

御

“Eat, drink and be merry,  
here at Yu.”

### 黄金烟鸭松子粟米筒

crabby smoked duck & sweet corn potpourri  
coated with salted egg yolk



### 酸奶柠香豆酥脆生蚝

crispy oyster with oriental citrus sauce



### 七味煎鹅肝焦糖西瓜

pan-seared foie gras on caramelised watermelon



## 特式小食

### APPETIZER

- 中华煎鹅肝👍  
pan-fried foie gras with chef's special sauce 58  
每位/per pax
- 七味煎鹅肝焦糖西瓜👍  
pan-seared foie gras on caramelised watermelon 58  
每位/per pax  
两位起/ min 2 servings
- 沙律软壳蟹香港皮蛋  
soft shell crab & century egg salad 48  
每份/per portion
- 百香果柚子冰菜👍  
glacier vegetables  
with passion fruit & pomelo sauce 38  
每份/per portion
- 九里香麦片白饭鱼  
crispy white bait fish  
with fragrant oats & curry leaf 38  
每份/per portion
- 蜂巢香芋鸭胸伴柚子沙律  
crispy taro stuffed with duck & pomelo salad 38  
每份/per portion
- 黄金烟鸭松子粟米筒👍  
crabby smoked duck & sweet corn potpourri  
coated with salted egg yolk 38  
每份6件/per portion of 6 pieces
- 黄金咸蛋鱼皮  
crispy fish skin coated with salted egg yolk 33  
每份/per portion
- 盐烧啦啦  
salt grilled clams 38  
每份/per portion
- 酸奶柠香豆酥脆生蚝👍  
crispy oyster with oriental citrus sauce 28  
每位/per pax  
两位起/ min 2 servings

龙皇带子羹  
braised scallop  
& crab roe bisque



四川酸辣羹  
sze chuan hot & sour bisque

汤  
SOUP

杏汁干贝花胶鸡汤  
double-boiled almond chicken soup  
with fish maw & dried scallop 48  
每位/per pax

泰式鲜虾蟹肉豆腐羹  
thai style tofu bisque with fresh prawn & crab meat 38  
每位/per pax

龙皇带子羹  
braised scallop & crab roe bisque 38  
每位/per pax

鲜蟹肉火鸭丝锅蛋羹  
crab meat & shredded roast duck bisque with egg 28  
每位/per pax

四川酸辣羹  
sze chuan hot & sour bisque 28  
每位/per pax

时日老火炖汤  
double-boiled soup of the day 28  
每位/per pax






松露盐焗原粒2头鲍鱼  
salt baked whole 2 head abalone with truffle


## 山珍海味

### ABALONE & DRIED SEAFOOD

- 金汤岩米原粒2头鲍鱼   
braised whole 2 head abalone & rock rice  
in golden broth 168  
每粒/each
- 鹅肝红酒原粒2头鲍鱼  
braised whole 2 head abalone  
in foie gras & red wine jus 218  
每粒/each
- 松露盐焗原粒2头鲍鱼   
salt baked whole 2 head abalone with truffle  
烹调时间需大约20-25分钟 / 20 - 25 mins preparation time 168  
每粒/each
- 红烧海参原粒6头鲍鱼   
braised sea cucumber & whole 6 head abalone 76  
每位/per pax
- 百香果冰镇原粒6头鲍鱼  
chilled whole 6 head abalone  
with passion fruit sauce 38  
每位/per pax



