



至尊烤鴨

SUPER PEKING DUCK

至尊烤鴨——经典匠心，独特体验

精选顶级爱尔兰银山鸭，采用明火挂炉，以荔枝木炭烤制，外皮香脆，肉质细嫩，肥而不腻。堂片烤鸭搭配秘制酱料，融合传统与创新，带来独特风味与全新味觉享受。餐厅融合粤菜与北京烤鸭文化，以简约时尚氛围，打造年轻一代的全新用餐体验。名門餐饮集团行政总厨来自香港，拥有30多年经验，严选优质食材，匠心烹饪，呈现色香味俱全的美食盛宴。

SUPER PEKING DUCK – A Perfect Blend of Tradition and Flavor

Our premium Irish Silver Hill duck is roasted over lychee wood charcoal for a crispy skin and tender, juicy meat. Carved tableside and served with our signature sauce, it offers a unique balance of tradition and innovation.

At Upper Palace Super Peking Duck, we combine Cantonese cuisine and Peking duck culture in a modern, stylish setting. Led by our Hong Kong executive chef with 30+ years of experience, we use the finest ingredients and expert techniques to create dishes that are as delicious as they are elegant.

名門餐飲集團

Upper Palace Dining Group

头盘冷盘

Appetizers
Cold Dishes

- A1 椒盐一口脆豆腐
Deep-fried Salt & Pepper Beancurd
RM12
每碟/Per Plate
- A2 家乡爽口芒果
Pickled Sour Mango
RM12
每碟/Per Plate
- A3 重庆麻辣日本毛豆
Chongqing Spicy & Numbing Japanese Edamame
RM15
每碟/Per Plate
- A4 金梅紫薯条
Fried Purple Sweet Potato Fries w. Sour Plum Powder
RM15
每碟/Per Plate
- A5 金沙炸鱼皮
Fried Fish Skin w. Salted Egg
RM22
每碟/Per Plate
- A6 麦香脆茄子
Crusted Eggplant w. Crispy Oat
RM18
每碟/Per Plate
- A7 川味口水鸡
Chilled Chicken in Sichuan Style
RM22
每碟/Per Plate
- A8 名門四喜拼盘 (厨师搭配) (预订)
Upper Palace Four Combinations Platter (Chef Collaboration)
RM268
每碟/Per Plate

A1 椒盐一口脆豆腐
Deep-fried
Salt & Pepper Beancurd



A6 麦香脆茄子
Cruised Eggplant w. Crispy Oat



A7 川味口水鸡
Chilled Chicken in Sichuan Style



A8 名門四喜拼盘 (厨师搭配) (预订)
Upper Palace Four Combinations Platter
(Chef Collaboration)

Barbecue
Selections

烧烤

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)

RM168
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 / 豉椒凉瓜焖鸭架

Deep-fried w. Pepper & Salt / Braised w. Black Bean & Bitter Gourd

RM28
小/ Small

B2 42天饲养港式烧伦敦鸭 ♡



(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)

RM98
半只/Half

RM188
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 港式沙皮乳猪 (预订)

Crispy Roasted Suckling Pig (Pre-order)

RM398
每只/Whole



*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。
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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 HK Roasted Duck

(Irish Silver Hill Duck)

“42天饲养北京烤鸭”融合了顶级爱尔兰银山鸭，经过干荔枝木炭的烟熏，散发出甜美的香气。此鸭需提前预订，每天仅供应有限数量，新鲜烤制时间需45分钟，火炉中慢慢烘烤。在这个过程中，您将见证时间如何雕琢出完美的烤鸭。配以新鲜蒸饼、黄瓜条和葱丝、原蔗糖，以及特制的家制海鲜酱，口感层次丰富。每一口都仿佛在品味历史的传承与创新的碰撞。

The "Lychee Wood HK Roasted 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

