



23 奇怪海鲜酒家
UNIQUE SEAFOOD PJ23

奇妙搭配，
怪出滋味。



UNIQUE SEAFOOD PJ23 (PORK FREE)

Lot 9B-3, Jalan Kemajuan, Section 13,
46200 Petaling Jaya, Selangor.

Tel : 03-7960 2088 / 2066 HP : 016-210 4266

ATLANTIC SEAFOOD (PORK FREE)

Lot TG-MW-001 & 004, Ground Floor,
Main Wing Tropicana Golf & Country Club,
Jalan Kelab Tropicana, 47410, Petaling Jaya,
Selangor Darul Ehsan, Malaysia.

HP : 012-250 9837 / 012-271 9835

ELITE GRAND BALLROOM

Lot 8A, Jalan 13/2, Section 13,
46200 Petaling Jaya, Selangor.

HP : 017-212 3128 / 016 715 6636

PANTAI SEAFOOD RESTAURANT

No.13575, Jalan Cempaka Kg, Kampung Sg Kayu Ara,
47400 Petaling Jaya, Selangor.

Tel : 03-7725 5099 / 1099 HP : 016-210 4366





关于我们 ABOUT US

奇怪海鲜集团 | UNIQUE SEAFOOD GROUP

成立于2000年，奇怪海鲜集团一直是马来西亚活海鲜市场的领导者。我们进口并供应超过100多种活海鲜，遍布全国，从高级中餐厅、星级酒店、酒楼到婚宴会馆，都是我们长期合作的伙伴。

凭借超过30年经验的名厨团队，集团坚持每日选用新鲜食材，呈现地道精致的中式海鲜料理，至今荣获了不少奖项，深受食客与业界肯定。

我们的旗舰店坐落于八打灵再也 (Petaling Jaya)，设有全马最大的活海鲜鱼缸系统，并荣获2025年马来西亚纪录大全 (MBR) “最多活海鲜选择的餐厅”殊荣，让宾客自由挑选心仪海鲜。此外，餐厅配备13间尊贵VIP包厢，均设有卡拉OK系统，是商务宴请、家庭聚会及庆典活动的理想之选。

Unique Seafood Group was founded in 2000 and has since been the **Live Seafood Market Leader in Malaysia**. With more than **100 varieties of live seafood** sourced locally and internationally, we are among the largest seafood suppliers in the nation, serving fine dining restaurants, hotels, banquet halls, and wedding venues.

With a culinary team boasting **over 30 years of expertise**, we craft authentic Chinese seafood cuisine using only the freshest ingredients daily. Over the years, we have garnered numerous accolades and earned widespread recognition from both diners and industry professionals.

Our flagship restaurant in Petaling Jaya is home to **Malaysia's largest live seafood tank system**, officially recognized by the **Malaysia Book of Records (MBR 2025)** for the Most Variety of Live Seafood in a Restaurant. Featuring **13 VIP private dining rooms** each equipped with karaoke systems, our venue offers the perfect setting for business banquets, family gatherings and celebratory events.

荣誉与成就 | AWARDS & ACHIEVEMENTS



旗下分行 | OUR BRANCHES

奇怪海鲜旗舰店 UNIQUE SEAFOOD PJ23 (PORK FREE)

SINCE 2000 - DINE-IN / JALAN KEMAJUAN, PETALING JAYA

作为集团创立的第一家旗舰海鲜餐厅，PJ23 荣获《马来西亚纪录大全 2025》“最多活海鲜选择的餐厅”的殊荣。这里坐拥全马最大的餐厅水族箱，汇聚逾 80 种珍稀顶级活海鲜，并精心搭配家禽、羊肉、牛肉与特色点心等丰富佳肴。餐厅设有 13 间尊贵贵宾厢房及卡拉OK设施，无论商务宴请或亲友聚会，皆能在此享受尊荣与私密的用餐体验。

The group's first seafood restaurant to be established with the 'most variety of Live Seafood in A Restaurant (MBR 2025)'. Malaysia's largest live seafood aquarium with over 80 species of premium Live seafood, menu including a wide selection of meat including poultry, lamb, beef, and Dim Sum specialties. 13 Private rooms with KTV facilities are available for private business events and leisure gatherings.



水上人家 PANTAI SEAFOOD RESTAURANT

SINCE 2005 - DINE-IN + BANQUET / KG SG KAYU ARA, PETALING JAYA

以“渔村”概念为灵感，水上人家营造出轻松惬意、适合家庭聚会的用餐氛围。原木装饰与亚答屋顶设计，仿佛将宾客带入悠然的渔村情境。餐厅设有 10 间配备卡拉OK设施的豪华包厢，以及可容纳 100 至 180 位宾客的宴会厅。无论是婚宴喜庆，还是私人聚会，这里皆备有精心设计的宴会套餐与私享菜单，让每一场宴会都尽善尽美。

Pantai Seafood's concept is family-friendly with a casual and cozy dining atmosphere featuring timber work and attap roofing to re-create the 'Fish Village' vibe. 10 Private rooms with KTV facilities and a banquet hall accommodating 100 - 180 guests. Wedding Banquet Packages and private functions Set Menus are available.



