

金樓



GOLDEN HAPPINESS RESTAURANT



GOLDEN HAPPINESS RESTAURANT



在金喜楼，每道美食都是故事的开端，勾勒出几代人的记忆和情感。

自1989年成立以来，金喜楼一直秉承职人精神，将对福州传统美食的执着与对品质的严格把关融入到每道菜肴之中。在选材上，我们始终选择最新鲜、上乘的食材，确保每一位顾客都品尝到最美味的佳肴，这是我们引以为傲的荣耀。

厨师们不仅尊重传统菜肴的精髓，更在创新中探索着新的可能性。每一份菜单的研发都是对传统的致敬，也是对未来的展望，让金喜楼始终焕发新鲜与活力。

在金喜楼的餐桌上，见证了无数珍贵的时刻。无论是家庭聚餐，朋友相聚，还是商务宴请，每一次的用餐都是一次美好的体验，让每一位光临金喜楼的顾客都能感受到家的温暖与美好。

At Golden Happiness Restaurant, every dish tells a story, weaving together the memories and emotions of generations. Since its establishment in 1989, Golden Happiness Restaurant has embraced the artisanal spirit, infusing dedication to traditional Foochow cuisine and meticulous attention to quality into every dish. We carefully select the freshest, finest ingredients to ensure that every guest experiences the most delectable flavors, a testament to our pride.

Our chefs not only respect the essence of traditional dishes but also explore new culinary possibilities through innovation. Each menu creation pays homage to tradition while looking towards the future, ensuring that Golden Happiness Restaurant remains vibrant and fresh.

At the tables of Golden Happiness Restaurant, countless cherished moments have unfolded. Whether it's a family gathering, a reunion with friends, or a business banquet, each dining experience is a celebration of joy, leaving every guest feeling the warmth and comfort of home.

红糟鸭

Foochow Braised Duck in
Fermented Red Rice Wine

—
经典福州味，选用优质番鸭，
肉香糟香，越吃越香

A classic Foochow dish with premium duck.
Richly layered with the depth of aged red wine

RM90
Large 份

+RM2 Per Pcs / 片
Add on Kompia 加光饼



福州经典



FOOCHOW CLASSIC



臭积柴墨鱼干炖猪脚汤(预定)

Dried Cuttlefish &
Pork Trotter Herbal Broth (Pre-order)

—
将福州先辈下砂拉越的历史，
浓缩成一碗暖心暖胃的汤

A slow-simmered, comforting bowl that encapsulates
the history of Foochow ancestors' journey to Sarawak.

RM200

Large /份



传统手炒芋泥

Handmade Yam Dessert

坚持纯手工炒制，芋香软糯真好吃!

A delightful dessert of meticulously hand-fried taro puree, fragrant and velvety!

RM26

Per Pcs /一粒



选用优质槟榔芋头

Made with premium Pinang taro



先蒸，掺和，炒制，
捏揉，再蒸，5大手工步骤，
方出一碗好芋泥

Steamed, blended, stir fried,
hand kneaded, then steamed again.
Five handcrafted steps create every
bowl of silky taro paste



福州经典



FOOCHOW CLASSIC

金♥囍呈现

10 SIGNATURE DISHES OF GOLDEN HAPPINESS



海味一品煲

Braised Assorted Seafood

食材精贵且一汇，一品其中好滋味
Indulge in one pot of premium ingredients
bursting with exquisite flavours

RM120
Small 小

RM260
Medium 中

RM330
Large 大



龙船拼盘

Dragon Boat Platter

特色小食组成龙船，味道注定不平凡!
A boat of assorted specialties promising
an extraordinary taste of sensation!

RM170
Medium 中

RM290
Large 大



富贵大虾球
Golden Prawn Ball

RM13 粒 (5粒起售)
Per Pcs (5pcs min)



海味四宝
Four Treasure Soup

RM35 盅 (2盅起售)
Per Pcs (2pcs min)



加帛野生白丁鱼
Kapit Wild Patin Fish

RM20
Per 100g (每100克)



蒜米贵豆苗
Stir Fried Baby French Beans
with Garlic / No Garlic

RM28 | RM50 | RM70
Small 小 | Medium 中 | Large 大



金❤一支骨
Golden Pork Rib in Pieces

RM8 支 (3支起售)
Per Pcs (3pcs min)



香焖猪脚猪肚
Braised Pork Trotters & Stomach

RM115
Large /份



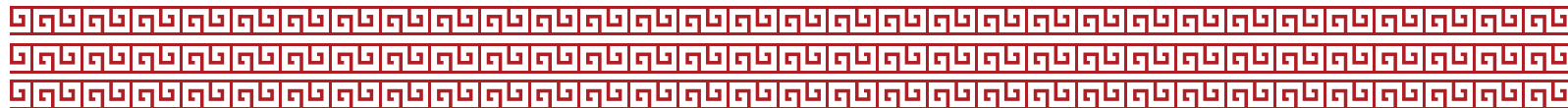
酸甜咕老肉
Sweet & Sour Pork

RM22 | RM42 | RM65
Small 小 | Medium 中 | Large 大



香焖牛肉金钱肚萝卜煲
Braised Beef & Golden Coin Tripe with White Radish

RM135
Large /份



龙船拼盘

Dragon Boat Platter

—
特色小食组成龙船，味道注定不平凡!

