

| <b>餐前小吃</b>   |         | 每份   | <b>港式烧烤</b>  |                |
|---|---------|--|--|----------------|
| <b>Appetizer</b>  |         | Per Portion  | <b>Hong Kong Barbecue</b>  | (Half) (Whole) |
| 黄金脆鱼皮<br>Stir-Fried Crispy Fish Skin with Salted Egg Yolk<br><i>Kulit Ikan Goreng dengan Telur Asin</i>   | 68,000  |  脆皮北京烤鸭<br>Roasted Peking Duck with Crepes<br><i>Bebek Peking Panggang</i>  | 178,000  | 338,000        |
|  鼓汁蒸龙骨<br>Spare Rib with Black Bean<br><i>Daging Samcan dengan Kacang Hitam</i>                  | 78,000  | <b>2 Ways</b> - Please Select Your Preference<br>Duck Meat Preparation<br>* Stir-Fried Minced Duck Meat in Lettuce Cup or<br>* Sliced Wok-Fried Duck Meat with Black Pepper Sauce  |  |                |
| 金黄酥脆虾吐司<br>Golden Crispy Prawn Toast<br><i>Roti Udang Renyah</i>  | 88,000  | 招牌明火烤鸭<br>Signature Roasted Duck<br><i>Bebek Panggang Spesial</i>  | 178,000  | 338,000        |
|  香酥椒盐松菇<br>Golden Crispy Shimeji Mushrooms<br><i>Jamur Shimeji Goreng Kering</i>                 | 78,000  | 炸子鸡<br>Roasted Crispy Chicken<br><i>Ayam Panggang Kering</i>   | 108,000  | 208,000        |
|  四川棒棒鸡<br>Szechuan "Pong Pong" Spicy Chicken<br><i>Irisan Ayam Pedas "Pong Pong" ala Sichuan</i> | 58,000  | 白斩鸡<br>Hainan Chicken<br><i>Ayam Rebus Ala Hainan</i>  | 118,000  | 228,000        |
| 凉拌酸辣海蜇<br>Chilled Hot and Sour Jellyfish<br><i>Ubur-ubur dengan Saus Asam Pedas</i>   | 68,000  |  脆皮烧肉<br>Crispy Roasted Pork Belly<br><i>Perut Samcan Goreng Kering</i>   |  | 128,000        |
| <b>汤/羹</b>  |         | Per Portion  |  蜜汁叉烧<br>Roasted Pork Char Siew<br><i>Casio Samcan Panggang</i> | 108,000        |
| 瑶柱鱼鳔螺片菜胆炖汤<br>Double-Boiled Dry Scallop & Fish Maw Soup, with Top Shell and Pak Choy<br><i>Sup Bening Perut Ikan, Top Shell dan Kerang Kering dengan Sayuran</i>                  | 148,000 |  锦绣烧味拼盘<br> Cantonese BBQ Platter<br><i>Aneka Macam -Macam Kombinasi BBQ</i><br>Crispy Roasted Chicken, Roasted Duck, Pork Char Siew and Crispy Pork Belly                                 |  | 188,000        |
| 燕窝海参干贝蟹肉羹<br>Braised Bird's Nest Soup with Sea Cucumber, Shiitake and Dried Scallop<br><i>Sup Sarang Burung Kental dengan Hidangan Laut</i>                                       | 268,000 | <b>游水鱼</b> 壹佰克<br><b>Live Fish</b> Per 100 gram  |  |                |
|  天朝灌汤餃<br>Tien Chao Seafood Dumpling Soup<br><i>Sup Pangsit dengan Aneka Hidangan Laut</i>     | 118,000 | 鱈鱼<br>Cod Fish - <i>Ikan Gindara</i>   |  | 138,000        |
| 蟹肉芦笋羹<br>Braised Crab Meat in Asparagus Soup<br><i>Sup Asparagus dengan Daging Kepiting</i>   | 78,000  | 石斑鱼<br>Sea Grouper - <i>Kerapu Laut</i>  |  | 68,000         |
| 四川担担面汤<br>"Dan Dan" Noodle Soup<br><i>Mie sup "Dan Dan", Ayam Cincang dengan Sambal Tau Cho</i>   | 88,000  | 活顺壳鱼<br>Marble Goby - <i>Ikan Malas</i>  |  | 78,000         |
|  四川酸辣羹<br>Hot & Sour "Szechuan" Soup<br><i>Sup Asam Pedas "Sichuan"</i>                        | 68,000  | 海鮮烹任方法 /Preparations/Pilihan Dari<br>*港式 /Hong Kong Style / a la Hongkong<br>*豉汁蒸/Orange & Black Bean / <i>Jeruk dan Kacang Hitam</i><br>*生姜和大蒜/Ginger and Garlic / <i>Jahe dan Bawang Putih</i><br>*X.O 醬/X.O. sauce / <i>Saus XO</i><br>*糖醋/Sweet & Sour/ <i>Asam &amp; Manis</i><br>*川味/"Szechuan" Style/a la Sichuan<br>*黑胡椒/Black Pepper/ <i>Lada Hitam</i> |  |                |


