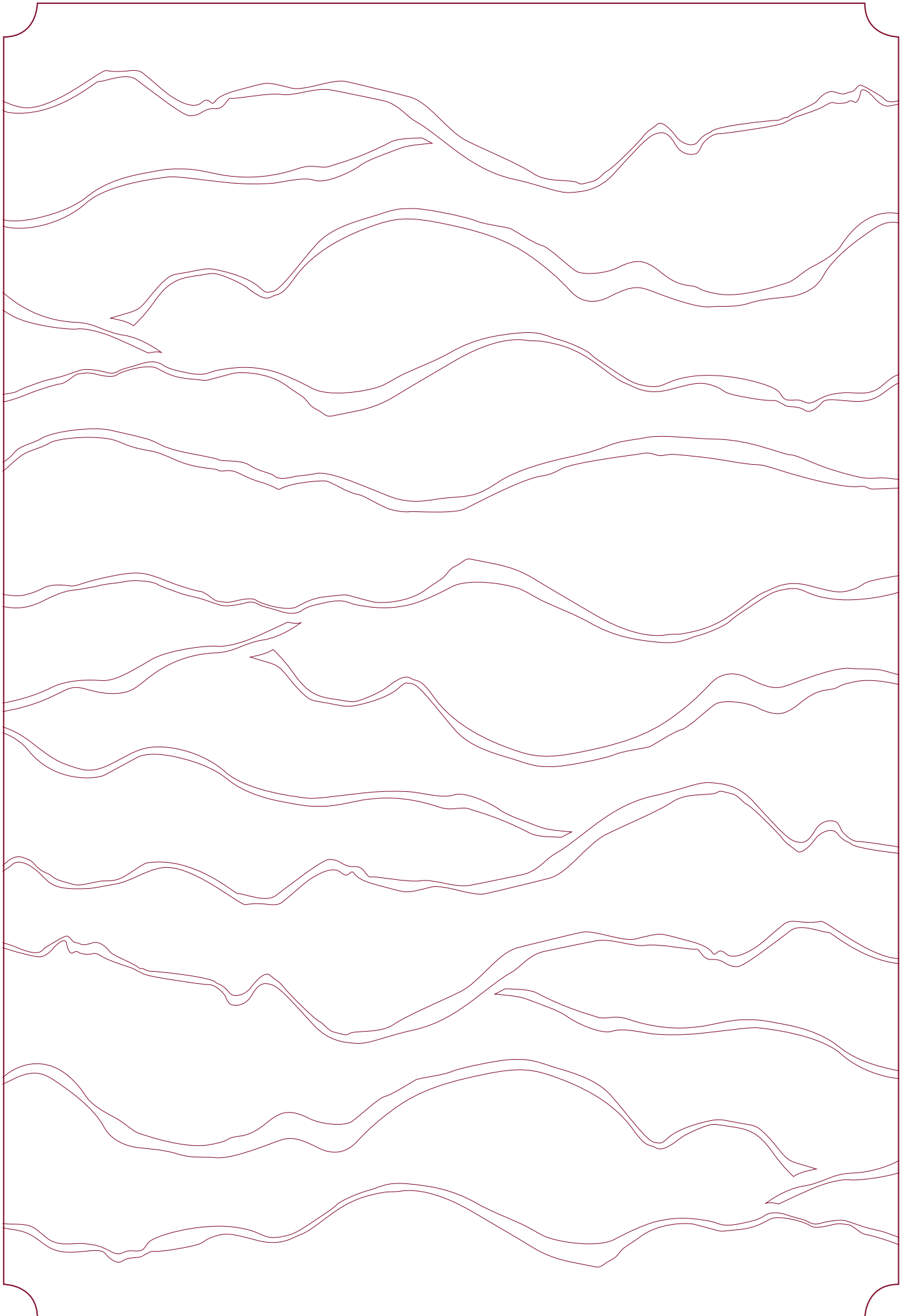




玉亭軒

JADE PAVILION



# Jade Pavilion Cantonese Dining

at Pavilion Hotel Kuala Lumpur Managed by Banyan Tree

Jade Pavilion takes inspiration from traditional Chinese gardens, in which grand pavilions are erected for imperial families as a place of shelter and to immerse oneself in opulent tranquillity. As such, Jade Pavilion exudes a sense of nobility and fortune through its intricate floral and natural interior elements, emanating a clean aesthetic that combines traditional and modern design. Jade Pavilion is forged to provide diners with unrivalled privacy and immerse in exquisite Cantonese culinary experience.



## 廚師推介 CHEF'S RECOMMENDATION

per person 每位

玉亭軒絕色雙粵 Jade Pavilion's Specialty Combination Platter	42+	花膠雞盅湯 Double Boiled Minced Chicken Broth with Supreme Fish Maw and Matsutake Mushrooms	72+
黃燜官燕伴玉帶抄手 Braised Bird's Nest and Scallop Ravioli in Golden Broth	148+	蟹皇醬灼生蠔 Poached Pacific Oyster with Crab Meat in Superior Crab Roe Sauce	52+
椰汁焗百花帶子 Slow Oven Baked Hokkaido Scallop filled with Prawn Paste in Coconut Butter Sauce	62+	茶香煙鹽水雞 <i>per portion 每份</i> Half Chicken Jasmine Tea Leaf Smoked Free Range Chicken with Ginger and Spring Onion Dip	62+

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**ALLERGY NOTICE:** The menu items may contain allergen ingredients.  
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## 前菜類 APPETISER

per portion 每份

金絲椒鹽白飯魚 Golden Fried Silver Whitebait Fish with Spices Salt and Chicken Floss	38 <sup>+</sup>	千島蟹肉吞拿脆筒 Crispy Batter Fried Bread, Rolled with Tuna, Crab Meat in Thousand Island Sauce	42 <sup>+</sup>