A boat of assorted specialties promising
an extraordinary taste of sensation!

RM170

Medium 中

RM290

Large 大

 (需等待20-30分钟)
(Kindly allow 20-30mins)

SIGNATURE DISH IN GOLDEN HAPPINESS
金呈现

人气必点
Highly Popular



火炎拼盘

Hot Seafood Platter

精选八种海鲜总汇，一拼八方来相会

Enjoy eight seafood delights bursting with savoury goodness

RM120

Small 小

RM260

Medium 中

RM330

Large 大

(需等待20-30分钟)

(Kindly allow 20-30mins)



白灼鲜虾
Fresh White Shrimp



北海道扇贝
Hokkaido Scallop



手工鱼胶
Homemade Fish Paste



特级海芦笋
Premium Sea Asparagus



阿根廷鱿鱼
Argentine Squid



特级花胶
Premium Fish Maw



软糯牛筋
Soft & Tender
Beef Tendon



精选海参
Sea Cucumber





金囍拼盘

Golden Happiness Platter

金喜拼盘好食材，吃过拼盘还想来

Golden Happiness' exquisite ingredients leave you craving more

RM120

Medium 中

RM170

Large 大



(需等待20-30分钟)

(Kindly allow 20-30mins)



沙叻冰菜

Salad Iceplant

清凉无负担又开胃，酸酸甜甜好滋味

Light and appetising, with refreshing sour and sweet flavours

RM24

Small 小

RM45

Medium 中

RM55

Large 大

芋角

Taro Dumpling

RM3 粒 (5粒起售)
Per Pcs (5pcs min)

海蜇皮蛋

Jellyfish With Preserved Egg

RM22 粒 (5粒起售)
Small 小

RM42 Medium 中

RM55 Large 大

金囍烧卖

Golden Siu Mai

RM2.50 粒 (5粒起售)
Per Pcs (5pcs min)



猪肚炖鲜乌鸡汤

Steamed Black Chicken Soup
with Pork Stomach

新升级
A Fresh Upgrade

一口鲜炖乌鸡汤，养颜美容自然带光

A sip of freshly steamed black chicken soup,
nourishing and glowing

RM18 盅/Per Pax

臭积柴墨鱼干炖猪脚汤(预定)

Dried Cuttlefish &
Pork Trotter Herbal Broth (Pre-order)

将福州先辈下砂拉越的历史，
浓缩成一碗暖心暖胃的汤

A slow-simmered, comforting bowl that encapsulates
the history of Foochow ancestors' journey to Sarawak.

RM200

Large /份



福州红酒鱼丸汤

Fishball Soup with
Foochow Red Wine

鱼丸爽滑有弹性，吃过就知道名不虚传

Bouncy fish ball, worth the hype in just one bite.

RM25

Small 小

RM45

Medium 中

RM58

Large 大



新升级
A Fresh Upgrade





海味四宝

Four Treasure Soup

海味四宝尝一口，浓鲜醇厚佛不走。

Full-bodied and brimming with the ocean's finest.
Rich, mellow flavour that lingers.

RM35 盅 (2盅起售)
Per Pax (2 pax min)



福州豆腐海蛎羹

Foochow Tofu Soup with Oyster

RM25 | **RM40** | **RM55**
Small 小 | Medium 中 | Large 大

海参羹

Sea Cucumber Soup

RM28 | **RM55** | **RM75**
Small 小 | Medium 中 | Large 大

药材炖鲜鸡汤 (预定)

Herbal Steamed Chicken Soup
(Pre-order)

RM80 Normal Chicken / 肉鸡
RM145 Free Range Chicken / 菜园鸡

盅仔翅

Shark Fin Soup

鲜美鱼翅一盅，福星高照财运亨通
Individual serving of thick, scrumptious
fin soup for good fortune and prosperity

RM30 盅 (2盅起售)
Per Pax (2paxs min)

极品盅仔鲍翅

Supreme Shark's Fin Soup

三十年老师傅秘制排翅，人生值得豪华一次！
Thirty years of mastery in every bowl of signature
shark's fin, a once-in-a-lifetime indulgence

RM120
Per Pax /盅

鱼翅羹

Shark Fin Soup

RM120	RM180	RM250
Small 小	Medium 中	Large 大

海味一品煲

Braised Assorted Seafood

—
食材精贵且一汇，一品其中好滋味

Indulge in one pot of premium ingredients
bursting with exquisite flavours

RM120
Small 小

RM260
Medium 中

RM330
Large 大





富贵大虾球

Golden Prawn Ball

秘制酱汁裹上大虾球，想到就口水直流!

