

The Regent 麗港軒
CHINESE CUISINE

Tatler Dining
MALAYSIA

The Regent Chinese Cuisine Sdn Bhd
BEST RESTAURANT 2021
BEST RESTAURANT 2022
BEST RESTAURANT 2023
BEST RESTAURANT 2024
TOP 20 RESTAURANT 2021
TOP 20 RESTAURANT 2022
TOP 20 RESTAURANT 2023

The Regent 麗港軒
CHINESE CUISINE

恭喜發財

2026

農曆新年菜譜

2026 CHINESE NEW YEAR
A-LA-CARTE MENU

馬到功成
恭喜發財

🍷 撈生 YEE SANG

原粒鮑魚富貴撈生
Prosperity Abalone Yee Sang

半买 / Half (RM)	一买 / Whole (RM)
98.00	188.00

🍷 鎮店頭盤 THE REGENT STARTER

避風塘酥炸魚皮
Typhoon Shelter Style Deep Fried Fish Skin

例 / Regular
32.00

酥炸鹵大腸
Deep Fried Pork Intestine

42.00

沙律軟壳蟹
Soft Shell Crab Salad

58.00

招牌蒜蓉脆炸花腩片
Signature Deep Fried Pork Belly with Garlic

52.00

招牌川式椒鹽鮮魷片
Signature Szechuan Style Salt & Pepper Squid

58.00

盒寶環珠 (最少 3 粒 / Min. 3 Pcs)
Deep Fried Oyster Roll stuffed with Salted Egg Yolk & Prawn

每粒 / Per Pc
28.00

🍷 麗港軒精選炖湯 THE REGENT NOURISHING SOUP

鮑魚花膠盅仔炖湯
Signature Double Boiled Chicken Soup with Abalone & Fish Maw

每位 / Per Pax
68.00

瑶柱紅螺頭炖霸皇花鷄湯
Double Boiled Chicken Soup with Dried Scallop,
Premium Dried Conch Head & Night Blooming Cereus

每鍋 / Per Pot
198.00

招牌瑶柱胡椒粒猪肚炖鷄湯
Signature Double Boiled Pepper Pork Maw Soup with Dried Scallop

198.00

🍷 鮑魚 ABALONE

原只五頭鮑魚, 花膠, 冬菇伴西兰花 (最少 2 位 / Min. 2 Pax)
Braised 5 Head Abalone & Fish Maw with Oyster Sauce

每位 / Per Pax
(RM)
118.00

原只五頭鮑魚, 澳洲禿參伴冬菇 (最少 2 位 / Min. 2 Pax)
Braised 5 Head Abalone with Australia Sea Cucumber

158.00



澳洲秃参 AUSTRALIA SEA CUCUMBER

原條澳洲秃参海味煲 (5 人份 / 5 Pax) Braised Australia Sea Cucumber with Seafood in Treasure Pot	每鍋 / Per Pot 238.00
蒜子瑶柱澳洲秃参伴花菇 (最少 2 位 / Min. 2 Pax) Braised Australia Sea Cucumber with Dried Scallop	每位 / Per Pax 68.00
原條澳洲秃参橫財就手 (半只 / Half) Braised Australia Sea Cucumber with Pork Trotter	例 / Regular 198.00

魚翅 SHARK'S FIN

蟹肉盅仔翅 Braised Shark's Fin with Crabmeat	每位 / Per Pax 68.00
红烧大鲍翅 Braised Premium Shark's Fin with Brown Sauce	例 / Regular 288.00
锦绣蟹肉桂花翅 (4 人份 / 4 Pax) Stir Fried Egg with Shark's Fin and Crabmeat (Served with Lettuce)	138.00
锦绣蟹肉桂花魚鰔 (4 人份 / 4 Pax) Stir Fried Egg with Fish maw and Crabmeat (Served with Lettuce)	138.00

海魚 SEA FISH

	每100 公克 / Per 100gm (RM)
海班 Sea Garoupa	時價 / Market Price
東星斑 Leopard Coral Garoupa	時價 / Market Price
龍虎班 Dragon Tiger Garoupa	時價 / Market Price
鱈魚 Cod Fish	50.00
斗底鯧 Wild Catch Pomfret 預定 / Pre-Order	32.80
脆米游水大東星斑 Big Sea Garoupa Served with Crispy Rice in Seafood Broth	原条 688.00
烹調選擇 Cooking Options	
港式蒸 Hong Kong-Style Steamed	
潮洲蒸 Teo Chew-Style Steamed	
油浸 Deep Fried with Premium Soya Sauce	
楊枝炸 Stir Fried with Pomelo Sauce	

