

# NU ER HONG NU ER HONG

**Nu er hong:** a variety of huangjiu (yellow wine) that originates from Shaoxing, in the eastern coastal province of Zhejiang, China. This wine evolved from the beautiful Shaoxing tradition of when a daughter was born, the parents would carve or paint jars for the Nu er hong and bury the carved jar wine underground, digging it up for the wedding banquet when the daughter was to be married. In the past the wine would be tasted by her future mother-in-law and the quality of the Nu er hong could affect the marriage proceedings. Nu er hong is made of glutinous rice and wheat and is either drunk directly after being cooled or warmed, or used in Chinese cooking.

女儿红：黄酒的品种（黄酒），源于绍兴，在东部沿海省，浙江省，中国。此酒来自传统绍兴女儿红（黄酒）出生时，家长会先在女儿红罐上雕刻或油漆，接着会埋葬女儿红在地底下，之后会挖起来当女儿的婚宴喜酒。以往的未来家婆会先品尝女儿红的质量以判断婚姻的决定。女儿红是以糯米和小麦所制成，冷或热即饮，或在中国烹饪之用。

女儿红

女儿红

NU ER HONG



# APPETIZER

## 龙柱四季葷

Four Seasons Cold & Hot Combinations

82<sup>+</sup> (M) 138<sup>+</sup> (L)

## 特色三热葷

Hot Plate Three Varieties

62<sup>+</sup> (M) 108<sup>+</sup> (L)

## 春秋双季拼

Hot & Cold Combination

39<sup>+</sup> (M) 69<sup>+</sup> (L)

## 金沙银鱼

Sauteed Silverfish with Golden Sand & Salted Egg

25<sup>+</sup>

## 蜜汁炒银鱼

Deep-fried Silverfish Honey Mayo

25<sup>+</sup>

## 泰式烟鸭片

Sliced Smoked Duck with Thai Sauce

30<sup>+</sup>

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# SOUP

## 蟹肉海参羹

Sea Cucumber, Mushroom & Crab Meat

19<sup>+</sup> (S) 65<sup>+</sup> (M) 109<sup>+</sup> (L)

## 蟹肉干贝鱼唇羹

Fish Lip with Crab Meat & Dried Scallop

19<sup>+</sup> (S) 65<sup>+</sup> (M) 109<sup>+</sup> (L)

## 蜀米蟹肉羹

Cream Corn with Mushroom & Crab Meat

19<sup>+</sup> (S) 65<sup>+</sup> (M) 109<sup>+</sup> (L)

## 四川酸辣羹

Seafood Szechuan Hot & Sour Soup

19<sup>+</sup> (S) 65<sup>+</sup> (M) 109<sup>+</sup> (L)

## 冬炎大头虾

King Prawn Tom Yam Soup

78<sup>+</sup> (S) 108<sup>+</sup> (M) 180<sup>+</sup> (L)

## 带子燕窝羹

Thick Bird Nest with Julienne of Scallop  
& Crab Meat

88<sup>+</sup>

## 鲍鱼药材炖鸡汤

Chinese Herbal Chicken Soup with  
Abalone and Dried Scallop

38<sup>+</sup> (S) 178<sup>+</sup> (M) 288<sup>+</sup> (L)

## 药材炖鸡汤

Traditional Chinese Herbal Chicken Soup

22<sup>+</sup> (S) 76<sup>+</sup> (M) 112<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit &  
subject to 6% Sales & Service Tax (SST)

# DUCK / CHICKEN

双味北京鸭

Peking Duck

88<sup>+</sup> (M) 138<sup>+</sup> (L)

港式挂炉鸭

Roasted Duck

63<sup>+</sup> (M) 99<sup>+</sup> (L)

鲜橙拼烧鸭

Boneless Duck with Orange Sauce

88<sup>+</sup> (M) 138<sup>+</sup> (L)

金牌脆皮鸡

Roasted Chicken

48<sup>+</sup> (M) 68<sup>+</sup> (L)

酥脆香柠鸡

Boneless Chicken with Lemon Sauce

28<sup>+</sup> (S) 43<sup>+</sup> (M) 78<sup>+</sup> (L)

酥脆奶油鸡

Boneless Chicken with Butter Sauce

28<sup>+</sup> (S) 43<sup>+</sup> (M) 78<sup>+</sup> (L)

