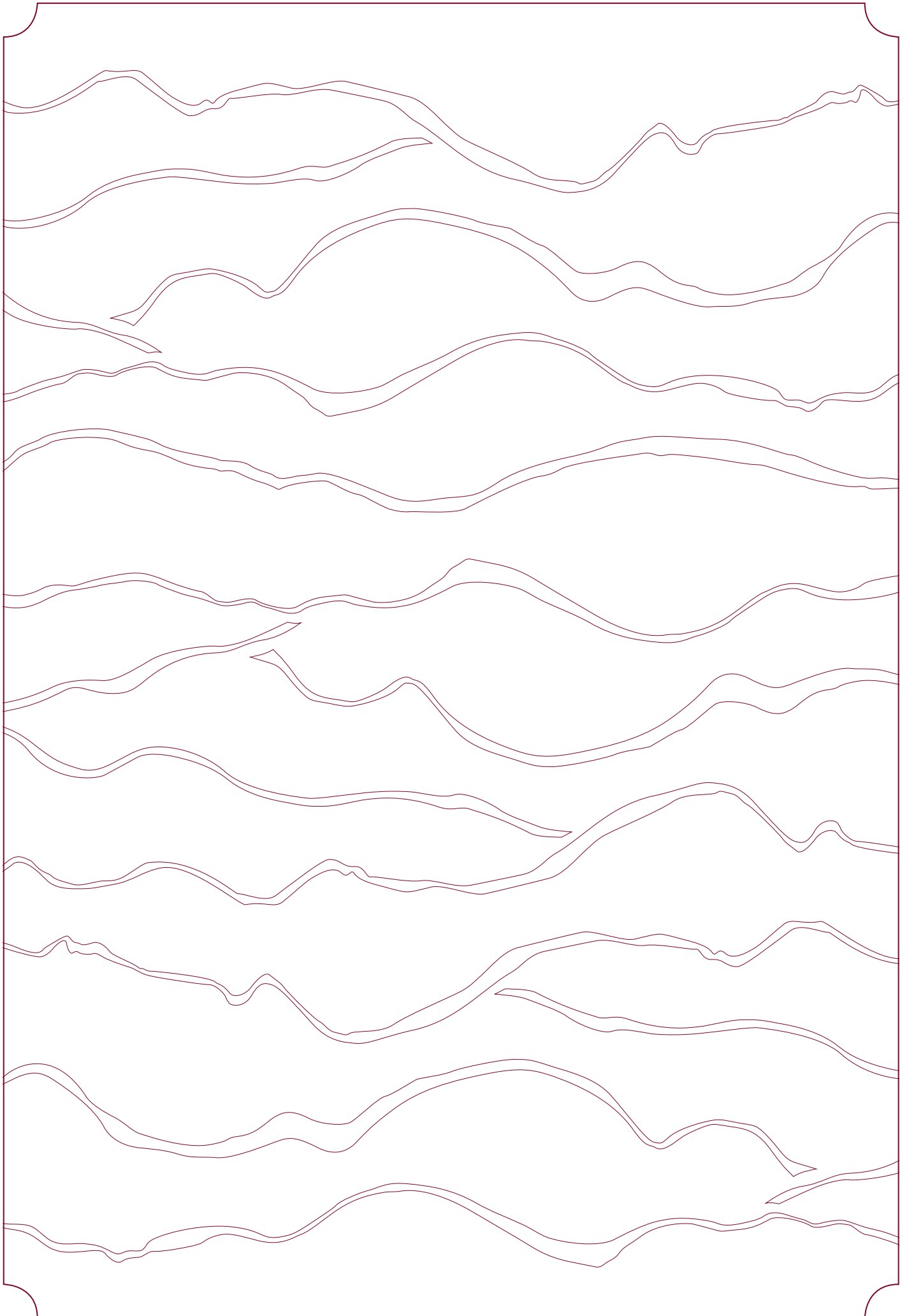


玉亭軒

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

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	手撕香酥鴨 <i>Half Duck</i> Beijing Style Fried Aromatic Duck Served with Pancakes	108
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
<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
生菜片鴨崧 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
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
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	原只鮑魚海寶羹 Braised Sea Treasure Broth with Whole Abalone	78
花旗參瑤柱烏雞湯 Double Boiled Black Chicken Soup with American Ginseng and Sun-dried Scallops	88	官庭酸辣羹 Imperial Seafood Hot and Sour Soup	42
明目魚花膠螺頭湯 Double Boiled Supreme Fish Maw Soup with Sea Whelk and Ming Mu Fish	82	鳳液玉米羹 Sweet Corn Soup with Crab Meat and Snow Fungus	38

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	玉液黃金官燕 Braised Superior Bird's Nest with Crab Meat in Pumpkin Stock	188
花旗參瑤柱清燉官燕 Double Boiled Bird's Nest Soup with American Ginseng and Sun-dried Scallops	208	海寶燕窩羹 Braised Bird's Nest Broth with Dried Deluxe Seafood	198

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

游水海鮮類 LIVE FISH & LOBSTER

market price 市價

龍虎斑
King Tiger Grouper

* *Dependent on
market availability*

銀鱸
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

Crispy Fried Sabah Ming Prawns with
Mango Mayonnaise and Basil Seeds

黃金麥香脆玉帶

168

Golden Fried Hokkaido Scallops with
Salted Egg Yolk and Cereal

避風塘炒蝦球

118

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

翠塘白玉雪魚煲

98

Braised Cod with Winter Melon and
Preserved Vegetables served in Claypot

奶油爆蝦球

118

Wok Fried Butter Prawns with
Traditional Spices

椒鹽爆鮮魷

48

Deep Fried Squid Filled with
Prawn Paste and Spiced Salt

玉帶金菇炒小棠菜

168

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 Deep Fried Boneless Chicken Fillet Topped with Spicy Plum Sauce	42	宮保腰果爆雞柳 Wok Fried Chicken with Sun-dried Chili and Cashew Nut	40
台式三杯雞 Stir-fried Chicken Fillet with Basil Leaf and Sun-dried Chili served in Claypot	46	鳳梨糖醋雞球 Sweet and Sour Chicken with Pineapple and Bell Peppers	40
西檸香酥雞脯 Golden Fried Crispy Boneless Chicken Fillet Topped with Fresh Lemon Sauce	40		

