



名門·潮州
UPPER PALACE
TEOCHEW

名門潮州堅持“用收藏級美味款待賓客”的理念，選用名貴和時令食材呈現潮粵佳肴。餐廳的花膠是亮點，包括五大名膠中的上品。由香港行政總廚帶領的團隊，創造出獨具風味的盛宴，著名菜品有鮑汁扣花膠皇、潮州滷水、潮式炸粿肉等。包間以“潮”字命名，體現潮汕飲食的深厚底蘊。每一處細節—菜品、茶飲、酒水、環境—都充滿潮汕文化氣息。

Upper Palace Teochew Cuisine uses high-quality ingredients to create Teochew and Cantonese dishes. 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

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 打冷潮州大红花蟹 🍷
Teochew Style Chilled Flower Crab
时价 Market Price

A2 打冷澳洲龙虾 🍷
Chilled Australia Lobster
时价 Market Price

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

潮州前菜

Teochew Appetizer

A4 酥炸盐水豆腐 🍷
Deep-fried Beancurd w. Chives Sauce
RM18 小 / Small

A5 凉拌花胶手撕鹅
Chilled Fish Maw w. Shredded Goose
RM38 小 / Small

A6 椒盐九肚鱼
Deep-fried Bombay Duck Fish
RM38 小 / Small

A7 南乳炸脆肉 🍷
Deep-fried Pork Belly w. Fermented Red Beancurd
RM68 小 / Small

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 Marination: Seafood in Shaoxing wine, spices, and herbs, frozen 24 hrs. Known as "Teochew poison" for its bold taste.

A8 生腌海中虾 🍷
Soy Sauce Marinated Fresh Tiger Prawn
RM88 小/Small

A9 生腌蒸蟹 🍷 请预订 Advance Order Required
Soy Sauce Marinated Roe Crab
时价 Market Price

A10 生腌游水濠尿虾 🍷 季节限定 / Seasonal
Signature Soy Sauce Marinated Raw Mantis Shrimp
时价 Market Price

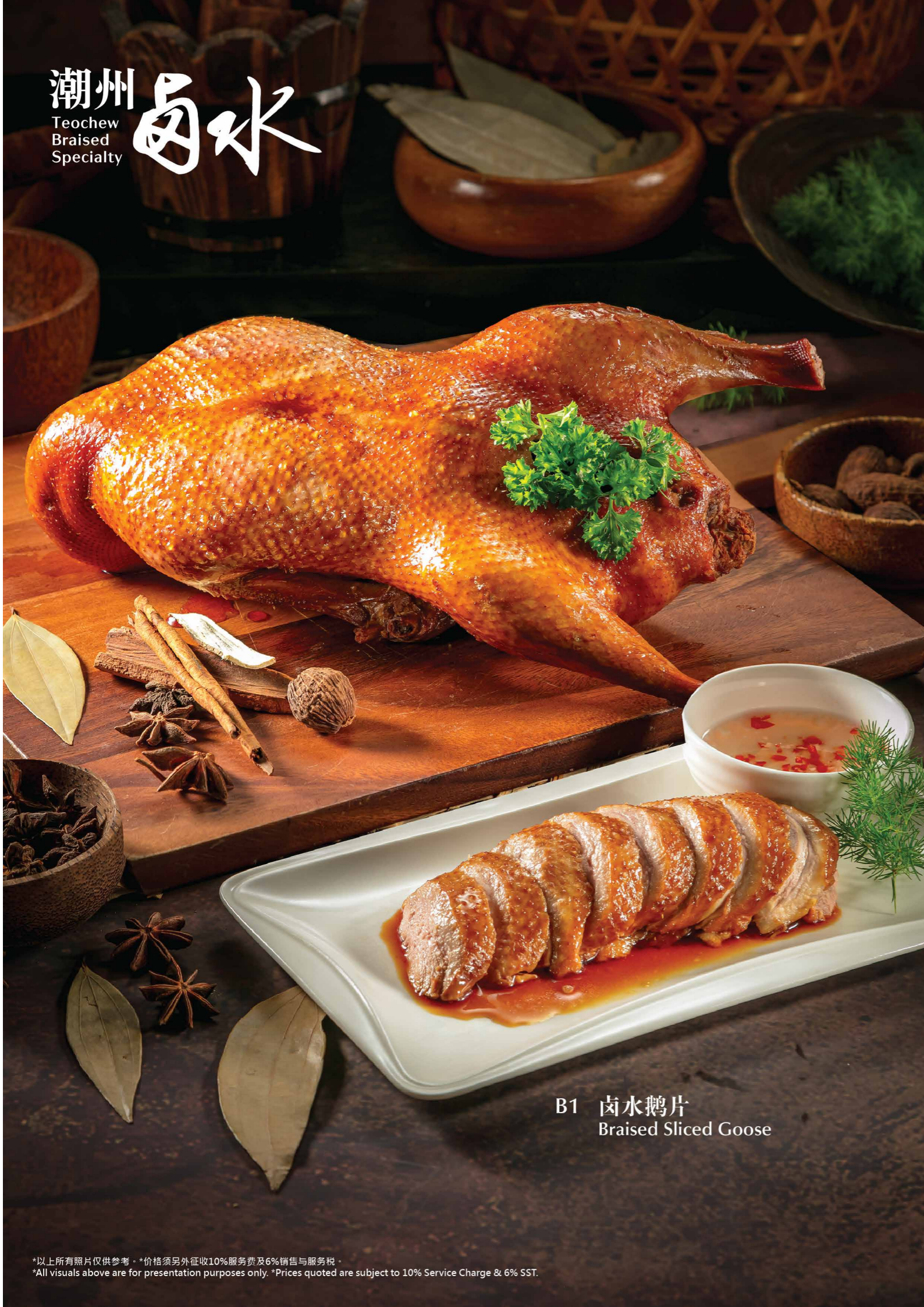
A3 潮州冻马友鱼饭
Teochew Style Chilled Steamed Threadfin



