



# 鱼市场

FISH MARKET ALA CARTE MENU





# 餐前小吃

法式绿汁鹅肝 RM58
Pan-fried Foie Gras with Mint Sauce Per Portion in French Style

Pan-fried Foie Gras with Mint Sauce in French Style 冰菜烟鸭胸肉 咸蛋炸鱼皮 **RM58 RM25** Chilled Iceplant with Smoked Duck Deep-fried Fish Skin with Salted Egg Per Portion Per Portion Breast Meat 椒盐炸鱼皮 **RM25** 冰菜沙律 **RM48** Deep-fried Fish Skin with Salt & Pepper Per Portion Per Portion Chilled Iceplant with Mixed Salad Vege 椒盐炸茄子 **RM25** 麻辣牛肚 **RM38** Deep-fried Eggplant with Salt & Pepper Per Portion Marinated Beef Tripe with Jelly Fish & Per Portion Szechuan Spicy Sauce 霹雳羊角豆 **RM25** 咸蛋炸苏东 Marinated Lady Finger with Chili & Per Portion **RM35** Deep-fried Squid with Salted Egg Per Portion 咸蛋炸白饭鱼 **RM20** 椒盐炸苏东 **RM35** Deep-fried White Plant with Salted Egg Per Portion Deep-fried Squid with Salt & Pepper Per Portion 椒盐炸白饭鱼 **RM20** 

烟熏鸭胸肉 Smoked Duck Breast Meat

陈醋红蜇花拼麻辣鲜枝竹 Marinated Jelly Fish with Vinegar Mixed Szechuan Spicy Beancurd Stick RM30

Per Portion

RM25

炸馒头

Deep-fried White Plant with Salt & Pepper

Deep-fried Plain Bun

蒸馒头 Steamed Plain Bun 700

Per Portion

RM 7
Per Portion

RM 7
Per Portion

法或象别搜肝 Pan-fifed Fole Gras with Mint Sauce in French Style

图片只供参考 Photos are for illustration purpose only.



# 鱼翅|羹|汤类

#### SHARK FIN SOUP / DOUBLE BOILED SOUP

虫草花花胶炖走地鸡汤 Double-boiled Village Chicken Soup with Fish Maw & Cordyceps Flower	RM188 Per Portion
红螺茶树菇干贝鲍鱼炖鸡汤 Double-boiled Village Chicken Soup with Dried Scallop & Abalone	RM188 Per Portion
红螺花菇走地鸡炖沙鱼骨汤 Double-boiled Shark's Bone Cartilage Soup with Village Chicken, Conch & Mushroom	RM138 Per Portion
干贝带子烩金钱翅 Braised Superior Shark's Fin Soup with Scallops & Dried Scallops	RM 68 Per Portion
桂花炒鱼翅 Sauteed-fried Shark's Fin & Eggs	RM 58 Per Portion
蟹皇鱼翅 (每盅) Braised Shark's Fin Soup with Crab Meat	RM 38 Per Portion
海鲜豆腐羹 (每盅) Seafood Tofu Beancurd Thick Soup	RM 28 Per Portion
四川酸辣羹 (每盅) Sichuan Hot & Sour Thick Soup	RM 28 Per Portion



