



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 Noodle

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)

🍲 Popular 🌶️ Spicy 🌿 Vegetarian 🥜 Contains Nuts

价格需征收现行适用税费  
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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 you preferred choice of preparation

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







新鲜鱼

FRESH FISH

鳕鱼	per 100g
Cod Fish	RM108
索罗门星斑	RM45
Solomon Star Grouper	
淡水生虾	per piece
Fresh Water Prawn	RM138

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




- 港式清蒸 / 油炸式
- Steamed / Deep-fried with Supreme Soya 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	per 100g
Boston Lobster	RM88
草虾 (至少300克 Min.300g)	RM28
Tiger Prawn	

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

- 避风塘
- Hong Kong Style Garlic, Onion Crumbed and Chili "Bei Fong Tong"
- 驰名XO酱  
- Red Signature Supreme Chili Sauce
- 麦香咸蛋黄
- Salted Egg Yolk Topped with Crispy Oat
- 蒙古酱 
- Mongolian Sauce

 Popular

 Spicy

 Vegetarian

 Contains Nuts

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## 厨师推介

## CHEF SPECIALTIES

辣味海味煲 	RM238 (for 2 persons)
Spicy Sea Treasures Pot	
12 头鲍鱼   12-head Abalone	
海参   Sea Cucumber	
鱼鳔   Fish Maw	
北菇   Mushroom	
红烧南非三头鲍拼手工鲜虾饺	RM238 (per person)
Braised Premium South African 3-head Abalone accompanied with Freshly Handmade Prawn Dumpling	
蒙古酱烤羊架 	RM138 (3 pieces)
Pan-seared Lamb Rack with Mongolian Sauce	
柠汁芝士焗生虾	RM138 (1 piece)
Baked Cheesy Prawn with Lemon Sauce	
避风塘软壳蟹 	RM88 (per portion)
Wok-fried Soft Shell Crab with Hong Kong Bei Fong Tong Style Garlic, Onion Crumbed and Chili	

## 餐前小吃

## COLD APPETIZER

	per portion
辣味烟熏鸡卷 	RM45
Marinated Spicy Smoked Chicken Roulade	
枸杞醉鸡	RM38
Chilled Drunken Village Chicken with Wolfberry (contains alcohol)	
黄金咸蛋三文鱼皮 	RM35
Crispy Salmon Fish Skin with Salted Egg Yolk	
川味凉拌茄子  	RM28
Chilled Eggplant with Szechuan Bean Paste	
老醋捞云耳鲜菇 	RM28
Marinated Fresh Fungus and Mushroom with Aged Vinegar	

 Popular  Spicy  Vegetarian  Contains Nuts

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烧和烤

RED BARBECUED & BAKED

北京片皮鸭 RM318 (whole)  
Traditional Peking Duck (2 preparations)