野生河魚 WILD CATCH RIVER FISH

	每100 公克 / Per 100gm (RM)
生猛野生笋壳 Live Marble Goby (Soon Hock)	38.80
野果白苏丹 Wild Catch White Sultan 預定 / Pre-Order	33.80
野果巴丁王 Wild Catch Patin Buah 預定 / Pre-Order	32.80
烹調選擇 Cooking Options	
油浸 Deep Fried with Premium Soya Sauce	
港式蒸 Hong Kong-Style Steamed	
豆豉榄角蒸 Steam with Black Beans & Chinese Olives	

龍蝦 LOBSTER

生猛波士頓龍蝦 Live Boston Lobster

每100 公克 / Per 100gm

(RM)

66.80

烹調選擇	Cooking Options
椒鹽	Signature Salt & Pepper
姜葱	Ginger & Scallions
上湯焗	Baked with Superior Stock
黑松露焗	Baked with Black Truffle
燜香港伊面	Braised with HK Efu Noodle

蝦 PRAWN

(1 份 5 只 / 5 Prawns Per Portion)

特大老虎蝦 Jumbo Tiger Prawn

每份 / Per Portion

(RM)

288.00

烹調選擇	Cooking Options
奶油	Butter
咸蛋	Salted Egg
辣子	Singapore Chili Prawn
川式椒鹽	Szechuan Salt & Pepper Style
招牌豉油皇干煎	Signature Pan-Fried with Premium Soya Sauce

肉蟹 MUD CRAB

(1 份 2 只 / 2 Crabs Per Set)

活肉蟹 Live Mud Crab

(RM)

1 套 / Per Set

298.00

烹調選擇	Cooking Options
奶油	Butter
咸蛋	Salted Egg
黑胡椒	Black Pepper
招牌辣子	Chili Sauce
香港避風塘	HK Authentic Typhoon Shelter

雞肉 POULTRY

招牌高山白切馬草雞

Signature Steamed Hainanese Valley Chicken

半只 / Half

一只 / Whole

98.00

188.00

普洱茶烟熏馬草雞

Smoked Valley Chicken with Pu'er Tea

108.00

218.00

招牌姜片炸馬草雞

Signature Deep Fried Valley Chicken with Crispy Sliced Ginger

108.00

208.00

家鄉黃酒瓦煲炆馬草雞 (干 Dry / 湯 Soup)

Braised Valley Chicken with Yellow Wine

138.00

268.00

佛碎宮保雞丁

Yam Basket with Chicken in Kung Pao Sauce

例 / Regular

78.00

佛碎宮保螺片

Yam Basket with Slice Whelk in Kung Pao Sauce

98.00

杏仁百花脆皮鴛鴦雞

Crispy Chicken with Prawn Paste & Almonds

228.00

猪肉 PORK

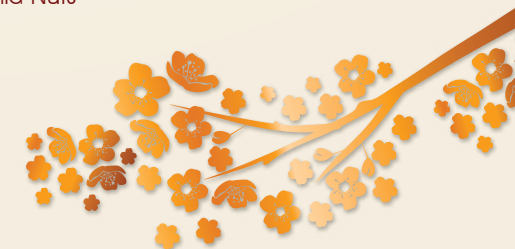
	每100 公克 / Per 100gm
招牌香草黑椒燒黑毛豬排骨 Signature Grilled Iberico Pork Ribs with Rosemary & Black Pepper	(RM) 28.80
馬蹄蒸肉餅 Steamed Pork Patty with Water Chestnut	例 / Regular 52.00
芽菇花腩煲 Braised Arrow Head with Pork Belly in Claypot	68.00
魚香花腩煲 Braised Pork Belly with Salted Fish in Claypot	68.00
魚香蒸肉餅 Steamed Pork Patty with Salted Fish	52.00
招牌古法咕嚕肉 Signature Traditional Style Sweet & Sour Pork	58.00
月伴弯 (半只 / Half) 預定 / Pre-Order Braised Pork Trotter	118.00
廣東炆骨仔 (最少 2 支 / Min. 2 Pieces) Braised Pork Ribs with Yellow Bean	每支 / Per Piece 28.00
黑椒炒西班牙黑毛豬肉片 Stir Fried Iberico Pork Slice with Black Pepper	88.00
姜蔥炒西班牙黑毛豬肉片 Stir Fried Iberico Pork Slice with Ginger & Scallions	88.00
川式腰果花腩片 Stir Fried Pork Belly with Cashew Nut in Szechuan Sauce	68.00

