

北京樓
PEKIN RESTORAN



M
E
N
U



北京云华宫

(柔佛再也花园)

为了配合马来同胞的口味，
所准备的饮食均是合乎回教条例，
因此有意要一尝华族美食的马来同胞，
大可放心的在这大快朵颐。



IN ADDITION, IN ORDER TO MEET THE TASTE OF LOCAL MALAY
COMPATRIOTS, PEKIN YUNHUA PALACE (JOHOR JAYA GARDEN)
PREPARED THE DISHES THAT FOLLOW THE EVERY SINGLE MUSLIM REGULATIONS,
MALAY WHO INTERESTED IN A TASTE OF CHINESE
FOOD COMPATRIOTS CAN BE ASSURED IN THIS RESTAURANT.

精致小菜

APETIZER, PEMBUKA SELEHA

大快朵颐前，
让我们向您推荐
「七样精致小菜」
来打开您的胃口，
开启您齿间的味蕾。

芭提雅鸡丁
PATAYA CHICKEN
Ayam Pataya



木瓜丝沙拉
PAPAYA SALAD
Betik Salad



生捞海蜇
JELLY FISH
Ikan Jelly

生捞日式八爪鱼
JAPANESE OCTOPUS
Jepun Style Sotong

烟熏鸭肉
SMOKED DUCK BREAST
Payudara Itik Salai

手撕鸡
SHREDDED CHICKEN
WITH LEMON AND ONION OIL
Ayam Kopet Dengan Limau Dan Bawang

木瓜丝沙拉
PAPAYA SALAD
Betik Salad

芭提雅鸡丁
PATAYA CHICKEN
Ayam Pataya

烟熏鸭肉
SMOKED DUCK BREAST
Payudara Itik Salai



芝士九节虾
CHEESE SHRIMP
Udang Keju



特色位上

SPECIAL DISHES, LAUK SPECIAL

海虾泡饭
HONG KONG STYLE
CONGEE WITH PRAWNS
Bubur Hong Kong Style
Dengan Udang Laut



日式烤鳕鱼
STEAMED COD FISH
JAPANESE STYLE
Jepun Style Steamed Ikan Kod

最少2份
MIN 2 SETS



鮑魚

ABALONE



鮑魚伴海參
ABALONE WITH SEA CUCUMBER
Abalone Dengan Gamat



三头鮑魚
THREE HEAD ABALONE
Abalone Saiz Ketiga

鮑魚 ABALONE

红烧十头鮑魚 时价 SEASON PRICE
BRAISED 10 HEAD ABALONE
Lebam Abalone Size Sepuluh

一头鮑魚 时价 SEASON PRICE
ONE HEAD ABALONE
Abalone Saiz Pertama

二头鮑魚 时价 SEASON PRICE
TWO HEAD ABALONE
Abalone Saiz Kedua

三头鮑魚 时价 SEASON PRICE
THREE HEAD ABALONE
Abalone Saiz Ketiga

四头鮑魚 时价 SEASON PRICE
FOUR HEAD ABALONE
Abalone Saiz Keempat

南非巨鮑魚 时价 SEASON PRICE
SOUTH AFRICA GIANT ABALONE
South Africa Abalone Besar

俗稱「海味之冠」的鮑魚，

自古以來就是海產八珍之一，鮑魚是名貴的海珍品之一。

肉質細嫩，鮮而不膩。營養豐富，清而味濃！

鮑魚含有豐富的蛋白質，還有較多的鈣，鐵，

碘和維生素A等營養元素，營養價值是澳大利亞核桃的7倍。

功效能養陰，平肝，固腎，可調整腎上腺分泌，

具有雙向性調節血壓的作用。

另加 ADD ON (per serving)

