

蒸点心精选

Steamed Dim Sum Selection

虾饺

“Har Kao” with Kai Lan

天宝阁烧卖

Celestial Court “Siew Mai”

翡翠带子饺

Spinach Dumpling with Prawn and Scallop

海鲜斑鱼饺

Grouper Dumpling with Century Egg

翡翠蟹肉小笼包

Shanghainese Dumpling with Crab Meat in Spinach Broth

鸡汤饺子

Dumpling served In Chicken Soup

蜜汁鸡烧包

Steamed Barbecued Chicken Bun

牛肉丸

Steamed Beef Ball with Bean Curd Skin

主食精选

Rice and Noodle

五谷饭

Wok fried Five Grain Rice with Chicken

鸡叉烧粒银鱼炒饭

Wok Fried Rice with Barbecue Chicken and Anchovies

XO 酱虾仁炒饭

Wok Fried Rice with Prawn and XO Sauce

榄菜海鲜炒饭

Fried Rice with Seafood and Olive Leave

鱼片烩伊府面

Braised E-Fu Noodle with Fish Fillet

鸡片滑蛋河

Stir Fried Flat Rice Noodle with Chicken in Egg Gravy

鸡片菜粒津丝米

Braised Vermicelli and Rice Noodle
with Chicken and Vegetable

菜丝干炒生面

Wok Fried Egg Noodle with Shredded Vegetable

鼓汁牛肉干炒河

Stir Fried Flat Rice Noodle with Beef in Black Sauce

时蔬精选
Vegetable & Bean Curd

三菇炒时蔬
Sautéed Vegetable with Trio Mushroom

豆腐烩豆根
Braised Bean Curd with Bean Puff

金蒜炒时蔬
Stir Fried Seasonal Vegetable with Garlic

蟹肉蟹皇扒时蔬
Poached Seasonal Vegetable with Crab Meat and Roe

三皇蛋菠菜
Spinach Soup with Trio Egg

马来栈芦笋
Stir Fried Asparagus with Belacan

红烧牛肉碎豆腐
Braised Bean Curd with Minced Beef

咸鱼炒时蔬
Stir Fried Vegetable with Salted Fish

蒸点心精选
Steamed Dim Sum Selection

辣酱蒸风爪
Phoenix Claw with XO Sauce

荷叶饭
Lotus Leaf Rice

蟹肉炒手
“Sze Chuan” Style Crab Meat Dumpling

鲍汁鲜竹卷
Bean Curd Rolls in Abalone Sauce

黑松露水晶素饺子
Crystal Vegetarian Dumpling with Truffle Oil

皮蛋鸡丝粥
Congee with Shredded Chicken and Century Eggs

姜丝斑鱼片粥
Congee with Grouper Fillet and Shredded Ginger

炸点心精选

Deep fried Dim Sum Selection

芝士腐皮虾卷

Bean Curd Rolls with Shrimps and Cheese

香蕉明虾筒

Prawn and Banana Roll

鸭丝春卷

Crispy Spring Roll with Shredded Duck

酿油条

Deep-fried Stuffed Chinese Culler

蜂巢芋角

Crispy Yam Puff with Assorted Meat

炸云吞

Deep Fried Wanton

煎酿三宝

Assorted "Yong Tou Foo" with Black Bean Sauce

泡菜锅贴

Pan Fried Dumpling with Chicken , Shrimp and Kimchi

香煎萝卜糕

Pan Fried Radish Cake

咸水角

Crispy Glutinous Rice Dumpling with Chicken

牛肉精选

Beef Specially

家乡红烧牛肉片

Country Style Stewed Beef

宫保牛肉

"Kung Pao" Style Sautéed Beef

中式牛肉

Cantonese Style Wok Fried Beef

黑椒牛肉

Wok fried Beef with Black Pepper Sauce

芦笋炒牛肉

Sautéed Beef with Asparagus

姜葱牛肉

Stir Fried Beef with Ginger and Scallion

家禽精选
Poultry

七彩鸭丝炒银芽
Stir Fried Shredded Duck with Bean Sprout

咸鱼鸡粒豆腐
Braised Chicken with Bean curd and Salted Fish

辣子炒鸡片
Stir Fried Chicken in Spicy Sauce

罗定滑鸡
Braised Chicken with Shallots

泰式炸鸡脯
Deep Fried Chicken with Thai Sauce

鱼香茄子
Braised Egg Plant with Minced Chicken

开胃篇
Appetizers

香醋鲜菇凉拌
Marinated Mushrooms with Aged Vinegar

豆蔻芝麻虾
Prawn with Nutmeg and Mayo

川酱捞海蜇
Marinated Jelly Fish

香杏炸鸡
Deep Fried Chicken with Almond Flakes

日本墨鱼仔
Marinated Japanese Octopus

辣葱油捞炸菜
Chilled Sichuan Vegetable

南乳炸鸡翼
Deep Fried Chicken Wing with Preserved Bean Curd

酸姜烟鸭胸
Smoked Duck Breast

椒盐豆腐
Crispy Bean Curd Cubes with Salt and Pepper

靓汤精选
Soup

时日例汤
Soup of the Day

鳕鱼芦笋豆腐羹
Minced Cod Fish Soup with Asparagus and Bean Curd

带子牛肉羹
Spinach and Julienne Scallop with Minced Beef Broth

四川酸辣羹
“Szechuan” Soup with Seafood,

海鲜雪耳羹
Seafood Soup with Snow Fungus and Egg White

烧味精选
Barbeque Selection

招牌烧鸭
Signature Roasted Duck

鸡叉烧
Barbecued Honey Glaze Chicken

金蒜烧鸡
Roasted Chicken with Spiced Golden Garlic

姜茸白切鸡
Poached chicken Served with Minced Ginger

海鲜精选
Seafood

咕嚕斑片
Sweet and Sour Grouper Fillet with Pineapple

甜豆木耳炒虾仁
Sautéed Prawn with Honey Bean

鬼豆苗斑鱼粒
String Beans with Minced Fish

回窝虾仁
Stir Fried Prawn with Spicy Bean Sauce

沙拉芝麻虾
Deep Fried Mayonnaise Prawn with Sesame

带子蒸豆腐
Steamed Bean Curd Topped with Scallop

椒盐脆虾
Crispy Prawn with Salt and Pepper

甜点精选
Dessert Selection

海底椰龟苓膏
Chilled Herbal Jelly with Sea Coconut

杨枝金露
Chilled Mango Puree with Pomelo and Sago

白果莲子红豆沙
Red Bean Soup with Ginkgo Nuts and Lotus Seed

什果紫米露
Black Glutinous Rice Cream

万寿果杏仁露
Hot Almond Cream

芦荟桂花冻
Chilled Osmanthus Jelly

流沙包
Steamed Lava Custard Bun

雷沙汤丸
Glutinous Rice Ball coated with Peanuts Crust

千层糕
Steamed Thousand Layer Cake

酥炸香蕉斑兰筒
Banana Fritters with Pandan Lotus Paste



Celestial Court

点心早午餐

Dim Sum Brunch

厨师心意 (每人一份)

Luxury Crafted Delight (One Serving Per Person)

北京鸭卷
Peking Duck Roll

辣子蟹伴馒头
Chili Crab served with Bun

姬茸菇鲍鱼炖鸡汤
Double Boiled Chicken Consommé with Abalone Slice and Mushroom

RM138Nett per person
RM69Nett per child (9 – 12 Years Old)

Saturday, Sunday and Public Holiday
Operation Hours: 10.30am to 3pm