

品味至尚，美食名门

笼的传人联合创始人及前任执行总裁拿督叶仲恒及其专业团队，以其丰富的餐饮管理经验，成立了名门餐饮集团，致力于为大众提供卓越的餐饮服务。

金阳迎宾楼和金山酒家是名门餐饮集团旗下的酒家，以精美的点心、粤菜及其它中菜为主打菜品，并在口味、环境、服务等方面都力求做到完美，为您带来最正宗、美味的中餐体验。

香港师傅

我们的行政总厨李永业师傅来自香港，拥有超过30年的烹饪经验。无论是细致入微的点心还是传统粤菜，

李师傅都以他的热情和才华将每道菜品演绎得完美无瑕。他精心挑选优质食材，并运用独特的烹饪技巧，为您呈现出口感鲜美、色香味俱佳的佳肴。

Elevating Taste to the Extraordinary

Datuk Henry Yip, the co-founder and former CEO of Dragon-i Restaurant, spearheads a highly skilled team with extensive experience in restaurant management, dedicated to providing exceptional dining services to the public.

Golden Sun Restaurant & Gold Hill Restaurant, part of the Upper House Dining Group, present the rich tradition of Dim Sum, Cantonese & Chinese cuisine with vast array of well-known delicacies offered in a comfortably casual dining environment.

Hong Kong Master Chef

Our Executive Chef, Master Chef Lee Wing Yip, is a Hong Kong native who brings over 30 years of culinary experience to our team. With his expertise in the field, Chef Lee is committed to selecting and preparing each dish with the utmost care to ensure that our guests have an unforgettable dining experience.

餐前小吃 | Light Snack

LS1
意大利黑醋脆风鳗

Crispy Eel w.
Italian Balsamic
Vinegar

RM38



LS2 盐酥青目
Deep-fried Cuttlefish
w. Salt & Pepper

RM38



LS3 干烧脆茄子松
Deep-fried Eggplant
w. Meat Floss

RM20

LS4 香脆炸鸡翅
Crispy Fried Chicken Wings

RM30

LS5 椒盐菘菇
Deep-fried Shimeji Mushroom
w. Salt & Pepper

RM20

LS6 金沙脆银鱼
Deep-fried White Bait w.
Salted Egg Yolk

RM20

LS7 脆皮一口豆腐
Deep-fried Beancurd

RM15

冷热拼盘 | Appetizer

A1 冰镇原只鲍鱼片

Chilled Whole Sliced Abalone
时价 Seasonal Price

A2 胡麻酱鲜虾沙律

Prawn Salad w. Sesame Sauce
RM58



A3 名门四喜拼盘

Upper House
Four Combination Platter
RM168 小S RM228 大L

鱼翅 | Shark's Fin



SF1 泰式煲仔翅
Thai Style Braised Shark's Fin
Soup in Claypot RM58

SF2 红烧大鲍翅
Braised Superior
Shark's Fin Soup RM168

SF3 高汤花胶蟹肉翅
Double-boiled Shark's Fin Soup
w. Fish Maw & Crab Meat RM58

SF4 手拆蟹肉桂花翅
Osmanthus Eggs w. Imitation
Shark Fin & Crab Meat RM68

*另加生菜 Add on Lettuce RM10

SF5 姬松茸响螺炖鸡汤
Double-boiled Chicken Soup
w. Matsutake Mushrooms &
Chinese Herbs RM38

SF6 牛肝菌干贝炖鸡汤
Double-boiled Chicken Soup
w. Porcini Mushroom &
Dried Scallops RM38

SF7 虫草花干贝炖猪展
Double-boiled Pork Shank Soup
w. Cordyceps Flower &
Dried Scallops RM38



烧腊 | Barbeque



B1

酱烤脆皮伦敦鸭

Crispy Roasted
London Duck

RM168 全只 Whole

RM98 半只 Half

B2 港式沙皮乳猪
(预定)



Crispy Vietnam
Roasted Suckling Pig **RM468**
(Reservation)



