



乐美
Le meri

LE MERIDIEN
PUTRAJAYA

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乐美八大名菜

LE MEI 8 SIGNATURE DISHES

	RM
	Per portion
特式酱爆珊瑚蚌 Wok-fried coral clams with extraordinary sauce	88
特式一品窝 Braised sea cucumber with mushrooms, fresh scallops, and fish maw	190
避风塘酥炸生蚝 Deep-fried oyster with crispy garlic and dried chili	78
黑松露酱菜园鸡煲 Stewed with free range chicken with black truffle in clay pot	68
东坡极品牛脸颊配炸馒头 Slow-cooked beef cheek in brown sauce with mushroom and deep-fried mini bun	78
薯仔咖喱焗牛腩 Braised beef brisket curry with potatoes	78
西兰花松茸炒虾球 Wok-fried shelled prawns with matsutake mushroom and broccoli	88
大生蝦 (最少2件起) (可选: 豉油王爆 / 星洲辣子炒 / 上汤瑶柱焗) River Prawns (Per piece, minimum order 2 pcs) Wok-fried with superior soya sauce / Wok-fried with sweet and sour chili sauce Poached with conpoy and roasted garlic in superior broth	65

食热冷荤 APPETIZERS	RM Per portion
特色三冷热荤 Chef's selection Three hot and cold combination (per person minimum of 4 diners)	32
金磚脆皮豆腐 Crispy bean curd with spices	20
香煎墨鱼饼 Pan -fried cuttlefish cake	25
香脆米通炸鱼球 Deep -fried fish ball with rice cracker	25
酥炸鲜虾九菜饼 Deep-fried chives and shrimps pancake	25
芝麻蜜汁炸鸡翼 Deep- fried chicken wing with honey glazed sauce and sesame	25
脆香辣白饭鱼 Crispy fried noodle fish with spice and dried chilies	28

汤羹 SOUPS

老火汤一直是中国南方烹饪的传统,把各类搭配得宜的原料一同慢火熬制取其精华以达到保健和美容的疗效

Chinese cuisine has a long history of specially prepared soups featuring a vast selection of ingredients designed to enhance health, beauty and vitality.

Allow our Chef to prepare one for you.

	RM Per person
松茸响螺炖竹丝鸡 Double-boiled silkie fowl soup with matsutake mushroom and sea whelk (需要提前一天预订 Requires one day advance order)	88
虫草花响螺炖竹丝鸡 Double-boiled silkie fowl soup with cordyceps flower and sea whelk	38
瑶柱蟹肉鱼鳔羹 Braised crab meat soup with fish maw and dried scallops	38
顺德家乡拆鱼羹 “Shunde style” traditional shredded fish soup	28
竹笙瑶柱龙皇羹 Seafood soup with bamboo pith and dried scallops	38
四川酸辣汤 Szechuan-style hot and sour soup with seafood, chicken and bean curd	25
云耳鸡丝有机菠菜苗蛋花汤 Shredded chicken soup with wood fungus, organic baby spinach and egg	25

乐美一品海味 LE MEI PREMIUM DRIED SEAFOOD	RM Per person
紅燒蚧肉燴燕窩 Braised imperial bird's nest soup with crab meat	138
清鸡汤松茸菜膽燉官燕 Double-boiled chicken soup with matsutake mushroom and bird's nest	160
原隻三头蚝皇智利湯鲍 Braised Chile abalone (3 Head) with black mushroom and superior oyster	168
十头鲍魚东菇花胶西兰花 Braised Whole abalone (10 Head) with fish maw, black mushroom and superior oyster	160
松茸蝦籽伴十头鲍魚 Braised Whole abalone (10 Head) with matsutake mushroom and dried shrimp roe	138

特选游水海鲜 (需要提前一天预订)
Live Seafood Requires One Day Advance Order

波士顿龙虾 Market Price Per Piece
(可选: 避风塘炒/ 瑶柱上汤焗/金银蒜粉丝蒸)

Boston Lobster
(Wok-fried with chilies and garlic / Baked with superior conpoy stock
Steamed with minced garlic and vermicelli)

