



蛇

EQ

PROSPERITY
LUCK
FORTUNE

兴旺 好运 富裕

14 JANUARY - 12 FEBRUARY 2025

2025年1月14日 - 2月12日



New Beginnings 新年伊始

The Year of the Snake is believed to be a time of transformation and unprecedented growth. As the Number 1 Hotel in Kuala Lumpur for three consecutive years, EQ knows a thing or two about good impressions. That is why this year's Lunar celebration offers the best of everything. From the elegant dining experience of the Golden Phoenix pop-up restaurant, innovative *yee sang* options, ultra-luxurious *poon choy*, perfectly-designed set menus and unrivalled Cantonese and Szechuan cuisine, goodwill and prosperity are bound to be guests at every table.

Together with our impressive collection of Chinese New Year gifts and the RM200 dining credits which come with our special room promotions (more about this on our website), we have done everything possible to make sure abundance is yours this year.

On behalf of my team, I wish you the most auspicious of years, and look forward to welcoming you to EQ

人们相信蛇年代表着变革和不同以往的发展。作为连续三年蝉联吉隆坡第一桂冠的酒店，EQ 深谙讨个好彩头的重要。也据此为蛇年农历新春准备了最好的庆祝活动。从一年一度金凤凰中餐厅典雅大气的餐饮体验、充满新意的鱼生组合、豪华丰盛的盆菜、用心设计的套餐菜单，以及口味无可挑剔的粤菜川菜美味，每张餐桌都满载吉祥如意的美好祝愿。

此外令人印象深刻的春节系列礼品，以及入住客房即可获赠 200 令吉金凤凰餐厅消费抵用券的特别节日礼遇（请访问官网获取详情），都是全力为您恭贺新春增添喜庆的诚意。

我谨代表我的团队祝您新春吉祥如意，期待您光临 EQ。

GERARD WALKER
General Manager 总经理

Chinese New Year Happenings

农历春节庆祝活动

The Lions Are Coming!
喜庆舞狮!



FIRST DAY LION DANCE

Welcome the Year of the Snake with a majestic lion dance performance on the First Day of Chinese New Year.

大年初一，以精彩的舞狮，开启蛇年新春的序幕。

29 JANUARY 2025 | 10AM - 11AM
2025年1月29日 | 上午10-11时

CHAP GOH MEI

The lions will dance again on the Chinese equivalent of Valentine's Day to bring the festivities to an auspicious end.

正月十五元宵节，相当于中国情人节的日子，舞狮为节庆画上圆满的句号。

12 FEBRUARY 2025 | 6PM - 7PM
2025年2月12日 | 傍晚6-7时



Golden Phoenix



Golden Phoenix Pop-up Restaurant 金凤凰餐厅年度回归

14 JANUARY - 12 FEBRUARY 2025 | 12PM - 3PM | 6PM - 11PM | LEVEL 1
2025年1月14日 - 2月12日 | 午间12-3时 | 晚上6-11时

This Year of the Snake, Golden Phoenix will make a return to EQ as a special pop-up restaurant which will serve a menu which draws from its 50-year-old culinary heritage, as well as debuting new dishes for Chinese New Year. Enjoy a variety of *yee sang*, magnificent *poon choy*, and set menus to please every palate. Book now for reservations.

农历蛇年，金凤凰中餐厅迎来限时年度回归，奉上其逾50年历史的经典名菜以及今年新春的创新佳肴。从选择多样的鱼生、丰盛美味的盆菜，以及定制套餐等，满足不同口味。立即预订。



FOR RESERVATIONS
扫码订座



Golden Phoenix



澳洲龙虾捞生 | 生意兴隆蛇年到
Fresh Australian lobster yee sang

招财进宝起捞生

Yee Sang

4-6 位 persons 8-10 位 persons

空运三文鱼海蜇捞生 欢欢喜喜迎新年 Norwegian salmon and jellyfish yee sang	168	268
天下第一捞 五湖四海起共来 Fabulous fruit, red dragonfruit sauce yee sang	128	228
10头鲍鱼捞生 包篮万有享财富 10-head abalone yee sang	228	328
加拿大象拔蚌捞生 温情祝福在一起 Fresh Canadian geoduck yee sang (Two days advance order)	388	488
澳洲龙虾捞生 生意兴隆蛇年到 Fresh Australian lobster yee sang (Two days advance order)	488	668

