
菜单
MENU
99 Seafood
Restaurant
海鲜餐厅

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99 Seafood Restaurant 海鲜餐厅

The Secret Comes From the Sea.

NO PORK NO LARD

前菜 STARTER

		RM 每份 / Per Portion
A01	**Shrimp Paste Chicken Wings (3Pcs)** *Kepak Ayam Rasa Belacan Hong Kong* **虾酱鸡翅(3只)**	**18.80**
A02	**Salted Egg Fish Skin** *Kulit Ikan Masak dgn Telur Masin* **咸蛋鱼皮**	**18.80**
A03	**Thai Style Beancurd** *Thai Style Tauhu* **泰式豆腐**	**13.80**
A04	**Thai Style Jellyfish** *Thai Style Ubur-ubur* **泰式海蜇**	**11.80**



Shrimp Paste Chicken Wings (3Pcs)
Kepak Ayam Rasa Belacan Hong Kong
虾酱鸡翅(3只)

厨师特选 **Chef's recommendation**

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Salted Egg Fish Skin
Kulit Ikan Masak dgn Telur Masin
咸蛋鱼皮



Thai Style Beancurd
Thai Style Tauhu
泰式豆腐

厨师特选 Chef's recommendation

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澳洲鲍鱼
AUSTRALIA ABALONE

		RM 每位 / Per Pax
B01	**Braised Abalone with Broccoli** *Abalone Masak dgn Brokoli* **红烧吉品鲍鱼扒西兰花**	**158**
B02	**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**	**188**



Braised Abalone with Broccoli
Abalone Masak dgn Brokoli
红烧吉品鲍鱼扒西兰花



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

厨师特选 Chef's recommendation

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鱼翅 SHARK FIN

		RM 每盅 / Per Pax
C01	**Braised Shark's Fin with Scallop** *Sup Sirip Jerung dgn Skalop* **龙皇带子翅花**	**43.80**
C02	**Braised Shark's Fin Soup with Crab Meat and Dry Scallop** *Sirip Jerung Masak Superior dgn Sos Kaldu* **蟹肉干贝翅花**	**32.80**



Braised Shark's Fin with Scallop
Sup Sirip Jerung dgn Skalop
龙皇带子翅花



Braised Shark's Fin Soup with Crab Meat & Dry Scallop
Sirip Jerung Masak Superior dgn Sos Kaldu
蟹肉干贝翅花

厨师特选 Chef's recommendation

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汤品 SOUP

		RM 锅上 / Per Pot
D01	**Seafood Beancurd Soup** *Sup Tauhu Makanan Laut Campur* **海鲜豆腐羹**	**28.80**
D02	**Bitter Gourd Seafood Egg Drop Soup** *Sup Melon Peria dgn Makanan Laut dan Telur* **苦瓜海鲜蛋花汤**	**28.80**
D03	**Seaweed Seafood Soup** *Sup Rumpai Laut dgn Makanan Laut* **紫菜海鲜汤**	**28.80**



Seafood Beancurd Soup
Sup Tauhu Makanan Laut Campur
海鲜豆腐羹

厨师特选 Chef's recommendation

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Bitter Gourd Seafood Egg Drop Soup
Sup Melon Peria dgn Makanan Laut dan Telur
苦瓜海鲜蛋花汤



Seaweed Seafood Soup
Sup Rumpai Laut dgn Makanan Laut
紫菜海鲜汤

厨师特选 Chef's recommendation

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老火炖汤

STEWED SOUP



Lotus Root Soup
Sup Akar Teratai
莲藕汤

厨师特选 Chef's recommendation

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Friday, Saturday, Sunday & Public Holidays

星期五，六，日和假期

		RM 每盅 / Per Pax
D04	**Lotus Root Soup** *Sup Akar Teratai* **莲藕汤**	**15.80**
D05	**Old Cucumber Soup** *Sup Timun Tua* **老黄瓜汤**	**15.80**
D06	**Watercress Soup** *Sup Selada Air* **西洋菜汤**	**15.80**
D07	**Black Bean Wolfberry Soup** *Sup Kauki Kacang Hitam* **黑豆枸杞汤**	**15.80**