King prawn ball drizzed with a mouthwatering secret sauce

RM13 粒 (5粒起售)
Per Pcs (5pcs min)

SIGNATURE DISH IN GOLDEN HAPPINESS
金呈现

人气必点
Highly Popular



酸辣鱼鳔

Sour and Spicy Fish Maw

酸得刚好，胡椒微辣提香，
鱼鳔软中带韧口感Q弹，开胃第一选!

Balanced sourness with a hint of pepper.
Soft yet springy, the perfect appetite opener!

RM55	RM85	RM120
Small 小	Medium 中	Large 大

FOOCHOW CLASSIC IN GOLDEN HAPPINESS
福州经典

招牌芝士大白虾

Signature Cheese Prawn

芝士遇上大白虾，烤至芝士焦香，
味道怎么可以这么搭！

When cheese meets large prawns, baked until
golden and fragrant, the flavours blend perfectly!

RM13 只 (5只起售)
Per Pcs (5pcs min)



(需等待20-30分钟)
(Kindly allow 20-30mins)



福州红酒蛋白蒸白虾

Steamed Prawn with Egg whites
& Foodchow Red Wine

一口虾一口蛋，蛋美虾鲜金不换

A bite of prawn, a bite of egg - the perfect blend of
flavor and tenderness

RM11 只 (5只起售)
Per pcs (5pcs min)



(需等待20-30分钟)
(Kindly allow 20-30mins)





海参炒蛋蓉

Scrambled Eggs with Sea cucumber

记得加点醋，保证胃口大开!

A touch of vinegar for a truly hearty appetite!

RM38
Small 小

RM65
Medium 中

RM85
Large 大



大蒜蛋炒白虾

Stir Fried Prawn with
Leek & Eggs

传统福州做法，古早的味道，
妈妈的魔法

Iconic Fuzhou delicacy,
the taste of yesteryears

RM11 只 (5只起售)
Per pcs (5pcs min)

贵豆苗虾球 (海螺)

Baby French Beans with
Prawn ball (Top Shell)

贵豆苗配上大虾球，口味清爽，
不吃精光不罢休

Crunchy baby french beans and succulent shrimp
balls make a refreshing and enjoyable pairing

虾 (Prawn)

RM45
Small 小

RM75
Medium 中

RM115
Large 大

海螺 (Top shell)

RM38
Small 小

RM55
Medium 中

RM75
Large 大

咸蛋王大白虾 (西施，椒盐)

Salted Egg Prawn
(Egg yolks shredded, Salted & Pepper)

RM11 只 (5只起售)
Per Pcs (5pcs min)

金银大虾球

King Prawn Ball in Two taste

RM110
Small 小

RM178
Medium 中

RM280
Large 大

兰花红烧海参

Braised Sea Cucumber with Broccoli

RM110
Small 小

RM180
Medium 中

RM320
Large 大



厨师推荐
Chef's special

砂锅生焗白丁鱼(预定)

Claypot Slow-Braised Patin Fish
(Pre-order)

砂锅慢火生焗，最大程度保留野生白丁的风味，值得一试！

Slow-cooked in a claypot over gentle heat to preserve the fullest flavor of wild-caught patin fish.
Worth trying!

RM280

Large /份

加帛野生白丁鱼

Kapit Wild Patin Fish

煮法: 清蒸, 潮州蒸, 咖喱

Cooking style : Soy Sauce Based, Teochew Style, Curry

RM20 (每100克)

Per 100g

加帛野生打巴鱼

Kapit Wild Tapa Fish

煮法: 清蒸, 潮州蒸, 咖喱

Cooking style : Soy Sauce Based, Teochew Style, Curry

RM13 (每100克)

Per 100g



人气必点
Highly Popular



本地富贵鱼

Tilapia Fish

煮法: 清蒸, 潮州蒸, 咖喱,
醋吊, 酸甜, 干煎

Cooking method : Soy Sauce Based,
Teochew Style, Curry, Calamansi Style,
Sweet & Sour, Pan Fried

RM85

Per Pcs 一只

黑昌鱼

Black Pomfret Fish

煮法: 咖喱, 醋吊, 酸甜, 干煎

Cooking method : Curry, Calamansi Style,
Sweet & Sour, Pan Fried

RM85

Per Pcs 一只

台湾鳕鱼

Taiwan Cod Fish

煮法: 咖喱, 醋吊, 酸甜, 干煎

Cooking method : Curry, Calamansi Style,
Sweet & Sour, Pan Fried

RM13 (每100克)

Per 100g

鲜午鱼

Threadfin Fish

煮法: 清蒸, 潮州蒸, 咖喱,
醋吊, 酸甜, 干煎

Cooking method : Soy Sauce Based,
Teochew Style, Curry, Calamansi Style,
Sweet & Sour, Pan Fried

RM12 (每100克)

