

个人佳肴套餐 Extraordinaire Individual Menu

RM 188

每位 / Per Person

沙律软壳蟹香港皮蛋
Soft Shell Crab & Century Egg Salad

浮华带子羹
Scallop & Crab Meat Bisque

杨枝炸鳕鱼
Crispy Cod Fish with Pomelo Sauce

原粒 10 头鲍鱼冬菇伴西兰花
Braised 10-Head Abalone
with Mushroom & Broccoli

姜葱明虾焗香港伊面
Braised Ee-fu Noodles with King Prawn

香茅冻伴柚子酸冰
Chilled Lemongrass Jelly with Yuzu Sorbet

RM 238

每位 / Per Person

酸奶柠香豆酥脆生蚝
Crispy Oyster with Oriental Citrus Sauce

椰皇酸辣羹
Sze Chuan Hot & Sour Bisque in Coconut

青姜茸鳕鱼伴脆鱼皮
Cod Fish with Green Ginger & Crispy Fish Skin

芥辣黑蒜鸡肉饼
Pan-fried Chicken Meat Cake
with Black Garlic & Mustard Sauce

福建虾球海鲜烩饭
Braised Rice with Prawn, Seafood Hokkien Style

椰汁布丁杨枝甘露燕窝
Chilled Fresh Mango Pomelo Sago
with Bird's Nest & Coconut Pudding

RM 368

每位 / Per Person

中华煎鹅肝
Pan-fried Foie Gras with Chef's Special Sauce

潮汤干贝炖鲜花胶汤
Teochew Style Double-boiled Fresh Fish Maw Soup
with Dried Scallop

金汤岩米原粒 2 头鲍鱼
Braised Whole 2-head Abalone & Rock Rice
in Golden Broth

泰式炸小黄鱼
Crispy Yellow Corvina with Thai Salad

豉油皇原只生虾砵仔饭
Steamed Rice with Whole Fresh Water Prawn

洛神花桃胶炖雪梨
Chilled Roselle Hawthorn & Peach Gum with Pear

yu 御

由两位起 Minimum 2 persons
● 不接受任何餐券和折扣 ● Not applicable with vouchers & further discount
● 不可换取港城会员籍积分 ● Not applicable for Oriental Cuisine Club earning of point
Prices subject to 6% SST & 10% Service Charge

G-243, Ground Floor, Riverview Entrance, The Gardens Mall Tel: 03 - 2202 2602

佳肴套餐 Gourmet Celebration Sets

RM 698

供四位用 / per table of 4 pax

沙律软壳蟹伴牛油果沙律菜
Soft Shell Crab with Avocado Salad

红烧海味羹
Braised Dried Seafood Bisque

海浪泡龙虎斑
Steamed Ocean Dragon Garoupa with Vegetable & Superior Soy Sauce

煎封萝卜糕伴羊仔骨
Pan-fried Lamb Ribs with Homemade White Turnip Cake

黄金粟米虾球
Salted Egg Yolk Prawn Medallions with Sweet Corn

特色曼谷海鲜咖喱饭
Decadently Mixed Glutinous Rice Tossed in Cream Curry
with Crab, Scallops & Prawns

黑糖蜂巢糕伴香茅冻
Gula Melaka Honeycomb Cake & Chilled Lemongrass Jelly with Yuzu Sorbet

RM 1,288

供六位用 / per table of 6 pax

御 • 特色餐前小吃

Yu • Special Appetizers

麻酱芥辣带子饼 Scallop Cake With Sesame Wasabi Sauce
百香果柚子沙律菜 Salad With Passion Fruit & Pomelo Sauce

黑蒜螺头炖鸡汤 (每人每)
Double-boiled Chicken Soup with Conch & Black Garlic (Individual Serving)

