Appetizers





1. 金絲脆松茹

Crispy Fried Shimeji Mushrooms with Chicken Floss 32

2. 椒鹽白飯魚

Deep Fried Silver Fish with Signature Spiced Salt 32

3. 金钱鸡片伴海蜇

Chilled Chicken Roulade with Jelly Fish 38

4. 蜜汁烟肉巻

Turkey Ham Roll with Honey Sauce 38



金沙鱼皮

Deep Fried Salmon Skin with Salted Egg Yolk 38

6. 金沙軟殼蟹

Deep Fried Soft Shell Crab with Salted Egg Yolk 45

7. 凉伴海蜇烟鸭

Smoked Duck Breast with Jelly Fish 38





8. 瑶柱蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

76

9. 鯊魚骨花膠竹笙炖翅

Double Boiled Shark's Bone Soup with Shark's Fin, Bamboo Pith and Fish Maw

92

10. 粟米蟹肉扒鲍翅

Braised Superior Shark's Fin Soup with Crabmeat and Sweet Corn

178

11. 责式蟹皇中鲍翅

"Thai" style Claypot Shark's Fin Soup with Crabmeat & Roe

138

12. 黄焖海味翅群

Superior Shark's Fin Soup with Abalone, Dried Scallops, Sea Cucumber and Fish Maw 168



13. 迷你佛跳牆

Mini Monk Jumps Over The Wall

178

14. 翠塘蟹肉金山勾

Braised Superior Shark's Fin with Crab Meat and Egg White

188

15. 竹玺鲍鱼中鲍翅

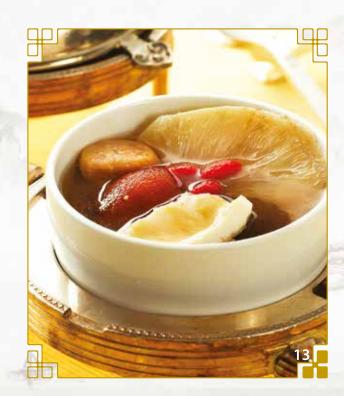
Double Boiled Superior Shark's Fin Soup with Abalone and Bamboo Pith