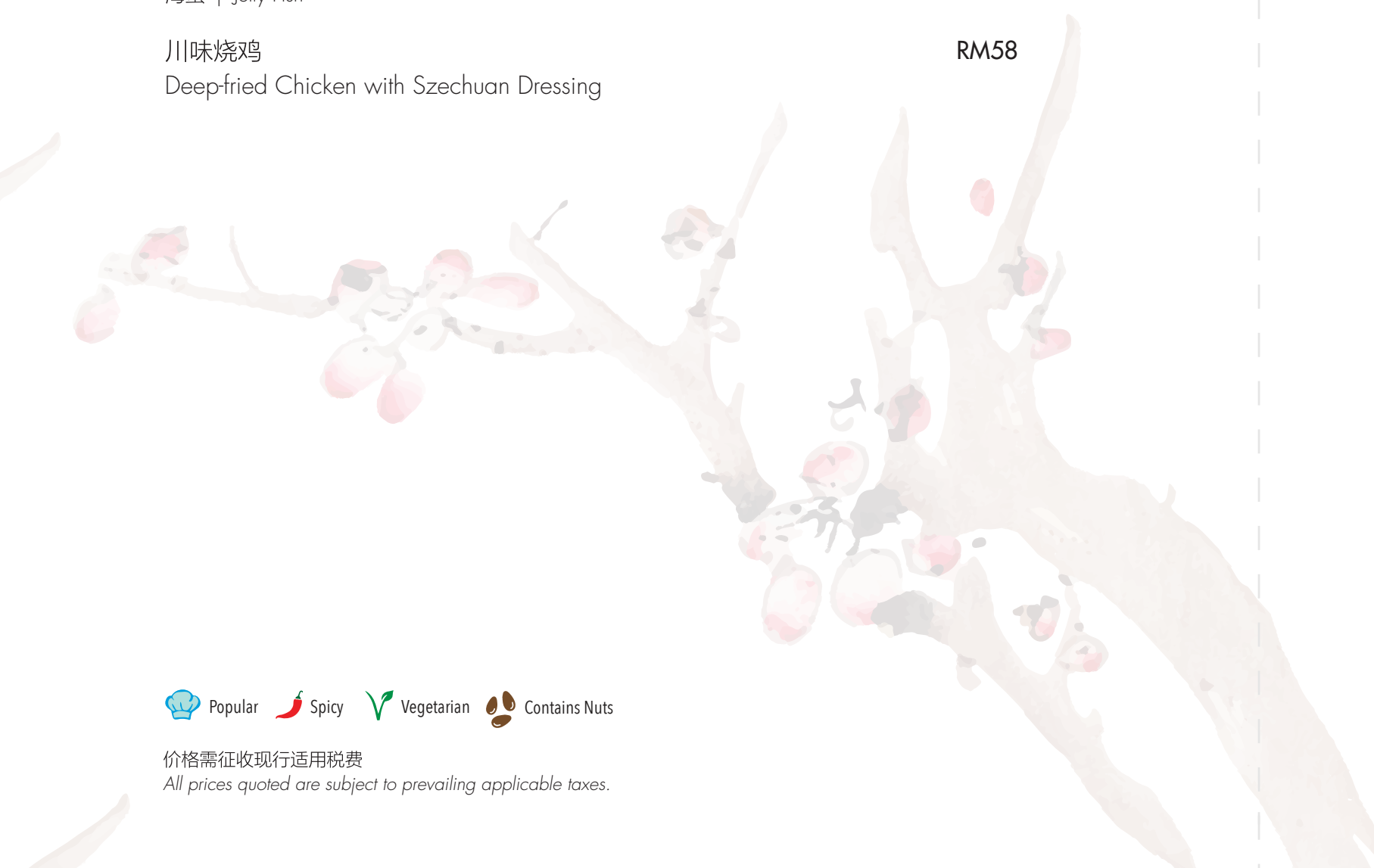
1. 馍馍皮配葱丝、黄瓜丝、鸭酱  
Peking Duck wrapped in steamed Chinese Pancake with Cucumber and Spring Onions
2. 请选择鸭肉的料理方式  
Please Select Your Preferred Preparation for the Duck Meat  
姜葱炒 | Sautéed with Ginger and Scallion  
黑椒炒 | Sautéed with Black Pepper Sauce  
豉椒炒 | Sautéed with Capsicum, Leek and Black Bean Sauce

per portion

五香烧烤伦敦鸭  RM138  
Roasted Five Spice London Duck

烟熏拼盘 RM88  
Smoked Meat Combination  
香薰鸭胸 | Smoked Duck Breast (5 pieces)  
烟熏鸡卷 | Smoked Chicken Rolled (5 pieces)  
海蜇 | Jelly Fish