B3 脆皮烧腩仔
Crispy Roasted Pork Belly **RM48**

- B4 北京片皮烤鸭 **RM168 全只 Whole**
Peking Duck
*另加椒盐/姜葱
*Add on Salt & Pepper/ Ginger & Scallion **RM20**
- B5 港式脆皮吊烧鸡 **RM88 全只 Whole**
HK Style Crispy Roasted Chicken **RM48 半只 Half**
- B6 烧腊双拼 **RM68**
BBQ Combination Platter
- B7 蜜汁叉烧 **RM48**
Honey-glazed Barbeque Pork

*以上所有照片用于推销用途而已。*价格须另外征收10%服务费及6%销售与服务税。 *All visuals above are for presentation purposes only. *Prices quoted are subject to 10% Service Charge & 6% SST.

海味 | Dried Seafood

DS1

红烧海参
花胶鲍鱼

Braised Sea Cucumber
w. Fish Maw & Abalone
in Premium Brown Sauce

(六头 / 6 head)

RM148 / 位 pax

*最少两位 *Minimum 2 pax



DS2 海味一品煲 (海参/花胶/花菇)
Braised Assorted Seafood in Claypot
(Sea Cucumber/ Fish Maw / Mushroom)

RM138



DS3 京葱捞拌海参煲
Braised Sea Cucumber w. Scallions in Beijing Style

RM118

DS4 生切澳洲鲍(一头) Chilled Australian Whole Abalone (1 head)

RM368

DS5 椒盐鲍甫(八头) Deep-fried Sliced Abalone with Salt & Pepper (8 head)

