







# Signature Yee Sang

	Half Portion	Whole Portion
桂花三文鱼捞起 Prosperous Norwegian Glacial Salmon Trout Yee Sang	RM188	RM228
<b>桂花海蜇捞起</b> Good Fortune Jelly Fish Yee Sang	RM188	RM228
桂花樱花虾捞起 Profusion Japanese Sakura 'Ebi' Yee Sang	RM188	RM228
桂花雪梨捞起 Abundant Korean Snow Pear Yee Sang	RM188	RM228

# Build you own Yee Sang

幸运捞起		
Prosperity Yee Sang Foundation		

Add On Your Topping

RM160

	Half Portion	Whole Portion
鲍鱼 Abalone	RM88	RM176
间八鱼 Amberjack Fish	RM38	RM76
软壳蟹 Crispy Soft Shell Crab	RM38	RM78
白饭鱼 Crispy Silver Fish	RM22	RM44
脆三文鱼皮 Crispy Norwegian Salmon Skin	RM38	RM76
炸金针菇 Crispy Enoki Muhsroom	RM16	RM32
日本裙带 Japanese 'Wakame"	RM33	RM66







# Winter Cooking

Convese cu			
	红烧澳洲六头鲍鱼海参伴金砖	RM138	
	Braised Australian Six Heads Abalone with Sea Cucumber and Home-made		
	Beancurd		
	沙煲樱花虾腊味饭	RM158	
	Slow Braised Claypot Fragrant Rice with Goose Liver Sausage, Waxed Meat	100100	
	and Japanese Sakura 'Ebi'		
	酱皇金银蒜蒸深海大龙虎斑球	RM168	
	Steamed Deep Sea Giant Grouper Fillet with Xo Golden Garlic Sauce	iteritoo	
	酱皇澳洲芦笋炒深海大龙虎斑球	RM168	
	Sauteed Deep Sea Giant Grouper Fillet with Australian Asparagus and XO	KW100	
	Spicy Sauce		
	蒜子竹枝焖深海大龙虎斑球	RM168	
	Braised Deep Sea Giant Grouper Fillet with Garlic and Beancurd Skin		
	腊味大蒜小炒皇	RM88	
1	Wok Fried Goose Liver Sausage and Waxed Meats with Fresh Leek and Seasonal Vegetables		
1		Half Portion	Whole Portion
1			
	明炉黑中鹅	RM300	RM580
V	Volcano Stone Roasted Whole Swan Goose -3-3.5Kg		
	杞子当归蒸菜园鸡	RM128	RM238
	Steamed Village Chicken with Dang Gui and Wolfberry		



# Menu I RM 1,288+ (table of 4 persons)

#### 桂花三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang

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#### 高汤花胶螺头炖鲍翅

Double-Boiled Superior Shark's Fin Soup with Top Shell and Fish Maw

\*\*\*

#### 酱皇金银蒜蒸深海大龙虎斑球

Steamed Deep Sea Giant Grouper Fillet with XO Golden Garlic Sauce

\*\*\*

#### 鲍鱼瑶柱冬菇扒田园

Braised Abalone, Dried Scallop and Mushrooms with Assorted Vegetable

\*\*\*

#### 生炒腊味糯米饭

Wok Fried Glutinous Rice With Goose Liver Sausage and Waxed Meat

\*\*\*

#### 杨枝甘露

Chilled Mango Puree with Sago and Fresh Pomelo

\*\*\*

# 潮州芋泥炸年糕

Deep-fried 'Nian Gao' with Teowchew Sweet Yam Paste





# Menu 2 RM1,988+ (table of 6 persons)

#### 桂花三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang

\*\*\*

#### 浓家金汤竹笙花胶鮑翅

Braised Superior Shark's Fin and Fish Maw in a Superior Golden Broth

\*\*\*

#### 姜蓉蒸深海大龙虎斑球

Steamed Deep Sea Giant Grouper Fillet with Ginger Sauce

\*\*\*

#### 鲍鱼沙井蚝海参冬菇碧绿

Braised Abalone, Sha Jing Oyster, Sea Cucumber and Mushrooms with Seasonal Greens

\*\*\*

#### 沙煲腊味饭

Slow Braised Claypot Fragrant Rice with Goose Liver Sausage and Waxed Meat

\*\*\*

#### 桂花炖莲子百合汤圆

Double-boiled Omanthus, Lotus Seeds and Lily Bulb with a Black Sesame Glutinous Rice Ball

\*\*\*

#### 潮州芋泥炸年糕 Deep-fried 'Nian Gao' with Teowchew Sweet Yam Paste





# Menu 3 RM2,888+ (table of 10 persons)

#### 桂花三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang

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#### 龙皇鲜帶子蟹肉羹

Braised Crab Meat and Seafood Soup finished with a Canadian Scallop

\*\*\*

杞子当归菜园鸡

Steamed Village Chicken with Dang Gui and Wolfberry

\*\*\*

#### 清蒸龙虎斑

Steamed Live Dragon Sea Grouper in a Fine Soy Sauce

\*\*\*

#### 脆米当红炸子有机明虾

Deep Fried Sea Prawns with Crispy Rice Crackers and Dried Chilli

\*\*\*

#### 红烧发财冬菇海参沙井蚝

Braised Sea Cucumber, Sha Jing Oyster, Mushrooms and Black Moss

\*\*\*

#### 鲍鱼腊味盅仔飯

Steamed Fragrant Rice with Abalone, Goose Liver Sausage and Waxed Meats

\*\*\*

桃胶雪燕炖龙眼 Double-boiled Peach Jelly and Tragacanth Gum with Longan Fruit

\*\*\*

#### 潮州芋泥炸年糕拼雷沙汤圆

Dessert Duo of Deep-fried 'Nian Gao' with Teowchew Sweet Yam Paste and Black Sesame Glutinous Rice Ball Rolled with Peanut





