

## SHANGHAINESE LUNAR NEW YEAR 2022

Usher in the Year of the Tiger this Lunar New Year with classic Shanghainese cuisine at Shanghai restaurant at JW Marriott Kuala Lumpur. The culinary symphony that is performed at the restaurant is led by Shanghainese native Executive Chinese Chef Wong Wing Yeuk, who is dedicated to serving only the best and most authentic Shanghainese dishes.

Shanghai's selection of Yee Sang, specially curated sets and à la carte menus are now available for your enjoyment.

Savour the art of Yee Sang and Shanghainese Lunar New Year classics for lunch and dinner from 7 January to 15 February 2022.

You can also choose to savour Shanghainese Lunar New Year festive specialities right in your own home through Shanghai restaurant's home delivery and takeaway service.

LUNCH Tuesday to Saturday: 12pm to 2 30pm Sundays and Public Holidays: 10.30am to 2.30pm

> DINNER Tuesday to Sunday: 6pm to 10pm

For reservations and enquiries, please WhatsApp +60 18 591 8537, WeChat @shanghaijwmkl or email shanghairestaurant@jwmarriottkl.com

> JW Marriott Kuala Lumpur 183 Jalan Bukit Bintang 55100 Kuala Lumpur, Malaysia jwmarriottkualalumpur.com

PRICES ARE IN MALAYSIAN RINGGIT (MYR) SUBJECT TO PREVAILING SERVICE CHARGE AND TAXES

新

## 福照家門萬事興

富貴捞生 Prosperity jelly fish Yee Sang

雞腿菇鯰魚燉雞湯 Double-boiled abalone soup with dried scallops and mushrooms

蟲草花海參魚肚煲 Braised sea cucumber with fish maw and cordyceps flower

> 蘇浙東坡肉 Braised Spanish pork with Chinese rice wine

荷香羅米飯 Steamed glutinous rice with chicken in lotus leaf

薑汁湯丸 伴 金磚炸年糕 Black sesame dumplings with ginger syrup Deep-fried crispy glutinous rice cake with yam

MYR238 per person

新

## 新春新禧新世紀

慶豐大捞生 Prosperity Yee Sang with salmon and fresh fruits

乾貝蟲草花燉魚肚湯 Double-boiled fish maw soup with cordyceps flower, chicken and dried scallops

松鼠桂花魚 Deep-fried Mandarin fish with sweet and sour sauce

> 黄金蝦球 伴 沙律明蝦球 Stir-fried prawns with salted egg yolk Stir-fried prawns with mayonnaise

陳年花雕鴻運維 Steamed chicken with wolfberries and sea moss in Chinese rice wine sauce

雙菇麵筋時蔬煲 Stir-fried seasonal vegetable with assorted mushrooms and wheat gluten in casserole

> 南風臘味飯 Traditional rice with Chinese waxed meat and vegetable in casserole

金磚炸年糕 伴 金花銀耳糖水 Deep-fried crispy glutinous rice cake with yam Sweetened cordyceps flower with snow fungus

MYR2,388 per table of 10 persons

蘇新美

SHANGHAI

## 迎新春事事如意

錦繡大捞生 Prosperity Yee Sang with jelly fish and fresh fruits

人參花膠乾貝燉維湯 Double-boiled superior fish maw soup with dried scallops, cordyceps flower and chicken

玫瑰千島蝦球 伴 酥炸鹅肝松露醬金磚 Deep-fried prawns with rose thousand island sauce Deep-fried bean curd stuffed with French goose liver and truffle paste

清蒸筍殼魚 Steamed fresh bamboo fish with light soya sauce

原只走油發財東坡蹄 Braised Spanish pig's trotter with sea moss in brown sauce

> 香菌扒時蔬 Seasonal vegetable with assorted mushrooms

南風臘味飯 Traditional rice with Chinese waxed meat and vegetable in casserole

金磚炸年糕 伴 金花銀耳糖水 Deep-fried crispy glutinous rice cake with yam Sweetened cordyceps flower with snow fungus

MYR3,688 per table of 10 persons

(蘇浙苑)

SHANGHAI

	Small 半賣	Large 一賣
龍蝦魚生 (預定) Lobster Yee Sang (advance order required)	Market Price	Market Price
象拔蚌魚生 (預定) Geoduck Yee Sang (advance order required)	Market Price	Market Price
鮑魚魚生 Sliced abalone Yee Sang	218	368
海蜇魚生 Jellyfish Yee Sang	118	188
三文魚魚生 Salmon Yee Sang	118	188
鮮果撈生 Fresh fruit Yee Sang	118	188
素火腿撈生 Vegetarian ham Yee Sang	118	188
發財鮑魚燒賣 Steamed mini abalone Siew Mai	38 3 pieces	
金花銀耳糖水 Sweetened cordyceps flower with snow fungus	20 per person	
元肉紅棗湯年糕 Sweetened glutinous rice cakes with dried longan and red dates	20 per person	
金磚炸年糕 Deep-fried crispy glutinous rice cakes with yam	18 3 pieces	



酥炸鹅肝松露醬金磚 Deep-fried bean curd stuffed with French goose liver and truffle paste

芝士焗海鮮盞 Baked assorted seafood with cheese

難腿菇鮑魚燉雞湯 Double-boiled abalone soup with mushrooms

福祿山珍海味 Shanghainese family hot pot with assorted dried seafood in casserole

浙江一支骨 Braised Zhejiang spare rib

發財東坡蹄 Braised Spanish pig's trotter with sea moss in Chinese rice wine

玫瑰千島蝦球 Deep-fried prawns with rose thousand island sauce

蟲草花海參魚肚煲 Braised sea cucumber with fish maw and cordyceps flower in casserole

南風臘味飯 Traditional rice with Chinese waxed meat and vegetable in casserole 40 per piece

60 3 pieces

88 per person

168 per person

58 per person

150 half 268 whole

28 per person

68 per portion

78 small 148 medium 268 large