Per 100g

顺壳鱼

Mable Goby Fish

煮法: 清蒸, 潮州蒸,
醋吊, 酸甜

Cooking method : Soy Sauce Based,
Teochew Style, Calamansi Style,
Sweet & Sour

RM20 (每100克)

Per 100g

大白昌鱼

White Pomfret Fish

煮法: 清蒸, 潮州蒸,
醋吊, 干煎

Cooking method : Soy Sauce Based,
Teochew Style, Calamansi Style,
Pan Fried

RM20 (每100克)

Per 100g

砂锅黄梨焖猪什

Claypot Braised Pork Offal
with Pineapple

限量供应
Limited supply

—
选用新鲜猪什，限量供应

Fresh daily-selected pork offal
(limited portions daily)

RM95

Large /份



酸甜咕老肉

Sweet & Sour Pork

咕老肉，家常的味道，家常菜做的好，其余佳肴没烦恼

All-time comfort classic; sweet and sour delicacy,
no fretting needed.

RM22
Small 小

RM42
Medium 中

RM65
Large 大

SIGNATURE DISH IN GOLDEN HAPPINESS
金呈现

人气必点
Highly Popular

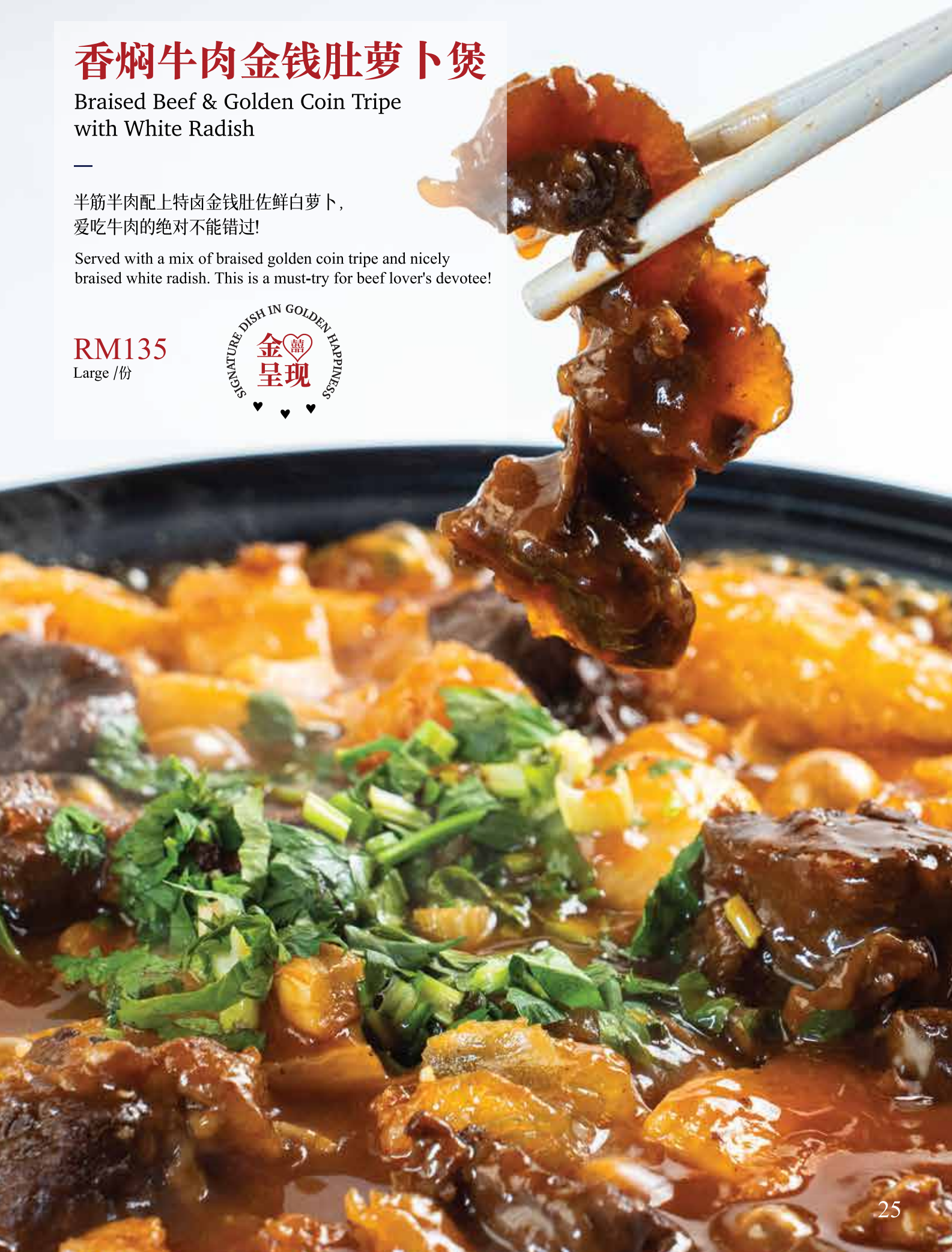
香焖牛肉金钱肚萝卜煲

Braised Beef & Golden Coin Tripe
with White Radish

半筋半肉配上特卤金钱肚佐鲜白萝卜，
爱吃牛肉的绝对不能错过！

Served with a mix of braised golden coin tripe and nicely
braised white radish. This is a must-try for beef lover's devotee!

