



red

chinese · cuisine



LIVE MUD CRABS 活螃蟹



选择您的螃蟹

CHOOSE YOUR CRAB

per 100g

澳洲青海蟹
Australian Green Crab
Average weight between 900g and 1.3kg / piece

RM46

印度尼西亚肉海蟹
Indonesian Mud Crab
Average weight between 500g and 700g / piece

RM30

请选择烹饪方式 / Please select your preferred choice of preparation

辣子脆口煎生面   
Signature Sweet and Spicy Chilli Sauce with Crispy Noodles

柠香芝士焗 
Baked with Cheese and Lemon

蒜香蛋白蒸  
Steamed with Egg White topped with Fried Garlic

上汤红枣酒焗  
Supreme Stock, Chinese Wine and Red Dates (contains alcohol)

黄金咸蛋黄 
Golden Salted Egg Yolk

酱油皇焗
Baked with Supreme Soy Sauce

南洋奶油
Nanyang Curry Cream Sauce

酒香姜丝生滚粥
Congee with Ginger and Chinese Wine (contains alcohol)

 Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish
 Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free

价格需征收现行适用税费
All prices quoted are subject to prevailing applicable taxes.



我们的鱼来自当地。从农场到餐桌，我们的鱼都是在自然水流中自由游动，有空间成长，肉质紧实，口感自然。
From farm to table, our locally sourced fish swim freely in natural currents, growing at their own pace. This gives a firm, naturally tasty flesh in every bite.

生猛游水鱼
LIVE FISH (FROM THE TANK)

	per 100g
野生笋壳鱼 Marble Goby Average weight between 1kg and 1.3kg / per fish	RM58
龙虎斑 Dragon Tiger Grouper Average weight between 1kg and 1.3kg / per fish	RM40
红雕鱼 Red Snapper Average weight between 1kg and 1.3kg / per fish	RM35

请选择烹饪方式 / Please select your preferred choice of preparation

- 港式清蒸 / 油炸式 
- Steamed / Deep-fried with Supreme Soy Sauce
- 菜卜虾米椒仔酱油蒸     
- Steamed with Golden Garlic, Ginger, Dry Shrimp Crumble with Soy King Sauce
- 酸辣娘惹酱蒸 / 炸  
- Steamed / Deep-fried with Nyonya Sauce
- 黑蒜头抽蒸  
- Black Garlic Supreme Soy Sauce
- 潮州蒸   
- Teochew-style

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新鲜鱼
FRESH FISH

鳕鱼
Cod Fish

per 100g

RM108

索罗门星斑
Solomon Star Grouper

RM45

淡水生虾 
Freshwater Prawn

per piece

RM138

请选择烹饪方式 / Please select your preferred choice of preparation

港式清蒸 / 油炸式 
Steamed / Deep-fried with Supreme Soy Sauce

芒果莎莎焗 
Baked with Mango Salsa

蜜汁烤 
Honey-glazed

金银蒜蒸 
Golden Garlic Steamed

生猛海鲜
LIVE SEAFOOD

波士顿龙虾
Boston Lobster

per 100g

RM88

草虾 (至少300克 Min.300g)
Tiger Prawn

RM28

请选择烹饪方式 / Please select your preferred choice of preparation

避风塘 
Hong Kong-style Garlic, Onion Crumble and Chilli "Bei Fong Tong"

驰名XO酱 
Red Signature Supreme Chilli Sauce

麦香咸蛋黄 
Salted Egg Yolk topped with Crispy Oat

蒙古酱 
Mongolian Sauce

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厨师推介

CHEF SPECIALTIES

辣味海味煲 刀 碗 叉

Spicy Sea Treasures Pot

12 头鲍鱼 | 12-head Abalone

海参 | Sea Cucumber

鱼鳔 | Fish Maw

北菇 | Mushroom

RM238 (for 2 persons)

红烧南非三头鲍拼手工鲜虾饺 碗 刀 叉 碗

Braised Premium South African 3-head Abalone accompanied with Freshly Handmade Prawn Dumpling

RM238 (per person)

蒙古酱烤羊架 碗 刀

Pan-seared Lamb Rack with Mongolian Sauce

RM138 (3 pieces)