118

16. 花旗篸花膠炖牙檢鮑翅

Double Boiled Superior Shark's Fin Soup with Fish Maw and American Ginseng

248



Soups

17. 海鮮豆腐羹

Braised Seafood Soup with Beancurd

19. 川式酸辣湯

Szechuan Hot and Sour Seafood Soup

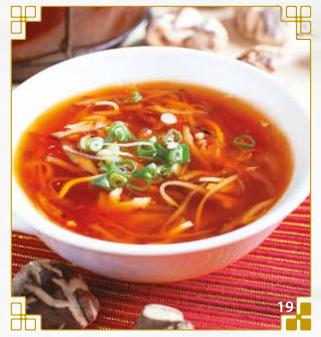
32

18. 魚籽蟹肉粟米羹

Braised Sweet Corn Soup with Crab Meat and Tobiko 32

32





20. 時日滋補靚湯

Double Boiled Soup of the Day

蓮藕黑豆鰻魚

Lotus Root and Black Bean with Eel

冬瓜瑶柱炖鷄

Winter Melon and Dried Scallops with Chicken

無花果雪梨炖生魚

Crystal Pear and Figs with Fish

天麻龍躉

Dragon Grouper with Chinese Herbs

津膽瑶柱炖鷄

Baby Cabbage with Chicken

淡菜薏仁冬瓜炖鴨

Duck, Dried Oysters and Winter Melon with Barley

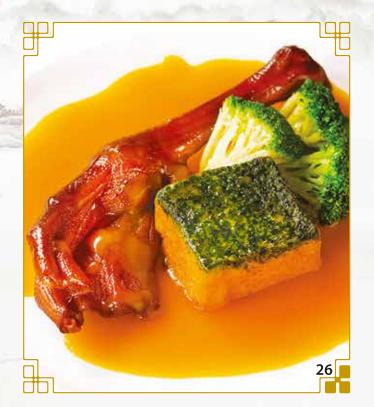


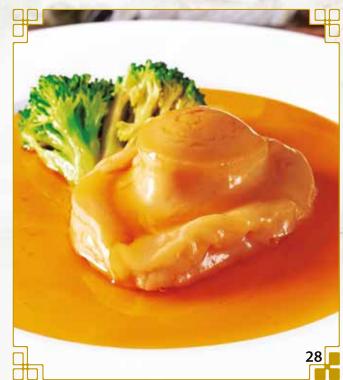
施品海味類 Abalone & Superior Seafood

	THE PERSON NAMED IN COLUMN	JJ\ Small	ф Medium	大 Large
21.	極品海味煲 Braised Mixed Dried Seafood in Claypot	102	148	188
22 .	大地魚花膠燜魚鰾豆腐 Braised Fish Maw with Dried Sole Fish and Beancurd	108	158	208
23.	干葱爆海箩花膠 Stewed Sea Cucumber with Fish Maw and Shallots	108	158	208
24.	碧緑花贈冬菇帶子 Braised Fish Maw and Fresh Scallops, Black Mushroom and Vegetables	178	258	338
25.	碧綠鲍片花菇燴花贈 Braised Sliced Abalone with Fish Maw, Black Mushroom and Vegetables	182	264	348



極品海味類 Abalone & Superior Seafood





26. 冬菇鹅掌金砖兰花

Braised Goose Web, Mushroom and Homemade Beancurd with Broccoli 73

27. 黄焖鲍鱼海季

Braised Abalone and Sea Cucumber in Brown Sauce

108

澳洲2頭鮮鮑

Australian 2-head Abalone

308

29. 墨西哥鮮鮑(阿里山)

Mexican Alisan Abalone

928



生温海鮮

Live Seafood



30. 河巴丁

River Patin

34. 蘇眉

"Su Mei" Humphead Wrasse

Seasonal Price

31. 翡翠班

27/100g Jade Perch Fish

35. 老鼠斑

"Lao Shu Ban" Grouper **Seasonal Price**

32. 笋殼魚

"Soon Hock" Marble Goby Fish 42/100g 東星斑

"Dong Xing" Grouper

Seasonal Price

33. 羨星斑

"Tai Xing" Grouper

Seasonal Price

24/100g

Choice of Preparation 烹飪方法

清蒸 Steamed with Fine Soy Sauce 堂灼

油浸 潮州蒸

泰式干煎

娘惹蒸 啊參蒸 Poached with Superior Stock Deep Fried with Fine Soy Sauce Steamed Teow Chew Style

Deep Fried Thai Style Steamed Nyonya Style Steamed with Asam Sauce



頤精選小菜 Ee Signature Dishes Price quoted in Ringgit Malaysia and exclude of any prevailing government tax