煎锋萝卜糕羊仔骨  
pan-fried lamb rib  
with white turnip cake



烟口水鸡  
smoked farm chicken



肉

MEAT

- 慢煮澳洲牛肋骨伴野菌   
sous vide australian beef rib with wild mushrooms 98  
每份/per portion
- 十味煎和牛   
pan-fried wagyu with chef's special sauce 88  
每份/per portion
- 黑椒野菌牛肉片   
stir-fried beef fillet & wild mushrooms  
in black pepper sauce 88  
每份/per portion
- 和牛炒香港芥兰   
stir-fried wagyu with hong kong 'kai lan' 88  
每份/per portion
- 煎锋萝卜糕羊仔骨   
pan-fried lamb rib with white turnip cake 48  
每份/per pax
- 烟口水鸡   
smoked farm chicken 88 | 168  
半只/ half | 每只/each
- 蜀山川味辣子鸡   
sichuan popcorn chicken with dried chilies 48  
每份/per portion
- 芥辣黑蒜鸡肉饼   
pan-fried chicken meat cake  
with black garlic & mustard sauce 38  
每份/per portion
- 草莓咕咾鸡   
sweet & sour chicken with strawberry cubes 38  
每份/per portion
- 北京烤鸭 (两食)  
peking duck (two courses) 158  
每只/each
- 金泊鱼子鹅肝烟鸭片  
smoked duck with caviar & foie gras 48  
每份/per portion
- 椒盐脆皮烟鸭甫  
salt & pepper crispy smoked duck 38  
每份/per portion

 Chef's Choice  Beef  Spicy

Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable.  
Pictures shown are for illustration purpose only.

XO酱蛋白煎扇贝  
pan-fried scallop with egg white & xo sauce



九里香焗生虾  
baked fresh water prawn with curry leaf

# 海鮮

## SEAFOOD

- |   |                      |
|---|----------------------|
| 九里香焗生虾👍<br>baked fresh water prawn with curry leaf                          | 76<br>每只/each        |
| 日本黃萝卜黑蒜焗生虾<br>baked fresh water prawn<br>with pickled radish & black garlic | 76<br>每只/each        |
| 沙丹鮮果脆皮虾球<br>crispy wasabi prawns with fruits                                | 98<br>每份/per portion |
| 辣子虾球伴馒头🌶️<br>chilli prawns with mantou                                      | 78<br>每份/per portion |
| 滑蛋虾球番茄蛋<br>stir-fried egg with prawns & tomato                              | 68<br>每份/per portion |
| XO醬蛋白煎扇贝👍<br>pan-fried scallop with egg white & xo sauce                    | 58<br>每位/per pax     |
| 潮式阿拉斯加蟹枣👍<br>crispy alaskan crab meat dumpling                              | 48<br>每份/per portion |

黑藜麦粥水澳洲带子芦笋  
australia scallop & asparagus in quinoa congee



黄金酱香槟鳕鱼扒  
champagne snow cod fish





# 海鮮

## SEAFOOD

- 杏香黑蒜帶子小炒皇  
stir-fried assorted vegetables  
with scallop & black garlic 118  
每份/per portion
- 黑藜麥粥水澳洲帶子芦笋👍  
australian scallop & asparagus in quinoa congee 118  
每份/per portion
- 湖南剁椒蒸深海杉斑👍  
steamed ocean garoupa with pickled chili sauce 330  
每條/each
- 青姜茸磨豉蒸深海杉斑  
steamed ocean garoupa  
with green ginger & ground bean sauce 330  
每條/each
- 巴東啦啦炸星斑片👍  
dancing garoupa fillet & clams  
in patong asam curry 248  
每份/per portion
- 酸菜水煮星斑辣湯👍👍  
two ways south star grouper fillet  
with leek & sichuan style pickled vegetables  
in spicy soup 218  
每份/per portion
- 黃金醬香檳鱈魚扒👍  
champagne snow cod fish 168  
每份/per portion
- 泰式炸小黃魚  
crispy yellow corvina with thai salad 38  
每條/each
- 菜脯蒸笋壳  
steamed 'soon hock' with preserved vegetables 時價  
/seasonal price

黄金蛋白波士顿龙虾  
stir-fried boston lobster with egg white



# 海鲜

## SEAFOOD

澳洲龙虾 (两食)

australian lobster (two preparations)

刺身

sashimi

头折肉泡饭

boiled lobster meat rice in superior soup

时价

/seasonal price

黑松露波士顿龙虾

stir-fried boston lobster with black truffle

时价

/seasonal price

黄金蛋白波士顿龙虾👍

stir-fried boston lobster with egg white

时价

/seasonal price

椒盐波士顿龙虾👍

salt & pepper boston lobster

时价

/seasonal price

御•招牌奶油咸蛋波士顿龙虾

yu • boston lobster with salted egg yolk

& butter sauce

时价

/seasonal price



Chef's Choice



Beef



Spicy

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御·蟹皇芝士焗娃娃菜  
yu • lasagna chinese cabbage  
baked with crab roe & cream mozzarella cheese



