



Menu

The Gardens Mall



肉類

Poultry

Best Selling

Chef Recommended

| 用茶 |

9 荔紅茶鴨 1/2

Aromatic Duck (Half)

● 荔枝紅茶
Lychee Black Tea

RM 49

10 荔紅茶鴨 1/4

Aromatic Duck (Quarter)

● 荔枝紅茶
Lychee Black Tea

RM 30

11 荔紅羊排茶煲

Braised Lamb Chop in Hot Pot

● 荔枝紅茶
Lychee Black Tea

RM 43



12 凍頂烏龍肉骨茶煲 (雞肉)

Oolong Chic Kut Teh (Chicken) in Hot Pot

● 凍頂烏龍
Dong Ding Oolong Tea

RM 39



13 荔紅咖喱雞

Black Tea Curry Chicken

● 荔枝紅茶
Lychee Black Tea

RM 33



14 荔紅鐵公雞

Stir Fried Black Tea Chicken Boxing

● 荔枝紅茶
Lychee Black Tea

RM 29



15 普洱木耳燜雞煲

Braised Chicken with Black Fungus in Hot Pot

● 普洱
Puer Tea

RM 26

16 紅燒茶雞 (配) 饅頭

*Braised Chicken with Sweet Chili
and Fried Mini Buns*

● 荔枝紅茶
Lychee Black Tea

RM 26

17 蜜汁茶雞

Stir Fried Chicken with Honey

● 綠茶龍井
Long Jing Green Tea

RM 23

海鮮類

Best Selling

Chef Recommended

Fish & Seafood

用茶

18 荔枝糖醋石斑魚片

Sweet and Sour Sliced Grouper with Tea

荔枝紅茶
Lychee Black Tea

RM 49

19 香片薑茸蒸石斑魚片

Steamed Sliced Grouper with Mashed
Ginger in Tea Sauce

茉莉香片
Jasmine Tea

RM 49

20 龍井薑蔥炒石斑魚片

Stir Fried Sliced Grouper with Ginger and
Spring Onion in Tea Sauce

綠茶龍井
Long Jing Green Tea

RM 49

21 龍井芝士橙香明蝦 *New*

Sautéed Prawns with Orange Cheese
Dressing and Tea

綠茶龍井
Long Jing Green Tea

RM 69

22 凍頂鹹蛋茶明蝦

Sautéed Prawns with Salted Egg Yolk and Tea

凍頂烏龍
Dong Ding Oolong Tea

RM 69

23 凍頂麥胚蝦球

Deep Fried Prawns with Oats and Tea

凍頂烏龍
Dong Ding Oolong Tea

RM 49

24 香片西蘭花松菇炒蝦球 *New*

Sautéed Prawns with Broccoli,
Pine Mushroom and Tea

茉莉香片
Jasmine Tea

RM 49

25 荔枝糖醋蝦球

Sweet and Sour Prawns with Tea

荔枝紅茶
Lychee Black Tea

RM 49

26 三邑臭豆蝦仁

Stir Fried Prawns and Petai with
Sambal Sauce and Tea

烏龍茶
Oolong Tea

RM 39

茶蔬類 (葷)

Best Selling

Chef Recommended

Fresh & Green (Non-Vegetarian)

[用茶]

- 27 烏龍X.O醬炒桂豆苗 *New*
Stir Fried Green Bean with
XO Sauce and Tea

● 烏龍茶 Oolong Tea RM 26

- 28 鬼馬天地
Stir Fried Lotus Root and
Water Chestnut with Tea

● 綠茶蘭井 Long Jing Green Tea RM 23

- 29 宮保鮑魚菇
Stir Fried Abalone Mushroom with
Dry Chilli and Tea

● 荔枝紅茶 Lychee Black Tea RM 23

- 30 鐵觀音薯汁扒蔬菜
Sautéed Vegetable with
Potato Sauce and Tea

● 鐵觀音 Tie Guan Yin RM 23

- 31 烏龍鹹蛋涼瓜
Stir Fried Bitter Gourd with
Salted Egg Yolk and Tea

● 烏龍茶 Oolong Tea RM 20





[用茶]

