





鲜活海鲜

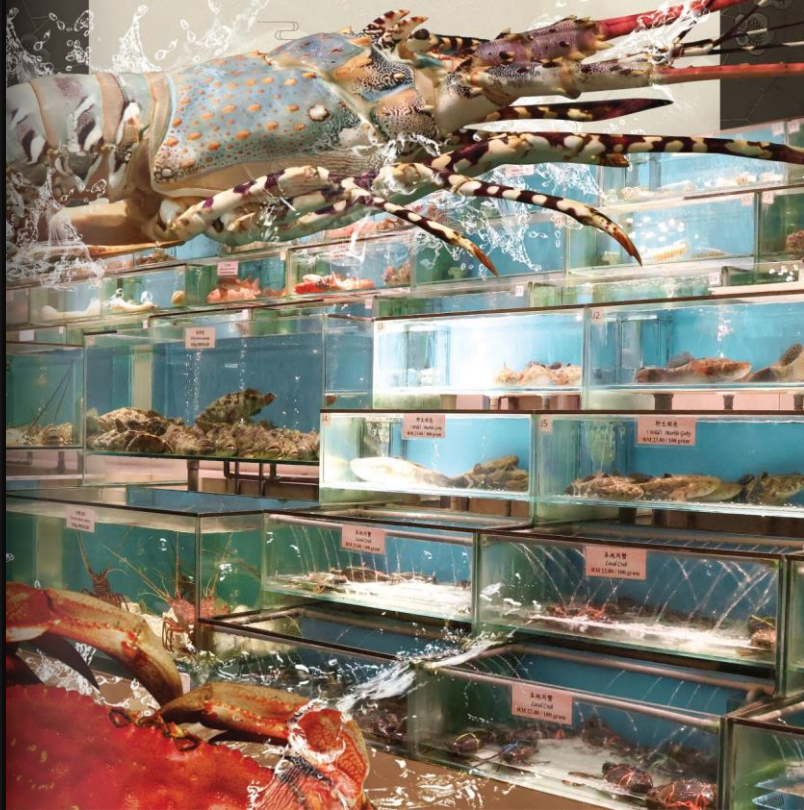
为了满足食客挑剔的味蕾，除了精湛的烹饪技巧，优质和新鲜的食材才是关键所在。

五福北京楼严格把控食材质量，精心挑选每一件食材，尤其是鲜活海鲜，只选取顶级优质品种。餐厅特别设立了一个海鲜区，陈列各类高档、稀有的鲜活海鲜品种，供食客亲自挑选。现点现选，现场烹调，确保每一口都令人回味无穷！

To satisfy the discerning palates of diners, not only are excellent cooking skills essential, but high-quality and fresh ingredients are the key.

At Restaurant Pekin Sutera, strict quality control is applied to every ingredient, with each one carefully selected, especially the fresh seafood, where only the top-quality varieties are chosen.

The restaurant has a special seafood section displaying a variety of premium and rare live seafood for customers to personally select. With freshly ordered and selected seafood cooked on the spot, every bite is guaranteed to be unforgettable!



開胃小菜

Appetizer

生捞日本八爪鱼
Red Octopus



凉拌杏鲍菇
King Oyster Mushroom
Spicy Salad



冻猪手
Cold Pork



凉拌秋葵
Okra Spicy Salad



生捞海蜇
Jelly Fish

熏鸭沙拉
Smoked Duck Salad



冰菜沙拉
Crystalline Leafy
Salad

龙须卷
Fried Roll
Minimun 4 pcs



特色

位上菜肴 Specialty Individual Dishes

同样菜色最少2份
minimum 2 portion per dish

- 玉子豆腐
Twin Combination Bean Curd
- 北京香排
Pekin BBQ Pork Ribs
- 菜中菜鲍汁豆腐
China Lettuce with Homemade Bean Curd
- 鹅肝酱带子炒饭
Goose Liver Mousse with Scallops Fried Rice
- 红烧海参拌鹅掌
Braised Sea Cucumber with Goose Web
- 鹅肝酱烤鳕鱼
Grill Goose Liver Mousse Cod Fish
- 红酒烤鳕鱼(预定)
Grilled Cod Fish with Red Wine (advanced order)
- 干煎鹅肝
Deep Fried Goose Liver



