名門·潮州
UPPER PALACE
TEOCHEW

名門潮州坚持“用收藏级美味款待宾客”的理念，选用名贵和时令食材呈现潮粤佳肴。我们与连续5年荣获米其林一星的香港【阿鸿小吃】合作，让食客无需前往香港也能品尝到顶级卤水菜式。餐厅的花胶是亮点，包括五大名胶中的上品。由香港行政总厨带领的团队，创造出独具风味的盛宴，著名菜品有鲍汁扣花胶皇、潮州卤水、潮式炸粿肉等。包间以“潮”字命名，体现潮汕饮食的深厚底蕴。每一处细节—菜品、茶饮、酒水、环境—都充满潮汕文化气息。

Upper Palace Teochew Cuisine uses high-quality ingredients to create Teochew and Cantonese dishes. Partnering with Hong Kong's Hung's Delicacies, a Michelin-starred restaurant, allows guests to enjoy top-notch braised dishes without traveling to Hong Kong. The restaurant's fish maw dishes are a highlight. Led by an Executive Chef from Hong Kong, the team creates a unique culinary experience with dishes like Braised Fish Maw with Abalone Sauce and Teochew-style Deep-fried Rice Cake with Meat Filling. The private rooms are named after "Teochew," reflecting the restaurant's heritage. Every detail, from food to ambiance, embodies Teochew culture.

名門餐飲集團
Upper Palace Dining Group

点心 Dim Sum (Lunch Only)

Operation Hours : (Mon - Sat) 11:00am - 3:00pm / (Sun) - 10:00am - 3:00pm

蒸点 / Steamed

DS1.水晶沙葛饺
Steamed Yam Bean (Seng Kuang) Dumpling
RM12 · 3 件 / 3pcs

DS2.红桃粿 (红豆夏威夷果仁馅)
Glutinous Dumpling (Red Bean & Macadamia Nut)
RM15 · 2 件 / 2pcs

DS3.潮州蒸粉粿
Steamed Teochew Vegetable Dumpling
RM18 · 3 件 / 3pcs

DS4.红油炒手
Steamed Pork Dumpling in Szechuan Red Oil
RM22 · 4 件 / 4pcs

DS5.蟹籽北菇烧卖
Steamed Pork Dumpling, Crab Roe & Mushroom
RM22 · 3 件 / 3pcs

DS6.上海小笼包
Steamed Shanghai Xiao Long Bao Soup Dumpling
RM22 · 4 件 / 4pcs

DS7.黑松露竹笙野菌饺
Steamed Wild Mushroom Dumpling w. Black Truffle
RM28 · 3 件 / 3pcs

DS8.笋尖虾饺
Steamed Shrimp Dumpling w. Bamboo Shoot
RM28 · 3 件 / 3pcs

DS9.黑豚肉叉烧包
Steamed Iberico Pork Dumpling
RM28 · 3 件 / 3pcs

肠粉 / Rice Roll

DS10.黑豚肉叉烧肠粉
Steamed Rice Roll, Barbecue Iberico Pork
RM28 · 小 / Small

DS11.金网脆皮虾肠粉
Steamed Rice Roll w. Crispy Prawn
RM28 · 小 / Small

DS12.XO酱石锅虾米肠
Stir-fried Rice Roll, Shrimp & XO Sauce
小 / Small
RM38

*价格须另外征收10%服务费及6%销售与服务税。*Prices quoted are subject to 10% Service Charge & 6% SST.

点心 Dim Sum (Lunch Only)

Operation Hours : (Mon - Sat) 11:00am - 3:00pm / (Sun) - 10:00am - 3:00pm

焗 / 炸 / Baked / Deep-fried

DS13.芋泥千层酥
Baked Taro Layer Pastry
RM15 · 粒 / Per Pc

DS14.素菜炸春卷
Deep-fried Vegetarian Spring Rolls
RM12 · 2 件 / 2 pcs

DS15.黑松露鲜奶蛋挞
Baked Black Truffle Milk Egg Tart
RM18 · 2 粒 / 2 pc

DS16.黑豚肉叉烧酥
Baked Iberico Pork Puff
RM22 · 2 件 / 2 pcs

DS17.甘笋咸水角
Deep-fried Glutinous Rice Dumpling
RM25 · 3 粒 / 3 pc

DS18.香煎瑶柱萝卜糕
Pan-fried Radish Cake w. Scallop
RM28 · 5 件 / 5pcs

DS19.紫菜腐皮虾卷
Crispy Fried Shrimp Rolls w. Seaweed
RM28 · 3 件 / 3pcs

小吃 / Appertizer

DS20.酥炸盐水豆腐
Deep-fried Beancurd w. Chives Sauce
RM18 · 小 / Small

DS21.翡翠炸百合
Deep-fried Lily Bulb
RM38 · 小 / Small

DS22.煎酿三宝煲
Pan-fried Stuffed Three Treasures in Pot
RM38 · 小 / Small

DS23.潮州炸粿肉
Teochew Handmade Crispy Meat Roll w. Herb
RM38 · 小 / Small

DS24.椒盐九肚鱼
Deep-fried Bombay Duck w. Pepper & Salt
RM48 · 小 / Small

含猪肉 Pork · 含果仁 Nuts · 辣 Spicy · 贝类 Shellfish · 素菜 Vegetarian

每款菜式均用多款材料烹调，如有任何喜好或食物敏感，请与我们的职员联络。
Each dish is prepared with a variety of ingredients. If you have any preferences or food allergies, please inform our staff.

