## TOURMALINE LUNCH SET (LUNCH ONLY / FAMILY STYLE SERVED)

特式原粒蝦仁賣,菜香鮮蝦生煎餃

沙律鮮蝦腐皮卷,野菌竹笙水晶球,露筍日本帶子餃
Steamed Shrimp Siu Mai with Fish Roe C,F,G,SF
Pan-fried Shrimp Dumpling with Vegetables C,G,F
Deep-fried Bean Curd Roll with Shrimp and Tartar Sauce C,E,F,G,SF,SB
Steamed Assorted Mushrooms with Bamboo Fungus G,H,VG
Squid Ink Dumpling filled with Scallop, Asparagus and Fish C,F,G,SF

带子蝦球酸辣湯

Imperial SzeChuan-style Hot and Sour Soup C,G,SF with Shrimp and Fresh Scallop

茶樹菇黑菌燒鴨

Roasted Black Truffle Duck with Tea Plant Mushrooms CS,G

金銀蝦乾小炒皇

Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps C,SF

麗寶軒乾炒牛河

Wok-fried Kuay Teow with Sliced Beef C, F, G, SF, SB

參 須 枸 杞 海 燕 窩

Chilled Sea Bird's Nest with Ginseng Root and Wolfberries H,VG

大紅袍茶

Da Hong Pao Chinese Tea

234 nett per person Minimum of 4 persons

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

We endeavor to source for local and sustainable ingredients whenever possible.

## RUBY DINNER SET (INDIVIDUAL SERVED)

麗寶軒三冷熱葷

Lai Po Heen Specialty Appetizers

蒜油芝士烤帶子,沙沙果粒爆蝦球,涼拌麻香雞肉絲粉皮

Oven-baked Scallop with Garlic and Cheese Sauce E,SF Tempura Prawn Tossed with Creamy Lime Sauce C,CS,D,E,G,SB Chilled Shredded Chicken with Flat Glass Noodles in Sesame G,N,P,SF

蟲草花燉雞湯

Double-boiled Chicken Soup with Cordyceps Flowers C,F,G,SF

中式炒澳洲羊排

Wok-fried Marinated Lamb Chop with Barbecue Sauce C,D,E,G,SF,SB

澳洲十頭鮑魚羊肚菌有機豆腐

Braised Australian 10 Heads Abalone with Morel and Homemade Organic Bean Curd C,E,F,G,SF,SB

蝦子滑蛋薑蔥生蝦煎生麵

Pan-fried Crispy Egg Noodles with Blue River Prawn in Egg Gravy C,E,G,SF

雪糕楊枝灑甘露

Chilled Mango Purée with Vanilla Ice Cream, Sago and Pomelo CS,D

龍井茶

Long Jing Chinese Tea

374 nett per person Minimum of 2 persons

 $CS = Chef's \ specialty \ C = Crustaceans \ D = Dairy \ E = Eggs \ F = Fish \ G = Gluten \ H = Healthy \ N = Nuts \ P = Peanuts \ SF = Shellfish \ SB = Soybeans \ V = Vegan \ VG = Vegetarian \ All prices are in Ringgit Malaysia and are inclusive of prevailing taxes.$ 

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## DIAMOND DINNER SET (INDIVIDUAL SERVED)

魚籽醬片皮鴨

Sliced Roasted Duck served with Avruga Caviar CS,D,E,F,G,SF

竹笙松茸螺頭燉雞湯

Double-boiled Chicken Soup with Dried Whelk Meat C,SF,F,H Matsutake Mushrooms and Bamboo Pith

蜜汁烤銀鱈魚雲河床上 Oven-baked Honey Cod Fish with Egg White E,F,G,SB,SF,CS,D

澳洲六頭鮑魚海參鵝掌
Braised Australian 6 Heads Whole Abalone
with Sea Cucumber and Goose Web CS,C,F,G,SF,SB

櫻花蝦雪花牛肉紫菜炒飯 Fried Rice with Sakura Shrimps C,SF,SB Minced Wagyu Beef and Seaweed

貓山王榴槤班戟拼杏脯桃胶燉雪梨 Musang King Durian Pancake with Whipped Cream CS,D,E,G Double-boiled Snow Pear with Dried Apricot and Peach Raisins V,VG,H

