





北京楼是一间驻落在柔佛州首都新山区的闻名酒楼，成立的时日虽然不久，但却只用了短短几年时间在坊间取不错的口碑与赞誉，在这个饮食业发展蓬勃的繁荣都市中占得一席位。

北京楼总共拥有五间分行，即北京楼（柔佛再也花园），北京云华宫（柔佛再也花园），五福北京城（五福城），北京楼（烈光镇），以及北京海鲜楼（圣淘沙花园），这四间分行分别驻落在新山区的主要地点，不仅交通便利，而且地点适中，食客们很容易就可以寻找到。

北京楼的内部装潢以简单，雅致为主，富有现代化气息的布置和户外优美的环境让各位宾客得以舒适，温馨的环境之下享用美食。同时，宽敞明亮的大厅适合用来举办各式的庆赛如寿宴，喜宴，庆功宴，弥月宴，以及其它大型喜庆宴会。

在菜肴上，除了家常菜外北京楼也创造了富有北京楼特有的精致菜肴。而为了方便客户，我们也有各种配套以供客户选择。尤其在佳节期间，我们会特别推出富有佳节特色的菜肴配套以迎合客户要求。

此外，为了配合马来同胞的口味，五福北京城（五福城）及北京云华宫（柔佛再也花园）所准备的饮食均是合乎回教条例的，因此有意要一尝华族美食的马来同胞大可放心的在这间分行大快朵颐。



开胃小菜

Appetizer

-  A01. 手撕杏鲍菇
SHREDDED ABALONE MUSHROOMS
-  A02. 口水鸡 (菜园鸡)
SICHUAN HOT SPICY KAMPUNG CHICKEN
- A03. 冻猪手
CHILLED PORK
- A04. 烟熏鸭
SMOKED DUCK
- A05. 生捞海蜇
JELLY FISH
- A06. 冻豆腐 (皮蛋)
CENTURY EGGS WITH BEANCURD
- A07. 金手指
SEAFOOD FRIED ROLL
(最少4支 / Minimum 4pcs)



金手指

SEAFOOD FRIED ROLL
(最少4支 / Minimum 4pcs)

手撕杏鲍菇
SHREDDED ABALONE MUSHROOMS

口水鸡 (菜园鸡)
SICHUAN HOT SPICY KAMPUNG CHICKEN



冻猪手
CHILLED PORK

冷盘

Cold Dishes

S/小 M/中 L/大

- B01. 三色拼
THREE COMBINATION COLD DISH
- B02. 五福临门
FIVE COMBINATION COLD DISH
- B03. 四热上品萃 (时价 SEASON PRICE)
FOUR CLASSIC COLD DISH
- B04. 山水四季拼 [预定] (时价 SEASON PRICE)
FOUR PREMIUM COLD DISH (PRE-ORDER)

冷盘

冷盘是現代宴席中不可缺少，引人人入勝的一類菜品，其制作工藝歷史悠久，聞名遐邇。

在烹調方法上涼菜除必須達到干香、脆嫩、爽口等要求外，品有餘香。刀工是決定涼菜形態的主要工序。在操作上必須認真精細，做到整齊美觀。

正所謂，色，香，味，俱全。冷盤具有賞心悅目的美意，更有開胃消暑的功效。



红烧海参伴鹅掌

SEA CUCUMBER WITH GOOSE WEB

最少两份
MIN 2 PORTION



三味前菜
BBQ APPETIZER
(CRISPY PORK, DUCK CUBE IN GOLDEN CONE, JELLY FISH)
烧肉·金杯鸭松·海哲絲

最少两份
MIN 2 PORTION

位上菜肴

最少两份
MIN 2 PORTION

- C01. 虾酱一支骨
SHRIMPS PASTE CRISPY PORK RIBS
- C02. 北京香排
PEKIN BBQ PORK RIBS
- C03. 金汁排骨
PORK RIBS WITH PUMPKIN SAUCE
- C04. 三味前菜
ROASTED APPETIZER
- C05. 九节虾
TIGER PRAWN
- C06. 香茅酱鲷鱼
GRILLED COD FISH WITH LEMONGRASS SAUCE
- C07. 红烧海参伴鹅掌 (时价 SEASON PRICE)
SEA CUCUMBER WITH GOOSE WEB

虾酱一支骨

SHRIMPS PASTE CRISPY PORK RIBS

最少两份
MIN 2 PORTION



九节虾

TIGER PRAWN

最少两份
MIN 2 PORTION



香茅酱鲷鱼

GRILLED COD FISH WITH LEMONGRASS SAUCE

最少两份
MIN 2 PORTION



PER SERVING /
一人份 M/中 L/大
(最少两盅)
(MIN 2 BOWLS)

