Tourmaline Lunch Set

(Lunch only / family style served)

上湯蝦茸釀海參,菜香鮮蝦生煎餃

金箔魚子籠蝦餃,蔥蒜香油星班餃,海鮮鮑魚葫芦酥
Sea Cucumber Stuffed with Shrimps Paste C,G,F
Pan-fried Shrimp Dumpling with Vegetables C,G,F
Steamed Lobster Dumpling with Fish Roe and Gold Leaf C,G,F
Steamed Grouper Dumpling with Ginger Onion Sauce G,F

帶子虾球酸辣湯

Deep-fried Bottle Gourd Pastry with Seafood and Abalone C,G,SF,F

Imperial SzeChuan-style Hot and Sour Soup C, G,SF with Shrimps 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

櫻花蝦雪花牛肉紫菜炒飯

Fried Rice with Sakura Shrimps, Minced Wagyu Beef and Seaweed C,E

雪山金瓜紫米露

Chilled Pumpkin Purée V,VG,D with Purple Glutinous Rice and Ice-cream

大紅袍茶 Da Hong Pao

220+ per person Minimum of 4 persons

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Ruby Dinner Set

(Individual served)

麗寶軒三冷熱葷

Lai Po Heen Specialty Appetizers

沙沙果粒爆蝦球、蒜油芝士烤帶子、陈醋青瓜拌海蜇頭

Tempura Prawns Tossed with Creamy Lime Sauce C Oven-baked Scallop with Garlic and Cheese Sauce E,SF Chilled Jellyfish with Cucumber and Marinated Aged Vinegar SB,G,SF,F

松茸海参乾貝燉雞湯

Double-boiled Chicken Soup with Sea Cucumber SF Dried Scallops and Matsutake Mushrooms

花椒熏魷魚貝柱

Smoked Squid Shell Pillar with SzeChuan Pepper SF,E

特級花膠扣澳洲原隻六頭鮑魚

Braised Australian 6 Head Whole Abalone SF with Supreme Fish Maw and Garden Green

蝦子滑蛋薑蔥生蝦煎生麵

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

人參龍眼燉燕窩拼核桃牛油果酥饼

Sweetened Double-boiled Bird's Nest Soup with Ginseng and Dried Longan H Creamy Avocado Pie with Caramelized Walnut D,E,G,VG

龍井茶

Long Jing tea

352+ per person Minimum of 2 persons

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Diamond Dinner Set

(Individual served)

魚子醬片皮鴨

Sliced Roasted Duck Served with Caviar G

原盅椰皇海鮮湯

Double-boiled Superior Fish Bone Soup C,SF,F,H with Prawns, Scallops, Enpiko Mushrooms and Spinach in Young Coconut

蜜汁烤銀鱈魚雲河床上

Oven-baked Honey Cod Fish with Egg White E,F

蠔 皇 三 十 頭 澳 洲 原 隻 吉 品 乾 鮑

Braised Australian 30 Head Whole Dried Abalone SF with Black Mushrooms and Seasonal Vegetables

櫻花蝦雪花牛肉紫菜炒飯

Fried Rice with Sakura Shrimps Minced Wagyu Beef and Seaweed C,E

貓山王榴槤班戟拼雪山金瓜紫米露

Chilled Musang King Durian Pancake with Whipped Cream CS,D,E,G Chilled Pumpkin Purée with Purple Glutinous Rice and Ice-cream V,VG,D

大紅袍

Da Hong Pao tea

542+ per person Minimum of 2 persons

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麗寶軒廚師精選 LAI PO HEEN Chef's Recommendations

魚子醬片皮鴨 Sliced Roasted Duck Served with Caviar	CS,G,SB,D E,P	168
原 盅 椰 皇 海 鮮 湯 Double-boiled Superior Fish Bone Soup with Prawns, Scallops, Enpiko Mushrooms and Spinach in Young Coconut	CS,C,SF,F,H	128
澳洲六頭鮑魚有機豆腐海參 Braised Australian 6 head Abalone Bean Curd, Mushrooms and Sea Cucumber	C,SF,E,SB,CS,G	160
蜜 汁 烤 銀 鱈 魚 Baked Black Codfish with Honey and Spinach	CS,E,SB,F,G SF,D	186
澳洲十頭鮑魚酥 Australian 10 head Abalone in Puff Pastry	C,D,E,G,SF CS,SB	160
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	88
黑蒜醬蝦仁鮮蘆筍炒飯 Fried Rice with Black Garlic Paste, Shrimps and Asparagus	CS,C,E,H,G SB,SF	98

