



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



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



Chef's Signature



Wellbeing



Vegan



Lactose



Gluten



Nuts

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



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☆ 幹撈官燕鮮蝦餛飩湯
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 Africa 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

☆ 幹撈官燕鮮蝦餛飩湯	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	412	寶魚鮑貝海參煲	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	138	瑤柱釀海參	58
Slow Braised South Africa Abalone Wrapped in Butter Puff		Braised Sea Cucumber Stuffed with Chicken Paste and Sun-dried Scallop Sauce	
鮑魚一品海味煲	388	蟹皇醬瑤柱花膠魚腩煲	328
Braised Abalone with Dried Deluxe Seafood Served in a Claypot		Slow Braised Sun-dried Fish Maw with Supreme Scallop Sauce	



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☆ 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
沙巴深海斑 Sabah Sea Grouper	* 西星斑 Spotted Grouper
☆ 野生苟殼 Wild Catch Soon Hock	* Three Days Advance Order Required
游水魚烹調方法 Preparation of Fish:	
清蒸/油浸 Steamed or Deep Fried with Superior Soy Sauce	
九層塔金銀蒜蒸 Steamed with Sweet Basil Leaf and Garlic	
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	

* 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

蜜辣醬爆龍蝦
Wok Fried with Spicy Honey Sauce

黃燜瑤柱焗龍蝦
Slow Cooked with Sun-dried Scallop in Golden Broth

鹹蛋醬爆龍蝦
Wok Fried with Salty Egg Yolk and Curry Leaf

海鮮類 SEAFOOD

per portion 每份

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



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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

☆ 生薑南乳豆鼓焗清遠雞	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	



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☆ 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

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

素食類 VEGETARIAN CUISINE

per portion 每份

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



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☆ 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	
龍蝦湯虎斑焗伊麵	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 🍌 3 pieces	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

Pavilion Hotel Kuala Lumpur Managed by Banyan Tree,
170, Jalan Bukit Bintang, 55100 Kuala Lumpur, Malaysia