RM98

鲜虾 | Fresh Prawn

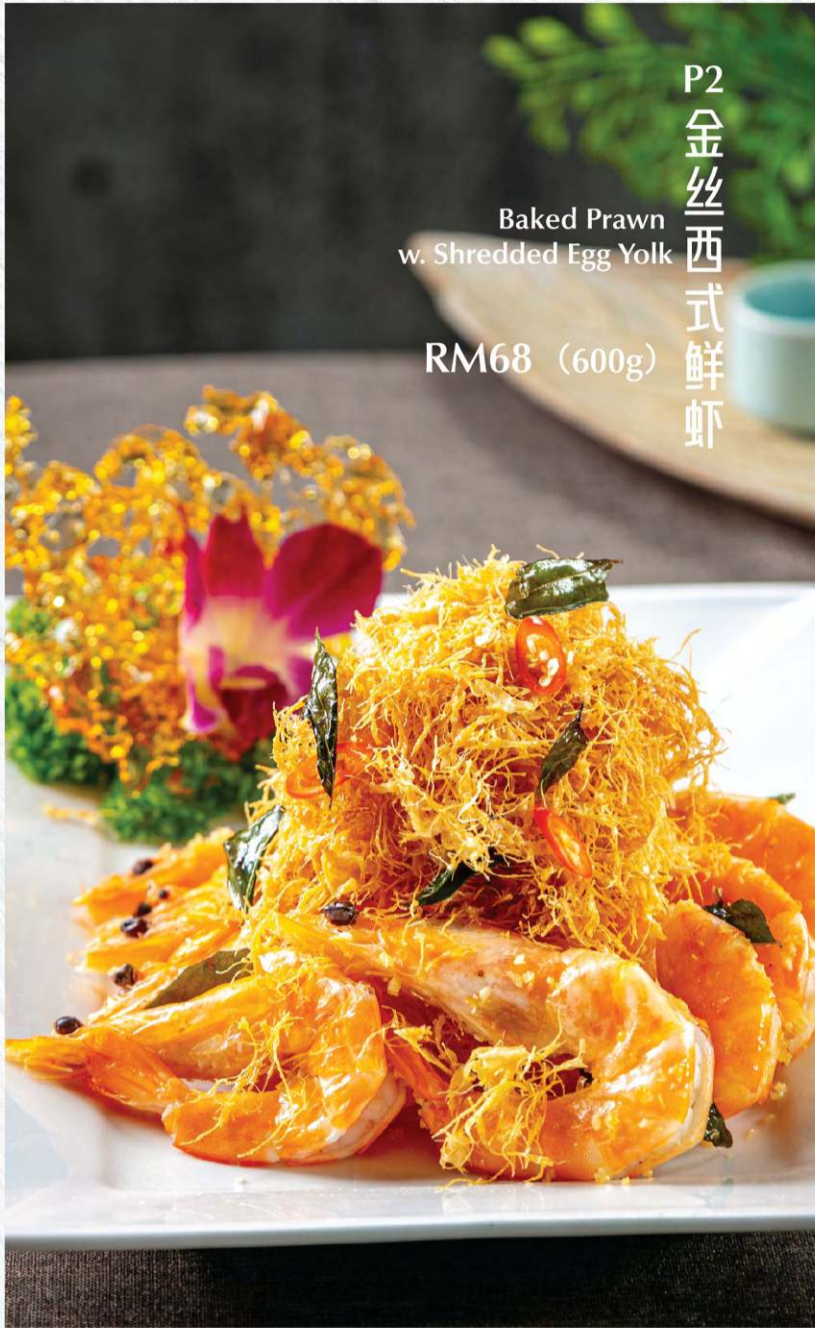
P1

当归白灼鲜虾

Poached Sea Prawn
w. Chinese Herbs

RM68 (600g)





Baked Prawn
w. Shredded Egg Yolk

RM68 (600g)

P2 金丝西式鲜虾



Stir-fried Prawn
w. Kum Pong Sauce

RM68 (600g)

P3 金榜酱鲜虾

- P4 避风塘葱味鲜虾 (600g)
Pan-fried Fresh Prawn in
Typhoon Shelter Style RM78
- P5 黄金咸蛋脆虾球
Crispy Prawn Balls w.
Salted Egg Yolk RM68
- P6 金汁奶油虾球
Creamy Prawn Balls w.
Golden Sauce RM68
- P7 香油干煎鲜虾
Pan-fried Prawn RM68
- P8 花雕蛋旦蒸鲜虾
Steamed Prawn w. Egg White &
Chinese Wine RM68

帶子 | Scallop

Steamed Fresh Scallops
w. Beancurd in Soy Sauce

RM68

S1 豉汁帶子蒸豆腐





Stir-fried Scallop
w. Cordyceps

RM68

S2
虫草带子炒鲜菌

S4 西兰花炒鲜带子
Stir-fried Scallop w. Broccoli

RM68

S5 松子翡翠炒带子
Stir-fried Fresh Scallops
w. Pine Nuts & Vegetables

RM68



Stir-fried Scallop
w. Sweet Pea in XO Sauce

RM68

S3
XO酱甜豆鲜带子

鱼 | Fish

F1
金汤
酸菜
鱼片

Boiled Fish Fillet
w. Pickled Cabbage

RM68





酱蒸巴丁鱼 F2
 Steamed Cat Fish Patin
 w. Spicy Special Sauce
 时价 Seasonal Price

**獨家
 EXCLUSIVE**

- 星斑 Star Grouper
- 顺壳 Soon Hock
- 龙虎斑 Dragon Grouper
- 金鲳鱼 Golden Pomfret
- 红枣鱼 Red Snapper
- 巴丁鱼 Cat Fish Patin

煮法 Cooking Method:

- 脆米蒸 Steamed w. Crispy Rice
- 姜蓉蒸 Steamed w. Minced Ginger
- 清蒸 Steamed w. Light Soy Sauce
- 油浸 Deep-fried w. Light Soy Sauce
- 酱蒸 Steamed w. Spicy Special Sauce

- 亚参蒸 Steamed w. Assam
- 潮州蒸 Steamed in Teochew Style
- 五柳 Deep-fried w. Sweet & Sour Sauce
- 豉汁 Steamed w. Black Bean Sauce