东星斑
(可选: 翡翠炒球 / 头抽蒸)
Leopard Coral Grouper (Per100gm)
(Wok-fried with Vegetables / Steamed with Premium Soy Sauce)

笋壳鱼
(可选: 油浸/ 清蒸)
Marble Goby Fish (Per100gm)
(Deep-fried and served with soy sauce / Steamed with premium soy sauce)

特选海鲜
Live Seafood

加拿大银鳕鱼-200gm 160
(可选: 芝士烤 / 蜜汁烤 / 清蒸)
Canada Cod fish fillet 200gm
(Oven-Baked with a butter and parmesan cheese crust / Baked with honey and onion rings/
Steamed with premium soy sauce)

斗鲳鱼(中)本地- 700gm 268
Chinese promphet -700gm
(可选: 潮式风味蒸 / 清蒸 / 盐煎伴头抽)
Steamed "Teow Chew Style" with beancurd and sour plum broth
Steamed with soy sauce / Pan-fried and served with premium soy sauce

新鲜草虾 80
可选: 金银蒜粉丝蒸 / 金蒜椒盐爆 / 白灼
Fresh tiger prawns
Steamed with minced garlic and vermicelli / Poached /
Stir -fried with crispy garlic and spicy salts

游水红棗魚-100g 18
(可选: 豉汁蒸 / 清蒸 / 盐煎伴头抽)
Live Golden Snapper-100g
(Steamed with black bean sauce / Steamed with soy sauce
Pan-fried and served with premium soy sauce)

游水珍珠龙虎斑 32
(可选: 泰式香辣炸/ 清蒸 /潮式风味蒸)
Live dragon - Tiger Grouper (ScaNutri) (Per100gm)
(Deep-fried with Thai chili plum sauce / Steamed with soy sauce
Steamed "Teow Chew Style" with beancurd and sour plum broth

海鲜

SEAFOOD

RM
Per portion

姜葱煎焗龙虎班腩

Pan-fried dragon-tiger grouper celly with ginger and spring onions

80

特式酱爆花枝片

Stir- fried squid with with extraordinary sauce

48

莴笋鲜椒爆螺片

Wok-fried coral meat with celtuce and fresh chili

58

招牌虾球

Sautéed shelled prawns with oriental butter sauce

88

翡翠牛肝菌爆斑片

Wok-fried grouper fillets with porcini mushroom and vegetables

80

咸蛋鲜鱿

Crispy squid with salted egg yolk sauce

40

油鸡枞澳洲露笋炒带子

Wok-fried fresh sea scallops with Australian asparagus mushroom marinated terminate sauce

83

金沙麦香软壳蟹

Crispy soft-shell crabs tossed with buttered oats, garlic and chilies

40

家禽 POULTRY	RM Per portion
港式挂炉烧鸭 Crispy roasted duck with plum sauce	38
蒙古风沙雞 Garlic-marinated roasted crispy chicken with soya dipping sauce	35
泰式香芒鸡 Deep-fried boneless chicken thigh with shredded mango and Thai chili sauce	30
沙姜脆皮烧春鸡 Send ginger -marinated roasted crispy spring chicken	25
意大利黑醋鲜果咕嚕鸡 Crispy chicken with balsamic vinegar sweet and sour sauce	30
秘制三杯鸡煲 Wok-fried chicken with basil and sweet soy sauce	32
川式辣子鸡 “Sichuan Style” crispy chicken with Szechuan dried chili	30
乌梅山楂琥珀核桃脆鸡柳 Wok-fried crispy chicken with candied walnut and hawthorn sauce	32
酱皇爆走地鸡煲 Wok- fried spicier range chicken with scallion	48

