



乐美
Le meri

LE MERIDIEN
PUTRAJAYA

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水晶套餐

CRYSTAL SET LUNCH

FROM 12.00 PM TILL 2.30PM

乐美三式蒸点心

Le Mei Dim Sum Combination

(鲜虾茼菜饺, 金钱海鲜八宝袋, 潮州带卖)

Steamed fresh shrimp with spinach dumplings

Steamed seafood eight treasure bag

"Teow Chew Style" fresh scallop dumpling

松子有机菠菜海鲜豆腐羹

Braised organic baby spinach soup with seafood, pine nuts and beancurd

特式酱爆花枝片

Stir-fried squid with extraordinary sauce

虾仁鸡丝干炒生面

Stir-fried wonton noodles with shrimp and shredded chicken

秘制龟灵膏

Chilled herbal jelly served with honey

Priced at RM93.00nett per person for a minimum of 2 diners

碧玺套餐

TOURMALINE SET LUNCH

FROM 12.00 PM TILL 2.30 PM

乐美四式蒸炸点心拼

Le Mei Dim Sum Combination

黑松露甜豆珍珠饺, 蟹王香菇烧卖皇, 黑椒三文鱼炸芋角王, 菠萝蜜明虾角

Steamed black truffle with green pea dumplings

Chicken and shrimp dumplings filled with mushrooms (siew mai)

Deep-fried crispy yam puff with black pepper salmon fish

Crispy fresh prawn's dumpling with jackfruits

顺德家乡拆鱼羹

"Shunde style" traditional shredded fish soup

翡翠牛肝菌爆虾球

Wok-fried shelled prawns with porcini mushroom and vegetables

樱花虾海鲜红米炒饭

Fried organic brown rice with sakura shrimps and seafood

草莓芦荟豆腐

Chilled strawberry aloe vera beancurd

Priced at RM115.00nett per person for a minimum of 2 diners

蛋白石套餐

FIRE OPAL SET LUNCH
FROM 12.00 PM TILL 2.30 PM

乐美四式蒸炸点心拼

Le Mei Dim Sum Combination

(翡翠晶莹虾饺王, 潮州带子羹, 黑椒三文鱼炸芋角王, 菠萝蜜明虾角)

Crystal's jade shrimp dumplings (har kaw)
"Teow Chew Style" fresh scallop dumpling
Deep-fried Crispy Yam Puff with Black Pepper Salmon Fish
Crispy fresh prawn's dumpling with jackfruits

蟹皇瑶柱海鲜羹

Seafood soup with crab roe and dried scallops

香茅豉油王爆鲜草虾

Wok-fried tiger prawns with superior soy sauce and lemongrass

有机糙米蛋白鱼子蟹肉炒饭

Wok-fried organic brown rice with crab meat, egg white and tobiko

天山雪莲炖桃胶

Double-boiled honey locust fruit with peach resin

Priced at RM136.00nett per person
for a minimum of 2 diners

金玺宝石套餐

CHRYSOBERYL SET LUNCH
FROM 12.00 PM TILL 2.30 PM

特色三冷热荤

Chef's selection of three hot and cold combination

虫草花响螺炖竹丝鸡

Double-boiled silkie fowl soup with cordyceps flower and sea whelk

三文鱼子蜜汁烤银鳕鱼

Baked honey cod fish fillet with salmon roe

羊肚菌金瓜自制豆腐

Braised morel mushrooms with pumpkin and homemade beancurd

头抽乾炒牛肉河

Wok-fried beef with rice noodle and superior soysauce

有机豆浆黑芝麻汤圆

Organic soy milk and black sesame dumplings

Priced at RM178.00nett per person
for a minimum of 2 diners

变石晚套餐

ALEXANDRITE SET DINNER
FROM 6.30 PM TILL 10.00 PM

双热葷拼盤

Two hot dish combination chef's selection

瑶柱蟹肉鱼鳔羹

Braised crab meat soup with fish maw and dried scallops

沙姜脆皮烧春鸡

Send ginger -marinated roasted crispy spring chicken

避风塘爆鲜草虾

Deep-fried tiger prawns with crispy garlic and dried chili

琥珀核桃伴水芹香

Wok-fried summer vegetables with candied walnut

鱼子海鲜炒饭

Seafood fried rice with tobiko

草莓芦荟豆腐

Chilled strawberry aloe vera bean curd

Priced at RM138.00nett per person
for a minimum of 2 diners

祖母绿套餐

EMERALD SET DINNER
FROM 6.30 PM TILL 10.00 PM

特色三冷热葷

Chef's selection of three hot and cold combination

蟹皇瑶柱海鲜羹

Seafood soup with crab roe and dried scallops

川椒炒澳洲羊排

Wok-fried Australian lamb racks with dried chilies and Szechuan pepper

松茸西兰花炒虾球

Wok-fried shelled prawns with matsutake mushroom and broccoli

广东小炒皇

Cantonese stir-fried green chives and dried shrimps with extraordinary sauce

客家乡情蔬菜炒饭

"Hakka Style" Fried Rice with prawns and barbecued chicken

香芒楊枝甘露

Chilled mango puree with vanilla ice cream, pomelo, and sago

Priced at RM188.00nett per person
for a minimum of 2 diners

海蓝宝石晚套餐

AQUAMARINE SET DINNER
FROM 6.30 PM TILL 10.00 PM

海鲜三冷热葷

Seafood Three Hot and Cold Combinations

招牌奶油虾球, 烟三文鱼伴香橙汁, 特式酱爆珊瑚蚌

Sautéed shelled prawns with oriental butter sauce

Smoked salmon with orange dressing

Wok-fried coral clams with extraordinary sauce

蟹皇海味羹

Braised crab meat soup with assorted sun-dried seafood and crab roe

原只十头鲍鱼北扒西兰花

Braised whole abalone (10 Head) with black mushroom and broccoli

三文鱼子蜜汁烤银鳕鱼

Baked honey cod fish fillet with salmon roe

有机糙米蛋白鱼子蟹肉炒饭

Wok-fried organic brown rice with crab meat, egg white and tobiko

有机豆浆黑芝麻汤圆

Organic soy milk and black sesame dumplings

Priced at RM268.00nett per person for a minimum of 2 diners

玺宝石晚套餐

SAPPHIRE SET DINNER
FROM 6.30 PM TILL 10.00 PM

特色四冷热葷

Four Hot and Cold Combinations

金钱海鲜八宝袋, 油鸡枞鲜菌爆带子, 鲜果三文鱼子脆虾球, 金沙麦香软壳蟹

Steamed seafood eight treasure bag

Wok-fried scallop with fresh mushroom and vegetables

Crispy prawns coated with mayo dressing garnished with tropical fruit salsa and salmon roe

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

花胶顺德拆鱼羹

"Shunde style" traditional shredded fish soup with fish maw

松茸海参伴十头鲍鱼

Braised Whole abalone (10 Head) with matsutake mushroom and Sea cucumber

黑松露酱爆和牛伴香煎鹅肝

Wok-fried Australian wagyu with Foie Gras and Black truffle sauce

蝦籽蟹肉焗伊面

Braised Hong Kong EE-fu noodles with crab meat and shrimp roe

天山雪莲炖桃胶

Double-boiled honey locust fruit with peach resin

Priced at RM288.00nett per person for a minimum of 2 diners