

川菜料理 SZECHUAN DELIGHT

川菜小食 STARTER

1. 酸辣土豆丝 Stir Fried Hot and Sour Sliced Potato **RM21.20 / Per Portion**
2. 椒麻鸡 Sliced Szechuan Pepper Chicken **RM21.20 / Per Portion**
3. 凉拌海蜇丝 Chilled Jelly Fish with Hot and Spicy Szechuan Sauce **RM21.20 / Per Portion**

烫类 HOT

4. 三丝酸辣汤 TRIO shredded Hot and Sour Szechuan Soup **RM26.50 / Per Portion**
5. 酸菜鱿鱼汤 Squid with Salted Mustard Plants Soup **RM26.50 / Per Portion**

家禽类 DUCK

6. 川式辣子鸡丁 Hot and Spicy Szechuan Chicken Cube **RM37.20 / Per Portion**
7. 公保鸡丁 Stir Fried Chicken with Cashenut "Kong Po" style **RM37.20 / Per Portion**
8. 鱼香鸡肉丝 Shredded Chicken with Hot Bean and Pepper Sauce **RM37.20 / Per Portion**

海鲜类 SEAFOOD

9. 水煮鱼片煲 Poached Fillet of Fish with Spicy Hot Szechuan Pepper Sauce in Claypot **RM47.70 / Per Portion**
10. 川式干烧明虾 Pan Fried White Shell Prawn with Chilli Sauce **RM58.50 / Per Portion**
11. 川式酸辣鱼 Hot and Spicy Szechuan Red Snapper Fish **RM47.80 / Per Portion**
12. 公保鲜鱿鱼 Stir Fried Squid with Onion and Dried Chilli **RM47.80 / Per Portion**

川菜料理 SZECHUAN DELIGHT



蔬菜类 VEGETABLES

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| 13. 家常麻婆豆腐 "Ma Po" Soft Beancurd with Minced Chicken | RM31.80 / Per Portion |
| 14. 干煸四季豆 Dry Fried French Bean with Minced Chicken | RM31.80 / Per Portion |
| 15. 鱼香茄子 Stew Egg Plant with Minced Chicken and Szechuan Hot Bean Sauce | RM31.80 / Per Portion |
| 16. 乾窝莲藕 Pan Fried Slice Lotus Roots with Dry Pepper | RM31.80 / Per Portion |

面类 NOODLES

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| 17. 川式炒米粉 Fried Rice Noodle with Szechuan Special | RM37.20 / Per Portion |
| 18. 四川炸酱面 Szechuan Egg Noodle with Minced Chicken and Cucumber | RM37.20 / Per Portion |



東苑

ALA-CARTE MENU

开胃菜 APPETIZER

1. 鱼子吐拿生菜包 Chilled Spicy Tuna with Cucumber and Ebiko on Lettuce Dough **RM26.50 / Per Portion**
2. 海蜇烟鸭土豆 Chilled Smoke Duck with Jelly Fish and Crispy Fried Potato **RM26.50 / Per Portion**
3. 辣子花生豆腐 Hot and Sour Peanut and Beancurd Cube **RM26.50 / Per Portion**

拼盘 HORS D'OEUVRE

4. 东苑特色冷热盘 Tung Yuen Special Hot and Cold Combination (minimum 2 person) **RM26.50 / Per Person**
5. 双味冷拼盘 Special Dual Cold Combination (minimum 2 person) **RM26.50 / Per Person**

汤 SOUP

6. 干贝虾仁园菜羹 Braised Spinach Soup with Prawn and Crispy Dry Scallop **RM26.50 / Per Person**
7. 雪耳花胶鸡精汤 Boiled Chicken Essence Soup with Fish Maw and Fungus **RM29.80 / Per Person**

