

前菜類

APPETIZER

- 當紅炸子雞
Five spice roasted chicken served with crackers (half chicken) 58
- 掛爐燒鴨
"Hong Kong style" roasted duck served with plum sauce (half duck) 98
- 海蜆響螺涼伴
Chilled marinated top shell meat with jelly fish in lime dressing 58
- 熱情芒果蟹肉青瓜盅
Crab meat salad served with mango and passion fruit mayonnaise in cucumber cup (6 cups) 68
- 日式紫菜火鴨卷
Hand roll with roasted duck, seaweed, vegetables and mayonnaise (3 pcs) 48
-  椰汁焗百花帶子
Oven baked scallop filled with prawn paste and coconut sauce 68
- 脆炸椒鹽軟殼蟹
Crispy fried soft shell crab with spiced salt 68
- 椒鹽聲丹酥生蠔伴香芒沙醬
Half a dozen deep fried oysters with vegetables and mango salsa 78
- 香料煲仔山東花生
Traditional spiced braised "Shan dong" peanuts in clay pot 12

 麗寶軒冷熱小食套餐

LAI PO HEEN'S APPETIZER PLATTER

198

Please select (4) four of the following items (sharing for 4 persons) 任選四款

- | | |
|---------|--|
| 沙味爆蝦球 | <i>Tempura battered prawns tossed in creamy lime sauce</i> |
| 烟鴨拼海蜆 | <i>Marinated jelly fish wrapped in smoked duck breast</i> |
| 松露芝士焗玉帶 | <i>Baked scallop with cheese and black truffle</i> |
| 椒鹽白飯魚 | <i>Golden fried silver whitebait fish with spiced salt</i> |
| 泰式風味鳳尾蝦 | <i>Crispy sesame coated prawns with Thai mayo</i> |
| 川式海鮮野菌蓋 | <i>Wok fried shimeji mushrooms with diced seafood and Szechuan sauce</i> |
| 鵝肝鮮菌撻 | <i>Oven baked foie gras tart with wild mushroom stuffing</i> |
| 脆米龍珠鳳梨串 | <i>Crispy prawn mousse ball with pineapple and sweet and sour sauce</i> |
| 檸香芒絲珍珠螺 | <i>Chilled marinated shredded pearl shell meat with mango in lime dressing</i> |
| 蛋皮錦繡鴛鴦卷 | <i>Roasted chicken rolled in crepe with young mango dressed in chefs' creation sauce</i> |
| 唐心蟹皇雪蟹球 | <i>Steamed stuffed crab roe ball with minced chicken and abalone sauce</i> |



= Chef's specialty



= Vegetarian

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湯羹類
SOUPS

per person

麗寶軒時日靚例湯 <i>LPH double boiled soup of the day</i>	38
 特色功夫湯 <i>Signature double boiled tonic soup served in traditional "Kung Fu Pot"</i> <i>Fine fish maw, Australian abalone, Chinese spring morels, flavored with cordyceps</i>	158
原只鮑魚海寶羹 <i>Braised seafood treasure broth with whole abalone</i>	86
黃金野米海寶羹 <i>Braised pumpkin puree with sea treasure and millet</i>	72
菜膽瑤柱雞丸湯 <i>Superior chicken clear soup with dried scallop and vegetables</i>	52
涼瓜豆腐魚片湯 <i>Double boiled milky omega rich grouper soup with bitter gourd and bean curd</i>	58
 碧波玉米野米羹 <i>Sweet corn soup with millet seed, wild mushrooms and spinach</i>	33
 紫菜鮮菌竹筴湯 <i>Seaweed soup with shiitake mushroom and bamboo pith</i>	38
 宮庭蝦球酸辣羹 <i>Imperial hot and sour soup with prawns</i>	42
花膠竹筴蟹肉羹 <i>Braised fish maw with crab meat and bamboo pith</i>	62
金菇海鮮辣湯 <i>Pepper soup with golden mushrooms, scallops, prawns and grouper fillet</i>	68
乾隆一品湯 <i>Double boiled abalone soup with seasonal dried deluxe seafood and baby cabbage</i>	258
秘魯瑪卡清燉花膠牛肝菌 <i>Double boiled fish maw and boletus mushroom with Peruvian maca</i>	168
胎菊清燉花膠湯 <i>Double boiled fish maw soup with chicken broth and chrysanthemum bulb</i>	168
蟲草花清燉花膠湯 <i>Double boiled fish maw soup with chicken broth and cordyceps bulb</i>	190

