



丽宝轩

L A I P O H E E N

In collaboration with WWF-Malaysia, Mandarin Oriental, Kuala Lumpur is committed to responsible seafood sourcing and to offer sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impacts on the environment and increase public awareness to consume sustainable seafood.

Tourmaline Dim Sum Set (Lunch only)

燒汁鮮竹卷

Bean Curd Roll, *steamed*

filled with minced prawns and chicken in chinese barbecue sauce

香茜鱈魚餃

Codfish Dumpling with prawn, *steamed*

馬蹄鮮蝦餃

Prawn Dumpling with water chestnut, *steamed*



杏片鳳尾蝦

Prawn and Squid Dumpling, *deep fried*

coated with almond flakes

黑天鵝酥

Roasted Duck Dumpling, *deep fried*

filled with white radish

竹笙瑤柱龍皇羹

Seafood Broth, *braised*

with bamboo pith and dried scallops

特式醬油雞縱炒蝦球

Sabah Ming Prawns, *wok fried*

with termite mushroom and extraordinary sauce

宮保爆雞球

Diced Boneless Chicken, *wok fried*

with dried chilies

港式蟹肉乾燒伊麵

Hong Kong Style E Fu noodles, *braised*

with crab meat and yellow chives

雪糕楊枝甘露

Mango Puree,

with palm seed, pomelo drops and vanilla bean ice cream

茉莉花茶

Jasmine tea

RM 218 per person

Minimum of 4 person



Local Food



Chef's Specialty



Vegan



Sustainable Seafood

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Please highlight any specific food allergies or intolerances to our colleagues.
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Chrysoberyl Set

麗寶軒三小碟

Lai Po Heen specialty three platters

千絲燻三文魚

Smoked Salmon Kataifi Roll, *deep fried*



芝麻網紗菠蘿蜜蝦捲

Ming Prawn, *crispy batter fried*
with jackfruit and sesame



牛油果蟹肉獅子球

Crab Meat with Avocado, *oven baked*
with mayo and Hoi Sin sauce

天籽蘭花石斛燉竹絲雞

Silky Fowl Soup, *double boiled*
with dendrobium and dendrobium orchid

港式掛爐燒鴨

Hong Kong Style Duck, *roasted*
served with plum sauce

特式醬油雞縱炒蝦球

Sabah Ming Prawns, *wok fried*
with termite mushroom and extraordinary sauce

鮑魚羊肚菌有機豆腐

Homemade Organic Bean Curd, *braised*
with abalone and morel mushrooms

蜜汁烤三文魚

Salmon Fillet, *baked*
with honey and onion rings



頭抽乾炒牛肉粉

Rice Noodles, *wok fried*
with sliced beef and superior soy sauce



蓮蓉窩餅

Chinese Lotus Pancakes, *deep fried*
filled with lotus paste

黑糖珊瑚草

Carol Weed, *chilled*
with brown sugar, red dates and longan

鐵觀音茶

Ti Kuan Yin tea

RM 330 per person

Minimum of 4 persons



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前菜類

APPETIZER



北京片皮鴨 * 兩吃

Traditional Beijing Duck, *roasted*
served with condiments (half duck)

123



麗寶軒冷熱小食套餐

LAI PO HEEN APPETIZER PLATTER

Please select (4) four of the following items
(sharing for 4 persons) 任選四款

218



沙味爆蝦球

Tempura battered prawns, *tossed*
with creamy lime sauce

千絲燻三文魚

Smoked salmon Kataifi roll, *deep fried*



椒鹽白飯魚

Silver whitebait fish, *fried*
with spiced salt

牛油果蟹肉獅子球

Crab meat with avocado, *oven baked*
with mayo and Hoi Sin sauce

櫻桃鵝肝

Foie Gras with raspberry, *chilled*

鮑汁野生竹筴蝦卷

Ming prawns, *steamed*
with wild bamboo pith and abalone sauce



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湯羹類 SOUPS

老火湯一直是中國南方烹飪的傳統，把各類搭配得宜的原料一同慢火熬製取其精華以達到保健和美容的療效

Chinese cuisine has a long history of specially prepared soups featuring a vast selection of ingredients designed to enhance health, beauty and vitality.

