名門皇宮
UPPER PALACE

名门皇宫作为Bukit Jalil最新最高端的宴会厅，共两层楼，可容纳多达400位顾客，内设9间高级私人包厢及雪茄威士忌贵宾室。我们专注于提供精致粤菜、香港点心以及上海、四川其他中式美食，旨在为顾客带来无与伦比的正宗中餐体验。

名门餐饮集团的行政总厨来自香港，拥有超过30年的烹饪经验。他精心挑选优质食材，并运用独特的烹饪技巧，为您呈现出口感鲜美、色香味俱佳的佳肴。此外，名门餐饮集团参与爱尔兰的“源于绿色”可持续餐饮计划强调道采购来源，旗下所有酒家均选用市场认可的可持续食材，以提供更优质的美食。

Upper Palace , the newest premier venue in Bukit Jalil, spans two floors accommodating up to 400 guests, featuring 9 private rooms and a cigar whisky lounge. We specialize in offering refined Cantonese cuisine, Hong Kong dim sum, as well as Shanghai and Sichuan specialties, aiming to deliver an authentic Chinese dining experience.

With over 30 years of experience, our executive chef from Hong Kong selects top-quality ingredients and employs unique techniques to create flavorful dishes. Additionally, Upper Palace Dining Group supports Ireland's "Origin Green" sustainable program. All our establishments prioritize market-certified sustainable ingredients to ensure the highest quality cuisine.

名門餐飲集團
Upper Palace Dining Group

香港点心
Hong Kong Dim Sum Menu

蒸点 Steamed Dim Sum

AA1.**潮州蒸粉果**
Steamed Classic Teow Chew Dumpling
RM8.80 3粒 /3 pieces

AA2.**蟹籽烧卖皇**
Steamed 'Siu Mai' w. Shrimp & Crab Roe
RM8.80 3粒 /3 pieces

AA3.**水晶虾饺皇**
Steamed Crystal Prawn Dumplings
RM10.80 3粒 /3 pieces

AA4.**黑金流沙包**
Pan-Fried Salted Egg Custard Bun
RM8.80 3粒 /3 pieces

AA5.**蠔皇叉烧包**
"Char Siew Bao"
RM8.80 3粒 /3 pieces

AA6.**红油炒手**
Poached Dumpling w. Chilli Oil
RM9.80

AA7.**豉汁香芋蒸排骨**
Steamed Spare Ribs w. Taro in Black Bean Sauce
RM8.80

AA8.**泰式腐皮卷**
Braised Mushroom Beancurd Rolls in Thai Sweet Chilli Sauce
RM7.80 3粒 /3 pieces

AA9.**腐皮蒸鱼卖**
Steamed Fish Paste Ball w. Beancurd Skin
RM8.80 3粒 /3 pieces

AA10.**酱皇蒸凤爪**
Braised Chicken Feet w. Bean Sauce
RM7.80

AA11.**四宝糯米鸡**
Steamed Glutinous Rice w. Lotus Leaf
RM7.80

AA12.**烧汁烟肉卷**
Steamed Smoke Bacon Rolls in Teriyaki Sauce
RM9.80

粥 Congee

AA13.**皮蛋咸瘦肉粥**
Shredded Pork & Century Congee
RM9.80

AA14.**生滚生菜鱼片粥**
Sliced Fish & Lettuce Congee
RM12.80

精选肠粉 Cheong Fun Selection

AA15.**蜜汁叉烧肠粉**
Steamed Rice Roll w. BBQ Pork
RM8.80

AA16.**香滑鲜虾肠粉**
Steamed Rice Roll w. Prawn
RM10.80

AA17.**春风得意肠粉**
Rice Roll w. Beancurd & Prawn
RM12.80

香港点心
Hong Kong Dim Sum Menu

炸 / 煎 / 焗 Deep-fried / Pan-fried / Baked

AA18.**鲜虾腐皮卷**
Prawn Beancurd Roll
RM10.80 3件 /3 pieces

AA19.**三丝黄金春卷**
Fried Spring Rolls w. Shredded Vegetables
RM9.80 3件 /3 pieces

AA20.**上海煎锅贴**
Shanghai Dumplings
RM8.80 3件 /3 pieces

AA21.**香煎瑶柱萝卜糕**
Pan-fried Conpoy w. Radish Cake
RM7.80

AA22.**炸红油炒手**
Deep-fried Dumpling w. Chilli Oil
RM9.80

AA23.**酥皮焗蛋挞**
Baked Egg Tart
RM8.80 3粒 /3 pieces

AA24.**沙律明虾饺**
Crispy Prawn Dumpling w. Salad Sauce
RM10.80 3粒 /3 pieces

AA25.**莲蓉芝麻枣**
Sesame Ball w. Lotus Paste
RM7.80 3粒 /3 pieces

AA26.**蜂巢荔芋角**
Deep-fried Yam Puff
RM8.80 3粒 /3 pieces

AA27.**花生荔枝球**
Fried Lychee Ball in Peanut Paste
RM12.00 3粒 /3 pieces

AA28.**黄金炸鱼丸**
Deep-fried Fish Ball
RM9.80



招牌菜 Signature Dish

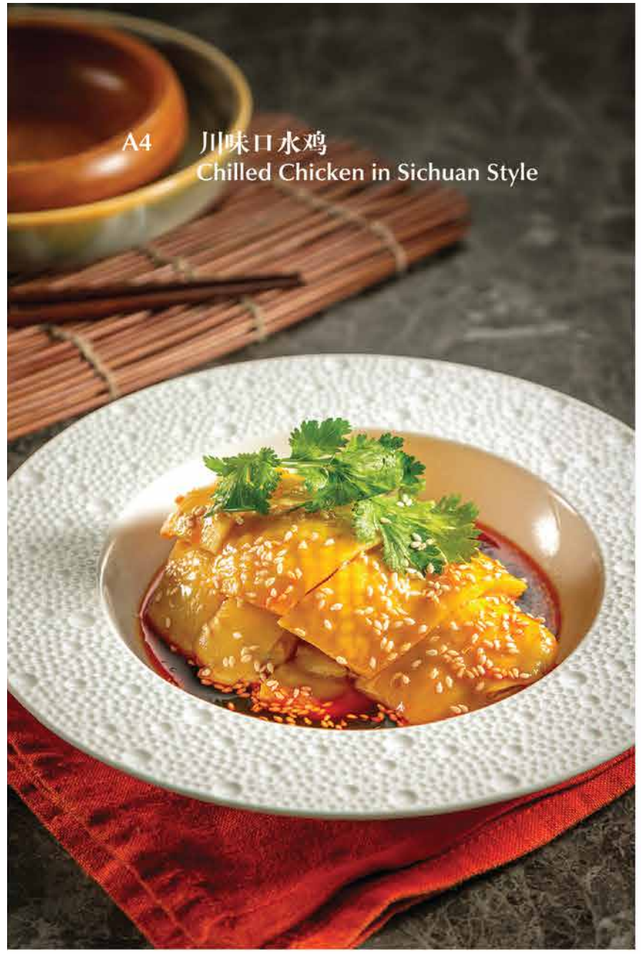
(Weekday - Available at 11:00am - 2:30pm) (Weekend - Available at 10:00am - 2:30pm)

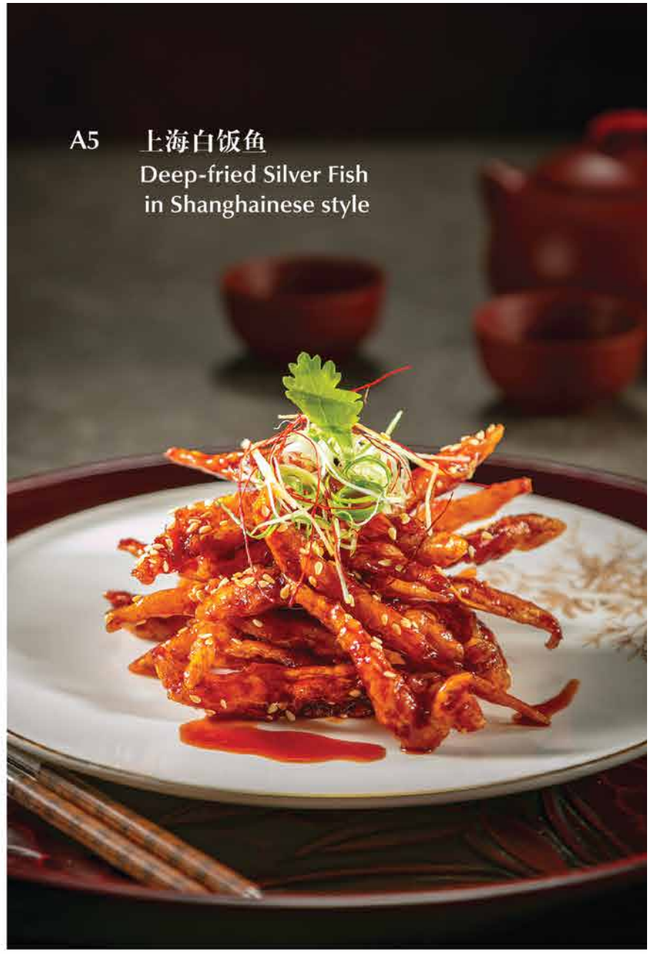
Price subject to 6% SST & 10% Service Charge where applicable. Picture shown are for illustration purpose only.