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燕窩類

BIRDS' NEST

- 雞精花膠燉官燕
Double boiled birds' nest in rich chicken essence with fish maw 288
-  花期參瑤柱燉燕窩
Double boiled birds' nest soup with American ginseng and dried scallops 230
- 燕窩金瓜羹
Braised birds' nest in rich pumpkin purée 220
- 蟹肉海寶燕窩羹
Braised birds' nest in clear broth with dried seafood 288
- 瑪卡清燉海寶官燕
Double boiled birds' nest soup with sea treasure and Peruvian Maca 313

鮑魚及海參類

ABALONE, SEA CUCUMBER AND FISH MAW

- 特級花膠扣原只鮑魚
Braised 2 head whole abalone with supreme fish maw and garden greens 338
-  紅燒瑤柱鮑魚扣海參
Slow-cooked 3 head whole Australian abalone with sun-dried scallops and sea cucumber in premium oyster sauce 268
- 蟹粉鮑魚海參扣花菇
Slow-cooked 6 head whole Australian abalone with sea cucumber and mushroom in rich crab roe sauce 268
- 銀杏百合海參炒鮑魚仔
Sautéed baby abalone and sea cucumber with ginkgo nuts and lily bulb 268
-  鮑魚一品海味煲
*Braised abalone with dried seafood in clay pot
(10 head abalone, sea cucumber, sun-dried scallop, fish maw and mushroom flower)* 448
- 松露海味煎釀遼參
Braised whole Japanese sea cucumber with sea treasure and truffle stuffing 218
- 紅燒白靈菇海參豆腐
Braised sea cucumber with bai ling mushrooms and tofu in premium oyster sauce 160
- 九層塔海味煲
Braised sea cucumber with dried seafood in clay pot 198
- 松露燴花膠扒菜苗
Braised fish maw with black truffle in superior broth 218



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游水海鮮類

LIVE AND FRESH SEAFOOD

(Daily market price)

珍珠龍斑 Omega Rich Grouper (Three days order in advance)	銀曹 Seabass	荀殼 Soon Hock	紅斑 Red Grouper
東星斑 East Star Grouper	西星斑 Spotted Grouper	龍虎斑 Tiger Grouper	