A10 生腌游水濠尿虾 季节限定 / Seasonal
Signature Soy Sauce Marinated Raw Mantis Shrimp

潮州卤水

Teochew
Braised
Specialty




B1 卤水鹅片
Braised Sliced Goose



名門潮州严选狮头鹅, 源自潮汕, 是世界上体型最大的鹅种之一, 以头大如狮、肉质结实著称, 为潮汕卤味文化的经典象征, 常见于节庆与宴席, 历久不衰。自家潮州卤水承袭传统古法, 以花椒、八角、花白蔻、桂皮等十多种香料、中草药与酱油文火熬制, 香气浓郁、层次丰富, 卤香中带甘回韵, 是潮菜灵魂风味所在。

We use Shitou Goose from Chaoshan, a large goose breed known for its rich, firm meat. It's a popular dish during celebrations and banquets. Our Teochew master stock is slow-cooked with spices like peppercorn, star anise, and cardamom for a deep, fragrant flavor with a hint of sweetness.

- 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 卤水脱骨鹅掌(两支起) Braised Boneless 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 卤水鹅头颈 Braised Goose Head & Neck
RM238 每只/Whole
- B7 卤水蹄膀  Braised Pork Knuckle
RM48 小/Small
- B8 卤水墨鱼片  Braised Cuttlefish
RM58 小/Small
- B9 卤水拼盘 Braised Combinations
RM98 双拼/Two Combinations
RM128 三拼/Three Combinations
- B10 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 Sliced Cuttlefish



B10 卤水鹅拼盘
Braised Goose Combinations

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Barbecue
Selections

焗烤



C1 北京烤鸭 (爱尔兰银山鸭) 搭配经典调料
Peking Duck
(Irish Silver Hill Duck)
w. Classic Condiments

叶师傅是名厨，以制作的北京烤鸭闻名。他们采用老式挂炉烤制，需要烤约75分钟，荔枝炭增添独特果味。烤鸭皮酥脆，肉香嫩，搭配经典调料、薄饼、糖、葱丝、黄瓜和香蒜，口感丰富。

Chef Yip is a renowned master chef famous for his Peking roast duck. Cooked in an old-fashioned hanging oven with lychee charcoal wood for about 75 minutes, the duck features crispy skin and tender, flavorful meat. Served with classic condiments, thin pancakes, sugar, shredded scallions, cucumber, and garlic, it offers a rich and satisfying taste experience.



