

<i>Steamed dim sum / 蒸点心</i>	<i>Price</i>	<i>Qty</i>
<i>Steamed codfish with filling prawn dumplings (3pcs) 香茜鱈魚餃</i>	38	
<i>Prawn dumpling, steamed with black truffle (3pcs) 黑松露蝦餃</i>	36	
<i>Steamed glutinous rice with wild rice, chicken and Chinese mushroom 野米糯米雞</i>	27	
<i>Steamed scallop and chicken siew mai (3pcs) 玉帶燒賣皇</i>	26	
<i>Pearly garlic poached seafood and chicken dumplings Szechuan style (3pcs) 獨子蒜餃子</i>	26	
<i>Vegetarian dumplings, steamed with morel mushroom and carrot (3pcs) 羊菌煎菜餃</i>	23	
<i>Fried fish ball with spring onion and fatt choy (3pcs) 發財鯪魚球</i>	23	
<i>Steamed bean curd skin rolls filled with minced prawns and chicken in abalone sauce (3pcs) 鮑汁鮮竹卷</i>	20	
<i>Szechuan style steamed chicken feet with spicy bean sauce 川式蒸鳳爪</i>	18	
<i>Steamed golden lava buns filled with custard and egg yolk (3pcs) 黃金流沙包</i>	32	
<i>Steamed fluffy buns filled with barbecue chicken (3pcs) 蜜汁叉燒包</i>	20	
<i>Steamed shrimp rice rolls filled with prawn and green dragon chives 青龍菜蝦腸</i>	32	
<i>Steamed rice rolls with crispy unagi and sea Food dressing 脆皮鰻魚腸</i>	32	
<i>Millet congee with pumpkin and scallop 帶子小米粥</i>	30	
<i>Congee with shredded chicken and century eggs 皮蛋雞絲粥</i>	20	

<i>Fried and baked dim sum / 炸点心</i>	<i>Price</i>	<i>Qty</i>
<i>Crispy prawn and squid dumplings coated with almond flakes (3pcs) 杏片鳳尾蝦</i>	36	
<i>Pan fried bean curd rolls filled with shrimps and cheese (3pcs) 芝士腐皮卷</i>	32	
<i>Hong Kong style wok fried turnip cake 港式蘿蔔糕</i>	30	
<i>Golden fried prawn and mango rolls with breadcrumbs and mayo dip (3pcs) 香芒炸蝦筒</i>	30	
<i>Deep fried dumplings with minced tuna fish (3pcs) 酥脆吞拿魚</i>	28	
<i>Mushroom buns with assorted mushroom (3pcs) 香煎野菌飽</i>	28	
<i>Deep-fried white radish and roaster duck dumplings (3pcs) 蘿蔔絲鵝酥</i>	26	
<i>Deep fried yam dumplings filled with chicken and sun-dried scallop (3pcs) 雞粒荔芋角</i>	25	
<i>Pan fried shanghai dumplings filled with seafood, chicken and crab meat (3pcs) 上海煎窩貼</i>	24	
<i>Fragrant Macanese egg tarts, oven baked (3pcs) 葡式蛋撻</i>	22	
<i>Deep fried dumplings filled with lotus paste and coated with sesame (3pcs) 湘蓮芝麻棗</i>	18	
<i>Soup / 湯羹类</i>	<i>Price</i>	<i>Qty</i>
<i>Abalone soup, double boiled with premium bamboo fungus 野生竹笙燉鮑魚湯</i>	120	
<i>Braised seafood soup with crab meat and scallop 海鮮蟹粉羹</i>	100	
<i>Imperial seafood hot and sour soup 官庭蝦球酸辣羹</i>	48	

<i>Seafood / 海鮮类</i>	<i>Price</i>	<i>Qty</i>
<i>Sabah Ming prawns, wok fried with termite mushroom and extraordinary sauce 特式醬油雞樅炒蝦球</i>	200	
<i>Assorted vegetables, stir fried with scallops and wild mushrooms 錦繡荷塘野菌炒玉帶</i>	170	
<i>Steamed tiger prawn with glutinous rice minced garlic in bamboo basket 笼仔金银蒜蒸糯米老虎虾</i>	68	
<i>Beef, chicken and duck / 牛, 雞及鴨类</i>	<i>Price</i>	<i>Qty</i>
<i>Steamed free range chicken imperial concubine style 貴妃菜園雞</i>	100	
<i>Black truffle duck, roasted with tea plant mushroom 茶樹菇黑菌燒鴨</i>	142	
<i>Beef tenderloin, stir fried with black pepper 黑椒牛仔粒</i>	158	
<i>Sliced beef tenderloin, stir fried with king oyster mushrooms, celery and oyster sauce 杏鮑菇醬燒牛肉</i>	120	
<i>Vegetables / 蔬菜类</i>	<i>Price</i>	<i>Qty</i>
<i>Braised melon ring with Japanese sun-dried scallops dried oysters and fat choy 幹貝蠔土髮菜瓜环埔</i>	500	
<i>Wok-fried three kind mushroom with macadamia nut 夏果炒三菇</i>	54	
<i>Seasonal Hong Kong vegetables, wok seared 清炒各類時蔬</i>	48	
<i>Rice and noodles / 飯及麵類</i>	<i>Price</i>	<i>Qty</i>
<i>Wok fried rice with diced scallop, tobiko and bonito flake 帶子魚子炒飯</i>	120	
<i>Lai po heen's special seafood fried rice with spicy scallop sauce 丽宝轩炒飯</i>	74	



Table no:

Guest:

Tea:

Server:

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 endeavour to source for local and sustainable ingredients whenever possible