

秋季盛宴任你吃 Autumn Feast Eat all U can

(Weekday All Day buy 3 free 1)
(Minimum 2person)

COMPLIMENTARY WITH RM88 per guest
(Limited 1 portion each table)

48风干爱尔兰烤鸭配手卷蛋皮
48 Hours Air Dry Roasted Irish Duck
(4-5person Half Bird & 6 person and above Whole Bird)
served with egg crepe, onion, cucumber and homemade sauce

RM88 main dish selection (Eat all U can)

蟲草花枸杞蒸鸡
Braised Boneless Chicken, Cordyceps and Goji Berry
鲜果糖醋炸鸡柳
Sweet and Sour Chicken, Fresh Fruits and Tomato Cherry
鲜菌彩椒爆爱尔兰鸭丝
Stir Fried Shredded Irish Duck Meat, Fungi and Bell Pepper
麻辣松菇炒澳洲牛肉
Australian Beef Striploin, Shimeiji in 'Ma La' Paste
鲜淮山葱姜爆澳洲牛肉
Australian Beef Striploin, Chinese Yam with Ginger Scallion
姜蓉蒸金目鲈鱼
Barramundi Fillet, Steamed with Ginger Sauce and Coriander
上汤粉丝活沙白
White Clam, Superior Stock and Glass Noodle
鲜蟹粉扒西兰花
Broccoli with Fresh Crabmeat Gravy
银鱼仔炒港芥兰
Stir Fried Hong Kong Hailan, Silver Anchovy and Garlic
榄菜鸡肉碎四季豆
Stir Fried French Bean, Olive Vegetable and Chicken Minced
蟹肉瑶柱桂花蛋
Crabmeat Osmanthus Egg with Dried Scallop
金瓜蟹柳蒸蛋
Steamed Egg in Bowl, Crabstick and Pumpkin

● 丰衣足食RICE & NOODLES ●

黑松露带子炒饭
Black Truffle Fried Rice, Fresh Scallop and Edamame
叉烧扬州香炒饭
Yong Chow Fried Rice with BBQ Chicken
胡椒汤鸭肉上海面
Shanghai Noodle Soup, Duck Meat and White Pepper
麻辣鸡肉碎鱼腐上海面
Shanghai Noodle Soup, 'Ma La' Chicken Minced and Fish Puff
生虾广府竹升全蛋面
Cantonese Bamboo Egg Noodle, Fresh Water Prawn Gravy

● 开胃小碟APPETIZER ●

酸柑香菜熟腌八爪鱼
Baby Octopus, Marinated Coriander Spicy Lime
菜香上海戈贴
Chicken Vegetable Shanghai Gyoza
飞鱼籽鲜果沙律虾
Prawn Cocktail, Tobiko Mayo and Mix Fruits
椒盐茄片伴松菇
Eggplant with Shimeiji, Salt and Pepper
酸辣捞土豆丝
Potato Shredded, Spicy Sour and Chili Oil
凉拌腐竹三宝蔬
Beancurd Skin, Tossed with Fungi and Glass Noodle
香辣云耳捞秋菊
Spicy Marinated Okra with Cloud Fungus
红油川椒麻辣口水鸡
Steamed Chicken, Scallion and Szechuan Vinegar Soy

● 厨师手作点心CHEF HANDMADE DIM SUM ●

师傅明虾饺
'Har Gao' Prawn Dumpling
海鲜蟹柳卖
Crabstick Seafood Dumpling
带子紫菜蛋卷
Scallop Seaweed Egg Roll
笑口叉烧包
Tradition BBQ Chicken Bun
金黄流沙包
Lava Salted Egg Bun
香菇糯米鸡
Chicken Glutinous Rice
虾籽蒸烧卖
Chicken Siew Mai with Ebiko
南洋乌达烧卖
Otak Otak Chicken Siew Mai
翡翠冬菇鸡卷
Jade Mushroom Chicken Roll
蒜香茼蒿炸鱼丸
Garlic and Coriander Fish Ball
芝士腐皮虾卷
Mozzarella Prawn Beancurd Roll
芋泥啤梨角
Honey Chicken Yam Dumpling
泰酱炸腐皮卷
Deep Fried Beancurd Roll with Thai Sauce
鸡叉烧脆春卷
BBQ Chicken Crispy Spring Roll
沙律炸虾角
Deep Fried Salad Prawn Dumpling
花生黑白芝麻枣
Peanut Glutinous Sesame Ball
面包脆衣炸虾卷
Deep Fried Breaded Shrimp Roll
生煎香芋包
Pan Seared Shanghai Taro Bun

秋季盛宴任你吃

Autumn Feast Eat all U can

(Weekday All Day buy 3 free 1)
(Minimum 2person)

COMPLIMENTARY WITH RM128 per guest
(Limited Both Dishes 1 portion each table)

48风干爱尔兰烤鸭配手卷蛋皮

48 Hours Air Dry Roasted Irish Duck

(4-5person Half Bird & 6 person and above Whole Bird)

served with egg crepe, onion, cucumber and homemade sauce

瓦煲酸菜泡椒焗顺壳鱼

Marble Goby Simmered in Claypot with Pickled Mustard and Chili

RM128 main dish selection (Eat all U can)

南洋辣子青肉蟹

Live Mud Crab, Wok Fried with Tomato Chili Sauce

日式味噌灼明虾

Sea Ming Prawn, Boiled with Japanese Miso

金不换酱爆花枝仔

Baby Cuttlefish, Stir Fried with Thai Basil and Garlic

香茜鲍汁蒸鲜鲍

Fresh Abalone, Steamed with Coriander Master Sauce

芝士蒜蓉焗扇贝

Half Shell Scallop, Garlic Cheese Baked with Parsley

上汤粉丝活沙白

White Clam, Superior Stock and Glass Noodle

姜蓉蒸金目鲈鱼

Barramundi Fillet, Steamed with Ginger Sauce and Coriander

鲜果糖醋炸鸡柳

Sweet and Sour Chicken, Fresh Fruits and Tomato Cherry

虫草花枸杞蒸鸡

Braised Boneless Chicken, Cordyceps and Goji Berry

麻辣松菇炒澳洲牛肉

Australian Beef Striploin, Shimeiji in 'Ma La' Paste

鲜淮山葱姜爆澳洲牛肉

Australian Beef Striploin, Chinese Yam with Ginger Scallion

药膳竹结云耳羊腩锅

Braised Lamb Brisket, Fu Chok Stick and Chinese Herbs

鲜蟹粉扒西兰花

Broccoli with Fresh Crabmeat Gravy

茼笋塘藕炒虾片

Stir Fried Celtuce with Lotus Root and Shrimp

鲜汤枸杞鱼腐奶白菜

Milk Cabbage, Simmered with Fish Puff and Goji Berry

银鱼仔炒港芥兰

Stir Fried Hong Kong Hailan, Silver Anchovy and Garlic

蟹肉瑶柱桂花蛋

Crabmeat Osmanthus Egg with Dried Scallop

金瓜蟹柳蒸蛋

Steamed Egg in Bowl, Crabstick and Pumpkin

● 丰衣足食RICE & NOODLES ●

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叉烧扬州香炒饭

Yong Chow Fried Rice with BBQ Chicken

胡椒汤鸭肉上海面

Shanghai Noodle Soup, Duck Meat and White Pepper

麻辣鸡肉碎鱼腐上海面

Shanghai Noodle Soup, 'Ma La' Chicken Minced and Fish Puff

生虾广府竹升全蛋面

Cantonese Bamboo Egg Noodle, Fresh Water Prawn Gravy

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