





G Lai Ching Yuen



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Dim Sum Buffet

Weekdays (Closed on Mondays) | 12noon to 3pm

Adult: RM88++ (per person)

Kids (aged 5 to 12 years old) & Senior Citizens : RM58++ (per person)

Weekends & Public Holidays | 11am to 3pm

Adult: RM108++ (per person)

Kids (aged 5 to 12 years old) & Senior Citizens : RM78++ (per person)

Items ordered & unconsumed will be charged based on regular a la carte menu price

特色小吃 APPETISERS	清炒时蔬 Stir-fried Seasonal Green Vegetables	风味黑椒蒸凤爪 Steamed Chicken Feet with Black Pepper	粥类 PORRIDGE
蒜茸拍黄瓜 Cucumber Slices in Garlic Dressing	咖喱鸡炸馒头 Curry Chicken with Fried Mantou	豉汁蒸排骨 Steamed Spare Ribs with Black Bean Sauce	柴鱼花生粥 Porridge with Bonito Fish & Peanuts
金沙脆豆腐 《学 Crispy Bean Curd with Chef's Special Seasoning	饭与面类 RICE & NOODLES	蚝油鲜竹卷 Steamed Bean Curd Rolls with Oyster Sauce 「「「「」」 「「」 「「」」 「「」」 「「」」 「「 「	皮蛋瘦肉粥 Porridge with Century Egg & Lean Pork
酥炸金针菇 Deep-fried Golden Enoki Mushrooms	扬州炒饭 Yong Chow Fried Rice	Traditional Steamed Sponge Cake 腊味金钩蒸罗卜糕	肠粉 STEAMED RICE ROLLS (CHEONG FUN
日式海蜇 Japanese-style Jellyfish with Sesame Sauce	咸蛋鸡粒炒饭 Salted Egg Fried Rice with Diced Chicken	Steamed Turnip Cake with Dried Shrimp & Wax Meat 梅菜罗汉饺	香葱叉烧肠粉 Steamed Rice Rolls with Barbecued Pork
冻醉酒鸡 Drunken Chicken with Shaoxing Wine	海鲜泡饭 學 Braised Rice with Seafood	智楽を決议 Steamed Spinach Dumplings with Preserved Vegetables	鲜虾滑肠粉 " Steamed Rice Rolls with Shrimp
冻藤椒西芹火鸭丝 Shredded Duck with Rutaceae & Celery	叉烧汤面 Soup Noodles with Char Siew	蜜汁叉烧包 Steamed Barbecued Pork Buns	梅菜肉碎肠粉 Steamed Rice Rolls with Preserved
咸蛋脆鱼皮 劉 Crispy Fish Skin with Salted Egg Yolk	豉油王生面 Wok-fried Egg Noodles with Soy Sauce	回味金笋流沙包 Steamed Custard Buns with Egg Yolk	Vegetables & Minced Pork
羹汤 SOUP	菜丝炒面线 Fried Noodles with Shredded Vegetables	四川水饺 Steamed Szechuan-style Wantons	甜品 SWEET ENDINGS
荔晶园滋补老火汤 Lai Ching Yuen's Soup of the Day	干炒河 Stir-fried Flat Noodles with Mixed Vegetables	炸与烘点 FRIED & BAKED DIM SUM	百果腐竹薏米 Hot Barley with Gingko Nuts
四川酸辣羹 Hot & Sour Szechuan Soup	蒸点 STEAMED DIM SUM	鲜虾腐皮卷 迎 Deep-fried Bean Curd Roll with Shrimp	窝饼 Chinese Pancake with Lotus Paste 冻海底椰
主食 MAIN COURSES	水晶鲜虾饺 Crystal Prawn Dumplings	风巢炸芋角 Deep-fried Yam Puffs	Chilled Sea Coconut 陈皮紅豆沙 Hot & Sweetened Cream of Red Bean
芙蓉蛋 Omelette with Onion & Char Siew	鱼子蒸烧卖 Was Steamed Siew Mai with Fish Roe	香脆炸春卷 Deep-fried Spring Rolls	with Tangerine Peel
烧汁排骨王 "Wok-fried Spare Ribs with BBQ Sauce	蒜香炸鱼蛋 Deep-fried Fish Balls with Garlic 古法腊味糯米鸡 ————————————————————————————————————	豆沙芝麻堆 Deep-fried Sesame Balls with Red Bean Paste 香煎咸鱼包 劉	
避风塘鸡片 《》 Wok-fried 'Bei Fong Tong'-style Chicken	白法順味備末場 (国) Steamed Glutinous Rice with Chinese Sausage & Chicken	Pan-fried Buns with Salted Fish 家乡炒萝卜糕	
虾酱鸡 Deep-fried Chicken Marinated with Shrimp Paste	蛋黄莲蓉包 Steamed Lotus Paste Buns with Egg Yolk	Wok-fried Turnip Cake 香煎椰汁年糕 Pan-fried Nian Gao	