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名門·潮州
UPPER PALACE
TEOCHEW

名門潮州午宴菜单
Upper Palace Teochew Degustation Lunch Set Menu

名門点心拼盘
Dim Sum Platter
（潮州蒸粉粿 ，香煎瑶柱萝卜糕）
(Steamed Teochew Vegetable Dumpling, Pan-fried Radish Cake w. Scallop)

咸菜胡椒猪肚功夫汤
Double-boiled Pig's Stomach Soup w. Salted Vegetable & Peppercorn

招牌卤水鹅拼
Braised Goose Combination

方鱼炒芥兰
Sauteed Kailan w. Dried Halibut Fish

潮州蚝仔粥
Teochew Congee w. Baby Oyster and Minced Pork

潮州金瓜福果芋泥 或 马蹄油条绿豆爽
Steamed Teochew Mashed Taro Topped w. Ginkgo and Pumpkin or
Water Chestnut and Mung Bean Dessert

配茶 Paired Tea

潮州凤凰单从
Teochew Phoenix Dan Cong

RM198 / pax, *Minimum 2 pax *两位起
RM988 / 6 pax
(RM128 additional pax)

含猪肉 Pork 含果仁 Nuts 辣 Spicy 贝类 Shellfish 素菜 Vegetarian

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www.upperpalace.com.my

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名門·潮州
UPPER PALACE
TEOCHEW

名門潮州晚宴菜单
Upper Palace Teochew Degustation Dinner Set Menu

椒盐九肚鱼，五香粿肉，潮州冻鱼饭
Deep fried Bombay Duck w. Salt and Pepper ,
Five-Spice Pork Fritters, Teochew Cold Fish Rice

咸菜胡椒猪肚功夫汤
Double-boiled Pig's Stomach Soup w. Salted Vegetable & Peppercorn

招牌滷水鹅拼
Braised Goose Platter

10年菜脯蒸红瓜子斑球
Steamed Red Garoupa Fillet w.10 Years Teochew Preserved Radish

浓鸡汤浸娃娃菜
Poached Baby Cabbage w. Superior Chicken Broth

潮州蚝仔粥／鲍鱼肉丝炒潮州咸面线
Teochew Congee w. Baby Oyster and Minced Pork /
Wok fried Teochew Mee Sua w. Shredded Abalone and Salted Pork

潮州金瓜福果芋泥
Steamed Teochew Mashed Taro Topped w. Ginkgo and Pumpkin

配茶 Paired Tea

潮州凤凰单从
Teochew Phoenix Dan Cong

RM338 / pax, *Minimum 2 pax *两位起
RM1888 / 6 pax
(RM310 additional pax)

含猪肉 Pork 含果仁 Nuts 辣 Spicy 贝类 Shellfish

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潮州 Teochew Cold Dish 打冷

打冷 Teochew"Da Lang"

「打」时光顾，「冷」则因大排档供应多为凉菜。打冷叫法源自香港，是香港人对潮式夜粥档，鱼饭等凉菜等统称。打冷是光顾潮式大排档。

"Da Lang" means visiting Teochew street food stalls that serve cold dishes. The term comes from Hong Kong.

A1 潮州冻花蟹
Teochew Style Chilled Flower Crab
时价 Market Price

A2 冻澳洲龙虾
Chilled Australia Lobster
时价 Market Price



A1 潮州冻花蟹
Teochew Style Chilled Flower Crab

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鱼饭 Teochew Fish Rice

鱼饭，也称冻鱼，是潮汕特色美食。用新鲜海鱼直接用海水煮熟而成，俗称“以鱼当饭”。潮州冻鱼冷吃最佳，搭配普宁豆酱，味道鲜甜。

Fish rice is a special food from Teochew. Fresh seafood is cooked in seawater. It can be eaten cold with Puning bean paste, making it very tasty.

A3 潮州冻马友鱼饭
Teochew Style Chilled Steamed Threadfin
RM88 小/Small 4 件/4pcs

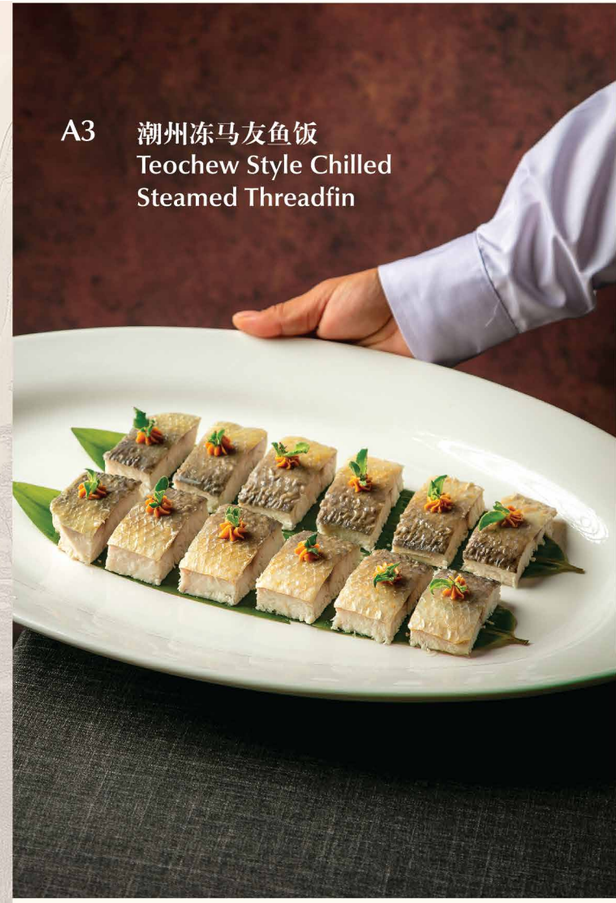
生腌 Teochew “Sheng Yan”