厨师特选 Chef's recommendation

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

厨师特选 Chef's recommendation

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阿拉斯加蟹
帝皇蟹
ALASKA KING CRAB

RM 78.80
Per 100g

Cooking Styles
Cara Masak
制作方法

E01 **Stir-Fried with Salt & Pepper**
Tumis dgn Cili & Garam
椒盐炒

E03 **Wok-Baked with Superior Soup**
Tumis dgn Sup Superior
上汤焗

E02 **Wok-Baked with Salted Egg**
Tumis dgn Telur Masin
黄金爆

E04 **Steamed with Chicken Egg White**
Kukus dgn Telur Ayam
蛋白蒸



厨师特选 Chef's recommendation

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澳洲龙虾
AUSTRALIA LOBSTER

Cooking Styles
Cara Masak
制作方法

RM 68.80
Per 100g

F01 Stir-Fried with Salt & Pepper
Tumis dgn Cili & Garam
椒盐炒

F02 Wok-Baked with Salted Egg
Tumis dgn Telur Masin
黄金爆龍蝦

F03 Fried Lobster in Typhoon Shelter Style
Lobster Goreng dgn Cili Kering A La Hong Kong
避风塘龙虾

F04 Lobster with Ginger & Spring Onion
Tumis dgn Halia dan Daun Bawang
姜葱炒龙虾

F05 Cheese Baked
芝士焗

F06 Poached with Superior Soup
Rebus dgn Sup Superior
刺身上汤

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Poached Geoduck with Superior Soup
Rebus dgn Sup Superior
象拔蚌刺身上汤

厨师特选 Chef's recommendation

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加州象拔蚌
CALIFORNIA GEODUCK

Cooking Styles
Cara Masak
制作方法

RM 43.80
Per 100g

G01 **Poached Geoduck with Superior Soup**
Rebus dgn Sup Superior
象拔蚌刺身上汤

G02 **Geoduck with Ginger & Spring Onion**
Tumis dgn Halia dan Daun Bawang
姜葱炒

G03 **Stir-Fried Geoduck with XO Sauce**
Geoduck tumis dgn Sos XO
XO酱

厨师特选 Chef's recommendation

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鱼
FISH

STEP 1

鱼类选择 Choice of Fish

	RM Per 100g
1 Star Grouper 东星斑	33.80
2 Dragon Tiger Grouper 龙虎斑	18.80
3 Marble Goby 野生顺壳	26.80
4 Sultan Fish 苏丹鱼	19.80
5 Patin Fish 高旗巴丁鱼	12.80
6 Talapia 山水金凤鱼	6.50

厨师特选 Chef's recommendation

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STEP 2

制作方法 Cooking Styles



H01 **Steam with Soy Sauce**
Kukus dgn Kicap
清蒸



H02 **Steamed with Ginger**
Kukus Halia
姜蓉蒸

厨师特选 Chef's recommendation

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H03 **Deep Fried**
Goreng dgn Kicap
油炸



H04 **Thai Style Lemon Steam**
Stim Lemon A La Thai
泰式酸柑蒸

厨师特选 **Chef's recommendation**

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H05 **Nyonya Steam**
Kukus Nyonya
娘惹蒸



H06 **Deep-Fried with Spicy Thai Chili Sauce**
Goreng A La Thai
泰式炸

H07 **Claypot**
生煲

H09 **Deep-Fried Sweet & Sour**
Goreng Masam Manis
酸甜

H08 **Steam TeoChew**
Kukus TeoChew
潮州蒸

厨师特选 Chef's recommendation

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印度尼西亚
肉蟹
INDONESIA
LIVE MUD
XXL CRAB
Golden Yam Creamy
Taro Mentaga Berkrim
芋香黄金生奶
厨师特选 Chef's recommendation
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印度尼西亚肉蟹 INDONESIA LIVE MUD XXL CRAB

