

TOURMALINE LUNCH SET
(LUNCH ONLY / FAMILY STYLE SERVED)

特式原粒蝦仁賣, 菜香鮮蝦生煎餃

沙律鮮蝦腐皮卷, 野菌竹笙水晶球, 露筍日本帶子餃

Steamed Shrimp Siu Mai with Fish Roe C,F,G,SF

Pan-fried Shrimp Dumpling with Vegetables C,G,F

Deep-fried Bean Curd Roll with Shrimp and Tartar Sauce C,E,F,G,SF,SB

Steamed Assorted Mushrooms with Bamboo Fungus G,H,VG

Squid Ink Dumpling filled with Scallop, Asparagus and Fish C,F,G,SF

帶子蝦球酸辣湯

Imperial SzeChuan-style Hot and Sour Soup C,G,SF
with Shrimp and Fresh Scallop

茶樹菇黑菌燒鴨

Roasted Black Truffle Duck with Tea Plant Mushrooms CS,G

金銀蝦乾小炒皇

Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps C,SF

麗寶軒乾炒牛河

Wok-fried Kuay Teow with Sliced Beef C, F, G, SF, SB

參須枸杞海燕窩

Chilled Sea Bird's Nest with Ginseng Root and Wolfberries H,VG

大紅袍茶

Da Hong Pao Chinese Tea

234 nett per person Minimum of 4 persons

CS = Chef's specialty C = Crustaceans D = Dairy E = Eggs F = Fish G = Gluten H = Healthy
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RUBY DINNER SET
(INDIVIDUAL SERVED)

麗寶軒三冷熱葷

Lai Po Heen Specialty Appetizers

蒜油芝士烤帶子, 沙沙果粒爆蝦球, 涼拌麻香雞肉絲粉皮

Oven-baked Scallop with Garlic and Cheese Sauce E,SF

Tempura Prawn Tossed with Creamy Lime Sauce C,CS,D,E,G,SB

Chilled Shredded Chicken with Flat Glass Noodles in Sesame G,N,P,SF

蟲草花燉雞湯

Double-boiled Chicken Soup with Cordyceps Flowers C,F,G,SF

中式炒澳洲羊排

Wok-fried Marinated Lamb Chop with Barbecue Sauce C,D,E,G,SF,SB

澳洲十頭鮑魚羊肚菌有機豆腐

Braised Australian 10 Heads Abalone with Morel
and Homemade Organic Bean Curd C,E,F,G,SF,SB

蝦子滑蛋薑蔥生蝦煎生麵

Pan-fried Crispy Egg Noodles with Blue River Prawn in Egg Gravy C,E,G,SF

雪糕楊枝灑甘露

Chilled Mango Purée with Vanilla Ice Cream, Sago and Pomelo CS,D

龍井茶

Long Jing Chinese Tea

374 nett per person Minimum of 2 persons

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DIAMOND DINNER SET
(INDIVIDUAL SERVED)

魚籽醬片皮鴨

Sliced Roasted Duck served with Avruga Caviar CS,D,E,F,G,SF

竹筴松茸螺頭燉雞湯

Double-boiled Chicken Soup with Dried Whelk Meat C,SF,F,H
Matsutake Mushrooms and Bamboo Pith

蜜汁烤銀鱈魚雲河床上

Oven-baked Honey Cod Fish with Egg White E,F,G,SB,SF,CS,D

澳洲六頭鮑魚海參鵝掌

Braised Australian 6 Heads Whole Abalone
with Sea Cucumber and Goose Web CS,C,F,G,SF,SB

櫻花蝦雪花牛肉紫菜炒飯

Fried Rice with Sakura Shrimps C,SF,SB
Minced Wagyu Beef and Seaweed

貓山王榴槤班戟拼杏脯桃胶燉雪梨

Musang King Durian Pancake with Whipped Cream CS,D,E,G
Double-boiled Snow Pear with Dried Apricot and Peach Raisins V,VG,H