牛, 羊	RM
BEEF AND LAMB	Per portion
澳洲和牛西冷 (可选: 脆蒜黑椒炒/ 牛肝菌彩椒炒/黑松露酱爆) Australian wagyu sirloin, marble 6 (200 grams) Wok-fried with black pepper and crispy garlic / Wok-fried with porcini mushroom and pepper / Wok-fried with black truffle Sauce	238
澳洲羊排 (可选: 川椒炒/ 中式煎/ 避风塘爆) Australian lamb racks (Wok-fried with dried chilies and Szechuan pepper / wok-seared with Chinese barbecue sauce Wok-fried with crispy garlic and chili)	88
澳洲鹿肉片 (可选: 薑葱爆 / 特式酱鲜菌爆 / 黑椒炒) Australian Venison Fillet (Wok-fried with ginger and spring onions Wok-fried with fresh mushroom in extraordinary sauce Wok-fried with black pepper)	56
新西兰羊肉片 (可选: 川式锅巴炒 / 香辣有机秋葵爆) New Zealand lamb leg fillet ("Szechuan Style" stir-fried with rice cracker/Stir-fried Organic Lady finger with spicy sauce)	42
澳洲牛肉片 (可选: /黑椒炒 / 薑葱爆/ 川椒莴笋爆) Australian beef fillet (Wok-fried with black pepper / Wok-fried with ginger and spring onions Stir-fried celtuce with Sichuan pepper and dried chili)	48

田园时蔬及豆付 RM
 VEGETABLES BEANCURD Per portion

蒜子梅菜扒有機豆付	Braised homemade organic beancurd with roasted garlic and preserved vegetables	33
麻婆豆腐 (可选: 牛肉或鸡肉)	"Szechuan style" braised beancurd with minced beef or chicken and chili	28
羊肚菌金瓜自制豆腐	Braised morel mushrooms with pumpkin and homemade beancurd	38
广东小炒皇	Cantonese stir-fried green chives and dried shrimps with extraordinary sauce	36
鱼汤杞子浸秋葵	Poached organic baby lady finger with wolfberries in fish soup	26
鱼香茄子煲	Braised eggplant with salted fish, minced chicken and Szechuan chili sauce	30
泰椒虾干炒香港芥兰	Stir-fried Hong Kong kailan with dried shrimp and Thai chili	30

Fresh Vegetables with Your Choice of Preparation

香港芥兰	26	有机秋葵	26
Hong Kong kailan		Organic baby lady fingers	
澳洲露笋	42	西兰花	26
Australian asparagus		Broccoli	
奶白苗	26	有机波菜苗	40
Hong Kong nai pak choy		Organic baby spinach	

(可选: 清炒/蒜茸/蚝油/上湯/ 白灼/ 鱼馬來棧 /鱼汤浸)
 (Stir-fried chinese style/ Stir-fried with garlic/ Stir-fried with oyster sauce/ Braised in a clear broth poached with superior stock/ Stir-fried with belacan / Poached in fish soup)

康生活素缘 VEGETARIAN DISHES	RM Per portion
长青素菜汤 Double-boiled assorted garden vegetables in clear broth	20
竹笙上素豆腐汤 Beancurd soup with bamboo pith and seasonal vegetables	22
白果鲜竹扒时蔬 Braised ginkgo nuts and bean urd skin with seasonal vegetables	28
意大利黑醋鲜果素虾 Balsamic vinegar sweet and sour sauce vegetarian prawns	28
农家素三鲜 Stir-fried honey bean with fresh mushroom and lotus root	26
红烧珍菌烩豆腐 Braised beancurd with wild mushroom	26
百灵菇煨时蔬 Braised bai ling mushroom with seasonal vegetables	26
三丝豉油皇炒上海麵 Stir-fried Shanghai noodles with shredded vegetables in supreme soy sauce	25

稻米粉面类

RICE AND NOODLES

RM
Per portion

煲仔窝蛋肉碎炒乌冬面

Stir-fried udon with minced and eggs

40

头抽乾炒牛肉河

Wok-fried beef with rice noodle and superior soy sauce

40

滑蛋海鲜河粉

Fried kway teow with assorted seafood and eggs gravy

50

特式酱鸡丝虾仁干炒米

Stir-fried "mee hoon" with extraordinary sauce

40

扬州炒香饭

"Yang Zhou" fried rice with prawns and barbecued chicken

30

客家乡情蔬菜炒饭

"Hakka Style" fried rice with prawns and barbecued chicken

30

潮式炒面綫

"Teow chew style" fried mee sua

25

櫻花虾海鲜红米炒饭

Fried organic brown rice with sakura shrimps and seafood

40