- C1 **文思豆腐海皇羹**
Shredded Beancurd w. Seafood Soup **RM28**
每位/ Per Serving
- C2 **菜胆竹笙炖北菇汤**
Double-boiled Vegetable & Bamboo Pith **RM38**
每位/ Per Serving
- C3 **淮杞响螺花胶炖鸡汤**
Double-boiled Fish Maw, Sea Whelk w. Chinese Yam & Wolfberry **RM48**
每位/ Per Serving
- C4 **鱼籽贵妃花胶燕窝羹**
Braised Fish Maw Soup w. Bird's Nest & Seafood **RM68**
每位/ Per Serving
- C5 **古法红烧蟹肉翅**
Braised Shark Fin w. Crab Meat Soup **RM68**
每位/ Per Serving
- C6 **红烧高汤中鲍翅**
Braised Shark Fin and Abalone in Superior Broth **RM168**
每位/ Per Serving



C3 淮杞响螺花胶炖鸡汤
Double-boiled Fish Maw, Sea Whelk
w. Chinese Yam & Wolfberry



生猛 Live Seafood 海鲜

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 高旗巴丁鱼
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



D6 澳洲龙虾 (预订)
Australia Lobster (Pre-order)



D4 高旗巴丁鱼
Wild Caught Patin

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

D1 油浸野生笋壳鱼
Deep-fried Marble Goby
'Soon Hock' Fish



海 鲜

Seafood



G1 金汤酸菜鱼片
Stewed Fillet
w. Preserved Vegetables

G1 金汤酸菜鱼片
Stewed Fillet
w. Preserved Vegetables
RM128 小 / Small

G2 带子蒸豆腐
Steamed Fresh Scallops w.
Beancurd w. Soy Sauce
RM88 小 / Small

G3 西兰花炒鲜带子
Stir-fried Broccoli
w. Fresh Scallops
RM98 小 / Small

G4 干葱米酒虾煲
Claypot Prawns
w. Chinese Wine
RM78 小 / Small

G5 虾球
Sea Prawns
RM68 小 / Small

烹饪方法 Cooking Methods :

咸蛋	Pan-fried
麦片	Cereal
四川干烧	Sichuan Style
西兰花	Broccoli

G6 海虾
Whole Sea Prawns
RM78 小 / Small

烹饪方法 Cooking Methods :

干煎	Pan-fried
麦片	Cereal
蛋丝西式	Shredded Egg Yolk
奶油	Butter
三味	Special Sauce
咸蛋	Pan-fried
椒盐	Salt and Pepper

G5 金沙咸蛋虾球
Deep-fried Prawns
w. Salted Egg Yolk



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)
RM88 小 / Small
- E2 红烧原只澳洲鲍鱼 (二头)
Braised Australian Abalone in
Premium Brown Sauce
RM198 小 / Small
- E3 海味一品煲 (海参/花胶/花菇)
Braised Assorted Seafood in Claypot
(Sea Cucumber / Fish Maw / Mushroom)
RM158 小 / Small

*另加5粒鲍鱼 *Add 5 pieces of Abalone RM40
- E4 翡翠六锦龙船海参
Braised Whole Stuffed Sea Cucumber
RM588 小 / Small *海参 (750g - 900g)
- E5 红烧极品海味 (选配)
Premium Braised Items (Choose)