柠汁芝士焗生虾 碗

Baked Cheesy Prawn with Lemon Sauce

RM138 (1 piece)

避风塘软壳蟹 碗 刀 叉 碗

Wok-fried Soft-shell Crab with Hong Kong "Bei Fong Tong" Style Garlic, Onion Crumble and Chilli

RM88 (per portion)

餐前小吃

COLD APPETISER

per portion

辣味烟熏鸡卷 刀 叉 碗

Marinated Spicy Smoked Chicken Roulade

RM45

枸杞醉鸡 叉 碗

Chilled Drunken Village Chicken with Wolfberry (contains alcohol)

RM38

黄金咸蛋三文鱼皮 碗

Crispy Salmon Fish Skin with Salted Egg Yolk

RM35

川味凉拌茄子 刀 叉 碗

Chilled Eggplant with Szechuan Bean Paste

RM28

老醋捞云耳鲜菇 叉 碗

Marinated Fresh Fungus and Mushroom with Aged Vinegar

RM28

碗 Chef's Choice 刀 Spicy 叉 Cereals (Contain Gluten) 碗 Gluten-Free 碗 Shellfish

碗 Nuts (Including Peanut) 碗 Vegetarian 碗 Vegan 碗 Dairy-Free

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烧和烤 RED BARBECUED & BAKED

北京片皮鸭  

Traditional Peking Duck (2 preparations)

1. 馍馍皮配葱丝、黄瓜丝、鸭酱
Peking Duck wrapped in steamed Chinese Pancake with Cucumber and Spring Onions

2. 请选择鸭肉的料理方式
Please Select Your Preferred Preparation for the Duck Meat
姜葱炒 | Sautéed with Ginger and Scallion
黑椒炒 | Sautéed with Black Pepper Sauce
豉椒炒 | Sautéed with Capsicum, Leek and Black Bean Sauce

RM318 *(whole)*

per portion

五香烧烤伦敦鸭  

Roasted Five Spice London Duck

RM138

烟熏拼盘  

Smoked Meat Combination
香薰鸭胸 | Smoked Duck Breast *(5 pieces)*
烟熏鸡卷 | Smoked Chicken Rolled *(5 pieces)*
海蜇 | Jellyfish

