



名門·至尊烤鴨

UPPER PALACE SUPER PEKING DUCK

至尊烤鴨嚴選頂級愛爾蘭銀山鴨，明火掛爐，以荔枝木炭熏烤，肉質更細嫩，肥而不膩，堂片鴨伴以秘制醬汁佐料，滋味獨有。菜式揉合傳統與創新，震撼味蕾新驚喜。

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，色香味俱全的佳肴。

Super Peking Duck features Premium Irish Silverhill duck, smoked over dry lychee wood for a captivating aroma. The tender, rich meat is paired with a special sauce, blending tradition and innovation for a delightful flavor experience. It is 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.

Our Executive Chef, hails from Hong Kong and has over 30 years of culinary experience. With his passion and talent, he transforms each dim sum and traditional dish into a flawless masterpiece, utilizing premium ingredients and unique techniques to present dishes that are visually appealing and delicious.

名門餐飲集團

Upper Palace Dining Group

头盘

Appetizers

- A1 酥炸盐水豆腐
Deep-fried Beancurd w. Chives Sauce
RM16
每碟/Per Plate
- A2 脆皮金沙三文鱼皮
Crispy Salmon Fish Skin w. Salted Egg Yolk
RM25
每碟/Per Plate
- A3 麦香脆茄子
Cruised Eggplant w. Crispy Oat
RM28
每碟/Per Plate
- A4 泰式香芒沙律虾
Mango Salad Prawn in Thai Style
RM28
每碟/Per Plate
- A5 川味口水鸡
Chilled Chicken in Sichuan Style
RM28
每碟/Per Plate
- A6 上海白饭鱼
Deep-fried Silver Fish in
Shanghainese style
RM28
每碟/Per Plate



A5 川味口水鸡
Chilled Chicken in Sichuan Style



A6 上海白饭鱼
Deep-fried Silver Fish in
Shanghainese style

Barbecue
Selections

焗烤

B1 42天饲养北京烤鸭 (二食) ▽



(采用顶级爱尔兰银山鸭) 荔枝木炭烧
Lychee Wood Roasted Peking Duck with Two Courses
(Irish Silver Hill Duck)
(制作需45分钟 Requires 45 minutes to prepare)

RM248
每只/Whole

B2 42天饲养港式烧鸭 ▽



(采用顶级爱尔兰银山鸭) 荔枝木炭烧
Lychee Wood HK Roasted Duck
(Irish Silver Hill Duck)
(制作需45分钟 Requires 45 minutes to prepare)

RM108
半只/Half

RM198
每只/Whole

B3 港式脆皮海藻鸡

HK Style Crispy Roasted Seaweed Chicken

RM68
半只/Half

RM128
每只/Whole

B4 炭烧西班牙黑毛猪排骨

Grilled Iberico Pork Ribs

(制作需45分钟 Requires 45 minutes to prepare)

RM188
小/Small

B5 深井挂炉烧鹅 (预订)

Sham Tseng Roast Goose (Pre-order)

(制作需45分钟 Requires 45 minutes to prepare)

RM98
例牌/Quarter

RM198
半只/Half

RM398
每只/Whole



B4 炭烧西班牙黑毛猪排骨
Grilled Iberico Pork Ribs



B3 港式脆皮海藻鸡
HK Style Crispy Roasted
Seaweed Chicken

“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.



*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.

