Menu 1

RM1188+ / table of 4 persons

GRANT BURGE
Fifth Generation
Barossa Shiraz

RM130 x 1 bottle
RM200 x 2 bottle

响铃三文捞起
Prosperous Norwegian Glacial Salmon Trout Yee Sang with Golden Rice Crackers

* * *

高汤花胶螺头炖鲍翅
Double Boiled Superior Shark's fin Soup with Top Shell and Fish Maw

* * *

花椒川式大蒜龙趸球
Stir-fried Deep Sea Giant Grouper Fillet with Leeks spiced in 'Sze Chuan' Style

* * *

澳洲六头鲍鱼冬菇碧绿
Braised Australian Six Heads Abalone with Mushroom and Seasonal Greens

* * *

生炒腊味糯米饭
Wok Fried Glutinous Rice with Goose Liver Sausage and Waxed Meat

* * *

柠汁龙眼香茅冻
Chilled Lemon Grass Jelly with Longan

* * *

花生芝麻蒸年糕拼开运酥
Steamed 'Nian Gao' Coated with Peanut and Sesame and Baked Prosperity Lucky Puff

** Add-On RM75 per person ~ Baked River Prawns with rich Butter Emulsion and Superior Broth*

For reservations call or 016 – 262 2059

Price quoted in Ringgit Malaysia and exclude any prevailing government tax

GRANT BURGE
Fifth Generation
Barossa Shiraz

RM130 x 1 bottle
RM200 x 2 bottle

Menu 2

RM1888+ / table of 6 persons

响铃三文捞起
Prosperous Norwegian Glacial Salmon Trout Yee Sang with Golden Rice Crackers

* * *

高汤花胶螺头炖鲍翅
Double Boiled Superior Shark's Fin Soup with Top Shell and Fish Maw

* * *

姜丝蒸深海龙趸
Steamed Deep Sea Giant Grouper with Sliced Ginger in Fine Soy Sauce

* * *

澳洲六头鲍鱼冬菇海参沙井蚝碧绿
Braised Australian Six Heads Abalone, Sha Jing Oyster, Sea Cucumber and Mushrooms with Seasonal Greens

* * *

樱花虾腊味炒饭
Fried Rice with Waxed Meat and Japanese Sakura Ebi

* * *

杨枝金露
Chilled Mango Puree with Sago and Pomelo

* * *

花生芝麻蒸年糕拼开运酥
Steamed 'Nian Gao' Coated with Peanut and Sesame and Baked Prosperity Lucky Puff

**Add-On RM75 per person ~ Baked River Prawns with rich Butter Emulsion and Superior Broth*
**Add-On RM65 per person ~ Traditional Signature Braised Beef Rib*

For reservations call or 016 – 262 2059

Price quoted in Ringgit Malaysia and exclude any prevailing government tax

Menu 3

minimum 8 persons

RM2688+ / table of 10 persons

GRANT BURGE
Fifth Generation
Barossa Shiraz

RM130 x 1 bottle
RM200 x 2 bottle

响铃三文鱼捞起
Prosperous Norwegian Glacial Salmon Trout Yee Sang with Rice Crackers

* * *

龙皇加洲鲜带子蟹肉羹
Braised Crab Meat and Seafood Soup Topped with Canadian Scallop

* * *

鲜人参枸杞元鸡
Steamed Village Chicken with Ginseng and Wolf Berry
**Add-On RM300 to Upgrade ~ Volcano Stone Roasted Whole Swan Goose (3-3.5kg)*

* * *

姜丝蒸深海金枣
Steamed Fresh Sea Golden Snapper with Sliced Ginger in a Fine Soy Sauce
**Add-On RM300 to Upgrade ~ Steamed 'Soon Hock' Marble Goby with a Fine Soy Sauce (1.2kg)*

* * *

脆米当红炸子有机明虾
Deep Fried Sea Prawns with Crispy Rice Crackers and Dried Chilli

* * *

红烧发菜冬菇海参沙井蚝
Braised Sea Cucumber, Sha Jing Oyster, Mushroom and Black Moss

* * *

樱花虾腊味炒饭
Fried Rice with Waxed Meat and Japanese Sakura Ebi

* * *

红莲桂花炖桃胶雪燕
Double Boiled Peach Jelly and Tragacanth with Osmanthus and Red Dates

* * *

花生芝麻蒸年糕拼开运酥
Steamed 'Nian Gao' coated with Peanut and Sesame and Baked Posperity Lucky Puff

For reservations call or 016 – 262 2059

Price quoted in Ringgit Malaysia and exclude any prevailing government tax

GRANT BURGE
Fifth Generation
Barossa Shiraz

RM130 x 1 bottle
RM200 x 2 bottle

Menu 4

minimum 8 persons

RM3988+ / table of 10 persons

响铃三文鱼捞起
Prosperous Norwegian Glacial Salmon Trout Yee Sang with Rice Crackers

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澳洲六头鲍鱼干贝蟹皇羹
Braised Australian Six Heads Abalone with Dried Scallops and Crab Roe

* * *

碳烧明炉爱尔兰鸭
Volcano Stone Roasted Irish 'Silver Hill' Duck

* * *

清蒸大顺壳
Freshly Steamed Marble Goby in Fine Soy Sauce

* * *

西柠奶沙焗生虾
Oven Baked River Prawn with a Citrus and Salted Egg Yolk Sauce

* * *

碧绿百花冬菇伴海参沙井蚝
Braised Stuffed Mushroom and Sea Cucumber with Sha Jing Oyster and Seasonal Greens

* * *

冬至腊味饭
Slow Braised Claypot Fragrant Rice with Goose Liver Sausage and Waxed Meat

* * *

红莲冰糖炖雪蛤
Double Boiled Hasma with Red Dates and Lotus Seeds

* * *

花生芝麻蒸年糕拼开运酥
Steamed 'Nian Gao' Coated with Peanut and Sesame and Baked Prosperity Lucky Puff

For reservations call or 016 – 262 2059

Price quoted in Ringgit Malaysia and exclude any prevailing government tax

Menu 5

minimum 8 persons

RM4988+ / table of 10 persons

GRANT BURGE
Fifth Generation
Barossa Shiraz

RM130 x 1 bottle
RM200 x 2 bottle

响铃三文鱼捞起
Prosperous Norwegian Glacial Salmon Trout Yee Sang with Rice Crackers

* * *

花旗参干贝炖金山勾
Double Boiled Superior Shark's Fin with American Ginseng and Dried Scallops

* * *

清蒸深海东星班
Steamed Live 'Dong Xing' Grouper in Fine Soy Sauce

* * *

明炉黑中鹅
Volcano Stone Roasted Whole Swan Goose (3-3.5kg)

* * *

姜葱樱花虾泡波士顿龙虾
Wok Fried Boston Lobster with Japanese Sakura Ebi and Ginger Spring Onions

* * *

碧绿澳洲六头鲍鱼沙井蚝冬菇发菜
Braised Australian Six Heads Abalone and Dried Oyster with Black Mushroom, Black Moss and Seasonal Greens

* * *

冬至腊味饭
Slow Braised Claypot Fragrant Rice with Goose Liver Sausage and Waxed Meat

* * *

冰糖炖燕窝
Double Boiled Bird Nest with Bamboo Rock Sugar

* * *

花生芝麻蒸年糕拼开运酥
Steamed 'Nian Gao' Coated with Peanut and Sesame and Baked Prosperity Lucky Puff

For reservations call or 016 – 262 2059

Price quoted in Ringgit Malaysia and exclude any prevailing government tax