D01. 福州羹
HOCK CHEW BROTH

D02. 四川酸辣羹
SICHUAN SPICY HOT SOUR BROTH

D03. 干贝鱼鳔羹
FISH MAW BROTH

D04. 干贝日本翅(手工翅)
DRY SCALLOP JAPANESE SHARK'S FIN

D05. 干贝海参羹
DRY SCALLOP SEA CUCUMBER BROTH

羹
Broth

干贝鱼鳔羹
FISH MAW BROTH

最少两份
MIN 2 PORTION

干贝海参羹
DRY SCALLOP SEA CUCUMBER BROTH

最少两份
MIN 2 PORTION

E01. 每日例汤(盅)
SOUP OF THE DAY (PER BOWL)

E02. 每日例汤(煲)
SOUP OF THE DAY (PER CLAYPOT)

E03. 土鸡鱼鳔煲 (预定 PRE-ORDER)
STEW FISH MAW WITH KAMPUNG CHICKEN SOUP

炖汤

Stew Soup



每日例汤, 可询问点菜员
DAILY SOUP, PLEASE ASK THE CAPTAIN FOR MORE INFORMATION.

F01. 红烧十头鲍鱼 (时价 SEASON PRICE)
BRAISED TEN HEAD ABALONE

F02. 一头鲍鱼 (时价 SEASON PRICE)
ONE HEAD ABALONE

F03. 二头鲍鱼 (时价 SEASON PRICE)
TWO HEAD ABALONE

F04. 三头鲍鱼 (时价 SEASON PRICE)
THREE HEAD ABALONE

F05. 四头鲍鱼 (时价 SEASON PRICE)
FOUR HEAD ABALONE

F06. 五头鲍鱼 (时价 SEASON PRICE)
FIVE HEAD ABALONE

F07. 日本吉品鲍 (时价 SEASON PRICE)
JAPANESE SPECIAL GRADE ABALONE

另加 ADD ON

+A.
花菇
MUSHROOM

+B.
鹅掌
GOOSE WEB

+C.
海参
SEA CUCUMBER

红烧十头鲍

时价
SEASON
PRICE

鲍鱼

Abalone

智利
红烧鲍鱼

时价
SEASON
PRICE

日本吉品鲍

时价
SEASON
PRICE



PER PAX /
一人份
(最少两盅)
(MIN 2 BOWLS)

M/中 L/大

G01. 干贝鱼翅
DRY SCALLOPS SHARK'S FIN

G02. 蟹皇鱼翅
CRAB MEAT SHARK'S FIN

G03. 碗仔小鲍翅
SHARK'S FIN IN BOWL

G04. 海味小鲍翅
SHARK'S FIN WITH DRIED SEAFOOD

G05. 上汤原粒翅
SUPERIOR SHARK'S FIN

G06. 干贝粒扒大鲍翅
SUPERIOR SHARK'S FIN WITH DRY SCALLOPS

PER SERVING / 一人份

(时价 SEASON PRICE)

鱼翅

Superior
Shark's Fin

碗仔小鲍翅
SHARK'S FIN IN BOWL
时价
SEASON
PRICE



上汤原粒翅

SUPERIOR SHARK'S FIN





海参元蹄
TROTTER WITH SEA CUCUMBER



海参花胶带子
SEA CUCUMBER WITH
FISH MAW AND SCALLOPS

S/小 M/中 L/大

H01. 海参焖鹿筋
SEA CUCUMBER WITH DEER TENDON

H02. 海参焖冬菇
SEA CUCUMBER WITH MUSHROOM

H03. 海参焖鱼鳔
SEA CUCUMBER WITH FISH MAW

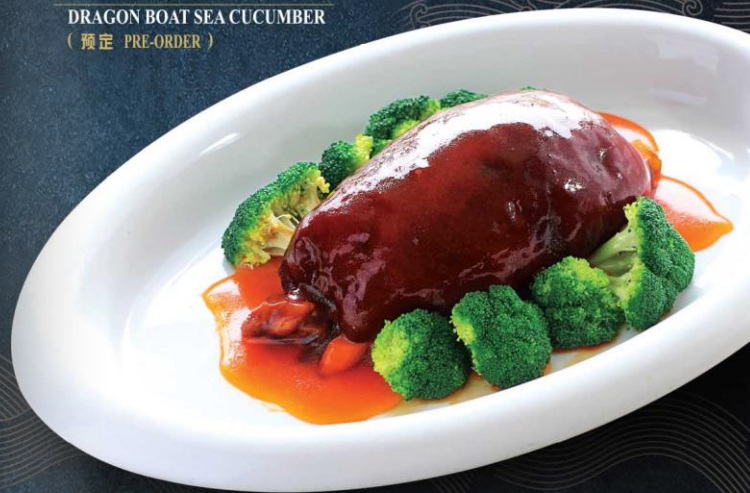
H04. 海味一品锅
MIXED SEAFOOD CLAYPOT

H05. 海参花胶带子
SEA CUCUMBER WITH FISH MAW AND SCALLOPS

H06. 海参元蹄
TROTTER WITH SEA CUCUMBER

海味海鲜 *Seafood*

龙船海参
DRAGON BOAT SEA CUCUMBER
(预定 PRE-ORDER)



