



PEONY

by CANTON BOY



MS 1500
2 036-12/2023

CANTON BOY
dim sum ↘ chicken rice



**Award-Winning
Halal Dim Sum**



Signature Chicken Rice 招牌鸡饭

10am - 5pm

- A1. 嫩滑白斩鸡饭 🍗
Hainanese Steamed Chicken Rice
single portion steamed chicken with signature fragrant oil rice, pickle, soup, chili & ginger sauce
- A2. 金牌烧鸡饭 🍗
Roasted Chicken Rice
single portion roasted chicken with signature fragrant oil rice, pickle, soup, chili & ginger sauce
- A3. 嫩滑白斩鸡 (without rice)
Quarter Hainanese Steamed Chicken
quarter silky tender steamed chicken served after ice cold bath
- A4. 金牌烧鸡 (without rice)
Quarter Roasted Chicken
quarter chicken roasted with star anise, cinnamon & assorted spices



Soup 汤

11.30am - 2.30pm | 5.30pm - 9.30pm

- A5. 四川酸辣羹
Sze Chuan Hot & Sour Broth
thick spicy chinese broth with vinegar
- A6. 时日靓炖汤
Soup of the Day
chef selection soup



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 CHEF SPECIALTY

Signature Kampung Chicken

招牌菜园鸡

11.30am - 2.30pm | 5.30pm - 9.30pm

K1. 招牌无骨菜园鸡 (半只) 🍗

**Signature Boneless
Kampung Chicken (Half)**

*half poached boneless tender kampung chicken
served after ice-cold bath*

K2. 招牌无骨菜园鸡 (整只) 🍗

**Signature Boneless
Kampung Chicken (Whole)**

*whole poached boneless tender kampung chicken
served after ice-cold bath*



K2 🍗



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🍗 CHEF SPECIALTY

Australian Mud Crab

澳洲大青蟹

11.30am - 2.30pm | 5.30pm - 9.30pm

- L1. 辣子
Chili 🍴
tangy, spicy & flavorful tomato-based sauce with egg comes with mantou
 - L2. 甘香
Kam Heong 🍴
aromatic curry leaf, crispy bit of dried shrimp, savory curry powder & soybean paste
 - L3. 黑胡椒
Black Pepper
bold flavor of black pepper
 - L4. 咸蛋
Salted Egg
creamy & savory sauce made from salted egg, butter, garlic & spices
 - L5. 奶油
Butter Cream
served in the richness of the buttery cream sauce comes with man tou
-
- L6. 炸馒头
Fried Mantou
fried soft bun



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 CHEF SPECIALTY

Fish 鱼

11.30am - 2.30pm | 5.30pm - 9.30pm

FRIED 炸

M1. 油浸金目鲈鱼

Soy Sauce Deep-Fried Siakap

deep-fried siakap with soy sauce garnish with fried ginger strip & scallion

M2. 娘惹炸金目鲈鱼

Deep-Fried Siakap in Nyonya Style

deep-fried to perfection, coated with aromatic nyonya sauce blend with eggplant, lady's finger & tomato

M3. 暹炸金目鲈鱼

Deep-Fried Siakap in Siam Style

deep-fried siakap with a flavorful blend of sweet, spicy & sour elements

M4. 咖喱金目鲈鱼

Red Curry Siakap

rich & aromatic red curry sauce made from red chili paste, coconut milk, various herbs & spices



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 CHEF SPECIALTY

Wild River Fish

野生河鱼

11.30am - 2.30pm | 5.30pm - 9.30pm

STEAMED 蒸

M6 🍴



M5. 游水野生笋壳鱼 🍴
Marble Goby
steamed with premium soy sauce

M6. 砂拉越野生巴丁 🍴
Sarawak Patin
steamed with premium soy sauce

M7. 泰式蒸金目鲈鱼 🍴
Thai Style Steamed Siakap
thai steamed siakap with a flavorful combination of lemongrass, garlic, lime topped with corriander

M8. 菜圃蒸金目鲈鱼
Chinese Preserved Radish Steamed Siakap
steamed siakap to tenderness & topped with a savory mixture of preserved radish & ginger

M8



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🍴 CHEF SPECIALTY

Squid 鱿鱼

11.30am - 2.30pm | 5.30pm - 9.30pm

N1 🍽️



N1. 泰式蒸鲜鱿明虾 🍽️

Thai Steamed Two Treasures

thai style steamed prawn & squid with lime, lemon grass, chili, garlic & corriander