澳洲安格斯牛柳粒 AUSTRALIA ANGUS BEEF

招牌黑椒炒澳洲安格斯牛柳粒 Stir Fried Australia Angus Beef with Black Pepper	例 / Regular 248.00
招牌姜蔥炒澳洲安格斯牛柳粒 Stir Fried Australia Angus Beef with Ginger & Scallions	248.00

新鮮蔬菜 FRESH VEGETABLE

	例 / Regular (RM)
羅漢齋 Luohan Vegetarian	42.00
榄菜肉碎四季豆 Stir Fried French Bean with Minced Pork & Olives	45.00
雲耳炒香港芥蘭 / 菜心 Stir Fried HK Kai Lan / Choy Sum with Black Fungus	45.00
蒜米 / 蚝油香港芥蘭 / 菜心 Stir Fried HK Kai Lan or Choy Sum with Garlic / Oyster Sauce	42.00
蚝油白灼香港芥蘭 / 菜心 Poached Choy Sum / Kai Lan with Oyster Sauce	42.00
豆豉鯪魚炒香港油麥 Stir Fried HK Yau Mak with Dace Fish	45.00
招牌南乳腐乳家鄉齋煲 Signature Braised Vegetables with Red Fermented Beancurd & Glass Noodles in Claypot	45.00
招牌 XO 醬小炒皇 Stir Fried French Bean, Chinese Chives Flower, Dried Beancurd & Dried Prawn with XO Sauce	58.00
夏果田翠八景 Stir Fried Lotus with Mix Vegetable & Macadamia Nuts	68.00



自製豆腐 HOMEMADE BEANCURD

菜香肉碎豆腐 Beancurd with Minced Pork	例 / Regular (RM) 42.00
松菇菠菜豆腐 Spinach Beancurd with Shimeji Mushroom	42.00
黃金蝦球豆腐 Beancurd with Prawns in Pumpkin Sauce	78.00
葱油蝦米白豆腐 White Beancurd with Dried Onion & Dried Shrimp	每份 / Per Portion 20.00

農曆新年特色菜 CNY SPECIAL

香港沙井蚝豉發菜伴西兰花 Braised HK Dried Oysters with Fatt Choy & Vegetables	例 / Regular 68.00
XO 醬肉蟹炒台灣新竹米粉 Stir Fried Mud Crab with Taiwan Vermicelli in XO Sauce	298.00
香港玫瑰露雙腸蒸芽菇 Steamed HK Pork & Goose Liver Sausage with Arrow Head	98.00
原條澳洲禿參鵝掌煲 (最少 2 位 / Min. 2 Pax) Braised Australia Sea Cucumber with Goose Web in Claypot	每位 / Per Pax 78.00
蒜蓉粉絲蒸北海道扇貝 Steamed Hokkaido Scallop with Glass Noodle & Garlic	例 / Regular 68.00 (一只 / 1 Piece)

飯麵 RICE & NOODLE

招牌香港鵝肝腸生煲腊味飯 預定 / Pre-Order Signature HK Goose Liver, Waxed Meat Rice in Claypot	大 / Large (6-10 人份 / 6-10 pax) (RM) 238.00
姜葱生蝦煎生麵 (最少有 2 只蝦 / At Least 2 Prawns) Braised HK E-Fu Noodle with Fresh Water Prawn, Spring Onion & Ginger	每 100 公克 / Per 100gm 32.80
招牌黑松露松菇炆香港伊面 Signature Braised HK E-Fu Noodle with Black Truffle & Mushroom	48.00
香港雙腸炒飯 Fried Rice with HK Goose Liver Sausage	58.00
招牌師傅炒飯 Chef Signature Fried Rice	48.00

精美甜品 TEMPTING DESSERTS

脆皮鍋餅 Crispy Chinese Pancake	例 / Regular 22.00
泰式椰子果凍 Coconut Jelly	原粒 / Per Coconut 15.90
椰絲蒸年糕 Steamed Glutinous Rice Cake (Nian Gao) with Fresh Shredded Coconut	例 / Regular 大 / Large 38.00 68.00
蓮子百合 Double Boiled Lotus seed with Lily Bulb	13.80