37. 澳洲龍蝦

Australian Lobster

Seasonal Price

39. 波士顿茂蝦

Live Boston Lobster

Seasonal Price

烹飪方法

Choice of Preparation

上湯焗

Stewed with Superior Stock

芝士焗

Oven Baked with Cheese

38. 草蝦

Live Grass Prawns

25/100g

烹飪方法

Choice of Preparation

干烧

Fried with Spicy Sauce

麥香

Deep-fried with Oat Meal

椒鹽

Deep-fried with Fragrant Salt

豉油皇 啊參蒸 Stir Fried with Marmite Sauce Steamed Nyonya Style

40. 生蚝

Live Canadian Oyster

30/pc

烹飪方法

Sashimi

刺身 蒜香蒸

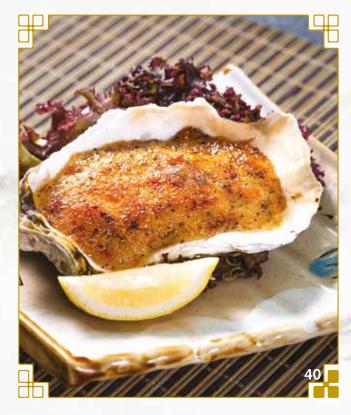
Steamed with Garlic

Choice of Preparation

秘汁焗

Oven Baked with Special Sauce







Fresh Seafood



			JJ\ Small	ф Medium	大 Large
	41.	工燒醬爆蝦球			
		Wok Fried Prawns in Pepper Spiced Sauce	76	112	148
	42.				
		Crispy Prawns with Butter and Egg Yolk	76	112	148
	43.				
		Claypot Curry Prawns with Crispy Rice Crackling	76	112	148
	44.	醬皇百合彩玉帶			
7(Stir Fried Australian Scallops with Fresh Lily Bulbs & Spicy Sauce	88	128	168
	45.	碧緑夏果鮮帶子			
		Sautéed Australian Scallops with Macadamia Nuts	88	128	168
	46.	鱈魚茄子煲			
		Braised Silver Cod Fish with Eggplant	88	128	168



頤精選小菜 Ee Signature Dishes
Price quoted in Ringgit Malaysia and exclude of any prevailing government tax



	THE WILLIAM	JJ\ Small	ф Medium	★ Large	
47.	娘惹花姿球				
	Claypot Squid with Mixed Vegetables Nyonya Style	48	68	92	
₩ 48 .	雀巢生汁蝦球				
原 48.	Crispy Prawns Salad with Tropical Fruits	88	128	168	
49.	紫 薯佛砵公保虾球				
	Purple Sweet Potato Basket with Fried Prawns and Dried Chili	76	112	148	
50.	干咖哩鲜虾球 Fried Prawns with Dried Curry	76	112	148	
	Theat farms man bridge sarry	, 0	112	170	



海鮮

Fresh Seafood

		Vette.	VIII.	200	Valle.	-	クエ
-51		'=	4	重	чш	88	M۳
	•		1577		745	7555	700,275

Poached Dried Fish Maw with Lotus Roots and Glass Noodles

Small Medium Large 66 96 128

52. 松子沙菜碧绿炒虾球

Stir Fried Prawns with BBQ Sauce and Pine Nuts

76 112 148

53. 四川茄子三文鱼头煲

Claypot Fried Salmon Head with Eggplant Szechuan Style

52 75 96

54. XO 醬 燒大生蝦

Pan Fried River Prawns with XO Sauce

Seasonal Price

55. 褪汁焗大生蝦

Oven Baked River Prawns with Ee Special Sauce

Seasonal Price









56. 白云香煎三文鱼

Pan Fried Salmon with Egg White

78/pc

鮮竹枝蒸鱈魚

Steamed Silver Cod with Beancurd Skin 148/pc

58. 金銀蒜煎鱈魚

Deep Fried Silver Cod with Golden Garlic and Soya Sauce 148/pc

59. 燒汁焗鱈魚

Oven Baked Silver Cod with Teppanyaki Sauce

148/pc

60. 上湯焗生蝦

Baked River Prawns with Superior Broth Seasonal Price



頤精選小菜 Ee Signature Dishe Price quoted in Ringgit Malaysia and exclude of any prevailing government tax