> 大紅袍 Da Hong Pao Chinese Tea

575 nett per person Minimum of 2 persons

### 前菜類

### **APPETIZER**

北京片皮鴨 Roasted Peking Duck (Whole Duck) Your Choices of Second Preparation	CS,G,SB,E D,G	190
in items	SB,S,G SF,G,SB E,G,SB,SF SF,SB,G	
涼 拌 麻 香 雞 肉 絲 粉 皮 Chilled Shredded Chicken with Flat Glass Noodles in Sesame Peanut Sauce	G,N,P,SF	36
陳醋青瓜拌海蜇頭 Chilled Jellyfish with Cucumber Marinated in Aged Vinegar	SB,G,SF,F	86
蒜油芝士烤帶子 Oven-baked Scallop with Garlic and Cheese Sauce	CS,D,E,SF, G,SB	104
沙 沙 果 粒 爆 蝦 球 Tempura Prawn Tossed with Creamy Lime Sauce	CS,C,E,D,S F,G	94
魚籽醬片皮鴨 Sliced Roasted Duck served with Avruga Caviar	CS,D,E,F,G, SF	118
香脆蜜椒蟲草花 Crispy Cordyceps Flowers with Honey and Chilies	C,E,F,G,V G	30

金 沙 脆 魚 皮 Crispy Fish Skin with Salted Egg Yolk	E,F,G,SF	52
魚籽醬一口酥 Chilled Fish Paste with Avruga Caviar served in Crispy Tart	D,E,F,G,SF	62
黑松露黑炭有機豆腐磚 Deep-fried Organic Bean Curd Cubes with Black Truffle Sauce	C,D,E,F,G SF, SB	38
椒 鹽 白 飯 魚 Golden Fried Silver Whitebait Fish with Salt and Pepper	E,F	62
澳洲十頭鮑魚酥 Australian 10 Heads Abalone in Puff Pastry	C,D,E,G,SF CS,SB	168

### 湯羹類

### **SOUPS**

## 老火湯一直是中國南方烹飪的傳統, 把各類 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 Allow our chef to prepare one for you.

貢品佛跳牆 Buddha Jump Over the Wall Double-boiled Australian Abalone Soup with Fish Maw, Sea Cucumber Black Mushroom and Dried Scallop	CS,SF,F,H	295
原 盅 椰 皇 海 鮮 湯 Double-boiled Superior Fish Bone Soup with Prawn, Scallop, Enpiko Mushroom and Spinach in Young Coconut	CS,C,SF,F,H	136
魚骨濃湯燉花膠 Double-boiled Superior Fish Bone Soup with Fish Maw	SF,F,H	60
竹笙松茸螺頭燉雞湯(每位加馬幣150可另加花膠) Double-boiled Chicken Soup with Dried Whelk Meat Matsutake Mushroom and Bamboo Pith (Add-on Fish Maw available at RM150 per person)	C,F,SF	62
菜 膽 羊 肚 菌 燉 竹 笙 Double-boiled Bamboo Fungus Soup with Vegetable and Morel	H,SF	58

蜜瓜螺頭走地雞湯 Double-boiled Honeydew Melon Soup with Dried Whelk Meat and Free-range Chicken	C, F, H, SF	58
蘋果燉鰣魚湯(每位加馬幣150可另加花膠) Double-boiled Shad Fish Soup with Apple (Add-on Fish Maw available at RM150 per person)	C,F,G,SF,SB	58
蟲 草 花 燉 雞 湯 (每位加馬幣 150可另加花膠)  Double-boiled Chicken Soup with Cordyceps Flowers (Add-on Fish Maw available at RM150 per person)	C,F,G,SF	52
蟹肉乾貝海鮮羹 Braised Seafood Soup with Crabmeat and Scallop	C,E,F,G,SF	38
帶子蝦球酸辣羹 Imperial SzeChuan-style Hot and Sour Soup	CS,C,E,SF SB,G	30

### 燕窩鮑魚,海參及花膠類

### BIRDS 'NEST, ABALONE SEA CUCUMBER, FISH MAW

蟹肉燴燕窩 Braised Imperial Bird's Nest with Crab Meat	C,E,SF	288
蠔皇三十頭澳洲原隻吉品乾鮑 Braised Australian 30 Heads Whole Dried Abalone with Black Mushroom and Seasonal Vegetable	CS,SF,C,G SB,F	340
特級花膠扣澳洲原隻六頭鮑魚 Braised Australian 6 Heads Whole Abalone with Supreme Fish Maw and Garden Greens	SF,F,CS,C G,SB	230
澳洲六頭鮑魚海參鵝掌 Braised Australian 6 Heads Whole Abalone with Sea Cucumber and Goose Web	CS,SF,C,G SB,F	182
澳洲六頭鮑魚有機豆腐海參 Braised Australian 6 Heads Abalone with Homemade Bean Curd Mushroom and Sea Cucumber	C,SF,E,SB CS,G	170
澳洲十頭鮑魚羊肚菌有機豆腐 Braised Australian 10 Heads Abalone with Morel and Homemade Organic Bean Curd	SF,C,E,SB G,F	125

