



名門·潮州

UPPER PALACE  
TEOCHEW

名門潮州坚持“用收藏级美味款待宾客”的理念，选用名贵和时令食材呈现潮粵佳肴。我们与连续5年荣获米其林一星的香港【阿鸿小吃】合作，让食客无需前往香港也能品尝到顶级卤水菜式。餐厅的花胶是亮点，包括五大名胶中的上品。由香港行政总厨带领的团队，创造出独具风味的盛宴，著名菜品有鲍汁扣花胶皇、潮州卤水、潮式炸粿肉等。包间以“潮”字命名，体现潮汕饮食的深厚底蕴。每一处细节—菜品、茶饮、酒水、环境—都充满潮汕文化气息。

Upper Palace Teochew Cuisine uses high-quality ingredients to create Teochew and Cantonese dishes. Partnering with Hong Kong's **Hung's Delicacies**, a **Michelin-starred restaurant**, allows guests to enjoy top-notch braised dishes without traveling to Hong Kong. The restaurant's fish maw dishes are a highlight. Led by an Executive Chef from Hong Kong, the team creates a unique culinary experience with dishes like Braised Fish Maw with Abalone Sauce and Teochew-style Deep-fried Rice Cake with Meat Filling. The private rooms are named after "**Teochew**," reflecting the restaurant's heritage. Every detail, from food to ambiance, embodies Teochew culture.

名門餐飲集團

Upper Palace Dining Group

## 点心 Dim Sum (Lunch Only)

Operation Hours : (Mon - Sat) 11:00am - 3:00pm / (Sun) - 10:00am - 3:00pm

### 蒸点 / Steamed

- DS1. 水晶沙葛饺 🍵  
Steamed Yam Bean (Seng Kuang) Dumpling RM12  
3 件 / 3pcs
- DS2. 红桃粿 (红豆夏威夷果仁馅) 🍵 🥜  
Glutinous Dumpling (Red Bean & Macadamia Nut) RM15  
2 件 / 2pcs
- DS3. 潮州蒸粉粿 👍 🍵 🥜  
Steamed Teochew Vegetable Dumpling RM18  
3 件 / 3pcs
- DS4. 红油炒手 🗨️ 🍵  
Steamed Pork Dumpling in Szechuan Red Oil RM22  
4 件 / 4pcs
- DS5. 蟹籽北菇烧卖 🗨️  
Steamed Pork Dumpling, Crab Roe & Mushroom RM22  
3 件 / 3pcs
- DS6. 上海小笼包 👍 🗨️  
Steamed Shanghai Xiao Long Bao Soup Dumpling RM22  
4 件 / 4pcs
- DS7. 黑松露竹笙野菌饺 👍 🍵  
Steamed Wild Mushroom Dumpling  
w. Black Truffle RM28  
3 件 / 3pcs
- DS8. 笋尖虾饺 🍵  
Steamed Shrimp Dumpling w. Bamboo Shoot RM28  
3 件 / 3pcs
- DS9. 黑豚肉叉烧包 🗨️  
Steamed Iberico Pork Dumpling RM28  
3 件 / 3pcs

### 肠粉 / Rice Roll

- DS10. 黑豚肉叉烧肠粉 🗨️  
Steamed Rice Roll, Barbecue Iberico Pork RM28  
小 / Small
- DS11. 金网脆皮虾肠粉 🍵  
Steamed Rice Roll w. Crispy Prawn RM28  
小 / Small
- DS12. XO酱石锅虾米肠 👍 🍵  
Stir-fried Rice Roll, Shrimp & XO Sauce RM38

## 点心 Dim Sum (Lunch Only)

Operation Hours : (Mon - Sat) 11:00am - 3:00pm / (Sun) - 10:00am - 3:00pm

### 焗 / 炸 / Baked / Deep-fried

- DS13. 芋泥千层酥 🍵  
Baked Taro Layer Pastry RM15  
粒 / Per Pc
- DS14. 素菜炸春卷 🍵  
Deep-fried Vegetarian Spring Rolls RM12  
2 件 / 2 pcs
- DS15. 黑松露鲜奶蛋挞 🗨️  
Baked Black Truffle Milk Egg Tart RM18  
2 粒 / 2 pc
- DS16. 黑豚肉叉烧酥 🗨️  
Baked Iberico Pork Puff RM22  
2 件 / 2 pcs
- DS17. 甘笋咸水角 🗨️ 🍵  
Deep-fried Glutinous Rice Dumpling RM25  
3 粒 / 3 pc
- DS18. 香煎瑶柱萝卜糕 👍 🍵  
Pan-fried Radish Cake w. Scallop RM28  
5 件 / 5pcs
- DS19. 紫菜腐皮虾卷 🍵  
Crispy Fried Shrimp Rolls w. Seaweed RM28  
3 件 / 3pcs

### 小吃 / Appertizer

- DS20. 酥炸盐水豆腐 🍵  
Deep-fried Beancurd w. Chives Sauce RM18  
小 / Small
- DS21. 翡翠炸百合 👍 🍵  
Deep-fried Lily Bulb RM38  
小 / Small
- DS22. 煎酿三宝煲 🗨️ 🍵  
Pan-fried Stuffed Three Treasures in Pot RM38  
小 / Small
- DS23. 潮州炸粿肉 🗨️  
Teochew Handmade Crispy Meat Roll w. Herb RM38  
小 / Small
- DS24. 椒盐九肚鱼 👍  
Deep-fried Bombay Duck w. Pepper & Salt RM48  
小 / Small

🗨️ 含猪肉 Pork 🍵 含果仁 Nuts 🍵 辣 Spicy 🍵 贝类 Shellfish 🍵 素菜 Vegetarian

每款菜式均用多款材料烹调, 如有任何喜好或食物敏感, 请与我们的职员联络。

Each dish is prepared with a variety of ingredients. If you have any preferences or food allergies, please inform our staff.

\*价格须另外征收10%服务费及6%销售与服务税。 \*Prices quoted are subject to 10% Service Charge & 6% SST.