C1 北京烤鸭 (爱尔兰银山鸭) 搭配经典调料

Peking Roast Duck
(Irish Silver Hill Duck)
w. Classic Condiments
Whole Duck RM280 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

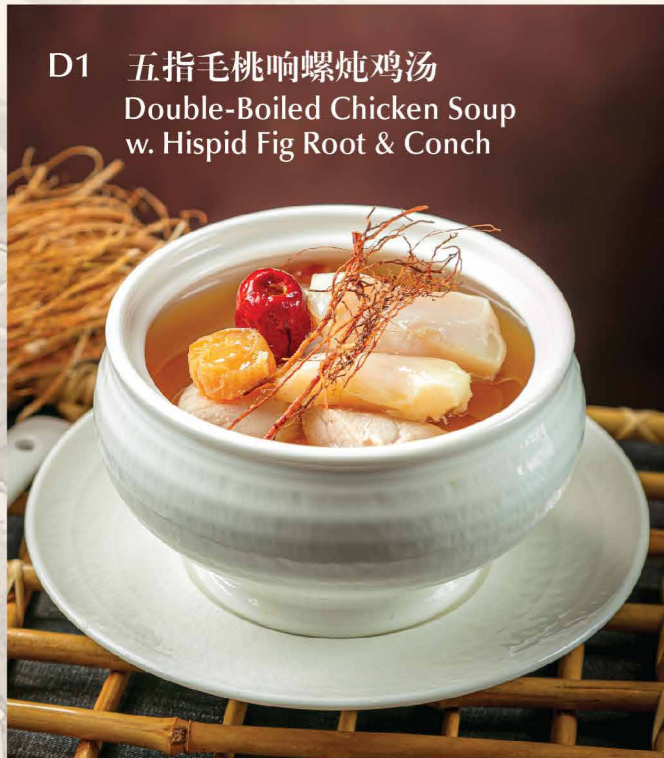
C2 脆皮妙龄乳鸽 请预订 Advance Order Required
Crispy Pigeon
RM68 小/Small

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汤羹

Soup

- D1 五指毛桃响螺炖鸡汤 🍲 🐔
 Double-Boiled Chicken Soup
 w. Hispid Fig Root & Conch 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) 🍲 🐔 RM588
每位/Per Person
请预订 Advance Order Required



D1 五指毛桃响螺炖鸡汤
 Double-Boiled Chicken Soup
 w. Hispid Fig Root & Conch



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

咸菜胡椒猪肚汤
 选用猪肚慢炖, 搭配咸菜与白胡椒, 汤味浓郁
 微辣, 暖胃开胃, 是经典潮汕风味靓汤。
 Salted Vegetable & Pepper Pork Stomach Soup
 A hearty Teochew soup made with tender pork
 tripe, salted mustard greens, and white
 pepper—rich, mildly spicy, and warming.

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 South America Yellow Fish Maw
in Oyster Sauce
(3-4位用 For 3-4 Persons)
RM988 原条/Each

E4 鲍汁脆关东辽参
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 & Minced Pork
RM268 每条/Each