富豪豪华宴会厅 ELITE GRAND BALLROOM

SINCE 2013 - BANQUET / JALAN KEMAJUAN, PETALING JAYA

富丽堂皇的宴会厅，可容纳多达 900 位宾客，是八打灵再也中式婚宴与企业庆典的首选之地。厅内全面铺设高级地毯，配备气派非凡的高台舞台、典雅水晶吊灯，以及震撼全场的灯光与音响系统。无论是婚礼喜宴，还是企业专属宴会，我们都为您提供精致的宴会套餐与量身定制的菜单，成就每一场难忘的盛典。

Luxurious banquet hall accommodating up to 900 guests, the first choice in Petaling Jaya for Chinese weddings and corporate celebrations. Ballrooms are equipped with fully carpeted floor, grand elevated stage, Elegant Chandeliers and spectacular sound & lighting system. Wedding Banquet Packages and corporate private functions Menus available.



大西洋海鲜酒家 ATLANTIC SEAFOOD RESTAURANT (PORK FREE)

SINCE 2024 - DINE-IN + BANQUET / TROPICANA GOLF & COUNTRY RESORT, PETALING JAYA

坐落于绿意盎然的高尔夫俱乐部内，大西洋海鲜酒家以中式活海鲜料理为主轴，融入现代巧思，并呈献精致点心，打造雅致非凡的中式餐饮体验。餐厅定位高端全方位服务，宾客群体涵盖 Tropicana 高尔夫球友、企业客户、亲友聚会，以及俱乐部访客。婚宴佳肴与私人宴会套餐一应俱全，宏伟宴会厅可容纳 100 至 550 位宾客，成就每一场盛大而难忘的庆典。

Nestled within a golf club, featuring Chinese-style live seafood cuisine with modern twist and Dimsum specialties. Concept is a full service elegant chinese dining restaurant with guests' profile consisting of tropicana golfers, corporate clients, families gatherings, and Tropicana Golf & Country Resort visitors. Wedding banquet menu and private functions Set Menus are available, with Grand ballroom accommodating from 100 to 550 guests.



招牌名菜

UNIQUE SIGNATURE DISHES

咸蛋蜘蛛蟹

Baked Alaskan Crab with
Salted Egg Yolk





1. 澳洲龙虾刺身
Australian Lobster Sashimi
2. 咸蛋蜘蛛蟹
Baked Alaskan Crab with Salted Egg Yolk
3. 皇焖白雪蟹
Braised Snow Crab in Superior Pumpkin Soup
4. 奇怪辣子大肉蟹
Unique Style Indonesian Chili Crab
5. 金银蒜茸粉丝蒸圣子皇
Steamed Scotland Clam with Minced Garlic & Vermicelli
6. 蒜蓉粉丝蒸扇贝
Steamed Scotland Scallop with Minced Garlic & Vermicelli
7. 法式芝士焗生蚝
French Style Cheese Baked Oyster
8. 堂灼象拔蚌
Steamboat Geoduck
9. 白灼活草虾
Poached Tiger Prawn
10. 娘惹蒸鱼
Steamed Fish in 'Nyonya' Style
11. 油泡活鲍鱼
Abalone Stir Fried with Oyster Sauce & Fried Ginger
12. 秘制烧烤鱼
Grilled Fish with Belacan
13. 二松炒芥兰
Fried Kai Lan in Two Varieties
14. 甘香白玉煲
Seafood Treasure Claypot with Curry Leaves (Prawn, Sea Cucumber, Scallop, Abalone, Sea Asparagus)
15. 黑松露小炒皇
Fried Assorted Vegetables with Truffle Oil

龙虾羹

LOBSTER

澳洲龙虾皇焖河粉

Australian Lobster Brasied
with Superior Pumpkin Soup
and Kuey Teow





龙虾类 Lobster

- | | |
|--|-------------------------------|
| 1. 美国龙虾
Boston Lobster | 5. 大花龙
Big Rainbow Lobster |
| 2. 大 / 小青龙虾
Big / Small Green Lobster | 6. 加州龙虾
California Lobster |
| 3. 澳洲龙虾
Australian Lobster | 7. 墨西哥龙虾
Mexican Lobster |
| 4. 本地小龙虾
Local Baby Lobster | 8. 苏格兰龙虾
Scotland Lobster |

煮法 Cooking Style

- | | |
|---|---|
| A) 堂灼 🍲
Steamboat | F) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| B) 日式刺身 🍣
Sashimi with wasabi | G) 椒盐 🍲
Salt & Pepper |
| C) 皇焗 🍲
Braised with Superior Pumpkin Soup | H) 金蒜焗
Baked with Minced Garlic |
| D) 芝士锅炒 🍲
Cheese & Garlic Stir Fried | I) 鲜果沙律
Fruit Salad Combination |
| E) 法式芝士焗 🍲
French' Style Cheese Baked | J) 炭烧
BBQ Grill |

龙虾头爪二食 Two Varieties Cooking Style

- I. 焗伊面 Braised Lobster Head & Claws with Ee-Fu Noodles
- II. 头爪滚粥 Lobster Head & Claws Porridge

两味煮法 Two Cooking Style _____ 另加 Additional RM25

另加粉 Add Noodles _____ RM 15 (S) RM 20 (M) RM 25 (L)