蝦子花膠筒撈麵 Braised Egg Noodles with Fish Maw and Shrimp Roe	CS,E,G,SB,F,SF	82
黑松露鮮黑雞樅菌燜伊麵 Braised Ee Fu Noodle with Enpiko Mushrooms and Black Truffle	CS,E,G,SF,SB	72
貓山王榴蓮班戟 Musang King Durian Pancakes with Whipped Cream	CS,D,E,G,VG,SB	48

前菜類

APPETIZER

北京片皮鴨	CS,G,SB,E,D,G	180
Traditional Roasted Peking Duck (Whole Duck)		
Your Choice of Second Preparation 薑蔥炒 Sautéed with Spring Onions and Ginger	SB,S,G	
炒鴨鬆 Sautéed and Served with Iceberg Lettuce 炒麵或炒飯 Wok-fried with Rice or Noodles	SF,G,SB E,G,SB,SF	
特式醬或黑椒 Wok-fried with Extraordinary Sauce or Black Pepper Sauce	SF,SB,G	
烘烤蜂蜜鵝肝牛油果 Baked Foie Gras and Avocado Wrapped with Honey Sauce	CS,G,SB	186
陈醋青瓜拌海蜇頭 Chilled Jellyfish and Cucumber Marinated in Aged Vinegar	SB,G,SF,F	80
蒜油芝士烤帶子 Oven-baked Scallops with Garlic and Cheese	CS,D,E,SF,G,SB	98
沙沙果粒爆蝦球 Tempura Prawns Tossed in Creamy Lime Sauce	CS,C,E,D,SF,G	88
麻辣手撕走地雞 SzeChuan-style Hand Shredded Free Range Chicken in Chillies Oil	SB,N,G,SF	68

金沙脆魚皮	E,F,G,SF	48
Crispy Fish Skins Coated with Salted Egg Yolk		
魚子醬一口酥	D,E,F,G,SF	48
Chilled Fish Paste Topped with Caviar in Puff Pastry		
冰梅櫻桃番茄仔	CS,VG,H,V	18
Chilled Preserved Cherry Tomatoes in Vinegar and Plum		

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	CS,SF,F,H	278
Buddha Jump Over the Wall		
Double-boiled Australian 6 Head Abalone		
with Fish Maw, Sea Cucumber, Black Mushrooms and Dried Scallop		
特色功夫湯	CS,SF,F,H	208
Signature Double-boiled Soup Served in Traditional "Kung-fu Pot"		
Fish Maw, Australian 10 Head Abalone, Spring Morels Dried Scallop, Flavored with Cordyceps		
魚 骨 濃 湯 燉 花 膠	SF,F,H	56
Double-boiled Superior Fish Bone Soup with Fish Maw		
松茸海參幹貝燉雞湯	SF,H,F	72
Double-boiled Chicken Soup with Sea Cucumber		
Dried Scallops and Matsutake Mushrooms		
螺头花胶炖湯	SF,F,C	56
Double-boiled Fish Maw Soup with American Dried Whelk Meat		
Chicken and Dried Scallops		
養生黑蒜燉雞湯	SF,F,H,C	56
Double-boiled Chicken Soup with Fish Maw and Black Garlic		
The state of the s		

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帶子虾球酸辣湯 Imperial SzeChuan-style Hot and Sour Soup with Shrimps and Fresh Scallops	CS,C,E,SF SB,G	28
竹笙瑤柱龍皇羹 Braised Assorted Seafood Broth with Bamboo Pith and Dried Scallops	C,E,SF,F,G	28
天 籽 蘭 花 石 斛 燉 竹 絲 雞 Double-boiled Black Chicken Soup with Dendrobium and Dendrobium Orchid	CS,SF,H,SB F,C	48

燕窩鮑魚,海參及花膠類 BIRDS 'NEST, ABALONE SEA CUCUMBER, FISH MAW

with Sea Cucumber and Goose Web

菜 膽 花 膠 燉 官 燕 Double-boiled Imperial Bird's Nest with Fish Maw in Chicken Consommé	SF,F,G,SB,C	258
燕窩葛仙米龍蝦羹 Braised Bird's Nest Soup with Lobster and Assorted Seafood	C,SF,F,SB,E	218
碧綠十八頭澳洲原隻吉品乾鮑 Braised Australian 18 Head Whole Abalone with Seasonal Vegetables	SF,CS,C,G SB,F	408
蠔皇三十頭澳洲原隻吉品乾鮑 Braised Australian 30 Head Whole Dried Abalone with Black Mushrooms and Seasonal Vegetables	CS,SF,C,G SB,F	320
特級花膠扣澳洲原隻六頭鮑魚 Braised Australian 6 Head Whole Abalone with Supreme Fish Maw and Garden Greens	SF,F,CS,C G,SB	218
澳洲六頭鮑魚海參鵝掌 Braised Australian 6 Head Whole Abalone	CS,SF,C,G SB,F	172