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## 名門潮州午宴菜单

### Upper Palace Teochew Degustation Lunch Set Menu

#### 名門點心拼盤

Dim Sum Platter

(潮州蒸粉粿🌿, 香煎瑤柱萝卜糕🍲)

(Steamed Teochew Vegetable Dumpling, Pan-fried Radish Cake w. Scallop)

#### 咸菜胡椒猪肚功夫汤

Double-boiled Pig's Stomach Soup w. Salted Vegetable & Peppercorn

#### 招牌卤水鹅拼

Braised Goose Combination

#### 方鱼炒芥兰

Sauteed Kailan w. Dried Halibut Fish

#### 潮州蚝仔粥🍲🐚

Teochew Congee w. Baby Oyster and Minced Pork

#### 潮州金瓜福果芋泥🐚 或 马蹄油条绿豆爽🌿

Steamed Teochew Mashed Taro Topped w. Ginkgo and Pumpkin or Water Chestnut and Mung Bean Dessert

#### 配茶 Paired Tea

#### 潮州凤凰单丛

Teochew Phoenix Dan Cong

RM198 / pax, \*Minimum 2 pax \*两位起

RM988 / 6 pax  
(RM128 additional pax)

🐚含猪肉 Pork 🌰含果仁 Nuts 🌶️辣 Spicy 🍲贝类 Shellfish 🌿素菜 Vegetarian

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www.upperpalace.com.my

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## 名門潮州晚宴菜单

### Upper Palace Teochew Degustation Dinner Set Menu

#### 椒盐九肚鱼, 五香粿肉🐚, 潮州冻鱼饭

Deep fried Bombay Duck w. Salt and Pepper, Five-Spice Pork Fritters, Teochew Cold Fish Rice

#### 咸菜胡椒猪肚功夫汤🐚

Double-boiled Pig's Stomach Soup w. Salted Vegetable & Peppercorn

#### 招牌滷水鹅拼

Braised Goose Platter

#### 10年菜脯蒸红瓜子斑球

Steamed Red Garoupa Fillet w. 10 Years Teochew Preserved Radish

#### 浓鸡汤浸娃娃菜

Poached Baby Cabbage w. Superior Chicken Broth

#### 潮州蚝仔粥🍲 / 鲍鱼肉丝炒潮州咸面线

Teochew Congee w. Baby Oyster and Minced Pork / Wok fried Teochew Mee Sua w. Shredded Abalone and Salted Pork

#### 潮州金瓜福果芋泥

Steamed Teochew Mashed Taro Topped w. Ginkgo and Pumpkin

#### 配茶 Paired Tea

#### 潮州凤凰单丛

Teochew Phoenix Dan Cong

RM338 / pax, \*Minimum 2 pax \*两位起

RM1888 / 6 pax  
(RM310 additional pax)

🐚含猪肉 Pork 🌰含果仁 Nuts 🌶️辣 Spicy 🍲贝类 Shellfish

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# 潮州打冷

Teochew Cold Dish

A1 潮州冻花蟹  
Teochew Style Chilled Flower Crab



## 打冷 Teochew "Da Lang"

「打」时光顾，「冷」则因大排档供应多为凉菜。打冷叫法源自香港，是香港人对潮式夜粥档，鱼饭等凉菜等统称。打冷是光顾潮式大排档。

"Da Lang" means visiting Teochew street food stalls that serve cold dishes. The term comes from Hong Kong.

A1 潮州冻花蟹  
Teochew Style Chilled Flower Crab  
时价 Market Price

A2 冻澳洲龙虾  
Chilled Australia Lobster  
时价 Market Price

## 鱼饭 Teochew Fish Rice

鱼饭，也称冻鱼，是潮汕特色美食。用新鲜海鱼直接用海水煮熟而成，俗称“以鱼当饭”。潮州冻鱼冷吃最佳，搭配普宁豆酱，味道鲜甜。

Fish rice is a special food from Teochew. Fresh seafood is cooked in seawater. It can be eaten cold with Puning bean paste, making it very tasty.

A3 潮州冻马友鱼饭  
Teochew Style Chilled Steamed Threadfin  
RM88 小/Small 4件/4pcs

A3 潮州冻马友鱼饭  
Teochew Style Chilled Steamed Threadfin



## 生腌 Teochew "Sheng Yan"

潮州生腌是潮汕传统腌制，用新鲜海鲜和花雕酒、生抽、蒜头、花椒、芫荽等调料腌制后冷冻。味道鲜美，带有酒香，被称为“潮州毒药”。

Teochew raw marination: Fresh seafood marinated in Shaoxing wine, soy sauce, garlic, Sichuan peppercorns, coriander, and spices, then frozen for 24 hours. Known as "Teochew poison" for its unique flavor.

A4 生腌游水老虎虾  
Soy Sauce Marinated Raw Tiger Prawn  
RM88 小/Small

A5 生腌游水濑尿虾  
Signature Soy Sauce Marinated Raw Mantis Shrimp  
时价 Market Price

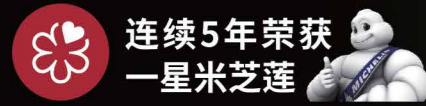


A5 生腌游水濑尿虾  
Signature Soy Sauce Marinated Raw Mantis Shrimp



星级伙伴:  
Star-Rated Partner:

**阿鴻小吃**  
HUNG'S DELICACIES



连续5年荣获  
一星米芝莲  
Awarded One Michelin Star  
for Five Consecutive Years



阿鴻小吃连续5年获得香港米其林一星，以独特的卤水制作闻名，他们用自制的陈年卤水熬煮鸭、鸡、豆腐和猪脚，口感丰富，成为潮汕美食文化的象征。

Hung's Delicacies has won Michelin One starred restaurant for 5 consecutive years in Hong Kong, renowned for its unique braising technique. They use their own aged braising liquid to cook duck, chicken, tofu, and pig's feet, offering a rich culinary experience that symbolizes Teochew gastronomy.

