



**云顶屹立最久的餐厅之一,云华宫以美味精致的粤菜而闻名。由资深厨师领航,食材新鲜,风味正宗,是我们不变的烹饪理念与承诺,食品制备的每个过程更是在精细监督下完成。**

**为您的粤菜体验锦上添花,请让我们的服务员向您推荐一款梧桐茶坊的中国茶。**

**One of the longest operating restaurants on the mountain, Genting Palace is well-known for its impeccable Cantonese cuisine. Our culinary philosophy is to keep it fresh and authentic, a promise led by experienced chefs who oversee each intricate step of the food preparation.**

**Please ask our service staff for a recommendation of Chinese teas by Goh Tong Tea House to complete your Cantonese dining experience.**

## 新菜品 NEW DISHES

特色风味炒土豆丝 Chef's special stir-fried spicy shredded potato	RM42
南乳生炒莲藕伴云耳松子仁 Stir-fried fresh lotus roots and black fungus with pine nuts	RM45
老干妈炒时蔬 Sautéed seasonal vegetables with Lao Gan Ma sauce	RM50
马蹄菜浦蒸肉饼 Steamed minced meat with preserved vegetables and chestnut	RM56
咸鱼茄子炒鱼滑 Sautéed eggplant with salted fish and fish paste	RM60
红烧排骨萝卜煲 Braised spare ribs with white radish served in clay pot	RM65
五香粉蒸五花肉件 Steamed pork belly with five spice paste	RM65
香辣肉丝炒茶树菇 Stir-fried spicy tea tree mushroom with shredded meat	RM65
香脆蒜蓉排骨枝 Deep-fried golden crispy garlic spare ribs	RM78
亚参虾球伴蛇豆蔬菜 Assam prawn ball with assorted vegetable	RM88

# 点心 DIM SUM

每日 Daily : from 8am - 2:30pm

D01 蜜汁叉烧包



D02 西施蒸凤爪



D03 腐皮鲜竹卷

## 蒸点心 STEAMED DIM SUM

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|--|------|---|------|
| D01. 蜜汁叉烧包<br>Steamed char siu bun                     | RM13 | D06. 风味蒸虾丸<br>Steamed prawn ball                          | RM16 |
| D02. 西施蒸凤爪<br>Steamed chicken feet                     | RM13 | D07. 豉汁蒸排骨<br>Steamed spare ribs with<br>black bean sauce | RM16 |
| D03. 腐皮鲜竹卷<br>Steamed beancurd roll                    | RM13 | D08. 水晶鲜虾饺<br>Steamed prawn dumpling                      | RM19 |
| D04. 黄金流沙包<br>Steamed Golden Sand bun                  | RM14 | D04. 鱼子蒸烧卖<br>Steamed siew mai                            | RM19 |
| D05. 古式糯米鸡<br>Loh Mai Kai<br>(glutinous rice dumpling) | RM14 |   |      |



D04 黄金流沙包



D05 古式糯米鸡



D08 水晶鲜虾饺

## 点心 SWEET DIM SUM

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|--------------------------------------|------|
| D10. 香麻煎堆仔<br>Deep-fried sesame ball | RM11 |
| D11. 一口包<br>One Bite Bun             | RM13 |
| D12. 烤酥皮蛋挞<br>Oven-baked egg tart    | RM13 |

D10 香麻煎堆仔



All prices quoted in Ringgit Malaysia and inclusive of service tax at prevailing rate where applicable.  
所有价格一律以马币计算, 并已包括适用之现行政府服务税。

👍 Chef's Recommendation

## 点心 DIM SUM

### 炸点心 DEEP-FRIED DIM SUM

- D13. 香炸萝卜糕 RM13  
Deep-fried radish cake
- D14. 蜂巢脆芋角 RM13  
Deep-fried yam puff (Wu Kok)
- D15. 鲜虾炸云吞 RM16  
Deep-fried crispy shrimp wantan
- D16. 即炒萝卜糕 RM17  
Fried radish cake with bean sprouts and egg
- D17. 芝士腐皮卷 RM17  
Deep-fried cheese roll
- D18. 沙律明虾角 RM19  
Deep-fried prawn mayonnaise