S/小 M/中 L/大

H07. 红烧鹅掌煲
BRAISED GOOSE WEB IN CLAYPOT

(最少4支 / Minimum 4pcs)

H08. 红烧海参
BRAISED SEA CUCUMBER

H09. 红烧花胶
BRAISED SUPERIOR FISH MAW

H10. 龙船海参
DRAGON BOAT SEA CUCUMBER

(预定 PRE-ORDER)

H11. 红烧鲨鱼唇
BRAISED SHARK'S LIPS

(预定 PRE-ORDER) (时价 SEASON PRICE)

I01. 石斑鱼 (养殖)
TIGER GROUPE
(CULTIVATION)

I02. 东星斑
BLUE SPOTTED SEA BASS

I03. 七星斑
LONG SPOTTED SEA BASS

I04. 西星斑
ROUND SPOTTED SEA BASS

I05. 皇帝星斑
CHINESE FOOTBALLER

I06. 红斑
RED SPOTTED SEA BASS

I07. 青斑
GREEN GROUPE

I08. 顺壳
MARBLE GOBY

I09. 红桂
RED SNAPPER

I10. 鳕鱼
COD FISH

I11. 山水金凤鱼
FRESH WATER TILAPIA

I12. 龙虎斑 (养殖)
DRAGON TIGER GROUPE
(CULTIVATION)

鱼类

Rich

潮州家乡焖
TRADITIONAL BRAISED

三椒鱼 (时鲜鱼)
THREE BELL PEPPERS



I20. 港式蒸
HONG KONG STEAM

I21. 潮州蒸
TEOW CHEW STEAM

I22. 港式菜圃蒸
DRIED RADISH STEAM

I23. 古法蒸
TRADITIONAL STEAM

I24. 娘惹式蒸
NYONYA STEAM

I25. 油浸式
SOFT FRIED WITH OYSTER SAUCE

I26. 刺身
RAW (SASHIMI)

I27. 熬汤
SOUP

I28. 砂煲白胡椒芋头汤
WHITE PEPPER AND TARO SOUP

I29. 砂锅姜葱
SPRING ONION GINGER CLAYPOT

I30. 潮州家乡焖
TRADITIONAL BRAISED

I31. 炒三椒
PAN FRY WITH THREE CHILI

I32. 翡翠油泡式
PAN FRY

I33. 干煎式
DEEP FRIED WITH SOYA SAUCE

I34. 红烧酸甜
SWEET AND SOUR

I35. 泰式炸
THAI STYLE FRIED

I36. 泰式水果
DEEP FRIED WITH THAI STYLE
SAUCE AND MIXED FRUITS

烹饪法

Delicious

注：外带鱼类将另计算
ADDITIONAL CHARGES FOR OUTSIDE FISH



J01. 本地龙虾
LOCAL LOBSTER

J02. 花龙虾
FLOWER LOBSTER

J03. 西澳龙虾
WESTERN ROCK LOBSTER

J04. 波士顿龙虾
BOSTON LOBSTER

J05. 珍珠龙虾
PEARL LOBSTER

J06. 虾婆
CRAYFISH

烹饪法: 咸蛋, 甘香, 麦片
CUISINE: SALTED EGG YOLK, DRY CURRY, CEREAL

龙虾 虾婆

Lobster

Crayfish

龙虾焖伊面

BRAISED LOBSTER WITH YEE MEE



芝士焗龙虾

CHEESE BAKED LOBSTER



甘香虾婆

DRY CURRY CRAYFISH

J10. 刺身
RAW (SASHIMI)