游水魚烹調方法

Fish Preparation

清蒸 / 油浸

薑蒜蒸

豉汁醬蒸

重慶特色水煮

蟲草花紅棗絲蒸

泰式醬蒸 / 炸

南乳鮮菌煲

Steamed or wok fried with light soy sauce

Steamed with candied garlic and ginger in soy sauce

Steamed with black bean sauce

Simmered fillet with spicy Szechuan pepper oil served in clay pot

Steamed with cordiceps and red dates in superior stock

Steamed or fried with Thai chili sauce

Slow cooked in clay pot with preserved bean curd and wild mushrooms

老虎蝦
Tiger Prawns

大生蝦
Blue River Prawns

澳洲龍蝦
Australian Lobster

肉蟹
Crab

鮮蝦烹調方法

Prawns Preparation

蒜茸蒸蝦

古式蝦煲

奶油炒

豉油皇乾煎蝦

越式醬爆蝦

極醬瓦煲焗

Steamed and served with minced garlic

Poached in Chinese herbal broth

Deep fried glazed with butter milk

Wok fried with fine soy sauce and spring onions

Wok fried with fragrant spicy sauce

Slow cooked in clay pot with spicy shrimp sauce

游水龍蝦烹調方法

Lobster Preparation

金銀蒜蒸龍蝦

蜜椒爆龍蝦

芝士焗龍蝦

牛油蒜蓉爆龍蝦

蝦避風塘爆龍蝦

Steamed and served with fragrant garlic sauce

Stir fried with honey pepper sauce

Oven baked with rich cheese sauce

Wok roasted with butter and minced garlic

Stir fried with garlic and dried chilies

生蟹烹調方法

Crab Preparation

蛋白蒸肉蟹

牛油黑椒爆肉蟹

辣子醬炒肉蟹

避風塘爆肉蟹

瓦煲銀絲粉肉蟹

Steamed with egg white sauce

Wok roasted with butter and black pepper

Wok fried with chili sauce

Stir fried with garlic and dried chilies

Slow cooked with glass noodles and rich chicken broth in clay pot

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海鮮類

SEAFOOD

- 避风塘炒蝦球
Cantonese style sautéed prawns with fried garlic, shallots and dried chilies 108
- 西湖糖醋蝦球
Crispy batter fried prawns with sweet and sour sauce 108
- 青芥沙拉醬撈明蝦球
Toasted crispy prawn fritters with wasabi mayonnaise 108
-  川辣醬爆蝦球
Stir fried prawns with Szechuan spicy sauce 108
- 醬爆九層塔三鮮菌煲
Wok fried prawns, scallops, squid and basil leaf with chefs' creation chili paste 150
- 荷塘錦繡玉帶
Stir fried assorted vegetables with Hokkaido scallops 178
-  黃金麥香脆玉帶
Crispy fried scallops with salted egg yolk and cereal 168
- 金銀蒜粉絲蒸帶子
Steamed scallops with duo of garlic and glass noodles 168
- 香柚芒沙酥斑片
Fried omega rich grouper fillet with pomelo and Thai plum sauce 78
- 香蔥幹燒鱈魚塊
Wok fried Szechuan spiced cod fish with scallops tossed in chili sauce 128
- 彩椒脆鱈魚
Crispy toasted cod with trio of pepper in vinaigrette 88
- 雪菜南瓜雪魚煲
Braised cod fish with pumpkin and preserved vegetables 96
-  豉味彩椒爆斑塊
Wok fried omega rich grouper fillet with spicy Szechuan pepper and broccoli 88
- 芝士焗鱈魚
Oven baked black cod fillet with butter and cheese crust 112
- 五味鹽蝦滑爆吊片
Wok fried squid filled with shrimp mousse and five spiced salt 53



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雞及鴨類

CHICKEN AND DUCK

 北京片皮鴨*兩吃

Traditional Beijing duck served with condiments (half duck)

118

 手撕香酥鴨

"Beijing style" fried aromatic duck with pancakes (half duck)

118

吉汁脆皮童子雞

Crispy marinated spring chicken with chefs' creation sauce

48

 茶香焗雞

Jasmine tea leaf smoked free range chicken with ginger and spring onion dip (half chicken)

90

麻辣脆皮雞

Oven roasted chicken with fragrant spicy sauce (half chicken)