F3 燕麦香炸鱼片
 Crispy Oat Crusted
 Fish Fillet
 RM38

F4 香炒姜葱鱼片
 Stir-fried Fish Fillet
 w. Ginger & Scallion
 RM48

F6 香浓奶油鱼片
 Stir-fried Fish Fillet
 w. Butter & Milk
 RM48

F5 长白山虫草花炒鱼片
 Stir-fried Fish Fillet
 w. Cordyceps Flower
 RM48

F7 酸甜糖醋鱼片
 Stir-fried Fish Fillet
 w. Sweet & Sour Sauce
 RM38

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鸡 | Chicken

C1 金盏腰果鸡丁

Stir-fried Chicken
w. Cashew Nuts

RM38



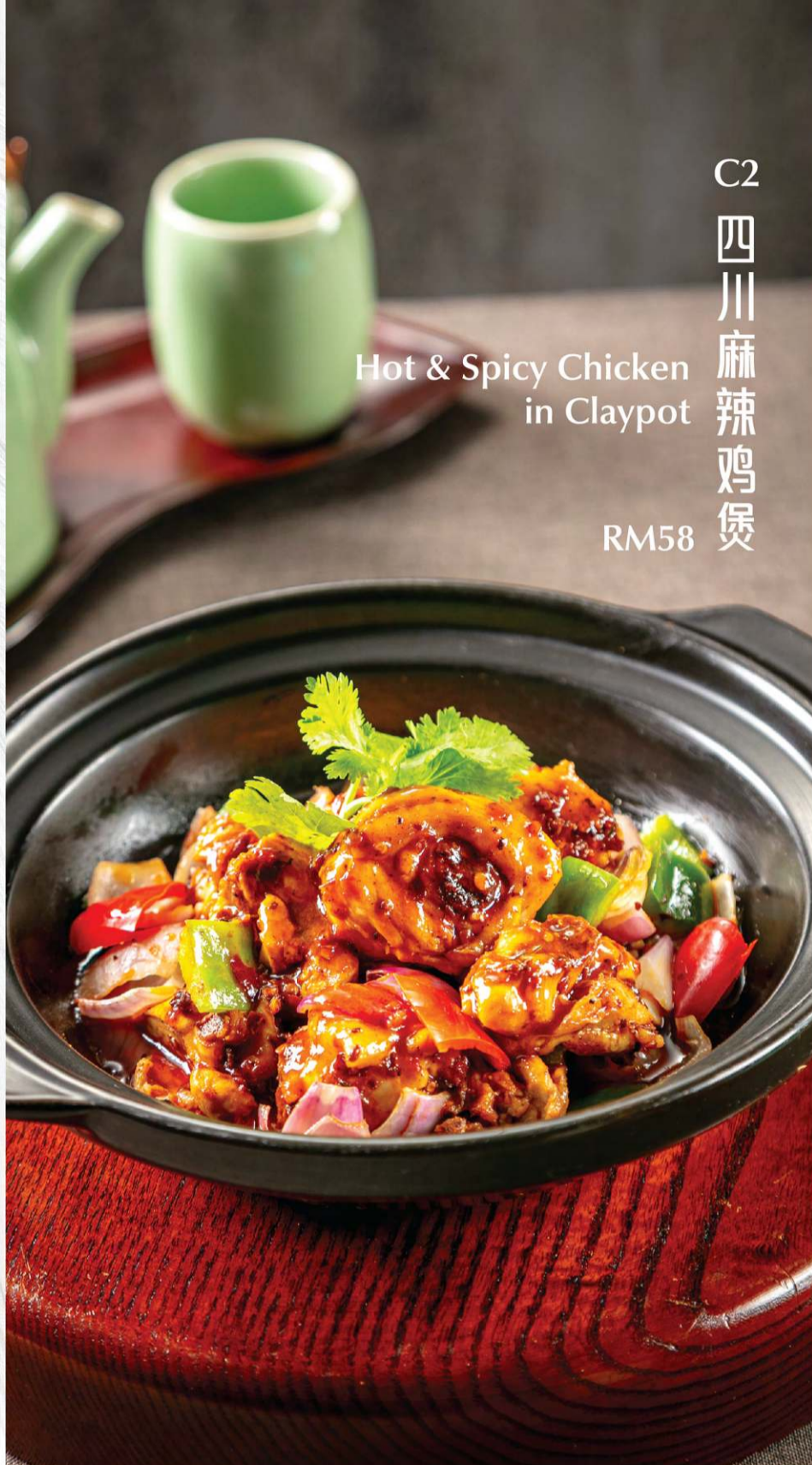
C3 栗子焖菜园鸡
Braised Village Chicken
w. Chestnuts
RM68 (半只)