### 游水鮮魚類

### LIVE AND FRESH FISH

(per 100 gram)

龍虎斑 F 荀殼 F 東星斑 F

Dragon Tiger Soon Coral

Grouper (Seanutri) Hock (Marble Goby) Trout (East Star)

32 45 72

#### 游水魚烹調方法

#### Fish Preparation

清 蒸	G,SB,F
/P <del>(**</del> )	

Steamed with Light Soy Sauce

油 浸 G,SB,F

Deep-fried and Served in Light Soy Sauce

油 泡 F,E,SB,G

Stir-fried with Chives and Sweet Bean

紅燒 C,E,F,G,SF SB

Braised with Mushroom and Garlic

### 游水海鮮類

### LIVE AND FRESH SEAFOOD

老虎蝦C	大生蝦 C	澳 洲 龍 蝦 C	澳洲龍蝦仔C	銀鱈魚F
Tiger	Blue River	Australian	Baby	Black Cod Fish (per 200 grams)
Prawn	Prawn	Lobster	Australian	(per 200 grains)
(per 200		(per 100	Lobster	
grams)		gram)	(Minimum	
			Order of	
			Two Persons)	
37	34	134	447	214

#### 游水龍蝦烹調方法

Stir-fried with Salted Egg Yolk

#### **Lobster Preparation**

·	
上湯焗 Simmered in Bouillon	D,G,SF,SB
薑蔥炒 Wok-fried with Ginger and Spring Onion	D,G,SF,SB
椒 鹽 Fried with Spice, Salt and Pepper	D,G,SF,SB
蒜 蓉 粉 絲 蒸 Steamed with Vermicelli and Minced Garlic	D,G,SF,SB
鮮果沙律 Tropical Fruits Salad with Lemon Dressing	E,F,G,D
特 式 醬 Wok-fried with Extraordinary Sauce	D,G,SF,E,SB
黃金鹹蛋	E,D,G,SB,SF

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#### 澳洲龍蝦仔烹調方法

#### Australian Baby Lobster

奶油 Sautéed with Oriental Butter Sauce	D,E,G SF, SB
沙 沙 果 粒 Tempura Battered Tossed with Creamy Lime Sauce	C,E,D,G
特 式 醬 Wok-fried with Extraordinary Sauce	C,SF,SB,G,C
蒜 油 芝 士 烤 Oven-baked with Butter and Parmesan Cheese Crust	CS,D,E,G SF,SB

#### 鮮蝦烹調方法

新 販 杰 調 刀 広 Prawn Preparation	
芝士烤 Oven-baked with Butter and Parmesan Cheese Crust	CS,D,E,C,SB SF,G
上湯焗 Simmered in Bouillon	C,D,G,SF,SB
豉油皇 Wok-fried with Superior Soy Sauce	C,G,SB,F
黃金鹹蛋 Stir-fried with Salted Egg Yolk	C,E,D,G SF, SB
蛋白蒸 Steamed with Egg White	E,SF,SB

#### 銀鱈魚烹調方法

#### **Black Cod Fish Preparation**

芝士烤 CS,D,E,SB,SF,G

Oven-baked with Butter and Parmesan Cheese Crust

黑 椒 烤 D,F,G,SF,SB

Baked with Black Pepper and Green Vegetables

蒜子砂煲燜 F,G

Wok-braised with Garlic and Mushrooms

豆酥 黃 燜 G,SB,F,SF

Steamed with Pickled Chilies and Soy Crumbs

### 海鮮類

### **SEAFOOD**

特式醬油雞樅炒蝦球 Stir-fried Prawns with Termite Mushroom and Extraordinary Sauce	C,E,SF,SB,D,G	178
特式醬爆炒玉簪蝦球 Stir-fried Prawn with Asparagus and Extraordinary Sauce	C,E,F,G SF,SB	128
蜜汁烤銀鱈魚 Baked Black Cod Fish with Honey and Spinach	CS,E,SB,F,G SF, D	198
龍 虎 斑 魚 焖 茄 子 Braised Dragon Tiger Grouper Fillet with Eggplant in Oyster Sauce	CS,E,SF,F,S B	114
名廚招牌奶油蝦球 Sautéed Prawns with Oriental Butter Sauce	CS,C,D,E,G SB,SF	94
勝瓜冬粉大生蝦煲 Braised Blue River Prawns with Glass Noodles in Claypot	C,G,SF,SB	94

