

ATLANTIC SEAFOOD RESTAURANT

Lot TG-MW-001 & 004, Ground Floor,
Main Wing Tropicana Golf & Country Club, Jalan Kelab Tropicana,
47410, Petaling Jaya, Selangor Darul Ehsan, Malaysia.
Tel : 03-7804 8182

UNIQUE SEAFOOD PJ23

Lot 9B-3, Jalan Kemajuan, Section 13,
46200 Petaling Jaya, Selangor.
Tel : 03-7960 2088 / 2066 HP : 016-210 4266

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



ATLANTIC SIGNATURE DISHES



**Steamed Alaskan Spider Crab
with Egg White**

Picture for illustration purposes only.

ATLANTIC SIGNATURE DISHES



**'Atlantic' Signature Big Pot Fish
with Assorted Seafood**



Poached Live Tiger Prawn

1. **Australian Lobster Sashimi with Caviar**
2. **Steamed Alaskan Spider Crab with Egg White**
3. **Braised Snow Crab in Golden Imperial Soup**
4. **Indonesian Meat Crab with 'Atlantic' Chili Sauce & Fried Bun**
5. **Steamed Scotland Scallop with Minced Garlic & Vermicelli**
6. **French Style Cheese Baked Oyster**
7. **Steamboat Geoduck**
8. **Poached Live Tiger Prawn**
9. **Steamed King Grouper Fish in Slices with Soy Sauce & Beancurd**
10. **'Atlantic' Signature Big Pot Fish with Assorted Seafood**
11. **Stir Fried Abalone with Oyster Sauce & Fried Ginger with Picked Cucumber**
12. **Grilled Live Fish in Banana Leaves**
13. **Sous Vide Deep Sea Star Grouper**
14. **Braised Crab with Cream Sauce in Pumpkin**

All Price quoted are exclusive of 10% service charge and 6% SST.

LOBSTER



**Australian Lobster
Sashimi with Caviar**

Picture for illustration purposes only

LOBSTER

- | | |
|------------------------------|------------------------|
| 1. Boston Lobster | 5. Big Rainbow Lobster |
| 2. Big / Small Green Lobster | 6. California Lobster |
| 3. Australian Lobster | 7. Mexican Lobster |
| 4. Local Baby Lobster | 8. Scotland Lobster |

Cooking Style

- | | |
|---|--|
| A. Steamboat with Superior Soup | H. Fruit Salad Combination |
| B. Sashimi with Caviar | I. Buttermilk sauce |
| C. Braised with Golden Imperial Soup | J. Stir Fried with Evaporated Milk & Chili |
| D. 'French' Style Cheese Baked | K. Indonesian Style Curry |
| E. Stir Fried with Spring Onion & Ginger | L. Steamed with Egg White |
| F. Salt & Pepper with Condiments | M. Claypot Vermicelli with Spring Onion & Ginger |
| G. Baked with Black Truffle & Superior Soup | N. Claypot Vermicelli with Black Pepper |

TWO VARIETY COOKING STYLE

- | | |
|---|---|
| I. Braised Lobster Head & Claws with E-fu Noodles | III. Egg Noodles with Spring Onion & Ginger |
| II. Lobster Head & Claws Porridge | IV. Teow Chew Braised Rice |

Two Cooking Style _____ Additional RM 20
 Add Noodles _____ RM 15 (S) RM 20 (M) RM 25 (L)
 Steamboat _____ Additional RM 25

CRAB



Indonesian Meat Crab with 'Atlantic' Chili Sauce & Fried Bun

Picture for illustration purposes only.

CRAB

Braised Crab with Cream Sauce in Pumpkin

Indonesian Meat Crab Baked with Salted Egg Yolk

1. Big / Small Flower Crab
2. Indonesian Small Meat Crab
3. Indonesian Big Meat Crab
4. Spider Crab (Alaskan King Crab)
5. Australian King Crab
6. Australian Snow Crab
7. S.African Big Meat Crab
8. Sri Lanka Big Meat Crab
9. Boston Snow Crab
10. Dungeness Crab
11. Irish Crab

Cooking Style

- | | |
|--|---|
| A. Steamed with High Heat | G. Baked with Black Pepper |
| B. Braised with Golden Imperial Soup | H. 'Atlantic' Chili Sauce |
| C. Kam Heong Baked | I. Stir Fried with Evaporated Milk & Chili |
| D. Braised with Cream Sauce in Pumpkin | J. Steamed with Egg White |
| E. Salt & Pepper with Condiments | K. Braised with E-fu noodles, Spring Onion & Ginger |
| F. Baked with Salted Egg Yolk | L. Baked with Black Truffle |

Two Cooking Style _____ Additional RM 20
 Add Noodles _____ RM 15 (S) RM 20 (M) RM 25 (L)
 Steamboat _____ Additional RM 25

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GEODUCK



Geoduck Sashimi with Wasabi

Picture for illustration purposes only.