32 馬來風光

Stir Fried Water Spinach with
Sambal Sauce and Tea

 荔枝紅茶
Lychee Black Tea

RM 20



33 香片蝦醬蕃薯苗 *New*

Stir Fried Sweet Potato Leaves with
Shrimp Paste and Tea

 茉莉香片
Jasmine Tea

RM 20

34 蒜香靚茶蔬

Stir Fried Season Vegetable with
Garlic and Tea

 鐵觀音
Tie Guan Yin

RM 20

35 茶香南瓜炒包菜

Stir Fried Pumpkin and Cabbage with Tea

 鐵觀音
Tie Guan Yin

RM 20

36 蒜香蝦米羊角豆 *New*

Stir Fried Lady Fingers with
Dry Shrimp and Tea

 鐵觀音
Tie Guan Yin

RM 20

茶蔬類 (素)

 Best Selling

 Chef Recommended

Fresh & Green (Vegetarian)

| 用茶 |

-  **37 烏龍蔬食茶湯煲**
Vegetable Hot Pot with Dong Ding Oolong Tea Soup

● 凍頂烏龍 RM 59
Dong-Ding Oolong Tea

-  **38 烏龍夏果伴芹**
Sautéed Celery with Macadamia and Tea

● 鐵觀音 RM 36
Tie Guan Yin

-  **39 荔紅咖哩蔬菜茶煲** 
Mixed Vegetable Curry Pot with tea

● 荔枝紅茶 RM 33
Lychee Black Tea

-  **40 水仙茶卷**
Vegetarian Spring Rolls with Tea

● 水仙 RM 29
Shui Xian

- 41 茶原粒粒香** 
Stir Fried Peanuts with Pickles and Tea

● 荔枝紅茶 RM 23
Lychee Black Tea

- 42 菜脯四大天王**
Stir Fried Vegetable 4 in 1 with Minced Pickles and Tea

● 綠茶龍井 RM 23
Long Jing Green Tea

- 43 菜脯桂豆苗**
Stir Fried Green Bean with Minced Pickles and Tea

● 綠茶龍井 RM 20
Long Jing Green Tea



豆腐類和蛋類

Beancurd & Egg



Best Selling



Chef Recommended

|用茶|



44 自製茶鉢豆腐

Home-made Braised Beancurd
with Oolong Tea Sauce

凍頂烏龍

RM 26



45 龍井南瓜燴豆腐

Home-made Braised Beancurd
with Pumpkin Tea Sauce

綠茶龍井

RM 26

46 紅茶泰式豆腐粒

New



Beancurd with Thai Style Spicy Tea Salsa



荔枝紅茶

RM 26



47 凍頂煲仔自製豆腐

New

Home-made Beancurd with
Mushroom and Tea in Hot Pot

凍頂烏龍

RM 26

48 銀魚煎蛋

Pan Fried Egg with Anchovies and Tea



鐵觀音

RM 23



49 西紅柿蝦仁炒蛋

Stir Fried Egg with Tomato, Prawns and Tea



鐵觀音

RM 23

50 涼瓜煎蛋

Pan Fried Egg with Bitter Gourd and Tea



鐵觀音

RM 19

51 X.O醬洋葱煎蛋

New



Pan Fried Egg with XO Sauce and Tea



鐵觀音

RM 19

52 菜脯煎蛋

Pan Fried Egg with Minced Pickles and Tea



鐵觀音

RM 16

茶飯/麵類

Tea Rice / Noodles

 Best Selling

 Chef Recommended

用茶

- | | | |
|--|--|---------|
|  53 X.O醬炒茶飯 
<i>Fried Tea Rice with XO Sauce</i> |  綠茶龍井
Long Jing Green Tea | RM 20.9 |
|  54 兩過天青 (龍井擂茶飯)
<i>Lei Cha Tea Rice Set</i> |  綠茶龍井
Long Jing Green Tea | RM 19.9 |
| 55 擂茶炒茶飯
<i>Fried Tea Rice with Lei Cha</i> |  綠茶龍井
Long Jing Green Tea | RM 19.9 |
|  56 粟米豆角炒糙米飯
<i>Fried Puer Brown Rice with Sweet Corn and Long Bean</i> |  普洱
Puer Tea | RM 18.9 |
| 57 烏龍海鮮生煎麵
<i>Pan Fried Noodle with Sliced Grouper and Prawn in Tea Sauce</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 29.9 |
|  58 烏龍生蝦煎麵 <i>New</i>
<i>Pan Fried Noodle with River Prawn in Tea Sauce</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 99 |
|  59 烏龍蔬食茶湯麵
<i>Handmade Noodle with Mixed Vegetable Soup</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 18.9 |
| 60 鹹菜米粉湯
<i>Salted Vegetables Mee Hoon with Tea Soup</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 16.9 |
| 61 茶原炒米粉
<i>Fried Mee Hoon with Tea</i> |  鐵觀音
Tie Guan Yin | RM 16.9 |
|  62 普洱炸醬麵 
<i>Handmade Noodle with Minced Meat and Tea</i> |  普洱
Puer Tea | RM 16.9 |