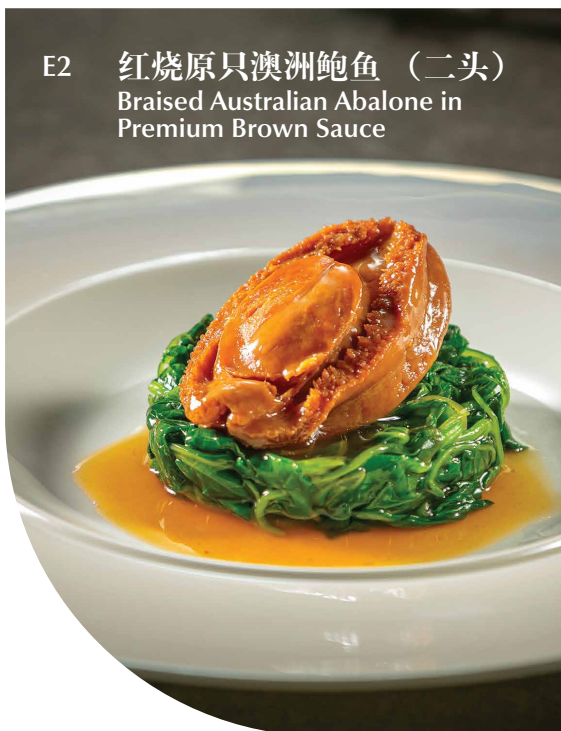
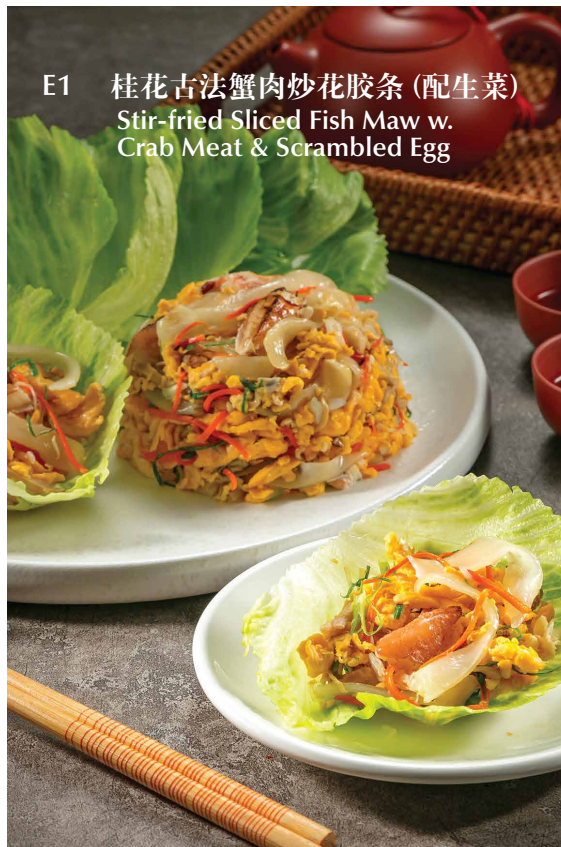
5头鲜鲍
5 Head
Fresh Abalone
RM58 每粒/Per Pc