潮州生腌是潮汕传统腌制，用新鲜海鲜和花雕酒、生抽、蒜头、花椒、芫荽等调料腌制后冷冻。味道鲜美，带有酒香，被称为“潮州毒药”。

Teochew raw marination: Fresh seafood marinated in Shaoxing wine, soy sauce, garlic, Sichuan peppercorns, coriander, and spices, then frozen for 24 hours. Known as "Teochew poison" for its unique flavor.

A4 生腌游水老虎虾
Soy Sauce Marinated Raw Tiger Prawn
RM88 小/Small

A5 生腌游水濑尿虾
Signature Soy Sauce Marinated Raw Mantis Shrimp
时价 Market Price



A3 潮州冻马友鱼饭
Teochew Style Chilled Steamed Threadfin



A5 生腌游水濑尿虾
Signature Soy Sauce Marinated Raw Mantis Shrimp

星级伙伴:
Star-Rated Partner:

阿鴻小吃
HUNG'S DELICACIES

连续5年荣获
一星米芝莲
Awarded One Michelin Star
for Five Consecutive Years



阿鸿小吃连续5年获得香港米其林一星，以独特的卤水制作闻名，他们用自制的陈年卤水熬煮鸭、鸡、豆腐和猪脚，口感丰富，成为潮汕美食文化的象征。

Hung's Delicacies has won Michelin One starred restaurant for 5 consecutive years in Hong Kong, renowned for its unique braising technique. They use their own aged braising liquid to cook duck, chicken, tofu, and pig's feet, offering a rich culinary experience that symbolizes Teochew gastronomy.

潮州卤水
Teochew
Braised
Specialty



B1 卤水鹅片
Braised Sliced Goose

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B1 卤水鹅片
Braised Sliced Goose
RM98 小/Small

B2 卤水鹅件
Braised Goose Meat
RM168 小/Small
RM338 半只/Half
RM598 每只/Whole

B3 卤水无骨鹅掌(两支起)
Braised Goose Web
(Min order 2 pcs)
RM68 一支/Per Pc

B4 卤水大肠
Braised Pig's Intestine
RM38 小/Small

B5 卤水五花腩
Braised Pork Belly
RM48 小/Small

B6 卤水猪耳
Braised Pig's Ear
RM48 小/Small

B7 卤水蹄膀
Braised Pork Knuckle
RM48 小/Small

B8 卤水墨鱼片
Braised Cuttlefish
RM58 小/Small

B9 卤水爱尔兰排骨
Braised Irish Pork Ribs
RM128 小/Small

B10 卤水拼盘
Braised Combinations
RM98
双拼/Two Combinations
RM128
三拼/Three Combinations

B11 卤水鹅拼盘
Braised Goose Combinations
RM168
双拼/Two Combinations
RM198
三拼/Three Combinations

拼盘选择
Choice Of Combinations

卤水大肠
Braised Pig's Intestine

卤水五花腩
Braised Pork Belly

卤水猪耳
Braised Pig's Ear

卤水蹄膀
Braised Pork Knuckle

卤水墨鱼片
Braised Cuttlefish



B11 卤水鹅拼盘
Braised Goose Combinations

Barbecue Selections 烧·烤

C1 42天饲养北京烤鸭 👍
（采用顶级爱尔兰银山鸭）
荔枝木炭烧
Lychee Wood Roasted Peking Duck
(Irish Silver Hill Duck)
Whole Duck RM280 每只/Whole

C2 42天饲养北京烤鸭 👍
（采用顶级爱尔兰银山鸭）
荔枝木烧搭配鱼子酱
Lychee Wood Roasted Peking Duck
(Irish Silver Hill Duck)
w. Caviar
Whole Duck RM398 每只/Whole

二食另外付费
Additional Charge for Second Course

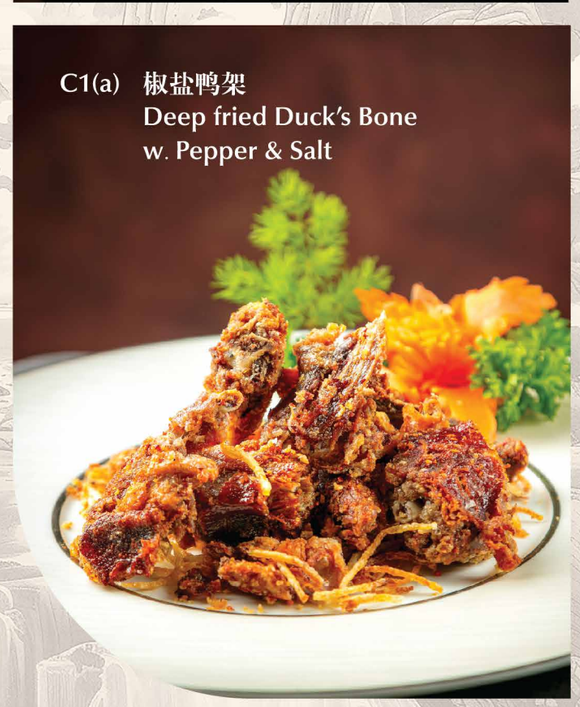
任选一项 Choose 1 Item

a) 椒盐鸭架
Deep-fried Duck's Bone
w. Pepper & Salt
RM28 小/Small

b) 普宁豆酱茄子炆鸭架
Braised Duck Bone w. Puning
Fermented Bean Sauce &
Eggplant
RM28 小/Small