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ALA-CARTE MENU

海鮮 · 海味 DRY SEAFOOD & SEAFOOD FOR VARIETIES SELECTION

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| 8. 小鲍鱼海味煲 Braised Assorted Dry Seafood with Baby Abalone in Claypot | RM47.80 / Per Portion |
| 9. 蒜子鸡茸鱼漂煲 Stewed Baked Fish Maw with Minced Chicken and Roast Garlic in Claypot | RM37.20 / Per Portion |
| 10. 冬菇花胶西兰花 Stewed Black Mushroom and Fish Maw with Broccoli | RM58.50 / Per Portion |
| 11. 花生咸蛋黄焗明虾 Baked White Shell Prawn with Salted Egg Yolk and Grounded Nuts | RM58.50 / Per Portion |
| 12. 秘制甘香明虾 Baked White Shell Prawn with Spicy Kam Heong Style | RM58.50 / Per Portion |
| 13. 妙辣干贝酱炒虾球 Stir Fried Prawn Meat with Chef Special Home Made Dry Scallop Paste | RM58.50 / Per Portion |
| 14. 麦片炸苏东 Deep Fried Crispy Squids with Oats and Curry Leaf | RM47.80 / Per Portion |
| 15. 铁板妙辣甘香苏东 Stir Fried Squid with Kam Heong Style in Hot Plate | RM47.80 / Per Portion |
| 16. 蚝汁姜片炒鱼柳 Wok Fried Fish Fillet with Ginger and Oyster Sauce | RM37.20 / Per Portion |
| 17. 酸甜山楂汁鱼柳 Sweet and Sour Fish Fillet | RM37.20 / Per Portion |
| 18. 西兰花炒鲜带子 Stir Fried Fresh Scallop with Broccoli | RM47.80 / Per Portion |
| 19. 妙辣干贝酱炒莲藕片带子 Stir Fried Fresh Scallop and Slice Lotus with Chef Special Made Dry Scallop Paste | RM47.80 / Per Portion |

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ALA-CARTE MENU

鱼 FISH

20. 鱈鱼 Cod Fish	RM40.50 / per 100gm
21. 海斑鱼 Garoupa	RM23.50 / per 100gm
22. 红斑鱼 Red Garoupa	RM29.80 / per 100gm
23. 石甲鱼 Siakap	RM16.00 / per 100gm
24. 红枣鱼 Red Snapper	RM19.20 / per 100gm

煮法 COOKING METHOD (CM)

25. 清蒸鱼 CM 1 Steamed with Superior Soya Sauce
26. 姜茸蒸 CM 2 Steamed with Ginger Paste and Spring Onion
27. 梅子酱蒸 CM 3 Steamed with Spicy Bean and Plum Paste
28. 油炸 CM 4 Deep Fried with Superior Soya Sauce
29. 泰式酱炸 CM 5 Deep Fried with Thai Style
30. 湿咸蛋炸 CM 6 Deep Fried with Salted Egg and Creamy Milky Sauce

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ALA-CARTE MENU

家禽 POULTRY

31. 东苑脆皮烧鸡 Crispy Roasted Chicken with Cracker **RM58.50**(half portion), | **RM106.00**(whole)
32. 脆皮鸡块咸蛋酱 Boneless Chicken with Creamy Salted Egg Sauce **RM47.80** / per portion
33. 咸鱼焖鸡煲 Stewed Chicken with Salted Fish and Dried Chilli in Claypot **RM37.20** / per portion
34. 药材明炉烧鸭 Roasted Crispy Duck with Herbs **RM69.00**(half portion), | **RM127.20**(whole)
35. 瓦煲芋头蒜子焖鸭块 Stewed Duck with Yam and Roast Garlic in Claypot **RM47.70** / per portion
36. 铁板中式洋葱牛肉片 Stir Fried Sliced Beef with Onion
and Chinese BBQ Sauce in Hot Plate **RM42.50** / per portion

蔬菜 · 豆腐 VEGETARIAN & BEANCURD

37. 菜香鸡肉碎自制豆腐 Homemade Beancurd with Preserved Radish
and Spicy Minced Chicken **RM37.20** / per portion
38. 瓦煲什锦自制豆腐 Homemade Beancurd with Assorted
Vegetables in Claypot **RM37.20** / per portion
39. 虾鬆鱼子自制豆腐 Homemade Beancurd with Minced Prawn
Meat and Ebiko **RM42.40** / per portion
40. 鱼香茄子煲 Stewed Brinjal with Spicy Szechuan Paste in Claypot **RM37.20** / per portion
41. 鱼松香港芥兰 Stir Fried Hong Kong Kai Lan with Anchovies and Crispy Leaf **RM29.80** / per portion
42. 蒜米炒时菜 Stir Fried Seasonal Vegetable with Garlic **RM29.80** / per portion
43. 豆筋罗汉斋 Mixed Vegetables "Loh Hon Chai" with Beancurd Skin **RM37.20** / per portion
44. 莲藕菇香小炒 Stir Fried Slice Lotus Roots with Assorted
Vegetables and Mushroom **RM29.80** / per portion
45. 清焖什菜冬粉煲 Stewed Chinese Cabbage with Assorted Vegetables
and Vermicelli Noodle **RM29.80** / per portion

All prices are inclusive of service tax (SST).