58

芝麻枇杷脆皮鴨

Oven roasted marinated duck with sesame seeds "Pi Pa" style

128

 川式乾燒辣雞煲

Szechuan spiced chicken served in clay pot

46

鎮江芝麻雞中翼

Toasted marinated chicken wings with sesame and vinaigrette

46

杏香爆雞片

Stir fried chicken with Chinese barbeque sauce and almond

46

子然羅勒葉滑雞煲

Wok fried chicken with cumin seeds and basil leaf served in clay pot

46

金粟流沙爆雞片

Deep fried chicken fillet tossed with salted egg yolk and corn kernels

49

西檸煎軟雞

Deep fried boneless chicken with lemon sauce

46

 惹味醬羅勒葉炒鴨片

Stir fried sliced duck with basil leaf and spicy sauce

56

柱候芋香鴨腿煲

Braised duck drumstick with taro and chefs' creation brown sauce

62



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牛、鹿及羊類

BEEF, VENISON AND LAMB

-  香煎澳洲和牛
Australian Wagyu beef sirloin with Sarawak black pepper sauce and bean sprouts topped with gold leaf 288
-  麗寶軒馳名黑椒牛仔粒
LPH wok fried cubed beef tenderloin tossed in black pepper and onions 115
- 東方式香煎牛柳
"Cantonese style" pan seared beef tenderloin with Chinese barbeque sauce 115
- 乾煸滑牛肉
Wok fried sliced prime beef tenderloin with fragrant garlic, butter and soya sauce 108
- 鎮江彩椒脆牛柳
Crispy stir fried prime beef tenderloin with vinaigrette sauce and peppers 108
- 薑蔥柱候醬炒鹿片
Stir fried Australian venison with ginger and onions in brown sauce 108
- 青芥野菌鹿扒
Australian venison steak served with field mushrooms in wasabi sauce 108
-  中式香草煎羊扒
Australian lamb cutlets marinated in white onions and rosemary barbeque sauce 126
- 蔥油沙茶炒羊片
Wok fried sliced lamb with asparagus and lotus root in fragrant peanut sauce 92
- ### 豆腐類
- #### BEAN CURD
-  紅燒海鮮豆腐煲
Clay pot braised bean curd with seafood and oyster sauce 56
- 金汁玉帶蛋白蒸豆腐
Steamed egg white bean curd with scallops and shimeji mushrooms in pumpkin gravy 80
- 海堂八珍豆腐
Steamed bean curd with eight sea treasure in superior broth 60
-  碧綠翡翠滑豆腐
Steamed bean curd with mushrooms and vegetables 38
- 黃金椒鹽豆腐
Deep fried bean curd with spiced salt and seasonal vegetables 38



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蔬菜類

VEGETABLES

清炒各類時蔬

Wok seared Hong Kong seasonal vegetables as per our waiters' recommendation 46

 魚香茄子魚滑煲

"Szechuan style" eggplant with minced chicken and fish dumpling 46

川汁雞茸煎釀香茄

Braised stuffed eggplant with minced chicken and Szechuan sauce 60

瑤柱上湯灼時蔬

Poached seasonal greens in chicken broth and sun-dried scallops 46

 避風塘乾煸四季豆

"Causeway Bay style" wok fried string beans with minced chicken, dried shrimps and garlic hot bean paste 46

魚湯浸營養蔬

Poached vegetables in milky fish broth 56

夏果芹香四小炒

Wok fried celery, lotus root, sweet peas and macadamia nuts with crispy cuttlefish 56

 雜菌上素腐皮包

Braised assorted mushrooms, bean curd sheet and seasonal vegetables in rich soya bean curd skin 46

 露跡尋仙霞

Wok fried Australian asparagus with assorted mushrooms and wood fungus 56

 鮮野菌小唐菜

Sautéed field mushrooms with baby cabbage 50

 鼎湖上素環

Braised duo of mushrooms with bean curd dough in crispy yam ring 56

 橄欖醬炒金瓜/百合/西芹/白果

Sautéed lily bulb with pumpkin, ginkgo nuts and celery in olive paste 46

 椒鹽四季豆

Deep fried string beans with salt and pepper 46



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麵類

NOODLES

-  港式蟹肉乾燒伊麵
"Hong Kong style" braised e-fu noodles with crab meat, yellow chive, bean sprout
and straw mushrooms 63
-  菜絲芝麻蕎麥麵
Tosted Japanese cha soba with vegetables and sesame dressing 56
- 上湯海鮮水餃面
Poached egg noodles in clear broth with seafood dumplings 88
- 什錦海鮮煎生面
Crispy egg noodles with assorted seafood and vegetables 56
- 滑蛋海鮮炒鴛鴦粉
Fried flat noodles and vermicelli with assorted seafood in rich egg sauce 56
- 廣式乾炒牛肉河
"Cantonese style" wok fried noodles with sliced beef and bean sprouts 58
- 香辣牛肉茄香長壽麵
Tosted longevity noodles with spicy minced beef and eggplant gravy 98
- 蝦仁酸辣麵線
Braised longevity noodles with shrimp meat in hot and sour broth 56
- 廈門乾炒蝦仁麵線
"Xiamen" style wok fried vermicelli with shrimps and vegetables 56
-  鮮菌菜苗米粉湯
Poached vermicelli with wild mushrooms and vegetables 38
- 胡椒海鮮米粉湯
Poached vermicelli with assorted seafood and vegetables in Sarawak pepper broth 62
- 極味生蝦乾炒銀絲粉
Wok fried glass noodles with blue river prawn and spicy shrimp sauce 80