RM135
Large /份



香焖猪脚猪肚

Braised Pork Trotters
& Stomach

一口猪脚皮嫩肉爽，
酱汁捞白饭能吃三碗！

Tender, succulent pork trotters paired with a tantalizing
sauce that guarantees three bowls of rice!

RM115

Large / 份

100%
本地猪肉
100% Locally
Sourced Pork

人气必点
Highly Popular

番鸭香焖猪尾猪肚

Braised Pork Tail & Stomach
with Duck

新鲜鸭子配上卤制猪肚与猪尾，
开盖飘香留口水

A savoury aroma of duck, braised
pork belly, and pigtail as you lift the lid

RM105

Large / 份

金囍一支骨

Golden Pork Rib in Pieces

蜜汁猪肋排加上繁复工序烹制，烹炸裹酱，功夫菜的味道让您难以想象

A culinary masterpiece cooked through intricate steps, fried to perfection and coated in a tantalizing sauce.

RM8 支(3支起售)
Per Pcs (3pcs min)



100%
本地猪肉
100% Locally
Sourced Pork

酱蒸三井肉加馒头

Braised Pork Belly with White Bun

肥瘦相间猪五花夹上手工馒头，配上酱汁来一口，说什么都不放手！

Marbled pork belly in handmade steamed buns, glazed with savoury sauce. Irresistible!

RM78

Large (10 buns) Add extra steamed bun for RM1
一份 (10 粒馒头) 馒头额外一粒 RM1



金^囍炭烧乳猪 (预定)

Golden Charcoal-Roasted Suckling Pig (Pre-order)

炭火慢烧
Charcoal
Slow-Grilled

炭火慢烧外皮脆，肉嫩皮脆口感对

Slow-roasted over charcoal until the skin crackles.
Juicy meat, crisp in every bite.

RM458

Large 大

+RM30 香炒咸蛋黄腊味糯米饭加底

Add on Salted Egg Yolk &
Chinese Sausage Glutinous Rice





梅菜扣肉

梅菜扣肉

Braised Pork Belly with Preserved Vegetables

梅香扣肉香四溢，大片入口才得劲！

Thick-cut pork belly braised with preserved mustard greens. Fragrant, tender and deeply satisfying.

RM78

Large /份

Add extra steamed bun for RM1, Kompia for RM2

馒头额外一粒 RM 1, 光饼额外一粒 RM2



(需等待20-30分钟)

(Kindly allow 20-30mins)

南乳排骨

Red Fermented Bean Curd Pork Ribs

RM22

Small 小

RM42

Medium 中

RM65

Large 大



蜜汁排骨王

(西施, 麦片, 椒盐)

Honey Pork Ribs

(Egg Yorks shredded, Nestum, Salted & Pepper)

RM22

Small 小

RM42

Medium 中

RM65

Large 大

大蒜炒双肚

Stir-fried Beef Tripe with Leek

秘卤金钱肚配牛百叶，配上蒜苗大火爆炒，味道无与伦比的好！

House-braised golden coin tripe and beef tripe, wok-fried with leek- simply unbeatable!

RM38

Small 小

RM68

Medium 中

RM98

Large 大

大蒜炒双肚

咖喱焖牛肉

Golden's Beef Curry

RM90

Large /份

Add extra Kompia for RM2

光饼额外一粒 RM2

金喜盆菜(预定)

Golden Happiness Pen Cai (Pre-order)

RM110

Large /份

菲律宾猪脚(预定)

Philippine Pork Knuckle (Pre-order)

RM100

Large /份



特制禽类

POULTRY



人气必点
Highly Popular

福州红糟鸭

Foochow Braised Duck in
Fermented Red Rice Wine

经典福州味，选用优质番鸭，
肉香糟香，越吃越香

A classic Foochow dish with premium duck.
Richly layered with the depth of aged red wine

RM90
Large 份

+RM2 Per Pcs /片
Add on Kompia 加光饼



厨师推荐
Chef's special

广式烧鹅 (预定)

Cantonese-Style Roasted Goose
(Pre-order)

诗巫首创，带您领略广东黑鬃鹅的魅力！

A Sibü original, showcasing the charm
of Guangdong's black-maned goose!

