

# **Our Story**



Experience the taste of YouMiQi, as the lauded restaurant presents its authentic Guangdong (Shunde)cuisine in Malaysia for the first time. The name "YouMiQi" pays homage to YouMiQi in Shunde China, where the city's opened in 2010. The restaurant served Cantonese food in Shunde. Once a traditional agricultural county, it has become one of the most affluent counties in Guangdong and mainland China.

Our chefs utilise the latest in modern and innovative cooking techniques to bring the best out of time-honoured recipes that have been passed down generation. Our signature dishes include the Shunde men pot, stir fried milk with seafood, fish fins, master chef flaming seafoods, traditional lap mei rice, Shunde roasted chicken and cod fish with foiegras.

The provenance of each ingredient is of paramount importance to us. Ethical sourcing by using organic and sustainable ingredients wherever possible, while also working closely with farms, ensures the uncompromising quality of the food presented.

To complement the dishes, our original mixology programme is inspired by Chinese culture and the flavors of Asia. It is this particular level of modernity, combined with a respect for tradition, that makes so spectacularly unique.

Beyond the food, a cohesive story of East meets West is told through the blend of industrial Chinese and western décor of every location. At YouMiQi, elements reminiscent of the Shunde flagship restaurant are interwoven with China rich foliage and flora – a celebration of the shared history and connection between the two Asian metropolises.







# 前菜/小吃 Apertizer/Snacks



有米Fusion沙律

YouMiQi Fusion Salads

RM 98.00 (Small) RM 138.00 (Large)

\*Add fried fish skin RM 32.80

美国活生蚝

US Live Oyster

Market Price

手工海鲜法国鹅肝丸

Handmade France Foigras Seafood Ball

RM 108.00 (4pcs) RM 128.00 (6pcs)

手工海鲜澳洲带子丸

Handmade Seafood Ball with Australia Scallops

RM 78.80 (4pcs)

湖南爆炒肚丝

Hunnan Wok Fried Intestine

RM 39.00

日本脆软壳蟹

Japanese Crispy Soft Shell Crab

RM 36.00

顺德药膳猪蹄筋

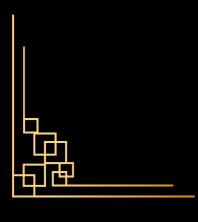
Shunde Stewed Tendon in Herbs

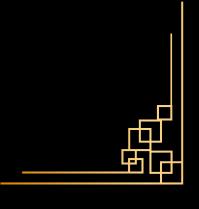
RM 36.00

香烤魔鬼鱼翅

**BBQ** Stingray Fins

RM 38.00







# 前菜/小吃 Apertizer/Snacks



顺德药膳鸡脚

Shunde Stewed Chicken Feets with Herbs

RM 23.00

顺德猪肉拉肠

Shunde Pork La-Zhang

RM 23.00

顺德梅菜拉肠

Shunde Fermented Vegetable La-Zhang

RM 23.00

湖南麻辣肥肠

Hunnan MALA Crispy Intestine

RM 45.00

湘味辣子鸡

Hunnan MALA Crispy Chicken

RM 45.00

顺德凉拌黄瓜

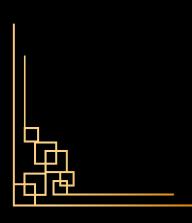
Shunde Pickled Cucumber

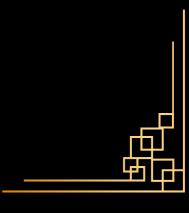
RM 18.00

作馒斗

Deep Fried Mini Buns

RM 18.80 (6pcs)