N2. 椒盐鲜鱿

Salted & Pepper Squid

deep-fried crispy coated squid tossed with garlic, chili, salt & pepper

N3. 宫保鲜鱿

Kung Po Squid

stir-fried squid with sweet, spicy & savory sauce

N4. 奶油鲜鱿

Butter Creamy Fried Squid

signature crispy deep-fried squid with creamy butter

N5. 咸蛋鲜鱿

Deep-Fried Squid with Salted Egg

deep-fried squid coated with salted egg & curry leaf

Clam 沙白

11.30am - 2.30pm | 5.30pm - 9.30pm

01. 上汤沙白

Superior Clam Soup

superior broth infused with the warmth of ginger & subtle hint of spiciness

02. 甘香沙白 🍽️

Stir-Fried Kam Heong Clam

aromatic curry leaf, crispy bit of dried shrimp, savory curry powder & soybean paste

03. 港式沙白

Stir-Fried Clam in Hong Kong Style

sauteéd with chili & dried shrimp

O2 🍽️



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🍽️ CHEF SPECIALTY

Prawn 虾

11.30am - 2.30pm | 5.30pm - 9.30pm

River King Prawn

大生虾

- P1a. 芝士奶油焗 🍷
Baked Cheesy
chef special baked with cheese & butter
- P1b. 士油皇
Stir-Fried in Soy Sauce
sauteéd with ginger, chili & premium soy sauce
- P1c. 干煎
Stir-Fried in Cantonese Style
sauteéd with soy sauce in cantonese style
- P1d. 印尼咖喱
Indonesian Curry
rich & aromatic indonesian red curry made from chili paste, coconut milk, varies herbs & spices
- P1e. 生虾生面
River Prawn Crispy Noodle
crispy noodle with juicy essence of river prawn elevates the taste with cantonese style broth with ginger & spring onion

Sea Prawn

明虾

- P2a. 士油皇 🍷
Stir-Fried in Soy Sauce
sauteéd with ginger, chili & premium soy sauce
- P2b. 干煎
Stir-Fried in Cantonese Style
sauteéd with soy sauce in cantonese style
- P2c. 麦片
Cereal Butter
battered sea prawn stir-fried with butter, chili, curry leaf & instant cereal



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 CHEF SPECIALTY

Chicken 鸡

11.30am - 2.30pm | 5.30pm - 9.30pm

Q1. 妈蜜鸡

Marmite Fried Chicken

deep-fried homestyle marmite chicken drummet, coated with a thick, sticky & sweet sauce

Q4. 官保鸡丁

Kung Po Chicken

stir-fried chicken cube in sweet & spicy savory sauce

Q2. 三杯鸡

Claypot Three Cup Chicken

chicken braised in three special sauces, topped with basil in claypot

Q5. 酸甜咕嚕肉

Sweet & Sour Chicken

juicy chicken coated in a sweet, tangy & sticky sauce stir-fried with bell pepper, tomato & pineapple

Q3. 柠檬奶油鸡中翅


Signature Mayo Wing

deep-fried chicken wing coated with mayo & lemon



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 **CHEF SPECIALTY**

Beef 牛

11.30am - 2.30pm | 5.30pm - 9.30pm

Miyazaki Wagyu Beef 🐮

和牛

- R1a. 黑胡椒 🍴
Black Pepper
stir-fried with oyster sauce, black pepper, pepper chili & onion
- R1b. 葱爆
Ginger & Spring Onion
stir-fried with oyster sauce, ginger, sesame oil & spring onion
- R1c. 牛尾汁
BBQ Sauce
stir-fried with bbq sauce & pepper chili

Australian Beef 🐮

澳洲牛

- R2a. 黑胡椒 🍴
Black Pepper
stir-fried with oyster sauce, black pepper, pepper chili & onion
- R2b. 葱爆
Ginger & Spring Onion
stir-fried with oyster sauce, ginger, sesame oil & spring onion
- R2c. 牛尾汁 🍴
BBQ Sauce
stir-fried with bbq sauce & pepper chili



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BEEF



CHEF SPECIALTY

Vegetable 蔬菜

11.30am - 2.30pm | 5.30pm - 9.30pm

- S1. 辣椒仔虾米桂豆苗
French Bean with Dried Prawn
crunchy french bean stir-fried with dried prawn

- S2. 咸蛋桂豆苗 
French Bean with Salted Egg
crunchy french bean coated with aromatic & flavorful salted egg sauce

