

# UNLIMITED DIM SUM BRUNCH

## 风味小吃/靓汤精选 APPETISERS / SOUP SELECTION

- 四川凉拌虫草花      
Szechuan-style Chilled Cordyceps  
Flower Salad
- 蒜香芝麻海蜇    
Marinated Sesame Jellyfish
- 麻辣蒜粒鸡卷     
Smoked Chicken Roll with Mala Crumble
- 螃蟹肉素翅羹    
Braised Crab Meat Soup with Vegetarian  
Shark Fin
- 甜酸辣鸡丝羹     
Szechuan Hot and Sour Soup with  
Shredded Chicken
- 虫草汤伴饺子      
Double-boiled Chicken Soup with Cordyceps  
Flower and Dumpling

## 肉类 MEAT / POULTRY

- 古早香脆烧鸡    
Aromatic Crispy Roasted Chicken
- 酸甜糖醋鸡柳    
Sweet and Sour Chicken
- 四川汁炒鸡柳     
Szechuan-style Fried Chicken
- 五咸香炸酥鸡     
Deep-fried Chicken with Five Spice
- 姜葱爆牛肉片    
Wok-fried Beef with Ginger and Spring Onion
- 青椒炒牛肉片    
Wok-fried Beef with Capsicum
- 麻酱炒牛肉片     
Szechuan-style Beef
- 辣酱爆牛肉片      
Wok-fried Beef with Supreme Chilli Sauce

## 海鲜类 SEAFOOD

- 柚子沙拉虾仁 🍷🌶️🍲  
Crispy Prawns with Pomelo Salad
- 黄金咸蛋虾仁 🍷🌶️🍲  
Golden Salted Egg Prawns
- 辣子虾仁 🍷🌶️🍲  
Chilli's Prawns
- 南洋奶油虾仁 🍷🌶️🍲  
Nanyang Butter Prawns
- 姜葱煎炒斑片 🌿🍲  
Wok-fried Grouper Fillet with Ginger and Spring Onion
- 清蒸头抽斑片 🍲  
Steamed Grouper Fillet with Premium Soy Sauce
- 蒙古酱炒斑片 🍷🍲  
Wok-fried Grouper Fillet with Mongolian Sauce
- 青芒泰式斑片 🍷🌶️🍲  
Crispy Grouper Fillet with Young Mango Thai Sauce

## 鲜蔬/豆腐

### VEGETABLES / BEAN CURD

- 银鱼仔炒时蔬 🍲  
Wok-fried Seasonal Vegetable with Silver Anchovies
- 虾仁炒伴时蔬 🍲🍲  
Wok-fried Prawns with Seasonal Vegetable
- 素什锦焖豆腐 🍲  
Braised Bean Curd with Mushroom and Vegetable
- 黄金咸蛋豆腐 🍷🍲  
Crispy Salted Egg Bean Curd
- 竹笙豆腐伴时蔬  
Braised Bean Curd, Bamboo Pith with Seasonal Vegetable

## 新鲜手作蒸点心

### HANDCRAFTED STEAMED DIM SUM

- 竹炭皮蒸烧卖 🌿🍲🍲  
Bamboo Charcoal Skin Chicken and Prawn Dumpling
- 黑松露虾饺皇 🍷🌶️🍲🍲  
Black Truffle Crystal Prawn Dumpling
- 客家翠绿饺子 🌿🍲🍲  
Hakka Jade Dumpling with Shredded Vegetables and Dried Shrimp
- 鲍汁瑶柱鱼卖 🌿🍲🍲  
Handmade Fish Ball with Abalone and Conpoy Sauce
- 手打炸鱼丸球 🌿🍲  
Handmade Fried Fish Ball
- 蚝土鲜竹卷 🌿🍲🍲  
Dried Oyster Bean Curd Roll
- 四川红油抄手 🍷🌶️🍲🍲  
Szechuan Superior Soy Prawn Dumpling
- 美味酱凤凰爪 🍷🌿🍲  
Steamed Phoenix Claws
- 辣酱蒸蟹柳扎 🍷🌶️🍲🍲  
Supreme Chilli Crabstick Chunk Dumpling
- 家乡珍珠糯米鸡 🌿🍲🍲  
Mini Glutinous Rice topped with Prawn and Scallop
- 黑蒜蜜汁叉烧包 🌿🍲  
Honey-glazed Barbeque Black Garlic Chicken Bun
- 香滑奶皇蒸包 🌿  
Creamy Custard Bun

## 粥粉面饭

### PORRIDGE / NOODLES / RICE

- 生滚斑片滑粥    
Congee with Grouper Fish Fillet and Ginger
- 极酱炒萝卜糕      
Wok-fried Radish Cakes with Supreme Spicy Sauce
- 螃蟹肉焖伊面      
Braised Ee Fu Noodle with Crab Meat
- 扬州炒香丝苗     
YangZhou Fried Rice
- 清香丝苗饭  
Steamed White Rice

## 新鲜手作炸点心

### HANDCRAFTED FRIED DIM SUM

- 千岛酱明虾角     
Deep-fried Prawn Dumpling served with  
Thousand Island Dip
- 黑白芝麻虾卷     
Deep-fried Sesame Prawn Roll
- 鹤鹑蜂巢芋角     
Crispy Yam Puff filled with Barbeque Chicken  
and Quail Egg
- 香酥炸流沙包   
Crispy Salted Egg Bun
- 传统煎萝卜糕     
Pan-fried Radish Cake

## 肠粉类

### RICE ROLL

- 布拉叉烧滑肠粉    
Rice Roll with Honey-glazed Barbecue Chicken
- 布拉虾仁滑肠粉     
Rice Roll with Prawn Meat
- 网皮脆虾卷肠粉     
Rice Roll with Vietnamese Prawn Roll

## 甜品 DESSERTS

- 人参芦荟海底椰     
Chilled Sea Coconut with Ginseng  
and Aloe Vera
- 香芒果西米露   
Chilled Mango Puree and Sago
- 桃胶热豆浆水     
Warm Soy Milk with Peach Gum
- 椰子布丁     
Chilled Coconut Pudding
- 莲蓉酥芝麻枣     
Deep-fried Glutinous Rice Balls with  
Pandan Lotus Paste
- 香脆传统窝饼     
Crispy Fried Traditional Chinese Pancake
- 日本红豆麻糍     
Japanese Red Bean Mochi
- 红毛榴莲雪糕     
Soursop Ice Cream
- 咸蛋奥利奥雪糕    
Salted Egg Oreo Ice Cream

For reservations, call **+603 2170 8888** or email **enquiry@pullman-klcc.com**

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