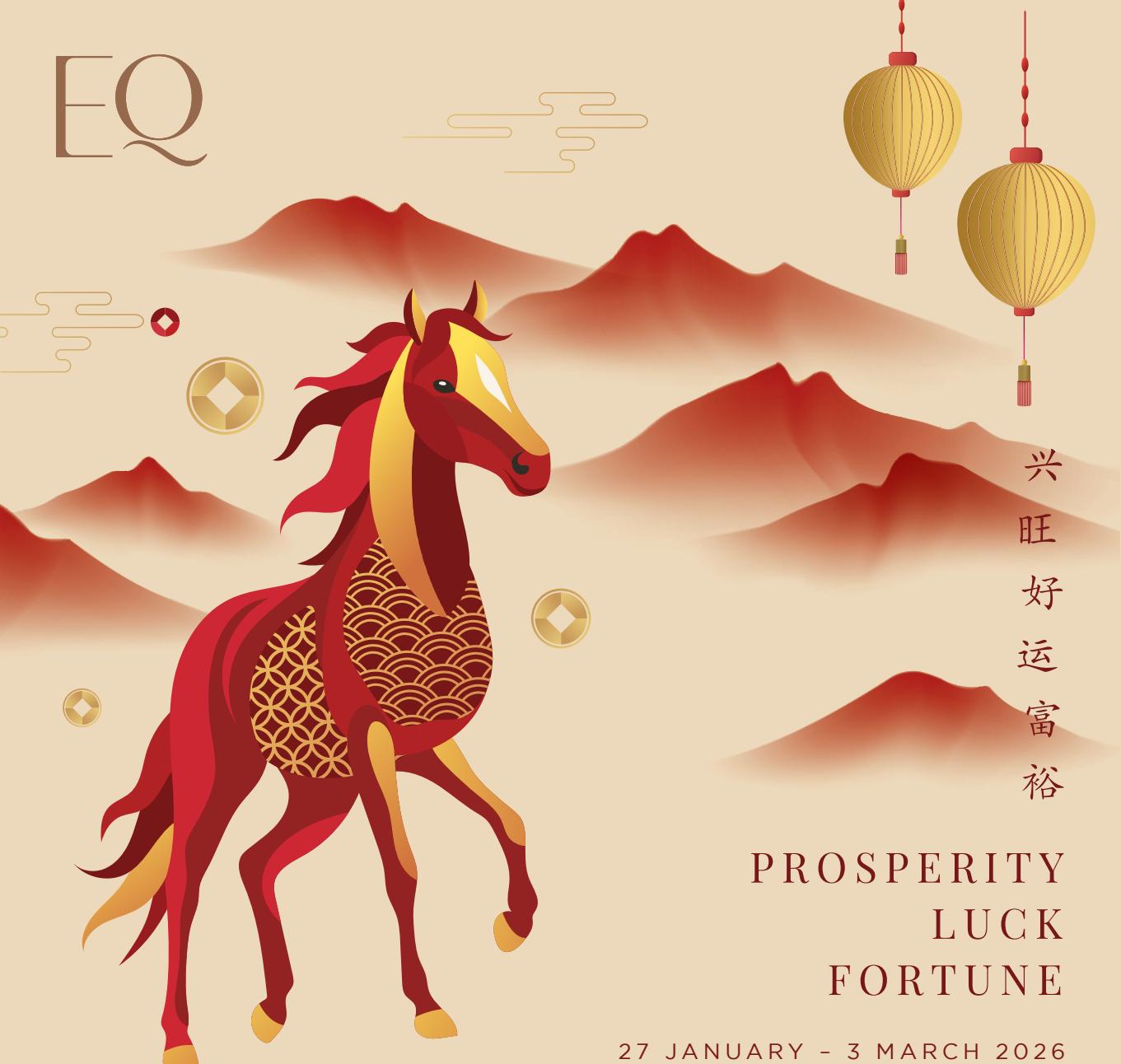


EQ



兴 旺 好 运 富 裕

PROSPERITY  
LUCK  
FORTUNE

27 JANUARY - 3 MARCH 2026



**JUSTIN LEE**  
General Manager 总经理

## 新年伊始 New Beginnings

The Year of the Horse symbolises momentum, confidence and forward progress with values that resonate deeply with us at EQ. As Kuala Lumpur's No. 1 Hotel by Travel + Leisure for four consecutive years, we understand the importance of beginning the year well, surrounded by meaningful moments and sincere hospitality.

