



富臨門  
MARCO POLO  
CHINESE CUISINE

Marco Polo Restaurant was founded in January 1980 by Dato' Lim Foo Yong, who brought into it his long years of hands-on experience as hotelier and restaurateur.

The restaurant is still proudly owned and operated by the family, striving to offer traditional Chinese cuisine at its finest, with high standards of service.

富臨門酒家，由拿督林芙蓉於1980年正月創立。  
歷經數載，一步一腳印，始終堅持著他對餐飲業一貫的信念。

時至今日，富臨門酒家仍秉持著相同的信念，  
致力於將中華料理的精髓，以最好的方式，呈現給大家。

# 懷舊名菜

## MARCO POLO CLASSICS A CULINARY JOURNEY INTO THE 80'S

預定24小時

24 HOURS PRE-ORDER - FOR 10 PAX

**M101 蓮花包菜 98**

LOTUS CABBAGE

A whole cabbage stuffed with sautéed minced pork, chicken, Chinese mushroom, shredded conpoy, carrot then double-boiled for hours till the cabbage is soft and the stuffing is a perfect blend of flavours.

**M102 八寶鴨 128**

EIGHT TREASURES DUCK

A whole duck is stuffed with sautéed, diced roast pork, lotus seeds, chestnut, water chestnut, Chinese mushroom, shallots, carrot and glutinous rice, lightly deep-fried, then double-boiled for hours.

**M103 富貴雞 108**

BEGGAR'S CHICKEN

Made by beggars, so delicious it became an imperial dish, a whole chicken is infused with onion, dates and traditional Chinese herbs, wrapped in lotus leaf and double-boiled for hours till 'falling off the bone' tender.

**M104 紅燒南非干鮑魚 (20頭) 238 per pc**

DRIED ABALONE

This is the most expensive type of abalone, categorised as number per kati, in this case, 20 per kati. This dish is delicately prepared, double-boiled for hours till tender, finished in a delicious sauce, a reduction of several ingredients.

**M105 紅燒大鮑翅 198 per pax**

BRAISED SUPERIOR COMB SHARK'S FIN

In chef's special recipe broth made from chicken, pork, premium Yunan ham and shallots, double-boiled for hours till reduced to a perfect consistency.

**M106 佛垂涎燉湯 38 per pax**

IMMORTAL'S CRAVING

Double-boiled for several hours, a soup made with black chicken, sea cucumber, conpoy, pig tendon and Chinese mushroom.

**M107 招牌乾燒生蝦 18 per 100g (min 300g)**

SIGNATURE 'KON-SIU' FRESH WATER PRAWN IN HALF-SHELL

Bringing back our signature recipe from 30 years ago, prawns are finished in a piquant sauce made from minced garlic, shallots, ginger, chilli and spices, simmered down, resulting in a symphony of flavours.

**M108 黃金巴東蝦 48 per 4 pax**

GOLDEN SPICY PRAWNS

Prawns in shell, seasoned in a dry rub of salted curried spices, deep-fried to perfect crispness.

**M109 紅燒肉排 48**

BRAISED RACK OF PORK RIB

A favourite of the eighties, a rack of spare ribs marinated in a sweet and tangy red sauce and braised till tender, served with deep-fried Chinese buns, a perfect accompaniment to this dish.

**M110 南乳加厚骨 18 per pc (min 2 pcs)**

'NAMYU' SPARE RIB

Marinated in premium Shanghai red bean curd, garlic and Chinese wine, deep-fried to a crispy golden brown, served individually.

**M111 菠蘿咕咾肉 25**

TRADITIONAL SWEET AND SOUR PORK

A traditional recipe dating back to the 60's brings back nostalgic rich flavours not found in most modern day recipes.

**M112 金華玉樹麒麟雞 98 whole 55 half**

CHICKEN WITH YUNAN HAM AND VEGETABLE

Poached deboned kampong (free range), chicken pieces, lined with Chinese ham, Chinese mushroom and leafy Chinese broccoli, flavours enhanced with a light broth.

**M113 鴛鴦合歡飯 30**

YIN YANG FRIED RICE

An elevated version of fried rice, one side covered by a white sauce with shrimp and peas, the other side covered by a tomato sauce with chicken and onion.

**M114 撈生招牌麵 24**

MARCO POLO FRIED NOODLES

An 80's favourite - wok fried noodle with shredded cha siu in a dark aromatic sauce flavoured with Worcestershire sauce, with a garnish of shredded fried egg, lettuce and sesame seeds.