堂灼 Steamboat _____ 另加 Additional RM25

螃蟹类

CRAB

蛋白蒸阿拉斯加蜘蛛蟹
Alaskan Spider Crab Steamed with Egg White





螃蟹类 Crab

- | | |
|--|--|
| 1. 大 / 小花蟹
Big / Small Flower Crab | 7. 南非大肉蟹
S.African Big Meat Crab |
| 2. 印尼小肉蟹
Indonesian Small Meat Crab | 8. 南非大肉蟹 XL
S.African Big Meat Crab - XL |
| 3. 印尼大肉蟹
Indonesian Big Meat Crab | 9. 斯里兰卡大肉蟹
Sri Lanka Big Meat Crab |
| 4. 蜘蛛蟹
Spider Crab (Alaskan Crab) | 10. 美国白雪蟹
Boston Snow Crab |
| 5. 澳洲皇帝蟹
Australian King Crab | 11. 香槟蟹
Dungeness Crab |
| 6. 澳洲白雪蟹
Australian Snow Crab | 12. 爱尔兰蟹
Irish Crab |

煮法 Cooking Style

- | | |
|--|---|
| A) 皇焗 🍲
Braised with Superior Pumpkin Soup | H) 避风塘
Hong Kong' Style Stir Fried |
| B) 辣子 🍲
Fried with Chili Sauce | I) 姜葱炒
Stir Fried with Spring Onion & Ginger |
| C) 咸蛋焗 🍲
Baked with Salted Egg Yolk | J) 粉丝煲
Fried with vermicelli in Claypot |
| D) 金蒜焗
Baked with Minced Garlic | K) 蛋白蒸
Steamed with Egg White |
| E) 芝士锅炒
Cheese & Garlic Stir Fried | L) 古法煲
Traditional Claypot Style |
| F) 椒盐 🍲
Stir-Fried with Salt & Pepper | M) 胡椒煲 🍲
Braised with White Pepper Soup in Claypot |
| G) 金香 🍲
Stir Fried with Dried Shrimps & Curry Leafs | N) 奶香煲 🍲
Braised with Milky Cream in Claypot (wet) |

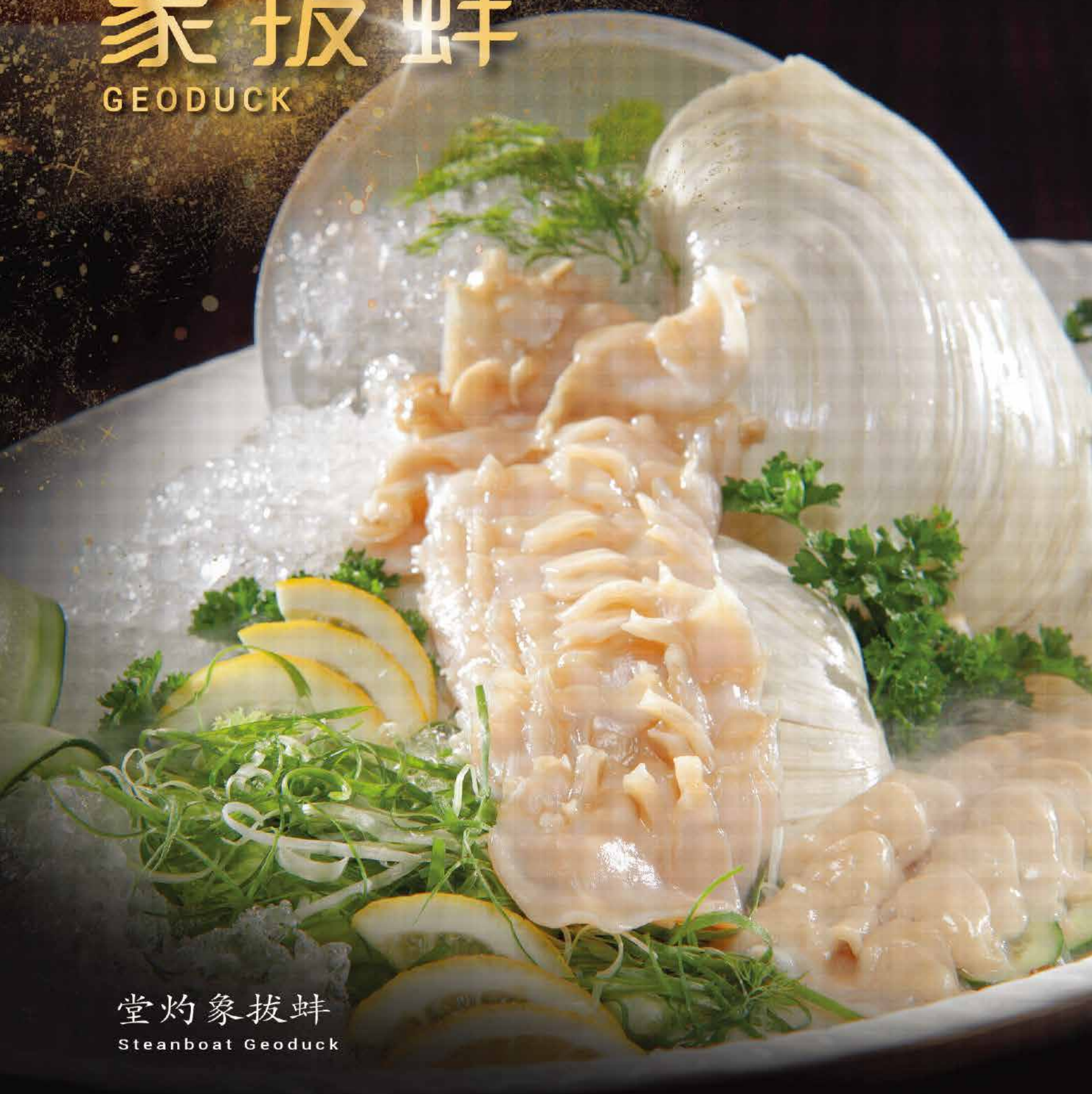
两味煮法 Two Cooking Style _____ 另加 Additional RM25