GEODUCK



Stir Fried Geoduck with Spring Onion & Ginger

Stir Fried Geoduck with Dried shrimp & Chili

1. Canadian Geoduck

2. Californian Geoduck

Cooking Style

GEODUCK

- A. Sashimi with Wasabi 🍣
- B. Steamboat with Superior Soup 🍲
- C. Stir Fried with Oyster Sauce with Fried Ginger
- D. Stir Fried with Spring Onion & Ginger 🍳
- E. Stir Fried with X.O Sauce
- F. Stir Fried with Dried Shrimp & Chili 🍲

GEODUCK GALLBLADDER

- I. Porridge
- II. Salt & Pepper with Condiments
- III. Western Style Nestum

Two Cooking Style	Additional RM 20		
Add Noodles	RM 15 (S)	RM 20 (M)	RM 25 (L)
Steamboat	Additional RM 25		

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PRAWN



Poached Live Tiger Prawn

Picture for illustration purposes only.

PRAWN



Western Style Egg Floss Tiger Prawn

Steamed Tiger Prawn with Minced Garlic and Vermicelli

1. Tiger Prawn
2. Fresh Water Prawn

3. Mantis Prawn

Cooking Style

- A. Poached 🍷
- B. Steamed with Egg White
- C. Mixed Fruit Salad
- D. Braised with Milky Cream
- E. Vietnamese Style Lemongrass
- F. Steamed with Minced Garlic & Vermicelli 🍷
- G. Salt & Pepper with Condiments
- H. Pan Fried with Superior Soy Sauce 🍷
- I. Western Style Nestum 🍷
- J. Western Style Egg Floss 🍷
- K. Baked with Salted Egg Yolk
- L. Stir Fried with Evaporated Milk & Chili
- M. Kam Heong Baked
- N. 'Atlantic' Chili Sauce
- O. Claypot Vermicelli with Spring Onion & Ginger
- P. Baked with Marmite Sauce

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ABALONE



Stir Fried Abalone with Oyster Sauce & Fried Ginger with Pickled Cucumber

Picture for illustration purposes only

ABALONE



Live Abalone Sashimi with Wasabi

Steamed Abalone with Ginger & Tangerine Peels

- 1. **South African Abalone**
- 2. **Australian Big Abalone**
- 3. **Australian Small Abalone**

Cooking Style

- A. Sashimi with Wasabi 🍣
- B. Steamed with Shredded Ginger
- C. Stir Fried with Oyster Sauce & Fried Ginger with Pickled Cucumber 🍣
- D. Pan Fried with Superior Soy Sauce
- E. Braised with Oyster Sauce
- F. Steamed with Minced Garlic & Vermicelli
- G. Stir Fried with Spring Onion & Ginger
- H. Steamed with Ginger & Tangerine Peels 🍣

Two Cooking Style	_____	Additional RM 20
Add Noodles	_____	RM 15 (S) RM 20 (M) RM 25 (L)
Steamboat	_____	Additional RM 25

FISH



Steamed King Grouper Fish in Slices with Soy Sauce & Beancurd



Grilled Red Snapper Fish in Banana Leaves

FISH

1. Soo Mei
2. Sea Grouper
3. Lao Shu Ban
4. Red Grouper
5. King Grouper
6. Scallop Red Snapper
7. Silver Snapper
8. Tong Sing
9. Sei Sing
10. Tai Sing
11. Soon Hock
12. Patin
13. Pak So Kong
14. Red Tilapia
15. China Haruan Fish
16. Golden Jade Tilapia
17. Hoi Thye Gai
18. Ma Yau
19. Norway Dam Tilapia
20. River Pak Sou Gong
21. Sea Siakap
22. Siakap Fish
23. Soo Xu Pan
24. Sturgeon Fish
25. Turbot Fish
26. U.S. Red Cat
27. Kerai Fish
28. Empurau / Wang Bu Liao
29. Estuary Grouper
30. Low Fu Pan / Kelapu Harimau
31. Silver Pomfret / Bawal Emas
32. Australian Jade Perch
33. Small Estuary Grouper