涼伴貴妃鮑鮮菇雲耳 Chilled Marinated Assorted Mushrooms with Wood Fungus and Pearl Shells	36 <sup>+</sup>	白雲雞卷伴蔥油海蜇 Traditional Marinated Chilled Chicken Rolls with Jellyfish and Sesame Oil	34 <sup>+</sup>
蘋果軟殼蟹 Crispy Fried Soft Shell Crab with Fragrant Apple Plum Sauce	52 <sup>+</sup>	川粵醬三鮮菇 Deep Fried Trio of Mushrooms with Szechuan Sweet and Sour Sauce	32 <sup>+</sup>

## 明爐燒味 BARBECUE

per portion 每份

北京片皮鴨 *兩吃 Traditional Beijing Duck served with Condiments <i>Half Duck</i>	118 <sup>+</sup>	手撕香酥鴨 <i>Half Duck</i> Beijing Style Fried Aromatic Duck Served with Pancakes	108 <sup>+</sup>
Crispy Skin Sliced Tableside and Wrapped in Pancakes with Cucumber and Spring Onions		港式明爐燒鴨 Cantonese Style Oven Roasted Duck, Traditional Herbs Served with Plum Sauce	88 <sup>+</sup>
<i>Please Select Your Preferred Preparation for the Duck Meat:</i>			
薑蔥炒鴨肉 Sautéed Duck Meat with Spring Onion and Ginger		玉亭軒明爐燒味拼盤 Jade Pavilion's Specialty Barbecue Combination Platter	82 <sup>+</sup>
生菜片鴨崙 Sautéed Duck Meat with Water Chestnut Served in Iceberg Lettuce		風沙脆皮雞 <i>Half Chicken</i> Crispy Marinated Village Chicken with Chef's Secret Recipe Sauce	52 <sup>+</sup>
香辣惹味醬炒鴨肉 Wok Fried Duck Meat with Spicy Lemongrass Sauce		蔥油貴妃雞 <i>Half Chicken</i> Slow Boiled Free-range Chicken with Premium Spring Onion Sauce	62 <sup>+</sup>
咸菜鴨骨湯 Poached Duck Soup with Tomato and Salted Vegetables			
薑米鴨粒炒飯 Fragrant Fried Rice with Duck Meat and Minced Ginger			
豉油皇鴨絲炒麵 Wok Fried Noodles with Shredded Duck Meat and Bean Sprouts			