c) 豉椒凉瓜炆鸭架
Braised Duck's Bone w. Black Bean
and Bitter Gourd
RM28 小/Small





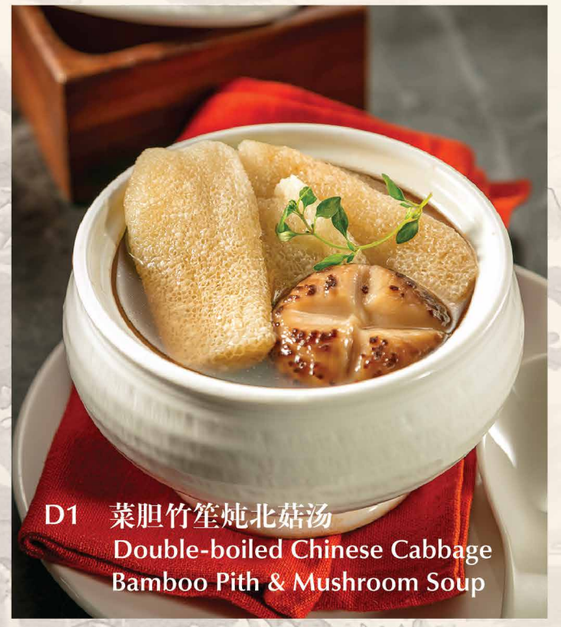
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“42天饲养北京烤鸭"融合了顶级爱尔兰银山鸭，经过干荔枝木的烟熏，散发出甜美的香气。配以新鲜蒸饼、薄切黄瓜和大葱、原蔗糖，以及特制的家制海鲜酱。独特的北京烹饪技术将鸭肉汁液锁住，使其成为一道堪称皇帝美味的佳肴。此鸭每天仅供应有限数量，需提前预订。建议3–4位宾客品尝，将在到达时新鲜烤制。

The "42 Days Peking Duck" features premium Irish Silver Hill Duck, smoked with the sweet aroma of dried lychee wood. It comes with freshly steamed pancakes, thinly sliced cucumber and scallions, raw cane sugar, and special house-made hoisin sauce. A unique Beijing technique locks in the juices, making it a dish fit for an emperor. Available in limited quantities, this duck can only be pre-ordered. It is recommended for 3-4 guests and will be freshly roasted upon arrival.

汤羹
Soup

D1	菜胆竹笙炖北菇汤 Double-boiled Chinese Cabbage Bamboo Pith & Mushroom Soup	RM68 每位/Per Person
D2	咸菜胡椒猪肚功夫汤 Double-boiled Pig's Stomach Soup w. Salted vegetables & Peppercorn	RM68 每位/Per Person
D3	淮杞花胶炖响螺汤 Double-boiled Sea Whelk Soup w. Fish Maw	RM98 每位/Per Person
D4	原只5头鲍鱼响螺炖鸡汤 Double-boiled Chicken Soup w. 5 Head Whole Abalone & Sea Whelk	RM138 每位/Per Person
D5	冬虫夏草炖乌鸡（两位起） 请预订 Advance Order Required Double-boiled Cordyceps & Black Chicken Soup	RM588 每位/Per Person



D1 菜胆竹笙炖北菇汤
Double-boiled Chinese Cabbage Bamboo Pith & Mushroom Soup



D3 淮杞花胶炖螺头汤
Double-boiled Sea Whelk Soup w. Fish Maw

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D2 咸菜胡椒猪肚功夫汤
Double-boiled Pig's Stomach Soup w. Salted vegetables & Peppercorn

海参花胶
Sea Cucumber
Fish Maw

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)
RM128 小 / Small

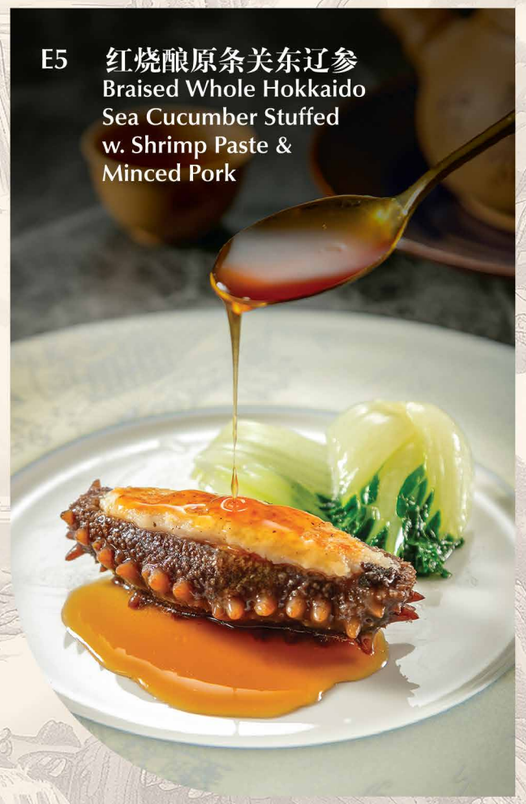
E2 红烧南美黄鱼花胶件
Braised South America Yellow Fish Maw
RM388 小/ Small

