



S H A N G H A I

## 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.

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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 @shanghaijwml 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

蘇浙苑

蘇  
浙  
苑

SHANGHAI

## 福照家門萬事興

富貴撈生

Prosperity jelly fish Yee Sang

雞腿菇鮑魚燉雞湯

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

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## 新春新禧新世紀

慶豐大撈生

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

黃金蝦球 伴 沙律明蝦球

Stir-fried prawns with salted egg yolk  
Stir-fried prawns with mayonnaise

陳年花雕雞

Steamed chicken in Chinese rice wine sauce

雙菇麵筋時蔬煲

Stir-fried seasonal vegetable with assorted mushrooms  
and wheat gluten in casserole

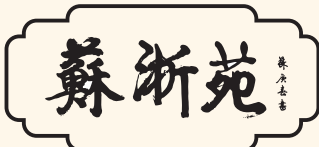
南風臘味飯

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



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## 迎新春事事如意

錦繡大撈生

Prosperity Yee Sang with jelly fish and fresh fruits

人參花膠乾貝燉雞湯

Double-boiled superior fish maw soup  
with dried scallops, cordyceps flower and chicken

玫瑰千島蝦球 伴 酥炸鵝肝松露醬金磚

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

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	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	

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酥炸鵝肝松露醬金磚 Deep-fried bean curd stuffed with French goose liver and truffle paste	40 per piece
芝士焗海鮮蓋 Baked assorted seafood with cheese	60 3 pieces
雞腿菇鮑魚燉雞湯 Double-boiled abalone soup with mushrooms	88 per person
福祿山珍海味 Shanghainese family hot pot with assorted dried seafood in casserole	168 per person
浙江一支骨 Braised Zhejiang spare rib	58 per person
發財東坡蹄 Braised Spanish pig's trotter with sea moss in Chinese rice wine	150 half 268 whole
玫瑰千島蝦球 Deep-fried prawns with rose thousand island sauce	28 per person
蟲草花海參魚肚煲 Braised sea cucumber with fish maw and cordyceps flower in casserole	68 per portion
南風臘味飯 Traditional rice with Chinese waxed meat and vegetable in casserole	78 small 148 medium 268 large