



滋补靓汤 SOUP

| | RM 单份 <i>Single Serving</i> |
|--|-----------------------------------|
| 鲍鱼炖黑蒜汤 _____ Double Boiled Abalone and Black Garlic with Chicken | 60 |
| 羊肚菌干贝炖汤 _____ Double Boiled Morel Mushroom and Dried Scallop with Silkie Chicken | 68 |
| 沙梨炖鲜鸡汤 _____ Double Boiled Golden Pear with Chicken | 45 |
| 四川酸辣海参汤 _____ Szechuan Hot and Sour with Minced Prawn and Sea Cucumber | 50 |
| 蟹肉鲜菇汤 _____ Braised Crabmeat with Shredded Mushroom | 45 |
| 🌿 四川酸辣素汤 _____ Vegetarian Szechuan Hot and Sour | 35 |
| 🌿 玉米素汤 _____ Sweet Corn | 30 |
| 🌿 白玉菇素汤 _____ Shimeji Mushroom | 38 |
| 🍲 海味四宝炖乌鸡汤（海参、干贝、鱼鳔、鲍鱼片） _____ Double Boiled Seafood with Silkie Chicken (Sea Cucumber, Dried Scallop, Fish Maw and Abalone Slice) | 98 |

海味臻品
SEAFOOD

| | RM 单份 <i>Single Serving</i> |
|--|-----------------------------------|
| 鲍汁鲜虾酿海参 _____ Sea Cucumber with Fresh Prawn Filling in Abalone Sauce | 88 |
| 鲍汁鸡肉酿鱼鳔 _____ Fish Maw with Chicken Filling in Abalone Sauce | 78 |
| 蚝豉烩花菇 _____ Braised Shiitake Mushroom with Dried Oyster | 78 |
| 蚝皇五头鲍鱼烩鱼鳔 _____ Braised Five-Head Abalone with Fish Maw in Supreme Oyster | 218 |

— 海鲜 · 龙虾臻品 —
SEAFOOD / LOBSTER

| | RM 单份 <i>Single Serving</i> |
|--|-----------------------------------|
| 干煎大明虾皇 _____ Jumbo Prawn and Sundried Scallop in Superior Stock 280-300G | 180 |
| 沙煲白胡椒龙虾 _____ Claypot Lobster with White Pepper | 160 |
| 避风塘香蒜龙虾 _____ Wok-Fried Lobster with Fragrant Garlic and Shallot in Black Bean Sauce | 160 |
| 蒙古酱爆明虾 _____ Stir-Fried Prawn in Mongolian Sauce | 80 |
| 日式芥末蒸明虾 _____ Steamed Prawn in Wasabi Sauce | 80 |
| 蒜蓉蒸龙虾 _____ Steamed Lobster with Garlic | 160 |
| 🍷 避风塘香蒜龙虾尾 _____ Wok-Fried Lobster Tails with Fragrant Garlic & Shallot | 180 |
| 橄榄菜清蒸鳕鱼 _____ Steamed Cod with Olive Vegetables in Superior Sauce | 150 |

烧烤精选 BARBECUE & ROASTED

RM
单份
Single Serving

脆皮北京烤鸭（一鸭两食）
Traditional Peking Duck (Enjoyed in Two Ways) _____ 180

-需提前一天预订
- 1 Day Pre-Order Required

a) 香脆鸭皮卷薄饼，配黄瓜、葱丝、胡萝卜
Crispy Skin Wrapped in Steamed Chinese Pancake
with Cucumber, Spring Onion and Carrot

b) 鸭肉烹调选择:

Choice of Preparation for Duck Meat:

| | | | | |
|---|--------------------------------|------------------------------------|--------------------|-----------------------|
| 姜葱爆炒 Sautéed with Spring Onion & Ginger | 蒜蓉清炒 Sautéed with Garlic | 豉汁爆炒 Sautéed with Black Bean | 鸭粒炒饭 Fried Rice | 鸭丝炒面 Fried Noodles |
|---|--------------------------------|------------------------------------|--------------------|-----------------------|