花胶
Superior Fish Maw
RM48 每件/ Each

海参
Sea Cucumber
RM58 每件/Each

日本花菇
Japanese Mushroom
RM15 每粒/Each

鹅掌
Goose Web
RM48 每只/Each

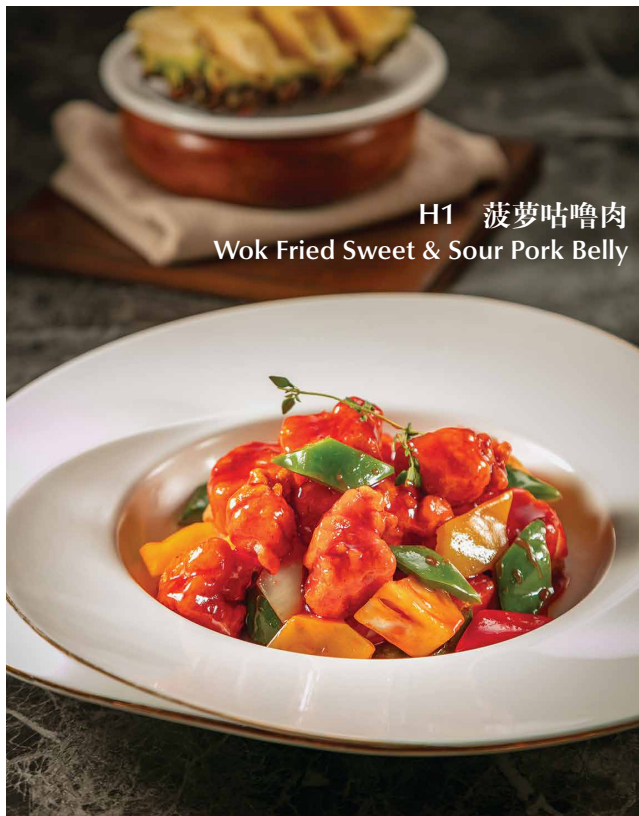


E5 红烧极品海味
Premium Braised Items

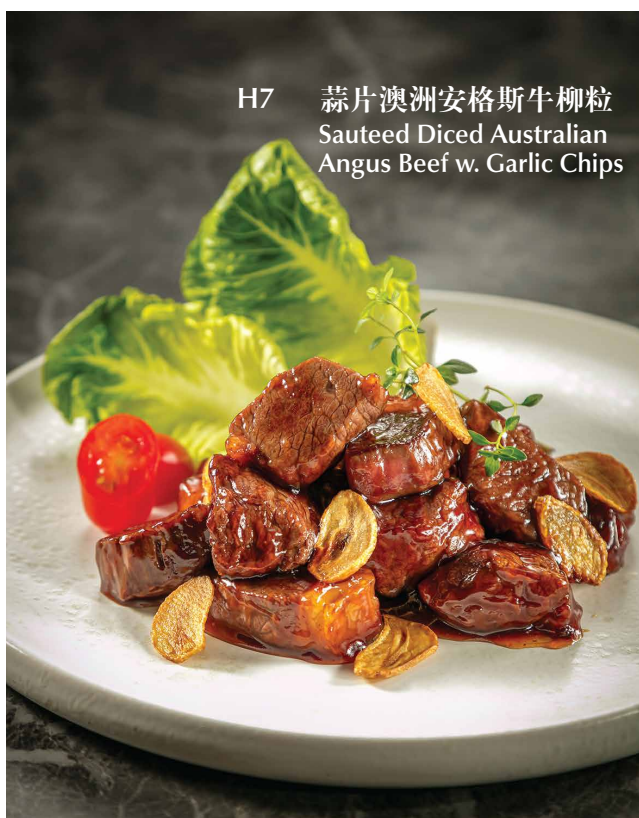


猪牛

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
Sauteed 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 石板沙姜焗鸡
Pan-fried Chicken
w. Sand Ginger in Hot Stone
RM48 半只 / Half

H5 枸杞当归上汤蒸海藻鸡
Steamed Seaweed Chicken &
Angelica Root in Superior Broth
RM68 小 / Small

H6 镇江/京东/风情三味排骨
Braised Spare Ribs w. Black Vinegar
RM48 小 / Small

H7 蒜片澳洲安格斯牛柳粒
Stir-fried Diced Australian
Angus Beef w. Garlic Chips
RM98 小 / Small

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



蔬菜

Vegetables



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

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

M3 鱼香茄子煲
Eggplant Casserole w. Salted Fish
RM32 小 / Small

M4 塘酒云耳芥兰
Stir-fried Kailan w. Black Fungus
RM28 小 / Small

M5 香虾酱啫啫生菜煲
Claypot Lettuce w. Shrimp Paste
RM38 小 / Small

M6 新鲜百合彩耳浓汤浸时蔬
Assorted Vegetables w. Fresh Lily
in Superior Broth
RM48 小 / Small

M7 田园时蔬
Seasonal Vegetable
RM28 小 / Small

烹饪方法 Cooking Methods :