## 湯羹類 SOUP

per person 每位

蟲草花清燉海中寶 Double Boiled Abalone Soup with Deluxe Dried Seafood and Cordyceps Flower	128 <sup>+</sup>	原只鮑魚海寶羹 Braised Sea Treasure Broth with Whole Abalone	78 <sup>+</sup>
花旗參瑤柱烏雞湯 Double Boiled Black Chicken Soup with American Ginseng and Sun-dried Scallops	88 <sup>+</sup>	官庭酸辣羹 Imperial Seafood Hot and Sour Soup	42 <sup>+</sup>
明目魚花膠螺頭湯 Double Boiled Supreme Fish Maw Soup with Sea Whelk and Ming Mu Fish	82 <sup>+</sup>	鳳液玉米羹 Sweet Corn Soup with Crab Meat and Snow Fungus	38 <sup>+</sup>

## 燕窩類 BIRD'S NEST

per person 每位

高湯野生竹筴燉官燕 Superior Bird's Nest with Wild Bamboo Pith in Chicken Essence	198 <sup>+</sup>	玉液黃金官燕 Braised Superior Bird's Nest with Crab Meat in Pumpkin Stock	188 <sup>+</sup>
花旗參瑤柱清燉官燕 Double Boiled Bird's Nest Soup with American Ginseng and Sun-dried Scallops	208 <sup>+</sup>	海寶燕窩羹 Braised Bird's Nest Broth with Dried Deluxe Seafood	198 <sup>+</sup>

## 鮑魚、花膠及海參類 ABALONE, SEA CUCUMBER & FISH MAW

per person 每位

特級花膠扣原只鮑魚 Braised Two Head Abalone with Supreme Fish Maw and Garden Greens	388 <sup>+</sup>	碧綠蝦子扣遼參 Slow Cooked Whole Japanese Sea Cucumber with Sun-dried Shrimp Roe in Premium Abalone Sauce	142 <sup>+</sup>
黃燜三頭鮑魚伴煎釀帶子 Slow Cooked Three Head Abalone with Stuffed Hokkaido Scallop in Golden Broth	248 <sup>+</sup>	金玉海參西蘭花 <i>per portion 每份</i> Braised Sea Cucumber with Top Shells and Broccoli	168 <sup>+</sup>
鮑魚一品海味煲 <i>per portion 每份</i> Braised Abalone with Dried Deluxe Seafood Served in Claypot	328 <sup>+</sup>	古法薑蔥焗花膠 <i>per portion 每份</i> Traditional Braised Supreme Fish Maw with Ginger and Spring Onion	218 <sup>+</sup>

