

APPETIZER

开胃菜



椒盐白饭鱼

Deep-fried Silver Fish with Signature Spiced Salt

38

酸姜江苏皮蛋

Jiang Su' Century Egg served with Preserved Ginger

35

椒盐豆腐粒

Crispy Diced Beancurd with Signature Spiced Salt

35

金沙三文鱼皮

Crispy Norwegian Salmon Skin coated with Salted Egg Yolk

42

凉伴海蜇烟鸭

Smoke Duck Breast with Jelly Fish

43



金沙软壳蟹

Deep-fried Soft Shell Crab coated with Salted Egg Yolk

48



Ee Signature

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

SHARK'S FIN

魚翅

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

 Ee Signature

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




SOUPS

汤类

佛垂涎 185
Monk Jump Over The Wall (No Shark's Fin)

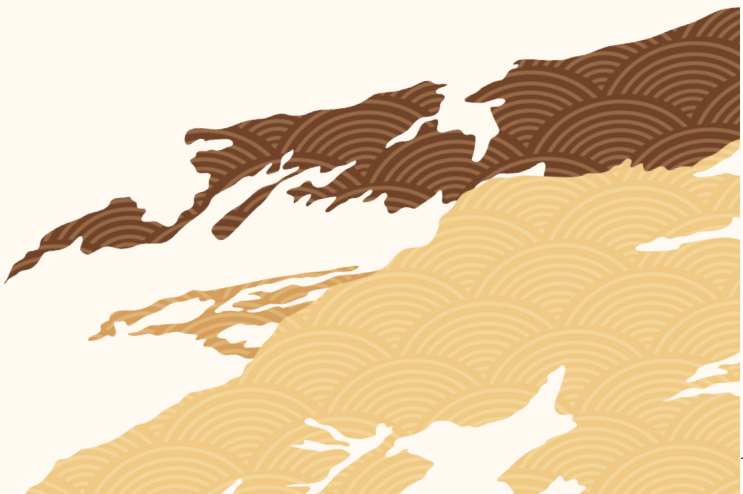
川式海鲜酸辣汤 38
Szechuan Hot & Sour Seafood

 滋补靓汤 38
Double-boiled Soup of the Day

海鲜豆腐羹 40
Braised Seafood with Beancurd

 鲨鱼骨花胶竹笙汤 70
Double-boiled Shark's Bone with Fish Maw and Bamboo Pith

鱼籽蟹肉粟米羹 38
Braised Sweet Corn with Crab Meat and Tobiko



ABALONE & SUPERIOR
SEAFOOD

極品海味

	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



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

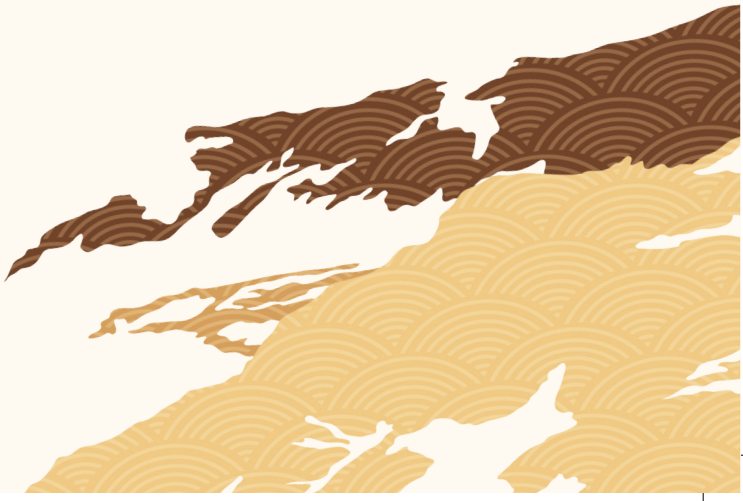
Market Price

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

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FRESH SEAFOOD

海鮮

鳕鱼茄子煲 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



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

95

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

95

上汤焗生虾
Baked River Prawns with Superior Broth

Market price

XO酱烧生虾
Pan-fried River Prawns with XO Sauce

Market price

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

Market price

鲜枝竹蒸鳕鱼
Steamed Silver Cod with Beancurd Skin

165

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

165

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

165

 Ee Signature

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BARBEQUE & BAKED

燒烤類

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

POULTRY & MEAT

肉类

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'

