



WELCOME TO ART DINING

欢迎莅临碧海艺厨

ART DINING is a **casual, sharing-style restaurant**.

Where **local ingredients** and **familiar flavours** are expressed
through our contemporary point of view

Order what speaks to you, share it around,
and enjoy each dish as it comes.

No Rules, No Fuss

Just good food, good company, and a good time.

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碧海艺厨是一间轻松自在，以分享为主的餐厅

我们以**本地食材**与**熟悉的味道**为灵感，
用当代的料理方式，重新诠释这片土地的味觉记忆

随心点选，一起分享
菜肴准备好了，我们便为您送上

不拘顺序，不讲形式
好好吃饭，自在分享

STARTER

SEAFOOD TOWER 188

海鲜拼盘

Steamed Hiroshima Oysters, Cooked Tiger Prawns,
Steamed Hokkaido Scallops, Salmon Sashimi, Abalone
(Garlic Lemongrass Sauce, Bunga Kantan Mignonette,
Pineapple Salsa)

ALFRED'S HAMACHI CEVICHE 65

柑橘油甘鱼（生鱼片）

Citrus Vinaigrette, Orange, Herbs

FOIE GRAS 78

法式鹅肝

Poached Pear, Soy Glaze

LOBSTER BISQUE 38

龙虾浓汤

Lobster Oil, Lime Zest, Croutons, Chive Oil

HOUSE-BAKED BREAD 18

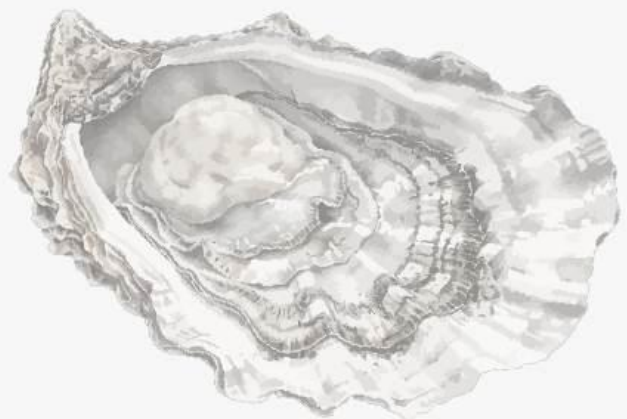
自家手工面包佐自制黄油

Homemade Flavoured Butter

PULLED DUCK GUA BAO 45

酱香手撕鸭刈包

Spring Onion, Soft Steamed Bao, Roselle Glaze



VEGETABLE

AVOCADO SALAD 35

酪梨沙拉

Toasted Cashew, Honey Mustard Dressing, Greens

TOMATO CRAB GAZPACHO DRESSING 38

番茄蟹肉。冷汤汁

Fresh Crab, Fennel, Green Apples

CRUDITÉS 45

蔬菜拼盘。罗望子蘸酱

Young Corn, Okra, Carrots, Asparagus, Cauliflower
Tamarind Dips, Sambal, Hummus

BEBE PUMPKIN 25

金脆贝贝南瓜辣蜂蜜发酵酸奶

Hot Honey, Pine Nuts, Sour Cream



S E A

PAN SEARED LOCAL THREADFIN 88

香煎本地马友鱼

Lime, Butter Emulsions

BUTTER-POACHED LOBTSE 220

牛油慢煮龙虾

Silky Buerre Blanc, Herb Oil

GIANT PRAWN THERMIDOR 138

芝士焗大虾

Gruyère, Cheddar

MUSSELS MASAK LEMAK 45

椰香黄姜青口贝

Coconut Milk . Turmeric

FISH PAPILOTTE 68

纸包鱼

Nyonya

CHILI BUTTER CLAM 38

