



Mena

菜单



Starter

前 | 品类

1 Delicious Jelly with Szechuan Sauce

Ubur-Ubur dgn Sos Szechuan

舟山海蜇

RM10.80



1

2 Deep-Fried Beancurd with Salt & Pepper

Tauhu Goreng dgn Cili & Garam

椒盐豆腐

RM12.80



2

3 Silver Bait Fish with Salt and Pepper

Ikan Teri Jepang Goreng dgn Cili & Garam

椒盐白饭鱼

RM16.80



5

4 Smoked Duck Breast

Dada Itik Salai

烟熏鸭胸

RM18.00

5 Salted Egg Fish Skin

Kulit Ikan Goreng dgn Telur Masin

咸蛋鱼皮

RM20.80



6

6 Deep-Fried Soft Shell Crab

Ketam Kulit Lembang Goreng

盐酥软壳蟹

RM33.80



Abalone

鲍 | 品类

Nutritional benefits : Reduce heart disease, Enhance the function of the liver and the spine, Keep the kidney health, Control the function of thyroid, Improve immunity.

Khasiat : Mengurangkan penyakit jantung, meningkatkan fungsi hati dan tulang belakang; Jaga kesihatan ginjal, kontrol fungsi tiroid, perbaiki imunitasi.

营养功效:控制甲状腺功能, 保持肾脏健康, 增强肝脏和脊柱的功能, 减少心脏病, 提高免疫力.

7 Braised Abalone with Mushroom

Abalone Masak dgn Cendawan

红烧吉品鲍鱼冬菇

RM68.00

8 Busan Abalone with Chicken Claypot

Busan Abalone dgn Ayam Claypot

釜山鲍鱼鸡煲

RM88.00

9 Braised Abalone with Sea Cucumber, Fish Maw & Mushroom

Abalone Timun Laut dan Perut Ikan dgn Sos Tiram

红烧花胶鲍鱼海参

RM108.00



10



Shark Fin

翅 | 品类

- 10 Braised Shark's Fin Soup with Thai Claypot**
Sup Sirip Jerung dgn Thai Claypot
 泰式煲仔翅 **RM48.00**

- 13 Mini " Buddha Jumps Over The Wall "**
Sup Aneka Seafood Kering Superior
 原盅佛跳墙 **RM108.00**

- 11 Braised Shark's Fin Soup with Dried Seafoods**
Sup Sirip Jerung dgn Makanan Laut Kering
 海味燴散翅 **RM48.00**

- 12 Braised Shark's Fin Soup with Crab Meat and Dry Scallop**
Sirip Jerung Masak Superior dgn Sos Kaldu
 蟹肉干贝鱼翅 **RM38.00**



13

SOUP 时日例汤

- S1 Braised Chicken Soup with Old Cucumber**
Sup Ayam Timun Tua
 老黄瓜炖鸡汤(盅) **RM18.80**

- S3 Cordyceps Flower Stewed with Chicken Soup**
Sup Ayam Bunga Cordyceps
 虫草花炖鸡汤(盅) **RM28.00**

- S2 Papaya Stewed Snow Fungus Soup**
Sup Kulat Putih Betik
 木瓜炖雪耳汤(盅) **RM18.80**

- S4 Tom Yam Seafood Soup**
Sup Makanan Laut Tom Yam
 海鲜冬炎汤 **RM38.00**

SeaFood

海 | 食类





Alaska Crab

阿拉斯加蟹(蜘蛛蟹)