 Ee Signature

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蔬
菜
豆
腐
类

VEGETABLES AND BEANCURD

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

VEGETABLES

蔬
菜
类

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

烹飪方法
Choice of Preparation

炒咸鱼 Sautéed with Salted Fish	炒腐乳 Sautéed with Preserved Beancurd
X.O, 炒酱皇 Sautéed with X.O Sauce	炒蒜茸, 清炒 Sautéed with Garlic
上汤, 蒜子 Poached with Galic & Superior Stock	蚝油皇扒 Sautéed with Oyster Sauce
金銀蛋, 上汤 Poached with Assorted Egg & Superior Stock	

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VEGETARIAN

素类


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

 佛手素丁 60
Sautéed Diced Vegetables in Yam Basket

RICE & NOODLES

饭，面类

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

 Ee Signature

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套餐

SET MENU 1

RM208+ /person
Minimum 2 persons



锦绣双宝拼

Deluxe Twin Combinations

花胶滋补靓汤

Double-boiled Fish Maw Soup

金银蒜香煎鳕鱼

Deep-fried Cod Fish with Fine Soy Sauce and Golden Garlic

碧绿鲜带子金砖

Home-made Beancurd with Fresh Scallop and Seasonal Greens

干烧酱爆虾球伴蒜香炒饭

Garlic Fried Rice served with Wok-fried Prawns in Pepper Spiced Sauce

蜜糖龟苓膏

Herbal Jelly

厨师精美甜点

Chef's Special Dessert



套餐

SET MENU 2

RM288+ /person
Minimum 2 persons



幸福三宝拼

Happiness Trio Combinations

鲨鱼骨花胶炖翅

Double-boiled Shark's Fin and Shark's Bone soup with Fish Maw

XO酱焗生虾

Baked River Prawn with XO Sauce

秘制羊扒

Oven-baked Lamb Cutlet with Chef's Special Sauce

海参捞生面

Braised Egg Noodles with Sea Cucumber

柠汁龙眼香茅冻

Lemon Grass Jelly with Longan and Lemon Sauce

厨师精美甜点

Chef's Special Dessert



套餐

SET MENU 3

RM368+ /person

Minimum 2 persons



双味生蚝 - 金沙/芝士

Two Varieties Oyster (Deep-fried with Salted Egg Yolk / Oven-Baked with Cheese)

贡品佛跳墙

Monk Jump Over The Wall

西柠奶沙焗生虾

Baked River Prawn with Citrus Fruits and Salted Egg Yolk Sauce

百花酿海参碧绿冬菇伴金砖

Braised Stuffed Sea Cucumber, Mushrooms with Home-made Beancurd

白云鲍鱼蒸面线

Steamed Vermicelli with Abalone in Egg White Broth

参须炖桃胶

Double-boiled Peach Jelly with Ginseng

厨师精美甜点

Chef's Special Dessert



套餐

SET MENU 4

RM2288+

10 persons /table



北京鸭

Peking Duck

鲜带子蟹肉海鲜羹

Braised Crab Meat and Seafood Soup topped with Fresh Scallop

虫草花杞子蒸菜园鸡

Steamed Chicken with Cordyceps and 'Kei Ji'