- S3. 马来栈水翁菜
Kang Kung Belacan
stir-fried kang kung with sambal shrimp paste

- S4. 咸鱼芥兰
Salted Fish Kai Lan
stir-fried kai lan with savory salted fish

- S5. 焉央芥兰
Yun Yong Kai Lan
stir-fried kai lan with oyster sauce topped with fried kai lan & anchovies

- S6. 清炒菜苳 
Stir-Fried Choy Sum
stir-fried choy sum with oyster sauce & garlic

- S7. 咸鱼茄子煲
Claypot Eggplant with Salted Fish
eggplant stir-fried with salted fish & spring onion

- S8. 四大天王
Four Heavenly Kings
stir-fried mixed vegetable with homemade chili prawn paste



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 NO MEAT  CHEF SPECIALTY

Tofu 豆腐

11.30am - 2.30pm | 5.30pm - 9.30pm

- T1. 胜瓜豆腐 
Angled Luffa Braised Beancurd
claypot beancurd with angled luffa & mushroom
- T2. 金瓜豆腐 
Pumpkin Beancurd
claypot beancurd with braised pumpkin sauce with vege & prawn
- T3. 麻婆豆腐 
Mapo Tofu
tofu braised in rich spicy, minced beef & savory sauce



Egg 蛋

11.30am - 2.30pm | 5.30pm - 9.30pm

- U1. 炸蚝蛋 
Oyster Omelette
stir-fried taiwan style omelette with oyster
- U2. 芙蓉蛋
Hong Kong Omelette
stir-fried hong kong style omelette with onion, prawn & chicken
- U3. 番茄炒蛋 
Tomato Scrambled Egg
stir-fried chinese style scrambled egg with tomato topped with spring onion



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 NO MEAT  BEEF  CHEF SPECIALTY

Rice & Noodle 饭面

11.30am - 2.30pm | 5.30pm - 9.30pm



V2

V5

V7

V1. 虾米酱炒饭

Signature Fried Rice

stir-fried rice with shrimp, shrimp paste, carrot, spring onion, egg

V2. 扬州炒饭

Yang Zhou Fried Rice

stir-fried rice with prawn, bbq chicken, long bean, spring onion & egg

V3. 海鲜炒饭

Seafood Fried Rice

stir-fried rice with prawn, squid, long bean, spring onion & egg

V4. 海鲜滑蛋河

Seafood Cantonese Wat Tan Hor

cantonese style flat rice noodle stir-fried in silky & rich egg gravy served with prawn & squid

V5. 姜葱滑蛋牛肉河 🐮

Beef Wat Tan Hor

cantonese style flat rice noodle stir-fried in silky & rich egg gravy served with sliced beef, ginger & spring onion

V6. 干炒牛河 🐮

Stir-Fried Beef Hor Fun

succulent beef slice wok-fried with flat rice noodle & bean sprout

V7. 海鲜福建面

Seafood Hokkien Mee

stir-fried thick noodle braised in dark soy sauce with prawn, squid & cabbage

V8. **Signature Oil Rice** 招牌油饭

thai fragrant rice cook in chicken soup stock to perfection

V9. **White Rice** 白饭

thai fragrant rice



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BEEF



CHEF SPECIALTY

Steamed Dim Sum 精美蒸点

The phrase dim sum is a Cantonese word that means "touch heart" (点心). These are made to be eaten with chopsticks and are in bite size.



-  **B1.** 上海小笼包 **Shang Hai Xiao Long Bao**
chicken dumpling filled with superior broth
- B2.** 虾饺皇 **Crystal Har Gow**
steamed prawn dumpling with translucent skin
- B3.** 烧卖王 **Siu Mai King**
chicken dumpling filled with superior broth
- B4.** 咸蛋蒸烧卖 **Salted Egg Siu Mai**
steamed siu mai with chicken & prawn filling with salted egg
- B5.** 泰式腐皮卷 **Thai Style Beancurd Roll**
steamed beancurd skin roll served with sweet & spicy thai chili sauce
- B6.** 黑椒蒸凤爪 **Black Pepper Chicken Feet**
hong kong style steamed chicken feet in black pepper sauce
-  **B7.** 黑金烧卖 **Black Truffle Siu Mai**
surprise siu mai with a hidden quail egg topped with black truffle
- B8.** 带子饺 **Scallop Dumpling**
steamed prawn dumpling with scallop
- B9.** 菠菜蟹肉饺 **Crab Meat Spinach Dumpling**
spinach dumpling with prawn & crab meat
-  **B10.** 芝士蟹虾饺 **Cheesy Crab Har Gow**
harmonious blend with crab meat, succulent prawn & melted cheese
- B11.** 蜜汁烧鸡包 **BBQ Chicken Bao**
steamed fluffy bun with signature honey bbq chicken filling
-  **B12.** 竹炭流沙包 **Salted Egg Lava Charcoal Bao**
soft charcoal bun with flowy salted egg custard
- B13.** 家乡糯米鸡 **Glutinous Rice with Chicken**
steamed 'lo mai gai' topped with chicken & mushroom in dark soy sauce
- B14.** 炸鱼蛋 **Steamed Golden Fish Ball**
fish ball with a crispy, golden exterior, which are steamed to perfection
-   **B15.** 抹茶蓝莓千层糕 **Matcha Blueberry Layer Cake**
matcha layer cake filled with rich blueberry cream
- B16.** 蒸羊腩 **Steamed Lamb Brisket**
tender & flavorful dish where mutton is marinated with aromatic spices



