



S H A N G H A I

## SHANGHAINESE LUNAR NEW YEAR 2018

Usher in the Year of the Dog this Lunar New Year with classic Shanghainese cuisine. The culinary symphony that is performed at the newly refreshed and renowned Shanghai restaurant at JW Marriott Kuala Lumpur is led by Executive Chinese Chef Wong Wing Yuek. And in Chef Wong, Shanghai has a man who is dedicated to serving only the best and most authentic dishes from his native city.

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Shanghai's selection of Yee Sang is now available for your enjoyment. Specially curated Lunar New Year set and a la carte menus are available for lunch and dinner from 1 February until 2 March 2018.

### LUNCH

Monday to Saturday: 12.00 pm to 2.30 pm  
Sundays and Public Holidays: 10.30am to 2.30pm

### DINNER

6.30pm to 10.30pm

For reservations and enquiries, please call +60 3 2719 8288  
or email [shanghai@ytlhotels.com.my](mailto:shanghai@ytlhotels.com.my).

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鴻運套餐  
PROSPERITY MENU

新春禧撈生

Prosperity Yee Sang with jellyfish and snow pear

燕窩三絲瑤柱羹

Braised superior fish maw soup with sea cucumber, bird's nest, mushrooms and shredded chicken

碧綠西施大烏參

Braised superior sea cucumber with bean curd and seasonal vegetable

蜜汁火腿蒸鱈魚

Steamed cod stuffed with Chinese ham served with honey and supreme stock paste

包羅萬有豆瓣醬炒飯

Fried rice with assorted dried seafood and lima bean sauce

香芋炸年糕 伴 薑汁湯丸

Deep-fried crispy glutinous rice cake with yam  
Black sesame dumplings in ginger syrup

MYR 298 per person



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新春賀喜年A  
LUNAR NEW YEAR MENU A

慶豐大撈生

Prosperity Yee Sang with salmon, jellyfish and vegetarian ham

蟲草花黑蒜干貝燉響螺湯

Double-boiled conch soup with cordyceps flower,  
fermented black garlic and dried scallop

鴛鴦蝦球

(糖醋伴芥香)

Two varieties of prawns

Stir-fried succulent prawns with sweet and sour and mustard pastes

發菜紅燒大元蹄

Braised pig's trotter with sea moss

砂鍋水煮魚片

Simmered Patin fish fillets with Jew's ear, Tianjin cabbage,  
onions and chilli oil in casserole

金碧輝煌扒時蔬

Stir-fried seasonal vegetables  
with bean curd leaves and minced Chinese ham

砂煲臘味飯

Traditional rice with Chinese waxed meat and vegetable in casserole

上海小籠包

Steamed Shanghainese meat dumplings

香芋炸年糕伴金花銀耳糖水

Deep-fried crispy glutinous rice cake with yam  
Sweetened cordyceps flower with snow fungus

MYR 2,888 per table of 10 persons

ALL PRICES ARE IN MALAYSIAN RINGGIT (MYR) AND INCLUSIVE OF 6% GST



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新春賀喜年 B  
LUNAR NEW YEAR MENU B

錦繡大撈生

Prosperity Yee Sang with salmon and fresh fruits

火瞳雞燉瑤柱花膠湯

Double-boiled superior fish maw soup  
with Chinese ham, dried scallop and chicken

海鮮雙拼

(黃金帶子 伴 糖醋蝦球)

Two varieties of seafood

Stir-fried fresh scallops with salted egg yolk accompanied by  
stir-fried succulent prawns with sweet and sour paste

陳年花雕鴻運雞

Steamed chicken with Chinese herbs and Chinese rice wine

上海蒸順殼魚

Steamed bamboo fish Shanghai-style  
with preserved vegetable, Chinese ham and mushrooms

松子黑豚肉

Braised Spanish pork with pine nuts and vegetable

時令筍片杞子扒鮮蔬菜

Stir-fried seasonal vegetables  
with fresh bamboo shoots and wolfberries

包羅萬有豆瓣醬炒飯

Fried rice with assorted dried seafood and lima bean sauce

香芋炸年糕 伴 元肉紅棗年糕粒糖水

Deep-fried crispy glutinous rice cake with yam  
Sweetened glutinous rice cake with dried longan and red dates

MYR 3,888 per table of 10 persons

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迎春特別菜色  
LUNAR NEW YEAR  
A LA CARTE MENU

	Small 半賣	Large 一賣
龍蝦魚生 ( 預定 ) Lobster Yee Sang (advance order required)	Market Price	Market Price
象拔蚌魚生 ( 預定 ) Geoduck Yee Sang (advance order required)	Market Price	Market Price
鮑魚片魚生 Sliced abalone Yee Sang	208	368
海蜇花魚生 Jellyfish Yee Sang	108	188
迷你鮑魚魚生 Baby abalone Yee Sang	108	188
鮮果魚生 Fresh fruits Yee Sang	108	188
三文魚魚生 Salmon Yee Sang	108	188
素火腿魚生 Vegetarian ham Yee Sang	88	168
發財元蹄 Braised pig's trotter with sea moss	88	168
陳年花雕鴻運雞 Steamed chicken with Chinese herbs, wolfberries and red dates	108	208
福祿山珍海味 Shanghainese family hot pot with assorted dried seafood	158 per person	
黑蒜烏雞蟲草花燉花膠湯 Double-boiled superior fish maw soup with fermented black garlic, silkie and cordyceps flower	128 per person	

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LUNAR NEW YEAR  
A LA CARTE MENU

紅燜西班牙野生紅蝦 Braised wild Mediterranean red prawn in brown sauce	98 per piece
鮑羅萬有花菇煲 Braised abalone with superior fish maw, dried scallop and mushroom in casserole	98 per person
砂煲臘味飯 Traditional rice with Chinese waxed meat and vegetable in casserole	78 small 148 medium 258 large
芝士焗海鮮蓋 Baked assorted seafood with cheese	66 3 pieces
酥炸鵝肝松露醬金磚 Deep-fried bean curd stuffed with French goose liver and truffle paste	40 per piece
發財鮑魚燒賣 Steamed Siew Mai with abalone	38 3 pieces
鮑魚臘味脆皮雞翼 Deep-fried chicken wing stuffed with baby abalone and Chinese waxed meat	28 per piece
金花銀耳糖水 Sweetened cordyceps flower with snow fungus	22 per person
元肉紅棗年糕糖水 Sweetened glutinous rice cake with dried longan and red dates	18 per person
金磚炸年糕 Deep-fried crispy glutinous rice cake with yam	18 3 pieces

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