海鮮

**Seafood**


Small Medium

蒜蓉蒸大虾 148,000 218,000  
Steamed King Prawns with Garlic Sauce  
*Udang Besar di Kukus dengan Bawang Putih Cincang*

红焖大虾 148,000 218,000  
Braised King Prawn with Superior Pumpkin Gravy  
*Udang Besar di Masak dengan Sauce Labu Parang*

 辣子或黑椒炒肉蟹 288,000  
Wok-Fried Crab with Singaporean Chili or Black Pepper Sauce  
*Kepiting di Masak ala Singapore Pedas atau Saus Lada Hitam*

扇贝芋窝 198,000 268,000  
Fried Taro Basket with Scallops and Prawns  
*Keranjang Taro Goreng dengan Kerang dan Udang*

 名酱炒带子 228,000 318,000  
Stir-Fried US Scallop with X.O. Sauce  
*Kerang US Dimasak dengan Saus XO*

果皮豉汁蒸带子 198,000 268,000  
Steamed US Scallop in Beancurd with Black Bean Sauce  
*Kerang US Besar dengan Tahu di Saus Kacang Hitam*

 咸蛋虾球 188,000 258,000  
Stir-Fried Salted Egg Yolk Prawns  
*Udang Goreng dengan Telor Asin*

脆皮黄金虾 178,000 248,000  
Crispy Golden Prawn with Orange Sauce  
*Udang goreng dengan Saus Jeruk*

美乃滋虾球 168,000 238,000  
Crispy Prawns with Mayonnaise  
*Udang Goreng dengan Saus Mayonnaise*

糖醋花枝片 168,000 238,000  
Crispy Cod Filet with Cashew in Sweet and Sour Sauce  
*Ikan Gindara Masak Saus Asam Manis dan Kacang Mete*

椒盐鲜鱿 98,000 148,000  
Salt and Pepper Crispy Squid  
*Cumi Goreng Kering Lada Garam*

糖醋花枝片 98,000 148,000  
Sweet and Sour Squid  
*Cumi - Cumi dengan Saus Asam Manis*

家禽, 進口牛肉和進口羔羊

**Poultry, Imported Beef and Lamb**

Small Medium

西柠炸鸡扒 98,000 148,000  
Crispy Boneless Chicken in Lemon Sauce  
*Daging Ayam Goreng dengan Saus Jeruk Limun*

 香酥咸蛋鸡丁 98,000 148,000  
Crispy Chicken with Golden Salted Egg Yolk  
*Daging Ayam Goreng di Masak dengan Telor Asin*

