



# 厨师推荐



## CHEF'S SPECIAL

<b>深圳片皮鸡</b> Roasted Crispy Chicken wrapped with Egg Crepe, Cucumber and Onion in 'Shenzhen Style'	150
<b>湖南烟鸭烤素芳</b> Smoked Duck wrapped with Egg Crepe served in 'Hunan Style'	55
<b>四川花椒酱泡牛柳</b> Stir-fried Australian Beef in 'Szechuan Style'	95
<b>黑松露牛油果炒野菌</b> Sautéed Avocado and Assorted Mushrooms with Black Truffle	120
<b>脆米干妈酱炒虾球</b> Sautéed Prawns with 'Gan Ma' Spicy Sauce and Rice Cracker	90
<b>红烧灵芝菇金砖</b> Braised Home-made Beancurd with 'Lingzhi' Mushrooms	70
<b>西柠奶沙焗生虾</b> Baked River Prawn with Citrus Fruits and Salted Egg Yolk Sauce	Market price
<b>港式避风塘炒花枝球</b> Deep-fried Squid with Crispy Rice Crackers and Dried Chilli	75
<b>太极两仪露</b> Chilled Avocado and Mango Puree	16

开胃菜

APPETIZER

- |   |   |    |
|---|---|----|
|    | <b>椒盐白饭鱼</b><br>Deep-fried Silver Fish with Signature Spiced Salt         | 38 |
|   | <b>酸姜江苏皮蛋</b><br>Jiang Su' Century Egg served with Preserved Ginger       | 35 |
|   | <b>椒盐豆腐粒</b><br>Crispy Diced Beancurd with Signature Spiced Salt          | 35 |
|   | <b>金沙三文鱼皮</b><br>Crispy Norwegian Salmon Skin coated with Salted Egg Yolk | 42 |
|   | <b>凉伴海蜇烟鸭</b><br>Smoke Duck Breast with Jelly Fish                        | 43 |
|  | <b>金沙软壳蟹</b><br>Deep-fried Soft Shell Crab coated with Salted Egg Yolk    | 48 |



# 鱼翅




## SHARK'S FIN

**高汤花旗参花胶炖鲍翅** 238  
Double-boiled Superior Shark's Fin Soup with American Ginseng and Fish Maw

**瑶柱蟹肉翅** 90  
Braised Shark's Fin Soup with Conpoy & Crab Meat

**鲨鱼骨花胶竹笙炖翅** 105  
Double-boiled Shark's Bone Soup with Shark's Fin, Bamboo Pith and Fish Maw

 **竹笙鲍鱼中鲍翅** 140  
Double-boiled Superior Shark's Fin Soup with Abalone and Bamboo Pith

 **泰式蟹皇中鲍翅** 155  
“Thai Style” Claypot Shark's Fin Soup with Crab Meat and Roe

**贡品佛跳墙** 238  
Monk Jump Over The Wall - A Delicacy from Fujian Province

## SOUPS

## 汤类

- |   |   |     |
|---|---|-----|
|   | <b>佛垂涎</b><br>Monk Jump Over The Wall (No Shark's Fin)                      | 185 |
|   | <b>川式海鲜酸辣汤</b><br>Szechuan Hot & Sour Seafood                               | 38  |
|    | <b>滋补靓汤</b><br>Double-boiled Soup of the Day                                | 38  |
|   | <b>海鲜豆腐羹</b><br>Braised Seafood with Beancurd                               | 40  |
|  | <b>鲨鱼骨花胶竹笙汤</b><br>Double-boiled Shark's Bone with Fish Maw and Bamboo Pith | 70  |
|   | <b>鱼籽蟹肉粟米羹</b><br>Braised Sweet Corn with Crab Meat and Tobiko              | 38  |



