

养生粥品 SIGNATURE CONGEE

香滑鱼片粥
Silky Congee with Garoupa Fish Fillet RM30

皮蛋肉碎花生粥
Silky Congee with Century Egg, Minced Pork & Peanuts RM20

梅菜花生粥 
Silky Congee with Preserved Mustard Greens & Peanuts RM18

御膳甜品 IMPERIAL DESSERT

养颜秘制龟苓膏
Imperial Herbal Jelly RM20

招牌榴莲班戟
Signature Durian Pancake RM23

白果腐竹薏米露
Barley Sweet Soup with Ginkgo Nuts & Bean Curd Skin RM20

擂沙芝麻汤圆
Black Sesame Glutinous Rice Dumpling with Peanut Crumble RM20

杨枝甘露配香草雪糕
Chilled Mango Pomelo Sago with Vanilla Bean Ice Cream RM20

陈皮红豆沙汤圆
Red Bean Soup with Aged Tangerine Peel & Sesame Dumpling RM20

龙眼雪耳罗汉果露
Chilled Longan, Snow Fungus & Luo Hon Gao RM20

主厨寄语

点心乃粤菜饮茶文化之灵魂。荔晶园秉承传统粤式点心工艺，以匠心精神严选优质食材，精心制作每一道点心佳作。从经典传承到创新演绎，我们诚邀宾客细味粤式饮茶文化的精髓，共享难忘的美食时光。

CHEF'S MESSAGE

Dim sum is the heart of Cantonese Yum Cha culture. At Lai Ching Yuen, we honour this cherished tradition through meticulous craftsmanship, premium ingredients & unwavering attention to detail. From timeless classics to contemporary creations, each delicacy is thoughtfully prepared to celebrate the rich heritage & artistry of Cantonese dim sum. We invite you to savour this enduring culinary tradition and create memorable moments with family & friends.

光师傅

御品点心大师

Master Dim Sum Chef Thye Yoon Kong



DIM SUM A LA CARTE

Menu

御品点心精选 CANTONESE DIM SUM COLLECTION

承袭粤式点心百年工艺，严选珍贵食材，以精雕细琢之心呈献每一道佳作，尽显粤菜饮茶文化之精髓。 Inspired by the rich heritage of Cantonese Yum Cha culture, each dim sum masterpiece is thoughtfully handcrafted using premium ingredients & time-honoured techniques, offering a refined expression of authenticity, flavour, & culinary artistry.

星期一至星期五
Mondays - Fridays
12noon - 3pm

星期六、星期日及公众假期
Weekends & Public Holidays
11am - 3pm

Reserve a Table





经典蒸点 SIGNATURE STEAMED DIM SUM

水晶鲜虾饺
Classic Crystal Har Gao
with Whole Prawn RM25

鱼子蒸烧卖
Pork & Prawn Siew Mai
with Fish Roe RM25

上汤茺荳鱼蛋
Handcrafted Fish Ball
in Superior Coriander Broth RM23

古法腊味糯米鸡
Traditional Glutinous Rice
with Chinese Sausage & Chicken RM23

上海小笼包
Shanghai Soup Dumpling RM25

风味黑椒蒸凤爪
Braised Chicken Feet
with Black Pepper RM20

豉汁蒸排骨
Pork Spareribs
with Aged Black Bean Sauce RM23

蚝皇鲜竹卷
Bean Curd Skin Roll
with Oyster Essence RM20

凤凰三宝扎
Bean Curd Roll with Chicken,
Mushroom & Baby Corn RM20

蜜汁叉烧包
Honey-Glazed Barbecued Pork Bun RM20

四川红油水饺
Szechuan Dumpling
with Aromatic Chilli Dressing RM21

黑金流沙包
Black Gold Salted Egg Lava Bun RM20


金尊酥炸点心 CRISPY & PAN-FRIED DELICACIES

鲜虾腐皮卷
Golden Bean Curd Roll with Prawn RM23

沙律云耳鲜虾卷
Crispy Prawn Roll
with Black Fungus & Japanese Mayo RM23

香煎韭菜锅贴
Pan-Seared Pork & Chive Dumpling RM23

家乡炒萝卜糕
Wok-Fried Radish Cake
with Preserved Delicacies RM24

罗汉三丝素春卷 
Crispy Vegetarian Spring Roll
with Wild Mushrooms RM21

香芋炸年糕 
Crispy Yam-Wrapped Nian Gao RM28

宫廷酥烤点心 BAKED DIM SUM SELECTION

蜜汁叉烧酥
Flaky Barbecued Pork Puff RM23

港式迷你蛋挞
Traditional Hong Kong Mini Egg Tart RM20

至尊肠粉 SIGNATURE RICE ROLLS

鲜虾滑肠粉
Steamed Rice Roll
with Crystal Prawns RM24

香葱叉烧肠粉
Steamed Rice Roll
with Honey Barbecued Pork RM23

梅菜肉碎肠粉
Steamed Rice Roll
with Preserved Mustard Greens
& Minced Pork RM23


光师傅御品推介 CHEF KONG'S SIGNATURE RECOMMENDATIONS

鲍鱼南瓜汁水晶球
Abalone Crystal Dumpling with Pumpkin Sauce RM25

翡翠带子凤眼饺
Jade Scallop & Prawn Dumpling RM25

香芋黑天鹅
Charcoal Black Swan Yam Puff with Chicken & Seafood RM25

鸡仔五香咸水角
Crispy Five-Spice Pork Glutinous Dumpling RM25

莲蓉煎堆 
Golden Sesame Dumpling with Premium Lotus Seed Paste RM20

海鲜灌汤饺
Superior Seafood Dumpling in Double-Boiled Consommé RM45

素食选择 
Vegetarian