C4 当归盐蒸菜园鸡
Steamed Village Chicken
w. Salt & Chinese Herbs
RM68 (半只)

C5 自制黄酒鸡煲
Stewed Chicken
w. Chinese Wine
RM48

C6 鲜果沙律酥鸡块
Crispy Boneless Chicken
w. Fruit Salad
RM30

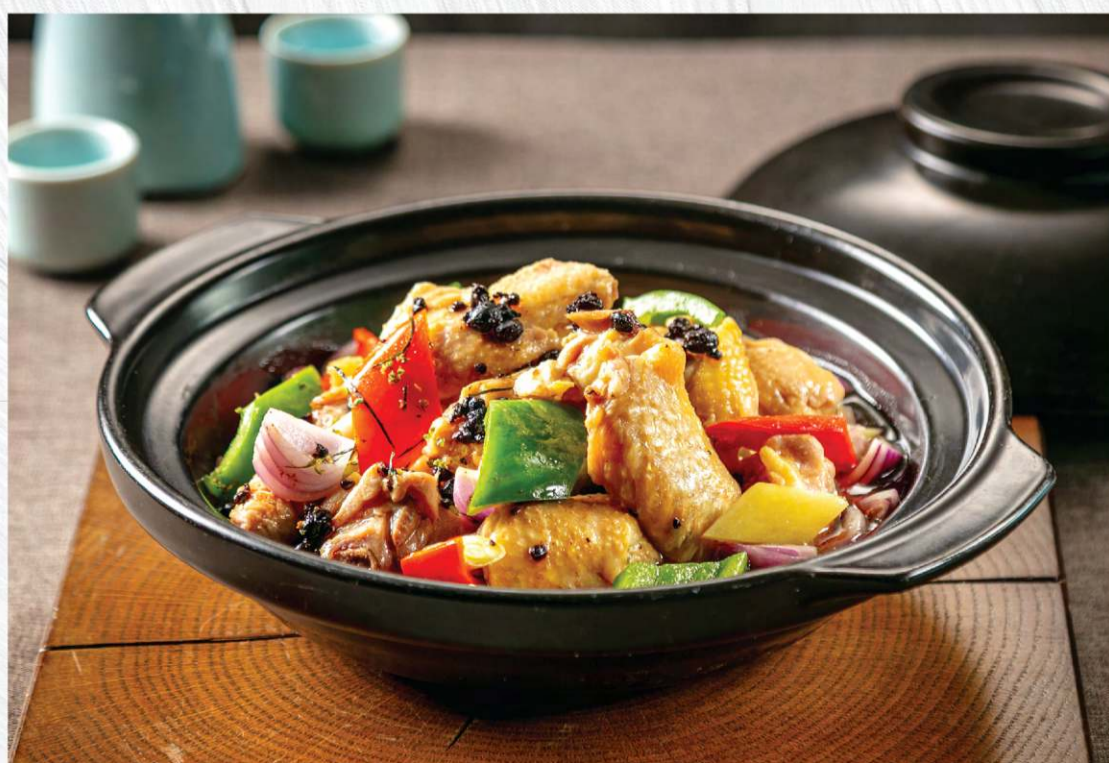
C7
罗定豆豉菜园鸡
Braised Village Chicken
in Black Bean Sauce
RM68 (半只)