RM 218

2 NOS

Cooking Styles
Cara Masak
制作方法

I01 **Sweet & Sour**
Masam Manis
酸甜

I02 **Steam**
Kukus
清蒸

I03 **Chilli**
A la Singapore
辣子

I04 **Kam Heong**
金香

I05 **Ginger Onion**
Halia Bawang
姜葱

I06 **Salted Egg Crab**
Tumis dgn Telur Masin
咸蛋蟹

I07 **Golden Yam Creamy**
Taro Mentaga Berkrim
芋香黄金生奶



厨师特选 Chef's recommendation

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印度尼西亚肉蟹 | INDONESIA LIVE MUD XXL CRAB



Kam Heong
金香



Ginger Onion
Halia Bawang
姜葱

厨师特选 **Chef's recommendation**

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Yam Silk Salted Egg
Taro Sutera Telur Masin
芋丝咸蛋

厨师特选 Chef's recommendation

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虾

LIVE PRAWN

Cooking Styles
Cara Masak
制作方法

RM 9.80
Per 100g

J01 **Yam Silk Salted Egg**
Taro Sutera Telur Masin
芋丝咸蛋

J02 **Steamed Prawn**
Stim Udang
白灼虾

J03 **Honey Sauce**
Sos Madu
干煎

J04 **Salted Egg**
Telur Masin
咸蛋

J05 **Steamd with Minced Garlic**
Kukus Udang dgn Bawang Putih Cincang
蒜蓉蒸

J06 **Dry Butter**
Mentega Kering
奶油蛋丝

J07 **Steam Egg White**
Kukus Putih Telur
蛋白蒸

J08 **Royal Sauce**
Sos Raja
鼓油皇



Salted Egg
Telur Masin
咸蛋

厨师特选 Chef's recommendation

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Steamd with Minced Garlic
Kukus Udang dgn Bawang Putih Cincang
蒜蓉蒸



Royal Sauce
Sos Raja
鼓油皇

厨师特选 **Chef's recommendation**

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沙白

CLAM

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



厨师特选 Chef's recommendation

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沙白
CLAM

Cooking Styles
Cara Masak
制作方法

RM 7.80
Per 100g

K01 **Stir-Fried with Chili & Dry Shrimp**
Tumis dgn Cili dan Udang Kering
虾米辣椒炒沙白

K02 **Clam with Superior Soup**
Kerang Rebus dgn Sup Superior
上汤沙白

K03 **Stir-Fried Clam with Kam Heong Sauce**
Tumis dgn Sos Kam Heong
甘香炒沙白



厨师特选 Chef's recommendation

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Deep-Fried Squid with Salted Egg
Sotong Goreng dgn Telur Masin
黄金鲜魷

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鮮魷 SQUID

		RM 小份 / Small	RM 大份 / Big
L01	**Deep-Fried Squid with Salted Egg** *Sotong Goreng dgn Telur Masin* **黄金鲜魷**	35	69
L02	**Salt & Pepper** *Cili & Garam* **椒鹽鲜魷**	35	69
L03	**Thai Style Lemon Steam** *Stim Lemon A La Thai* **泰式酸柑蒸**	RM 90	
L04	**Grilled Squid with Salt** *Bakar Garam* **盐烧鲜魷**	RM 90	



