

商务午市套餐

RED BUSINESS SET LUNCH

RM88 per person / 每位

前菜

APPETIZER

三式蒸点

Steamed dim sum trio platter

汤 (请选择一种)

SOUP (please select one)

莲藕花生老火炖汤

Double-boiled lotus root with peanut soup

烤鸭酸菜辣炖汤

Double-boiled roasted duck with salted vegetable and dried chilli

老黄瓜炖鸡汤

Double-boiled old cucumber and chicken soup

主菜 (请选择二种)

MAIN COURSE (please select two)

Additional main course will be charged at RM38 per dish

港式姜茸虫草花蒸红雕鱼块

Steamed red snapper fillet with minced ginger and cordyceps flower

五香烤鸭伴香茅辣酱

Oven-baked five spice roast duck with lemon grass sauce

姜花辣酱烤鸡扒

Oven-baked chicken chop with ginger flower spicy sauce

糖醋虾仁

Wok-fried crispy shrimp in sweet and sour sauce

四川炒牛肉片

Wok-fried beef in Szechuan sauce

麻婆辣香豆腐

Szechuan mapo tofu with minced chicken

照烧辣酱豆腐伴虾米碎

Braised bean curd with spicy teriyaki sauce topped with crispy dried shrimp

三皇蛋苏东苋菜苗

Steamed trio eggs with baby spinach and squid

上汤奶白伴银鱼仔

Slow-cooked superior stock with baby nai pak choy topped with crispy silver anchovies

饭类，面类 (请选择一种)

RICE AND NOODLE *(please select one)*

客家鲜虾菇粒烩饭

Hakka style fried rice with shrimps and diced mushrooms

上海肉碎担担面

Shanghai style tan tan noodles with roasted barbeque chicken

白饭

Steamed fragrant white rice

例甜品

DESSERT OF THE DAY

Free flow of chinese tea

All prices quoted are subject to an additional 6% service tax.