牛、鹿及羊類 BEEF, VENISON & LAMB

per portion 每份

金蒜鮮菌香煎牛仔粒 Wok Fried Cubed Beef Tenderloin with Assorted Mushrooms and Golden Garlic	138	五柳杏香牛仔粒 Crispy Beef Tenderloin Cube with Butter Sweet and Sour Sauce	132
川式乾燒醬爆牛肉 Stir-fried Sliced Prime Beef Tenderloin with Asparagus in Szechuan Spicy Sauce	132	中式香煎牛柳 Pan Fried Beef Tenderloin with Chinese Barbecue Sauce	136
黑椒醬爆鹿肉 Stir-fried Australian Venison with Black Pepper Sauce and Crispy Mushrooms	128	薑蔥醬爆牛肉 Wok Fried Sliced Prime Beef Sirloin with Ginger and Spring Onion	132
香麻醬焗羊扒 Oven Baked Lamb Cutlets Marinated in Onion and Fragrant Sesame Sauce	130	蒜香醬爆牛肉 Stir-fried Sliced Prime Beef Sirloin with Garlic and Beansprout	130

蔬菜及豆腐類 VEGETABLE & BEANCURD

per portion 每份

蒜香四寶蔬 Wok Seared Hong Kong Seasonal Vegetables with Golden Garlic	42	魚香茄子魚滑煲 Szechuan Style Eggplant with Minced Chicken and Fish Dumplings	48
露迹尋仙霞 Wok Fried Asparagus with Assorted Mushrooms and Wood Fungus	48	鮑汁海堂豆腐 Steamed Bean Curd with Premium Seafood in Abalone Broth	52
極醬炒蘆筍蘭度 Stir-fried Asparagus and Kai Lan Tossed in Spicy Scallops Sauce	52	麻婆西施豆腐 Braised Bean Curd with Shrimps in Szechuan Chili Sauce	42

素食類 VEGETARIAN CUISINE (V)

per portion 每份

松茸野生竹筍燉菜膽湯 <i>per person 每位</i> Double Boiled Matsutake Mushrooms with Vegetable Consommé	32	南乳溫公齋煲 Slow Cooked Seasonal Vegetables, Assorted Mushrooms with Preserved Bean Curd in Claypot	48
銀絲酸辣羹 <i>per person 每位</i> Vegetarian Hot and Sour Soup with Glass Noodles	30	鮮菇素菜炒飯 Fragrant Fried Rice with Diced Mushrooms and Fresh Lettuce	35
三鮮菇炒芥蘭 Wok Fried Hong Kong Kai Lan with Trio of Mushrooms	38	三絲乾燒伊麵 Braised E-Fu Noodle with Assorted Mushrooms and Bean Curd Sheet	38
金果杏香菇燴豆扎 Braised Bean Curd Dough with Drumstick Mushrooms and Ginkgo Nuts	42		

