



THE
EMPEROR

Menu

菜单

Lunch: 12 noon to 2.30 pm

Dinner: 6 pm to 10 pm

餐厅营业时间:

中午十二点钟到两点半

晚上六点钟到十点钟


DORSETT
GRAND
SUBANG

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DORSETT GRAND SUBANG IS OWNED BY SUBANG JAYA HOTEL DEVELOPMENT SDN BHD (44190-A)
AND MANAGED BY DORSETT HOSPITALITY INTERNATIONAL

Appetizers 冻小食

冻鸡片拌海蜇丝 RM28
Cold Sliced Chicken served with Shredded Jelly Fish

蒜蓉拍黄瓜 RM13
Crunchy Japanese Cucumber with Garlic

海鲜果冻拼 RM38
Cold Cut Seafood in Jelly



Soup 汤羹

虫草花红枣炖鸡汤 RM40
Double Boiled Chicken Soup with Red Dates and Cordyceps

海鲜豆腐羹 RM38
Braised Seafood Soup with Beancurd

四川酸辣羹 RM32
Hot and Sour Sichuan Soup

时日老火列汤 RM28
Soup Of The Day
(Please check with our Service Associate)

Chicken Egg 鸡蛋

芙蓉煎香蛋 RM28
Pan-fried Egg with Prawn and BBQ Chicken

虾仁桂豆煎香蛋 RM28
Pan-fried Egg with Prawn and French Beans

三色蒸水蛋 RM25
Steamed Egg with Salted and Century Egg



Poultry 家禽

泰式香芒鸡 RM45
Deep-fried Boneless Chicken with Shredded Mango and Thai Sauce

西柠鸡 RM43
Deep-fried Boneless Chicken with Lemon Sauce

蜜汁芝麻鸡 RM35
Deep-fried Boneless Chicken with Honey and Sesame Seed

豉椒爆炒鸡球 RM32
Wok-fried Chicken Cube with Salted Black Bean

宫保爆炒腰果鸡球 RM38
Wok-fried Chicken Cube and Cashewnuts with Kung Po Sauce

糖醋炸鸡球 RM32
Deep-fried Chicken Cube with Sweet and Sour Sauce



黑椒爆炒鸡球 RM32
Wok-fried Chicken Cube with Black Pepper Sauce

姜葱爆炒鸡球 RM32
Wok-fried Chicken Cube with Ginger and Spring Onion

湿奶油炸鸡球 RM32
Deep-fried Chicken Cube with Butter Milk Sauce

甘香爆炒鸡球 RM32
Wok-fried Chicken Cube with Kam Heong Sauce

黄金咸蛋炸鸡球 RM32
Deep-fried Chicken Cube with Salted Egg Yolk

西芹腰果炒鸡球 RM35
Wok-fried Chicken Cube with Celery and Cashewnuts

Beef 牛肉 and Venison 鹿肉

四川爆炒牛肉片 RM45
Wok-fried Sliced Beef with Sichuan Sauce

姜葱爆炒牛肉片 RM45
Wok-fried Sliced Beef with Ginger
and Spring Onion

黑椒爆炒牛肉片 RM45