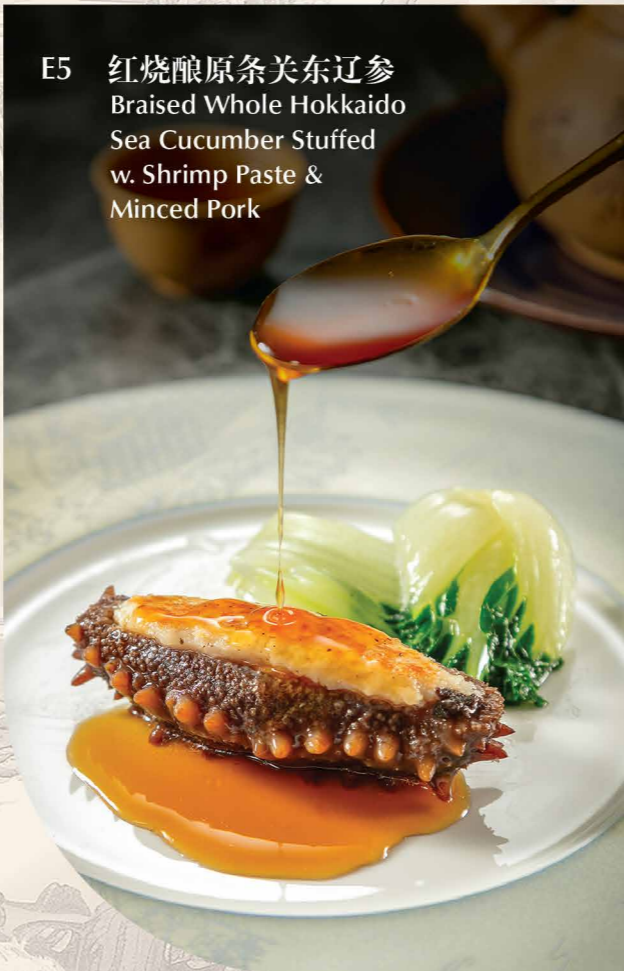
E1 桂花古法蟹肉炒花胶条
(配生菜)
Stir-fried Sliced Fish Maw w.
Crab Meat & Scrambled Egg



红烧南美花胶扒, 精选南美优质花胶, 慢火红烧入味, 胶质弹嫩, 汤汁浓厚鲜美, 是滋补佳品。

Braised South America Fish Maw
Premium South American fish maw
braised slowly in rich sauce, tender
& gelatinous, delivering a flavorful
and nourishing delicacy.

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 原条/ Each

狮头鹅掌
Goose Head Web
RM88 每只/Each

海参
Sea Cucumber
RM58 每件/Each

冬菇
Mushroom
RM20 每粒/Each

F1 南非20头溏心干鲍伴菜苗
Braised Whole South Africa
Dried Abalone in Superior Sauce
(20 Head)



