



Celestial Court

周末点心午餐

Weekend Dim Sum Lunch Experience

RM128 Nett per person
RM64 Nett per child (9 – 12 Years Old)

Saturday
Operation Hours: 12 pm to 3 pm

RM138 Nett per person
RM69 Nett per child (9 – 12 Years Old)

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

All rates are inclusive of prevailing government taxes and levies. Taxes, levies or charges are subject on change in accordance with the Malaysian Government legislation


蒸点心精选 Steamed Dim Sum Selection

虾饺
Har Kao with Water chestnut

烧卖
Prawn and Chicken Siew Mai

鸡汤云吞
Wonton with Chicken Soup

海鲜斑鱼饺
Grouper Dumpling with Century Egg

蟹肉抄手 
Poached Szechuan Crab Meat Dumpling

蜜汁鸡烧包
Steamed Barbecued Chicken Bun

蒸牛肉丸
Steamed Beef Ball with Bean Curd Skin

凤茄子爪
Phoenix Claw with Eggplant

荷叶饭
Lotus Leaf Rice

鲍汁鲜竹卷
Bean Curd Rolls in Abalone Sauce

咖喱鱼丸肠粉 
Curry Fish Ball with Rice Sheet

鲜菌饺子
Beet Root Crystal Vegetarian Morel Mushroom Dumpling

粥精选 Congee Selection

皮蛋鸡丝粥

Congee with Shredded Chicken and Century Eggs

姜丝鱼片粥

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

泰式炸春卷 

Vegetarian Spring Roll with Thai Sauce

韭菜饺子

Pan Seared Chicken and Chives Dumpling

芋角

Crispy Yam Puff with Assorted Meat

鲜虾饺

Deep Fried Prawn Dumpling with Fruit Mayo

酿豆腐

Assorted "Yong Tou Foo" with Black Bean Sauce

泡菜锅贴

Pan Fried Dumpling with Chicken, Shrimp and Kimchi

干煎萝卜糕

Pan Fried Radish Cake with Sun Dried Shrimp

咸水角

Crispy Glutinous Rice Dumpling

开胃篇 Appetizers

香醋鲜菇凉拌

Marinated Mushrooms with Aged Vinegar

川酱捞海蜇

Marinated Jelly Fish

日本墨鱼仔

Marinated Japanese Octopus

辣葱油捞炸菜

Chilled Sichuan Vegetable

酸姜烟鸭胸

Smoked Duck Breast

酸姜皮蛋

Century Egg with Ginger

靓汤精选 Soup

时日例汤

Soup of the Day

四川酸辣羹

"Szechuan" Soup with Seafood,

海鲜豆腐羹

Braised Seafood Soup with Beancurd

烧味精选 Barbeque Selection

金蒜烧鸡

Roasted Chicken with Spiced Golden Garlic

姜茸白切鸡

Poached chicken Served with Minced Ginger


招牌烧鸭

Signature Roasted Duck

家禽精选 Poultry

七彩鸭丝炒银芽

Stir Fried Shredded Duck with Bean Sprout

泰式炸鸡脯 

Deep Fried Chicken with Thai Sauce


鱼香茄子

Braised Egg Plant with Minced Chicken

南乳炸鸡翼

Deep Fried Chicken Wing with Preserved Bean Curd

牛肉精选 Beef Specially

宫保牛肉 

“Kung Pao” Style Sautéed Beef

黑椒牛肉 

Wok fried Beef with Black Pepper Sauce

姜葱牛肉

Stir Fried Beef with Ginger and Scallion

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

沙拉芝麻虾

Deep Fried Mayonnaise Prawn with Sesame

椒盐脆虾

Crispy Prawn with Salt and Pepper

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

咸鱼炒时蔬

Stir Fried Vegetable with Salted Fish

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

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

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 Gingko Nuts and Lotus Seed

什果紫米露

Black Glutinous Rice Cream

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