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ALA-CARTE MENU

饭 · 麵 RICE & NOODLES

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| 46. 干煸草虾焗生麵 Pan Fried Egg Noodle with Tiger Prawn and Thick Sauce | RM37.20 / per portion |
| 47. 生虾焖依麵 (一只大约200克) Stewed Thick Egg Noodle
with Fresh Water Prawn(1 PCs at approx. 200gm) | RM47.80 / per portion |
| 48. 辣油上海饺子生麵汤 Braised Spicy Egg Noodle Soup with Shanghai Dumpling | RM31.80 / per portion |
| 49. 牛肉干炒河粉 Fried Rice Noodle with Slice Beef and Bean Sprout | RM37.20 / per portion |
| 50. 好味港式带子虾粒炒饭 Hong Kong Crispy Scallop Fried Rice with Fresh
Scallop and Prawn Meat | RM47.80 / per portion |
| 51. 家乡马来盖臭豆虾仁炒饭 Local Spicy Prawn Paste Fried Rice
with Prawn Meat and Petai | RM37.20 / per portion |

甜品 DESSERTS

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| 52. 上海窝饼 (莲蓉或豆沙) Crispy Chinese Pancake(Lotus or Red Bean) | RM15.90 / per portion |
| 53. 冻雪耳红枣龙眼 Chilled Iced Longan with White Fungus and Red Dates | RM21.20 / per person |
| 54. 冻桃胶雪燕龙眼干 Chilled Peach Gum and Snow Swallow with Dry Longan | RM26.50 / per person |
| 55. 柠檬蜜糖海底椰 Chilled Honey Toddy Plum Seeds(Sea Coconut) with Lemon | RM21.20 / per person |
| 56. 合时生果盘 Seasonal Mixed Fruits Plater | RM16.00 / per person |

TUNG YUEN VEGETARIAN MENU

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| 1. 雪耳粟米羹 Corn Cream Soup with White Fungus | RM21.20 / per person |
| 2. 麦香南瓜片 Crispy Pumpkin with Oats and Curry Leaf | RM37.20 / per person |
| 3. 豆根罗汉斋 Mixed Vegetable "Loh Hon Chai" with Beancurd Skin | RM37.20 / per person |
| 4. 梅酱斋鹅片 Deep Fried Vegetarian Goose Served with Pickled Cucumber
and Plum Sauce | RM37.20 / per person |
| 5. 菠萝酸甜鱼片 Sweet and Sour Vegetarian Fish with Pineapple | RM37.20 / per person |
| 6. 什锦鲜菇豆腐煲 Stewed Beancurd with Assorted Mushroom in Claypot | RM31.80 / per person |
| 7. 叉烧什豆斋炒饭 Vegetarian BBQ Chicken Fried Rice with Mixed Vegetables | RM31.80 / per person |

All prices are inclusive of service tax (SST).

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BEVERAGES

HOT

Espresso	RM 16.00
Freshly Brewed Coffee	RM 15.00
Cappuccino	RM 16.00
Earl Grey Tea	RM 16.00
English Breakfast Tea	RM 16.00
Chamomile Tea	RM 16.00
Darjeeling Tea	RM 16.00
Green Tea	RM 16.00
Hot Caramel Latte	RM 16.00
Hot Chocolate	RM 16.00
Hot Honey Lemon Tea	RM 16.00
Hot Lemon	RM 16.00
Hot Lemon Tea	RM 16.00
Hot Tea	RM 15.00
Latte	RM 16.00
Milo	RM 16.00
Mocha	RM 16.00
Nescafe	RM 15.00
Tea Latte	RM 16.00
Tea Tarik Halia	RM 16.00
Tea Tarik	RM 15.00

COLD

Iced Cappuccino	RM 17.00
Iced Chocolate	RM 17.00
Iced Coffee	RM 17.00
Iced Latte	RM 17.00
Iced Lemon Tea	RM 17.00
Iced Milo	RM 17.00
Iced Mocha	RM 17.00
Iced Tea	RM 17.00
Teh Tarik Ice	RM 17.00

FRESHLY SQUEEZED JUICES

Apple	RM 17.00
Carrot	RM 17.00
Honey Dew	RM 17.00
Orange	RM 17.00
Pineapple	RM 17.00
Watermelon	RM 17.00

SOFT DRINKS AND OTHERS

Beverage of the month	RM 18.00
Milk Shake (Chocolate / Strawberry / Vanilla Choco Oreo)	RM 14.00
Perrier	RM 14.00
Float	RM 14.00
Mineral Water	RM 7.00
Drinking Water	RM 4.50
100 plus	RM 14.00
Coca Cola	RM 14.00
Sprite	RM 14.00

All prices are inclusive of service tax (SST).

