



玉亭軒

JADE PAVILION



☆ 萬爐芝士焗澳洲龍蝦
Slow Oven-Baked Australian Lobster with Mozzarella Cheese



☆ 低溫文煎法國鵝肝蘆筍
Pan-Seared French Foie Gras with Asparagus and Premium Abalone Sauce



☆ 海南黃梔子蘸山水走地雞飯
Poached Village Chicken with Gardenia Flower and Chopped Ginger Served with Fragrant Hainan Chicken Rice



☆ 尚燴南非十頭鮑魚荔香芋盒
Slow Braised Ten-Head South African Abalone with Crispy Yam Puff



☆ 椰汁焗百花帶子
Slow Oven Baked Hokkaido Scallop, filled with Prawn Paste in Coconut Butter Sauce



☆ 玉亭軒絕色荔枝糰
Jade Pavilion's Crispy Lychee Dumpling in Three Varieties

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 delights.

WE SERVE SUSTAINABLE FOOD

Our commitment to sustainability is at the heart of everything we do, which is why we prioritise using locally sourced and sustainably produced ingredients, including our fish, prawn and scallop from ethical, responsible fisheries.

☆ 廚師推介 CHEF'S RECOMMENDATIONS

per person 每位

| | | | |
|--|-----|---|----|
| 萬爐芝士焗澳洲龍蝦  <i>Half Lobster</i> Slow Oven-Baked Australian Lobster with Mozzarella Cheese | 268 | 尚燴南非十頭鮑魚荔香芋盒 Slow Braised Ten-Head South African Abalone with Crispy Yam Puff | 80 |
| 低溫文煎法國鵝肝蘆筍  per portion 每份 Pan-Seared French Foie Gras with Asparagus and Premium Abalone Sauce | 188 | 椰汁焗百花帶子   Slow Oven Baked Hokkaido Scallop, filled with Prawn Paste in Coconut Butter Sauce | 80 |
| 海南黃梔子蘸山水走地雞飯 <i>Half Chicken</i> Poached Village Chicken with Gardenia Flower and Chopped Ginger Served with Fragrant Hainan Chicken Rice | 108 | 玉亭軒絕色荔枝糰 Jade Pavilion's Crispy Lychee Dumpling in Three Varieties | 42 |



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☆ 西湖冰鎮脆鮑魚菇
Golden Fried Abalone Mushroom with Sweet and Sour Sauce, Served on Crushed Ice



☆ 北京片皮鴨 *兩吃
Traditional Beijing Duck, Served with Condiments
*Two Varieties



☆ 古法香燒芝麻鴨
Slow Oven Roasted Duck with Sesame, Fragrant Scallion and Hoi Sin Sauce

前菜類

APPETISERS

per portion 每份

| | | | |
|--|------------------|--|----|
| 脆芋蜜辣醬爆吊桶 | 62 | 金絲椒鹽白飯魚 | 48 |
| Stir-Fried Mini Cuttlefish with Spicy Honey Sauce and Crispy Yam | | Golden Fried Silver Whitebait Fish with Spicy Salt and Chicken Floss | |
| 鹹蛋醬爆三文魚皮 | 52 | ☆ 西湖冰鎮脆鮑魚菇 | 48 |
| Sautéed Crispy Salmon Skin with Salty Egg Yolk and Sweet Corn | | Golden Fried Abalone Mushroom with Sweet and Sour Sauce, Served on Crushed Ice | |
| ☆ 熱帶火龍果龍眼虎蝦沙律 | per person 每位 52 | 湘潭軟殼蟹包 | 42 |
| Chilled Tiger Prawn with Dragon Fruit and Longan Salad | | Golden Fried Soft Shell Crab, Wrapped in Soft Charcoal Bun | |