# 潮州卤水

Teochew Braised Specialty



B1 卤水鹅片  
Braised Sliced Goose



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B1 卤水鹅片  
Braised Sliced Goose  
RM98 小/Small

B2 卤水鹅件  
Braised Goose Meat  
RM168 小/Small  
RM338 半只/Half  
RM598 每只/Whole

B3 卤水无骨鹅掌(两支起)  
Braised Goose Web  
(Min order 2 pcs)  
RM68 一支/Per Pc

B4 卤水大肠  
Braised Pig's Intestine  
RM38 小/Small

B5 卤水五花腩  
Braised Pork Belly  
RM48 小/Small

B6 卤水猪耳  
Braised Pig's Ear  
RM48 小/Small

B7 卤水蹄膀  
Braised Pork Knuckle  
RM48 小/Small

B8 卤水墨鱼片  
Braised Cuttlefish  
RM58 小/Small

B9 卤水爱尔兰排骨  
Braised Irish Pork Ribs  
RM128 小/Small

B10 卤水拼盘  
Braised Combinations  
RM98 双拼/Two Combinations  
RM128 三拼/Three Combinations

B11 卤水鹅拼盘  
Braised Goose Combinations  
RM168 双拼/Two Combinations  
RM198 三拼/Three Combinations

### 拼盘选择 Choice Of Combinations

卤水大肠  
Braised Pig's Intestine

卤水五花腩  
Braised Pork Belly

卤水猪耳  
Braised Pig's Ear

卤水蹄膀  
Braised Pork Knuckle

卤水墨鱼片  
Braised Cuttlefish



B11 卤水鹅拼盘  
Braised Goose Combinations



Barbecue  
Selections

# 焗烤

C1 42天饲养北京烤鸭 (采用顶级爱尔兰银山鸭) 荔枝木炭烧

Lychee Wood Roasted Peking Duck (Irish Silver Hill Duck)  
Whole Duck RM280 每只/Whole

C2 42天饲养北京烤鸭 (采用顶级爱尔兰银山鸭) 荔枝木烧搭配鱼子酱

Lychee Wood Roasted Peking Duck (Irish Silver Hill Duck) w. Caviar  
Whole Duck RM398 每只/Whole

二食另外付费

Additional Charge for Second Course

任选一项 Choose 1 Item

a) 椒盐鸭架

Deep-fried Duck's Bone w. Pepper & Salt  
RM28 小/Small

b) 普宁豆酱茄子炆鸭架

Braised Duck Bone w. Puning Fermented Bean Sauce & Eggplant  
RM28 小/Small

c) 豉椒凉瓜炆鸭架

Braised Duck's Bone w. Black Bean and Bitter Gourd  
RM28 小/Small

C1 42天饲养北京烤鸭 (采用顶级爱尔兰银山鸭) 荔枝木炭烧  
Lychee Wood Roasted Peking Duck (Irish Silver Hill Duck) w. Classic Condiments  
\*每天限量 \*Limited Daily

请预订 Advance Order Required



C1(a) 椒盐鸭架  
Deep fried Duck's Bone w. Pepper & Salt



“42天饲养北京烤鸭”融合了顶级爱尔兰银山鸭，经过干荔枝木的烟熏，散发出甜美的香气。配以新鲜蒸饼、薄切黄瓜和大葱、原蔗糖，以及特制的家制海鲜酱。独特的北京烹饪技术将鸭肉汁液锁住，使其成为一道堪称皇帝美味的佳肴。此鸭每天仅供应有限数量，需提前预订。建议3-4位宾客品尝，将在到达时新鲜烤制。

The "42 Days Peking Duck" features premium Irish Silver Hill Duck, smoked with the sweet aroma of dried lychee wood. It comes with freshly steamed pancakes, thinly sliced cucumber and scallions, raw cane sugar, and special house-made hoisin sauce. A unique Beijing technique locks in the juices, making it a dish fit for an emperor. Available in limited quantities, this duck can only be pre-ordered. It is recommended for 3-4 guests and will be freshly roasted upon arrival.