# LAMB RACK

咖啡羊支骨

Lamb Rack with Coffee Sauce

80<sup>+</sup> (S) 160<sup>+</sup> (M) 240<sup>+</sup> (L)

七喜羊支骨

Lamb Rack with Sprite Sauce

80<sup>+</sup> (S) 160<sup>+</sup> (M) 240<sup>+</sup> (L)

烧汁羊支骨

Lamb Rack with BBQ Sauce

80<sup>+</sup> (S) 160<sup>+</sup> (M) 240<sup>+</sup> (L)

辣子羊支骨

Lamb Rack with Chilli Garlic Sauce

80<sup>+</sup> (S) 160<sup>+</sup> (M) 240<sup>+</sup> (L)

梅汁羊支骨

Lamb Rack with Sweet Plum Sauce

80<sup>+</sup> (S) 160<sup>+</sup> (M) 240<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# BEEF STEAK

## 烧汁炒肋眼

Fried Beef Steak BBQ Sauce

39<sup>+</sup> (S) 68<sup>+</sup> (M) 98<sup>+</sup> (L)

## 蒙古炒肋眼

Fried Beef Steak Mangolian Sauce

39<sup>+</sup> (S) 68<sup>+</sup> (M) 98<sup>+</sup> (L)

## 咕唠酸甜炒肋眼

Fried Beef Steak Sweet & Sour Sauce

39<sup>+</sup> (S) 68<sup>+</sup> (M) 98<sup>+</sup> (L)

## 草莓汁肋眼

Fried Beef Steak Strawberry Sauce

39<sup>+</sup> (S) 68<sup>+</sup> (M) 98<sup>+</sup> (L)

## 马来盏肋眼

Fried Beef Steak Shrimp Paste

39<sup>+</sup> (S) 68<sup>+</sup> (M) 98<sup>+</sup> (L)

# WAGYU BEEF

## 什锦杂果

Fried Wagyu with Trail Mixed

120<sup>+</sup> (S) 238<sup>+</sup> (M) 350<sup>+</sup> (L)

## 香菇汁

Deep-Fried Wagyu Roll Mushroom Sauce

120<sup>+</sup> (S) 238<sup>+</sup> (M) 350<sup>+</sup> (L)

## 黑椒酱

Fried Wagyu with Black Pepper Sauce

120<sup>+</sup> (S) 238<sup>+</sup> (M) 350<sup>+</sup> (L)

## 蒙古酱

Fried Wagyu with Mongolian Sauce

120<sup>+</sup> (S) 238<sup>+</sup> (M) 350<sup>+</sup> (L)

## 奶油蒜

Fried Wagyu with Butter Garlic Sauce

120<sup>+</sup> (S) 238<sup>+</sup> (M) 350<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit &  
subject to 6% Sales & Service Tax (SST)

# ANGUS BEEF

## 烧汁

Stir-Fried Angus Beef with BBQ Sauce

125<sup>+</sup> (S) 230<sup>+</sup> (M) 350<sup>+</sup> (L)

## 酸甜

Stir-Fried Angus Beef with Sweet & Sour Plum Sauce

125<sup>+</sup> (S) 230<sup>+</sup> (M) 350<sup>+</sup> (L)

## 香菇汁

Stir-Fried Angus Beef with Mushroom Sauce

125<sup>+</sup> (S) 230<sup>+</sup> (M) 350<sup>+</sup> (L)

## 辣子酱

Stir-Fried Angus Beef with Garlic Chilli Sauce

125<sup>+</sup> (S) 230<sup>+</sup> (M) 350<sup>+</sup> (L)

## 宫保

Stir-Fried Angus Beef with Dried Chilli Sauce

125<sup>+</sup> (S) 230<sup>+</sup> (M) 350<sup>+</sup> (L)

# LOBSTER

## 龙虾烩粉丝

Braised Glass Noodles with Lobster

330<sup>+</sup> (S) 550<sup>+</sup> (M) 800<sup>+</sup> (L)

## 龙虾烩港面

Braised Hong Kong Noodles & Lobster

330<sup>+</sup> (S) 550<sup>+</sup> (M) 800<sup>+</sup> (L)

## 芝士蒜香烤龙虾

Baked Lobster with Garlic Cheese

330<sup>+</sup> (S) 550<sup>+</sup> (M) 800<sup>+</sup> (L)