辣味黄油蛤蜊

Fresh Clams, Chili Butter, Garlic



LAND

14 DAYS DRY AGED DUCK BREAST 98

干式熟成美罗鸭

Chai Boey Sauce . Deep Fried Kailan Leaf

JAPAN KAGOSHIMA A5 WAGYU 260

鹿儿岛A5和牛

Spicy Bean Sauce, Green Pepper Mustard

SOUS VIDE LAMB RACK (LIMITED) 188

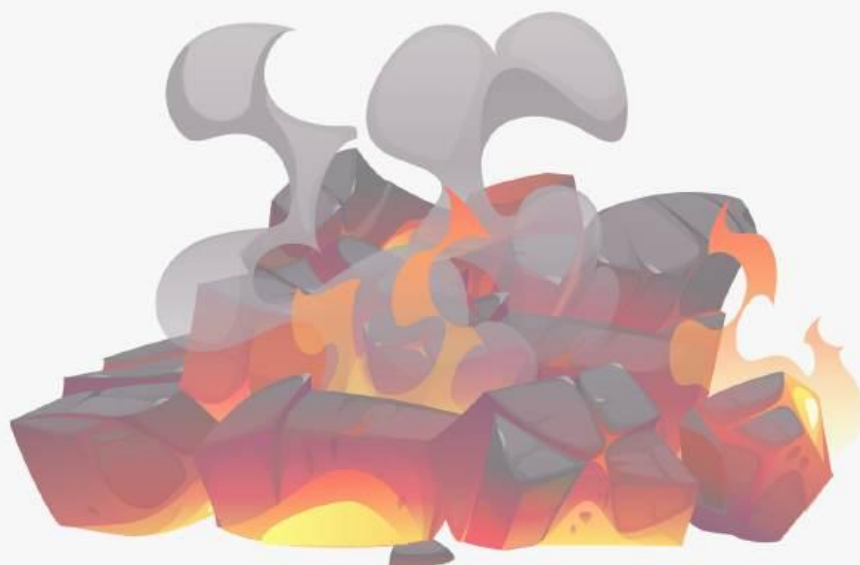
低温羊架子

Tomato Mint Chutney

SOUS VIDE CHICKEN BREAST 48

低温鸡胸肉

Crispy Chicken Skin, Poultry Jus, Pineapple



COMFORT

PRAWN BISQUE SPAGHETTI 58

法式虾浓汤烤虾意面

Prawn, Light Cream, Parmesan & Herbs

CREAMY MUSHROOM DUCK FETTUCCHINE 45

奶油油封鸭菌类宽面

Mushroom Ragout, Duck Meat

SQUID ARRABBIATA CONCHIGLIE 58

鱿鱼香辣番茄贝壳面

Spicy Tomato Sauce, Garlic, Chili & Herbs

OYSTERS CONGEE WITH MUD CRAB ROE 58

蟹黄生蚝粥

Fresh Hiroshima Oysters, Mud Crab Roe, Broth

DESSERT

EMAS 28

蕉香香韵

Banana Emas, Peanut Butter, Chocolate Soil,
Truffle Caramel

RAHSA 38

黑巧

Valrhona Dark Chocolate Terrine, Orange Zest, Kulim Oil

KASTURI 28

酸杆

Kasturi Curd, Lettuce Fluid, Meringue Jelly



SNACKS

CHICKEN WINGETTE 18

鸡中翅

Fermented Chili Sauce

SWEET CHILI GREEN WHELK 36

甜辣酱青螺脆球

Pani-Puri

TRUFFLE FRIES 18

薯条佐黑松露酱

Parmesan Cheese, Truffle Emulsions

CHEESE BAKED OYSTERS 28

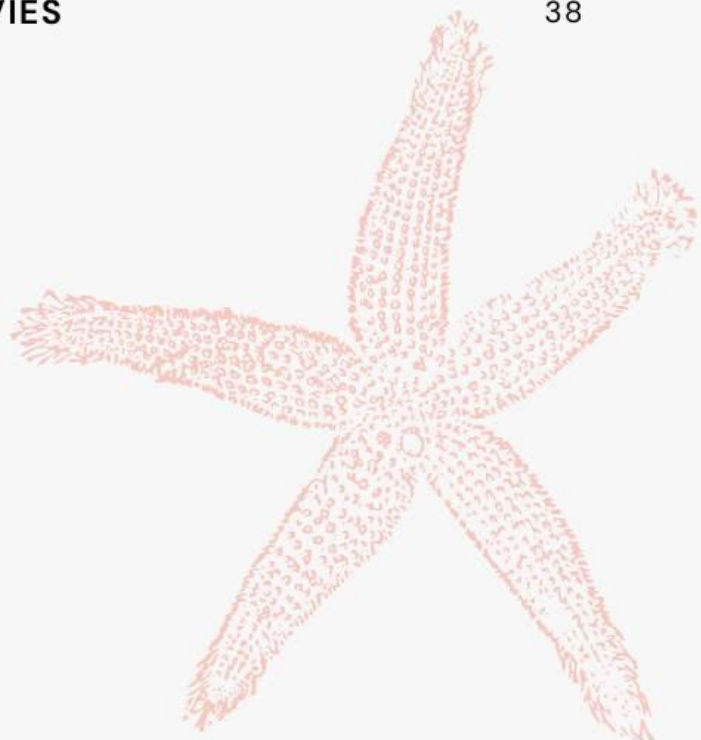
芝士焗生蚝

Gruyère, Cheddar

PICKLED ANCHOVIES 38

法式腌渍凤尾鱼

Olives



The Star Items

招牌 · 背后的故事

36-Hour Dry-Aged Local Threadfin **36小时熟成 · 本地养殖马友鱼**

Raised by local Malaysian farmers and dry-aged for 36 hours in our kitchen. Time gently concentrates its natural flavour and refines its texture — our way of showing that a familiar local fish deserves a place at the centre of the table.

来自本地养殖场的马友鱼，在厨房经过36小时熟成。时间让鱼肉的鲜味更集中、质感更细致。我们希望用一道熟悉的本地鱼，让大家重新发现马来西亚食材的价值。

14-Day Dry-Aged Perak Duck Breast **14天熟成 · 霹雳鸭胸**