This Lunar New Year, it is my pleasure to invite you to celebrate with us through experiences inspired by tradition and crafted with thoughtful detail. From the much-anticipated return of the Golden Phoenix pop-up restaurant and our carefully prepared yee sang selections, to indulgent poon choy, festive set menus and time-honoured Cantonese and Szechuan specialities, each offering is created to bring families and friends together in a spirit of abundance and joy. For celebrations beyond our doors, EQ Beyond allows you to enjoy the same thoughtful cuisine and service at your home or chosen venue.

Complementing the festivities is our Lunar New Year catalogue, featuring auspicious gifts, celebratory dining and seasonal highlights, perfect for sharing with family, friends and business associates.

On behalf of my team, I wish you a Lunar New Year filled with good health, happiness and continued success. We truly look forward to welcoming you to EQ and celebrating the season together.

马年象征着蓬勃的动力、自信与勇往直前的进取精神，这些价值观与 EQ 的理念不谋而合。作为连续四年荣获(Travel + Leisure)评选为吉隆坡第一的酒店，我们深知开启美好一年的重要性。新年的真谛，在于与亲友共筑温情时刻，以及体验我们发自内心的真诚款待。

在这农历新年，EQ 诚邀您共庆佳节，体验以传统精神与精心打造的节庆时刻。从备受期待的金凤凰快闪餐厅荣耀回归、精心呈献的捞生佳肴，到尊贵盆菜、节庆套餐，以及经典传承的粤式与川式佳肴，每一个时刻皆为凝聚欢聚、寓意丰盛而悉心打造。

喜迎新春，我们特别呈献农历新年手册，汇聚一系列寓意吉祥的精选礼品、新春佳肴及季节亮点，是您与亲朋好友及商务伙伴共庆佳节的完美之选。

谨代表我的团队，衷心祝愿您新春安康喜乐、万事顺遂、再创佳绩。我们诚挚期待在 EQ 与您相见。



## Lunar New Year Happenings 农历春节庆祝活动

### THE LIONS ARE COMING! 喜庆舞狮!

A cherished highlight of the Lunar New Year, lion dances usher in prosperity, good health, and new beginnings. Celebrate both the opening and closing of the season with vibrant, festive performances at EQ.

作为农历新年庆典中最受期待的亮点之一，舞狮象征着迎祥纳福、身心安康与崭新开始。与 EQ 欣赏精彩演出，优雅迎接佳节启幕，并为新春画上圆满句点。

**FIRST DAY LION DANCE**  
17 February 2026 | 10AM  
首日舞狮表演  
2026年2月17日 | 上午10时起

**CHAP GOH MEI**  
3 March 2026 | 6PM  
元宵节  
2026年3月3日 | 傍晚6时



金凤凰餐厅年度回归

## Golden Phoenix Pop-up Restaurant

27 JANUARY - 3 MARCH 2026 | 12PM - 3PM | 6PM - 11PM | LEVEL 1

2026年1月27日 - 3月3日 | 午间12 - 3时 | 晚上6 - 11时

This Year of the Horse, Golden Phoenix returns to EQ as a special pop-up restaurant, featuring a menu that blends over 50 years of culinary heritage with new dishes for Lunar New Year. Enjoy a variety of yee sang, premium poon choy, and set menus to please every palate.