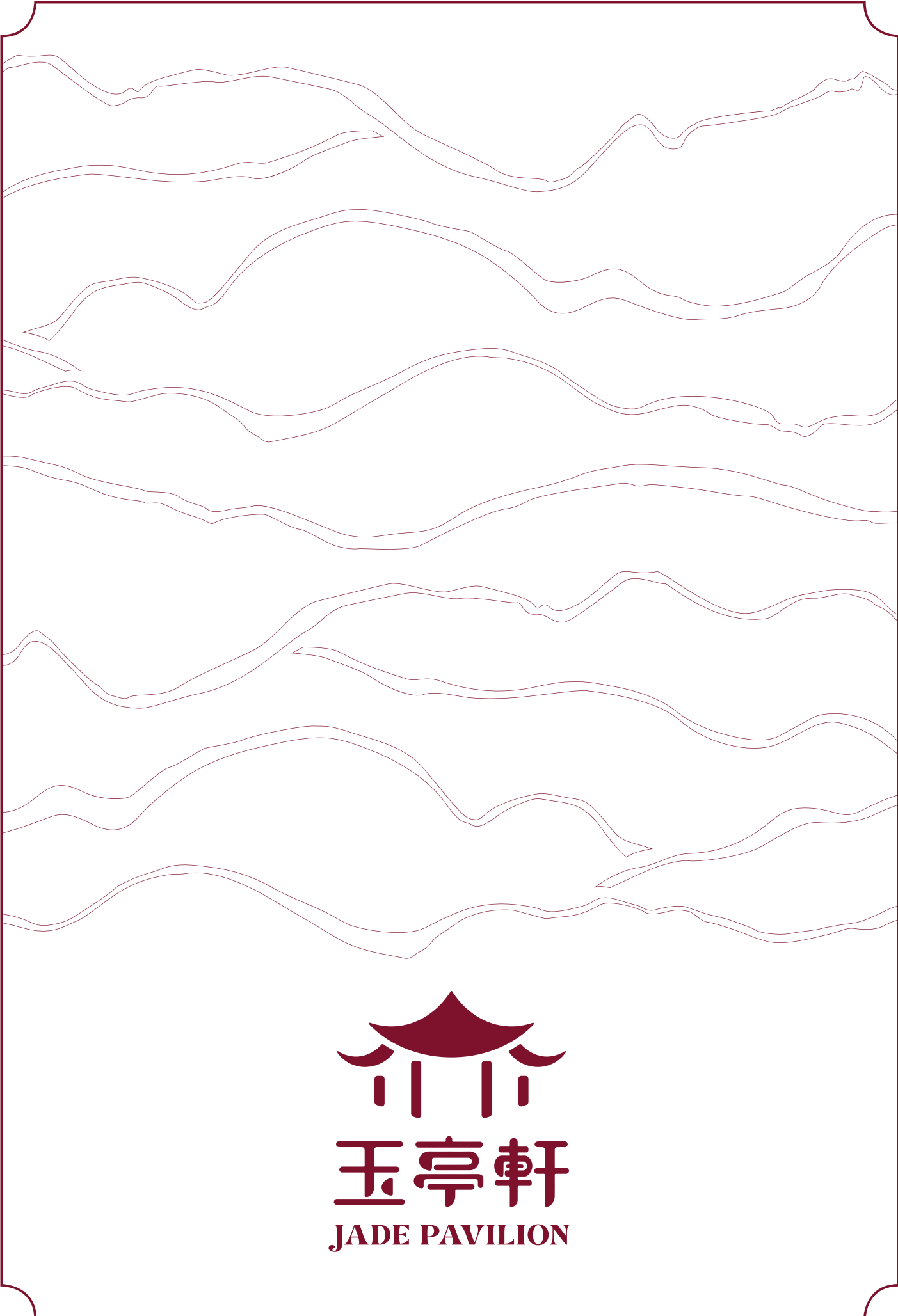
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#jadepavilionkl

#pavilionhotelkl



玉亭軒

JADE PAVILION



Jade Pavilion Cantonese Dining

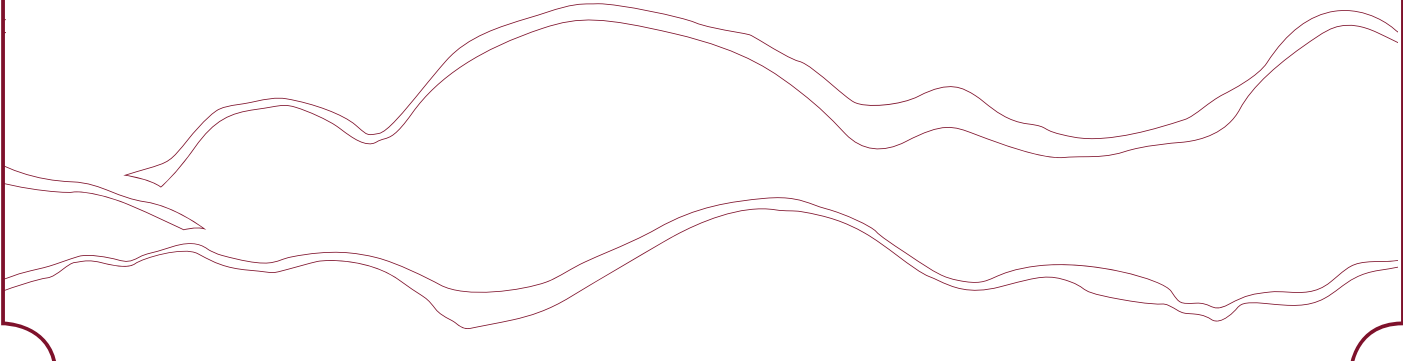
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WE SERVE SUSTAINABLE FOOD

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.