飯及麵類 RICE AND NOODLES

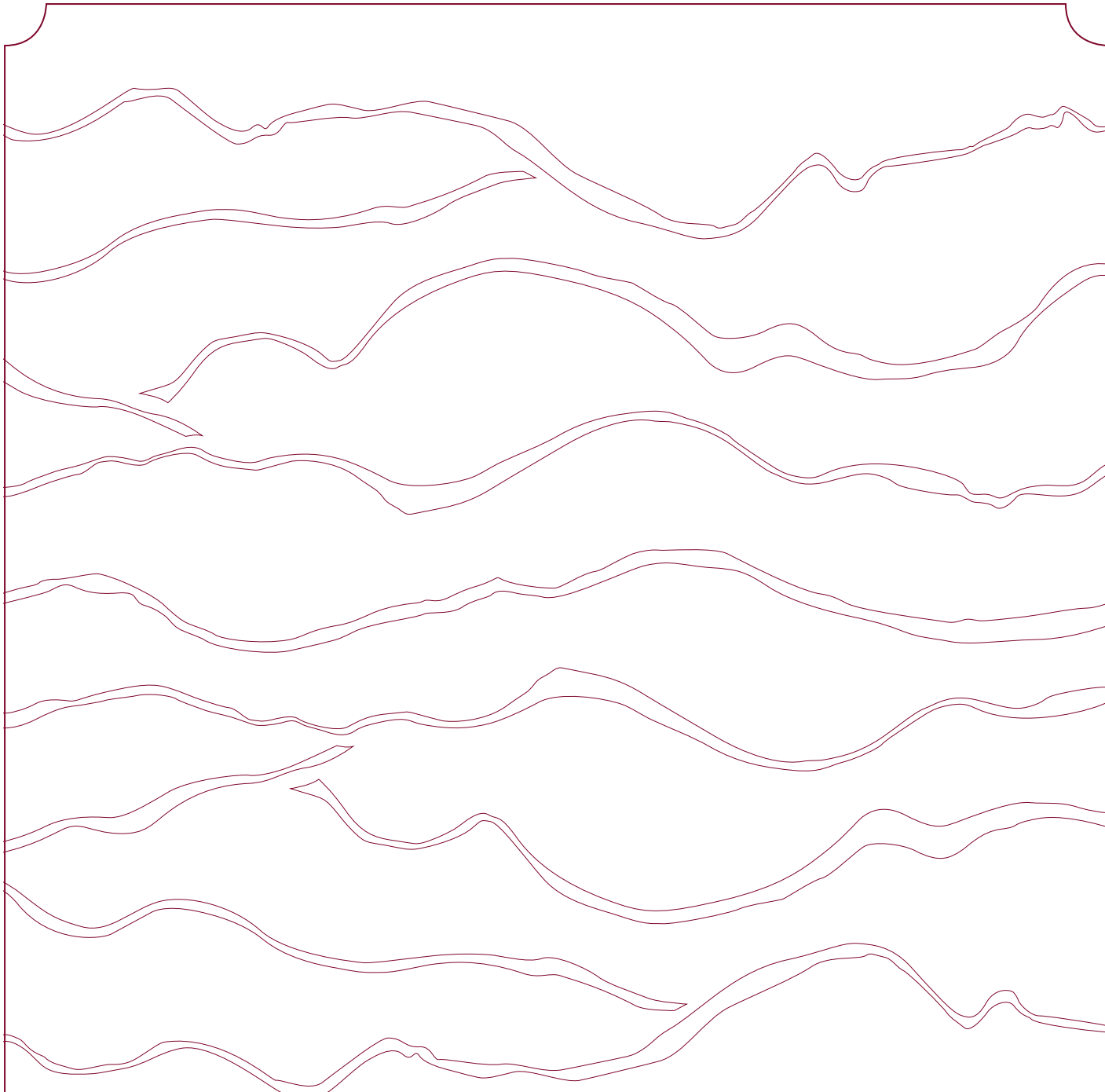
per portion 每份

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

玉亭軒甜品精選 JADE PAVILION'S DESSERT

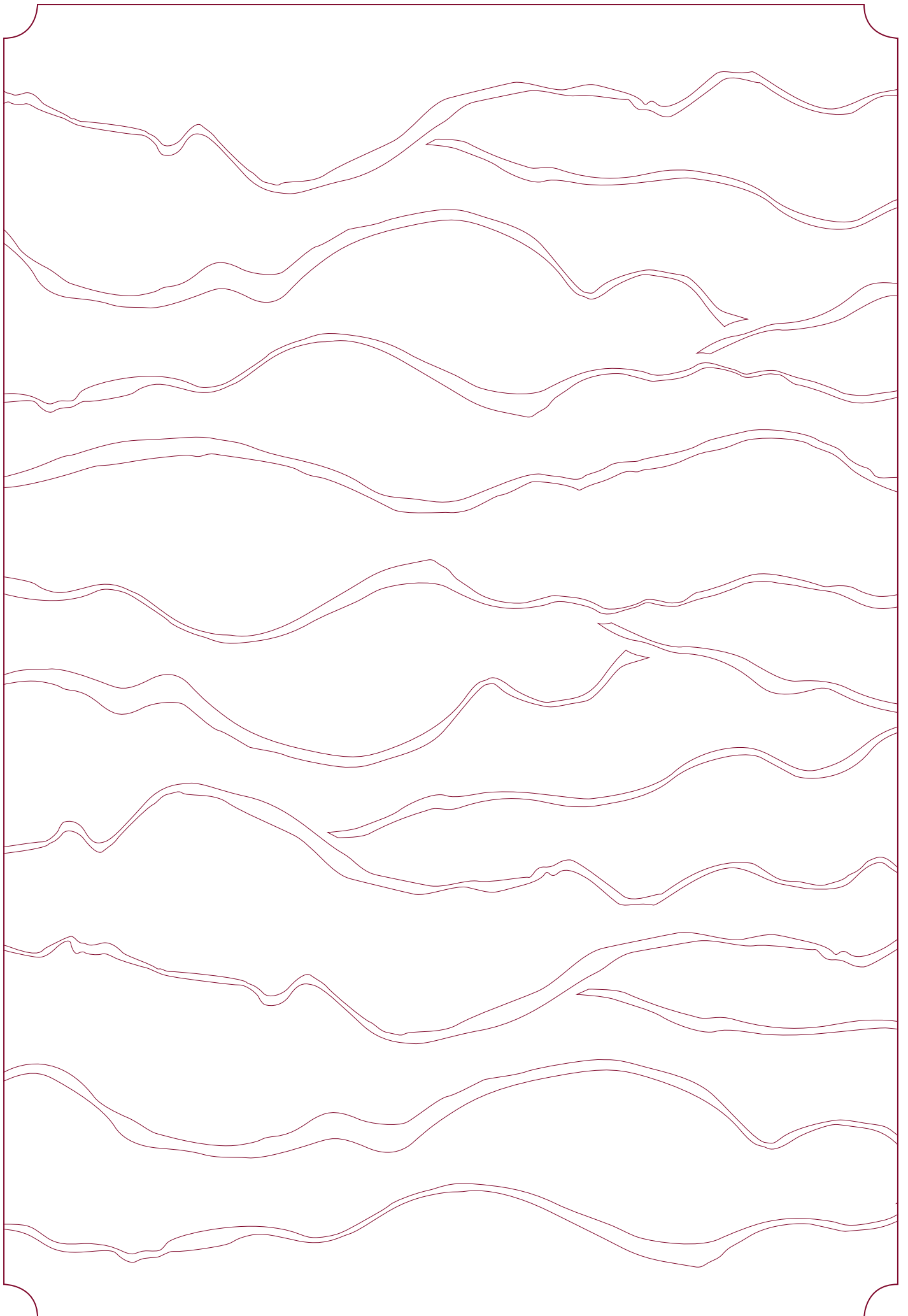
per person 每位

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



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Jade Pavilion, 8th Floor

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170, Jalan Bukit Bintang, 55100 Kuala Lumpur, Malaysia