#### 蠔皇10头鲍鱼花胶伴香酒煎鹅肝

Braised 10pc Abalone & Fish Maw with Grilled Foie Gras in Wine Sauce

#### **RM168**

Per Portion

#### ARALOM

#### 蠔皇10头鲍扣海参花菇伴海参

Braised 10pc Abalone & Sea Cucumber with Mushroom & Vege

#### **RM 88**

Per Portion

#### 蠔皇10头鲍鱼花菇伴翡翠

Braised 10pc Abalone with Mushroom & Vege

#### **RM 68**





#### 迷你贡品鲍鱼佛跳墙 (每盅)

Double-boiled Dried Seafood "Buddha's Temptation"
Supreme Soup

#### 海味煲

Braised Dried Seafood Treasure in Claypot

#### 铁板蒜香炒海参

Sizzling Sea Cucumber with Garlic

#### 时价

Per Portion

#### **RM198**

Per Portion

#### **RM 88**





**FRESH FISH** 

笋壳鱼

Soon Hock Fish

多宝鱼 Turbot Fish 龙虎斑 Tiger Grouper Fish

Π<del>.†</del> ₹/

Seasonal Pric

东星斑

Dong Xing Fish

泰星斑

Tai Xing Fish

西星斑

Xi Xing Fish

苏眉

"Soo Mei" Napoleon Fish 老鼠斑

Humback Grouper Fish 鳕魚

Cod Fish

#### 景间法 Cooking Method

#### 港式清蒸

Steamed in Superior Soy Sauce

#### 豆豉汁蒸

Steamed in Black Bean Sauce

#### 陈皮豉汁蒸 Steamed Tangerine

Steamed Tangerine Peel with Black Bean Sauce

#### 亚参蒸

Steamed with Assam Sauce

#### 青柠檬汁蒸

Steamed with Lime Sauce

#### 金银蒜冬粉蒸

Steamed with Vermicelli & Garlic

#### 凉瓜竹枝焖

Braised with Bitter Melon & Beancurd Stick

新派椒盐

Salt & Pepper

Deep-fried with

#### 糖醋炒

Stir-fried with Sweet & Sour Sauce

#### ed with

Sauce 上海水煮

Boiled in Shanghai Style

#### 麒麟蒸

Steamed with Mushroom & Ham

#### 油炸三色椒

Deep-fried with Capsicum

#### 蒜茸胜瓜蒸

Steamed Garlic & Angled Luffa

#### 手拍姜蓉蒸

Steamed with Minced Ginger

#### 鲜竹枝焖

Braised with Beancurd Stick

#### 堂灼刺身

Steamboat Sashimi Style

#### 波浪蒸

Steamed Sliced Fish with Soy Sauce

# 9鲜烹调法

SEAFOOOD COOKING METHOD

#### 招牌咸蛋炒

Sauteed-fried with Salted Egg

#### 避風塘

Sauteed with Black Bean & Dried chili

#### 上汤白灼

Poached with **Superior Soup** 

#### 蛋白蒸

Steamed Egg White

#### 印尼咖喱

Cooked with Indonesian Style Curry

#### 蒜香爆

Stir-fried Garlic

#### 法式湿奶油

Sauteed-fried with Creamy Butter

#### 古法豉油皇

Steamed with Soy Sauce

#### 糖醋五柳

Deep-fried with Sweet & Sour Sauce

#### 辣子酱

Chili Paste (Dry / Sauce)

#### 豉椒炒

Sauteed-fried with Black Bean Sauce & Chili

#### 新派椒盐

芝士焗

Baked with Cheese

& Minced Garlic

Sauteed with Pepper & Salt

#### 西式蛋丝

Western Style Egg Shreds

#### 堂灼刺身

Steamboat Sashimi Style

Baked with Garlic Oil & Salt

#### 上汤焗

Baked with Superior Soup



#### 生蚝 XL

Oyster XL

#### 时价

Seasonal Price

#### 生蚝 2XL

Oyster 2XL

#### 时价

Seasonal Price

图片只供参考 Photos are for illustration purpose only.



价格以当日市场价格为准 The price follows the market price of the day.





沙白 White Clam 沙巴白沙白 Sabah White Clam

海瓜子 Clams 菲律宾花甲 Philippine Flower Clam



北海道扇贝 Hokkaido Scallops

法国扇贝 French Scallops

带子皇 Emperor Scallop



图片只供参考 Photos are for illustration purpose only.

价格以当日市场价格为准 The price follows the market price of the day.



Sea Snail



圣子皇 | 竹蛏 Bamboo Clam

图片只供参考 Photos are for illustration purpose only.

