

厨师品味套餐
Chef's Degustation Menu

小吃
Appetizer

安达曼酥脆椒盐鲜鱿配毛豆
fried salt & pepper andaman sea squid, edamame beans

De Stefani Prosecco, Extra Dry, DOC, Fossalta di Piave, Italy

汤
Soup

黑松露蟹肉芦笋粟米羹
sweet corn soup, crab meat, asparagus, truffle

主菜
Main

蜜椒焗鳕鱼件配蒜香炒西兰花
baked cod fish, honey sauce
stir-fried broccoli, garlic

Grant Burge Benchmark Chardonnay, Barrosa Valley, Australia

石榴酸甜鸡配珍菌炒夏果
wok-fried sweet & sour chicken, pomegranate
stir-fried mixed mushrooms, macadamia nuts

Vina Maipo Vitral Reserva Syah, Rapel Valley, Chile

蟹肉蛋香炒饭
egg fried rice, crab meat

甜品
Dessert

生果冻米露
fresh fruits, sago, soya bean milk, taro ice cream



Louis Eschenauer Sauternes, Bordeaux, France

每位 350 per person

与葡萄酒配对, 每位 458 per person with wine pairing
至少两位以享用套餐 Minimum order 2 persons or more

价格以马来西亚林吉特 (MYR) 报价。
Prices are quoted in Malaysian Ringgit (MYR).


小吃及凉菜
Appetizers & Cold Dish

	安达曼酥脆椒盐鲜鱿配毛豆 fried salt & pepper andaman sea squid, edamame beans	48
	自制脆春卷 homemade fried spring rolls	55
	麦片香脆老虎虾 crispy tiger prawns, wheat flakes	75
	麻酱软壳蟹 fried crispy soft shell crab, thousand island sauce	38
	凉拌海蜇 jelly fish, sesame oil, chili	38


烧烤美味
Barbecue Delicacy

	金蒜风沙鸡 半只 roasted half chicken, garlic	108
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鲍参海味
Supreme Delicacies

	海宴一品煲 braised pacific clams, sea cucumber, conpoy	150
	虾子风味海参 braised sea cucumber, dried shrimp roe	120
	上汤三头澳洲鲍 braised abalone, superior stock	190
	松菇鲍鱼伴鱼鳔 braised whole abalone, fish maw, shimeji mushrooms	220

汤
Soup

	干贝冬菇鱼鳔汤 dried scallops, fish maw, superior stock	80
	川式蟹肉酸辣汤 hot & sour soup, egg white, crab meat	60
	四川鸡丝酸辣汤 hot & sour soup, chicken, enoki mushrooms	45
	鸡丝粟米羹 sweet corn soup, minced chicken	25

 推荐 Signature

 素食 Vegetarian

 坚果 Nut

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游水海鲜
Live Seafood

时价
Market Price

活鱼
Live Fish

港式蒸
steamed cantonese style, dried shrimps, coriander

潮州蒸
steamed teochew style, salted vegetable, beancurd

松菇爆炒
wok-fried, shimeji mushrooms, spring onion

亚参煲
clay pot 'assam', spicy tamarind sauce

活龙虾
Live Lobster

极品酱炒
wok-fried, x.o. sauce

川功辣子
baked, sze chuan style

蒜茸蒸
steamed, garlic

豉汁炒
stir-fried, black bean sauce

上汤焗
simmered, superior soup

芝士焗
baked, cheese

蜜椒炒
honey pepper sauce

焖伊面
braised e-fu noodles

活肉蟹
Live Crab

港式蒸
cantonese style, dried shrimp, coriander

姜葱炒
wok-fried, ginger, spring onion

豉汁炒
stir-fried, black bean sauce

香辣奶油
wok-fried, spicy butter cream

黑椒炒
wok-fried, black pepper sauce

辣子炒
wok-fried, sweet spicy chili sauce

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海鲜特征 Seafood Specialties

	鱼子蛋白烧焗鳕鱼件 baked cod fish, champagne sauce	175
	蜜椒焗鳕鱼件 baked cod fish, honey sauce, shimeji mushrooms	165
	极品酱爆炒带子 wok-fried scallops, x.o. sauce	170
	夏果翡翠带子 wok fried scallops, macadamia nuts	170
	糖醋古老虾球 sweet & sour prawns, pomegranate	118
	咖喱汁泡海虾球 wok-fried spicy prawns, lily bulb, almond flakes	118
	亚参虾球煲 clay pot 'assam' prawns, spicy tamarind sauce	108

家禽及肉类 Poultry & Meat Specialties

	蒙古羊排 wok-fried mongolian style lamb chops	168
	宫松露煎和牛 pan-fried superior wagyu beef, shimeji mushrooms, black truffle	220
	黑椒炒安格斯牛肉粒 wok-fried black angus beef, green peppers, black pepper sauce	185
	宫保腰果鸡丁 stir-fried chicken, cashew nuts, scallion	72
	沙煲三杯鸡 claypot "sanbei" chicken, dried chili, basil leaf	80
	石榴酸甜鸡 wok-fried sweet & sour chicken, pomegranate	72



田园蔬 Vegetables

	鱼香茄子 wok-fried eggplants, minced chicken, white bait	48
	清炒青龙菜 wok-fried dragon chives, dried shrimp	48
	珍菌炒夏果 stir-fried mixed mushrooms, macadamia nuts	48
	黑椒芦笋脆莲藕 stir-fried asparagus, lotus root, black pepper	48
	双味芥兰 wok-fried kale, two varieties	48
	蒜米炒西兰花 wok-fried broccoli, garlic	38