# 极品海味



## ABALONE & SUPERIOR SEAFOOD



### 极品海味煲

Braised Mixed Dried Seafood in Claypot

140

### 蚝皇遼参冬菇

Braised Premium Sea Cucumber and Mushrooms  
with Brown Sauce

105

### 黄焖鲍鱼海参

Braised Abalone and Sea Cucumber in Brown Sauce

130



### 干葱爆花胶海参

Stewed Sea Cucumber with Fish Maw and Shallots

160

### 大地鱼花胶焖鱼鳔豆腐

Braised Fish Maw with Dried Sole Fish and Beancurd

130

### 碧绿花胶冬菇带子

Braised Fish Maw and Fresh Scallop, Black Mushrooms  
and Vegetables

190

### 澳洲二头鲍鱼

Braised Australian Two Head Abalone

320



Ee Signature

Price quoted in Ringgit Malaysia and exclude of any prevailing government tax

生猛海鮮

LIVE SEAFOOD

河巴丁  
River Patin 26/100gm

笋壳鱼  
'Soon Hock' Marble Goby 45/100gm

泰星斑  
'Tai Xing' Grouper Market Price

东星斑  
'Dong Xing' Grouper Market Price

龙虎斑  
Dragon Sea Grouper Market Price

澳洲龙虾  
Australian Lobster Market Price

波士顿龙虾  
Boston Lobster Market Price

深海明虾  
Deep Sea Prawns Market Price

生蚝  
Live Oyster Market Price

烹飪方法      Choice of Preparation

清蒸	Steamed with Fine Soy Sauce
堂灼	Poached with Superior Stock
油浸	Deep-fried with Fine Soy Sauce
潮州蒸	Steamed Teow Chew Style
泰式香煎	Deep-fried Thai Style
娘惹蒸	Steamed Nyonya Style
姜蓉蒸	Steamed with Ginger Sauce

Price quoted in Ringgit Malaysia and exclude of any prevailing government tax






## FRESH SEAFOOD

**鱈鱼茄子煲** 108  
Braised Silver Cod Fish with Eggplant

**碧绿夏果鲜带子** 108  
Sautéed Australian Scallops finished with  
Macadamia Nuts

 **酱皇百合彩玉带** 108  
Stir-fried Australian Scallops with  
Fresh Lily Bulbs and Spicy Sauce

**西柠奶沙虾球** 90  
Crispy Prawns with Citrus Fruits and  
Salted Egg Yolk Sauce

 **西式虾球** 88  
Crispy Prawns with Butter and Egg Yolk

**干烧酱爆虾球** 88  
Wok-fried Prawns in Spiced Sauce

**咖喱脆米虾球煲** 85  
Claypot Curry Prawns with Crispy Rice Cracker

**金沙花枝球** 80  
Crispy Squids with Salted Egg Yolk

**娘惹花枝球** 80  
Claypot Squid with Mixed Seasonal Vegetables  
prepared in a Nyonya Style

## FRESH SEAFOOD

# 海鮮

**白云香煎三文鱼** 95  
Pan-fried Salmon with Egg White

 **紫薯佛钵宫保虾球** 95  
Purple Sweet Potato Basket  
with Fried Prawns and Dried Chili

**上汤焗生虾** Market price  
Baked River Prawns with Superior Broth

**XO酱烧生虾** Market price  
Pan-fried River Prawns with XO Sauce

**秘汁焗生虾** Market price  
Oven Baked River Prawns with Ee's Special Sauce

**鲜枝竹蒸鳕鱼** 165  
Steamed Silver Cod with Beancurd Skin

**金银蒜煎鳕鱼** 165  
Deep-fried Silver Cod with Golden Garlic and a  
Fine Soy Sauce

**烧汁焗鳕鱼** 165  
Oven Baked Silver Cod with a Teppanyaki Sauce



# 烧烤类

## BARBEQUE & BAKED

	whole	half
 <b>宫廷西施鸡</b> Steamed Corn Fed Chicken	185	98
<b>口水烟鸡</b> Smoke Salted Chicken	185	98
<b>爱尔兰烤鸭</b> Roasted Crispy Irish Silver Hill Duck	268	168
<b>浓汤走地鸡</b> Steamed Organic Village Chicken Slow Cooked in a Superior Broth	185	98
<b>脆皮风沙鸡</b> Roasted Crispy Chicken with Garlic	170	88
 <b>北京鸭</b> Peking Duck served with Crepes, Cucumber and Ee Signature's Sauce	218	
<b>蜜汁芝麻鸡叉烧</b> Chicken 'Char Siew' Marinated with Honey and Sesame Seeds	50	
 <b>秘制羊扒</b> Oven baked Lamb Cutlet with Chef's Signature Sauce	65	