红烧海参拌鹅掌
Braised Sea Cucumber
with Goose Web

皇帝炒饭
Imperial Fried Rice



日式烤鳕鱼
Japanese Cook Fish



梅菜蒸鳕鱼
Steamed Cod Fish
with Mei Choy



冷盤

北京樓

Gold Dish

大四喜龙虾拼盘 Lobster Four Delights Platter



小 S RM 大 L RM

三色拼盘
Three Combination Cold Dish

五福临门
Five Combination Cold Dish

上品北京拼
Pekin Specialty Cold Dish

四热荤
Four Season

龙虾四重奏
Lobster Four Deluxe Combination

預定
Advanced Order

宫廷六小碟
Palace Specialty Six Dishes

預定
Advanced Order

大四喜龙虾拼
Lobster Four Delights Platter

預定
Advanced Order

五福临门

Five Combination Cold Dish



鮑魚

北
樓
Abalone



鮑魚伴鵝掌
Abalone with Goose Web

- | | |
|---|---|
| ● 南非鮑魚
Braised Abalone with Sea Cucumber | 時價
Season Price
(一人份 / per serving) |
| ● 智利鮑魚
South Africa Abalone | 時價
Season Price
(一人份 / per serving) |
| ● 墨西哥鮑魚
Mexican Abalone | 時價
Season Price
(一人份 / per serving) |
| ● 澳洲鮑魚
Australian Abalone | 時價
Season Price
(一人份 / per serving) |
| ● 紅燒十頭鮑魚
Braised Abalone | 時價
Season Price |

另加一人份
Add On (per serving)

- 豆腐
Bean Curd
- 冬菇
Mushroom
- 鵝掌
Goose Web
- 海參
Sea Cucumber
- 花膠
Fish Maw



鮑魚伴海參
Abalone with Sea Cucumber



紅燒十頭鮑魚
Braised Abalone



魚翅

Shark's Fin

上汤原粒生翅

Specialty Shark's Fin



碗仔小鮑翅

Shark's Fin In Bowl



海味小鮑翅

Shark's Fin with Seafood



泰式鸳鸯翅

Thai Style Shark's Fin



干贝日本翅

Japanese Shark's Fin

一盅
Per Serving
RM

中
M
RM

大
L
RM

特大
XL
RM

(最少两盅
min 2 bowl)

干贝鱼翅

Dry Scallops Shark's Fin

(最少两盅
min 2 bowl)

蟹皇鱼翅

Crab Meat Shark's Fin

(最少两盅
min 2 bowl)

干贝鲍鱼羹

Baby Abalone Broth

(最少两盅
min 2 bowl)

碗仔小鮑翅

Shark's Fin In Bowl

砂煲海味小鮑翅

Shark's Fin with Seafood

碟仔小鮑翅

Shark's Fin In Plate

泰式鸳鸯翅

Thai Style Shark's Fin

時價
Season Price

上汤原粒生翅

Specialty Shark's Fin

時價
Season Price

干贝粒扒大鮑翅

Superior Shark's Fin with Dry Scallops

時價
Season Price

干炒桂花翅

Osmanthus Egg with Imitation Shark Fin

時價
Season Price

蚌類

Fresh Water Mussel



蒜香啦啦
Garlic Fried Clam



甘香啦啦
Dry Curry Clam

- 美国生蚝—生吃 (最少3粒 / Minimum 3 pcs)
America Fresh Oyster
- 美国生蚝—芝士焗 (最少3粒 / Minimum 3 pcs)
Cheese Baked America Oyster
- 美国生蚝—蒜蓉蒸 (最少3粒 / Minimum 3 pcs)
Garlic Steam America Oyster
- 沙白/啦啦 (最少1公斤 / Minimum 1KG)
White Clams
- 苏格兰—圣旨蚌 时價 Season Price (最少3支 / Minimum 3 pcs)
Scotland Bamboo Clam
- 象拔蚌 預定 Advanced Order
Geoduck

芝士烤美国生蚝
Cheese Baked America Oyster



美国生蚝
America Fresh Oyster



三椒圣旨蚌
Three Pepper Bamboo Clam



蒜蓉蒸圣旨蚌
Garlic Steamed Bamboo Clam

螃蟹

北京

Crab

咸蛋黄螃蟹
Salted Egg Yolk Crabs



黑胡椒螃蟹
Black Pepper Crabs

深海花蟹
Deep Sea Flower Crabs

時價
Season Price

本地肉蟹
Local Crabs

時價
Season Price

阿拉斯加蟹(季节)
Alaska Crabs (Season)