Cooking Style

- | | | |
|---|--|---|
| A. Steamed, Hong Kong Style 🍴 | F. Steamed with Nyonya Sauce 🍴 | K. Crispy Deep Fried 🍴 |
| B. Steamed with Spicy Bean Sauce | G. Steamed with Asam Sauce | L. Deep Fried with Balacan |
| C. Grilled in Banana Leaves 🍴 | H. Steamed with Lime | M. Deep Fried with Three Flavour Sauce |
| D. Steamed, Teow Chew Style | I. Deep Fried with Sweet & Sour Sauce | N. Sliced & Stir Fried with Yellow Capsicum |
| E. Fish Slice Steamed with Soy Sauce & Beancurd 🍴 | J. Deep Fried with Peanuts in Thai Style | |

TWO VARIETY COOKING STYLE

- | | |
|--|---|
| I. Salt & Pepper with Condiments | V. Teow Chew Style Salted Vegetable & Beancurd Soup |
| II. Kam Heong | VI. Ginger & Bitter Gourd Soup |
| III. Stir-Fried with Belacan & Ladies Finger | VII. Chinese Pasley, Century Eggs & Tomato Soup |
| IV. Beancurd & White Cabbage Soup | VIII. Braised with Indonesian Curry |

BODY & TAIL

- I. Braised with Bean Sauce & Bitter Gourd
- II. Braised with Beancurd Skin & Brinjal
- III. Braised with Salted Fish & Brinjal
- IV. Braised with Salted Shrimp Paste & Lady Finger

Two Cooking Style _____ Additional RM 20
 Add Noodles _____ RM 15 (S) RM 20 (M) RM 25 (L)
 Steamboat _____ Additional RM 25

SHELL FISH

'French' Style Cheese Baked Canadian Oyster

SHELL FISH

Stir Fried Japanese Snail with Dried Shrimp & Chili

Steamed Scotland Scallop with Minced Garlic & Vermicelli

- | | | |
|--------------------------|---------------------------|----------------------------------|
| 1. Kepah | 6. Fresh Scallop | 11. Green Mussel / Kupang |
| 2. Lokan | 7. Canadian Oyster | 12. Manila Clam |
| 3. Blood Clam | 8. Scotland Clam | 13. Scotland Scallop |
| 4. Siput Cangkul | 9. Gui Fei Clam | |
| 5. Japanese Snail | 10. Black Mussel | |

Cooking Style

- | | |
|--|---|
| A. Steamed with Black Bean Sauce | G. "Kung Pao" Style |
| B. Kam Heong | H. Stir Fried with Spring Onion & Ginger |
| C. Braised with Superior Soup 🍲 | I. Stir Fried with Black Pepper |
| D. Steamed with Minced Garlic & Vermicelli 🍲 | J. Sashimi with Wasabi |
| E. Poached | K. Stir Fried with Bean Sauce & Diced Long Bean |
| F. Stir Fried with Dried Shrimp & Chili | L. French Style Cheese Baked 🍲 |