D14 蜂巢脆芋角



D16 即炒萝卜糕



D18 沙律明虾角



D13 香炸萝卜糕



D15 鲜虾炸云吞



D17 芝士腐皮卷

### 肠粉, 粥 CHEONG FUN & PORRIDGE

- D19. 时日鲜甜粥 RM11  
Porridge of the day  
(only on Sunday)
- D20. 叉烧滑肠粉 RM17  
Steamed chee cheong fun  
with char siew
- D21. 港式虾肠粉 RM19  
Steamed chee cheong fun  
with prawn



D20 叉烧滑肠粉

## 烧烤拼盘 SHARING BBQ PLATTERS

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|--|-----------------------|
| 01. 蜜汁叉烧<br>Roasted Barbecued Mezzanine<br>pork with honey | RM78                  |
| 02. 脆皮烧腩肉<br>Roasted crispy pork belly                     | RM78                  |
| 03. 过火烧腩肉/叉烧<br>Wok-fried pork belly /<br>barbecued pork   | RM78                  |
| 04. 烧味拼盘<br>Barbecue combination<br>platter                | RM198                 |
| 05. 云华宫烧鸭<br>Genting Palace<br>roasted duck                | RM98(H) /<br>RM198(W) |

## 汤, 羹类 SOUP

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|--|------|---|-------------------------------|
| 06. 重庆四川海鲜羹<br>Szechuan hot and sour soup                              | RM22 | 08. 马草鸡鱼鳔胡椒辣汤<br>Boiled free range chicken soup<br>with fish maw and white pepper | RM168(M)<br>RM328(L)          |
| 07. 蟹肉粟米芦笋羹<br>Braised sweet corn soup with<br>crab meat and asparagus | RM22 | 09. 厨师特别推荐汤<br>Chef recommended soup  | RM40(S)<br>RM60(M)<br>RM78(L) |

## 鲍鱼, 海味精选

## ABALONE, DRIED SEAFOOD FAVOURITES

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|--|-------|
| 10. 天白菇海参田园蔬<br>Stewed sea cucumber<br>with seasonal vegetables                  | RM138 |
| 11. 黄焖烩花胶冬菇蔬<br>Braised dried fish maw<br>with black mushroom<br>in yellow broth | RM388 |
| 12. 海参鱼鳔鲍脯<br>Stewed sliced abalone &<br>sea cucumber with fish maw              | RM400 |

## 海鲜精选 SEAFOOD FAVOURITES

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|---|-------|
| 13. 咸蛋班鱼片<br>Deep-fried crispy grouper fillet<br>with salted egg and butter | RM78  |
| 14. 姜葱炒班鱼片<br>Stir-fried grouper fillet with<br>spring onions and ginger    | RM78  |
| 15. X.O.带子芦笋<br>Stir-fried fresh scallop &<br>asparagus with X.O. Sauce     | RM128 |
| 16. 带子炒时蔬<br>Stir-fried fresh scallop<br>with vegetable deluxe              | RM128 |
| 17. 亚参虾球伴蛇豆蔬菜<br>Assam prawn ball with<br>assorted vegetable                | RM88  |
| 18. 酥炸奶油虾球<br>Deep-fried crispy prawn<br>with mayonnaise                    | RM96  |
| 19. 咸蛋酥炸虾球<br>Deep-fried prawn with<br>salted egg and butter                | RM96  |

## 海鲜类 LIVE SEAFOOD

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|--|----------------------------|---------------------------------|----------------------------|
| 20. 新鲜游水波士顿龙虾<br>Fresh Live Boston Lobster | RM218<br>each 每只           | 24. 翡翠斑<br>Jade perch           | RM26<br>(per 100gm/每100gm) |
| 21. 明虾<br>Sea prawns (soft)                | RM85                       | 25. 巴丁郎邦鱼<br>River Patin Rabang | RM28<br>(per 100gm/每100gm) |
| 22. 大生虾<br>Fresh king prawns               | RM150                      | 26. 顺壳鱼<br>Marble goby          | RM35<br>(per 100gm/每100gm) |
| 23. 河鲀鱼<br>River Tapah                     | RM26<br>(per 100gm/每100gm) |                                 |                            |

