

爵 粵




JUE
Cantonese
Cuisine

以粵菜之美 会四海之爵

爵粵谨遵四季变换，擅用百味之源，彰显岭南广粤的魅力，崇尚本源、纯净、自然。呈现舌尖传统与都市潮流的融合美味。「爵粵」致力于诠释传承与创新之情的新味觉带来的感官体验，传承和创新是精妙的艺术，而「JUE爵粵」更是将餐食与艺术演绎到极致，将粤菜的美妙带到了马来西亚，以及传播到世界各地，不止于美食，对于空间与体验、产品与味蕾、视觉与感官、创意与生活等全方位的感官享受而设计。想用更多的方式，与你共享粤菜的魅力之魂。

前菜

APPERTIZER


- 1 酥香河虾籽  RM15
Crispy River Shrimp Roe Bites
- 2 炆拌贡菜 RM15
Marinated Royal Mustard Stem with Aromatic Chili Oil
- 3 椒盐酥肉 RM18
Crispy Fried Pork with Salt & Pepper
- 4 琥珀合桃  RM12
Candied Amber Walnuts
- 5 秋葵伴海蜇頭 RM18
Chilled Okra with Jellyfish Head
- 6 炆伴豆腐皮  RM12
Chilled Spiced Beancurd
- 7 雞蛋香干拌豆苗 RM18
Tofu, Egg & Pea Shoots in Light Sesame Dressing



汤品

SOUP

位上 Individual serving

- | | | |
|---|---|------|
| 1 | 陈皮渣炖肉汁
Stew pork with mandarin peel | RM16 |
| 2 | 养肝草炖乌鸡
Stew black chicken with herbs | RM20 |
| 3 | 花胶鸡汤 
Fish Maw chicken soup | RM28 |

一鼎 For sharing

- | | | |
|----|---|-------|
| 4 | 珊瑚菌炖螺头
Stewed conch with coral mushrooms | RM246 |
| 5 | 客家猪肉汤 
Hakka-Style pork soup | RM88 |
| 6 | 猪润汤
Pork kidney soup | RM58 |
| 7 | 凤爪炖花菇 
Stewed Chicken Feet with Mushrooms | RM68 |
| 8 | 花胶竹笙胜瓜浸鸡 
Poached Chicken with Fish Maw, Bamboo Pith & Loofah | RM128 |
| 9 | 陈皮鸭腿汤
Boiled Duck Leg Soup with Tangerine Peel | RM98 |
| 10 | 松茸菌炖龙骨
Stewed Pork Spine with Matsutake Mushrooms | RM98 |





正宗明炉灌汤黑棕鹅
Authentic Roasted Goose

RM380 一只
RM210 半只
RM118 一例



JUE CANTONESE CUISINE
新派广式粤菜

烧腊 - 鸭

ROAST DUCK

JUE



香酥化皮片皮鸭 (两食) 
Crispy Roasted Duck (Two course)

椒盐 / 鸭丝炒青瓜

Salt & Pepper fried / fried with
cucumber

RM238 一只 / whole



港式筍琶鸭

HK style cantonese BBQ duck

RM218 一只 / whole

RM118 半只 / half

烧腊 - 鸡

当红炸子鸡 (清远鸡)
Fried Qing Yuan chicken
RM170 一只 / whole



烧腊 - 鸡 & 猪

ROAST CHICKEN & PORK

爵
JUE



- | | | |
|---|---|------------------------------------|
| 1 | 清远白切鸡 
Poached Qing Yuan Chicken | RM160 一只 / whole
RM90 半只 / half |
| 2 | 老港式叉烧
Old Hong Kong-Style Char Siew | RM38 |
| 3 | 麻皮烧肉
Crispy Roast Pork | RM38 |
| 4 | 手撕盐焗鸡 
Hand-Shredded Salt-Baked Chicken | RM118 |
| 5 | 玫瑰露豉油鸡
Rose Wine Soy-Poached Chicken | RM170 |