DRIED SEAFOOD



DS02

Dried Seafood Treasure with Octopus in Claypot



DS01

Braised Whole '2-Head' Australian Abalone with Oyster Sauce

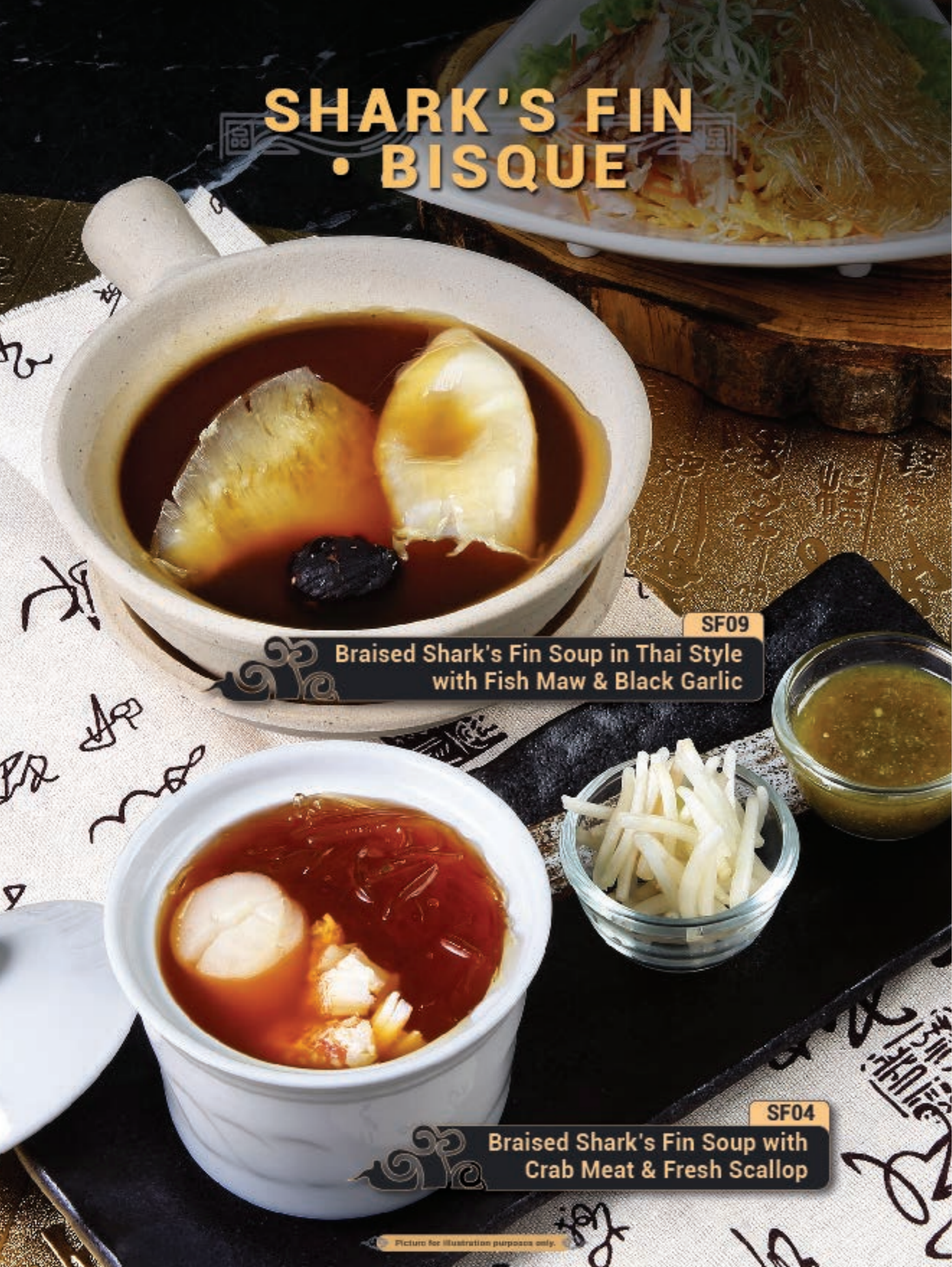
Picture for illustration purposes only.

DRIED SEAFOOD

- DS01. Braised Whole '2-Head' Australian Abalone with Oyster Sauce 🍽️ RM 168 (Per Pc)
- DS02. Dried Seafood Treasure with Octopus in Claypot 🍽️ RM 165 (S) RM 330 (B)
- DS03. Braised '10-Head' Abalone with Eight Treasure with Golden Imperial Sauce 🍽️ RM 308 (Per Portion)
- DS04. Stewed Whole Sea Cucumber with Assorted Seafood 1 DAY PRE-ORDER SEASONAL PRICE
- DS05. Chilled '10-Head' Whole Abalone Sashimi RM 55 (Per Portion)

All Price quoted are exclusive of 10% service charge and 6% SST.