# 前菜/小吃 Apertizer/Snacks

顺德椒盐白饭鱼

Shunde White Bait with Salt and Pepper

RM 45.00

传统口水鸡 Szechuan MALA Chicken

RM 38.00

煙肉带子

Pan Fried Bacon With Scallops

RM 68.80

顺德特色熏鱼 Shunde Smoked Fish

RM 38.00







# 特选海鲜顺德锅 Seafoods for Shunde Pot

龙虎斑

Tiger Grouper

Market Price

沙捞越野生顺壳鱼

Marble Goby Fish

Market Price

东星斑

Leapard Coralgrouper

Market Price

巴丁果鱼

Patin Buah

Market Price

阿拉斯加活蟹

Alaska Crab

Market Price

活象拔肉蚌

Live Geoduck

Market Price

澳州龙虾

Australia Lobster

Market Price

Sea Cucumber

Market Price

日本刺参

Konoko Sea Cucumber

Market Price

特级智利鲍鱼 (二头)

Premium Chilean Abalone (2H)

RM 238.00

活沙白 Live Clams 草虾

Tiger Prawn

Market Price

澳洲带子

Australia Scallop

Market Price

活肉蟹

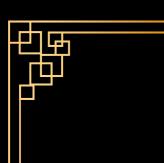
Live Crab

Market Price

Market Price

可选择烹饪方式 Please request for the cooking method





# 顺德锅 Shunde Pot



顺德火焰醉虾锅

Shunde Master Flaming Prawn

Market Price

1 招牌顺德焖煲

Shunde Seafood Pot

RM 52.80 (Seafood Soup Based)

有米沙白锅

YouMiQi Clams Pot

RM 128.80

老坛酸菜鱼

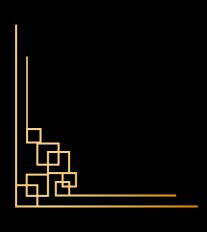
Szechuan Fermented Salted Vegetable Fish Soup

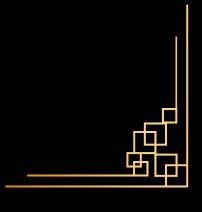
RM 42.80 (Soup Based)

香辣水煮鱼

Szechuan MALA Fish

RRM 42.80 (Soup Based)

















# 山珍海味 Delicacies from Land and Sea



### 阿顺哥南非糖心干鲍(18头)

Braised Premium South Africa Dried Abalone \*18H from Chef Rasa Sayang

RM 368.80

### 阿顺哥南非糖心干鲍,竹笙 扣鹅掌(18头)

Braised Premium South Africa Dried Abalone, Bamboo Fungusand Goose Feet \*18H from Chef Rasa Sayang

RM 438.80

### 红烧智利鲍鱼焖鹅掌 (罐头鲍)

Braised Chilean Abalone with Goose Feet (Can)

RM 268.80

### 上汤烧鹅掌

Braised Goose Feet with Mushroom

RM 68.80

### 麒麟蒸鲨鱼嘴

Steamed Kirin Fish Lips

Market Price (Sharing)

### 乾隆一品锅

Qian Long Premium Pot \*Fish Lips, Pacific Clams, Sea Cucumber, Dried Oyster, Scallops, Dried Scallops,

Pork Belly

鱼唇,珍珠鲍,海参,干蠔,带子,干贝,

三层肉

RM 218.00 (Sharing)

### 阿顺哥炒翅王中王

Pan Fried Premium Fish Fin \*from Chef Rasa Sayang

RM 228.80 (per pax)

### 蟹皇烩鱼翅

Fish Fin with Crab Meat in Superior Soup

RM 228.80

### 蟹肉瑶柱干捞翅

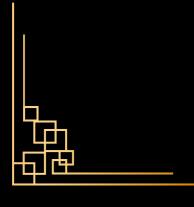
Braised Fish Fin in Superior Sauce with Crab Meat and Scallops

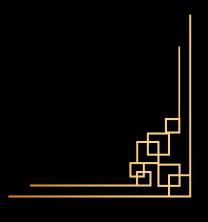
RM 228.00

### 瓦煲海味煲翅

Fish Fin with Dried Seafood in Claypot

RM 338.00







# 山珍海味 / 汤类 Delicacies from Land and Sea



鲨鱼骨上汤焖花胶

Braised Fish Maw in Superior Soup

RM 168.80

海龙王伴鱼翅

Sea Dragon Fish Fin Soup

RM 168.80

红烧龙门大鲍翅

Braised Longmen Fish Fin

RM 338.80

高汤龙门大鲍翅

Longmen Fish Fin in Clear Superior Soup

RM 338.80

福建传统佛跳墙

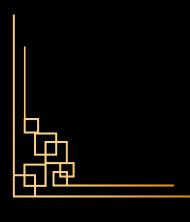
Fujian Authentic Buddha Jumps Over The Wall