川味烧鸡 RM58  
Deep-fried Chicken with Szechuan Dressing



 Popular  Spicy  Vegetarian  Contains Nuts

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汤

CHINESE CUISINE SOUP

- 椰子花胶炖鸡汤 

Double-boiled Whole Coconut Soup with Chicken and Fish Maw
- 花胶菜胆炖鸡汤

Double-boiled Chicken Soup with Fish Maw and Vegetable
- 松露海味羹

Braised Dried Seafood Soup with Truffle Paste
- 瑶柱黑蒜炖鸡汤

Double-boiled Chicken Soup with Black Garlic and Dried Scallop
- 鲜菌素翅羹 

Braised Fresh Mushroom Soup with Vegetarian Shark's Fin
- 四川海鲜酸辣羹 

Szechuan Style Hot and Sour Soup with Seafood

per person

RM98

RM88

RM68

RM58

RM48

RM48

肉类  
POULTRY

- 黑椒酱爆炒鸭肉 

Stir-fried Duck Meat with Black Pepper Sauce
- XO芦笋炒鸭肉 

Stir-fried Duck Meat and Asparagus with Supreme Chili Sauce
- 夏果彩椒炒鸡柳 

Stir-fried Chicken with Macadamia Nuts and Capsicum
- 川汁爆炒鸡柳  

Szechuan Style Wok-fried Chicken
- 泰式青芒酸辣炸鸡脯

Thai Style Chicken Breast with Sour Spicy Sauce

per portion

RM68

RM68

RM58

RM58

RM58







牛肉  
BEEF

- 姜葱爆炒安格斯牛粒   
Stir-fried Black Angus Beef with Spring Onion and Ginger
- 川式炒安格斯牛粒   
Stir-fried Szechuan Style Black Angus Beef
- XO 酱炒安格斯牛粒   
Stir-fried Black Angus Beef with Supreme Chili Sauce

per portion

RM128

RM128

RM128

海鲜类  
SEAFOOD SPECIALTIES

- 香煎带子伴番茄莎莎  
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   
Wok-fried Scallop with Lotus Root and Capsicum in Szechuan Style
- 鸡松椒盐软壳蟹   
Salt and Pepper Crispy Soft-Shell Crab with Meat Floss
- 黄金咸蛋虾球   
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   
Wok-fried Prawn with Tomato Chili Sauce
- 芦笋云南鲜菌炒虾球  
Wok-fried Prawn with Asparagus and Yunan Fresh Fungus

per portion

RM128

RM128

RM128

RM88

RM88

RM88

RM88

RM88







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
- 蚧肉挂花炒素翅伴生菜



Stir-fried Egg with Crab Meat and Vegetarian Shark's Fin served with Lettuce
- 鲜茄素翅炒蛋



Stir-fried Egg Treasure with Tomato Paste and Vegetarian Shark's Fin serve with Lettuce
- 鸳鸯麻婆豆腐



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

per portion

RM78

RM68

RM68




RM58

时蔬

VEGETABLES


- 蒜香三皇上汤时蔬

Simmered Vegetables with Garlic and Trio Egg Gravy
- 夏果云南鲜菌鲜蔬



Wok-fried Lotus Root with Sweet Bean, Mushroom and Macadamia Nuts
- 肉松咸蛋茄子

Stir-fried Eggplant with Salted Egg
- 田园鲜蔬



Fresh Farm Vegetables

per portion

RM58

RM48

RM48

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*







饭面

RICE & NOODLES

滑蛋生虾煎生面 

Crispy Egg Noodle with Freshwater River Prawn and Egg Gravy

per person

RM128

蚵肉菇丝干烧伊面

Braised E-fu Noodles with Crab Meat and Shredded Mushroom

per portion

RM68

XO酱虾仁干炒上海面 

Wok-fried Shanghai Noodle XO Sauce with Prawn

RM58

过桥米线

Simmered Vermicelli with Fish Fillet

RM58

松子橄榄菜炒饭  


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

RM48

姜米烟鸭蛋炒饭

Wok-fried Rice with Ginger and Smoke Duck

RM48

香辣XO海鲜炒饭 

XO Fried Rice with Seafood

RM48













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)	







午市点心

DIM SUM SERVED FOR LUNCH

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

 Popular

 Spicy

 Vegetarian

 Contains Nuts

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TEA  
茶








## 透天香铁观音

### Scent In The Sky Tie Kuan Yin

RM15 每位/ per person




铁观音有益于防治心血管疾病，抗癌及抗衰老

Tie Guan Yin is high in amino acids, polyphenols and antioxidants. It contains vitamins, particular vitamin C and other components such as calcium, fluorine, iron magnesium, manganese, phosphorus, potassium and zinc.