SPECIAL BEVERAGE SELECTION

Chilled Juice / Soft Drinks

RM50 nett per person

2 glasses of Red / White Wine

RM70 nett per person

6 shots of Ballantine's Whisky

RM125 nett per person

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芙蓉套餐

HIBISCUS SET MENU

VEGETARIAN

RM188 PER PERSON

MINIMUM 1 PERSON

Not in conjunction with any other promotions or discounts

櫻桃西紅柿紫薏凍

Cold Roasted Seaweed Honey Beancurd Served with
Organic Heirloom Cherry Tomato

富士蘋果燉松茸竹筍湯

Double Boiled Fuji Apple with Wild Bamboo Pith and
Matsutake Mushroom

蒼翠白玉

Slow Braised Angled Luffa with Jade Funguses
and Cordyceps Flower

麥香脆茄子

Crispy Fried Eggplant with Butter and Cereal

黃金田園蔬

Steamed Sweet Corn with Spinach and Golden Mushroom

雪菜湯燴手工麵

Braised Handmade Noodles with Preserved Vegetables

冬圓桃膠蘆薈

Warm Winter Melon Syrup with Peach Resin and Aloe Vera

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翡翠套餐

EMERALD SET MENU

RM208 PER PERSON

MINIMUM 2 PERSONS

Not in conjunction with any other promotions or discounts

熱情冰鎮金梅蟹柳沙律番茄盅

Cold Marinated Crab Stick with Tropical Fruit Salad

黃金海寶羹

Braised Pumpkin Broth with Premium Dried Seafood

香酥鴨

Golden Aromatic Duck Served with Fragrant Spices Sauce

松興普寧豆醬蒸珍珠龍虎斑

Steamed King Tiger Grouper with Taiwanese Brown Bean
and Soy Sauce

銀魚仔極醬炒絲苗

Wok Fried Jasmine Rice with Seafood and Crispy Anchovies

凍龍眼菠蘿蜜檸檬蜜糖水

Chilled Longan and Jackfruit with Lemon Honey Syrup

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藍寶石套餐

SAPPHIRE SET MENU

RM328 PER PERSON

MINIMUM 4 PERSONS

Not in conjunction with any other promotions or discounts

玉亭軒精緻三小碟

百花脆魚球 西苑海博蝦凍 鹹蛋醬爆吊桶

Jade Pavilion's Specialty Platter

Crispy Sun Dried Fish Fillet Dumpling with Prawn Paste

Chilled Tiger Prawn Jelly with Lemon Sauce

Golden Fried Mini Cuttlefish with Salty Egg Yolk

十頭鮑魚燉巴西蘑菇乾巴菌花膠湯

Double Boiled 10 Head Abalone with Agaricus Blazei Mushroom
and Fish Maw

嶺南長生果明爐燒鴨

Slow Oven Roasted Duck with Preserved Peanut and Plum Sauce

白玉蟲草花蒸沙巴龍虎斑

Steamed Wild Catch Sabah King Tiger Grouper with
Jade Funguses and Cordycep Flower

黃金青檸醬爆九節蝦

Wok Fried King Tiger Prawn with Lime Juice and Pomelo

紅燒海參松茸瑤柱田園蔬

Slow Cooked Sea Cucumber with Matsutake Mushroom
and Chinese Cabbage

墨珍阿拉斯加玉帶炒絲苗

Wok Fried Jasmine Rice with Alaskan Scallop and Squid Ink

香椰布甸

Chilled Thai Coconut Pudding Served with Lime Sorbet

Our menus are subject to change due to seasonal availability of ingredients
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ALLERGY NOTICE: The menu items may contain allergen ingredients.
Before placing an order, kindly notify our host if you have any food allergy or special dietary requirements.