农历马年，金凤凰限时快闪餐厅形式重返 EQ，呈献融合逾 50 年烹饪传承与新春创新菜式的精选菜单。宾客可尽情享用多款鱼生、气派非凡的盆菜，以及精心设计的套餐选择，满足不同口味与聚餐需求。



FOR RESERVATIONS  
扫码订座



Golden Phoenix

### 四季平安宴 Peaceful Seasons

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

贺岁大展宏图宴 | 红烧虫草花鲍鱼海味羹  
Braised cordyceps flowers with assorted dried seafood and abalone soup

嘻哈一帆好风顺 | 西式金丝焗虎虾球  
Deep-fried prawns in butter with curry leaves and egg floss

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

甜甜蜜蜜乐融融 元宝年糕 | 冰皮金桔 | 姜茶汤圆  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Hot ginger tea with glutinous rice ball

RM178 per person | Minimum four persons  
178令吉每位 | 最低四位起订

Available for lunch only  
仅适用于午餐

甜甜蜜蜜乐融融 元宝年糕 | 冰皮金桔 | 姜茶汤圆  
Golden Phoenix rice cake  
Snow skin mandarin orange  
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

金凤凰招牌特色菜 Golden Phoenix signature dish

### 金玉满堂宴 Rich Fortune

包罗万象财升发 | 十头鲍鱼捞生  
Ten-head abalone yee sang

花好月圆迎新年 | 海底椰花胶干贝炖鸡汤  
Double-boiled chicken soup with sea coconut and fish maw

年年有余好佳年 | 川味式蒸游水金鲳鱼  
Steamed Szechuan-style golden pomfret with vegetables

丰衣足食财旺旺 | 川辣茄子海鲜长寿面  
Braised seafood with longevity noodles, eggplant and 'topa' sauce

甜甜蜜蜜乐融融 元宝年糕 | 冰皮金桔 | 姜茶汤圆  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Hot ginger tea with glutinous rice ball

## 喜庆团圆宴 Happy Reunion

欢欢喜喜迎新年 | 挪威三文鱼海蜇捞生  
Norwegian salmon and jellyfish yee sang

贺岁大展宏图宴 | 红烧虫草花鲍鱼海味羹  
Braised cordyceps flowers with assorted dried seafood and abalone soup

年年有余好佳年 | 川味式蒸游水金鲳鱼  
Steamed Szechuan-style golden pomfret with vegetables

凤凰临门喜开怀 | 麻辣烟熏鸡肉卷, 混合生菜  
Smoked chicken roulade with spicy vinegar sauce and mixed mesclun greens

嘻哈一帆好风顺 | 西式金丝焗虎虾球  
Deep-fried prawns in butter with curry leaves and egg floss

发财罗汉祝平安 | 蚝豉, 琵琶扒菠菜豆腐, 蟹肉  
Braised spinach bean curd with dried oysters in a crab meat sauce

金银珠宝铺满地 | 金沙双黄海鲜炒香饭  
Fried rice with seafood, vegetables and salted egg yolk

甜蜜蜜乐融融  
元宝年糕 | 冰皮金桔 | 姜茶汤圆  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Hot ginger tea with glutinous rice ball

RM298 per person | Minimum four persons  
298令吉每位 | 最低四位起订

金凤凰招牌特色菜 Golden Phoenix signature dish

## 吉祥如意宴 Bright Auspicious

包罗万相贺新岁 | 十头鲍鱼捞生  
Ten-head abalone yee sang

花好月圆迎新年 | 海底椰花胶干贝炖鸡汤  
Double-boiled chicken soup with sea coconut and fish maw

回家贺岁迎青春 | 双耳虫草花蒸老虎斑  
Steamed tiger grouper with cordyceps flowers, black fungus and white fungus

金錢元宝堆满盆 | 药材富貴炖原只鸡, 油条  
Traditional stewed whole chicken in Chinese herbs and 'yu tiao'

嘻哈欢乐聚满堂 | 腰果野味酱爆草虾  
Wok-fried tiger prawns with kam heong paste and cashews

碧綠輝煌满干坤 | 发菜鱼鳔琵琶螺片香菇  
Braised fish maw with conch slices, pipa tofu mushrooms and sea moss