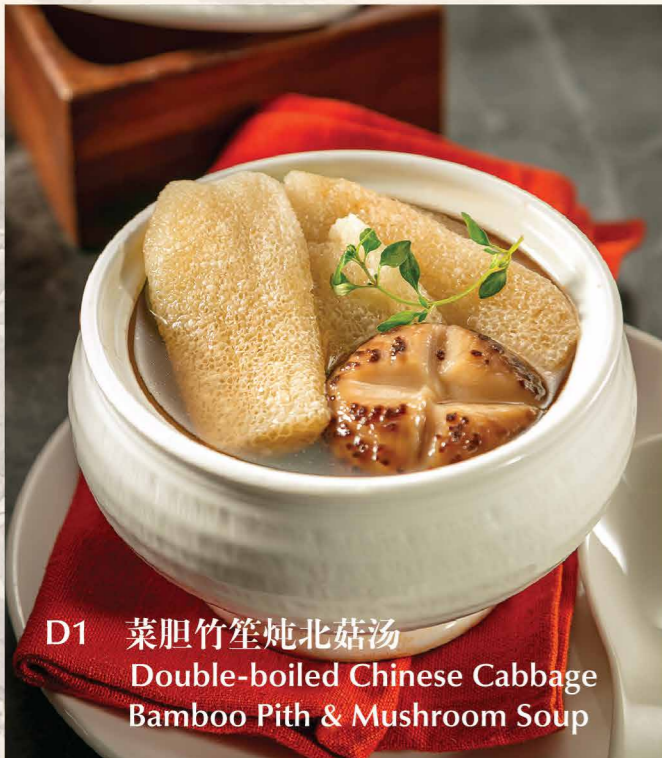




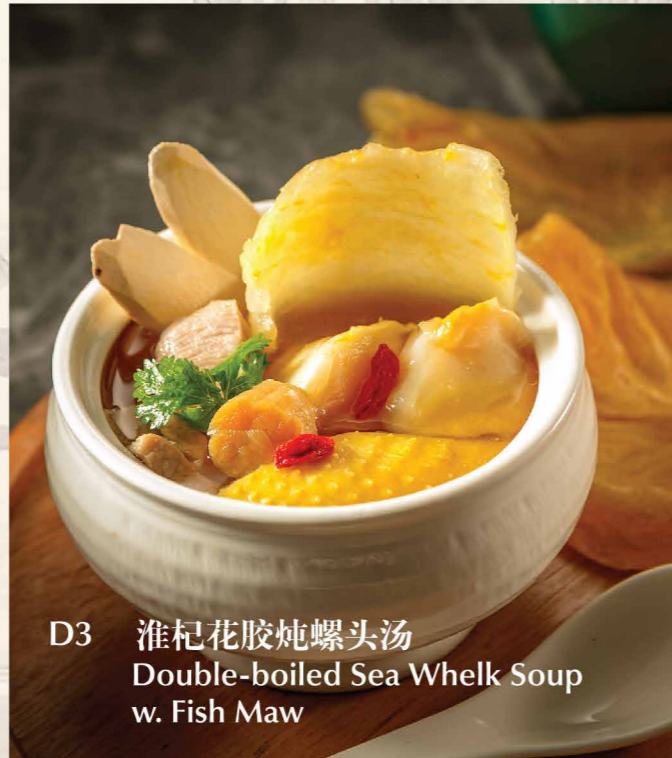
# 汤羹

Soup

- D1 菜胆竹笙炖北菇汤  
Double-boiled Chinese Cabbage Bamboo Pith & Mushroom Soup RM68  
每位/Per Person
- D2 咸菜胡椒猪肚功夫汤  
Double-boiled Pig's Stomach Soup w. Salted vegetables & Peppercorn RM68  
每位/Per Person
- D3 淮杞花胶炖响螺汤  
Double-boiled Sea Whelk Soup w. Fish Maw RM98  
每位/Per Person
- D4 原只5头鲍鱼响螺炖鸡汤  
Double-boiled Chicken Soup w. 5 Head Whole Abalone & Sea Whelk RM138  
每位/Per Person
- D5 冬虫夏草炖乌鸡 (两位起) 请预订 Advance Order Required  
Double-boiled Cordyceps & Black Chicken Soup RM588  
每位/Per Person



D1 菜胆竹笙炖北菇汤  
Double-boiled Chinese Cabbage  
Bamboo Pith & Mushroom Soup



D3 淮杞花胶炖螺头汤  
Double-boiled Sea Whelk Soup  
w. Fish Maw



D2 咸菜胡椒猪肚功夫汤  
Double-boiled Pig's Stomach Soup  
w. Salted vegetables & Peppercorn

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# 海参花胶

Sea Cucumber  
Fish Maw

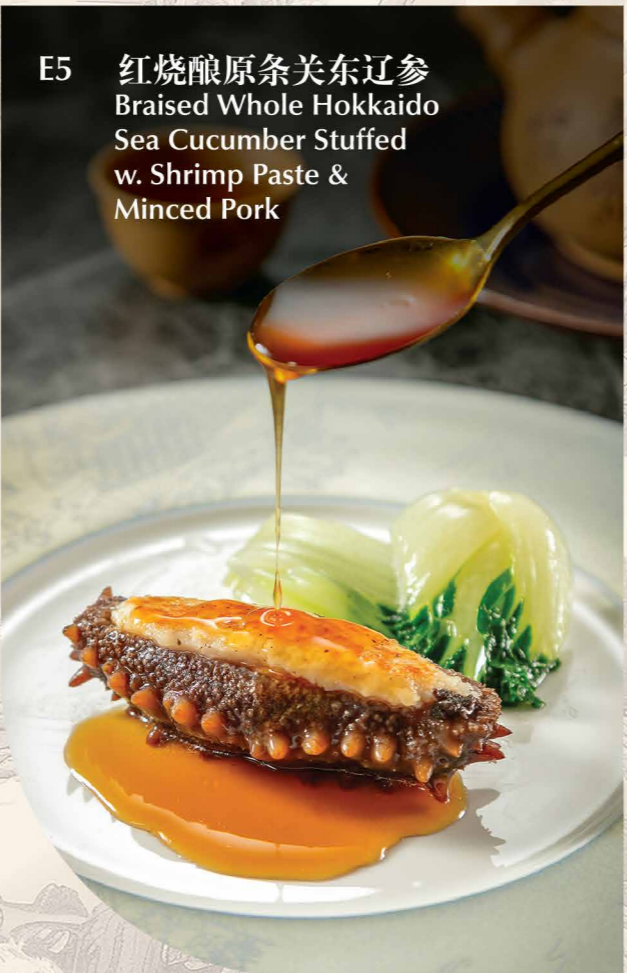
E1 桂花古法蟹肉炒花胶条 (配生菜)  
Stir-fried Sliced Fish Maw w.  
Crab Meat & Scrambled Egg  
(Serve w. Lettuce)  
RM128 小 / Small

E2 红烧南美黄鱼花胶件  
Braised South America Yellow Fish Maw  
RM388 小 / Small

E3 红烧南美黄鱼花胶扒  
Braised Premium Yellow Fish Maw  
in Oyster Sauce  
(3-4位用 For 3-4 Persons)  
RM988 每条/Each

E4 鲍汁脆皮关东辽参  
Braised Crispy Whole Hokkaido  
Sea Cucumber in Abalone Sauce  
RM188 每条/Each

E5 红烧酿原条关东辽参  
Braised Whole Hokkaido  
Sea Cucumber Stuffed  
w. Shrimp Paste  
RM268 每条/Each



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

E2 红烧南美黄鱼花胶件  
Braised South America  
Yellow Fish Maw



# 官燕鮑魚

Bird's Nest  
Abalone

F1 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

F2 蠔皇扣澳洲2头鲜汤鲍  
Braised Australian Whole Abalone  
in Superior Oyster Sauce (2 Head)  
RM245 每粒/Per Pc

F3 燕窝蟹肉羹  
Braised Bird's Nest w. Crab Meat  
in Supreme Broth  
RM238 每三十克/Per 30g

F4 红烧极品海味 (选配)  
Premium Braised Items (Choose)