SHARK'S FIN • BISQUE



SF09
Braised Shark's Fin Soup in Thai Style
with Fish Maw & Black Garlic

SF04
Braised Shark's Fin Soup with
Crab Meat & Fresh Scallop

SHARK'S FIN • BISQUE

SHARK'S FIN

SF01.	Braised Shark's Fin Soup with Crab Roe in Traditional Way	nM 28 (Per Bowl)	nM 120 (S)	nM 240 (B)
SF02.	Braised Shark's Fin Soup with Crab Meat	nM 28 (Per Bowl)	nM 120 (S)	nM 240 (L)
SF03.	Braised Shark's Fin Soup with Crab Meat & Whole Dried Scallop	nM 28 (Per Bowl)	nM 120 (S)	nM 240 (L)
SF04.	Braised Shark's Fin Soup with Crab Meat & Fresh Scallop 🍵	nM 33 (Per Bowl)	nM 130 (S)	nM 260 (L)
SF05.	Braised Shark's Fin Soup with Shredded Chicken	nM 28 (Per Bowl)	nM 120 (S)	nM 240 (L)
SF06.	Stir Fried Shark's Fin with Scramble Eggs & Bean Sprout		nM 60 (S)	nM 120 (L)
SF07.	Braised Shark's Fin Soup with Superior Chicken Soup		nM 68 (Per Bowl)	
SF08.	Braised Shark's Fin Soup in Cantonese Style		nM 68 (Per Bowl)	
SF09.	Braised Shark's Fin Soup in Thai Style with Fish Maw & Black Garlic 🍵		nM 88 (Per Bowl)	

BISQUE

B001.	Szechuan Hot & Sour Bisque	nM 18 (Per Bowl)	nM 50 (S)	nM 100 (L)
B002.	Crab Meat & Sweet Corn Bisque	nM 18 (Per Bowl)	nM 50 (S)	nM 100 (L)
B003.	Seafood Beancurd Bisque	nM 18 (Per Bowl)	nM 50 (S)	nM 100 (L)
B004.	Vegetable & Beef Bisque	nM 18 (Per Bowl)	nM 50 (S)	nM 100 (L)

SEAFOOD



S003
BBQ Grilled Squid

Picture for illustration purposes only.

SEAFOOD



S001
Salt & Pepper Soft Shell Crab with Condiments

S009
Stir Fried Scallops with Assorted Vegetables & Macadamia Nuts

S001.	Salt & Pepper Soft Shell Crab with Condiments 🍴	RM 88 (S)	RM 176 (L)
S002.	Crispy Soft Shell Crab with Salted Egg Yolk	RM 88 (S)	RM 176 (L)
S003.	BBQ Grilled Squid 🍴	SEASONAL PRICE	
S004.	Crispy Deep Fried Squid	RM 55 (S)	RM 110 (L)
S005.	Salt & Pepper Squid with Garlic	RM 55 (S)	RM 110 (L)
S006.	Deep Fried Fish Fillet with Special Sauce in Thai Style	RM 45 (S)	RM 90 (L)
S007.	Braised Fish Fillet with Onions in Claypot	RM 45 (S)	RM 90 (L)
S008.	Braised Fish Fillet with Vermicelli & Black Pepper Sauce in Claypot	RM 45 (S)	RM 90 (L)
S009.	Stir Fried Scallops with Assorted Vegetables & Macadamia Nuts 🍴	RM 88 (S)	RM 176 (L)
S010.	Stir Fried Scallop & Garden Green with X.O Sauce	RM 88 (S)	RM 176 (L)

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CLAYPOT

CLAYPOT



C010

**Braised Venison Meat
with Assorted Mushrooms**



C009

**Braised Sea Cucumber
with Black Truffle & Onions**

	SEASONAL PRICE	
C001. Curry Tiger Prawn in Indonesian Style		
C002. Braised Fresh Water Prawns with Ginger, Spring Onion & Vermicelli		
C003. Claypot Eggplant with Minced Chicken & Salted Fish	RM 35 (S)	RM 70 (L)
C004. Braised Chicken in Taiwanese Style	RM 45 (S)	RM 90 (L)
C005. Braised Chicken with Yam & Salted Fish	RM 45 (S)	RM 90 (L)
C006. Braised Fish Fillet with Smoked Garlic, Bitter Gourd & Black Beans	RM 35 (S)	RM 70 (L)
C007. Braised Fish Fillet with Chilli Padi, Vermicelli & Lemongrass	RM 35 (S)	RM 70 (L)
C008. Braised Seafood with Tofu & X.O Sauce	RM 35 (S)	RM 70 (L)
C009. Braised Sea Cucumber with Black Truffle & Onions	RM 98 (S)	RM 196 (L)
C010. Braised Venison Meat with Assorted Mushrooms	RM 55 (S)	RM 110 (L)
C011. Braised Cabbage & Vermicelli with Preserved Beacurd	RM 35 (S)	RM 70 (L)
C012. Traditional Braised Vegetables & Vermicelli	RM 35 (S)	RM 70 (L)
C013. Curry Mixed Vegetables & Vermicelli	RM 35 (S)	RM 70 (L)