瓦煲虾籽海参凤凰丸  
claypot sea cucumber with shrimp roe  
& chicken meat ball



## 豆腐 / 蔬菜

### BEANCURD / VEGETABLES

#### 海鲜锅仔豆腐

braised beancurd with seafood in wok

48

每份/per portion

#### 金汤干贝自制豆腐

handmade beancurd with dried scallop  
in golden broth

38

每份/per portion

#### 瓦煲虾籽海参凤凰丸

claypot sea cucumber  
with shrimp roe & chicken meat ball

118

每位/per pax

#### 梅菜扣百花海参

crispy stuffed sea cucumber with 'mui choy'

38

每位/per pax

#### 御•蟹皇芝士焗娃娃菜

yu • lasagna chinese cabbage  
baked with crab roe & cream mozzarella cheese

38

每份/per portion

脆松菇腐乳小炒皇  
stir-fried assorted vegetables  
with preserved beancurd & crispy shimeji



白饭鱼鸳鸯菜  
stir-fried celtuce & 'kai lan' with white bait fish

## 蔬菜

## VEGETABLES

XO酱炒澳洲芦笋 55  
stir-fried australian asparagus with xo sauce 每份/per portion

白饭鱼鸳鸯菜👍 48  
stir-fried celtuce & 'kai lan' with white bait fish 每份/per portion

脆松菇腐乳小炒皇👍 38  
stir-fried assorted vegetables 每份/per portion  
with preserved beancurd & crispy shimeji mushroom

黑椒杂菌菠菜 38  
stir-fried spinach 每份/per portion  
with mixed mushrooms & black pepper

时令田园蔬菜 33  
freshly picked seasonal vegetables 每份/per portion

可任选以下蔬菜/choice of vegetables:

香港芥兰 / 青龙菜 / 娃娃菜 / 凉瓜 / 秋葵  
豆苗 / 油麦 / 桂豆苗  
hong kong 'kai lan' / organic dragon vegetable  
chinese cabbage / bitter gourd / okra / pea sprouts  
chinese lettuce / baby french bean

可任选以下煮法/method of preparation:

蒜茸炒 / 上汤 / XO酱 / 马来盏👍 / 清炒 / 白灼  
椒丝腐乳 / 金银蛋  
stir-fried with minced garlic / poached in superior soup  
stir-fried with xo sauce / stir-fried with belacan👍  
stir-fried with garlic / poached with superior soy sauce  
stir-fried with shredded chili & preserved beancurd  
poached in century egg, salted egg & egg white soup



黑松露干贝炒唔是饭  
fried orzo pasta  
with dried scallop & black truffle



生虾梅香咸鱼糯米饭  
steamed fresh water prawn  
with 'mui heong' salted fish  
on glutinous rice





饭

RICE

金瓜汤鲜鲍鱼泡饭

boiled rice with fresh abalone  
in supreme pumpkin soup

38

每位/per pax

生虾梅香咸鱼糯米饭 

steamed fresh water prawn  
with 'mui heong' salted fish on glutinous rice

98

每份/per portion

特色曼谷海鲜咖喱饭 

decadently mixed glutinous rice  
tossed in cream curry with crab, scallops & prawns

68

每份/per portion

带子蛋白干贝虾炒饭

fried rice with prawns, scallop, dried scallop  
& egg white

68

每份/per portion

黑松露干贝炒唔是饭 

fried orzo pasta with dried scallop & black truffle

68

每份/per portion

蒜蓉鸡粒牛油炒饭

butter fried rice with chicken & garlic

38

每份/per portion



姜茸鳕鱼过桥米  
rice noodles with cod fish  
& minced ginger in superior soup



芝士生虾米粉  
rice noodles  
with fresh water prawn & cheese



面

NOODLES

波士顿龙虾野菌焗香港伊面  
egg noodles with boston lobster  
& wild mushrooms

时价  
/seasonal price

波士顿龙虾滑蛋河  
boston lobster 'hor fun' cantonese style

时价  
/seasonal price

牛肉干炒河粉   
stir-fried 'hor fun' with beef

68  
每份/per portion

金汤姜葱牛肉卜卜脆米   
ginger scallion beef crispy rice noodles  
with superior golden broth