头盘 Appetizers 冷盘 Cold Dishes

A1	黄金炸响铃 Crispy Ring Roll w. Salted Egg Yolk	RM15 每碟/Per Plate
A2	凉拌冰菜水果沙律 Tossed Ice Grass Salad w. Japanese Sesame Sauce	RM22 每碟/Per Plate
A3	肉松脆茄子 Deep-fried Eggplant w. Meat Floss	RM22 每碟/Per Plate
A4	川味口水鸡 Chilled Chicken in Sichuan Style	RM28 每碟/Per Plate
A5	上海白饭鱼 Deep-fried Silver Fish in Shanghainese style	RM28 每碟/Per Plate
A6	酸姜海蜇皮蛋 Marinated Jellyfish w. Century Eggs	RM28 每碟/Per Plate
A7	脆皮烧腩仔 Roasted Pork Belly	RM38 每碟/Per Plate

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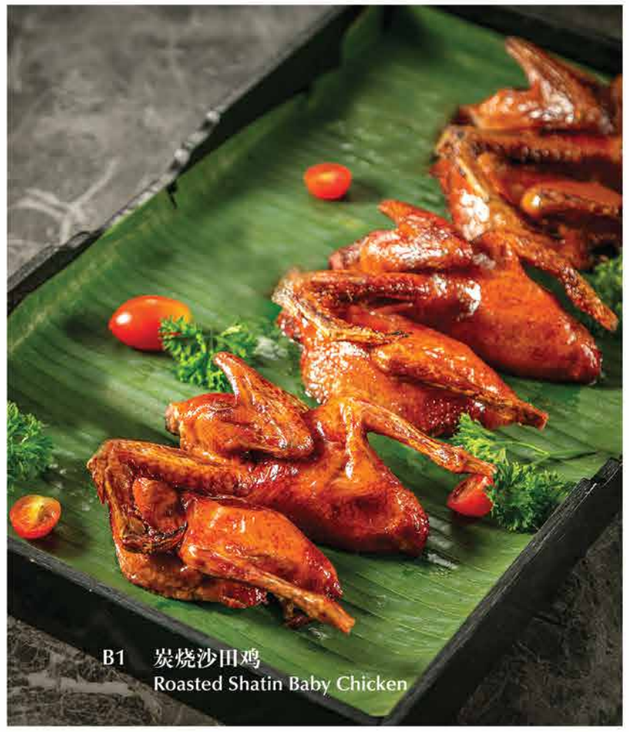








燒烤 Barbecue Selections





B1 炭烧沙田鸡 2只起 Min Order 2pcs
Roasted Shatin Baby Chicken
RM28 每只/Whole

B2 精选烧味
Chef's Signature Roasted
RM68 双拼/Twin Combination
RM98 三拼/Three Combination

自选两/三款
Twin / Three Kinds of your choice
脆皮炸鸡，贵妃鸡，炭烧拖地叉烧，
脆皮烧腩，葱油海蜇，凉拌冰菜
Crispy Chicken, Steamed Chicken,
Roasted Char Siew,Roasted Pork Belly,
Jellyfish w. Scallion Oil,
Ice Grass w. Sesame Sauce

B3 荔枝木炭烧爱尔兰鸭皇
Roasted Crispy Irish Duck w.
Lychee Wood (Silver Hill)
RM98 半只/Half
RM168 每只/Whole

B4 西班牙黑豚排骨
Grilled Iberico Pork Ribs
RM188 小/Small 800g



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汤羹 Soup

C1 菜胆竹笙炖北菇汤
Double-boiled Chinese Cabbage Bamboo Pith & Mushroom Soup
RM28 每位/Per Person

C2 四川酸辣羹
Hot & Sour Thick Soup in Sichuan Style
RM28 每位/Per Person

C3 虫草花炖鸡汤
Double-boiled Kampung Chicken w. Cordyceps Flower
RM38 每位/Per Person

C4 淮杞花胶炖螺头汤
Double-boiled Sea Whelk Soup w. Fish Maw
RM48 每位/Per Person

C5 花胶竹笙海皇羹
Braised Dried Seafood in Thick Soup
RM68 每位/Per Person

C6 冬虫夏草竹丝鸡炖花胶汤 请3天前预订 3 Days Advance Order Required
Double-boiled Superior Fish Maw Soup w. Kampung Chicken & Cordyceps
RM398 每位/Per Person

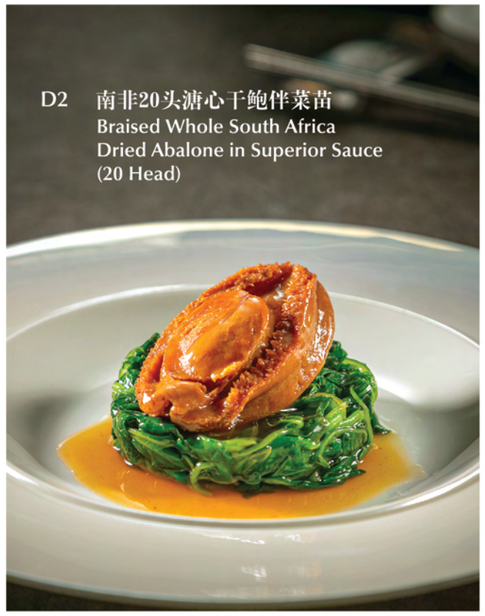

C1 菜胆竹笙炖北姑汤
Double-Boiled Chinese Cabbage Bamboo Pith & Mushroom Soup


C2 四川酸辣羹
Hot & Sour Thick Soup w. Sichuan Style

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C4 淮杞花胶炖螺头汤
Double-boiled Sea Whelk Soup w. Fish Maw

官燕 Bird's Nest | Abalone 鲍鱼





D1 蠔皇扣澳洲2头鲜汤鲍
Braised Australian Whole Abalone in Superior Oyster Sauce 2 Heads
RM245 每位/Per Person

D2 南非20头溏心干鲍伴菜苗
Braised Whole South Africa Dried Abalone in Superior Sauce (20 Head)
RM228 每粒/Per Pc

D3 燕窝蟹肉羹
Braised Bird's Nest w. Crab Meat in Supreme Broth
RM238 每三十克/Per 30g

D4 红烧极品海味（选配）
Premium Braised Items (Choose)

8头南非鲜鲍
8 Head South Africa Fresh Abalone
RM75 每只/Each

关东辽参
Whole Hokkaido Sea Cucumber
RM158 每件/ Each

瑶柱
Dried Scallop
RM18 每粒/Each

花胶
Superior Fish Maw
RM98 每件/ Each

鹅掌
Goose Web
RM48 每只/Each

冬菇
Mushroom
RM15 每粒/Each

海参
Sea Cucumber
RM58 每件/ Each

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Fish Maw

海参 | 花胶

Sea Cucumber

E1 桂花古法蟹肉炒花胶条（配生菜）
Stir-fried Sliced Fish Maw w.
Crab Meat & Scrambled Egg
(Serve w. Lettuce)
RM98 小 / Small