厨师特选 Chef's recommendation

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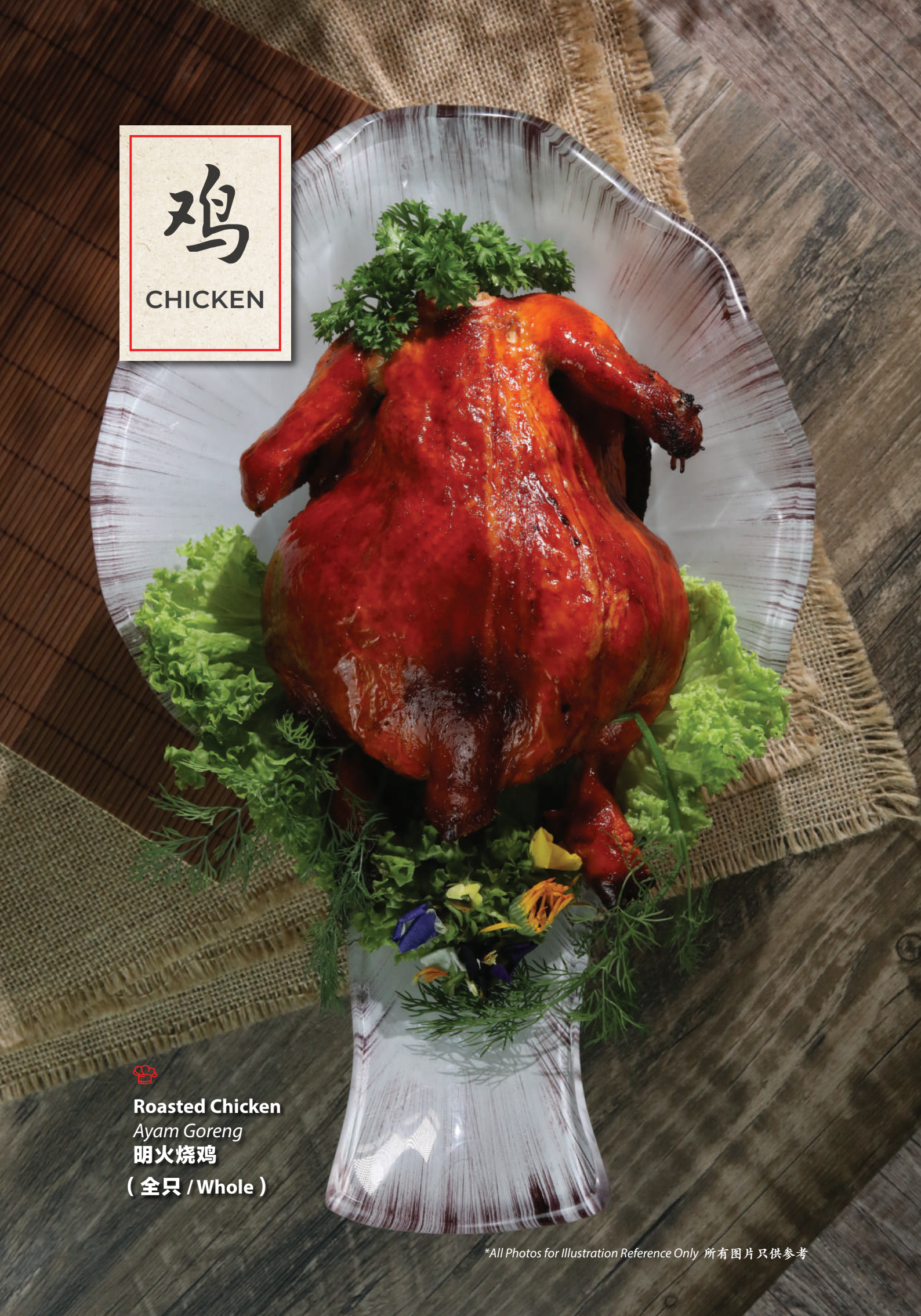
Thai Style Lemon Steam
Stim Lemon A La Thai
泰式酸柑蒸



Grilled Squid with Salt
Bakar Garam
盐烧鲜鱿

厨师特选 Chef's recommendation

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Roasted Chicken
Ayam Goreng
明火烧鸡
(全只 / Whole)

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鸡
CHICKEN

		RM 半只 / Half	RM 全只 / Whole
M01	Roasted Chicken *Ayam Goreng* 明火烧鸡	36	70
M02	Steamed Chicken *Ayam Goreng* 玉兰肥鸡	36	70
M03	Fried Chicken with Ginger Flakes *Ayam Goreng Halia* 姜片炸鸡	50	98
M04	Kong Po Chicken with Dry Chili *Masak Kong Po Ayam Cili Kering* 宫保鸡丁	22.80	47.60
M05	Thai Style *Masak A la Thai* 泰式鸡	22.80	47.60
M06	Sweet n Sour Chicken *Ayam Masak Masam Manis* 糖醋鸡	22.80	47.60

