



# Menu

菜单



# Starter

前 | 品类

- 1 **Delicious Jelly with Szechuan Sauce**  
*Ubur-Ubur dgn Sos Szechuan*  
**舟山海蜇**

RM12.50



- 2 **Deep-Fried Beancurd with Salt & Pepper**  
*Tauhu Goreng dgn Cili & Garam*  
**椒盐豆腐**

RM14.50



- 3 **Silver Bait Fish with Salt and Pepper**  
*Ikan Teri Jepang Goreng dgn Cili & Garam*  
**椒盐白饭鱼**

RM19.50



- 5 **Salted Egg Fish Skin**  
*Kulit Ikan Goreng dgn Telur Masin*  
**咸蛋鱼皮**

RM23.90



# 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

RM108.00

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

RM118.80



# Shark Fin

翅 | 品类

**11 Braised Shark's Fin Soup with Dried Seafoods**

*Sup Sirip Jerung dgn Makanan Laut Kering*  
海味燴散翅 **RM55.20**

**13 Mini " Buddha Jumps Over The Wall "**

*Sup Aneka Seafood Kering Superior*  
原盅佛跳墙 **RM124.50**

**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 **RM43.80**

## SOUP 时日例汤

**S1 Braised Chicken Soup with Old Cucumber**

*Sup Ayam Timun Tua*  
老黄瓜炖鸡汤(盅) **RM21.60**

**S4 Tom Yam Seafood Soup**

*Sup Makanan Laut Tom Yam*  
海鲜冬炎汤 **RM43.80**

# 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**

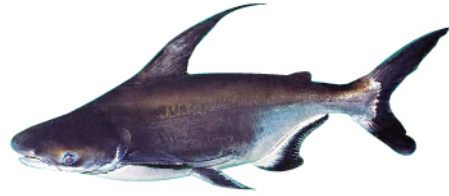
**16a Sashimi Geoduck**  
*Sashimi dgn Wasabi*  
**刺身象拔蚌**

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



# Fish 鱼类

**\*Seasonal Price**



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
- b Deep-Fried with Spicy Thai Chili Sauce** 🌶️  
*Goreng A La Thai*  
泰式炸
- 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
- e Deep-Fried Sweet & Sour**  
*Goreng Masam Manis*  
酸甜炸
- f Teochew Claypot**  
*A La Teochew Claypot*  
潮式瓦煲
- 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**



# Prawn

虾

**RM 11.20**

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 7.80**

Per 100g

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



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



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



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



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 Leaf **RM43.80 (S)**  
 Sotong Goreng dgn Telur Masin **RM87.50 (B)**  
 黄金鲜鱿



- 28 Deep-Fried Squid with Salt and Chili **RM43.80 (S)**  
 Sotong Goreng Bumbu Rasasia **RM87.50 (B)**  
 椒盐鲜鱿



- 29 Deep-Fried Squid with Asam Sauce **RM43.80 (S)**  
 Sotong Goreng dgn Sos Asam **RM87.50 (B)**  
 亚参鲜鱿



- 30 Grilled Squid with Butter & Salt **RM88.00**  
 Sotong Panggang A La Indo  
 牛油盐烧鲜鱿





# Meat

肉 | 食类

招牌脆皮烧鸭

Roasted Signature

Crispy Duck

Itik Panggang Istimewa



31

RM112.00 /Whole

RM68.00 /Half



# Chicken

## 鸡

### 32 Roasted Golden Crispy Chicken

*Ayam Goreng Istimewa*  
金牌脆皮烧鸡

RM80.00 /Whole

RM48.00 /Half

### 33 Stir-Fried Marmite Chicken

*Ayam Marmite*  
妈蜜鸡

RM32.00 (S)

RM65.00 (B)

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

*Ayam Kung Pao*  
宫保鸡球

RM32.00 (S)

RM65.00 (B)

### 35 Stir-Fried Sweet and Sour Chicken

*Ayam Masak Manis*  
糖醋鸡球

RM32.00 (S)

RM65.00 (B)

### 36 Stir-Fried Chicken with Creamy Butter

*Ayam Krim Basah*  
湿奶油鸡

RM32.00 (S)

RM65.00 (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**43.80** (S)

RM**80.50** (B)

## 38 Pan-Fried Beef Cubes with Black Pepper Sauce

*Daging Lembu Tumis dgn Sos Lada Hitam*

黑椒牛柳粒

RM**55.00** (S)