RM88

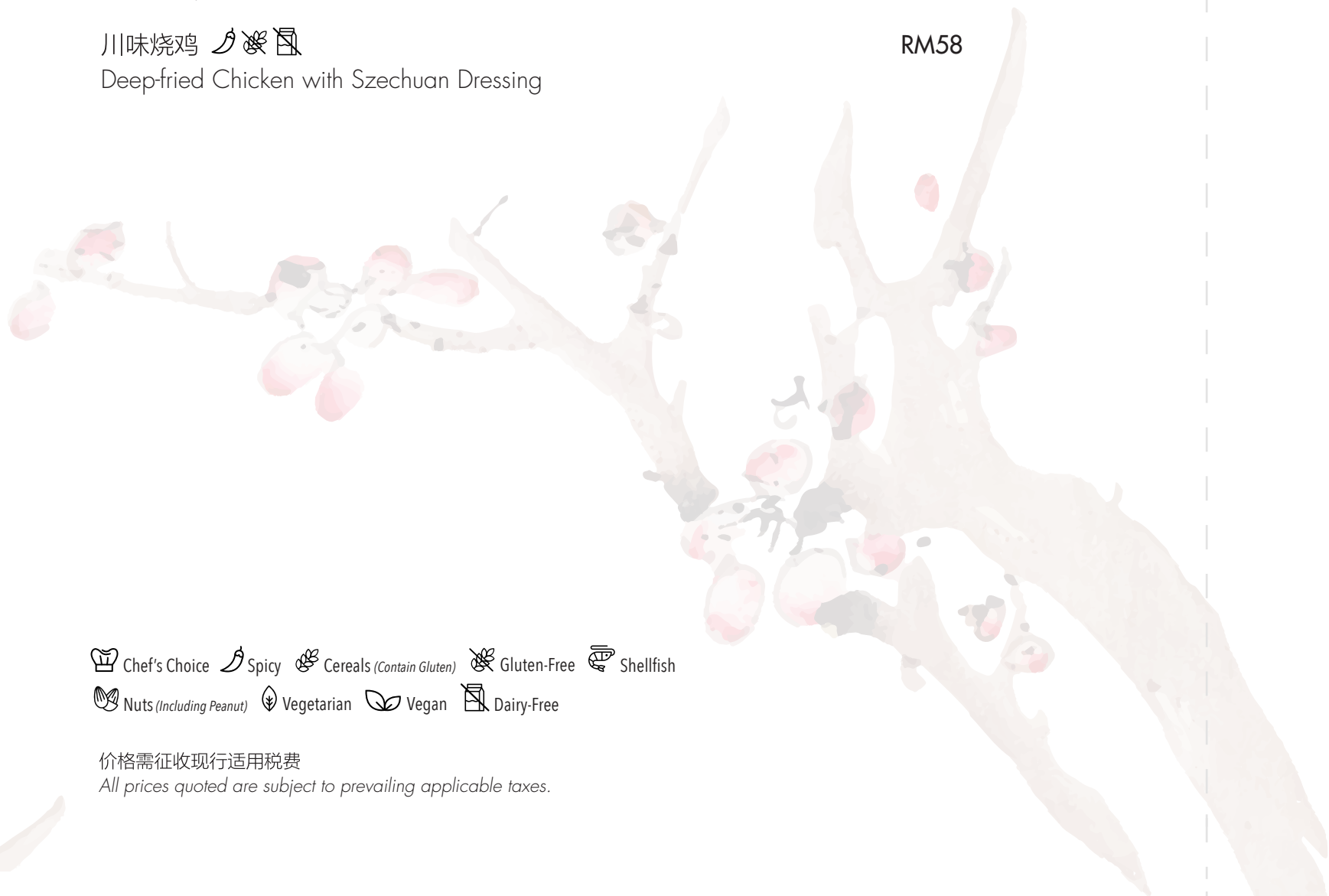
川味烧鸡   

Deep-fried Chicken with Szechuan Dressing

RM58

 Chef's Choice  Spicy  Cereals *(Contain Gluten)*  Gluten-Free  Shellfish
 Nuts *(Including Peanut)*  Vegetarian  Vegan  Dairy-Free

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汤

CHINESE CUISINE SOUP

per person

椰子花胶炖鸡汤 回 辣 无麸 无海鲜
Double-boiled Whole Coconut Soup with Chicken and Fish Maw

RM98

花胶菜胆炖鸡汤 回 辣 无麸 无海鲜
Double-boiled Chicken Soup with Fish Maw and Vegetable

RM88

松露海味羹 回 无麸 无海鲜
Braised Dried Seafood Soup with Truffle Paste

RM68

瑶柱黑蒜炖鸡汤 无麸 无海鲜
Double-boiled Chicken Soup with Black Garlic and Dried Scallop

RM58

鲜菌素翅羹 辣 无麸 无海鲜
Braised Fresh Mushroom Soup with Vegetarian Shark's Fin

RM48

四川海鲜酸辣羹 辣 无麸 无海鲜
Szechuan-style Hot and Sour Soup with Seafood

RM48

肉类

POULTRY

per portion

黑椒酱爆炒鸭肉 辣 无麸
Stir-fried Duck Meat with Black Pepper Sauce

RM68

XO芦笋炒鸭肉 辣 无麸 无海鲜
Stir-fried Duck Meat and Asparagus with Supreme Chilli Sauce

RM68

夏果彩椒炒鸡柳 无麸 无海鲜
Stir-fried Chicken with Macadamia Nuts and Capsicum

RM58

川汁爆炒鸡柳 回 辣 无麸
Szechuan-style Wok-fried Chicken

RM58

泰式青芒酸辣炸鸡脯 辣 无麸
Thai-style Chicken Breast with Sour Spicy Sauce

RM58

回 Chef's Choice 辣 Spicy 辣 Cereals (Contain Gluten) 无麸 Gluten-Free 无海鲜 Shellfish
无麸 Nuts (Including Peanut) 无麸 Vegetarian 无麸 Vegan 无麸 Dairy-Free

