



Guest Name :
Food Allergies :

Table No :
Pax No :

Beverages :
Server :

Steamed Dim Sum 蒸點心	PRICE	QTY
秘製海鮮灌湯餃 Seafood Soup Dumpling C, F, SF	38	
蘆筍日本帶子餃 Squid Ink Dumpling, Scallop, Asparagus, Fish Roe SF, G, C, F	28	
新鮮竹枝牛肉球 Beef Meat Balls with Bean Curd Stick F, G, SF, SB	28	
翡翠晶瑩蝦餃皇 Crystal Jade Shrimp Dumpling (Har Kow) C, F, G, SF	28	
特式原粒蝦仁賣 Steamed Shrimp Dumpling with Fish Roe (Siew Mai) C, F, G, SF	28	
黑松露蘑菇包子 Black Truffle Lava Bun with Custard Egg Yolk D, E, G, VG	18	
原味雞湯小籠包 Chicken Soup Dumpling (Xiao Long Bao) G, SF, F, SB	26	
瑤柱蠔皇鮮竹卷 Bean Curd Roll filled with Prawn in Oyster Sauce G, SF, C, F, SB	22	
野菌竹筍水晶球 Steamed Assorted Mushroom with Bamboo Fungus E, G, VG	18	
古法花生燴鳳爪 Chicken Feet with Peanut and Shredded Chillies G, E, SB, F	18	
黑松露香糯米雞 Black Truffle Chicken Glutinous Rice, Dried Scallop C, E, F, G	26	
港式蜜汁叉燒包 Fluffy Bun filled with Barbecue Chicken F, G, SB	18	
Congee and Rice Rolls 粥及腸粉		
生滾乾貝鱈魚粥 Congee with Cod Fish and Dried Scallop F, G, H, SF	32	
金瓜蝦粒小米粥 Congee with Millet, Pumpkin and Shrimp E, F, G, H, SF	32	
鮮帶子甘筍腸粉 Rice Roll filled with Scallop and Carrot C, G, SF, SB	32	
蘆筍西蘭花腸粉 Rice Roll filled with Asparagus and Broccoli C, G, SB, V, VG	22	
紅米鮮蝦脆腸粉 Crispy Rice Roll filled with Prawn and Rice Paper C, F, G, H, SB, SF	36	

Allergens

CS = Chef's specialty C = Crustaceans D = Dairy E = Eggs F = Fish
P = Peanuts SF = Shellfish SB = Soybeans G = Gluten S = Sesame
N = Nuts M = Mustard SB = Soybeans V = Vegan VG = Vegetarian

* All prices are in Ringgit Malaysia and inclusive of prevailing taxes.
* Please highlight any specific food allergies or intolerances to our colleagues before ordering.
* We endeavour to source for local and sustainable ingredients whenever possible.

