

御

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



黄金烟鸭松子粟米筒  
smoked duck & sweet corn potpourri  
coated with salted egg yolk



真假荔枝丸  
lychee ball

# 特式小食

## APPETIZER

|  |                      |
|--|----------------------|
| XO酱炸百花皮蛋<br>deep-fried century egg with prawn paste<br>& xo sauce                | 20<br>每份/per portion |
| 糖炒云耳<br>sautéed black fungus with chef's special sauce                           | 22<br>每份/per portion |
| 泰式沙律脆茄子<br>thai style crispy eggplant  | 22<br>每份/per portion |
| 柚子日本冰菜<br>glacier vegetables with pomelo sauce                                   | 28<br>每份/per portion |
| 椒盐白饭鱼<br>salt & pepper white bait fish   | 33<br>每份/per portion |
| 避风塘脆皮萝卜糕 🍷<br>'typhoon shelter' radish cake                                      | 33<br>每份/per portion |
| 泰式鲜鱿饼<br>thai style cuttlefish cake  | 33<br>每份/per portion |
| 黄金烟鸭松子粟米筒 🍷<br>smoked duck & sweet corn potpourri<br>coated with salted egg yolk | 38<br>6件/6 pieces    |
| 潮式炸虾枣<br>teochew style crispy prawn dumpling                                     | 38<br>6粒/6 pieces    |
| 避风塘软壳蟹 🌶️<br>'typhoon shelter' soft shell crab                                   | 38<br>1只/each        |
| 真假荔枝丸 🍷<br>lychee ball   | 48<br>6粒/6 pieces    |
| 少爷吊筒 🍷<br>master squids  | 58<br>6只/6 pieces    |



黑松露北海道帶子皇  
hokkaido scallop with black truffle




鵝肝煎鵝肝  
pan-fried foie gras with portobello mushroom


# 头盘精选

## HORS-D'OEUVRE

|  |                      |
|--|----------------------|
| 葡国沙律带子<br>baked scallop with salad                                   | 16<br>每位/per pax     |
| 么么袋软壳蟹<br>soft shell crab in money bag                               | 16<br>每位/per pax     |
| 金荀汁煎酿带子<br>australian stuffed scallop in carrot sauce                | 22<br>每位/per pax     |
| 芭堤雅鱼柳<br>fish fillet with chef's special sauce                       | 24<br>每份/per portion |
| 御の三宝拼<br>yu's three treasures  | 28<br>每位/per pax     |
| 黄金翡翠饼 🍷<br>golden treasure cake                                      | 48<br>每份/per portion |
| 鹅肝脆扇贝<br>teriyaki sauce foie gras & stuffed scallop                  | 55<br>每位/per pax     |
| 黑松露北海道带子皇<br>hokkaido scallop with black truffle                     | 58<br>每位/per pax     |
| 鹅肝煎鹅肝 🍷<br>pan-fried foie gras with portobello mushroom              | 68<br>每位/per pax     |
| 大良炒龙虾崙 🍷<br>lobster meat with scrambled egg white<br>in lettuce wrap | 68<br>每份/per portion |



南瓜盅龙虾羹  
lobster bisque in pumpkin



鲨鱼骨鲜花胶炖汤  
double-boiled fresh fish maw  
in shark's bone soup



锦绣茶壶汤  
double-boiled imperial teapot soup

# 汤

## SOUP

|   |                  |
|---|------------------|
| 锦绣茶壶汤        | 25<br>每位/per pax |
| double-boiled imperial teapot soup  |                  |
| 四川酸辣羹        | 28<br>每位/per pax |
| sze chuan hot & sour bisque   |                  |
| 鲜花胶浓鸡汤  | 38<br>每位/per pax |
| fresh fish maw in superior chicken broth  |                  |
| 八宝南瓜盅   | 38<br>每位/per pax |
| double-boiled eight treasures in pumpkin  |                  |
| 鲨鱼骨鲜花胶炖汤  | 38<br>每位/per pax |
| double-boiled fresh fish maw in shark's bone soup   |                  |
| 浮华玉蚕带子羹    | 38<br>每位/per pax |
| scallop & crab meat bisque  |                  |
| 南瓜盅龙虾羹  | 48<br>每位/per pax |
| lobster bisque in pumpkin   |                  |
| 泰式煲仔虾球海鲜羹  | 48<br>每位/per pax |
| claypot thai style prawn & seafood bisque   |                  |
| 生虾蟹皇素赐  | 48<br>每位/per pax |
| braised golden soup with crab meat<br>& fresh water prawn                                     |                  |
| 南瓜海味汤   | 78<br>每位/per pax |
| double-boiled dried seafood soup in pumpkin   |                  |