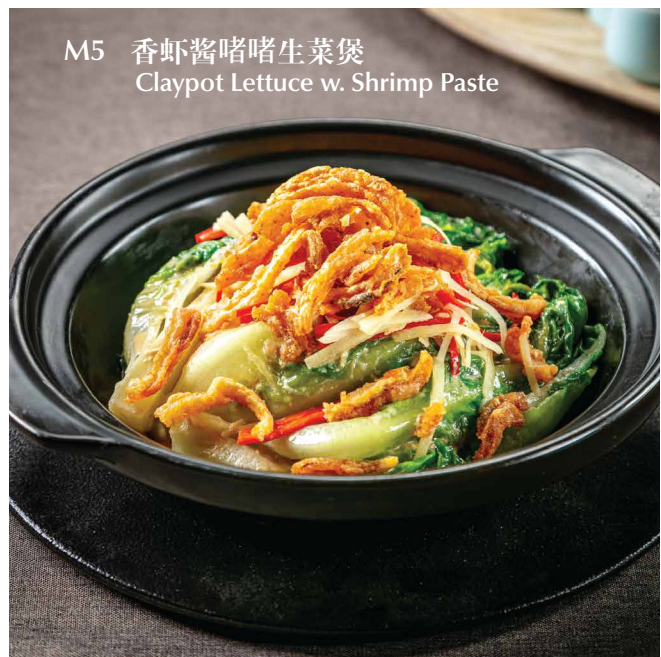
清炒, 蒜蓉炒, 蚝油炒

Sautéed, Sautéed with Garlic,

Sautéed w. Oyster Sauce,



M6 新鲜百合彩耳浓汤时蔬
Assorted Vegetables w. Fresh Lily
in Superior Broth



M5 香虾酱啫啫生菜煲
Claypot Lettuce w. Shrimp Paste

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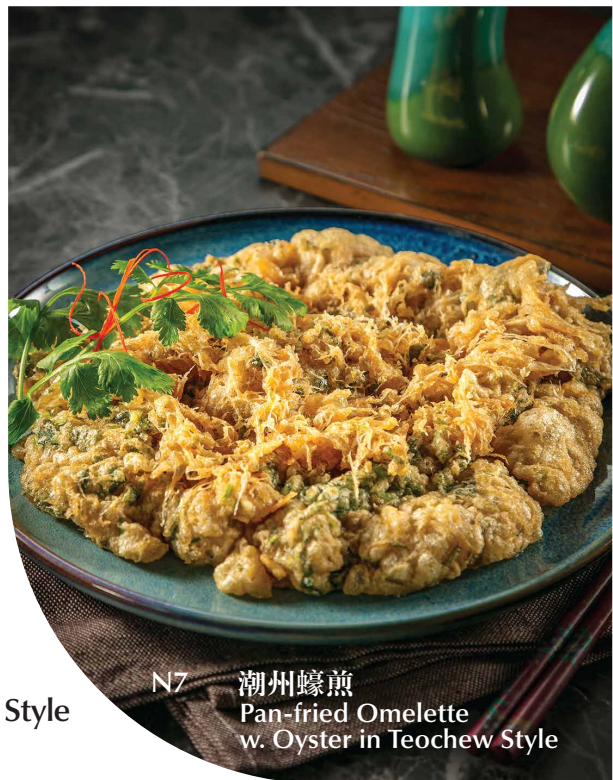
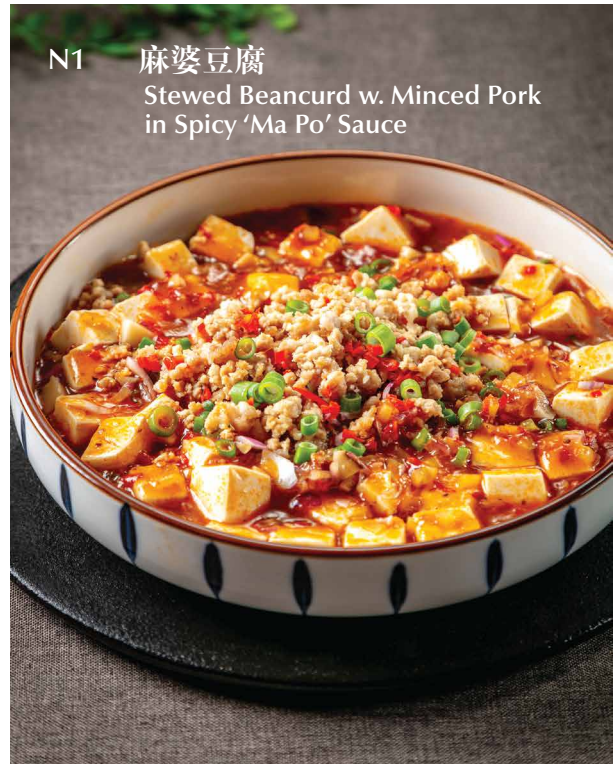
M2 竹笙鼎湖上素
Braised Assorted Mushroom &
Black Fungus w. Bamboo Pith