香脆春鸡（一只） _____ 65
Crispy Roasted Chicken (Whole)

香脆烧鸭（半只） _____ 88
Crispy Roasted Duck (Half)

茶香烟熏鸡 _____ 65
Signature Tea-Infused Roasted Chicken

蜜汁鸡叉烧 _____ 55
Honey-Glazed Barbecue Chicken

牛 · 羊佳肴
BEEF & LAMB

| | RM 单份 Single Serving |
|---|----------------------------|
| 蜜汁黑椒牛肉 _____ Beef with Honey Black Pepper Sauce | 100 |
| 蒙古汁煎牛肉 _____ Pan-Fried Beef with Mongolian Sauce | 100 |
| 砂锅白萝卜炖牛柳 _____ Claypot Stewed Beef Striploin with Radish | 100 |
| 豉汁炒牛肉 _____ Stir-Fried Beef with Black Bean Sauce | 100 |
| 酸辣蒙古炖羊肉 _____ Spicy Mongolian Stewed Lamb | 110 |
| 砂锅麻辣羊肉 _____ Claypot Mala Lamb Stew | 110 |
|  麻辣炖牛小排 _____ Mala-Style Braised Beef Short Rib | 108 |
| 玉竹炖牛肉 _____ Stewed Beef with 'Yu Zhu' and Potato | 110 |

鸡 · 鸭佳肴 POULTRY

| | RM 单份 <i>Single Serving</i> |
|--|-----------------------------------|
| 海参焖鸭 _____ Stewed Duck with Sea Cucumber | 80 |
| 飘香佛钵宫保鸡 _____ Wok-Fried Sweet & Sour Chicken with Yam Ring | 70 |
| 经典辣子鸡 _____ Stir-Fried Spicy Chicken | 65 |
| 干贝蒸鸡饼 _____ Steamed Minced Chicken Patty with Dried Scallop | 78 |
| 浓汤狮子头 _____ Braised 'Lion's Head' Meatball with Chinese Cabbage in Supreme Sauce | 78 |
| 豉汁炒鸡柳 _____ Wok-Fried Chicken with Spicy Black Bean Sauce | 65 |
| 竹笋滑鸡煲 _____ Braised Chicken with Bamboo Shoot | 65 |

鲜鱼 FISH

| | | RM 单份 Single Serving |
|---------------------------|--------------------------|----------------------------|
| 石斑全鱼 Whole Grouper | 约700 - 800克 700-800GM | 160 |
| 红鲷全鱼 Whole Red Snapper | 约700 - 800克 700-800GM | 110 |
| 金目鲈全鱼 Whole Seabass | 约700 - 800克 700-800GM | 110 |

烹调方式 · 酱汁 Preparation styles

清蒸配橄榄菜
Steamed with Olive
Vegetable in Superior Sauce

潮州蒸
Steamed Teochew Style

剁椒香脆酥炸
Deep-Fried with Fermented
Chopped Chilli

香脆甜酸汁
Deep-Fried with Sweet and
Sour

姜蓉鲑鱼露蒸
Steamed Ginger, Scallion
and Fish Sauce

香炸四川酱
Fried with Hot Bean Sauce
& Soybean Crumbs

粉 · 面 · 饭
NOODLE / RICE

| | RM 单份 <i>Single Serving</i> |
|---|-----------------------------------|
| 海鲜焖伊府面 _____ Hong Kong Braised Ee Fu Noodle with Seafood | 50 |
| 姜葱牛肉滑蛋炒生面 _____ Cantonese Wok-Fried Crispy Noodle with Sliced Beef, Ginger and Spring Onion | 60 |
| 干炒牛肉河 _____ Wok-Fried Flat Rice Noodle with Sliced Beef | 60 |
| 黄金带子炒饭 _____ Golden Fried Rice with Fresh Scallop | 60 |
| 蛋白鲜虾炒饭 _____ Fried Rice with Prawn and Egg White | 55 |
| 黄金干贝鲜虾炒饭 _____ Golden Fried Rice with Dried Scallop, Prawn and Spring Onion | 68 |