## 西式奶油龙虾

Fried Lobster with Butter Sauce

330<sup>+</sup> (S) 550<sup>+</sup> (M) 800<sup>+</sup> (L)

## 时菜龙虾卷

Steamed Lobster Roll with Green Vegetables

330<sup>+</sup> (S) 550<sup>+</sup> (M) 800<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# PRAWN

## 西式奶油虾

Fried Prawn with Creamy Butter Sauce

48<sup>+</sup> (S) 79<sup>+</sup> (M) 118<sup>+</sup> (L)

## 金沙奶香虾

Fried Prawn with Golden Sand Salted Egg

48<sup>+</sup> (S) 79<sup>+</sup> (M) 118<sup>+</sup> (L)

## 橙汁脆皮虾

Deep-fried Crispy Prawn with Orange Salad Sauce

48<sup>+</sup> (S) 79<sup>+</sup> (M) 118<sup>+</sup> (L)

## 辣子炒明虾

Stir-fried Prawn with Chilli Garlic Sauce

48<sup>+</sup> (S) 79<sup>+</sup> (M) 118<sup>+</sup> (L)

## 越式炒明虾

Stir-fried Prawn Vietnamese Style

48<sup>+</sup> (S) 79<sup>+</sup> (M) 118<sup>+</sup> (L)

# SCALLOP

## 带子炒姜葱

Fried Scallop with Ginger & Spring Onion

68<sup>+</sup> (S) 110<sup>+</sup> (M) 168<sup>+</sup> (L)

## 芝士蒜香焗带子

Baked Scallop with Garlic Cheese

68<sup>+</sup> (S) 110<sup>+</sup> (M) 168<sup>+</sup> (L)

## 西兰花带子

Stir-fried Scallop with Broccoli

68<sup>+</sup> (S) 110<sup>+</sup> (M) 168<sup>+</sup> (L)

## 带子辣子酱

Stir-fried Scallop with Garlic Chilli Sauce

68<sup>+</sup> (S) 110<sup>+</sup> (M) 168<sup>+</sup> (L)

## 蒙古炒带子

Fried Scallop with Mongolian Sauce

68<sup>+</sup> (S) 110<sup>+</sup> (M) 168<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit &  
subject to 6% Sales & Service Tax (SST)

# SOFT SHELL CRAB

## 奶油软壳蟹

Fried Soft Shell Crab with Creamy Butter

48<sup>+</sup> (S) 68<sup>+</sup> (M) 108<sup>+</sup> (L)

## 金沙软壳蟹

Fried Soft Shell Crab with Golden Sand Salted Egg

48<sup>+</sup> (S) 68<sup>+</sup> (M) 108<sup>+</sup> (L)

## 椒盐软壳蟹

Deep-fried Soft Shell Crab with Pepper Salt

48<sup>+</sup> (S) 68<sup>+</sup> (M) 108<sup>+</sup> (L)

## 芒果沙拉软壳蟹

Deep-fried Soft Shell Crab with Mango Mayo

48<sup>+</sup> (S) 68<sup>+</sup> (M) 108<sup>+</sup> (L)

## 越式软壳蟹

Vietnamese Soft Shell Crab

48<sup>+</sup> (S) 68<sup>+</sup> (M) 108<sup>+</sup> (L)

# ABALONE

## 香菇烩鲍鱼

Braised Mini Abalone with Black Mushroom

88<sup>+</sup> (S) 178<sup>+</sup> (M) 290<sup>+</sup> (L)

## 鲍鱼烩海参

Braised Mini Abalone with Sea Cucumber

88<sup>+</sup> (S) 178<sup>+</sup> (M) 290<sup>+</sup> (L)

## 鲍鱼烩明虾

Braised Mini Abalone with Prawn

88<sup>+</sup> (S) 178<sup>+</sup> (M) 290<sup>+</sup> (L)

## 鲍鱼烩鱼鳔

Braised Mini Abalone with Fish Maw

88<sup>+</sup> (S) 178<sup>+</sup> (M) 290<sup>+</sup> (L)

## 鲍鱼烩明虾, 海参, 鱼鳔

Braised Mini Abalone with Fish Maw, Prawn & Sea Cucumber

108<sup>+</sup> (S) 208<sup>+</sup> (M) 338<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# EMPURAU FISH

## 港式蒸

Steamed Empurau Fish Hong Kong Style

850<sup>+</sup> (300g) 1700<sup>+</sup> (600g) 2500<sup>+</sup> (900g)