猪

PORK

- 1 野生无核黄皮炆猪手  RM80
Slow-Braised Pork Trotters with Wild Seedless Wampee
- 2 花菇鸡脚五花炆猪手 RM88
Slow-Braised Chicken Feet, Pork Trotter and Belly with Shiitake Mushroom
- 3 胡椒咸菜排骨猪肚 RM58
White Pepper Broth with Pickled Mustard Greens, Pork Ribs & Pig Stomach
- 4 避风塘陈皮骨 RM60
Crispy Fried Pork Ribs with Tangerine Peels
- 5 香酥虾酱骨  RM48
Crispy Fried Pork Rib with Shrimp Paste



猪

PORK

- 6 土鱿马蹄蒸肉饼  RM45
Steamed Pork Patty with Squid and Water Chestnuts
- 7 生啫大脷 RM40
Sizzling Pork Tongue in Claypot
- 8 生啫猪颈肉 RM40
Sizzling Pork Neck in Claypot
- 9 烧锅啫猪什 RM45
Sizzling Pork Offal in Claypot
- 10 荷芹兰豆炒黑毛猪腩片 RM48
Stir-Fried Iberico Pork Belly Slices with Lotus Celery
and Green Lentils





爵式咕嚕肉 
Jue-Style Sweet and Sour Pork
RM48



 意大利果醋骨
Italian Vinegar Pork Ribs
RM48



蒜香蜜汁猪颈肉 
Honey Garlic Pork Neck
RM32



 香煎海山骨
Pan-Seared Ribs
RM48

鸡

CHICKEN

鲍鱼虾鸡煲

RM158

Chicken Poached in Crab Roe Sauce with Fish Maw and Abalone

花胶竹笙浸鸡

Fish Maw and Bamboo Fungus Chicken

RM128

红葱头铜盘蒸鸡

Steamed Chicken with Shallots

RM90



反转鸡翼

Fried chicken wing with sauce

RM38

牛

BEEF

- | | | |
|---|--|------|
| 1 | 清汤牛坑腩  | RM56 |
| | Beef Brisket in Hong Kong-Style Clear Broth | |
| 2 | 萝卜柱侯牛腩 | RM58 |
| | Beef Brisket with Daikon in Chu Hou Sauce | |
| 3 | 水分子牛仔肉 | RM68 |
| | Water Steam Infused Beef | |
| 4 | 香辣牛百叶 | RM58 |
| | Stir-Fried Beef Tripe in Spicy Chili Oil | |
| 5 | 百合冲菜牛肉滑 | RM55 |
| | Steam Beef with Lily Bulb | |
| 6 | 生啫牛展  | RM58 |
| | Sizzling Beef Shank in Claypot | |
| 7 | 鲜竹笋牛肉 | RM58 |
| | Beef with Bamboo Shoots | |

羊

LAMB

- | | | |
|---|--|------|
| 1 | 九龙城羊腩煲 | RM88 |
| | Kowloon City Style Lamb Brisket Hotpot | |



金牌马勒骨

Signature Mahler Beef Ribs

RM98 每份 / per pc



黄芥末澳洲牛仔骨

Australian Beef Short Ribs with Mustard Sauce

RM80

鴨 & 鵝

DUCK & GOOSE

- 1 毛血旺 RM48
Sichuan Mala Hot Pot with Duck Blood, Offal, and Vegetables
- 2 瑶柱花菇炆鵝掌亦 RM88
Braised Goose Web with Premium Dried Scallops & Shiitake Mushroom
- 3 豉油黃鵝腸 RM38
Wok-fried Goose Intestine in Black Bean Sauce

鵝肝

FOIE GRAS

- 1 鹵水鵝肝 RM48
Marinated Goose Liver in Master Stock
- 2 玫瑰雪糕鵝肝 RM48
Foie Gras with Rosé Ice Cream & Petals
- 3 紅酒鵝肝 RM58
Pan-Seared Foie Gras with Red Wine Reduction
- 4 干煎鵝肝 RM70
Crisp-Seared Foie Gras with Light Sea Salt



豉油皇碌鹅 

Wok-fried Goose with Supreme Black Bean Sauce

RM380 (一只 / whole)

RM220 (半只 / half)



川菜

SI CHUAN DISH

酸菜鱼

RM88

Sichuan Style Sliced Fish in
Pickled Mustard Broth



水煮(牛肉/猪/鱼片)