***Seasonal
Price**

14a Wok-Baked with Superior Soup
Tumis dgn Sup Superior
上汤焗

14b Chicken Oil & Egg White Steamed
Kukus dgn Telur Ayam
鸡油蛋白蒸

14c Wok-Baked with Salted Egg
Tumis dgn Telur Masin
黄金爆

14d Chilli 
Masakan A La "Singapore"
辣子

14e Stir-Fried with Ginger & Spring Onion
Tumis dgn Halia dan Daun Bawang
姜葱炒

14f Stir-Fried with Salt & Pepper
Tumis dgn Cili & Garam
椒盐炒



Lobster

龙虾

***Seasonal
Price**

15a Wok-Baked Lobster with Salted Egg

*Telur Masin & Udang
Kering Goreng
黄金爆龍蝦*

15b Baked Lobster with Cheese

*Panggang dgn Keju
芝士焗龍蝦*

15c Poached with Superior Soup

*Rebus dgn Sup Superior
刺身上湯*

15d Ancient Style

古法焗龍蝦

15e Lobster with Ginger and

Spring Onion

*Tumis dgn Halia dan Daun Bawang
姜葱炒龍蝦*

15f Stir-Fried with Salt & Pepper

*Tumis dgn Cili & Garam
椒鹽炒*



Geoduck

象拔蚌

***Seasonal
Price**

16a Sashimi Geoduck
Sashimi dgn Wasabi
刺身象拔蚌

**16b Stir-Fried Geoduck with
Seasonal Green**
Sayur Goreng Seasonal
油泡象拔蚌

***Seasonal
Price**

Fish 鱼类



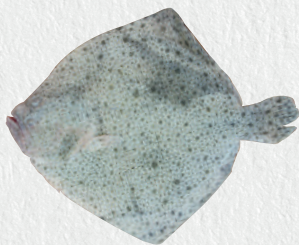
20 High Sailfish
Ikan Patin Tinggi
山水高旗鱼



17 Dragon Tiger Grouper
Ikan Kerapu
龙虎斑



21 Marble Goby
Ikan Ketutu
野生顺壳



18 Turbo Fish
多宝鱼



22 Kerai
吉罗鱼



19 Star Garouper
Ikan Kerapu Bintang
东星斑



23 Talapia
山水金凤鱼

Cara Masak Cooking Styles 制作方法

a Steam with Soya Sauce

Kukus dgn Kicap

清蒸



a

b Deep-Fried with Spicy Thai Chili Sauce 🌶️

Goreng A La Thai

泰式炸



b

c Steamed in Slices with Soy Sauce

Kukus Hiris dgn Kicap

招牌99波浪蒸

d Thai Style Lemon Steam

Stim Lemon A La Thai

泰式酸柑蒸



d

e Deep-Fried Sweet & Sour

Goreng Masam Manis

酸甜炸

f Teochew Claypot

A La Teochew Claypot

潮式瓦煲



f

g Stewed Garouper with Eggplant and Beancurd

Masak Claypot dgn

Terung & Tauhu

生焗

h Ginger & Spring Onion

Halia & Daun Bawang

姜葱

i Steamed with Spicy Bean Sauce 🌶️

Kukus dgn Sambal Kacang Pedas

酱蒸



24d

Live Crab

肉蟹

***Seasonal
Price**

24a **Chicken Oil & Egg White
Steamed Crab**
Kukus dgn Telur Ayam
鸡油蛋白蒸蟹

24b **Steamed**
Stim
清蒸

24c **Stir-Fried Crab with Ginger
and Spring Onion**
Tumis dgn Halia dan Daun Bawang
姜葱炒蟹

24d **Sweet & Sour Crab**
Masam Manis
酸甜蟹

24e **Chilli Crab** 
Masakan A La Singapore
辣子蟹

24f **Marmite Crab**
Marmite Ketam
妈蜜蟹

***Seasonal
Price**

Cara Masak Cooking Styles 制作方法

24g Stir-Fried Crab with Curry Leaves
Tumis dgn Sos Kam Heong
金香蟹

24h Fried Crab in Typhoon Shelter Style
Ketam Goreng dgn Cili Kering
A La Hong Kong
避风塘蟹

24i Salted Egg Crab
Tumis dgn Telur Masin
咸蛋蟹

24j Creamy Butter Crab
Masak dgn Mentega Basah
湿奶油蟹



24c



24g



24h



24i

Prawn 虾

RM 9.80

Per 100g

25a Steamed Prawn

Stim Udang

白灼虾

25b Chicken Oil & Egg White

Steamed Prawn

Kukus Udang dgn Telur Ayam

鸡油蛋白蒸虾

25c Steamd with Minced Garlic

Kukus Udang dgn Bawang

Putih Cincang

蒜蓉蒸虾

25d Marmite Prawn

Udang Goreng dgn Sos Marmite

秘制妈蜜虾

25e Dry Butter

Masak dgn Mentega Kering

蛋丝奶油虾

25f Salted Egg Prawn

Tumis dgn Telur Masin

咸蛋虾

25g Stir-Fried with Superior

Soy Sauce

Tumis dgn Sos Kicap Raja

酱油皇虾

25h Stir-Fried with Signature Sauce

Goreng dgn Sos Istimewa

干煎虾

25i Creamy Butter Prawn

Masak dgn Mentega Basah

湿奶油虾



Clam 沙白

RM 6.80

Per 100g

26a Clam with Superior Soup
Kerang Rebus dgn Sup Superior
上汤沙白



26a

26b Stir-Fried Clam with Kam Heong Sauce 🌶️
Tumis dgn Sos Kam Heong
甘香炒沙白



26b

26c Stir-Fried with Chili & Dry Shrimp 🌶️
Tumis dgn Cili dan Udang Kering
虾米辣椒炒沙白