E3 红烧南美黄鱼花胶扒
Braised Premium Yellow Fish Maw in Oyster Sauce
(3-4位用 For 3-4 Persons)
RM988 每条/Each

E4 鲍汁脆皮关东辽参
Braised Crispy Whole Hokkaido Sea Cucumber in Abalone Sauce
RM188 每条/Each

E5 红烧酿原条关东辽参
Braised Whole Hokkaido Sea Cucumber Stuffed w. Shrimp Paste
RM268 每条/Each



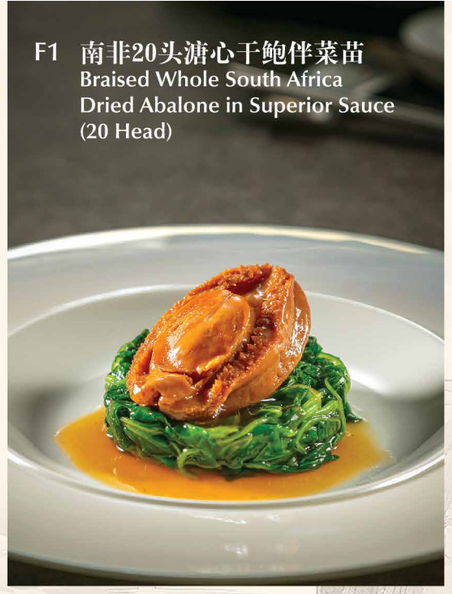


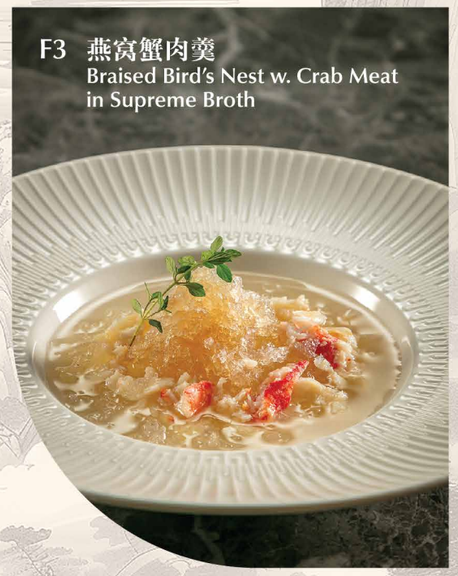


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官燕鲍鱼

Bird's Nest
Abalone





F1 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

F2 蠔皇扣澳洲2头鲜汤鲍
Braised Australian Whole Abalone
in Superior Oyster Sauce (2 Head)
RM245 每粒/Per Pc

F3 燕窝蟹肉羹
Braised Bird's Nest w. Crab Meat
in Supreme Broth
RM238 每三十克/Per 30g

F4 红烧极品海味（选配）
Premium Braised Items (Choose)

5头南非鲜鲍
5 Head South Africa
Fresh Abalone
RM120 每粒/Per Pc

花胶
Superior Fish Maw
RM388 每件/ Each

关东辽参
Whole Hokkaido
Sea Cucumber
RM188 每件/ Each

鹅掌
Goose Web
RM88 每只/Each

海参
Sea Cucumber
RM58 每件/Each

日本花菇
Japanese Mushroom
RM20 每粒/Each

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生猛海鲜 Live Seafood

G1	忘不了 Empurau 请预订 Advance Order Required	时价 Market Price
G2	龙虎斑 Dragon Grouper	时价 Market Price
G3	笋壳鱼 Marble Goby ' Soon Hock' Fish	时价 Market Price
G4	东星斑 Coral Trout	时价 Market Price
G5	生猛响螺（堂灼/潮式炒） Sea Whelk (Poached / Sautéed) 请预订 Advance Order Required	时价 Market Price
G6	白鳝 White Eel 请预订 Advance Order Required	时价 Market Price
G7	老鼠斑 Barramundi Cod 请预订 Advance Order Required	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
潮州蒸	Steamed w. Teochew Style
清蒸	Steamed w. Superior Soy Sauce
豉汁蒸	Steamed w. Black Bean Sauce



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生猛海鲜 Live Seafood

G8	澳洲龙虾 Australian Lobster	时价 Market Price 每只/Per Pc
G9	加州生蚝 California Oyster	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
金银蒜	Grilled w. Garlic
白灼	Poached
干煎	Pan-fried
上汤	Superior Broth



G9 加州生蚝
California Oyster

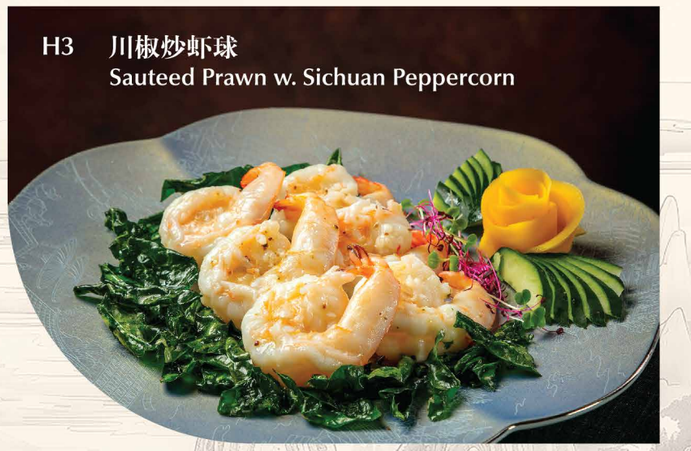
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G8 澳洲龙虾
Australian Lobster