### 家禽類

### **POULTRY**

茶樹菇黑菌燒鴨 Roasted Black Truffle Duck with Tea Plant Mushrooms (Half Duck)	CS,G,SB,SF D,E	114
經典茶燻走地雞 Smoked Free-range Chicken with Jasmine Tea Leaves (Half Chicken)	G,H	94
亞麻籽燒走地雞 Marinated Crispy Free-range Chicken with Flaxseed (Half Chicken)	CS,D,E,G SB,SF	94
黄金球腰果雞球 Stir-fried Chicken with Cashew Nut and Yam Balls	F,G,H,N SF,SB	82
原粒豆豉蒸梅子雞 Steamed Chicken with Plum Sauce and Black Bean Sauce	C,E,F,G,H,N SF,SB	72
秘製三杯走地雞 Stir-fried Free-range Chicken with Basil Leaves and Sweet Soy Sauce	F,G,H,CS SF,SB	72
宮保爆走地雞球 KungPo-style Boneless Free-range Chicken with Dried Chilies	F,G,H,CS,SF SB,N	72
川式辣子走地雞 SzeChuan-style Spicy Free-range Chicken	F,G,H,CS,SF SB,N	72

### 牛及羊類

### **BEEF AND LAMB**

琥珀蒜片和牛粒 Wok-seared Diced Australian Wagyu Beef Sirloin with Sliced Garlic and Caramelized Walnuts	CS,N,G,C,D,E SF,SB	348
枣皇桂圆澳洲和牛臉頰肉 Stewed Australian Wagyu Beef Cheek with Dried Longan and Giant Red Dates	C,F,G,SF,SB	120
乾煸牛肉絲 Deep-fried Crisp Shredded Beef Tenderloin with Sesame and Barbeque Sauce	D,SF,SB,F,E G,C	176
京燒牛肋骨伴饅頭 Braised Beef Short Ribs served with Steamed Buns	G,D,SF,SB,E	168
麗寶軒馳名黑椒牛仔粒 Lai Po Heen's Wok-fried Cubed Beef Tenderloin with Black Pepper and Onions	CS,E,SB,SF G	94
豉椒炒牛肉片 Stir-fried Sliced Beef Sirloin with Black Bean and Pepper	C,E,F,G,SF SB	88
中式炒澳洲羊排 Wok-fried Marinated Lamb Chops with Barbeque Sauce	C,D,E,G,SF SB	125
川式鍋巴炒羊肉 Stir-fried Lamb Leg in SzeChuan-style with Crispy Rice Crackers	D,SF,SB,E G,C	78

### 豆腐時蔬類

# BEAN CURD AND VEGETABLES

麻婆豆腐 SzeChuan-style Mapo Bean Curd with Diced Chicken	CS,C,G,SF,SB	42
上湯蟲草花枸杞浸澳洲菠菜苗 Poached Australian Baby Spinach with Cordyceps Flowers, Wolfberries in Superior Stock	C,F,G,H,SF,SB	88
黑皮雞樅菌扒有機豆腐露筍 Homemade Organic Bean Curd Sautéed Asparagus and Enpiko Mushrooms	CS,E,SF,SB,H	61
金銀蝦乾小炒皇 Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps	CS,C,SF,F,G	84
清爽淮山時蔬 Stir-fried Chinese Yam with Asparagus Butternut Fungus Macadamia and Seasonal Vegetables	F,G,E,C,N SF,SB	34
榄菜乾煸肉鬆四季豆 Stir-fried French Beans with Minced Chicken, Vegetables and Fermented Black Bean	C,F,G,SF,SB	42