汤羹

Soup

C1 四川酸辣汤

Hot & Sour Thick Soup in Sichuan Style

RM28
小/ Small

C2 菜胆竹笙炖北菇汤

Double-boiled Vegetable & Bamboo Pith

RM38
小/ Small

C3 淮杞响螺炖鸡汤

Double-boiled Sea Whelk w. Chinese Yam & Wolfberry

RM48
小/ Small

C4 花胶富贵海鲜羹

Braised Fish Maw w. Seafood Soup

RM68
小/ Small



C1 四川酸辣汤
Hot & Sour Thick Soup in Sichuan Style



C2 菜胆竹笙炖北菇汤
Double-boiled Vegetable & Bamboo Pith

C3 淮杞响螺炖鸡汤

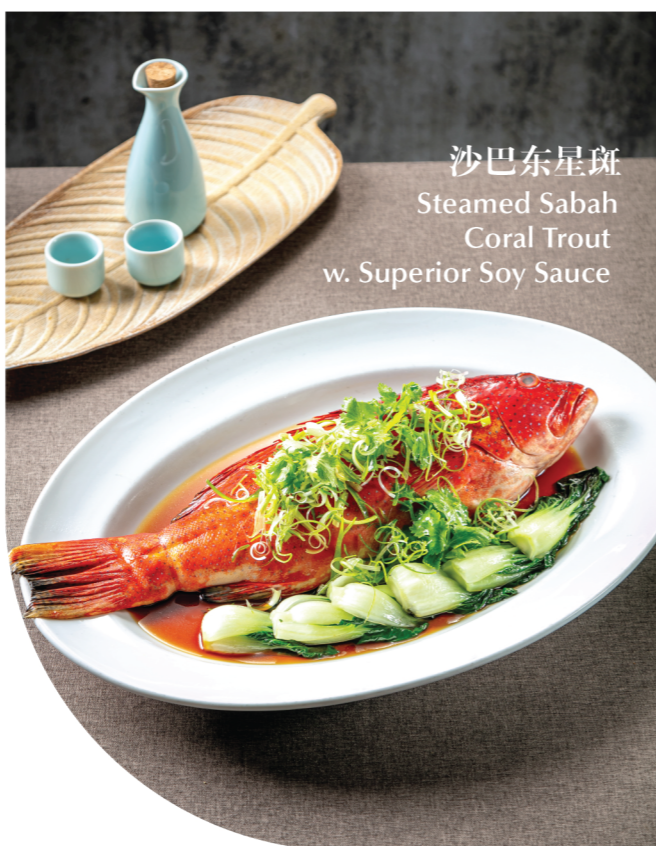
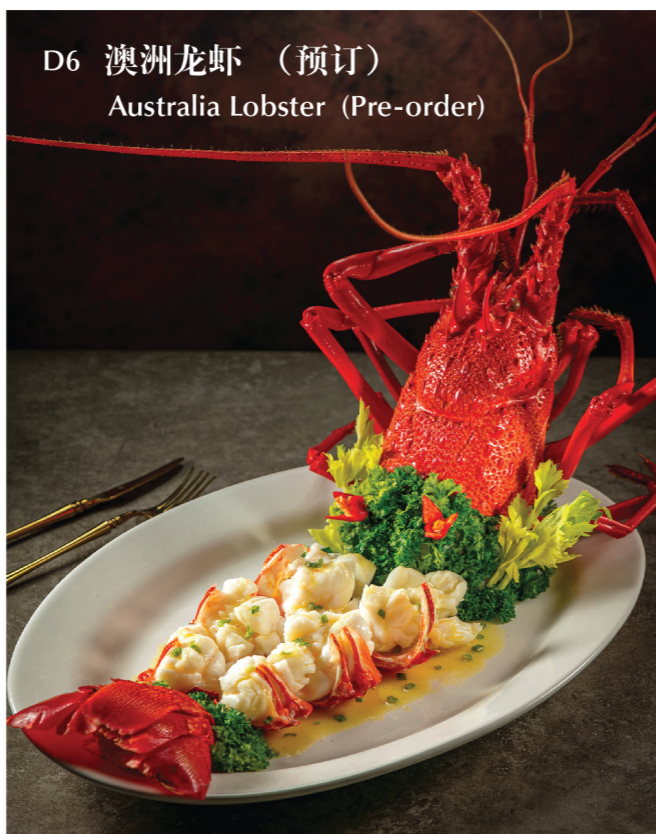
Double-boiled Sea Whelk
w. Chinese Yam & Wolfberry