5头南非鲜鲍  
5 Head South Africa  
Fresh Abalone  
RM120 每粒/Per Pc

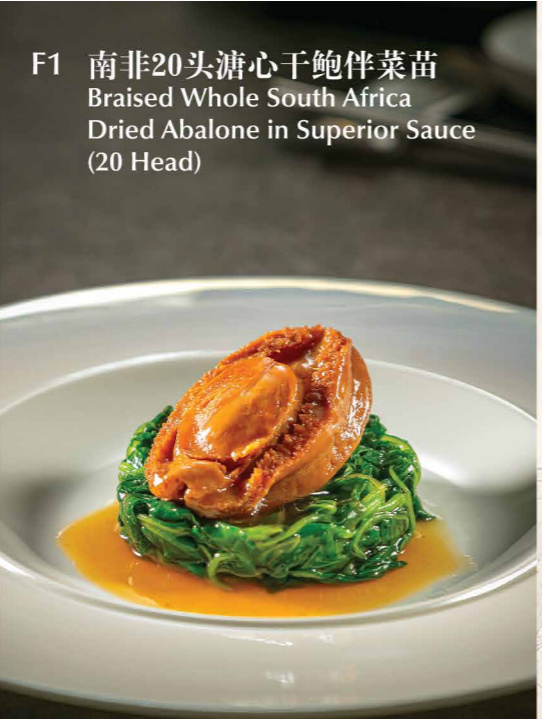
花胶  
Superior Fish Maw  
RM388 每件/ Each

关东辽参  
Whole Hokkaido  
Sea Cucumber  
RM188 每件/ Each

鹅掌  
Goose Web  
RM88 每只/Each

海参  
Sea Cucumber  
RM58 每件/Each

日本花菇  
Japanese Mushroom  
RM20 每粒/Each



F4 红烧极品海味  
Premium Braised Items



F4 红烧极品海味  
Premium Braised Items



# 生猛 Live 海鲜 Seafood

- |    |  |                            |                    |
|----|--|----------------------------|--------------------|
| G1 | 忘不了<br>Empurau                                 | 请预订 Advance Order Required | 时价<br>Market Price |
| G2 | 龙虎斑<br>Dragon Grouper                          |                            | 时价<br>Market Price |
| G3 | 笋壳鱼<br>Marble Goby ' Soon Hock' Fish           |                            | 时价<br>Market Price |
| G4 | 东星斑<br>Coral Trout                             |                            | 时价<br>Market Price |
| G5 | 生猛响螺 (堂灼/潮式炒)<br>Sea Whelk (Poached / Sautéed) | 请预订 Advance Order Required | 时价<br>Market Price |
| G6 | 白鳝<br>White Eel                                | 请预订 Advance Order Required | 时价<br>Market Price |
| G7 | 老鼠斑<br>Barramundi Cod                          | 请预订 Advance Order Required | 时价<br>Market Price |

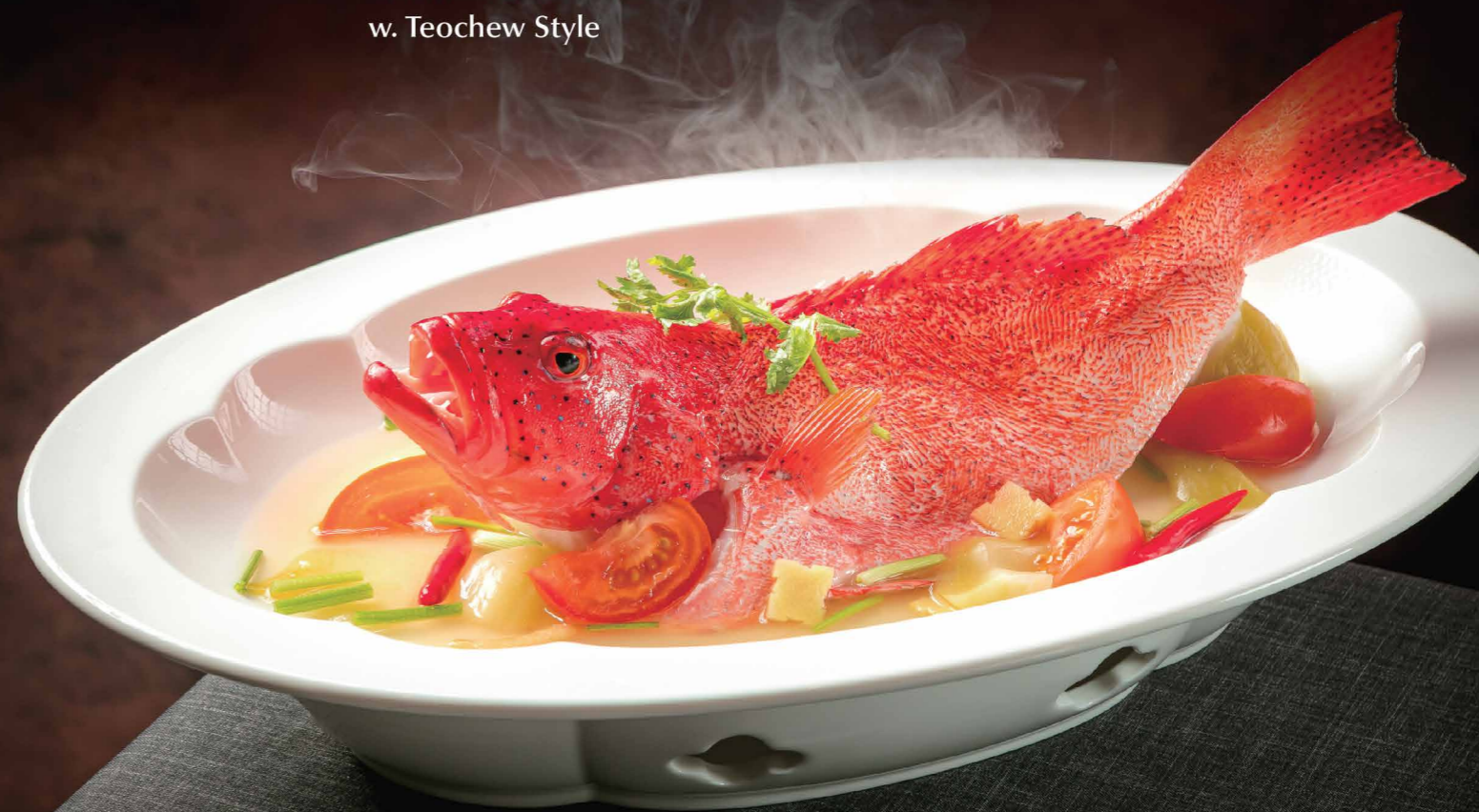
## 烹饪方法 Cooking Methods :

- |       |  |
|-------|--|
| 花雕鸡油蒸 | Cooked w. Chinese Wine & Chicken Essence   |
| 油浸    | Deep-fried                                 |
| 葱烧    | Deep-fried w. Sesame Oil, Shallot & Ginger |
| 潮州蒸   | Steamed w. Teochew Style                   |
| 清蒸    | Steamed w. Superior Soy Sauce              |
| 豉汁蒸   | Steamed w. Black Bean Sauce                |