RM**103.50** (B)



46

# Home-Style Cooking

蛋 | 食类

- |    |   |                            |
|----|---|----------------------------|
| 43 | Steamed Assorted Egg<br><i>Telur Aneka</i><br>三皇蒸水蛋                             | RM15.00 (S)<br>RM28.80 (B) |
| 44 | Steam Egg<br><i>Telur Kukus</i><br>蒸水蛋  | RM15.00 (S)<br>RM28.80 (B) |
| 45 | Pan-Fried Egg with<br>Preserved Vegetables<br><i>Telur Kubis Kering</i><br>菜脯煎蛋 | RM18.50 (S)<br>RM36.50 (B) |
| 46 | Pan-Fried Egg in<br>Fu Yong Style<br><i>Telur Dadar</i><br>香煎芙蓉蛋                | RM21.60 (S)<br>RM41.50 (B) |

# Beancurd

豆腐 | 食类

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

RM21.60 (S)  
 RM41.50 (B)



48 Braised Beancurd  
*Tauhu Masak*  
 红烧豆腐

RM21.60 (S)  
 RM41.50 (B)



49 Sizzling Hot Plate Beancurd  
*Tauhu Sizzling*  
 铁板豆腐

RM22.80 (S)  
 RM43.80 (B)

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

RM43.80 (S)  
 RM80.00 (B)



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

RM101.00 (S)  
 RM202.00 (B)

# 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)**

RM**47.80** (S)

RM**80.00** (B)



**54 Curry Mixed Vegetable** RM**22.80** (S)  
*Aneka Sayur dgn Kuah Kari* RM**43.80** (B)  
**咖喱杂菜**



55

**55 Stir-Fried Four Heavenly** 🍴 RM**18.50** (S)  
*Tumis Aneka Sayur dgn* RM**36.50** (B)  
*Sos Udang Kering*  
**四大天王**

**56 Stir-Fried Cabbage with** RM**18.50** (S)  
**Chili & Dry Shrimp** 🍴 RM**36.50** (B)  
*Kobis dgn Cili dan Udang Kering*  
**虾米椒仔包菜**

**57 Stir-Fried Green Dragon** RM**18.50** (S)  
**Vegetable with Sprouts** RM**36.50** (B)  
**and Minced Garlic**  
*Qing Long Tumis dgn Taugeh*  
*dan Bawang Putih Cincang*  
**蒜茸芽菜炒青龙**



58

**58 Poached Spinach with** RM**21.80** (S)  
**Assorted Egg** RM**41.60** (B)  
*Bayam Rebus dgn Aneka Telur*  
**三皇蛋上汤菠菜**

**59 Stir-Fried French Bean with** RM**18.50** (S)  
**Shimeji Mushroom and Minced Garlic** RM**36.50** (B)  
*Kacang Buncis Tumis dgn Cendawan Shimeji*  
*dan Bawang Putih Cincang*  
**蒜茸菘菇炒四季豆**

