

名門皇宮

UPPER PALACE

名門皇宮作為Bukit Jalil最新最高端的宴會廳，共兩層樓，可容納多達400位顧客，內設9間高級私人包廂及雪茄威士忌貴賓室。我們專注於提供精緻粵菜、香港點心以及上海、四川其他中式美食，旨在為顧客帶來無與倫比的正宗中餐體驗。

名門餐飲集團的行政總廚來自香港，擁有超過30年的烹飪經驗。他精心挑選優質食材，並運用獨特的烹飪技巧，為您呈現出口感鮮美、色香味俱佳的佳肴。此外，名門餐飲集團參與愛爾蘭的“源於綠色”可持續餐飲計劃強調道採購來源，旗下所有酒家均選用市場認可的可持續食材，以提供更優質的美食。

Upper Palace, the newest premier venue in Bukit Jalil, spans two floors accommodating up to 400 guests, featuring 9 private rooms and a cigar whisky lounge. We specialize in offering refined Cantonese cuisine, Hong Kong dim sum, as well as Shanghai and Sichuan specialties, aiming to deliver an authentic Chinese dining experience.

With over 30 years of experience, our executive chef from Hong Kong selects top-quality ingredients and employs unique techniques to create flavorful dishes. Additionally, Upper Palace Dining Group supports Ireland's "Origin Green" sustainable program. All our establishments prioritize market-certified sustainable ingredients to ensure the highest quality cuisine.



名門餐飲集團
Upper Palace Dining Group

香港点心 Hong Kong Dim Sum Menu

蒸点 Steamed Dim Sum

- AA1. 潮州蒸粉果 🍡
Steamed Classic Teow Chew Dumpling
RM8.80 3粒 / 3 pieces
- AA2. 蟹籽烧卖皇 🍡👍
Steamed 'Siu Mai' w. Shrimp & Crab Roe
RM8.80 3粒 / 3 pieces
- AA3. 水晶虾饺皇 🍡👍
Steamed Crystal Prawn Dumplings
RM10.80 3粒 / 3 pieces
- AA4. 黑金流沙包
Pan-Fried Salted Egg Custard Bun
RM8.80 3粒 / 3 pieces
- AA5. 蠔皇叉烧包 🍡👍
"Char Siew Bao"
RM8.80 3粒 / 3 pieces
- AA6. 红油炒手 🍡
Poached Dumpling w. Chilli Oil
RM9.80

粥 Congee

- AA13. 皮蛋咸瘦肉粥 🍲
Shredded Pork & Century Congee
RM9.80

精选肠粉 Cheong Fun Selection

- AA15. 蜜汁叉烧肠粉 🍡
Steamed Rice Roll w. BBQ Pork
RM8.80
- AA16. 香滑鲜虾肠粉 🍡
Steamed Rice Roll w. Prawn
RM10.80

- AA7. 豉汁香芋蒸排骨 🍡
Steamed Spare Ribs w. Taro in Black Bean Sauce
RM8.80
- AA8. 泰式腐皮卷
Braised Mushroom Beancurd Rolls in Thai Sweet Chilli Sauce
RM7.80 3粒 / 3 pieces
- AA9. 腐皮蒸鱼卖
Steamed Fish Paste Ball w. Beancurd Skin
RM8.80 3粒 / 3 pieces
- AA10. 酱皇蒸凤爪
Braised Chicken Feet w. Bean Sauce
RM7.80
- AA11. 四宝糯米鸡 🍡
Steamed Glutinous Rice w. Lotus Leaf
RM7.80
- AA12. 烧汁烟肉卷 🍡
Steamed Smoke Bacon Rolls in Teriyaki Sauce
RM9.80
- AA14. 生滚生菜鱼片粥 🍲
Sliced Fish & Lettuce Congee
RM12.80

- AA17. 春风得意肠粉 🍡👍
Rice Roll w. Beancurd & Prawn
RM12.80

香港点心 Hong Kong Dim Sum Menu

炸 / 煎 / 焗 Deep-fried / Pan-fried / Baked

- AA18. 鲜虾腐皮卷 🍡👍
Prawn Beancurd Roll
RM10.80 3件 / 3 pieces
- AA19. 三丝黄金春卷
Fried Spring Rolls w. Shredded Vegetables
RM9.80 3件 / 3 pieces
- AA20. 上海煎锅贴
Shanghai Dumplings
RM8.80 3件 / 3 pieces
- AA21. 香煎瑶柱萝卜糕
Pan-fried Conpoy w. Radish Cake
RM7.80
- AA22. 炸红油炒手 🍡
Deep-fried Dumpling w. Chilli Oil
RM9.80
- AA23. 酥皮焗蛋挞 🍡👍
Baked Egg Tart
RM8.80 3粒 / 3 pieces
- AA24. 沙律明虾饺 🍡
Crispy Prawn Dumpling w. Salad Sauce
RM10.80 3粒 / 3 pieces
- AA25. 莲蓉芝麻枣
Sesame Ball w. Lotus Paste
RM7.80 3粒 / 3 pieces
- AA26. 蜂巢荔芋角 🍡
Deep-fried Yam Puff
RM8.80 3粒 / 3 pieces
- AA27. 花生荔枝球
Fried Lychee Ball in Peanut Paste
RM12.00 3粒 / 3 pieces
- AA28. 黄金炸鱼丸
Deep-fried Fish Ball
RM9.80