ADD-ON 增加

每百克 per 100 gram

澳大利亚龙虾 Australian lobster	118
波士顿龙虾 Boston lobster	98

每份 per portion

10头鲍鱼 (10只) 10-head abalone (ten pieces)	138
北海道扇贝 (3只) Three Hokkaido scallops	68
三文鱼 Salmon	48
海蜇 Jellyfish	48
脆银针鱼 Whitebait	38
卜脆 Crispy fritters	8

An additional charge of RM15 per order is applicable for takeaway yee sang
鱼生外带须每单额外支付15令吉。

Golden Phoenix signature dish 金凤凰招牌特色菜



Golden Phoenix



洪福齐来年年好 | 螺头干贝花胶炖鸡汤
Double-boiled dried conch soup with
dried scallops and fish maw

福如東海素宴 Vegetarian Feast

温情祝福在一起 | 彩虹翡翠蔬果齐捞生
Deluxe fruit and vegetable yee sang

鲜衣怒马百财升 | 鲜菇马蹄娃娃菜炖汤
Double-boiled baby cabbage soup
with water chestnuts and mushrooms

鱼跃龙门鸿图大展 | 鳳梨龙眼糖醋鱼
Sweet and sour bean curd,
pineapple and longan

红火佳年庆有余 | 四川宫保豆腐
Stir-fried bean curd in
Szechuan-style

福财就手自然来 | 碧绿蔬菜卷福袋
Braised assorted mushrooms
with money bags

福寿延年运平安 | 金汤焖长寿面
Braised noodles with
white fungus in pumpkin

甜甜蜜蜜喜乐融融
锦鲤年糕 | 莲蓉牡丹酥 | 姜茶汤圆
Golden Phoenix rice cake
Baked peony lotus seed paste
Hot ginger tea with glutinous rice ball

RM188 per person | Minimum four persons
188令吉每位 | 最低四位起订

四时平安宴 Peaceful Seasons

欢欢喜喜迎新年 | 空运三文鱼海蜇捞生
Norwegian salmon and jellyfish yee sang

贺岁迎财百业发 | 鲍鱼虫草花干贝花胶炖鸡汤
Double-boiled chicken soup
with cordyceps, abalone, and fish maw

蓬勃好运顺风行 | 豉油皇爆老虎虾
Wok-fried tiger prawns with
dark soy sauce

宝珠银钱盈满堂 | 三鲜焖长寿面
Braised seafood with noodles
and crab meat sauce

甜甜蜜蜜乐融融 锦鲤年糕 | 莲蓉牡丹酥 | 红豆沙汤圆
Golden Phoenix rice cake
Baked peony lotus seed paste
Hot red bean with glutinous rice ball

RM168 per person | Minimum four persons
168令吉每位 | 最低四位起订

Available for lunch only
仅适用于午餐

金玉满堂宴 Rich Fortune

包罗万象财升发 | 十粒鲍鱼捞生
Ten-head abalone yee sang

玉液琼浆展鸿图 | 龙皇捌珍海味羹
Braised superior sea treasures
with supreme chicken broth

返乡贺岁迎新春 | 古法家乡式蒸老虎斑
Steamed tiger grouper with
cordyceps flower and red dates

一世鸿运喜当头 | 樱花蝦芋香荷叶饭
Fried rice with chicken, dried shrimp,
yam and mushrooms wrapped
in lotus leaf

甜甜蜜蜜乐融融
锦鲤年糕 | 莲蓉牡丹酥 | 姜茶汤圆
Golden Phoenix rice cake
Baked peony lotus seed paste
Hot ginger tea with glutinous rice ball

RM198 per person | Minimum four persons
198令吉每位 | 最低四位起订

Available for lunch only
仅适用于午餐

喜庆团圆宴 Happy Reunion

欢欢喜喜迎新年 | 空运三文鱼海蜇捞生
Norwegian salmon and jellyfish yee sang

贺岁迎新百家鲜 | 红烧花胶珍宝海味羹
Braised dried assorted seafood soup
with fish maw

连年有馥好佳年 | 菜香式蒸红鲷鱼
Steamed red snapper with pickled cabbage
and minced chicken

🍷 鳳凰臨門喜開懷 | 香蒜麻辣芝麻燒雞
Roasted sesame chicken with fragrant garlic
and spicy vinegar sauce