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飯類 RICE

 丽宝轩炒飯

LPH special seafood fried rice with spicy scallop sauce

63

 鮮菇素菜薑汁炒飯

Fried rice with diced mushrooms, seasonal vegetables and ginger juice

38

 黑芝麻蟹肉炒飯

Fragrant black sesame fried rice with crab meat and asparagus

80

雙皇海鮮炒飯

Fragrant seafood fried rice with duo of egg yolk

82

鴛鴦燴香飯

*Fragrant fried Jasmine rice topped with "Ying yang" gravy
(Tomatoes, chicken gravy and creamy seafood gravy with peas)*

82

和牛青蔥炒飯

Scallion fried rice with Japanese Wagyu beef and garlic

108

臘味雪菜茄乾炒香飯

Fried jasmine rice with Chinese waxed meat and sun-dried tomatoes

78

辣香京蔥海鮮炒年糕

Fried fragrant rice cakes with seafood and spicy chili sauce

78

瑤柱靚白粥

Fried scallop congee served with traditional condiments

23

金黃炸饅頭

Chinese fried rice flour bun served with condensed milk (3 pieces)

12



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甜品精選 DESSERTS

-  風味榴蓮班戟
LPH durian pancakes
Fresh durian with whipped cream wrapped in thin crêpes 43
-  風味芒果班戟
LPH mango pancakes
Fresh mango with whipped cream wrapped in thin crêpes with passion fruit sauce 33
- 桃膠五寶茶
Double boiled peach resin with five treasures 26
- 脆炸黃金冰凍榴槿
Batter fried fresh durian 33
- 脆皮芝士炸年糕
Batter fried glutinous rice cakes with cheese 20
- 黑芝麻奶凍伴杏味雪糕
Black sesame panna cotta with apricot sorbet
"A classic Italian dessert transformed into a Chinese style delicacy" 30
- 環球流沙球
Deep fried sesame lava ball with Oreo stuffing 22
-  冰花清燉燕窩
Hot or chilled double boiled bird's nest with rock sugar 196
- 楊枝甘露
Chilled mango purée, plum seed, pomelo drops and vanilla ice cream 20
- 香濃桂花黑芝麻湯圓
Sweetened osmanthus tea with glutinous rice dumplings 20
- 金柑布丁伴紅豆雪糕
Chilled kumquat pudding and vanilla ice cream with red bean 23
- 豆漿雪耳雪蓮子
Sweetened soy milk with snow fungus and Xuelian 20
- 椰絲蒸年糕
Steamed sweetened glutinous rice cakes with shredded coconut 20
- 香芒布甸, 巧克力漩條
Mango pudding with chocolate swirl 20