香港总厨传统手艺
每日新鲜手工制作

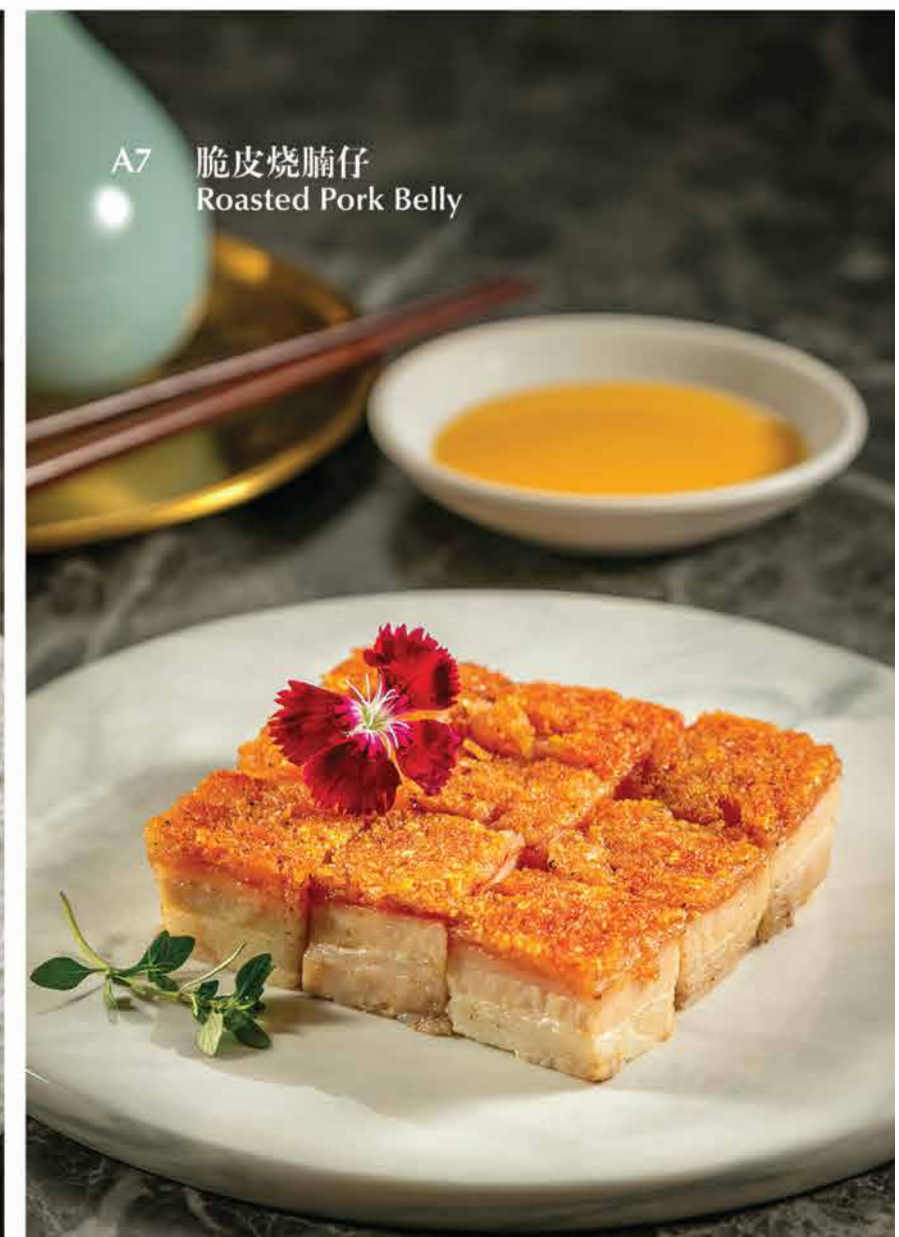
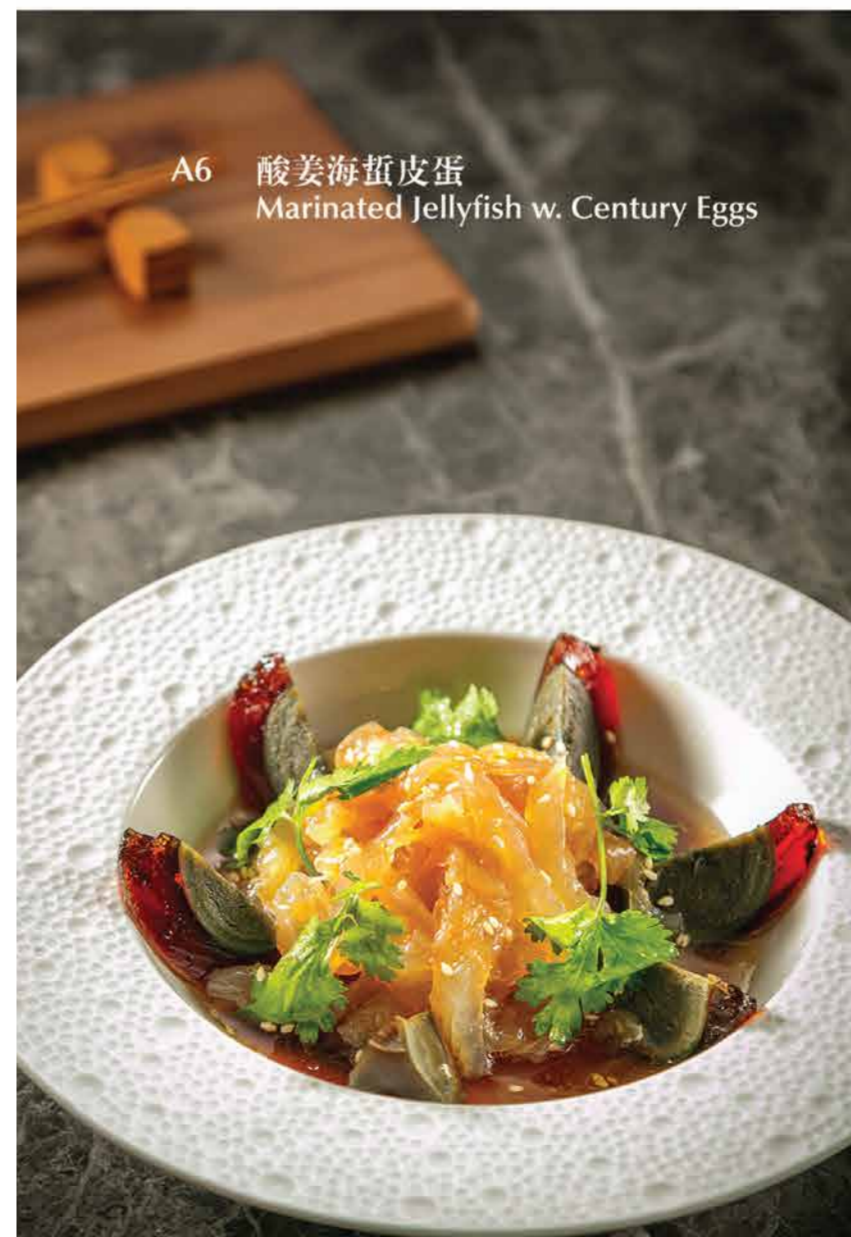
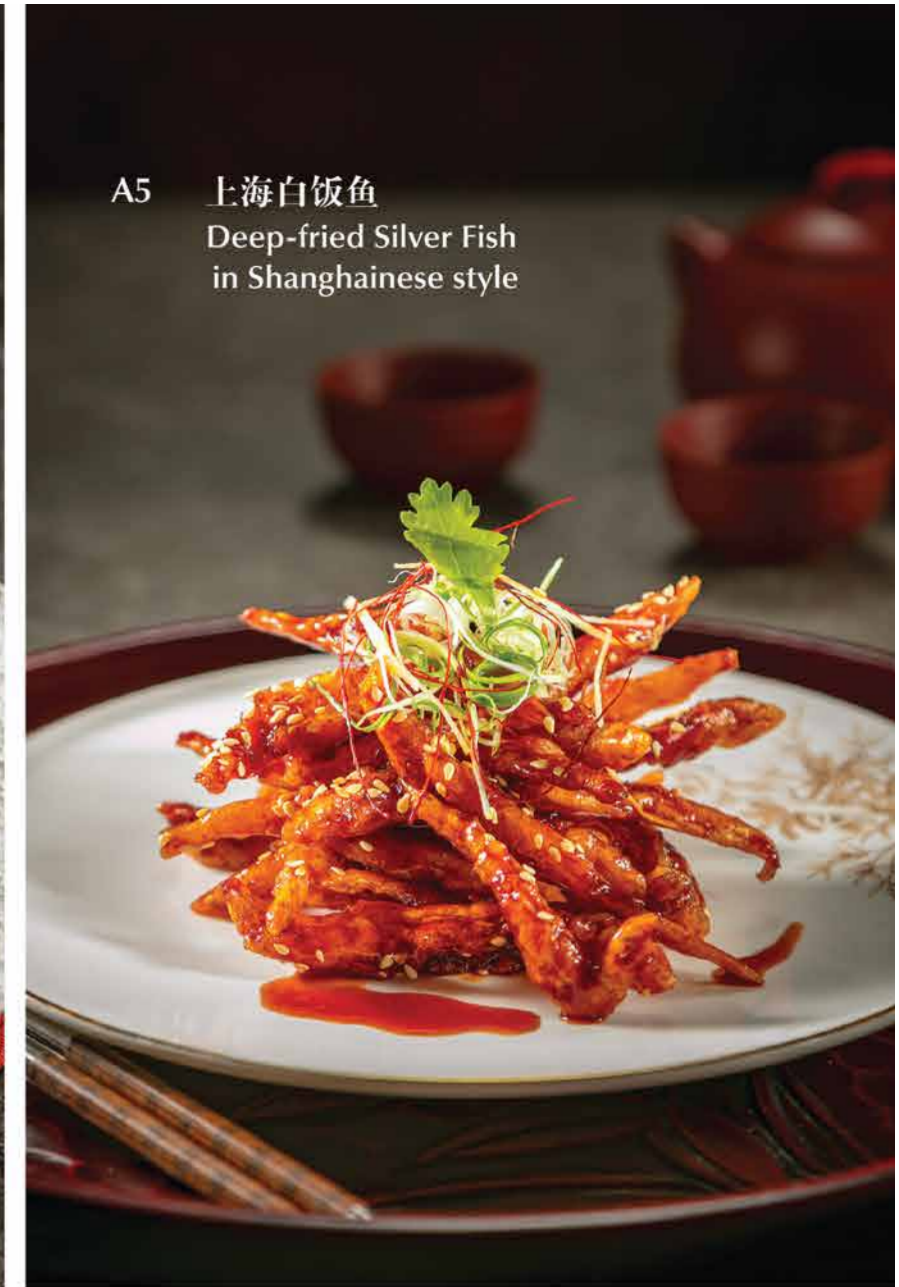
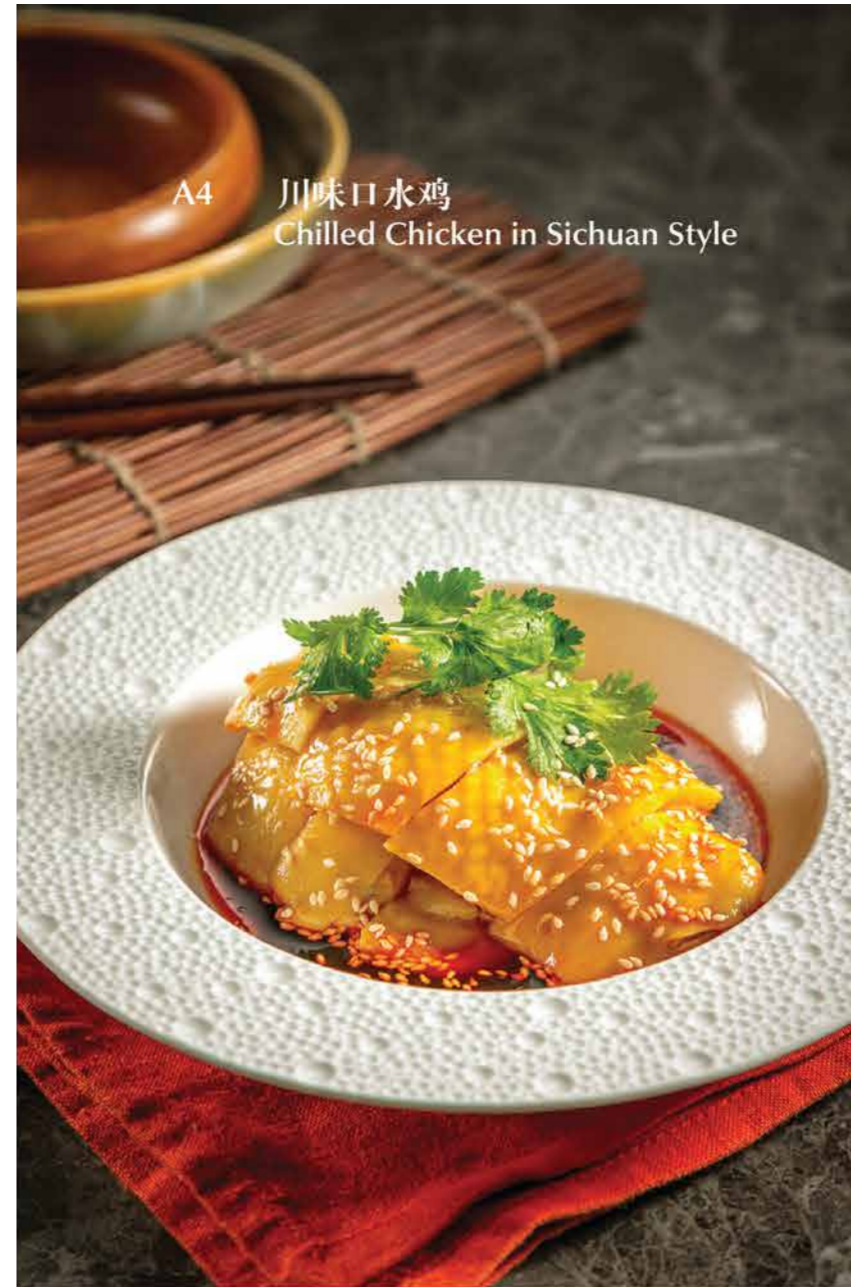
🍡 招牌菜 Signature Dish

(Weekday - Available at 11:00am - 2:30pm) (Weekend - Available at 10:00am - 2:30pm)

Price subject to 6% SST & 10% Service Charge where applicable. Picture shown are for illustration purpose only.