海鮮 Seafood



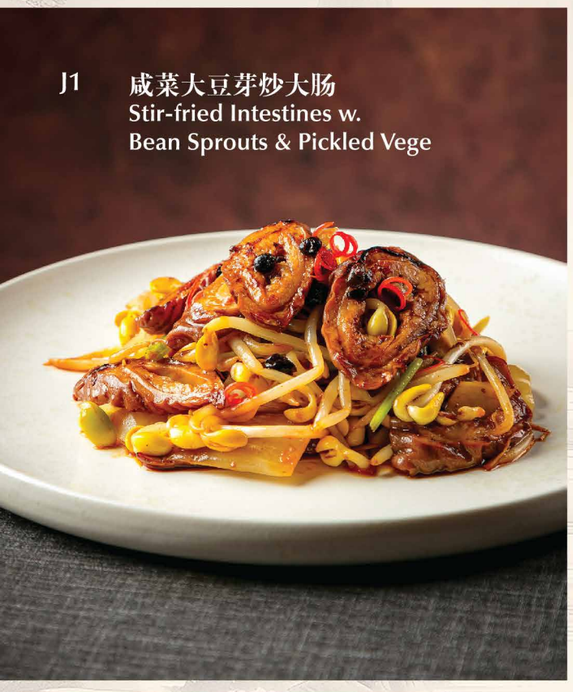


H1	潮州油泡麦穗鱿 Sautéed Squid w. Crushed Ginger & Garlic	RM88 小 / Small
H2	干炸蟹枣 Deep-fried Handmade Crab Roll	RM98 小 / Small
H3	川椒炒虾球 Sautéed Prawn w. Szechuan Peppercorn	RM108 小 / Small
H4	油泡响螺片 Sautéed Conch Sliced w. Crushed Ginger & Garlic	RM168 小 / Small
H5	咸菜番茄煮鲳鱼 Stewed Pomfret w. Salted Vegetables & Tomato	时价 Market Price
H6	干煎鲳鱼球 Pan-fried Pomfret Fillet	时价 Market Price

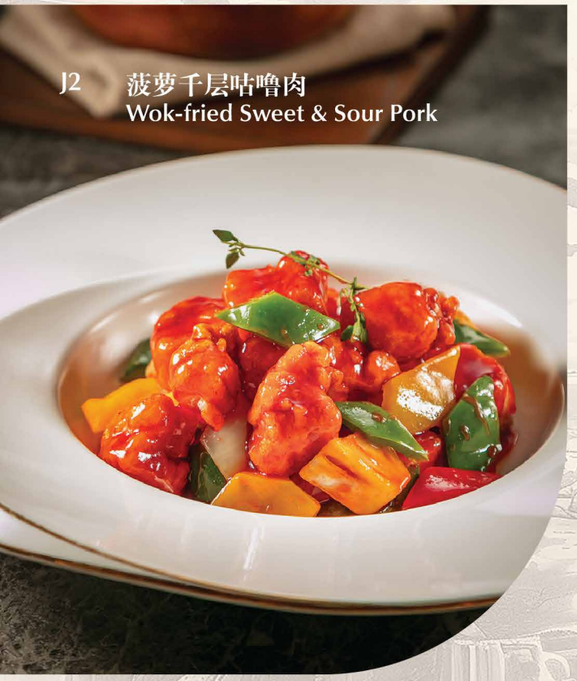
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猪牛 Beef Pork



J1 咸菜大豆芽炒大肠
Stir-fried Intestines w.
Bean Sprouts & Pickled Vege



J2 菠萝千层咕噜肉
Wok-fried Sweet & Sour Pork

J1 咸菜大豆芽炒大肠
Stir-fried Intestines w.
Bean Sprouts & Pickled Vege
RM58 小 / Small

J2 菠萝千层咕噜肉
Wok-fried
Sweet & Sour Pork
RM68 小 / Small

J3 凉瓜焖腩肉
Braised Pork Belly
w. Bitter Gourd
RM68 小 / Small

J4 鲜沙姜爆猪肚
Stir-Fried Pork Intestines
w. Fresh Ginger
RM68 小 / Small

J5 栗子排骨大芥菜
Stir-fried Pork Ribs
w. Chestnut & Mustard Green
RM88 小 / Small

J6 蜜椒澳洲安格斯牛柳粒
Stir-fried Diced Australian
Premium Angus Beef
w. Honey Black pepper
RM168 小 / Small

*以上所有照片仅供参考。*价格须另外征收10%服务费及6%销售与服务税。
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J4 凉瓜焖腩肉
Braised Pork Belly
w. Bitter Gourd

J7 蒜片澳洲安格斯牛柳粒
Stir-fried Diced Australian
Premium Angus Beef
w. Honey Black pepper

海藻鸡
Seaweed Kampung Chicken



K1 罗丁豆豉海藻鸡煲
Braised Seaweed Kampung Chicken w. Fermented Black Beans



K4 铁板沙姜煎焗海藻鸡
Pan-fried Seaweed Kampung Chicken w. Sand Ginger in Iron Plate

K1 罗定豆豉海藻鸡煲
Roasted Seaweed Kampung Chicken w. Fermented Black Beans
RM88 半只 / Half
RM168 每只 / Whole