厨师特选 Chef's recommendation

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Steamed Chicken
Ayam Goreng
玉兰肥鸡



Fried Chicken with Ginger Flakes
Ayam Goreng Halia
姜片炸鸡

厨师特选 **Chef's recommendation**

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Kong Po Chicken with Dry Chili
Masak Kong Po Ayam Cili Kering
宫保鸡丁



Thai Style
Masak A la Thai
泰式鸡

厨师特选 **Chef's recommendation**

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		RM 每份 / Per Portion
M07	**Kong Po Dry Chili with Yam Rolls** *Kong Po Cili Kering dgn Taro* **佛钵宫保鸡丁**	**35.80**
M08	**Sweet & Sour with Yam Roll** *Masak Masam Manis dgn Taro* **佛钵糖醋鸡丁**	**35.80**

厨师特选 **Chef's recommendation**

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	RM 半只 / Half	RM 全只 / Whole
N01 Roasted Duck *Itik Goreng* 明火烧鸭	52	98

厨师特选 Chef's recommendation

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牛肉 BEEF

		RM
P01	**Garlic Duo Bell Pepper** *Bawang Putih Lada Benggala Campur* **蒜香双椒澳洲牛肉**	48
P02	**Pan-Fried Australia Beef with Black Pepper Sauce** *Daging Lembu Australia Tumis dgn Sos Lada Hitam* **黑椒澳洲牛肉**	48
P03	**Stir-Fried Australia Beef with Ginger & Spring Onion** *Daging Lembu Australia Tumis dgn Halia dan Daun Bawang* **姜葱炒澳洲牛肉**	48
P04	**Pan-Fried Sea Salt A5 Wagyu Beef** **香煎海盐A5和牛**	Seasonal Price

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Garlic Duo Bell Pepper
Bawang Putih Lada Benggala Campur
蒜香双椒澳洲牛肉



Pan-Fried Australia Beef with Black Pepper Sauce
Daging Lembu Australia Tumis dgn Sos Lada Hitam
黑椒澳洲牛肉

厨师特选 Chef's recommendation

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鹿肉 VENISON

		RM
Q01	**Pan-Fried Deer Meat with Ginger & Spring Onion** *Daging Rusa Tumis dgn Halia dan Daun Bawang* **姜葱鹿肉**	48
Q02	**Garlic Duo Bell Pepper** *Bawang Putih Lada Benggala Campur* **蒜香双椒鹿肉**	48
Q03	**Pan-Fried Deer Meat with Black Pepper Sauce** *Daging Rusa Tumis dgn Sos Lada Hitam* **黑椒鹿肉**	48

厨师特选 Chef's recommendation

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Pan-Fried Deer Meat with Ginger & Spring Onion
Daging Rusa Tumis dgn Halia dan Daun Bawang
姜葱鹿肉



Pan-Fried Deer Meat with Black Pepper Sauce
Daging Rusa Tumis dgn Sos Lada Hitam
黑椒鹿肉

厨师特选 Chef's recommendation

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蛋

EGG



Osmanthus Eggs with Shark Fin
Telur Osmanthus dgn Sirip Jerung
蟹肉桂花翅蛋

厨师特选 **Chef's recommendation**

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蛋
EGG

		RM 每份 / Per Portion	RM 小份 / Small	RM 大份 / Big
R01	**Osmanthus Eggs with Shark Fin** *Telur Osmanthus dgn Sirip Jerung* **蟹肉桂花翅蛋**	**30.80**		
R02	**Pan-Fried Egg in Fu Yong Style** *Telur Dadar* **香煎芙蓉蛋**		**18.80**	**36.80**
R03	**Minced Chicken** *Daging Ayam Cicang* **鸡肉碎煎蛋**		**18.80**	**36.80**
R04	**Steamed Assorted Egg** *Telur Aneka* **三皇蒸水蛋**		**18.80**	**36.80**
R05	**Pan-Fried Egg with Preserved Vegetables** *Telur Kubis Kering* **菜脯煎蛋**		**18.80**	**36.80**