燒烤類Barbequed Selections

61. 脆皮造式燒鴨

Crispy Roasted Duck

82 half portion

158 whole portion

62. 五味卤鸡

Teow Chew Style Poached Chicken with Beancurd and Egg

70 half portion

138 whole portion

63. 脆皮風沙雞

Roasted Crispy Chicken with Garlic

65 half portion

128 whole portion





燒烤類

Barbequed Selections



64. 北京鴨

Peking Duck served with Crepes, Cucumber and Ee Signature Sauce

188 whole portion



烹飪方法

Choice of Preparation of Duck Meat

夏果公保炒鴨件

Stir Fried with Dried Chillies and Macadamia Nuts

黑椒炒鴨件

Stir Fried with Black Pepper Sauce

Sauteéd and Minced served in Lettuce

蛋白鴨粒炒飯

Served with Egg White Fried Rice

鴨絲撈生面

Braised with Egg Noodles

65. 密计芝麻鷄叉燒

"Chicken Char Siew" marinated with Honey and Sesame Seeds

Ш Small Medium

Large

40

58

78





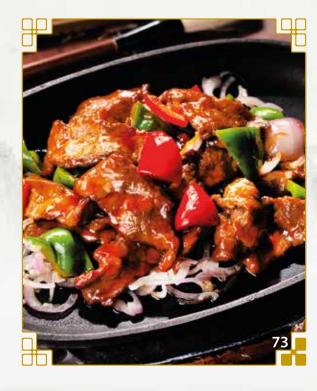
		JJ\ Small	<mark>巾</mark> Medium	大 Large
66.	<mark>轉耳葱油燗雞煲</mark> Stewed Chicken Fillets with Shallots and Black Fungus	48	68	92
67.	臺式三加雞煲 Stewed Tawainese Chicken with Chinese Wine and Sweet Basil	48	68	92
68.	杏香京都鸡 Fried Chicken with Homemade Sweet & Sour Sauce & Almond Flakes	48	68	92
69.	苦瓜罗定鸡 Stir Fried Chicken and Bitter Gourd with Black Bean Sauce	48	68	92
70.	鐵板醬爆澳州牛內 Szechuan Style Sizzling Australian Beef	66	96	128

			JJ\ Small	<mark>巾</mark> Medium	★ Large
爱	71.	姜葱 菘菇澳州牛肉			
7(Stir Fried Australian Beef with Ginger and Shimeji Mushroom	66	96	128
	72 .	黑椒炒澳州牛肉			
	S-	Pan Fried Australian Beef in Black Pepper Sauce	66	96	128
S					
	73.	鼓汁彩椒炒澳州牛肉			
		Pan Fried Australian Beef in Black Bean and Capsicum	66	96	128
	74 .	香煎蒙古澳州牛肉			
		Pan Fried Australian Beef with Mongolian Sauce	66	96	128
	75	铁板中式牛柳			
	, 5.	Sizzling Beef Chinese Style	66	96	128

76. 秒制羊排

Oven Baked Lamb Cutlet with Chef's Signature Sauce

56/portion





入類 Meat

		JJ \ Small	ф Medium	大 Large	
⁵ 77 .	南乳炸鷄 Deep Fried Chicken Boxing with Beancurd	48	68	92	
78.	家乡咸鱼蒸鸡柳 Steamed Tender Chicken with Salted Fish	48	68	92	
79 .	麻 辣香酥鸡扒 Crispy Spiced Chicken Chop	48	68	92	1
80.	古法竹筍隻芽鴨 Traditional Stewed Duck with Ginger, Bamboo Shoots and Black Mushroom	66	96	128	









81. 宫廷西施鷄

Steamed Corn Fed Chicken

72 half portion

138 whole portion

82. 口水烟鷄

Smoked Salted Chicken

72 half portion

138 whole portion



疏荣類,豆腐 √egetables & Beancurd





		<mark>/]\</mark> Small	<mark>ф</mark> Medium	大 Large
83.	翠塘滑豆腐 Braised Beancurd with Chicken and Shrimps on Steamed Egg White	48	68	92
¥	だ 须	48	68	92
85.	四大天王 Assorted Vegetable with Belacan	48	68	92
86.	隷子鱼骨芫菜汤 Spinach Soup with Fish Bone and Garlic	48	68	92
87.	梅菜內碎芥兰 Fried Kai Lan with Minced Chicken and "Mui Choy"	48	68	92
88.	柱候選四季豆炒烟鸭柳 Smoked Duck and French Bean with "Tau Chu" Sauce	48	68	92
89.	無香茄子豆腐煲 Szechuan Style Stewed Eggplants with Beancurd in Claypot	48	68	92

