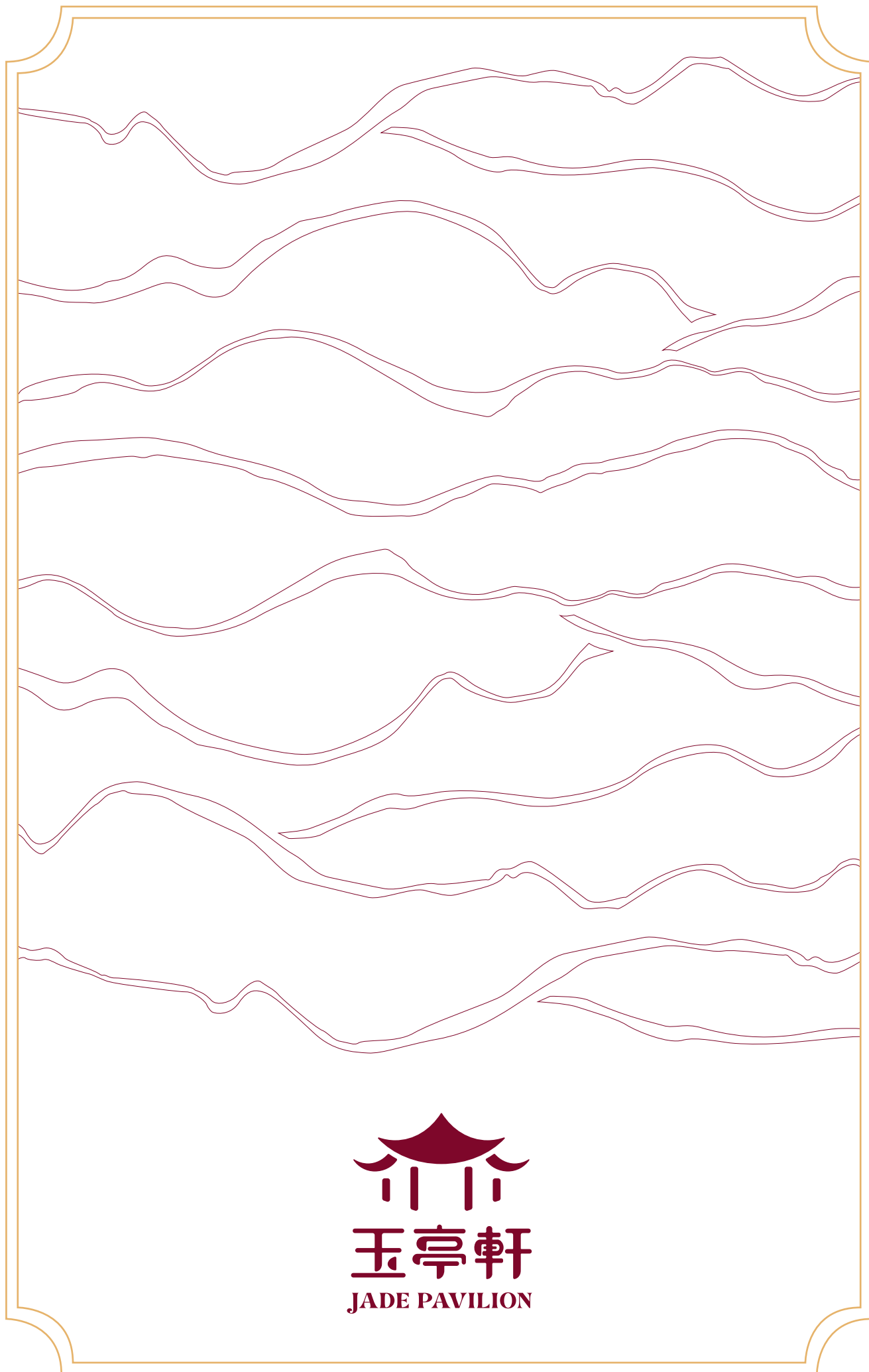




玉庭軒粵式佳餚

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

尚燴富饒鮑魚撻

☆ 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 🦞

298

Half Lobster 半只

Slow Cooked Australian Lobster with
Supreme Angelica Soy Sauce

椰汁焗百花帶子 🦪🥥

85

per portion 每份

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

低溫文煎法國鵝肝蘆筍 🥬

200

per portion 每份

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

紹興花雕帝皇蟹鉗 🦀🍷

68

per portion 每份

Steamed Alaskan King Crab Claw with
Egg White

海南黃梔子蘸山水走地雞飯

115

Half Chicken 半只

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

尚燴富饒鮑魚撻 🦪🥬

60

per portion 每份

Slow Braised Chilean Deluxe Abalone Tart



Chef's
Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



Celery



Sulphites

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.



西湖冰鎮脆鮑魚菇

☆ Golden Fried Abalone Mushroom with Sweet and Sour Sauce, Served on Crushed Ice Sauce



嶺揚蜂巢虎蝦

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 🍷🍴

Crispy Fried Soft Shell Crab with
Golden Pumpkin Sauce

62

☆ 西湖冰鎮脆鮑魚菇 🍷

Golden Fried Abalone Mushroom with
Sweet and Sour Sauce, Served on Crushed Ice

56

鹹蛋醬爆三文魚皮 🍷🍴

Sautéed Crispy Salmon Skin with
Salty Egg Yolk and Sweet Corn

60

玉亭軒絕色荔枝糍 🍷

per person 每位

Jade Pavilion's Crispy Lychee Dumpling
in Trio Varieties

50

金華酥脆白飯魚 🍷🍴

Golden Fried Silver Whitebait Fish
with Savoury Crispy Bean Crumb

58

嶺揚蜂巢虎蝦 🍷🍴

per person 每位

Batter-Fried Tiger Prawn with
Spicy Sesame Sauce

42

☆
Chef's
Signature

⚖️
Wellbeing

🌿
Vegetarian

🥚
Eggs

🥛
Milk

🥜
Peanuts

🌾
Gluten

🐟
Fish

🥜
Nuts

🥜
Soya

🥜
Sesame

🦀
Crustaceans

🐚
Molluscs

🌿
Celery

SO₂
Sulphites