F3 燕窝蟹肉羹
Braised Bird's Nest w. Crab Meat
in Supreme Broth



F4 红烧极品海味
Premium Braised Items

生猛 Live 海鲜 Seafood

G1 忘不了 请预订 Advance Order Required
Empurau

时价
Market Price

G2 龙虎斑
Dragon Grouper

时价
Market Price

G3 笋壳鱼
Marble Goby ' Soon Hock' Fish

时价
Market Price

G4 东星斑
Coral Trout

时价
Market Price

G5 老鼠斑 请预订 Advance Order Required
Barramundi Cod

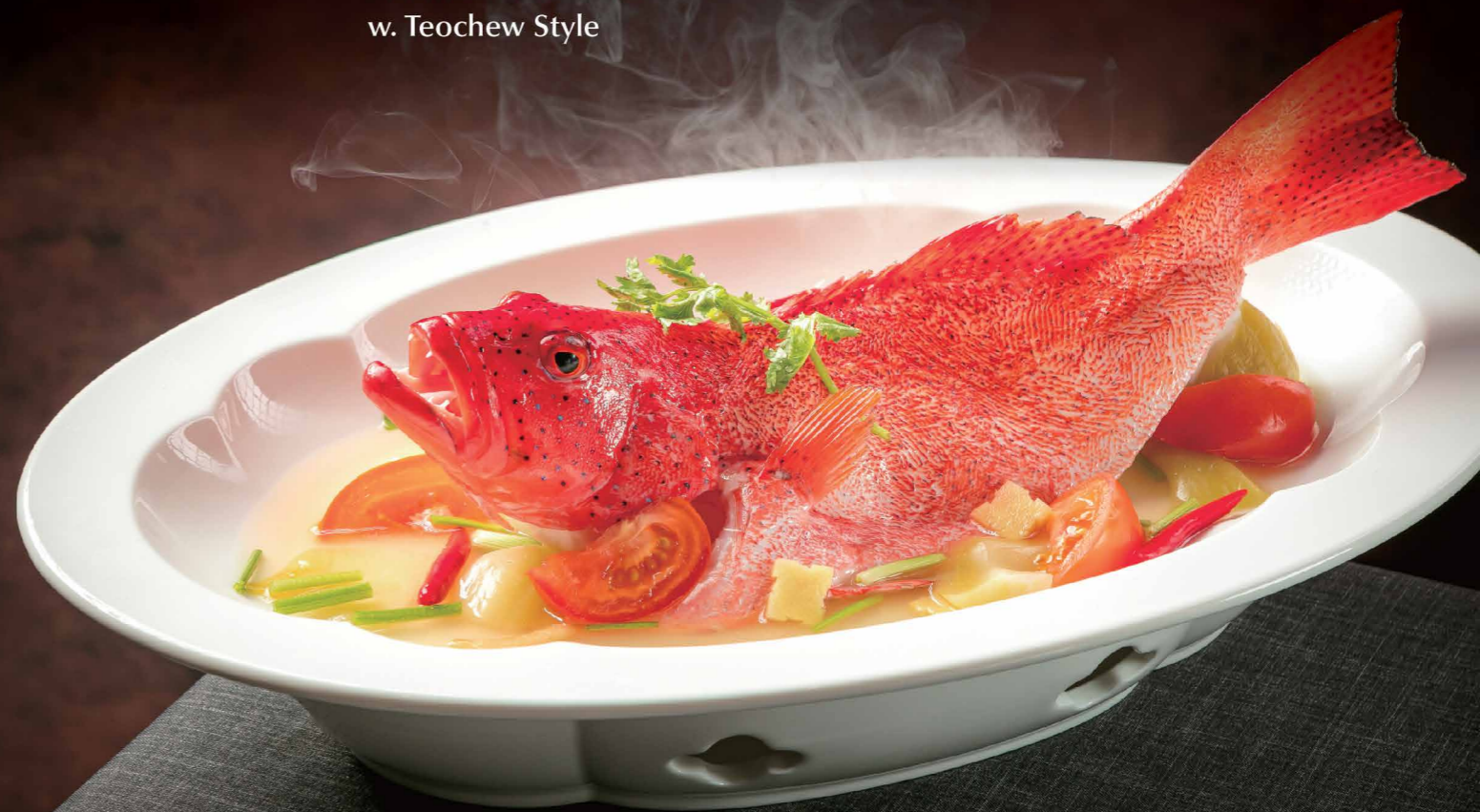
时价
Market Price

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
- 潮州蒸 Steamed w. Teochew Style
- 清蒸 Steamed w. Superior Soy Sauce
- 豉汁蒸 Steamed w. Black Bean Sauce



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



G5 清蒸老鼠斑
Steamed Barramundi Cod
w. Superior Soy Sauce



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生猛 Live 海鲜 Seafood

G6 澳洲龙虾
Australian Lobster

时价
Market Price

G7 菲律宾红花蟹 全马独家/ Exclusively in Malaysia
Philippine Red Flower Crab

时价
Market Price

G8 印尼羔蟹
Indonesia Roe Crab

时价
Market Price

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

G8 印尼羔蟹
Indonesia Roe Crab



G6 澳洲龙虾
Australian Lobster

澳洲龙虾肉质鲜嫩，口感爽滑，
是高档海鲜中的珍品。

Australian lobster features tender,
sweet meat with a smooth texture,
making it a prized delicacy in
premium seafood dishes.