Wok-fried Sliced Beef with Black Pepper Sauce

西芹腰果炒牛肉片 RM45
Stir-fried Sliced Beef with Celery and Cashewnuts

豉椒爆炒牛肉片 RM45
Wok-fried Sliced Beef with Salted Black Bean

四川爆炒鹿肉片 RM85
Wok-fried Sliced Venison Meat with Sichuan Sauce

姜葱爆炒鹿肉片 RM85
Wok-fried Sliced Venison Meat with Ginger
and Spring Onion

黑椒爆炒鹿肉片 RM85
Wok-fried Sliced Venison Meat with
Black Pepper Sauce

西芹腰果炒鹿肉片 RM90
Stir-fried Sliced Venison Meat with
Celery and Cashewnuts

豉椒爆炒鹿肉片 RM85
Wok-fried Sliced Venison Meat with
Salted Black Bean



Seasonal Fish Market List

游水魚时价

老虎斑
Tiger Grouper

RM38
Per 100 gram

油斑
Grouper

RM13.80
Per 100 gram

石甲魚
Sea Bass

RM12
Per 100 gram

红枣鱼
Red Snapper

RM18
Per 100 gram

银雪鱼
Cod Fish

RM45
Per 100 gram

COOKING STYLE

清蒸
Steamed with Superior Soya Sauce

豉汁蒸
Steamed with Salted Black Bean

潮州蒸
Steamed Teo Chew Style

泰式香芒炸
Deep-fried with Thai Chili Plum Sauce

姜茸蒜子蒸
Steamed with Ginger Paste and Garlic

油炸
Deep-fried served with Superior Soya Sauce

亚参蒸
Steamed Assam Style



Seafood 海鮮

甘香爆炒老虎虾 Wok-fried Tiger Prawn with Kam Heong Sauce	RM85
糖醋虾球 Wok-fried Prawn with Sweet & Sour Sauce	RM80
宫保爆炒腰果虾球 Wok-fried Prawn with Cashewnuts in Kung Po Sauce	RM85
姜葱爆炒虾球 Wok-fried Prawn with Ginger and Spring Onion	RM80
黑椒爆炒虾球 Wok-fried Prawn with Black Pepper Sauce	RM80
芥兰菜炒虾球 Stir-fried Prawn with Kailan	RM83
桂豆苗蒜炒虾球 Stir-fried Prawn with French Beans	RM83
西式奶油老虎虾 Wok-fried Tiger Prawn with Crispy Shredded Egg	RM85
甘香爆炒虾球 Wok-fried Prawn with Kam Heong Sauce	RM80
黄金咸旦老虎虾 Wok-fried Tiger Prawn with Salted Egg Yolk	RM85
麦香焗老虎虾 Wok-fried Tiger Prawn with Golden Oats	RM85
糖醋炸班块 Wok-fried Grouper Fillet with Sweet & Sour Sauce	RM52
西柠炸班块 Deep-fried Grouper Fillet with Lemon Sauce	RM52
芥兰菜炒班块 Stir-fried Grouper Fillet with Kailan	RM55
黑椒爆炒班块 Wok-fried Grouper Fillet with Black Pepper Sauce	RM52

