



丽宝轩

L A I P O H E E N

Chinese New Year Longevity Dim Sum Set
(Lunch only)

Steamed baby abalone and chicken Siew Mai
鮑魚蒸燒賣皇

Pan fried bean curd rolls filled with shrimps
香煎腐皮卷

Steamed fluffy buns filled with barbecue chicken
蜜汁叉燒包

Steamed bean curd skin rolls filled with minced prawns and chicken in sweet and sour sauce
糖醋鮮竹卷

Deep fried yam dumplings filled with chicken, prawn and sun-dried scallop
瑤柱雞蝦荔芋角

Double boiled abalone soup with premium bamboo fungus
野生竹笙燉鮑魚湯

Braised fish maw with wild mushrooms, sea moss and garden greens
發財花膠野菌扒時蔬

Stir fried fish fillet with Szechuan spicy sauce served in clay pot
川式香辣斑塊煲

Wok fried fragrant rice cake with seafood in X.O sauce
京蔥醬皇海鮮炒年糕

Double boiled Osmanthus tea with five treasures
桂花五寶茶

Shui Xian tea
水仙茶

RM 188 per person
Minimum of 4 persons

All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% government tax.

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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L A I P O H E E N

Chinese New Year Happiness Dim Sum Set
(Lunch only)

Steamed prawn and water chestnut dumplings with gold leaf
黃金馬蹄鮮蝦餃

Mushroom buns with assorted mushroom
香煎野菌飽

Steamed spicy charcoal dumpling filled with seafood
黑金魚形極醬帶子餃

Deep-fried roasted duck dumplings
火鴨天鵝酥

Golden fried prawn and mango rolls with bread crumbs
香芒炸蝦筒

Traditional sea treasure soup with dumplings and 'Tian zi' flower
天籽蘭花四宝灌湯餃

Salted brine corn fed chicken serve with ginger and onion dip
胭脂走地雞

Braised money bag filled with sea treasures and wok fried garden greens
發財蠔豉海味袋

Wrapping glutinous rice with sun-dried scallop and waxed meat in lotus leaf
瑤柱腊味荷葉糯米飯

Double boiled sweetened ginger tea with black sesame glutinous rice dumplings
薑茶黑芝麻湯圓

Jasmine tea
茉莉花茶

RM 238 per person
Minimum of 4 persons

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