M104

• If you have any food allergies, please inform your server.  
如有任何食材敏感，請通知服務員。

• Prices are in Ringgit Malaysia, subject to 10% Service Charge and 6% SST.  
價格以馬幣計算，並附有10%服務費及6%消費稅。

• Other charges: tea RM3.00-RM8.00 per person, tidbits RM6.00 per serving, wet tissue RM1.00 per person. We will gladly take any of these items off your bill if not consumed.  
額外收費：中國茶每位RM3.00-RM8.00，小食每碟RM6.00，濕紙巾每位RM1.00。如無使用，我們樂意退回款項。

•  - Chef's Recommendation 廚師首選  
• Each portion is for 2-3 persons, unless indicated otherwise.  
每例牌適用於2-3位，除價格附特別注明外。  
• pc - piece 每件  
• pax - person 每位  
• Images are for illustration purpose only. 圖片僅供參考用途。



M202



M207

CHEF'S SIGNATURE

# 廚師 推介



M201 滋味咖喱蝦

**CREAMY CURRY PRAWNS**  
A delectable mild curry, complemented perfectly by deep-fried Chinese bread for dipping in the gravy. A house favourite.

18 per 100g  
(min 300g)

M202 椰汁芝士焗大明蝦

**SAUTÉ CREAMY COCONUT PRAWN**  
Prawns sautéed in a creamy coconut milk and cheese sauce.

48 for 4 pax



M203 茶香薰菜園雞

**TEA SMOKED WHOLE CHICKEN**  
A kampong (free range) chicken is well seasoned, it's skin crisped, then smoked in a wok, with tea leaves, so the chicken is infused with aromatic smoky tea flavours.

90 whole  
48 half



M204 瑤柱貴妃雞

**'CONCUBINE' CHICKEN**  
Salted, poached kampong (free range) chicken garnished with shredded ginger and scallion.

90 whole  
48 half



M205 蒙古風沙雞

**MONGOLIAN CRISPY SKIN CHICKEN**  
Roasted, after steeping in a marinade of chopped garlic, shallots, ginger and a blend of sauces. The roasted chicken is served on a bed of these flavorful chopped ingredients and light sauce. Simply delicious.

78 whole  
42 half

M206 大澳蝦醬骨

**PRAWN PASTE BELLY PORK RIB**  
Thick cut pork rib marinated in prawn paste, then deep-fried till golden brown.

18 per pc  
(min 2 pcs)

M207 無錫骨

**'WUXI' SPARE RIB**  
Spare rib marinated in premium Shanghainese bean sauce, simmered, steeped in flavours, served in a claypot.

30

M208 枝竹火腩靚蓮煲

**GIANT GROUPEE IN CLAYPOT**  
Pieces of grouper is slow-braised with roast pork and bean sheets in a delicious gravy.

58

M209 柱候栗子天鵝煲

**STEWED DUCK IN CLAYPOT**  
Duck pieces slow-braised in flavoursome 'Chu Hou' sauce, with Chinese mushrooms, chestnut and a hint of ginger.

36



M210 紹酒雲耳芥蘭

**KAI LAN & CLOUD FUNGUS**  
A Chinese leafy green stir-fried with cloud fungus marinated in Chinese wine with a hint of ginger.

22

M211 功夫炒飯

**KUNG FU FRIED RICE**  
Diced scallop, prawn, pumpkin, garlic, shallots, scallion and egg, garnished with shredded convoy - the kung fu (skill), is in frying the egg till it's not obviously visible.

28

M201



# 前菜

APPETIZERS



M303



M305



M306



M301

**M301 招牌豆腐** 22  
**MARCO POLO FRIED HOMEMADE TOFU**  
 House-made tofu pieces mixed with diced dried shrimp, fish paste, deep-fried crispy golden brown, perfectly complemented by a dipping mayonnaise.

**M302 紫香松菇** 18  
**CRISPY SHIMEJI MUSHROOM**  
 Deep-fried in a light batter, resulting in perfect crispiness.

**M303 肉鬆茄子** 18  
**CRISPY EGGPLANT**  
 Deep-fried, flavoured with spiced salt, garnished with chicken floss.

**M304 鹹蛋黃金磚** 18  
**PUMPKIN IN SALTED EGG YOLK**  
 Deep-fried sliced pumpkin, tossed in a salted egg yolk sauce, the perfect blend of sweet and salty that keeps you reaching out for more.