斋菜精选
VEGETARIAN

| | RM 单份 <i>Single Serving</i> |
|--|-----------------------------------|
| 甜酸素鱼 _____ Sweet and Sour Fish | 55 |
| 宫保素鸡 _____ Kung Pao Chicken | 65 |
| 四川百合炒茄子 _____ Szechuan Style Sautéed Porcini Mushroom with Lily Bulb and Eggplant | 55 |
| 清炒芦笋百合 _____ Sautéed Asparagus with Lily Bulb | 50 |
| 斋鹅焖伊面 _____ Braised Noodle with Mock Goose | 48 |
| 自制豆腐配白玉菇 _____ Braised Noodle with Braised Homemade Bean Curd with Shiitake Mushroom | 45 |
| 四川香辣素鸡配白饭 _____ Szechuan Style Hot and Spicy Chicken with Rice | 40 |

— 蔬菜 · 豆腐类 —
VEGETABLE / BEAN CURD

| | RM 单份 <i>Single Serving</i> |
|--|-----------------------------------|
| 自制豆腐配白玉菇 _____ Stewed Homemade Bean Curd with Shimeji Mushroom | 40 |
| 三皇上汤苋菜 _____ Poached Chinese Spinach with Assorted Eggs in Supreme Sauce | 48 |
| 白木耳炒小芥兰 _____ Stir-Fried Baby Kailan with White Fungus and Red Goji | 45 |
| 咸蛋茄子炒鸡肉碎 _____ Stir-Fried Eggplant with Minced Chicken and Salted Egg | 48 |
| 干炒麻辣莲藕片 _____ Stir-Fried Mala Lotus Root | 48 |
| 鲜菇蛋白焖自制豆腐 _____ Stewed Homemade Bean Curd with Egg Drop | 48 |
| 莲藕什锦蔬炒夏威夷豆 _____ Stir-Fried Lotus Root and Assorted Vegetables with Macadamia Nuts | 48 |
| 四川麻婆豆腐 _____ Szechuan Spicy Mapo Tofu | 50 |
| 海参小白菜 _____ Stir-Fried Siew Bak Choy with Sea Cucumber | 55 |
| 自家手工豆腐 _____ Oriental Homemade Bean Curd | 55 |

酱汁选择

Choose Your Flavor

蚝皇汁

Supreme Oyster Sauce

麻辣酱

Spicy Mala Sauce

豉汁

Black Bean Sauce

手工酱清

Superior Soy Sauce

甜品类
DESSERT

| | RM 单份 <i>Single Serving</i> |
|---|-----------------------------------|
| 杨枝甘露 Chilled Mango Puree with Sago | 25 |
| 龟苓膏 Chilled Chinese Herbal Jelly | 25 |
| 红豆汤圆 Red Bean with Glutinous Rice Ball | 20 |
| 金黄香脆锅饼 Crispy Chinese Pancake | 20 |
| 香脆芝麻球 Crispy Mochi Sesame Ball with Red Bean, Coconut, Sesame Filling | 25 |
| 鲜果拼盘 Fresh Fruits Platter | 20 |

前菜精选 APPETISER

| | RM 单份 <i>Single Serving</i> |
|---|-----------------------------------|
| 凉拌海参 _____ Cold Sea Cucumber Salad | 40 |
| 咸蛋黄金针菇 _____ Crispy Enoki Mushroom with Salted Egg | 35 |
| 椒盐酥脆小蟹 _____ Salt & Pepper Baby Crab | 48 |
| 凉拌蒜香青瓜黑木耳 _____ Marinated Cucumber and Black Fungus with Garlic Vinegar Dressing | 25 |
| 香脆鲜虾云吞配自制辣酱 _____ Fried Shrimp Wonton with Homemade Chilli Sauce | 40 |
|  经典双拼 - 蛋白炒蟹肉 & 烧汁鹅肝 _____ Classic Twin Combination Platter Scrambled Egg White with Crabmeat & Grilled Foie Gras in BBQ Sauce | 118 |

BERJAYA
LANGKAWI RESORT
MALAYSIA