J11. 翡翠油泡式
PAN FRY

J12. 上汤冬粉
SOUP BASED GLASS NOODLES

J13. 焖面
BRAISED NOODLES

J14. 蒜香式
GARLIC AND DRY SHRIMPS

J15. 熬汤
SOUP

J16. 砂锅古法
GARLIC CLAYPOT

J17. 沙律式
SALAD

J18. 蒜蓉蒸
GARLIC STEAM

J19. 芝士
CHEESE BAKED

J20. 炒三椒
PAN FRY WITH THREE CHILI

J21. 砂锅姜葱
SPRING ONION GINGER CLAYPOT

J22. 椒盐式
SALTED DEEP FRIED

J23. 上汤
BRAISED WITH MASTER STOCK

J24. 奶油
BUTTER CREAMY

烹饪法

Cuisine

注: 外带海鲜将另计算

ADDITIONAL CHARGES FOR OUTSIDE SEAFOOD

砂锅古法龙虾



蒜蓉蒸龙虾



生蚝

Oysters

K01. 美国生蚝 - 生吃
AMERICAN FRESH OYSTERS

(最少3粒 / Minimum 3pes)

K02. 美国生蚝 - 芝士
AMERICAN CHEESE BAKED OYSTERS

(最少3粒 / Minimum 3pes)

K03. 美国生蚝 - 蒜蓉蒸
AMERICAN STEAMED OYSTERS WITH GARLIC

(最少3粒 / Minimum 3pes)

美国生蚝·蒜蓉蒸
AMERICAN STEAMED OYSTERS
WITH GARLIC



美国生蚝·芝士
AMERICAN CHEESE BAKED OYSTERS

蚌类

Shells & Clams

L01. 沙白 [啦啦]
WHITE CLAM

(时价 SEASON PRICE)

烹饪法: 蒜香, 甘香, 上汤。 CUISINE: GARLIC, DRY CURRY, MASTER STOCK.

L02. 生蚝
FRESH OYSTER

(时价 SEASON PRICE)

L03. 苏格兰 - 圣旨蚌
SCOTLAND BAMBOO CLAM

(最少3粒 / Minimum 3pes)

烹饪法: 蒜蓉蒸, 三椒式。 CUISINE: GARLIC STEAMED, THREE PEPPER.

L04. 加州象拔蚌
CALIFORNIA GEODUCK

(时价 SEASON PRICE)



蒜蓉蒸圣旨蚌
GARLIC STEAMED SCOTLAND
BAMBOO CLAM

蒜香(啦啦)
GARLIC WHITE CLAM



三椒圣旨蚌
THREE PEPPER BAMBOO CLAM



螃蟹 *Crab*

- M01. 炸馒头 (最少4粒 / Min 4pcs)
FRIED BUN
- M02. 肉松软壳蟹 (最少3只 / Min 3pcs)
MEAT FLOSS SOFT SHELL CRAB
- M03. 深海花蟹 (时价 SEASON PRICE)
DEEP SEA FLOWER CRAB
- M04. 本地肉蟹 (时价 SEASON PRICE)
LOCAL CRAB



酸辣螃蟹
SPICY SOUR CRAB

炸馒头
FRIED BUN

最少四粒
MIN 4 PCS



咸蛋黄螃蟹
SALTED EGG CRAB

烹饪法 *Cuisine*

- M10. 咸蛋黄
SALTED EGG
- M11. 酸甜
SWEET SOUR
- M12. 酸辣
SPICY SOUR
- M13. 黑胡椒
BLACK PEPPER
- M14. 蒜香
GARLIC AND DRY SHRIMPS
- M15. 蛋白蒸
WHITE YOLK STEAM
- M16. 砂煲白胡椒
CLAYPOT WHITE PEPPER
- M17. 蒜蓉蒸
GARLIC STEAM
- M18. 上汤
BRAISED MASTER STOCK
- M19. 砂煲冬粉
CRAB WITH GLASS NOODLES IN CLAYPOT
- M20. 盐焗
SALTED BAKED
- M21. 黄酒蒸
STEAM WITH CHINESE WINE
- M22. 甘香
DRY CURRY
- M23. 砂煲奶油
CLAY POT BUTTER
- M24. 上汤冬粉
MASTER STOCK WITH GLASS NOODLES

砂煲奶油蟹
CLAYPOT BUTTER CRAB



虾类 *Prawn*

风味煎煎虾
GOLDEN CRISPY PRAWN



麦片虾
CEREAL PRAWNS



S/小 M/中 L/大

N01. 醉虾
DRUNKEN PRAWNS

N02. 麦片虾
CEREAL PRAWNS

N03. 牛油虾
BUTTER PRAWNS

N04. 印尼虾
INDONESIAN CURRY PRAWNS

N05. 药膳白灼虾
BOILED PRAWNS WITH HERBS

N06. 风味煎煎虾
GOLDEN CRISPY PRAWNS

上汤冬粉明虾
BRAISED PRAWNS WITH MASTER STOCK



S/小 M/中 L/大

N07. 特色双味虾
TWINS COMBINATION PRAWNS
(煎煎 & 沙律)
(PAN-FRIED & SALAD)