時價
Season Price

烹饪法 Cuisine

咸蛋黄
Salted Egg Yolk

盐焗
Salted Baked

烧烤
BBQ

辣子
Chili

甘香
Dry Chili

清蒸
Steam

酸甜
Sweet And Sour

奶油
Butter Cream

姜葱炒
Spring Onion Ginger

黄酒蒸
Steam with Chinese Wine

黑胡椒
Black Pepper

潮州冻蟹
Teow Chew Chili Crab

砂煲冬粉蟹
Crab with Glass Noodles
In Clay Pot

砂煲白胡椒
White Pepper Clay Pot

◇ 外带海鲜将另计 | Additional charges for outside seafood ◇



酸甜螃蟹
Sweet And Sour Crabs

龍蝦

北京樓

Lobster



上汤焗龙虾
Braised with Master Stock Lobster

- | | |
|-----------------------------|--------------------|
| ● 澳洲龙虾
Australia Lobster | 時價
Season Price |
| ● 波士顿龙虾
Boston Lobster | 時價
Season Price |
| ● 花龙虾
Flower Lobster | 時價
Season Price |
| ● 本地龙虾
Local Lobster | 時價
Season Price |
| ● 红琵琶虾
Red Crayfish | 時價
Season Price |
| ● 黑琵琶虾
Black Crayfish | 時價
Season Price |
| ● 海螳螂
Mantis Prawns | 時價
Season Price |

龙虾焖伊面
Braised Noodles with Lobster



白云龙虾
Egg Creamy Lobster



芝士焗龙虾
Cheese Baked Lobster



烹饪法 Cuisine

刺身 Raw	熬汤 Soup	上汤 Braised with Master Stock
芝士 Cheese Baked	椒盐炸 Salted Fried	沙律式 Salad
炒三椒 Three Chilis	蒜蓉蒸 Garlic Steam	蒜香式 Garlic And Dry Shrimps
焖伊面 Braised Noodles	砂煲古法 Garlic Clay Pot	翡翠油泡式 Pan Fried
上汤冬粉 Braised with Master Stock with Glass Noodles	黑松露炒(另计) Pan Fried with Truffle (A.D Charge)	

◇ 外带海鲜将另计 | Additional charges for outside seafood ◇

魚類

北京樓

Fish

時價
Season Price

潮州家乡焖鱼
Traditional Braised

砂煲姜葱
Spring Onion
Ginger Claypot



炒三椒
Three Chilis



港式蒸
Hong Kong Steam



烹飪法 Cuisine

● 老鼠斑
Humpback Grouper

● 苏眉
Humphead Wrasses

● 老虎斑
Tiger Grouper

● 顺壳(野生/养殖)
Marble Goby (Wild / Cultivation)

● 西星斑
Long Spotted Sea Bass

● 东星斑
Blue Spotted Sea Bass

● 皇帝星斑
Chinese Footballer

● 青衣
Green Wrasse

● 龙虎斑
Dragon Tiger Grouper

● 龙趸
Giant Grouper

● 青斑
Green Grouper

● 红桂
Red Snapper

● 鳕鱼
Cod Fish

● (法国)多宝鱼
French Flounders

港式蒸
Hong Kong Steam

潮州蒸
Teow Chew Steam

古法蒸
Traditional Steam

白胡椒油蒸
White Pepper Soft Fried

港式菜脯蒸
Hong Kong Steam with
Dried Radish

砂煲白胡椒芋头汤
White Pepper Taro Soup
In Claypot

干煎式
Deep Fried with Soya Sauce

泰式炸
Thai Style Fried

红烧酸甜
Sweet And Sour Fried

炒三椒
Three Chilis

娘惹式
Nyonya Steam

黑松露炒(另计)
Pan Fried with Truffle
(A.D Charge)

刺身
Raw

熬汤
Soup

油浸式
Soft Fried with Oyster Sauce

砂煲姜葱
Spring Onion Ginger Clay Pot

翡翠油泡式
Pan Fried

◇ 外带海鲜将另计 | Additional charges for outside seafood ◇

蝦類



Prawns

豉油皇明蝦
Deep Fried Prawns with
Soya Sauce And Garlic



印尼蝦
Indonesia Curry Prawns



风味煎煎蝦
Golden Crispy Prawns

小 S RM 中 M RM 大 L RM

- 醉蝦 Drunken Prawns
- 印尼蝦 Indonesia Curry Prawns
- 风味煎煎蝦 Golden Crispy Prawns
- 麦片蝦 Cereal Prawns
- 药膳白灼蝦 Boiled Prawns with Herbs
- 牛油蝦 Butter Prawns