金鑽套餐

DIAMOND SET MENU

RM588 PER PERSON

MINIMUM 4 PERSONS

Not in conjunction with any other promotions or discounts

海博瑞鱈魚子醬脆筒

Chilled Snow Pear Salad Waffle Cone with
Kaluga Queen Hybrid Dark Caviar

文爐烏雞鹿茸菌燉花膠湯

Trio Boiled Black Chicken Broth with Sun Dried Antler Mushroom
and Supreme Fish Maw

秋葵米湯珍珠筍壳

Poached Wild Catch Soon Hock with Golden Rice Broth
and Garden Greens

生滾蟹皇澳洲龍蝦粥

Slow Cooked Australian Lobster with Crab Roe Congee

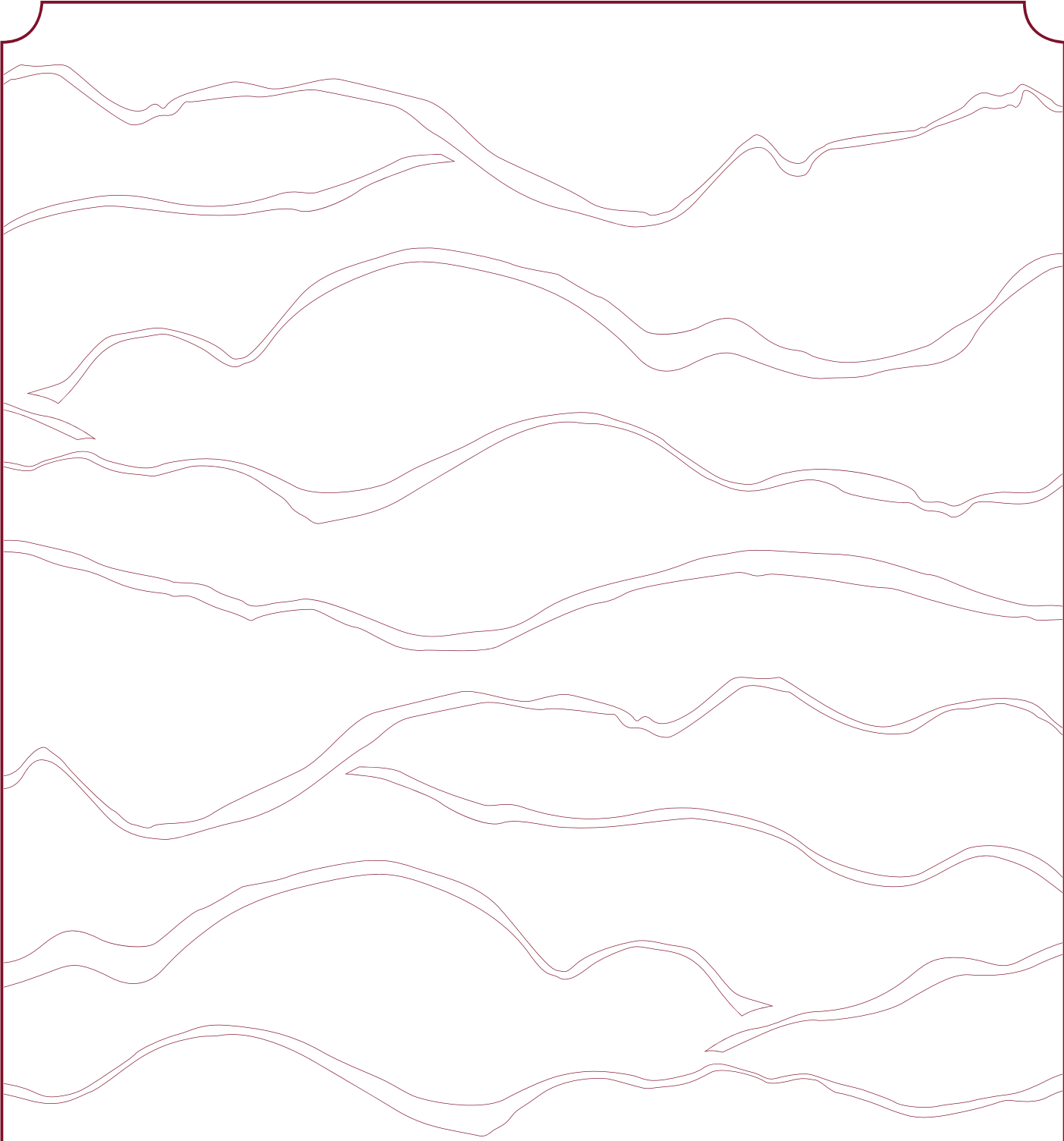
貴嶺黑糯米黃金露

官燕芋螢撻

Chilled Black Glutinous Rice with Golden Pumpkin Cream
Bird's Nest Egg Tart

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#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 2823 Fax: +603 2117 2999
Email: jadepavilion-pavilionhotel@groupbanyan.com

Beverage Menu



精選茶

PREMIUM TEA SELECTIONS

per person 每位

凍頂烏龍 *Taiwan* 16
Dong Ding Oolong

西湖龍井 *China* 16
Xi Hu Long Jing

普洱老茶 *China* 16
Aged Pu'er

鐵觀音 *China* 16
Tie Guan Yin

四季春茶 *Taiwan* 20
Four Season

花香大紅袍 *China* 24
Da Hong Pao

清香肉桂 *China* 24
Rou Gui

黃茶 *China* 28
Yellow Tea

高山水仙 *China* 28
Sui Xian

MOCKTAIL *per glass*

Sour Plum Spritz 39
Fresh Sour Plum, Peach,
Lemon, Soda

Gunner 39
Ginger Beer, Ginger Ale,
Angostura Bitters

COCKTAIL *per glass*

Whiskey Sour 51
Whiskey, Egg White, Lemon Juice,
Sugar Syrup

Margarita 51
Tequila, Cointreau, Fresh Lime Juice

Cosmopolitan 51
Vodka, Triple Sec, Cranberry Juice,
Fresh Lime Juice

Negroni 58
Gin, Campari, Sweet Red Vermouth

ORIENTAL COCKTAIL *per glass*

Cucumber Cooler 38
Gin, Lime, Oolong Tea

Oolong Old Fashion 38
Bourbon, Oolong Tea, Angostura Bitters

Sour Plum Jasmine Gin 38
Gin, Jasmine Tea, Sour Plum