Sichuan

(Beef / Pork / Fish Fillet)

RM68



剁椒鱼头

Steamed Fish Head with
Hunan-Style Duo Jiao Chili

RM88



湘西红烧肉

Hunan-Style Braised Pork Belly

RM48

刺身

SHASHIMI

龙虾 (二食: 上汤 / 爆炒)

Lobster (Two course: Soup / Fried)

市价 Market Price



生蚝 Oyster
象拔蚌 Geoduck
三文鱼 Salmon
Tuna鱼 Tuna
玫瑰鹅肝 Rose Foie Gras
市价 Market Price



*可自行选择搭配

冷翠花螺
Marinated Sea Whelks

野生青边鲍 (两食)
Wild Abalone


市价 Market Price



*可自行选择搭配


鱼

FISH

- 1 非一般石甲  RM88
Fried Siakap
- 2 姜豉酱生焗多宝鱼 市价 / MP
Sizzling Black Bean Ginger Turbot in Claypot
- 3 东星斑、笋壳、小黄鱼 市价 / MP
Coral Grouper, Soon Hock, Yellow Croaker

煮法: 清蒸 / 起片鸡油浸 / 姜葱炒 / 浓汤浸
Cook method: Steam / Filleted and Poached in
Fragrant Chicken Oil / Stir-Fried with Ginger and
Scallions / Golden Pumpkin Soup





清蒸老虎斑



Premium soy sauce steamed tiger grouper

市价 / Market Price



养身多宝鱼

Steamed Turbot with herbs

市价 / Market Price

虾

PRAWN

- | | | |
|---|--|---------|
| 1 | 虾球爽肉炒藕芽
Stir-Fried Shrimp Balls with Fresh Pork and Lotus Root Sprouts | RM56 |
| 2 | 头水紫菜香虾酥
Crispy Shrimp with Seaweed Flavor | RM60 |
| 3 | 梅花润竹 
Shrimp with KaiLan | RM60 |
| 4 | 干烧大明虾
Dry-Braised King Prawns | 市价 / MP |
| 5 | 牛油鲜番茄（先焗） / 大头虾
Butter and Fresh Tomato (Baked First) / King Prawns | 市价 / MP |
| 6 | 头抽虾干煎山药
Pan-Seared Chinese Yam with Dried Shrimp in Soy Sauce | 市价 / MP |

胜瓜蒸明虾

市价 / MP

Steamed prawn with sponge gourd



鸳鸯蒜香蒸明虾

市价 / MP

Garlic Steamed Prawns with Vermicelli

海鲜

SEAFOOD


- | | | |
|---|---|---------------------|
| 1 | 露笋百合珊瑚蚌
Sautéed Asparagus with Lily Bulbs and Coral Clams | RM68 |
| 2 | 上汤白灼花枝片
Poached Squid Slices in Luxurious Broth | RM60 |
| 3 | 半岛蒸大元贝 (位上 / Individual) 
Steamed Jumbo Scallops with Garlic Vermicelli
(Individual Plate) | RM30
每粒 / per pc |
| 4 | 加蚌过桥
Clam / Poached in Superior Broth | 市价 / MP |



花螺

SEA WHELKS



冷脆花螺 
Marinated Whelks
RM26



辣酒花螺
Spicy Whelks
RM26


龙虾 & 螃蟹

LOBSTER & CRAB

- | | | |
|---|--|---------|
| 1 | 葱姜鸡油炒蟹  | 市价 / MP |
| | Wok-Fried Crab with Scallions, Ginger & Fragrant Chicken Oil | |
| 2 | 澳龙 (煎或爆炒) | 市价 / MP |
| | Australian Lobster (Pan-Seared or Stir-Fried) | |
| 3 | 避风塘龙虾 | 市价 / MP |
| | Crispy Fried Lobster | |
| 4 | 避风塘青蟹 | 市价 / MP |
| | Crispy Fried Mud Crab | |
| 5 | 花雕生焗印尼青蟹 | 市价 / MP |
| | Sizzling Chinese Wine Mud Crab in Claypot | |