疏荣類,豆腐 √egetables & Beancurd





		JJ\ Small	ф Medium	★ Large
90.	工叶豆腐			
	Thousand Layer Beancurd with Sea Cucumber and Shrimps	48	68	92
~				
91.	頤思殿三層樓			
	Homemade Beancurd with Broccoli	48	68	92
92.	醬皇海鮮豆腐煲			
	Braised Beancurd and Seafood with XO Sauce in Claypot	48	68	92
93.	海鮮植菜豆腐煲			
	Beancurd with Seafood and "Mui Choy" in Claypot	48	68	92
	The state of the s	A.		
94.	鲜竹鱼滑奶白煲	TUNE.		
	Fish Paste and Beancurd Stick	48	68	92
	with Hong Kong Nai Pak in Claypot			
95.	金汁海鲜豆腐			
	Homemade Beancurd and Seafood with Pumpkin Sauce	48	68	92
96.	香辣腐乳小炒王			
	Fried Mixed Vegetables with	48	68	92
	Spicy Preserved Beancurd Sauce			



疏菜類,豆腐 √egetables & Beancurd

本地蔬菜 Vegetables

		JJ\ Small	‡ Medium	★ Large
97.	川白菜 Siew Pak Choy	38	56	70
98.	蜜甜豆 Honey Beans	40	58	78
99.	<mark>珍珠麥菜</mark> Baby Romaine Lettuce	40	58	78
100.	西蘭花 Broccoli	40	58	78
101.	買菜 Chinese Spinach	42	60	80
102.	帝皇苗 Emperor Sprout	42	60	80
103.	羊角豆 Lady's Finger (Okra)	42	60	80



烹**飪方法** Choice of Preparation

炒咸魚

Sauteéd with Salted Fish

炒腐乳

Sauteéd Preserved Beancurd

X.O, 醬皇炒 Sauteéd with Grand XO Sauce

<mark>炒蒜茸,清炒</mark> Sauteéd with Garlic

<mark>蚝油皇扒</mark> Sauteéd with Oyster Sauce

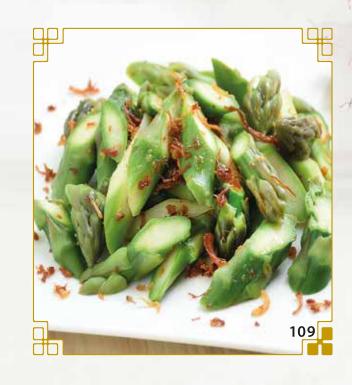
上汤, 蒜子 Poached with Garlic and Superior Stock

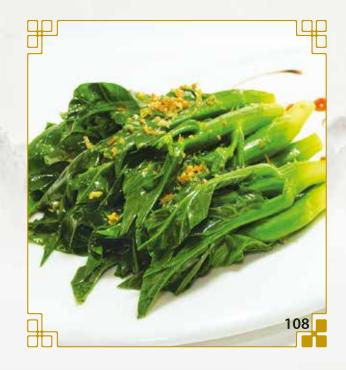
Poached with Assorted Egg and Superior Stock

疏崇類,豆腐 Vegetables & Beancurd

進口蔬菜 Imported Vegetables

		JJ\ Small	ф Medium	大 Large
104.	中國生菜			
	Chinese Lettuce	42	60	80
	== \t+ ++			
105.	香港菜川			
	Hong Kong Choy Sum	42	60	80
106.	香港奶白			
	Hong Kong Nai Pak	42	60	80
107.	青龍苗			
	Dragon Chives	42	60	80
	== \++ +++ ===			
108.	香港芥蘭			
	Hong Kong Kai Lan	42	60	80





109.	澳洲蘆笋					
	Australian Asparagus	48	68	88		
110.	澳洲西芹					
	Australian Celery	48	68	88		



	THE RESERVE OF THE PARTY OF THE	JJ\ Small	Ф Medium	大 Large
111.	姜汁松菇云耳芥兰	40	-	00
-	Stir Fried Hong Kong Kai Lan with Hon Shimeji and Black Fungus	48	68	92
112.	<mark>選 </mark>	48	68	92
113.	荷塘 薨 Braised Lotus Root and Vegetables in Preserved Beancurd Paste	48	68	92
114.	夏果公保豆根			1
	Stir Fried Fresh Beancurd Strips with Dried Chillies and Macadamia Nuts	48	68	92
115.	沙菜野菌豆腐煲 Braised Fresh Beancurd with Assorted Mushrooms	48	68	92
116.	詩禮銀杏			
~ /{	Stir Fried Lotus Root with Vegetables and Almonds	48	68	92
117.	糖醋鲜野意 Deep Fried Mushroom with Sweet and Sour Sauce	48	68	92