金银珠宝铺满地 | 蚝豉河叶糯米饭  
Steamed glutinous rice with dried oysters wrapped in a lotus leaf

迎春如意庆吉祥  
元宝年糕 | 冰皮金桔 | 冷冻雪梨红枣银耳  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Chilled peach with white fungus and red dates

RM398 per person | Minimum four persons  
398令吉每位 | 最低四位起订

## 鸿运发财宴 Wealth Treasures

温情祝福在一起 | 北海道扇贝海蜇捞生  
Hokkaido scallops and jellyfish yee sang

洪福齐来年年好 | 虫草花干贝花胶炖鸡汤  
Double-boiled fish maw soup with cordyceps flowers and dried scallops

风调雨顺连有余 | 港式蒸野生笋壳鱼  
Hong Kong-style steamed marble goby with superior soy sauce

黄金遍地月光明 | 南祥金牌原只烧鸭  
Barbecued whole crispy roast duck with braised peanuts

齐庆聚享笑嘻哈 | 豉油皇爆大生虾  
Wok-fried river prawns in dark soya sauce

碧綠輝煌满干坤 | 发菜蚝豉香菇鲍鱼辽参  
Braised sea cucumber with dried oysters, abalone and mushrooms in clay pot

丰衣足食财旺旺 | 川辣茄子海鲜长寿面  
Braised seafood with longevity noodles and eggplant with 'topa' sauce

双辉拱照双喜点  
元宝年糕 | 冰皮金桔 | 冻荔枝红茶桃胶芦荟  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Chilled lychee tea with peach gum and aloe vera

RM498 per person | Minimum four persons  
498令吉每位 | 最低四位起订

## 风生水起宴 Great Prosperity

生意兴隆马年到 | 天下第一捞, 软壳蟹, 鱼子与松露油  
Prosperity fruits, soft shell crab, tobiko with truffle oil yee sang

洪福齐来年年好 | 浓缩鱼骨炖海味汤  
Double-boiled fish bone soup with fish maw, black morels and dried scallops

鱼游八方万里财 | 头抽港式蒸鳕鱼  
Steamed cod fish with superior soya sauce and garlic

金钱元宝堆满盆 | 富貴炖原只八宝鸡  
Eight Treasures traditional stewed whole chicken with Chinese herbs

丰衣足食财旺旺 | 极酱炒带子蛋白西兰花  
Sautéed egg whites with scallops in shrimp sauce and broccoli

掌上荣华添富贵 | 辽参, 发菜蚝豉, 榴六头鲍鱼  
Braised 'lia sum' with dried king oyster, six-head abalone and sea moss

一世鸿运喜当头 | 波士顿龙虾浓鸡汤泡饭  
Boston lobster with rice in superior soup and crispy rice

庆喜新春甜蜜浓  
元宝年糕 | 冰皮金桔 | 六味炖雪燕桃胶  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Warm Six Treasures with snow nest and peach gum

RM698 per person | Minimum four persons  
698令吉每位 | 最低四位起订



Golden Phoenix



## 福如东海素宴 Vegetarian Feast

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

温情祝福在一起 | 鲜菇马蹄娃娃菜炖汤  
Double-boiled baby cabbage soup with  
water chestnuts and mushrooms

贺岁大展宏图宴 | 凤梨龙眼糖醋斋鱼  
Sweet and sour vegetarian fish with  
pineapple and longan

横财自然来就手 | 咖喱斋羊烩土豆  
Braised curried vegetarian lamb with  
potatoes

嘻哈欢乐聚满堂 | 香脆黄金麦片焗虾  
Deep-fried crispy vegetarian prawns with  
oatmeal and pandan leaves

黄金遍地月光明 | 碧绿花菇金福袋  
Braised Chinese mushrooms, golden money  
bags, garden greens

