

Dim Sum Buffet

WEEKEND & PUBLIC HOLIDAY SPECIALS

特色小吃

APPETISERS

卤鸡脚豆腐

Braised Chicken Feet with Bean Curd

泰式鱿鱼

Hot & Sour Squid in Thai Sauce

鲜果沙律虾

Prawn Salad with Fresh Fruits

蒸点

STEAMED DIM SUM

鲍鱼烧卖 (每人只能订一份)

Steamed Siew Mai with Mini Abalone (limited to 1 order per person)

海鲜白菜饺

Steamed Seafood Dumplings with Spinach

香蒸万寿包

Steamed Vegetable Buns

炸与烘点

FRIED & BAKED DIM SUM

榴莲酥 (每日20份)

Baked Durian Puff (20 sets per day)

肠粉

STEAMED RICE ROLLS (CHEONG FUN)

港式车仔肠粉

Hong Kong-style Rice Rolls with Chili & Sesame Sauce

160, Jalan Bukit Bintang, 55100, Kuala Lumpur, Malaysia
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 Lai Ching Yuen
 laichingyuen.kl



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

蒜茸拍黄瓜 
Cucumber Slices in Garlic Dressing

金沙脆豆腐 
Crispy Bean Curd with Chef's Special Seasoning

酥炸金针菇
Deep-fried Golden Enoki Mushrooms

日式海蜇
Japanese-style Jellyfish with Sesame Sauce

冻醉酒鸡
Drunken Chicken with Shaoxing Wine

冻藤椒西芹火鸭丝
Shredded Duck with Rutaceae & Celery

咸蛋脆鱼皮 
Crispy Fish Skin with Salted Egg Yolk

羹汤 SOUP

荔晶园滋补老火汤
Lai Ching Yuen's Soup of the Day

四川酸辣羹
Hot & Sour Szechuan Soup

主食 MAIN COURSES

芙蓉蛋
Omelette with Onion & Char Siew

烧汁排骨王 
Wok-fried Spare Ribs with BBQ Sauce

避风塘鸡片 
Wok-fried 'Bei Fong Tong'-style Chicken

虾酱鸡
Deep-fried Chicken Marinated with Shrimp Paste

清炒时蔬
Stir-fried Seasonal Green Vegetables

咖喱鸡炸馒头
Curry Chicken with Fried Mantou

饭与面类 RICE & NOODLES

扬州炒饭
Yong Chow Fried Rice

咸蛋鸡粒炒饭
Salted Egg Fried Rice with Diced Chicken

海鲜泡饭 
Braised Rice with Seafood

叉烧汤面
Soup Noodles with Char Siew

豉油王生面
Wok-fried Egg Noodles with Soy Sauce

菜丝炒面线
Fried Noodles with Shredded Vegetables

干炒河
Stir-fried Flat Noodles with Mixed Vegetables

蒸点 STEAMED DIM SUM

水晶鲜虾饺
Crystal Prawn Dumplings

鱼子蒸烧卖 
Steamed Siew Mai with Fish Roe

蒜香炸鱼蛋
Deep-fried Fish Balls with Garlic

古法腊味糯米鸡 
Steamed Glutinous Rice with Chinese Sausage & Chicken

蛋黄莲蓉包
Steamed Lotus Paste Buns with Egg Yolk


厨师推荐
Chef's Recommendation

风味黑椒蒸凤爪
Steamed Chicken Feet with Black Pepper

豉汁蒸排骨
Steamed Spare Ribs with Black Bean Sauce

蚝油鲜竹卷
Steamed Bean Curd Rolls with Oyster Sauce

怀旧马来糕
Traditional Steamed Sponge Cake

腊味金钩萝卜糕
Steamed Turnip Cake with Dried Shrimp & Wax Meat

梅菜罗汉饺
Steamed Spinach Dumplings with Preserved Vegetables

蜜汁叉烧包
Steamed Barbecued Pork Buns

回味金笋流沙包
Steamed Custard Buns with Egg Yolk

四川水饺
Steamed Szechuan-style Wantons

炸与烘点 FRIED & BAKED DIM SUM

鲜虾腐皮卷 
Deep-fried Bean Curd Roll with Shrimp

风巢炸芋角
Deep-fried Yam Puffs

香脆炸春卷
Deep-fried Spring Rolls

豆沙芝麻堆
Deep-fried Sesame Balls with Red Bean Paste

香煎咸鱼包 
Pan-fried Buns with Salted Fish

家乡炒萝卜糕
Wok-fried Turnip Cake

香煎椰汁年糕
Pan-fried Nian Gao


厨师推荐
Chef's Recommendation

粥类

PORRIDGE

柴鱼花生粥
Porridge with Bonito Fish & Peanuts

皮蛋瘦肉粥
Porridge with Century Egg & Lean Pork

肠粉 STEAMED RICE ROLLS (CHEONG FUN)

香葱叉烧肠粉
Steamed Rice Rolls with Barbecued Pork

鲜虾滑肠粉 
Steamed Rice Rolls with Shrimp

梅菜肉碎肠粉
Steamed Rice Rolls with Preserved Vegetables & Minced Pork

甜品 SWEET ENDINGS

百果腐竹薏米 
Hot Barley with Gingko Nuts

窝饼
Chinese Pancake with Lotus Paste

冻海底椰
Chilled Sea Coconut

陈皮紅豆沙
Hot & Sweetened Cream of Red Bean with Tangerine Peel