大紅袍

Da Hong Pao Chinese Tea

575 nett per person Minimum of 2 persons

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前菜類

APPETIZER

北京片皮鴨 Roasted Peking Duck (Whole Duck) Your Choices of Second Preparation	CS,G,SB,E D,G	190
薑蔥炒 Sautéed with Spring Onions and Ginger	SB,S,G	
炒鴨鬆 Sautéed and served with Iceberg Lettuce	SF,G,SB	
炒麵或炒飯 Wok-fried with Rice or Noodles	E,G,SB,SF	
特式醬或黑椒 Wok-fried with Extraordinary Sauce or Black Pepper Sauce	SF,SB,G	
涼拌麻香雞肉絲粉皮 Chilled Shredded Chicken with Flat Glass Noodles in Sesame Peanut Sauce	G,N,P,SF	36
陳醋青瓜拌海蜇頭 Chilled Jellyfish with Cucumber Marinated in Aged Vinegar	SB,G,SF,F	86
蒜油芝士烤帶子 Oven-baked Scallop with Garlic and Cheese Sauce	CS,D,E,SF, G,SB	104
沙沙果粒爆蝦球 Tempura Prawn Tossed with Creamy Lime Sauce	CS,C,E,D,S F,G	94
魚籽醬片皮鴨 Sliced Roasted Duck served with Avruga Caviar	CS,D,E,F,G, SF	118
香脆蜜椒蟲草花 Crispy Cordyceps Flowers with Honey and Chilies	C,E,F,G,V G	30

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金 沙 脆 魚 皮	E,F,G,SF	52
Crispy Fish Skin with Salted Egg Yolk		
魚 籽 醬 一 口 酥	D,E,F,G,SF	62
Chilled Fish Paste with Avruga Caviar served in Crispy Tart		
黑 松 露 黑 炭 有 機 豆 腐 磚	C,D,E,F,G SF, SB	38
Deep-fried Organic Bean Curd Cubes with Black Truffle Sauce		
椒 鹽 白 飯 魚	E,F	62
Golden Fried Silver Whitebait Fish with Salt and Pepper		
澳 洲 十 頭 鮑 魚 酥	C,D,E,G,SF CS,SB	168
Australian 10 Heads Abalone in Puff Pastry		

湯羹類

SOUPS

老火湯一直是中國南方烹飪的傳統, 把各類 配得宜的原料一同慢火熬製取其精華以達到保健和美容的療效

Chinese cuisine has a long history of specially prepared soups featuring a vast selection of ingredients designed to enhance health, beauty and vitality
Allow our chef to prepare one for you.

貢品佛跳牆	CS,SF,F,H	295
Buddha Jump Over the Wall		
Double-boiled Australian Abalone Soup with Fish Maw, Sea Cucumber Black Mushroom and Dried Scallop		
原盅椰皇海鮮湯	CS,C,SF,F,H	136
Double-boiled Superior Fish Bone Soup with Prawn, Scallop, Enpiko Mushroom and Spinach in Young Coconut		
魚骨濃湯燉花膠	SF,F,H	60
Double-boiled Superior Fish Bone Soup with Fish Maw		
竹筍松茸螺頭燉雞湯 (每位加馬幣150可另加花膠)	C,F,SF	62
Double-boiled Chicken Soup with Dried Whelk Meat Matsutake Mushroom and Bamboo Pith (Add-on Fish Maw available at RM150 per person)		
菜膽羊肚菌燉竹筍	H,SF	58
Double-boiled Bamboo Fungus Soup with Vegetable and Morel		

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	蜜瓜螺頭走地雞湯 Double-boiled Honeydew Melon Soup with Dried Whelk Meat and Free-range Chicken	C, F, H, SF	58
	蘋果燉鯇魚湯 (每位加馬幣 150 可另加花膠) Double-boiled Shad Fish Soup with Apple (Add-on Fish Maw available at RM150 per person)	C,F,G,SF,SB	58
	蟲草花燉雞湯 (每位加馬幣 150 可另加花膠) Double-boiled Chicken Soup with Cordyceps Flowers (Add-on Fish Maw available at RM150 per person)	C,F,G,SF	52
	蟹肉乾貝海鮮羹 Braised Seafood Soup with Crabmeat and Scallop	C,E,F,G,SF	38
	帶子蝦球酸辣羹 Imperial SzeChuan-style Hot and Sour Soup	CS,C,E,SF SB,G	30