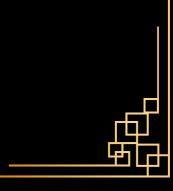
RM 338.80

一套好牌天九翅中王

Braised Authentic Tian Ju Fish Fin in Superior Sauce

RM 638.80



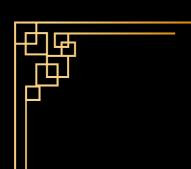






# 瑞士芝士焗日本大扇贝 Baked Fresh Scallop with Cheese 蒜蓉粉丝蒸扇贝 Steamed Fresh Scallop with Vermicelli 新加坡辣椒肉蟹 Singapore Chillies Crab





# 海鲜类 Seafood

阿拉斯加活蟹

YouMiQi Steamed Alaska Crab

Market Price

新加坡辣椒澳州龙虾

Singapore Chillies Autralia Lobster

Market Price

特制X0酱炒加州象拔肉蚌

Stir Fried Geoduck with Homemade XO Sauce

Market Price

新加坡辣椒肉蟹

Singapore Chillies Crab

Market Price

上汤焗澳州龙虾

Autralian Lobster in Superior Soup

Market Price

避风唐炒肉蟹

Fried Crab with Typhoon Shelter Style

 $(Guang\ Dong)$ 

Market Price

芝士焗澳州龙虾

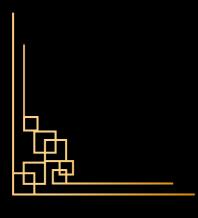
Baked Autralian Lobster with Cheese

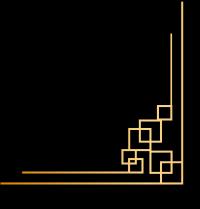
Market Price

沙捞越黑胡椒炒肉蟹

Sarawak Black Pepper Crab

Market Price







# 海鲜类 Seafood



### 西班牙鱼子酱焗芝士大扇贝

Baked Fresh Scallop with Spain Caviar and Cheese

RM 38.80

\*minimum order 3pcs

### 瑞士芝士焗日本大扇贝

Baked Fresh Scallop with Cheese

RM 28.80

\*minimum order 3pcs

### 蒜蓉粉丝蒸扇贝

Steamed Fresh Scallop with Vermicelli

RM 22.80

\*minimum order 3pcs

### 北海道带子鹅肝鱼子酱

Pan Fried Hokkaido Scallops with France Foigras and Caviar

RM 188.80

### 干煎蜜汁挪威鳕鱼

Pan Fried Cod Fish with Homemade Sauce

RM 138.80

### 挪威雪鱼伴鹅肝

Pan Fried Cod Fish with France Foigras

RM 188.80

### 雪鱼鹅肝西班牙鱼子酱

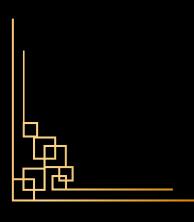
Pan Fried Cod fish with France Foigras and Spain Caviar