价格以当日市场价格为准 The price follows the market price of the day.







盐蒸文昌鸡 (预订) Steamed Salted Village Chicken with Chinese Herbs (Pre-Order)	RM88   RM168  Half Whole	乌龙茶叶蜜汁鸡 Deep-fried Chicken with Oolong Tea & Honey Sauce	RM35 Per Portion
白切文昌鸡 (预订) Simmered Traditional Village Chicken (Pre-Order)	RM88   RM168  Half Whole	<b>咸蛋鸡柳</b> Sauteed-fried Chicken Slices with Salted Eggs	RM35 Per Portion
吊烧三黄鸡 (预订) Roasted Crispy Spring Chicken (Pre-Order)	RM88   RM168  Half Whole	<b>金香鸡柳</b> Fried Chicken with Curry Leaves	RM35 Per Portion
<b>杏花鸡 (预订)</b> Stuffed Chicken with Shrimp Paste and Almond Flakes	RM88   RM168  Half Whole	辣子鸡柳 Fried Chicken with Special Chili Sauce	RM35 Per Portion
(Pre-Order) <b>药材鸡</b>	RM60	凉瓜炆鸡 Braised Chicken with Bitter Gourd	RM35 Per Portion
Steamed Herbal Chicken 雀巢泰山鸡柳	Per Portion  RM40	梅菜焖鸡煲 Braised Chicken with Preserved Vege in Claypot	RM35 Per Portion
Deep-fried Salad Chicken in the Basket <b>咕佬鸡</b>	Per Portion RM35	三杯鸡 "Three Cup" Chicken	RM35 Per Portion
Sweet & Sour Chicken 麻油姜丝走地鸡	Per Portion	绍兴酒云耳焖鸡煲 Braised Chicken with Black	RM35 Per Portion
MM田安22年地場 Braised Village Chicken with Sesame Oil & Ginger Slices	RM35 Per Portion	Fungus & Chinese Wine 脆皮虾酱炸鸡翅	RM35

Deep-fired Chicken Wing with Shrimp Paste



# 其他肉类

纽西兰乳羊肩骨

Grilled New Zealand Lamb Shoulder with Red Wine Sauce **RM168** 

3 - 4 Person

脆皮香酥鸭

Deep-fried Crispy Duck in Traditional Style

RM80 | RM160

Half

Whole

**RM38** Per Portion

Ostrich Meat

鸵鸟肉

・豉椒炒 Sauteed Fried with Black Bean Sauce & Chili

・黑椒炒 Sauteed Fried with Black Pepper Sauce

·XO酱炒 Sauteed Fried with XO Sauce

・石板煎 Grilled Fried with Lava Stone

・姜葱炒 Sauteed Fried with Ginger & Spring Onion

神奇牛杂煲

Braised Beef Tripe, Tendon & Oxtail Served in Claypot

**RM128** 

Per Portion

鹿肉

**RM58** 

Venison Meat

Per Portion

・豉椒炒 Sauteed Fried with Black Bean Sauce & Chili

・黑椒炒 Sauteed Fried with Black Pepper Sauce

·XO酱炒 Sauteed Fried with XO Sauce

・石板煎 Grilled Fried with Lava Stone

・姜葱炒 Sauteed Fried with Ginger & Spring Onion

古法子姜鸭

Sauteed Duck with Ginger Shoots in Traditional Style **RM38** 

Per Portion

牛梅肉

**RM38** 

Per Portion

Beef Chunk Tender

・豉椒炒 Sauteed Fried with Black Bean Sauce & Chili

・黑椒炒 Sauteed Fried with Black Pepper Sauce

·XO酱炒 Sauteed Fried with XO Sauce

・石板煎 Grilled Fried with Lava Stone

・姜葱炒 Sauteed Fried with Ginger & Spring Onion



# 写記述大表記 Stir-fifed Fifed Four Varieties Vege with Belacan 咖哩杂菜煲 Braised Assorted Vege with Curry in Claypot 南乳家乡斋 Stir-fried Assorted Vege with Fermented Beancurd 图片只供参考 Photos are for illustration purpose only.