26d

26d Stir-Fried with Ginger & Spring Onion
Tumis dgn Halia dan Daun Bawang
姜葱炒沙白



26e

26e Chilli Clam 🌶️
Masak A La Singapore
辣子沙白

26f Clam with Basil and Chilli 🌶️
Kerang dgn Selasih dan Cili
九层塔椒仔沙白



Oyster

生蚝

***Seasonal
Price**

Cara Masak
Cooking Styles
制作方法

26g Oyster With Lemon
Tiram Sashimi dgn Wasabi
柠檬生蚝 (Min 3 Pcs)

26h Baked Oyster With Cheese
Panggang dgn Keju
芝士焗生蚝 (Min 3 Pcs)

26i Steamed with Minced Garlic
蒜茸粉丝蒸 (Min 3 Pcs)

Squid

鲜鱿

- 27 Deep-Fried Squid with
Salted Egg & Curry Leave **RM38.00 (S)**
Sotong Goreng dgn **RM76.00 (B)**
Telur Masin
黄金鲜鱿



27

- 28 Deep-Fried Squid
with Salt and Chili **RM38.00 (S)**
Sotong Goreng **RM76.00 (B)**
Bumbu Rasasia
椒盐鲜鱿



28

- 29 Deep-Fried Squid with
Asam Sauce **RM38.00 (S)**
Sotong Goreng dgn **RM76.00 (B)**
Sos Asam
亚参鲜鱿



29

- 30 Grilled Squid with Butter & Salt
Sotong Panggang A La Indo **RM58.00**
牛油盐烧鲜鱿



30

Meat

肉 | 食类

招牌脆皮烧鸭

Roasted Signature

Crispy Duck

Itik Panggang Istimewa

31

RM**98.00** /Whole

RM**58.00** /Half





Chicken

鸡

32 Roasted Golden Crispy Chicken

Ayam Goreng Istimewa
金牌脆皮烧鸡

RM**70.00** /Whole

RM**38.00** /Half

32a 99 Steamed Chicken

99 Ayam Kukus

99 家乡蒸鸡

RM**28.00** (S)

RM**56.00** (B)

33 Stir-Fried Marmite Chicken

Ayam Marmite

妈蜜鸡

RM**28.00** (S)

RM**56.00** (B)

34 Stir-Fried Chicken with Dried Chili and Kung Pao Sauce

Ayam Kung Pao

宫保鸡球

RM**28.00** (S)

RM**56.00** (B)

35 Stir-Fried Sweet and Sour Chicken

Ayam Masak Manis

糖醋鸡球

RM**28.00** (S)

RM**56.00** (B)

36 Stir-Fried Chicken with Creamy Butter

Ayam Krim Basah

湿奶油鸡

RM**28.00** (S)

RM**56.00** (B)



Beef

牛

38

37 Pan-Fried Beef with Ginger & Spring Onion

Daging Lembu Tumis dgn
Halia dan Daun Bawang

姜葱牛肉

RM**38.00** (S)

RM**70.00** (B)

40 Pan-Fried Beef with Cumin Powder

Daging Lembu Tumis dgn
Cumin Serbuk

孜然牛肉

RM**48.00** (S)

RM**90.00** (B)

38 Pan-Fried Beef Cubes with Black Pepper Sauce

Daging Lembu Tumis dgn
Sos Lada Hitam

黑椒牛柳粒

RM**48.00** (S)

RM**90.00** (B)

39 Pan-Fried Beef with Garlic

Daging Lembu Tumis dgn
Bawang Putih

金蒜牛肉

RM**48.00** (S)

RM**90.00** (B)

Venison 鹿肉

41 Pan-Fried Deer Meat with Ginger & Spring Onion

Daging Rusa Tumis dgn
Halia dan Daun Bawang

姜葱鹿肉

RM**68.00** (S)

RM**130.00** (B)

42 Pan-Fried Deer Meat with Black Pepper Sauce

Daging Rusa Tumis dgn
Sos Lada Hitam

黑椒鹿肉

RM**68.00** (S)

RM**130.00** (B)