Pan-Fried Egg in Fu Yong Style
Telur Dadar
香煎芙蓉蛋

厨师特选 Chef's recommendation

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Minced Chicken
Daging Ayam Cicang
鸡肉碎煎蛋



Steamed Assorted Egg
Telur Aneka
三皇蒸水蛋

厨师特选 **Chef's recommendation**

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豆腐
BEANCURD



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

厨师特选 Chef's recommendation

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豆腐
BEANCURD

		RM 小份 / Small	RM 大份 / Big
S01	**Braised Seafood Beancurd in Claypot** *Tauhu Makanan Laut dalam Claypot* **海鲜豆腐煲**	36.80	77.60
S02	**Braised Beancurd with Mushroom** *Tauhu Masak dgn Cendawan* **红烧豆腐**	22.80	45.60
S03	**Sizzling Hot Plate Beancurd** *Tauhu Sizzling* **铁板豆腐**	22.80	45.60
S04	**Braised Homemade Beancurd with Minced Chicken & Pickle** *Tauhu "Choi Hiong"* **菜香豆腐**	22.80	45.60



Braised Beancurd with Mushroom
Tauhu Masak dgn Cendawan
红烧豆腐

厨师特选 Chef's recommendation

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Sizzling Hot Plate Beancurd
Tauhu Sizzling
铁板豆腐



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

厨师特选 Chef's recommendation

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蔬菜
VEGETABLE



T01 **XO Sauce French Bean**
Buncis masak Sos XO
XO 四季豆苗

RM23.80 (Small)
RM47.60 (Big)

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T02 **Speacial Sauce Braised Abalone with Broccoli** **RM 138**
Abalone Masak dgn Broccoli
10头鲍鱼 鱼鳔扒西兰花



T03 **Stir-Fried Asparagus, Shrimps and Scallop with Shrimp Paste**
Asparagus, Skalop dan Udang Tumis dgn Pes Udang
带子虾球露笋 **RM50 (Small) RM95 (Big)**

厨师特选 Chef's recommendation

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T04 **Chinese Spinach in Superior Soup**
Sup Superior Sayur Bayam Chinese Style
上汤枸杞芫菜

RM23.80 (Small)
RM47.60 (Big)



T05 **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）

RM36.80 (Small)
RM68.60 (Big)

厨师特选 Chef's recommendation

**All Photos for Illustration Reference Only 所有图片只供参考*



T06 **Braised Egg Plant with Salted Fish in Claypot**
Claypot Terung dgn Daging Cincang dan Ikan Masin
瓦煲鱼香茄子

RM23.80 (Small)
RM47.60 (Big)



T07 **Claypot Curry Vegetable**
Kari Sayur Campur Claypot
咖喱什菜煲

RM23.80 (Small)
RM47.60 (Big)

厨师特选 **Chef's recommendation**

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T08 **Almond with 4 Vegetable**
Claypot Terung dgn Daging Cincang dan Ikan Masin
杏片四蔬
RM21.80 (S)
RM43.60 (B)

Minced Garlic 清炒

		RM 小份 / Small	RM 大份 / Big
T09	Asparagus 芦笋	30	60
T10	Four Heavenly 四大天王	21.80	43.60
T11	Kailan 香港芥兰	21.80	43.60
T12	French Bean Buncis 四季豆苗	21.80	43.60

Belacan 马来栈

		RM 小份 / Small	RM 大份 / Big
T13	Asparagus 芦笋	30	60
T14	French Bean Buncis 四季豆苗	21.80	43.60