生猛 海鲜

Live
Seafood

- D1 野生笋壳
Marble Goby 'Soon Hock' Fish
时价 Market Price
- D2 沙巴东星斑 (预订)
Sabah Coral Trout (Pre-order)
时价 Market Price
- D3 沙巴龙虎斑
Sabah Dragon Grouper
时价 Market Price
- D4 野果巴丁鱼
Wild Caught Patin
时价 Market Price
- D5 忘不了 (预订)
Empurau (Pre-order)
时价 Market Price
- D6 澳洲龙虾 (预订)
Australia Lobster (Pre-order)
时价 Market Price



沙巴东星斑
Steamed Sabah
Coral Trout
w. Superior Soy Sauce

油浸野生笋壳鱼
Deep-fried Marble Goby
'Soon Hock' Fish



烹饪方法

Cooking Methods :

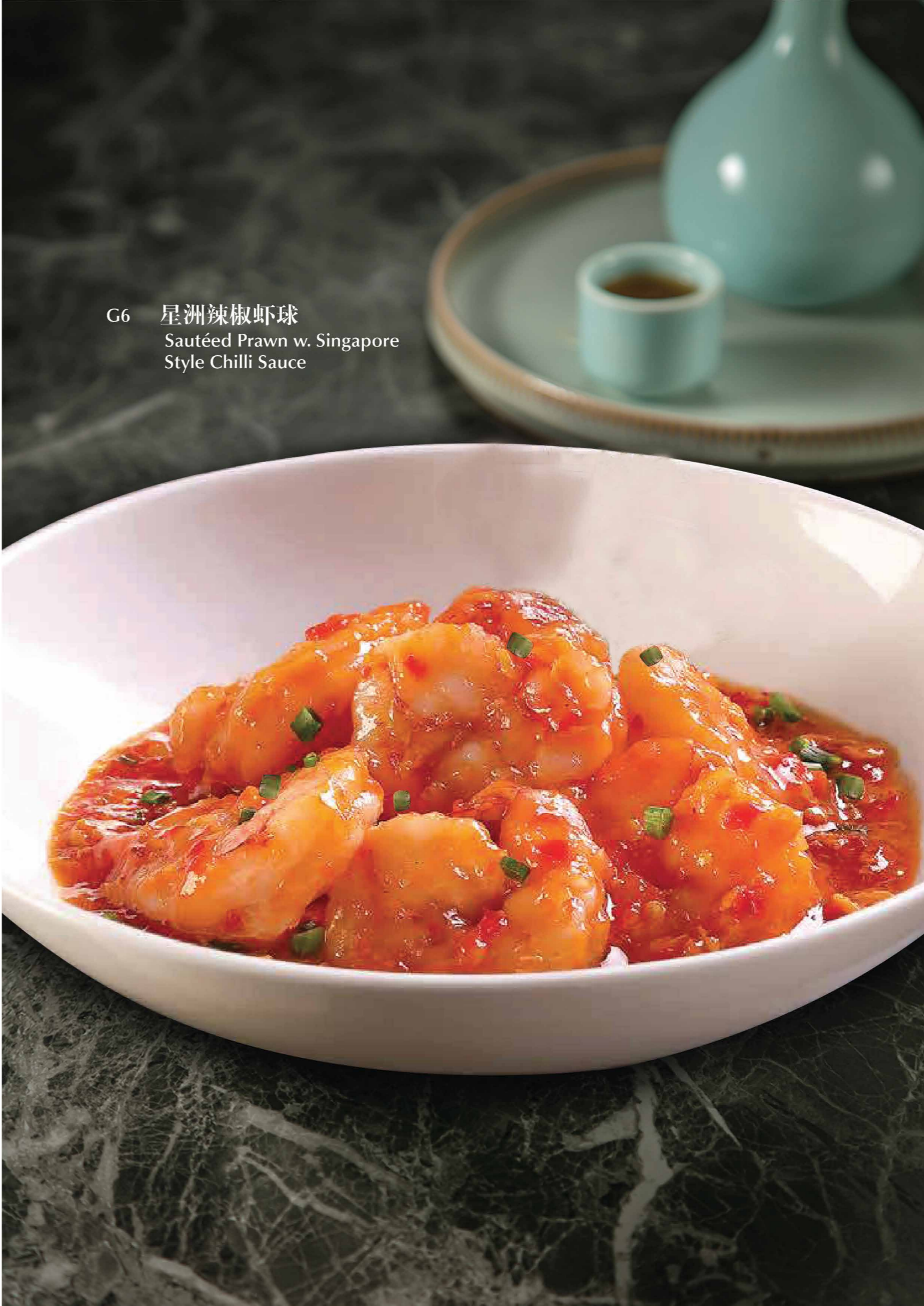
清蒸	Steamed w. Superior Soy Sauce
酸甜	Deep-fried w. Sweet & Sour
豉汁蒸	Steamed w. Black Bean Sauce
文冬姜	Steamed w. Bentong Ginger
潮州蒸	Steamed w. Teochew Style
金汤酸菜	Stewed Fish w. Preserved Vegetables
泰式油浸	Deep-fried w. Thai Style