豆腐
BEANCURD
Tauhu

花菇
MUSHROOM
Cendawan

鵝掌
GOOSE PALM
Kaki Angsa

海參
SEA CUCUMBER
Gamat

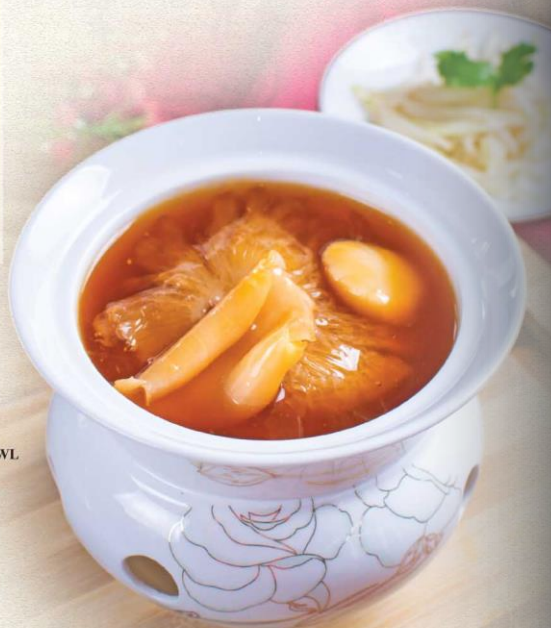
花膠
FISH MAW
Perut Ikan Kering



鱼翅

SHARK FINS

碗仔小鲍翅
SHARK FIN IN A BOWL
Shark Fin Mangkuk



位上 (最少两份) MIN 2 BOWLS 中 MEDIUM 大 LARGE 特大 EXTRA LARGE

干贝日本翅
DRIED SCALLOP WITH JAPANESE SHARK'S FIN
Jepun Shark Fins Dengan Scallop Kering

干贝鱼翅
DRIED SCALLOP WITH SHARK'S FIN
Shark Fins Dengan Scallop Kering

蟹肉鱼翅
CRABMEAT SHARK'S FIN
Shark Fin Dengan Isi Ketam

碗仔小鲍翅
SHARK FIN IN A BOWL
Shark Fin Mangkuk

沙煲海味小鲍翅
SHARK FIN WITH DRIED SEAFOOD
Shark Fin Dengan Seafood Kering

原粒翅 时价 SEASON PRICE
SHARK FIN SPECIAL
Specialty Shark Fins

红烧干贝粒大鲍翅 预订 ADVANCE ORDER
SUPERIOR SHARK FIN
WITH BRAISED DRIED SCALLOP
Shark Fin Besar Dengan Scallop Kering