另加粉 Add Noodles _____ RM 15 (S) RM 20 (M) RM 25 (L)

堂灼 Steamboat _____ 另加 Additional RM25

象拔蚌

GEODUCK



堂灼象拔蚌

Steakboat Geoduck

象拔蚌 Geoduck

1. 加拿大象拔蚌
Canadian Geoduck

2. 加州象拔蚌
Californian Geoduck

煮法 Cooking Style

A) 日式刺身 🍣
Sashimi with Wasabi

B) 堂灼 🍲
Steamboat

C) 油泡
Stir Fried with Sweet Pea & Lily Bulb

D) 姜葱炒
Stir Fried with Spring Onion & Ginger

E) X.O 酱炒 🍲
Stir Fried with X.O Sauce

F) 虾米椒仔炒
Stir Fried with Dried Shrimps & Chili Padi

两味煮法 Two Cooking Style ———— 另加 Additional RM25

另加粉 Add Noodles ———— RM 15 (S) RM 20 (M) RM 25 (L)

堂灼 Steamboat ———— 另加 Additional RM25

虾类

PRAWN



椒盐濠尿虾
Deep Fried Mantis Prawn
with Salt Pepper



虾类 Prawn ❖

1. 草虾
Tiger Prawn

2. 生虾
Fresh Water Prawn

3. 濠尿虾
Mantis Prawn

煮法 Cooking Style ❖

A) 白灼 🍲
Poached

B) 蒜茸蒸
Steamed with Minced Garlic

C) 咸蛋焗
Baked with Salted Egg Yolk

D) 椒盐
Stir Fried with Salt & Pepper

E) 干煎
Pan Fried with Spicy Sauce

F) 豉油皇 🍲
Pan Fried with Superior Soy Sauce

G) 麦片焗
Baked with Oatmeal

H) 金蒜焗
Baked with Golden Minced Garlic

I) 西式蛋丝 🍲
Western Style Egg Floss

J) 奶油
Baked with Butter Milk

K) 奶香煲
Braised with Milky Cream in Claypot (wet)

L) 药膳
Poached with Chinese Herbs

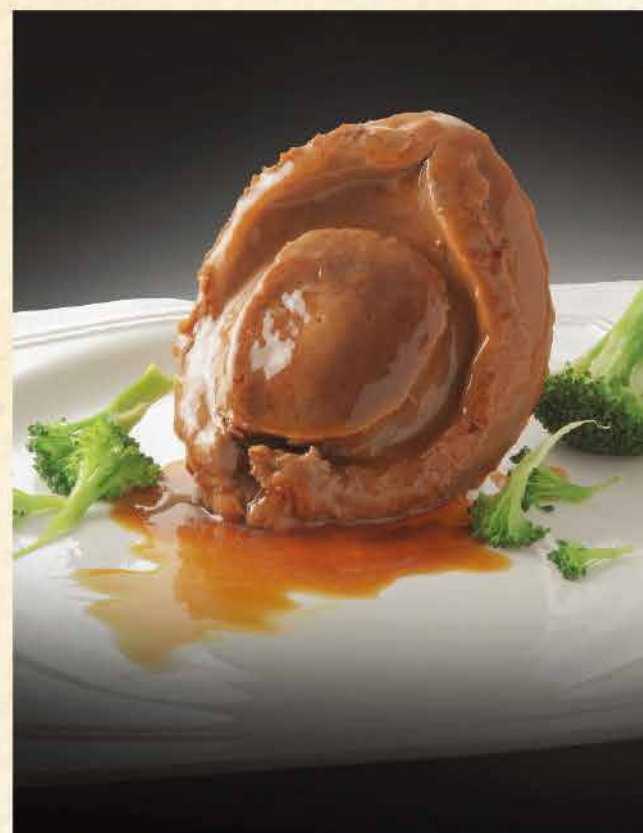
M) 妈蜜焗
Baked with Marmite Sauce

鲍鱼推介

ABALONE



油泡鲍鱼
Stir Fried Abalone with
Oyster Sauce & Fried Ginger



鲍鱼推介 Abalone ❖

- | | |
|----------------------------------|--------------------------------------|
| 1. 南非鲍鱼
South African Abalone | 3. 澳洲大鲍鱼
Australian Big Abalone |
| 2. 澳洲鲍鱼
Australian Abalone | 4. 澳洲小鲍鱼
Australian Small Abalone |

煮法 Cooking Style ❖

- A) 日式刺身 Sashimi with Wasabi 🍣
- B) 油泡 Stir Fried with Oyster Sauce & Fried Ginger 🍲
- C) 红烧 Braised with Oyster Sauce 🍲
- D) 金银蒜粉丝蒸 Steamed with Minced Garlic and Vermicelli
- E) 姜葱炒 Stir Fried with Spring Onion & Ginger
- F) 陈皮姜丝蒸 Steamed with Ginger & Tangarine Peels

两味煮法 Two Cooking Style	另加 Additional RM25
另加粉 Add Noodles	RM 15 (S) RM 20 (M) RM 25 (L)
堂灼 Steamboat	另加 Additional RM25