Hot & Spicy Chicken
in Claypot

RM58

C2
四川麻辣鸡煲



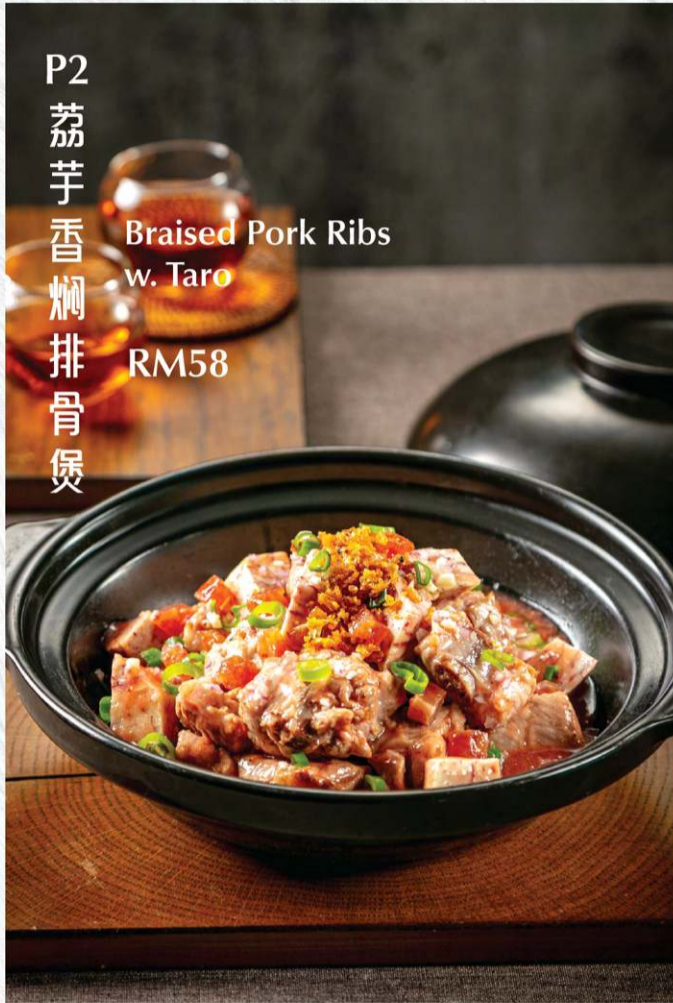
猪肉 | Pork

P1 西班牙风味骨

Grilled Iberico
Pork Ribs
(850g)