位上 (最少两份) MIN 2 BOWLS 中 MEDIUM 大 LARGE

日本菇汤
JAPANESE MUSHROOM SOUP
Sup Cendawan Jepun

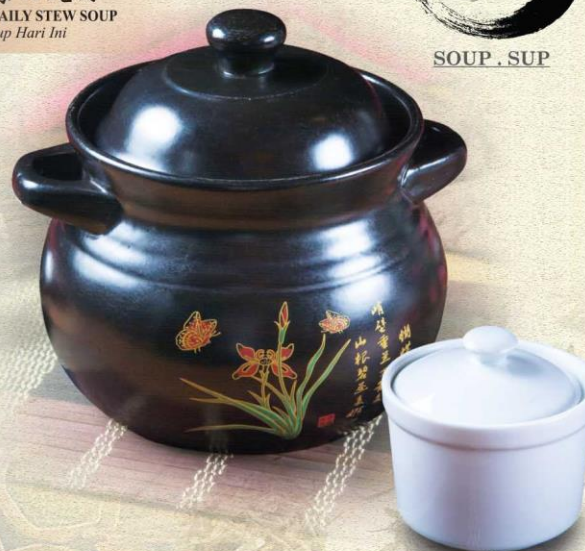
福州羹
HOCK CHEW SOUP
Sup Hock Chew

四川酸辣羹
SZE CHUAN HOT AND SOUR SOUP
Sup Masam Pedas Sze Chuan Style

干贝海参羹
SCALLOP AND SEA CUCUMBER SOUP
Sup Scallop Kering Dengan Timun Laut

汤
SOUP . SUP

每日炖汤
DAILY STEW SOUP
Sup Hari Ini



魚

FISH . IKAN

龙趸 时价 SEASON PRICE

GIANT GROUPER
Kerapu Besar

东星斑 时价 SEASON PRICE

BLUE SPOTTED SEA BASS
Kerapu Bintik Biru

笋壳 时价 SEASON PRICE

MARBLE GOBY
Soon Hock / Ikan Ketutu

石斑 时价 SEASON PRICE

GROUPE
Kerapu

老虎斑 时价 SEASON PRICE

TIGER GROUPE
Kerapu Harimau

七星斑 时价 SEASON PRICE

LEOPARD CORAL GROUPE
Ikan Kerapu Bintang

苏眉 时价 SEASON PRICE

HUMP HEAD WRASSE
Kerapu Napoleon

青衣 时价 SEASON PRICE

GREEN WRASSES
Wrasses Hijau

法国多宝鱼 时价 SEASON PRICE

FRENCH FLOUNDERS
Flounders Perancis

鳕鱼 时价 SEASON PRICE

COD FISH
Ikan Kod

红桂鱼 时价 SEASON PRICE

RED SNAPPER
Ikan Merah

斗鲷 时价 SEASON PRICE

PROMPRET
Pomfret

烹调法

COOKING METHOD . KAEPAH MEMASAK

港式清蒸

HONG KONG STYLE STEAMED
Stim Hong Kong Style

潮州清蒸

TEOCHEW STEAMED
Stim Teochew Style

沙煲姜葱

SPRING ONION GINGER CLAYPOT
Daun Bawang Halia Dalam Belanga

娘惹蒸

NYONYA STEAMED
Stim Nyonya Style

干煎式

DEEP FRIED
Goreng

泰式炸

DEEP FRIED THAI STYLE
Goreng Thai Style

刺身

RAW (SASHIMI)
Mentah

热汤

SOUP
Sup

红烧酸甜

SWEET AND SOUR
Masam Manis

菜圃蒸

STEAMED WITH DRIED RADISH
Stim dengan Lobak Kering

油浸式

SOFT FRIED WITH OYSTER SAUCE
Goreng dengan Sos Tiram

砂煲姜葱鱼

SPRING ONION GINGER CLAYPOT
Daun Bawang Halia Dalam Belanga

港式蒸笋壳

HONG KONG STYLE STEAMED
Stim Hong Kong Style

螃蟹 CRAB . KETAM

软壳蟹

SOFT SHELL CRABS
Ketam Tempurung Lembut

烹调法: 金沙, 鸡肉松, 椒盐

CUISINE: SPECIALITY GOLDEN, CHICKEN FLOSS, SPICY SALT

Masak: Telur Masin, Benang Ayam, Garam Pedas

本地肉蟹

LOCAL CRABS
Ketam Tempatan

深海花蟹

DEEP SEA FLOWER CRABS
Ketam Bunga

雪白螃蟹 (季节)

WHITE CRABS
Ketam Putih

面包螃蟹 (季节)

BROWN CRABS
Ketam Coklat

阿拉斯加蜘蛛蟹 (季节)