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牛肉
BEEF

- 姜葱爆炒安格斯牛粒 回 葱 麦
- Stir-fried Black Angus Beef with Spring Onion and Ginger
- 川式炒安格斯牛粒 刀 葱 麦
- Stir-fried Szechuan-style Black Angus Beef
- XO 酱炒安格斯牛粒 刀 葱 麦 麦
- Stir-fried Black Angus Beef with Supreme Chilli Sauce

per portion

RM128

RM128

RM128

海鲜类 麦
SEAFOOD SPECIALTIES

- 香煎带子伴番茄莎莎 麦
- Pan-fried Scallop with Fresh Tomato Salsa
- 鲜奶松露酱炒带子
- Stir-fried Scallop with Creamy Truffle Sauce
- 川式莲藕炒带子 刀
- Wok-fried Scallop with Lotus Root and Capsicum in Szechuan-style
- 鸡松椒盐软壳蟹 回 葱 麦
- Salt and Pepper Crispy Soft-shell Crab with Meat Floss
- 黄金咸蛋虾球 回
- Wok-fried Prawn with Salted Egg
- 奶油软壳蟹
- Crispy Soft-shell Crab with Creamy Butter Sauce
- 茄香辣子炒虾球 刀 葱 麦
- Wok-fried Prawn with Tomato Chilli Sauce
- 芦笋云南鲜菌炒虾球 葱 麦
- Wok-fried Prawn with Asparagus and Yunnan Fresh Fungus

per portion

RM128

RM128

RM128

RM88

RM88

RM88

RM88

RM88

回 Chef's Choice 刀 Spicy 葱 Cereals (Contain Gluten) 麦 Gluten-Free 麦 Shellfish
麦 Nuts (Including Peanut) 麦 Vegetarian 麦 Vegan 麦 Dairy-Free

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豆腐和蛋

BEAN CURD & EGG

香辣海鲜茄子自制豆腐

Braised Homemade Bean Curd with Eggplant and Seafood in Spicy Bean Sauce

per portion

RM78

蚧肉挂花炒素翅伴生菜

Stir-fried Egg with Crab Meat and Vegetarian Shark's Fin served with Lettuce

RM68

鲜茄素翅炒蛋

Stir-fried Egg Treasure with Tomato Paste and Vegetarian Shark's Fin served with Lettuce

RM68

鸳鸯麻婆豆腐

Braised Bean Curd and Deep-fried Bean Curd with Minced Chicken in Szechuan-style

RM58

时蔬

VEGETABLES

蒜香三皇上汤时蔬

Simmered Vegetables with Garlic and Trio Egg Gravy

per portion

RM58

夏果云南鲜菌鲜蔬

Wok-fried Lotus Root with Sweet Bean, Mushroom and Macadamia Nuts

RM48

肉松咸蛋茄子

Stir-fried Eggplant with Salted Egg

RM48

田园鲜蔬

Fresh Farm Vegetables

RM45

我们的服务员将为你推荐各式烹饪方式供你选择

Our friendly staff will recommend methods of preparation to suit your preferences

 Chef's Choice

 Spicy

 Cereals (Contain Gluten)

 Gluten-Free

 Shellfish

 Nuts (Including Peanut)