松露盐焗昆布鲍鱼  
salt baked whole abalone  
with truffle & kombu



# 山珍海味

## ABALONE & DRIED SEAFOOD

|   |                  |                       |
|---|------------------|-----------------------|
| 锡烧鲍鱼金菇豆根<br>braised abalone with enoki mushroom<br>& gluten in foil |                  | 40<br>每位/per pax      |
| 干贝鱼鳔胜瓜<br>braised fish maw with dried scallop & luffa melon         |                  | 68<br>每份/per portion  |
| 原粒5头鲍鱼福袋蔬<br>braised whole 5-head abalone with prosperity bag       |                  | 88<br>每位/per pax      |
| 干爆海参鸡煲 🍷<br>braised sea cucumber with chicken in claypot            |                  | 88<br>每份/per portion  |
| 海味一品煲<br>braised assorted dried seafood in claypot                  |                  | 168<br>每份/per portion |
| 松露盐焗昆布鲍鱼 🍷<br>salt baked whole abalone<br>with truffle & kombu      | (2头)<br>(2-head) | 218<br>每粒/each        |
|   | (3头)<br>(3-head) | 168<br>每粒/each        |

印尼咖喱生虾伴花卷  
indonesian style fresh water prawn  
served with fried buns



脆米绿乳汁虾球  
prawn medallion with crispy rice  
& wasabi cream



# 海鮮

## SEAFOOD

- |   |                                |
|---|--------------------------------|
| 蛋白蒸生虾<br>steamed fresh water prawn with egg white   | 38<br>半只/half<br>两位起/min 2 pax |
| 印尼咖喱生虾伴花卷  <br>indonesian style fresh water prawn<br>served with fried buns | 38<br>半只/half<br>两位起/min 2 pax |
| 豉油皇干煎生虾<br>pan-fried fresh water prawn with superior soy sauce  | 38<br>半只/half<br>两位起/min 2 pax |
| 姜葱明虾煲<br>claypot king prawn with ginger & spring onion  | 78<br>每份/per portion           |
| 黄金葱爆明虾<br>salted egg yolk king prawn  | 78<br>每份/per portion           |
| 避风塘明虾<br>'typhoon shelter' king prawn   | 78<br>每份/per portion           |
| 黄金葱爆虾球<br>salted egg yolk prawn medallion   | 78<br>每份/per portion           |
| 脆米绿乳汁虾球 <br>prawn medallion with crispy rice & wasabi cream  | 78<br>每份/per portion           |
| 豉油皇虾球<br>prawn medallion with superior soy sauce  | 78<br>每份/per portion           |
| 上汤焗活澳洲龙虾<br>baked live australian lobster in superior soup  | 时价<br>seasonal price           |
| XO酱萝卜糕蒸活澳洲龙虾 <br>steamed live australian lobster with radish cake<br>& xo sauce  | 时价<br>seasonal price           |
| 鹅肝酱焗活澳洲龙虾<br>baked live australian lobster with foie gras sauce   | 时价<br>seasonal price           |



橙盅焗鲈鱼  
cod fish with pomelo sauce in whole orange



骨香演鲳鱼球  
ying yang pomfret

# 海鮮

## SEAFOOD

- 葱烧宫城生蚝 🍷  
stir-fried fresh oysters with spring onion & ginger 28  
每位/per pax  
两位起/min 2 pax
- 芝士焗生蚝  
baked fresh oyster with cheese 28  
每位/per pax  
两位起/min 2 pax
- 乳汁香芒脆生蚝  
crispy oyster with mango cream 28  
每位/per pax  
两位起/min 2 pax
- 蒜茸粉丝蒸大扇贝 🍷  
steamed large scallop with glass noodles & garlic 48  
每位/per pax
- 苋菜汁芝士焗大扇贝  
baked large scallop with cheese & spinach sauce 48  
每位/per pax
- 剁姜椒仔蒸大扇贝 🌶️  
steamed large scallop with minced ginger & chilli 48  
每位/per pax
- 橙盅焗鲈鱼 🍷  
cod fish with pomelo sauce in whole orange 38  
每位/per pax
- 鲜竹云耳蒸鲈鱼  
steamed cod fish with fresh beancurd skin  
& black fungus 38  
每位/per pax
- 芭堤雅鲈鱼  
cod fish with chef's special sauce 38  
每位/per pax
- 泰式上海小黄鱼 🍷  
thai style crispy yellow corvina 38  
每条/each
- 古法深海龙趸头腩煲 🍷  
claypot deep-sea garoupa head & belly  
traditional style 168  
每份/per portion
- 古法芋头焖笋壳煲  
claypot 'soon hock' with yam traditional style 168  
每份/per portion
- 骨香演鲳鱼球 🍷  
ying yang pomfret 218  
每条/each



台山鲜鲍鱼蒸深海杉斑  
steamed ocean garoupa with fresh abalone,  
luffa melon & squid ball taishan style