## POULTRY & MEAT

# 肉類

**金香虾米鸡丁** 65  
Stir-fried Diced Chicken with Dried Shrimps in 'Kam Heong Style'

**云耳葱油焖鸡煲** 60  
Stewed Chicken Fillets with Shallots and Black Fungus

**台式三杯鸡** 60  
Stewed Taiwanese Chicken with Chinese Wine and Sweet Basil

 **杏香京都鸡** 60  
Home-made Sweet & Sour Fried Chicken with Almond Flakes

**苦瓜罗定鸡** 60  
Stir-fried Chicken and Bitter Gourd with Black Bean Sauce

**南乳炸鸡** 60  
Deep-fried Chicken Boxing with a Spicy Sauce on the side

**麻辣香酥鸡扒** 60  
Crispy Spiced Chicken Chop topped with Shredded Cucumber

**家乡黄酒焖鸡煲** 65  
Stewed Chicken with Rice Wine in Home Cook Style

**姜葱松菇澳洲牛肉** 90  
Stir-fried Australian Beef with Ginger and Shimeji Mushrooms

 **黑椒炒澳洲牛肉** 90  
Pan-fried Australian Beef in Black Pepper Sauce

**鼓汁彩椒炒澳洲牛肉** 95  
Wok-fried Australian Beef with Black Bean and Capsicum

**铁板中式澳洲牛肉** 90  
Sizzling Beef 'Chinese Style'



# 蔬 菜 豆 腐 类



## VEGETABLES AND BEANCURD

-  **颐思殿三层楼** 55  
Home-made Beancurd with Florets of Broccoli
- 龙须茄子** 55  
Steamed Eggplant with Deep-fried Squids
- 四大天王** 55  
Assorted Seasonal Vegetables with Belacan
-  **老干妈肉碎炒芦笋** 55  
Stir-fried Australian Asparagus and Minced Chicken with 'Lao Gan Ma' Spicy Sauce
- 鱼香茄子豆腐煲** 55  
Szechuan Stewed Eggplant with Beancurd in Claypot
- 千叶豆腐** 55  
Thousand Layer Beancurd with Sea Cucumber and Shrimps
- 酱皇海鲜豆腐煲** 55  
Braised Beancurd and Seafood with XO Sauce in Claypot
- 金汁虾球秘制豆腐** 55  
Braised Prawns and Home-made Beancurd with Pumpkin Sauce
- 香辣腐乳小炒皇** 55  
Fried Mixed Seasonal Vegetable with Spicy Preserved Beancurd Sauce
- 柱候酱四季豆炒烟鸭柳** 55  
Smoked Duck and French Bean with a 'Taucu' Sauce
- 麻婆豆腐** 40  
Home-made Szechuan Province Beancurd and Minced Beef combining Signature Spices

## VEGETABLES

## 蔬 菜 类

<b>珍珠油麦</b> Baby Romaine Lettuce	40	<b>香港菜远</b> Hong Kong Choy Sum	42
<b>西兰花</b> Broccoli	40	<b>香港奶白</b> Hong Kong Nai Pak	42
<b>苋菜</b> Chinese Spinach	42	<b>香港芥兰</b> Hong Kong Kai Lan	42
<b>帝皇苗</b> Emperor Sprout'	42	<b>青龙苗</b> Drago Chives	42
<b>羊角豆</b> Lady's Finger (Okra)	38	<b>澳洲芦笋</b> Australian Asparagus	60
<b>中国生菜</b> Chinese Lettuce	42		

