

In collaboration with WWF-Malaysia, Mandarin Oriental, Kuala Lumpur is committed to responsible seafood sourcing and to offer sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impacts on the environment and increase public awarenes to consume sustainable seafood.

前菜類 APPETIZER

北京片皮鴨 * 兩吃 Traditional Beijing Duck, roasted served with condiments (half duck)

123

香酥鴨櫻花沙拉卷
Duck Salad, chilled
with micro green roll

48

● 丽宝轩冷熱小食套餐 LAI PO HEEN APPETIZER PLATTER

Please select (4) four of the following items (sharing for 4 persons) 任選四款

218

沙味爆蝦球

Tempura battered prawns, tossed with creamy lime sauce

千絲燻三文魚 Smoked salmon Kataifi roll, deep fried

椒鹽白飯魚 Silver whitebait fish, fried with spiced salt

牛油果蟹肉獅子球
Crab meat with avocado, oven baked with mayo and Hoi Sin sauce

櫻桃鵝肝 Foie Gras with raspberry, chilled

Chef's Specialty

鮑汁野生竹笙蝦卷 Ming prawns, *steamed*with wild bamboo pith and abalone sauce



V Vegan



湯羹類 SOUPS

老火湯一直是中國南方烹飪的傳統, 把各類搭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.

	貢品	佛跳牆	
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Buddha Jump Over The Wall, double boiled	
South Africa 5 head abalone, dried scallop,	
fish maw, sea cucumber and black mushrooms	

480

❤️ 特色功夫湯

Signature "Kung Fu Pot", double boiled
fine fish maw, Australian abalone, spring morels,
dried scallop, flavored with cordyceps

168

● 秘魯瑪卡清燉花膠湯

Clear Chicken Soup, double boiled	
with fish maw and Peruvian maca	

80

天籽蘭花石斛燉竹絲雞

Silky Fowl Soup, double boiled	
with dendrobrium and dendrobium of	orchid

68

竹笙瑶柱龍皇羹

Seafood Treasure Soup, bra	aised
with bamboo pith and dried s	callops

48

● 宮庭蝦球酸辣羹

Imperial Ho	ot and Soui	r Soup, <i>brai</i>	sed
with prawn			

Chef's Specialty

48



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

碧綠墨西哥鮑魚 Mexican Abalone, braised with seasonal vegetables	888
蠔皇原隻南非鮑 South Africa Whole Abalone, braised with black mushrooms and seasonal vegetables	500
十頭鮑魚伴關東遼參 10 Head Whole South Africa Abalone, braised with Japanese sea cucumber and broccoli	280
配 prepared with:	
花菇 Black mushrooms	11
花膠 Fish Maw	120
十頭鮑魚羊肚菌有機豆腐 Baby Whole Africa Abalone, braised with morel mushrooms and homemade organic bean curd	130

游水鮮魚類 LIVE AND FRESH FISH (Daily market price)

荀殼 Soon Hock

大海斑 Sea Grouper



Chef's Specialty





Sustainable Seafood

All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge. Please highlight any specific food allergies or intolerances to our colleagues. We endeavor to source for local and sustainable ingredients whenever possible.

游水魚烹調方法 Fish Preparation

游水海鮮類 LIVE AND FRESH SEAFOOD

老虎蝦 Tiger Prawn 大生蝦 Blue River Prawn

鮮蝦烹調方法 Prawn Preparation

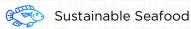
奶油炒 with butter milk, deep fried and glazed

● 豉油皇乾煎蝦
with fine soy sauce, wok fried
蒜茸蒸蝦
with minced garlic, steamed

- → 黄金鹹蛋
 Coated with salted egg yolk, stir fried
- 芝士烤
 with butter and parmesan cheese crust, oven baked