VODKA *double shot bottle*

Grey Goose Original 85 780
France

Belvedere 90 950
Poland

GIN *double shot bottle*

Tanqueray 75 750
Scotland

Hendrick's 100 990
Scotland

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RUM

double shot bottle

Bacardi Blanca 70 560

Cuba

Havana Club 3 Year 80 780

Cuba

TEQUILA

double shot bottle

Don Julio Reposado 80 700

Mexico

Patrón Silver 120 1,200

Mexico

COGNAC

double shot bottle

Hennessy V.S.O.P 140 1,300

Hennessy X.O 280 3,000

Martell Cordon Bleu 2,800

BAIJIU

bottle

Niu Lan Shan 牛栏山 228

One Star Bai Nian

China

Niu Lan Shan 牛栏山 288

Three Star Bai Nian

China

SINGLE MALT

WHISKY

double shot bottle

Singleton 110 1,000

Aged 12 Years

**The Glenlivet
Founder's Reserve** 120 1,200

Macallan 1,400

Aged 12 Years

Macallan 2,400

Aged 15 Years

BLENDED

WHISKY

double shot bottle

**Johnnie Walker
Black Label** 80 730

**Johnnie Walker
Gold Label** 110 1,200

Johnnie Walker XR 2,000

Aged 21 Years

**Johnnie Walker
Blue Label** 3,200

BOTTLED BEER

bottle

Heineken 35

Netherlands

Tiger 35

Singapore

SOFT DRINKS

per glass

Coca-Cola	24
Coca-Cola Zero	
Sprite	
Ginger Ale	
Ginger Beer	

JUICES

per glass

Apple	33
Carrot	
Orange	
Watermelon	
Pineapple	

WATER

500ml

650ml

1 litre

Drinking Water	20		
Acqua Panna	32		42
Natural Spring Water			
San Pellegrino	32		42
Sparkling Water			

COFFEE

per glass

Single Espresso	27
Americano	27
Cappuccino	29
Caffe Latte	29
Hot Chocolate	22

The page features a decorative background of horizontal, wavy lines in a light purple color. A central white rectangular box with a double-line purple border contains the word "Wines" in a bold, black, serif font.