“上海” 鸡丁 98,000 148,000  
Diced Chicken “Shanghai Style”  
*Ayam ala “Shanghai”*

 腰果炒宫保鸡丁 98,000 148,000  
Diced Chicken in “Kung Pao” Style  
*Daging Ayam Masak Gung Bao dengan Kacang Mede*

 X.O 酱炒鸡丁 98,000 148,000  
Wok Fired Chicken in X.O Sauce  
*Ayam dengan Saus XO*

法式鹅肝炒牛肉 258,000 338,000  
Wok Tossed Beef and Foie Gras in Oyster Sauce  
*Tumis Daging Sapi dengan Foie Gras di Sauce Tiram*



 黑椒澳洲牛柳粒 198,000 278,000  
Wok-Fried Australian Beef Tenderloin in Black Pepper Sauce  
*Tumis Daging Sapi dengan Saus Lada Hitam*

川香牛肉丝 168,000 238,000  
Crispy Shredded Beef Szechuan Style  
*Daging Sapi Iris Sichuan Renyah*

“上海” 風味羊排 168,000 238,000  
Lamb Chops “Shanghai” Style  
*Iga Kambing ala “Shanghai”*

 蒜米椒仔炒火腩 138,000 198,000  
Wok-Fried Roasted Pork Belly with Garlic and Chili  
*Samcan Panggang di Tumis dengan Cabe dan Bawang Putih*

 回锅肉片 138,000 198,000  
Stir Fried Pork Belly with Dou Ban Sauce  
*Samcan dimasak dengan Sambal Tau Cho*

 西兰花红烧肉 158,000 228,000  
 Braised Pork Belly with Broccoli  
*Samcan dimasak dengan Brokoli*

**蔬菜豆腐类**

**Vegetable and Bean Curd**

Small Medium

|   |   |         |         |
|---|---|---------|---------|
|  | 双贝黄焖浸菜苗<br>Baby Pak Choy with Scallops and Conpoy in Crab Sauce<br><i>Bak Choy dengan Kerang dan Conpoy dalam Saus Kepiting</i> | 168,000 | 238,000 |
|   | 金银蛋扒菠菜<br>Braised Spinach with 3 Kinds of Egg<br><i>"Pocai" Masak dengan 3 Macam Telur</i>                                      | 98,000  | 148,000 |
|  | 干扁四季豆<br>Work Fried French Beans with Minced Chicken<br><i>Tumis Buncis dengan Ayam Cincang</i>                                 | 68,000  | 108,000 |
|  | 清炒进口时蔬<br>Wok-Fried Chinese Vegetables<br><i>Golden Garlic, Oyster Sauce or Belacan Tumis Sayuran Cina</i>                      | 78,000  | 128,000 |
|   | 鱼香茄子煲<br>Braised Eggplant "Szechuan" Style<br><i>Tumis Terong Masak ala "Sichuan"</i>   | 78,000  | 128,000 |

|   |  |        |         |
|---|--|--------|---------|
|  | 鲜菌烩菠菜豆腐<br>Braised Spinach Bean Curd with Wild Mushrooms<br><i>Tumis Tahu Bayam dengan Aneka Jamur</i> | 88,000 | 138,000 |
|---|--|--------|---------|

|  |  |        |         |
|--|--|--------|---------|
|  | 麻婆豆腐<br>Bean Curd "Ma Poh" Style with Minced Chicken<br><i>Tahu Masak ala "Ma Po " dengan Ayam</i> | 88,000 | 138,000 |
|--|--|--------|---------|

|  |   |         |         |
|--|---|---------|---------|
|  | 海鲜豆腐煲<br>Clay Pot Braised Bean Curd with Seafood<br><i>Sapo Tahu dengan Aneka Hidangan Laut</i> | 138,000 | 198,000 |
|--|---|---------|---------|

