

金猪报喜迎新春厨师小菜推荐

Lunar Chinese New Year Chef Recommendation 2019

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| 01 | 珠圆玉润 (蚝土发菜焖肉丸)
Braised Pork Balls with Dried Oyster & Black Moss | RM 48.00 ++ |
| 02 | 诸事家中宝 (黑椒脆皮猪脚尖)
Crispy Pork Trotters with Black Pepper | RM 60.00 ++ |
| 03 | 龙马精神 (海参球炒大蒜)
Stir-Fried Chinese Chives with
Homemade Sea Cucumber Balls | RM 48.00 ++ |
| 04 | 生财满地红 (芽菇焖花腩煲)
Braised Pork Belly with "Nga Gu" in Claypot | RM 48.00 ++ |
| 05 | 四季如春 (鲍鱼焖怡保豆腐)
Braised Ipoh Bean Curd with Abalone | RM 88.00 ++ |
| 06 | 鲍汁富贵鸡 (鲍汁焖马来鸡)
Braised Kampung Chicken with Abalone Sauce | RM 72.00++ |
| 07 | 财运亨通 (新会陈皮骨)
Baked Pork Ribs with Orange Peel Flavor | RM 60.00 ++ |
| 08 | 笑口常开 (豉椒炒大明虾)
Stir-Fried White Sea Prawn with Black Bean Sauce | RM 60.00 ++ |

**LG 1 & LG 2, Fahrenheit 88,
Jalan Bukit Bintang, KL**

For Reservation: **03-2141 1660**

*All prices are subject to 6% Service Tax & 10% Service Charge. 6%服务税及 10%服务费需额外支付。

*Menu is subject to change without prior notice. 以上菜单若有更改, 恕不另行通知。