海 鲜

Seafood



G3 金汤酸菜鱼片
Stewed Fillet
w. Preserved Vegetables



G6 星洲辣椒虾球
Sautéed Prawn w. Singapore
Style Chilli Sauce

G1 椒盐炸鲜鱿
Deep-fried Squid
w. Salt & Pepper
RM48 小 / Small

G2 潮州油泡鲜鱿
Sautéed Squid w.
Crushed Ginger & Garlic
RM48 小 / Small

G3 金汤酸菜鱼片
Stewed Fillet
w. Preserved Vegetables
RM88 小 / Small

G4 金沙香柠虾球
Sautéed Sea Prawn w. Salted Egg Yolk
& Lime Sauce
RM78 小 / Small

G5 乾葱爆虾球
Wok-fried Sea Prawn
w. Spring Onion
RM78 小 / Small

G6 星洲辣椒虾球
Sautéed Prawn w. Singapore
Style Chilli Sauce
RM78 小 / Small

海参花胶

Sea Cucumber
Fish Maw

E1 豆筋海鲜炆鱼鳔
Braised Fish Maw
w. Seafood & Beancurd Stick
RM88 小 / Small

E2 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

E3 红烧原只澳洲鲍鱼 (二头)
Braised Abalone in
Premium Brown Sauce
RM148 小 / Small

E4 海味一品煲 (海参/花胶/花菇)
Braised Assorted Seafood in Claypot
(Sea Cucumber / Fish Maw / Mushroom)
RM158 小 / Small

