



LAI CHING YUEN

CHINESE RESTAURANT

**A Toss to Prosperity**  
**22<sup>nd</sup> January to 4<sup>th</sup> March 2018**

**大展鸿图齐捞生**

(海蜇捞生)

Yee sang with jelly fish

**(H) RM 88.00 nett, (W) RM 138.00 nett**

**发财齐捞生**

(脆鱼皮捞生)

Yee sang with crispy fish skin

**(H) RM 88.00 nett, (W) RM 138.00 nett**

**丰收年年齐捞生**

(炸软壳蟹捞生)

Yee sang with soft shell crab

**(H) RM 98.00 nett, (W) RM 168.00 nett**

**鸿运当头齐捞生**

(三文鱼捞生)

Yee sang with sliced Norwegian salmon

**(H) RM 98.00 nett, (W) RM 168.00 nett**

**财运亨通齐捞生**

(白饭鱼捞生)

Yee sang with white fish baits

**(H) RM 98.00 nett, (W) RM 168.00 nett**

**大富大贵齐捞生**

(鲍片捞生 - 二头鲍)

Yee sang with sliced abalone

**(H) RM 98.00 nett, (W) RM 168.00 nett**



LAI CHING YUEN

CHINESE RESTAURANT

Timeless Reunion Dinners  
22<sup>nd</sup> January to 4<sup>th</sup> March 2018  
RM 1,988.00 nett per table of 10

**丰收年年齐捞生**

(海蜇脆鱼皮齐捞生)

Yee sang with jelly fish and crispy fish skin

**喜气洋洋**

(蟹肉海鲜翅)

Double-boiled shark's fin soup with crabmeat and assorted seafood

**嘻哈大笑**

(辣子酱明虾)

Wok-fried prawns with spicy sauce

**如意吉祥**

(姜茸蒸桂花鱼)

Steamed Mandarin fish with minced ginger

**心想事成**

(琵琶烧鸡拼虾饼)

Roasted 'pi pa' style crispy chicken with prawn crackers

**福贵荣华**

(炸金针菇扒港芥兰)

Stir-fried Hong Kong kailan with enoki mushroom

**一帆风顺**

(腊味芋粒荷叶饭)

Fried rice with assorted Chinese waxed meat, wrapped in lotus leaf

**步步高升**

(煎,炸年糕)

Nian gao

**甜甜蜜蜜**

(龙眼雪耳海底椰)

Double-boiled white fungus with longan and sea coconut



LAI CHING YUEN

CHINESE RESTAURANT

Timeless Reunion Dinners  
22<sup>nd</sup> January to 4<sup>th</sup> March 2018  
RM 2,888.00 nett per table of 10

**发财齐捞生**

(三文鱼脆鱼皮捞生)

Yee sang with sliced Norwegian salmon and crispy fish skin

**大展鸿图**

(鲍参翅肚鸡丝大散翅)

Thick broth with shark's fin, shredded chicken and sea treasures

**黄金满罗**

(椒盐大明虾拼炸金菇)

Deep-fried prawn with salt and pepper, topped with deep-fried enoki mushroom

**春风得意**

(芋头豆筋蒜子焖笋壳鱼)

Braised soon hock fish with yam and bean puff

**富贵迎门**

(港式挂炉烧鸭)

Roasted Hong Kong style crispy duck

**好事发财**

(蚝豉发菜菇丝带子丝扒津白)

Braised Chinese cabbage with black moss, dried oyster, shredded mushroom and scallop

**一帆风顺**

(腊味荷叶糯米饭)

Glutinous rice with Chinese waxed meat, wrapped in lotus leaf

**步步高升**

(煎,炸年糕)

Nian gao

**如意吉祥**

(火龙果珍珠西米露)

Sweet dragon fruit with pearl served in sago cream



LAI CHING YUEN

CHINESE RESTAURANT

Timeless Reunion Dinners  
22<sup>nd</sup> January to 4<sup>th</sup> March 2018  
RM 3,888.00 nett per table of 10

**鴻運当头齐捞生**

(炸软壳蟹三文鱼捞生)

Yee sang with soft shell crab and sliced Norwegian salmon

**大展鴻图**

(干贝菜胆鸡炖十头鲍鱼仔汤)

Double-boiled dried scallop soup with Chinese cabbage and ten head mini abalone

**蒸蒸日上**

(松菇虾球炒带子芦笋)

Wok-fried prawn with shimeji mushroom, scallop and asparagus

**春风得意**

(清蒸鲳鱼)

Steamed pomfret fish with light soy sauce

**凤凰展翅**

(脆皮烧鸭)

Roasted crispy duck

**丰收年年**

(蚝豉发菜西兰花酿海参)

Stuffed sea cucumber with black moss, dried oyster and broccoli

**一帆风顺**

(腊味煲饭)

Steamed rice with Chinese waxed meat served in clay pot

**步步高升**

(煎,炸年糕)

Nian gao

**龙马精神**

(香芒露)

Sweetened mango cream



LAI CHING YUEN

CHINESE RESTAURANT

Timeless Reunion Dinners  
22<sup>nd</sup> January to 4<sup>th</sup> March 2018  
RM 5,888.00 nett per table of 10

**大富大贵齐捞生**

(鲍片捞生 - 二头鲍或龙虾)

Yee sang with choice of two head sliced abalone or lobster

**遍地黄金**

(沙皮大红乳猪)

Barbecued whole suckling pig

**大展鸿运**

(迷你佛跳墙)

Mini Buddha jump over the wall

**龙精虎猛**

(绍酒上汤焗生虾)

Steamed fresh water prawn served in superior broth with Chinese wine

**年年有余**

(清蒸星斑鱼)

Steamed grouper fish with light soy sauce

**金玉满堂**

(发菜酿海参鹅掌冬菇西兰花)

Stuffed sea cucumber with black moss, goose web, mushroom and broccoli

**多财满家**

(腊味煲饭)

Steamed rice with Chinese waxed meat served in clay pot

**富贵双全**

(煎,炸年糕)

Nian gao

**金枝玉叶**

(杨枝甘露)

Chilled mango puree with sago and pomelo, topped with vanilla ice cream



LAI CHING YUEN

CHINESE RESTAURANT

**Lunar New Year Specials**  
**22<sup>nd</sup> January to 4<sup>th</sup> March 2018**

**干贝菜胆鸡炖十头鲍鱼仔汤**

Double-boiled dried scallop soup  
with Chinese cabbage and ten head mini abalone

RM 108.00 nett

**绍酒上汤焗生虾**

Steamed fresh water prawn in superior broth  
with ginger and Chinese wine

RM 108.00 nett

**挂炉烧鸡拼虾饼**

Roasted crispy chicken with prawn crackers

RM 41.00 nett (half)

RM 82.00 nett (whole)

**蚝豉发菜菇丝带子丝扒津白**

Braised Chinese cabbage with black moss, dried oyster,  
shredded mushroom and scallop

RM 108.00 nett

**蚝豉发财海味煲**

Braised dried seafood with dried oyster and black moss

RM 168.00 nett

**腊味芋粒荷叶饭**

Fried rice with assorted Chinese waxed meat  
wrapped in lotus leaf

RM 68.00 nett

**发财酿海参**

Stewed stuffed sea cucumber with black moss

RM 88.00 nett

**炸年糕**

Deep-fried nian gao

RM 28.00 nett