海鲜 Seafood



H3 干炸蟹枣
Deep-fried Handmade Crab Meat



H2 潮州油泡麦穗鱿
Sautéed Squid w. Crushed Ginger & Garlic



H1 潮州鹅肝炸粿肉
Teochew Handmade
Crispy Meat Roll w. Foie Gras



H5 油泡响螺片
Sautéed Conch Slices
w. Crushed Ginger & Garlic

H1 潮州鹅肝炸粿肉 (6 pcs) 🍗🍴
Teochew Handmade Crispy Meat Roll w. Foie Gras

RM68
小 / Small

H2 潮州油泡麦穗鱿
Sautéed Squid w. Crushed Ginger & Garlic

RM98
小 / Small

H3 干炸蟹枣 🍗🍴
Deep-fried Handmade Crab Roll

RM98
小 / Small

H4 川椒炒虾球 🍴
Sautéed Prawn w. Szechuan Peppercorn

RM108
小 / Small

H5 油泡响螺片 🍴
Sautéed Conch Sliced w. Crushed Ginger & Garlic

RM168
小 / Small

H6 汕头南澳白灼原条鱿鱼
Shantou Nan Ao Poached Teochew Whole Squid

RM180
600-700g



H6 汕头南澳白灼原条鱿鱼
Shantou Nan Ao
Poached Teochew Whole Squid

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猪牛

Beef
Pork

J5 10年老菜脯蒸肉饼
Steamed Pork Patty
w. 10-Year Preserved Radish



J2 青蒜炒烟熏腊肉
Stir-fried Smoke Bacon w. Leek



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

J2 青蒜炒烟熏腊肉
Stir-fried Smoke Bacon
w. Leek
RM68 小 / Small

J3 菠萝千层咕嚕肉
Wok-fried
Sweet & Sour Pork
RM68 小 / Small

J4 凉瓜焖腩肉
Braised Pork Belly
w. Bitter Gourd
RM68 小 / Small

J5 10年老菜脯蒸肉饼
Steamed Pork Patty
w. 10-Year Preserved Radish
RM68 小 / Small

J6 蒜片澳洲安格斯牛柳粒
Stir-fried Diced Australian
Premium Angus Beef w. Garlic Chips
RM168 小 / Small

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



J6 蒜片澳洲安格斯牛柳粒
Stir-fried Diced Australian
Premium Angus Beef
w. Garlic Chips



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 普宁豆酱脆皮芝麻海藻鸡 🍲
Crispy Seaweed Kampung
Chicken w. Puning Bean Sauce
RM98 半只 / Half
RM188 每只 / Whole

K6 火焰玫瑰豉油皇海藻鸡 🍲
Braised Seaweed Chicken
w. Rose Wine & Soy Sauce
RM268 每只 / Whole

请预订 Advance Order Required



K6 火焰玫瑰豉油皇海藻鸡
Braised Seaweed Chicken
w. Rose Wine & Soy Sauce



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



K5 普宁豆酱脆皮芝麻海藻鸡
Crispy Seaweed Kampung
Chicken w. Puning Bean Sauce

蔬菜

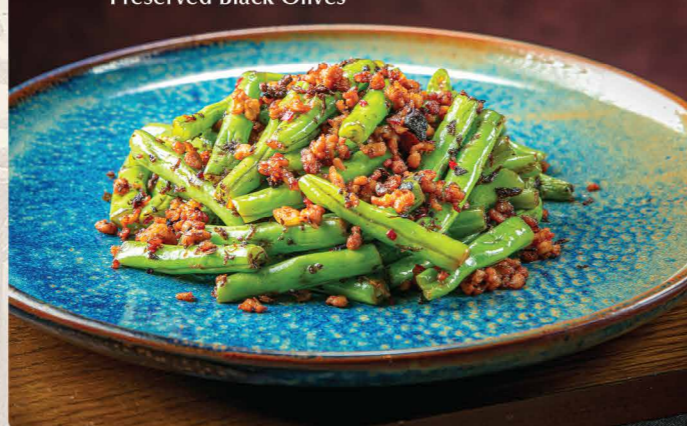
Vegetables

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

L3 浓鸡汤浸时蔬
Poached Seasonal Vegetables w. Chicken Broth



L4 榄菜肉碎炒四季豆
Sautéed String Bean w. Minced Pork & Preserved Black Olives



L5 竹笙鼎湖上素
Braised Assorted Mushroom & Black Fungus w. Bamboo Pith



L6 大芥菜肉碎焖鱼鳔
Braised Fish Maw w. Mustard Green & Minced Pork

豆腐蛋

Beancurd
Egg

M1 三菇扒豆腐
Braised Beancurd w.
Assorted Mushroom



M4 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 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. Sliced Pomfret Fish RM48
每位 / Per Pax
- N3 家乡玉兰炒粿条 🍲
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 潮州沙茶牛肉炒粿条 🍲
Wok-fried Teochew Beef Hor Fun RM68
小 / Small

