



玉亭軒
JADE PAVILION

玉庭軒粵式佳餚

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.



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.

Kenny Lee
Chinese Masterchef



當歸豉油皇焗澳洲龍蝦

☆ Slow Cooked Australian Lobster with Supreme Angelica Soy Sauce



低溫文煎法國鵝肝蘆筍

☆ Pan-Seared French Foie Gras with Asparagus and Premium Abalone Sauce



紹興花雕帝皇蟹鉗

☆ Steamed Alaskan King Crab Claw with Egg White



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



椰汁焗百花帶子

☆ Slow Oven Baked Hokkaido Scallop, Filled with Prawn Paste in Coconut Butter Sauce

尚增富饒鮑魚撻

☆ Slow Braised Chilean Deluxe Abalone Tart

廚師推介

☆ CHEF'S RECOMMENDATIONS

per portion 每份

當歸豉油皇焗澳洲龍蝦 🍤

Half Lobster 半只

Slow Cooked Australian Lobster with Supreme Angelica Soy Sauce

268

椰汁焗百花帶子 🍤🐚

per portion 每份

Slow Oven Baked Hokkaido Scallop, Filled with Prawn Paste in Coconut Butter Sauce

62

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

172

紹興花雕帝皇蟹鉗 🍷🐚

per portion 每份

Steamed Alaskan King Crab Claw with Egg White

48

海南黃梔子蘸山水走地雞飯 🍗

Half Chicken 半只

Poached Village Chicken with Gardenia Flower and Chopped Ginger Served with Fragrant Hainan Chicken Rice

92

尚燴富饒鮑魚撻 🍤🐚

Slow Braised Chilean Deluxe Abalone Tart

40



Chef's Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



Celery



Sulphites

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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 Sauce



嶺揚蜂窠虎蝦

Batter-Fried Tiger Prawn with Spicy Sesame Sauce

前菜類

APPETISERS

per portion 每份

| | | | |
|---|----|--|----|
| 黃金南瓜醬爆軟殼蟹  | 45 | ☆ 西湖冰鎮脆鮑魚菇  | 36 |
| Crispy Fried Soft Shell Crab with Golden Pumpkin Sauce | | Golden Fried Abalone Mushroom with Sweet and Sour Sauce, Served on Crushed Ice | |
| 鹹蛋醬爆三文魚皮   | 42 | 玉亭軒絕色荔枝糰  | 32 |
| Sautéed Crispy Salmon Skin with Salty Egg Yolk and Sweet Corn | | <i>per person 每位</i> Jade Pavilion's Crispy Lychee Dumpling in Trio Varieties | |
| 金華酥脆白飯魚   | 38 | 嶺揚蜂巢虎蝦   | 22 |
| Golden Fried Silver Whitebait Fish with Savoury Crispy Bean Crumb | | <i>per person 每位</i> Batter-Fried Tiger Prawn with Spicy Sesame Sauce | |



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北京片皮鴨

*兩吃

Traditional Beijing Duck, Served with Condiments
*Two Varieties



金龍杏花雞

Golden Fried Village Chicken Filled with
Shrimp Paste and Almond Flake

明爐燒味

BARBECUE

per portion 每份

| | | | |
|--|-----|--|-----|
| ☆北京片皮鴨 *兩吃 半只 | 132 | ☆港式明爐燒鴨 | 110 |
| Traditional Beijing Duck, Served with Condiments *Two Varieties Half Duck | | Half Duck 半只 Cantonese Style Oven Roasted Duck, Traditional Herbs Served with Plum Sauce | |
| 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 | | | |
| 2 Please Select Your Preferred Preparation for the Duck Meat: | | | |
| 薑蔥炒鴨肉 Sautéed Duck Meat with Spring Onion and Ginger | | 金龍杏花雞 🍗🍗 | 92 |
| 生菜片鴨崧 Sautéed Duck Meat with Water Chestnut Served in Iceberg Lettuce | | Half Chicken 半只 Golden Fried Village Chicken Filled with Shrimp Paste and Almond Flake | |
| 乾椒金蒜醬爆鴨肉 Wok Fried Duck Meat with Sun-dried Chili and Golden Garlic | | 金華玉樹貴妃雞 🍗🍗 | 86 |
| 咸菜鴨骨湯 Poached Duck Soup with Tomato and Salted Vegetables | | Half Chicken 半只 Slow Braised Village Chicken with Sun-Dried Scallop Sauce | |
| 薑米鴨粒炒飯 Fragrant Fried Rice with Duck Meat and Minced Ginger | | | |
| 朝陽鴨絲炒生麵 Wok Fried Egg Noodle with Shredded Duck Meat and Mushroom | | 鳳城鴛鴦雞 | 50 |
| 生滾鴨絲粥 Poached Shredded Duck Congee with Water Chestnut | | Half Chicken 半只 Slow Oven Roasted Chicken in Two Varieties | |