E2 鲍汁脆关东辽参
Braised Crispy Whole Hokkaido
Sea Cucumber in Abalone Sauce
RM158 每条/Each

E3 乾隆皇一品煲(海参/花胶/花菇)
Braised Assorted Seafood &
Dried Seafood in Claypot
(Sea Cucumber /Fish Maw /Mushroom)
RM188 小 / Small

E4 红烧酿原条关东辽参
Braised Whole Hokkaido
Sea Cucumber Stuffed
w. Shrimp Paste
RM188 每条/Each

E5 招牌红烧原只肯亚鲈鱼花胶扒
Braised Whole Kenya Sea Bass
Fish Maw in Oyster Sauce
(3-4位用 For 3-4 Persons)
请预订 Advance Order Required
RM888 每条/Each


E4 红烧酿原条关东辽参
Braised Whole Hokkaido
Sea Cucumber Stuffed
w. Shrimp Paste & Minced Pork


E1 桂花古法蟹肉炒花胶条 (配生菜)
Stir-fried Sliced Fish Maw w.
Crab Meat & Scrambled Egg


E5 招牌红烧原只肯亚鲈鱼花胶扒
Braised Whole Kenya Sea Bass
Fish Maw in Oyster Sauce

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生猛
海鲜
— Live Seafood —

F1	忘不了 请预订 Advance Order Required Empurau	时价 Market Price
F2	东星斑 请预订 Advance Order Required Coral Trout	时价 Market Price
F3	龙虎斑 Dragon Grouper	时价 Market Price
F4	笋壳鱼 Marble Goby ' Soon Hock' Fish	时价 Market Price
F5	野果鱼 Pahang River Wild Caught Fish	时价 Market Price
F6	苏眉 请预订 Advance Order Required Sabah Sumei	时价 Market Price
F7	老鼠斑 请预订 Advance Order Required Panther Grouper	时价 Market Price

烹饪方法
Cooking Methods :

花雕鸡油蒸	Cooked w. Chinese Wine & Chicken Essence
油浸	Deep-fried
葱烧	Deep-fried w. Sesame Oil, Shallot & Ginger
剁椒蒸	Steamed w. Diced Chillies
清蒸	Steamed w. Superior Soy Sauce
酸菜	Stewed w. Preserved Vegetables


F5 清蒸野果鱼
Steamed Pahang River Wild Caught Fish
w. Superior Soy Sauce


F3 酸菜龙虎斑
Stewed Dragon Grouper
w. Preserved Vegetables

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F7 清蒸老鼠斑
Steamed Panther Grouper w.
Superior Soy Sauce


F4 油浸笋壳鱼
Deep-fried Marble Goby
'Soon Hock' Fish

生猛海鲜
— Live Seafood —

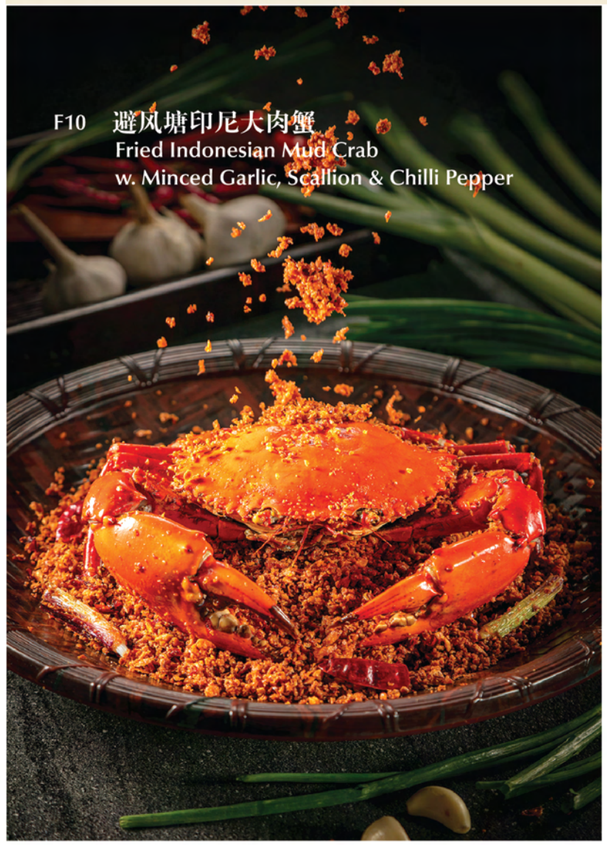
F8	苏格兰竹蚌 Scottish Bamboo Clam	时价 Market Price 每只 / Per Pc
F9	中国生蚝 China Oyster	时价 Market Price 每只 / Per Pc
F10	印尼大肉蟹 Indonesia Mud Crab	时价 Market Price 每只 / Per Pc

烹饪方法 Cooking Methods :

避风塘	Fried w. Minced Garlic, Scallion & Chilli Pepper
姜葱焗	Baked w. Ginger & Shallot
椒盐	Sautéed w. Salt & Pepper
炭烧	Chacoal Grilled
金银蒜	Grilled w. Garlic



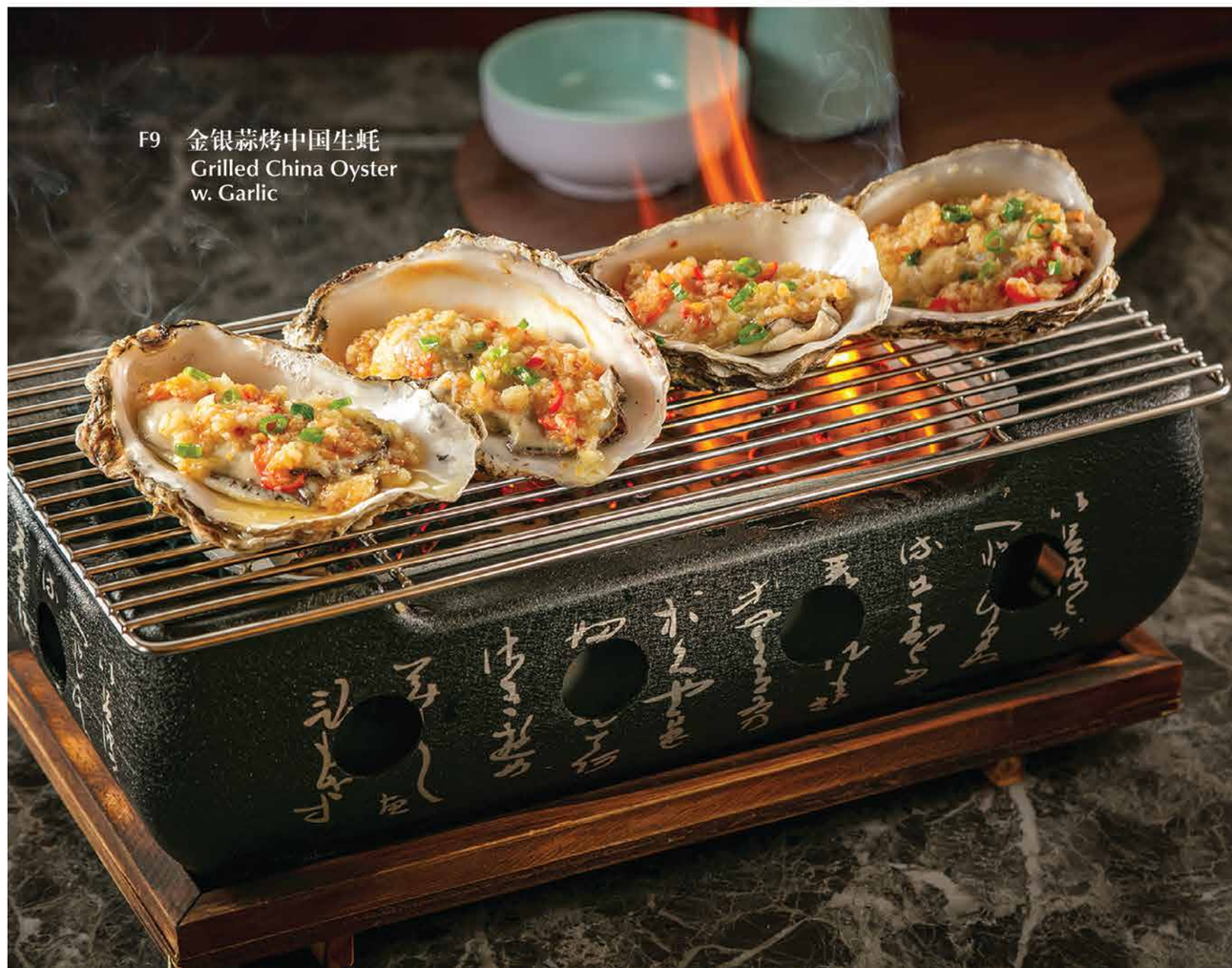
F8 蒜蓉粉丝蒸苏格兰竹蚌
Steamed Scottish Bamboo Clam
w. Garlic & Vermicelli