Menu

**The Kuala Lumpur And
Selangor Chinese
Assembly Hall
&
Shaw Parade**



VEGETABLES

用茶:

V1	荔枝紅咖哩蔬菜茶煲 Mixed Vegetable Curry Pot	荔枝紅茶	RM 29.0
V2	烏龍夏果伴芹香 Sautéed Macadamia With Celery	鐵觀音	RM 32.0
V3	水仙茶卷 Vegetarian Spring Rolls	水仙	RM 26.0
V4	水仙冬菇西蘭花 Stir-Fried Mushroom And Broccoli	水仙	RM 23.0
V5	菜蒲桂豆苗 Stir-Fried Green Bean With Minced Pickles	綠茶龍井	RM 19.0
V6	鬼馬天地 Stir-Fried Lotus Root And Water Chestnut	綠茶龍井	RM 19.0
V7	茶香茄子 Sautéed Eggplants With Tea	凍頂烏龍	RM 19.0

VEGETABLES (NON-VEGETARIAN)

用茶:

V8	宮保鮑魚菇 Stir-Fried Abalone Mushroom	荔枝紅茶	RM 23.0
V9	烏龍鹹蛋涼瓜 Stir-Fried Bitter Gourd With Salted Egg Yolk	鐵觀音	RM 19.0
V10	杞子魚香炒茼蒿 Stir-Fried Spinach And Anchovies	凍頂烏龍	RM 19.0
V11	菜蒲四大天王 4-In-1 Vegetable Dish	綠茶龍井	RM 19.0
V12	蒜香靚茶蔬(時菜) Stir-Fried In-Season Vegetable Dish	鐵觀音	RM 19.0
V13	茶原洋角豆 Stir-Fried Lady Fingers With Garlic	鐵觀音	RM 19.0



MT2



MT3

MT2 **烏龍蔬食茶湯煲** 用茶: 凍頂烏龍 **Vegetable Hot Pot**

RM 39.0

新鮮五色蔬菜, 搭配烏龍佳茗, 熬成精華上湯。圍鍋嚐鮮, 味美清甜, 清滌一餐, 健康無負擔。

With more than 10 vege-based ingredients boiled in a special soup infused with Oolong tea, it's a treasure pot which is both healthy and delicious. A house specialty and diners' favourite.

MT2-1 **Add On:** 自煮茶飯與配料 Tea rice with ingredients

RM 9.0

MT2-2 **Add On:** 蔥油米粉 Plain Bihun

RM 5.0

MT3 **紅茶仙女滑雞** 用茶: 荔枝紅茶 **Simmered Chicken In Black Tea** [Quarter]

RM 22.0

嚴選肉雞, 皮滑肉嫩嚼勁好; 燜煮時間, 不多不少恰恰好。以特製香料, 配上紅茶的醇、仙女牌醬油的鮮, 調配獨特醬汁, 鮮甜好下飯!

A delightful selection for any meal. With special sauce prepared by our chef, black tea and the fine taste of Angel soy sauce, quality meat chicken is stewed just right for that lovely smooth-textured chicken dish.