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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

168

Traditional Beijing Duck, Served with Condiments

*Two Varieties Half Duck

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

生菜片鴨崧

Sautéed Duck Meat with Water Chestnut
Served in Iceberg Lettuce

乾椒金蒜醬爆鴨肉

Wok Fried Duck Meat with Sun-dried Chili
and Golden Garlic

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

朝陽鴨絲炒生麵

Wok Fried Egg Noodle with
Shredded Duck Meat and Mushroom

生滾鴨絲粥

Poached Shredded Duck Congee with Water Chestnut

☆ 港式明爐燒鴨

126

Half Duck 半只

Cantonese Style Oven Roasted Duck,
Traditional Herbs Served with Plum Sauce

金龍杏花雞

118

Half Chicken 半只

Golden Fried Village Chicken Filled with
Shrimp Paste and Almond Flake

金華玉樹貴妃雞

108

Half Chicken 半只

Slow Braised Village Chicken with
Sun-Dried Scallop Sauce

鳳城鴛鴦雞

72

Half Chicken 半只

Slow Oven Roasted Chicken in Two Varieties



Chef's
Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



Celery



Sulphites

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北海道玉帶蟹肉羹

Braised Crab Meat Broth with Hokkaido Scallop

文爐高湯鹿茸菌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 188

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

北海道玉帶蟹肉羹 82

Braised Crab Meat Broth with
Hokkaido Scallop

☆ 虎乳靈芝鮑魚花膠湯 150

Double Boiled Tiger Milk
Mushroom Soup with Abalone and Fish Maw

☆ 江瑤蒟蒻蟹肉羹 76

Braised Crab Meat Broth with
Golden Seaweed and Sun-Dried Scallop

雲南玉簪燉鮑魚花膠湯 150

Double Boiled Abalone Soup with
Sun-Dried Button Mushroom and Fish Maw

宮庭酸辣羹 58

Imperial Seafood Hot-and-Sour Soup

 Chef's Signature  Wellbeing  Vegetarian  Eggs  Milk  Peanuts  Gluten  Fish  Nuts  Soya  Sesame  Crustaceans  Molluscs  Celery  SO₂ Sulphites