## 中国红六堡茶 China Red Liu Bao Cha

RM15 每位/ per person



六堡茶具有消暑祛湿、明目清心、帮助消化的功效

Liu Bao tea can improve digestion, reduce cholesterol and many more health benefits.

## 花香银针白茶 Silver Tips White Tea


RM15 每位/ per person



白茶主要是抗辐射、抗氧化、、降血压、降血脂、降血糖，同时还能养心、养肝、养目、养神、养气、养颜

White tea is rich in antioxidants and can decrease the amount of bad bacteria in your mouth which helps to reduce your risk of cavities and gum disease.

White tea has been shown to fight the signs of internal and external aging. It can help protect your skin from the sun's harmful UV rays and help keep your skin firm and tight. White tea can protect against Parkinson and Alzheimer disease.



## 珍珠香片 Jasmine Pearl

RM12 每位/ per person

珍珠香片有益于行气开郁，排毒养颜及抗氧化

Jasmine tea has a huge number of health benefits. It has antioxidant properties which help boost metabolism and aid in quick weight loss. Jasmine tea also contains catechins which help to lower bad cholesterol levels, improving cardiovascular functioning and keeping you healthy and strong.




## 龙井 Long Jing Green Tea

RM12 每位/ per person



龙井有益于减肥作用，预防心脑血管疾病及提高工作效率的作用

Long Jing or Dragon Well tea may be a good choice to help you lose weight. It has one of the highest concentrations of green tea antioxidants, namely catechins, which combined with caffeine allows your metabolism to work faster.



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## 海上红花 Flower Basket


RM26 每位/ per person

## 一线天 Even Better

RM26 每位/ per person

## 玫瑰花 Rose Flower

RM15 每位/ per person



花茶有益于行氣解鬱，活血止痛，舒緩壓力及美顏抗老

Flower tea is beneficial to our health and wellness, as the flowers are jam-packed with antioxidants, vitamins, minerals and amino acids. It serves as an effective stress relief method. The antioxidants and vitamins aid in rapid cell recovery, which helps to improve blemishes and heal our skin from scarring.

## 蜜兰香乌龙 Milan Xiang Oolong Tea

RM15 每位/ per person

## 鸭屎香乌龙 Duck Shit Oolong Tea

RM15 每位/ per person

乌龙有益于降血脂、降低胆固醇、助消化及提神

Oolong tea is a product made from the leaf buds and stems of the Camellia sinensis plant. The same plant also used for black and green tea. Some people take Oolong tea to sharpen thinking skills and improve alertness.

## 小青柑普洱 Citrusy Puer

RM15 每位/ per person  
(至少2人 Min. 2 persons)

## 普洱 Pandan Puer

RM15 每位/ per person

## 普洱（五年） Puer (5 year)

RM12 每位/ per person

普洱有益于降脂，降血压，养胃护胃及抗衰老

Puer tea benefits arise from its full oxidation. Puer has lower antioxidant content compared than white or green tea, but Chinese people credit it with many health benefits, especially promoting weight loss, reducing serum cholesterol and cardiovascular protection.

## 胎菊 Chrysanthemum Buds

RM10 每位/ per person

胎菊有益于抗氧化抗衰老，降低血脂及血压

Chrysanthemum tea is an infusion drink that is prepared by pouring hot water over dried chrysanthemum flowers. The tea is a popular summertime drink in China and has been used in Chinese medicine to treat a variety of conditions.

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For reservations, call **+603 2170 8888** or email **[enquiry@pullman-klcc.com](mailto:enquiry@pullman-klcc.com)**

**PULLMAN KUALA LUMPUR CITY CENTRE HOTEL & RESIDENCES**

Jalan Conlay – 50450 Kuala Lumpur – Malaysia – T. +603 2170 8888

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