G3 油浸笋壳鱼  
Deep-fried Marble Goby  
'Soon Hock' Fish



G4 潮州蒸东星斑  
Steamed Coral Trout  
w. Teochew Style



G7 清蒸老鼠斑  
Steamed Barramundi Cod  
w. Superior Soy Sauce





# 生猛 Live Seafood 海鲜

G8 澳洲龙虾 ●  
Australian Lobster

时价 Market Price  
每只/Per Pc

G9 加州生蚝 ●  
California Oyster

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
金银蒜	Grilled w. Garlic
白灼	Poached
干煎	Pan-fried
上汤	Superior Broth

G9 加州生蚝  
California Oyster



G8 澳洲龙虾  
Australian Lobster





# 海鲜 Seafood



H2 干炸蟹枣  
Deep-fried Handmade Crab Meat

H3 川椒炒虾球  
Sautéed Prawn w. Sichuan Peppercorn

H4 油泡响螺片  
Sautéed Conch Slices  
w. Crushed Ginger & Garlic

H1 潮州油泡麦穗鱿  
Sautéed Squid w. Crushed Ginger & Garlic

RM88  
小 / Small

H2 干炸蟹枣 🍷 🍷  
Deep-fried Handmade Crab Roll

RM98  
小 / Small

H3 川椒炒虾球 🍷 🍷  
Sautéed Prawn w. Szechuan Peppercorn

RM108  
小 / Small

H4 油泡响螺片 🍷 🍷  
Sautéed Conch Sliced w. Crushed Ginger & Garlic

RM168  
小 / Small

H5 咸菜番茄煮鲳鱼  
Stewed Pomfret w. Salted Vegetables & Tomato

时价 Market Price

H6 干煎鲳鱼球  
Pan-fried Pomfret Fillet

时价 Market Price

\*图片仅供参考，如有更改，恕不另行通知。\*价格须另外征收10%服务费及6%销售与服务税。  
\*All photos above are for reference only. No further notice will be given if there are any changes. \*Prices quoted are subject to 10% Service Charge & 6% SST.



# 猪牛

Beef  
Pork

J1 咸菜大豆芽炒大肠  
Stir-fried Intestines w.  
Bean Sprouts & Pickled Vege



J1 咸菜大豆芽炒大肠 🍴  
Stir-fried Intestines w.  
Bean Sprouts & Pickled Vege  
RM58 小 / Small

J2 菠萝千层咕嚕肉 🍴  
Wok-fried  
Sweet & Sour Pork  
RM68 小 / Small

J2 菠萝千层咕嚕肉  
Wok-fried Sweet & Sour Pork



J3 凉瓜焖腩肉 🍴  
Braised Pork Belly  
w. Bitter Gourd  
RM68 小 / Small

J4 鲜沙姜爆猪肚 🍴  
Stir-Fried Pork Intestines  
w. Fresh Ginger  
RM68 小 / Small

J5 栗子排骨大芥菜 🍴  
Stir-fried Pork Ribs  
w. Chestnut & Mustard Green  
RM88 小 / Small

J6 蜜椒澳洲安格斯牛柳粒  
Stir-fried Diced Australian  
Premium Angus Beef  
w. Honey Black pepper  
RM168 小 / Small

J4 凉瓜焖腩肉  
Braised Pork Belly  
w. Bitter Gourd



J7 蒜片澳洲安格斯牛柳粒  
Stir-fried Diced Australian  
Premium Angus Beef  
w. Honey Black pepper





# 海藻鸡

Seaweed  
Kampung  
Chicken

- K1 罗定豆豉海藻鸡煲**  
Roasted Seaweed Kampung Chicken  
w. Fermented Black Beans  
RM88 半只 / Half  
RM168 每只 / Whole

- K2 四川香辣海藻鸡煲**  
Hot & Spicy Seaweed  
Kampung Chicken in Claypot  
RM88 半只 / Half  
RM168 每只 / Whole

- K3 普宁豆酱煎焗海藻鸡**  
Pan-fried Seaweed Kampung  
Chicken w. Puning Bean Sauce  
RM88 半只 / Half  
RM168 每只 / Whole

- K4 铁板沙姜煎焗海藻鸡**  
Pan-fried Seaweed Kampung Chicken w.  
Sand Ginger in Iron Plate  
RM88 半只 / Half  
RM168 每只 / Whole

- K5 普宁豆酱脆皮海藻鸡**  
Crispy Seaweed Kampung  
Chicken w. Puning Bean Sauce  
RM98 半只 / Half  
RM188 每只 / Whole