ALASKAN CRABS
Ketam Alaskan

咸蛋黄蟹

SALTED EGG YOLK CRAB
Ketam Telur Masin



烹调法 CUISINE . MASAK

咸蛋黄

SALTED EGG YOLK
Telur Masin

白胡椒

WHITE PEPPER
Lada Putih

上汤

BRAISED WITH MASTER STOCK
Goreng dengan Sos Master

姜葱炒

SPRING ONION & GINGER
Daun Bawang dgn Halia

酸甜

SWEET AND SOUR
Masam Manis

沙煲冬粉

CRAB WITH WINTER NOODLES IN CLAYPOT
Suun Dalam Belanga

酸辣

SOUR & SPICY
Masam Pedas

清蒸

STEAM
Stim

法式

BUTTER CREAM
Krim Butter

烧烤

BBQ
BBQ

黑椒

BLACK PEPPER
Lada Hitam

甘香

DRY CURRY
Kari Kering

酸甜螃蟹

SWEET AND SOUR CRAB
Ketam Masam Manis



龙虾 LOBSTER

本地龙虾 时价 SEASON PRICE
LOCAL LOBSTER
Lobster Tempatan

花龙虾 时价 SEASON PRICE
FLOWER LOBSTER
Lobster Bunga

波士顿龙虾 时价 SEASON PRICE
BOSTON LOBSTER
Lobster Boston

澳洲龙虾 (季节) 时价 SEASON PRICE
AUSTRALIA LOBSTER
Lobster Australia

蒜蓉蒸龙虾
MINCED GARLIC STEAM LOBSTER
Bawang Putih Steam Lobster



烹调法

COOKING METHOD . KAEDAH MEMASAK

刺身
SASHIMI
Mentah

芝士
CHEESE BAKED
Dibakar Keju

蒜香式
GARLIED AND DRIED SHRIMPS
Udang Kering dengan Bawang Putih

沙律式
SALAD
Salad

翡翠油泡式
PAN FRIED
Goreng Minyak

蒜蓉蒸
GARLIC STEAMED
Kukus dengan Bawang Putih

上汤
BRAISED WITH MASTER STOCK
Goreng dengan Sos Master

焗面
WITH HONG KONG NOODLES
Dengan Mee Hong Kong

沙煲古法
TRADITIONAL CLAYPOT
Belanga Traditional

苏东 SQUID SOTONG

小 中 大
SMALL MEDIUM LARGE

参巴苏东
SAMBAL FRIED SQUID
Sambal Sotong

三椒圣子蚌

THREE PEPPER BAMBOO CLAM

Kerang Buluh Masak Tiga Jenis Lada

(最少三粒 MIN 3PCS)

时价 SEASON PRICE



甘香啦啦

DRIED CURRY CLAM

Kari Kering Masak Kerang Laut

(最少一公斤 MIN 1kg)

时价 SEASON PRICE



蒜蓉炒啦啦

GARLIC FRIED CLAM

Bawang Putih Masak Kerang Laut

(最少一公斤 MIN 1kg)

时价 SEASON PRICE



芝士烤美国生蚝

CHEESE BAKED AMERICA OYSTERS

Keju Bakar Tiram America

(最少三粒 MIN 3PCS)

时价 SEASON PRICE



FRESH WATER
MUSSELS (OYSTERS)
KERANG LAUT AND TIRAM

美国生蚝

AMERICA OYSTERS

Tiram America

时价 SEASON PRICE

(最少三粒, Min 3pcs)

苏格兰圣子蚌

SCOTLAND BAMBOO CLAMS

Kerang Buluh Scotland

时价 SEASON PRICE

(最少三支, Min 3pcs)

加拿大象拔蚌

GEODUCK

Geoduck Canada

预订 ADVANCE ORDER

沙白啦啦

WHITE CLAM

Kerang Putih

时价 SEASON PRICE

(最少1公斤, Min 1kg)

蒜蓉蒸圣子蚌

GARLIC STEAMED BAMBOO CLAM

Kerang Buluh Stim dengan Bawang Putih

时价 SEASON PRICE

(最少三支, Min 3pcs)

干香啦啦

DRIED CURRY CLAM

Kari Kering Masak Kerang Laut

时价 SEASON PRICE

(最少1公斤, Min 1kg)

蒜蓉蒸圣子蚌

GARLIC STEAMED BAMBOO CLAM

Kerang Buluh Stim Dengan Bawang Putih

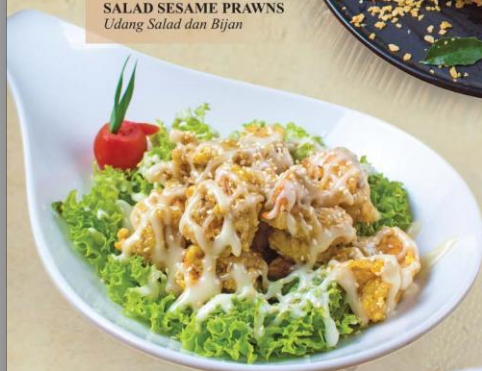




鼓油皇朋虾
PAN-FRIED PRAWNS IN
PREMIUM SOY SAUCE
Udang Goreng dalam Kicap Premium



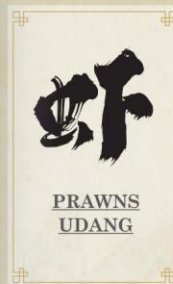
麦片虾婆
CEREAL CRAY FISH
Nestum Udang Kipas



沙律芝麻虾球
SALAD SESAME PRAWNS
Udang Salad dan Bijan



芦笋猫耳虾球
ASPARAGUS WITH PRAWNS
AND BLACK FUNGUS
*Udang Masak Dengan
Asparagus Dan Kulat Hitam*