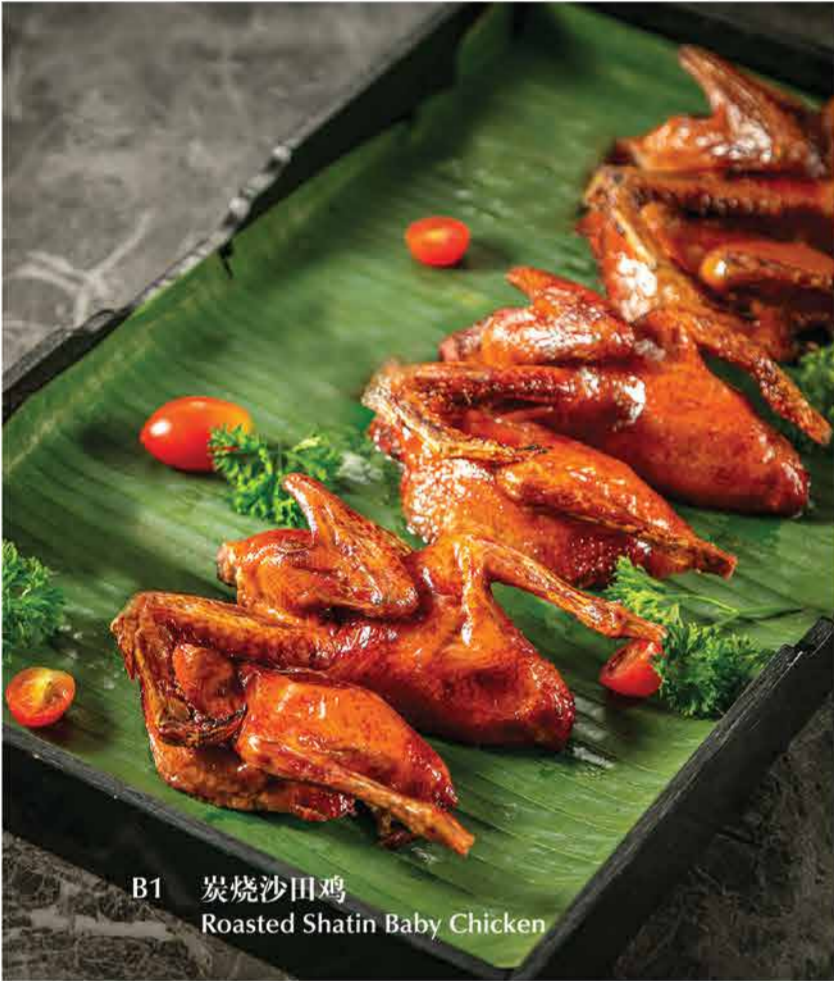
头盘 Cold Dishes
Appetizers 冷盘

- A1 黄金炸响铃 🍷
Crispy Ring Roll w. Salted Egg Yolk RM15
每碟/Per Plate
- A2 凉拌冰菜水果沙律 🍷 🍷
Tossed Ice Grass Salad w. Japanese Sesame Sauce RM22
每碟/Per Plate
- A3 肉松脆茄子 🍷
Deep-fried Eggplant w. Meat Floss RM22
每碟/Per Plate
- A4 川味口水鸡 🍷 🍷 🍷
Chilled Chicken in Sichuan Style RM28
每碟/Per Plate
- A5 上海白饭鱼
Deep-fried Silver Fish in
Shanghainese style RM28
每碟/Per Plate
- A6 酸姜海蜇皮蛋
Marinated Jellyfish w. Century Eggs RM28
每碟/Per Plate
- A7 脆皮烧腩仔 🍷
Roasted Pork Belly RM38
每碟/Per Plate



燒烤

Barbecue Selections



B1 炭烧沙田鸡
Roasted Shatin Baby Chicken


B1 炭烧沙田鸡 2只起 Min Order 2pcs
Roasted Shatin Baby Chicken
RM28 每只/Whole



B4 西班牙黑豚排骨
Grilled Iberico Pork Ribs

B2 精选烧味 
Chef's Signature Roasted
RM68 双拼/Twin Combination
RM98 三拼/Three Combination
自选两/三款
Twin / Three Kinds of your choice
脆皮炸鸡, 贵妃鸡, 炭烧拖地叉烧,
脆皮烧腩, 葱油海蜇, 凉拌冰菜
Crispy Chicken, Steamed Chicken,
Roasted Char Siew, Roasted Pork Belly,
Jellyfish w. Scallion Oil,
Ice Grass w. Sesame Sauce

B3 荔枝木炭烧爱尔兰鸭皇 
Roasted Crispy Irish Duck w.
Lychee Wood (Silver Hill)
RM98 半只/Half
RM168 每只/Whole

B4 西班牙黑豚排骨 
Grilled Iberico Pork Ribs
RM188 小/Small 800g

B3 荔枝木炭烧爱尔兰鸭皇
Roasted Lychee Wood w.
Crispy Irish Duck (Silver Hill)



汤羹

Soup

- C1 菜胆竹笙炖北菇汤**
Double-boiled Chinese Cabbage Bamboo Pith & Mushroom Soup

RM28
每位/Per Person
- C2 四川酸辣羹** 🍲 🍜 🍲
Hot & Sour Thick Soup in Sichuan Style

RM28
每位/Per Person
- C3 虫草花炖鸡汤**
Double-boiled Kampung Chicken w. Cordyceps Flower

RM38
每位/Per Person
- C4 淮杞花胶炖螺头汤** 🍲 🍲
Double-boiled Sea Whelk Soup w. Fish Maw

RM48
每位/Per Person
- C5 花胶竹笙海皇羹** 🍲
Braised Dried Seafood in Thick Soup

RM68
每位/Per Person
- C6 冬虫夏草竹丝鸡炖花胶汤** 请3天前预订 3 Days Advance Order Required
Double-boiled Superior Fish Maw Soup w. Kampung Chicken & Cordyceps

RM398
每位/Per Person



C1 菜胆竹笙炖北菇汤
Double-Boiled Chinese Cabbage Bamboo Pith & Mushroom Soup



C2 四川酸辣羹
Hot & Sour Thick Soup w. Sichuan Style



C4 淮杞花胶炖螺头汤
Double-boiled Sea Whelk Soup w. Fish Maw

官燕

Bird's Nest

Abalone

鲍鱼

D1 蠔皇扣澳洲2头鲜汤鲍 🍴👍
 Braised Australian Whole Abalone
 in Superior Oyster Sauce 2 Heads
 RM245 每位/Per Person

D2 南非20头溏心干鲍伴菜苗 🍴
 Braised Whole South Africa Dried Abalone in
 Superior Sauce (20 Head)
 RM228 每粒/Per Pc

D3 燕窝蟹肉羹 🍴
 Braised Bird's Nest w. Crab Meat in Supreme Broth
 RM238 每三十克/Per 30g

D4 红烧极品海味 (选配)
 Premium Braised Items (Choose)

8头南非鲜鲍
 8 Head South Africa
 Fresh Abalone
 RM75 每只/Each

花胶
 Superior Fish Maw
 RM98 每件/ Each

海参
 Sea Cucumber
 RM58 每件/ Each

关东辽参
 Whole Hokkaido
 Sea Cucumber
 RM158 每件/ Each

鹅掌
 Goose Web
 RM48 每只/Each

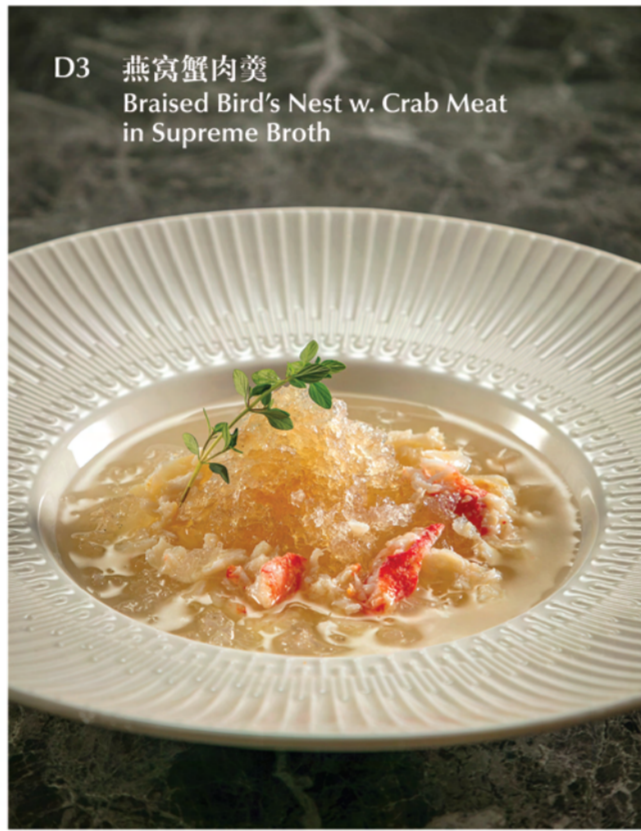
瑶柱
 Dried Scallop
 RM18 每粒/Each

冬菇
 Mushroom
 RM15 每粒/Each

D2 南非20头溏心干鲍伴菜苗
 Braised Whole South Africa
 Dried Abalone in Superior Sauce
 (20 Head)