\*Market price and advance order  
\*依据市场价格以及预订

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|--------------------------------|--|
| 27. 野生苏丹鱼*<br>Wild sultan fish | 30. 东星深水斑*<br>Deep sea east star grouper |
| 28. 帝皇蟹*<br>Alaskan king crab  | 31. 多宝深水鱼*<br>Deep sea Turbot            |
| 29. 忘不了鱼皇*<br>Empurau fish     |  |

### 鱼类烹调法 Fish preparation suggestions

清蒸	Steamed with light soy sauce
湖南蒸	Steamed with hot and spicy Hunan sauce
豉汁蒸	Steamed with black bean sauce
泡椒蒸	Steamed with diced chillies and preserved vegetables
油炸	Deep-fried with soy sauce
泰式酱炸	Deep-fried with Thai spicy sauce
酸甜炸	Deep-fried with sweet and sour sauce

### 虾类烹调法 Prawn preparation suggestions

豉油皇	Baked with superior soy sauce
上汤焗	Baked with superior stock
黑椒炒	Sautéed with black pepper sauce
辣子炒	Braised with chilli sauce
姜葱炒	Stir-fried with ginger and spring onions
椒盐炸	Deep-fried with salt and pepper

## 鸡, 鸵鸟类 POULTRY

- |   |                       |
|---|-----------------------|
| 32. 宫保爆鸡球   | RM52                  |
| Sautéed diced chicken with<br>dried chili and cashew nuts |                       |
| 33. 四川口水鸡   | RM52                  |
| Szechuan cold chicken                                     |                       |
| 34. 五香酥炸鸡件  | RM70                  |
| Deep-fried crispy chicken<br>with five spice paste        |                       |
| 35. 原汁蒸高山鸡  | RM108(H)/<br>RM200(W) |
| Traditional stewed<br>mountain grass-fed chicken          |                       |
| 36. 黑胡椒炒鸵鸟肉   | RM88                  |
| Pan-fried ostrich meat<br>with black pepper Sauce         |                       |
| 37. 姜葱爆鸵鸟肉  | RM88                  |
| Sautéed ostrich meat<br>with ginger and spring onion      |                       |
| 38. 蒜片炒黑猪柳  | RM98                  |
| Stir-fried spanish black pork fillet<br>with garlic slice |                       |
| 39. 蜜椒炒黑猪柳  | RM98                  |
| Pan-fried spanish black pork fillet<br>with honey sauce   |                       |



## 猪肉 PORK

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|---|------|---|------|
| 40. 马蹄菜浦蒸肉饼<br>Steamed minced meat with<br>preserved vegetable and chestnut | RM56 | 45. 芋头扣火腩肉<br>Braised roasted pork belly<br>with fragrant yam | RM65 |
| 41. 凤梨咕嚕肉<br>Crispy fried pork cubes with<br>sweet and sour sauce           | RM56 | 46. 东坡加厚排<br>Braised traditional pork<br>spare rib cutlet     | RM72 |
| 42. 镇江烧排骨块<br>Fried spare rib with<br>Zhen Jiang sauce                      | RM65 | 47. 香脆蒜蓉排骨枝<br>Deep-fried golden crispy<br>garlic spare ribs  | RM78 |
| 43. 红烧排骨萝卜煲<br>Braised spare ribs with<br>white radish served in clay pot   | RM65 |   |      |
| 44. 五香粉蒸五花肉件<br>Steamed pork belly with<br>five spice paste                 | RM65 |   |      |