鱼类

FISH



波浪蒸龙虎斑
Steamed King Grouper Fish Slices
with Soy Sauce

鱼类 Fish

- | | | |
|-------------------------------|-------------------------------------|--|
| 1. 苏眉
Soo Mei | 12. 巴丁
Patin | 23. 苏鼠斑
Soo Xu Pan |
| 2. 海斑
Sea Garoupa | 13. 白须公
Pak So Kong | 24. 鲟龙鱼
Sturgeon Fish |
| 3. 老鼠斑
Lao Shu Ban | 14. 红非洲
Red Tilapia | 25. 多宝鱼
Turbot Fish |
| 4. 瓜子斑
Red Garoupa | 15. 中国生鱼
China Haruan Fish | 26. 红尾虎
U.S. Red Cat |
| 5. 龙虎斑
King Garoupa | 16. 翡翠王(金凤鱼)
Golden Jade Tilapia | 27. 吉罗鱼
Kerai Fish |
| 6. 红友鱼
Scallop Red Snapper | 17. 海底鸡
Hoi Thye Gai | 28. 忘不了(恩不来)
Empurau / Wang Bu Liao |
| 7. 牙点鱼
Silver Snapper | 18. 马友
Ma Yau | 29. 龙趸
Estuary Garoupa (5kg up) |
| 8. 东星斑
Tong Sing | 19. 挪威山水金凤
Norway Dam Tilapia | 30. 老虎斑
Low Fu Pan / Kelapu Harimau |
| 9. 西星斑
Sei Sing | 20. 河白须公
River Pak Sou Gong | 31. 金/银鲳鱼
Silver Pomfret / Bawal Emas |
| 10. 泰星斑
Tai Sing | 21. 海石甲
Sea Siakap | 32. 澳洲翡翠斑
Australian Jade Perch |
| 11. 顺壳
Soon Hock | 22. 石甲
Siakap Fish | 33. 龙趸仔
Small Estuary Garoupa |

煮法 Cooking Style

- | | |
|---|---|
| A) 港式蒸 Steamed, Hong Kong Style 🍴 | H) 家乡蒸 Steamed, House Special Style |
| B) 波浪蒸 Fish Slices steamed with soy sauce 🍴 | I) 红烧 Braised in Claypot |
| C) 酱蒸 Steamed with Spicy Bean Sauce | J) 油炸 Deep Fried 🍴 |
| D) 豉汁蒸 Steamed with Black Bean Sauce | K) 酸甜炸 Deep Fried with Sweet & Sour Sauce |
| E) 潮州蒸 Steamed, Teow Chew Style | L) 泰炸 Deep Fried, Thai Style |
| F) 菜脯蒸 Steamed with Preserved Radish | M) 炭烧 BBQ style 🍴 |
| G) 娘惹蒸 Steamed in 'Nyonya' Style 🍴 | |

两味煮法 Two Cooking Style

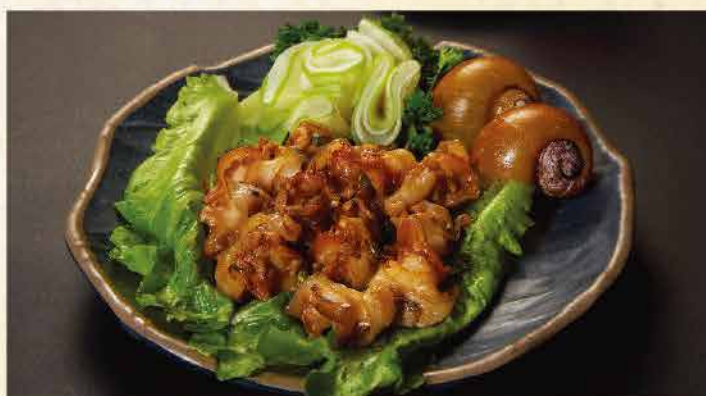
另加 Additional RM25

贝壳类

SHELL FISH



椒盐生蚝
Deep Fried Oyster with
Salt & Pepper



贝壳类 Shell Fish

- | | |
|-----------------------------|---------------------------------|
| 1. 沙白
Kepah | 8. 圣子皇
Scotland Clam |
| 2. 六根
Lokan | 9. 贵妃蚌
Gui Fei Clam |
| 3. 鲜蛤
Blood Clam | 10. 黑蚌
Black Mussel |
| 4. 青蚌
Siput Cangkul | 11. 青口
Green Mussel / Kupang |
| 5. 日本螺
Japanese Snail | 12. 菲律宾大花甲
Manila Clam (B) |
| 6. 扇贝
Fresh Scallop | 13. 苏格兰扇贝
Scotland Scallop |
| 7. 加拿大生蚝
Canadian Oyster | |

煮法 Cooking Style

- | | |
|--|---|
| A) 白灼
Poached | E) 法式焗
Baked with Cheese, French Style |
| B) 上汤
Braised with Superior Soup | F) 金银蒜蒸
Steamed with Minced Garlic |
| C) 怪味
Stir-fried with Unique Sauce | G) 甘香
Stir-fried with Dried Shrimps & Curry Leaf |
| D) 虾米椒仔炒
Stir-fried with Dried Shrimps & Chili Padi | H) 姜葱炒
Stir-fried with Spring Onion & Ginger |

海味

DRIED SEAFOOD



D001. 亚里山鲜鲍
Alisan Abalone

时价 SEASONAL PRICE (Per Tin / 每罐)

D002. 碧绿冬菇鱼鳔10头鲜鲍
Braised 10 Head Abalone with Mushroom & Fish Maw

RM118 (S/小) RM236 (L/大)

D003. 鲍鱼扒澳洲黄玉参
Braised Abalone with Sea Cucumber

RM188 (S/小) RM376 (L/大)