更换做法需要加钱
(ADDITIONAL CHARGE FOR CHANGING THE COOKING METHOD)

时价
SEASON PRICE

N08. 蒜蓉蒸明虾
GARLIC STEAM PRAWNS

N09. 上汤冬粉明虾
BRAISED PRAWNS WITH MASTER STOCK

N10. 鼓油皇明虾
DEEP FRIE PRAWNS WITH SOYA SAUCE AND GARLIC

N11. 砂煲古法明虾
PRAWNS WITH GARLIC IN CLAYPOT

N12. 蒜茸焗明虾
GARLIC BAKED SUPERIOR PRAWNS

虾球 *Prawn*

肉松虾球
MEAT FLOSS PRAWNS



越式虾球
VIETNAMESE PRAWNS



S/小 M/中 L/大

001. 金沙虾球
DEEP FRIED PRAWNS WITH
'GOLDEN SAND'

002. 叁芭虾球
SAMBAL PRAWNS

003. 奶油虾球
PRAWNS WITH BUTTER CREAM

004. 时菜炒虾球
VEGETABLE WITH PRAWNS

005. 三菇虾球煲
PRAWNS WITH MUSHROOM
IN CLAYPOT

006. 沙律芝麻虾球
SALAD SESAME PRAWNS

007. 肉松虾球
MEAT FLOSS PRAWNS

008. 麦片虾球
CEREAL PRAWNS

009. 京城虾球
MAYONNAISE WITH
CASHEW NUTS PRAWNS

010. 咸蛋虾球
SALTED EGG YOLK PRAWNS

沙律芝麻虾球
SALAD SESAME PRAWNS



芥末虾球
WASABI PRAWNS



时菜炒虾球
VEGETABLE WITH PRAWNS



S/小 M/中 L/大

011. 芥末虾球
WASABI PRAWNS

012. 越式虾球
VIETNAMESE PRAWNS

013. 蒜香虾球
FRY PRAWNS WITH GARLIC
& DRY SHRIMPS

014. 印尼虾球
PRAWNS IN INDONESIAN STYLE

S/小 M/中 L/大

015. 双味式虾球
FRIED PRAWNS IN TWO STYLE
(沙律 & 肉松)
(SALAD & MEAT FLOSS)

更换做法需要加钱
(ADDITIONAL CHARGE FOR CHANGING THE COOKING METHOD)

烧腊

Roasted
Meat

S/小 M/中 L/大

P01. 港式光面猪

SUCKLING PIG

P02. 蜜汁叉烧

SWEET BBQ PORK

P03. 脆皮烧肉

CRISPY PORK

P04. 烧腊双拼

TWINS MIXED BBQ DELIGHTS

(时价 SEASON PRICE)

港式光面猪
SUCKLING PIG



P05. 爱尔兰鸭 (一只)

IRISH DUCK (1 PC)

(预定 PRE-ORDER) (时价 SEASON PRICE)

1/2 . 半只 1PC . 一只

P06. 琵琶鸭

CRISPY DUCK

P07. 明炉烧鸭

ROASTED DUCK

P08. 北京鸭

PEKIN DUCK

爱尔兰鸭

IRISH DUCK



北京鸭
PEKIN DUCK



肉类

Meat

Q01. 虾酱一支骨
SHRIMPS PASTE CRISPY PORK RIBS

(最少3支 / Minimum 3pcs)

Q02. 北京香排
PEKIN BBQ PORK RIBS

(最少3片 / Minimum 3pcs)

Q03. 金汁排骨
GOLDEN SAUCE PORK RIBS

(最少3片 / Minimum 3pcs)



北京香排
PEKIN BBQ PORK RIBS



西班牙手抓
黑毛猪排骨
PREMIUM SPAIN
IBERICO PORK RIBS

Q04. 风味小酥肉
CRISPY PORK

Q05. 菠萝咕咾肉
SWEET AND SOUR PORK WITH PINEAPPLE

Q06. 蒜爆黑酱油炒烧肉
GARLIC FRIED ROASTED PORK

Q07. 咸鱼花腩煲
CLAYPOT SALTED FISH FRIED PORK BELLY

Q08. 红烧元蹄
BRAISED TROTTER

Q09. 香煎黑毛猪
IBERICO PORK

Q10. 西班牙手抓黑毛猪排骨
PREMIUM SPAIN IBERICO PORK RIBS

(预定 PRE-ORDER)
(时价 SEASON PRICE)



