

**FREE
DELIVERY**

for orders above RM100
within 10km radius.



Delivery fees for orders
less than RM100:
RM5 (1km – 5km)
RM10 (6km – 10km)

Additional RM5 will be
charged for every 5km for
locations beyond the 10km.

WhatsApp to Order

 **+6012 303 5958**

FOR SELF ARRANGEMENT DELIVERY

Key in your pick-up location: Pullman
Kuala Lumpur City Centre, Jalan Conlay.

CHINESE SET TAKEAWAY

READY WITHIN 40 MINUTES (Daily, 11am – 9pm)

二人套餐 FOR 2 PERSONS

RM78

金凤鱼片	Red Tilapia Fish Fillet
2款精选菜肴	Choice of 2 dishes from the menu
例汤	Daily Soup
丝苗白饭	Fragrant Rice
赠送水果	Complimentary Mixed Fruits

四人套餐 FOR 4 PERSONS

RM118

金凤鱼片	Red Tilapia Fish Fillet
3款精选菜肴	Choice of 3 dishes from the menu
例汤	Daily Soup
丝苗白饭	Fragrant Rice
赠送水果	Complimentary Mixed Fruits

六人套餐 FOR 6 PERSONS

RM168

金凤鱼片	Red Tilapia Fish Fillet
4款精选菜肴	Choice of 4 dishes from the menu
例汤	Daily Soup
丝苗白饭	Fragrant Rice
赠送水果	Complimentary Mixed Fruits

八人套餐 FOR 8 PERSONS

RM218

金凤鱼片	Red Tilapia Fish Fillet
5款精选菜肴	Choice of 5 dishes from the menu
例汤	Daily Soup
丝苗白饭	Fragrant Rice
赠送水果	Complimentary Mixed Fruits

PULLMAN KUALA LUMPUR CITY CENTRE HOTEL & RESIDENCES

JALAN CONLAY – 50450 KUALA LUMPUR – MALAYSIA

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PULLMAN-KUALALUMPUR-CITYCENTRE.COM – ACCORHOTELS.COM

CHINESE MENU

煮法 COOKING STYLE

金凤鱼8种煮法 8 COOKING STYLE FOR LIVE RED TILAPIA FISH FILLET

娘惹蒸	Steamed with Nyonya Sauce
姜丝蒸	Steamed with Shredded Ginger
煎封炸	Deep-fried
泰式炸	Deep-fried in Thai Style
蒜蓉蒸	Steamed with Minced Garlic
亚叁蒸	Steamed with Assam Sauce
糖醋炸	Deep-fried with Sweet & Sour
福州炸	Deep-fried in "Fuzhou" Style

虾 PRAWNS

(只限选一次)

(Limited to One Tiger Prawns Dish per Set)

西式草虾	Baked Tiger Prawns
咸蛋草虾	Salted Egg Yolk Tiger Prawns
麦香草虾	Fried Tiger Prawns with Oatmeal
椒盐草虾	Salt & Pepper Tiger Prawns
豉油皇草虾	Pan-fried Tiger Prawns

沙白 KEPAH CLAM

豉椒沙白	Fried Kepah Clam with Black Bean
XO酱炒沙白	Stir-fried Kepah Clam with XO
姜葱沙白	Stir-fried Kepah Clam with Ginger and Spring Onion
金香沙白	Fried Kepah Clam with Dried Shrimp and Curry Leave
椒盐沙白	Salt and Pepper Clam

鸡肉 CHICKEN

妈蜜鸡丁	Fried Diced Chicken with Marmite Sauce
洋葱酥鸡	Deep-fried Chicken with Onion
泰式炸鸡	Deep-fried Chicken in Thai Style
三杯鸡	Braised Chicken in Taiwan Style
柠檬鸡	Lemon Fried Chicken
糖醋鸡丁	Sweet and Sour Diced Chicken
宫保鸡丁	Fried Diced Chicken with Dried Chili & Cashew Nuts
咸鱼滑鸡煲	Braised Chicken with Salted Fish

豆腐 BEANCURD

胜瓜豆腐	Braised To-fu with Angle Luffa
椒盐豆腐	Salt & Pepper To-fu Cube
葱油滑豆腐	Steamed To-fu with Onion Oil
肉碎豆腐	Minced Meat Beancurd
红烧豆腐	Braised To-fu with Vegetable and Mushroom
鱼香豆腐	Braised To-fu with Salted Fish

蛋类 EGG

芙蓉煎蛋	"Fu Yong" Style Fried Egg
大葱煎蛋	Fried Egg with Onion
番茄炒蛋	Fried Egg with Tomato
虾仁煎蛋	Fried Egg with Prawns
菜脯煎蛋	Fried Egg with Preserved Radish
肉碎煎蛋	Fried Egg with Minced Meat

蔬菜 GARDEN GREENS

蚝油生菜	Poached Lettuce served with Oyster Sauce
青柠咸鱼炒油麦	Stir-fried Lettuce with Lime Juice and Salted Fish
咖喱什菜	Curry Mixed Vegetables
马来风光	Fried Kangkung with Belacan
豆根香菜煲	Braised Beancurd Skin with Coriander
咸鱼炒银芽	Stir-fried Bean Sprout with Salted Fish
番茄豆豉炒蕹菜	Stir-fried Kangkung with Tomato & Bean Sauce
蒜米树苗	Stir-fried Potato Leave with Garlic
虾米椒仔炒包菜	Fried Cabbage with Chili Padi and Dried Shrimp
罗汉斋	Mixed Vegetable in "Loh Hon" Style