D004. 包罗万有海味煲 🍲
Dried Seafood in Claypot

RM198 (S/小) RM388 (L/大)

D005. 冬菇扒澳洲黄玉参
Braised Mushroom with Sea Cucumber

RM130 (S/小) RM260 (L/大)

D006. 一品海参皇
Stewed Sea Cucumber with Assorted Seafood

RM188 (S/小) RM328 (L/大)

D007. 碧绿海参皇 🍲
Stewed Sea Cucumber with Scallops & Prawn

RM188 (S/小) RM328 (L/大)

D008. 甘香白玉煲 🍲
Seafood Treasure Claypot with Curry Leaves
(Prawn, Sea Cucumber, Scallop, Abalone, Sea Asparagus)

RM220 (S/小) RM440 (L/大)

鱼翅推介

SHARK'S FIN



- SF01. 蟹皇靚素翅 RM28 (Bowl/每盅) RM120 (S/小) RM240 (L/大)
Braised Shark's Fin Soup with Crab Meat
- SF02. 银芽桂花翅 RM60 (S/小) RM120 (L/大)
Stir- Fried Shark's Fin with Scramble Eggs & Bean Sprouts
- SF03. 琼山金钱翅 RM68 (Bowl/每盅)
Braised Shark's Fin Soup in Brown Sauce
- SF04. 龙皇带子金钱翅 🍷 RM88 (Bowl/每盅)
Braised Shark's Fin Soup with Scallop & Prawn
- SF05. 迷你佛跳墙 🍷 RM88 (Bowl/每盅)
Mini Buddha Jump Over the Wall

羹尖

BISQUE



- B001. 四川酸辣羹 RM18 (Bowl/每盅) RM50 (S/小) RM100 (L/大)
Szechuan Hot & Sour Bisque
- B002. 蟹肉粟米羹 RM18 (Bowl/每盅) RM50 (S/小) RM100 (L/大)
Crab Meat & Sweet Corn Bisque
- B003. 海鲜豆腐羹 RM18 (Bowl/每盅) RM50 (S/小) RM100 (L/大)
Seafood Beancurd Bisque
- B004. 金牌皇焖鱼鳔羹 🍷 RM30 (Bowl/每盅) RM130 (S/小) RM260 (L/大)
Braised Fishmaw Bisque

海鲜小炒类

SEAFOOD STIR FRIED



- | | | | | |
|-------|---|---|------------|----------------|
| S001. | 酥炸鲜苏东 | | RM50 (S/小) | RM100 (L/大) |
| | Deep Fried Squid with Corn Flour | | | |
| S002. | 咸蛋苏东 | 👍 | RM60 (S/小) | RM120 (L/大) |
| | Deep Fried Squid with Salted Egg Yolk | | | |
| S003. | 烤苏东筒 | 👍 | 时价 | SEASONAL PRICE |
| | BBQ Squid | | | |
| S004. | 奶油软壳蟹 | 👍 | RM80 (S/小) | RM160 (L/大) |
| | Deep Fried Soft Shell Crab with Butter | | | |
| S005. | 椒盐软壳蟹 | | RM80 (S/小) | RM160 (L/大) |
| | Deep Fried Soft Shell Crab with Salt & Pepper | | | |

砂煲小菜类

CHINESE TREASURE IN CLAYPOT

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|-------|---|-------------------|------------|
| C001. | 茄子鱼滑煲
Claypot Brinjal with Fish Paste | RM30 (S/小) | RM60 (L/大) |
| C002. | 南乳斋菜粉丝煲
Braised Vegetarian Glass Noodle with Preserved Beancurd in Claypot | RM30 (S/小) | RM60 (L/大) |
| C003. | 海鲜烩自制豆腐煲
Claypot Homemade Beancurd with Seafood | RM35 (S/小) | RM70 (L/大) |
| C004. | 咸鱼焖菜园鸡煲
Claypot Village Chicken with Salted Fish | RM40 (S/小) | RM80 (L/大) |
| C005. | 凉瓜焖菜园鸡煲
Claypot Village Chicken with Bitter Gourd | RM40 (S/小) | RM80 (L/大) |
| C006. | 生虾粉丝煲 🍲
Claypot Fresh Water Prawns with Vermicelli | 时价 SEASONAL PRICE | |
| C007. | 古法生虾煲 🍲
Claypot Fresh Water Prawns in Traditional Style | 时价 SEASONAL PRICE | |