**K1 罗定豆豉海藻鸡煲**  
Braised Seaweed Kampung  
Chicken w. Fermented Black Beans



**K4 铁板沙姜煎焗海藻鸡**  
Pan-fried Seaweed Kampung Chicken  
w. Sand Ginger in Iron Plate



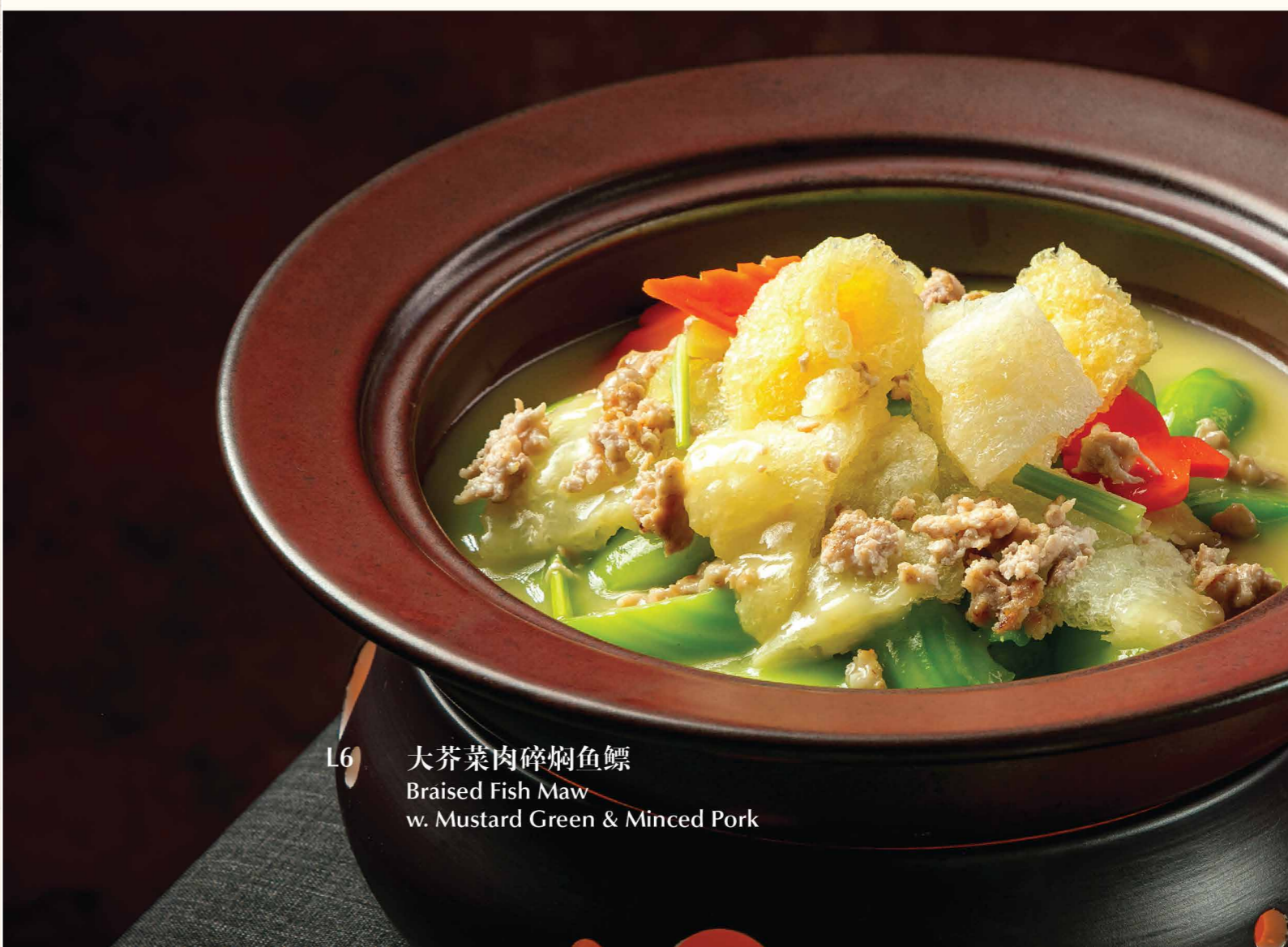
**K5 普宁豆酱脆皮海藻鸡**  
Crispy Seaweed Kampung  
Chicken w. Puning Bean Sauce



# 蔬菜

Vegetables

- L1 普宁豆酱白菜苗  RM38  
小 / Small  
Sautéed Baby Chinese Cabbage w. Puning Bean Sauce
- L2 方鱼炒芥兰 RM48  
小 / Small  
Sautéed Kailan w. Dried Halibut Fish
- L3 蒜茸 / 浓鸡汤浸时蔬  RM48  
小 / Small  
Stir-fried w. Garlic / Poached Seasonal Vegetables w. Chicken Broth
- L4 榄菜肉碎四季豆  RM48  
小 / Small  
Sautéed String Bean w. Minced Pork & Preserved Black Olives
- L5 竹笙鼎湖上素  RM58  
小 / Small  
Braised Assorted Mushroom & Black Fungus w. Bamboo Pith
- L6 大芥菜肉碎焖鱼鳔   RM88  
小 / Small  
Braised Fish Maw w. Mustard Green & Minced Pork





# 豆腐蛋

Beancurd  
Egg

M1 三菇扒豆腐  
Braised Beancurd w.  
Assorted Mushroom



M5 海鲜豆腐煲  
Braised Beancurd w.  
Seafood in Claypot



M3 潮州煎蚝饼  
Pan-Fried Baby Oyster  
Omelette in Iron Plate



M1 三菇扒豆腐  
Braised Beancurd w. Assorted Mushroom

RM48  
小 / Small

M2 潮式豆酱肉碎焖豆腐  
Teochew-style Braised Beancurd w. Minced Pork in Fermented Bean Sauce

RM58  
小 / Small

M3 潮州煎蚝饼  
Pan-Fried Baby Oyster Omelette in Iron Plate

RM68  
小 / Small

M4 老菜脯蟹肉煎蛋  
Pan-fried Omelette w. Crab Meat & Preserved Radish

RM68  
小 / Small

M5 海鲜豆腐煲  
Braised Beancurd w. Seafood in Claypot

RM88  
小 / Small



# 饭面粥

Noodles  
Rice  
Porridge

- N1 潮州蚝仔粥     
Congee w. Minced Pork & Baby Oyster RM38  
每位 / Per Pax
- N2 潮州鲳鱼粥   
Congee w. Minced Pork & Sliced Pomfret Fish RM48  
每位 / Per Pax
- N3 家乡玉兰炒河粉   
Wok-fried 'Hor Fun' w. Prawn & Diced Kailan RM48  
小 / Small
- N4 潮州猪什肉碎焖面卜   
Braised 'Mee Pok' w. Pork Liver & Minced Meat RM48  
小 / Small
- N5 家乡鲍鱼丝咸肉炒咸面线     
Wok-fried 'Mee Sua' w. Shredded Abalone & Salted Pork RM68  
小 / Small
- N6 潮州芋头虾仁炒饭     
Fried Rice w. Diced Taro, Prawn & Salted Pork RM48  
小 / Small
- N7 手拆蟹肉蛋炒饭   
Crabmeat Fried Rice RM68  
小 / Small





# 甜品

Dessert

- P1 生磨蛋白杏仁茶 🍵  
Fresh Grind Almond w. Egg White Milk Dessert

RM28  
每位/Per Person
- P2 马蹄油条绿豆爽 🍲  
'Lek Tau Suan' Soup Green Bean & Water Chestnut

