



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

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

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

明爐燒味 BARBECUE

per portion 每份

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



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☆ 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		



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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

沙巴深海斑

Sabah Sea Grouper

☆ 野生荷殼

Wild Catch Soon Hock

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

* 東星斑

East Star Grouper

* 西星斑

Spotted Grouper

* Three Days

Advance Order Required

* 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

Wok Fried Hokkaido Scallop with
Asparagus and Walnuts

香辣醬爆玉帶伴脆饅頭

208

Sautéed Hokkaido Scallop with
Thai Ginger Chili Sauce and Crispy Mantou

☆ 鹹蛋醬黃金蝦球

152

Golden Fried Prawn with Salty Egg Yolk
and Chicken Floss

避風塘炒蝦球

152

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

奶油爆蝦球 🍷

152

Wok Fried Butter Prawn with
Traditional Spices

☆ 京粵鴛鴦銀鱈魚 4 Fillets

188

Traditional Style Slow Cooked
Silver Cod Fish, in Two Varieties

翠塘白玉雪魚煲 🍲

118

Braised Cod with Winter Melon and
Preserved Vegetables Served in a Claypot

蹄香極醬爆吊桶

78

Stir Fried Cuttlefish and Lotus Root with
Sun-dried Scallop Sauce



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☆ 生薑南乳豆豉焗清遠雞
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

☆ 生薑南乳豆豉焗清遠雞	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	

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

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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

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	松露油鮮菌焗伊麵	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	

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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



☆ 玉亭軒蒼翠鑿鞠
Jade Pavilion's Citrus Chocolate Sphere with Caramel Sauce



亭楓金果紫芋
Warm Taro Purée with Sweet Potato and Gingko Nuts



千層蓮藕酥
Golden Fried Crispy Chestnut Lotus Butter Puff



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

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	
龍蝦湯虎斑爛伊麵	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

金榛官燕 🍷🥄	220	桂花青檸香茅凍	26
Slow Triple Boiled Pistachio Cream with Premium Bird Nest		Chilled Lemongrass Jelly with Osmanthus Calamansi Syrup	
☆ 玉亭軒貓山王榴蓮麻糬 🍷 3 pieces	80	亭楓金果紫芋 🍷🥄	22
Jade Pavilion's Signature Musang King Durian Mochi		Warm Taro Purée with Sweet Potato and Gingko Nuts	
☆ 玉亭軒蒼翠鑿鞠 🍷	36	桃膠腐竹薏米燉蛋 🍷	22
Jade Pavilion's Citrus Chocolate Sphere with Caramel Sauce		Warm Barley Purée with Peach Resin and Winter Melon Candy	
黑糯米香椰布甸 🍷	28	千層蓮藕酥 🍷🥄	30
Chilled Coconut Pudding with Black Glutinous Rice Served with Coconut Ice Cream		Golden Fried Crispy Chestnut Lotus Butter Puff	
焦糖奶楊枝甘露 🍷	28		
Chilled Mango Purée with Pomelo and Strawberry, Topped with Caramel Cream Cheese			

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Beverage Menu



精选茶 PREMIUM TEA SELECTIONS

per person 每位

凍頂烏龍 *Taiwan*
Dong Ding Oolong 16

西湖龍井 *China*
Xi Hu Long Jing 16

普洱老茶 *China*
Aged Pu'er 16

鐵觀音 *China*
Tie Guan Yin 16

四季春茶 *Taiwan*
Four Season 20

花香大紅袍 *China*
Da Hong Pao 24

清香肉桂 *China*
Rou Gui 24

黃茶 *China*
Yellow Tea 28

高山水仙 *China*
Sui Xian 28

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

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 120 1,200
Founder's Reserve

Macallan 1,400
Aged 12 Years

Macallan 2,400
Aged 15 Years

BLENDED WHISKY *double shot bottle*

Johnnie Walker 80 730
Black Label

Johnnie Walker 110 1,200
Gold Label

Johnnie Walker XR 2,000
Aged 21 Years

Johnnie Walker 3,200
Blue Label

BOTTLED BEER *bottle*

Heineken 35
Netherlands

Tiger 35
Singapore

SOFT DRINKS

per glass

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

WATER

500ml 650ml 1 litre

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

JUICES

per glass

Apple	33
Carrot	
Orange	
Watermelon	
Pineapple	

COFFEE

per glass

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

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

<i>House Wine</i>	<i>glass</i>	<i>bottle</i>
Chardonnay Grant Burge 5 th Gen <i>Australia</i>	62	308
Sauvignon Blanc Oyster Bay <i>New Zealand</i>	77	380
<i>Sauvignon Blanc</i>	<i>vintage</i>	<i>bottle</i>
Sixty Drops <i>New Zealand</i>	2022	210
Cloudy Bay <i>New Zealand</i>	2022	488
<i>Pinot Grigio</i>		
Valdadige, DOC <i>Italy</i>	2022	280
<i>Chardonnay</i>		
Albert Bichot Chablis <i>France</i>	2019	388
<i>Riesling</i>		
Selbach Incline <i>Germany</i>	2021	238

RED WINE

<i>House Wine</i>	<i>glass</i>	<i>bottle</i>
Carménère Lapostolle Grand Selection <i>Chile</i>	58	280
Malbec Catena Zapata <i>Argentina</i>	70	340
<i>Pinot Noir</i>	<i>vintage</i>	<i>bottle</i>
Kosta Browne Russian River Valley <i>Russia</i>	2021	1,288
Jean Bouchard Gevrey Chambertin <i>France</i>	2020	988
<i>Merlot</i>		
Dandelion Damsel <i>Australia</i>	2021	370
<i>Tempranillo</i>		
Vega Sicilia Alion Ribera Del Duero <i>Spain</i>	2018	988
<i>Brunello</i>		
Casanova di Neri Tenuta Nuova <i>Italy</i>	2016	1,288

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

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



#jadepavilionkl
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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