发财 罗汉祝平安 | 斋鹅河叶糯米饭  
Steamed glutinous rice and vegetarian  
goose in lotus leaf

甜甜蜜蜜乐融融  
元宝年糕 | 冰皮桔子 | 姜茶汤圆  
Golden Phoenix rice cake  
Snow skin mandarin orange  
Hot ginger tea with glutinous rice ball

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

福如东海

Vegetarian Feast

## 春节发财鱼生 Yee Sang

生意兴隆马年到 | 波士顿龙虾捞生  
Fresh Boston lobster yee sang

包罗万象财运达 | 十头鲍鱼捞生  
Ten-head abalone yee sang

温情祝福在一起 | 北海道扇贝捞生  
Hokkaido scallops and tobiko yee sang

欢欢喜喜迎新年 | 挪威三文鱼海蜇捞生  
Norwegian salmon and jellyfish yee sang

五湖四海起共来 | 养生天下第一捞  
Prosperity fruit, red dragon fruit yee sang

### 增加 ADD-ON

波士顿龙虾 Boston lobster

十头鲍鱼 (10只) Ten-head abalone (ten pieces)

北海道扇贝 (3只) Three Hokkaido scallops

挪威三文鱼 Norwegian salmon

软壳蟹 Soft shell crab

海哲 Jellyfish

卜脆 Crispy fritters

4-6 位 persons

8-10 位 persons

468

668

268

368

238

338

188

288

138

238

每百克 Per 100 g

118

每份 Per portion

168

108

68

68

48

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。

金凤凰招牌特色菜 Golden Phoenix signature dish



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 | 288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 crêpes, with cucumber, spring onions, and sweet bean sauce

请选择您喜欢的鸭架做法 Your choice of cooking style for the duck meat:

炒姜葱蚝油 Sautéed with spring onions and ginger in oyster sauce

炒鸭菘蔬菜 Wok-fried minced duck meat with assorted vegetables

炒饭 或 炒面 Fried rice or fried noodles

丰盛团聚鲍鱼盆菜

## Premium Poon Choy

RM688 per portion for 8 persons  
688令吉供8位享用

十头鲍鱼、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、娃桂菜、  
冬菇、白萝卜、豆泡、杏鲍菇、芋头、福袋  
Ten-head abalone, sea cucumber,  
Japanese dried scallops, tiger prawns,  
roast 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 RM788  
788令吉提供外带



浓缩鱼骨花胶炖汤

Double-boiled fish bone soup with fish maw and dried scallops

## 厨师特別推荐新年菜单 À La Carte Menu

### 汤 Soup

|   | 每份 Per person |
|---|---------------|
| ● 浓缩鱼骨花胶炖汤<br>Double-boiled fish bone soup with fish maw and dried scallops | 188           |
| 红烧虫草花鲍鱼海味羹<br>Braised cordyceps flowers with dried seafood and abalone      | 138           |

### 极品鲍鱼及干鲜 Abalone and Dried Seafood

|  | 每份 Per portion |
|--|----------------|
| 红烧海味一品煲<br>Braised Treasures dried seafood with superior stock in clay pot | 288            |
| ● 蚝皇辽参烩鲍鱼 (六头)<br>Braised whole sea cucumber and six-head sea moss abalone | 238            |

### 大虾 Prawns

|   |     |
|---|-----|
| 豉油皇爆生虾<br>Wok-fried river prawns with dark soya sauce (three pieces)    | 198 |
| 西式金丝焗虎虾球<br>Deep-fried prawns in butter with curry leaves and egg floss | 88  |

### 海鱼 Fish

|  | 每百克 Per 100 g |
|--|---------------|
| 香辣豉汁蒸鳕鱼<br>Steamed cod fish with black bean sauce and garlic                         | 88            |
| ● 港式清蒸鳕鱼<br>Steamed cod fish in superior soya sauce                                  | 88            |
| 香辣豉汁蒸老虎斑片<br>Steamed tiger grouper fillet with black bean sauce and garlic (200 g)   | 68            |
| 双耳虫草花蒸老虎斑片<br>Steamed tiger grouper fillet with cordyceps flowers and fungus (200 g) | 68            |