POULTRY • MEAT

POULTRY • MEAT

P001.	" Shunde's " Specialties Chicken 🍗	RM 75 (Half)	RM 150 (Whole)
P002.	Chicken with Sand Ginger 🍗	RM 75 (Half)	RM 150 (Whole)
P003.	Crispy Roasted Village Chicken	RM 65 (Half)	RM 130 (Whole)
P004.	Deep Fried Chicken with Dried Chili & Lady Finger	RM 45 (S)	RM 90 (L)
P005.	Sweet & Sour Chicken	RM 30 (S)	RM 60 (L)
P006.	Deep Fried Chicken with Shrimp Paste & Sesame	RM 30 (S)	RM 60 (L)
P007.	Thai Style Chicken Chop with Mango	RM 40 (S)	RM 80 (L)
P008.	Lemon Chicken Chop	RM 40 (S)	RM 80 (L)
P009.	Kung Pao Chicken with Cashew Nuts served in Yam Ring	RM 50 (Per Portion)	
P010.	Peking Duck	RM 90 (Half)	RM 180 (Whole)
P011.	Crispy Smoked Duck with Special Orange Sauce	RM 35 (Per Pc)	
M001.	Mongolian Lamb Chop Accompanied with Chilled Okra MIN 2 PCS 🍗	RM 35 (Per Pc)	
M002.	Fried Australian Venison Meat with Ginger & Spring Onion	RM 55 (S)	RM 110 (L)
M003.	Fried Australian Venison Meat with Black Pepper Sauce	RM 55 (S)	RM 110 (L)