D3 燕窝蟹肉羹
 Braised Bird's Nest w. Crab Meat
 in Supreme Broth



D4 红烧极品海味 (选配)
 Premium Braised Items (Choose)

海 参

Sea
Cucumber

Fish Maw

花 胶

- E1 桂花古法蟹肉炒花胶条 (配生菜) 🍷
Stir-fried Sliced Fish Maw w.
Crab Meat & Scrambled Egg
(Serve w. Lettuce)
RM98 小 / Small

- E2 鲍汁脆关东辽参
Braised Crispy Whole Hokkaido
Sea Cucumber in Abalone Sauce
RM158 每条/Each

- E3 乾隆皇一品煲(海参/花胶/花菇) 🍷
Braised Assorted Seafood &
Dried Seafood in Claypot
(Sea Cucumber / Fish Maw / Mushroom)
RM188 小 / Small

- E4 红烧酿原条关东辽参 🍷
Braised Whole Hokkaido
Sea Cucumber Stuffed
w. Shrimp Paste
RM188 每条/Each

- E5 招牌红烧原只肯亚鲈鱼花胶扒 🍷
Braised Whole Kenya Sea Bass
Fish Maw in Oyster Sauce
(3-4位用 For 3-4 Persons)
请预订 Advance Order Required
RM888 每条/Each



E4 红烧酿原条关东辽参
Braised Whole Hokkaido
Sea Cucumber Stuffed
w. Shrimp Paste & Minced Pork



E1 桂花古法蟹肉炒花胶条 (配生菜)
Stir-fried Sliced Fish Maw w.
Crab Meat & Scrambled Egg



E5 招牌红烧原只肯亚鲈鱼花胶扒
Braised Whole Kenya Sea Bass
Fish Maw in Oyster Sauce

生猛 海鲜

— Live Seafood —

- F1 忘不了 请预订 Advance Order Required
Empurau
- F2 东星斑 请预订 Advance Order Required
Coral Trout
- F3 龙虎斑
Dragon Grouper
- F4 笋壳鱼
Marble Goby 'Soon Hock' Fish
- F5 野果鱼 👍
Pahang River Wild Caught Fish
- F6 苏眉 请预订 Advance Order Required
Sabah Sumei
- F7 老鼠斑 请预订 Advance Order Required
Panther Grouper

时价
Market Price

时价
Market Price

时价
Market Price

时价
Market Price

时价
Market Price

时价
Market Price

时价
Market Price

烹饪方法
Cooking Methods :

- 花雕鸡油蒸 Cooked w. Chinese Wine & Chicken Essence
- 油浸 Deep-fried
- 葱烧 Deep-fried w. Sesame Oil, Shallot & Ginger
- 剁椒蒸 Steamed w. Diced Chillies
- 清蒸 Steamed w. Superior Soy Sauce
- 酸菜 Stewed w. Preserved Vegetables



F5 清蒸野果鱼
Steamed Pahang River Wild Caught Fish
w. Superior Soy Sauce



F3 酸菜龙虎斑
Stewed Dragon Grouper
w. Preserved Vegetables



F7 清蒸老鼠斑
Steamed Panther Grouper w.
Superior Soy Sauce



F4 油浸笋壳鱼
Deep-fried Marble Goby
'Soon Hock' Fish

*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.

生猛 海鲜

— Live Seafood —

F8 苏格兰竹蚌 ●
Scottish Bamboo Clam

时价 Market Price
每只 / Per Pc

F9 中国生蚝 ●
China Oyster

时价 Market Price
每只 / Per Pc

F10 印尼大肉蟹 ● 🍷
Indonesia Mud Crab

时价 Market Price
每只 / Per Pc

烹饪方法 Cooking Methods :

避风塘	Fried w. Minced Garlic, Scallion & Chilli Pepper
姜葱焗	Baked w. Ginger & Shallot
椒盐	Sautéed w. Salt & Pepper
炭烧	Chacoal Grilled
金银蒜	Grilled w. Garlic



F10 避风塘印尼大肉蟹
Fried Indonesian Mud Crab
w. Minced Garlic, Scallion & Chilli Pepper



F10 炭烧印尼大肉蟹
Indonesia Mud Crab
w. Chacoal Grilled



F8 蒜蓉粉丝蒸苏格兰竹蚌
Steamed Scottish Bamboo Clam
w. Garlic & Vermicelli



F9 金银蒜烤中国生蚝
Grilled China Oyster
w. Garlic

生猛 海鲜

— Live Seafood —

F12 堂弄火焰醉翁老虎虾 🍷
Flamming Drunken Live Tiger Prawns
RM28 每百克 / Per 100g

F13 游水老虎虾 🍷
Live Tiger Prawns
RM18 每百克 / Per 100g

F14 上汤龙虾煎脆面 🍷👍
Australian Lobster & Crispy Rice Noodle
in Superior Broth
时价 Seasonal Price 每百克 / Per 100g

F15 澳洲龙虾 🍷
Australian Lobster
时价 Seasonal Price 每百克 / Per 100g

烹饪方法
Cooking Methods :

白灼	Poached
干煎	Pan-fried
椒盐	Sautéed w. Salt & Pepper
金银蒜	Sautéed w. Garlic
姜葱	Ginger & Shallot
上汤	Superior Broth
避风塘	Fried w. Minced Garlic Scallion & Chilli Pepper



F12 堂弄火焰醉翁老虎虾
Flamming Drunken Live Tiger Prawns



F13 白灼游水老虎虾
Poached Live Tiger Prawns



F15 澳洲龙虾
Australian Lobster

海 Seafood 鲜



G2 金沙虾球
Sautéed Sea Prawn Salted Egg Yolk



G4 炭烧参巴青目
Grilled Cuttlefish
w. Sambal



G5 金汤酸菜多曼鱼片
Stewed Toman Fillet
w. Preserved Vegetables



G1 煎焗鳕鱼件
Deep-fried Cod Fish Fillet
w. Premium Soy Sauce

G1 煎焗鳕鱼件
Pan-fried Cod Fish Fillet
w. Premium Soy Sauce
时价 Seasonal Price 每百克 / Per 100g

G4 炭烧参巴青目
Grilled Cuttlefish
w. Sambal
RM68 小 / Small

G2 金沙虾球
Sautéed Sea Prawn &
Salted Egg Yolk
RM68 小 / Small

G5 金汤酸菜多曼鱼片
Stewed Toman Fillet
w. Preserved Vegetables
RM88 小 / Small

G3 椒盐青目
Grilled Cuttlefish
w. Salt & Pepper
RM68 小 / Small

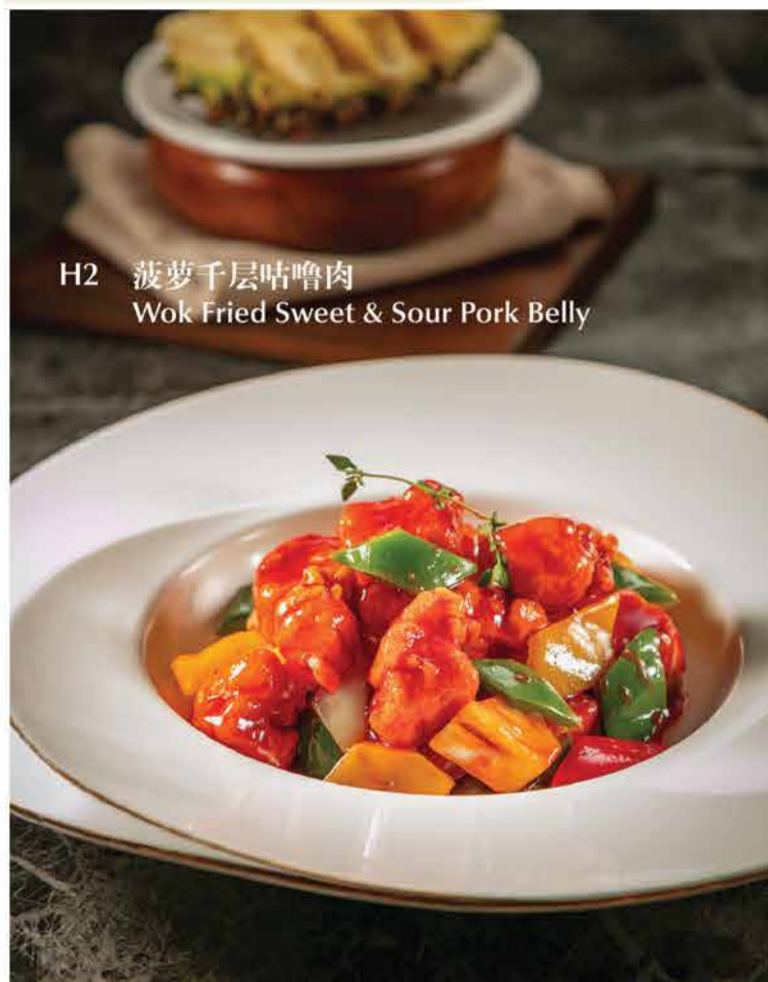
G6 XO酱炒澳洲带子西兰花
Sautéed Australia Scallop
w. Broccoli
RM88 小 / Small