E5 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

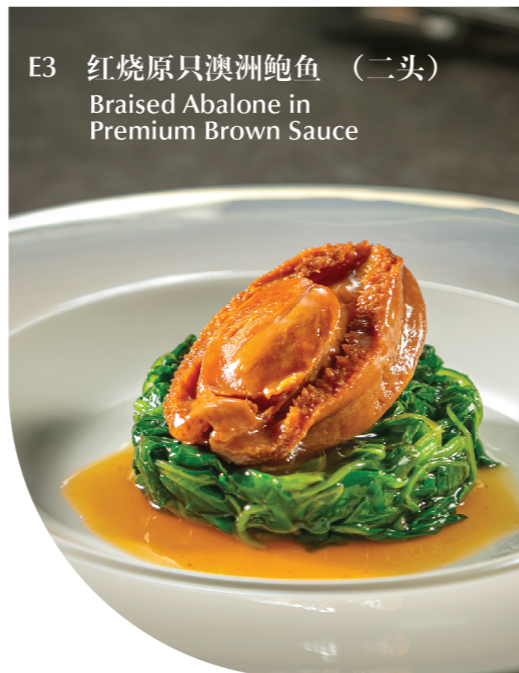
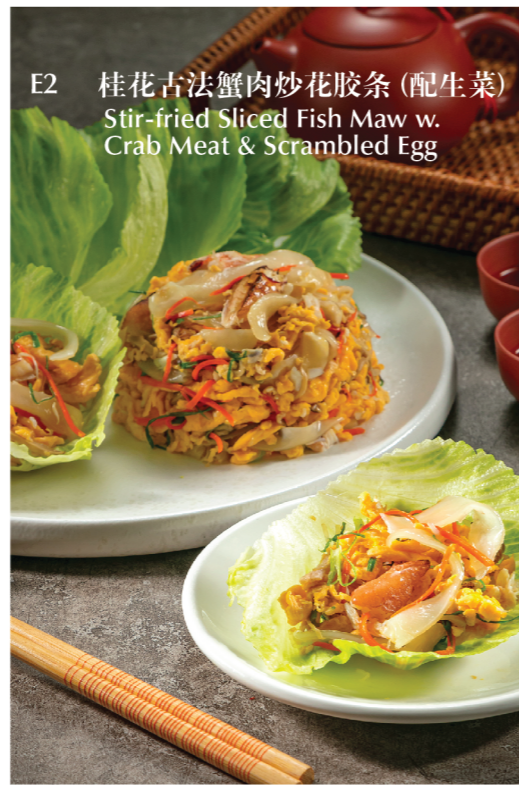
花胶
Superior Fish Maw
RM98 每件/ Each

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



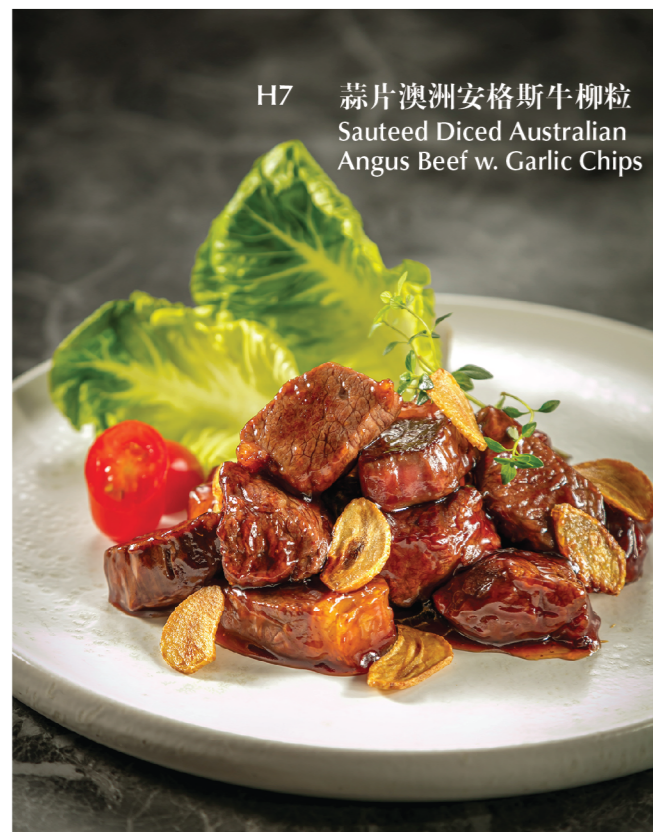
E5 红烧极品海味 (选配)
Premium Braised Items (Choose)

猪牛

Beef
Pork



H1 菠萝咕嚕肉
Wok Fried Sweet & Sour Pork Belly



H7 蒜片澳洲安格斯牛柳粒
Sautéed Diced Australian
Angus Beef w. Garlic Chips

H1 菠萝咕嚕肉
Wok Fried Sweet & Sour Pork Belly
RM48 小 / Small

H2 梅香咸鱼花腩煲
Braised Pork Belly w. Salted Fish
RM48 小 / Small

H3 重庆辣子鸡
Deep-fried Diced Chicken
w. Dried Chili in Szechuan Style
RM48 小 / Small