Sourced from a local farm in Perak and patiently dry-aged for 14 days. The process develops deeper flavour, tenderness and character while allowing the quality of the duck to speak for itself.

来自霹雳本地农场，经过14天耐心熟成，让鸭肉的风味、香气与口感慢慢沉淀。少一点修饰，多一点时间。

Mum's Belacan Chicken Wings **妈妈的峇拉煎鸡翅**

Growing up, whenever the children celebrated a birthday, Mum would make her belacan fried chicken. Today, we bring that familiar flavour to Art Dining — our interpretation of a simple family tradition filled with memories.

小时候，每逢孩子们庆祝生日，妈妈总会做她的峇拉煎炸鸡。今天，我们把这份熟悉的味道带到 Art Dining。它不只是一道菜，也是属于我们家的回忆。

TIPSY 微醺

VITAMIN V 维他命V

Vodka, Orange, Pomegranate

38

GIN TONIC 金酒汤力

Gordon Gin, Tonic

38

IRON LADY 铁娘子

Whisky, Ginger Ale, Lemon Slice

38

DRAMA QUEEN 公主请上戏

Vodka, Pineapple, Sour Plum

38

BAILEYS 百利爱尔兰奶油利口酒

Rich, Creamy Irish Liqueur with Notes of Chocolate

38

YUZU SAKE 柚子清酒

Lemon, Orange, Grapefruit Citrus

38

REAL MAN 真男人

Singleton 18 Years, Gentle Spice, Long Finish

68



BEER 啤酒

GUINNESS STOUT 健力氏黑啤

Roasted Bitterness and Light Malt Sweetness

28

TIGER 老虎啤酒

Pale Lager, Clean Bitterness

28

HEINEKEN 喜力啤酒

Pale Lager, Crisp

32



COFFEE 咖啡

ESPRESSO 浓缩咖啡	12
Double Shot	
LONG BLACK 美式	13
Hot Water with Double Espresso	
PICCOLO LATTE 澳白	13
Single Espresso with Velvety Steamed Milk	
LATTE 小拿铁	15
Double Espresso with Steamed Milk	
CAPPUCCINO 卡布奇诺	15
Double Espresso with Steamed Milk & Foam	
FLAT WHITE 澳白	15
Double Espresso with Silky Steamed Milk	
MATCHA LATTE 抹茶拿铁	15
Double Espresso with Silky Steamed Milk	
OAT MILK AVAILABLE 可更换燕麦奶	+5

TEA IN POT茶

TSUKIGASE SENCHA 月濑煎茶	19
Floral Aroma, Sweet Nuttiness	
TSUGEWOODFIRE HOJICHA 都祈焙茶	19
Smoky, Roasted, Woody	
CHAMOMILE 新疆洋甘菊	19
Delicate, Floral, Soothing	