 Vegetarian

 Vegan

 Dairy-Free

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饭面

RICE & NOODLES

滑蛋生虾煎生面 厨 辣 麸 奶 无

Crispy Egg Noodles with Freshwater River Prawn and Egg Gravy

per person

RM128

蚬肉菇丝干烧伊面 辣 麸 奶 无

Braised E-fu Noodles with Crab Meat and Shredded Mushroom

per portion

RM68

XO酱虾仁干炒上海面 辣 辣 麸 奶 无

Wok-fried Shanghai Noodles XO Sauce with Prawn

RM58

过桥米线 辣

Simmered Vermicelli with Fish Fillet

RM58

松子橄榄菜炒饭 辣 辣 奶 无

Wok-fried Brown Rice with Preserved Olive Leaf and Pine Nuts

RM48

姜米烟鸭蛋炒饭 辣 奶 无

Wok-fried Rice with Ginger and Smoked Duck

RM48

香辣XO海鲜炒饭 辣 辣 麸 奶

XO Fried Rice with Seafood

RM48

厨 Chef's Choice 辣 Spicy 麸 Cereals (Contain Gluten) 无 Gluten-Free 奶 Shellfish

奶 Nuts (Including Peanut) 无 Vegetarian 无 Vegan 无 Dairy-Free

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甜品

DESSERTS

红枣燕窝泡参	  	per person
Double-boiled Coconut with Bird's Nest, Red Dates and American Ginseng		RM138
冻人参红枣雪燕桃胶炖雪梨	 	RM33
Chilled Snow Pear with Ginseng, Snow Bird's Nest, Peach Gum and Red Dates		
杨枝甘露		RM28
Chilled Mango Purée with Sago and Pomelo		
豆浆汤圆	 	RM22
Glutinous Rice Ball with Soya Milk		
冻龙眼雪燕桃胶罗汉果	  	RM22
Chilled Monk Fruit with Dried Longan, Snow Bird's Nest and Peach Gum		
红豆沙桃胶和莲子	  	RM18
Red Bean with Lotus Seed and Peach Gum		
		per portion
窝饼	  	RM22
Chinese Pancakes		
芝麻球 (3粒)	  	RM18
Crispy Sesame Ball (3 pieces)		

 Chef's Choice

 Spicy

 Cereals (Contain Gluten)

 Gluten-Free

 Shellfish

 Nuts (Including Peanut)

 Vegetarian

 Vegan

 Dairy-Free

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午市点心

DIM SUM SERVED FOR LUNCH

黑松露水晶虾饺皇 回 葱 椰 奶	RM33
"Har Kaw" Crystal Dumpling with Prawn and Black Truffle Paste	
蟹肉小笼包 葱 椰 奶	RM30
"Xiao Long Bun" with Crab Meat and Chicken	
贵妃鲍鲜虾粥 葱 椰 奶	RM30
Congee with Jade Abalone and Shrimps	
紫菜奶酪腐皮虾卷 回 椰	RM28
Cheesy Crispy Bean Curd Skin with Prawn and Seaweed	
姜丝豉油皇虾丸 葱 椰 奶	RM28
Steamed Shrimp Ball with Crispy Shredded Ginger and Tobiko	
鲍鱼黑炭烧卖 葱 椰 奶	RM28
Bamboo Charcoal "Siew Mai" Chicken and Prawn Dumpling with Baby Abalone	
芝麻虾卷伴香芒酱 葱 椰 奶	RM28
Deep-fried Sesame Prawn Roll Served with Mango Dressing	
千岛酱明虾角 葱 椰 奶	RM28
Deep-fried Prawn Dumpling Served with Thousand Island Sauce	
迷你奶皇雪燕蛋挞 葱	RM28
Oven-baked Mini Custard Egg Tarts with Snow Bird's Nest	
蚝士带子粥 葱 椰 奶	RM28
Congee with Dried Oyster and Scallop	
黑松露带子肠粉 葱 椰 奶	RM26
Rice Roll with Scallop and Truffle Paste	
辣酱炒萝卜糕 刀 葱 椰 奶	RM26
Wok-fried Radish Cakes with Spicy Sauce	
辣酱蛋松炒肠面条 刀 葱 椰 奶	RM23
Wok-fried Flat Noodle Roll with Egg and Spicy Sauce	
熏鸭鸡粒芋香酥 葱 奶	RM23
Crispy Yam Puff with Smoked Duck and Honey Roasted Chicken	
鸡松明虾肠粉 葱 椰 奶	RM19
Rice Roll with Shrimp and Chicken Floss	
鲍片糯米鸭 葱 椰 奶	RM19
Glutinous Rice with Roasted Duck and Jade Abalone	
黑蒜烧汁鸡包 葱 奶	RM18
Barbecue Chicken Bun with Black Garlic	

回 Chef's Choice 刀 Spicy 葱 Cereals (Contain Gluten) 椰 Gluten-Free 奶 Shellfish

椰 Nuts (Including Peanut) 椰 Vegetarian 椰 Vegan 椰 Dairy-Free

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

PULLMAN KUALA LUMPUR CITY CENTRE HOTEL & RESIDENCES

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