RM398

Whole 整只





酥炸糯米鸭 (预定)

Crispy Duck with Sticky Rice
(Pre-order)

先蒸后炸，功夫糯米鸭，味道仅此这一家
Steamed and fried to perfection, our specialty dish with savoury sticky rice tastes unique

RM100
Whole 整只

金囍烧鸭

Golden Happiness Roasted Duck

RM46
Half 半只

RM90
Whole 整只

至尊北京鸭

Premium Beijing Duck

RM48
Half 半只

RM98
Whole 整只

 (需等待20-30分钟)
(Kindly allow 20-30mins)

黑椒鸵鸟肉

Ostrich Meat with
Black Pepper Sauce

RM25
Small 小

RM42
Medium 中

RM65
Large 大

姜丝鸵鸟肉

Ostrich Meat with
Shredded Ginger

RM25
Small 小

RM42
Medium 中

RM65
Large 大



金囍芭蕉鸡

Golden Happiness Roasted
Chicken with Jellyfish

海蜇与鸡相遇，酸甜开胃有食欲

When Jellyfish meets chicken;
tangy, sweet & appetizing

RM38

Half 半只

RM75

Whole 整只

金囍烧鸡

Golden Happiness
Roasted Chicken

RM26

Half 半只

RM50

Whole 整只

药材鸡 (预定)

Steamed Herbal Chicken
(Pre-order)

RM68

Whole 整只

奶油鸡 (西施)

Butter Chicken
(Egg Yolk Shredded)

RM26

Half 半只

RM55

Whole 整只

柠檬鸡

Lemon Chicken

RM26

Half 半只

RM55

Whole 整只

咖喱鸡

Golden's Curry Chicken

RM58

Whole 整只



笋脯炒烧肉

Stir Fried Dried Bamboo Shoot With Pork

传统福州笋脯配上靓烧肉，笋脯入口爽脆，配上烧肉才对味!

A delicate, crunchy bamboo shoots perfectly complement savory roast pork. Best pairing!

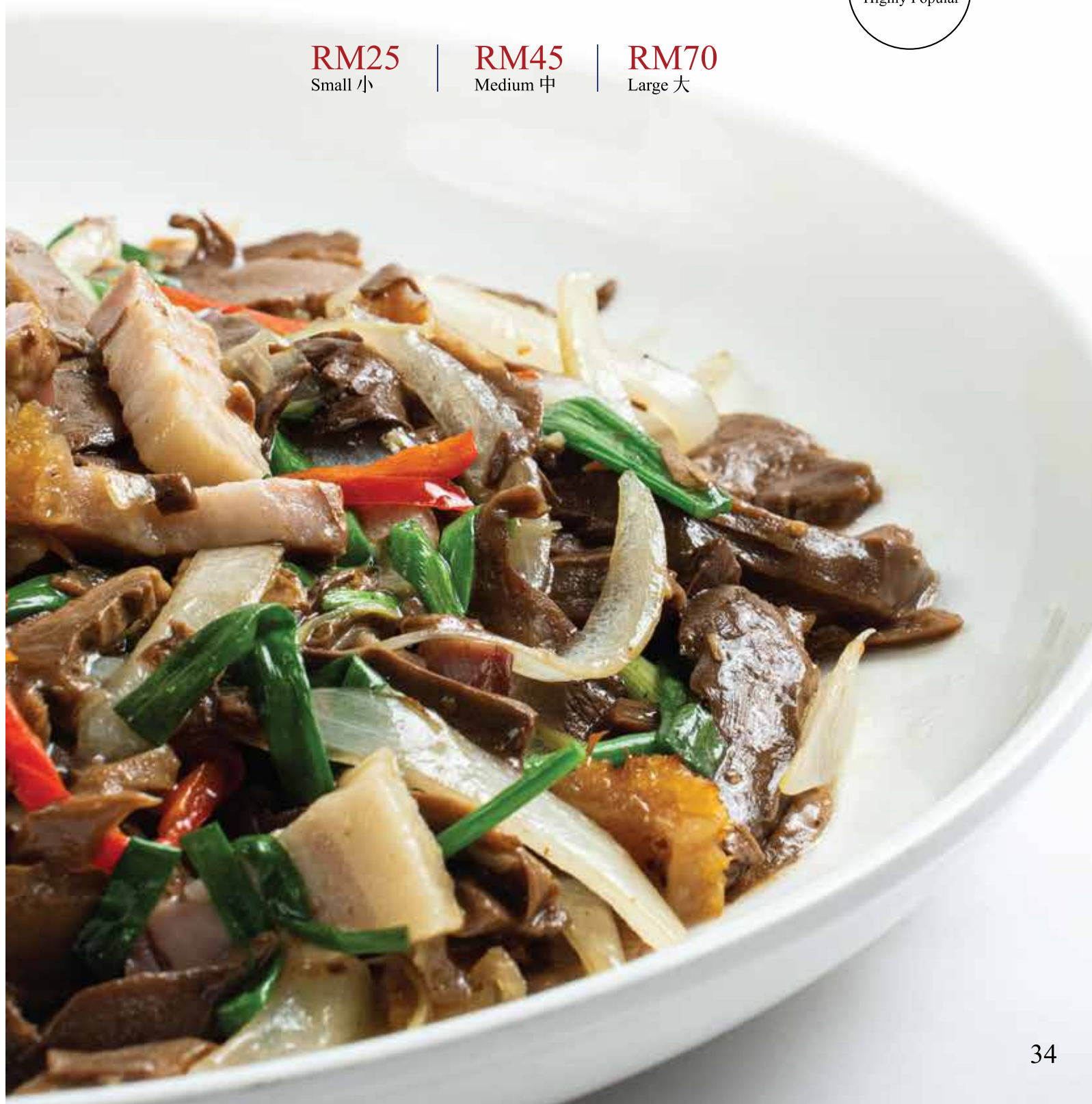


人气必点
Highly Popular

RM25
Small 小

RM45
Medium 中

RM70
Large 大



蒜米贵豆苗 (清炒)