46

Home-Style Cooking

蛋 | 食类

- | | | |
|----|--|----------------------------|
| 43 | Steamed Assorted Egg
Telur Aneka
三皇蒸水蛋 | RM12.80 (S)
RM25.00 (B) |
| 44 | Steam Egg
Telur Kukus
蒸水蛋 | RM12.80 (S)
RM25.00 (B) |
| 45 | Pan-Fried Egg with
Preserved Vegetables
Telur Kubis Kering
菜脯煎蛋 | RM16.00 (S)
RM31.80 (B) |
| 46 | Pan-Fried Egg in
Fu Yong Style
Telur Dadar
香煎芙蓉蛋 | RM18.80 (S)
RM36.00 (B) |

Beancurd

豆腐 | 食类

- 47 Braised Homemade Beancurd with Minced Chicken & Pickle
Tauhu "Choi Hiong"
菜香豆腐



47

- 48 Braised Beancurd
Tauhu Masak
红烧豆腐



49

- 49 Sizzling Hot Plate Beancurd
Tauhu Sizzling
铁板豆腐

- 50 Braised Homemade Beancurd with Shimeji Mushroom
Tauhu dgn Cendawan Shimeji
菰菇香蒜自制豆腐



50

- 51 Braised Seafood Beancurd in Claypot
Tauhu Makanan Laut dalam Claypot
海鲜豆腐煲



52

- 52 Braised Dried Seafood Beancurd in Claypot
Taufu Makanan Laut Kering dalam Claypot
海味豆腐煲

Vegetable

蔬 | 食类



**53 Hong Kong Kailan Prepared in
Two Flavors (Stir-Fried Garlic, Salt and Pepper)**
Hong Kong Kailan Dua Rasa
(Tumis Bawang Putih, Cili & Garam)
芥蘭貳味 (葉味椒鹽 . 梗蒜茸炒)

RM38.00 (S)

RM70.00 (B)



54 Curry Mixed Vegetable RM19.80 (S)
Aneka Sayur dgn Kuah Kari RM38.00 (B)
咖喱杂菜



55

55 Stir-Fried Four Heavenly RM16.00 (S)
Tumis Aneka Sayur dgn RM31.80 (B)
Sos Udang Kering
四大天王

56 Stir-Fried Cabbage with RM16.00 (S)
Chili & Dry Shrimp RM31.80 (B)
Kobis dgn Cili dan Udang Kering
虾米椒仔包菜



58

57 Stir-Fried Green Dragon RM16.00 (S)
Vegetable with Sprouts RM31.80 (B)
and Minced Garlic
Qing Long Tumis dgn Taugeh
dan Bawang Putih Cincang
蒜茸芽菜炒青龙

58 Poached Spinach with RM18.80 (S)
Assorted Egg RM36.00 (B)
Bayam Rebus dgn Aneka Telur
三皇蛋上汤菠菜

59 Stir-Fried French Bean with RM16.00 (S)
Shimeji Mushroom and Minced Garlic RM31.80 (B)
Kacang Buncis Tumis dgn Cendawan Shimeji
dan Bawang Putih Cincang
蒜茸菰菇炒四季豆

60 Stir-Fried Asparagus with Shrimp Paste 🍷

Asparagus Tumis dgn Pes Udang

馬來棧炒露筍

RM18.80 (S)

RM36.00 (B)



61 Stir-Fried Asparagus with Minced Garlic

Asparagus Tumis dgn Bawang Putih Cincang

蒜茸炒露筍

RM18.80 (S)

RM36.00 (B)

62 Stir-Fried Kai Lan with Salted Fish

Kai Lan Tumis dgn Ikan Masin

咸鱼芥兰

RM19.80 (S)

RM38.00 (B)



63 Stir-Fried Four Kind Vegetables with Macadamia Nuts

Empat Sayuran Tumis dgn Kacang Macadamia

夏果四蔬

RM19.80 (S)

RM38.00 (B)



64 Stir-Fried Hong Kong Kailan with Minced Garlic

Hong Kong Kailan Tumis dgn Bawang Putih Cincang

蒜茸香港芥蘭

RM19.80 (S)

RM38.00 (B)

65 Braised Egg Plant in Claypot

Claypot Terung dgn Daging Cincang dan Ikan Masin

瓦煲鱼香茄子

RM19.80 (S)

RM38.00 (B)



66 Stir-Fried Fresh Seedlings with Bamboo Fungus

Sayuran Tumis dgn Kulat Buluh

鲜菌竹生时蔬

RM23.80 (S)

RM46.00 (B)



67 Claypot Mixed Vegetables with Scallop

Aneka Sayur dengan Skalop

瓦煲带子杂菜

RM38.00 (S)

RM70.00 (B)