Pork

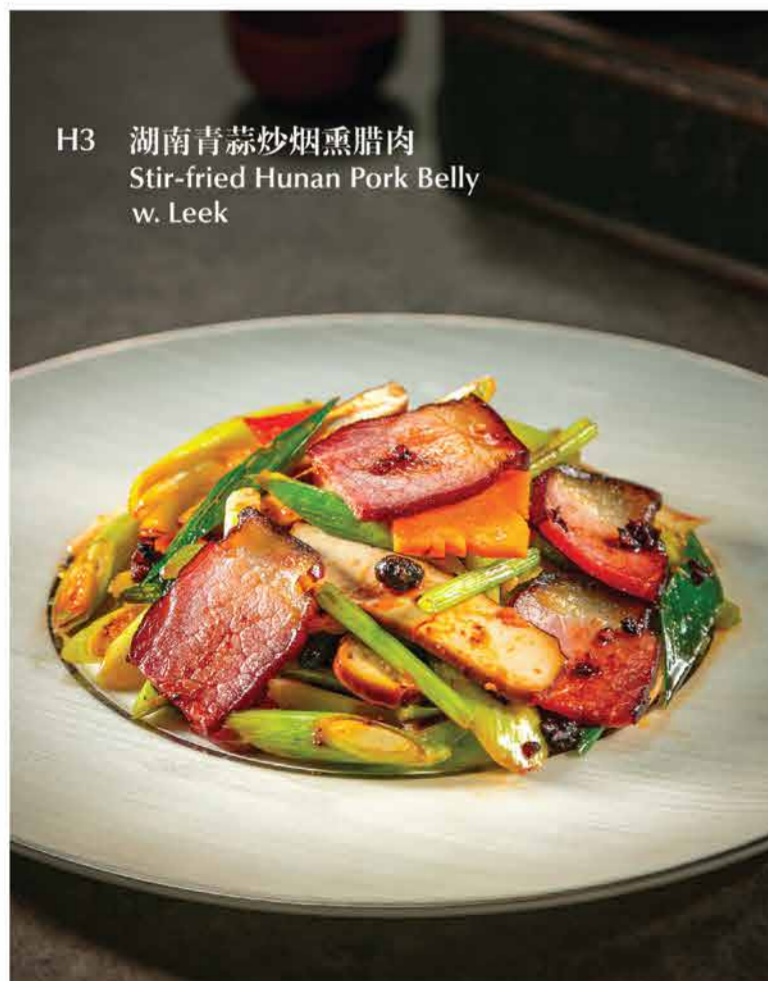
猪

牛

Beef



H2 菠萝千层咕嚕肉
Wok Fried Sweet & Sour Pork Belly



H3 湖南青蒜炒烟熏腊肉
Stir-fried Hunan Pork Belly
w. Leek

H1 马蹄章鱼蒸肉饼 🗨️
Steamed Minced Pork w.
Water Chestnut & Dried Squid
RM48 小 / Small

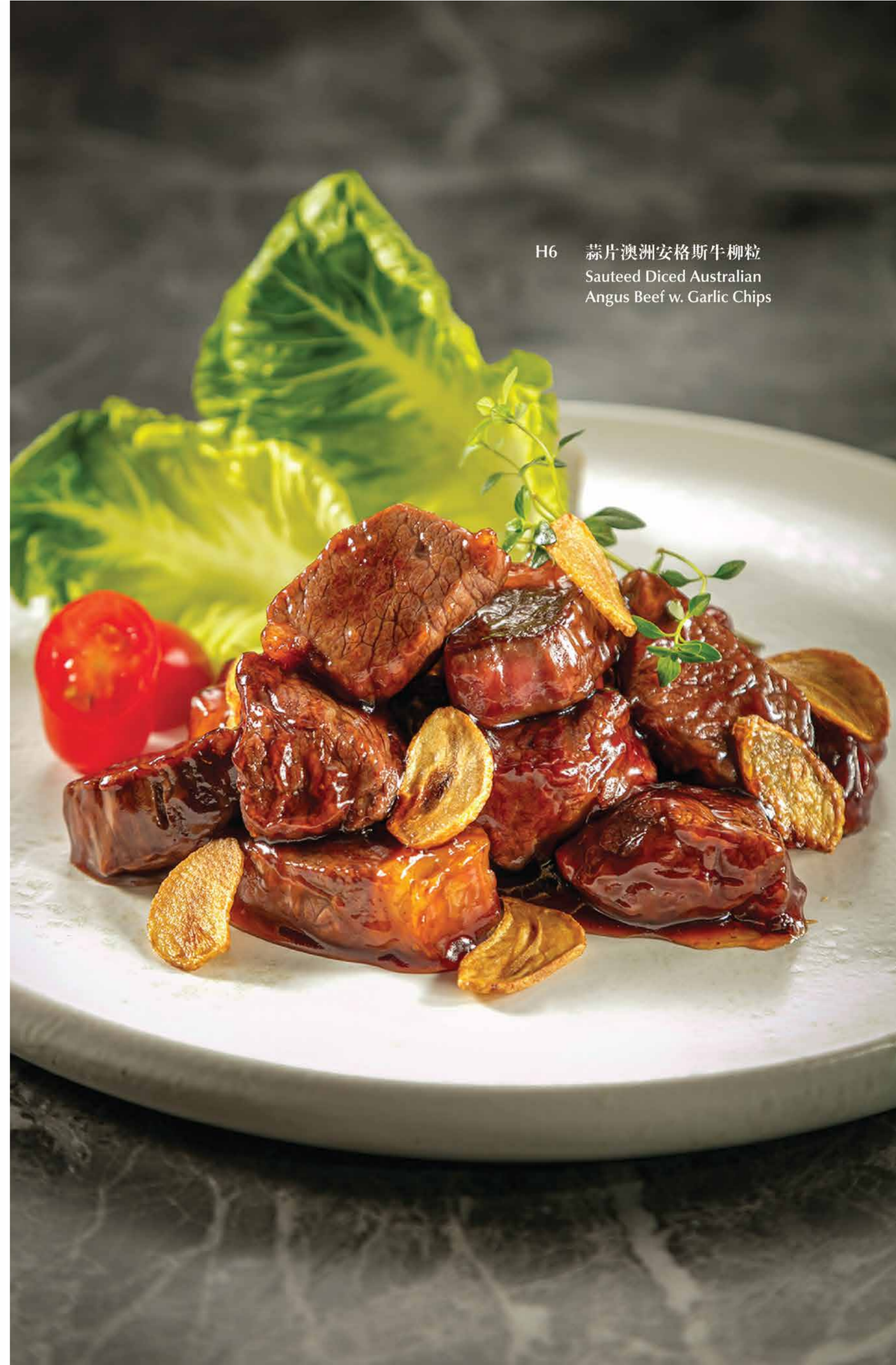
H2 菠萝千层咕嚕肉 🗨️ 👍
Wok Fried Sweet & Sour Pork Belly
RM58 小 / Small

H3 湖南青蒜炒烟熏腊肉 🗨️ 🍷
Stir-fried Hunan Pork Belly
w. Leek
RM68 小 / Small

H4 湖南青椒炒鲍鱼花腩 🗨️ 🍷
Stir-fried Hunan Green Pepper
w. Pork Belly & Mini Abalone
RM68 小 / Small

H5 蜜椒澳洲安格斯牛柳粒
Stir-fried Aust Angus Beef
w. Black Pepper & Honey
RM98 小 / Small

H6 蒜片澳洲安格斯牛柳粒 🗨️ 👍
Stir-fried Diced Aust
Angus Beef w. Garlic Chips
RM98 小 / Small



H6 蒜片澳洲安格斯牛柳粒
Sauteed Diced Australian
Angus Beef w. Garlic Chips



J1 四川大红袍辣子鸡丁
Deep-fried Diced Chicken w.
Chili in Szechuan Style

鸡

Chicken



J4 罗丁豆豉走地海藻鸡煲
Braised Seaweed Kampung
Chicken w. Fermented Black Beans



J5 文东姜茸贵妃走地海藻鸡
Steamed Seaweed Kampung
Chicken w. Shallot & Bentong Ginger



J2 脆皮走地海藻鸡
Roasted Crispy Seaweed
Kampung Chicken

J1 四川大红袍辣子鸡丁 🌶️ 🍴 🍷
Deep-fried Diced Chicken w.
Chili in Szechuan Style
RM68 小 / Small

J2 脆皮走地海藻鸡 🍴
Roasted Crispy Seaweed
Kampung Chicken
RM88 半只 / Half
RM138 每只 / Whole

J3 四川麻辣鸡煲 🌶️ 🍴
Hot & Spicy Chicken
in Claypot
RM68 半只 / Half

J4 罗丁豆豉走地海藻鸡煲
Braised Seaweed Kampung
Chicken w. Fermented Black Beans
RM68 半只 / Half

J5 文东姜茸贵妃走地海藻鸡
Steamed Seaweed Kampung
Chicken w. Shallot & Bentong Ginger
RM98 半只 / Half
RM148 每只 / Whole

J6 金牌盐焗走地海藻鸡 🍴
Baked Salted
Seaweed Kampung Chicken
请预订 Advance Order Required
RM188 每只 / Whole