46 东坡加厚排



## 蔬菜, 豆腐类 VEGETABLES, BEAN CURD

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|--|------|--|------|
| 48. 云顶密苑蔬菜<br>Genting garden vegetables  | RM38 | 54. 咸鱼茄子炒鱼滑<br>Sautéed eggplant with salted fish and fish paste                      | RM60 |
| 49. 姜汁炒芥兰<br>Stir-fried kailan with ginger sauce                                 | RM40 | 55. 香辣肉丝炒茶树菇<br>Stir-fried spicy tea tree mushroom with shredded meat                | RM65 |
| 50. 老干妈酱炒时蔬<br>Sautéed seasonal vegetable with Lao Gan Ma sauce                  | RM50 | 56. 虾米葱油豆腐<br>Steamed bean curd with dry shrimp                                      | RM45 |
| 51. 特色风味炒土豆丝<br>Chef's special stir-fried spicy shredded potato                  | RM42 | 57. 菘菇苋菜豆腐<br>Simmered homemade bean curd with spinach topped with shimeji mushrooms | RM50 |
| 52. 南乳生炒莲藕伴云耳松子仁<br>Stir-fried fresh lotus roots with black fungus and pine nuts | RM45 | 58. 锅海鲜豆腐<br>Bean curd with seafood served in mini wok                               | RM92 |
| 53. 湘式炒娃娃菜<br>Hunan Style fried baby cabbage and pork                            | RM52 |  |      |

50 老干妈炒时蔬



53 湘式炒娃娃菜



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## 素食类 VEGETARIAN

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59. 宫保素炒肉 RM48  
Sautéed vegetarian meat  
with dried chilli  
and cashew nuts
60. 南乳家乡粉丝斋煲 RM50  
Home-style stewed vegetables  
with glass vermicelli in claypot

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## 饭, 面类 RICE, NOODLES

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61. 白饭 RM5  
Fragrant steamed rice
62. 火腩芋头香饭 RM45  
Simmered fragrant rice  
with roast pork and yam
63. 鲍汁海鲜炒饭 RM46  
Seafood fried rice  
with abalone sauce
64. 海鲜滑旦河粉 RM48  
Seafood hor fun  
in egg gravy
65. 海鲜干炒米粉 RM48  
Seafood fried bee hoon

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## 甜品 DESSERT

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66. 蜜糖龟苓膏 RM12  
'Kuai Lin Ko' with honey
67. 蜜瓜西米露 RM14  
Chilled honeydew sago  
in creamed sweet corn
68. 香芒 RM17  
Freshly sliced mango
69. 麻糬 RM30  
Mochi
70. 热带生果盆 RM38  
Tropical fresh fruit platter

# 饮料 DRINK LIST

TEA - by Pot | 茶一壶

1. 白开水 Water	RM2 (per person/每人份)	6. 茉莉花 Jasmine tea	RM22
2. 梧桐普洱 House tea - Goh Tong Pu Er tea	RM4 (per person/每人份)	7. 龙井 Long Jing tea	RM24
3. 绿茶 Green tea	RM19	8. 乌龙茶 Oolong tea	RM24
4. 梧桐普洱-熟茶 Goh Tong Pu Er tea	RM21	9. 菊普 Chrysanthemum / Pu Er tea blend	RM42
5. 菊花 Chrysanthemum tea	RM21		

## 梧桐普洱茶饼 GOH TONG PU ER TEA CAKE

Cake 饼

糖樹普洱茶生茶 Goh Tong Fragrant Pu Er tea	RM98	桩桐普洱茶熟茶 Goh Tong Refined Pu Er tea	RM98
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## 汽水 SOFT DRINKS

1. 可乐 Coke	RM12	4. 一百号 100 plus	RM12
2. 低糖可乐 Light Coke	RM12	5. 矿泉水 Mineral water	RM6
3. 雪碧 Sprite	RM12		

## 啤酒和葡萄酒(瓶装) BEER & WINE (BY THE BOTTLE)

1. 喜力啤酒 Heineken	RM38	4. 嘉士伯啤酒 Carlsberg beer	RM35
2. 健力士黑啤酒 Guinness stout	RM38	5. 红酒 Hermanos Lurton RWG Tempranillo	RM125
3. 虎牌啤酒 Tiger beer	RM33	6. 白酒 White Wine KONRAD Hole In The Water	RM125

## 威士忌和白兰地(瓶装) WHISKIES & COGNAC (BY THE BOTTLE)

1. Johnnie Walker Black Label	RM688	4. Hennessy VSOP	RM797
2. Singleton 12 Years	RM819	5. Hennessy XO	RM1990
3. Chivas Regal 12 Years	RM730		