蒜香虾球
FRIED PRAWNS WITH
GARLIC AND DRY SHRIMPS
*Udang Goreng Dengan Bawang
Putih Dan Udang Kering*

沙律芝麻虾球
SALAD SESAME PRAWNS
Udang Salad and Bijan

甘香虾婆 (时价)
DRIED CURRY CRAY FISH
*Udang Kipas Masak Kari Kering
(SEASON PRICE)*

咸蛋虾球
SALTED EGG YOLK PRAWNS
Udang Masak Telur Masin

芦笋猫耳虾球
ASPARAGUS WITH PRAWNS
AND BLACK FUNGUS
*Udang Masak Dengan
Asparagus Dan Kulat Hitam*

麦片虾婆
CEREAL CRAY FISH
Nestum Udang Kipas

双味虾球
DUAL FLAVOURS PRAWNS
Udang Masak Dua Rasa

中 MEDIUM 大 LARGE

自备虾收费。COOKING FEE FOR BRING YOUR OWN PRAWN
Masak Harga Untuk Udang Bawa Sendiri

小 SMALL 中 MEDIUM 大 LARGE 特大 EXTRA LARGE

印尼虾
INDONESIAN CURRY PRAWNS
Indonesian Kari Udang

煎煎虾
GOLDEN CRISPY PRAWNS
Udang Goreng

自备虾收费。COOKING FEE FOR BRING YOUR OWN PRAWN
Masak Harga Untuk Udang Bawa Sendiri

小 SMALL 中 MEDIUM 大 LARGE 特大 EXTRA LARGE

印尼咖喱虾
INDONESIAN CURRY PRAWN
Indonesian Kari Udang





海参花胶带子
BRAISED SEA CUCUMBER
FISH MAW AND SCALLOPS
*Timun Laut Masak Perut Ikan
Dan Scallops*



海参鱼鳔
BRAISED SEA CUCUMBER WITH FISH MAW
Timun Laut Masak Dengan Perut Ikan

盆菜

EXOTIC PEKIN SEAFOOD
Penkin Poon Choi Makanan Laut
预定 ADVANCE ORDER
时价 SEASON PRICE

客家式盆菜
HAKKA SEAFOOD POT
Hakka Poon Choi

豪华大盆菜
PEKIN SPECIALTY SEAFOOD POT
Pekin Poon Choi Special



红烧鹅掌煲
BRAISED GOOSE WEBS
Kaki Angsa Masak Dalam Belanga



海味 SEAFOOD MAKANAN LAUT

小 中 大 特大
SMALL MEDIUM LARGE EXTRA LARGE

海参花胶带子
BRAISED SEA CUCUMBER FISH MAW AND SCALLOPS
Timun Laut Masak Perut Ikan Dan Scallops

海参鹿根
BRAISED SEA CUCUMBER WITH DEER TENDERLOIN
Timun Laut Masak Dengan tenderloin Rusa

海参冬菇
BRAISED SEA CUCUMBER WITH MUSHROOM
Timun Laut Masak Dengan Cendawan

海参鱼鳔
BRAISED SEA CUCUMBER WITH FISH MAW
Timun Laut Masak Dengan Perut Ikan

一品锅
MIXED SEAFOOD IN CLAYPOT
Campuran Makanan Laut Dalam Belanga

红烧花胶
BRAISED SUPERIOR FISH MAW
Ikan Perut Top Grade

时菜炒带子
VEGETABLES WITH SCALLOPS
Sayur-sayur Masak Scallops

红烧鹅掌煲 (最少四支 MIN 4 PCS)
BRAISED GOOSE WEBS
Kaki Angsa Masak Dalam Belanga

龙船海参 预定 预订 ADVANCE ORDER
DRAGON BOAT SEA CUCUMBER
Timun Laut Dragon Boat
时价 SEASON PRICE

红烧鲨鱼唇 时价 SEASON PRICE
BRAISED SHARKS LIPS
Bibir Jerung

盆菜 预订 ADVANCE ORDER
EXOTIC PEKIN SEAFOOD
Penkin Poon Choi Makanan Laut
时价 SEASON PRICE