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SUPER DEAL SET
(INDIVIDUAL SERVING)

SET LUNCH MENU A

RM82.80nett | Per set/Person

(MINIMUM 2 PERSONS)

东苑三式开胃菜 Trio Appetizer

- Stir Fried Chicken with Bell Pepper and Szechuan Sauce
- Chilled Jelly Fish with Sesame Sauce and Ebiko
- Green Mixed Vegetables Salad

螺头乌蒜炖鸡汤

Double Boiled Chicken Soup with Black Garlic and Top Shell Meat

东苑菠萝酸甜鱼

Sweet and Sour Fish with Pineapple and Bell Peppers

蒜米炒鲜时蔬

Stir Fried Fresh Seasonal Vegetable with Garlic

家乡鸡丝炒冬粉

Wok Fried Glass Noodle with Sheredded Chicken and Bean Sprout

雪花桃胶海底椰

Chilled Sea Coconut with Peach Raisin

酥炸上海窝饼

Crispy Shanghai Pancake

All prices are inclusive of service tax (SST).

東苑

SUPER DEAL SET
(INDIVIDUAL SERVING)

SET LUNCH MENU B

RM103.90nett | Per set/Person

(MINIMUM 2 PERSONS)

东苑三式开胃菜 Trio Appetizer

- Stir Fried Chicken with Bell Pepper and Szechuan Sauce
- Chilled Jelly Fish with Sesame Sauce and Ebiko
- Green Mixed Vegetables Salad

螺头乌蒜炖鸡汤

Double Boiled Chicken Soup with Black Garlic and Top Shell Meat

时果蜜汁烤鳕鱼

Baked Cod Fish with Teriyaki Sauce and Fruits Salad

干贝冬菇虾仁炒饭

Fried Fragrance Rice with Chicken and Sun-Dried Scallop

雪花桃胶海底椰

Chilled Sea Coconut with Peach Raisin

酥炸上海窝饼

Crispy Shanghai Pancake

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SUPER DEAL SET
(INDIVIDUAL SERVING)

VEGETARIAN ALL DAY SET MENU

RM61.50nett | Per set/Person

(MINIMUM 2 PERSONS)

开胃菜VEGETARIAN Appetizer

斋鹅素菜卷

Layered Beancurd Skin Wrapped with Crispy Vegetable

花菇鲜松菇菜胆汤

Double Boiled Mushroom Soup with Shimenji and Vegetables

佛砵腰果炒素鲜尤

Sautéed Vegetarian Squids with Cashew in Yam Dough

素叉烧炒饭

Vegetarian BBQ Chicken Fried Rice

雪花桃胶海底椰

Chilled Sea Coconut with Peach Raisin

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SUPER DEAL SET
(INDIVIDUAL SERVING)

TUNG YUEN DINNER SET MENU A

RM178.20nett | Per set/Person

(MINIMUM 2 PERSONS)

东苑三式拼盘 Tung Yuen Trio Combination

- Wok Fried Sliced Top Shell with Bell Pepper and Szechuan Chilli Paste
- Chilled Japanese Octopus with Jelly Fish and Sesame Paste
- Steamed Crabmeat Stick Dumpling

川式酸辣海鲜羹

Braised Hot and Sour Szechuan Soup with Prawn Meat
and Sheredded Sea Cucumber

带子虾球辣酱炒时蔬

Sautéed Prawn, Fresh Scallop with Seasonal Vegetable and Spicy Scallop Paste

蜜饯杏仁脆皮鸡柳

Crispy Boneless Chicken with Honey Marmite Sauce and Almond

肉松海鲜青龙菜炒饭

Fried Rice with Assorted Seafood, Royal Chive, Egg and Chicken Floss

芒果布丁配香草冰淇淋

Chilled Mango Pudding topped with Vanilla Ice Cream

東苑
SET DINNER

MENU A

RM1047.50nett | Per Table
(8 PERSONS)

东苑冷热拼盘

Duo Hot and Cold Combination

四川海鲜酸辣汤

Hot and Sour Szechuan Seafood Soup

黑椒酱烧鸡

Roasted Chicken with Black Pepper Sauce

泰式香芒红枣鱼

Deep Fried Red Snapper with Thai Mango Sauce

小辣椒麦片焗明虾

Sautéed White Shell Prawn with Spicy Oats flake

冬菇豆根扒小白菜

Braised Black Mushroom and Beancurd Skin with Siew Pak Choy

咸鱼仔炒香饭

Fried Rice with Chicken and Salted Fish

合时水果盘

Mixed Fruits Plater

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SET DINNER

MENU B

RM1047.50nett | Per Table

(8 PERSONS)