## 潮式蒸

Steamed Empurau Fish Teo Chew Style

850<sup>+</sup> (300g) 1700<sup>+</sup> (600g) 2500<sup>+</sup> (900g)

## 四川蒸

Steamed Empurau Fish Szechuan Sauce

850<sup>+</sup> (300g) 1700<sup>+</sup> (600g) 2500<sup>+</sup> (900g)

## 姜汁蒸

Steamed Empurau Fish with Ginger

850<sup>+</sup> (300g) 1700<sup>+</sup> (600g) 2500<sup>+</sup> (900g)

## 蜜汁焗

Baked Empurau Fish with Honey Sauce

850<sup>+</sup> (300g) 1700<sup>+</sup> (600g) 2500<sup>+</sup> (900g)

# FISH SELECTION

## 白鯧鱼

White Pomfret

35<sup>+</sup> per 100g

## 鱈鱼

Cod Fish

50<sup>+</sup> per 100g

## 海鲈鱼

Sea Bass

16<sup>+</sup> per 100g

## 龙虎斑

Tiger Grouper

35<sup>+</sup> per 100g

### SELECTION OF COOKING STYLE:

港式蒸 Hong Kong Style / 潮式蒸 Teo Chew Style / 咕唠酸甜 Sweet & Sour /  
泰式酱 Thai Sauce / 亚参酱 Assam Sauce

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit &  
subject to 6% Sales & Service Tax (SST)

# BEANCURD

## 川麻辣豆腐

Braised Szechuan Beancurd with Minced Chicken

22<sup>+</sup> (S) 32<sup>+</sup> (M) 46<sup>+</sup> (L)

## 咸鱼豆腐煲

Braised Beancurd with Minced Chicken & Salted Fish

22<sup>+</sup> (S) 32<sup>+</sup> (M) 46<sup>+</sup> (L)

## 蔬菜烩豆腐

Deep-fried Beancurd with Mixed Vegetables

22<sup>+</sup> (S) 32<sup>+</sup> (M) 46<sup>+</sup> (L)

## 三菇烩豆腐

Braised Beancurd with Assorted Mushrooms

22<sup>+</sup> (S) 32<sup>+</sup> (M) 46<sup>+</sup> (L)

## 泰式炸豆腐

Deep-fried Beancurd with Thai Sauce

22<sup>+</sup> (S) 32<sup>+</sup> (M) 46<sup>+</sup> (L)

# VEGETABLES

## 美林

Midin

28<sup>+</sup> (S) 32<sup>+</sup> (M) 58<sup>+</sup> (L)

## 芥兰

Kailan

28<sup>+</sup> (S) 32<sup>+</sup> (M) 58<sup>+</sup> (L)

## 西兰花

Broccoli

28<sup>+</sup> (S) 32<sup>+</sup> (M) 58<sup>+</sup> (L)

## 豆苗

Dou Miao

28<sup>+</sup> (S) 32<sup>+</sup> (M) 58<sup>+</sup> (L)

## 沙巴油菜

Sabah Greens

28<sup>+</sup> (S) 32<sup>+</sup> (M) 58<sup>+</sup> (L)

## 芦笋

Asparagus

35<sup>+</sup> (S) 65<sup>+</sup> (M) 90<sup>+</sup> (L)

SELECTION OF COOKING STYLE: 清炒蒜蓉 Stir-fried with Garlic / 马来盏 Stir-fried with Shrimp Paste / 清炒蚝油 Stir-fried with Oyster Sauce / 咸鱼炒 Stir-fried with Salted Fish

## 佛钵飘香

Mixed Vegetables in Yam Ring

32<sup>+</sup> (S) 49<sup>+</sup> (M) 65<sup>+</sup> (L)

## 麻辣金针菇

Steamed Enoki Mushroom Szechuan Style

28<sup>+</sup> (S) 32<sup>+</sup> (M) 58<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# RICE / NOODLES

咸鱼炒饭

Salted Fish Fried Rice

29<sup>+</sup> (S) 43<sup>+</sup> (M) 65<sup>+</sup> (L)

扬州炒饭

Yeung Chow Fried Rice

29<sup>+</sup> (S) 43<sup>+</sup> (M) 65<sup>+</sup> (L)

鲍鱼炒饭

Abalone Fried Rice

53<sup>+</sup> (S) 80<sup>+</sup> (M) 150<sup>+</sup> (L)