RM 228.80

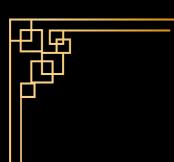
### 法式煎鹅肝

Pan Fried Foigras in French Style

RM 68.80







## 海鲜类 Seafood



### 德国式焗生虾

Baked Raw Shrimp in Germany Style

RM 108.80

\*minimum order 2

### 西汁虾球

Salad Prawn in Cantonese Style

RM 88.80

### 干煎酱油皇生虾

Pan Fried Raw Shrimp with Homemade Dark Soy Sauce

RM 108.80

\*minimum order 2

### 瑞士芝士生蚝鱼子酱

Baked Oyster with Swiss Cheese and Spain Caviar

RM 68.80

### 黑椒冬粉生虾煲

Black Pepper Glass Noodles with Raw Shrimp in Claypot

RM 118.80

### 瑞士芝士焗生蚝

Baked Oyster with Swiss Cheese

RM 42.80

### 芝士焗生虾

Baked Raw Shrimp With Swiss Cheese

RM 108.80

### 顺德蒜茸粉丝蒸生蚝

Steamed Oyster in Shunde Style

RM 42.80

### 顺德蒜蓉粉丝蒸草虾

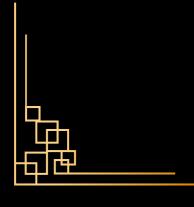
Steamed Tiger Prawn in Shunde Style

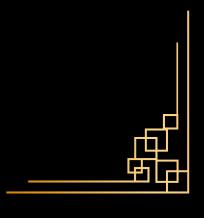
RM 88.80

### 蒜茸粉丝蒸大沙白

Steamed Clam in Shunde Style

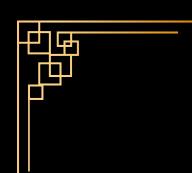
RM 82.80











# Chicken

湖南肚鸡煲

Hunan Style Braised Chicken and Intestine

RM 108.80 (Half Chicken)

顺德栋企鸡

Shunde Roasted Free Range Chicken

RM 148.80

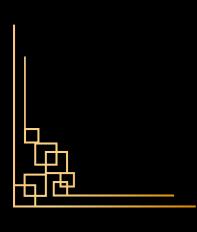
顺德煎焗菜园鸡 Shunde Pan Baked Style Free Range Chicken

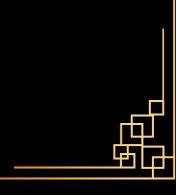
RM 78.80 (Half Chicken)

杏花脆烧鸡

Sliced Crispy Chicken with Pancake

RM 62.80

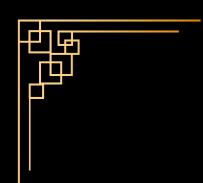












# 猪肉类 Pork



干煎日本黑豚肉伴西班牙鱼子酱 Live Cooking KuroButa Pork with Spain Caviar

RM 88.80

干煎日本黑豚肉 Live Cooking KuroButa Pork

RM 68.80

### 烧肉

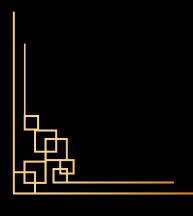
Homemade Roasted Pork

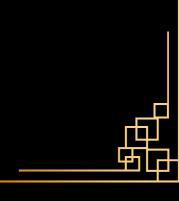
RM 58.80

### 叉烧

Homemade Char Siew

RM 58.80









# 炒/蒸/菜/豆腐 Stir-fried/Steamed Vegetables



### 肉碎季豆苗

Stir Fried Green Bean Sprout with Minced Pork

RM 42.80

### 特色炒茄子

Wok Fried Brinjal with Bean Paste

RM 42.80

### 顺德鱼米之乡

Wok Fried Brinjal in Shunde Style

RM 62.80

### 清炒香港香麦

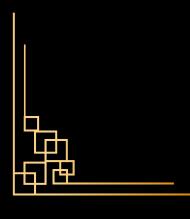
Stir Fried HK Heong Mak

RM 40.80

### 手撕湘包菜

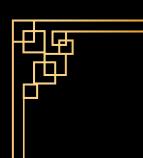
Wok Fried Cabbage in Hunan Style

RM 52.80









# 顺德煎酿

Shunde Pan Fried

顺德煎酿淮山

Shunde Pan Fried Chinese Yam with Minced Pork

RM 32.80 (6pcs)

顺德煎酿东北木耳

Shunde Pan Fried Premium Black Fungus with Minced Pork

RM 42.80

手工虾滑饼

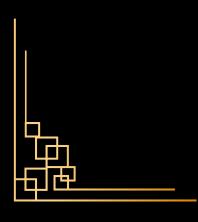
Handmade Prawn Paste Cake

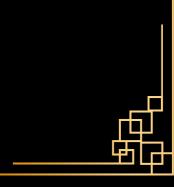
RM 78.80 (6pcs)