F10 避风塘印尼大肉蟹
Fried Indonesian Mud Crab
w. Minced Garlic, Scallion & Chilli Pepper



F10 炭烧印尼大肉蟹
Indonesian Mud Crab
w. Chacoal Grilled



F9 金银蒜烤中国生蚝
Grilled China Oyster
w. Garlic

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生猛海鲜
— Live Seafood —

F12 堂弄火焰醉翁老虎虾
Flamming Drunken Live Tiger Prawns
RM28 每百克 / Per 100g

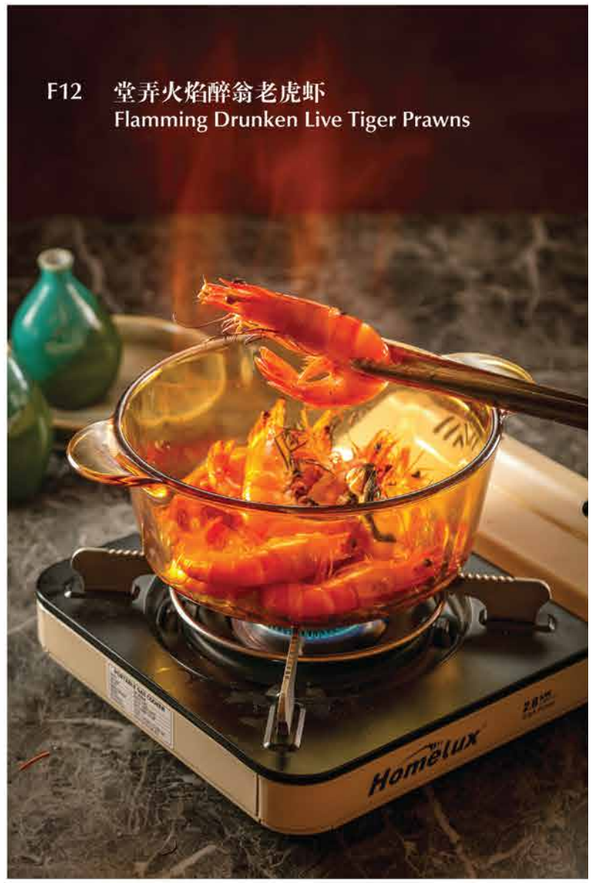
F13 游水老虎虾
Live Tiger Prawns
RM18 每百克 / Per 100g

F14 上汤龙虾煎脆面
Australian Lobster & Crispy Rice Noodle in Superior Broth
时价 Seasonal Price 每百克 / Per 100g

F15 澳洲龙虾
Australian Lobster
时价 Seasonal Price 每百克 / Per 100g

烹饪方法
Cooking Methods :

白灼	Poached
干煎	Pan-fried
椒盐	Sautéed w. Salt & Pepper
金银蒜	Sautéed w. Garlic
姜葱	Ginger & Shallot
上汤	Superior Broth
避风塘	Fried w. Minced Garlic Scallion & Chilli Pepper







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海鲜 Seafood







G1 **煎焗鳕鱼件** 👍
Pan-fried Cod Fish Fillet
w. Premium Soy Sauce
时价 Seasonal Price 每百克 / Per 100g

G2 **金沙虾球** 🐚 👍
Sautéed Sea Prawn &
Salted Egg Yolk
RM68 小 / Small

G3 **椒盐青目**
Grilled Cuttlefish
w. Salt & Pepper
RM68 小 / Small

G4 **炭烧参巴青目**
Grilled Cuttlefish
w. Sambal
RM68 小 / Small

G5 **金汤酸菜多曼鱼片**
Stewed Toman Fillet
w. Preserved Vegetables
RM88 小 / Small

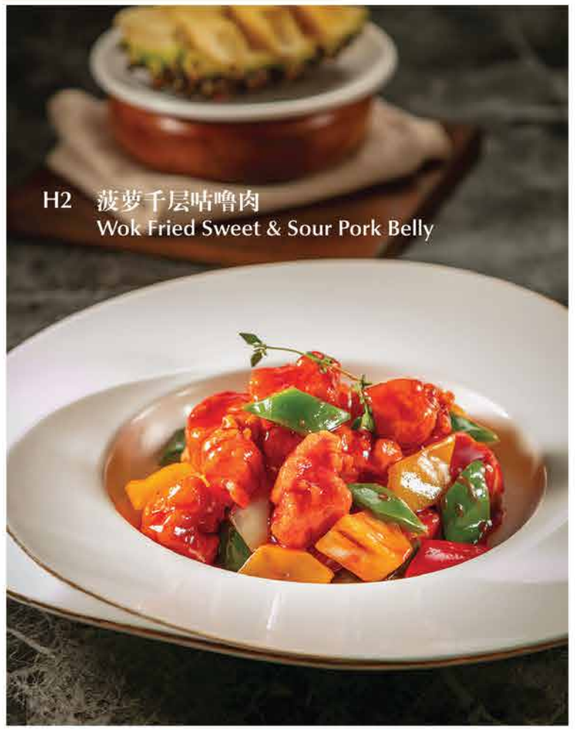
G6 **XO酱炒澳洲带子西兰花** 🐚
Sautéed Australia Scallop
w. Broccoli
RM88 小 / Small

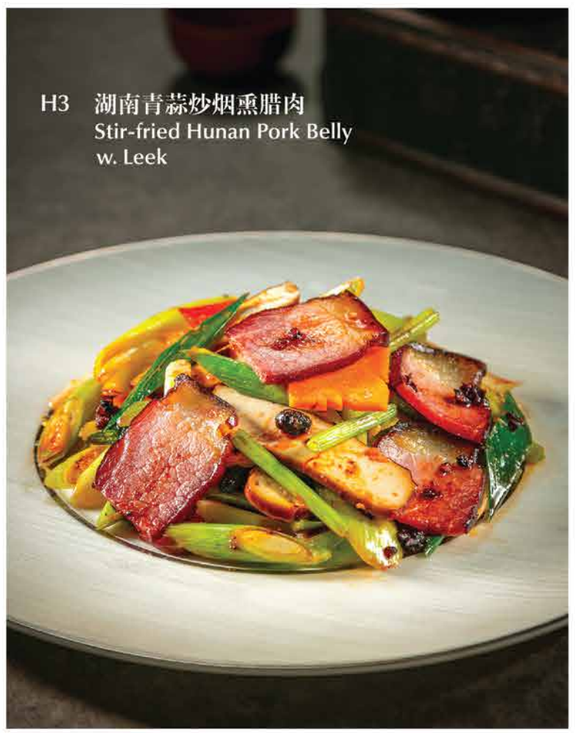
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Pork