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鹿蹄筋海参冬菇 Braised Deer Tendon with Sea Cucumber and Black Mushrooms

SF,C,E,SB,G,F

118

澳洲十頭鮑魚羊肚菌有機豆腐 Braised Australian 10 Head Abalone with Morel Mushrooms and Homemade Organic Bean Curd

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)

30 42 6

游水魚烹調方法

Fish Preparation

清蒸 G,SB,F

Steamed with Light Soy Sauce

油 浸

Deep-fried and Served in Light Soy Sauce

油泡 F,E,SB,G

Stir-fried with Chives and Sweet Bean

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 Australian	Black Codfish
Prawn	Prawn	Lobster	Lobster	Fillet (per 200 grams)
(per 200 grams)		(per 100 gram)	(per piece	(per 200 grains)
			500grams+-)	
70	32	128	422	202

游水龍蝦烹調方法

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

E,F,G,D鮮果沙律

Tropical Fruits Salad with Lemon Dressing

D,G,SF,E,SB 特式醬

Wok-fried with Extraordinary Sauce

E,D,G,SB,SF 黃金鹹蛋

Stir-fried with Salted Egg Yolk

澳洲龍蝦仔烹調方法

Australian Baby Lobster

奶油

D,E,G,SF
SB

Sautéed with Oriental Butter Sauce

沙 沙 果 粒 C,E,D,G

Tempura Battered Tossed in Creamy Lime Sauce

特 式 醬 C,SF,SB,G,C

Wok-fried with Extraordinary Sauce

蒜油芝士烤 CS,D,E,G SF,SB

Oven-baked with Butter and Parmesan Cheese Crust

鮮蝦烹調方法

Prawn Preparation

芝士烤 CS,D,E,C,SB, SF,G

Oven-baked with Butter and Parmesan Cheese Crust

上湯焗 C,D,G,SF,SB

Simmered in Bouillon

豉油皇 C,G,SB,F

Wok-fried with Superior Soy Sauce

黃金鹹蛋 C,E,D,G,SF SB

Stir-fried with Salted Egg Yolk

蛋白蒸 E,SF,SB

Steamed with Egg White

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銀鱈魚烹調方法

Black Codfish 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

Wok-braised with Garlic and Mushrooms

豆酥 黃 燜 G,SB,F,SF

Steamed with Pickled Chilli and Soy Crumbs

海鮮類

SEAFOOD

籠仔金銀蒜蒸糯米蝦 Steamed Prawns with Minced Garlic and Glutinous Rice in Bamboo Basket	C,SF,SB,G	38
花椒熏魷魚貝柱 Smoked Squid Shell Pillar with Szechuan Pepper	SF,G,E,SB	188
特式醬油雞樅炒蝦球 Wok-fried Prawns with Termite Mushrooms and Extraordinary Sauce	C,E,SF,SB,D,G	168
龍虎班魚焖茄子 Braised Dragon Tiger Grouper with Eggplants Spring Onions and Oyster Sauce	CS,E,SF,F,SB	108
名 廚 招 牌 奶 油 蝦 球 Sautéed Prawns with Oriental Butter Sauce	CS,C,D,E,G, SB,SF	88
桂林酱爆炒蝦球 Stir-fried Prawns with Gui Lin's Sauce	C,E,G,SF,SB	88
勝瓜焖冬粉明蝦 Braised Prawns with Luffa and Glass Noodles	C,SF,SB,G	68

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	108
亞麻籽燒走地雞 Marinated Crispy Free Range Chicken with Flaxseed (Half Chicken)	CS,G,SB,SF,D,E	88
玫瑰豉油走地雞 Red Braised Soy Sauce with Free Range Chicken (Half Chicken)	G,SB,N,SF	68
黑松露焖走地雞 Braised Free Range Chicken with Black Truffle	F,G,H,CS SF,SB	68
秘製三杯走地雞 Wok-fried Free Range Chicken with Basil Lead and Sweet Soy Sauce	F,G,H,CS SF,SB	68
宮保爆走地雞球 KungPo-style Free Range Chicken Wok-fried Boneless Diced Chicken with Dried Chillies	F,G,H,CS,SF SB,N	68
川式辣子走地雞 SzeChuan-style Spicy Free Range Chicken	F,G,H,CS,SF SB,N	68

