

玉亭軒

JADE PAVILION



☆ 黃燜瑤柱焗澳洲龍蝦

Slow Cooked Australian Lobster with Sun-Dried Scallop in Golden Broth



☆ 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



☆ 九層塔金銀蒜蒸蘇格蘭扇貝

Steamed Scottish King Scallop with Sweet Basil Leaf and Golden Garlic



☆ 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

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

☆ 黃燜瑤柱焗澳洲龍蝦 <i>Half Lobster</i> Slow Cooked Australian Lobster with Sun-Dried Scallop in Golden Broth	268	椰汁焗百花帶子  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	172	九層塔金銀蒜蒸蘇格蘭扇貝  Steamed Scottish King Scallop with Sweet Basil Leaf and Golden Garlic	62
海南黃梔子蘸山水走地雞飯 <i>Half Chicken</i> 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



Vegan



Lactose



Gluten



Nuts

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



☆ 北京片皮鴨 *兩吃

Traditional Beijing Duck, Served with Condiments
*Two Varieties



金華玉樹貴妃雞

Slow Braised Village Chicken with
Sun-Dried Scallop Sauce

前菜類 APPETISERS

per portion 每份

<p>黄金青檸醬爆軟殼蟹 🍷</p> <p>Crispy Fried Soft Shell Crab with Lime Juice and Pomelo</p>	52	<p>金華酥脆白飯魚 🍷</p> <p>Golden Fried Silver Whitebait Fish with Savoury Crispy Bean Crumb</p>	38
<p>彤艷蜜辣醬蝦貝</p> <p>Batter-Fried Tiger Prawn with Strawberry Salsa Sauce</p>	48	<p>☆ 西湖冰鎮脆鮑魚菇</p> <p>Golden Fried Abalone Mushroom with Sweet and Sour Sauce, Served on Crushed Ice</p>	36
<p>鹹蛋醬爆三文魚皮</p> <p>Sautéed Crispy Salmon Skin with Salty Egg Yolk and Sweet Corn</p>	42	<p>玉亭軒絕色荔枝糰 🌿 per person 每位</p> <p>Jade Pavilion's Crispy Lychee Dumpling in Trio Varieties</p>	32

明爐燒味 BARBECUE

per portion 每份

<p>☆ 北京片皮鴨</p> <p>*兩吃</p> <p>Traditional Beijing Duck, Served with Condiments *Two Varieties Half Duck</p> <p>1 北京烤鸭皮配香蛋皮、葱丝、黄瓜丝、鸭酱 Crispy Skin Sliced Tableside and Wrapped in Pancake with Cucumber and Spring Onion</p> <p>2 Please Select Your Preferred Preparation for the Duck Meat:</p> <p>薑蔥炒鴨肉 Sautéed Duck Meat with Spring Onion and Ginger</p> <p>生菜片鴨糰 Sautéed Duck Meat with Water Chestnut Served in Iceberg Lettuce</p> <p>乾椒金蒜醬爆鴨肉 Wok Fried Duck Meat with Sun-dried Chili and Golden Garlic</p> <p>咸菜鴨骨湯 Poached Duck Soup with Tomato and Salted Vegetables</p> <p>薑米鴨粒炒飯 Fragrant Fried Rice with Duck Meat and Minced Ginger</p> <p>朝陽鴨絲炒生麵 Wok Fried Egg Noodle with Shredded Duck Meat and Mushroom</p>	132	<p>☆ 港式黑松露醬燒鴨</p> <p>Half Duck</p> <p>Slow Oven Roasted Duck with Black Summer Truffle Sauce</p> <p>香酥鴨</p> <p>Half Duck</p> <p>Golden Aromatic Duck Served with Fragrant Spices Sauce</p> <p>金華玉樹貴妃雞 🍷</p> <p>Half Chicken</p> <p>Slow Braised Village Chicken with Sun-Dried Scallop Sauce</p> <p>福橘脆皮雞</p> <p>Half Chicken</p> <p>Slow Oven Roasted Chicken with Chef's Creation Sauce</p> <p>龍杏雞軋 🍷</p> <p>8 Pieces</p> <p>Oven Roasted Village Chicken Roll with Almond Butter Sauce</p>	118 112 86 50 32
---	-----	--	------------------------------



Chef's Signature



Wellbeing



Vegan



Lactose



Gluten



Nuts

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.