RM168





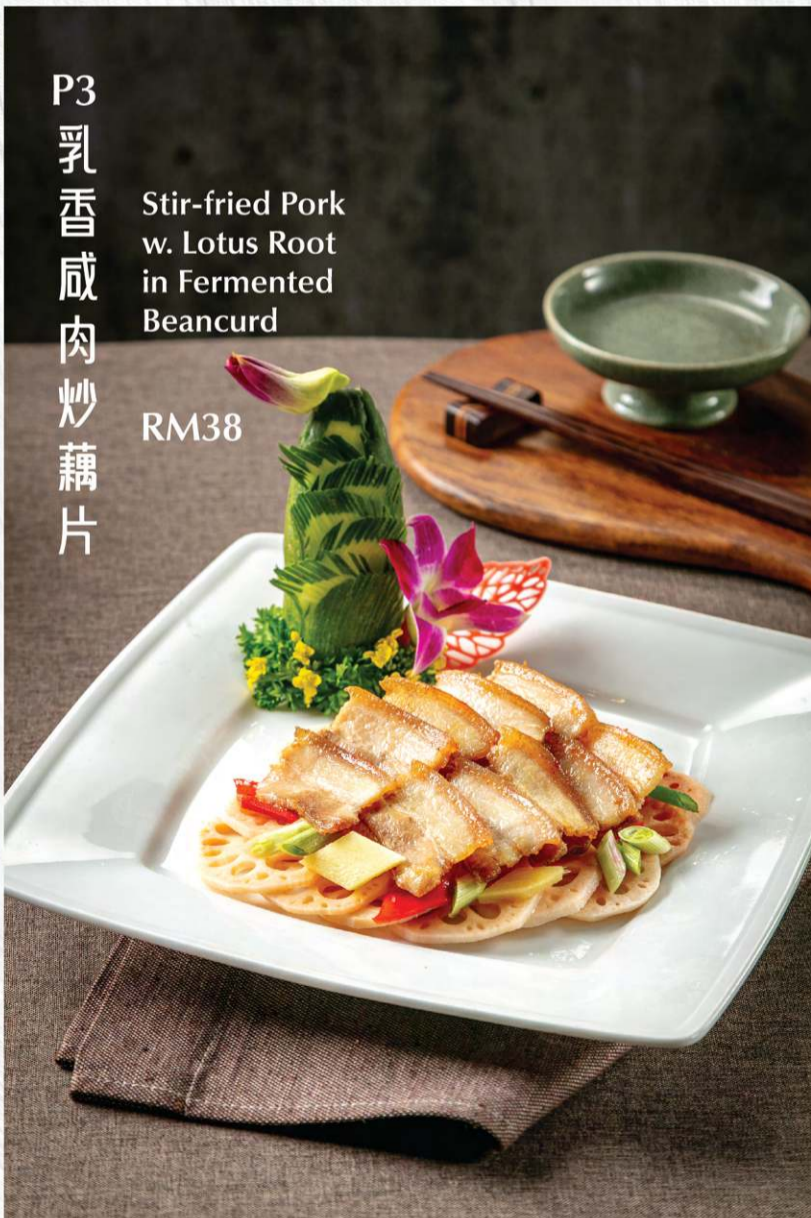
P2 荔芋香焖排骨煲

Braised Pork Ribs
w. Taro
RM58

P4 潮式凉瓜腩排煲
Braised Pork Ribs
w. Bitter Melon in Teochew Style RM58

P5 传统梅菜扣肉煲
Stewed Pork w. Preserved Vegetables RM58

P6 四川麻辣花腩煲
Spicy Pork Belly in Claypot RM58



P3 乳香咸肉炒藕片

Stir-fried Pork
w. Lotus Root
in Fermented
Beancurd
RM38

P7 野香蜜椒排骨皇
Deep-fried Pork Ribs
w. Honey Pepper RM48

P8 梅香咸鱼花腩煲
Braised Pork Belly
w. Salted Fish RM48

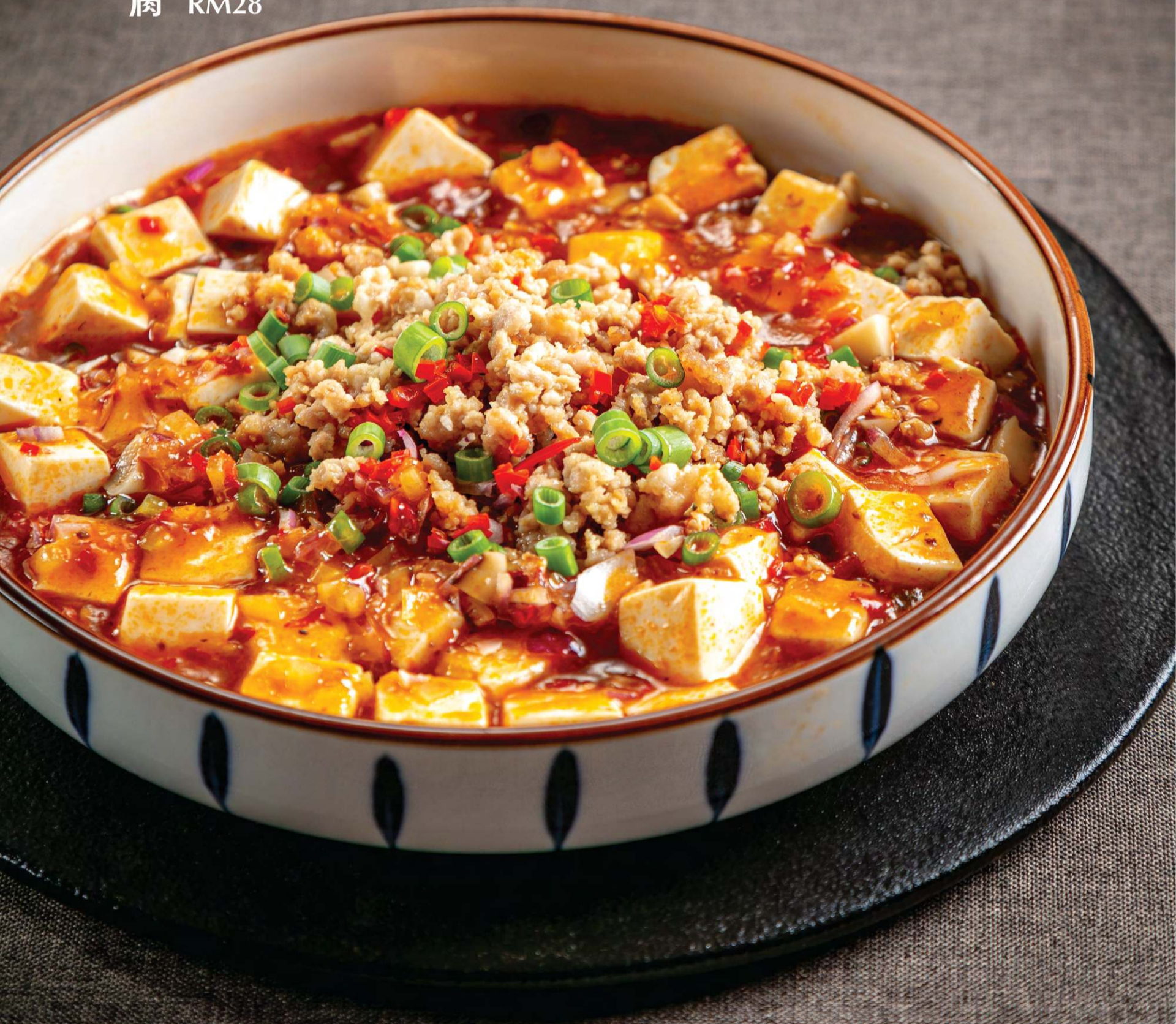
P9 拔丝酸甜咕佬肉
Stir-fried
Sweet & Sour Pork
in Hot Toffee RM38

