



丽宝轩

L A I P O H E E N

LONGEVITY DIM SUM SET

(Lunch only)

RM 188 per person (minimum of 4 diners)

Steamed baby abalone and chicken Siew Mai

鮑魚蒸燒賣皇

Pan fried bean curd rolls filled with shrimps

香煎腐皮卷

Steamed fluffy buns filled with barbecue chicken

蜜汁叉燒包

Steamed bean curd skin rolls filled with minced prawns and chicken in sweet and sour sauce

糖醋鮮竹卷

Deep fried yam dumplings filled with chicken, prawn and sun-dried scallop

瑤柱雞蝦荔芋角

Double boiled abalone soup with premium bamboo fungus

野生竹笙燉鮑魚湯

Braised fish maw with wild mushrooms, sea moss and garden greens

發財花膠野菌扒時蔬

Stir fried fish fillet with Szechuan spicy sauce served in clay pot

川式香辣斑塊煲

Wok fried fragrant rice cake with seafood in X.O sauce

京蔥醬皇海鮮炒年糕

Double boiled Osmanthus tea with five treasures

桂花五寶茶

Shui Xian tea

水仙茶

For dining reservations at Lai Po Heen, please call +60 (3) 2179 8885 or email mokul-lpoheen@mohg.com



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L A I P O H E E N

HAPPINESS DIM SUM SET

(Lunch only)

RM 238 per person (minimum of 4 persons)

Steamed prawn and water chestnut dumplings with gold leaf

黃金馬蹄鮮蝦餃

Mushroom buns with assorted mushroom

香煎野菌飽

Steamed spicy charcoal dumpling filled with seafood

黑金魚形極醬帶子餃

Deep-fried roasted duck dumplings

火鴨天鵝酥

Golden fried prawn and mango rolls with bread crumbs

香芒炸蝦筒

Traditional sea treasure soup with dumplings and 'Tian Zi' flower

天籽蘭花四寶灌湯餃

Salted brine corn fed chicken serve with ginger and onion dip

胭脂走地雞

Braised money bag filled with sea treasures and wok fried garden greens

發財蠔豉海味袋

Wrapping glutinous rice with sun-dried scallop and waxed meat in lotus leaf

瑤柱腊味荷葉糯米飯

Double boiled sweetened ginger tea with black sesame glutinous rice dumplings

薑茶黑芝麻湯圓

Jasmine tea

茉莉花茶

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FORTUNE SET MENU 鴻運當頭

RM 288 per person (minimum of 4 diners)

Yee Sang with salmon and assorted vegetables

鴻運當頭撈生 雪梨三文魚錦繡撈生

Double boiled abalone soup with premium bamboo fungus

金玉吉祥龍液 野生竹筴燉鮑魚湯

Steamed golden pomfret with fragrant vegetable sauce

花犬觀魚樂 菜香蒸金鯧魚

Roasted chicken with Mongolia sauce

年年名聲揚 蒙古醬脆皮燒雞

Wok fried Ming prawns with spicy sauce

歡笑溢門窗 風味醬爆蝦球

Braised money bag filled with sea treasures and wok fried garden greens

金银珠宝袋 發財蠔豉海味袋

Wok fried fragrant rice cake with seafood in X.O sauce

普天同庆贺 京蔥醬皇海鮮炒年糕

Steamed glutinous rice cakes with shredded coconut and double boiled Osmanthus tea with five treasures

合家樂安然 椰絲鯉魚蒸年伴糕桂花五寶茶

Yunnan Pu Erh tea

云南普洱茶

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PROSPERITY SET MENU 招財進寶

RM 398 per person (minimum of 4 persons)

Yee Sang with pan-seared scallop and snow pear

招財進寶撈生 雪梨香煎玉帶撈生

Double boiled fish maw soup with Wolfberries and 'Tian zi' flower

大地浴春暉 天籽蘭花清燉花膠湯

Steamed Omega grouper fillet with spicy hot pepper sauce

一帆風順來 剝椒蒸龍虎斑片

Salted brine corn fed chicken serve with ginger and onion dip

富甲添姿彩 胭脂走地雞

Duo style wok-fried prawns stir fried with golden pumpkin sauce; butter fried with chicken floss and oat

嘻哈齊歡笑 雙金風蝦球

Lai Po Heen's Chinese New Year "Fatt Choy" and sun-dried seafood pot

升官又發財 麗寶軒包羅萬有發財煲

Wrapping glutinous rice with sun-dried scallop and waxed meat in lotus leaf

家裡出黃金 瑤柱腊味荷葉糯米飯

Batter fried glutinous rice cakes refreshing homemade almond bean curd and Sphaeroides

豐年高高升 脆皮炸年糕伴葛仙米杏汁豆腐

Ti Kuan Yin tea

铁观音茶



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LAI PO HEEN

WEALTH SET MENU 滿地黃金

RM 518 per person (minimum of 2 diners)

Yee Sang with soft shell crab and snow pear

滿地黃金撈生 雪梨軟殼蟹撈生

Double boiled chicken soup with wild Matsutake mushroom and sun-dried seafood

寶鼎藏珍珠 野山松茸燉海寶湯

Roasted duck roll with eight treasure stuffing

富貴顯鴛鴦 富貴八寶鴨卷

Wok fried half lobster with wasabi soya sauce

嘻哈起歡笑 日式醬皇爆龍蝦

Slow-cooked 6 head abalone with fish maw and sea cucumber, baby cabbage in premium oyster sauce

金銀又珠寶 紅燒6頭鮑扣花膠海參

Wrapping glutinous rice with Chinese waxed meat, ham and scallop in lotus leaf

玉犬喜迎春 玉帶腊味荷葉糯米飯

Double boiled sweetened ginger tea with black sesame glutinous rice dumplings

Steamed glutinous rice cakes with shredded coconut

百年偕好合 薑茶黑芝麻湯圓伴椰絲鯉魚蒸年糕

Ginseng Oolong tea

人參烏龍茶