金银蒜香煎鲳鱼

Deep-fried Cod Fish with Fine Soy Sauce and Golden Garlic

香脆金沙虾球

Crispy Prawns with Salted Egg Yolk

鲍螺片冬菇豆根西兰花

Braised Abalone Limpet and Mushrooms with Beancurd Strips and Broccoli

鸭丝捞生面

Braised Egg Noodles with Shredded Duck Meat

文冬姜茶汤圆

Double-boiled Bentong Ginger Tea with Black Sesame Glutinous Rice Ball

厨师精美甜点

Chef's Special Dessert



套餐

SET MENU 5

RM2888+

10 persons /table



锦绣三宝拼

Deluxe Trio Combinations

红烧花胶干贝蟹肉鲍翅

Braised Deluxe Shark's Fin Soup with Fish Maw, Dried Scallop and Crab Meat

清蒸笋壳

Steamed 'Soon Hock' with Fine Soy Sauce

奇楠沉香茶烟鸡

'Qi Nan' Agarwood Tea Smoked Chicken

避风塘明虾

Deep-fried Sea Prawns with Crispy Rice Cracker and Dried Chilli

鲍鱼海参冬菇西兰花

Braised Abalone, Sea Cucumber and Mushrooms with Broccoli

酱皇脆米鱼籽海鲜炒饭

XO Sauce Fried Rice with Seafood, Rice Crackers and Fish Roe

杏仁茶炖桃胶

Double-boiled Almond Cream with Peach Jelly

厨师精美甜点

Chef's Special Dessert



套餐

SET MENU 6

RM3688+

10 persons /table



颐三宝拼

Ee's Deluxe Trio Combinations

佛跳墙

Monk Jump Over The Wall

碳烧明炉爱尔兰鸭

Volcano Stone Roasted Irish Silver Hill Duck

赛旁鳕鱼

Baked Cod Fish served with Egg White

上汤焗生虾

Baked River Prawn with Superior Stock

碧绿鲍鱼冬菇

Braised Abalone and Mushrooms with Seasonal Greens

秘制羊扒伴蒜香炒饭

Baked Lamb Cutlet served with Garlic Fried Rice

太极两仪露

Chilled Avocado and Mango Puree

厨师精美甜点

Chef's Special Dessert

CHEF'S SPECIAL

厨
师
推
荐

深圳片皮鸡 150
Roasted Crispy Chicken wrapped with Egg Crepe, Cucumber and Onion in 'Shenzhen Style'

湖南烟鸭烤素芳 55
Smoked Duck wrapped with Egg Crepe served in 'Hunan Style'

四川花椒酱泡牛柳 95
Stir-fried Australian Beef in 'Szechuan Style'

黑松露牛油果炒野菌 120
Sautéed Avocado and Assorted Mushrooms with Black Truffle

脆米干妈酱炒虾球 90
Sautéed Prawns with 'Gan Ma' Spicy Sauce and Rice Cracker

红烧灵芝菇金砖 70
Braised Home-made Beancurd with 'Lingzhi' Mushrooms

西柠奶沙焗生虾 Market price
Baked River Prawn with Citrus Fruits and Salted Egg Yolk Sauce

港式避风塘炒花枝球 75
Deep-fried Squid with Crispy Rice Crackers and Dried Chilli

太极两仪露 16
Chilled Avocado and Mango Puree

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

DESSERT

甜品

柠汁龙眼香茅冻 16
Chilled Lemon Grass Jelly with Longan

蜜糖龟苓膏 18
Herbal Jelly

锅饼抹茶雪糕 18
Chinese Pancake with Matcha Ice Cream

红莲炖雪蛤 25
Double-boiled Hasma with Red Dates

参须炖桃胶 18
Double-boiled Peach Jelly with American Ginseng

杏仁露汤圆 18
Double-boiled Almond Cream
with Black Sesame Glutinous Rice Ball

文冬姜茶汤圆 16
Double-boiled Bentong Ginger Tea
with Black Sesame Glutinous Rice Ball

莲蓉锅饼 18
Chinese Pancake with Lotus Paste

豆沙锅饼 18
Chinese Pancake with Red Bean Paste