客家蒸笋壳鱼  
steamed 'soon hock' hakka style

# 海鮮

## SEAFOOD

- |   |                      |
|---|----------------------|
| 津菜芋头煮深海杉斑<br>ocean garoupa with yam & chinese cabbage<br>in superior soup                           | 330<br>每条/each       |
| 海浪泡深海杉斑<br>steamed ocean garoupa with vegetable<br>in superior soy sauce                            | 330<br>每条/each       |
| 鸡油露蒸深海杉斑<br>steamed ocean garoupa<br>with superior chicken stock                                    | 330<br>每条/each       |
| 乾隆花甲蒸深海杉斑<br>steamed ocean garoupa with clams<br>& black beans                                      | 368<br>8位用/for 8 pax |
| 台山鲜鲍鱼蒸深海杉斑 🍴<br>steamed ocean garoupa with fresh abalone,<br>luffa melon & squid ball taishan style | 468<br>8位用/for 8 pax |
| 客家蒸笋壳鱼 🍴<br>steamed 'soon hock' hakka style   | 时价<br>seasonal price |
| 清蒸笋壳鱼<br>steamed 'soon hock' with superior soy sauce  | 时价<br>seasonal price |



Chef Specialty



Vegetarian



Beef



Spicy

Prices are in Ringgit Malaysia, subject to 6% SST & 10% Service Charge.  
Picture shown is for illustration purpose only.



鹅肝酱片皮鸭  
peking duck with foie gras sauce



玉圃羊仔扒伴罗马生菜  
grilled lamb cutlet with garden greens




# 肉类

## MEAT


|   |                      |                |
|---|----------------------|----------------|
| 香槟菠萝鸡<br>champagne chicken with pineapple   | 58<br>每份/per portion |                |
| 烟口水鸡<br>smoked farm chicken   | 78<br>半只/ half       | 148<br>每只/each |
| 麻辣吊烧鸡 <br>roast chicken with spicy minced garlic   | 78<br>半只/ half       | 148<br>每只/each |
| 顺德水晶走地鸡皇 <br>steamed crystal chicken shunde style  | 98<br>半只/ half       | 188<br>每只/each |
| 北京片皮鸭 (两食)<br>peking duck (two courses)   | 88<br>半只/ half       | 158<br>每只/each |
| 鹅肝酱片皮鸭 <br>peking duck with foie gras sauce  | 88<br>每份/per portion |                |
| 玉圃羊仔扒伴罗马生菜<br>grilled lamb cutlet with garden greens  | 48<br>每位/per pax     |                |
| 白灼美国肥牛 <br>poached US beef fillet<br>with enoki mushroom & silver sprout   | 88<br>每份/per portion |                |
| 锅仔煎牛柳 <br>pan-fried beef fillet  | 88<br>每份/per portion |                |
| 澳洲菲力牛粒好味汁  <br>chef's special australian beef cubes | 98<br>每份/per portion |                |



田翠八景  
stir-fried mixed vegetables  
with macadamia nuts



至尊鸳鸯豆腐  
imperial beancurd with spinach



二崧炒港芥兰  
hong kong 'kai lan'  
prepared in two ways

## 豆腐 / 蔬菜

### BEANCURD / VEGETABLES

|  |                      |
|--|----------------------|
| 至尊鸳鸯豆腐<br>imperial beancurd with spinach                                     | 32<br>每份/per portion |
| 珊瑚秘制豆腐<br>beancurd in crab roe sauce   | 32<br>每份/per portion |
| 咸鱼鸡粒鲍鱼豆腐煲 🍲<br>claypot abalone with beancurd,<br>chicken cubes & salted fish | 88<br>每份/per portion |
| 上汤苋菜<br>spinach in superior soup   | 33<br>每份/per portion |
| 苦尽甘来<br>stir-fried pumpkin & bitter gourd                                    | 33<br>每份/per portion |
| 金银蛋菜苗<br>seasonal vegetable with three varieties eggs                        | 38<br>每份/per portion |
| 二崧炒港芥兰<br>hong kong 'kai lan' prepared in two ways                           | 38<br>每份/per portion |
| 田翠八景<br>stir-fried mixed vegetables with macadamia nuts                      | 38<br>每份/per portion |
| 照烧鸡胗菇伴港芥兰 🍲<br>stir-fried 'kai lan' with apricot mushroom                    | 45<br>每份/per portion |
| 带子炒西兰花<br>stir-fried scallop with broccoli                                   | 98<br>每份/per portion |

