



Fook Yin Lau

菜單

MENU

餐前小食

APPETIZERS

		RM
A1	黄金爆脆鱼皮 Golden Crispy Fish Skin	15
A2	蒜泥拍日本青瓜 Smashed Cucumber with Garlic	15
A3	凉拌辣云耳海蜇 Cold Spicy Fungus and Jellyfish	15
A4	日本麻酱捞蔬菜 Vegetables in Japanese Sesame Sauce	15
A5	椒盐粒粒豆腐 Crispy Tofu with Salt and Pepper	15
A6	肉松茄子 Eggplant With Pork Floss	15
A7	脆炸日本金针菇 Crispy Fried Japanese Enoki Mushroom	15
A8	咸香莲藕拼金瓜 Deep Fried Lotus & Pumpkin with Salted Egg	15
A9	福宴楼三式热荤 FYL Three Combination	200
A10	特式四热上荤 Four Season Combination	280
A11	五福冷热荤 Five Hot and Cold Combination	380
A12	荔枝虾球 Lychee Shrimp	68



湯羹美 推介

SOUP
RECOMMENDATION

RM
(每位/Pax)



SP1

SP6

SP1	福宴楼蟹皇鱼翅 FYL Crab Roe with Shark Fins	38
SP2	金汤蟹肉竹笙翅 Crab Meat and Bamboo Fungus Shark Fins Soup	38
SP3	翡翠干贝蟹肉羹 Jade Scallop Crab Soup	28
SP4	四川海鲜酸辣羹 Szechuan Seafood Spicy and Sour Soup	28
SP5	蟹肉鸡丝金粟羹 Crab Meat and Shredded Chicken Soup	28
SP6	茶壶虫草花炖海味 Stewed Seafood and Soup in Teapot	48
SP7	高汤鱼鳔滚带子 Fish Maw and Scallops Soup	20
SP8	干贝松菇炖鸡汤 Stewed Chicken Soup with Mushroom and Scallops	25
SP9	干贝蟹肉金钱翅 Braised Sharkfins with Scallops and Crab Meat	78
SP10	泰式煲仔金钱翅 Thai Style Clay Pot Shark Fins	78
SP11	蟹皇蟹肉金钱翅 Crab Meat Crab Roe and Sharkfins	78
SP12	福宴楼佛跳墙 (预订) Fyl Buddha Jump Over The Wall (Pre-Order)	248



G1

小 Small RM (每位/Pax) 大 Large RM (每位/Pax)

G1	福宴楼龙船海参 FYL Briased Sea Cucumber	248	368
G2	蒜子一品海味煲 Garlic and Seafood Pot	138	248
G3	鲍鱼片海参花菇 Sliced Abalone with Sea Cucumber and Mushroom	58	-

鲍鱼海味

SEAFOOD ABALONE

魚集

FISH

RM

F1	非洲鱼 Talapia fish	时价 Seasonal Price
F2	青龙鱼 Green Arowana	时价 Seasonal Price
F3	龙虎班 Tiger Grouper	时价 Seasonal Price
F4	高旗巴丁 Patin	时价 Seasonal Price
F5	顺壳鱼 Marble Goby	时价 Seasonal Price
F6	咖喱鱼头 Curry Fish Head	时价 Seasonal Price
F7	Nyonya 蒸鱼 Nyonya Steam Fish	时价 Seasonal Price
F8	泰式香芒花生甜酸鱼 Thai Style Sweet and Sour Fish	时价 Seasonal Price



各式煮法

Methods of Preparation

A	港式清蒸 Hong Kong Style Steam	G	糖醋炸 Sweet and Sour Fried
B	姜蓉蒸 Ginger Steam	H	豉汁蒸 Black Bean Sauce Steam
C	干煎 Deep Fried	I	客家菜脯蒸 Steam Preserved Vegetables
D	双味 1炒/1炸 Double Flavour	J	双冬蒸 Mushroom and Dong Cai Steam
E	酱蒸 Sweet and Spicy Steam	K	Asam 蒸 Asam Steam
F	陈皮姜丝蒸 Steamed Tangerine Peel and Shredded Ginger		



蝦 蘇東 / 魷魚

PRAWNS, SOTONG / SQUID

		小 Small RM	大 Large RM
S1	豉油皇煎焗生蝦 Fried Prawn with Soy Sauce	18 (100gm)	-
S2	上湯煎焗生蝦 Fried and Baked Prawn in Soup	18 (100gm)	-
S3	咸香煎焗海明蝦 Salted Egg Fried Prawn	80	160
S4	椒鹽焗海明蝦 Fried Prawn with Salt and Pepper	80	160
S5	靚咖喱蝦球煲 Curry Prawn in Claypot	68	136
S6	鳳凰汁煎海明蝦 Fried Prawn with Honey Sauce	80	160
S7	豉油皇焗草蝦 Fried Prawn with Soya Sauce	68	136
S8	白灼杞子鮮草蝦 Boiled Wolfberry Fresh Prawn	68	136
S9	濕奶油鮮草蝦 Creamy Milk with Fresh Prawns	68	136
S10	香脆咸蛋蘇東 Crispy Salted Egg Squid	68	136
S11	蝦球 (咖喱 / 芥蘭 / 奶油) Shrimp (Curry / Kailan / Butter Sauce)	68	136
S12	干燒辣子明蝦 Dry Roasted Spicy Sea Prawns	80	160
S13	芝士焗生蝦 (預訂) Baked Cheese Prawn (Pre-Order)	18 (100gm)	-