厨师特选 Chef's recommendation

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饭食 RICE

	RM 小份 / Small	RM 大份 / Big
U01 **Abalone Fried Rice with Crab Meat** *Nasi Goreng Abalone dgn Isi Ketam* **鲍鱼仔炒饭**	48	96
U02 **Crab Meat Scallop Silk Fried Rice** *Nasi Goreng Ketam dgn Scallops Kering* **蟹肉干贝丝炒饭**	38.80	77.60
U03 **XO Fried Rice** *Nasi Goreng Sos XO* **XO 海鲜炒饭**	25.80	51.60
U04 **Seafood Fried Rice** *Nasi Goreng Seafood* **海鲜炒饭**	25.80	51.60
U05 **Yangzhou Fried Rice** *Nasi Goreng Yong Zhou* **扬州炒饭**	18.80	37.60
U06 **Salted Chicken Fried Rice** *Nasi Goreng Ayam Ikan Masin* **咸鱼鸡丁炒饭**	18.80	37.60



Abalone Fried Rice with Crab Meat
Nasi Goreng Abalone dgn Isi Ketam
鲍鱼仔炒饭

厨师特选 **Chef's recommendation**

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Crab Meat Scallop Silk Fried Rice
Nasi Goreng Ketam dgn Scallops Kering
蟹肉干贝丝炒饭



Yangzhou Fried Rice
Nasi Goreng Yong Zhou
扬州炒饭

厨师特选 Chef's recommendation

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面 NOODLES 食

		RM 小份 / Small	RM 大份 / Big
V01	**Seafood Fried Beehun** *Mihun Goreng Seafood* **干炒海鲜米粉**	25.80	51.60
V02	**Beef Slice Fried Rice Noodle** *Kuey Teow Goreng Daging* **干炒牛河**	25.80	51.60
V03	**Seafood Rice Noodle** *Kuey Teow Seafood* **滑蛋河粉**	18.80	37.60
V04	**Hokkien Noodles** **福建面**	18.80	37.60
V05	**Sang Har Mee** **生虾生面**	RM168	



Seafood Fried Beehun
Mihun Goreng Seafood
干炒海鲜米粉

厨师特选 **Chef's recommendation**

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Beef Slice Fried Rice Noodle
Kuey Teow Goreng Daging
干炒牛河



Seafood Rice Noodle
Kuey Teow Seafood
滑蛋河粉

厨师特选 **Chef's recommendation**

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Hokkien Noodles
福建面



Sang Har Mee
生虾生面

厨师特选 Chef's recommendation

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饮料
Beverages

Fresh Juice 果汁

X01	Apple & Sour Plum Juice 苹果酸梅	RM11.00
X02	Orange 柳橙	RM11.00 RM38.00 (Jug)
X03	Watermelon 西瓜	RM11.00 RM38.00 (Jug)
X04	Lime & Sour Plum Juice 桔子酸梅	RM11.00 RM38.00 (Jug)
X05	Green Apple 青苹果	RM11.00
X06	Fragrance Coconut 香椰	RM9.00
X07	Laici 荔枝	RM8.00
X08	Sea Coconut 海底椰	RM8.00
X09	Bali 薏米	RM4.00
X10	Grass Jelly 仙草	RM4.00

Chinese Tea 中国茶

RM 4.00 (Per Pax)

X11	Tie Guan Ying Tea 铁观音
X12	Pu Er Tea 普洱茶
X13	Ju Bao Tea 菊堡
X14	Jasmine Tea 香片
X15	Tea King 茶王

Can Drink 罐装水

X16	Coke 可乐	RM4.00
X17	100 Plus 100号	RM4.00
X18	Milo 美绿	RM4.00
X19	3 in 1 Coffee 三合一咖啡	RM5.00
X20	Drinking Water 矿泉水	RM2.50

Dessert 甜品

Z01	Latus Pancake 莲蓉锅饼	RM15.80
Z02	Sesame Date 芝麻枣	RM15.80 (6 Pcs)
Z03	Longan Seacocnut 海底椰龙眼(锅上)	RM48.80
Z04	Silver Thread Bun 银丝卷	RM8.80



JL99 GROUP

预订桌位热线 | **Reservation Hotline**

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