Seafood 海鮮

湿奶油炸班块 RM52
Deep-fried Grouper Fillet with Buttermilk Sauce

桂豆苗蒜炒班块 RM55
Stir-fried Grouper Fillet with French Bean

姜葱爆炒班块 RM52
Wok-fried Grouper Fillet with Ginger & Spring Onion

宫保爆炒腰果班块 RM57
Wok-fried Grouper Fillet with Cashewnuts
in Kung Po Sauce

甘香爆炒班块 RM52
Wok-fried Grouper Fillet with Kam Heong Sauce

豉椒爆炒班块 RM52
Wok-fried Grouper Fillet with Salted Black Bean

黑椒爆炒鲜鱿 RM58
Wok-fried Squid with Black Pepper Sauce

西式奶油鲜鱿 RM 58
Deep-fried Squid with Crispy Shredded Egg

桂豆苗蒜炒鲜鱿 RM61
Stir-fried Squid with French Beans

甘香爆炒鲜鱿 RM58
Wok-fried Squid with Kam Heong Sauce

黄金咸蛋炸鲜鱿 RM58
Deep-fried Squid with Salted Egg Yolk

姜葱爆炒鲜鱿 RM58
Wok-fried Squid with Ginger & Spring Onion

西芹腰果炒鲜鱿 RM63
Wok-fried Squid with Celery & Cashewnuts

芥兰菜炒鲜鱿 RM61
Stir-fried Kailan with Squid

宫保爆炒腰果鲜鱿 RM63
Wok-fried Squid with Cashewnuts in Kung Po Sauce



Noodles and Rice 面,饭

生虾滑蛋生面 RM118
Fried Water Prawn with Fried Noodles in Egg Sauce

姜葱牛肉滑蛋河 RM38
Wok-Fried Sliced Beef with Kway Teow in Egg Sauce

姜葱海鲜滑蛋河 RM43
Wok-fried Seafood with Kway Teow in Egg Sauce

锅炒星州米 RM40
Wok-fried Mee Hoon Singapore Style

冬阴炒香米 RM40
Wok-fried Mee Hoon with Tom Yam Sauce

扬州炒香饭 RM40
Wok-fried Rice Yong Chow Style

咸鱼叉烧鸡炒香饭 RM40
Wok-fried Rice with Salted Fish and BBQ Chicken

烟鸭炒香饭 RM43
Wok-fried Rice with Smoked Duck

银鱼仔海鲜炒香饭 RM46
Wok-fried Rice with Silver Anchovies and Seafood



Claypot 煲仔

海鲜日本豆腐煲 RM60
Braised Seafood with Egg Beancurd in Claypot

菇类云耳炆鸡煲 RM55
Braised Mushroom and Black Fungus with Chicken in Claypot

咸鱼鸡茸豆腐煲 RM50
Braised Minced Chicken and Beancurd with Salted Fish in Claypot

四川菇仔海鲜煲 RM60
Braised Seafood with Shimeji Mushroom in Claypot, Sichuan Style

干椒咸鱼炆鸡煲 RM55
Braised Dried Chilli and Salted Fish with Chicken in Claypot



Barbecue 烧味

脆皮烧鸡配印度菜饼
Crispy Roasted Chicken with Papadam

HALF

RM65

WHOLE

RM128

脆皮烧鸭配印度菜饼
Crispy Roasted Duck with Papadam

RM110

RM218

脆皮烧鸡配烧鸭
Mixed Platter of Crispy Roasted
Chicken and Roasted Duck

RM170



Vegetables 时蔬

蒜茸清炒

RM35

Stir-fried Seasonal Greens with Garlic Sauce

时蔬选择

Choice of Garden Greens

港奶白菜 Hong Kong Nai Pak

港芥兰菜 Hong Kong Kailan

甜豆 Sweet Peas

青龙菜 Dragon Green Chives

西兰花 Broccoli

桂豆苗 French Beans

Vegetarian 蔬素

四川酸辣素汤 RM25
Sichuan Hot and Sour Vegetable Soup

鲜菇豆腐蔬素汤 RM25
Fresh Mushrooms and Vegetable
with Beancurd Soup

姜片金笋冬菇炆炸豆腐 RM35
Braised Mushrooms and Beancurd
with Vegetarian Sauce

姜片鲜菇金笋清炒芥兰菜 RM35
Stir-fried Ginger with Mushroom and
Kailan in Vegetarian Sauce

糖醋炸豆根 RM28
Deep-fried Tau Kan Beancurd with
Sweet and Sour Sauce

素香冬菇叉鸡炒饭 RM28
Wok-fried Rice with Mushroom and
BBQ Vegetarian Chicken

素叉鸡金笋包菜炒米粉 RM28
Wok-fried Mee Hoon with Cabbage
and BBQ Vegetarian Chicken



Dessert 甜品

秘制龟灵膏 RM15
Chilled Herbal Jelly with Honey

柠檬龙眼海底椰 (冻) RM13
Chilled Longan and Sea Coconut
with Lemon

热红豆沙 RM13
Hot Sweet Red Bean Soup

莲蓉炸窝饼 RM18
Deep-fried Chinese Lotus Pancake

炸红豆芝麻枣 (3 粒) RM25
Deep-fried Red Bean Sesame Ball (3 pcs)

炸花生芝麻枣 (3 粒) RM28
Deep-fried Peanut Sesame Ball (3 pcs)

炸莲蓉芝麻枣 (3 粒) RM25
Deep-fried Lotus Sesame Ball (3 pcs)