猪 | 牛

Beef





H1 马蹄章鱼蒸肉饼
Steamed Minced Pork w.
Water Chestnut & Dried Squid
RM48 小 / Small

H2 菠萝千层咕噜肉
Wok Fried Sweet & Sour Pork Belly
RM58 小 / Small

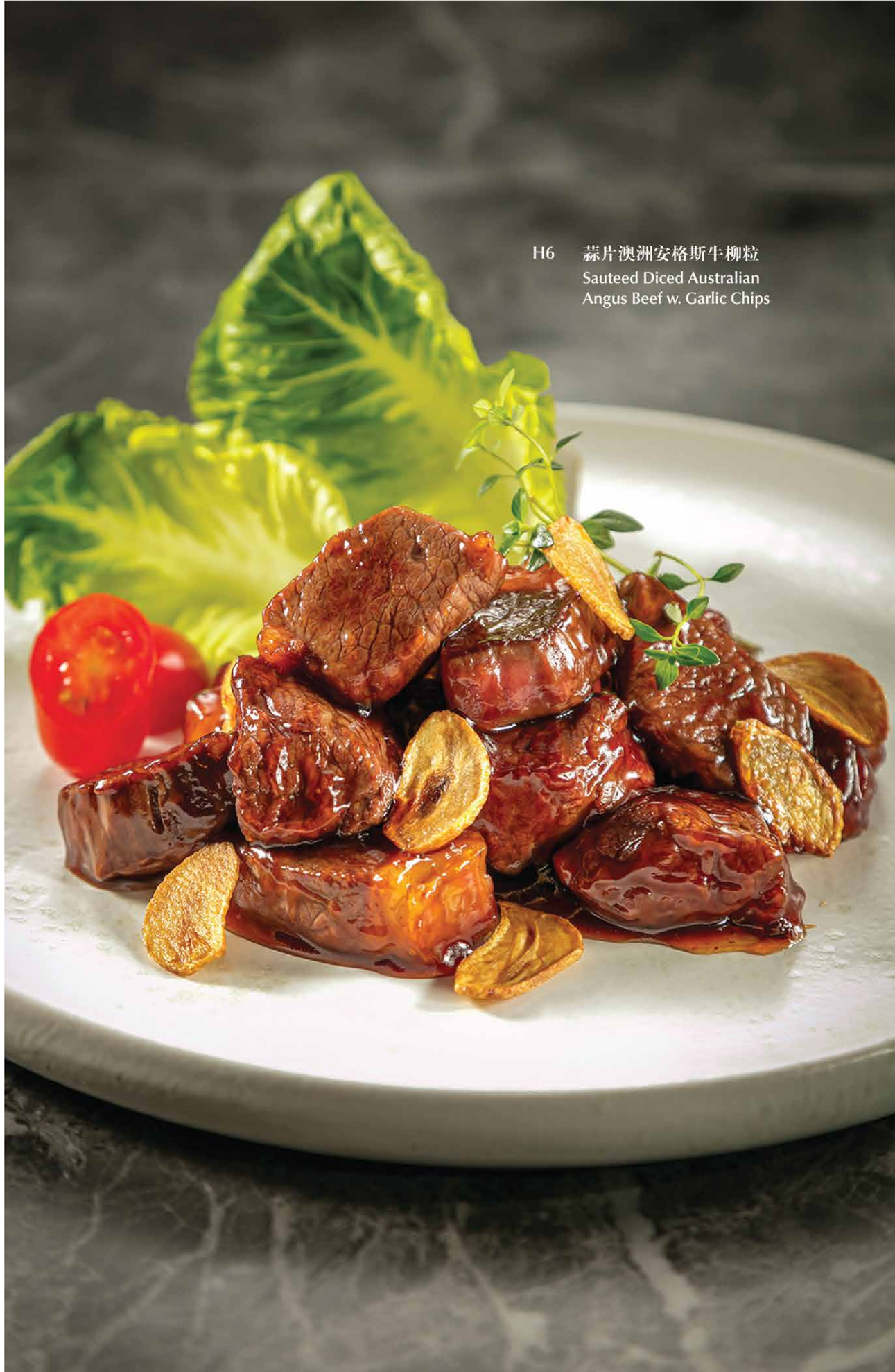
H3 湖南青蒜炒烟熏腊肉
Stir-fried Hunan Pork Belly
w. Leek
RM68 小 / Small

H4 湖南青椒炒鲍鱼花腩
Stir-fried Hunan Green Pepper
w. Pork Belly & Mini Abalone
RM68 小 / Small

H5 蜜椒澳洲安格斯牛柳粒
Stir-fried Aust Angus Beef
w. Black Pepper & Honey
RM98 小 / Small

H6 蒜片澳洲安格斯牛柳粒
Stir-fried Diced Aust
Angus Beef w. Garlic Chips
RM98 小 / Small

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鸡
Chicken





J1 四川大红袍辣子鸡丁
Deep-fried Diced Chicken w. Chili in Szechuan Style
RM68 小 / Small

J2 脆皮走地海藻鸡
Roasted Crispy Seaweed Kampung Chicken
RM88 半只 / Half
RM138 每只 / Whole

J3 四川麻辣鸡煲
Hot & Spicy Chicken in Claypot
RM68 半只 / Half

J4 罗丁豆豉走地海藻鸡煲
Braised Seaweed Kampung Chicken w. Fermented Black Beans
RM68 半只 / Half

J5 文东姜茸贵妃走地海藻鸡
Steamed Seaweed Kampung Chicken w. Shallot & Bentong Ginger
RM98 半只 / Half
RM148 每只 / Whole

J6 金牌盐焗走地海藻鸡
Baked Salted Seaweed Kampung Chicken
请预订 Advance Order Required
RM188 每只 / Whole