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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

248

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

花旗參瑤柱清燉官燕

230

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

☆ 乾撈官燕鮮蝦餛飩湯

238

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

清燉雞汁官燕

228

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

400

Braised Two-Head Abalone with
Hokkaido Scallop and Garden Green

鮑魚一品海味煲

per portion 每份

408

Braised Abalone with Dried Deluxe Seafood
Served in Claypot

☆ 千層南非鮑魚酥

142

Slow Braised South African Abalone
Wrapped in Butter Puff

順德茗鴨茄子海參煲

per portion 每份

178

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

SO₂

Sulphites

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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

Gluten

Fish

Nuts

Soya

Sesame

Crustaceans

Molluscs

Celery

Sulphites

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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 🍳🍤

168

Golden Fried Prawn with Salty Egg Yolk and Chicken Floss

瑤柱香辣醬爆加拿大玉帶西蘭花 🍤

180

Stir Fried Canadian Scallop and Broccoli with Fragrant Spicy Scallop Sauce

蒼翠玉庭蝦球 🍳🍤

168

Cantonese Style Sautéed Prawn with Angled Luffa and Golden Garlic

京粵鴛鴦銀鱈魚 🍤 4 Fillets 4 片

200

Traditional Style Slow Cooked Silver Cod Fish, in Two Varieties

奶油爆蝦球 🍷🍤

168

Wok Fried Butter Prawn with Traditional Spices

古式香蔥雪魚煲 🍤

128

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 🍳🍤

218

Wok Fried Hokkaido Scallop with Asparagus and Walnuts

貴陽海上煎蛋角 🍳🍤

76

Pan Fried Seafood Omelette with Organic Garden Mushroom

☆ Wellbeing Vegetarian Eggs Milk Peanuts Gluten Fish Nuts Soya Sesame Crustaceans Molluscs Celery SO₂
Chef's Signature

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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

☆ 涼瓜生薑豆鼓燜清遠雞 🍄

100

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

西檸香酥雞脯

62

Golden Fried Crispy Boneless Chicken Fillet Topped with Fresh Lemon Sauce

台式三杯雞

66

Stir Fried Chicken Fillet with Basil Leaf and Organic Chili Served in Clay Pot

宮保腰果爆雞柳 🍄

62

Wok Fried Chicken with Sun Dried Chili and Cashew Nut

金蒜蝦醬雞翅 🍤

62

Crispy Fried Chicken Wing Marinated with Fine Shrimp Sauce

鳳梨糖醋雞球 SO₂

62

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

178

Wok Fried Cubed Beef Tenderloin with Assorted Mushroom and Golden Garlic

香麻醬焗羊扒 🍄

162

Oven Baked Lamb Cutlet Marinated in Onion and Fragrant Sesame Sauce

中式靚煎鐵板牛柳

172

Pan Seared "Australian" Beef Tenderloin with Butter Onion Sauce Served in Sizzling Hot Plate

黑椒醬爆鹿肉 🍄

152

Stir Fried "Australian" Venison with Black Pepper Sauce and Crispy Mushroom

乾煸醬爆牛肉

170

Wok Fried Sliced Prime Beef Sirloin with Shallot and Crispy Ginger Sauce



Chef's Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



Celery



Sulphites

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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 🍤

72

Stir Fried Asparagus and Kai Lan
Tossed in Spicy Scallop Sauce

蒜香四寶蔬 🍴

60

Wok Seared Hong Kong
Seasonal Vegetables with Golden Garlic

漁鄉茄子魚滑煲 🍲

62

Szechuan Style Eggplant with
Minced Chicken and Fish Dumpling

☆ 家鄉紅燒海堂豆腐煲 🍲

88

Braised Bean Curd with Premium Seafood and
Garden Mushroom served in Claypot

芋香白玉魚湯莧菜 🍴🍲

62

Poached Spinach and Golden Yam with
Superior Fish Broth

☆ 蟹粉琵琶豆腐 🍲

88

Golden Fried Seafood Bean Curd with
Crab Meat Sauce

★
Chef's
Signature

⚖️
Wellbeing

🌱
Vegetarian

🥚
Eggs

🥛
Milk

🥜
Peanuts

🌾
Gluten

🐟
Fish

🌰
Nuts

🥚
Soya

🥜
Sesame

🦞
Crustaceans

🐚
Molluscs

🌿
Celery

SO₂
Sulphites

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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

