



丽宝轩

L A I P O H E E N

招財進寶套餐

CHINESE NEW YEAR PROSPERITY SET MENU

<<萬事順撈生>> 鮑魚片撈生

Yee Sang with Australian Abalone, Crispy Shredded Treasures SF,F,N,P,G,CS,SB,C
and Blackcurrant Dressing

<<大地浴春暉>> 花膠黑雞樅燉魚湯

Double-boiled Fish Maw with Enpiko Mushroom SF,F,CS,SB,C
and Deep-sea Water Fish Broth

<<年年名聲揚>> 潮式脆皮鴨

Roasted Crispy Duck in Teo Chew-style SB,CS,G,C,F,SF

<<嘻哈齊歡笑>> 鮮果魚籽蝦球

Crispy Prawn with Tropical Fruits Salsa, Tobiko and Lemon Dressing E,D,G,C,CS,SF

<<好市來發財>> 日本帶子蝦籽炒蘆筍

Stir-fried Japanese Scallops with Asparagus and Shrimps Roe E,SF,G,SB,CS,C,F,G

<<年年富有餘>> 雙菇蒸龍虎斑片

Steamed Omega Grouper Fish with Duo of Mushrooms F,SF,G,C,CS,SB
Spring Onions and Fresh Coriander in Soy Sauce

<<龍年大豐收>> 荷葉蝦乾糯米飯

Glutinous Rice with Shrimps, Dried Scallop and Mushrooms SF,SB,E,C,CS,N,F
wrapped in Lotus Leaves

<<合家樂安然>> 蛋白杏仁茶

<<步步齊高升>> 脆皮炸芋茸年糕

Double-boiled Almond Tea with Egg White E,G,CS,D,N
Batter-fried Chinese Brown Sugar Glutinous Rice Cakes with Yam CS,E,G,VG

RM3688.00 per table of 10 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 exclusive of prevailing taxes.

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

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



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恭 喜 發 財 套 餐

CHINESE NEW YEAR FORTUNE SET MENU

<<滿堂紅撈生>> 三文魚柿子撈生

Yee Sang with Salmon, Persimmon, Crispy Shredded Treasures SF,F,N,P,G,CS,SB,C
and Blackcurrant Dressing

<<一品金龍液>> 野生竹筴燉鮑魚湯

Double-boiled Australian Abalone Soup with Premium Bamboo Fungus SF,F,N,CS,SB,C
Dried Scallop and Chicken

<<鳳雞春報曉>> 陳年滷水菜園雞

Brine-braised Free Range Chicken in Aged Soy Sauce SB,CS,E,C,G

<<歡笑溢門窗>> 黑松露雞樅蝦球

Deep-fried Prawn Coated with Black Truffle Dressing SF,D,E,G,CS,C
served with Enpiko Mushroom

<<四季發橫財>> 乾貝蠔豉髮菜

Braised Japanese Sun-Dried Scallops with Dried Oysters SF,CS,SB,G,CS,C
and Black Moss in Supreme Sauce

<<龍魚有盈餘>> 港式蒸龍虎斑片

Hong Kong Style Steamed Dragon Tiger Grouper SF,F,SB,G,C,CS
in Superior Soy Sauce

<<金輝報吉祥>> 櫻花蝦鵝肝炒飯

Fried Rice with Sakura Shrimps and Foie Gras E,SF,G,CS,C,SB

<<合家平安樂>> 雪糕楊枝甘露

<<步步齊高升>> 脆皮炸芋茸年糕

Chilled Mango Purée with Pomelo, Sago and Vanilla Ice Cream D,G,VG,E
Batter-fried Chinese Brown Sugar Glutinous Rice Cakes with Yam CS, E, G,VG

RM2988.00 per table of 10 persons

CS = Chef's specialty C = Crustaceans D = Dairy E = Eggs F = Fish G = Gluten H = Healthy
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L A I P O H E E N

滿地黃金套餐

CHINESE NEW YEAR WEALTH SET MENU

(Individual Served)

<<玉如意撈生>> 海膽魚籽撈生

Yee Sang with Sea Urchin, Tobiko, Crispy Shredded Treasures SF,F,N,G,CS,SB,C,P
and Blackcurrant Dressing

<<寶鼎藏珍珠>> 松茸海參乾貝燉雞湯

Double-boiled Chicken Soup with Sea Cucumber, Dried Scallops SF,G,CS,C,SB,F
and Matsutake Mushrooms

<<金銀又珠寶>> 蠔皇三頭澳洲原隻鮑魚

Braised Australian 3 Head Whole Abalone with Black Mushrooms SF,SB,G,CS,F
and Seasonal Vegetables

<<年年都有餘>> 燒汁雙菌煎焗鱈魚

Baked Cod Fish served with Enpiko Mushrooms F,SB,E,D,C,CS,SF
and Enoki Mushrooms

<<金影瑤池舞>> 櫻花蝦雪花牛肉紫菜炒飯

Signature Fried Rice with Sakura Shrimps, Minced Wagyu Beef CS,G,E,N,C,SB,SF,F
and Seaweed

<<龍年行好運>>

杏仁茶芝麻湯圓伴椰絲金箔鯉魚蒸年糕

Double-Boiled Sweetened Almond Cream with Black Sesame Glutinous Rice Dumplings
Steamed Gold Leaf Glutinous Rice Cakes with Shredded Coconut CS,E,G,VG,E,D

人參烏龍茶

Ginseng Oolong Tea

RM468.80 per person

Minimum of 2 persons

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