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蔬菜 Vegetables

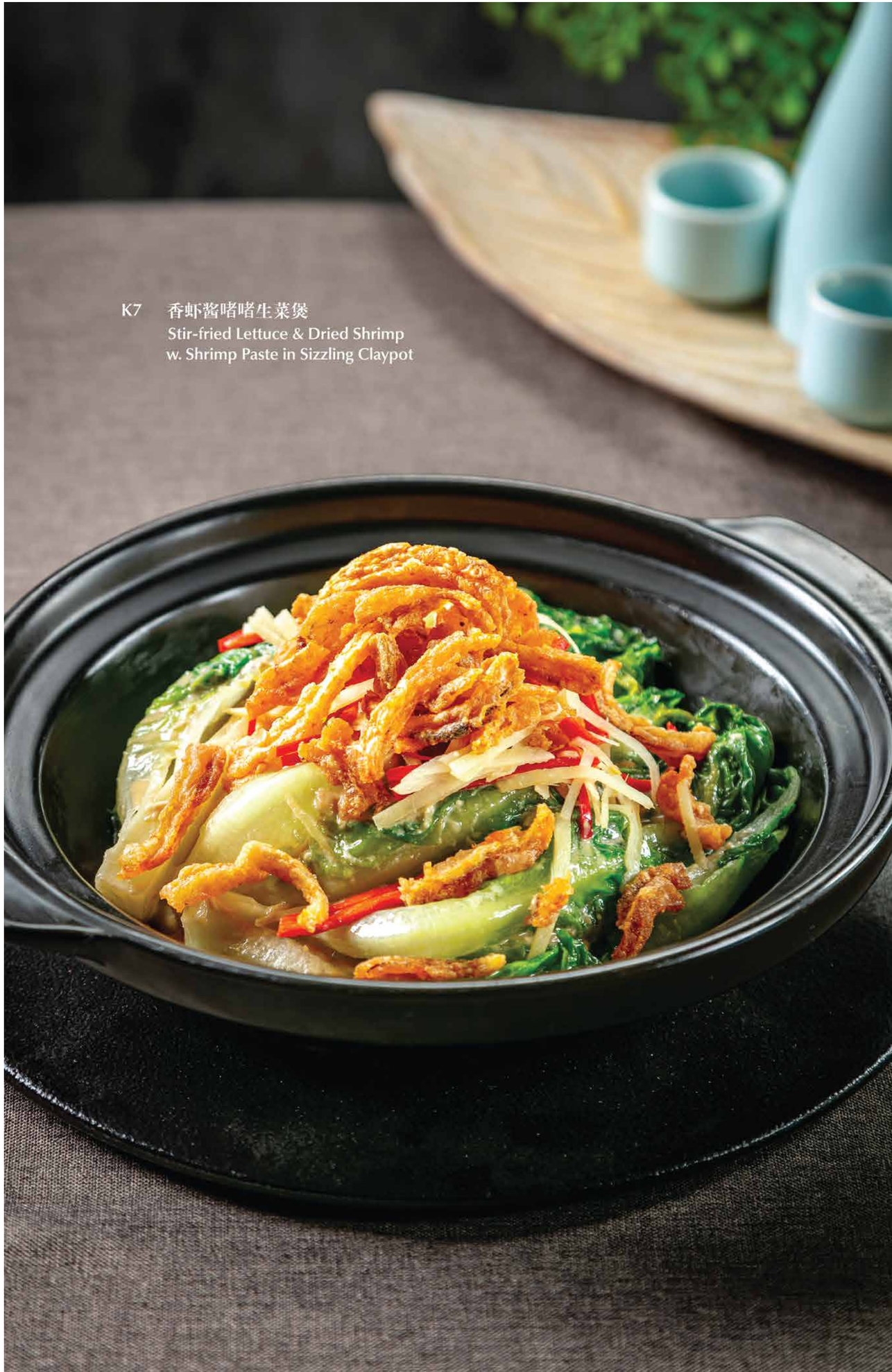


K1	上汤浸娃娃菜 Poached Baby Cabbage w. Superior Broth	RM28 小 / Small
K2	榄菜肉碎炒四季豆 Sauteed String Bean w. Minced Pork & Preserved Black Olives	RM32 小 / Small
K3	金银蛋浸时蔬 Poached Seasonal Vegetables w. Assorted Eggs	RM32 小 / Small
K4	鱼香茄子煲 Stewed Eggplant w. Minced Pork & Spicy Sauce in Claypot	RM32 小 / Small
K5	香港小炒皇 Stir-fried Chives w. Seafood	RM42 小 / Small
K6	月光蟹肉扒菠菜 Braised Spinach w. Crab Meat & Egg Yolk	RM48 小 / Small
K7	香虾酱啫啫生菜煲 Stir-fried Lettuce & Dried Shrimp w. Shrimp Paste in Sizzling Claypot	RM48 小 / Small



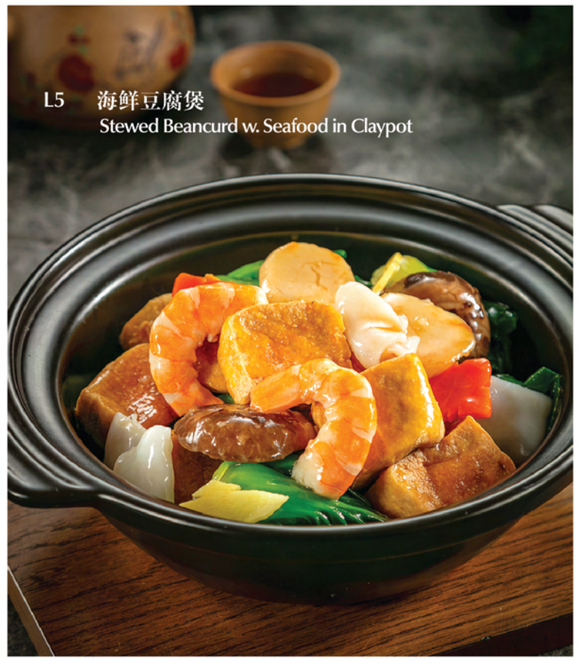


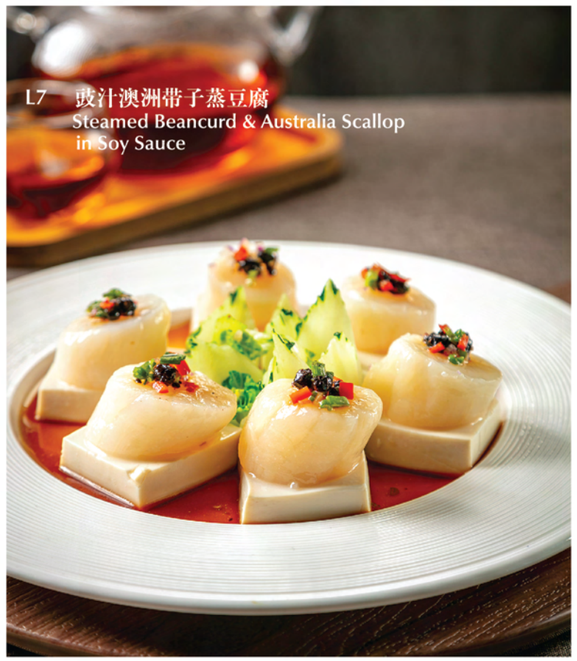
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豆腐 | 蛋
Beancurd | Egg

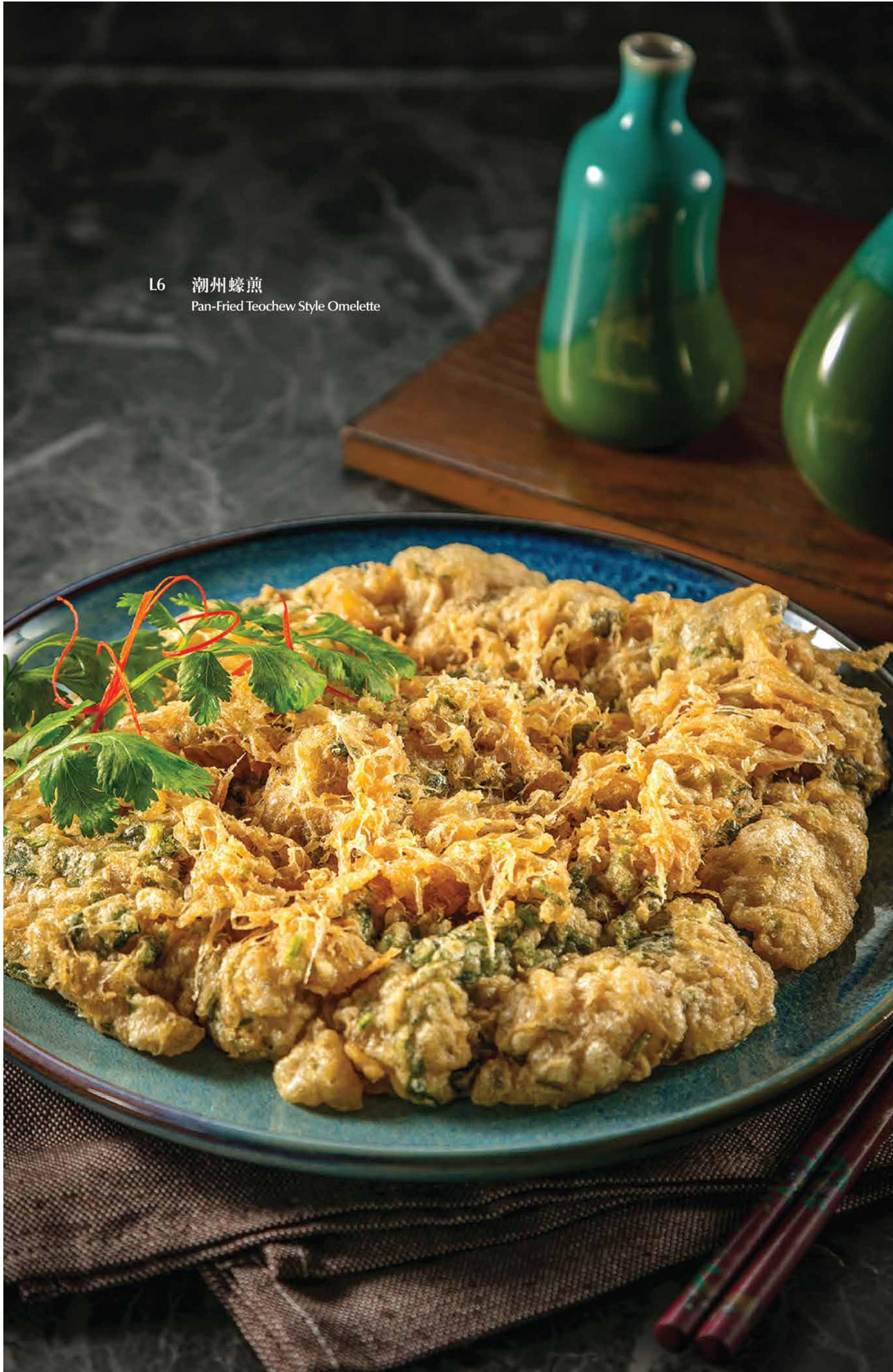

L3 三菇扒菠菜豆腐
Braised Spinach Beancurd w. Assorted Mushroom


L5 海鲜豆腐煲
Stewed Beancurd w. Seafood in Claypot


L7 豉汁澳洲带子蒸豆腐
Steamed Beancurd & Australia Scallop in Soy Sauce

L1	麻婆豆腐 Stewed Beancurd w. Minced Pork in Spicy 'Ma Po' Sauce	RM18 小 / Small
L2	香煎虾仁芙蓉蛋 Pan-Fried Omelette w. Prawn	RM22 小 / Small
L3	三菇扒菠菜豆腐 Braised Spinach Beancurd w. Assorted Mushroom	RM38 小 / Small
L4	红烧北菇豆腐 Braised Beancurd w. Mushroom & Vegetables in Oyster Sauce	RM38 小 / Small
L5	海鲜豆腐煲 Stewed Beancurd w. Seafood in Claypot	RM48 小 / Small
L6	潮州蠔煎 Pan-Fried Omelette w. Oyster in Teochew Style	RM48 小 / Small
L7	豉汁澳洲带子蒸豆腐 Steamed Beancurd & Australia Scallop in Soy Sauce	RM88 小 / Small