## 游水海鮮類 LIVE FISH & LOBSTER

market price 市價

龍虎斑  
King Tiger Grouper

\* *Dependent on  
market availability*

銀鱈  
Barramundi

\* 東星斑  
East Star Grouper

荀殼  
Soon Hock

\* 西星斑  
Spotted Grouper

游水魚烹調方法

*Preparation of Fish:*

清蒸/油浸

Steamed or Deep Fried with Superior Soy Sauce

蟲草花紅棗絲蒸

Steamed with Cordiceps flower and  
Red Dates in Superior Stock

剝椒蒜米蒸

Steamed with Chopped Chili and Garlic

西湖糖醋炸

Deep Fried with Sweet and Sour Sauce

蒜香脆炸

Crispy Fried with Fragrant Garlic in Superior Soy Sauce

澳洲龍蝦

Australian Lobster

游水龍蝦烹調方法

*Preparation of Lobster:*

金銀蒜蒸龍蝦

Steamed with Fragrant Garlic  
in Superior Soy Sauce

蜜椒爆龍蝦

Stir Fried with Honey Pepper Sauce

黃油上湯焗龍蝦

Slow Cook with Butter and Minced Garlic

避風塘爆龍蝦

Wok Fried with Crispy Garlic and  
Sun-dried Chili

## 海鮮類 SEAFOOD

per portion 每份

香芒沙律酥蝦球

118<sup>+</sup>

Crispy Fried Sabah Ming Prawns with  
Mango Mayonnaise and Basil Seeds

黃金麥香脆玉帶

168<sup>+</sup>

Golden Fried Hokkaido Scallops with  
Salted Egg Yolk and Cereal

避風塘炒蝦球

118<sup>+</sup>

Cantonese Style Sautéed Prawns with  
Golden Garlic and Sun-dried Chili

翠塘白玉雪魚煲

98<sup>+</sup>

Braised Cod with Winter Melon and  
Preserved Vegetables served in Claypot

奶油爆蝦球

118<sup>+</sup>

Wok Fried Butter Prawns with  
Traditional Spices

椒鹽爆鮮魷

48<sup>+</sup>

Deep Fried Squid Filled with  
Prawn Paste and Spiced Salt

玉帶金菇炒小棠菜

168<sup>+</sup>

Wok Fried Hokkaido Scallops with  
Enoki Mushrooms and Baby Cabbage

## 家禽類 POULTRY

per portion 每份

### 香芒柚子醬酥雞脯

42<sup>+</sup>

Deep Fried Boneless Chicken Fillet  
Topped with Spicy Plum Sauce

### 宮保腰果爆雞柳

40<sup>+</sup>

Wok Fried Chicken with  
Sun-dried Chili and Cashew Nut

### 台式三杯雞

46<sup>+</sup>

Stir-fried Chicken Fillet with Basil Leaf and  
Sun-dried Chili served in Claypot