Tel: +603 2117 2823 Fax: +603 2117 2999

Email: jadepavilion-pavilionhotel@banyantree.com



#jadepavilionkl

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Dim Sum Menu

Available for Lunch only



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特式精美蒸點

STEAMED DIM SUM VARIETIES

瑤柱鮮蝦餃

22

4 pieces

Steamed Prawn Dumplings with
Sun-dried Scallops

香煎鵝肝荷香珍珠糯米雞

25

1 piece

Steamed Glutinous Rice with Chicken and
Foie Gras Wrapped in Lotus Leaf

北海道玉帶燒賣皇

26

4 pieces

Steamed Prawn and Chicken Dumplings with
Hokkaido Scallops

鮮蝦紅油撈餃子

20

4 pieces

Szechuan Style Poached Prawn and
Chicken Dumplings

上湯蟹肉小籠包

28

4 pieces

Steamed Xiao Long Bao filled with
Chicken and Crab Meat

金梅蜜艷叉燒包

16

3 pieces

Steamed Honey Glazed Barbecue
Chicken Buns with Preserved Vegetables

玉亭軒竹炭香滑流沙包

18

3 pieces

Jade Pavilion's Salted Egg Yolk
Custard Charcoal Buns

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香脆煎炸焗點心

GOLDEN FRIED & OVEN BAKED DIM SUM VARIETIES

香煎芝士腐皮卷

24

3 pieces

Pan Fried Bean Curd Rolls filled with Shrimp and Cheddar Cheese

極醬炒蘿蔔糕

20

per portion

Wok Fried Turnip Cake with Supreme Spice Sauce

杏脯蜜桃沙律明蝦角

20

3 pieces

Golden Fried Prawns and Raisin Dumplings with Apricot Mayonnaise Sauce

酥皮蛋撻

16

3 pieces

Oven Baked Fragrant Egg Tarts

蜂巢荔香芋盒

18

3 pieces

Crispy Yam Puff filled with Chicken and Mushroom

工字窩貼餃

20

3 pieces

Pan Fried "Shanghai" Dumplings filled with Seafood and Chicken

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手工腸粉

HOMEMADE RICE ROLLS

per portion 每份

瑤柱鮮蝦腸

20

Steamed Rice Rolls with
Shrimp and Sun-dried Scallops

香煎極醬玉帶腸粉

24

Steamed Rice Rolls with Pan Fried Scallops
in Supreme Spicy Sauce

香茜蜜艷叉燒腸

18

Steamed Rice Rolls with Honey Glazed
Barbecue Chicken and Coriander

特式生滾粥

CONGEE VARIETIES

per person 每位

薑米雪魚粥

18

Congee with Silver Cod and Ginger

松花皮蛋雞絲粥

15

Congee with Shredded Chicken and
Century Egg

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Beverage Menu



精选茶

PREMIUM TEA SELECTIONS

per person 每位

凍頂烏龍 15

Dong Ding Oolong

Taiwan

西湖龍井 15

Xi Hu Long Jing

China

普洱老茶 15

Aged Pu'er

China

四季春茶 18

Four Season

Taiwan

鐵觀音 15

Tie Guan Yin

China

MOCKTAIL *per glass*

Sour Plum Spritz 36

Fresh Sour Plum, Peach,
Lemon, Soda

Gunner 36

Ginger Beer, Ginger Ale,
Angostura Bitters

COCKTAIL *per glass*

Whisky Sour 46

Ballentine's, Lemon Juice,
Simple Syrup

Margarita 46

Tequila, Cointreau, Fresh Lime Juice

Negroni 46

Gin, Campari, Vermouth

Cosmopolitan 46

Vodka, Triple Sec, Cranberry Juice,
Fresh Lime Juice

VODKA *double shot bottle*

Grey Goose Original 84 708

France

Belvedere 79 450

Poland

GIN *double shot bottle*

Tanqueray 65 450

Scotland

Hendrick's 84 661

Scotland

RUM

double shot *bottle*

Havana Club 3 Year 67 548

Cuba

Bacardi Blanca 65 463

Cuba

TEQUILA

double shot *bottle*

Don Julio Reposado 67 491

Mexico

Patrón Silver 93 708

Mexico

SINGLE MALT

WHISKY

double shot *bottle*

The Glenlivet
Founder's Reserve 80 700

Singleton 50 500

Aged 12 Years

Macallan 925

Aged 12 Years

Macallan 1,180

Aged 15 Years

BLENDED

WHISKY

double shot *bottle*

Johnnie Walker
Black Label 67 450

Johnnie Walker
Gold Label 81 700

Johnnie Walker XR
Aged 21 Years 1,340

Johnnie Walker
Blue Label 2,000

COGNAC

double shot *bottle*

Hennessy X.O 170 2,000

Hennessy V.S.O.P 72 500

Martell Cordon Bleu 1,500

BOTTLED

BEER

bottle

Carlsberg 35
Denmark


Asahi 38
Japan

SOFT DRINKS *per glass*




Coca-Cola	22
Coca-Cola Light	
Sprite	
Ginger Ale	
Ginger Beer	

JUICES *per glass*



Apple	31
Carrot	
Orange	
Watermelon	
Pineapple	

WATER *500ml*



Acqua Panna	30
Still Mineral Water	
San Pellegrino	30
Sparkling Mineral Water	

COFFEE *per glass*



Single Espresso	26
Americano	26
Cappuccino	28
Caffe Latte	28
Hot Chocolate	20

The page features a decorative background of horizontal, wavy lines in a light purple color. In the center, there is a rectangular text box with a double-line border and decorative corners. The word "Wines" is written inside this box in a dark purple, serif font.

Wines

Vintages may change due to market availability. All prices quoted are in Malaysian Ringgit (MYR).
Extension of Sales and Service Tax (SST) exemption till 30 June 2021.