香煎黑毛猪
IBERICO PORK



红烧元蹄
BRAISED TROTTER

肉类 Meat

1/2 . 半只 1PC . 一只

Q11. 柠檬鸡
LEMON CHICKEN

Q12. 泰式鸡
THAI STYLE CHICKEN

Q13. 脆皮烧鸡 (菜园鸡)
CRISPY ROASTED "KAMPUNG CHICKEN"

Q14. 白斩鸡 (菜园鸡)
BOILED CHICKEN "KAMPUNG CHICKEN"

Q15. 姜丝麻油鸡 (菜园鸡)
SHREDDED GINGER SESAME OIL CHICKEN "KAMPUNG CHICKEN"



雪山寻宝
SNOW HUNTER



芭提雅鸡丁
PATTAYA CHICKEN

京城鸡丁
MAYONNAISE WITH CASHEW NUTS CHICKEN

S/小 M/中 L/大

Q16. 京城鸡丁
MAYONNAISE WITH CASHEW NUTS CHICKEN

Q17. 酸甜鸡丁
SWEET & SOUR CHICKEN

Q18. 芭提雅鸡丁
PATTAYA CHICKEN

Q19. 糖醋鸡丁
SWEET VINEGAR CHICKEN

Q20. 宫保鸡丁
DRY CHILI CHICKEN

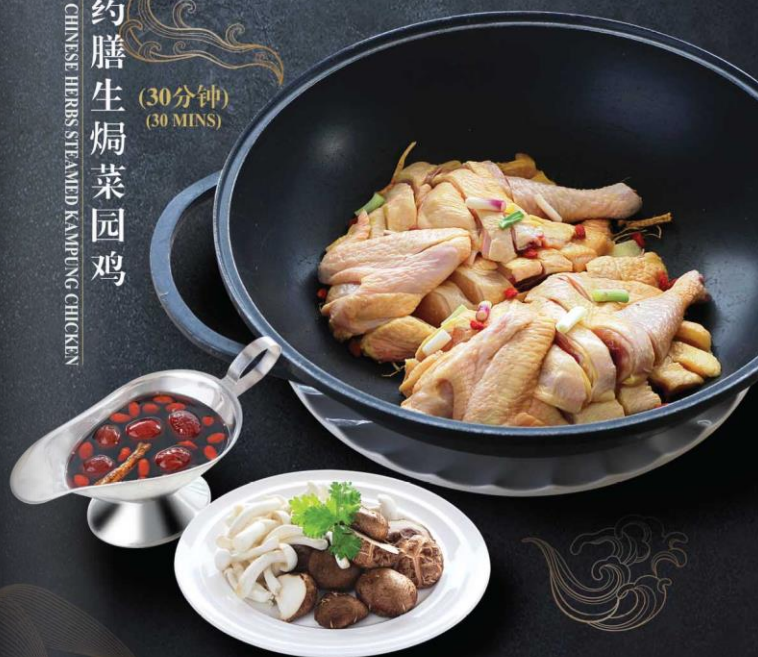
Q21. 姜葱鸡丁
SPRING ONION GINGER CHICKEN

Q22. 药膳生焗菜园鸡 (30分钟)
CHINESE HERBS STEAMED KAMPUNG CHICKEN (30 MINS)

Q23. 雪山寻宝
SNOW HUNTER

药膳生焗菜园鸡
CHINESE HERBS STEAMED KAMPUNG CHICKEN

(30分钟)
(30 MINS)



家乡小菜

Hometown Dishes



特色三丝蛋
SPECIALTY FRIED EGGS

S/小 M/中 L/大

R01. 芙蓉蛋
OMELETS

R02. 虾仁煎蛋
FRIED EGG WITH SHRIMPS

R03. 特色三丝蛋
SPECIALTY FRIED EGGS

R04. 北京茄子
PEKIN BRINJAL

R05. 肉松茄子
MEAT FLOSS BRINJAL

R06. 潮州小菜
TEOW CHEW STYLE MIXED VEGETABLE

R07. 黄金三宝
MIXED VEGETABLE WITH SALTED EGG

R08. 杏片寿果
MIXED VEGETABLE WITH ALMOND FLAKES

R09. 菇类扒时蔬
BRAISED MUSHROOMS WITH VEGETABLE

R10. 佛钵溢飘香 (换料另外加钱)
YAM BASKET (ADDITIONAL CHARGE FOR CHANGING INGREDIENTS)

R11. 墨鱼
SOTONG
烹饪法: 椒盐, 叁巴, 咸蛋, 香炸
CUISINE: PEPPER SALT, SAMBAL, SALTED EGG YOLK, DEEP-FRIED