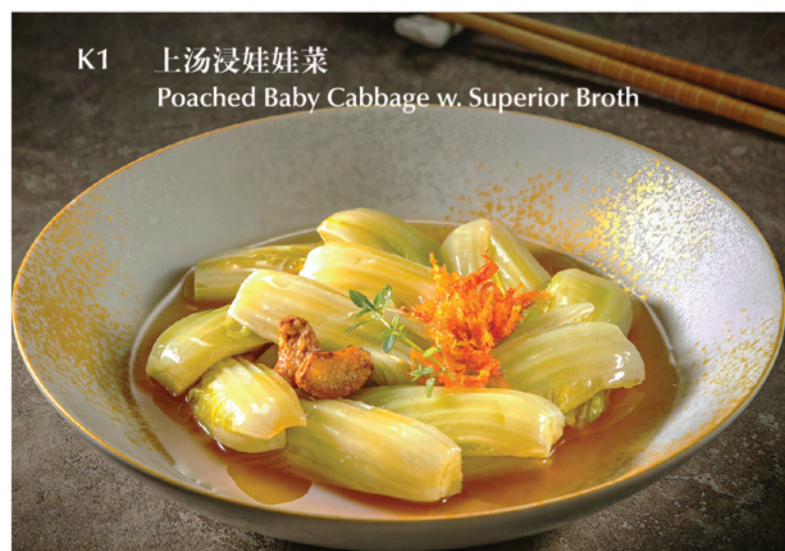
蔬菜

Vegetables



K6 月光蟹肉扒菠菜
Braised Spinach w. Crab Meat & Egg Yolk

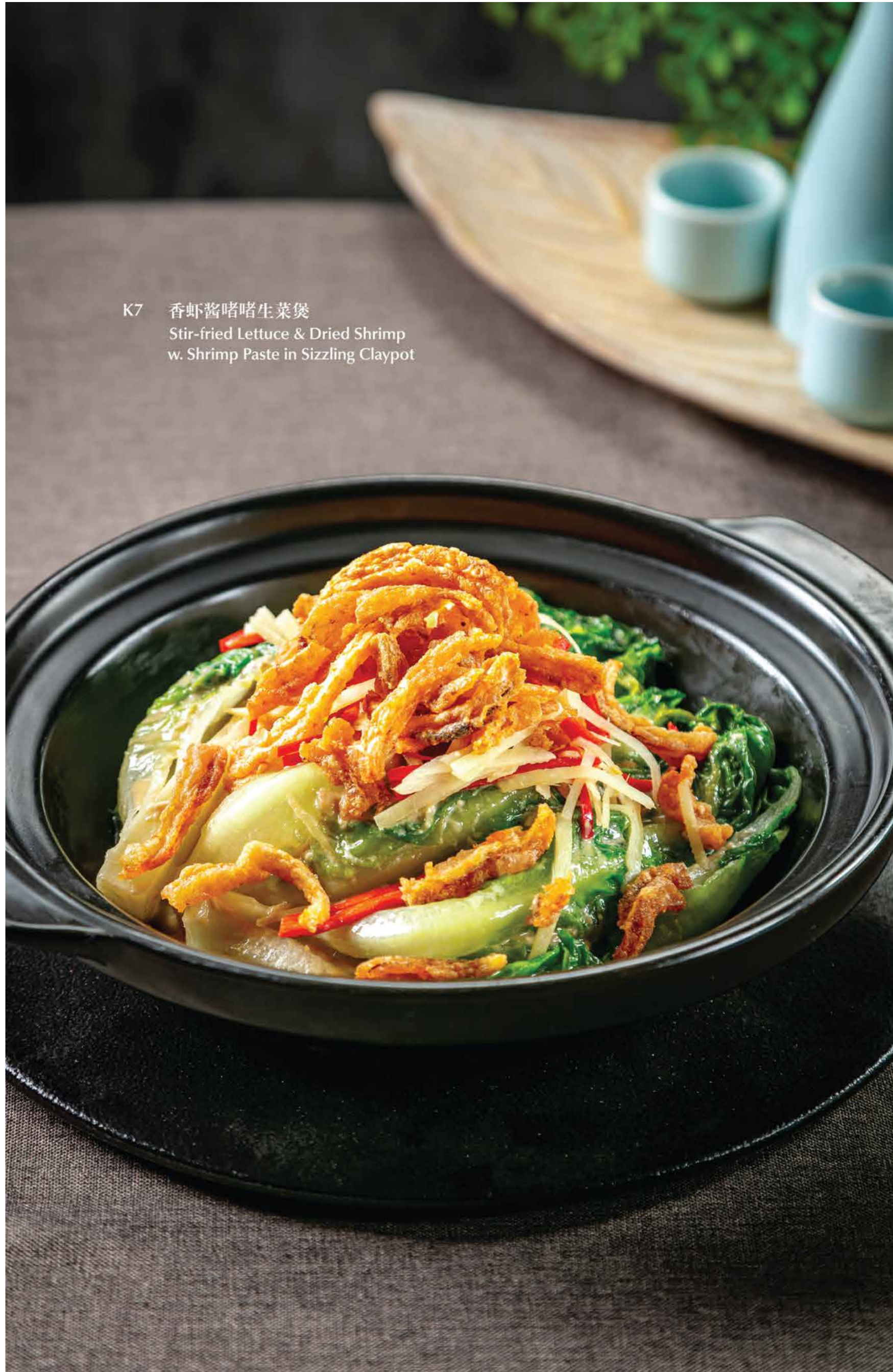
- K1 上汤浸娃娃菜 RM28
Poached Baby Cabbage w. Superior Broth 小 / Small
- K2 榄菜肉碎炒四季豆 RM32
Sautéed String Bean w. Minced Pork & Preserved Black Olives 小 / Small
- K3 金银蛋浸时蔬 RM32
Poached Seasonal Vegetables w. Assorted Eggs 小 / Small
- K4 鱼香茄子煲 RM32
Stewed Eggplant w. Minced Pork & Spicy Sauce in Claypot 小 / Small
- K5 香港小炒皇 RM42
Stir-fried Chives w. Seafood 小 / Small
- K6 月光蟹肉扒菠菜 RM48
Braised Spinach w. Crab Meat & Egg Yolk 小 / Small
- K7 香虾酱啫啫生菜煲 RM48
Stir-fried Lettuce & Dried Shrimp w. Shrimp Paste in Sizzling Claypot 小 / Small



K1 上汤浸娃娃菜
Poached Baby Cabbage w. Superior Broth



K2 榄菜肉碎炒四季豆
Sautéed String Bean w. Minced Pork & Preserved Black Olives



K7 香虾酱啫啫生菜煲
Stir-fried Lettuce & Dried Shrimp
w. Shrimp Paste in Sizzling Claypot