68 Stir-Fried Asparagus, Shrimps and Scallop with Shrimp Paste

Asparagus, Skalop dan Udang Tumis dgn Pes Udang

带子虾球露筍

RM68.00 (S)

RM130.00 (B)

面食类 Noodles

69 Cantonese Style Noodle

Goreng Kway Teow dgn Kuah Telur

滑蛋河粉

RM**18.80(S)**

RM**36.00(B)**

70 Wok-Fried Rice Vermicelli with Seafood

Bihun Goreng Makanan Laut

干炒海鲜米粉

RM**20.00(S)**

RM**38.00(B)**

71 Hong Kong Style Stired Fried Noodle with Beef

Kway Teow Goreng Daging Gaya Hong Kong

港式干炒牛河

RM**22.00(S)**

RM**43.00(B)**

72 Braised Sang Har with Crispy Noodle

Mee Goreng Udang Galah dgn Kuah Telur

滑蛋生虾煎生面

RM**68.00(S)**

RM**130.00(B)**

饭食类 Rice

73 Yong Zhou Fried Rice

Nasi Goreng Yong Zhou

扬州炒饭

RM**16.00(S)**

RM**31.80(B)**

74 Fried Rice with Chicken and Salted Fish

Nasi Goreng Ayam dgn Ikan Masin

咸鱼鸡粒炒饭

RM**18.80(S)**

RM**36.00(B)**

75 Seafood Fried Rice

Nasi Goreng Makanan Laut

海鲜炒饭

RM**20.00(S)**

RM**38.00(B)**



71



72

Beverages 饮料

B1 Tie Guan Ying Tea 铁观音	RM 3.50 (per pax)	B12 Apple & Sour Plum Juice Epal Asam Boi 青苹果酸梅	RM 12.00
B2 Pu Er Tea 普洱茶	RM 3.50 (per pax)	B13 Coke Cola 可乐	RM 5.00
B3 Ju Bao Tea 菊堡	RM 3.50 (per pax)	B14 100 Plus 100号	RM 5.00
B4 Jasmine Tea 香片	RM 3.50 (per pax)	B15 Tropicana Orange	RM 5.00
B5 Tea King 茶王	RM 4.00 (per pax)	B16 3 in 1 Coffee 3合1咖啡	RM 6.00
B6 Laici Ice Laici Ais 荔枝	RM 7.90 (per pax)	B17 Whole Fragrance Coconut Air Kelapa Muda 香椰	RM 9.00
B7 Fresh Orange Juice Jus Oren 鲜橙汁	RM 11.00 RM 38.00 (Jug)	B18 Grass Jelly Air Cincau 仙草	RM 4.00
B8 Fresh Green Apple Juice Jus Epal Hijau 鲜青苹果汁	RM 11.00	B19 Bali Ice Bali Ais 薏米	RM 4.00
B9 Fresh Watermelon Juice Jus Tembikai 鲜西瓜汁	RM 11.00 RM 38.00 (Jug)	B20 Mineral Water Air Mineral 矿泉水	RM 2.50
B10 Fresh Honeydew Juice Jus Tembikai Susu 鲜蜜瓜汁	RM 11.00	B21 Sea Coconut Kelapa Laut 海底椰	RM 8.90
B11 Lime & Sour Plum Juice Limau Asam Boi 桔子酸梅	RM 11.00 RM 39.90 (Jug)		

Dessert

甜品

D1 Red Bean Soup
红豆沙 RM7.90

D2 Osmanthus Jelly Cake
桂花糕 RM8.90

D3 Glutinous Rice Ball in Ginger Soup
姜茶汤圆 (2pcs) RM8.90

D4 Black Sesame Balls with Grated Nut
擂沙汤圆 (3pcs) RM10.90

D5 Deep-Fried Carrot Peanut Dumpling
炸花心萝卜 (3pcs) RM10.90

D6 Steamed Honey Cake
蒸蜜蜂糕 (3pcs) RM10.90

D7 Deep-Fried Ice-cream
炸雪糕 (1pcs) RM11.90

D8 Deep-Fried Banana Pancake
炸香蕉锅饼 RM11.90

D9 Deep-Fried Musang King Rolls
酥炸果中之王 (3pcs) RM16.90

D10 Coconut Jelly
椰子果冻 RM13.80



D2



D5



D7



D9



TABLE
RESERVATION



LOCATION

预订桌位热线 | Reservation Hotline

+603-6136 1599

+6012-705 5399

 **99 Seafood Restaurant**

Jalan 13a, Pusat Bandar Utara Selayang,
68100 Batu Caves, Selangor.

