SEAS NS

dine o meet o relax

Time: 7:00am	– 10:30am	
原味酸奶配数可选自制面包 多风味鸡蛋香可选茶或咖啡 Plain yogurt w A choice of ho	已或牛角包 已猪肉香肠和猪肉培根 	Price 42.00
健康早餐 Hea 可选: Choice of:	althy reakfast - 桂格燕麦片配枫叶糖浆和鲜果 - 全麦薄片配热或冷牛奶 - 奶油薄饼配枫叶糖浆和鲜果 可选茶或咖啡 - Quaker oats with maple syrup and fresh fruits - Whole wheat flakes with fresh milk, hot or cold - Pancakes with maple syrup and fresh fruits A choice of coffee or tea	29.00
亚洲早餐 Asi	an breakfast	
海鲜炒粉 Wok-fried noo	odles with assorted seafood	48.00
肉碎生面 (干 Minced pork	捞/汤) sang mee (dry stir/soup)	30.00

椰浆饭 Nasi lemak	30.00
香浓椰浆饭配仁当鸡,江鱼仔,叁巴酱与鸡蛋	

30.00

Fragrant coconut rice served with chicken rendang, anchovies, sambal and egg

preserved olive vegetables and braised peanuts

鱼粥,鸡粥,猪肉粥配以腊肠,咸鸭蛋,橄榄菜和卤花生

Fish, chicken or pork congee served with Chinese sausage, salted egg,

早餐菜单 BREAKFAST MENU 时间:早上七点至早上十点半

海南套餐 Hainan set 20.00 海南面包配加椰和牛油,水煮蛋和海南咖啡 Hainan bread with kaya and butter, soft boiled eggs and Hainan coffee

Add-ons 另加

粥 Congee

牛角包 Croissant9.00海南面包配加椰和牛油 Hainan bread with kaya and butter9.00鸡蛋一粒 Egg 1 no5.00

All prices quoted in Ringgit Malaysia and inclusive of service tax at prevailing rate where applicable

$S E A S \stackrel{\text{log}}{\sim} N S$

全日菜单 ALL DAY MENU

时间:早上十点半至晚上十点半

Time: 10:30am – 10:30pm

西餐 Western	Price
蘑菇忌廉汤 Cream of mushroom with bread	38.00
意大利绿沙律配罗马生菜,菊苣,蕃茄和橄榄油 Italian mixed salad with romaine lettuce, tomatoes, green olives and white olives	26.00
凯撒沙律配罗马生菜配帕尔马乳酪刨屑,水煮蛋和烤面包丁 Caesar Salad with romaine lettuce, parmesan shavings, croutons, hard boil egg and chopped beef bacon	26.00
炭烤澳大利亚西冷牛排配炸薯条和黑胡椒酱 Char-broiled Australian sirloin steak with french fries and black pepper sauce	88.00
香煎三文鱼配炒菠菜和腰果蛋黄奶油 Pan-seared salmon with spinach and cashew hollandaise	57.00
炭烧鸡腿肉配迷你蔬菜,炸薯条和黑胡椒酱 Marinated chicken thigh with mixed vegetables, french fries and black pepper sauce	47.00
蕃茄肉酱意大利面配牛肉蕃茄酱,帕尔马乳酪和罗勒 Spaghetti bolognese with beef ragout in tomato sauce, topped with grated parmesan cheese and basil	35.00
蒜香橄榄油意粉配虾,蒜蓉,辣椒,罗勒和橄榄油 🥒 Pasta aglio-olio with prawns, garlic, chili, basil and olive oil	35.00
公司三文治配鸡胸肉,牛肉培根,煎蛋,生菜和蕃茄夹白面包 Club sandwich with chicken breast, beef bacon, fried egg, lettuce and tomato on toasted white bread	35.00
竹炭面包汉堡配牛肉饼,培根,蕃茄,芝士和生菜 Charcoal bread beef burger with bacon, tomato, cheese, lettuce	35.00
辛辣酱炸鸡翅 🌽 Deep-fried marinated chicken wing with peri-peri sauce	33.00
署条 French Fries	13.00