特色双味蝦 Twins Combination Prawns 小 S 大 L



上汤冬粉蝦
Braised Prawns with Master Stock

時價
Season Price

- 蒜蓉蒸蝦 Garlic Steam Prawns
- 上汤冬粉蝦 Braised Prawns with Master Stock
- 豉油皇明蝦 Deep Fried Prawns with Soya Sauce And Garlic
- 砂煲古法蝦 Prawns with Garlic In lay Pot

药膳白灼蝦
Boiled Prawns with Herbs



蝦球



Prawn
Balls

小
S
RM

中
M
RM

大
L
RM

- 奶油虾球
Prawns with Butter Cream
- 叁芭虾球
Sambal Prawns
- 时菜炒虾球
Vegetable with Prawns
- 三菇虾球煲
Prawns with Mixed Mushroom In Clay Pot
- 肉松虾球
Meat Floss Prawns
- 芥末虾球
Wasabi Prawns
- 沙律芝麻虾球
Salad Sesame Prawns
- 蒜香虾球
Fry Prawns with Garlic And Dry Shrimps

蒜香虾球
Fry Prawns with Garlic
And Dry Shrimps



芥末虾球
Wasabi Prawns

● 双味式虾球 ———— 小 S | 大 L
Fried Prawns In Two Taste

● 京城虾球 ———— 時價
Pekin Prawns Season Price

沙律芝麻虾球
Salad Sesame Prawns



肉松虾球
Meat Floss Prawns



海味

Seafood

龙船海参 (预订)
Dragon Sea Cucumber Boat
(advanced order)

海参花胶
Sea Cucumber with
Superior Fish Maw

海参焖鹿根
Sea Cucumber with
Deer Tendon

红烧海参
Braised Sea Cucumber



小 S RM 中 M RM 大 L RM

- 瑶柱扒鱼肚
Fish Maw with Dry Scallops
- 椒盐炸带子
Salted Fried Scallops
- 时菜炒带子
Vegetables with Scallops
- 一品锅
Mixed Seafood Clay Pot
- 海参焖鹿根
Sea Cucumber with Deer Tendon
- 海参焖冬菇
Sea Cucumber with Mushroom
- 海参焖鱼鳔
Sea Cucumber with Fish Maw
- 红烧花胶
Braised Superior Fish Maw
- 砂煲海参花胶带子
Sea Cucumber with Fish Maw And Scallops In Clay Pot
- 红烧海参
Braised Sea Cucumber
- 海参焖花胶
Sea Cucumber with Superior Fish Maw
- 红烧鹅掌煲 (最少4支 / Minimum 4 pcs)
Braised Goose Web
- 龙船海参 预定 Advanced Order
Dragon Sea Cucumber Boat

燒臘

北樓

Roasted Meat

叉燒+燒肉 Roasted Pork Combination



港式光面全豬 Roasted Suckling Pig

- 蜜汁叉燒
Sweet BBQ Pork
- 脆皮燒肉
Crispy Pork
- 叉燒+燒肉
Roasted Pork Combination

小 S	中 M	大 L
RM	RM	RM

半只 1/2 (half)	一只 1 (whole)
RM	RM

- 琵琶鴨
Crispy Duck
- 本地北京鴨
Pekin Duck
- 爱尔兰燒鴨
Roasted Irish Duck
- 爱尔兰北京鴨
Pekin Irish Duck



北京鴨 Pekin Duck

琵琶鴨 Crispy Duck



猪肉

北樓宗

Pork

北京香排

Pekin Pork Ribs



小
S
RM

大
L
RM

砂煲焖花肉

Pork Belly with Wine In Clay Pot

北京香排

Pekin Pork Ribs

(最少3片 / Minimum 3 pcs)

红烧元蹄

Braised Trotter

西班牙黑毛猪排骨

Spain Iberico Ribs

時價
Season Price
(預定 Advanced Order)

日式烤黑毛猪扒

Teriyaki Baked Iberico Pork Chop

時價
Season Price
(預定 Advanced Order)