豆腐

Bean Curd

S/小 M/中 L/大

S01. 鲍汁豆腐
HOMEMADE GREEN VEGGIES BEAN CURD

(最少3片 / Minimum 3pcs)

S02. 葱油豆腐
FRIED ONION BEAN CURD

S03. 菜圃豆腐
DRY CARROT BEAN CURD

🌶️ S04. 湖南豆腐
HU NAN BRAISED BEAN CURD

S05. 肉碎豆腐
MINCED MEAT BEAN CURD

S06. 鱼香豆腐煲
CLAYPOT BEAN CURD WITH EGG

S07. 红烧豆腐
BRAISED BEAN CURD

S08. 雪花豆腐
CRABMEAT BEAN CURD

S09. 豆根豆腐
SAUTEED GLUTEN BEAN CURD

S10. 三菇豆腐
MIXED MUSHROOM WITH BEAN CURD

S11. 砂煲海鲜豆腐
MIXED SEAFOOD CLAYPOT BEAN CURD



鲍汁豆腐 (最少3片)
HOMEMADE GREEN VEGGIES BEAN CURD

🌶️ 湖南豆腐
HU NAN BRAISED BEAN CURD



斋 (素食)

Vegetarian Food

S/小 M/中 L/大

T01. 金汁豆腐
BEANCURD WITH PUMPKIN SAUCE

(最少3片 / Minimum 3pcs)

T02. 鱼翅
VEGETARIAN SHARK FINS

(最少两盅)
(MIN 2 BOWLS)

T03. 家乡芥兰
HOMETOWN KAILAN

T04. 沙律五香球
VEGE BALL WITH MAYO

T05. 金沙金针菇
GOLDEN ENOKI MUSHROOM

T06. 罗汉斋
BRAISED ASSORTED VEGETABLE

T07. 红烧猴头菇
SWEET & SOUR HERICUM MUSHROOM

T08. 北京鸭
PEKIN VEGETARIAN DUCK

T09. 素食个人套餐
VEGETARIAN PERSONAL SET

(6 道菜 / 6 dishes)

(菜色由厨师安排, DISHES ARE ARRANGED BY THE CHEF)

沙律五香球
VEGE BALL WITH MAYO



家乡芥兰
HOMETOWN KAILAN



红烧猴头菇
SWEET & SOUR HERICUM MUSHROOM



饭类 *Rice*

U01. 宫保鸡丁饭
DRY CHILI FRIED CHICKEN RICE

U02. 酸甜鸡丁饭
SWEET & SOUR CHICKEN RICE

U03. 荷叶饭
LOTUS LEAF RICE

U04. 瘦肉丝盖饭
MEAT SLICE WITH RICE IN CLAYPOT

U05. 砂煲腊味饭
'LA WEI' FRAGRANT RICE IN CLAYPOT

推荐

(预定 PRE-ORDER)

U06. 砂煲菜园鸡饭
KAMPUNG CHICKEN RICE IN CLAYPOT

推荐

(预定 PRE-ORDER)



荷叶饭
LOTUS LEAF RICE

砂煲腊味饭
'LA WEI' FRAGRANT RICE IN CLAYPOT

推荐



瘦肉丝盖饭
MEAT SLICE WITH RICE IN CLAYPOT

推荐

砂煲菜园鸡饭
KAMPUNG CHICKEN RICE
IN CLAYPOT



菜类 *Vegetables*



V01. 马来风光
SAMBAL KANGKUNG

S/小 M/中 L/大

S/小 M/中 L/大

V02. 菠菜
SPINACH

V05. 玻璃生菜
LETTUCE

V08. 港式芥兰
HONG KONG KAILAN

V03. 油么
CHINA LETTUCE

V06. 西兰花
BROCCOLI

V09. 有机青龙菜
ORGANIC CHIVES

V04. 四季豆
FRENCH BEAN

V07. 中国奶白
CHINA 'NAI BAI'

V10. 苋菜
WATER SPINACH

S/小 M/中 L/大

V11. 美国芦笋
ASPARAGUS

V13. 鱼香双蔬煲
SALTED FISH WITH VEGGIE
IN CLAYPOT

V12. 上汤时蔬
VEGETABLE IN MASTER
STOCK SOUP

V14. 双味芥兰
TWO TASTE KAILAN

V15. 潮州葫芦白菜
TEOW CHEW SPECIAL WHITE CABBAGE



(周末预定 WEEKEND PRE-ORDER)

粉面类 *Noodles & Rice*

S/小 M/中 L/大

W01. 乾炒寿面
FRY BIRTHDAY NOODLES

W02. 招牌面线
PEKIN MEE SUA



W03. 滑蛋河粉
WET 'KUEY TIAO'