H4 台式三杯海藻鸡
Three Cup Seaweed Kampung Chicken
in Taiwanese Style
RM68 半只 / Half

H5 石板沙姜焗海藻鸡
Pan-fried Seaweed Kampung Chicken
w. Sand Ginger in Hot Stone
RM68 半只 / Half

H6 罗定豆豉海藻鸡
Roasted Seaweed Kampung Chicken
w. Fermented Black Beans
RM68 半只 / Half

H7 蒜片澳洲安格斯牛柳粒
Stir-fried Diced Australian
Angus Beef w. Garlic Chips
RM128 小 / Small

H3 重庆辣子鸡
Deep-fried Diced Chicken
w. Dried Chili in Szechuan Style



蔬菜豆腐

Vegetables
Beancurd



M1 乾煸四季豆
Stir-fried French Bean w. Minced Meat

M1 乾煸四季豆
Stir-fried French Bean
w. Minced Meat
RM32 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

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

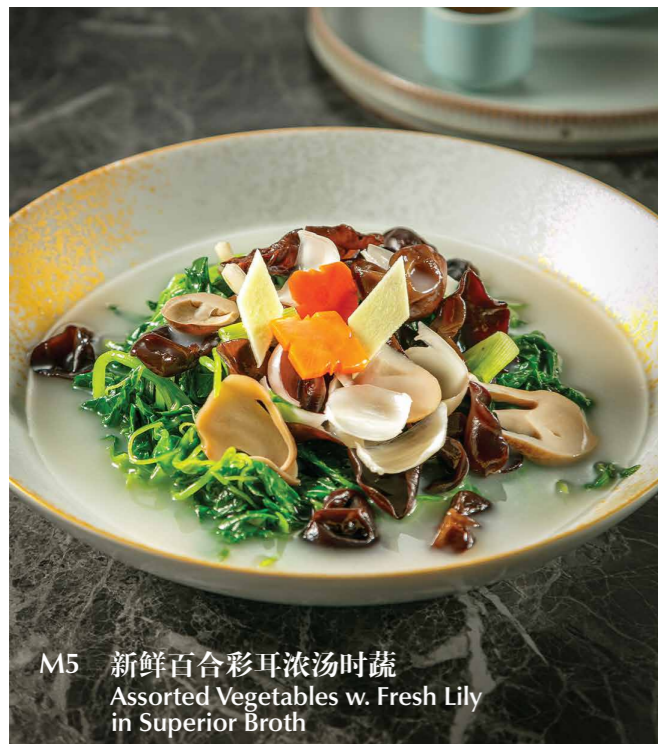
M6 海鲜菠菜豆腐煲
Braised Seafood w. Spinach
Beancurd in Claypot
RM48 小 / Small