P010

Peking Duck

VEGETABLE

VEGETABLE



V009

Chinese Spinach in Superior Soup



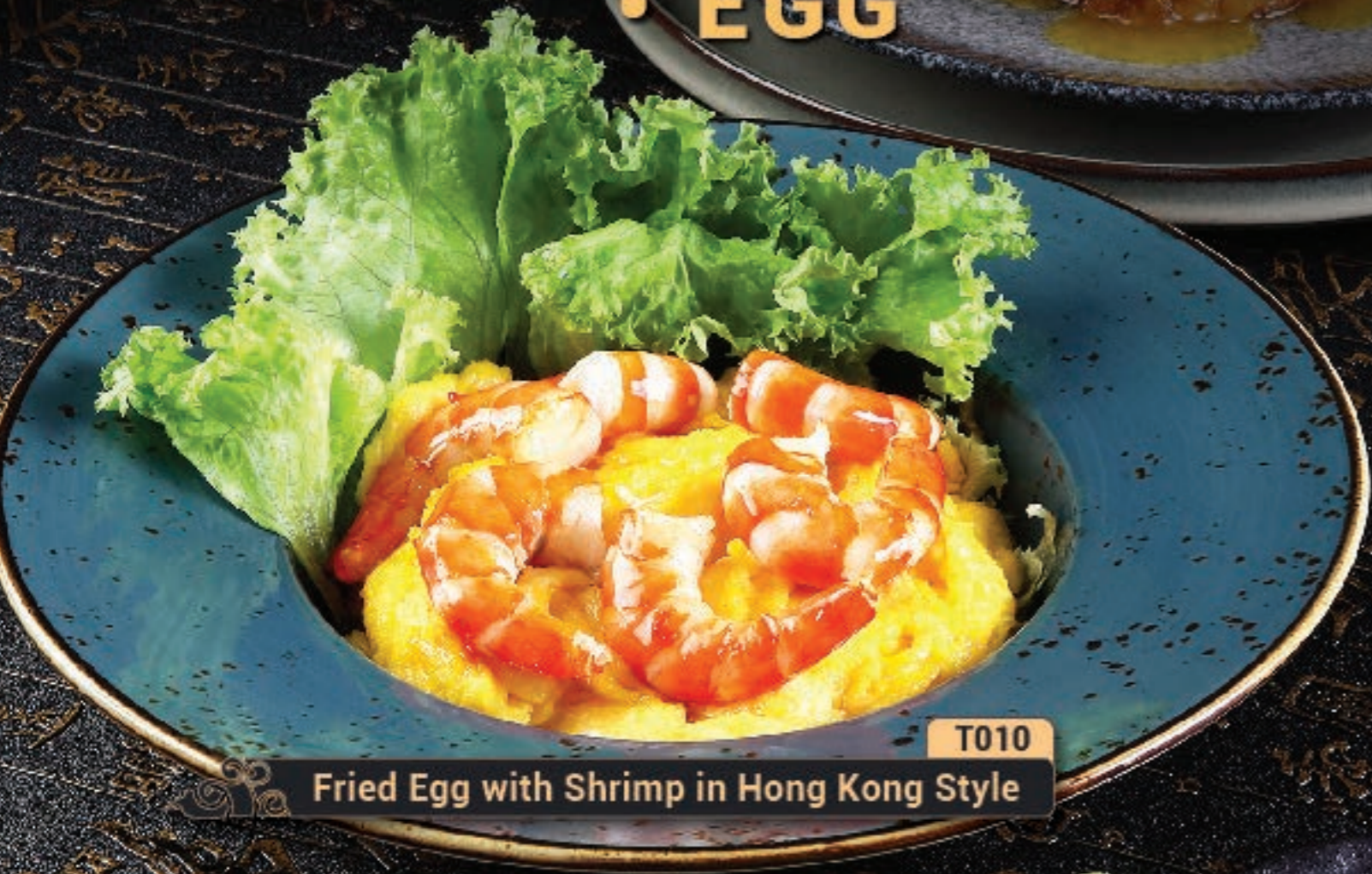
V012

Stir-fried Assorted Mushrooms with Ginger & Spring Onion

- V001. Claypot Lettuce with Shrimp Sauce RM 35 (S) RM 70 (L)
- V002. Fried Four Varieties Beans with Balacan RM 40 (S) RM 80 (L)
- V003. Stir Fried Kangkung Belacan RM 35 (S) RM 70 (L)
- V004. Stir Fried Lettuce with Salted Fish & Lemon RM 35 (S) RM 70 (L)
- V005. Stir fried Lotus Root with Petal, Dried Shrimp & Chili Padi RM 40 (S) RM 80 (L)
- V006. Stir Fried Assorted Vegetables with Macadamia Nuts RM 40 (S) RM 80 (L)
- V007. Hong Kong Kailan in Two Varieties 🍷 RM 40 (S) RM 80 (L)
- V008. Stir Fried Dragon Chives with Bean Sprout, Salted Fish & Lime RM 40 (S) RM 80 (L)
- V009. Chinese Spinach in Superior Soup 🍷 RM 35 (S) RM 70 (L)
- V010. Seasonal Vegetable in Egg Gravy RM 35 (S) RM 70 (L)
- V011. Braised Beancurd Skin with Vermicelli & Vegetables RM 35 (S) RM 70 (L)
- V012. Stir Fried Assorted Mushrooms with Ginger & Spring Onion 🍷 RM 40 (S) RM 80 (L)
- V013. Stir Fried Hong Kong Kailan with Black Fungus & Ginger RM 40 (S) RM 80 (L)
- V014. Organic Vegetables : Dragon Chives / Broccoli / Asparagus RM 40 (S) RM 80 (L)

BEANCURD • EGG

BEANCURD • EGG



T010

Fried Egg with Shrimp in Hong Kong Style



T007

Braised Homemade Tofu with Angel Luffa & Garlic

T001.	Chilled Tofu with Onion Oil (Cold / Hot)	nM 30 (S)	nM 60 (L)
T002.	Deep Fried Homemade Tofu with Pumpkin Sauce	nM 30 (S)	nM 60 (L)
T003.	Crispy Tofu in Thai Style	nM 30 (S)	nM 60 (L)
T004.	Braised Homemade Tofu Chef Signature Style 🍯	nM 30 (S)	nM 60 (L)
T005.	" Ma Po " Beancurd in Szechuan Style	nM 30 (S)	nM 60 (L)
T006.	Braised Homemade Tofu with Beancurd Skin & Garden Green	nM 30 (S)	nM 60 (L)
T007.	Braised Homemade Tofu with Angel Luffa & Garlic 🍯	nM 30 (S)	nM 60 (L)
T008.	Pan Fried Eggs in " Fu Yong " Style	nM 23 (S)	nM 46 (L)
T009.	Steamed Egg with Salted Egg Yolk & Century Egg	nM 23 (S)	nM 46 (L)
T010.	Fried Egg with Shrimp in Hong Kong Style 🍯	nM 30 (Per Portion)	
T011.	Fried Egg with Crab Stick & Pine Nuts 🍯	nM 40 (Per Portion)	