**饭, 麵條**

**Rice and Noodles**

Per Portion

|   |  |         |         |
|---|--|---------|---------|
|   | XO 酱海鲜炒饭<br>XO Sauce Seafood Fried Rice<br><i>Nasi Goreng Hidangan Laut dengan Saus XO</i>         | 108,000 | 158,000 |
|   | 菠萝炒饭<br>Pineapple Fried Rice with Dried Scallop<br><i>Nasi Goreng Hidangan dengan Remis Kering</i> | 128,000 | 168,000 |
|   | 扬州炒饭<br>"Yong Chow" Fried Rice<br><i>Nasi Goreng dengan ala Yong Chow</i>                          | 88,000  | 138,000 |
|  | 鹅肝炒饭<br>Fried Rice with Foie Gras<br><i>Nasi Goreng dengan Foie Gras</i>                           | 138,000 | 198,000 |
|   | 干炒牛肉河粉<br>Wok Fried Hor Fun with Sliced Beef<br><i>Kwetiau Goreng dengan Irisan Daging Sapi</i>    | 88,000  | 138,000 |
|   | 干烧海鲜依面<br>Braised E-Fu Noodles with Seafood<br><i>Tumis Mie E fu dengan Aneka Hidangan Laut</i>    | 138,000 | 198,000 |

**鲍鱼海味**

**Abalone & Dried Seafood**

Per Portion

|  |   |         |
|--|---|---------|
|  | 蠔皇原隻十頭鮮鮑伴花菇<br>Braised 10 Head Abalone and Shiitake Mushrooms with Oyster Sauce<br><i>Angsio Abalone Isi 10 dan Jamur dengan Saus Oyster</i>        | 258,000 |
|  | 蠔皇原隻十頭鮮鮑伴海參,花菇<br>Braised 10 Head Abalone and Sea Cucumber with Oyster Sauce<br><i>Angsio Abalone Isi 10, Teripang dan Jamur dengan Saus Oyster</i> | 328,000 |
|  | 蠔皇原隻十頭鮮鮑伴花膠,花菇<br>Braised 10 Head Abalone and Fish Maw with Oyster Sauce<br><i>Angsio Abalone Isi 10, Perut Ikan dan Jamur dengan Saus Oyster</i>   | 588,000 |
|  | 瑶柱花膠,海參伴花菇<br>Braised Sea Cucumber and Fish Maw with Dried Scallop Sauce<br><i>Angsio Teripang, Perut Ikan dan Jamur dengan Saus Kerang</i>         | 488,000 |

**甜品**

**Dessert**

Per portion

|  |   |         |
|--|---|---------|
|  | 炖燕窝<br>Double-boiled Superior Bird Nest<br><i>Sarang Burung Rebus Superior</i>  | 198,000 |
|  | 杏仁露炖燕窝<br>Bird Nest in Almond Cream<br><i>Sarang Burung dengan Krim Almond</i>  | 198,000 |
|  | 银耳龙眼龟苓膏<br>Chilled "Gūilínggāo" Jelly with Dates, Longan and Snow Fungus<br><i>"Gui Ling Kao" dengan Longan, Kurma Merah, dan Jamur Putih</i> | 58,000  |
|  | 芒果布丁冰淇淋<br>Fresh Mango Pudding with Ice Cream<br><i>Pudding Mangga dengan Es Krim</i>   | 48,000  |
|  | 木瓜银耳杏仁汤<br>Papaya, Snow Fungus and Almond Soup<br><i>Pepaya, Cendawan Salju, dan Sup Badam</i>  | 48,000  |
|  | 莲子百合红豆沙<br>Sweetened Red Bean Soup with Lotus Seeds<br><i>Bubur Kacang Merah dengan Biji Teratai</i>  | 48,000  |
|  | 芝麻炸煎堆<br>Fried Sesame Jian Dui<br><i>Pangsit Wijen Goreng</i>   | 38,000  |
|  | 季节水果<br>Seasonal Fresh Fruits<br><i>Irisan Aneka Buah Segar</i>   | 48,000  |