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NO MEAT



CHEF SPECIALTY

Fried Dim Sum 特色炸点



 C1. 蜂巢炸芋角

Signature Yam Croquette

deep-fried mashed yam with bbq chicken filling

C2. 沙律鲜虾饺

Salad Prawn Dumpling

prawn dumpling served with mayonnaise dip

C3. 香脆腐皮卷

Beancurd Roll with Wasabi

crispy beancurd skin roll with chicken prawn & wasabi dip

C4. 香煎萝卜糕

Pan-Fried Radish Cake

pan-fried turnip kuih with dried shrimp paste

C5. 生炒萝卜糕

Stir-Fried Radish Cake

stir-fried cube turnip with bean sprout, egg & chili oil. spicy!

C6. 红油辣炒手

Sze Chuan Spicy Wonton

chicken dumpling served in spicy & sour vinegar broth

C7. 虾饺酿鸡翼



Chicken Wing with Stuffed Prawn Paste

stuffed prawn paste chicken wing with thai sauce dip

C8. 香茅鸡串

Lemongrass Chicken Skewer

deep-fried chicken skewer with lemongrass

  C9. 野菌黑天鹅


Black Swan Yam Croquette

deep-fried mashed yam with assorted mushroom filling

C10. 胡椒生煎包

Pan-Fried Black Pepper Bun

pan-fried fluffy bun filled with black pepper chicken filling

 C11. 酿茄子

Stuffed Eggplant

pan-fried eggplant stuffed with a savory fish paste filling

C12. 酿辣椒

Stuffed Chili

pan-fried chili stuffed with a savory fish paste filling

 C13. 雪山脆皮包

Snow Mountain Crispy Bun

crispy & fluffy bun filled with succulent bbq chicken

11am - 2pm



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 **NO MEAT**

 **CHEF SPECIALTY**

Rice Roll & Porridge 肠粉、粥





D1. 蜜汁鸡滑肠粉

Honey Glazed BBQ Chicken Rice Roll

rice roll filled with minced bbq chicken, soy sauce & dried shrimp chili oil

D2. 鲜虾滑肠粉

Prawn Rice Roll

rice roll filled with prawn, soy sauce & dried shrimp chili oil

 D3. 脆皮虾肠粉

Crispy Prawn Rice Roll

rice roll filled with crispy layer wrap prawn, soy sauce & dried shrimp chili oil

 D4. 野菌肠粉

Assorted Mushrooms Rice Roll

rice roll filled with assorted mushrooms & soy sauce

D5. 皮蛋鸡粥

Chicken Porridge with Century Egg

silken congee with chicken, century egg & spring onion

D6. 咸蛋鸡粥

Chicken Porridge with Salted Egg

silken congee with chicken, salted egg & spring onion



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 **NO MEAT**  **CHEF SPECIALTY**

Golden Creamy
CANTON BOY
PORTUGUESE
EGG TART
FRESHLY BAKED EVERYDAY



Dessert 甜点

-  **F1. 葡式蛋挞** **Signature Portuguese Egg Tart**
a crispy pastry with houses creamy custard
- F2. 芝麻枣** **Sesame Ball**
deep-fried glutinous rice ball coated with sesame seed & filled with black sesame paste
- F3. 紫薯糯米糍** **Lavender Mochi**
chewy texture of pan-fried mochi filled with purple sweet potato
-