蒜香鹅肝炒饭  
garlic fried rice topped with foie gras



石锅牛柳番茄饭  
fried rice with beef & tomato  
in hot stone casserole



# 饭

## RICE

|   |                                |
|---|--------------------------------|
| 银鱼仔炒饭<br>fried rice with anchovies  | 38<br>每份/per portion           |
| 蒜香鹅肝炒饭 🍷<br>garlic fried rice topped with foie gras   | 38<br>每位/per pax               |
| 黑松露五谷香炒饭<br>fried multigrain rice with vegetables<br>& black truffle                        | 38<br>每份/per portion           |
| 笼仔金稻蒸生虾 🍷<br>steamed fresh water prawn with glutinous rice                                  | 38<br>每位/per pax               |
| 鲍鱼炆饭<br>braised rice with abalone   | 38<br>每位/per pax               |
| 豉油皇生虾砵仔饭<br>steamed rice with fresh water prawn   | 38<br>每位/per pax               |
| 海鲜浓汤泡饭<br>duo rice with seafood in superior soup  | 38<br>每份/per portion           |
| 南瓜虾崙炒饭<br>pumpkin fried rice with prawns  | 48<br>每份/per portion           |
| 石锅牛柳番茄饭 🍷<br>fried rice with beef & tomato<br>in hot stone casserole                        | 68<br>每份/per portion           |
| 特色曼谷海鲜咖喱饭 🍷🌶️<br>mixed glutinous rice tossed in cream curry<br>with crab, scallops & prawns | 68<br>每份/per portion           |
| 客家走地鸡伴盐香姜茸饭 🍷<br>yu's village chicken rice  | 128   218<br>半只/half   每只/each |

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



过桥龙躩鱼头米  
rice noodles with deep-sea garoupa head  
served in superior soup

# 粉面

## NOODLES

- 姜茸鱼片过桥米粉  
rice noodles with fish fillet  
& minced ginger in superior soup 22  
每位/per pax
- 鸡肉碎茄子炆伊面  
ee-fu noodles with minced chicken & eggplant 33  
每份/per portion
- 生虾汤河粉  
'hor fun' with fresh water prawn  
in superior prawn soup 38  
每位/per pax
- 姜葱生虾伊面底  
braised ee-fu noodles  
with fresh water prawn 38  
半只/half  
两位起/min 2 pax
- 潮式菜脯鸡肉崧金银米  
fried glass noodles & rice vermicelli  
with chicken & preserved vegetable teochew style 38  
每份/per portion
- 鲍汁炆面卜  
braised egg noodles with abalone sauce 38  
每份/per portion
- 手工肠粉生虾煲 🍲  
fresh water prawn with 'cheong fun' 38  
半只/half  
两位起/min 2 pax
- 海鲜福建面  
fried hokkien noodles with seafood 40  
每份/per portion
- 干炒牛河 🐮  
fried 'hor fun' with beef 48  
每份/per portion
- 雪菜凉瓜焖龙口粉丝煲  
glass noodles with preserved vegetables  
& bitter gourd 48  
每份/per portion
- 姜葱笋壳捞生面  
braised egg noodles with 'soon hock' 88  
每份/per portion
- 过桥龙趸鱼头米 🍲  
rice noodles with deep-sea garoupa head  
served in superior soup 168  
每份/per portion

花心萝卜  
peanut lava carrot



杭式马蹄桂花糕  
water chestnut osmanthus jelly



# 甜品

## DESSERTS

|  |                      |
|--|----------------------|
| 甘菊苹果燕窝冻 🍷<br>chilled bird's nest with chamomile & apple    | 28<br>每位/per pax     |
| 润喉桃胶蜜梨冻<br>chilled peach resin in snow pear                | 15<br>每位/per pax     |
| 杨枝甘玉露<br>chilled mango cream with sago                     | 13<br>每位/per pax     |
| 百香果伴香茅冻<br>chilled lemongrass jelly with passion fruit     | 12.80<br>每位/per pax  |
| 白玉兔椰汁布丁<br>chilled coconut bunny pudding                   | 8.80<br>每位/per pax   |
| 花心萝卜 🍷<br>peanut lava carrot                               | 18<br>3件/3 pieces    |
| 蜂巢黑糖糕 🍷<br>gula melaka honeycomb cake                      | 18<br>3件/3 pieces    |
| 黄金脆皮榴莲<br>deep-fried durian roll                           | 13.80<br>3件/3 pieces |
| 莲蓉粟米包<br>corn bun with lotus paste                         | 12<br>2件/2 pieces    |
| 霜雪黑天鹅<br>black swan puff with lotus paste & custard        | 12.80<br>2件/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                | 10<br>3件/3 pieces    |

## KUALA LUMPUR

### 陽城酒家 NOBLE HOUSE

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

### 大陽城酒家 NOBLE MANSION

Plaza 33, Sec 13 | 603 7932 3288

### 大港城酒家 ORIENTAL PAVILION

PJ 33, Sec 13 | 603 7956 9288

### 君城酒家 ORIENTAL SUN

Sunway Pyramid Mall | 603 5611 1138

### 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

### 海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633



more info