S3



S7



S4



S1



S13



S7



S2

猪 鸡

PORK, CHICKEN



P16



P15



P7



P4



P3



P12



P10

		小 Small RM	大 Large RM
P1	三杯菜园鸡 Taiwanese Village Chicken	68	136
P2	黄酒鸡 Yellow Wine Village Chicken	68	136
P3	盐蒸菜园鸡 Herbal Steam Village Chicken	68	136
P4	玉兰菜园鸡 Yoke Lan Steam Village Chicken	68	136
P5	当归靚烧鸭 Angelica Roasted Duck	68 (半只/Half)	136 (一只/Whole)
P6	手抓西班牙排骨 Hand Crabbed Spanish Pork Ribs	130 (半副/Half)	260 (一副/Whole)
P7	姜葱炒鹿肉 Fried Venison with Ginger and Onions	38	76
P8	黑椒西芹炒牛肉 Black Pepper Beef with Celery	68	136
P9	宫保爆鸡柳 Kong Poh Chicken	28	56
P10	糖醋咕佬肉 Sweet and Sour Pork	38	76
P11	糖醋排骨 Sweet and Sour Pork Ribs	38	76
P12	风沙蒜味骨 Golden Sand Pork Ribs	38	76
P13	虾酱炸花肉 Shrimp Paste Fried Pork Belly	38	76
P14	咸鱼花腩煲 Salted Fish Pork Belly in Claypot	38	76
P15	东坡肉 Braised Pork Belly	45	90
P16	芋头扣肉 Yam Braised Pork	45	90

家常小菜 豆腐 / 蔬菜

SIGNATURE
HOME COOKED / TOFU / VEGETABLES

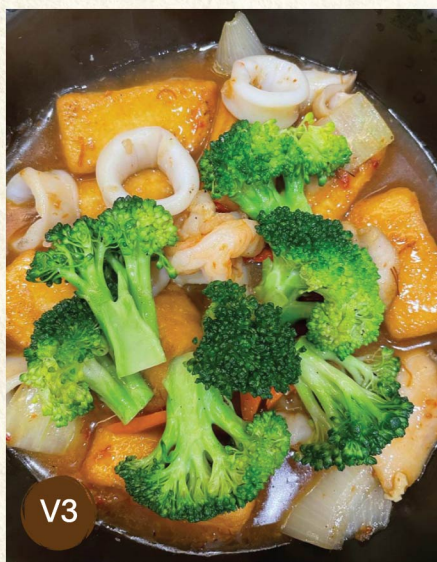


V7



V9

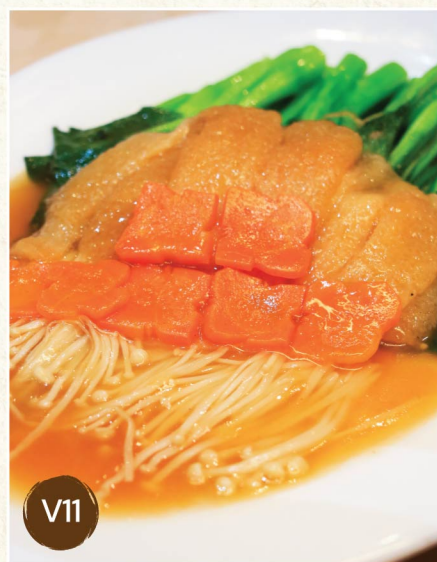
		小 Small RM	大 Large RM
V1	鱼滑自制豆腐蔬 Homemade Tofu with Fish Paste and Vegetables	25	50
V2	干贝鲜菌豆腐蔬 Scallops with Mushroom and Vegetables	30	60
V3	XO酱海鲜自制豆腐蔬 XO Sauce with Seafood and Homemade Tofu	30	60
V4	蚝皇带子扒豆腐 Grilled Tofu with Oyster Scallop	38	76
V5	蚧肉豆腐 Scale Meat Tofu	38	76
V6	黄金豆腐 Deep Fried Golden Tofu	25	50
V7	麻婆豆腐 Spicy Bean Tofu	25	50
V8	瓦煲红烧豆腐 Braised Tofu in Claypot	28	56
V9	八仙过罗汉上素 Luo Han Zhai with Mixed Vegetables	25	50
V10	南乳家乡斋 Braised Vegetable with Red Fermented Beancurd	25	50
V11	竹笙金针扒时蔬 Seasonal Vegetables with Bamboo Fungus and Enoki Mushroom	25	50
V12	野菌百合金果素 Stir Fried Vegetables with Lily Bulbs	25	50
V13	鱼香茄子鱼滑煲 Braised Eggplant with Fish Paste Claypot	25	50



V3



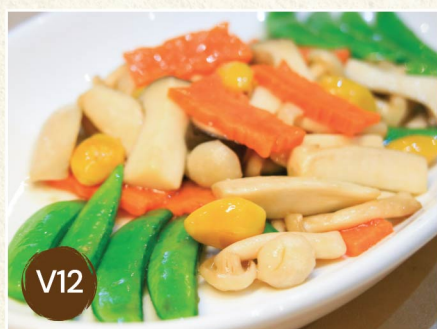
V4



V11



V6



V12



V13

家常小菜 豆腐 / 蔬菜

SIGNATURE
HOME COOKED / TOFU / VEGETABLES



V20



V15



V23



V??