Stir-Fried Baby French Beans
with Garlic (No Garlic)

贵豆苗，讲求嫩脆爽，配蒜爆香刚刚好

Crisp, young french beans tossed with
golden garlic to savoury perfection

RM28
Small 小

RM50
Medium 中

RM70
Large 大



蒜米青龙菜 (清炒)

Stir Fried Green Dragon
Chives with Garlic (No Garlic)

快炒新鲜青龙菜，鲜香脆嫩好精彩

Fresh green dragon chives cooked in an instant
to retain it's crisp and tender texture

RM18
Small 小

RM35
Medium 中

RM48
Large 大

人气必点
Highly Popular





芥旦五菜

Stir Fried Mustard Green
with Assorted Vegetables

一道菜五种不一样的口感，清爽解腻，
想吃菜就选这一款！

Five unique textures in one dish, refreshing
and light. Perfect for veggie cravings!

RM35

Small 小

RM48

Medium 中

RM68

Large 大

泰式巴古

Paku Thai Style

口感爽脆，酸甜开胃！

Crunchy and refreshing, with a sweet and sour
zest that stimulates the palate

RM16

Small 小

RM32

Medium 中

RM45

Large 大



红酒米莲(泰式)

Stir Fried Midin with
Foochow Wine (Thai Style)

砂拉越特产，每日新鲜送达，入口带红酒香，
爽脆口感让您嘴角上扬

Daily fresh Sarawak specialty, with Foochow
red wine aroma and a delightful crunch

RM28

Small 小

RM45

Medium 中

RM55

Large 大



砂锅芋头豆腐煲 (日本豆腐)

Claypot Braised Tofu with Yam (Egg Tofu)

选用本地手工油豆腐，芋头酥软入味，
相辅相成在舌尖起舞

Local handmade tofu paired with tender, flavorful yam,
dancing harmoniously on the palate

RM24
Small 小

RM42
Medium 中

RM48
Large 大

菜香本地豆腐

(日本豆腐)

Braised Tofu with Minced Meats
(Egg Tofu)

RM20
Small 小

RM32
Medium 中

RM42
Large 大

红烧本地豆腐

(日本豆腐)

Braised Tofu (Egg Tofu)

RM20
Small 小

RM32
Medium 中

RM42
Large 大

肉丁炒四大天王 (清炒)

Four Type of Vegetables with Spiced
Pork Cubes (Stir Fried)

RM28
Small 小

RM48
Medium 中

RM65
Large 大

清炒 / Stir Fried

RM20
Small 小

RM32
Medium 中

RM42
Large 大

马尼菜炒蛋

Stir Fried Vegetables
Mani with Eggs

RM20
Small 小

RM32
Medium 中

RM42
Large 大

佛钵什锦

Yam Ring with
Assorted Vegetables

RM50
Large /份

鲜金豆芯炒皮蛋

Stir Fried Corn with
Preserved Eggs

RM22
Small 小

RM38
Medium 中

RM55
Large 大

福州焖面

Mee Foochow

传统福州做法，使高汤煨面，
饱肚暖胃不吃想念

Traditional Foochow Cooking Method.
Noodles simmered in rich broth that will
surely warm your soul

RM18 | RM35 | RM48
Small 小 | Medium 中 | Large 大

干炒寿面

Fried Mee Sua

RM20 | RM38 | RM48
Small 小 | Medium 中 | Large 大

Add extra fried egg for RM2 (另加炸鸡蛋 RM2)
Add extra Fried Chicken Drumstick for RM5 (另加炸鸡腿 RM5)

干炒米粉

Fried Rice Vermicelli

RM18 | RM35 | RM45
Small 小 | Medium 中 | Large 大

叉烧炒饭

Char Siew Fried Rice

RM18 | RM32 | RM42
Small 小 | Medium 中 | Large 大

干炒果条(滑蛋果条)

Fried Kuey Teow (Creamy Egg Sauce)

RM18 | RM35 | RM45
Small 小 | Medium 中 | Large 大

黄梨炒饭

Pineapple Fried Rice

RM25 | RM38 | RM48
Small 小 | Medium 中 | Large 大



传统手炒芋泥

Handmade Yam Dessert

坚持纯手工炒制，芋香软糯真好吃!