WHITE WINE

House Wine *glass* *bottle*

Chardonnay & Viognier Belle Vignes 37 180
France

Sauvignon Blanc Cloudy Bay 70 325
New Zealand

Sauvignon Blanc *vintage* *bottle*

Waimea 2019 217
New Zealand

Stratum 2019 225
New Zealand

Chardonnay

Miguel Torres 2015 250
Chile

Albert Bichot 2018 320
France

Pinot Grigio

Banfi Placido 2019 250
Italy

Riesling

Alkoomi 2019 217
Australia

Gewurztraminer

Philippe Dreschler 2018 320
France

RED WINE

House Wine *glass* *bottle*

Grenache, Syrah & Marselan Belles Vignes 37 180
France

Malbec Terrazas Reserva Range 55 275
Argentina

Pinot Noir *vintage* *bottle*

Odyssey 2012 300
New Zealand

Erath, Oregon 2018 320
USA

Syrah / Shiraz

Guigal Côte du Rhône 2017 300
France

Penfolds RWT 2017 1,500
Australia

Merlot

Taylors 2018 318
Australia

Dark Horse 2018 225
USA

Valpolicella

Allegrini Superiore DOC 2016 300
Italy

RED WINE

Bordeaux *vintage* *bottle*

**Château Cantin
St. Emilion** *2015* **472**
France

**Château Rahoul
Graves** *2015* **453**
France

**Château Talbot
St. Julien** *2015* **800**
France

**Château Kirwan
Margaux** *2015* **750**
France

**Château Angélu
Saint Emilion** *2014* **3,500**
France

**Château Cheval Blanc
Saint Emilion** *2008* **5,300**
France

**Château Mouton
Rothschild, Pauillac** *2014* **5,200**
France

**Château Petrus
Pomerol** *2008* **24,000**
France

CHAMPAGNE

**Moët & Chandon
Imperial Brut** *NV* **475**
France

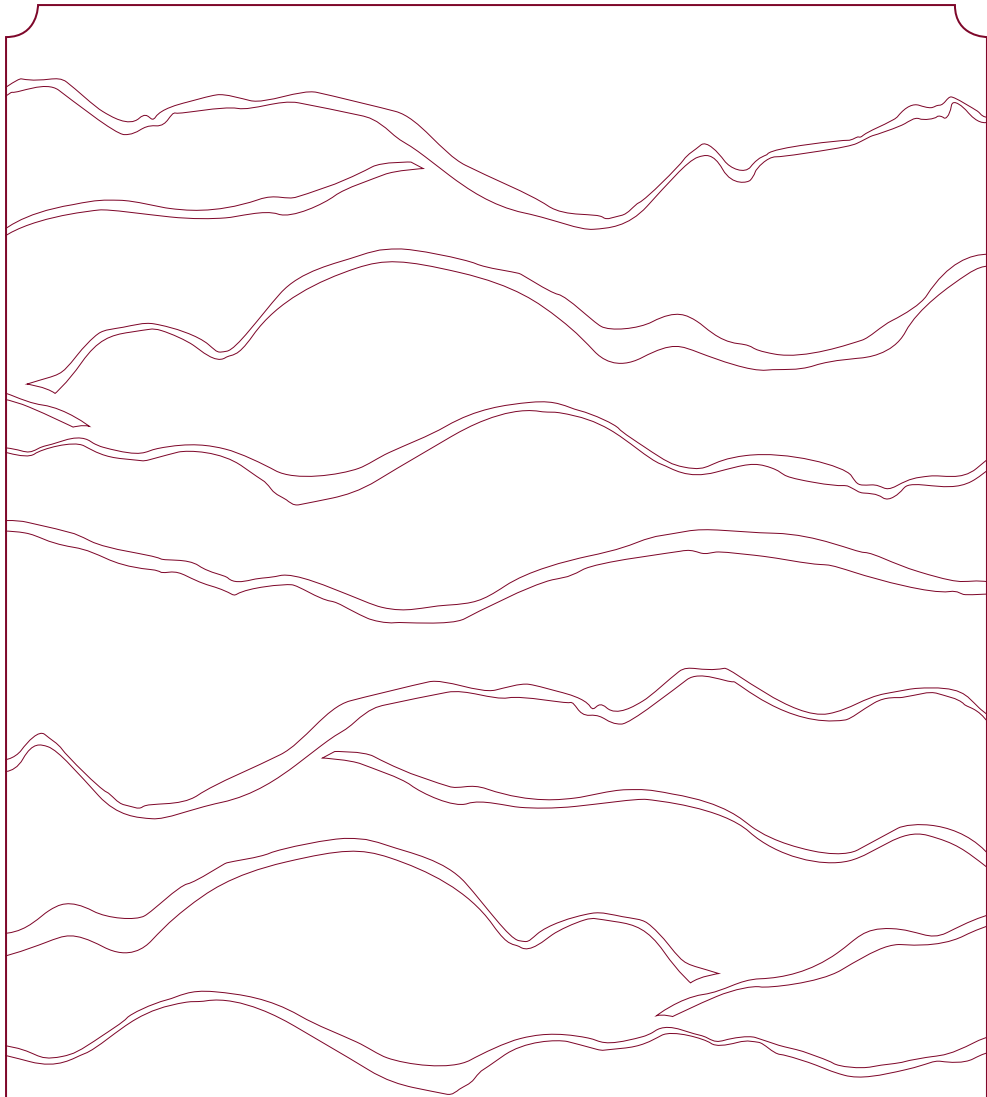
**Moët & Chandon
Imperial Rosé** *NV* **550**
France

ROSÉ

**Château Miraval
Côtes de Provence** *60* **300**
France

SWEET WINE

**Thomas Barton
Sauternes** *60* **300**
France



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玉亭軒

JADE PAVILION

芙蓉套餐

HIBISCUS SET MENU

RM98 NETT PER PERSON

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Extension of Sales and Service Tax (SST) exemption till 30 June 2021.