### 鳳梨糖醋雞球

40<sup>+</sup>

Sweet and Sour Chicken with  
Pineapple and Bell Peppers

### 西檸香酥雞脯

40<sup>+</sup>

Golden Fried Crispy Boneless Chicken Fillet  
Topped with Fresh Lemon Sauce

## 牛、鹿及羊類 BEEF, VENISON & LAMB

per portion 每份

### 金蒜鮮菌香煎牛仔粒

138<sup>+</sup>

Wok Fried Cubed Beef Tenderloin with  
Assorted Mushrooms and Golden Garlic

### 五柳杏香牛仔粒

132<sup>+</sup>

Crispy Beef Tenderloin Cube with  
Butter Sweet and Sour Sauce

### 川式乾燒醬爆牛肉

132<sup>+</sup>

Stir-fried Sliced Prime Beef Tenderloin with  
Asparagus in Szechuan Spicy Sauce

### 中式香煎牛柳

136<sup>+</sup>

Pan Fried Beef Tenderloin with  
Chinese Barbecue Sauce

### 黑椒醬爆鹿肉

128<sup>+</sup>

Stir-fried Australian Venison with  
Black Pepper Sauce and Crispy Mushrooms

### 薑蔥醬爆牛肉

132<sup>+</sup>

Wok Fried Sliced Prime Beef Sirloin with  
Ginger and Spring Onion

### 香麻醬焗羊扒

130<sup>+</sup>

Oven Baked Lamb Cutlets Marinated in  
Onion and Fragrant Sesame Sauce

### 蒜香醬爆牛肉

130<sup>+</sup>

Stir-fried Sliced Prime Beef Sirloin with  
Garlic and Beansprout

## 蔬菜及豆腐類 VEGETABLE & BEANCURD

per portion 每份

蒜香四寶蔬

42<sup>+</sup>

Wok Seared Hong Kong Seasonal Vegetables with Golden Garlic

魚香茄子魚滑煲

48<sup>+</sup>

Szechuan Style Eggplant with Minced Chicken and Fish Dumplings

露迹尋仙霞

48<sup>+</sup>

Wok Fried Asparagus with Assorted Mushrooms and Wood Fungus

鮑汁海堂豆腐

52<sup>+</sup>

Steamed Bean Curd with Premium Seafood in Abalone Broth

極醬炒蘆筍蘭度

52<sup>+</sup>

Stir-fried Asparagus and Kai Lan Tossed in Spicy Scallops Sauce

麻婆西施豆腐

42<sup>+</sup>

Braised Bean Curd with Shrimps in Szechuan Chili Sauce

## 素食類 VEGETARIAN CUISINE (V)

per portion 每份

松茸野生竹筍燉菜膽湯 *per person 每位*

32<sup>+</sup>

Double Boiled Matsutake Mushrooms with Vegetable Consommé

南乳溫公齋煲

48<sup>+</sup>

Slow Cooked Seasonal Vegetables, Assorted Mushrooms with Preserved Bean Curd in Claypot