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北海道玉帶蟹肉羹

Braised Crab Meat Broth with Hokkaido Scallop

文爐高湯鹿茸苗烏雞燉花膠南非鮑魚

★ Triple Boiled Black Chicken Broth with Sun-Dried Velvet Mushroom, Supreme Fish Maw and South African Abalone

湯羹類

SOUP

per portion 每份

- | | |
|--|--|
| ☆ 文爐高湯鹿茸菌烏雞燉花膠南非鮑魚   168 | 北海道玉帶蟹肉羹   62 |
| Triple Boiled Black Chicken Broth with Sun-Dried Velvet Mushroom, Supreme Fish Maw and South African Abalone | Braised Crab Meat Broth with Hokkaido Scallop |
| ☆ 虎乳靈芝鮑魚花膠湯    128 | ☆ 江瑤蒟蒻蟹肉羹   56 |
| Double Boiled Tiger Milk Mushroom Soup with Abalone and Fish Maw | Braised Crab Meat Broth with Golden Seaweed and Sun-Dried Scallop |
| 雲南玉簪燉鮑魚花膠湯    128 | 宮庭酸辣羹  40 |
| Double Boiled Abalone Soup with Sun-Dried Button Mushroom and Fish Maw | Imperial Seafood Hot-and-Sour Soup |



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翡翠龍蝦鉗白玉官燕

☆ Slow Braised Bird's Nest with Boston Lobster Crusher Claw
Served in Winter Melon Ring

千層南非鮑魚酥

☆ Slow Braised South African Abalone Wrapped in Butter Puff



燕窩類

BIRD'S NEST

per portion 每份

翡翠龍蝦鉗白玉官燕 

220

Slow Braised Bird's Nest with Boston Lobster
Crusher Claw Served in Winter Melon Ring

花旗參瑤柱清燉官燕 

202

Double Boiled Bird's Nest Soup with
American Ginseng and Sun-dried Scallop

☆ 乾撈官燕鮮蝦餛飩湯 

210

Slow Cooked Bird's Nest with Supreme Chicken
Essence, Served with Sea Prawn Wonton Soup

清燉雞汁官燕 

198

Slow Boiled Chicken Consommé with
Bird's Nest and Matsutake Mushroom

鮑魚及海參類

ABALONE AND SEA CUCUMBER

per portion 每份

☆ 鳳眼貳頭鮑

368

Braised Two-Head Abalone with
Hokkaido Scallop and Garden Green

鮑魚一品海味煲 *per portion 每份*

368

Braised Abalone with Dried Deluxe Seafood
Served in Claypot

☆ 千層南非鮑魚酥 

112

Slow Braised South African Abalone
Wrapped in Butter Puff

順德茗鴨茄子海參煲 *per portion 每份*

148

Slow Cooked Sea Cucumber with
Eggplant Served in Claypot



Chef's
Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



Celery



Sulphites

SO₂

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野生首殼

☆ Wild Catch Soon Hock

游水海鮮類

LIVE FISH AND LOBSTER

market price 市價

龍虎斑

King Tiger Grouper

野生苟殼

Wild Catch Soon Hock

苟殼

Soon Hock

寶石鱸魚

Jade Perch

* 東星斑

East Star Grouper

* 西星斑

Spotted Grouper

** One Day 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

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 Leaves

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

脆脯金蒜蒸

Steamed with Golden Preserved Vegetable
and Soy Sauce

西湖糖醋炸

Deep Fried with Sweet and Sour Sauce

阿拉斯加帝皇蟹鉗

Alaskan King Crab Claw

帝皇蟹鉗烹調方法

Preparation of Lobster:

避風塘爆帝皇蟹鉗

Stir Fried with Sun-Dried Chili and Garlic

薑蔥爆帝皇蟹鉗

Wok Fried with Ginger and Spring Onion

蟹皇醬蘸帝皇蟹鉗

Braised with Sun-Dried Scallop and Crab Roe Sauce



Chef's
Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



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Fish



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Celery



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碧綠琥珀核桃炒北海道玉帶

Wok Fried Hokkaido Scallop with Asparagus and Walnuts

京粵鴛鴦銀鱈魚

Traditional Style Slow Cooked Silver Cod Fish, in Two Varieties

海鮮類

SEAFOOD

per portion 每份

| | | | |
|--|-----|--|-----|
| ☆ 鹹蛋醬黃金蝦球  | 140 | 瑤柱香辣醬爆加拿大玉帶西蘭花  | 148 |
| Golden Fried Prawn with Salty Egg Yolk and Chicken Floss | | Stir Fried Canadian Scallop and Broccoli with Fragrant Spicy Scallop Sauce | |
| 蒼翠玉庭蝦球  | 140 | 京粵鴛鴦銀鱈魚  4 Fillets 4片 | 168 |
| Cantonese Style Sautéed Prawn with Angled Luffa and Golden Garlic | | Traditional Style Slow Cooked Silver Cod Fish, in Two Varieties | |
| 奶油爆蝦球  | 140 | 古式香蔥雪魚煲  | 98 |
| Wok Fried Butter Prawn with Traditional Spices | | Slow Stewed Silver Cod Fish with Sun-Dried Straw Mushroom and Ginger Served in Claypot | |
| 碧綠琥珀核桃炒北海道玉帶   | 188 | 貴陽海上煎蛋角  | 48 |
| Wok Fried Hokkaido Scallop with Asparagus and Walnuts | | Pan Fried Seafood Omelette with Organic Garden Mushroom | |



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涼瓜生薑豆鼓燜清遠雞

☆ Slow Braised Village Chicken with Bitter Gourd and Fragrant Black Bean Sauce

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

| | | | |
|---|----|---|----|
| ☆ 涼瓜生薑豆豉燜清遠雞 🍗 | 76 | 西檸香酥雞脯 | 40 |
| Slow Braised Village Chicken with Bitter Gourd and Fragrant Black Bean Sauce | | Golden Fried Crispy Boneless Chicken Fillet Topped with Fresh Lemon Sauce | |
| 台式三杯雞 | 42 | 宮保腰果爆雞柳 🍗 | 40 |
| Stir Fried Chicken Fillet with Basil Leaf and Organic Chili Served in Claypot | | Wok Fried Chicken with Sun-dried Chili and Cashew Nut | |
| 金蒜蝦醬雞翅 🍗 | 40 | 鳳梨糖醋雞球 SO ₂ | 40 |
| Crispy Fried Chicken Wings Marinated with Fine Shrimp Sauce | | 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 | 142 | 香麻醬焗羊扒 🍖 | 128 |
| Wok Fried Cubed Beef Tenderloin with Assorted Mushroom and Golden Garlic | | Oven Baked Lamb Cutlet Marinated in Onion and Fragrant Sesame Sauce | |
| 中式翻煎鐵板牛柳 | 136 | 黑椒醬爆鹿肉 🍖 | 118 |
| Pan Seared Australian Beef Tenderloin with Butter Onion Sauce Served on Sizzling Hot Plate | | Stir Fried Australian Venison with Black Pepper Sauce and Crispy Mushroom | |
| 乾煸醬爆牛肉 | 122 | | |
| Wok Fried Sliced Prime Beef Sirloin with Shallot and Crispy Ginger | | | |



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芋香白玉魚湯莧菜

Poached Spinach and Golden Yam with Superior Fish Broth

蟹粉琵琶豆腐

☆ Golden Fried Seafood Bean Curd with Crab Meat Sauce



蔬菜及豆腐類

VEGETABLE AND BEANCURD

per portion 每份

| | | | |
|--|----|--|----|
| 極醬炒蘆筍蘭度  | 52 | 蒜香四寶蔬  | 40 |
| Stir Fried Asparagus and Kai Lan Tossed in Spicy Scallop Sauce | | Wok Seared Hong Kong Seasonal Vegetables with Golden Garlic | |
| 漁鄉茄子魚滑煲  | 42 | ☆家鄉紅燒海堂豆腐煲  | 62 |
| Szechuan Style Eggplant with Minced Chicken and Fish Dumpling | | Braised Bean Curd with Premium Seafood and Garden Mushroom served in Claypot | |
| 芋香白玉魚湯莧菜  | 42 | ☆蟹粉琵琶豆腐  | 62 |
| Poached Spinach and Golden Yam with Superior Fish Broth | | Golden Fried Seafood Bean Curd with Crab Meat Sauce | |



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鼎湖黃金錦素環

Wok Fried Asparagus with Garden Mushroom and Wood Fungus Served in Crispy Yam Ring