肉菜

MEAT
DAGING

半只 一只
HALF FULL

蒜香手扒小烧鸡
ROASTED GARLIC SPRING CHICKEN
Ayam Goreng Dengan Bawang Putih

柠檬鸡
LEMON CHICKEN
Ayam Lemon

泰式鸡
THAI STYLE CHICKEN
Ayam Thai Style

烧鸭
ROASTED DUCK
Itik Bakar

枇杷鸭
CRISPY DUCK
Itik Goreng Crispy

北京鸭
PEKIN DUCK
Itik Pekin

北京鸭
PEKIN DUCK
Itik Pekin



小 中 大
SMALL MEDIUM LARGE

京城鸡丁
PEKIN CHICKEN
Ayam Pekin

蒙古鸡丁
MONGOLIAN CHICKEN
Ayam Mongolian

宫保鸡丁
DRY CHILLI CHICKEN
Ayam Masak Cili Kering (Kung-Pao)

子姜鸡丁
GINGER CHICKEN
Ayam Halia

冰镇鸡丁
SNOW HUNTER
Ayam Masam Manis Dengan Ais

鹿肉 (姜葱/黑椒)
DEER MEAT (SPRING ONION GINGER / BLACK PEPPER)
Daging Rusa (Dau Bawang Dan Halia / Lada Hitam)

蒜香手扒小烧鸡
ROASTED GARLIC SPRING CHICKEN
Ayam Goreng Dengan Bawang Putih



家乡小菜

HOMETOWN DISHES, ASIAN CUISINE

小 中 大
SMALL MEDIUM LARGE

芙蓉煎蛋
OMELETTE
Telur Dadar

虾仁煎蛋
FRIED EGG WITH SHRIMPS
Telur Goreng Dengan Udang

特色三丝蛋
SPECIALTY EGG
Telur Specialty

北京茄子
PEKIN EGGPLANT
Terung Pekin

肉松茄子
FRIED EGGPLANT WITH CHICKEN FLOSS
Goreng Terung Dengan Benang Ayam

香辣茄子
SPICY EGGPLANT
Pedas Terung

蛋丝金瓜
SALTED EGG FLOSS WITH PUMPKINS
Labu Masak Dengan Telur Masin

风味小炒
MIXED VEGETABLE WITH NYONYA SAUCES
Goreng Sayur Campur Dengan Sos Nyonya

杏片寿果
MIXED VEGETABLE WITH ALMOND FLAKES
Goreng Sayur Campur Dengan Keping Badam

潮州小菜
TEOCHEW MIXED VEGETABLE
Goreng Sayur Campur Teochew Style

日本菇时菜
JAPANESE MUSHROOMS MIXED VEGETABLE
Goreng Sayur Campur Dengan Cendawan Jepun