燕窩鮑魚,海參及花膠類

BIRDS 'NEST, ABALONE
SEA CUCUMBER, FISH MAW

蟹肉燴燕窩 Braised Imperial Bird's Nest with Crab Meat	C,E,SF	288
蠔皇三十頭澳洲原隻吉品乾鮑 Braised Australian 30 Heads Whole Dried Abalone with Black Mushroom and Seasonal Vegetable	CS,SF,C,G SB,F	340
特級花膠扣澳洲原隻六頭鮑魚 Braised Australian 6 Heads Whole Abalone with Supreme Fish Maw and Garden Greens	SF,F,CS,C G,SB	230
澳洲六頭鮑魚海參鵝掌 Braised Australian 6 Heads Whole Abalone with Sea Cucumber and Goose Web	CS,SF,C,G SB,F	182
澳洲六頭鮑魚有機豆腐海參 Braised Australian 6 Heads Abalone with Homemade Bean Curd Mushroom and Sea Cucumber	C,SF,E,SB CS,G	170
澳洲十頭鮑魚羊肚菌有機豆腐 Braised Australian 10 Heads Abalone with Morel and Homemade Organic Bean Curd	SF,C,E,SB G,F	125

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游水鮮魚類

LIVE AND FRESH FISH

(per 100 gram)

龍 虎 斑 F	荀 殼 F	東 星 斑 F
Dragon Tiger	Soon	Coral
Grouper (Seanutri)	Hock (Marble Goby)	Trout (East Star)
32	45	72

游 水 魚 烹 調 方 法

Fish Preparation

清 蒸	G,SB,F
Steamed with Light Soy Sauce	

油 浸	G,SB,F
Deep-fried and Served in Light Soy Sauce	

油 泡	F,E,SB,G
Stir-fried with Chives and Sweet Bean	

紅 燒	C,E,F,G,SF
Braised with Mushroom and Garlic	SB

游水海鮮類

LIVE AND FRESH SEAFOOD

老虎蝦 C	大生蝦 C	澳洲龍蝦 C	澳洲龍蝦仔 C	銀鱈魚 F
Tiger Prawn	Blue River Prawn	Australian Lobster	Baby Australian Lobster	Black Cod Fish
(per 100 grams)		(per 100 gram)	(per piece)	(per 200 grams)
37	34	134	447	214

游水龍蝦烹調方法

Lobster Preparation

上湯焗	D,G,SF,SB
Simmered in Bouillon	
薑蔥炒	D,G,SF,SB
Wok-fried with Ginger and Spring Onion	
椒鹽	D,G,SF,SB
Fried with Spice, Salt and Pepper	
蒜蓉粉絲蒸	D,G,SF,SB
Steamed with Vermicelli and Minced Garlic	
鮮果沙律	E,F,G,D
Tropical Fruits Salad with Lemon Dressing	
特式醬	D,G,SF,E,SB
Wok-fried with Extraordinary Sauce	
黃金鹹蛋	E,D,G,SB,SF
Stir-fried with Salted Egg Yolk	

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澳洲龍蝦仔烹調方法

Australian Baby Lobster

奶 油	D,E,G
Sautéed with Oriental Butter Sauce	SF, SB
沙 沙 果 粒	C,E,D,G
Tempura Battered Tossed with Creamy Lime Sauce	
特 式 醬	C,SF,SB,G,C
Wok-fried with Extraordinary Sauce	
蒜 油 芝 士 烤	CS,D,E,G
Oven-baked with Butter and Parmesan Cheese Crust	SF,SB

鮮 蝦 烹 調 方 法

Prawn Preparation

芝 士 烤	CS,D,E,C,SB
Oven-baked with Butter and Parmesan Cheese Crust	SF,G
上 湯 焗	C,D,G,SF,SB
Simmered in Bouillon	
豉 油 皇	C,G,SB,F
Wok-fried with Superior Soy Sauce	
黃 金 鹹 蛋	C,E,D,G
Stir-fried with Salted Egg Yolk	SF, SB
蛋 白 蒸	E,SF,SB
Steamed with Egg White	

銀鱈魚烹調方法

Black Cod Fish Preparation

芝士烤

Oven-baked with Butter and Parmesan Cheese Crust

CS,D,E,SB,SF,G

黑椒烤

Baked with Black Pepper and Green Vegetables

D,F,G,SF,SB

蒜子砂煲燜

Wok-braised with Garlic and Mushrooms

F,G

豆酥黃燜

Steamed with Pickled Chilies and Soy Crumbs

G,SB,F,SF

海鮮類

SEAFOOD

特 式 醬 油 雞 枙 炒 蝦 球 Stir-fried Prawns with Termite Mushroom and Extraordinary Sauce	C,E,SF,SB,D,G	178
特 式 醬 爆 炒 玉 簪 蝦 球 Stir-fried Prawn with Asparagus and Extraordinary Sauce	C,E,F,G SF,SB	128
蜜 汁 烤 銀 鱈 魚 Baked Black Cod Fish with Honey and Spinach	CS,E,SB,F,G SF, D	198
龍 虎 斑 魚 焖 茄 子 Braised Dragon Tiger Grouper Fillet with Eggplant in Oyster Sauce	CS,E,SF,F,S B	114
名 廚 招 牌 奶 油 蝦 球 Sautéed Prawns with Oriental Butter Sauce	CS,C,D,E,G SB,SF	94
勝 瓜 冬 粉 大 生 蝦 煲 Braised Blue River Prawns with Glass Noodles in Claypot	C,G,SF,SB	94