**M305 香茅帶子餅** 28  
**SCALLOP LEMONGRASS PANCAKE**  
 Pan-fried, scallop with prawn paste, water chestnut and coriander, served with a lemongrass infused mayonnaise dip.

**M306 冰鎮蒜辣海蜆** 18  
**CHILLED JELLY FISH WITH SPICY LEMON GARLIC SAUCE**  
 Tossed in a spicy lemon garlic sauce, a refreshing appetizer leaving your palate ready for more.

# 海味

DELICACIES FROM THE SEA

**M401 墨西哥鮑魚**  
ABALONE - MEXICAN  
1 - 1 ½ ppc abalone, double-boiled till tender, finished at table side in superior abalone sauce.

580 per can

**M402 御品汁燒澳洲鮑魚(3頭)**  
ABALONE - 3 PPC  
Double-boiled till tender, finished at table-side in superior abalone sauce, served with broccoli.

128 per pc

**M403 南非6頭鮑魚**  
ABALONE - 6 PPC  
In abalone sauce served with broccoli.

68 per pc

**M404 鮑魚一品煲(10頭)**  
ABALONE SEAFOOD TREASURE POT  
10-head abalone, scallop, prawn, fish maw, shredded conpoy and vegetable in claypot.

168 4 pcs abalone

**M405 碧綠花膠燴海參**  
SEA CUCUMBER AND FISH MAW  
Braised in oyster sauce, served on asparagus, in individual portions.

88 per pax

**M406 湘江魚鯨蹄筋煲**  
XIANG JIANG 'YU PIU' AND PIG TENDON IN CLAYPOT  
Slow-braised in a spicy bean sauce, with leeks on a coating of egg, served in a claypot.

48

**M405**

image shown is for 2 pax 二人份

 - Chef's Recommendation 廚師首選

pc - piece 每件 | pax - person 每位 | ppc - piece per can 每罐粒裝

## SHARK'S FIN & SOUPS

# 魚翅及湯

**M506**



**M501**



**M501 經典佛跳牆**  
'BUDDHA JUMP OVER THE WALL'  
The ultimate soup of delicacies, double-boiled with comb shark's fin, abalone, sea cucumber, cordycep, conpoy, fish maw, Chinese mushroom and white peppercorns to produce a richly flavoured soup.

238 per pax

**M502 迷你佛跳牆**  
MINI 'BUDDHA JUMP OVER THE WALL'  
A less elaborate rendition with mini shark's fin, abalone, sea cucumber, conpoy, fish maw, Chinese mushroom and kampong (free range) chicken.

118 per pax

**M503 原味鯊魚骨湯**  
SHARK'S CARTILAGE SOUP  
Double-boiled with chicken, pork, white peppercorns that makes it a rich flavoured soup.

28 per pax

 **M504 泰式煲仔翅**  
THAI-STYLE SHARK'S FIN IN CLAYPOT  
In a soup flavoured with fish sauce, served with crabmeat, shredded conpoy, bamboo fungus and Chinese mushroom, accompanied by a green chilli sauce that packs a punch, enhancing flavours perfectly; served individually.

58 per pax

 **M505 乾貝蟲草花燉雞湯**  
CHICKEN AND CORDYCEP FLOWER SOUP  
Double-boiled with Chinese herb, a popular selection.

20 per pax

**M506 黑蒜珠柱排骨湯**  
BLACK GARLIC SPARE-RIB SOUP  
Double-boiled, with black garlic, yu piu and conpoy, imparting the distinctive aroma of the black garlic.

28 per pax

**M507 四川酸辣羹**  
SZECHUAN HOT AND SOUR SOUP  
A northern Chinese classic - thick soup shredded crabmeat, prawn, Chinese mushroom, tofu, black fungus and preserved vegetable.