鹅肝酱烤黑毛猪扒

Foie Gras Sauce Baked Iberico Pork Chop

時價
Season Price
(預定 Advanced Order)

芦笋烩黑毛猪肉

Pan-Fried Asparagus with Iberico Pork Meat

時價
Season Price
(預定 Advanced Order)

盐焗黑毛猪扒

Salted Baked Iberico Pork Chop

時價
Season Price
(預定 Advanced Order)

红烧元蹄

Braised Trotter



盐焗黑毛猪扒

Salted Baked
Iberico Pork Chop



西班牙黑毛猪排骨

Spain Iberico Ribs



肉類

北樓宗

Meat

小
S
RM

中
M
RM

大
L
RM

牛肉
Beef

鹿肉
Venison

雞肉

Chicken

脆皮烧鸡 Roasted Chicken

半只
1/2 (half)

一只
1 (whole)



小 S RM	中 M RM	大 L RM

- 柠檬鸡
Lemon Chicken
- 泰式鸡
Thai Style Chicken
- 京城鸡丁
Pekin Chicken
- 姜葱鸡丁
Spring Onion Ginger Chicken
- 宫保鸡丁
Dry Chili Chicken
- 蒙古鸡丁
Mongolian Chicken
- 糖醋鸡丁
Sweet Vinegar Chicken
- 蜜汁子姜鸡丁
Sweet Ginger Chicken
- 黄金鸡柳
Golden Crispy Mango Chicken

药膳菜园鸡 Chinese Herbs Steamed Mongolian Chicken



家鄉小菜

Hometown Dishes



潮州小菜

Teow Chew
Mixed Vegetable

特色三丝蛋

Specialty Fried Egg



芋香奶白

Claypot Yam
Chinese "Nai Bai"



小
RM

大
RM

芙蓉煎蛋
Omelet

菜脯煎蛋
Fried Egg with Dried Radish

虾仁煎蛋
Fried Egg with Shrimps

特色三丝蛋
Specialty Fried Egg

北京茄予
Pekin Brinjal

肉松茄予
Meat Floss Brinjal

风味小炒
Mixed Vegetable with Nyonya Sauce

潮州小菜
Teow Chew Mixed Vegetable

日本菇小菜
Japanese Mushroom with Mixed Vegetables

椒盐炸墨鱼
Salted Deep Fried Cuttlefish

叁芭炒墨鱼
Sambal Cuttlefish

佛钵溢飘香
Yam Basket

芋香奶白
Claypot Yam Chinese "Nai Bai"

豆腐

Bean Curd

脆香炸豆腐

Deep Fried Crispy
Bean Curd



小
S
RM

中
M
RM

大
L
RM

(最少3片 / Minimum 3 pcs)

鲍汁豆腐
Pekin Homemade Bean Curd

脆香炸豆腐
Deep Fried Crispy Bean Curd

雪花豆腐
Crabmeat Bean Curd

菜脯豆腐
Dried Radish Bean Curd

葱油豆腐
Fried Onion Bean Curd

肉碎豆腐
Minced Pork Bean Curd

黄金豆腐
Golden Pumpkin Bean Curd

豆根焖豆腐
Sautéed Gluten Bean Curd

三菇扒豆腐
Mixed Mushroom with Bean Curd

砂煲海鲜豆腐
Mixed Seafood Bean Curd In Claypot

鲍汁豆腐
Pekin Homemade
Bean Curd



黄金豆腐
Golden Pumpkin Bean Curd



菜類 *Vegetable*



有机青龙菜
Organic Green Dragon Vegetable

小 S RM
中 M RM
大 L RM

- 罗马生菜(油公)
Romaine Lettuce
- 玻璃生菜
Lettuce
- 四季豆
French Bean
- 菠菜
Spinach
- 豆苗
Pea Sprout
- 西兰花
Broccoli
- 咸鱼双豆
Salted Fish with Twin Beans
- 中国菜心
China Cabbage Seedlings
- 中国奶白
China "Nai Bai"
- 港式芥兰
Hong Kong Kailan
- 有机青龙菜
Organic Green Dragon Vegetable



干煸四季豆
Dry-Fried French Bean



双味芥兰
Two Taste Kailan

小 S RM
中 M RM
大 L RM

- 马来风光
Sambal Kangkung
- 上汤茼蒿
Amaranth Vegetable In Master's Stock
- 鱼香双蔬煲
Salted Fish with Vegetable In Clay Pot
- 双味芥兰
Two Taste Kailan
- 清炒芦笋
Asparagus