Wines

Vintages may change due to market availability. All prices are quoted in Malaysian Ringgit (MYR) and are inclusive of prevailing government taxes.

WHITE WINE

House Wine *glass* *bottle*

Chardonnay **62** **308**
Grant Burge 5th Gen
Australia

Sauvignon Blanc **77** **380**
Oyster Bay
New Zealand

Sauvignon Blanc *vintage* *bottle*

Sixty Drops **2022** **210**
New Zealand

Cloudy Bay **2022** **488**
New Zealand

Pinot Grigio

Valdadige, DOC **2022** **280**
Italy

Chardonnay

Albert Bichot Chablis **2019** **388**
France

Riesling

Selbach Incline **2021** **238**
Germany

RED WINE

House Wine *glass* *bottle*

Carmènère Lapostolle **58** **280**
Grand Selection
Chile

Malbec **70** **340**
Catena Zapata
Argentina

Pinot Noir *vintage* *bottle*

Kosta Browne **2021** **1,288**
Russian River Valley
Russia

Jean Bourchard **2020** **988**
Gevrey Chambertin
France

Merlot

Dandelion Damsel **2021** **370**
Australia

Tempranillo

Vega Sicilia Alion **2018** **988**
Ribera Del Duero
Spain

Brunello

Casanova di Neri **2016** **1,288**
Tenuta Nuova
Italy

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RED WINE

<i>Cabernet Sauvignon & Blend</i>	<i>vintage</i>	<i>bottle</i>
Petaluma White Label <i>Australia</i>	2020	368
Cathedral Cellar <i>South Africa</i>	2021	370
Errazuriz Don Maximiano <i>Chile</i>	2016	988
Duckhorn Cabernet Sauvignon Napa Valley <i>USA</i>	2020	1,088
Grattamacco Bolgheri Superiore DOC <i>Italy</i>	2016	1,288
Casa Lapostolle Clos Apalta <i>Chile</i>	2018	1,488
<i>Syrah / Shiraz</i>		
Two Hand Joy of Shiraz <i>Australia</i>	2018	488
Grant Burges Filsell Old Vine <i>Australia</i>	2020	488
Penfolds RWT <i>Australia</i>	2019	2,500

RED WINE

<i>Bordeaux Blend</i>	<i>vintage</i>	<i>bottle</i>
Château Rahoul Graves <i>France</i>	NV	481
Château Larrivaux Haut-Medoc <i>France</i>	2016	580
Château Plantey Pauillac <i>France</i>	2018	650
Pavillon de Poyferre Saint Julien <i>France</i>	2018	688
Château Lagrange Saint Julien <i>France</i>	2014	1,088
Château Giscour Margaux <i>France</i>	2017	1,188
Château Montrose Saint Estephe <i>France</i>	2013	1,988
<i>Malbec</i>		
Catena Zapata Argentino Mendoza <i>Argentina</i>	2020	1,188

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RED WINE

Valpolicella vintage bottle

Allegrini 2020 370

Superiore DOC

Italy

Rhône

E. Guigal NV 300

Côtes du Rhône

France

CHAMPAGNE vintage bottle

Taittinger NV 650

Brut Réserve

France

Moët & Chandon NV 800

Brut

France

Moët & Chandon NV 988

Brut Rosé

France

Pol Roger NV 988

Rosé

France

ROSÉ

glass bottle

Chapelle de la Rose 300

Côtes de Provence

France

Château Miraval 68 350

Côtes de Provence

France

SWEET WINE glass bottle

Thomas Barton 68 350

Sauternes

France



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