家禽类

POULTRY



- | | | |
|-------|---|-------------------------------------|
| P001. | 脆皮烟鸭胸 🍗 | RM30 (Portion / 每份) |
| | Crispy Smoked Duck | |
| P002. | 海蜇冻鸭胸 | RM40 (Portion / 每份) |
| | Chilled Smoked Duck Served with Jelly Fish | |
| P003. | 泰式香芒鸡扒 | RM35 (S/小) RM70 (L/大) |
| | Thai Style Crispy Chicken Chop with Shredded Mango | |
| P004. | 洋葱炸鸡扒 | RM35 (S/小) RM70 (L/大) |
| | Fried Chicken Chop with Onion Ring | |
| P005. | 柠檬炸鸡扒 | RM35 (S/小) RM70 (L/大) |
| | Fried Chicken Chop with Lemon Sauce | |
| P006. | 雀巢泰山鸡柳 | RM40 (Portion / 每份) |
| | Fried Chicken in the Basket | |
| P007. | 金牌吊烧鸡 🍗 | RM45 (Half / 半只) RM90 (Whole / 全只) |
| | Crispy Roasted Chicken | |
| P008. | 盐蒸马来鸡 | RM65 (Half / 半只) RM130 (Whole / 全只) |
| | Steamed Salted Village Chicken | |
| P009. | 玉兰菜园鸡皇 🍗 | RM70 (Half / 半只) RM140 (Whole / 全只) |
| | Steamed Village Chicken with Hong Kong Kailan | |
| P010. | 古早味清远鸡皇 🍗 | RM75 (Half / 半只) RM150 (Whole / 全只) |
| | Steamed Village Chicken, Chef Style | |
| P011. | 脆皮杏花鸡 | RM150 (Whole / 全只) |
| | Crispy Chicken Stuffed with Seafood Paste and Almonds | 预订 PRE-ORDER |
| P012. | 师父秘制熏香烟鸡 🍗 | RM75 (Half / 半只) RM150 (Whole / 全只) |
| | Chef Special Smoked Chicken | 预订 PRE-ORDER |

肉类

MEAT



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|-------|---|---------------|-----------------|
| M001. | 姜葱炒鹿肉 🍴 | RM50 (S/小) | RM100 (L/大) |
| | Stir Fried Venison Meat with Spring Onion and Ginger | | |
| M002. | 怪味炒鹿肉 | RM50 (S/小) | RM100 (L/大) |
| | Stir Fried Venison Meat with Unique Sauce | | |
| M003. | 豉椒炒鹿肉 | RM50 (S/小) | RM100 (L/大) |
| | Stir Fried Venison Meat with Black Bean Sauce and Capsicum | | |
| M004. | 黑椒鸵鸟肉 | RM50 (S/小) | RM100 (L/大) |
| | Stir Fried Ostrich Meat with Black Pepper Sauce | | |
| M005. | 宫保鸵鸟肉 | RM50 (S/小) | RM100 (L/大) |
| | Kung Po Stir Fried Ostrich Meat with Dried Chili & Cashew Nut | | |
| M006. | 铁板蒙古鸵鸟肉 🍴 | RM50 | (Per Pc / 每件) |
| | Sizzling Ostrich Meat,Mongolian Sauce | | |
| M007. | 蒙古煎羊扒 🍴 | MIN 2PCS RM30 | (Per Pc / 每件) |
| | Mongolian Lamb Chop | | |
| M008. | 盐烤羊扒 🍴 | MIN 2PCS RM30 | (Per Pc / 每件) |
| | BBQ Lamb Chop with Salt & Pepper | | |
| M009. | 姜葱和牛粒 | RM88 | (Portion / 每份) |
| | Stir Fried Wagyu Beef Cubes with Spring Onion and Ginger | | |
| M010. | 黑椒和牛粒 | RM88 | (Portion / 每份) |
| | Stir Fried Wagyu Beef Cubes with Black Pepper Sauce | | |

蔬菜类

VEGETABLE

金牌帶子小炒皇
Fried Assorted Vegetables
with scallops



V001.	清炒时蔬 Stir Fried Seasonal Vegetables	RM30 (S/小)	RM60 (L/大)
V002.	咸菜炒苦瓜 Stir Fried Bitter Gourd with Salted vegetables	RM30 (S/小)	RM60 (L/大)
V003.	咸蛋炒苦瓜 Stir Fried Bitter Gourd with Salted Egg Yolk	RM35 (S/小)	RM70 (L/大)
V004.	茄子爆豆角 Fried Long Bean with Brinjal	RM30 (S/小)	RM60 (L/大)
V005.	姜汁云耳港芥兰 Stir Fried Kai Lan with Black Fungus & Ginger Sauce	RM35 (S/小)	RM70 (L/大)
V006.	玉树显临风 "Chilled" Kailan with Ice	RM35 (S/小)	RM70 (L/大)
V007.	二松炒芥兰  Fried Kai Lan in Two Varieties	RM35 (S/小)	RM70 (L/大)
V008.	有机青龙菜 / 芦笋 / 西兰花 Stir Fried Organic Chives / Asparagus / Broccoli (Choose 1)	RM35 (S/小)	RM70 (L/大)
V009.	客家四大天王 Fried Four Variety Beans in Hakka Style	RM35 (S/小)	RM70 (L/大)
V010.	马来四大天王  Fried Four Variety Beans with Belacan	RM35 (S/小)	RM70 (L/大)
V011.	马来栈臭豆 Stir Fried Petai with Belacan	RM45 (S/小)	RM90 (L/大)
V012.	莲藕炒臭豆  Stir Fried Petai with Lotus Roots	RM45 (S/小)	RM90 (L/大)
V013.	虾酱油麦煲 Claypot Romaine Lettuce with Shrimp Paste	RM30 (S/小)	RM60 (L/大)
V014.	瓦煲翁菜 Claypot Kang Kong with Shrimp Paste	RM30 (S/小)	RM60 (L/大)
V015.	芦笋小炒皇 Fried Assorted Vegetables with Asparagus	RM35 (S/小)	RM70 (L/大)
V016.	金牌带子小炒皇  Fried Assorted Vegetables with scallops	RM80 (S/小)	RM160 (L/大)
V017.	黑松露小炒皇 Fried Assorted Vegetables with Truffle Oil	RM48 (S/小)	RM96 (L/大)
V018.	带子西兰花 Stir Fried Scallop with Broccoli	RM80 (S/小)	RM160 (L/大)