Fried & Baked Dim Sum 烘, 烤, 炸	PRICE	QTY
脆炸鹹香蘿蔔仔 Deep-fried Pastry, Dried Shrimp, Pickled Radish SF, G, SB, C, F	28	
元寶鵝肝炸雲吞 Deep-fried Chicken Wonton with Foie Gras D, G	36	
沙律鮮蝦腐皮卷 Deep-fried Bean Curd Roll with Shrimp G, SB, SF, C, E, F	28	
鮮蝦香芒脆春卷 Golden Fried Spring Roll with Mango and Prawn G, SB, SF, C, E, F	28	
傳統峰巒芋角皇 Crispy Yam Puff with Minced Chicken G, SB, SF, F	22	
菜香鮮蝦生煎餃 Pan-fried Shrimp Dumpling with Vegetables G, SF, C, F	28	
黑椒澳洲牛肉酥 Deep-fried Australian Wagyu Beef Puff Pastry G, SB, F, D, E, SF	32	
懷舊經典焗餐包 Baked Honey Barbeque Chicken Bun G, SB	28	
鮮蝦醬炒蘿蔔糕 Wok-fried Radish Cake, Roast Meat, Bean Sprout G, C, E, F, SB, SF	28	
麗寶軒黑天鵝酥 Swan Dumpling filled with Duck Meat, Radish G, F, SF	18	
經典香煎蘿蔔糕 Pan-fried Radish Cake with Dried Shrimp C, G, F	22	
葡式迷你蛋撻仔 Baked Mini Portuguese Egg Tart G, VG, E, D	18	
Soup 湯羹類		
魚骨濃湯燉花膠 Double-boiled Fish Bone Soup with Fish Maw SF, F, H	128	
帶子蝦球酸辣湯 Imperial Szechuan-style Hot and Sour Soup CS, C, E, SF, SB, G	38	
菜膽雲吞濃雞湯 Double-boiled Wonton Soup, Chicken and Vegetable C, SF, G, N	58	
蟹肉乾貝海鮮羹 Braised Seafood Soup with Crab Meat and Scallop C, E, F, G, SF	38	
Seafood 海鮮類		
蜜汁烤銀鱈魚 Baked Cod Fish with Honey and Spinach CS, E, SB, F, G, SF, D	220	
彩椒椰菜花炒蝦球 Wok-fried Prawns with Peppers and Cauliflower C, D, E, G, SF, SB	128	
金瓜奶油蝦球 Prawns with Oriental Pumpkin Butter Sauce CS, C, D, E, G, SB, SF	128	

Beef and Poultry 牛及家禽類	PRICE	QTY
麗寶軒馳名黑椒牛仔粒 LPH's Cubed Beef Tenderloin with Black Pepper CS, E, SB, SF, G	128	
北京片皮鴨 Peking Duck wrapped with Pancakes CS, G, SB, E, D, G	190	
茶薰蜜汁澳洲和牛臉頰肉 Tea-smoked Australian Wagyu Beef Cheek, Honey SB, G	128	
宮保爆雞球 KungPo Chicken with Diced Chillies F, G, H, CS, SF, SB, N	88	
秘製三杯雞 Chicken with Basil Leaves and Sweet Soy Sauce F, G, H, CS, SF, SB	88	
Vegetables 時蔬類		
清爽淮山炒時蔬 Stir-fried Chinese Yam with Assorted Vegetables G, N, SB, V, VG	68	
鮮菌有機豆腐露筍 Homemade Organic Bean Curd, Assorted Mushroom CS, E, SF, SB, H	88	
蒜子上湯浸澳洲菠菜苗 Australian Spinach Shoots in Superior Broth SF	68	
川味麻婆豆腐 Szechuan-style Mapo Bean Curd with Chicken CS, C, G, SF, SB	68	
Rice and Noodles 飯及麵類		
特色醬海鮮炒飯 Seafood Fried Rice with Extraordinary Sauce C, E, SF, SB	78	
蟹肉瑤柱蛋白炒飯 Fried Rice, Crab Meat, Dried Scallop, Egg White C, E, SF, SB, F, CS	78	
蝦子滑蛋薑蔥生蝦煎生麵 Crispy Egg Noodles with Blue River Prawn CS, C, E, G, SF, SB	88	
老干媽牛肉炒拉麵 Hand-pull Noodles with Beef in Lanzhou-style E, G, SB	58	
Desserts 甜品精選		
雪糕楊枝灑甘露 Chilled Mango Purée with Vanilla Ice-cream CS, D, VG	18	
杏脯桃膠燉雪梨 Double-boiled Snow Pear with Dried Apricot V, VG, H	18	
蛋白生磨杏仁茶 Double-boiled Almond Cream with Egg White CS, E, H	18	
養生蜜糖龜苓膏 Chilled Traditional Herbal Jelly served with Honey H, VG, G, V	18	
緬山王榴蓮班戟 Musang King Durian Pancake CS, E, G, VG, CS, D, SB	52	