



名門·潮州  
UPPER PALACE  
TEOCHEW

# 2026 新春团圆宴

名門迎春·马上成功

## 贺年礼盒 PROSPERITY GIFT BOX



**A** 炭烧肉干 (500g)  
Charcoal Roasted Dried Meat  
RM128+

**B** 古法腊肠 (250g)  
Traditional Preserved Sausage  
RM68+

**C** 名門XO醬 (180g)  
Upper Palace XO Chili Sauce  
RM68+

**D** 名門琥珀核桃 (200g)  
Upper Palace Honey Glazed  
Walnut  
RM88+



[www.upperpalace.com.my](http://www.upperpalace.com.my)



## 香港 厨师 推荐

Hk Chef's  
Recommended

### 花胶海参捞起

Fish Maw & Sea Cucumber "Yee Sang" \_\_\_\_\_ RM298\*\*

### 蜂蜜钱金蠔 (两位)

Pan-Fried Golden Oysters w. Honey Glazed \_\_\_\_\_ RM78\*\*

### 高汤鸽吞翅 (一位)

Double-Boiled Superior Broth w. Pigeon & Shark's Fin \_\_\_\_\_ RM488\*\*

### 潮式瓦煲牙棟翅 (一位)

Braised Teochew Supreme Shark Fin in Claypot \_\_\_\_\_ RM448\*\*

### 上汤开边焗澳洲龙虾 (两位)

Poached Australian Lobster w. Superior Broth (500g per pc) \_\_\_\_\_ RM468\*\*

### 生炒腊味糯米饭

Stir-fried Glutinous Rice w. Waxed Meat \_\_\_\_\_ RM188\*\*

### 生煲腊味煲仔饭 (腊肠, 腊肉, 腊鸭, 鹅润肠)

Claypot Fried Glutinous Rice w. Waxed Meat \_\_\_\_\_ RM498\*\*

### 六头黄鱼花胶扒 (三至四位)

Braised Premium Yellow Fish Maw (6-head) in Oyster Sauce \_\_\_\_\_ RM988\*\*

## 前 菜

Appetizer

### 鹅肝炸糗肉

Deep-fried Handmade Meat Roll w. Foie Gras \_\_\_\_\_ RM68\*\*

### 萝卜灌浆

Deep-fried Handmade Raddish Roll \_\_\_\_\_ RM78\*\*

### 脆皮黑豚靚花腩

Crispy Kurobuta Pork Belly \_\_\_\_\_ RM88\*\*

### 干炸蟹枣

Deep-fried Handmade Crab Roll \_\_\_\_\_ RM118\*\*

## 汤羹

Soup

### 咸菜胡椒炖猪肚功夫汤

Double-boiled Pig Stomach Soup  
w. Salted vegetables & Peppercorn \_\_\_\_\_ RM88\*\*

### 五指毛桃响螺炖汤

Double-Boiled Chicken Soup w. Hispid Fig Root & Conch \_\_\_\_\_ RM88\*\*

### 花胶响螺炖鸡汤

Double-boiled Sea Whelk Soup w. Fish Maw \_\_\_\_\_ RM118\*\*

### 原只五头鲍鱼响螺炖鸡汤

Double-Boiled Chicken Soup w.  
Whole 5-Head Abalone & Conch \_\_\_\_\_ RM148\*\*

## 卤水拼盘

Braised Combinations



## 潮州 卤水

Teochew  
Braised  
Specialty

### 卤水大肠

Braised Pig's Intestine \_\_\_\_\_ RM58 \*\*

### 卤水猪耳

Braised Pork Ear \_\_\_\_\_ RM58 \*\*

### 卤水墨鱼片

Braised Cuttlefish \_\_\_\_\_ RM88 \*\*

### 卤水狮头鹅片

Braised Sliced Goose \_\_\_\_\_ RM118 \*\*

### 卤水拼盘

Braised Combinations \_\_\_\_\_ RM118 \*\* (双拼 / Twin Combinations)  
RM158 \*\* (三拼 / Three Combinations)

### 卤水鹅拼盘

Braised Goose Combinations \_\_\_\_\_ RM188 \*\* (双拼 / Twin Combinations)  
RM218 \*\* (三拼 / Three Combinations)

### 卤水狮头鹅件

Braised Goose Meat \_\_\_\_\_ RM188 \*\* (小 / Small)  
RM358 \*\* (半只 / Half)  
RM628 \*\* (每只 / Whole)