西兰花炒虾球 Stir-fried Broccoli with Shrimp	RM68 Per Portion	清炒姜汁芥兰 Stir-fried Kailan with Ginger Sauce	RM28 Per Portion
<b>芦笋炒虾球</b> Stir-fried Asparagus with Shrimp	RM68 Per Portion	马来四大天王 Stir-fried Fried Four Varieties Vege with Belacan	RM28 Per Portion
湖珀芦笋野菌炒带子 Sauteed Fried Scallop with Mushroom & Asparagus Top with Walnut	RM68 Per Portion	手拍文冬姜黄酒芥兰 Stir-fried Hk Kailan with Ginger & Rice Wine	RM28 Per Portion
XO酱炒芦笋 Stir-fried Asparagus with XO Sauce	RM38 Per Portion	罗汉斋	RM28 Per Portion
老干妈酱牛肉炒芥兰 Stir-fried Kailan with Beef in Chili & Black Bean Sauce	RM38 Per Portion	Monk's Vegetable  杏片福果小炒皇 Stir-fried Assorted Vege	RM28 Per Portion
干煸肉碎桂豆苗 Dry-fried French Bean with Minced Meat	RM28 Per Portion	Top with Almond Slices 南乳家乡斋	RM28
二松芥兰 Fried Kailan in Two Varieties	RM28 Per Portion	Stir-fried Assorted Vege with Fermented Beancurd 咖哩杂菜煲	Per Portion
上汤芫菜苗 Chinese Spinach in Superior Soup	RM28 Per Portion	別性主か来及 Braised Assorted Vege with Curry in Claypot	Per Portion
脆鱼豆干桂豆苗 Stir-fried French Bean with Dried Beancurd	RM28 Per Portion	咸蛋桂豆苗 Stir-fried French Bean with Salted Egg	RM28 Per Portion
<b>蟹味菇炒青龙菜</b> Fried Green Chives Vege with Lion's Mane Mushroom	RM28 Per Portion	<b>腐乳油麦</b> Braised Lettuce with Fermented Beancurd	RM28 Per Portion



招牌风味竹炭豆腐

Signature Charcoal Homemade Beancurd with Minced Meat in Szechuan Sauce

**RM38** 

Per Portion

胜瓜豆腐

**RM28** 

**Braised Beancurd with Luffa Gourd** 

Per Portion

椒盐豆腐 Deep-fried Beancurd with Salt & Pepper

**RM28** 

Per Portion

山水豆腐

Pan-fried Beancurd with Superior Soy Sauce

**RM28** 

Per Portion

豆根炆豆腐

**Braised with Beancurd** Stick Skin

**RM28** 

Per Portion

麻婆豆腐

"Ma Po" Beancurd

**RM28** 

Per Portion

麻婆豆腐

"Ma Po" Beancurd







黑松露番茄滑蛋

Scramble Egg with Black Truffle & Tomato

**RM28** 

Per Portion

三皇蒸水蛋

Steamed Three Teasures Egg

**RM28** Per Portion

凉瓜香菇煎蛋 Pan-fried Egg with Bitter Gourd & Mushrooms

**RM28** Per Portion

芙蓉蛋

Fried Scramble Egg

**RM28** 

Per Portion

虾仁煎蛋

Pan-fried Egg with Shrimp

**RM28** Per Portion

菜埔韭菜煎蛋

Pan-fried Egg with Preserved Raddish & Leek

**RM28** 

Per Portion

大葱煎蛋

Pan-fried Egg with Onion Slices

**RM28** 

Per Portion

Pan-fried Egg with Shrimp

图片只供参考 Photos are for illustration purpose only.

