

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

海鮮 Seafood	Small	Medium	家禽, 進口牛肉和進口羔羊 Poultry, Imported Beef and Lamb	Small	Medium
蒜蓉蒸大虾 Steamed King Prawns with Garlic Sauce <i>Udang Besar di Kukus dengan Bawang Putih Cincang</i>	148,000	218,000	西柠炸鸡扒 Crispy Boneless Chicken in Lemon Sauce <i>Daging Ayam Goreng dengan Saus Jeruk Limun</i>	98,000	148,000
红焖大虾 Braised King Prawn with Superior Pumpkin Gravy <i>Udang Besar di Masak dengan Sauce Labu Parang</i>	148,000	218,000	 香酥咸蛋鸡丁 Crispy Chicken with Golden Salted Egg Yolk <i>Daging Ayam Goreng di Masak dengan Telor Asin</i>	98,000	148,000
 辣子或黑椒炒肉蟹 Wok-Fried Crab with Singaporean Chili or Black Pepper Sauce <i>Kepiting di Masak ala Singapore Pedas atau Saus Lada Hitam</i>		288,000	“上海” 鸡丁 Diced Chicken “Shanghai Style” <i>Ayam ala “Shanghai”</i>	98,000	148,000
扇贝芋窝 Fried Taro Basket with Scallops and Prawns <i>Keranjang Taro Goreng dengan Kerang dan Udang</i>	198,000	268,000	 腰果炒宫保鸡丁 Diced Chicken in “Kung Pao” Style <i>Daging Ayam Masak Gung Bao dengan Kacang Mede</i>	98,000	148,000
 名酱炒带子 Stir-Fried US Scallop with X.O. Sauce <i>Kerang US Dimasak dengan Saus XO</i>	228,000	318,000	 X.O 酱炒鸡丁 Wok Fired Chicken in X.O Sauce <i>Ayam dengan Saus XO</i>	98,000	148,000
果皮豉汁蒸带子 Steamed US Scallop in Beancurd with Black Bean Sauce <i>Kerang US Besar dengan Tahu di Saus Kacang Hitam</i>	198,000	268,000	法式鹅肝炒牛肉 Wok Tossed Beef and Foie Gras in Oyster Sauce <i>Tumis Daging Sapi dengan Foie Gras di Sauce Tiram</i>	258,000	338,000
 咸蛋虾球 Stir-Fried Salted Egg Yolk Prawns <i>Udang Goreng dengan Telor Asin</i>	188,000	258,000	 黑椒澳洲牛柳粒 Wok-Fried Australian Beef Tenderloin in Black Pepper Sauce <i>Tumis Daging Sapi dengan Saus Lada Hitam</i>	198,000	278,000
脆皮黄金虾 Crispy Golden Prawn with Orange Sauce <i>Udang goreng dengan Saus Jeruk</i>	178,000	248,000	川香牛肉丝 Crispy Shredded Beef Szechuan Style <i>Daging Sapi Iris Sichuan Renyah</i>	168,000	238,000
美乃滋虾球 Crispy Prawns with Mayonnaise <i>Udang Goreng dengan Saus Mayonnaise</i>	168,000	238,000	“上海” 風味羊排 Lamb Chops “Shanghai” Style <i>Iga Kambing ala “Shanghai”</i>	168,000	238,000
糖醋花枝片 Crispy Cod Filet with Cashew in Sweet and Sour Sauce <i>Ikan Gindara Masak Saus Asam Manis dan Kacang Mete</i>	168,000	238,000			
椒盐鲜鱿 Salt and Pepper Crispy Squid <i>Cumi Goreng Kering Lada Garam</i>	98,000	148,000			
糖醋花枝片 Sweet and Sour Squid <i>Cumi - Cumi dengan Saus Asam Manis</i>	98,000	148,000			

蔬菜豆腐类

Vegetable and Bean Curd

Small Medium

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

	鲜菌烩菠菜豆腐 Braised Spinach Bean Curd with Wild Mushrooms <i>Tumis Tahu Bayam dengan Aneka Jamur</i>	88,000	138,000
	麻婆豆腐 Bean Curd "Ma Poh" Style with Minced Chicken <i>Tahu Masak ala "Ma Po " dengan Ayam</i>	88,000	138,000
	海鲜豆腐煲 Clay Pot Braised Bean Curd with Seafood <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 XO Sauce Seafood Fried Rice <i>Nasi Goreng Hidangan Laut dengan Saus XO</i>	108,000	158,000
	菠萝炒饭 Pineapple Fried Rice with Dried Scallop <i>Nasi Goreng Hidangan dengan Remis Kering</i>	128,000	168,000
	扬州炒饭 "Yong Chow" Fried Rice <i>Nasi Goreng dengan ala Yong Chow</i>	88,000	138,000
	鹅肝炒饭 Fried Rice with Foie Gras <i>Nasi Goreng dengan Foie Gras</i>	138,000	198,000
	干炒牛肉河粉 Wok Fried Hor Fun with Sliced Beef <i>Kwetiau Goreng dengan Irisan Daging Sapi</i>	88,000	138,000
	干烧海鲜依面 Braised E-Fu Noodles with Seafood <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 Braised 10 Head Abalone and Shiitake Mushrooms with Oyster Sauce <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 Braised 10 Head Abalone and Sea Cucumber with Oyster Sauce <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 Braised 10 Head Abalone and Fish Maw with Oyster Sauce <i>Angsio Abalone Isi 10, Perut Ikan dan Jamur dengan Saus Oyster</i>	588,000
	瑶柱花膠,海參伴花菇 Braised Sea Cucumber and Fish Maw with Dried Scallop Sauce <i>Angsio Teripang, Perut Ikan dan Jamur dengan Saus Kerang</i>	488,000

甜品

Dessert

Per portion

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