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Steamed Dim Sum / 蒸點心	Price	Qty
Steamed prawn and water chestnut dumplings with gold leaf (3pcs) 黃金馬蹄鮮蝦餃	20	
Steamed seafood and chicken Siew Mai with baby abalone (3pcs) 鮑魚乾蒸燒賣皇	38	
"Hong Kong" style steamed chicken feet with preserved black bean sauce 豉醬蒸鳳爪	13	
Steamed fluffy buns filled with barbecue chicken (3pcs) 蜜汁叉燒包	16	
Steamed glutinous rice with wild rice, chicken, Chinese mushroom and pearl shell meat 玉鮑糯米雞	20	
Steamed cod fish and prawn dumplings filled with spicy shrimp sauce (3pcs) 魚形極醬鱈魚餃	36	
Steamed fish balls with matsutake mushroom and "Fatt choy" (3pcs) 柱汁發財鯪魚球	22	
Steamed golden lava buns filled with custard and egg yolk (3pcs) 黃金流沙包	26	
Steamed bean curd skin rolls filled with minced prawns and chicken in barbeque sauce (3pcs) 燒汁鮮竹卷	18	
Steamed dumplings with matsutake mushroom, vegetables and fungus (3pcs) 松茸養生蒸素餃	22	
Poached pearly garlic dumplings with seafood and chicken (3pcs) 獨子蒜餃子	23	
Steamed "Shanghai Xiao Long Bao" with wild mushroom and chicken (3pc) 野菌小籠包	32	
Congee with shredded chicken and mushroom 鮮菇雞絲粥	13	
Millet congee with pumpkin and sea cucumber 黃金生滾小米海參粥	18	

Steamed Rice Roll / 蒸腸腸	Price	Qty
Steamed shrimp rice rolls with yellow chives 韭黃鮮蝦腸	20	
Steamed rice rolls with assorted vegetables (V) 白玉素坊滑腸粉	18	
Fried and Baked Dim Sum / 炸點心		
"Hong Kong style" wok fried turnip cake 港式炒蘿蔔糕	20	
Pan fried bean curd rolls filled with shrimps and cheese (3pcs) 香煎芝士腐皮卷	29	
Deep fried lobster flower roll (3pcs) 菊花龍蝦脆盞	33	
Pan fried Shanghai dumplings filled with seafood, chicken and crab meat (3pcs) 蟹肉上海窩貼	20	
Black pepper lamb pastries (3pcs) 黑椒羊肉千層筒	26	
Deep fried yam dumplings filled with chicken, prawn and dried scallops (3pcs) 瑤柱雞蝦荔芋角	20	
Golden fried prawn and mango rolls with bread crumbs (3pcs) 香芒炸蝦筒	26	
Crispy breaded foie gras dumplings (3pcs) 檸香鵝肝金蛋	23	
Crispy prawn and squid dumplings coated with almond flakes (3pcs) 杏片鳳尾蝦	28	
Deep fried sweet potato dumplings with lotus paste coated with sesame (3pcs) 湘蓮芝麻棗	18	
Oven baked fragrant egg tarts (3pcs) 酥皮蛋撻	20	

Soup / 湯羹類	Price	Qty
Traditional sea treasure soup with dumpling 四宝灌湯餃	78	
Lai Po Heen's double boiled soup of the day 丽宝轩時日靚例湯	38	
Double boiled fish maw soup with agaricus and Peruvian Maca 秘魯瑪卡清燉花膠姬松菌	78	
Imperial seafood hot and sour soup 官庭蝦球酸辣羹	42	
Beef and Lamb / 牛及羊類		
Stir fried beef tenderloin with black pepper 黑椒牛仔粒	115	
Wok fried sliced lamb with asparagus and lotus root in fragrant peanut sauce 蔥油沙茶醬炒羊片	92	
Vegetables / 蔬菜類		
Wok-fried celery, lotus root, sweet peas and macadamia nuts with crispy cuttlefish 夏果芹香四小炒	56	
Toasted crispy pumpkin with salted egg yolk and chicken floss 鹹香金葫蘆	43	
Rice and Noodles / 飯及麵類		
Lai Po Heen's special seafood fried rice with spicy scallop sauce 丽宝轩炒飯	63	
Fried jasmine rice with Chinese waxed meat and sun-dried tomatoes 臘味雪菜茄乾炒香飯	78	
"Hong Kong style" braised e-fu noodles with crabmeat, yellow chive, bean sprout and straw mushrooms 港式蟹肉乾燒伊麵	63	



Table No:

Guest:

Tea:

Server:

丽宝轩
LAI PO HEEN

All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% GST
Please highlight any specific food allergies or intolerances to our colleagues before ordering. We endeavor to source for local and sustainable ingredients whenever possible