双冷拼盘

Duo Cold Combination

干贝蟹肉海味羹

Braised Dry Seafood Soup with Crab Meat and Sun-Dried Scallop

川式麻辣炸鸡块

Crispy Boneless Chicken with Sweetened Spicy Szechuan Sauce

姜茸小椒蒸石头甲鱼

Steamed Seabass fish with Minced Ginger and Chilli

干煸咸蛋明虾

Pan Fried White Shell Prawn with Salted Egg

三姑豆结烩津白

Stewed Assorted Mushroom and Beancurd Skin flower with Chinese Cabbage

青豆鸡丁焗香饭

Wok Fried Rice with BBQ Chicken and Green Pea

冻龙眼桃胶

Chilled Iced Longan with Peach Raisin

All prices are inclusive of service tax (SST).

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SET DINNER

MENU A

RM1365.50nett | Per Table

(8 PERSONS)

三叠三式热潮拼盘

Three Tier Hot Dish Combination

高汤干贝海味

Braised Dry Seafood Soup with Sun-Dried Scallop and Superior Chicken Stock

辣辣金银蒜烧鸡

Roasted Chicken with Sesame and Crispy Garlic

鼓油皇蒸龙虎斑

Steamed Dragon Tiger Garoupa fish with Supreme Soya Sauce

蜜汁芝麻焗明虾

Pan Fried White Shell Prawn with Honey and Sesame Sauce

冬菇海参合时蔬

Braised Sea Cucumber with Black Mushroom and Rouded with Garden Green

海鲜炒香饭

Wok Fried Fragrant Rice with Seafood

什果芒果布丁

Chilled Mango Pudding with Exotic Fruits

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SET DINNER

MENU B

RM1365.50nett | Per Table

(8 PERSONS)

东苑四式冷热荤

Four Cold Dish Combination

明火药材花胶炖鸡汤

Double Boiled Chicken Clear Soup with Fish Maw and Herbal

玉蓝蒸肥鸡

Steamed Chicken with Garden Green and Soya Sauce

泰式香芒炸石斑鱼

Deep Fried Garoupa Fish with Thai Chilli Sauce and Mango

辣油川式焗草虾

Baked Tiger Prawn with "Szechuan" Chilli Bean Sauce

蒜子海参扒津白

Braised Sea Cucumber with Roast Garlic and Chinese Cabbage

扬州炒饭

Wok Fried Fragrant Rice with "Yong Chow" Style

冰冻龙眼糖水

Chilled Iced Longan

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SET DINNER

MENU A

RM1471.50nett | Per Table

(8 PERSONS)

特式四喜冷热拼盘

Special Four Hot and Cold Plater

上汤干贝海味羹

Braised Dried Seafood Soup with Sun-Dried Scallop and Chicken Stock

玉蓝蒸菜园鸡

Steamed Village Chicken with Hong Kai Lan and Superior Soya Sauce

芝麻蜜汁焗明虾

Pan Fried White Shell Prawn with Honey and Sesame Sauce

清蒸龙虎斑

Steamed Dragon Tiger Garoupa fish with Supreme Soya Sauce

冬菇海参响螺烩时菜

Braised Sea Cucumber and Top Shell Abalone with Black Mushroom

and Rouded with Garden Green

干贝蟹肉炒饭

Wok Fried Fragrant Rice with Crab Meat and Sun-Dried Scallop

桃胶红豆沙

Hot Sweetened Red Bean Paste with Peach Raisin

東苑
SET DINNER

MENU B

RM1471.50nett | Per Table

(8 PERSONS)

宫廷四色冷拼盘

Imperial Four Cold Dish Combination

黑蒜药材炖鸡汤

Double Boiled Chicken Soup with Black Garlic and Herbs

四川麻辣酱烧鸡

Roasted Chicken with Spicy Szechuan Pepper Paste

咸蛋奶露焗草虾

Baked Tiger Prawn with Creamy Salted and Curry Leaf

泰式芒果炸龙虎斑鱼

Deep Fried Dragon Tiger Garoupa Fish with Thai Chilli Sauce and Mango

蒜子海参花胶烩津白

Braised Sea Cucumber and Baked Fish Maw with Roast Garlic
and Chinese Cabbage

扬州炒香饭

Wok Fried Fragrant Rice with "Yong Chow" Style

冰冻龙眼桃胶

Chilled Iced Longan with Peach Raisin