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L6 潮州蠔煎
Pan-Fried Teochew Style Omelette

素食 Vegetarian

M1 素麻婆豆腐
Stewed Beancurd
in Spicy 'Ma Po' Sauce
RM18 小 / Small

M2 竹笙鼎湖上素
Braised Assorted Mushroom &
Black Fungus w. Bamboo Pith
RM38 小 / Small

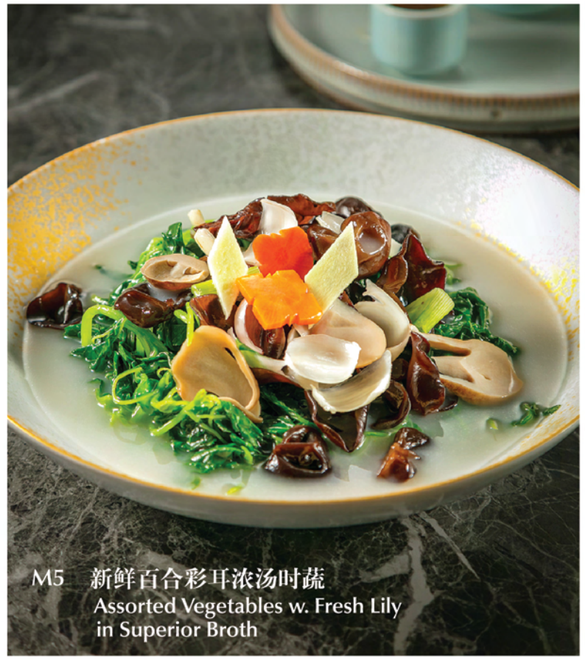
M3 家乡南乳斋煲
Stewed Assorted Vegetables
w. Red Fermented Beancurd Sauce
RM48 小 / Small

M4 夏果彩蝶飘香
Stir-fried Assorted Vegetables w.
Macadamia Nuts
RM48 小 / Small

M5 新鲜百合彩耳浓汤浸时蔬
Assorted Vegetables w. Fresh Lily
in Superior Broth
RM48 小 / Small

M6 红烧羊肚菌花菇豆腐
Braised Morels &
Mushrooms & Beancurd
RM58 小 / Small


M4 夏果彩蝶飘香
Stir-fried Assorted Vegetables w.
Macadamia Nuts


M5 新鲜百合彩耳浓汤时蔬
Assorted Vegetables w. Fresh Lily
in Superior Broth


M2 竹笙鼎湖上素
Braised Assorted Mushroom &
Black Fungus w. Bamboo Pith

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饭 Rice | Noodles 面

N1	名门皇宫炒饭 Upper Palace Signature Fried Rice	RM32 小 / Small
N2	金牌福建面 Fried Hokkien Noodle	RM32 小 / Small
N3	姜葱叉烧捞面 Stir-fried Noodles w. Barbecue Pork, Ginger & Scollion	RM32 小 / Small
N4	肉丝桂花炒米粉 Stir-fried Rice Noodles w. Shredded Pork & Egg	RM32 小 / Small
N5	港式干炒牛河 Wok-fried Hor Fun w. Beef	RM38 小 / Small
N6	虾球滑蛋河粉 Wok-fried Hor Fun w. Prawn & Egg Gravy	RM38 小 / Small
N7	姜葱上汤焗生虾煎脆面（U2 / U3） Crispy Rice Noodles & Fresh Water Prawn in Superior Broth	时价 Seasonal Price





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甜品 Dessert





P1	水晶杞子桂花糕（4件） Chilled Osmanthus Jelly w. Wolfberries (4pcs)	RM12 小 / Small
P2	花生荔枝球(3件) Fried Lychee Ball in Peanut Paste	RM12 小 / Small
P3	10年陈皮红豆沙 Tangerine Peel Red Bean Soup	RM18 每位 / Per Person
P4	姜茶黑芝麻汤圆（2粒） Black Sesame Glutinous Rice Ball in Ginger Soup (2pcs)	RM18 每位 / Per Person
P5	生磨蛋白杏仁茶 Freshly Grind Almond w. Egg White Milk Dessert	RM20 每位 / Per Person
P6	酥炸莲蓉窝饼 Deep-fried Lotus Pancake	RM24 小 / Small
P7	清补凉龟苓膏 Chilled Herbal Jelly w. Sweet Soup	RM28 小 / Small
P8	红莲炖雪蛤 Double-boiled Hashima w. Red Dates & Lotus Seed	RM38 小 / Small
P9	冰花枣皇炖官燕 请预订 Advance Order Required 每30克 / Per 30g Double-boiled Sabah Bird Nest w. Premium Red Dates & Rock Sugar	RM280 每位 / Per Person

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特级精选茗茶
PREMIUM CHINESE TEA SELECTION

凤凰单丛 | Phoenix Dancong Tea (Coming Soon)
潮州凤凰山 | 广东
茶中香水—凤凰单丛茶，以曼妙芬芳的自然花香与蜜香攫人心魄。
犹如落日余晖的橘黄色茶汤，滋味丰富饱满，杯底留香。
凤凰茶被称为“可饮用的香水”。它拥有天然花香和蜜香的混合香气。茶汤呈现出橘黄色，被誉为夕阳余晖。
口感丰富饱满，喝完后杯底还留有香气。

乌龙 | OOLONG (Coming Soon)
武夷岩茶 | Wuyi Rock Tea
福建武夷山 | 福建
岩茶茶树生长于岩缝石隙之间，独有的生态环境和制茶工艺。
香气高扬霸气，香味馥郁持久，滋味浓醇厚滑，岩韵明显，收敛性强。
岩茶茶树生长于岩缝之间，这独特的生长环境和制茶工艺赋予了岩茶独特的香气。简洁而平衡，
是传统烘焙的经典选择，具有持久的岩石韵味。

普洱生茶 | Raw Pu'erh (Coming Soon)
云南澜沧 | Yunnan, Lancang
普洱生茶被誉为“可食用的古董”，越陈越香。茶汤飘逸着自然花香，回甘明显，齿唇留香。
普洱生茶是由罕见的嫩叶制成的，该品种的茶叶呈紫色，富含天然抗氧化剂。茶汤香气高雅，
带有优雅的花香，回味悠长。

精选茗茶
HOUSE CHINESE TEA SELECTION

龙井 | Dragon Well RM8 per pax
杭州西湖 | 杭州
味道香醇可口，鲜爽嫩滑，香气高远，且回甜生津止渴，饮后留出余韵。

寿眉 | Imperial White RM8 per pax
福建福鼎 | 福建
寿眉性中庸，不寒不热，抗氧化，具有生津止渴，清肝明目，提神醒脑等功效。

铁观音 | Iron Buddha RM5 per pax
福建安溪 | 福建
清香雅韵，冲泡后有天然的兰花香，滋味纯浓，香气馥郁持久，有“七泡有余香”之誉。

宫廷熟普洱 | Ripe Pu'erh RM5 per pax
云南勐海 | 云南
口感顺滑浓醇，陈香馥郁的香气，韵味绵长，品后有糯香余韵回荡。

龙珠茉莉 | Jasmine Tea RM5 per pax
广西横县 | 广西
香气鲜灵，浓厚持久，能疏肝明目，润肤养颜，清热解毒。

胎菊 | Baby Chrysanthemum RM5 per pax
浙江桐乡 | 浙江
色泽金黄、花蜜味香甜浓郁，味道纯正，含有浓郁的花蜜清香。

玫瑰花 | French Rose RM8 per pax
法国 | 法国
采用法国的纯天然玫瑰花蕾，茶汤金黄绚丽，滋味甜蜜，花香缭绕。玫瑰花含丰富维生素C、有舒压解郁等功效。

名门盛宴 SET A
UPPER PALACE DEGUSTATION MENU

名门献粹 Chef's Premium Selection
日本柚子沙拉、桂花蜜汁叉烧、炸软壳蟹配千岛酱
Japanese Yuzu Salad w. Mixed Greens and Citrus Dressing,
Barbecued pork w. osmanthus flower honey.
Deep-fried soft-shell crab w. Thousand Island dressing.