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



川辣茄子海鲜长寿面  
Szechuan-style braised seafood with longevity noodles and eggplant

## 家禽 Poultry

麻辣烟熏鸡肉卷, 混合生菜  
Smoked chicken roulade with spicy mesclun greens (two pieces)

港式脆皮吊烧鸭  
Traditional crispy roast duck with plum sauce

每份 Per portion  
98

半只 Half  
108

整只 Whole  
188

## 蔬菜豆腐 Vegetables and Bean Curd

蟹肉鲜菇扒菠菜豆腐  
Spinach tofu with crab meat and assorted mushrooms

瓦煲海鲜菠菜豆腐  
Braised spinach tofu with seafood and oyster sauce in clay pot

发菜螺片小炒皇  
Wok-fried seasonal vegetable with conch slices and sea moss

每份 Per portion  
88

88

88

68

## 米饭及面条 Rice and Noodles

川辣茄子海鲜长寿面  
Szechuan-style braised seafood with longevity noodles and eggplant

金沙双黄海鲜炒香饭  
Fried rice with seafood, vegetables and salted egg yolk

蚝豉河叶糯米饭 (1粒)  
Steamed glutinous rice with dried oysters in lotus leaf (one piece)

88

68

38

## 甜点 Dessert

冻荔枝红茶桃胶芦荟  
Chilled lychee tea, white fungus with peach gum and aloe vera

元宝年糕  
Golden Phoenix rice cake

冰皮金桔  
Snow skin mandarin orange

姜茶汤圆  
Hot ginger tea with glutinous rice ball

28

18

18

18

金凤凰招牌特色菜 Golden Phoenix signature dish

新春贺礼

# Lunar New Year Hampers

## ① 新春富贵礼盒 Prosperous Delights | RM158

2 x festive cookies, 2 x 5 g premium Chinese tea, EQ special edition ang pow packets.  
2 份节庆曲奇饼、2 份 5 克精选中国茗茶、EQ 限量定制利是封。

## ② 四季吉祥礼盒 Seasons Auspicious | RM258

2 x festive cookies, red dates, zodiac cookie, 3 x 5 g premium Chinese tea, chopstick set,  
EQ special edition ang pow packets.  
2 份节庆曲奇饼、红枣、生肖曲奇、3 份 5 克精选中国茗茶、筷子套装、EQ 限量定制利是封。

## ③ 锦上添花礼盒 Gorgeous Blossom | RM358

Premium 10-head abalone, 2 x festive cookies, red dates, zodiac cookie,  
3 x 5 g premium Chinese tea, chopstick set, EQ special edition ang pow packets.  
顶级 10 头鲍鱼、2 份节庆曲奇饼、红枣、生肖曲奇、3 份 5 克精选中国茗茶、筷子套装、  
EQ 限量定制利是封。



## ④ 五福临门礼盒 Brilliant Blessings | RM458

Premium 10-head abalone, festive cookie, zodiac cookie, red dates, 3 x 5 g premium Chinese tea,  
kam heong sauce, dried shrimp belacan sauce, zodiac tassel, EQ special edition ang pow packets.  
顶级 10 头鲍鱼、节庆曲奇饼、生肖曲奇、红枣、3 份 5 克精选中国茗茶、金香酱、干虾马来盏酱、  
生肖挂饰、EQ 限量定制利是封。

## ⑤ 财源广进礼盒 Plentiful Fortunes | From RM758

Hennessy V.S.O.P, premium 10-head abalone, festive cookies, premium nuts, red dates,  
zodiac cookies, premium Chinese tea, chopstick set, zodiac tassel,  
EQ special edition ang pow packets.  
轩尼诗 V.S.O.P.、顶级 10 头鲍鱼、节庆曲奇饼、精选坚果、红枣、生肖曲奇、精选中国茗茶、  
筷子套装、生肖挂饰、EQ 限量定制利是封。