M3 鱼香茄子煲
Stir-fried French Bean
w. Minced Meat
RM32 小 / Small

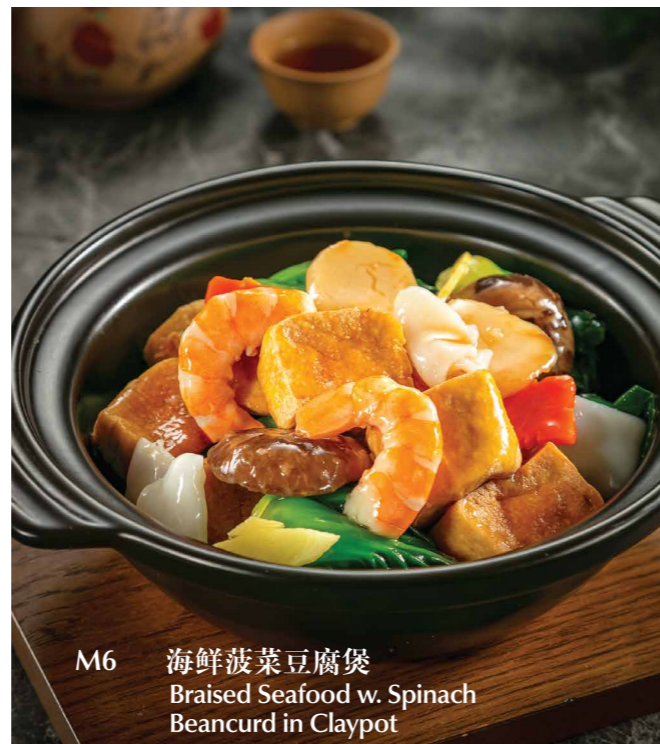
M7 田园时蔬
Seasonal Vegetable
RM28 小 / Small

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

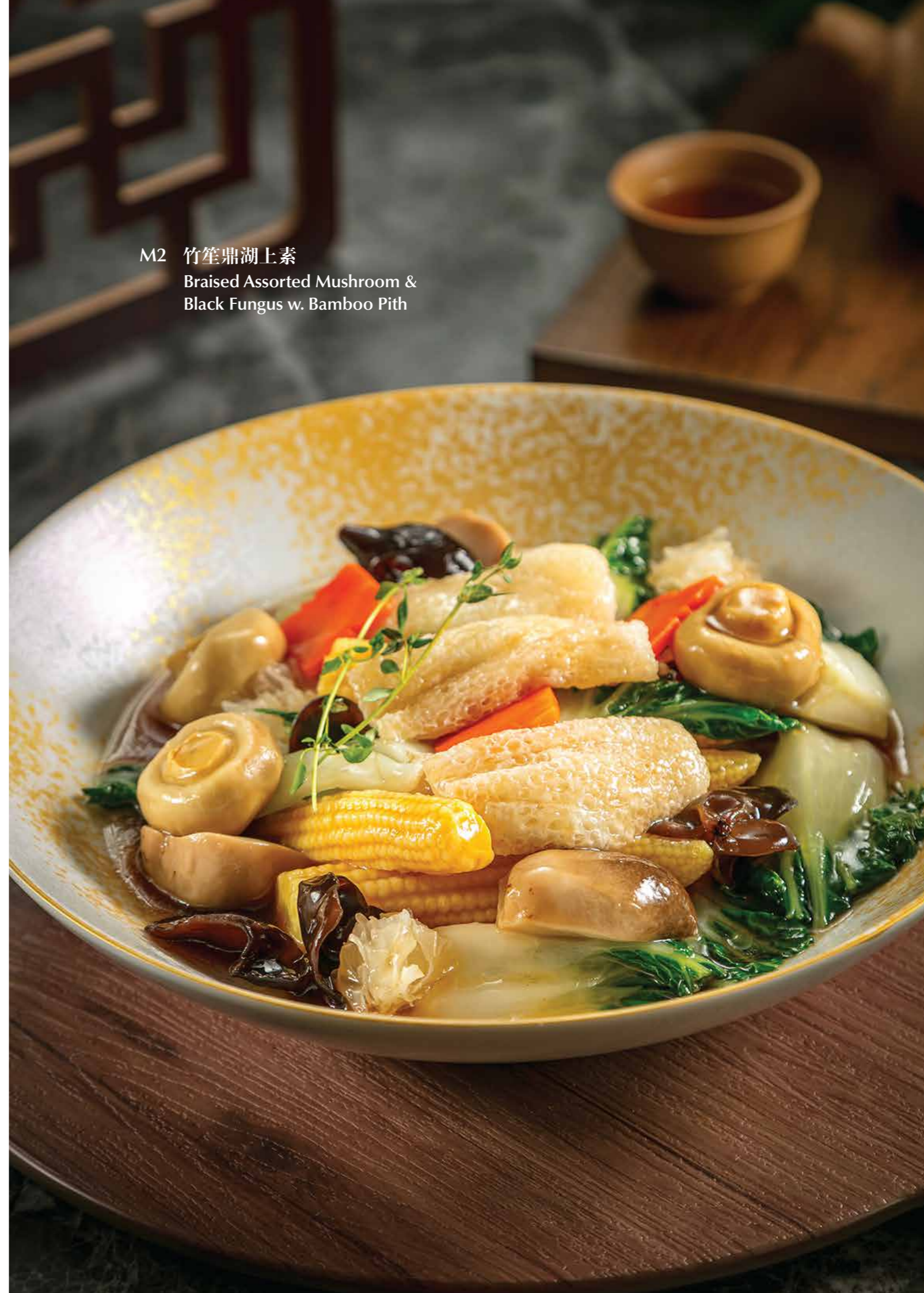
烹饪方法
Cooking Methods :
清炒, 蒜蓉炒, 蚝油炒
Sautéed, Sautéed with Garlic,
Sautéed w. Oyster Sauce,