松茸雪枣菜胆炖翅
Double-boiled Matsutake Mushroom Soup
w. Shark Fin, Red Dates and Vegetable

金腿官燕蒸沙巴星斑
Steamed Sabah Garoupa Fillet Topped
w. Bird's Nest and Jinhua Ham

炭烧西班牙黑毛猪肋排骨
Charcoal-Grilled Spain Iberico Pork Ribs

上汤瑶柱浸娃娃菜
Poached Baby Bok Choy in Superior Broth w. shredded conpoy.

姜葱上汤焗生虾煎脆面
Pan-Seared Crispy Noodles w. Superior Broth River Prawns

甜品荟萃 Chef's Specialty Desserts
生磨杏仁露、花生芝麻荔枝球
Sweetened Almond Cream w. Egg White,
Deep-fried Lychee Dumpling Stuffed w. Peanut and Sesame Paste

每位 RM298++ per person
两位或以上 Minimum order for 2 persons

如阁下对任何食物有敏感或要求，请於点单时告知您的服务员
If you have any concerns regarding food allergies, please inform your server before ordering

名门盛宴 – 乳猪花胶龙虎斑欢聚宴
REUNION MENU SET B

堂剪乳猪全体
Roasted Suckling Pig

红烧花胶鸡丝翅
Braised Shark Fin w. Fish Maw & Shredded Chicken

油浸/鸡油花雕蒸龙虎班
Deep-Fried / Steamed Sabah Giant Garoupa
w. Chicken Broth & Wine

豉油皇煎焗翡翠虾
Deep-Fried Fresh Water Prawns in Superior Soya Sauce

蚝皇鲍片扒白花菇
Braised Slice Abalone & Shitake Mushroom in Oyster Sauce

脆皮吊烧海藻鸡
Deep-Fried Crispy Seaweed Chicken

皇宫炒饭
Signature Fried Rice w. Char Siew, Shrimp & Eggs

名门甜品荟萃
Chef's Speciality Dessert

RM1888++ 10 pax

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名门盛宴 – 龙虾鱼翅星斑开心宴
REUNION MENU SET C

上汤开边焗澳洲龙虾（每位半边）
Baked Australia Lobster w. Superior Broth (Half Lobster for each)

红烧花胶海皇翅
Braised Shark's Fin w. Fish Maw & Shredded Chicken

油浸/鸡油花雕蒸沙巴星班
Deep-fried / Steamed Sabah Star Garoupa
w. Chicken Broth & Wine

烤西班牙伊比利亚排骨
Baked Spain Iberico Spare Ribs

南非8头鲍鱼扒白花菇
Braised South Africa abalone (8 heads) &
Shitake Mushroom in Oyster Sauce

西红柿浸菜苗
Stewed Tomato & Garden Vegetables w. Savory Broth

豉油王肉丝吊片炒面
Stir-fried HK Style Noodles w. Shredded Pork & Squid

名门甜品荟萃
Chef's Speciality Dessert

RM1888++ 6 pax **RM2688++ 10 pax**

如阁下对任何食物有敏感或要求，请於点单时告知您的服务员
If you have any concerns regarding food allergies, please inform your server before ordering

名门
特色礼盒

Upper Palace
Special Gift Box

Q1	名门琥珀核桃 Upper Palace Honey Glazed Walnut	RM88 每罐 / Per Bottle
Q2	名门XO酱 Upper Palace XO Chili Sauce	RM128 每罐 / Per Bottle
Q3	鲜炖砂拉越洞燕 Double-boiled Sarawak Bird's Nest	RM268 每份 / Per Set



收费标准
Fee Standards

1. 菜单上的价格需另外6%销售税及10%服务费。
The prices on the menu are subject to an additional 6% SST and 10% service charge.

2. 菜单上是按照标准份量计算，小份为1倍(1–3人份），例份为1.5倍（4–6人份)。
Menu prices are based on small portion at 1X (1-3 pax) and large portion at 1.5X (4-6 pax).

3. VIP包厢服务需达到最低消费额。
The VIP rooms service requires a minimum spending amount.

4. 如果贵宾携带酒类入店享用，本店会收取象征性的开瓶/酒杯费用(RM80)一支。
For Bring-Your-Own-Wine, corkage policy is applicable. Nominal fee (RM80) per bottle will be charged.

5. 有任何特殊菜肴要求，请与值班经理联系，我们将尽力满足您的需求。
For any special requirements on the dishes, please inform the service manager on duty and we will try our best to meet your needs.

6. 客人若无需以上的小食，请在小食上桌时向侍应提出。
If customer do not require the above snacks, please indicate when the snacks are served.
湿纸巾Wet Wipes RM2 (每人per pax) , 小食 Snacks RM5 (每碟 per plate) XO酱 XO Sauce RM15 (每碟 per plate),
果仁类 Nuts RM15 (每碟 per plate)

温馨提示
Friendly Reminder

–非本店出售之饮料和食品， 谢绝带入本店享用。本店恕不承担因外带食品质量问题而引发的身体不适责任。
No outside food & drinks are allowed in the restaurant. Upper Palace holds no responsibility for any food quality and health issues for any outside food and drink.

–如菜单所示，部分菜品需要较长时间准备和烹饪。请在点餐前问值班经理了解详细信息。
As indicated in the menu, some dishes may require a longer time to prepare. Kindly check with the service manager on duty on the required waiting time prior to ordering.

–为了您的安全，请留意餐厅地面可能会有油污或汤汁，行走时请小心，避免摔倒。
There may be spills on the floor during restaurant operations. Please walk carefully to avoid slipping.

–如对任何食物敏感或要求，请予点餐时告知您的值班经理
if you have any concerns regarding food allergies, please inform your server before ordering

含猪肉 Pork　素菜 Vegetarian　辣 Spicy　贝类 Shellfish
含果仁 Nuts　招牌菜 Signature　源于绿色 Sustainable

酒楼&宴会厅
Chinese Restaurant & Ballroom

West Malaysia

名門· 潮州 Tun Razak Exchange (TRX) Shopping Mall
Upper Palace.Fine Teochew Cuisine
018-815 0138

名門· 皇宫
Upper Palace Restaurant
(Next to Pavilion Bukit Jalil, KL)
018-370 9988

金阳迎宾楼 (GS Club)
Golden Sun Restaurant (Kuchai Lama, KL)
03-7982 3701

金山酒家 (Gold Hill Club)
Gold Hill Restaurant (Manjalara,KL)
03-6277 3355

East Malaysia

永乐酒楼
E West Restaurant (Tmn Foo Loong, KK, Sabah)
016-695 9963

樱桃酒楼
Cherry Restaurant (Jln Tuaran, KK, Sabah)
010-960 0370

鸿七酒家
Super 7 Restaurant (Jln Bundusan, KK, Sabah)
011-6938 7188

美味锅
Tasty Wok (Jln Lintas, KK, Sabah)
011-1783 6842

四季酒楼
Four Seasons Restaurant (Jln Budi, Tawau, Sabah)
016 -984 2268

Scan us for more info

谢谢您光临本餐馆！如有任何问题或建议，请WhatsApp 012-2887998联系我们。

Thank you for visiting our restaurant. If you have any questions or feedback, please WhatsApp us at 012-2887998.