N5 家乡鲍鱼丝咸肉炒咸面线
Wok-fried 'Mee Sua' w.
Shredded Abalone & Salted Pork



N6 潮州芋头虾仁炒饭
Fried Rice w. Diced Taro,
Shrimp & Salted Pork



N1 潮州蚝仔粥
Congee w. Minced Pork
& Baby Oyster

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 马蹄绿豆爽 (配油条)   

'Lek Tau Suan' Soup Green Bean & Water Chestnut

RM28
每位/Per Person
- P3 姜薯绿豆爽 (配油条)  

'Lek Tau Suan' Soup Green Bean w. 'Jiang Shu'

RM38
每位/Per Person
- P4 反沙芋条 

Deep-fried Taro w. Sugar

RM38
小 / Small
- P5 福果芋泥  

Mashed Taro w. Gingko

RM28
小 / Small
- P6 燕窝芋泥 

Mashed Taro w. Bird's Nest

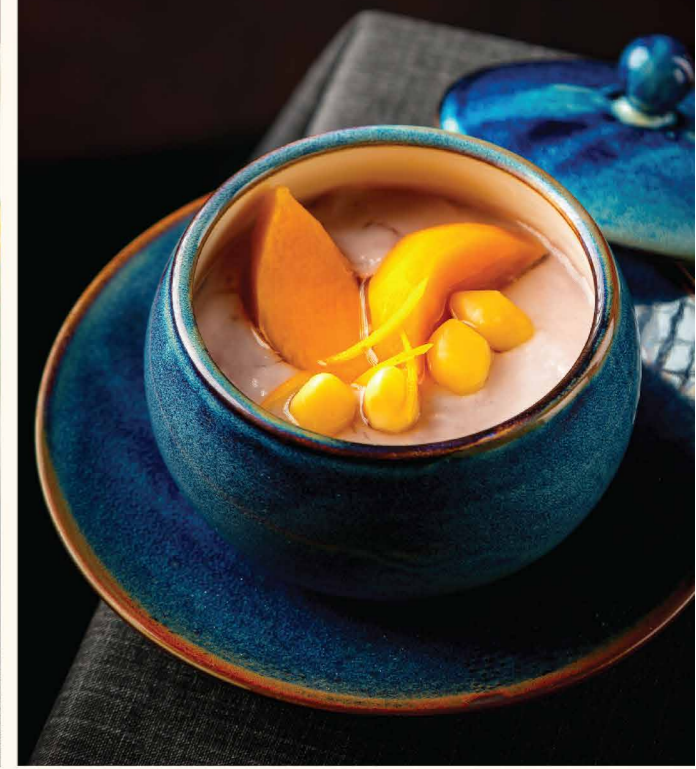
RM68
小 / Small
- P7 金薯芋泥炸油粿

Crispy Sweet Potato Glutinous w. Taro Paste

RM38
两粒/2 pcs
- P8 冰花枣皇炖燕窝 (Hot /Cold)

Double-boiled Sabah Bird Nest w. Premium Red Dates & Rock Sugar

RM138
每30克 / Per 30g



P4 反沙芋条
Deep-fried Taro w. Sugar



*以上所有照片仅供参考。*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.

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 our manager before ordering

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

酒楼&宴会厅 Chinese Restaurant & Ballroom

West Malaysia

名門·潮州
Upper Palace Teochew
Tun Razak Exchange (TRX) Shopping Mall
017-815 0138

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

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

金山酒家 (Gold Hill Club)
Goldhill Restaurant & Ballroom
(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 & Ballroom (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

感谢您光临本餐馆！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.