明爐燒味

BARBECUE

per portion 每份

| | | | |
|--|-----|---|-----|
| ☆ 北京片皮鴨 *兩吃 | 152 | 卡露伽海博瑞鰻魚子醬片皮鴨 | 688 |
| Traditional Beijing Duck, Served with Condiments *Two Varieties Half Duck | | Crispy Duck Skin topped with Kaluga Queen Hybrid Dark Caviar (30g) | |
| 1 北京烤鸭皮配香蛋皮、葱丝、黄瓜丝、鸭酱 Crispy Skin Sliced Tableside and Wrapped in Pancake with Cucumber and Spring Onion | | ☆ 古法香燒芝麻鴨 Half Duck | 128 |
| 2 Please Select Your Preferred Preparation for the Duck Meat: 薑蔥炒鴨肉 Sautéed Duck Meat with Spring Onion and Ginger | | Slow Oven Roasted Duck with Sesame, Fragrant Scallion and Hoi Sin Sauce | |
| 生菜片鴨崙 Sautéed Duck Meat with Water Chestnut served in Iceberg Lettuce | | 茶香煙鹽水雞 Half Chicken | 88 |
| 乾椒金蒜醬爆鴨肉 Wok Fried Duck Meat with Sun-dried Chili and Golden Garlic | | Jasmine Tea Leaf Smoked Free-Range Chicken with Ginger and Spring Onion Dip | |
| 咸菜鴨骨湯 Poached Duck Soup with Tomato and Salted Vegetables | | 南乳脆皮雞 Half Chicken | 60 |
| 薑米鴨粒炒飯 Fragrant Fried Rice with Duck Meat and Minced Ginger | | Slow Oven Roasted Chicken Marinated with Preserved Bean Curd | |
| 鴨絲煎生麵 Crispy Egg Noodle with Shredded Duck Meat and Mushroom | | 香蔥麻辣炸子雞 Half Chicken | 60 |
| | | Oven Roasted Village Chicken, Szechuan Spicy Sauce | |



☆ 幹撈官燕鮮蝦餛飩汤
Slow Cooked Bird's Nest with Supreme Chicken Essence,
Served with Sea Prawn Wonton Soup



☆ 千層南非鮑魚酥
Slow Braised South African Abalone Wrapped in Butter Puff



☆ 文爐高湯牛肝菌烏雞燉花膠南非鮑魚
Triple Boiled Black Chicken Broth with Sun-dried Porcini
Mushroom, Supreme Fish Maw and South African Abalone

湯羹類 SOUP per person 每位

| | | | |
|---|-----|---|----|
| ☆ 文爐高湯牛肝菌烏雞燉花膠南非鮑魚 | 198 | 原只鮑魚海寶羹 | 98 |
| Triple Boiled Black Chicken Broth with Sun-dried Porcini Mushroom, Supreme Fish Maw and South African Abalone | | Braised Sea Treasure Broth with Whole Abalone | |
| 猴頭菇幹松茸燉鮑魚湯 | 152 | 北海道玉帶蟹肉羹 | 78 |
| Slow Triple Boiled Sun-dried Lion Mane Mushroom with Abalone and Matsutake Mushroom | | Braised Crab Meat Broth with Hokkaido Scallop | |
| 鮑魚花膠燉茶树菇雞湯 | 152 | 宮庭酸辣羹 | 58 |
| Double Boiled Abalone Soup with Fish Maw and Pioppino Mushroom | | Imperial Seafood Hot and Sour Soup | |

燕窩類 BIRD'S NEST per person 每位

| | | | |
|---|-----|--|-----|
| ☆ 幹撈官燕鮮蝦餛飩汤 | 268 | 清燉雞汁官燕 | 258 |
| Slow Cooked Bird's Nest with Supreme Chicken Essence, Served with Sea Prawn Wonton Soup | | Slow Boiled Chicken Consommé with Bird's Nest and Matsutake Mushroom | |
| 花旗參瑤柱清燉官燕 | 268 | 順德濃湯上品官燕 | 258 |
| Double Boiled Bird's Nest Soup with American Ginseng and Sun-dried Scallop | | Triple Boiled Fish Broth with Premium Bird's Nest | |