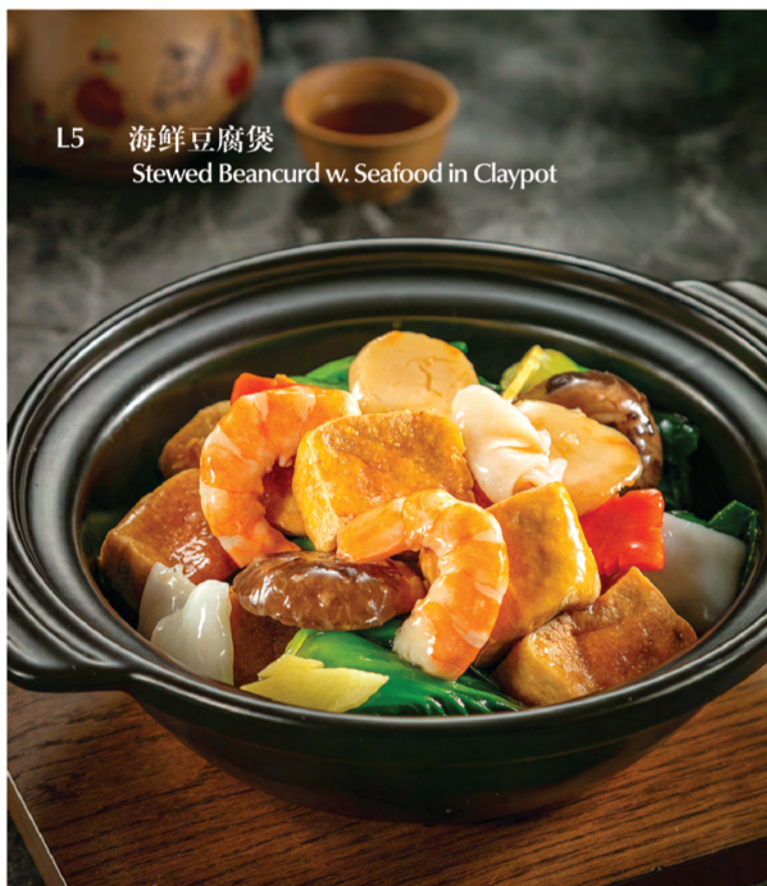
豆腐 蛋

Beancurd

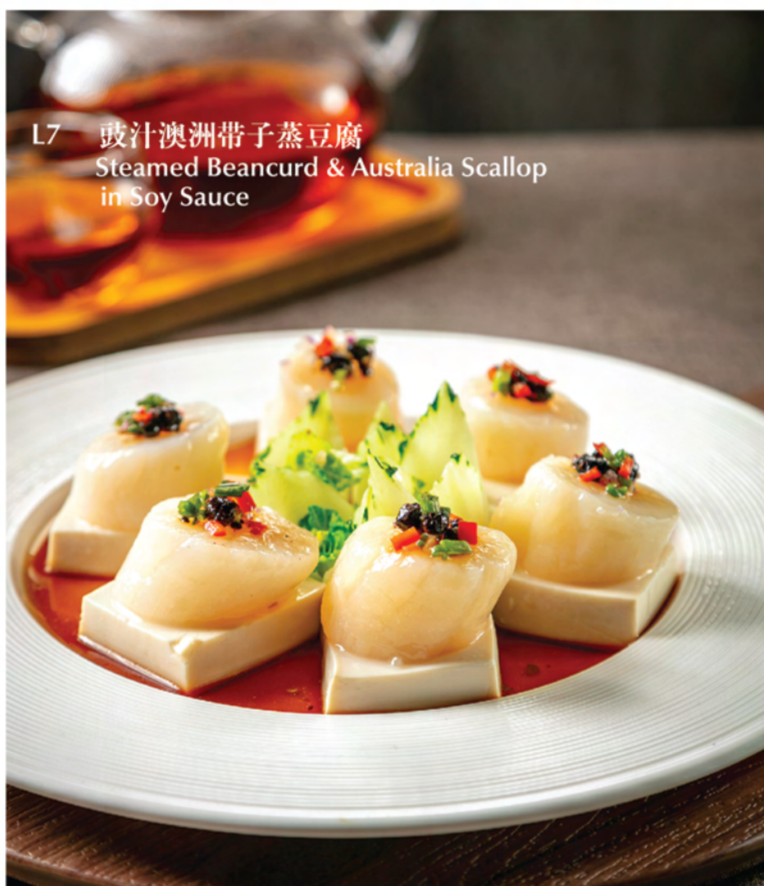
Egg



L3 三菇扒菠菜豆腐
Braised Spinach Beancurd
w. Assorted Mushroom



L5 海鲜豆腐煲
Stewed Beancurd w. Seafood in Claypot



L7 豉汁澳洲带子蒸豆腐
Steamed Beancurd & Australia Scallop
in Soy Sauce

- L1 麻婆豆腐 🍴 🍴
Stewed Beancurd w. Minced Pork in Spicy 'Ma Po' Sauce RM18
小 / Small
- L2 香煎虾仁芙蓉蛋 🍴
Pan-Fried Omelette w. Prawn RM22
小 / Small
- L3 三菇扒菠菜豆腐
Braised Spinach Beancurd w. Assorted Mushroom RM38
小 / Small
- L4 红烧北菇豆腐
Braised Beancurd w. Mushroom & Vegetables in Oyster Sauce RM38
小 / Small
- L5 海鲜豆腐煲 🍴
Stewed Beancurd w. Seafood in Claypot RM48
小 / Small
- L6 潮州蠔煎 🍴 🍴
Pan-Fried Omelette w. Oyster in Teochew Style RM48
小 / Small
- L7 豉汁澳洲带子蒸豆腐 🍴
Steamed Beancurd & Australia Scallop in Soy Sauce RM88
小 / Small



L6 潮州蠔煎
Pan-Fried Teochew Style Omelette

素食

Vegetarian

M1 素麻婆豆腐 🌿
Stewed Beancurd
in Spicy 'Ma Po' Sauce
RM18 小 / Small

M2 竹笙鼎湖上素 🌿
Braised Assorted Mushroom &
Black Fungus w. Bamboo Pith
RM38 小 / Small

M3 家乡南乳斋煲 🌿
Stewed Assorted Vegetables
w. Red Fermented Beancurd Sauce
RM48 小 / Small

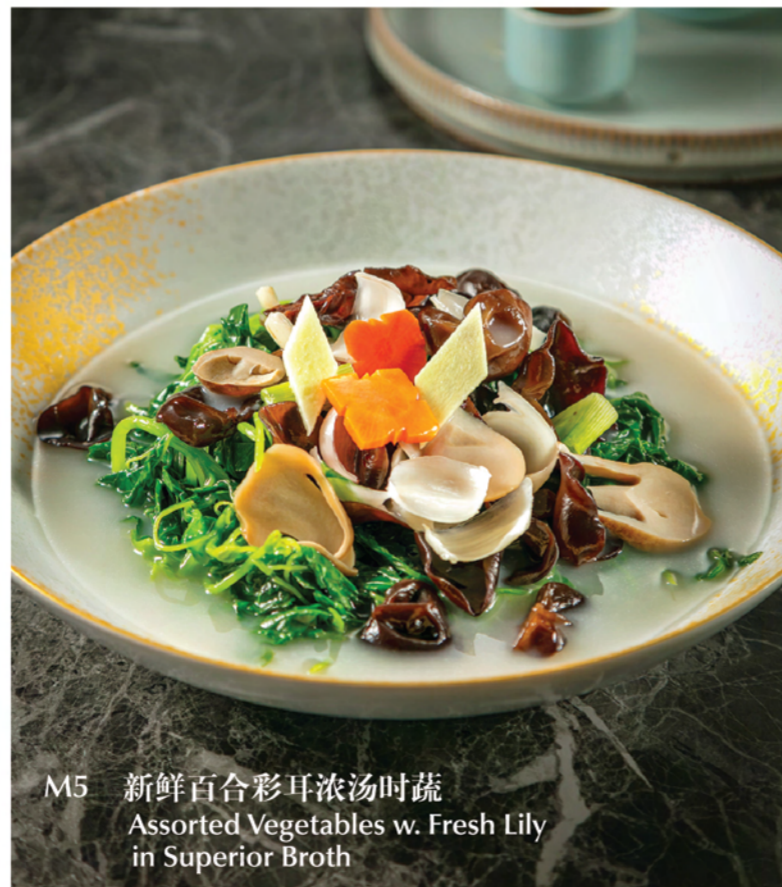
M4 夏果彩蝶飘香 🌿
Stir-fried Assorted Vegetables w.
Macadamia Nuts
RM48 小 / Small

M5 新鲜百合彩耳浓汤浸时蔬 🌿
Assorted Vegetables w. Fresh Lily
in Superior Broth
RM48 小 / Small

M6 红烧羊肚菌花菇豆腐 🌿
Braised Morels &
Mushrooms & Beancurd
RM58 小 / Small



M4 夏果彩蝶飘香
Stir-fried Assorted Vegetables w.
Macadamia Nuts



M5 新鲜百合彩耳浓汤时蔬
Assorted Vegetables w. Fresh Lily
in Superior Broth



M2 竹笙鼎湖上素
Braised Assorted Mushroom &
Black Fungus w. Bamboo Pith



N1 名门皇宫炒饭
Upper Palace Signature Fried Rice

饭 | 面

Rice | Noodles

N1 名门皇宫炒饭 🍴👍
Upper Palace Signature Fried Rice

RM32
小 / Small

N2 金牌福建面 🍴👍
Fried Hokkien Noodle

RM32
小 / Small

N3 姜葱叉烧捞面 🍴
Stir-fried Noodles w. Barbecue Pork, Ginger & Scollion

RM32
小 / Small

N4 肉丝桂花炒米粉 🍴
Stir-fried Rice Noodles w. Shredded Pork & Egg

RM32
小 / Small

N5 港式干炒牛河
Wok-fried Hor Fun w. Beef

RM38
小 / Small

N6 虾球滑蛋河粉 🍴
Wok-fried Hor Fun w. Prawn & Egg Gravy

RM38
小 / Small

N7 姜葱上汤焗生虾煎脆面 (U2 / U3) 🍴👍
Crispy Rice Noodles & Fresh Water Prawn in Superior Broth

时价
Seasonal Price



N7 姜葱上汤焗生虾煎脆面
Crispy Rice Noodles &
Fresh Water Prawn in Superior Broth



N3 姜葱叉烧捞面
Stir-fried Noodles w. Barbecue Pork,
Ginger & Scollion



N2 金牌福建面
Fried Hokkien Noodle



P7 清补凉龟苓膏
Chilled Herbal Jelly w. Sweet Soup



P5 生磨蛋白杏仁茶
Freshly Grind Almond w. Egg White Milk Dessert



P2 花生荔枝球
Fried Lychee Ball w. Peanut Paste

甜品 Dessert

- P1 水晶杞子桂花糕 (4件)
Chilled Osmanthus Jelly w. Wolfberries (4pcs) RM12
小 / Small
- P2 花生荔枝球(3件) 🍷 🍷
Fried Lychee Ball in Peanut Paste RM12
小 / Small
- P3 10年陈皮红豆沙
Tangerine Peel Red Bean Soup RM18
每位 / Per Person
- P4 姜茶黑芝麻汤圆 (2粒) 🍷
Black Sesame Glutinous Rice Ball in Ginger Soup (2pcs) RM18
每位 / Per Person
- P5 生磨蛋白杏仁茶 🍷 🍷
Freshly Grind Almond w. Egg White Milk Dessert RM20
每位 / Per Person
- P6 酥炸莲蓉窝饼
Deep-fried Lotus Pancake RM24
小 / Small
- P7 清补凉龟苓膏
Chilled Herbal Jelly w. Sweet Soup RM28
小 / Small
- P8 红莲炖雪蛤
Double-boiled Hashima w. Red Dates & Lotus Seed RM38
小 / Small
- P9 冰花枣皇炖官燕 请预订 Advance Order Required 每30克 / Per 30g RM280
每位 / Per Person



P8 红莲炖雪蛤
Double-Boiled Hashima
w. Red Dates & Lotus Seed

特级精选茗茶 PREMIUM CHINESE TEA SELECTION

凤凰单丛 | Phoenix Dancong Tea (Coming Soon)

潮州凤凰山 | 广东

茶中香水—凤凰单丛茶，以曼妙芬芳的自然花香与蜜香攫人心魄。

犹如落日余晖的橘黄色茶汤，滋味丰富饱满，杯底留香。

凤凰茶被称为“可饮用的香水”。它拥有天然花香和蜜香的混合香气。茶汤呈现出橘黄色，被誉为夕阳余晖。

口感丰富饱满，喝完后杯底还留有香气。

乌龙 | OOLONG (Coming Soon)

武夷岩茶 | Wuyi Rock Tea

福建武夷山 | 福建

岩茶茶树生长于岩缝石隙之间，独有的生态环境和制茶工艺。

香气高扬霸气，香味馥郁持久，滋味浓醇厚滑，岩韵明显，收敛性强。

岩茶茶树生长于岩缝之间，这独特的生长环境和制茶工艺赋予了岩茶独特的香气。简洁而平衡，

是传统烘焙的经典选择，具有持久的岩石韵味。

普洱生茶 | Raw Pu'erh (Coming Soon)