### 蚝皇扣澳洲五头鲜汤鲍鱼

Braised Australian 5-Head Abalone in Superior Oyster Sauce RM128 \*\*

### 桂花古法鲜蟹肉炒花胶条(配生菜)

Stir-fried Sliced Fish Maw w. Crab Meat & Scrambled Egg (Serve w. Lettuce) \_\_\_\_\_ RM148 \*\*

### 蚝皇扣澳洲二头鲜汤鲍鱼

Braised Australian 2-Head Abalone in Superior Oyster Sauce RM268 \*\*

### 鲍鱼汁扣关东辽参(原条)

Braised Whole Kanto Sea Cucumber w. Abalone Sauce \_\_\_\_\_ RM198 \*\*

### 南非二十头溏心干鲍鱼

South African 20-Head Tender Dry Abalone \_\_\_\_\_ RM238 \*\*

### 赤嘴蟹鱼花胶四十头(原只)

Stewed 40-Head Fish Maw in Rich Superior Broth \_\_\_\_\_ RM388 \*\*

## 海参 & 花胶

Sea  
Cucumber  
&  
Fish Maw

## 北京烤鸭 (爱尔兰银山鸭)

Peking Roast Duck (Irish Silver Hill Duck)  
with Classic Condiments



显示的图像仅供参考 The images shown are for illustration purposes only  
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

## 烧烤

Barbecue  
Selections

## 猪 & 牛

Pork  
&  
Beef

## 海 鲜

Seafood

## 海 藻 鸡

Seaweed  
Kampung  
Chicken

### 北京烤鸭 (爱尔兰银山鸭)

Peking Roast Duck (Irish Silver Hill Duck) with Classic Condiments  
(Irish Silver Hill Duck) **RM308\*\*** (每只/Whole)

二食另外付费 (任选一项)  
Additional Charge for Second Course (Choose 1 Item)

- a) 椒盐鸭架 **RM48\*\***  
Deep-fried Duck's Bone w. Pepper & Salt
- b) 普宁豆酱茄子焖鸭架 **RM48\*\***  
Braised Duck Bone w. Puning  
Bean Sauce & Eggplant
- c) 豉椒凉瓜炆鸭架 **RM48\*\***  
Braised Duck Bone w. Bitter Gourd & Black Bean Chili

### 菠萝千层咕嚕肉

Wok - fried Sweet & Sour Pork **RM88\*\***

### 10年老菜脯蒸肉饼

Steamed Pork Patty w. 10 Year Preserved Radish **RM88\*\***

### 蒜片澳洲安格斯牛柳粒

Stir-fried Diced Australian Angus Beef w. Garlic Chips **RM188\*\***

### 干炸蟹枣

Deep-fried Handmade Crab Roll **RM118\*\***

### 川椒大虾球

Sauteed Prawn w. Szechuan Peppercorn **RM128\*\***

### 潮式油泡响螺片

Sauteed Conch Sliced w. Crushed Ginger & Garlic **RM198\*\***

### 汕头南澳白灼原条鱿鱼 (700g - 750g)

Shantou Nan'ao Poached Whole Squid **RM258\*\***

### 铁板沙姜煎焗海藻鸡

Pan-fried Seaweed Kampung Chicken  
w. Sand Ginger in Iron Plate **RM128\*\*** (半只/Half)  
**RM188\*\*** (每只/Whole)

### 普宁豆酱脆皮海藻鸡

Crispy Seaweed Kampung Chicken w. Puning Bean Sauce **RM188\*\*** (半只/Half)  
**RM208\*\*** (每只/Whole)