黄金三宝
MIXED VEGETABLES WITH SALTED EGG
Goreng Sayur Campur Dengan Telur Masin

三椒烩双菇
MIXED MUSHROOMS WITH SWEET PEPPERS
Goreng Cendawan Campur Dengan Tiga Lada

特色三丝蛋
SPECIALTY EGG
Telur Specialty



香辣茄子
SPICY EGGPLANT
Pedas Terung



黄金三宝
MIXED VEGETABLES
WITH SALTED EGG
Goreng Sayur Campur
Dengan Telur Masin



豆腐

BEANCURD
TAUHU

鲍汁豆腐 (最少三片, Min 3pcs)
HOMEMADE BEAN CURD
Homemade Tauhu

小 中 大
SMALL MEDIUM LARGE

菜圃豆腐
DRIED RADISH BEAN CURD
Lobak Kering Tauhu

葱油豆腐
FRIED ONION BEAN CURD
Minyak Bawang Tauhu

鱼香手工豆腐煲
SALTED FISH BEAN CURD WITH CLAYPOT
Ikan Masin Tauhu Dalam Belanga

麻婆豆腐
MAPO BEAN CURD
Mapo Tauhu

豆根豆腐
SAUTED GLUTEN BEAN CURD
Gluten Dengan Tauhu

三菇豆腐
MIXED MUSHROOM WITH BEANCURD
Cendawan Campur Dengan Tauhu

北京豆腐
PEKIN BEANCURD
Pekin Tauhu

柴鱼豆腐
BONITA FLAKES BEAN CURD
Bonita Flakes Tauhu

鲍汁豆腐
HOMEMADE BEAN CURD
Homemade Tauhu



鱼香手工豆腐煲
SALTED FISH BEAN CURD WITH CLAYPOT
Ikan Masin Tauhu Dalam Belanga

柴鱼豆腐
BONITA FLAKES BEAN CURD
Bonita Flakes Tauhu



菜

VEGETABLES
SAYUR-SAYURAN

竹炭芋香圈
CHARCOAL YAM BASKET
Arang Bakul Keladi



二味芥兰
TWO TASTE "KAI LAN"
Kailan Masak Dua Rasa



油么
CHINA LETTUCE
Selada Cina

中国菜心
CHINA CHOYSUM
Choysum Cina

中国奶白
CHINA PAK CHOY
Pak Choy Cina

港式芥兰
HONGKONG KAILAN
Kailan Hongkong

有机青龙菜
ORGANIC ROYAL CHIVES
ORGANIC ROYALE CHIVES

美国芦笋
ASPARAGUS
Asparagus

西兰花
BROCCOLI
Brokoli

锅胆元菜
SPECIALTY EGG YORK SPINACH
Telur Masak Bayam Special

二味芥兰(鸭肉)
TWO TASTE "KAI LAN"
Kailan Masak Dua Rasa

茶香四季豆
TEALEAF FRENCH BEANS
Kacang Perancis Masak Daun Teh

竹炭芋香圈
CHARCOAL YAM BASKET
Arang Bakul Keladi

马来风光
WATER SPINACH FRIED WITH DRIED CHILLI
Sambal Kangkung



有机青龙菜
ORGANIC ROYAL CHIVES
ORGANIC ROYALE CHIVES

小 中 大
SMALL MEDIUM LARGE

素食

VEGETARIAN
FOOD

鱼翅
VEGETARIAN SHARK FINS
Vegetarian Sirip Jerung

北京鸭
PEKIN VEGETARIAN DUCK
Pekin Vegetarian Itik

家乡芥兰
HOMETOWN KAILAN
Kailan Kampung

椒盐日本菇
SPICY SALT JAPANESE MUSHROOM
Garam Pedas Cendawan Jepun

沙律包菜花
CAULIFLOWER WITH MAYO
Bunga Kubis Dengan Mayo

金沙莲藕/茄子
SPECIALTY GOLDEN LOTUS ROOT / EGGPLANT
Akar Teratai Masak Golden Special / Terung Masak Golden Special

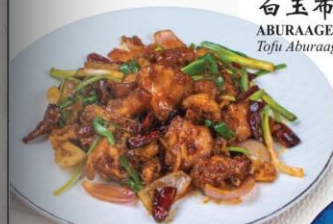
宫保猴头菇
DRY CHILI HERICIUM MUSHROOM
Pameran Hericium Masak Cili Kering (Kung-Pao)

百合豆腐 (最少六片, Min 6pcs)
ABURAAAGE BEANCURD POUCHES
Aburaage Tauhu Pouches

金瓜素瓜子 (五粒/十粒, 5pcs/10pcs)
VEGETABLE BALL WITH PUMPKIN SAUCE
Bebola Vegetable Dengan Sos Labu

白玉布袋 (最少两份, Min 2plate)
ABURAAAGE TOFU POUCHES
Tofu Aburaage

宫保猴头菇
DRY CHILI HERICIUM
MUSHROOM
Pameran Hericium Masak
Cili Kering (Kung-Pao)



白玉布袋
ABURAAAGE TOFU POUCHES
Tofu Aburaage
(预订, ADVANCE ORDER)



金瓜素瓜子
VEGETABLE BALL WITH PUMPKIN SAUCE
Bebola Vegetable Dengan Sos Labu
(五粒/十粒, 5pcs/10pcs)