新春好礼

# Lunar New Year Treats



Chinese Zodiac  
Pralines  
中国生肖巧克力礼盒  
RM328

**EXPLORE LUNAR NEW YEAR GIFTS** 探索农历新年礼品

For enquiries and orders 垂询及订购:



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WhatsApp: +91 92 888 888



## Baked Peony Lotus Seed Paste

## 牡丹莲蓉烘焙饼 | 8 件

RM88 | 8 pieces

Scallop Sauce  
Kam Heong Sauce,  
Dried Shrimp Belacan Sauce  
干贝酱、金香酱、干虾马拉盏酱  
RM38

Mini Koi Rice Cakes  
迷你锦鲤年糕 | 6 件  
RM88 | 6 pieces



心静福来财升  
Prosperity Begins  
With Peace of Mind

27 JANUARY – 3 MARCH 2026 | 2026年1月27日 – 3月3日

Celebrate the Year of the Horse with ease and confidence at EQ, where Lunar New Year banquets and gatherings are thoughtfully planned to let you focus on what matters most – time together. From festive menus to auspicious décor and attentive service, every detail is handled with care to create celebrations that feel personal and memorable.

今年马年，于EQ以从容自信的心情共庆佳节。我们的农历新年宴会与聚会，皆以周到细致的安排，让您专注于最珍贵的时刻与亲友共度的美好时光。从节庆菜单、吉祥布置到贴心服务，每一处细节都用心呈现，打造温暖而难忘的庆祝体验。

Prefer to celebrate at home or at your chosen venue? EQ Beyond brings the festivities to you, with our experienced catering team delivering customised menus and seamless service, tailored to your needs.

若您希望在家中或自选场地庆祝，EQ Beyond 将把节日盛宴送至您身边。我们的专业餐饮团队提供量身定制菜单与无缝服务，全方位满足您的需求。

**RESERVE NOW FOR AN ULTIMATE DINING EXPERIENCE**

立即预订享受至尊餐饮服务

Connect with our specialists at [catering@kul.equatorial.com](mailto:catering@kul.equatorial.com) or contact us at +60 3 2789 7331

联系我们专业的外卖服务团队 [catering@kul.equatorial.com](mailto:catering@kul.equatorial.com)  
或拨打 +60 3 2789 7331



# BOTTEGA

## 波特嘉绚丽东方下午茶 Oriental Splendour Afternoon Tea

1 FEBRUARY – 3 MARCH 2026 | 2026年2月1日 – 3月3日

Usher in the Lunar New Year with a festive afternoon tea at Bottega, where classic sweet and savoury treats are reimagined with seasonal flair. Featuring delicate pastries inspired by the Year of the Horse and ingredients traditionally associated with prosperity and abundance, this celebratory tea is perfect for relaxed catch-ups and meaningful moments.

以节日午茶迎接农历新年，来到波特嘉 (Bottega)，品尝经典甜点与咸点的创新演绎，尽享应节风味。精致糕点以马年为灵感，并融入象征吉祥与丰盛的传统食材，是悠闲聚会与珍贵时光的理想之选。

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

周一至周六 | 午间12 - 2.30时 | 下午3 - 5时

SUNDAY | 3PM - 5PM

周日 | 下午3 - 5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 意利咖啡或德国隆納菲茗茶



illy  
COFFEE



Ronnefeldt  
TEA EXCELLENCE SINCE 1865



FOR RESERVATIONS  
扫码订座



# Prosperous Exclusivity

## 旺财尊享

Make your Lunar New Year gifting even more meaningful with our specially designed, limited-edition ang pow packets. Exclusively created for the season, they are yours to enjoy with a minimum spend of RM388 at the Golden Phoenix pop-up restaurant, or with the purchase of any of our festive retail hampers.

尊享我们特别设计的限量版红包封，让您的农历新年礼赠更显心意。凡于金凤凰快闪餐厅消费满388令吉，或选购任一零售礼篮，即可获赠一套专属红包封。

All prices are in Ringgit Malaysia and subject to prevailing government taxes.

Images are for illustration purposes only. Actual presentation may vary.

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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