家禽類

POULTRY

茶樹菇黑菌燒鴨 Roasted Black Truffle Duck with Tea Plant Mushrooms (Half Duck)	CS,G,SB,SF D,E	114
經典茶燻走地雞 Smoked Free-range Chicken with Jasmine Tea Leaves (Half Chicken)	G,H	94
亞麻籽燒走地雞 Marinated Crispy Free-range Chicken with Flaxseed (Half Chicken)	CS,D,E,G SB,SF	94
黃金球腰果雞球 Stir-fried Chicken with Cashew Nut and Yam Balls	F,G,H,N SF,SB	82
原粒豆豉蒸梅子雞 Steamed Chicken with Plum Sauce and Black Bean Sauce	C,E,F,G,H,N SF,SB	72
秘製三杯走地雞 Stir-fried Free-range Chicken with Basil Leaves and Sweet Soy Sauce	F,G,H,CS SF,SB	72
宮保爆走地雞球 KungPo-style Boneless Free-range Chicken with Dried Chilies	F,G,H,CS,SF SB,N	72
川式辣子走地雞 SzeChuan-style Spicy Free-range Chicken	F,G,H,CS,SF SB,N	72

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牛及羊類

BEEF AND LAMB

琥珀蒜片和牛粒 Wok-seared Diced Australian Wagyu Beef Sirloin with Sliced Garlic and Caramelized Walnuts	CS,N,G,C,D,E SF,SB	348
枣皇桂圆澳洲和牛臉頰肉 Stewed Australian Wagyu Beef Cheek with Dried Longan and Giant Red Dates	C,F,G,SF,SB	120
乾煸牛肉絲 Deep-fried Crisp Shredded Beef Tenderloin with Sesame and Barbeque Sauce	D,SF,SB,F,E G,C	176
京燒牛肋骨伴饅頭 Braised Beef Short Ribs served with Steamed Buns	G,D,SF,SB,E	168
麗寶軒馳名黑椒牛仔粒 Lai Po Heen’s Wok-fried Cubed Beef Tenderloin with Black Pepper and Onions	CS,E,SB,SF G	94
豉椒炒牛肉片 Stir-fried Sliced Beef Sirloin with Black Bean and Pepper	C,E,F,G,SF SB	88
中式炒澳洲羊排 Wok-fried Marinated Lamb Chops with Barbeque Sauce	C,D,E,G,SF SB	125
川式鍋巴炒羊肉 Stir-fried Lamb Leg in SzeChuan-style with Crispy Rice Crackers	D,SF,SB,E G,C	78

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豆腐時蔬類

BEAN CURD AND
VEGETABLES

麻婆豆腐 SzeChuan-style Mapo Bean Curd with Diced Chicken	CS,C,G,SF,SB	42
上湯蟲草花枸杞浸澳洲菠菜苗 Poached Australian Baby Spinach with Cordyceps Flowers, Wolfberries in Superior Stock	C,F,G,H,SF,SB	88
黑皮雞樅菌扒有機豆腐露筍 Homemade Organic Bean Curd Sautéed Asparagus and Enpiko Mushrooms	CS,E,SF,SB,H	61
金銀蝦乾小炒皇 Stir-fried Chives Flowers with Cuttlefish and Dried Shrimps	CS,C,SF,F,G	84
清爽淮山時蔬 Stir-fried Chinese Yam with Asparagus Bitternut Fungus Macadamia and Seasonal Vegetables	F,G,E,C,N SF,SB	34
榄菜乾煸肉鬆四季豆 Stir-fried French Beans with Minced Chicken, Vegetables and Fermented Black Bean	C,F,G,SF,SB	42

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健康生活素緣

VEGETARIAN DISHES

蠔皇素鮑片	G,V,VG	52
Stewed Vegetarian Abalone with Bamboo Pith in Oyster Gravy		
羅漢燴上素	V,VG,G	30
Braised Lo Hon-style Vegetables		
白果鮮竹扒時蔬	VG,V,G	40
Braised Ginkgo Nuts with Bean Curd Sheet and Seasonal Vegetables		