北海道玉帶蟹肉羹
Braised Crab Meat Broth with
Hokkaido Scallop



☆ 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



☆ 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

湯羹類 SOUP

per person 每位

☆ 文爐高湯牛肝菌烏雞燉花膠南非鮑魚	172	北海道玉帶蟹肉羹	62
Triple Boiled Black Chicken Broth with Sun-dried Porcini Mushroom, Supreme Fish Maw and South African Abalone		Braised Crab Meat Broth with Hokkaido Scallop	
☆ 馬達加斯加椰皇燉鮑魚花膠湯	130	☆ 江瑤蒟蒻蟹肉羹	56
Double Boiled Abalone Soup with Madagascar Coconut and Fish Maw		Braised Crab Meat Broth with Golden Seaweed and Sun-Dried Scallop	
天籽蘭花松茸菌鮑魚花膠湯	130	宮庭酸辣羹	40
Double Boiled Dendrobium Orchid Soup with Abalone and Fish Maw		Imperial Seafood Hot and Sour Soup	

燕窩類 BIRD'S NEST

per person 每位

☆ 翡翠龍蝦鉗白玉官燕	220	花旗參瑤柱清燉官燕	202
Slow Braised Bird's Nest with Boston Lobster Crusher Claw Served in Winter Melon Ring		Double Boiled Bird's Nest Soup with American Ginseng and Sun-dried Scallop	
幹撈官燕鮮蝦餛飩湯	210	清燉雞汁官燕	198
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	

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	368	碧玉風栗海參煲	per portion 每份	152
Braised Two-Head Abalone with Hokkaido Scallop and Garden Greens			Slow Cooked Sea Cucumber with Roasted Chestnut Served in Claypot		
☆ 千層南非鮑魚酥	per person 每位	112	文爐煎釀鮮菌金瑤遠參	per person 每位	148
Slow Braised South African Abalone Wrapped in Butter Puff			Braised Japanese Sea Cucumber Stuffed with Prawn Paste and Morel Mushroom		
鮑魚一品海味煲	per portion 每份	368	大良芋苧花膠	per portion 每份	218
Braised Abalone with Dried Deluxe Seafood Served in a Claypot			Slow Cooked Premium Fish Maw with Crab Meat and Egg White		



Chef's Signature



Wellbeing



Vegan



Lactose



Gluten



Nuts

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.



☆ 野生苟殼
Wild Catch Soon Hock



☆ 鹹蛋醬黃金蝦球
Golden Fried Prawn with Salty Egg Yolk and Chicken Floss



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

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
☆ 野生苟殼 Wild Catch Soon Hock	* 西星斑 Spotted Grouper
寶石鱸魚 Jade Perch	* <i>One Day Advance Order Required</i>
游水魚烹調方法 <i>Preparation of Fish:</i>	
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	
芳芋竹枝燜 Braised with Taro and Preserved Bean Curd	
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

薑蔥爆龍蝦
Wok Fried with Ginger and Spring Onion

香芹馬蹄炒龍蝦 🍄
Stir Fried with Water Chestnut and Garden Greens

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

海鮮類 SEAFOOD

per portion 每份

☆ 鹹蛋醬黃金蝦球	140	鼓椒鮮茄醬玉帶豆腐 🍄	178
Golden Fried Prawn with Salty Egg Yolk and Chicken Floss		Steamed Hokkaido Scallop and Bean Curd with Fragrant Brown Bean Sauce	
☆ 蒼翠玉庭蝦球 🍴	140	京粵鴛鴦銀鱈魚 4 Fillets	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	順德乾蔥焗雪魚煲	98
Wok Fried Butter Prawn with Traditional Spices		Stir Fried Cod Fish with Farm Enpiko Mushroom and Shallot 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	



Chef's Signature



Wellbeing



Vegan



Lactose



Gluten



Nuts

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.