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全日菜单 ALL DAY MENU

Time: 10:30am - 10:30pm

时间: 早上十点半至晚上十点半

亚洲精选 Asian Selections	Price
鱼头汤米粉 Fish head vermicelli soup	49.00
海鲜滑蛋河 Stir-fried noodles with assorted seafood in egg gravy	49.00
海鲜炒粉 Wok-fried noodles with assorted seafood	48.00
X.O.酱海鲜炒饭 🥒 Assorted seafood fried rice with X.O. sauce	48.00
肉骨茶 Bak Kut Teh	47.00
咖喱拉沙 Curry laksa	33.00
槟城炒粿条 ◢ Penang char koay teow	34.00
餐蛋面(干捞/汤 Luncheon meat noodles (dry stir/soup)	33.00
扬州炒饭 Yang Zhou fried rice	34.00
午餐肉炒饭 Luncheon meat fried rice	33.00
海南鸡饭 (蒸鸡/烧鸡) Hainanese chicken rice (steamed/roasted)	33.00
白米饭 Plain rice	5.00

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全日菜单 ALL DAY MENU

Time: 10:30am - 10:30pm

时间: 早上十点半至晚上十点半

甜品Dessert	Price
珍珠末冰花金丝洞燕 Stewed golden bird's nest with superior pearl powder	259.00
野山泡參金丝洞燕 Stewed golden bird's nest with ginseng	249.00
红枣冰花金丝洞燕 Stewed golden bird's nest with red dates	249.00
泡参红枣雪蛤 Stewed hasma with ginseng and red dates	52.00
鲜果拼盘 Mixed fruit platter	28.00
龟苓膏 Herbal jelly	16.00

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午餐 & 晚餐菜单 LUNCH & DINNER MENU

时间: 中午十二点至中午两点半 下午六点至晚上九点半 Time: 12:00pm - 2:30pm 6:00pm - 9:30pm

鲍鱼精选系列 Abalone	Price
阿里山鲜鲍鱼一罐 蚝皇红烧 / 切片或切角冰镇 Alisan fresh abalone whole can braised oyster sauce / sliced or cubed, served cold	799.00
阿里山鲜鲍鱼半罐 蚝皇红烧 / 切片或切角冰镇 Alisan fresh abalone half can braised oyster sauce / sliced or cubed, served cold	399.00
澳洲二头鲜鲍鱼 蚝皇红烧 / 切片或切角冰镇 Australia abalone 2 head braised oyster sauce / sliced or cubed, served cold	210.00
汤类 Soup	
美颜滋补炖汤 Double boiled soup of the day	36.00
养生时日靓汤 Chef's soup of the day	28.00
时蔬系列 Fresh Greens	
进口时蔬 imported vegetables 露笋 asparagus 西兰花 broccoli	39.00 35.00
有机时蔬 organic vegetables 芥兰 kai lan 菜心 choy sum	35.00 35.00
本地时蔬 local vegetables 芫菜 chinese spinach sprout 菠菜 spinach	35.00 35.00
煮法可选 choice of preparation:	

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炒金银蒜 stir-fried with garlic

上汤 superior stock

炒X.O.酱皇 stir-fried with X.O sauce 🌽

炒马来栈 stir-fried with belacan 🥒

SEAS器NS

午餐 & 晚餐菜单 LUNCH & DINNER MENU

时间: 中午十二点至中午两点半 下午六点至晚上九点半 Time: 12:00pm - 2:30pm 6:00pm - 9:30pm

午餐与晚餐特色菜肴 Lunch & Dinner Specialties	Price
招牌龙虾焖生面 🥒 Signature braised "LIVE" lobster with noodles	218.00
顺壳鱼 - 豉油皇清蒸/油炸 Soon hock steamed/deep-fried with superior soya sauce	38.00 per 100 grams
鲈鱼 - 豉油皇清蒸/油炸 Chilean sea bass steamed/deep-fried with superior soya sauce	108.00
加拿大带子炒X.O酱 🥖 Stir-fried fresh scallop with X.O. sauce	98.00
黄金明虾球 🌽 Deep fried prawn with golden salted egg yolk	98.00
斑腩茄子煲 Braised red grouper fish fillet with brinjal	50.00
梅香咸鱼蒸肉餅 Steamed minced pork with "Mei Xiang" salted fish	39.00
甜酸肉片 Deep-fried pork slices with sweet and sour sauce	37.00
浙江排骨 Stir-fried pork rib with "zhi jiang" sauce	35.00
宫保鸡柳 🥒 Stir-fried chicken fillet with "Kung Poh" sauce	37.00
南乳家乡粉丝斋煲 Homemade stewed vegetables with glass vermicelli in clay pot	50.00
四川麻婆豆腐 🍼 Bean curd with minced meat in Szechuan style	47.00
虾米葱油豆腐 Steamed bean curd with dried shrimp in soya sauce	45.00
凤凰煎海鲜饼 Omelet with minced prawn and fresh scallop	50.00
菜莆肉碎煎蛋 Fried egg with preserved vegetable and minced pork	24.00