-  **貢品佛跳牆**
Buddha Jump Over The Wall, *double boiled* 480
South Africa 5 head abalone, dried scallop,
fish maw, sea cucumber and black mushrooms
-  **特色功夫湯**
Signature “Kung Fu Pot”, *double boiled* 168
fine fish maw, Australian abalone, spring morels,
dried scallop, flavored with cordyceps
-  **秘魯瑪卡清燉花膠湯**
Clear Chicken Soup, *double boiled* 80
with fish maw and Peruvian maca
- 天籽蘭花石斛燉竹絲雞**
Silky Fowl Soup, *double boiled* 68
with dendrobium and dendrobium orchid
- 竹筴瑤柱龍皇羹**
Seafood Treasure Soup, *braised* 48
with bamboo pith and dried scallops
-  **宮庭蝦球酸辣羹**
Imperial Hot and Sour Soup, *braised* 48
with prawns



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鮑魚,海參及花膠類 ABALONE, SEA CUCUMBER, FISH MAW

碧綠墨西哥鮑魚
Mexican Abalone, *braised* 888
with seasonal vegetables

 蠔皇原隻南非鮑
South Africa Whole Abalone, *braised* 500
with black mushrooms and seasonal vegetables

 十頭鮑魚伴關東遼參
10 Head Whole South Africa Abalone, *braised* 280
with Japanese sea cucumber and broccoli

配 prepared with:

花菇
Black mushrooms 11

花膠
Fish Maw 120

 十頭鮑魚羊肚菌有機豆腐
Baby Whole Africa Abalone, *braised* 130
with morel mushrooms and homemade organic bean curd

游水鮮魚類 LIVE AND FRESH FISH (Daily market price)

 珍珠龍虎斑
Dragon Tiger Grouper

 荀殼
Soon Hock

 大海斑
Sea Grouper

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游水魚烹調方法 Fish Preparation



清蒸 / 油浸

with light soy sauce, *steamed or deep fried*

薑蒜蒸

with candied garlic and ginger in soy sauce, *steamed*

游水海鮮類 LIVE AND FRESH SEAFOOD



老虎蝦

Tiger Prawn



大生蝦

Blue River Prawn

鮮蝦烹調方法 Prawn Preparation



奶油炒

with butter milk, *deep fried and glazed*



豉油皇乾煎蝦

with fine soy sauce, *wok fried*



蒜茸蒸蝦

with minced garlic, *steamed*



黃金鹹蛋

Coated with salted egg yolk, *stir fried*



芝士烤

with butter and parmesan cheese crust, *oven baked*



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海鮮類 SEAFOOD

-  特式醬油雞樅炒蝦球
Sabah Ming Prawns, *wok fried* 200
with termite mushroom and extraordinary sauce
- 宮保汁爆蝦帶
Szechuan Style Prawns and Scallops 160
-   名廚招牌蝦球
Sabah Ming Prawns, *sautéed* 140
with oriental butter sauce
- 避風塘炒蝦球
Cantonese Style Prawns, *sautéed* 140
with fried garlic, shallots and dried chillies
-  絲瓜冬粉明蝦煲
Luffa and Prawn, *braised* 130
with glass noodle served in claypot

家禽類 POULTRY

-  茶樹菇黑菌燒鴨
Black Truffle Duck, *roasted* 142
with tea plant mushroom
-  茶香焗雞
Jasmine Tea Leaf Free Range Chicken, *smoked* 78
with ginger and spring onion dip (half chicken)
-  秘製三杯雞煲
Chicken with basil, *wok fried* 56
with sweet soy sauce served in claypot
-  宮保爆雞球
Kung Pao Chicken, *wok fried* 52
diced boneless chicken with dried chillies
-  泰式香芒雞
Boneless Chicken Thigh, *deep fried* 52
with shredded mango and Thai chili sauce