鮑魚、花膠及海參類 ABALONE, SEA CUCUMBER AND FISH MAW per person 每位

| | | | |
|--|-----|---|-----|
| ☆ 鳳眼貳頭鮑 per person 每位 | 412 | 寶魚鮑貝海參煲 per portion 每份 | 188 |
| Braised Two-Head Abalone with Hokkaido Scallop and Garden Greens | | Slow Cooked Sea Cucumber and Top Shell with Dried Flounder Fish Served in a Claypot | |
| ☆ 千層南非鮑魚酥 per person 每位 | 138 | 瑤柱釀海參 per person 每位 | 58 |
| Slow Braised South African Abalone Wrapped in Butter Puff | | Braised Sea Cucumber Stuffed with Chicken Paste and Sun-dried Scallop Sauce | |
| 鮑魚一品海味煲 per portion 每份 | 388 | 蟹皇醬瑤柱花膠魚腩煲 per portion 每份 | 328 |
| Braised Abalone with Dried Deluxe Seafood Served in a Claypot | | Slow Braised Sun-dried Fish Maw with Supreme Scallop Sauce | |



☆ 野生荷殼
Wild Catch Soon Hock



☆ 鹹蛋醬黃金蝦球
Golden Fried Prawn with Salty Egg Yolk and Chicken Floss



☆ 京粵鴛鴦銀鱈魚
Traditional Style Slow Cooked Silver Cod Fish, in Two Varieties

游水海鮮類 LIVE FISH AND LOBSTER

market price 市價

| | | |
|--|--|---|
| 龍虎斑 King Tiger Grouper | * 東星斑 East Star Grouper | * 澳洲龍蝦 Australian Lobster |
| 沙巴深海斑 Sabah Sea Grouper | * 西星斑 Spotted Grouper | 游水龍蝦烹調方法 <i>Preparation of Lobster:</i> |
| ☆ 野生荷殼 Wild Catch Soon Hock | * <i>Three Days Advance Order Required</i> | 金銀蒜蒸龍蝦 Steamed with Fragrant Garlic in Superior Soy Sauce |
| 游水魚烹調方法 <i>Preparation of Fish:</i> | | 蜜辣醬爆龍蝦 Wok Fried with Spicy Honey Sauce |
| 清蒸/油浸 Steamed or Deep Fried with Superior Soy Sauce | | 黃燜瑤柱焗龍蝦 Slow Cooked with Sun-dried Scallop in Golden Broth |
| 九層塔金銀蒜蒸 Steamed with Sweet Basil Leaf and Garlic | | 鹹蛋醬爆龍蝦 Wok Fried with Salty Egg Yolk and Curry Leaf |
| 潮州蒸 Steamed with Preserved Vegetables and Beancurd | | |
| 紅燒津菜竹枝燜 Braised with Eggplant and Chinese Cabbage | | |
| 西湖糖醋炸 Deep Fried with Sweet and Sour Sauce | | |

海鮮類 SEAFOOD

per portion 每份

| | | | |
|--|-----|--|-----|
| 碧綠琥珀核桃炒北海道玉帶 🌰 Wok Fried Hokkaido Scallop with Asparagus and Walnuts | 208 | 奶油爆蝦球 🍤 Wok Fried Butter Prawn with Traditional Spices | 152 |
| 香辣醬爆玉帶伴脆饅頭 Sautéed Hokkaido Scallop with Thai Ginger Chili Sauce and Crispy Mantou | 208 | ☆ 京粵鴛鴦銀鱈魚 4 Fillets Traditional Style Slow Cooked Silver Cod Fish, in Two Varieties | 188 |
| ☆ 鹹蛋醬黃金蝦球 Golden Fried Prawn with Salty Egg Yolk and Chicken Floss | 152 | 翠塘白玉雪魚煲 🍲 Braised Cod with Winter Melon and Preserved Vegetables Served in a Claypot | 118 |
| 避風塘炒蝦球 Cantonese Style Sautéed Prawn with Golden Garlic and Sun-dried Chili | 152 | 蹄香極醬爆吊桶 Stir Fried Cuttlefish and Lotus Root with Sun-dried Scallop Sauce | 78 |