RM28  
每位/Per Person
- P3 金瓜福果芋泥 🍲  
Mashed Taro w. Gingko & Pumpkin

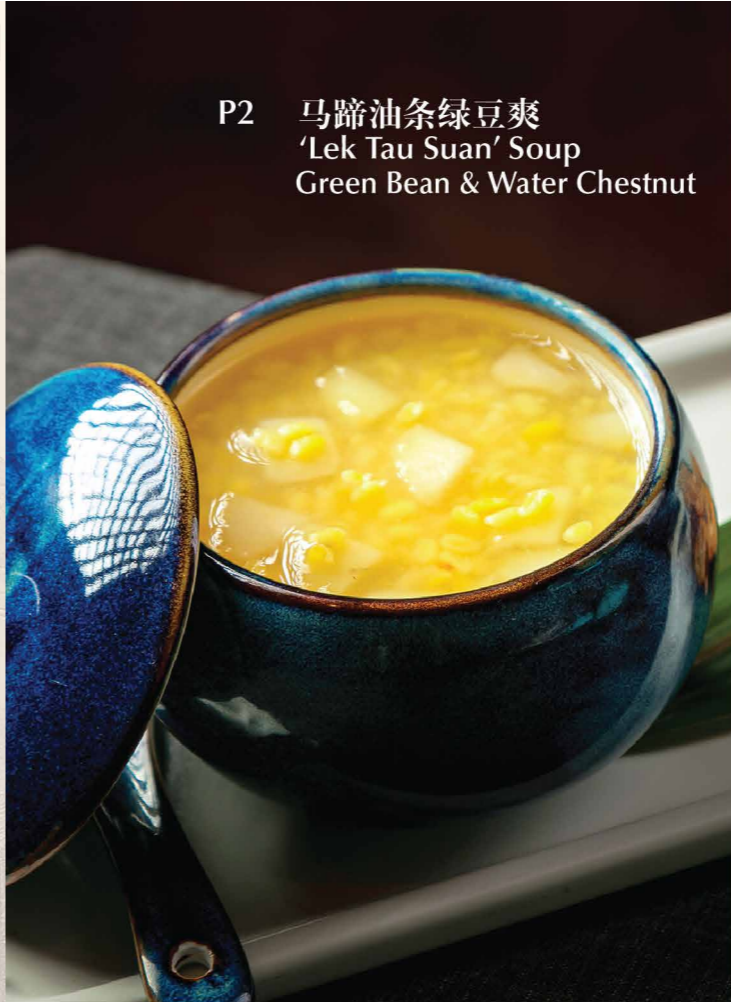
RM28  
每位/Per Person
- P4 潮州羔烧双色 🍲  
Double-Boiled Hashima w. Red Dates & Lotus Seed

RM28  
小 / Small
- P5 反沙芋条 🍲  
Deep-fried Taro w. Sugar

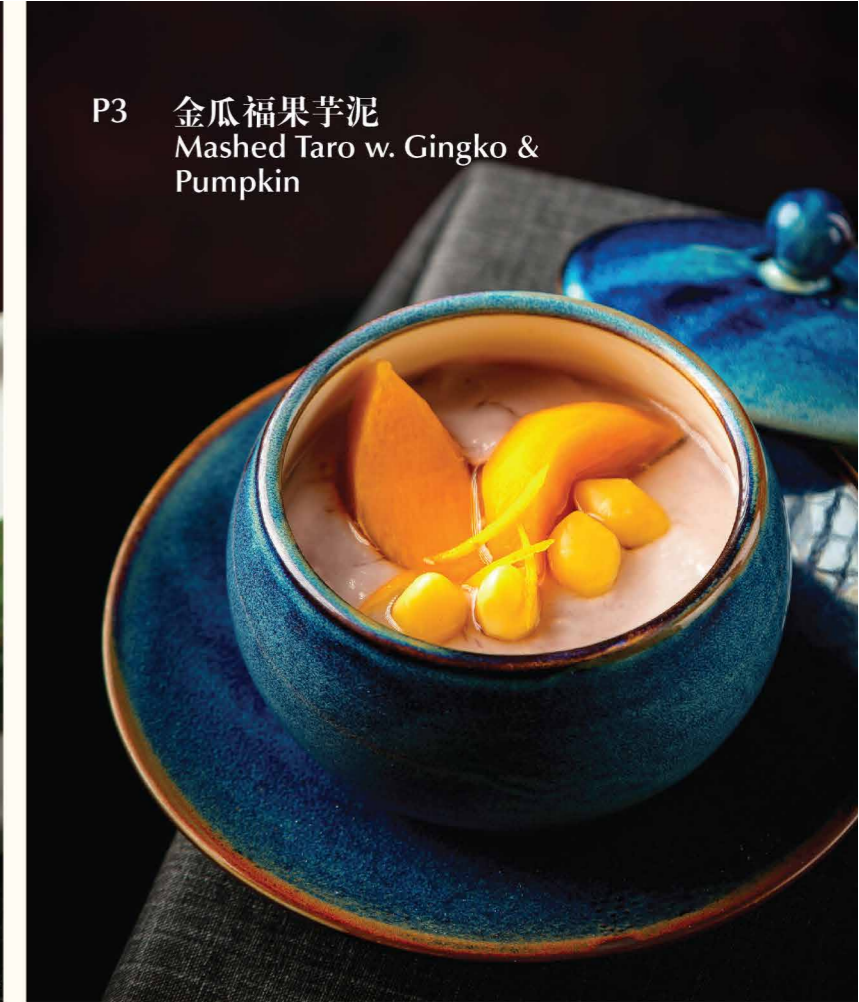
RM38  
小 / Small
- P6 红莲炖雪蛤 🍲  
Double-Boiled Hashima w. Red Dates & Lotus Seed

RM48  
每位/Per Person
- P7 冰花枣皇炖燕窝 每30克 / Per 30g  
Double-boiled Sabah Bird Nest w. Premium Red Dates & Rock Sugar

RM138  
每位/Per Person



P2 马蹄油条绿豆爽  
'Lek Tau Suan' Soup  
Green Bean & Water Chestnut



P3 金瓜福果芋泥  
Mashed Taro w. Gingko &  
Pumpkin



P5 反沙芋条  
Deep-fried Taro w. Sugart



P7 冰花枣皇炖燕窝  
Double-boiled Sabah Bird Nest  
w. Premium Red Dates &  
Rock Sugar



## 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

-营业时间：星期一至星期六 / Monday - Saturday - 11:00am - 3:00pm / 6:00pm - 10:30pm  
Operation Hours 星期日和公共假期 / Sunday & Public Holiday - 10:00am - 3:00pm / 6:00pm - 10:30pm

-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。请在点餐前向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.

-如对所有食物敏感或要求，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    🌿 素食 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 Teochew  
017-815 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

樱桃酒楼  
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.