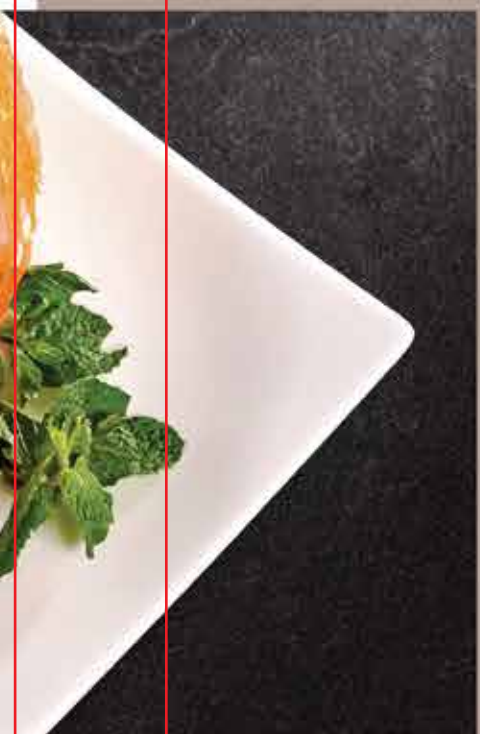
### 黑椒蘑菇炒澳洲牛肉

Beef Striploin, Black Pepper with Button Mushroom and Capsicum

RM 55







## 蔬菜豆腐 VEGETABLES AND TOFU

### STANDARD PORTION

#### 鲍汁瑶柱丝扒豆腐

Deep Fried Homemade Tofu, Scallop Shredded and Abalone Sauce

RM 38

#### 蟹粉豆腐西兰花

Simmered Broccoli, Homemade Tofu and Crabmeat Gravy

RM 38

#### 夏果莲藕小炒皇

Fried Lotus Root, Mix Vegetables and Macadamia Nut

RM 28

#### 马来栈四大天王

Four King of Vegetables, Homemade Belacan

RM 28

#### 姜丝腐乳炒奶白

Stir Fried Milk Cabbage, Ginger and Fermented Beancurd

RM 28

#### 银鱼仔爆季豆苗

Baby French Bean, Stir Fried with Silver Anchovies

RM 28

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素食 VEGETARIAN

STANDARD PORTION

北贝冬菇豆腐羹

Braised Scallop Soup, Mushroom and Tofu

RM 28

宫保腰果猴头菇

Bear Head Mushroom, Dried Chili and Cashew Nut

RM 32

糖醋腐皮斋虾卷

Beancurd Prawn Roll, Sweet and Sour

RM 32

冬菇豆根西兰花

Braised Mushroom, Tau Kan and Broccoli

RM 32

橄榄斋叉烧炒饭

Olive Fried Rice, BBQ Chicken and French Bean

RM 32

鲜菇素鹅炒河粉

Fried Kway Teow, Vegetarian Goose and Fresh Mushroom

RM 32



## 饭面 NOODLES RICE

### STANDARD PORTION

#### 广府生虾竹升全蛋面

Cantonese Bamboo Egg Noodle, Fresh Water  
Prawn Gravy

RM 88

#### 京葱A5和牛滑蛋河

A5 Wagyu Cantonese 'Hor Fun', Ginger Leek Gravy

RM 98

#### 鲜汤酸菜番茄斑片米

Grouper Fish Broth, Salted Vegetable and Rice Vermicelli

RM 48

#### 上汤沙白明虾江西米

White Clam, Sea Prawn Superior Broth, Rice Vermicelli

RM 48

#### 银山鸭丝干炒河粉

Wok Fried 'Hor Fun', Shredded Silver Hills Roasted Duck

RM 48

#### 川式炸酱天使面

Angel Hair Pasta, Szechuan Mince Chicken Gravy

RM 38

**甘香蟹肉虾炒饭**

Kam Heong Fried Rice, Crabmeat and Shrimp

RM 38

**黑松露火鸭姜炒饭**

Roasted Duck Fried Rice, Ginger and Black Truffle

RM 48

**至尊酱海鲜炒饭**

Supreme XO Fried Rice with Seafood

RM 38

**叉烧扬州炒饭**

Yong Chow Fried Rice with BBQ Chicken

RM 38



## 甜点 DESSERT

### 红枣雪梨炖燕窝

Chilled Bird's Nest, Snow Pear and Red Dates

RM 60

### 柚子杨枝甘露

Chilled Mango Puree, Pomelo and Ice Cream

RM 15





## 甜点 DESSERT

### 流心花生枣

Lava Peanut Glutinous Dumpling

RM 15

### 时季清凉鲜果盘

Seasonal Fresh Fruits Combination Platter

RM 15





## 陈皮红豆黑芝麻汤丸

Black Sesame Glutinous Ball, Red Bean Soup

RM 15



## 红枣雪耳炖桃胶

Chilled Peach Jelly, Snow Fungus and Red Dates

RM 15



饮料 BEVERAGES

特级茗茶  
PREMIUM CHINESE TEA

RM 6 PER PAX

清香铁观音  
Tie Guan Yin

小青柑  
Citrus Mandarin Pu'er

小龙珠花茶  
Dragon Ball Jasmine

云南珍藏普洱  
Yun Nan Glutinous Pu'er

家藏普洱  
Aged Pu'er

八三肉桂  
Supreme Ro Gui

乌龙贡  
Oolong

八三老丛水仙  
Supreme Shui Xian

贡菊花  
Chrysanthemum

大红袍  
Do Hung Po



新鲜果汁  
FRESH JUICE

Orange RM 15 Carrot RM 15

Watermelon RM 15 Grapefruit RM 15

无气泡矿泉水 / 气泡矿泉水  
STILL WATER / SPARKLING WATER

Aqua Panna RM 25 San. Pellegrino RM 25

碳酸饮料  
CARBONATED DRINKS

可乐 RM 8 雪碧 RM 8  
Coke Sprite