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丝苗及面条
Rice & Noodles

	黄金银炒饭 egg fried rice, chicken floss, truffle scent	68
	海鲜辣味香炒饭 spicy fried rice, seafood	58
	蟹肉蛋香炒饭 egg fried rice, crab meat	80
	黄金炒米粉 golden vermicelli, duck egg yolk	48
	干烧蟹肉伊面 braised e-fu noodles, crab meat	80
	丝苗白饭 steamed fragrant rice	20

自制极品酱每份十八令吉
homemade x.o. sauce is available at 20 per serving

甜品
Desserts

	海宴经典黄金酥皮蛋挞 Hai Yan signature freshly baked egg custard tarts	68
	生果冻米露 fresh fruits, sago, soya bean milk, taro ice cream	42
	香炸芝麻枣配豆奶冻 fried sesame dumpling, soy milk panna cotta	40
	构子龙眼汤丸 glutinous rice ball, wolfberries, dry longan	38
	清凉生果盘 seasonal fruits	42

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蒙顶黄芽 | 四川
Yellow Tea Buds | Szechwan 200

世界上最稀有的茶，由TWG茶提供，黄芽茶曾经是只限中国皇帝享受。珍贵的金色茶芽浸入半透明的输液中，释放出柔和甜美的香气。浸过的叶子都能进食，并留下一种精美的花卉回味。

the rarest tea in the world, offered exclusively by TWG tea, yellow tea used to be picked for and served exclusively to the emperors of china. the precious golden tea buds infuse into a translucent infusion and release a fine aroma with a soft, sweet taste. the leaves, once infused, can be eaten, and leave the palate with an exquisite, floral aftertaste.

银针 | 福建
Yin Zhen | Fujian 120

银针，是最精美最精致的白茶类，含有其白金色的花蕾。在叶片开放之前就需用手采了，每年生产的数量极少，成为世界上最受欢迎的茶叶之一。柔软的天鹅绒般的叶子产生了一种闪发光的亚麻色输液，其中散发出一种特别的奶油味，并带有特别甜蜜的蜂窝味。

Yin Zhen, otherwise known as “silver needles”, is the finest and most exquisite of all white teas, and its platinum-colored buds are covered in soft down. picked entirely by hand before the leaf opens, extremely small quantities are produced each year, making this one of the most sought-after teas in the world. the soft, velvety leaves yield a sparkling, flax-colored infusion that exudes a raw, mineral flavor with buttery notes of sweet honey comb extraordinary.

特级铁观音 | 福建
Ti Kuan Yin Imperial | Fujian 48

在青翠的斜坡上生产，这种优质的TWG茶叶收获是用餐的完美结局，在杯子里给予一个平衡的，清新的露水花朵挥之不去的香味。

produced on rolling, verdant slopes, this exceptional quality TWG tea harvest is the perfect finale to a meal, producing a well-balanced cup with a lingering fragrance of fresh dewy flower blossoms.

翡翠玉龙井 | 浙江
Lung Ching Jade | Zhejiang 48

这是TWG茶中最著名的绿茶，玉金叶子注入一个温和而持续的杯子里，产生一种微妙的香气，使感觉愉悦。这种茶是独一无二的，可以单独享用或配一道便餐。

this jade-gold leaves of this most celebrated TWG tea green tea infuse into a gentle yet sustained cup which yields a delicate aroma to delight the senses. this tea is perfect alone or with a light savory meal.

特级包種茶 | 安徽
Pouchong Imperial Tea | Anhui 52

轻微发酵的乌龙茶，靠近著名的黄山山脉，散发出巧克力和水果的微妙味，并产生了一种淡黄色的输液，象在林地春天散步。

lightly fermented Formosa Oolong leaves grown close to the celebrated Huang Shan mountains exude delicate notes of chocolate and fruit, and yield a pale-yellow infusion evocative of a woodland walk in spring.

2000年普洱 | 云南
Pu-Erh 2000 | Yunnan 62

这款清新细腻的复古普洱茶带幼小而扭曲的叶子，注入金棕色的杯子，呈现出浓郁的花香色彩。一顿饭伴随着一顿美味的茶。

with small and twisted leaves that infuse into a golden-brown cup, this fresh and delicate vintage Pu-Erh presents strong floral overtones that linger on the palate. an excellent tea to accompany a meal.

1998年普洱 | 云南
Pu-Erh 1998 | Yunnan 72

这卓越普洱的金棕色叶子注入了一个非常黑暗浓密的杯子。这种的茶叶深深地渗透在口感上，是一种精致而奇妙的白天茶。

the golden-brown leaves of the remarkable vintage Pu-Erh infuse into a very dark and concentrated cup. intense and penetrating, this complex tea remains profoundly present on the palate and is a sophisticated and marvelous daytime tea.

1993年普洱 | 云南
Pu-Erh 1993 | Yunnan 98

这种独特的普洱具有悠长而起伏的叶子，它们随着年龄的变化而变得甜美轻微的香味。注入一个非常黑暗的杯子，这种茶产生一种甜美和华丽的风味 - 就象春天下雨后，包围和新鲜的感觉。这无疑是世界上最好的普洱。

this exceptional vintage Pu-Erh boasts long, undulating leaves that have mellowed with age and developed a sweet and slightly earthy aroma. infusing into a very dark cup, this tea yields a sweet and flowery flavor - enveloping and fresh- reminiscent of the earth after a spring rain. this is undeniably one of the finest Pu-Erh's in the world.