



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

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
- 时日老火例汤 RM28
Soup Of The Day
(Please check with our Service Associate)



Egg Speciality 鸡蛋特产

- 芙蓉煎香蛋 RM28
Pan-fried Egg with Prawn and BBQ Chicken
- 虾仁柱豆煎香蛋 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 游水鱼时价

- 老虎斑 RM38
Tiger Grouper
Per 100 gram
- 油斑 RM13.80
Grouper
Per 100 gram
- 石甲鱼 RM12
Sea Bass
Per 100 gram
- 红枣鱼 RM18
Red Snapper
Per 100 gram
- 银雪鱼 RM45
Cod Fish
Per 100 gram

COOKING STYLE

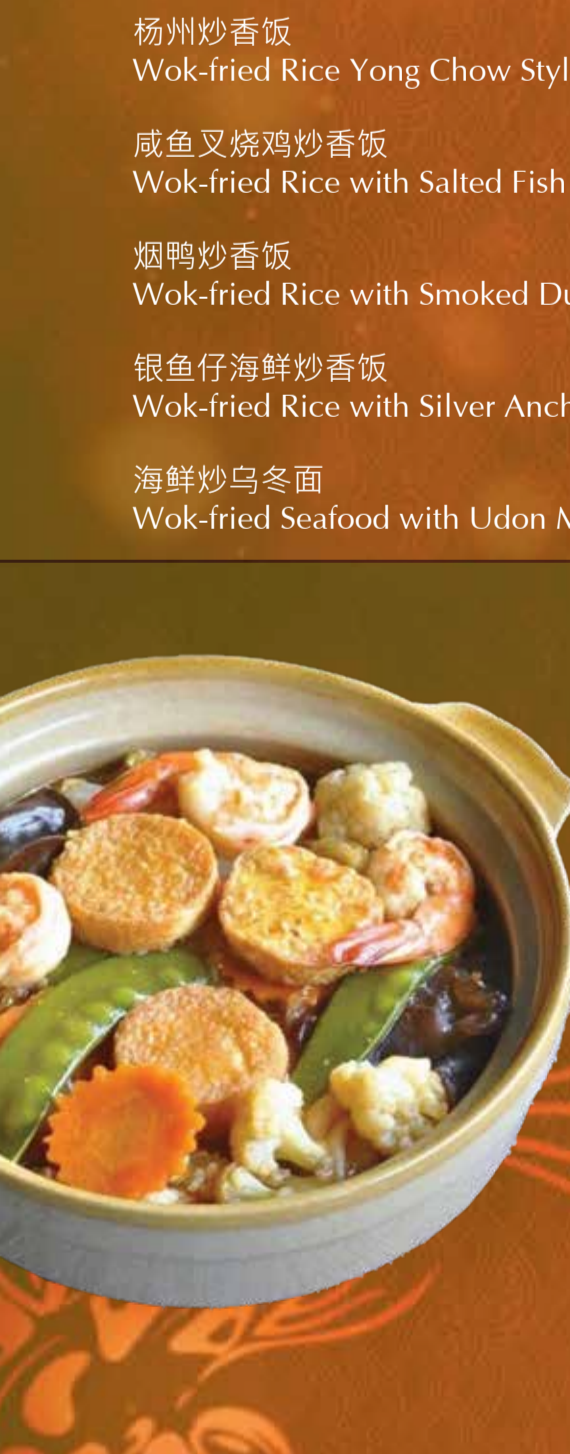
- 清蒸
Steamed with Superior Soya Sauce
- 豉汁蒸
Steamed with Salted Black Bean
- 潮州蒸
Steamed Tao Chew Style
- 泰式香芒炸
Wok-fried with Thai Chili Plum Sauce
- 姜蒜蒸
Steamed with Ginger Paste and Garlic
- 油炸
Deep-fried served with Superior Soya Sauce
- 亚参蒸
Steamed Assam Style