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



M6 海鲜菠菜豆腐煲
Braised Seafood w. Spinach
Beancurd in Claypot



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

饭面

Noodles
Rice

- | | | |
|----|--|----------------------|
| N1 | 招牌扬州炒饭
Signature Yong Chow Fried Rice | RM28
小 / Small |
| N2 | 海鲜炒福建面
Stir-fried Seafood Hokkien Noodle | RM28
小 / Small |
| N3 | 海鲜焖伊面
Braised Seafood w. Yee-fu Noodles | RM28
小 / Small |
| N4 | 滑蛋海鲜炒河粉/生面
Stir-fried Rice Noodle w. Seafood & Creamy Egg Sauce | RM28
小 / Small |
| N5 | 乾炒安格斯牛肉河粉
Wok-fried Hor Fun w. Angus Beef | RM48
小 / Small |
| N6 | 姜葱上汤焗生虾煎脆面 (U3 / U4)
Crispy Rice Noodles & Fresh Water Prawn in Superior Broth | 时价
Seasonal Price |



N1 招牌扬州炒饭
Signature Yong Chow Fried Rice



N2 海鲜炒福建面
Stir-fried Seafood Hokkien Noodle



N6 姜葱上汤焗生虾煎脆面
Crispy Rice Noodles & Fresh Water Prawn in Superior Broth

甜品 Dessert



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



P6 清补凉龟苓膏
Chilled Herbal Jelly w. Sweet Soup

P1 水晶杞子桂花糕 (4件)
Chilled Osmanthus Jelly w. Wolfberries (4pcs)

RM12
小 / Small

P2 酥炸莲蓉窝饼
Deep-fried Lotus Pancake

RM20
小 / Small

P3 10年陈皮红豆沙
Tangerine Peel Red Bean Soup

RM12
每位 / Per Person

P4 杨枝甘露
Mango Pomelo Sago

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

RM24
每位 / Per Person

P7 红莲桂花炖桃胶
Double-boiled Peach Gum w. Ginseng Root & Osmanthus

RM28
每位 / Per Person



P7 红莲桂花炖桃胶
Double-Boiled Peach Gum w.
Ginseng Root & Osmanthus

茶 PREMIUM CHINESE TEA Per Person/位

养生菊花
Chrysanthemum Tea RM4

品茗香片
Jasmine Tea RM4

安溪铁观音
Tie Guan Yin RM4

陈皮普洱
Orange Peel Pu Er RM4

热饮 HOT BEVERAGES Per Person/位

意式咖啡
Espresso RM6

美式咖啡
Americano RM8

摩卡
Mocha RM8

卡布奇诺
Cappuccino RM9

拿铁
Latte RM9

巧克力
Chocolate RM7

汽水 SOFT DRINKS Per Can/罐

一百号
100 Plus RM5

可口可乐
Coke RM5