-  **F4. 传统煎蕊** **Signature Cendol**
shaved ice, green rice flavoured jelly, red bean, corn, fresh coconut milk & gula melaka
- F5. 杨枝甘露** **Mango Pomelo Dessert**
chilled cream of fresh mango with basil seed & pomelo
- F6. 龙眼海底椰** **Longan & Sea Coconut Dessert**
chilled sea coconut with longan
- F7. 豆浆汤圆** **Glutinous Rice Ball in Soya**
soft sticky rice ball in warm soya based
- F8. 姜茶汤圆** **Glutinous Rice Ball in Ginger Soup**
soft sticky rice ball in warm ginger soup



Yes, we serve cakes!
Please check with our friendly staff for cake availability



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Yum Cha

Yum cha in Cantonese Chinese literally means “drink tea” (饮茶)

Cantonese often use the phrase “yum cha” instead of dim sum.

Dim sum refers to the small-dishes of food and desserts, whereas yum cha refers to the act of having a meal involving such dishes while drinking tea.

Teapot (min. 2 pax)

饮茶

- G1. 铁观音** **Tie Guan Yin**
famous oolong tea complex & smooth, lasting floral aftertaste
- G2. 熟普洱** **Xia Guan Pu-er**
full bodied rich & smooth, aids digestion
- G3. 香片** **Jasmine Tea**
green tea leaf scented with jasmine, refreshing & delicate
- G4. 茶王** **Cha Wang**
smooth mouthfeel, taste nutty at first sip
- G5. 菊普** **Chrysanthemum Pu-er**
blend of chrysanthemum & pu-er, the sweetness of the flower complements the dark earthy pu-er
- G6. 一级六堡茶** **First Grade Liu Bao Tea**
dark red color, scent of floral, woody
- G7. 陈年普洱** **Aged Pu-er**
locally aged in Malaysia for more than 10 years, dark yellow color with honey taste



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 **CHEF SPECIALTY**

REFRESHING



Kid's Drink 儿童饮料

- KD1. 鲜苹果汁 Fresh Apple Juice
- KD2. 鲜橙汁 Fresh Orange Juice
- KD3. 美禄恐龙 Milo Dinosaur



Specialty Drink 饮料

-  H1. 苹果酸梅果汁 **Epal Asam Boi**
fresh apple juice with asam boi topped with asam powder & a hint of fresh mint
- H2. 柠檬茶 **Refreshing Ice Lemon Tea**
lemon extract with oolong tea & a hint of fresh mint
- H3. 三色奶茶 **3 Layer Milk Tea**
black tea with evaporate milk sweetened with gula melaka
- H4. 黑加仑子
龙眼汽泡 **Sparkling Blackcurrant Lemonade**
fizzy ribena with soda, longan, lemon & a hint of fresh mint
- H5. 仙草玫瑰奶 **Milky Bandung Cincau**
pandan infused rose syrup with fresh milk & cincau
- H6. 巧克力美禄 **Double Choco Milo Crunch Ais**
choco malt top with choco crunch & Hershey's sauce
- H7. 龙眼玫瑰糖浆 **Rosey Selasih**
rose syrup with longan, basil seed & a hint of fresh mint
-  H8. 香茅柠檬汽泡 **Lemongrass Asam Lemonade**
refreshing lemongrass infused with soda & asam powder
- H9. 卡提拉 **Kathira**
cool refreshing drink made with gula melaka, evaporated milk, pandan flavor, basil seeds & a hint of fresh mint
- H10. 水蜜桃龙眼汽泡 **Peachy Longan Fizz**
revitalizing combination of peachy flavor & juicy longan, mixed with sparkling soda, topped off with a hint of mint
- H15. 橙意满满 **Fresh Zesty Orange**
fresh orange juice

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- H11. **Coke**
 - H12. **Coke Zero**
 - H13. **Spritzer Natural Mineral Water (500ml)**
 - H14. **Filter Water**



FRESHLY BREW
FRESHLY BREW
FRESHLY BREW
FRESHLY BREW
FRESHLY BREW



Coffee & Tea

咖啡、茶

- J1. 美式咖啡 **Americano**
espresso, water
- J2. 拿铁 **Latte**
espresso, steamed milk
- J3. 卡布奇诺 **Cappuccino**
espresso, steamed milk, foam
- J4. 拉茶 **Teh Tarik**
black tea, condensed milk
- J5. 红茶 **Teh O**
black tea, sugar
- J6. 蜂蜜柠檬茶 **Honey Lemon Tea**
black tea, honey, lemon juice



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