鮑, 參, 翅, 肚

ABALONE , SEA CUCUMBER, SHARK FIN, FISH MAW

- 1 鲜鲍鱼 Fresh Abalone  RM15
煮法: 蒜蓉蒸 / 牛油煎 / 鸡汤浸 / 味增浸
Cooking method: Steamed with Garlic / Pan-Seared with Butter / Poached in Chicken Broth / Marinated
一粒 / per pc
(minimum 2pcs)
- 2 鲍鱼扣辽参 RM256
Braised Whole Abalone with Premium Sea Cucumber
- 3 云腿菜胆炖鲍翅 RM238
Double-Boiled Supreme Shark's Fin with Jinhua Ham and Baby Cabbage
- 4 花菇水鱼裙边扣鹅掌 RM88
Braised Chinese Softshell Turtle Rim and Shiitake with Goose Web
- 5 生炒桂花翅 RM320
Wok-Fried Osmanthus Shark's Fin




爵粵神针

JUE's Signature Pigeon filled with
Braised Shark's Fin

RM398

一份两只 / 2 pcs per portion





鹅掌花胶扣干鲍

Braised Goose Web and Fish Maw
with Dried Abalone

RM288

每份 / per portion

鮑, 參, 翅, 肚

ABALONE , SEA CUCUMBER, SHARK FIN, FISH MAW

爵
JUE

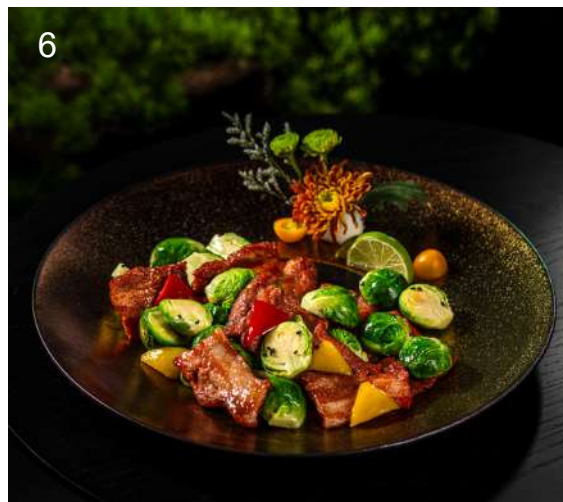
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|---|---|-------|
| 6 | 红烧天九翅
Braised Supreme Shark's Fin | RM268 |
| 7 | 鲍汁花菇扣水鱼裙边
Braised Softshell Turtle Rim with Shiitake in Abalone
Sauce | RM88 |
| 8 | 高汤云腿鲍片扣野生竹笙
Braised Abalone Slices with Jinhua Ham and Wild
Bamboo Pith | RM188 |



蔬菜

VEGETABLE

- | | | |
|---|---|------|
| 1 | 金蒜银芽青龙菜
Stir-Fried Garlic Chives | RM35 |
| 2 | 肉碎腐乳西洋菜
Stir-Fried Watercress with Minced Pork and Fermented Tofu | RM35 |
| 3 | 金蒜虾腰娃娃菜 
Steam Baby Cabbage with Garlic Prawn | RM38 |
| 4 | 避风塘茄子
Crispy Fried Egg Plant | RM30 |
| 5 | 鸡油蒜香油麦梗
Stir-fried Romaine with Chicken Garlic Oil | RM30 |
| 6 | 抱子甘蓝炒酥肉
Stir-Fried Brussels Sprouts with Crispy Pork | RM58 |
| 7 | 虾酱通菜梗
Stir-Fried Water Spinach with Shrimp Paste | RM35 |
| 8 | 虾酱啫芥兰 
Sizzling Chinese Kale with Shrimp Paste in Claypot | RM35 |
| 9 | 虾酱啫通菜
Sizzling Tung Choi with Shrimp Paste in Claypot | RM35 |