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牛,鹿及羊類

BEEF, VENISON AND LAMB

-  琥珀蒜片和牛粒
Diced Wagyu Beef Sirloin, *wok seared* with sliced garlic and caramelized walnuts 388
-  丽宝轩馳名黑椒牛仔粒
Cubed Beef Tenderloin, *wok fried* tossed in black pepper and onions 158
-  川椒炒澳洲羊排
Australian Lamb Cutlers, *wok fried* with dried chilies and garlic chips 120
-  薑蔥爆鹿肉
Sliced Venison, *wok fried* with ginger and spring onions 120

豆腐時蔬類

BEAN CURD AND VEGETABLES

-   海鮮有機豆腐煲
Organic Bean Curd, *deep fried* with assorted seafood served in claypot 78
-   露筍滑子磨扒有機豆腐
Homemade Organic Bean Curd, *sautéed* with asparagus and Nameko mushrooms 68
- 乾煸四季豆
String Beans, *stir fried* with minced chicken and dried chilies 48
-  黃燜蒜子什蔬
Superior Golden Broth, *braised* with mixed seasonal greens 48
- 清炒各類時蔬
Hong Kong Seasonal Vegetables, *wok seared* 48



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健康生活素緣

VEGAN DISHES

-  竹筴上素豆腐湯
Bean Curd Soup, *double boiled* 30
with bamboo pith and seasonal vegetables
-  羅漢燴上素
Lo Hon Style Vegetables, *braised* 70
-  白果鮮竹扒時蔬
Ginkgo Nuts and Bean Curd Skin, *braised* 32
with seasonal vegetables
-  三絲豉油皇炒上海麵
Shanghai Noodles, *stir fried* 32
with mushroom shredded in supreme soya sauce

麵類

NOODLES

-   蝦子滑蛋薑蔥生蝦煎生麵
Crispy Egg Noodles, *pan fried* 130
with blue river prawn and egg gravy
- 港式蟹肉乾燒伊麵
Hong Kong Style E Fu Noodles, *braised* 88
with crab meat and yellow chive
- 四川蝦球擔擔面
Shanghai Noodles, *braised* 88
with prawns, pickled vegetables and spicy bean broth
-   頭抽乾炒牛肉粉
Rice Noodles, *wok fried* 68
with sliced beef and superior soy sauce

飯類 RICE

黑松露帶子蛋白炒飯
Fragrant Scallops Rice, *fried* 88
with black truffles and egg white

精製櫻花蝦皮烏賊墨海鮮炒飯
Fragrant Sakura Dried Shrimps Rice, *fried* 80
with seafood and sepia ink

芹香鮑汁炒飯
Fragrant Baby Abalone Rice, *fried* 80
with superior abalone sauce

 麗寶軒炒飯
Lai Po Heen Special Seafood Rice, *fried* 78
with spicy scallops sauce

甜品精選 DESSERTS

  鹹蛋雪糕甜紅豆醬
Lai Po Heen Salted Egg Ice Cream with red bean paste 20

  麗寶軒風味貓山王榴蓮班戟
Lai Po Heen Musang King Durian Pancakes 58
Fresh durian with whipped cream, wrapped in thin crepes

  麗寶軒風味芒果班戟
Lai Po Heen Mango Pancakes 35
Fresh mango with whipped cream, wrapped in thin crepes
with passion fruit sauce

 楊枝甘露
Mango Puree 20
with palm seed, pomelo drops and vanilla bean ice cream



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 人參龍眼燉燕窩 Bird's Nest, <i>double boiled</i> with ginseng and dried Longan	260
蘋果燉雪耳 Imported Apple, <i>double boiled</i> with snow fungus	27

中國茶

CHINESE TEA SELECTION

per person

香片 Jasmine	11
普洱茶 Pu Erh	11
菊普茶 Kook Po	11
菊花茶 Chrysanthemum	11
龍井茶 Long Jing	11
綠茶 Green tea	11
壽眉茶 Sao Mei	11
鐵觀音 Ti Kuan Yin	11
水仙茶 Shui Xian	11
凍頂烏龍 Oolong	11
人參烏龍茶 Ginseng Oolong	16



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