



Group
Extra Super Tanker



Damansara Kim
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Our Story

Established in 2004, **Restaurant Extra Super Tanker** takes its inspiration from the culinary culture of Mainland China and offers authentic Cantonese cuisine with a twist of Hakka flavours.

文華軒 Mun Wah Hin - Culture, Chinese, Pavilion;
as our Cantonese name represents, has the vision for our customers to embark on a culinary journey when dining at any one of our popular Chinese restaurants. We aim to serve the best delicacies, using the finest and freshest ingredients, ensuring that the traditions of Cantonese cuisine prevail.

The restaurant's English name - **Restaurant Extra Super Tanker**, is purposely distinct and unique with no direct translation from its Cantonese name. Its stand out difference, serves as a perfect conversational piece for customers to remember and talk about.

Our Executive Chef

Led by Chef Chin, the Executive Chef and founder, otherwise more fondly known as Ah Wah Gor, has over 30 years of experience in the Food & Beverage industry. His parents, who used to own a hawker stall, were his inspiration to becoming a chef.

As with many Chinese chefs, Ah Wah Gor began his culinary career at a popular Chinese chain restaurant. He gradually worked his way up the kitchen hierarchy and even developed a loyal customer following. Ah Wah Gor then made the career changing decision to venture off and start his own Chinese restaurant in PJ, with the added benefit of flexibility in creating his own dishes. The kitchen is definitely Ah Wah Gor's domain where he personally designs all of his kitchens to fit his cooking style.

To this day, the passion and dedication Ah Wah Gor exudes is admirable. One would often find him crouched on a little stool next to an aluminum basin, lovingly cleaning sea cucumbers – his therapeutic escape after a busy service session in the kitchen.

Ah Wah Gor believes that cooking is an art and every dish has its own unique flavour. He stresses that there is no shortcuts in becoming a successful chef other than being patient, hardworking and having the willingness to learn. To see his customers enjoy and appreciate his dishes gives him a sense of satisfaction and happiness as a chef.

2022 虎虎生威魚生價表

2022 YEE SANG PRICE LIST

1 月 1 日至 2 月 15 日期間提供
Available from 1 January – 15 February 2022

海蜇雪梨魚生

Jellyfish Yee Sang with Pear

RM 78++(半賣 small) / RM 108++(一賣 large)

鮑片雪梨魚生

Abalone Slices Yee Sang with Pear

RM 98++ (半賣 small) / RM 128++ (一賣 large)

香酥白蝦雪梨魚生

Crispy White Shrimps Yee Sang with Pear

RM 118++ (半賣 small) / RM 148++ (一賣 large)

香酥蘇東仔魚生

Crispy Baby Squid Yee Sang with Pear

RM 138++ (半賣 small) / RM 228++ (一賣 large)

錦繡前程魚生

Vegetarian Yee Sang

RM 78++(半賣 small) / RM 108++(一賣 large)

另加 Add On:

蘇東仔 / 香脆白蝦 / 鮑片

Baby Squid / White Shrimp / Abalone Slices

RM 30++ / portion

海蜇 / 豆包

Jellyfish / Beancurd Skin

RM 20 ++ / portion

薄脆

Bo Chui Cracker

RM 5 ++ / packet

新年特备

CHINESE NEW YEAR SPECIALTY DISHES

1月1日至2月11日期间提供
Available from 1 January – 15 February 2021

一團和氣萬事勝 (北風臘味糯米飯)
Waxed Meat Glutinous Rice
1 day pre-order required / 1天前预订

For 5 pax / 供五位享用
RM 158 nett 外賣 / takeaway
RM 118 ++ 堂食 / dine in

for 10 pax / 供十位享用
RM 138 ++ 堂食 / dine in

盆滿鉢滿堆滿屋
Prosperity Poon Choi
1 day pre-order required / 1天前预订

for 5 pax / 供五位享用
RM 485 nett 外賣 / takeaway
RM 398 ++ 堂食 / dine in

for 10 pax / 供十位享用
RM 801 nett 外賣 / takeaway
RM 688 ++ 堂食 / dine in

新年特备

CHINESE NEW YEAR CELEBRATION SET MENUS

供八位享用 / for 8 pax

1月1日至2月15日期间提供

Available from 1 January – 15 February 2022

金虎團圓盆菜

RM 922 nett 外賣 / takeaway

RM 968 nett 堂食 / dine in

海蜇雪梨鱼生

Jellyfish Yee Sang with Pear

干贝虫草花炖土鸡汤

Double Boiled Chicken Soup with Dried
Scallop & Cordyceps Flower

鲜竹云耳蒸八丁

Steamed Patin Fish with Cloud Fungus
& Beancurd Sheets

黄酒枸杞焗草虾

Yellow Rice Wine Goji Berry Tiger Prawn

酱皇烧鸭

Fragrant Roast Duck

霸皇伴双筋

Braised Dried Oyster with Mushrooms &
Gluten

腊味扣糯米饭

Waxed Meat Glutinous Rice

红枣芦荟雪耳

Chilled Aloe Vera with Dates & Snow
Fungus

枸杞桂花糕

Osmanthus Goji Berry Jelly

龍精虎猛

RM 1331 nett 外賣 / takeaway

RM 1398 nett 堂食 / dine in

香酥白虾雪梨鱼生

Crispy White Shrimps Yee Sang with Pear

金华火腿菜胆干贝花胶炖土鸡汤

Double Boiled Chicken Soup with Chinese
Ham, Dried Scallop & Fish Maw

清蒸笋壳鱼

Steamed Soon Hock in Soy Sauce

咸蛋爆焗草虾

Salted Egg Tiger Prawn

火辣烧马来鸡

Spicy Roast Village Chicken

10头鲍鱼蚝土发菜双菇

Braised 10 Head Abalone with Dried
Oysters, Fatt Choy & Mushrooms

腊味扣糯米饭

Waxed Meat Glutinous Rice

雪耳雪梨海燕窝

Chilled Coral Seaweed with Pear & Snow
Fungus

芋头炸年糕

Deep Fried Rice Cake with Yam

Only available at Restaurant Kitchen, Damansara Kim. Featured dishes are subject to change.
Delivery fees are applicable. All prices are in RM and are inclusive of respective taxes.

新年特备

CHINESE NEW YEAR CELEBRATION SET MENUS

供五位享用 / for 5 pax

1月1日至2月15日期间提供

Available from 1 January – 15 February 2022

金虎團圓盆菜

RM 655 nett 外賣 / takeaway

RM 688 nett 堂食 / dine in

海蜇雪梨鱼生

Jellyfish Yee Sang with Pear

干贝虫草花炖土鸡汤

Double Boiled Chicken Soup with
Dried Scallop & Cordyceps Flower

鲜竹云耳蒸八丁

Steamed Patin Fish with Cloud Fungus
& Beancurd Sheets

酱皇烧鸭

Fragrant Roast Duck

霸皇伴双筋

Braised Dried Oyster with
Mushrooms & Gluten

腊味扣糯米饭

Waxed Meat Glutinous Rice

红枣芦荟雪耳

Chilled Aloe Vera with
Dates & Snow Fungus

枸杞桂花糕

Osmanthus Goji Berry Jelly

龍精虎猛

RM 876 nett 外賣 / takeaway

RM 920 nett 堂食 / dine in

香酥白虾雪梨鱼生

Crispy White Shrimps Yee Sang with Pear

金华火腿菜胆干贝花胶炖土鸡汤

Double Boiled Chicken Soup
with Chinese Ham, Dried Scallop
& Fish Maw

清蒸笋壳鱼

Steamed Soon Hock in Soy Sauce

火辣烧马来鸡

Spicy Roast Village Chicken

10头鲍鱼蚝土发菜双菇

Braised 10 Head Abalone
with Dried Oysters, Fatt Choy
& Mushrooms

腊味扣糯米饭

Waxed Meat Glutinous Rice

雪耳雪梨海燕窝

Chilled Coral Seaweed
with Pear & Snow Fungus

芋头炸年糕

Deep Fried Rice Cake with Yam

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