干炒牛河

Wok-fried Flat Rice Noodle with Slices Beef

22<sup>+</sup> (S) 39<sup>+</sup> (M) 62<sup>+</sup> (L)

“女儿红”炒面

Fried Yellow Noodle 'Nu Er Hong' style

22<sup>+</sup> (S) 39<sup>+</sup> (M) 62<sup>+</sup> (L)

咸鱼炒面

Fried Noodle with Salted Fish

22<sup>+</sup> (S) 39<sup>+</sup> (M) 62<sup>+</sup> (L)

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit &  
subject to 6% Sales & Service Tax (SST)

# BIRD NEST

## 人参燕窝

Niah Cave's Exotic Birds Nest with Ginger

88+

## 蜂蜜芦荟燕窝

Niah Cave's Exotic Birds Nest with Honey Aloe Vera

88+

## 红枣菊花露燕窝

Birds Nest with Red Dates & Chrysanthemum Syrup

88+

## 豆奶燕窝

Birds Nest with Fresh Soya Bean

88+

## 燕窝椰纤果

Birds Nest with Longan Nata De Coco

88+

## COLD SERVING

### 龙眼海底椰

Longan & Sea Coconut in Honey Syrup

18+

### 龙眼芦荟汤

Longan & Aloe Vera in Honey Syrup

18+

### 银耳红枣海底椰

White Fungus, Red Date and Sea Coconut

18+

### 荔枝椰纤果

Lychee Nata De Coco in Syrup

18+

### 季节水果盘

Nu Er Hong Deluxe Fruit Platter

19+ (S) 29+ (M) 39+ (L)

## HOT SERVING

### 酥皮脆锅饼

Chinese Pancake

25+

### 脆皮芋头卷

Deep Fried Yam Roll

25+

### 香黑芝麻糊

Black Sesame Paste

18+

### 甜花生糊

Sweet Peanut Paste

18+

### 潮州芋泥

Sweet Yam Paste Teo Chew Style

25+

Food guide:



Chef  
Recommendation



Gluten Free



Dairy Free



Spicy



Vegetarian

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# BEVERAGES

## **SOFT DRINK** *price per can*

**Coke, Diet Coke, Sprite, 100 Plus, Ginger Ale, Soda Water, Tonic Water** **RM 14+**

## **MINERAL WATER** *price per bottle*

**Evian (500ml)** **RM 16+**

**San Pellegrino (500ml)** **RM 20+**

**Borneo Mineral Water (500ml)** **RM 9+**

## **FRESHLY JUICE** *price per glass*

**Orange, Green Apple, Watermelon, Honeydew, Carrot, Lime and Mixed Juice** **RM 18+**

## **HOT DRINK** *price per mug*

**Brewed Coffee / Hot Milk** **RM 18+**

**Single Espresso** **RM 15+**

**Double Espresso / Latte / Cappuccino** **RM 20+**

**Nescafe Tarik** **RM 20+**

**Hot Chocolate** **RM 17+**

## **HOT TEA** *price per mug*

**English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile** **RM 16+**

**Teh Tarik** **RM 20+**

## **ICE DRINK** *price per glass*

**Ice Lemon Tea, Ice Tea** **RM 21+**

**Ice Cappuccino, Ice Latte, Ice Coffee** **RM 24+**

**Ice Chocolate** **RM 20+**

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)

# BEVERAGES

## CHINESE TEA SELECTION

Jasmine, Osmanthus Oolong, Four Seasons Oolong,  
Pu Er & Chrysanthemum

RM 16+ per pot

# ALCOHOL

## BEER *price per bottle*

Heineken

RM 35+

Tiger

RM 32+

Carlsberg

RM 33+

Guinness Stout

RM 35+

## HOUSE WINE

Red Wine per bottle

RM 150+

Red Wine per glass

RM 33+

White Wine per bottle

RM 150+

White Wine per glass

RM 33+



**NOTE:** Alcohol abuse is harmful for your health, please consume in moderation and drink responsibly.

**NOTA:** Penyalahgunaan alkohol boleh memudaratkan kesihatan anda, sila ambil secara sederhana dan minum dengan penuh tanggungjawab.

All prices are quoted in Malaysian Ringgit & subject to 6% Sales & Service Tax (SST)



女界精英

Nu  
Er  
Hong

Nu  
Er  
Hong