### 红烧脆皮乳鸽

Crispy Pigeon **RM78\*\***

### 火焰玫瑰豉油皇海藻鸡 (请预订 Advance Order Required)

Braised Seaweed Chicken w. Rose Wine & Soy Sauce **RM288\*\***

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

蔬菜

Vegetable

蒜茸/浓鸡汤浸时蔬

Stir-fried w. Garlic / Poached Seasonal Vegetables  
w. Chicken Broth

RM68 \*\*

榄菜肉碎四季豆

Sauteed String Bean w. Minced Pork & Preserved Black Olives

RM58 \*\*

浓鸡汤浸娃娃菜

Poached Seasonal Vegetables w. Chicken Broth

RM68 \*\*

方鱼炒芥兰

Sauteed Kailan w. Dried Halibut Fish

RM68 \*\*

竹笙鼎湖上素

Braised Assorted Mushroom & Black Fungus w. Bamboo Pith

RM78 \*\*

大芥菜肉碎炆鱼鳔

Braised Fish Maw w. Mustard Green & Minced Pork

RM108 \*\*

豆腐  
&  
蛋

Beancurd  
&  
Egg

三菇扒豆腐

Braised Beancurd w. Assorted Mushroom

RM68 \*\*

潮州煎蚝饼

Pan-fried Baby Oyster Omelette in Iron Plate

RM88 \*\*

南澳带子海鲜豆腐煲

Braised Beancurd w. Seafood in Claypot

RM118 \*\*

饭,  
面,  
粥,

Rice,  
Noodles,  
Porridge

潮州蚝仔粥

Congee w. Minced Pork & Baby Oyster

RM48 \*\*

潮州鲳鱼粥

Congee w. Sliced Pomfret Fish

RM58 \*\*

家乡玉兰炒粿条

Wok-fried 'Hor Fun' w. Prawn & Diced Kailan

RM58 \*\*

家乡鲍鱼丝咸肉炒咸面线

Wok-fried 'Mee Sua' w. Shredded Abalone & Salted Pork

RM78 \*\*

潮州沙茶牛肉炒粿条

Wok-fried Teochew Beef Hor Fun

RM78 \*\*

甜品

Dessert

潮州年糕 (两件)

Teochew Glutinous Rice Cake

RM18 \*\*

10年陈皮红豆汤圆

Tangerine Peel Red Bean Soup  
w. Black Sesame Glutinous Rice Balls

RM28 \*\*

马蹄绿豆爽(配油条)

'Lek Tau Suan' Soup Green Bean & Water Chestnut

RM28 \*\*

福果芋泥

Mashed Taro w. Gingko

RM28 \*\*

显示的图像仅供参考 The images shown are for illustration purposes only

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.

# 新年套餐

马到功成臻品宴 CNY Set Menu A

**RM398 / pax**

Minimum 2 pax

## 潮汕卤水四式拼

(狮头鹅肉, 大墨鱼, 黑豚花肉, 卤大肠)

Teochew Marinated Four Platter

(Braised Goose, Braised Cuttlefish,  
Braised Berkshire Pork Belly, Braised Pig's Intestines)

## 砂锅中鲍翅 (位上)

Braised Shark's Fin w. Abalone in Claypot

## 10年老菜脯蒸野生顺壳 (位上)

Steamed 'Soon Hock' w. 10-Year Aged Preserved Radish

## 蜜香煎金蚝伴黄鱼花胶件 (位上)

Braised Fish Maw w. Honey-Glazed Golden Oyster

## 金腿浓汤浸娃娃菜

Poached Baby Cabbage in Chicken Broth & Jinhua Ham

## 潮汕蚝仔肉碎粥

Congee w. Minced Pork & Baby Oyster

## 10年陈皮红豆沙汤丸

Red Bean Soup w. 10-Year Tangerine Peel & Glutinous Rice Balls

## 潮式年糕

Teochew Auspicious Glutinous Rice Cake

# CNY SET MENU

马势腾飞迎春宴 CNY Set Menu B

**RM688 / pax**

Minimum 2 pax

## 潮汕四式拼盘

(鹅肝炸粿肉, 干煎蟹枣, 萝卜灌浆, 川椒大明虾)

Teochew Marinated Four Platter

(Teochew Handmade Crispy Meat Roll w. Herb, Deep-fried Handmade Crab Roll,  
Deep-fried Handmade Raddish Roll, Sautéed Prawn w. Sichuan Peppercorn)

## 高汤鸽吞翅 (位上)

Braised Pigeon & Shark's Fin Soup in Superior Broth

## 10年老菜脯蒸大红东星斑件 (位上)

Steamed 'Coral Trout' w. 10-Year Aged Preserved Radish

## 原只赤嘴鲮鱼花胶 (位上)

Stewed Premium Fish Maw in Rich Superior Broth

## 蜜香煎金蚝 (位上)

Pan-Seared Honey-Glazed Golden Oyster

## 方鱼炒芥兰 (位上)

Sautéed Kailan w. Dried Halibut

## 海苔斗鲳鱼肉粥

Congee w. Sliced Pomfret Fish & Minced Pork

## 燕窝芋泥

Mashed Taro w. Bird's Nest

## 潮式年糕

Teochew Auspicious Glutinous Rice Cake

## 新春营业时间 CNY OPERATING HOURS

16/2/2026 (Monday) 除夕夜 CNY Eve

除夕午市/晚式照常营业, 晚市团圆饭时间。五时至七时/晚上八时至十时

Business as usual on CNY Eve 16/2/2026 -

Dinner : 5:00pm - 7:00pm / 8:00pm - 10:00pm

17/2/2026 (Tuesday) - 大年初一休息 Closed

18/2/2026 (Wednesday) - 大年初二照常营业 (早市点心 Business as usual)