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36.00

宵夜菜单 SUPPER MENU

时间:晚上十点半至早上七点

Time: 10:30pm – 7:00am

汤类 Soup

美颜滋补炖汤

Double boiled soup of the day	30.00
养生时日靓汤 Chef's soup of the day	28.00
亚洲精选 Asian Selections	
鱼头汤米粉 Fish head vermicelli soup	49.00
海鲜滑蛋河 Stir-fried noodles with assorted seafood in egg gravy	49.00
海鲜炒粉 Wok-fried noodles with assorted seafood	48.00
X.O.酱海鲜炒饭 🥒 Assorted seafood fried rice with X.O. sauce	48.00
肉骨茶 Bak Kut Teh	47.00
蒜香橄榄油意粉配虾,蒜蓉,辣椒,罗勒和橄榄油 🥒 Pasta aglio-olio with prawns, garlic, chili, basil and olive oil	35.00
公司三文治配鸡胸肉,牛肉培根,煎蛋,生菜和蕃茄夹白面包 Club sandwich with chicken breast, beef bacon, fried egg, lettuce and tomato on toasted white bread	35.00
咖喱拉沙 🥒 Curry laksa	33.00
粥 Congee 鱼粥,鸡粥,猪肉粥 配以腊肠,咸鸭蛋,橄榄菜和卤花生 Fish, chicken or pork congee served with Chinese sausage, salted egg, preserved olive vegetables and braised peanuts	30.00

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宵夜菜单 SUPPER MENU

时间:晚上十点半至早上七点

Time: 10:30pm – 7:00am

甜品Dessert	Price
珍珠末冰花金丝洞燕 Stewed golden bird's nest with superior pearl powder	259.00
野山泡參金丝洞燕 Stewed golden bird's nest with ginseng	249.00
红枣冰花金丝洞燕 Stewed golden bird's nest with red dates	249.00
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鲜果拼盘 Mixed fruit platter	28.00
龟苓膏 Herbal jelly	16.00



House Selection	Price
Haciendo Araucano Cabernet Sauvignon Haciendo Araucano Cabernet Sauvignon	142.00 / bottle 32.00 / glass
Hole in The Water SVB 2021 Hole in The Water SVB 2021	130.00 / bottle 30.00 / glass
Beer	
Heineken	40.00
Hoegaarden	42.00
Guinness Stout	28.00
Carlsberg, Tiger	26.00
Soft Drink	
Red Bull Gold	16.00
Perrier Water	16.00
Soda, Tonic	13.00
Coke, Coke No Sugar, 100 Plus, Sprite, Ginger Ale	12.00
Evian Water	12.00
Mineral Water	5.00

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Finest Coffee	Price
Cappuccino, Café Mocha, Café Latte	20.00
Americano, Long Black, Espresso	15.00
Hot / Cold Beverage	
Local Coffee, Chocolate	13.00
Nestum	12.00
Lemon Tea, Milo, Fresh Milk, Low Fat Milk,	11.00
Ipoh White Coffee	
Nescafe	9.00
Hot Honey	8.00
Tea Talk	
Ginseng Tea, Jasmine Tea, Long Jing Tea, Oo Long Tea, Pu Er Tea	25.00
Tie Kuan Yin, Chrysanthemum Tea	
English Breakfast Tea, Earl Grey Tea, Camomile Tea,	13.00
Jasmine Green Tea, Peppermint Tea, Japanese Green Tea,	
Lipton Tea, Tan Ngan Lo Herbal Tea, Teh Tarik	
Fruit Juice	
Mixed Fruit Juice	24.00
Fresh Orange Juice, Fresh Apple Juice,	20.00
Fresh Watermelon Juice, Fresh Carrot Juice,	
Dragon Fruit Juice, Celery Juice	
Honey Lemon Juice, Fresh Lemon Juice	14.00

2.00

Plain water