A delightful dessert of meticulously hand-fried taro puree, fragrant and velvety!

RM26

Per Pcs /一粒

FOUCHOW CLASSIC IN GOLDEN HAPPINESS
福州经典

100%手作
Fully handmade

芋泥糯米饭 (预定)

Yam Dessert with Sticky Rice
(Pre-order)

芋泥绵密香甜，糯米软糯不沾黏

二者搭配相得益彰，是餐后最暖的金喜

Smooth and creamy yam paired with soft glutinous rice. A warm, sweet finish at Golden Happiness

RM36

Per Pcs /一粒

100%手作
Fully handmade

南瓜西米露汤圆

Pumpkin Sago with Rice ball

精选优质南瓜，配上软糯汤圆，
祝君阖家团圆

Finely selected pumpkins with soft and
chewy glutinous rice balls

RM8

Per Glass / 一杯

花生西米露

Peanut & Sago Sweet Soup

RM8

Per Glass / 一杯

豆腐龙眼红毛桃

Logan Tofu with Sliced Peach

RM5

Per Glass / 一杯

鲜水果

(西瓜，柚子，哈密瓜，菠萝蜜，黄梨)

Fresh Fruit Platter

(Watermelon, Pomelo, Honeydew, Nangka,
Pineapple)

RM18

Small 小

RM35

Medium 中

RM48

Large 大

S - Choose 2

M - Choose 3

L - Choose 4

鲜木耳炒鲜菇

Stir-Fried Fresh Wood Ear
& Mushrooms

—
采用本地种植鲜木耳，搭配本地种植鲜菇，
山珍配山珍，鲜味更见真

Locally cultivated fresh wood ear paired with seasonal
local mushrooms. A refined medley of earthy flavours
and natural umami.

RM20

Small 小

RM35

Medium 中

RM50

Large 大



罗汉斋

Vegan Stir Fried Mixed Vegetables

RM20 | RM32 | RM48
Small 小 | Medium 中 | Large 大

酸甜斋排骨

Vegan Sweet and Sour Pork

RM20 | RM32 | RM48
Small 小 | Medium 中 | Large 大

炒素面

Vegan Chow Mein

RM18 | RM28 | RM38
Small 小 | Medium 中 | Large 大

麦片斋虾

Vegan Cereal Prawns

RM28 | RM38 | RM50
Small 小 | Medium 中 | Large 大

鲜金豆芯炒鲜菇

Stir Fried Corn with Mushroom

RM20 | RM35 | RM48
Small 小 | Medium 中 | Large 大

砂锅咖喱素菜 (含蒜)

Vegan Curry (Contains Garlic)

RM48
Large 份

炸黄金素鸭

Fried Golden Roast
Vegetarian Duck

RM20 | RM32 | RM45
Small 小 | Medium 中 | Large 大

清蒸斋鱼

Vegan Steamed Fish with
Soy Sauce Based

RM20 | RM32 | RM45
Small 小 | Medium 中 | Large 大



开胃小菜Appetiser

炸花生 Deep Fried Peanuts

焖花生 Braised Peanuts

RM5.00/ 碟 plate

湿纸巾

Wet Tissue

RM0.50/ 片 pc

米饭

Steamed Rice

RM2.00/ 碗 bowl

个别菜品如有售空及更换,敬请谅解。

Kindly note that menu prices or items are subject to change without prior notice.

We seek your understanding for any out-of-stock items.

照片仅供参考,菜肴以实物为准。

Photo images are of illustration purpose only.

Actual presentation and plating may vary.

任何需要预订的菜品,请提前2天通知。

A minimum of two days' notice for any pre-orders is required.

价格附加服务费(3%) 以及相关消费税。

Prices are subject to 3% service charge and other prevailing government taxes.

某些菜品需花费较长时间进行烹制, 如对任何菜品制作时间有疑问, 欢迎向餐厅服务人员询问。

Certain dishes may require additional preparation time, if you have any inquires about these dishes, please feel free to ask our staff.

菜单份量说明:

1、菜肴默认以例为单位:

小份: 2-4人享用

中份: 5-7人享用

大份: 8-10人享用

2、菜式中标记的鲜货食材份量为未处理前毛重。

3、如有任何问题或特殊需求,可咨询餐厅服务人员。

4、尽管金禧楼提供素食和无麸质选项, 但由于共用烹饪空间, 食材可能会与肉制品和过敏原接触。我们会尽力满足您的需求。

Clarification for weights and portions stated:

1. All dishes are served in the following portions:

Regular: Approximately 2-4 servings

Medium: Approximately 5-7 servings

Large: Approximately 8-10 servings

2. Fresh ingredients are weighed before processing.

3. Please feel free to approach our friendly staff if you have any queries or special dietary requirements upon placing your order.

4. While Golden Happiness Restaurant offers vegan, vegetarian and gluten-free options, please note that cross-contact with meat products and allergens may occur due to shared cooking spaces.

We will make every effort to accommodate your needs.