蛋豆腐

Egg
Beancurd

- N1 麻婆豆腐
Stewed Beancurd w. Minced Pork
in Spicy 'Ma Po' Sauce
RM18 小 / Small
- N2 金汁什菌豆腐
Braised Beancurd w. Assorted
Mushroom & Pumpkin Sauce
RM28 小 / Small
- N3 菜香肉碎豆腐
Braised Beancurd w. Minced Meat
RM28 小 / Small
- N4 至尊菠菜豆腐煲
Braised Spinach Beancurd in Claypot
RM30 小 / Small
- N5 海鲜豆腐煲
Stewed Beancurd w. Seafood in Claypot
RM38 小 / Small
- N6 香煎虾仁芙蓉蛋
Pan-fried Omelette w. Prawn
RM22 小 / Small
- N7 潮州蠔煎
Pan-fried Omelette w. Oyster in Teochew Style
RM38 小 / Small



N5 海鲜豆腐煲
Stewed Beancurd
w. Seafood in Claypot



饭面

Noodles
Rice

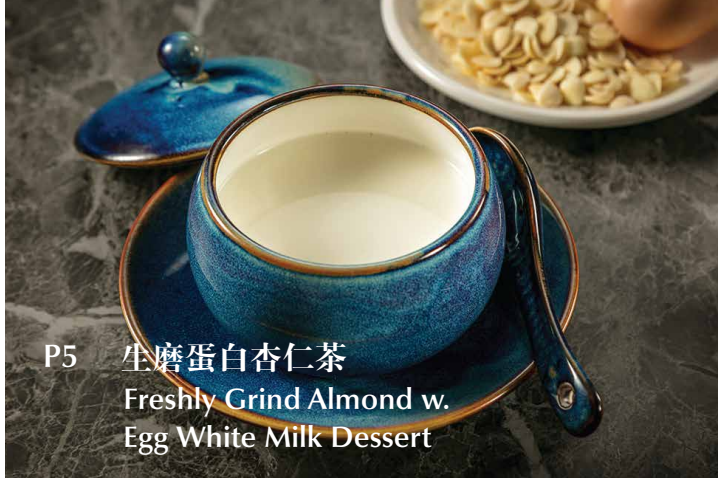
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| Q1 | 招牌四季炒饭 (叉烧, 虾仁)
Four Seasons Signature Fried Rice (Char Siew & Shrimp) | RM28
小 / Small |
| Q2 | 海鲜炒福建面
Stir-fried Seafood Hokkien Noodle | RM28
小 / Small |
| Q3 | 海鲜焗伊面
Braised Seafood w. Yee-fu Noodles | RM28
小 / Small |
| Q4 | 滑蛋海鲜炒河粉 / 生面
Stir-fried Rice Noodle w. Seafood & Creamy Egg Sauce | RM28
小 / Small |
| Q5 | 海鲜干炒河粉
Wok-fried Hor Fun w. Seafood | RM28
小 / Small |
| Q6 | 姜葱上汤焗生虾煎脆面 (U7) (*最少两只)
Crispy Rice Noodles & Fresh Water Prawn in Superior Broth | RM58
每只 / Each |
| Q7 | 银丝生虾明炉煲 (U7) (*最少两只)
Glass Noodle and Fresh Shrimp Claypot | RM58
每只 / Each |
| Q8 | 去骨海南滑海藻鸡配油饭 (配搭姜蓉和生虾酱)
Hainanese Seaweed Chicken Rice
(Ginger & Shrimp Paste) | RM138
每只 / Each |





Q8 去骨海南滑海藻鸡配油饭
(配搭姜蓉和生虾酱)
Hainanese Seaweed Chicken Rice
(Ginger & Shrimp Paste)

甜品 Dessert



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



P6 龟苓膏
Chilled Herbal Jelly

- | | | |
|----|--|-------------------------|
| P1 | 水晶杞子桂花糕 (6件)
Chilled Osmanthus Jelly w. Wolfberries (4pcs) | RM12
小 / Small |
| P2 | 酥炸莲蓉窝饼
Deep-fried Lotus Pancake | RM18
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 | RM22
每位 / Per Person |
| P5 | 生磨蛋白杏仁茶
Freshly Grind Almond w. Egg White Milk Dessert | RM18
每位 / Per Person |
| P6 | 龟苓膏
Chilled Herbal Jelly | RM8
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