金碧輝煌滿堂聚 | 黃金粟咸蛋焗蝦
Deep-fried prawns with salted egg yolk
and sweet corn

🍷 发财罗汉祝平安 | 蚝豉发菜什菌罗汉鲍鱼
Braised assorted mushrooms, sea moss,
and abalone with dried oyster

金银珠宝铺满地 | 极普三鲜炒香饭
Fried rice with seafood, vegetables
and X.O sauce

甜甜蜜蜜喜乐融融 锦鲤年糕 | 莲蓉牡丹酥 | 姜茶汤圆
Golden Phoenix rice cake
Baked peony lotus seed paste
Hot ginger tea with glutinous rice ball

RM288 per person | Minimum four persons
288令吉每位 | 最低四位起订

吉祥如意宴 Bright Auspicious

包罗萬相贺新岁 | 十粒鲍鱼捞生
Ten-head abalone yee sang

花好月圆庆新年 | 花胶松茸菇干贝炖鸡汤
Double-boiled chicken soup with matsutake
mushroom and fish maw

返乡迎新送旧岁 | 古法家乡式蒸老虎斑
Steamed tiger grouper with cordyceps flower
and red dates

福财就手自然来 | 果木低温烟熏鸡肉卷生菜
Apple wood-smoked chicken roulade with
barbecue sauce, mixed mesclun lettuce

蓬勃好运顺风行 | 豉油皇爆草蝦
Wok-fried tiger prawns with dark soya sauce

🍷 碧綠輝煌滿乾坤 | 发菜蚝豉龙船海参福袋
Braised whole sea cucumber with dried oyster
and sea moss

三世财幅运绵长 | 三鲜焖长寿面
Braised seafood with noodles and
crab meat sauce

迎春如意庆吉祥 锦鲤年糕 | 莲蓉牡丹酥
冷冻雪梨红枣银耳
Golden Phoenix rice cake
Baked peony lotus seed paste
Chilled peach with white fungus and red dates

RM388 per person | Minimum four persons
388令吉每位 | 最低四位起订

鸿运发财宴 Wealth Treasures

🍷 温情祝福在一起 | 天下第一捞 扇贝海蜇
Seasonal fruits, red dragon fruit,
Hokkaido scallops, jellyfish yee sang

洪福齐天运连年 | 螺头干贝花胶炖鸡汤
Double-boiled dried conch soup with
dried scallops and fish maw

魚翔八方萬里財 | 頭抽港式蒸雪魚
Hong Kong-style steamed cod fish with
superior soya sauce

黃金遍地月光明 | 南祥金牌燒鴨
Barbecued whole crispy roast duck

龙福鴻禧旺四方 | 順德黃焖波士頓龙虾
Stewed Boston lobster in supreme
oyster sauce Shunde-style

🍷 事事升发百花艳 | 蚝豉发菜辽参五头鲍鱼
Braised sea cucumber with moss,
dried oyster and five-head abalone

丰衣足食财兴旺 | 贵都招牌白切鸡饭
EQ signature boiled chicken rice
with condiments

双辉拱照映喜福 锦鲤年糕 | 莲蓉牡丹酥 | 六味炖桃胶
Golden Phoenix rice cake
Baked peony lotus seed paste
Double-boiled six treasures with peach gum

RM488 per person | Minimum four persons
488令吉每位 | 最低四位起订

风生水起宴 Great Prosperity

生意兴隆蛇年利 | 象拔蚌捞生
Fresh geoduck yee sang

金銀珠寶鋪滿地 | 順德黃焖山珍海味
Stewed assorted dry seafood in
supreme oyster sauce Shunde-style

🍷 風調雨順連年餘 | 港式蒸紅東星斑
Steamed star grouper with superior soya sauce

金錢元寶堆滿盆 | 藥材富貴炆原只鴨
Traditional stewed whole duck
in Chinese herbs

錦衣玉食財運旺 | 金絲奶油澳洲龍蝦炸包子
Wok-fried butter cream Australian lobster
with egg yolk floss and deep-fried buns

掌上榮華添富貴 | 玉環萝卜瑤柱花膠烩五頭鮑魚
Braised white radish with sundried scallops,
fish maw and five-head abalone

一世鴻運喜當頭 | 澳洲龍蝦焗香港伊面
Braised Australian lobster head with
Hong Kong e-fu noodles and crab meat

新春喜樂蜜意濃 錦鯉年糕 | 蓮蓉牡丹酥 | 愛玉冰香茅冻
Golden Phoenix rice cake
Baked peony lotus seed paste
Sweetened chilled lemongrass jelly
and lime juice