鈴蘭豆腐

☆ Slow Braised Bean Curd Stuffed with Garden Mushroom and Fresh Lily Bulb

素食類

VEGETARIAN CUISINE

per portion 每份

| | | | |
|--|----|--|----|
|  羊肚菌野生黃耳菜膽湯 | 30 |  馬蹄蓮藕炒小棠菜 | 38 |
| Double Boiled Vegetable Consommé with Morel Mushroom and Wild Golden Fungus | | Wok Fried Water Chestnut with Lotus Root and Baby Cabbage | |
|  鼎湖黃金錦素環 | 48 |  三鮮菇炒芥蘭 | 38 |
| Wok Fried Asparagus with Garden Mushroom and Wood Fungus Served in Crispy Yam Ring | | Wok Fried Hong Kong Kai Lan with Trio of Mushroom | |
|  南乳溫公齋煲 | 48 |  松露油鮮菌燜伊麵 | 38 |
| Slow Cooked Seasonal Vegetable, Assorted Mushroom with Preserved Bean Curd Served in Claypot | | Slow Cooked E-Fu Noodle with Button Mushroom and Truffle Oil | |
|  鈴蘭豆腐 | 42 | 芳芋薑汁蘆筍炒飯 | 32 |
| Slow Braised Bean Curd Stuffed with Garden Mushroom and Fresh Lily Bulb | | Fragrant Fried Rice with Garden Mushroom and Taro | |



Chef's Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



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玉亭軒招牌炒飯

☆ Jade Pavilion's Seafood Fried Rice with Supreme Spicy Sauce

薑蔥珍珠河蝦煎生麵

☆ Crispy Egg Noodle with Blue River Prawn and Spring Onion

飯及麵類

RICE AND NOODLES

per portion 每份

| | | | |
|---|-----|---|----|
| ☆ 玉亭軒招牌炒飯   | 52 | ☆ 秘制濃縮鱈魚湯米粉  | 90 |
| Jade Pavilion's Seafood Fried Rice with Supreme Spicy Sauce | | Poached Rice Vermicelli with Cod Fish in Premium Fish Broth | |
| 蒜香炒飯  | 50 | 銀芽乾炒牛肉河 | 70 |
| Wok Fried Fragrant Jasmine Rice with Seafood and Chicken Sausage | | Wok Fried Rice Noodle with Sliced Beef and Bean Sprout | |
| ☆ 薑蔥珍珠河蝦煎生麵   | 188 | 蟹皇海鮮滑蛋河   | 66 |
| Crispy Egg Noodle with Blue River Prawn and Spring Onion | | Seafood Fried Rice Noodle with Crab Roe and Egg Gravy | |
| 鮑汁蟹肉乾燒伊麵  | 82 | 龍蝦濃湯海鮮麵線  per person 每位 | 28 |
| Braised Hong Kong E-fu Noodle with Crab Meat and Garden Green | | Slow Poached Tiger Prawn Served with Misua Noodle in Lobster Broth | |



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金
榛
蒼
翠
望
鞠

Chilled Chocolate Yuzu Pudding with Hazelnut Feuilletine



荷
庭
千
層
酥

Golden Fried Crispy Nyonya Green Bean Butter Puff



玉亭軒甜品精選

JADE PAVILION'S DESSERTS

per portion 每份

| | | | |
|--|----|---|----|
| ☆ 玉亭軒貓山王榴蓮麻糬 🌿 3 pieces 3粒 | 60 | 桂花青檸香茅凍 🍵 | 16 |
| Jade Pavilion's Signature Musang King Durian Mochi | | Chilled Lemongrass Jelly with Osmanthus Calamansi Syrup | |
| ☆ 金榛蒼翠盞鞠 🍫 | 18 | 香滑核桃露湯圓 🍵 | 16 |
| Chilled Chocolate Yuzu Pudding with Hazelnut Feuilletine | | Double Boiled Walnut Purée with Glutinous Rice Dumpling | |
| ☆ 桂蓮香芒荔枝布甸 | 18 | 亭楓金果紫芋 🍵 | 16 |
| Chilled Mango and Lychee Pudding with Strawberry Popping Jelly | | Warm Taro Purée with Sweet Potato and Gingko Nut | |
| 焦糖奶楊枝甘露 🍵 | 18 | 桃膠腐竹薏米燉蛋 🍵🍵 | 16 |
| Chilled Mango Purée with Pomelo and Strawberry, Topped with Caramel Cream Cheese | | Warm Barley Purée with Peach Resin and Winter Melon Candy | |
| | | 荷庭千層酥 🍵🍵 | 18 |
| | | Golden Fried Crispy Nyonya Green Bean Butter Puff | |



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Jade Pavilion, 8th Floor

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#jadepavilionkl
#pavilionhotelkl