玉亭軒精美素拼盤

Jade Pavilion's Specialty Vegetarian Combination Platter



松茸野生竹筴燉菜膽湯

Double Boiled Matsutake Mushrooms with
Vegetable Consommé Soup



金果杏香菇燴豆扎

Braised Bean Curd Dough with
Drumstick Mushrooms and Ginkgo Nuts



三鮮菇炒芥蘭

Wok Fried Hong Kong Kai Lan with Trio of Mushrooms



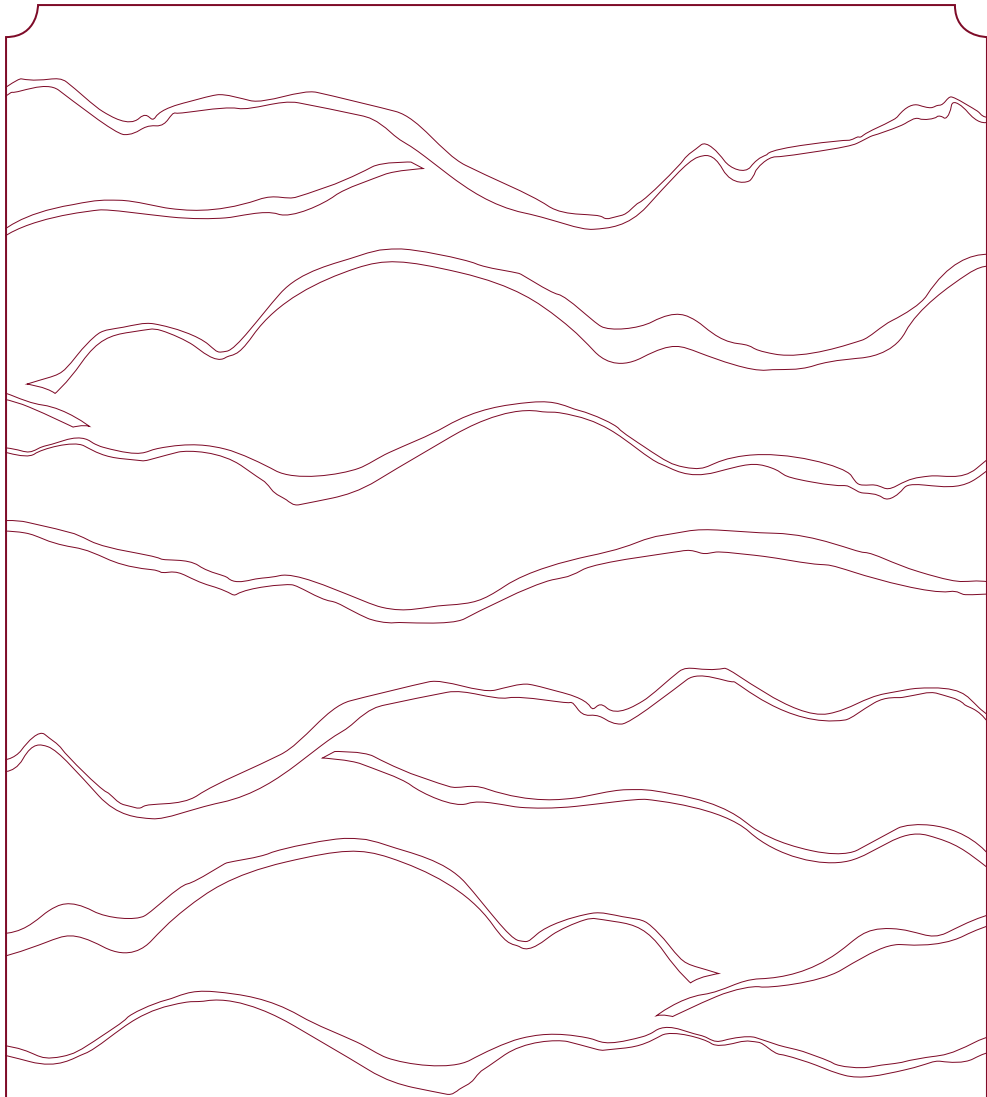
鮮菇素菜炒飯

Fragrant Fried Rice with Diced Mushrooms and Fresh Lettuces



香滑龍杏露湯圓

Double Boiled Almond Cream with Glutinous Rice Dumplings



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玉亭軒

JADE PAVILION

紫苑套餐

ASTER SET MENU

RM168 NETT PER PERSON

All prices quoted are in Malaysian Ringgit (MYR).
Extension of Sales and Service Tax (SST) exemption till 30 June 2021.

玉亭軒絕色雙粵

Jade Pavilion's Specialty Combination Platter



明目魚花膠螺頭湯

Double Boiled Supreme Fish Maw Soup with
Sea Whelk and "Ming Mu Fish"