清炒芦笋
Asparagus

宫保猴头菇
Dry Chili Monkey
Mushroom



素食

北京樓

Vegetarian
Food

三宝拼盘
Three Combination
Cold Dish



小 S
RM

大 L
RM

- 家乡百合斋
Mixed Vegetarian Vegetable
- 杏片寿果
Mixed Vegetable with Almond Flak
- 宫保猴头菇
Dry Chili Monkey Mushroom
- 奶白杏鲍菇
Fried "Nai Bai" with Mushroom
- 当归猴头菇苋菜汤
Monkey Mushroom with Spinach Herbs Soup
- 灵芝菇扒时菜
"Ling Zhi" Mushroom with Vegetables
- 麦片素虾
Cereal Vegan Prawn
- 炖汤
Stew Soup
- 雪中寻宝
Snow Hunter
- 日式沙律菜
Japanese Style Salad
- 三宝拼盘
Three Combination Cold Dish

雪中寻宝
Snow Hunter



湯羹

Soup /
Broth



竹笙鱼鳔羹

Fish Maw Broth



深海鱼鳔汤

Deep Sea's
Fish Maw Soup



燕麦猪肚汤

Oatmeal Pork
Belly Soup



金汁花胶汤

Golden Fish Maw Soup

每日炖汤

Soup of The Day

- | | 一盅
Per Serving
RM | 中
M
RM | 大
L
RM |
|---|-------------------------|--------------|--------------|
| ● 福州羹
Hock Chew Broth | (最少两盅
min 2 bowl) | | |
| ● 日本菇汤
Japanese Mushroom Soup | (最少两盅
min 2 bowl) | | |
| ● 四川酸辣羹
"Sze Chuan" Spicy Hot Sour Broth | (最少两盅
min 2 bowl) | | |
| ● 竹笙鱼鳔羹
Fish Maw Broth | (最少两盅
min 2 bowl) | | |
| ● 深海鱼鳔汤
Deep Sea's Fish Maw Soup | (最少两盅
min 2 bowl) | | |
| ● 燕麦猪肚汤
Oatmeal Pork Belly Soup | (最少两盅
min 2 bowl) | | |
| ● 金汁花胶汤
Golden Fish Maw Soup | (最少两盅
min 2 bowl) | | |
| ● 每日炖汤
Soup of The Day | (最少两盅
min 2 bowl) | | |
| ● 猪肚猪尖汤(预定)
Pork Belly Soup | (最少两盅
min 2 bowl) | | |
| ● 鳔皇土煲鸡汤(预定)
Kampung Chicken & Fish Maw Soup | (最少两盅
min 2 bowl) | | |
| ● 干贝炖鸡汤(预定)
Dry Scallop Chicken Soup | (最少两盅
min 2 bowl) | | |

佛跳墙

Buddha Jump Over The Wall

迷你佛跳墙

Mini Buddha Jump Over The Wall

客家式盆菜

Hakka Seafood Pot

豪华大盆菜

Pekin Specialty Seafood Pot

炖品

北京
德宗

Stew
Soup

预定

Advanced Order

豪华大盆菜

Pekin Specialty
Seafood Pot



粉/面/飯 Rice & Noodles

小 S RM 中 M RM 大 L RM

- 三丝生面
Three Shredded Noodles
- 干炒金蛋寿面
Fried Longevity Noodle
- 海鲜焖伊面
Seafood Noodles
- 冬粉面线
Fried Glass Noodle Misua
- 明虾粿条
Prawn Kueh Teow
- 牛肉干粿条
Dry Beef Hor Fun
- 牛肉河粉
Beef Hor Fun with Gravy
- 干炒伊面/河粉
Stir-Fried Yee Mee / Hor Fun

甜菜根炒饭
Beetroot Fried Rice



三丝生面
Three Shredded Noodles



干炒金蛋寿面
Fried Longevity Noodle



- 荷叶饭
Lotus Leaf Rice
- 扬州炒饭
Yangzhou Fried Rice
- 甜菜根炒饭
Beetroot Fried Rice
- 大虾泡饭
Jumbo Prawns Congee
- 砂煲海南鸡饭
Clay Pot Hainan Chicken Rice
- 砂煲腊味饭
Clay Pot Waxed Meat Rice