RM688 per person | Minimum four persons
688令吉每位 | 最低四位起订



Golden Phoenix



北京片皮鸭 (两吃)
Traditional roast duck

北京片皮鸭 (两吃)

Traditional Roast Duck (TWO WAYS OF SERVING)

RM288 per bird | RM288令吉每只

脆皮片皮鸭卷饼搭配黄瓜丝、香葱丝、甜面酱。
Sliced crispy duck skin wrapped in crepes,
with cucumber, spring onions, and sweet bean sauce

请选择您喜欢的鸭架做法。
Please select your preferred preparation for the duck meat.

炒姜葱
Sautéed with spring onions and ginger in oyster sauce

炒鸭蓉
Wok-fried minced duck meat with assorted vegetables

炒四川宫保
Stir-fried kung poh sauce Szechuan-style served
with fried buns

炒饭 炒面
Fried rice or fried noodles

丰盛团聚鲍鱼盆菜

Premium Poon Choy

RM588 per portion for 6 persons | 588令吉供6位享用

10头鲍鱼, 海参, 日本干贝, 明虾, 烧鸭, 白切鸡, 蚝豉, 鱼鳔, 琵琶豆付, 螺片, 发菜, 娃娃菜, 冬菇, 白萝卜, 豆泡, 杏鲍菇, 芋头, 福袋
Ten-head abalone, sea cucumber, Japanese dried scallops, king prawns, roasted duck, steamed chicken, sea moss, pipa tofu, dried oysters, fish maw, top shell slices, baby cabbage, mushrooms, white radish, Japanese tofu puffs, oyster mushrooms, yam, money bags.

Available for takeaway at RM688 | 688令吉提供外带



丰盛团聚鲍鱼盆菜
Premium poon choy

厨师特别推荐新年菜单

A la Carte Menu

汤 Soup

每位 Per person

鲍鱼花炖虫草花炖鸡汤

Double-boiled chicken soup with cordyceps, abalone, fish maw

108

珍宝海味羹带子球

Braised dried scallop soup, assorted seafood with scallop balls

88

极品鲍鱼 干鲜 Abalone and Dried Seafood

❶ 蚝皇原只鲍鱼刺参 (5头)

Braised whole five-head abalone, sea cucumber and sea moss

228

黄焖花胶烩刺参

Stewed fish maw and sea cucumber in superior stock

188

扇贝 大虾 龙虾 Scallops, Prawns and Lobster

每百克 Per 100 gram

金丝奶油澳洲龙虾, 炸包子

Wok-fried Australian lobster, egg yolk floss and buns
(Two days advance order)

68

顺德黄焖波士顿龙虾

Stewed Boston lobster in supreme oyster sauce Shunde-style

48

每份 Per portion

豉油皇爆生蝦

Wok-fried river prawns with dark soya sauce (3 pieces)

188

黄金粟咸蛋焗虾

Deep-fried prawns with salted egg yolk and sweet corn

88

金丝奶油澳洲龙虾, 炸包子

Wok-fried Australian lobster, egg yolk floss and buns

❶ Golden Phoenix signature dish 金凤凰招牌特色菜



回家贺岁迎春 | 古法家乡式蒸老虎斑
Steamed tiger grouper with cordyceps flower and red dates

海鱼 Fish

	每百克 Per 100 gram
雪鱼 Cod	38
虎斑 Sea tiger grouper	28

海鲜烹调法 CHOICE OF COOKING STYLE:

港式清蒸 Steamed with superior soya sauce


古法家乡式蒸 Cordyceps flower and red dates

油浸 Deep-fried with superior soya sauce

菜香式蒸 Pickled cabbage and minced chicken

家禽 Poultry

	每份 Per portion	
果木低温烟熏鸡肉卷及混合生菜 Smoked chicken roulade, mixed mesclun lettuce, barbecue sauce	78	

 港式脆皮吊烧鸭 Traditional crispy roast duck with plum sauce	半只 Half	整只 Whole
	98	188

香蒜麻辣芝麻烧鸡 Roasted sesame chicken with fragrant garlic and spicy vinegar sauce	半只 Half	整只 Whole
	78	138