蔥油貴妃雞

Slow Boiled Free-range Chicken, Premium Spring Onion Sauce



奶油爆蝦球

Wok Fried Butter Prawns with Traditional Spices



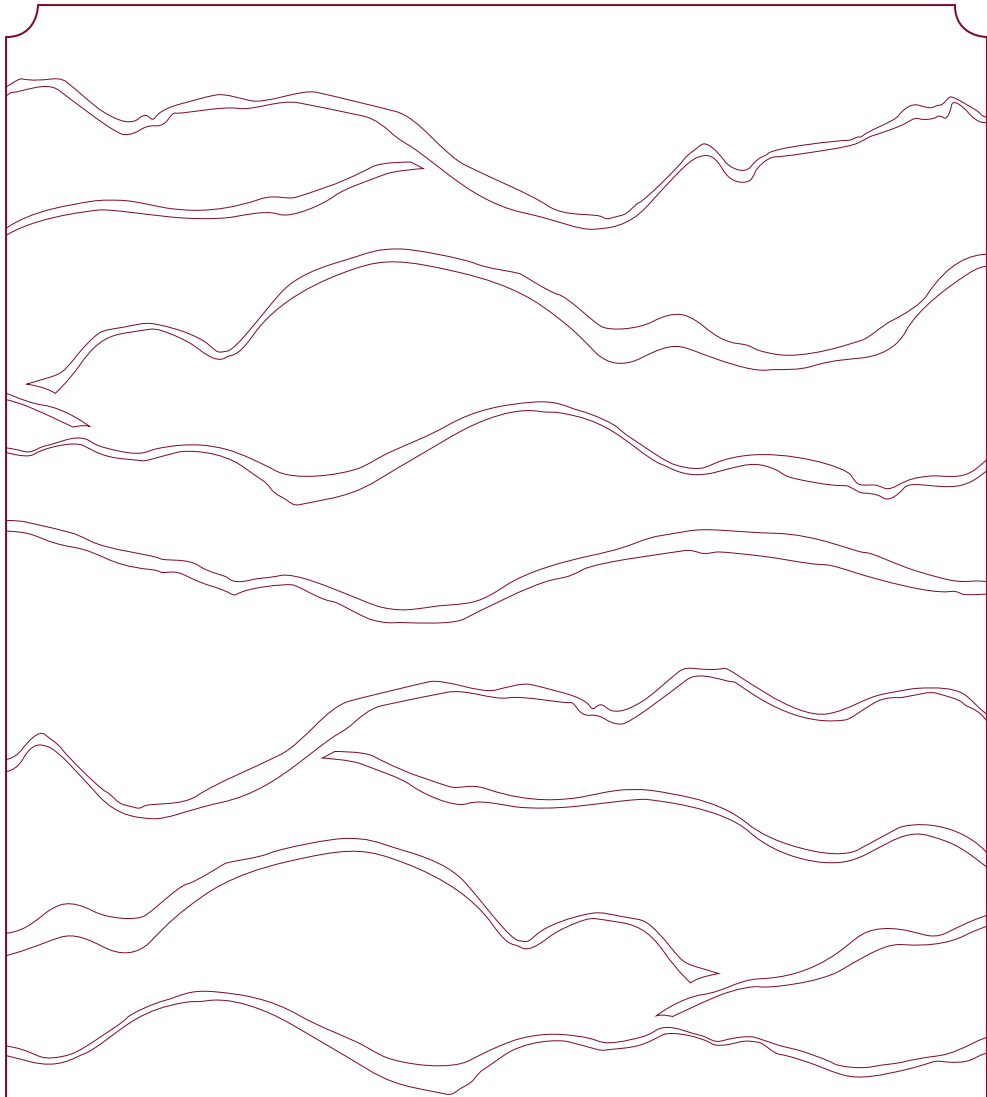
蛋白雙貝炒飯

Fragrant Fried Rice with Duo of Scallops and Egg White



焦糖奶楊枝甘露

Chilled Mango Purée with Pomelos and Strawberries
Topped with Caramel Cream Cheese



#jadepavilionkl
#pavilionhotelkl

Jade Pavilion, 8th Floor

Pavilion Hotel Kuala Lumpur Managed by Banyan Tree,
170, Jalan Bukit Bintang, 55100 Kuala Lumpur, Malaysia
Tel: +603 2117 2825 Fax: +603 2117 2999
Email: jadepavilion-pavilionhotel@banyantree.com



玉亭軒

JADE PAVILION



秋菊套餐

CHRYSANTHEMUM SET MENU



RM268 NETT PER PERSON

玉亭軒精緻三小碟

極品醬炒鮑螺蘆筍 金絲椒鹽軟殼蟹 百花錦綉丸

Jade Pavilion's Specialty Platter

Sautéed Pearl Shell, Asparagus, Spicy Scallop Sauce
Golden Fried Soft Shell Crab, Spices Salt and Chicken Floss
Steamed Scallops Dumpling, Egg White Sauce

松茸鮑魚花膠湯

Double Boiled Abalone Soup, Matsutake Mushroom, Fish Maw

鮮菌玉蘭清遠雞

Slow Boiled Village Chicken, Hong Kong Kale, Assorted Mushroom

港式薑蒜蒸珍珠龍斑

Steamed Omega Rich Grouper, Chopped Ginger, Superior Soy Sauce

金蜀醬爆虎蝦

Wok Fried Tiger Prawns, Spicy Corn Sauce

紅燒魚腔北菇貴妃鮑西蘭花

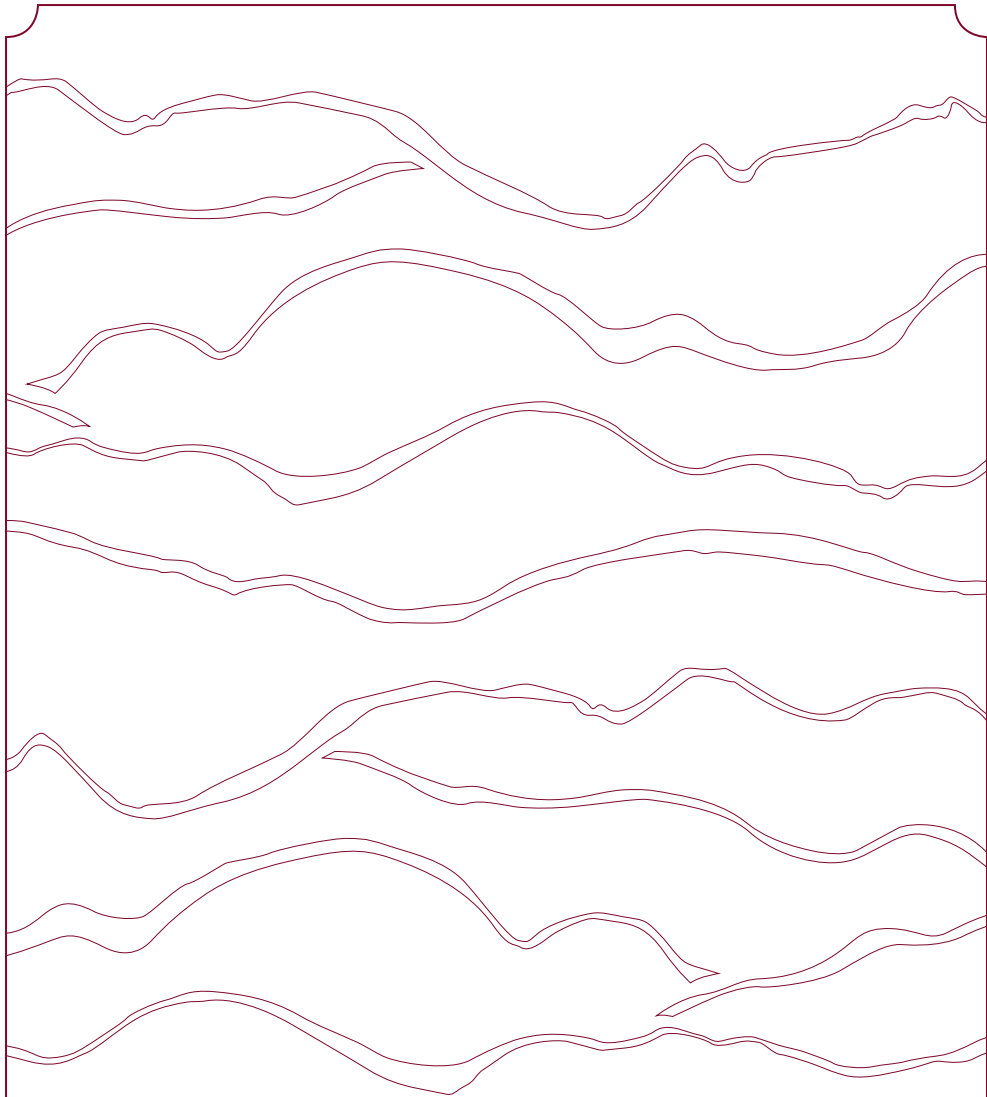
Braised Sun-dried Fish Maw, Top Shell, Chinese Mushroom