手工碎莲藕

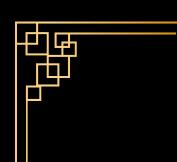
Hand Crush Lotus Root with Minced Pork

RM 52.80 (6pcs)









# 面饭类 Rice/Noodles

香米饭

Premium Fragrant Rice

RM 6.00

顺德腊味饭

Shunde Lap Mei Fan (Claypot Rice)

RM 108.80

\*Add on Lard Duck RM 35.00

有钱佬炒饭

Prosperity Fried Rice

RM 88.80

松露有米炒饭 Truffle Fried Rice

RM 58.80

香港大茶饭

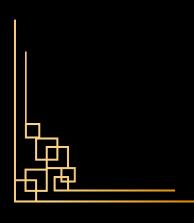
HK Brother Fried Rice

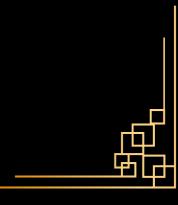
RM 68.80

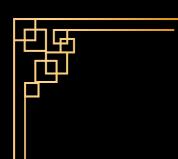
松露炒饭西班牙鱼子酱

Truffle Fried Rice with Spain Caviar

RM 98.80







# 面饭类 Rice/Noodles

XO炒饭

Homemade XO Fried Rice

RM 52.80

顺德炒米粉

Wok Fried Shunde Vermicilli

RM 38.80

顺德炒面

Wok Fried Shunde Noodles

RM 38.80

顺德姜葱面

Shunde Ramen with Ginger and Spring Onion

RM 52.80

必胜大虾面

Wok Fried Noodles with Raw Shrimp

RM 168.80

必胜大虾荷

Rice Noodles with Raw Shrimp in

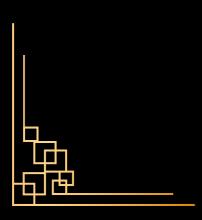
Superior Sauce

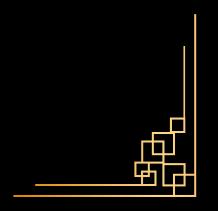
RM 168.80

有米鸡煲饭

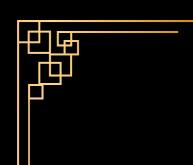
YouMi Chicken Claypot Rice

RM 78.80 (Half Chicken)









### 甜品 Dessert

红莲燕窝

Premium Double Boiled Bird Nest

RM 238.80

豆浆雪蛤

Double Boiled Hasma in Homemade Soy Milk

RM 88.80

金瓜芋泥

Teow Chew Hoamemade Yam Paste

RM 48.80

传统花生糊

Authentic Creamy Peanut

RM 20.80

顺德炸鲜奶

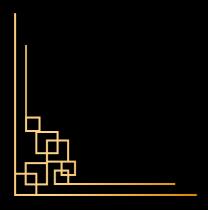
Shunde Deep Fried Milk

RM 38.80 (6 pcs)

水果盘

Assorted Fruits Platter

RM 62.80





## YouMiQi Palace



#### Youmiqi Palace Sdn Bhd

- Q Lot No. H/G 6.00 Ground Floor, Highlands Hotel,
  69000 Genting Highlands, Pahang.
- **\** +6014-382 7866
- © Operation Hours: 10:00am 10:00pm

#### Youmiqi Cuisine

- No.57, Batu 3, Jalan Kelang Lama, 58000 Kuala Lumpur, Malaysia.
- **4** +6014-680 7866
- ✓ grandyoumiqi@gmail.com
- www.youmiqi.com.my

#### Elite Youmiqi Sdn Bhd

- No.1 Jalan Kamuning,Off Jalan Imbi.55100 Kuala Lumpur, Malaysia.
- **\** +6014-654 7866
- © Operation Hours: 11:30am - 3:00pm 5:30pm - 11:00pm