FISH

F1 香片薑茸蒸石斑魚片
Steamed Sliced Grouper With Mashed Ginger Style

茉莉香片

RM 39.0

F2 龍井南瓜燜石斑魚片
Stewed Sliced Grouper In Pumpkin Tea Sauce

綠茶龍井

RM 39.0

F3 龍井薑蔥炒石斑魚片
Stir-Fried Sliced Grouper With Ginger And Spring Onion In Tea Sauce

綠茶龍井

RM 39.0

F4 紅茶糖醋石斑魚片
Sweet And Sour Sliced Grouper In Black Tea

荔枝紅茶

RM 39.0

F5 荔枝紅泰式石斑魚片
Stir-Fried Fish fillet with Thai - Style Spicy Salsa

荔枝紅茶

RM 39.0

用茶:



MEAT, POULTRY & SEAFOOD

用茶:

PS1	凍頂烏龍肉骨茶煲 Oolong Chic-Kut-Teh	凍頂烏龍	RM 39.0
PS2	荔紅茶鴨 Aromatic Crispy Duck	荔枝紅茶	RM 42.0
PS3	花雕茶雞 Braised Chicken In Tea Stock and Wine	荔枝紅茶	RM 26.0
PS4	木耳燜雞煲 Braised Chicken With Black Fungus	普洱	RM 26.0
PS5	荔紅鐵公雞 Boxing Chicken	荔枝紅茶	RM 26.0
PS6	凍頂咸香麥胚蝦球 Deep Fried Prawn With Mashed Salted Egg Yolk and Oat	凍頂烏龍	RM 42.0
PS7	綠茶沙律蝦球 Prawn Salad With Green Tea Dressing	綠茶	RM 42.0

EB4



EB1



EB3



EB8



EGG & BEANCURD

用茶:

EB1	自製茶鉢豆腐 Homemade Braised Beancurd	凍頂烏龍	RM 23.0
EB2	荔枝紅泰式豆腐 Thai-Style Spicy Salsa Beancurd	荔枝紅茶	RM 23.0
EB3	西红柿蝦仁炒蛋 Stir-Fried Egg With Tomato And Prawn	鐵觀音	RM 19.0
EB4	銀魚煎蛋 Pan Fried Egg With Anchovies	鐵觀音	RM 19.0
EB5	凍頂豆腐 Dong Ding Steamed Beancurd	凍頂烏龍	RM 13.0
EB6	烏龍煎蛋 Oolong Pan Fried Egg With Onion	鐵觀音	RM 16.0
EB7	菜蒲煎蛋 Pan Fried Egg With Minced Pickles	鐵觀音	RM 16.0
EB8	涼瓜煎蛋 Pan Fried Egg With Bitter Gourd	鐵觀音	RM 16.0



用茶:

TEA RICE & NOODLE

RN1	雨過天青套餐(龍井擂茶飯)	Long Jing Lei Cha Tea Rice Set	綠茶龍井	RM 19.9
RN2	海鮮生煎手工面	Pan-Fried Noodle With Sliced Grouper And Prawn	凍頂烏龍	RM 25.9
RN3	木耳燜雞黑茶面	Dry Noodle With Braised Chicken And Black Fungus	普洱	RM 17.9
RN4	XO醬炒茶飯	Fried Tea Rice With XO Sauce	綠茶龍井	RM 17.9
RN5	粟米豆角炒糙米飯	Fried Puer Brown Rice With Sweet Corn And Long Bean	普洱	RM 17.9
RN6	茶香魚腩米粉湯	Fish Belly With Bihun Tea Soup	鐵觀音	RM 17.9
RN7	茶原炒面	Purple Cane Fried Noodle	鐵觀音	RM 17.9
RN8	茶原炒米粉	Purple Cane Fried Bihun	鐵觀音	RM 16.9
RN9	烏龍茶炸醬拉麵	Handmade Noodle With Minced Meat	凍頂烏龍	RM 16.9
RN10	烏龍蔬食茶湯面	Handmade Soup Noodle With Mixed Vegetables	凍頂烏龍	RM 17.9
RN11	普洱糙米飯	Puer Brown Rice	普洱	RM 2.8
RN12	龍井綠茶飯	LongJing Green Tea Rice	綠茶龍井	RM 2.5

Tasty, aromatic, spicy but non-oily, this is a must-try dish for curry lovers. Replacing coconut milk with roasted cashew nuts milk gives out the clue. While black tea mellows the spicy curry for that balanced flavour.

捨椰漿，棄油膩。
以烤香腰果榨取濃汁，
讓各式辛香料融合成溫潤的口感，
調入荔枝紅茶的清香，
口感濃郁，辛香不油膩。

MT1

荔紅咖喱石斑魚片煲

RM 42.0

Curry Sliced Grouper In Hot Pot

用茶：荔枝紅茶

MT1-1

Add On: 蔥油米粉 Plain Bihun

RM 5.0