# Menu 4 RM3,988+ (table of 10 persons)

#### 桂花三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang

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#### 干贝鲜人参炖中鲍翅

Double-boiled Superior Shark's Fin Soup with Fresh Ginseng and Conpoy

\*\*\*

#### 碳烧明炉爱尔兰鸭

Volcano Stone Roasted Irish 'Silver Hill' Duck

\*\*\*

# 清蒸大顺壳 Steamed Fresh Marble Goby with a Fine Soy Sauce

\*\*\*

#### 西柠奶沙焗生虾

Oven Baked River Prawn with a Citrus and Salted Egg Yolk Emulsion

\*\*\*

#### 鲍鱼瑶柱扒津白

Braised Abalone with Simmered Chinese Cabbage and Conpoy

\*\*\*

沙煲腊味饭

Slow Braised Claypot Fragrant Rice with Goose Liver Sausage and Waxed Meat

\*\*\*

#### 红莲冰糖炖雪蛤雪燕

Double-boiled Hasma and Tragacanth Gum with Red Dates and Lotus Seeds

\*\*\*

# 潮州芋泥炸年糕拼雷沙汤圆

Sweet Duo of Deep-fried 'Nian Gao' with Teowchew Sweet Yam Paste and Black Sesame Glutinous Rice Ball Rolled with Peanut



# Menu 5 RM4,988+ (table of 10 persons)

#### 桂花三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang

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#### 浓鸡汤花胶娃娃菜烩翅

Braised Superior Shark's Fin, Fish Maw and Baby Cabbage in a Superior Chicken Broth

\*\*\*

清蒸龙虎斑

Steamed Live Dragon Sea Grouper in a Fine Soy Sauce

\*\*\*

#### 秘制烤羊排

Ee Restaurant's Signature Lamb Cutlet

\*\*\*

港式避風塘炒波士頓龙虾

Wok Fried Boston Lobster with Rice Crackers and Dried Chilli in Hong Kong Style

\*\*\*

#### 碧绿鲍鱼百花海参冬菇

Braised Abalone and Stuffed Sea Cucumber with Mushroom and Seasonal Green

\*\*\*

#### 沙煲樱花虾腊味饭

Slow Braised Claypot Fragrant Rice with Goose Liver Sausage, Waxed Meat and Japanese Sakura 'Ebi'

\*\*\*

#### 冰糖炖燕窝

Double-boiled Bird Nest with Bamboo Rock Sugar

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# 潮州芋泥炸年糕拼雷沙汤圆

Dessert Duo of Deep-fried 'Nian Gao' with Teowchew Sweet Yam Paste and Black Sesame Glutinous Rice Ball Rolled with Peanut



# Reunion Poon Choy 新春团圆盆菜

RM688+ (table of 6 persons)

鲍鱼,干贝,海参,沙井蚝,魚鰾,斑片,草虾,香菇, 清园鸡,发菜,豆根,芋头,津白,白萝卜,西兰花

Abalone, Conpoy, Sea Cucumber, 'Sha Jing' Oyster, Fish Maw, Grouper Fish Fillet, Prawns, Mushrooms, Corn Fed Chicken, Black Moss, Beancurd Strips, Yam, Chinese Cabbage, Radish and Broccoli

# Fatt Choy Poon Choy 新春发财盆菜 RM988+ (table of 6 persons)

鲍鱼,干贝,釀海参,沙井蚝,魚鳔,斑片,草虾,釀冬菇,釀蟹鉗, 清园鸡,烧鸭,发菜,豆根,芋头,津白,白萝卜,西兰花

 Abalone, Conpoy, Stuffed Sea Cucumber, "Sha Jing' Oyster, Fish Maw, Grouper Fish Fillet,
Prawns, Stuffed Mushrooms, Stuffed Crab Claws, Corn Fed Chicken, Roasted Duck, Black Moss, Beancurd Strips, Yam, Chinese Cabbage, Radish and Broccoli





# 6 Course Poon Choy Set RM1,388+ (for 6 persons)

#### 桂花三文鱼捞起

Prosperous Norwegian Glacial Salmon Trout Yee Sang

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#### 团圆盆菜

The Signature Reunion Poon Choy

\*\*\*

#### 清蒸龙虎斑

Steamed Live Dragon Sea Grouper in a Fine Soy Sauce

\*\*\*

#### 沙煲腊味饭

Slow Braised Claypot Fragrant Rice with Goose Liver Sausage, and Waxed Meat

\*\*\*

#### 杨枝甘露

Chilled Mango Puree with Sago and Fresh Pomelo

\*\*\*

#### 潮州芋泥炸年糕

Deep-fried 'Nian Gao' with Teowchew Sweet Yam Paste









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