WATERS & REFRESHMENTS

ACQUA PANNA

25

750ml Still Natural Mineral Water, Tuscany Italy

SAN PALLEGRINO

25

750ml Sparkling Natural Mineral Water, Italian Alps

COKE

9

Classic, Crisp, Refreshing

COKE ZERO

9

Zero Sugar, Crisp, Refreshing

GINGER ALE

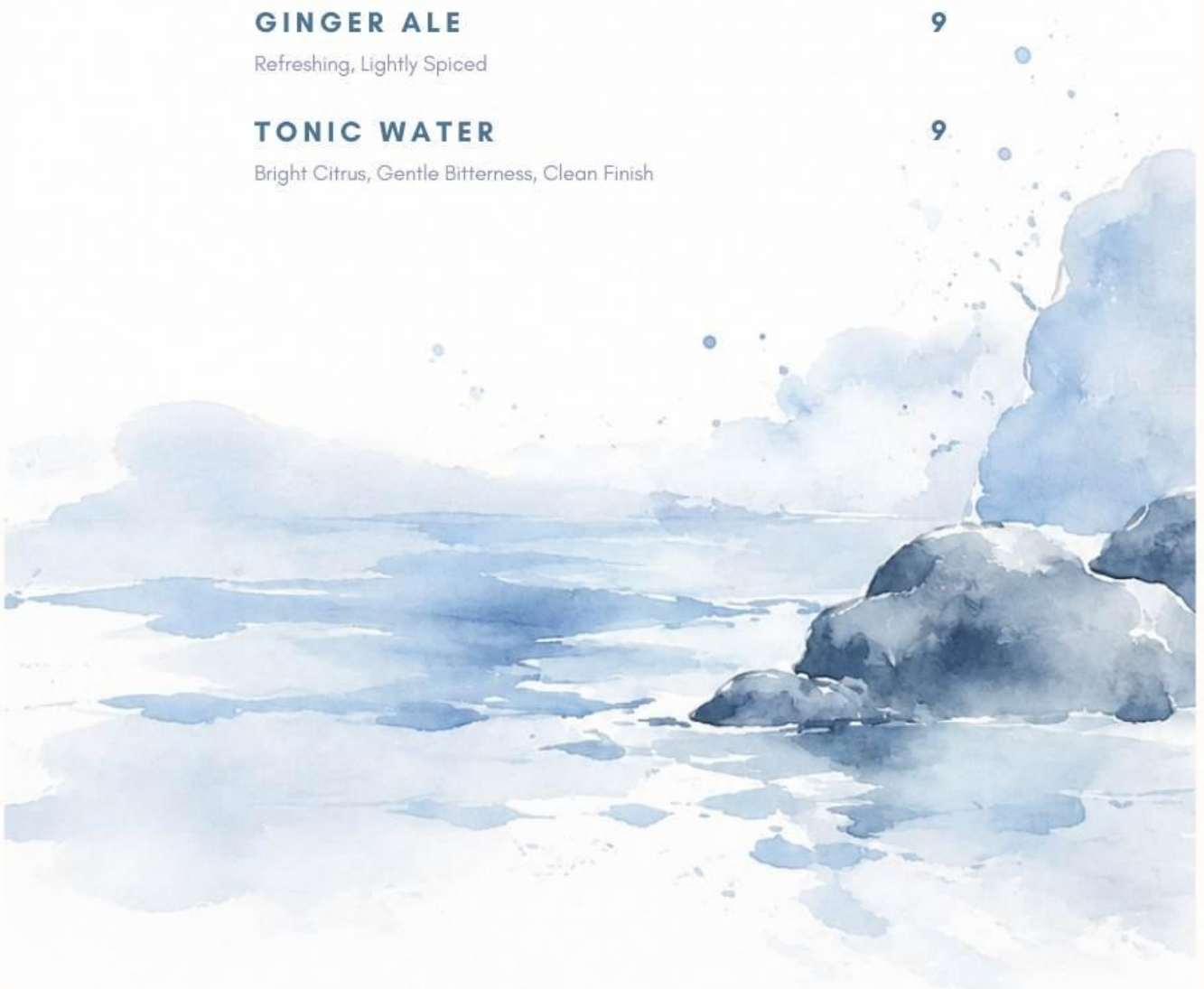
9

Refreshing, Lightly Spiced

TONIC WATER

9

Bright Citrus, Gentle Bitterness, Clean Finish



REFRESHING SMOOTHIE 元气

MINTED GREENS

Spinach, Mint Leaves & Green Apple

17

GOLDEN ORCHARD

Mango & Pineapple

17

BERRY SUNRISE

Strawberry, Banana & Orange

17

SIGNATURES DRINKS 招牌特调

MATCHA CITRUS 橘子抹茶气泡

Ceremonial Matcha, Honey Citron, Soda

19

STRAWBERRY LYCHEE 草莓荔枝

Fresh Strawberries, Luscious Lychee

19

MOJITO 薄荷青柠

Fresh Mint Leaves, Zesty Limes, Soda

19

PEAR & OSMANTHUS 雪梨桂花

Crisp Pear, Fragrance of Osmanthus

19