# 饭 | 面类

**RICE & NOODLES** 

#### 招牌龙虾捞饭

Chef's Signature Supreme Lobster Fried Rice

#### 时价

Seasonal Price

#### 招牌黑松露生虾伊府面

Chef's Signature Braised E-fu Noodle with Fresh Water Prawn & Black Truffle

#### 时价

Seasonal Price

#### 石戈鹅肝带子海皇焗饭

Baked Rice with Foie Gras & Scallop Served in Hot Stone Bowl

#### **RM88**

Per Portion

#### 草虾米粉煲

Stir-fried Vermicelli with Tiger Prawn in Claypot

#### 时价

Seasonal Price

#### 北海道鱼子炒饭

Chef's Specialty Fried Rice Top with Cavior

肉蟹米粉煲

Stir-fried Vermicelli with Crab Meat in Claypot

#### 时价

Seasonal Price

**RM35** 

#### Per Portion

#### 红烧蟹肉伊府面

Braised E-fu Noodle with Mushroom & Crab Meat

#### **RM38**

Per Portion

#### 鱼露米粉

Stir-fried Vermicelli with Fish Sauce

#### **RM28**

Per Portion

#### 招牌龙虾捞饭

Chef's Signature Supreme Lobster Fried Rice

#### 长寿面

**Longevity Noodles** 

#### **RM28**



### 甜品

水果拼盤

RM20 | RM40 | RM60

Fruit Platter

Medium

Large

水晶桂花糕

Osmanthus Crystal Jelly

RM20.00 Per Portion

椰子布丁

Coconut Pudding

**RM18.00** 

寿桃包仔 (6粒) Mini Lotus Paste Birthday Bun (6 Pcs) **RM18.00** 

Per Portion

Per Portion

杨枝甘露

Mango Sago Dessert

**RM16.80** 

Per Portion

Hot

红豆沙汤圆

Red Bean Paste Glutinous Rice Balls

RM15.80

Per Portion

桂圆红枣炖桃胶

Double-boiled Peach Gum with Longan & Red Dates

RM13.80

Per Portion

花生糊

Peanut Sweet Paste Soup

**RM12.80** Per Portion

窝饼

Chinese Pancake

RM12.00



**Beer** 

**Bottle Beer** 

健力士黑啤酒

**RM22.80** 

**Guinness Stout** 

Per Bottle

虎牌啤酒

**RM20.80** 

Tiger Beer

Per Bottle

喜力啤酒

**RM18.80** 

Heineken

Per Bottle





Chinese Tea

茶王

RM<sub>5</sub>

King Tea

Per Person

自来茶

BYO Tea

RM<sub>2</sub> Per Pax

菊普

RM<sub>5</sub>

Pu'er Chrysanthemum

Per Person

白开水

RM<sub>2</sub>

Plan Water

Per Glass

普洱

RM<sub>5</sub>

Pu'Er

Per Person

铁观音

RM<sub>5</sub>

Tie Guan Yin

Per Person

香片

RM<sub>5</sub>

Jasmine Tea

Per Person





混合果汁

**Mixed Fruits Juice** 

**RM18.00** 

Per Glass

橙汁

Orange Juice

**RM16.00** 

Per Glass

苹果汁

Apple Juice

RM16.00

Per Glass

西瓜汁

Watermelon Juice

**RM16.00** 

Per Glass

胡萝卜汁

**Carrot Juice** 

**RM16.00** 

Per Glass

椰子水

Fresh Coconut Water

RM13.80

Per Pc

冰柠檬茶

Ice Lemon Tea

**RM12.00** 

Per Glass

汽水

Soft Drink

可乐

Coca Cola

RM5

Per Can

100号

RM5
Per Can

100 Plus

梳打水

RM5

Soda Water

Per Can

矿泉水

Mineral Water

RM6

Per Bottle 1.5L





#### 下い 満 家 所 家 所 所 Market Mont Kiara