☆ 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

☆ 涼瓜生薑豆豉焗清遠雞 🍄	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 a Claypot		Wok Fried Chicken with Sun-dried Chili and Cashew Nut	
魯棗香辣雞翅 🍄	42	鳳梨糖醋雞球	40
Crispy Fried Chicken Wing with Sun-Dried Chili and Roasted Peanut		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	
香芒腩煎牛柳	138	黑椒醬爆鹿肉	118
Stir Fried Australian Beef Tenderloin with Mango and Chinese Barbecue Sauce		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			



Chef's Signature



Wellbeing



Vegan



Lactose



Gluten



Nuts

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.



☆ 蟹粉琵琶豆腐

Golden Fried Seafood Bean Curd with Crab Meat Sauce



鈴蘭豆腐

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

蔬菜及豆腐類 VEGETABLE AND BEANCURD

per portion 每份

<p>極醬炒蘆筍蘭度</p> <p>Stir Fried Asparagus and Kai Lan Tossed in Spicy Scallop Sauce</p>	52	<p>蒜香四寶蔬</p> <p>Wok Seared Hong Kong Seasonal Vegetables with Golden Garlic</p>	40
<p>☆ 漁鄉煎釀茄子</p> <p>Slow Braised Eggplant Stuffed with Prawn Paste and Japanese Flower Mushroom</p>	48	<p>☆ 鮑汁海堂豆腐</p> <p>Braised Bean Curd with Premium Seafood and Abalone Sauce</p>	62
<p>魚湯金菇奶白煲</p> <p>Poached Enoki Mushroom and Garden Greens in Superior Fish Broth</p>	42	<p>☆ 蟹粉琵琶豆腐</p> <p>Golden Fried Seafood Bean Curd with Crab Meat Sauce</p>	62

素食類 VEGETARIAN CUISINE

per portion 每份

<p>鹿茸菌珍薏菜膽湯</p> <p>Double Boiled Vegetable Consommé with Velvet Mushroom and Barley</p>	32	<p>馬蹄蓮藕炒小棠菜</p> <p>Wok Fried Water Chestnut with Lotus Root and Baby Cabbage</p>	38
<p>金蕒銀絲素園羹</p> <p>Braised Sparassis Crispa Soup with Enoki Mushroom and Golden Seaweed</p>	30	<p>三鮮菇炒芥蘭</p> <p>Wok Fried Hong Kong Kai Lan with Trio of Mushrooms</p>	38
<p>☆ 南乳溫公齋煲</p> <p>Slow Cooked Seasonal Vegetables, Assorted Mushroom with Preserved Bean Curd in a Claypot</p>	48	<p>松露油鮮菌焗伊麵</p> <p>Slow Cooked E-Fu Noodle with Button Mushroom and Truffle Oil</p>	38
<p>鈴蘭豆腐</p> <p>Slow Braised Bean Curd Stuffed with Garden Mushroom and Fresh Lily Bulb</p>	42	<p>紫玉繡菌絲苗</p> <p>Fragrant Fried Rice with Organic Garden Purple Sweet Corn</p>	36



Chef's Signature



Wellbeing



Vegan



Lactose



Gluten



Nuts

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.



☆ 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



☆ 桂蓮香芒荔枝布甸
Chilled Mango and Lychee Pudding with
Strawberry Popping Jelly



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



千層蓮藕酥
Golden Fried Crispy Nyonya Green Bean 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	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 Sprouts	
☆ 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		
Braised Hong Kong E-fu Noodle with Crab Meat and Garden Greens			

玉亭軒甜品精選 JADE PAVILION'S DESSERTS

per person 每位

☆ 金絲官燕 	158	香滑核桃露湯圓  	16
Slow Triple Boiled Fig Leaf Gourd 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	60	亭楓金果紫芋  	16
Jade Pavilion's Signature Musang King Durian Mochi		Warm Taro Purée with Sweet Potato and Ginkgo Nuts	
☆ 桂蓮香芒荔枝布甸	18	桃膠腐竹薏米燉蛋 	16
Chilled Mango and Lychee Pudding with Strawberry Popping Jelly		Warm Barley Purée with Peach Resin and Winter Melon Candy	
焦糖奶楊枝甘露 	18	千層萬桃酥  	18
Chilled Mango Purée with Pomelo and Strawberry, Topped with Caramel Cream Cheese		Golden Fried Crispy Nyonya Green Bean Butter Puff	
桂花青檸香茅凍	16		
Chilled Lemongrass Jelly with Osmanthus Calamansi Syrup			