云南澜沧 | Yunnan, Lancang

普洱生茶被誉为“可食用的古董”，越陈越香。茶汤飘逸着自然花香，回甘明显，齿唇留香。

普洱生茶是由罕见的嫩叶制成的，该品种的茶叶呈紫色，富含天然抗氧化剂。茶汤香气高雅，

带有优雅的花香，回味悠长。

精选茗茶 HOUSE CHINESE TEA SELECTION

龙井 | Dragon Well

RM8 per pax

杭州西湖 | 杭州

味道香醇可口，鲜爽嫩滑，香气高远，且回甜生津止渴，饮后留出余韵。

寿眉 | Imperial White

RM8 per pax

福建福鼎 | 福建

寿眉性中庸，不寒不热，抗氧化，具有生津止渴，清肝明目，提神醒脑等功效。

铁观音 | Iron Buddha

RM5 per pax

福建安溪 | 福建

清香雅韵，冲泡后有天然的兰花香，滋味纯浓，香气馥郁持久，有“七泡有余香”之誉。

宫廷熟普洱 | Ripe Pu'erh

RM5 per pax

云南勐海 | 云南

口感顺滑浓醇，陈香馥郁的香气，韵味绵长，品后有糯香余韵回荡。

龙珠茉莉 | Jasmine Tea

RM5 per pax

广西横县 | 广西

香气鲜灵，浓厚持久，能疏肝明目，润肤养颜，清热解毒。

胎菊 | Baby Chrysanthemum

RM5 per pax

浙江桐乡 | 浙江

色泽金黄、花蜜味香甜浓郁，味道纯正，含有浓郁的花蜜清香。

玫瑰花 | French Rose

RM8 per pax

法国 | 法国

采用法国的纯天然玫瑰花蕾，茶汤金黄绚丽，滋味甜蜜，花香萦绕。玫瑰花含丰富维生素C、有舒压解郁等功效。

名门盛宴 SET A UPPER PALACE DEGUSTATION MENU

名门献粹 Chef's Premium Selection

日本柚子沙拉、桂花蜜汁叉烧、炸软壳蟹配千岛酱

Japanese Yuzu Salad w. Mixed Greens and Citrus Dressing,

Barbecued pork w. osmanthus flower honey.

Deep-fried soft-shell crab w. Thousand Island dressing.

松茸雪枣菜胆炖翅

Double-boiled Matsutake Mushroom Soup

w. Shark Fin, Red Dates and Vegetable

金腿官燕蒸沙巴星斑

Steamed Sabah Garoupa Fillet Topped

w. Bird's Nest and Jinhua Ham

炭烧西班牙黑毛猪肋排骨

Charcoal-Grilled Spain Iberico Pork Ribs

上汤瑶柱浸娃娃菜

Poached Baby Bok Choy in Superior Broth w. shredded conpoy.

姜葱上汤焗生虾煎脆面

Pan-Seared Crispy Noodles w. Superior Broth River Prawns

甜品荟萃 Chef's Specialty Desserts

生磨杏仁露、花生芝麻荔枝球

Sweetened Almond Cream w. Egg White,

Deep-fried Lychee Dumpling Stuffed w. Peanut and Sesame Paste

每位 **RM298**++ per person

两位或以上 Minimum order for 2 persons

如阁下对任何食物有敏感或要求，请於点单时告知您的服务员

If you have any concerns regarding food allergies, please inform your server before ordering

名门盛宴 – 乳猪花胶龙虎斑欢聚宴
REUNION MENU SET B

堂剪乳猪全体
Roasted Suckling Pig

红烧花胶鸡丝翅
Braised Shark Fin w. Fish Maw & Shredded Chicken

油浸/鸡油花雕蒸龙虎斑
Deep-Fried / Steamed Sabah Giant Garoupa
w. Chicken Broth & Wine

豉油皇煎焗翡翠虾
Deep-Fried Fresh Water Prawns in Superior Soya Sauce

蚝皇鲍片扒白花菇
Braised Slice Abalone & Shitake Mushroom in Oyster Sauce

脆皮吊烧海藻鸡
Deep-Fried Crispy Seaweed Chicken

皇宫炒饭
Signature Fried Rice w. Char Siew, Shrimp & Eggs

名门甜品荟萃
Chef's Speciality Dessert

RM1888++ 10 pax

如阁下对任何食物有敏感或要求，请於点单时告知您的服务员

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名门盛宴 – 龙虾鱼翅星斑开心宴
REUNION MENU SET C

上汤开边焗澳洲龙虾 (每位半边)
Baked Australia Lobster w. Superior Broth (Half Lobster for each)

红烧花胶海皇翅
Braised Shark's Fin w. Fish Maw & Shredded Chicken

油浸/鸡油花雕蒸沙巴星斑
Deep-fried / Steamed Sabah Star Garoupa
w. Chicken Broth & Wine

烤西班牙伊比利亚排骨
Baked Spain Iberico Spare Ribs

南非8头鲍鱼扒白花菇
Braised South Africa abalone (8 heads) &
Shitake Mushroom in Oyster Sauce

西红柿浸菜苗
Stewed Tomato & Garden Vegetables w. Savory Broth

豉油王肉丝吊片炒面
Stir-fried HK Style Noodles w. Shredded Pork & Squid

名门甜品荟萃
Chef's Speciality Dessert

RM1888++ 6 pax **RM2688**++ 10 pax

如阁下对任何食物有敏感或要求，请於点单时告知您的服务员

If you have any concerns regarding food allergies, please inform your server before ordering

Q1 名门琥珀核桃
Upper Palace Honey Glazed Walnut RM88
每罐 / Per Bottle

Q2 名门XO酱
Upper Palace XO Chili Sauce RM128
每罐 / Per Bottle

Q3 鲜炖砂拉越洞燕
Double-boiled Sarawak
Bird's Nest RM268
每份 / Per Set

名门 特色礼盒

Upper Palace
Special Gift Box



收费标准 Fee Standards

1. 菜单上的价格需另外6%销售税及10%服务费。
The prices on the menu are subject to an additional 6% SST and 10% service charge.
2. 菜单上是按照标准份量计算，小份为1倍(1-3人份)，例份为1.5倍(4-6人份)。
Menu prices are based on small portion at 1X (1-3 pax) and large portion at 1.5X (4-6 pax).
3. VIP包厢服务需达到最低消费额。
The VIP rooms service requires a minimum spending amount.
4. 如果贵宾携带酒类入店享用，本店会收取象征性的开瓶/酒杯费用(RM80)一支。
For Bring-Your-Own-Wine, corkage policy is applicable. Nominal fee (RM80) per bottle will be charged.
5. 有任何特殊菜肴要求，请与值班经理联系，我们将尽力满足您的需求。
For any special requirements on the dishes, please inform the service manager on duty and we will try our best to meet your needs.
6. 客人若无需以上的小食，请在小食上桌时向侍应提出。
If customer do not require the above snacks, please indicate when the snacks are served.
湿纸巾Wet Wipes RM2 (每人per pax), 小食 Snacks RM5 (每碟 per plate) XO酱 XO Sauce RM15 (每碟 per plate), 果仁类 Nuts RM15 (每碟 per plate)

温馨提示 Friendly Reminder

- 非本店出售之饮料和食品，谢绝带入本店享用。本店恕不承担因外带食品质量问题而引发的身体不适责任。
No outside food & drinks are allowed in the restaurant. Upper Palace holds no responsibility for any food quality and health issues for any outside food and drink.
- 如菜单所示，部分菜品需要较长时间准备和烹饪。请在点餐前问值班经理了解详细信息。
As indicated in the menu, some dishes may require a longer time to prepare. Kindly check with the service manager on duty on the required waiting time prior to ordering.
- 为了您的安全，请留意餐厅地面可能会有油污或汤汁，行走时请小心，避免摔倒。
There may be spills on the floor during restaurant operations. Please walk carefully to avoid slipping.
- 如对任何食物敏感或要求，请予点餐时告知您的值班经理
if you have any concerns regarding food allergies, please inform your server before ordering

🐷 含猪肉 Pork 🌿 素菜 Vegetarian 🌶️ 辣 Spicy 🐚 贝类 Shellfish
🥜 含果仁 Nuts 🍷 招牌菜 Signature 🌱 源于绿色 Sustainable

酒楼&宴会厅
Chinese Restaurant & Ballroom

West Malaysia

名門·潮州 Tun Razak Exchange (TRX) Shopping Mall
Upper Palace.Fine Teochew Cuisine
018-815 0138

名門· 皇宮
Upper Palace Restaurant
(Next to Pavilion Bukit Jalil, KL)
018-370 9988

金阳迎宾楼 (GS Club)
Golden Sun Restaurant (Kuchai Lama, KL)
03-7982 3701

金山酒家 (Gold Hill Club)
Gold Hill Restaurant (Manjalara, KL)
03-6277 3355

East Malaysia

永乐酒楼
E West Restaurant (Tmn Foo Loong, KK, Sabah)
016-695 9963

櫻桃酒楼
Cherry Restaurant (Jln Tuaran, KK, Sabah)
010-960 0370

鸿七酒家
Super 7 Restaurant (Jln Bundusan, KK, Sabah)
011-6938 7188

美味锅
Tasty Wok (Jln Lintas, KK, Sabah)
011-1783 6842

四季酒楼
Four Seasons Restaurant (Jln Budi, Tawau, Sabah)
016 -984 2268



Scan us for more info

谢谢您光临本餐馆! 如有任何问题或建议, 请WhatsApp 012-2887998联系我们。

Thank you for visiting our restaurant. If you have any questions or feedback, please WhatsApp us at 012-2887998.