銀絲酸辣羹 *per person 每位*

30<sup>+</sup>

Vegetarian Hot and Sour Soup with Glass Noodles

鮮菇素菜炒飯

35<sup>+</sup>

Fragrant Fried Rice with Diced Mushrooms and Fresh Lettuce

三鮮菇炒芥蘭

38<sup>+</sup>

Wok Fried Hong Kong Kai Lan with Trio of Mushrooms

三絲乾燒伊麵

38<sup>+</sup>

Braised E-Fu Noodle with Assorted Mushrooms and Bean Curd Sheet

金果杏香菇燴豆扎

42<sup>+</sup>

Braised Bean Curd Dough with Drumstick Mushrooms and Ginkgo Nuts



## 飯及麵類 RICE AND NOODLES

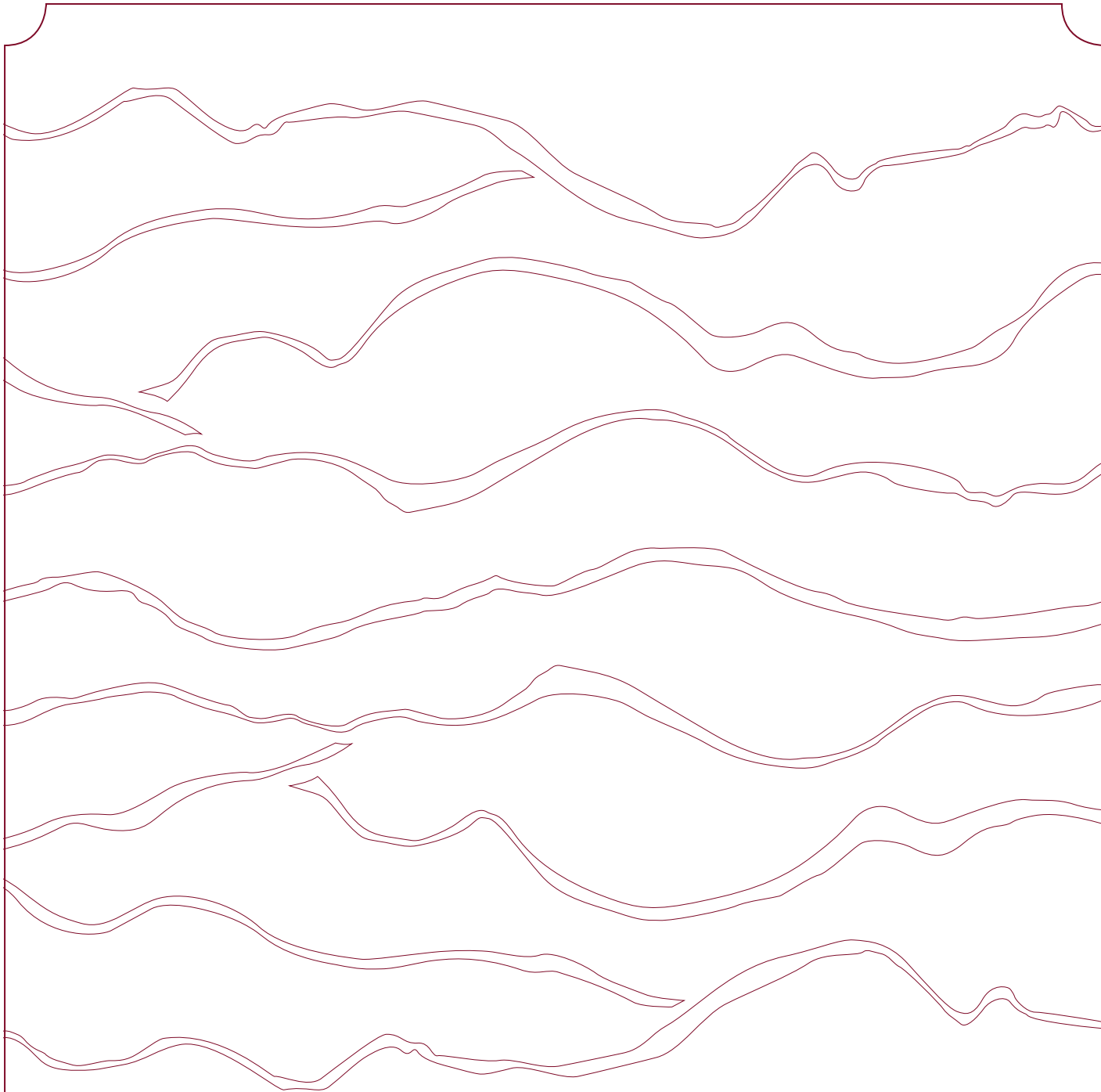
per portion 每份

玉亭軒招牌炒飯 Jade Pavilion's Seafood Fried Rice with Supreme Spicy Sauce	52 <sup>+</sup>	銀芽乾炒牛肉河 Wok Fried Rice Noodles with Sliced Beef and Bean Sprouts	68 <sup>+</sup>
蛋白雙貝炒飯 Fragrant Fried Rice with Duo of Scallops and Egg White	62 <sup>+</sup>	海鮮煎生麵 Crispy Egg Noodles with Assorted Seafood and Vegetables	65 <sup>+</sup>
蟹皇海鮮滑蛋河 Seafood Fried Rice Noodles with Crab Roe and Egg Gravy	62 <sup>+</sup>	火鴨絲焗伊麵 Braised E-Fu Noodle with Shredded Roast Duck Meat and Straw Mushrooms	50 <sup>+</sup>

## 玉亭軒甜品精選 JADE PAVILION'S DESSERT

per person 每位

花旗參燉官燕 Double Boiled Bird's Nest with American Ginseng	178 <sup>+</sup>	黑芝麻流沙球 Deep Fried Charcoal Glutinous Rice Balls Filled with Black Sesame Chocolate	16 <sup>+</sup>
焦糖奶楊枝甘露 Chilled Mango Purée with Pomelo and Strawberry Topped with Caramel Cream Cheese	18 <sup>+</sup>	千層椰香紅豆酥 Deep Fried Red Bean Puff with Coconut Milk	18 <sup>+</sup>
香滑龍杏露湯圓 Double Boiled Almond Cream with Glutinous Rice Dumplings	16 <sup>+</sup>		
桂花蜜龜苓膏 Chinese Herbal Jelly with Tropical Fruits and Osmanthus Syrup	16 <sup>+</sup>		