☆ Chef's Signature 🍷 Wellbeing 🌱 Vegan 🥛 Lactose 🌾 Gluten 🥜 Nuts

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☆ 生薑南乳豆鼓烟清遠雞
Slow-Braised Village Chicken with Ginger and Preserved Beancurd



☆ 金蒜鮮菌香煎牛仔粒
Wok Fried Cubed Beef Tenderloin with Assorted Mushroom and Golden Garlic

家禽類POULTRY

per portion 每份

| | | | |
|--|----|---|----|
| ☆ 生薑南乳豆鼓烟清遠雞 | 88 | 西檸香酥雞脯 | 50 |
| Slow-Braised Village Chicken with Ginger and Preserved Beancurd | | Golden Fried Crispy Boneless Chicken Fillet Topped with Fresh Lemon Sauce | |
| 台式三杯雞 | 58 | 宮保腰果爆雞柳 | 50 |
| Stir Fried Chicken Fillet with Basil Leaf and Sun-dried Chili Served in a Claypot | | Wok Fried Chicken with Sun-dried Chili and Cashew Nut | |
| 脆魷魚絲杏香酥雞脯 | 52 | 鳳梨糖醋雞球 | 50 |
| Deep Fried Boneless Chicken Fillet Topped with Breadcrumbs and Crispy Dried Cuttlefish | | Sweet and Sour Chicken with Pineapple and Bell Pepper | |

牛、鹿及羊類BEEF, VENISON AND LAMB

per portion 每份

| | | | |
|--|-----|--|-----|
| ☆ 金蒜鮮菌香煎牛仔粒 | 162 | 蒙古醬爆牛肉 | 148 |
| Wok Fried Cubed Beef Tenderloin with Assorted Mushroom and Golden Garlic | | Stir Fried Australian Beef Sirloin with Water Chestnut and Butter Pepper Sauce | |
| 中式香煎牛扒 | 160 | 香麻醬焗羊扒 | 158 |
| Slow Pan Seared Australian Mini Steak with Chinese Barbecue Sauce | | Oven Baked Lamb Cutlet Marinated in Onion and Fragrant Sesame Sauce | |
| 金不換川式醬爆牛肉 | 148 | 黑椒醬爆鹿肉 | 138 |
| Wok Fried Sliced Prime Beef Sirloin with Sweet Basil Leaf and Spicy Brown Bean Sauce | | Stir Fried Australian Venison with Black Pepper Sauce and Crispy Mushroom | |



☆ 蟹粉琵琶豆腐
Golden Fried Seafood Bean Curd with Crab Meat Sauce



☆ 南乳温公齋煲
Slow Cooked Seasonal Vegetables, Assorted Mushroom with Preserved Bean Curd in a Claypot

蔬菜及豆腐類

VEGETABLE AND BEANCURD

per portion 每份

| | | | |
|--|----|---|----|
| 麻婆海參西施豆腐 | 92 | 極醬炒蘆筍蘭度 | 68 |
| Braised Bean Curd with Sea Cucumber and Shrimp, in Szechuan Chili Sauce | | Stir Fried Asparagus and Kai Lan Tossed in Spicy Scallop Sauce | |
| ☆ 蟹粉琵琶豆腐 | 80 | 魚湯金菇奶白煲 | 62 |
| Golden Fried Seafood Bean Curd with Crab Meat Sauce | | Poached Enoki Mushroom and Garden Greens in Superior Fish Broth | |
| 香辣茄子蝦滑豆腐煲 | 78 | 蒜香四寶蔬 | 58 |
| Braised Eggplant with Prawn Dumplings and Bean Curd in Sun-dried Scallop Sauce | | Wok Seared Hong Kong Seasonal Vegetables with Golden Garlic | |