18 per pax

 **M508 是日例湯**  
SOUP DU JOUR  
Flavourful home-style daily soup, that's been simmered for hours.

8 per pax

**M501**

Images are for illustration purpose only. 圖片僅供參考用途。

PRAWN & SCALLOP

# 蝦及帶子



M602

M606



- M601 醬皇碧玉帶子** 58 for 3-4 pax  
 X.O. SAUCE SCALLOPS  
 Sautéed with house XO sauce, made from premium ingredients, on a bed of sautéed honey beans.
- M602 豉汁煎釀百花帶子** 78 for 3-4 pax  
 PAN FRIED STUFFED SCALLOPS IN BLACK BEAN SAUCE  
 Stuffed with prawn paste, pan-fried and finished in a black bean sauce.
- M603 蒜蓉粉絲蒸帶子** 58 for 3-4 pax  
 SCALLOP WITH GARLIC AND VERMICELLI  
 Steamed scallop, garlic and glass vermicelli in a light soy sauce.
- M604 黃金蔥爆蝦球** 58 for 3-4 pax  
 GOLDEN PRAWN MEDALLION  
 Deep-fried, coated in a flavourful salted egg sauce, giving it a golden hue.
- M605 金銀蒜香蝦球** 58 for 3-4 pax  
 STIR-FRIED GARLIC PRAWNS  
 Served on a bed of spinach.
- M606 香芒咕嚕蝦球** 58 for 3-4 pax  
 MANGO PRAWNS  
 Lightly battered shelled prawns, deep-fried, finished in a mango sauce, a treat for your tastebuds.
- M607 泰式粉絲蝦煲** 48 for 3-4 pax  
 THAI-STYLE PRAWN IN A CLAYPOT  
 With clear vermicelli, in aromatic Thai flavours and curry leaf.

# 魚 FISH



M701  
M708

- M701 笋壳魚 時價** seasonal price  
 BAMBOO FISH (LIVE)
- M702 龍躉魚 22** per 100g  
 GIANT GROUPER
- M703 龍虎斑 16** per 100g  
 DRAGON GAROUPA (LIVE)
- M704 龍躉魚 12** per 100g  
 DRAGON SEA BASS
- M705 翡翠鱸 12** per 100g  
 JADE PERCH (LIVE)
- M706 高旗巴丁 8** per 100g  
 RIVER PATIN (LIVE)

## 烹飪法 COOKING METHOD

- M707 港式清蒸**  
 HONG KONG STYLE STEAMED IN SUPERIOR SOY SAUCE  
 Garnished with scallion and ginger. This is the most popular method so you can taste the natural flavours of the fish.
- M708 潮州蒸**  
 STEAMED IN 'TEOCHEW' STYLE  
 In a winning broth, deliciously flavoured with pork, salted mustard greens, tofu, tomatoes that will make you want to finish the soup to the last drop.
- M709 豆酥蒸**  
 TAIWANESE STYLE  
 Steamed in a delicious blend of crisp, salted soy bean with chilli, spicy bean sauce, garlic and shallots.
- M710 剁椒蒸**  
 STEAMED WITH CHEF'S CHILLI SAUCE  
 Prepared from chopped red chilli, ginger, garlic, yellow bean paste and Chinese wine.
- M711 薑磨蒸**  
 STEAMED WITH GINGER AND BEAN SAUCE  
 Smothered in minced ginger, steamed on a bed of special bean sauce.
- M712 金銀蒜蒸**  
 STEAMED WITH GOLD AND SILVER GARLIC  
 Steamed and garnished with deep-fried garlic (gold) and minced garlic (silver).

- Chef's Recommendation 廚師首選  
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HONG KONG STYLE BBQ

# 港式燒味



M803

M801 鴻運乳豬  
ROAST SUCKLING PIG

318 whole

M802 北京鴨二味

118 whole  
68 half

PEKING DUCK (IN TWO COURSES)  
1) Crispy skin served rolled in a thin crust, with sweet sauce, accompanied by scallion and cucumber.  
2) Duck meat minced, stir-fried, served in lettuce pouch.

M803 錦繡四喜拼盤

68 for 4-6 pax

SIGNATURE BBQ SAMPLER  
Roast pork, roast duck, cha siu and crispy skin chicken.

M804 脆皮燒鴨

88 whole  
48 half

ROAST DUCK

M805 港式吊燒雞

68 whole  
38 half

CRISPY SKIN CHICKEN

M806 蒜香脆皮乳鴿

48 per pc

ROAST PIGEON  
In a secret recipe marinade, roasted to perfection.

M807 港式燒肉

24

ROAST PORK  
Select cuts of belly pork, roasted till skin is crispy, and meat moist.

M808 蜜汁叉燒

22

CHA SIU (BBQ PORK)  
A departure from Hong Kong style, this recipe has been adapted to the more popular Malaysian version - pork is marinated in dark soy sauce, Chinese wine, roasted, then dipped in molasses, an all time favourite.

M809 燒味雙拼

32

CHEF'S CHOICE BBQ COMBO  
Two BBQ items picked by the chef.