68  
每份/per portion

海鲜福建面  
fried noodles with seafood hokkien style

40  
每份/per portion

姜茸鳕鱼过桥米   
rice noodles with cod fish & minced ginger  
in superior soup

38  
每位/per pax

潮酱火鸭丝干炒面卜   
stir-fried egg noodles with shredded duck  
& teochew spicy sauce

33  
每份/per portion

生虾汤河   
'hor fun' with fresh water prawn  
in superior prawn soup

38  
每位/per pax

芝士生虾米粉   
rice noodles with fresh water prawn & cheese

76  
每只/each

 Chef's Choice  Beef  Spicy

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灯影南瓜豆沙球  
'dang ying' red bean pumpkin ball  
with banana



椰汁布丁杨枝金露  
chilled fresh mango pomelo sago  
with coconut pudding



## 甜品

## DESSERT

- |  |                      |
|--|----------------------|
| 万寿果天仙珠炖桃胶<br>double-boiled peach gum<br>with papaya & pearl seaweed  | 28<br>每位/per pax     |
| 洛神花桃胶炖雪梨👍<br>chilled roselle hawthorn & peach gum in pear            | 18<br>每位/per pax     |
| 椰汁布丁杨枝甘露👍<br>chilled fresh mango pomelo sago<br>with coconut pudding | 15.80<br>每位/per pax  |
| 香茅冻伴柚子酸冰<br>chilled lemongrass jelly with yuzu sorbet                | 13.80<br>每位/per pax  |
| 抹茶草莓雪媚娘<br>matcha & strawberry snowball mochi                        | 18<br>3件/3 pieces    |
| 花心萝卜👍<br>peanut butter lava carrot                                   | 18<br>3件/3 pieces    |
| 黑糖蜂巢糕<br>gula melaka honeycomb cake                                  | 15<br>3件/3 pieces    |
| 港式千层厚糕<br>hong kong style thousand layered cake                      | 12.80<br>3件/3 pieces |
| 手工咸蛋莲蓉刺猬包👍<br>white lotus salted egg yolk hedgehog bun               | 16<br>2粒/2 pieces    |
| 灯影南瓜豆沙球👍<br>'dang ying' red bean pumpkin ball with banana            | 12.80<br>3粒/3 pieces |
| 杭式马蹄桂花糕<br>water chestnut osmanthus jelly cake                       | 10.80<br>3件/3 pieces |

## KUALA LUMPUR

### 陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

### NOBLE Q

Off Jalan Imbi | 603 2145 8822

### 宋城酒家 ORIENTAL TREASURE

The Sphere, Bangsar South | 603 2242 2382

### 新城酒家 ORIENTAL LANDMARK

Intermark Mall | 603 2181 8228

### 港城酒家 ORIENTAL STAR

EkoCheras Mall | 603 9134 8488

### 名城酒家 THE MING ROOM

Bangsar Shopping Centre | 603 2284 8822

### 滿漢城酒家 THE HAN ROOM

The Gardens Mall | 603 2284 8833

### 如意 RUYI

Bangsar Shopping Centre | 603 2083 0288

### 御 YU

The Gardens Mall | 603 2202 2602

## PETALING JAYA

### 大港城酒家 ORIENTAL PAVILION

PJ 33, Sec 13 | 603 7956 9288

### 大陽城酒家 NOBLE MANSION

Plaza 33, Sec 13 | 603 7932 3288

### 唐城酒家 TANG ROOM

The Starling Mall | 603 7733 9866

### 元城酒家 YUAN ROOM

1 Utama Shopping Centre | 603 7731 8331

### NOBLE M

Plaza 33, Sec 13 | 603 7931 8633

### 海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633

### 港粥港麵 ORIENTAL EXPRESS

Plaza 33, Sec 13 | 603 2382 0288



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