Vegetarian





		JJ\ Small	<mark>ф</mark> Medium	★ Large	
118.	<mark> </mark>	48	68	92	
119.	奶油運藕 Deep Fried Lotus Roots with Butter and Curry Leaves	48	68	92	
120.	追味三色豆 Stir Fried Mixed Vegetables with Tom Yam Paste	48	68	92	
121.	鲜茄云耳泡翡翠 Poached Spinach Sprout with Tomato and Fungus	48	68	92	
122.	麦片香脆莲藕 Fried Lotus Roots with Pandan Leaf and Oats	48	68	92	-
123.	佛体	50	72	96	



<mark>飯,面類</mark> Rice & Noodles

129. 過橋爭殼米棩

Vermicelli Soup with Marble Goby Fish Head

デ 124.	· · · · · · · · · · · · · · · · · · ·	Small	Medium	Large	
7 (Ee's Special Fried Mixed Vermicelli with Shredded Seafood	48	68	88	
125.	避風塘海鮮生面				
	Fried Seafood Noodles with Spicy Sauce	48	68	88	
126.	瑶柱蟹肉蛋白炒飯				
	Fried Rice with Egg White and Dried Scallops	48	68	88	
127.	脆爆魚子蝦仁炒飯				
	Fried Rice with Prawns, Fish Roe and Rice Crackers	48	68	88	
128.	內醫三丝则豆袋 Fried Soya Bean Noodles with Shredded Chicken, Mushrooms and Celery	48	68	88	



42 /100g (min 200g)

飯,面類 Rice & Noodles



		JJ\ Small	<mark>ф</mark> Medium	大 Large
130.	蝦子海鮮工燒伊面 Braised Ee-Fu Noodles with Seafood and Shrimp Roe	48	68	88
131.	烟鸭巴克豆炒饭			
	Fried Rice with Smoked Duck and Petai	48	68	88
132.	蛋香菜丝炒面线			
	Fried Vermicelli with Mixed Vegetables and Egg	48	68	88
133.	肉酱茄子捞生面			
	Braised Noodles with Eggplant and Minced Chicken	48	68	88
134.	君子 金銀海鮮河			
	Two varieties of Fried Koay Teow with Bitter Melon and Seafood	48	68	88

〒135. 白雲蝦球帶子面綫

Steamed Vermicelli with Prawn and Scallop in Egg White Broth

34/portion

136. 生蝦二面黄

Crispy Egg Noodles with River Prawns

Seasonal Price







Lotus / Red Bean Paste



137.	文冬老姜汤丸糖水 Black Sesame Glutinous Dumpling with Bentong Ginger	13	143.	利制电装 膏 Traditional Chilled Herbal Jelly	13
138.	與制與咖啡行丁 Oreo Coffee Pudding	14	144.	太極兩儀器 Chilled Avocado and Mango Puree	14
139.	雪 巨广眼海底 挪 Double Boiled Sea Coconut, Snow Fungus & Longan	15	145.	冰糖柱花炖雪瓶 Double Boiled Tragacanth with Osmanthus Fragrans	17
140.	红枣王炖林胶 Double Boiled Peach Jelly and Red Dates	16	146.	雪糕窜瓜西米露 Chilled Sago with Honeydew and Ice Cream	13
141.	芋头紫薯炸年糕 Fried Nian Gau with Yam & Sweet Potatoes	16	147.	芝麻合林雲 Homemade Walnut Cream	17
142.	寰饼(豆沙/莲蓉) Chinese Pancake with	18	148.	が糖红枣炖蒸窝 Double Boiled Bird's Nest with Pock Sugar and Red Dates	250