鲍汁白玉上素 
Vegetarian Delights in
Abalone Sauce
RM38

爵粤小炒皇 
JUE's Stir-Fried
Mixed Vegetable
RM48

金牌炒菜心 
Signature Stir-Fried Choy Sum
RM35

海王冬瓜船 🍷

RM98

Steamed winter melon filled with mixed vegetables and seafood



浸汤菜

POACHED VEGETABLES IN SOUP

- 1 鱼腐花胶豆腐浸胜瓜 (肉丸、木耳、杞子) RM88
Stuffed Fish Cake, Fish Maw & Tofu with Loofah in
Broth (Meatballs, Fungus, Goji Berries)
- 2 猪肝浸枸杞叶  RM35
Pork Liver with Goji Leaves in Broth
- 3 鸡汤浸鲜竹笋  RM88
Fresh Bamboo Shoots in Chicken Broth
- 4 猪肝肉丸鸡汤浸桑芽 RM40
Pork liver meatballs with mulberry sprouts in chicken
soup



豆腐

TOUFU

菇菌金汤鸳鸯豆腐

Tofu and Mixed Mushroom in
Golden Pumpkin Broth
RM50



虾酱烧肉豆腐
Chilled Spiced Beancurd
RM40

文思豆腐
Wensi tofu
RM22




面/粉类

NOODLES

- | | | |
|---|---|------|
| 1 | 姜葱捞粗 (面)
Wok-Tossed Thick Noodles with Ginger and Scallion Oil | RM18 |
| 2 | 三丝炒米 (粉)
Stir-Fried Rice Vermicelli with Trio of Shredded Delights | RM32 |

饭类

RICE

- | | | |
|---|---|------|
| 1 | 腊味煲仔饭
Traditional Claypot Rice with Lap Cheong | RM48 |
| 2 | 乳鸽煲仔饭
Claypot Rice with Roasted Pigeon | RM68 |
| 3 | 爵味炒饭
Jue's Signature Fried Rice | RM32 |
| 4 | 生炒糯米饭 
Wok-Fried Glutinous Rice | RM48 |

腊味煲仔饭

Traditional Claypot Rice with Lap Cheong
& Preserved Delicacies



三丝炒米（粉）
Stir-Fried Rice Vermicelli with Trio
of Shredded Delights



生炒糯米饭
Wok-Fried Glutinous Rice

甜品

DESSERT

- | | | |
|---|--|---------------------|
| 1 | 手磨芝麻糊 
Hand-Ground Black Sesame Soup | RM15 |
| 2 | 龟苓膏
Herbal Jelly (Gui Ling Gao) | RM10 |
| 3 | 枣香桂花桃胶
Peach Resin with Jujube and Osmanthus | RM12 |
| 4 | 木瓜雪耳
Papaya and Snow Fungus in Rock Sugar Broth | RM12 |
| 5 | 桂花糕 
Osmanthus Jelly | RM15
3粒 / 3pcs |
| 6 | 桂花蛋散 
Osmanthus Egg Snack | RM8
每份 / portion |



杏仁豆花

Almond Tofu Pudding

RM12



枣香桂花桃胶

Peach Resin with Jujube and Osmanthus

RM12



杏仁糊

Creamy Almond Sweet Soup

RM20



饮品

BEVERAGE

茶 TEA

		大厅 Public	包厢 Room
1	菊花 Chrysanthemum	RM6	RM10
2	香片 Jasmine	RM6	RM10
3	普洱 Pu Er	RM6	RM10
4	菊普 Ju Pu Wang	RM8	RM10
5	茶王 Cha Wang	RM8	RM12
6	铁观音 Tie Guan Yin	RM6	RM10
7	糯米普洱 Glutinous Rice Tea	RM8	RM12

汽水 SOFT DRINKS

1	可乐 Coke		RM8
2	雪碧 Sprite		RM8
3	一百号 100 Plus		RM8
4	加多宝 Jia Duo Bao		RM8
5	矿泉水 Mineral Water (S)		RM4
6	矿泉水 Mineral Water (B)		RM8

果汁 FRESH JUICE

1	橙汁 Orange Juice		RM13
2	苹果汁 Green Apple Juice		RM13
3	西瓜汁 Watermelon Juice		RM13

图片仅供参考，如有更改，恕不另行通知。

所示价格须另加10%服务费及6%销售与服务税。

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Prices are subject to a 10% service charge and 6% Sales & Services Tax (SST)