麵類

NOODLES

海鮮燜伊麵 Braised Ee Fu Noodles with Assorted Seafood	CS,C,D,E,F,G SF	138
蝦子滑蛋薑蔥生蝦煎生麵 Pan-fried Crispy Egg Noodles with Blue River Prawn in Egg Gravy	CS,C,E,G,SF,SB	66
黑椒海鮮炒拉麵 Wok-fried Hand-pulled Noodles with Scallop, Squid, Fish Fillet Black Pepper, Capsicum and Soy Sauce	D,E,F,G,SF,SB	52
蝦球海鮮湯拉麵 Hand-pulled Noodles Soup with Prawns	C,E,G,SF,SB	138
麗寶軒乾炒牛河 Lai Po Heen's Wok-fried Kuay Teow with Sliced Beef	C,F,G,SF,SB	88
砂鍋乾煸蟹肉炒米粉 Wok-fried Vermicelli with Crab Meat and Chili Paste in Claypot	C,E,F,G,SF SB	88

飯類

RICE

櫻花蝦雪花牛肉紫菜炒飯 Fried Rice with Sakura Shrimp Minced Wagyu Beef and Seaweed	E,F,G,H,SF SB	220
海鮮生拆蟹肉泡脆米飯 Poached Crispy Rice with Freshly Peeled Crab Meat, Scallop Squid and Fish Fillets in Superior Broth	C,E,F,G,SF,SB	188
黑松露瑶柱帶子蛋白炒飯 Fried Rice with Black Truffle Shredded Dried Scallops and Egg White	CS,E,SF,C,G,F	94
特色醬海鮮炒飯 Special Fried Rice with Assorted Seafood and Extraordinary Sauce	C,E,SF,SB	62
黑蒜醬蝦仁鮮蘆筍炒飯 Fried Rice with Black Garlic Paste Shrimp and Asparagus	CS,C,E,H,G SB,SF	104

甜品精選

DESSERTS

鹹蛋雪糕甜紅豆醬 Lai Po Heen’s Salted Egg Ice-cream with Red Bean Paste	CS,D,E,N	14
自製紅糖薑雪糕 Homemade Brown Sugar Ginger Ice Cream	CS,D,E	14
雪糕楊枝灑甘露 Chilled Mango Purée with Vanilla Ice-cream Sago and Pomelo 添加燕窩 Add on Bird's Nest	CS,D	14 200
風味香芒果班戟 Lai Po Heen’s Mango Pancakes with Whipped Cream	D,E,G	19
百香果香芒布甸 Chilled Mango Pudding served with Passion Fruit Sauce	VG,D,V,H	14
參須枸杞海燕窩 Chilled Sea Bird’s Nest with Ginseng Root and Wolfberries	VG,H	19
人參龍眼燉燕窩 Double-boiled Bird's Nest Soup with Ginseng and Dried Longan	H	178

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N = Nuts P = Peanuts SF = Shellfish SB = Soybeans V = Vegan VG = Vegetarian
All prices are in Ringgit Malaysia and are inclusive of prevailing taxes.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
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養生蜜糖龜苓膏	H,VG,G	18
Chilled Traditional Herbal Jelly served with Honey		
杏脯桃膠燉雪梨	VG,V,H	14
Double-boiled Snow Pear with Dried Apricot and Peach Raisins		
燕窩蛋白燉杏汁	E,H,N	178
Double-boiled Bird's Nest with Egg White Almond Pudding		
蛋白生磨杏仁茶	CS,E,H	19
Double-boiled Almond Cream with Egg White		
貓山王榴蓮班戟	CS,D,E,G,V G,SB	52
Musang King Durian Pancakes with Whipped Cream		

中國茶

CHINESE TEA SELECTIONS

(Per Person)

珍 珠 香 片	19
Pearl Jasmine	
8 年 普 洱	19
8 Years Aged Pu Erh	
菊 普	19
Kook Po	
菊 花	19
Chrysanthemum	
龍 井	19
Long Jing	
凍 頂 烏 龍	19
Tung-ting Oolong	
一 線 天	19
Yi Xian Tian	
鐵 觀 音	19
Ti Kuan Yin	
白 牡 丹	19
Pai Mu Tan	
大 紅 袍	35
Da Hong Pao	

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