60 **Stir-Fried Asparagus with Shrimp Paste** 

*Asparagus Tumis dgn Pes Udang*

**馬來棧炒露筍**

**RM21.80 (S)**

**RM41.60 (B)**

61 **Stir-Fried Asparagus with Minced Garlic**

*Asparagus Tumis dgn Bawang Putih Cincang*

**蒜茸炒露筍**

**RM21.80 (S)**

**RM41.60 (B)**

62 **Stir-Fried Kai Lan with Salted Fish**

*Kai Lan Tumis dgn Ikan Masin*

**咸鱼芥兰**

**RM22.80 (S)**

**RM43.80 (B)**

63 **Stir-Fried Four Kind Vegetables with Macadamia Nuts**

*Empat Sayuran Tumis dgn*

*Kacang Macadamia*

**夏果四蔬**

**RM22.80 (S)**

**RM43.80 (B)**

64 **Stir-Fried Hong Kong Kailan with Minced Garlic**

*Hong Kong Kailan Tumis dgn*

*Bawang Putih Cincang*

**蒜茸香港芥蘭**

**RM22.80 (S)**

**RM43.80 (B)**

65 **Braised Egg Plant in Claypot**

*Claypot Terung dgn Daging*

*Cincang dan Ikan Masin*

**瓦煲鱼香茄子**

**RM22.80 (S)**

**RM43.80 (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**

**RM78.00 (S)**

**RM150.00 (B)**





面 · 饭 · 食类  
Noodles & Rice

## 面食类 Noodles

- 69 **Cantonese Style Noodle**  
*Goreng Kway Teow dgn Kuah Telur*  
滑蛋河粉 **RM21.60(S)** **RM41.60(B)**
- 70 **Wok-Fried Rice Vermicelli with Seafood**  
*Bihun Goreng Makanan Laut*  
干炒海鲜米粉 **RM23.00(S)** **RM43.80(B)**
- 71 **Hong Kong Style Stired Fried Noodle with Beef**  
*Kway Teow Goreng Daging Gaya Hong Kong*  
港式干炒牛河 **RM25.00(S)** **RM49.50(B)**
- 72 **Braised Sang Har with Crispy Noodle**  
*Mee Goreng Udang Galah dgn Kuah Telur*  
滑蛋生虾煎生面 **RM78.00(S)** **RM150.00(B)**

## 饭食类 Rice

- 73 **Yong Zhou Fried Rice**  
*Nasi Goreng Yong Zhou*  
扬州炒饭 **RM18.00(S)** **RM36.50(B)**
- 74 **Fried Rice with Chicken and Salted Fish**  
*Nasi Goreng Ayam dgn Ikan Masin*  
咸鱼鸡粒炒饭 **RM21.60(S)** **RM41.60(B)**
- 75 **Seafood Fried Rice**  
*Nasi Goreng Makanan Laut*  
海鲜炒饭 **RM23.00(S)** **RM43.80(B)**



# Beverages 饮料

|  |  |  |                 |
|--|--|--|-----------------|
| B1 Tie Guan Ying Tea<br>铁观音                                  | RM <b>3.50</b> (per pax)                 | B12 Apple & Sour Plum Juice<br><i>Epal Asam Boi</i><br>青苹果酸梅 | RM <b>12.00</b> |
| B2 Pu Er Tea<br>普洱茶  | RM <b>3.50</b> (per pax)                 | B13 Coke<br><i>Cola</i><br>可乐                                | RM <b>5.00</b>  |
| B3 Ju Bao Tea<br>菊堡  | RM <b>3.50</b> (per pax)                 | B14 100 Plus<br>100号   | RM <b>5.00</b>  |
| B4 Jasmine Tea<br>香片   | RM <b>3.50</b> (per pax)                 | B14a Milo Original<br>240ml                                  | RM <b>4.00</b>  |
| B5 Tea King<br>茶王  | RM <b>4.00</b> (per pax)                 | B15 Tropicana Orange   | RM <b>5.00</b>  |
| B6 Laici Ice<br><i>Laici Ais</i><br>荔枝                       | RM <b>7.90</b> (per pax)                 | B16 3 in 1 Coffee<br>3合1咖啡                                   | RM <b>6.00</b>  |
| B7 Fresh Orange Juice<br><i>Jus Oren</i><br>鲜橙汁              | RM <b>11.00</b><br>RM <b>38.00</b> (Jug) | B17 Whole Fragrance Coconut<br><i>Air Kelapa Muda</i><br>香椰  | RM <b>9.00</b>  |
| B8 Fresh Green Apple Juice<br><i>Jus Epal Hijau</i><br>鲜青苹果汁 | RM <b>11.00</b>                          | B19 Bali Ice<br><i>Bali Ais</i><br>薏米                        | RM <b>4.00</b>  |
| B9 Fresh Watermelon Juice<br><i>Jus Tembikai</i><br>鲜西瓜汁     | RM <b>11.00</b><br>RM <b>38.00</b> (Jug) | B20 Mineral Water<br><i>Air Mineral</i><br>矿泉水               | RM <b>2.50</b>  |
| B11 Lime & Sour Plum Juice<br><i>Limau Asam Boi</i><br>桔子酸梅  | RM <b>11.00</b><br>RM <b>39.90</b> (Jug) | B21 Sea Coconut<br><i>Kelapa Laut</i><br>海底椰                 | RM <b>8.90</b>  |

# Dessert

甜品

D8 Lotus Pancake  
酥炸莲蓉窝饼 RM13.90

D9 Deep-Fried Musang King Rolls  
酥炸果中之王 (3pcs) RM19.50

D10 Coconut Jelly  
椰子果冻 RM15.80



**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.

