

玉亭軒

JADE PAVILION



## Jade Pavilion Cantonese Dining

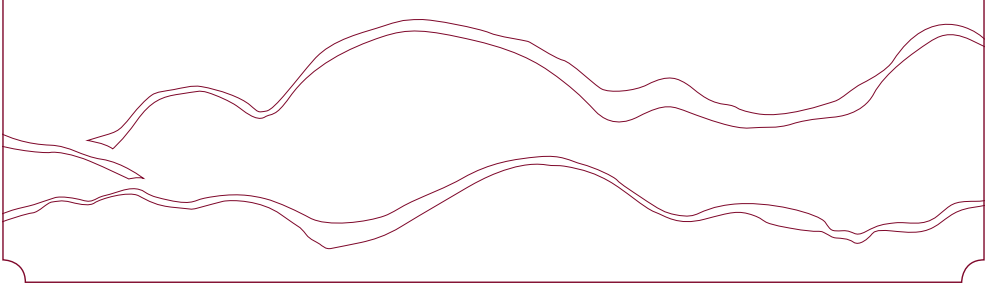
at Pavilion Hotel Kuala Lumpur Managed by Banyan Tree

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.



### 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 SELECTIONS**

### **Chilled Juice / Soft Drinks**

*RM50 nett per person*

### **Red / White Wine**

Two glasses

*RM70 nett per person*

### **Ballantine's Whisky**

Six shots

*RM125 nett per person*

All prices are quoted in Malaysian Ringgit (MYR) and are inclusive of prevailing government taxes.

# 芙蓉套餐

## HIBISCUS SET MENU

VEGETARIAN

*Minimum of 1 person*

RM 188 NETT PER PERSON

All prices are quoted in Malaysian Ringgit (MYR) and are inclusive of prevailing government taxes.  
**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.

櫻桃西紅柿奇異果凍

Chilled Organic Heirloom Cherry Tomatoes  
Served with Kiwi Jelly

天籽蘭花白玉燉鹿茸菌湯

Double Boiled Dendrobium Orchid Soup  
with Velvet Mushroom

紫苑蜂巢

Crispy Yam Puff with Purple Sweet Corn Sauce

鼎湖玉環軋

Braised Cabbage Roll  
with Enoki Mushroom and Angled Luffa

珍鮑碧綠豆腐

Slow Stewed Mock Abalone  
with Beancurd and Peas

松露繡球菌絲苗

Fried Jasmine Rice  
with Sparassis Crispa and Truffle Oil

秘芒物語

Chilled Mango Delight Platter



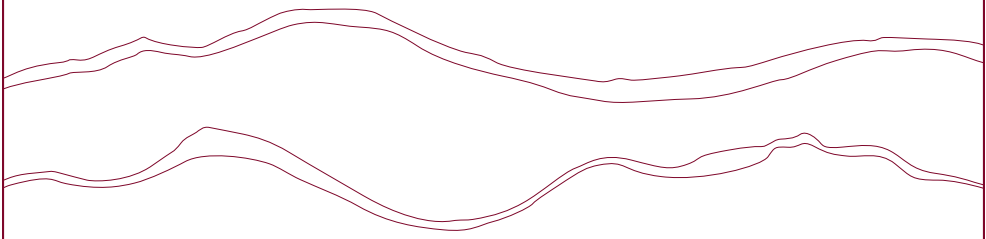
# 翡翠套餐

## EMERALD SET MENU

*Minimum of 2 persons*



RM 208 NETT PER PERSON



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香脆明蝦沙律

Crispy Fried Sabah Ming Prawn  
with Tropical Fruit Salad

宋淳魚羹

Braised Cod Fish Broth  
with Enoki Mushroom and Ginger

赤粵貴妃雞

Cantonese Slow Braised Village Chicken  
with Premium Soy Sauce

欖菜薑蒜蒸珍珠龍虎斑

Steamed King Tiger Grouper  
with Chopped Ginger and Preserved Olives

蛋白雙貝炒飯

Fragrant Fried Rice  
with Duo of Scallop and Egg White

椰澱金果麥粥

Warm Wheat Porridge  
with Coconut Milk and Ginkgo Nut

# 藍寶石套餐

## SAPPHIRE SET MENU

*Minimum of 4 persons*

RM 288 NETT PER PERSON

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## 玉亭軒絕色雙粵

花雕翡翠蝦軋  
千島蟹肉吞拿脆筒

### Jade Pavilion's Specialty Platter

Steamed Ming Prawn Roll with Egg White  
Crispy Batter Fried Bread Rolled with Tuna and Crab Meat

鹿茸菌燉鮑魚花膠湯

Double Boiled Abalone Soup  
with Velvet Mushroom and Fish Maw

港式明爐燒味拼盤

Slow Oven Roasted Barbeque Combination Platter

芳芋竹枝焗珍珠龍虎斑

Stewed Omega Rich Tiger Grouper  
with Bean-curd Stick and Taro

乾燒鳳梨醬爆九節蝦

Wok Fried King Tiger Prawn  
with Fragrant "Szechuan" Pineapple Sauce

黃燜海鮮烏冬麵

Braised Udon Noodle  
with Seafood and Golden Pumpkin Broth

香芒椰榛布甸

Chilled Coconut Mango Pudding  
Served with Water Chestnut Popping Jelly

# 金鑽套餐

## GOLD DIAMOND SET MENU

*Minimum of 4 persons*

RM 388 NETT PER PERSON

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金蘭銀绣沙巴龍蝦

Steamed Sabah Lobster  
with Golden Garlic and Sweet Basil Leaf

高湯花旗參燉花膠海參

Double Boiled Premium Fish Maw Soup  
with Sea Cucumber and American Ginseng

有機繡球菌金瑤珍珠筍壳魚

Steamed Wild Catch Soon Hock  
with Sparassis Crispa and Winter Melon

绣荷庭南非鮑魚絲苗

Wok Fried Jasmine Rice  
with South African Abalone  
and Chicken Sausage

紫榛金沙湯圓

Warm Walnut and Taro Purée  
Served with Cashew Nut  
Glutinous Rice Dumpling



#jadepavilionkl  
#pavilionhotelkl

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

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