W04. 乾炒果条
DRY 'KUEY TIAO'

W05. 星洲米粉
SINGAPORE FRIED MEE HOON

W06. 乾烧伊面
HONG KONG NOODLES

W07. 三丝捞生面
THREE SHREDDED NOODLES

W08. 西红柿蛋花汤面
EGG AND TOMATO NOODLES SOUP

W09. 扬州炒饭
CRABMEAT FRIED RICE

W10. 咸鱼炒饭
SALTED FISH FRIED RICE

W11. 银鱼仔炒饭
ANCHOVY FRIED RICE

W12. 海鲜焖面
SEAFOOD NOODLES

W13. 滑蛋大虾生面 / 河粉 (时价 SEASON PRICE)
JUMBO PRAWNS WITH FRIED CANTONESE NOODLES

西红柿蛋花汤面
EGG AND TOMATO NOODLES SOUP

招牌面线
PEKIN MEE SUA



甜品

Dessert

M/中 L/大

- X01. 麦片汤丸 (最少5粒, Min 5pcs)
DUMPLING WITH CEREAL
- X02. 腐竹薏米白果糖水(冷)
GINKGO BARLEY WITH BEANCURD SKIN DESSERT (COLD)
- X03. 手工豆花 (预定 PRE-ORDER)
HANDMADE SWEET BEANCURD
- X04. 龙眼海底椰
LONGAN SEA COCONUT
- X05. 龙眼西瓜露
LONGAN WATERMELON JUICE
- X06. 手工锅饼 [莲蓉/红豆]
FRIED PANCAKE (LOTUS PASTE / RED BEAN)
- X07. 潮州芋泥
YAM PASTE
- X08. 炖雪蛤 (预定 PRE-ORDER) (时价 SEASON PRICE)
SNOW JELLY
- X09. 人气雪花冰系列
SIGNATURE FAMOUS ICE FLAKES DESSERT
- A. 海南椰子冰 HAINAN COCONUT ICE FLAKES
- B. 黑芝麻冰 BLACK SESAME ICE FLAKES
- C. 花生冰 PEANUT ICE FLAKES
- D. 客家擂茶冰 HAKKA THUNDER TEA ICE FLAKES

推荐



腐竹薏米白果糖水(冷)
GINKGO BARLEY WITH BEANCURD SKIN DESSERT (COLD)



麦片汤丸
DUMPLING WITH CEREAL

中国茶

Chinese Tea

- Y01. 香片 JASMINE TEA
- Y02. 菊花 CHRYSANTHEMUM TEA
- Y03. 铁观音 'TI KUAN YUN' TEA
- Y04. 老树柑普 MIXED DRY TANGERINE WITH 'PUER' TEA
- Y04. 秋王 CHEW WANG
- Y05. 糯香普洱 SPECIALITY PU'ER

注: 自备茶, 另收费
ADDITIONAL CHARGES FOR OUTSIDE TEA

(壶) (杯)
JAR GLASS



果汁

Fruit Juice

- Z01. 招牌蔬果汁 SIGNATURE PEKIN VEGE FRUIT DRINK
- Z02. 消暑西瓜汁 WATER MELON FRUIT JUICE
- Z03. 火龙果益生菌 DRAGON FRUIT YAKULT
- Z04. 凤梨椰奶昔 PINEAPPLE COCONUT MILK SHAKE
- Z05. 芒果椰奶昔 MANGO COCONUT MILK SHAKE

饮料

Beverage

- Z06. 罐装汽水 CAN DRINK
- Z07. 豆浆 SOYA
- Z08. 爱玉冰 AI YU JELLY



其它 *Others*

001. 自备海鲜
CUSTOMER OWN SEAFOOD

004. 小吃 / 番石榴
SNACK / GUAVA

002. 自备红 / 白 / 香槟酒
CORKAGE CHARGE

005. 白饭
WHITE RICE

003. 焖花生
BRAISED PEANUT

006. 湿纸巾
WET TISSUE

007. 开水
PLAIN WATER

红酒 *Red Wine*



啤酒 *Beer*

CARLSBERG

GUINNESS



PEKIN RESTAURANT

北京海鲜楼
(TAMAN SENTOSA)

五福北京城
(TAMAN SUTERA UTAMA)

北京楼柔佛再也
(TAMAN JOHOR JAYA)

北京云华宫
(TAMAN JOHOR JAYA)

北京楼烈光镇
(TAMAN DESA CEMERLANG)

* 所有图片仅供参考，摆设如有更改，将不作另行通知。

* Food picture are for reference ONLY.

Pekin Restaurant reserves the right to change presentation without prior notice.