豆腐 | Beancurd

B1
四川
麻婆豆腐

Sauteed Beancurd
in Szechuan Style

RM28





B2 松菇扒自制菠菜豆腐
Braised Spinach Beancurd
w. Matsutake Mushroom
RM38

B3 花菇红烧自制豆腐
Braised Beancurd w. Mushroom
RM38

B4 素香豆根自制豆腐
Braised Beancurd w. Bean Root
RM28

B5 菜香肉碎自制豆腐
Braised Beancurd w. Minced Meat
RM28

蔬菜 | Vegetables

V1
夏果彩蝶飘香

Stir-fried Assorted Vegetables
w. Macadamia Nuts

RM48



V2 榄菜干煸四季豆
Stir-Fried French Beans
w. Minced Pork
RM28



V3 香虾酱啫啫生菜煲
Braised Beancurd w. Bean Root
RM38



V4 顺德粤式小炒皇
Stir-fried Assorted Vegetables
in Cantonese Style RM42

V5 上汤金银蛋苋菜
Amaranth w. Century Egg &
Salted Egg in Superior Soup RM38

V6 家乡四大天王 (辣/不辣)
Home Styled Stir-fried
Assorted Vegetables RM28

V7 云耳糖酒炒芥兰
Stir-fried Kailan w. Black Fungus RM28

V8 白灼时蔬
Poached Seasonal Vegetables RM25

饭类 | Fried Rice

FR1
XO
酱
鲜
虾
炒
饭

Fried Rice w.
Prawn & XO Sauce

RM28





FR2 经典扬州炒饭
Classic Fried Rice in "Yong Chow" Style
RM22

FR3 瑶柱蛋白炒饭
Fried Rice w. Dried Scallop &
Egg White
RM28

FR4 带子上汤烩饭
Steamed Rice w. Fresh Scallop
in Superior Stock
RM28

FR5 双鱼炒香饭
Fried Rice w. Salted Fish &
Silver Anchovies
RM22

FR6 咸鱼鸡粒炒饭
Fried Rice w. Salted Fish &
Diced Chicken
RM22

面类 | Noodles

N1
生
虾
焖
生
面
Stir-fried
Egg Noodle w.
Fresh Water
Prawn
RM40



N2 海皇鸳鸯炒米
Seafood
"Yin Yong"
RM28

N3 金牌福建面
Fried Noodle
in Hokkien Style
RM22

N4 海鲜滑蛋河
Stir Fried Rice Noodle w.
Seafood and Creamy Egg Sauce
RM22

N5 港式黄金米
Hong Kong Style
Singapore Rice Noodles
RM22

N6 爆烧肉捞生面
Stewed Eefu Noodle
w. Pork Belly
RM22

N7 经典干炒河
Classic Stir-Fried
Rice Noodles
RM22