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	328
京葱煎爆澳洲牛腩排 Sautéed Diced Australian Beef Short Rib with Leek and Superior Soya Sauce	D,SF,SB,F,E G,C	148
乾煸牛肉絲 Stir-fried Crisp Shredded Beef with Sesame and Barbeque Sauce	D,SF,SB,F,E G,C	166
京燒牛肋骨伴饅頭 Braised Beef Short Ribs Served with Steamed Buns	G,D,SF,SB,E	158
野味酱焖牛筋腩 Stewed Beef Tendon and Beef Brisket in Bean Paste	D,SF,SB,F,E G,C	94
川椒炒澳洲羊排 Wok-fried Marinated Lamb Chops with Dried Chillies and Garlic Chips	D,SF,SB,E G,C	118
蒙古爆羊肉 Wok-fried Sliced Lamb Leg in Mongolian-style	D,SF,SB,C,E F,G	58
川式鍋巴炒羊肉 Stir-fried Lamb Leg in SzeChuan-style with Crispy Rice Crackers	D,SF,SB,E G,C	74

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豆腐時蔬類 BEAN CURD AND VEGETABLES

龍蝦丁麻婆豆腐 SzeChuan-style "Mapo" Bean Curd with Diced Lobster	CS,C,G,SF,SB	178
上 湯 浸 澳 洲 菠 菜 苗 Poached Australian Baby Spinach in Superior Stock	C,H,SF,SB,G,F	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	58
金銀蝦乾小炒皇 Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps	CS,C,SF,F,G	78
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	32

健康生活素緣 VEGETARIAN DISHES

蠔皇素鮑片 Stewed Vegetarian Abalone with Bamboo Pith	G,V,VG	48
羅漢燴上素 Braised Lo Hon-style Vegetables	V,VG,G	28
碧綠腐皮卷 Bean Curd Sheet Stuffed with Vegetables	VG,V,G,N	18
白果鮮竹扒時蔬 Braised Ginkgo Nuts with Bean Curd Sheet and Seasonal Vegetables	VG,V,G	38

麵類

NOODLES

龍蝦秋官米線湯 Qiu Guan Rice Noodles with Lobster in Superior Stock	C,SF,SB,E,G	198
蝦子滑蛋薑蔥生蝦煎生麵 Pan-fried Crispy Egg Noodles with Blue River Prawns in Egg Gravy	CS,C,E,G,SF,SB	62
黑椒海鮮炒拉麵 Stir-fried Hand-pulled Noodles with Scallops, Squids, Fish Fillets Black Pepper, Capsicum and Soy Sauce	D,E,F,G,SF,SB	48
飯類 RICE		
櫻花蝦雪花牛肉紫菜炒飯 Fried Rice with Sakura Shrimps Minced Wagyu Beef and Seaweed	E,F,G,H,SF,SB	208
龍 蝦 鮑 魚 生 拆 蟹 肉 泡 脆 米 飯 Poached Crispy Rice with Crab Meat Lobster and Abalone in Superior Stock	E,F,G,SF,SB	192
黑松露帶子蛋白炒飯 Fragrant Black Truffle Fried Rice with Scallops and Egg White	CS,E,SF,C,G,F	88
特色醬海鮮炒飯	C,E,SF,SB	58

Special Seafood Fried Rice with Extraordinary Sauce

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甜品精選

DESSERTS

鹹蛋雪糕甜紅豆醬 Lai Po Heen's Salted Egg Ice-cream Served with Red Bean Paste	CS,D,E,N	12
雪糕楊枝灑甘露 Chilled Mango Purée with Vanilla Ice-cream Sago and Pomelo 添加燕窝	CS,D	12 200
Add on Bird's Nest		_00
風味香芒果班戟 Lai Po Heen's Mango Pancakes with Whipped Cream	D,E,G	18
百香果香芒布甸 Chilled Mango Pudding Served with Passion Fruit Sauce	VG,D,V,H	12
青柠鲜果香茅冻 Lemon Grass Jelly with Fresh Lime Sorbet	VG,V,H	18
人參龍眼燉燕窩 Sweetened Double-boiled Bird's Nest Soup with Ginseng and Dried Longan	Н	168

核桃牛油果酥饼 Creamy Avocado Tart with Caramelized Walnut	D,E,G,N	18
杏脯桃胶燉雪梨 Sweetened Double-boiled Snow Pear with Dried Apricot and Peach Gum	VG,V,H	12
雪山金瓜紫米露 Chilled Pumpkin Purée with Purple Glutinous Rice and Ice-cream	VG,D	8
蛋白生磨杏仁茶 Sweetened Double-boiled Almond Cream with Egg White	CS,E,H	18

中國茶

CHINESE TEA SELECTION

(Per Person)

珍珠香片 Pearl Jasmine	1
普洱茶 Pu Erh	1
菊 普 茶 Kook Po	1
菊 花 茶 Chrysanthemum	1
龍井茶 Long Jing	1
桃子烏龍 Peach Oolong	1
玫瑰紅茶 Red Roses	1
鐵 觀 音 Ti Kuan Yin	1
白牡丹 Pai Mu Tan	1
大紅袍 Da Hong Pao	3

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