明虾粿条
Prawn Kueh Teow



大虾泡饭
Jumbo Prawns Congee



甜品

Dessert

桃胶豆奶
Peach Gum Soy Milk



紫薯雪燕
Purple Sweet Potato Tragacanth Gum



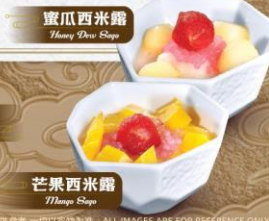
小米汤圆
Glutinous Rice Balls



小 S RM 中 M RM 大 L RM

- 锅饼
Pancake
- 龙眼西瓜露
Longan Water Melon Juice
- 潮州芋泥
Yam Paste
- 蜜瓜西米露
Honey Dew Sago
- 芒果西米露
Mango Sago
- 椰子布丁
Coconut Pudding
- 桃胶豆奶
Peach Gum Soy Milk
- 紫薯雪燕
Purple Sweet Potato Tragacanth Gum
- 小米汤圆
Glutinous Rice Balls
- 芝麻麻薯
Sesame Mochi
- 猫山王麻薯
Musang King Durian Mochi

蜜瓜西米露
Honey Dew Sago



芝麻麻薯
Sesame Mochi



猫山王麻薯
Musang King Durian Mochi

芒果西米露
Mango Sago

飲料



Beverage

中国茶 Chinese Tea

- 香片
Jasmine Tea
- 柑普
Puer with Dried Orange
- 菊花
Chrysanthemum
- 铁观音
Hong Sing Tikuanyin

汽水 Soft Drink

- 雪碧
Sprite
- 100号
100 Plus
- 豆奶
Soya Bean
- 沙士
Sarsi
- 可口可乐
Coca-cola

果汁 Fresh Fruit Juice

- 橙
Orange
- 蜜瓜
Honey Dew
- 芒果
Mango
- 木瓜
Papaya
- 萝卜
Carrot
- 青苹果
Green Apple
- 西瓜
Watermelon
- 龙珠果
Dragon Fruit



啤酒 Beer

- 嘉士伯啤酒
Carlsberg
- 福佳白啤酒
Hoegaarden
- 黑皇
Royal Stout
- 德国啤酒
Erdinger

红葡萄酒 Red Wine

- 法国
France
- 纽西兰
New Zealand
- 澳洲
Australia
- 葡萄牙
Protugal
- 阿根廷
Argentina
- 西班牙
Spain
- 意大利
Italy
- 智利
Chile

烈酒 Hard Liqueur

- 芝华士
Chivas
- 马爹利
Martell
- 苏格兰威士忌
Johnnie Walker
- 苏格兰威士忌XO
Johnnie Walker XO
- 轩尼斯
Hennessy XO
- 轩尼斯VSOP
Hennessy VSOP

酒類



Wine

白葡萄酒 White Wine

- 法国
France
- 澳洲
Australia
- 意大利
Italy
- 纽西兰
New Zealand
- 智利
Chile

其它 Others

- 中国白酒
China Wine
- 日本清酒
Japanese Sake



五福北京城

RESTORAN PEKIN SUTERA SDN. BHD.

No. 1, Jalan Sutera Tanjung 8/4, Sutera Utama Biz Centre,
Taman Sutera Utama, 81300 Skudai, Johor.

Tel: 07-557 3899 / 07-588 1818 Fax: 07-557 6929

北京楼烈光镇

RESTORAN PEKIN KK SDN. BHD.

No. 63, Jalan Tanjong 2, Taman Desa Cemerlang,
81800 Ulu Tiram, Johor.

Tel: 07-571 2011

北京楼柔佛再也

RESTORAN PEKIN JOHOR JAYA SDN. BHD.

No. 1, Jalan Masai Baru, Taman Johor Jaya,
81100 Johor Bahru.

Tel: 07-356 0739 / 07-356 0740 Fax: 07-356 0737

北京海鲜楼

RESTORAN PEKIN

No. 38, Jalan Baldu Lima, Taman Sentosa,
80150 Johor Bahru, Johor.

Tel: 07-333 2928 Fax: 07-332 0902

北京云华宫

RESTORAN PEKIN JOHOR JAYA SDN. BHD. (Diamond 18 Golf)

No. 18, Jalan Pesona, Taman Johor Jaya,
81100 Johor Bahru, Johor.

Tel: 07-354 4775