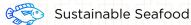




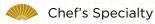
海鮮類 SEAFOOD

参特式醬油雞樅炒蝦球 Sabah Ming Prawns, wok fried with termite mushroom and extraordinary sauce	200
宮保汁爆蝦帶 Szechuan Style Prawns and Scallops	160
● 名廚招牌蝦球 Sabah Ming Prawns, sautéed with oriental butter sauce	140
避風塘炒蝦球 Cantonese Style Prawns, sautéed with fried garlic, shallots and dried chilies	140
絲瓜冬粉明蝦煲 Luffa and Prawn, braised with glass noodle served in claypot	130
家禽類 POULTRY	
茶樹菇黑菌燒鴨 Black Truffle Duck, roasted with tea plant mushroom	142
茶香焗雞 Jasmine Tea Leaf Free Range Chicken, smoked with ginger and spring onion dip (half chicken)	78
秘製三杯雞煲 Chicken with basil, wok fried with sweet sov sauce served in claypot	56





● 宮保爆雞球 Kung Pao Chicken, wok fried diced boneless chicken with dried chilies	52
泰式香芒雞 Boneless Chicken Thigh, deep fried with shredded mango and Thai chili sauce	52
牛,鹿及羊類 BEEF, VENISON AND LAMB	
● 琥珀蒜片和牛粒 Diced Wagyu Beef Sirloin, wok seared with sliced garlic and caramelized walnuts	388
m宝轩馳名黑椒牛仔粒 Cubed Beef Tenderloin, wok fried tossed in black pepper and onions	158
● 川椒炒澳洲羊排 Australian Lamb Cutlers, wok fried with dried chilies and garlic chips	120
薑蔥爆鹿肉 Sliced Venison, wok fried with ginger and spring onions	120
豆腐時蔬類 BEAN CURD AND VEGETABLES	
海鮮有機豆腐煲 Organic Bean Curd, deep fried with assorted seafood served in claypot	78
■ 露筍滑子蘑扒有機豆腐 Homemade Organic Bean Curd, sautéed with asparagus and Nameko mushrooms	68







48
48
48
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70
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32
130
88

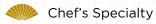


Chef's Specialty





四川蝦球擔擠面 Shanghai Noodles, braised with prawns, pickled vegetables and spicy bean broth	88
頭抽乾炒牛肉粉 Rice Noodles, wok fried with sliced beef and superior soy sauce	68
飯類 RICE	
黑松露帶子蛋白炒飯 Fragrant Scallops Rice, fried with black truffles and egg white	88
精製櫻花蝦皮烏賊墨海鮮炒飯 Fragrant Sakura Dried Shrimps Rice, fried with seafood and sepia ink	80
芹香鮑汁炒飯 Fragrant Baby Abalone Rice, fried with superior abalone sauce	80
丽宝轩炒飯 Lai Po Heen Special Seafood Rice, fried with spicy scallops sauce	78
甜品精選 DESSERTS	
鹹蛋雪糕甜紅豆醬 Lai Po Heen Salted Egg Ice Cream with red bean paste	20
人參龍眼燉燕窩 Bird's Nest, double boiled with ginseng and dried Longan	260

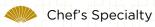




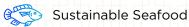


	丽宝轩風味貓山王榴蓮班戟 Lai Po Heen Musang King Durian Pancakes Fresh durian with whipped cream, wrapped in thin crepes	58
	丽宝轩風味芒果班戟 Lai Po Heen Mango Pancakes Fresh mango with whipped cream, wrapped in thin crepes with passion fruit sauce	35
, V	蘋果燉雪耳 Imported Apple, double boiled with snow fungus	27
	楊枝甘露 Mango Puree with palm seed, pomelo drops and vanilla bean ice cream	20
	中國茶 CHINESE TEA SELECTION	

	RM
香片	per person
Jasmine	11
普洱茶 Pu Erh	11
菊普茶	
Kook Po	11
菊花茶	
Chrysanthemum	
龍井茶 Long Jing	
綠茶 Green tea	







壽眉茶 Sao Mei	11
鐵觀音 Ti Kuan Yin	11
水仙茶 Shui Xian	11
凍頂烏龍 Oolong	11
人參烏龍茶 Ginseng Oolong	16

Chef's Specialty