Chef's Signature



Wellbeing



Vegan



Lactose

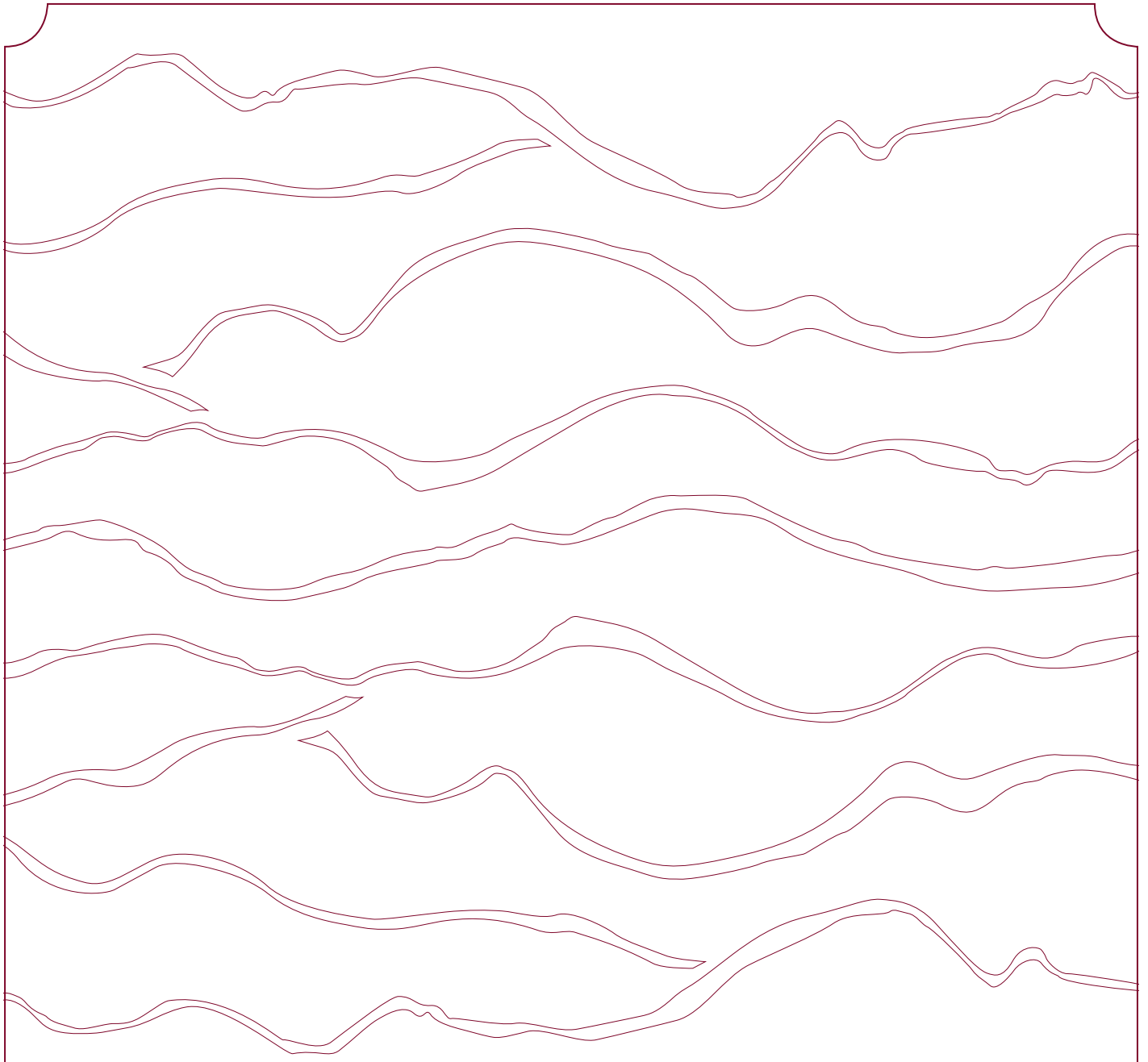


Gluten



Nuts

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.



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