		小 Small RM	大 Large RM
V14	凉瓜火腩鱼滑煲 Bittergourd with Roasted Pork and Fish Paste in Claypot	30	60
V15	芙蓉虾仁煎香蛋 Shrimp Fried Egg	18	36
V16	三皇蒸水蛋 Steam Three Emperor Egg	18	36
V17	菜脯肉碎煎香蛋 Fried Egg with Dry Vegetables and Minced Meat	18	36
V18	马来栈四大天王 Stir Fried Four Vegetables with Belacan	25	50
V19	马来风光 Stir Fried KangKung with Belacan	18	36
V20	虾米四连豆莲藕 Dry Shrimp with Vegetables and Lotus Root	25	50
V21	西兰花 Broccoli	25	45
V22	芥兰 Kai Lan	25	45
V23	青龙菜 Dragon Chive	25	45
V24	油麦 Romaine Lettuce	25	45
V25	茼菜 Spinach	25	45
V26	唐生菜 Chinese Lettuce	25	45



V19

粥粉麵飯

CONGEE RICE & NOODLE

小 Small RM 大 Large RM

R1	龙皇带子炒香饭 Fried Rice with Scallops	30	60
R2	鲜菌鱼滑捞生面 Fresh Mushroom and Fish Paste Noodles	25	50
R3	虾子海鲜焖伊面 Braised Noodles with Shrimps and Seafood	25	50
R4	乌榄海鲜炒香饭 Black Olive with Seafood Fried Rice	25	50
R5	黄金炒饭 Golden Fried Rice	25	50
R6	海鲜脆皮鸳鸯滑蛋 Fried Kuey Teow with Creamy Egg sauce	25	50
R7	黑椒海鲜乌冬面 Black Pepper Seafood Udon	25	50
R8	XO酱干炒河粉 Stir Fried Horfun with XO Sauce	25	50
R9	三楼米粉 Pan Fried Bihun	18	36
R10	生虾滑蛋煎生面 Fried noodles with Big Prawn	18 (100gm)	-
R11	风味干炒金银米 Stir Fried Rice Noodles	25	50
R12	高丽菜焖福建面 Stewed Cabbage with Hokkian Mee	25	50
R13	姜丝生滚鱼片粥 Ginger Fish Slice with Congee	20	40
R14	香味干炒牛肉河 Stir Fried Horfun with Beef	38	76
R15	豉油皇海鲜炒生面 Stir Fried Noodle with Seafood	25	50
R16	福宴楼三丝长寿面 FYL Longevity noodle with soya sauce	25	50



R5



R8



R3



R11



R2

滋润甜品

DESSERT

		RM
D1	杨枝甘露 Mango Sago	10
D2	龙眼桃胶炖雪耳 Stewed Snow fungus with Longan and Peach Gum	15
D3	龙眼雪耳炖海底椰 Stewed Snow Fungus with Longan and Sea Coconut	10
D4	桂花糕 Osmanthus Cake	8.80 (一份)
D5	莲蓉脆窝饼 Lotus Crispy Pancake	15 (一只/Whole)
D6	寿桃仔 Mini Lotus Bun	30 (12粒/12pcs)
D7	美点靓双辉 Double Delights of Desserts	35



D6



D1



D5



D4

飲料

BEVERAGE



茶 Chinese Tea		大堂 Hall RM (每位/Pax)	房间 Room RM (每位/Pax)
B1	普洱茶 Bou Lei	2.50	4.50
B2	茶王 Cha Wong	3.50	5.50
B3	菊花 Chrysanthemum	2.50	4.50
B4	铁观音 Tik Gun Yam	2.50	4.50
B5	香片 Heong Pin	2.50	4.50
B6	菊普 Guk Bou	2.50	4.50

鲜果汁 Juice		RM
B7	橙汁 Orange Juice	8.80
B8	苹果汁 Apple Juice	8.80
B9	萝卜汁 Carrot Juice	8.80
B10	萝卜奶汁 Carrot Milk	8.80
B11	西瓜汁 Watermelon Juice	8.80
B12	青柠汁 Lime Juice	6.80
B13	柠檬汁 Lemon Juice	6.80
B14	两种混合 Mix of Two	10.80

啤酒 Beers		小 Small RM	大 Large RM
B15	虎牌啤酒 Tiger	15.90	25.90
B16	皇帽啤酒 Carlsberg	15.90	25.90
B17	健力士黑啤酒 Guinness Stout	15.90	25.90

汽水 Soft Drink		RM
B18	可乐 Coke	5.20
B19	100号 100plus	5.20