K2 四川香辣海藻鸡煲
Hot & Spicy Seaweed Kampung Chicken in Claypot
RM88 半只 / Half
RM168 每只 / Whole

K3 普宁豆酱煎焗海藻鸡
Pan-fried Seaweed Kampung Chicken w. Puning Bean Sauce
RM88 半只 / Half
RM168 每只 / Whole

K4 铁板沙姜煎焗海藻鸡
Pan-fried Seaweed Kampung Chicken w. Sand Ginger in Iron Plate
RM88 半只 / Half
RM168 每只 / Whole

K5 普宁豆酱脆皮海藻鸡
Crispy Seaweed Kampung Chicken w. Puning Bean Sauce
RM98 半只 / Half
RM188 每只 / Whole

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K5 普宁豆酱脆皮海藻鸡
Crispy Seaweed Kampung Chicken w. Puning Bean Sauce

蔬菜
Vegetables

L1	普宁豆酱白菜苗 Sauteed Baby Chinese Cabbage w. Puning Bean Sauce	RM38 小 / Small
L2	方鱼炒芥兰 Sauteed Kailan w. Dried Halibut Fish	RM48 小 / Small
L3	蒜茸 / 浓鸡汤浸时蔬 Stir-fried w. Garlic / Poached Seasonal Vegetables w. Chicken Broth	RM48 小 / Small
L4	榄菜肉碎四季豆 Sauteed String Bean w. Minced Pork & Preserved Black Olives	RM48 小 / Small
L5	竹笙鼎湖上素 Braised Assorted Mushroom & Black Fungus w. Bamboo Pith	RM58 小 / Small
L6	大芥菜肉碎焖鱼鳔 Braised Fish Maw w. Mustard Green & Minced Pork	RM88 小 / Small





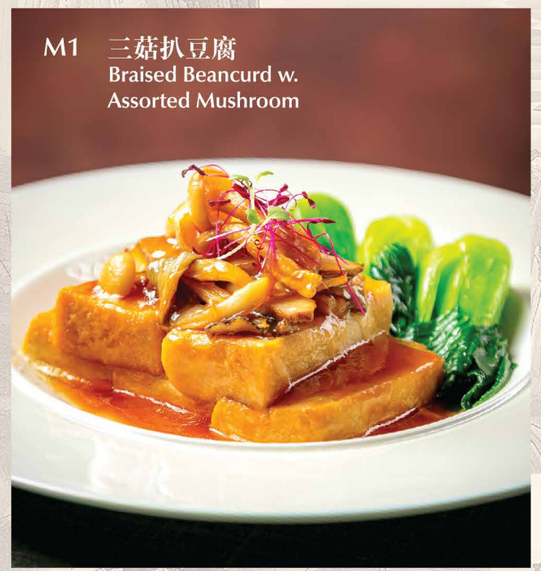
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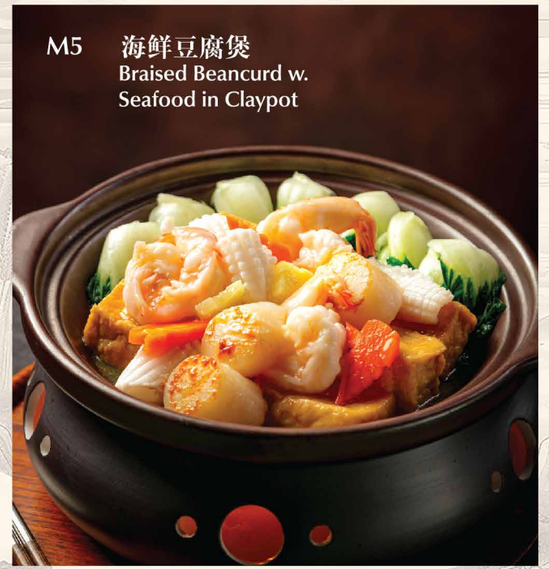




豆腐蛋

Beancurd
Egg





M1	三菇扒豆腐 Braised Beancurd w. Assorted Mushroom	RM48 小 / Small
M2	潮式豆酱肉碎焖豆腐 Teochew-style Braised Beancurd w. Minced Pork in Fermented Bean Sauce	RM58 小 / Small
M3	潮州煎蚝饼 Pan-Fried Baby Oyster Omelette in Iron Plate	RM68 小 / Small
M4	老菜脯蟹肉煎蛋 Pan-fried Omelette w. Crab Meat & Preserved Radish	RM68 小 / Small
M5	海鲜豆腐煲 Braised Beancurd w. Seafood in Claypot	RM88 小 / Small

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饭面粥

Rice · Noodles · Porridge

N1	潮州蚝仔粥 Congee w. Minced Pork & Baby Oyster	RM38 每位 / Per Pax
N2	潮州鲳鱼粥 Congee w. Minced Pork & Sliced Pomfret Fish	RM48 每位 / Per Pax
N3	家乡玉兰炒河粉 Wok-fried 'Hor Fun' w. Prawn & Diced Kailan	RM48 小 / Small
N4	潮州猪什肉碎焖面卜 Braised 'Mee Pok' w. Pork Liver & Minced Meat	RM48 小 / Small
N5	家乡鲍鱼丝咸肉炒咸面线 Wok-fried 'Mee Sua' w. Shredded Abalone & Salted Pork	RM68 小 / Small
N6	潮州芋头虾仁炒饭 Fried Rice w. Diced Taro, Prawn & Salted Pork	RM48 小 / Small
N7	手拆蟹肉蛋炒饭 Crabmeat Fried Rice	RM68 小 / Small