素食類

VEGETARIAN CUISINE

per portion 每份

| | | | |
|--|----|--|----|
| 巴西蘑菇燉節瓜菜膽湯 | 58 | 馬蹄蓮藕炒小棠菜 | 48 |
| Double Boiled Vegetable Consommé with Agaricus Blazei Mushroom and Hairy Gourd | | Wok-Fried Water Chestnut with Lotus Root and Baby Cabbage | |
| 冬玉田園素羹 | 42 | 三鮮菇炒芥蘭 | 48 |
| Braised Winter Melon Soup with Japanese Flower Mushroom and Spinach | | Wok Fried Hong Kong Kai Lan with Trio of Mushrooms | |
| 石榴素果燴雙蔬 | 78 | 松露油鮮菌燜伊麵 | 52 |
| Slow Braised Mushroom Dumplings, with Garden Greens | | Slow Cooked E-Fu Noodle with Button Mushroom and Truffle Oil | |
| ☆ 南乳温公齋煲 | 58 | 芳芋薑汁蘆筍炒飯 | 48 |
| Slow Cooked Seasonal Vegetables, Assorted Mushroom with Preserved Bean Curd in a Claypot | | Fragrant Fried Rice with Asparagus and Golden Yam | |



☆ 玉亭軒招牌炒飯
Jade Pavilion's Seafood Fried Rice with Supreme Spicy Sauce



☆ 薑蔥九節蝦煎生麵
Crispy Egg Noodle with Sabah King Flower Prawn and Spring Onion



☆ 玉亭軒貓山王榴蓮麻糬
Jade Pavilion's Signature Musang King Durian Mochi



☆ 香芒軟糕拼鱷梨龍眼布甸
Chilled Mango and Longan Pudding, with Tropical Fruit Purée and Custard Roll

飯及麵類

RICE AND NOODLES

per portion 每份

| | | | |
|---|-----|--|-----|
| ☆ 玉亭軒招牌炒飯 | 72 | 風味海鮮湯米粉 | 108 |
| Jade Pavilion's Seafood Fried Rice with Supreme Spicy Sauce | | Poached Rice Vermicelli and Seafood Served in a Spicy Hotpot | |
| 魚子海鮮炒飯 | 78 | 銀芽乾炒牛肉河 | 80 |
| Wok Fried Fragrant Jasmine Rice with Seafood and Tobiko | | Wok Fried Rice Noodle with Sliced Beef and Bean Sprouts | |
| ☆ 薑蔥九節蝦煎生麵 | 118 | 蟹皇海鮮滑蛋河 | 80 |
| Crispy Egg Noodle with Sabah King Flower Prawn and Spring Onion | | Seafood Fried Rice Noodle with Crab Roe and Egg Gravy | |
| 龍蝦湯虎斑燜伊麵 | 108 | | |
| Braised Hong Kong E-fu Noodle with Tiger Grouper Fillet and Garden Greens | | | |

玉亭軒甜品精選

JADE PAVILION'S DESSERTS

per person 每位

| | | | |
|--|-----|--|----|
| 佟緣龍杏官燕 | 220 | 亭楓核桃露湯圓 | 26 |
| Slow Triple-Boiled Almond Cream with Premium Bird's Nest | | Double Boiled Walnut Purée, with Glutinous Rice Dumpling | |
| ☆ 玉亭軒貓山王榴蓮麻糬 | 80 | 清甜雪梨玉米露 | 22 |
| Jade Pavilion's Signature Musang King Durian Mochi | | Warm Snow Pear Purée with Water Chestnut and Sweet Corn | |
| ☆ 香芒軟糕拼鱷梨龍眼布甸 | 32 | 香滑脆奶軋 | 28 |
| Chilled Mango and Longan Pudding, with Tropical Fruit Purée and Custard Roll | | Golden Fried Breadcrumb Roll with Custard Cream | |
| 焦糖奶楊枝甘露 | 28 | 千層紫芋酥 | 28 |
| Chilled Mango Purée with Pomelo and Strawberry, Topped with Caramel Cream Cheese | | Crispy Taro Coconut Butter Puff | |
| 桂花青檸香茅凍 | 26 | | |
| Chilled Lemongrass Jelly with Osmanthus Calamansi Syrup | | | |

☆ Chef's Signature

Wellbeing

Vegan

Lactose

Gluten

Nuts

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Jade Pavilion, 8th Floor

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#jadepavilionkl

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