### 烹飪方法 Choice of Preparation

**炒咸鱼**  
Sautéed with Salted Fish

**X.O, 炒酱皇**  
Sautéed with X.O Sauce

**上汤, 蒜子**  
Poached with Galic & Superior Stock

**金銀蛋, 上汤**  
Poached with Assorted Egg & Superior Stock

**炒腐乳**  
Sautéed with Preserved Beancurd

**炒蒜茸, 清炒**  
Sautéed with Garlic

**蚝油皇扒**  
Sautéed with Oyster Sauce



# 素类



## VEGETARIAN


**姜汁松菇云耳芥兰** 55  
Stir-fried Hong Kong Kai Lan with  
Shimeji Mushrooms and Black Fungus

**酱烧夏果豆扎** 55  
Stir-fried Fresh Beancurd Skin with  
Spicy Sauce and Macadamia Nuts

**荷塘素艳** 55  
Braised Lotus Root and Vegetables in  
Preserved Beancurd Paste

**夏果宫保豆根** 55  
Stir-fried Fresh Beancurd Strips with  
Dried Chillies and Macadamia Nuts

**沙茶野菌豆腐煲** 55  
Braised Fresh Beancurd with Assorted Mushrooms


 **诗礼银杏** 50  
Stir-fried Lotus Root with Vegetables and Almond Flakes

**糖醋鲜野菌** 50  
Deep-fried Mushrooms with Sweet & Sour Sauce

 **素咖喱羊肉煲** 55  
Vegetarian Mutton Curry in Claypot

**奶油莲藕** 54  
Deep-fried Lotus Roots with Butter and Curry Leaves

**麦片香脆莲藕** 50  
Fried Lotus Roots with Pandan Leaf and Oats

 **佛钵素丁** 60  
Sautéed Diced Vegetables in Yam Basket



# 饭，面类

## RICE & NOODLES

-  **颐金银米** 53  
Ee's Special Fried Mixed Vermicelli with Shredded Seafood
- 避风塘海鲜生面** 55  
Fried Seafood Noodles with Spicy Sauce
- 瑶柱蟹肉蛋白炒饭** 55  
Fried Rice with Egg White and Dried Scallop
-  **脆爆鱼籽虾仁炒饭** 58  
Fried Rice with Prawns, Fish Roe and Rice Crackers
-  **过桥笋壳米粉** 98  
Vermicelli Soup with Marble Goby Fish Head
- 虾籽海鲜干烧伊面** 55  
Braised Ee-Fu Noodles with Seafood and Shrimps Roe
- 烟鸭巴克豆炒饭** 52  
Fried Rice with Smoked Duck and Petai
- 蛋香菜丝炒面线** 55  
Fried Vermicelli with Mixed Vegetables and Egg
- 肉酱茄子捞生面** 53  
Braised Noodles with Eggplant and Minced Chicken
- 滑蛋海鲜河** 55  
Fried Kway Teow and Seafood in Cantonese Style
-  **白云虾球带子蒸面线** 38  
Steamed Vermicelli with Prawn and Scallop in Egg White Broth
- 生虾二面黄** Market price  
Crispy Egg Noodles with River Prawn

DESSERT

柠汁龙眼香茅冻 Chilled Lemon Grass Jelly with Longan	16
蜜糖龟苓膏 Herbal Jelly	18
锅饼抹茶雪糕 Chinese Pancake with Matcha Ice Cream	18
红莲炖雪蛤 Double-boiled Hasma with Red Dates	25
参须炖桃胶 Double-boiled Peach Jelly with American Ginseng	18
杏仁露汤圆 Double-boiled Almond Cream with Black Sesame Glutinous Rice Ball	18
文冬姜茶汤圆 Double-boiled Bentong Ginger Tea with Black Sesame Glutinous Rice Ball	16
莲蓉锅饼 Chinese Pancake with Lotus Paste	18
豆沙锅饼 Chinese Pancake with Red Bean Paste	18