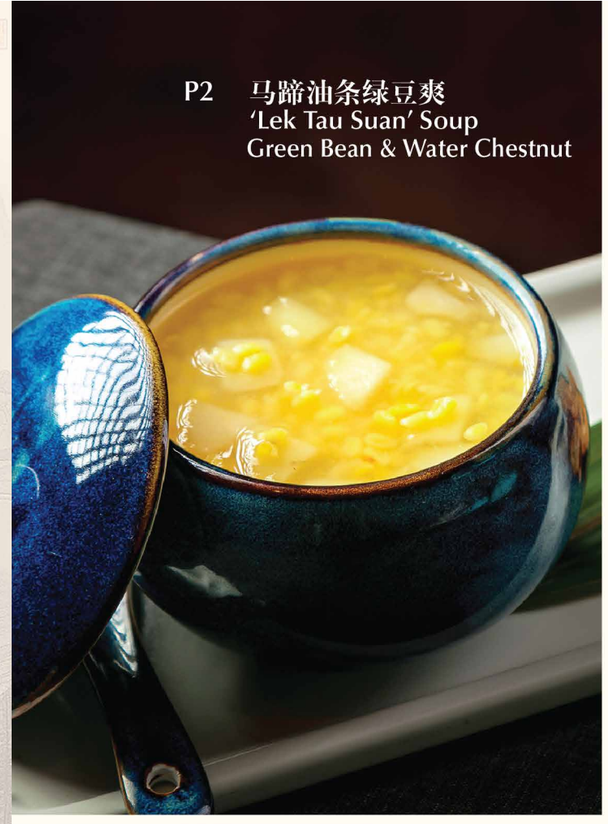


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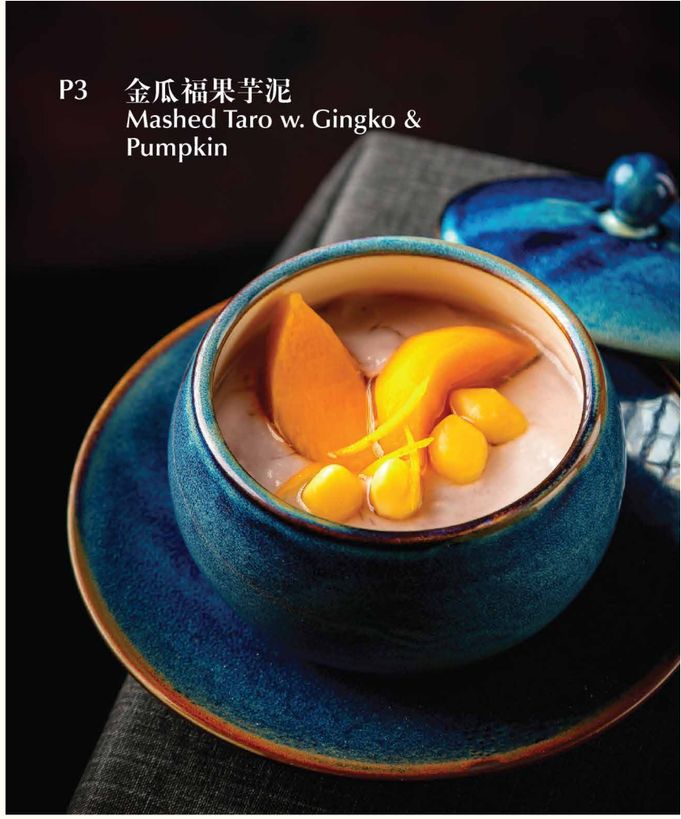


甜品 Dessert

P1	生磨蛋白杏仁茶 Fresh Grind Almond w. Egg White Milk Dessert	RM28 每位/Per Person	
P2	马蹄油条绿豆爽 'Lek Tau Suan' Soup Green Bean & Water Chestnut	RM28 每位/Per Person	
P3	金瓜福果芋泥 Mashed Taro w. Gingko & Pumpkin	RM28 每位/Per Person	
P4	潮州羔烧双色 Double-Boiled Hashima w. Red Dates & Lotus Seed	RM28 小 / Small	
P5	反沙芋条 Deep-fried Taro w. Sugar	RM38 小 / Small	
P6	红莲炖雪蛤 Double-Boiled Hashima w. Red Dates & Lotus Seed	RM48 每位/Per Person	
P7	冰花枣皇炖燕窝 每30克 / Per 30g Double-boiled Sabah Bird Nest w. Premium Red Dates & Rock Sugar	RM138 每位/Per Person	



P2 马蹄油条绿豆爽
'Lek Tau Suan' Soup
Green Bean & Water Chestnut



P3 金瓜福果芋泥
Mashed Taro w. Gingko &
Pumpkin



P7 冰花枣皇炖燕窝
Double-boiled Sabah Bird Nest
w. Premium Red Dates &
Rock Sugar



P5 反沙芋条
Deep-fried Taro w. Sugart

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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

–营业时间 ：星期一至星期六 / Monday - Saturday – 11:00am - 3:00pm / 6:00pm - 10:30pm
Operation Hours 星期日和公共假期 / Sunday & Public Holiday – 10:00am - 3:00pm / 6:00pm - 10:30pm

–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 Teochew
017-815 0138

名門・皇宮
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.