48

Double Boiled Vegetable Consommé with
Morel Mushroom and Wild Golden Fungus

馬蹄蓮藕炒小棠菜

60

Wok Fried Water Chestnut with
Lotus Root and Baby Cabbage

鼎湖黃金錦素環

72

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

三鮮菇炒芥蘭

60

Wok Fried Hong Kong Kai Lan with
Trio of Mushroom

★ 南乳溫公齋煲

70

Slow Cooked Seasonal Vegetable,
Assorted Mushroom with
Preserved Bean Curd Served in Claypot

松露油鮮菌燜伊麵

60

Slow Cooked E-Fu Noodle with
Button Mushroom and Truffle Oil

★ 鈴蘭豆腐

66

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

芳芋薑汁蘆筍炒飯

56

Fragrant Fried Rice with
Garden Mushroom and Taro

★
Chef's
Signature

Wellbeing

Vegetarian

Eggs

Milk

Peanuts

Gluten

Fish

Nuts

Soya

Sesame

Crustaceans

Molluscs

Celery

Sulphites

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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

Jade Pavilion's Seafood Fried Rice with Supreme Spicy Sauce

76

☆ 秘制濃縮鱈魚湯米粉

Poached Rice Vermicelli with Cod Fish in Premium Fish Broth

116

蒜香炒飯

Wok Fried Fragrant Jasmine Rice with Seafood and Chicken Sausage

72

銀芽乾炒牛肉河

Wok Fried Rice Noodle with Sliced Beef and Bean Sprout

92

☆ 薑蔥珍珠河蝦煎生麵

Crispy Egg Noodle with Blue River Prawn and Spring Onion

218

蟹皇海鮮滑蛋河

Seafood Fried Rice Noodle with Crab Roe and Egg Gravy

88

鮑汁蟹肉乾燒伊麵

Braised Hong Kong E-fu Noodle with Crab Meat and Garden Green

106

龍蝦濃湯海鮮麵線

Slow Poached Tiger Prawn Served with Misua Noodle in Lobster Broth

50

☆
Chef's
Signature

Wellbeing

Vegetarian

Eggs

Milk

Peanuts

Gluten

Fish

Nuts

Soya

Sesame

Crustaceans

Molluscs

Celery

Sulphites

SO₂

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金榛蒼翠鑒鞠

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
Jade Pavilion's Signature Musang King
Durian Mochi

80

桂花青檸香茅凍 🍵

26

Chilled Lemongrass Jelly with
Osmanthus Calamansi Syrup

☆ 金榛蒼翠盞鞠 🍫

30

Chilled Chocolate Yuzu Pudding with
Hazelnut Feuilletine

香滑核桃露湯圓 🍡

26

Double Boiled Walnut Purée with
Glutinous Rice Dumpling

☆ 桂蓮香芒荔枝布甸

28

Chilled Mango and Lychee Pudding with
Strawberry Popping Jelly

亭楓金果紫芋 🍠

26

Warm Taro Purée with
Sweet Potato and Gingko Nut

焦糖奶楊枝甘露 🍌

28

Chilled Mango Purée with
Pomelo and Strawberry,
Topped with Caramel Cream Cheese

桃膠腐竹薏米燉蛋 🍵

26

Warm Barley Purée with Peach Resin and
Winter Melon Candy

荷庭千層酥 🍡

30

Golden Fried Crispy Nyonya
Green Bean Butter Puff



Chef's
Signature



Wellbeing



Vegetarian



Eggs



Milk



Peanuts



Gluten



Fish



Nuts



Soya



Sesame



Crustaceans



Molluscs



Celery



Sulphites

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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@banyantree.com