原粒6头鲍鱼伴冬菇西兰花
Braised Whole 6-head Abalone with Mushroom & Broccoli

虫草花云耳蒸鳕鱼
Steamed Cod Fish with Cordyceps Flower & Black Fungus

御 • 招牌奶油咸蛋生虾
Yu • Fresh Water Prawn with Salted Egg Yolk & Butter Sauce

特色青姜茸走地鸡饭
Steamed Rice with Whole Free-range Chicken & Ginger Scallion Sauce

洛神花桃胶炖雪梨
Chilled Roselle Hawthorn & Peach Gum in Pear

港式千层厚糕
Hong Kong Style Thousand Layered Cake

佳肴套餐 **Gourmet Celebration Set**

RM 1,688

供十位用 / per table of 10 pax

御 • 餐前小食

Yu • Appetizers

龙须栋笃虾 Crispy Dragon Beard Prawn

沙律软壳蟹伴牛油果沙律菜

Soft Shell Crab with Avocado Salad

红烧干贝四宝羹 (每人每)

Braised Dried Scallop & Seafood Bisque (Individual Serving)

清蒸深海杉斑

Steamed Ocean Garoupa with Superior Soy Sauce

黄金葱爆九节虾

Salted Egg Yolk Large Prawn

干贝浓汁原粒10头鲍鱼鲜花胶伴西兰花

Braised Whole 10-Head Abalone & Fresh Fish Maw

with Dried Scallop & Broccoli

特色青姜茸走地鸡饭

Steamed Rice with Whole Free-Range Chicken

& Ginger Scallion Sauce

万寿果天仙珠炖桃胶

Double-boiled Peach Gum with Papaya & Pearl Seaweed

灯影南瓜豆沙球

'Dang Ying' Red Bean Pumpkin Ball with Banana

RM 2,388

供十位用 / per table of 10 pax

彩虹三宝拼

Three Treasures in Spring

芝士龙虾丸 Deep-fried Cheese Lobster Ball

泰式海蜇烟鸭甫 Thai Style Jellyfish with Smoked Duck

百香果柚子冰菜

Glacier Vegetables with Passion Fruit & Pomelo Sauce

椰皇海鲜酸辣羹 (每人每)

Braised Sze Chuan Hot & Sour Seafood Bisque in Coconut

(Individual Serving)

花甲云耳鲜竹枝蒸龙趸

Steamed Deep-sea Garoupa

with Clams, Fresh Beancurd Skin & Black Fungus

嗜嗜酱爆生虾

Aberdeen Sizzling Fresh Water Prawn with Chef's Special Sauce

原粒10头鲍鱼福袋伴西兰花

Braised Whole 10-head Abalone Prosperity Bag with Broccoli

XO酱蟹肉带子炒饭

Fried Rice with Crab Meat, Scallop & XO Sauce

万寿果天仙珠炖桃胶

Double-Boiled Peach Gum with Papaya & Pearl Seaweed

黑天鹅酥伴桂花糕

Black Swan Lotus Paste with Custard Puff & Osmanthus Jelly Cake

RM 2,988

供十位用 / per table of 10 pax

精选三喜拼

Yu's Three Treasures

蜂巢香芋鸭胸 Crispy Taro stuffed with Duck

牛油果合宝环珠 Salted Egg Fish Cake with Avocado

蛋白炒松子鲜蟹肉

Stir-fried Fresh Crab Meat with Egg White & Pine Nuts

牛肚菌炖鲜花胶汤 (每人每)

Double-boiled Fresh Fish Maw with Boletus Mushroom

(Individual Serving)

红烧海参原粒3头鲍鱼伴西兰花

Braised Whole 3-Head Abalone & Sea Cucumber with Broccoli

客家蒸笋壳

Steamed 'Soon Hock' Hakka Style

避风塘波士顿龙虾

Boston Lobster 'Typhoon Shelter' Style

黑松露海鲜虾肉炒吾系饭

Fried Orzo Pasta with Seafood, Prawn & Black Truffle

椰汁布丁杨枝甘露

Chilled Fresh Mango Pomelo Sago with Coconut Pudding

花心萝卜伴港式千层厚糕

Peanut Butter Lava Carrot

& Hong Kong Style Thousand Layered Cake