M802



M806

👨‍🍳 - Chef's Recommendation 廚師首選 | pc - piece 每件  
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# 豆腐 蔬及 菜

## TOFU & VEGETABLES

- M901 腐乳上湯金銀奶白** 25  
 BABY CHINESE CABBAGE IN 'FU YU' BROTH  
 Poached in a delicious broth flavoured with white bean paste, with garlic, egg, salted egg and preserved egg.
- M902 乾貝絲勝瓜豆腐** 24  
 TOFU AND LOOFAH SQUASH IN CLAYPOT  
 Braised with diced chicken, shredded conpoy, garlic and Chinese celery.
- M903 香茅炒三菌** 24  
 THREE MUSHROOMS WITH LEMONGRASS  
 Shimeji, shitake, drumstick mushroom wok fried, subtly flavoured with a hint of lemongrass.
- M904 五湖翠景** 24  
 CRUNCHY 5  
 Stir-fried lotus root, lily bud, sweet peas, pumpkin and macadamia nut.
- M905 香港時蔬** 22  
 HONG KONG SEASONAL VEGETABLES  
 Choose from a selection of imported vegetables, and then choose a method of preparation - wok fried with garlic; in oyster sauce; poached in house-made broth; steamed.
- M906 高原時蔬** 18  
 HIGHLAND GROWN VEGETABLES  
 Locally grown, prepared the way you like.



M903

M901



# 粉 及麵 飯

## RICE & NOODLES

M1003



- M1001 生蝦煎生麵或湯麵** 18 per 100g (min 300g)  
 FRESH WATER PRAWN WITH NOODLES  
 aka giant river prawn, found in the Indo Pacific regions, popular because of its succulent meat, rich and creamy tomalley.  
 a) Half prawn in shell on crispy noodle in a thick gravy with egg.  
 b) Half prawn in shell in our house special prawn soup.
- M1002 招牌蚧肉雞絲撈生麵** 30  
 HOUSE SPECIAL CRABMEAT AND CHICKEN NOODLE  
 Shredded crabmeat and diced chicken on noodle tossed in a light broth.
- M1003 招牌滑蛋河** 20 per pax (min 2 pax)  
 SIGNATURE CANTONESE STYLE HOR FUN  
 Flat noodle in thick egg gravy, with prawn, scallop, giant clam, cha siu (bbq pork) and vegetable; this a very popular Malaysian way to prepare flat rice noodle.
- M1004 家鄉駕鴛米** 28  
 FRIED 2 KINDS VERMICELLI  
 Glass noodle and rice noodle stir-fried with seafood, Chinese celery, bean sprout, with a hint of dried shrimp.
- M1005 豉油王炒麵** 22  
 WOK FRIED NOODLES WITH SUPERIOR SOY SAUCE  
 With bean sprout and scallion, a simple dish, but tasty and satisfying.
- M1006 乾燒伊府麵** 26  
 BRAISED E-FU NOODLE  
 Slow-braised in light oyster sauce with straw mushroom and yellow chives, of mild flavours.
- M1007 揚州炒飯** 24  
 YANG CHOW FRIED RICE  
 A classic fried rice with diced shrimp, cha siu (bbq pork), egg and scallion.

M1002



👨‍🍳 - Chef's Recommendation 廚師首選 | pax - person 每位  
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M1104

# 甜品

DESSERT

- M1101** 冰花炖燕窝 68 per pax

DOUBLE-BOILED BIRD'S NEST  
With red dates in rock sugar. Served hot or cold. This is the ultimate delicacy in desserts.
- M1102** 紅蓮燉雪蛤 15 per pax

DOUBLE-BOILED HASMA WITH RED DATE  
Hasma is fatty tissue from frogs, a delicacy, popular for its nutritious values.
- M1103** 鮮人參燉雪梨 10 per pax

BOILED CHINESE PEAR WITH FRESH GINSENG  
Clear, not too sweet, served hot.
-  **M1104** 生磨杏仁露 10 per pax

CREAM OF ALMOND  
House-made from a purée of Chinese and American almonds.
- M1105** 香滑紅豆沙 6 per pax

RED BEAN DESSERT SOUP  
Flavoured with a hint of dried Chinese orange peel which is a delicacy.
-  **M1106** 牛油果鍋餅 15

AVOCADO CHINESE PANCAKE  
Pan-fried with avocado paste filling, cut into 10 pieces.
- M1107** 豆沙或蓮蓉鍋餅 12

CHINESE PANCAKE  
Pan-fried, with lotus paste or red bean paste filling; cut into 10 pieces.
- M1108** 時令芒果拼盤 25

MANGO COMBO  
Fresh fruit platter of mango and local fruit.

富臨門

MARCO POLO CHINESE CUISINE

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