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NOODLE • RICE



N010

Braised E-fu Noodles with Crab Meat, Dried Scallop & Enoki Mushroom



R006

Fried Rice with Egg White & Scallops

NOODLE • RICE

	SEASONAL PRICE			
N001. Braised E-fu Noodles with Tiger Prawns, Ginger & Spring Onion				
N002. Fried Vermicelli with Chef Special Sauce	RM	40 (S)	RM	80 (L)
N003. " Mee Sua " in Superior Soup with Fish Paste	RM	35 (S)	RM	70 (L)
N004. Braised E-fu Noodles with Assorted Mushroom & Black Truffle	RM	35 (S)	RM	70 (L)
N005. Cantonese Fried Kuey Teow with Seafood & Vegetable	RM	35 (S)	RM	70 (L)
N006. Fried Kuey Teow with Beef & Black Bean Sauce	RM	40 (S)	RM	80 (L)
N007. Braised "Mee Pok" with Black Truffle 🍄	RM	35 (S)	RM	70 (L)
N008. Fried Kuey Teow with Beef in Hong Kong Style	RM	40 (S)	RM	80 (L)
N009. Signature Fried Egg Noodle with Premium Soy Sauce	RM	35 (S)	RM	70 (L)
N010. Braised E-fu Noodles with Crab Meat, Dried Scallop & Enoki Mushroom 🍄	RM	40 (S)	RM	80 (L)
N011. Braised Egg Noodle with Fresh Water Prawn, Ginger & Spring Onion in Traditional Style				
N012. Longevity Noodles	RM	35 (S)	RM	70 (L)
R001. Fried Rice in Malay Style	RM	40 (S)	RM	80 (L)
R002. Egg Fried Rice with Shrimp Paste & Anchovies	RM	35 (S)	RM	70 (L)
R003. Fried Rice in Yangzhou Style	RM	35 (S)	RM	70 (L)
R004. Egg Fried Rice with Minced Chicken & Olive Vegetables	RM	35 (S)	RM	70 (L)
R005. Egg Fried Rice with Shredded Ginger & Sesame Oil	RM	35 (S)	RM	70 (L)
R006. Fried Rice with Egg White & Scallops 🍄	RM	88 (S)	RM	176 (L)

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HEALTHY VEGETARIAN

HV02
Vegetarian Prawn with Egg Floss

HV06
Mixed Vegetables in Yam Basket

HV01.	"Luo Han" Mixed Vegetables Treasure	RM 30 (S)	RM 60 (L)
HV02.	Vegetarian Prawn with Egg Floss 🍴	RM 40 (S)	RM 80 (L)
HV03.	Deep Fried Enoki Mushrooms	RM 30 (S)	RM 60 (L)
HV04.	Braised E-Fu Noodles with Mixed Vegetables	RM 30 (S)	RM 60 (L)
HV05.	Vegetarian Fried Rice	RM 30 (S)	RM 60 (L)
HV06.	Mixed Vegetables in Yam Basket 🍴	RM 50 (S)	RM 100 (L)
HV07.	Stir Fried Assorted Vegetable with Black Truffle	RM 40 (S)	RM 80 (L)

DESSERT

D001.	Seasonal Mixed Fruits Platter	RM 25 (S)	RM 40 (L)
D002.	Mango Mixed Fruits Platter	RM 35 (S)	RM 70 (L)
D003.	Refreshing Osmanthus Jelly with Wolfberry	RM 12 (Per Portion)	
D004.	Crispy Chinese Pan Cake	RM 15 (Per Pc)	
D005.	Crispy Fried Durian Puff 3 PCS	RM 20 (Per Portion)	
D006.	Glutinous Rice Ball with Red Bean Cream & Preserved Mandarin Peel HOT	RM 15 (Per Bowl)	
D007.	Glutinous Rice Ball with Ginger Soup HOT	RM 15 (Per Bowl)	
D008.	Sweetened Red Bean Cream with Preserved Mandarin Peel HOT	RM 12 (Per Bowl)	RM 35 (S) RM 70 (L)
D009.	Sweetened Longan with Sea Coconut & Lemon COLD	RM 12 (Per Bowl)	RM 35 (S) RM 70 (L)
D010.	Chilled Mango Sago Cream with Pomelo COLD	RM 15 (Per Bowl)	
D011.	Sweetened Water Chestnut HOT	RM 12 (Per Bowl)	