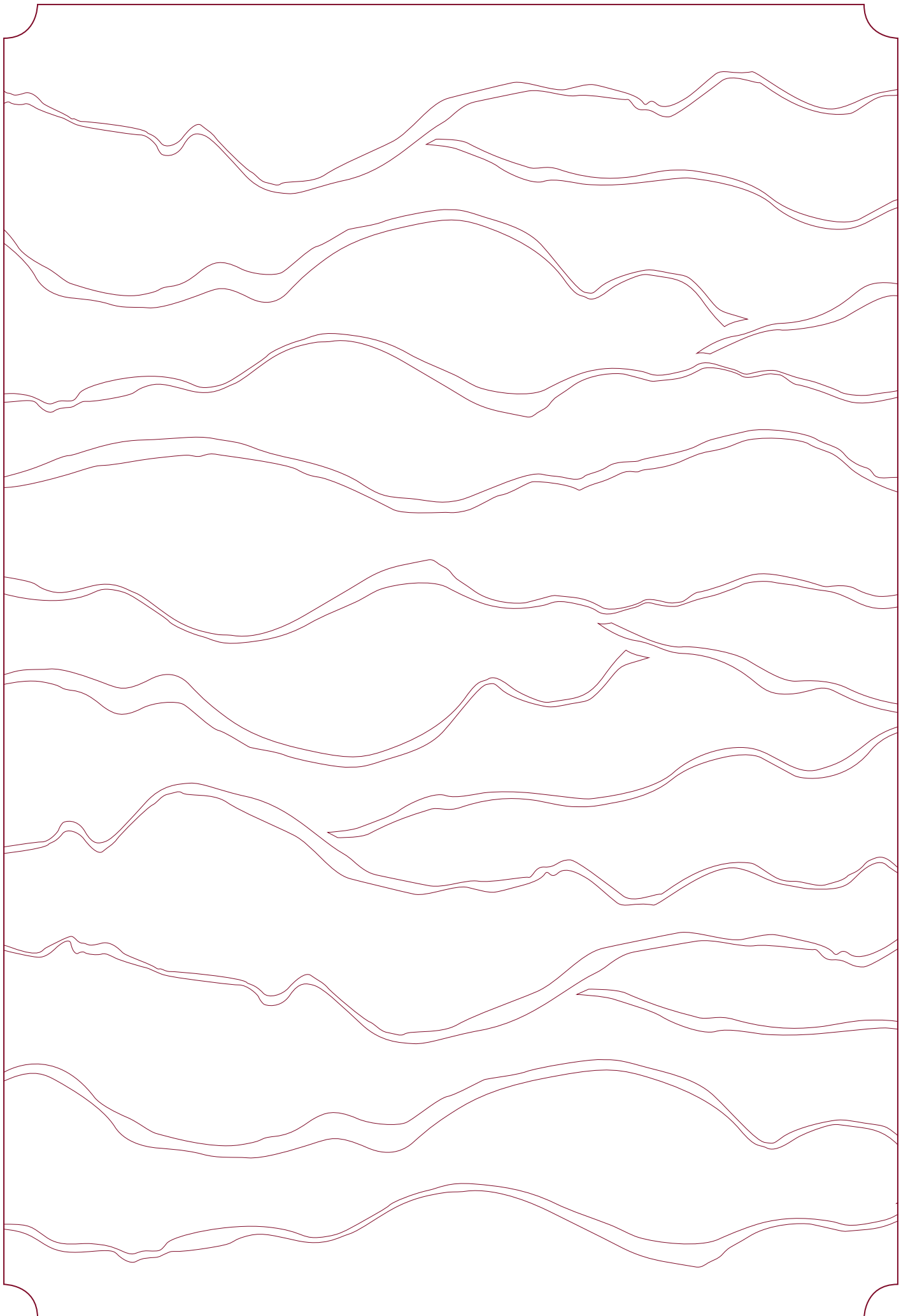
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### Jade Pavilion, 8<sup>th</sup> Floor

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