蔬菜豆腐 Vegetables and Bean Curd


	每份 Per portion
西兰花炒蛋白蝦球 Sauteed egg white with prawns and broccoli	88
蟹肉鲜菇扒琵琶豆腐 Pipa tofu, bean curd with crab meat and assorted mushrooms	68
碧绿时蔬 - 西兰花、芦笋、小白菜 Seasonal vegetables - broccoli, asparagus, pak choi	38

米饭及面条 Rice and Noodles

鲍螺蚧肉干烧香港伊面 Braised Hong Kong e-fu noodles with Alaskan crab meat and conch meat	88
极酱三鲜炒香饭 Fried rice with seafood, vegetables and X.O sauce	68
蚝豉河叶糯米饭 (1粒) Dried oyster glutinous rice in lotus leaf (1 piece)	28

甜点 Dessert

冷冻雪梨红枣银耳 Chilled Korean peach with white fungus and red dates	28
 锦鲤年糕 Golden Phoenix rice cake	18
莲蓉牡丹酥 Baked peony lotus seed paste	18
姜茶汤圆 Hot ginger tea with glutinous rice ball	18

 Golden Phoenix signature dish 金凤凰招牌特色菜



Prosperity Begins With Peace of Mind

心静 福来 财升

14 JANUARY - 12 FEBRUARY 2025 | 2025年1月14日 - 2月12日

This year, tap into the wisdom of the Snake and allow yourself the freedom to enjoy the company of your guests while leaving the rest to us. Just tell us the number of guests and let us work our magic. From the decor to the menu, you will be amazed at how good we are at what we do.

蛇年新春的聪明选择，便是让自己自由自在地享受和亲朋相聚的美妙时光，把一应琐碎繁重交给我们打理。您只需告诉我们客人的数量，让我们施展功法。从装饰到菜单，我们专业出色的表现一定可以赢得您的赞赏。

OUTDOOR CATERING BY EQ 外卖服务

If home is where you want the celebration to be, our highly experienced team will bring the festivities to you according to your requirements.

如果您想在家里举办庆祝活动，我们经验丰富的团队将根据您的需要上门服务，满足您的预期。

BOOK NOW FOR AN ULTIMATE DINING EXPERIENCE

立即预订享受至尊餐饮服务

Talk to our experts at catering@kul.equatorial.com or contact us at +60 3 2789 7331 today.

联系我们专业的外卖服务团队 catering@kul.equatorial.com 或拨打 +60 3 2789 7331。

BOTTEGA

Tea-off the New Year 新年茶会

14 JANUARY - 12 FEBRUARY 2025 | 2025年1月14日 - 2月12日

Savour the flavours of the Lunar New Year, Bottega-style. Tuck into an afternoon tea for two with hand-crafted delicacies which draw on the rich traditions of the orient, accompanied by the finest teas by Ronnefeldt, and aromatic brews by illy.

以波特嘉酒廊特有的方式赋予农历新春不一样的风味。享用双人下午茶，品尝汲取东方传统工艺手工精制的点心，佐以德国Ronnefeldt隆纳菲顶级茗茶以及illy 意利的醇香咖啡。

CHINESE NEW YEAR AFTERNOON TEA 农历新春下午茶

MONDAY - SATURDAY 12PM - 2.30PM | 3PM - 5PM

周一至周六 | 午间12:00 - 2:30时 | 下午 3:00 - 5:00时

SUNDAY | 3PM - 5PM

周日 | 下午 3:00 - 5:00时

RM99+ PER PERSON | RM198+ PER SET FOR TWO PERSONS

每位 99令吉 | 双人套 198令吉

Inclusive of freshly brewed illy coffee and Ronnefeldt tea

包含冲压 illy 意利咖啡或德国隆纳菲茗茶



FOR RESERVATIONS
扫码订座

Prosperous Exclusivity

旺财尊享

Let your Lunar New Year gifting stand out with our specially designed, limited edition ang pow packets. Claim yours with spends of RM388 at Golden Phoenix Pop-up Restaurant or the purchase of any of our retail hampers.

选择我们独家设计限量版「利是封」令您的新年贺礼脱颖而出。在金凤凰中餐厅或者零售厅礼篮消费满 388 令吉，即可领取「利是封」。



FOR RESERVATIONS
扫码订座

All prices are in Ringgit Malaysia and subject to prevailing government taxes. Pictures shown are for illustration purpose only. Actual product may vary from picture shown. 所有标价均为马来西亚令吉，且需加收现行税费。图片为展示设计所需仅供参考。实际产品可能与图片呈现有所不同

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