豆腐类

BEANCURD



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|-------|---|---------------------------|------------|
| T001. | 真假滑豆腐 🍡 | RM30 (S/小) | RM60 (L/大) |
| | Steamed Japanese Beancurd with Egg White | | |
| T002. | 鱼滑豆根豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd & Beancurd Skin with Fish Paste | | |
| T003. | 麻婆豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd in "Ma Poh" Style | | |
| T004. | 咸鱼肉碎豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd with Salted Fish & Minced Meat | | |
| T005. | 脆香肉豆腐 🍡 | RM30 (S/小) | RM60 (L/大) |
| | Fried Beancurd with Minced Chicken | | |
| T006. | 家乡扒豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Homemade Beancurd with Spicy Minced Meat | | |
| T007. | 胜瓜扒豆腐 | RM30 (S/小) | RM60 (L/大) |
| | Braised Beancurd with Luffa | | |
| T008. | 金瓜豆腐 🍡 | RM30 (S/小) | RM60 (L/大) |
| | Deep Fried Beancurd with Pumpkin Sauce | | |
| T009. | 豉汁带子蒸豆腐 | RM45 (S/小) | RM90 (L/大) |
| | Steamed Fresh Scallops with Beancurd | | |
| T010. | 菠菜扒豆腐 🍡 | MIN 2PCS RM6 (Per Pc /每件) | |
| | Homemade Beancurd with Spinach | | |
| T011. | 干贝豆腐箱 🍡 预订 PRE-ORDER | MIN 2PCS RM8 (Per Pc /每件) | |
| | Stuffed Beancurd with Seafood Treasure & Dried Scallops | | |

健康素食

HEALTHY VEGETARIAN



HV01.	健怡百合素中宝 🍴	RM40 (S/小)	RM80 (L/大)
	Mixed Vegetables Treasure		
HV02.	宫保炸豆根 🍴	RM30 (S/小)	RM60 (L/大)
	Deep Fried Beancurd Skin with Dried Chili		
HV03.	酸甜炸豆根	RM30 (S/小)	RM60 (L/大)
	Deep Fried Beancurd Skin with Sweet & Sour Sauce		
HV04.	酥炸金针菇	RM30 (S/小)	RM60 (L/大)
	Deep Fried Enoki Mushrooms		
HV05.	罗汉斋焖伊面	RM30 (S/小)	RM60 (L/大)
	Braised Ee-Fu Noodles with Mixed Vegetables		
HV06.	锦绣斋炒饭	RM30 (S/小)	RM60 (L/大)
	Vegetarian Fried Rice		
HV07.	如意素佛钵 🍴	RM50 (S/小)	RM100 (L/大)
	Mixed vegetable in Yam Basket		

粉/面/饭

NOODLES & RICE

师父带子黄金炒饭
Chef Fried Rice with Scallops



粉 / 面 Noodle / Vermicelli

N001.	江南煎生面 Fried Noodles "Jiang Nan" Style	RM40 (S/小)	RM80 (L/大)
N002.	海鲜干炒生面 Fried Egg Noodles with Seafood	RM35 (S/小)	RM70 (L/大)
N003.	海鲜焖香港伊面 🍲 Braised Hong Kong Yee Mee with Seafood	RM40 (S/小)	RM80 (L/大)
N004.	什菌干烧伊面 Braised Ee-Fu Noodles with Assorted Mushrooms	RM30 (S/小)	RM60 (L/大)
N005.	福建米粉 Hokkien Mee Hoon	RM35 (S/小)	RM70 (L/大)
N006.	海鲜炒面线 Friend Thin Noodles with Seafood	RM40 (S/小)	RM80 (L/大)
N007.	招牌X.O鸳鸯米 🍲 Fried Vermicelli with X.O. Sauce	RM40 (S/小)	RM80 (L/大)
N008.	海鲜滑蛋河 Fried Kuey Teow Cantonese Style	RM35 (S/小)	RM70 (L/大)

饭 Rice

N009.	扬州炒香饭 🍲 Yang Chow Fried Rice	RM30 (S/小)	RM60 (L/大)
N010.	海鲜炒饭 Seafood Fried Rice	RM40 (S/小)	RM80 (L/大)
N011.	印尼炒香饭 Fried Rice, Indonesian Style	RM35 (S/小)	RM70 (L/大)
N012.	银鱼仔炒香饭 🍲 Fried Rice with Anchovies	RM35 (S/小)	RM70 (L/大)
N013.	双鱼炒饭 Fried Rice with Anchovies and Salted Fish	RM35 (S/小)	RM70 (L/大)
N014.	金牌榄菜椒仔炒饭 Fried Rice with Black Olives & Chili Padi	RM40 (S/小)	RM80 (L/大)
N015.	师父带子黄金炒饭 🍲 Chef Fried Rice with Scallops	RM80 (S/小)	RM160 (L/大)
N016.	黑松露三宝炒饭 Truffle Fried Rice with Prawn & Dried Scallop	RM60 (S/小)	RM120 (L/大)
N017.	龙虾焖伊面 招牌 Braised Yee Mee with Lobster	时价 SEASONAL PRICE	
N018.	雪蟹皇焖河粉 招牌 Braised Snow Crab in Superior Pumpkin Sauce with Flat noodles	时价 SEASONAL PRICE	
N019.	大肉蟹干炒米 招牌 Fried Big Meat Crab with Mee Hoon & Dried Chili	时价 SEASONAL PRICE	