四寶錦綉炒絲苗

Wok Fried Jasmine Rice, Seafood, Assorted Meat

黃金菊蘋果凍拌青檸雪葩

Chilled Chrysanthemum, Apple Jelly, Lime Sorbet, Raspberry Sauce



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玉亭軒

JADE PAVILION



春蘭套餐

CYMBIDIUM SET MENU



RM328 NETT PER PERSON

玉亭軒精緻四小碟

蘋果莎醬酥炸生蠔 黑椒煎釀帶子 金玉瑤柱花菇 熱情金梅海蜇花

Jade Pavilion's Specialty Platter

Golden Fried Oyster, Apple & Strawberry Salsa
Wok Fried Scallop, French Bean, Black Pepper Sauce
Stuffed Japanese Flower Mushroom, Sun-dried Scallop Sauce
Chilled Marinated Jellyfish Flower, Young Mango Spices

十頭鮑魚鮮人參瑤柱螺頭烏雞湯

Double Boiled Ten Head Abalone Soup, Fresh Ginseng, Fish Maw

港式明爐燒鴨

Cantonese Style Oven Roasted Duck, Plum Sauce

京粵珍珠筍壳魚

Steamed Soon Hock Fish, Premium Soy Sauce

碧綠極醬炒雙鮮

Sautéed Sabah Ming Prawns & Pacific Clam, Supreme Spices Sauce

紅燒瑤柱燴魚腩海參

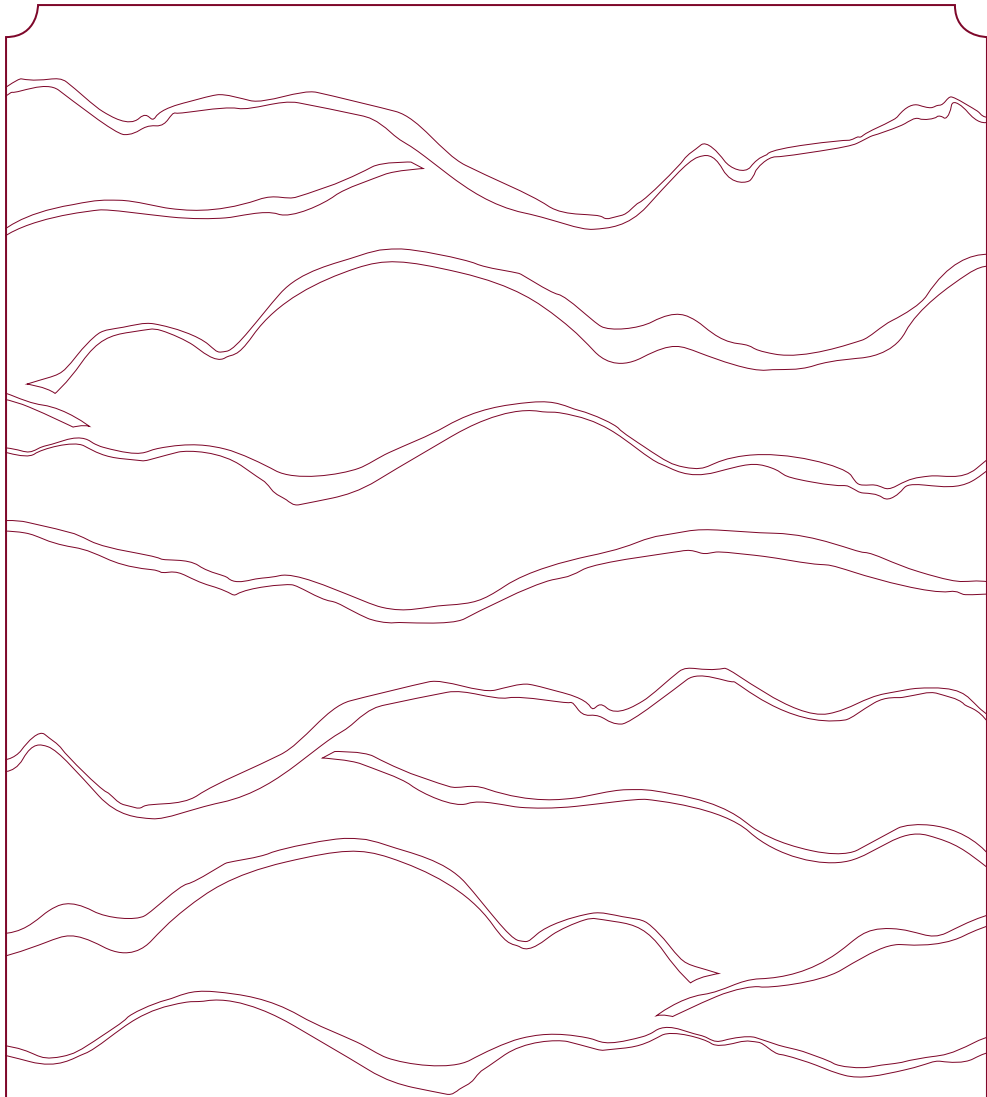
Braised Sea Cucumber, Pearl Shell, Sun-dried Scallop, Garden Green

蟹皇薑蔥海鮮滑蛋河

Wok Fried Flat Noodle, Seafood, Crab Roe Sauce

醇香洛神花凍拌香芒雪葩

Chilled Roselle Jelly, Mango Sorbet, Passion Fruit Purée



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