



THE RITZ-CARLTON

KUALA LUMPUR



麗苑
liyen

LI YEN HERALDS THE YEAR OF THE TIGER
BY PUTTIN' ON A RITZY LUNAR NEW YEAR
FROM JANUARY 7 TO FEBRUARY 15, 2022

Usher in the Year of the Tiger with Li Yen and discover a masterfully designed dining experience amid a blossoming garden of elegance.

Savour celebratory feasts including six specially curated Lunar New Year set menus featuring The Reunion Stars - a collection of reunion star dishes that emphasises on tradition, crafted by Executive Chinese Chef Alex Au and his stellar team.

Li Yen is also offering a curation of Lunar New Year specialities for your dining pleasure in the comfort of your own home through its home delivery and takeaway service.

Lunch

Monday to Saturday: 12pm to 3pm

Sundays and Public Holidays: 10.30am to 3pm

Dinner

6.30pm to 10pm

Reservations & Enquiries

WhatsApp +60 18 646 8033

WeChat @LiYenKL

Email li.yen@ritzcarltonkl.com

Payment

- Pre-payment is required in full and can be made at Li Yen or by email.
- Modes of payment accepted are cash and credit card.
- Reservations are to be confirmed with full pre-payment within 48 hours otherwise reservations will be released.
- Reservations for 31 January 2022 are to be confirmed with full pre-payment by 20 January 2022.
- Prices are in Malaysian Ringgit (MYR) subject to prevailing service charge and taxes.



萬紫千紅

蟲草花魚鰾燉馬拉雞湯
DOUBLE-BOILED CHICKEN SOUP WITH CORDYCEPS FLOWER
AND DRIED FISH MAW

醬烤琵琶清遠雞伴胡麻沙律菜
ROASTED PIPA CHING YUEN CHICKEN ACCOMPANIED BY
SESAME SAUCE SALAD

香芒沙律醬明蝦球
FRAGRANT DEEP-FRIED PRAWNS
WITH MANGO SAUCE

蠔士臘味炒飯
FRIED RICE WITH WAXED MEAT
AND DRIED OYSTERS

酥炸年糕
DEEP-FRIED NIAN GAO

西檸龍眼海底椰
CHILLED SEA COCONUT WITH LONGAN AND LEMON

RM148 PER PERSON
MINIMUM TWO PERSONS



百花飄香

姬松茸幹貝燉雞湯
DOUBLE-BOILED CHICKEN SOUP
WITH MUSHROOMS AND DRIED SCALLOPS

中式燒黑豚肉排骨
BAKED CHINESE-STYLE KUROBUTA SPARE RIBS

原只十頭鮑燴鮮竹
BRAISED 10-HEAD ABALONE WITH
FRESH BEAN CURD SHEET

山楂蝦球
STIR-FRIED PRAWNS WITH HAWTHORN FLAKES SAUCE

鴉片乾炒河粉
FRIED RICE NOODLES WITH CHICKEN

麗苑杏仁露伴香煎年糕
LI YEN'S ALMOND CREAM ACCOMPANIED BY
PAN-FRIED NIAN GAO

RM188 PER PERSON
MINIMUM TWO PERSONS



富貴花開

乾貝燉花膠湯

DOUBLE-BOILED FISH MAW SOUP WITH DRIED SCALLOPS

吊燒乳鴿 | 涼拌海蜇

ROASTED PIGEON

CHILLED JELLYFISH WITH SESAME OIL

發財蠔市沙井蠔伴十頭鮑

BRAISED 10-HEAD ABALONE WITH DRIED OYSTERS
AND SEA MOSS

石斑柳燜米

BRAISED RICE VERMICELLI WITH GROUPER FILLET

蒸金魚年糕

STEAMED GOLDFISH NIAN GAO

合挑露

SWEETENED WALNUT CREAM

RM338 PER PERSON
MINIMUM TWO PERSONS



百花齊放慶團圓

三文魚撈生
PROSPERITY SALMON YEE SANG

蟲草花魚鰾燉馬拉雞湯
DOUBLE-BOILED CHICKEN SOUP WITH CORDYCEPS FLOWER
AND DRIED FISH MAW

鮮竹雲耳蒸海班
STEAMED SEA GROUPER WITH FRESH BEAN CURD SHEET
AND CLOUD EAR FUNGUS

醬烤琵琶清遠雞
ROASTED PIPA CHING YUEN CHICKEN

香芒沙律醬明蝦球
FRAGRANT DEEP-FRIED PRAWNS
WITH MANGO SAUCE

發財黑豚元蹄
BRAISED KUROBUTA PORK KNUCKLE
WITH SEA MOSS

蠔土臘味炒飯
FRIED RICE WITH WAXED MEAT AND DRIED OYSTERS

酥炸年糕
DEEP-FRIED NIAN GAO

紅豆沙湯圓
SWEETENED RED BEAN SOUP WITH SESAME DUMPLINGS

RM2,080 FOR 10 PERSONS



花香醉人迎新春

酥炸軟殼蟹撈生

DEEP-FRIED SOFT SHELL CRAB YEE SANG

姬松茸幹貝燉鷄湯

DOUBLE-BOILED CHICKEN SOUP
WITH MUSHROOMS AND DRIED SCALLOPS

古法蒸龍虎斑

TRADITIONAL-STYLE STEAMED TIGER GROUPE
WITH SHREDDED PORK AND MUSHROOMS

中式燒黑豚肉排骨

CHINESE-STYLE BAKED KUROBUTA SPARE RIBS

發財蠔市沙井蠔伴魚鰾

BRAISED DRIED OYSTERS WITH SEA MOSS
AND DRIED FISH MAW

松露醬夏果蝦仁爽菜

STIR-FRIED PRAWNS AND MACADAMIA NUTS
WITH TRUFFLE SAUCE

香港臘味煲飯

HONG KONG-STYLE WAXED MEAT CLAY POT RICE

香煎年糕

PAN-FRIED NIAN GAO

麗苑杏仁露湯圓

LI YEN'S ALMOND CREAM WITH SESAME DUMPLINGS

RM2,688 FOR 10 PERSONS



百花爭艷官賀年

黑魚籽鮑魚撈生

ABALONE AND BLACK CAVIAR YEE SANG

羊肚菌燉花膠湯

DOUBLE-BOILED FISH MAW SOUP WITH
TRUE MOREL MUSHROOMS

香港掛爐燒鵝

HONG KONG-STYLE ROASTED GOOSE

原只6頭鮑伴鵝肝醬發財卷

BRAISED SIX-HEAD ABALONE ACCOMPANIED WITH
SEA MOSS ROLLS FILLED WITH FOIE GRAS PASTE

蟲草花蒸筍殼魚

STEAMED BAMBOO FISH WITH CORDYCEPS FLOWER

發財愉耳燴蘆筍

STIR-FRIED ASPARAGUS WITH FUNGUS AND SEA MOSS

香港臘味煲飯

HONG KONG-STYLE WAXED MEAT CLAY POT RICE

蒸金魚年糕

STEAMED GOLDFISH NIAN GAO

合挑露湯圓

SWEETENED WALNUT CREAM WITH SESAME DUMPLINGS

RM5,880 NETT FOR 10 PERSONS