### 健康生活素緣

### **VEGETARIAN DISHES**

蠔 皇 素 鮑 片	G,V,VG	52
Stewed Vegetarian Abalone with Bamboo Pith in Oyster Gravy		
羅漢燴上素	V,VG,G	30
Braised Lo Hon-style Vegetables		
白果鮮竹扒時蔬	VG,V,G	40
Braised Ginkgo Nuts with Bean Curd Sheet and Seasonal Vegetables		

### 麵類

### **NOODLES**

海鮮燜伊麵 Braised Ee Fu Noodles with Assorted Seafood	CS,C,D,E,F,G SF	138
蝦子滑蛋薑蔥生蝦煎生麵 Pan-fried Crispy Egg Noodles with Blue River Prawn in Egg Gravy	CS,C,E,G,SF,SB	66
黑椒海鮮炒拉麵 Wok-fried Hand-pulled Noodles with Scallop, Squid, Fish Fillet Black Pepper, Capsicum and Soy Sauce	D,E,F,G,SF,SB	52
蝦 球 海 鮮 湯 拉 麵 Hand-pulled Noodles Soup with Prawns	C,E,G,SF,SB	138
麗寶軒乾炒牛河 Lai Po Heen's Wok-fried Kuay Teow with Sliced Beef	C,F,G,SF,SB	88
砂鍋乾煸蟹肉炒米粉 Wok-fried Vermicelli with Crab Meat and Chili Paste in Claypot	C,E,F,G,SF SB	88

### 飯類

### RICE

櫻 花 蝦 雪 花 牛 肉 紫 菜 炒 飯 Fried Rice with Sakura Shrimp Minced Wagyu Beef and Seaweed	E,F,G,H,SF SB	220
海鮮生拆蟹肉泡脆米飯 Poached Crispy Rice with Freshly Peeled Crab Meat, Scallop Squid and Fish Fillets in Superior Broth	C,E,F,G,SF,SB	188
黑松露瑶柱带子蛋白炒飯 Fried Rice with Black Truffle Shredded Dried Scallops and Egg White	CS,E,SF,C,G,F	94
特色醬海鮮炒飯 Special Fried Rice with Assorted Seafood and Extraordinary Sauce	C,E,SF,SB	62
黑蒜醬蝦仁鮮蘆筍炒飯 Fried Rice with Black Garlic Paste Shrimp and Asparagus	CS,C,E,H,G SB,SF	104

### 甜品精選

### **DESSERTS**

鹹蛋雪糕甜紅豆醬 Lai Po Heen's Salted Egg Ice-cream with Red Bean Paste	CS,D,E,N	14
自製紅糖薑雪糕 Homemade Brown Sugar Ginger Ice Cream	CS,D,E	14
雪 糕 楊 枝 灑 甘 露 Chilled Mango Purée with Vanilla Ice-cream Sago and Pomelo 添 加 燕 窝	CS,D	14
Add on Bird's Nest		200
風味香芒果斑戟 Lai Po Heen's Mango Pancakes with Whipped Cream	D,E,G	19
百香果香芒布甸 Chilled Mango Pudding served with Passion Fruit Sauce	VG,D,V,H	14
參須枸杞海燕窩 Chilled Sea Bird's Nest with Ginseng Root and Wolfberries	VG,H	19
人參龍眼燉燕窩 Double-boiled Bird's Nest Soup with Ginseng and Dried Longan	Н	178

養生蜜糖龜苓膏 Chilled Traditional Herbal Jelly served with Honey	H,VG,G	18
杏 脯 桃 膠 燉 雪 梨 Double-boiled Snow Pear with Dried Apricot and Peach Raisins	VG,V,H	14
燕 窩 蛋 白 燉 杏 汁 Double-boiled Bird's Nest with Egg White Almond Pudding	E,H,N	178
蛋白生磨杏仁茶 Double-boiled Almond Cream with Egg White	CS,E,H	19
貓 山 王 榴 蓮 斑 戟 Musang King Durian Pancakes with Whipped Cream	CS,D,E,G,V G,SB	52

### 中國茶

### CHINESE TEA SELECTIONS

(Per Person)

珍珠香片 Pearl Jasmine	19
8年普洱 8 Years Aged Pu Erh	19
菊 普 Kook Po	19
菊 花 Chrysanthemum	19
龍 井 Long Jing	19
凍頂烏龍 Tung-ting Oolong	19
一 線 天 Yi Xian Tian	19
鐵 觀 音 Ti Kuan Yin	19
白牡丹 Pai Mu Tan	19
大 紅 袍 Da Hong Pao	35

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