Seafood 海鲜

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

- 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
Stir-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
Stir-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

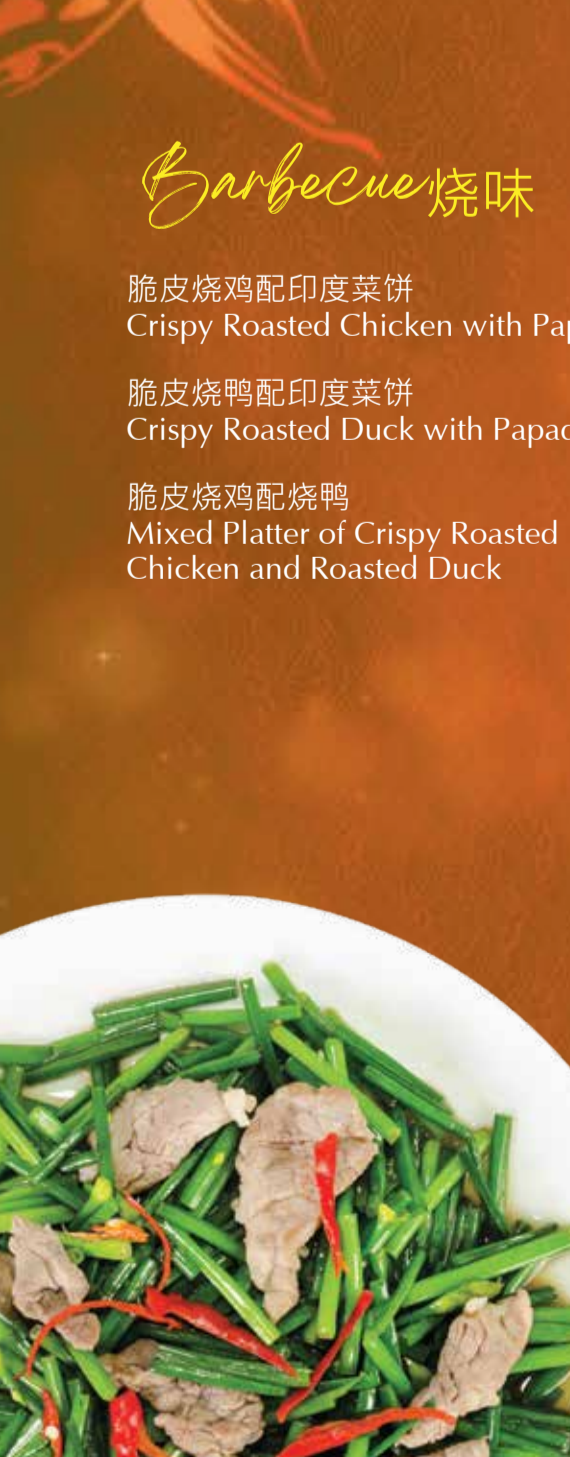
Noodles and Rice 面,饭

- 生虾滑蛋生面 RM118
Fried Noodle 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
- 锦炒星洲米 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
- 海鲜炒乌冬面 RM45
Wok-fried Seafood with Udon Mee



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 Fried Chilli and Salted Fish with Chicken in Claypot



Barbecue 烧味

- 脆皮烧鸡配印度菜饼 RM65
Crispy Roasted Chicken with Papadam
- 脆皮烧鸭配印度菜饼 RM110
Crispy Roasted Duck with Papadam
- 脆皮烧鸡配烧鸭 RM170
Mixed Platter of Crispy Roasted Chicken and Roasted Duck



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 素食

- 四川酸辣素汤 RM25
Sichuan Hot and Sour Vegetable Soup
- 鲜菇豆腐蔬菜汤 RM25
Fresh Mushrooms and Vegetable with Beancurd Soup
- 姜片金笋冬菇炆豆腐 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

- 秘制鱼灵膏 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)