粉面饭

RICE & NOODLES
NASI & MEE

小 中 大
SMALL MEDIUM LARGE

招牌面线
PEKIN SPECIALTY FRIED NOODLES
Pekin Specialty Mee Goreng

三丝捞生面
THREE SHREDDED NOODLES
Mee Masak Tiga Dagging

干炒寿面
FRIED BIRTHDAY NOODLES
Mee Goreng Hari Jadi

河粉
KUEY TIAO
Kuetiau

星洲米粉
SINGAPORE FRIED BEE HOON
Bihun Goreng Singapore Style

炸酱辣面
SZECHUAN NOODLES
Mee Pedas Szechuan

咸鱼炒饭
FRIED RICE WITH SALTED FISH
Nasi Goreng Ikan Masin

扬州炒饭
YANGZHOU FRIED RICE
Nasi Goreng Yangzhou

树仔菜米粉
BEE HOON WITH MANI
Bihun Dengan Sayur Manis

海鲜焖面
SEAFOOD NOODLES
Mee Makanan Laut

招牌泡饭
HONGKONG STYLE CONGEE WITH PRAWNS
Bubur Hong Kong Style Dengan Udang Laut

时价 SEASON PRICE

树仔菜米粉
BEE HOON WITH MANI
Bihun Dengan Sayur Manis

海鲜焖面
SEAFOOD NOODLES
Mee Makanan Laut

砂煲饭

CLAYPOT RICE
NASI CLAYPOT

菜园起骨鸡饭
KAMPUNG CHICKEN (BONELESS) RICE
Nasi Ayam Kampung (boneless)
(小, SMALL) (大, LARGE)
(需要45分钟准备, NEED 45 MINUTES TO PREPARE)



葱油手撕鸡饭
SHREDDED CHICKEN RICE
Nasi Ayam
(小, SMALL) (大, LARGE)
(需要45分钟准备, NEED 45 MINUTES TO PREPARE)



烟熏鸭黑蒜饭
BLACK ONION RICE
Nasi Bawang Hitam

(小, SMALL) (大, LARGE)

(需要45分钟准备, NEED 45 MINUTES TO PREPARE)



甜品

DESSERT
PENCUCI MULUT

小 中 大
SMALL MEDIUM LARGE

炸榴莲 (最少四片, Min 4pcs)

FRIED DURIAN
Durian Goreng

锅饼 (莲蓉/豆沙)

CASSEROLE CAKE (LOTUS SEED / BEAN)
Kek Kaserol

潮州芋泥

TEOCHEW YAM
Keladi Teochew

龙眼西瓜露 (最少两份, Min 2pax)

LONGAN WITH WATERMELON JUICE
Longan Dengan Tembikai Jus

蜜瓜西米露 (最少两份, Min 2pax)

HONEY DEW SAGO
Sagu Tembikai Susu

芒果西米露 (最少两份, Min 2pax)

MANGO SAGO
Sagu Mangga

手工豆花 (预订, ADVANCE ORDER)

HANDMADE SWEET BEANCURD
Tauhu Manis

炖雪蛤 (预订, ADVANCE ORDER)

SNOW JELLY
Jelly Salji

麦片汤丸 (最少五粒, Min 5pcs)

DUMPLING WITH CEREAL
Ladu Dengan Cereal

芋香饼 (最少五粒, Min 5pcs)

TARO PIE
Pai Taro

芋香饼

TARO PIE
Pai Taro

麦片汤丸

DUMPLING WITH CEREAL
Ladu Dengan Cereal

饮料

DRINKS
MINUMAN

果汁

FRESH JUICE
Jus Segar

橙

ORANGE
Limau

萝卜

CARROT
Lobak

蜜瓜

HONEY DEW
Tembikai Susu

青苹果

GREEN APPLE
Epal Hijau

黄梨

PINEAPPLE
Nanas

芒果

MANGO
Mangga

西瓜

WATERMELON
Tembikai

木瓜

PAPAYA
Betik

龙珠果

DRAGON FRUIT
Buah Naga

甜菜根汁

BEETROOT JUICE
Bit Jus

招牌菜心汁

SIGNATURE CABBAGE JUICE
Kobis Jus



中国茶

CHINA TEA
TEH CINA

香片

JASMINE
Melati

秋王

QIU WANG
Qiu Wang

柑普

PUER TEA
Teh Puer

菊宝

MIXED CHRYSANTHEMUM
Kekwa Campur

铁观音

TIE KUAN YIN
Tie Kuan Yin

菊花

CHRYSANTHEMUM
Kekwa





PEKIN RESTORAN