



ORIENTAL
GROUP



WEDDINGS
2019

大港城酒家
Oriental Pavilion
PJ 33, Sec 13, PJ
03-7956 9288

陽城酒家
Noble House
Off Jalan Tun Razak, KL
03-2145 8822

名城酒家
The Ming Room
BSC, KL
03-2284 8822

如意
RUYI
4th Floor Annexe, BSC, KL
03-2083 0288

宋城酒家
Oriental Treasure
The Sphere,
Bangsar South, KL
03-2242 2382

大陽城酒家
Noble Mansion
Plaza 33, Sec 13, PJ
03-7932 3288

滿漢城酒家
The Han Room
The Gardens Mall, KL
03-2284 8833

御
Yu by Ruyi
The Gardens Mall, KL
03-2202 2602

港城酒家
Oriental Star
EkoCheras Mall, KL
03-9134 8488

陽城宴會廳
Noble Banquet
Jalan Bukit Bintang, KL
03-2145 8822

唐城酒家
Tang Room
The Starling Mall, PJ
03-7733 9866

Monte Carlo Bistro
4th Floor Annexe, BSC, KL
03-2083 0288

海港城海鮮酒家
Oriental Seafood
The Sphere,
Bangsar South, KL
03-2242 2243

萬寶城酒家
Maju Palace
Maju Junction Mall, KL
03-2691 8822

Opening Soon :

海世界
Seafood World
Plaza 33, Sec 13, PJ
Dec 2018

Noble M
Plaza 33, Sec 13, PJ
Dec 2018

Noble Q
Off Jalan Tun Razak, KL
Jan 2019

Yu Kitchen
Chadstone, Malbourne
Dec 2018

www.orientalrestaurants.com.my

[@orientalgroupmy](https://www.facebook.com/orientalgroupmy)

www.ruyiandlyn.com

[@ruyilyn](https://www.facebook.com/ruyilyn)

配对情心结合
Triple Happiness Combination

大地黄金
Deep-Fried House Beancurd

合宝环珠
Salted Egg Fish Cake

一见钟情沙律软壳蟹
'Love at First Sight' Soft Shell Crab

鱼鳔冬菇滋宝炖鸡汤 (每人每)
Double-Boiled Fish Maw in Chicken Soup (Individual serving)
或 or

霸皇龙虾羹
Lobster Bisque

鲜竹云耳蒸深海龙趸鱼
Steamed Deep-Sea Garoupa
with Fresh Beancurd Skin & Black Fungus

瑶柱富贵聚宝盆
Braised Gluten, Lingzhi Mushroom
& Dried Oyster in Dried Scallop Gravy

杞子绍酒灼活草虾
Live Tiger Prawns with 'Shao Hsing' Wine & Goji Berries

手扒鸡伴八宝糯米饭
Crispy Shatin Chicken
with Eight Treasures Glutinous Rice

六宝炖海底椰
Double-Boiled Six Treasures with Sea Coconut

黄金一口包伴擂沙汤丸
Steamed Pumpkin Bun & Glutinous Rice Dumpling with Black Sesame

RM 1088 nett

星期一至星期四
Mondays – Thursdays

RM 1188 nett

星期五, 星期六,
星期日及公共假期
Fridays, Weekends & Public Holidays

四禧结缘聚宝盆
Love & Passion Platter

潮州鲜蟹枣
Crispy Crab Meat Dumpling

暹式婆罗洲带子
Poached Scallop with Okra in Chef's Special Sauce

西班牙猪中肉风味蔬
Charcoal Grilled Iberico Pork Neck Garden Green Salad

银衣艳三宝
Roast Pork, Gluten & Apricot Mushroom with Special Sauce

乾隆滋润宝鼎 (每人每)
Imperial Rejuvenating Herbal Soup (Individual serving)
或 or

怀旧蟹皇翅
Braised Shark's Fin Soup with Crab Meat & Crab Roe

古法南乳沙皮猪
Roast Suckling Pig with Preserved Beancurd

花甲蒸杉斑鱼
Steamed Ocean Garoupa with Clams

干贝锅塔鲍鱼伴鱼鳔
Braised Abalone with Dried Scallop & Fish Maw

顺德稻香砵仔饭
Steamed Rice with Wax Meat & Yam Shunde Style

红莲蜜影
Double-Boiled Honeydew with Snow Fungus

日本麻池伴芝麻南瓜饼
Japanese Peanut Mochi & Pumpkin Pancake with Red Bean Paste

RM 1288 nett

星期一至星期四
Mondays – Thursdays

RM 1388 nett

星期五, 星期六,
星期日及公共假期
Fridays, Weekends & Public Holidays

百子龙凤配
Happiness Platter

聚宝母子虾
Seafood Treasures Salad
椒盐烟肉卷
Salt & Pepper Bacon Roll
香酥软壳蟹
Crispy Soft Shell Crab

雪梨一品炖勾翅 (每人每)
Double-Boiled Coral Shark's Fin
with Chicken & Snow Pear (Individual serving)
或 or

海口椰皇烩官燕 (每人每)
Bird's Nest with Seafood in Fragrant Coconut (Individual serving)

台山鲜鲍鱼蒸杉斑鱼
Steamed Ocean Dragon Garoupa
with Fresh Abalone & Squid Ball in Superior Soya Sauce

碧林玉如意
Stir Fried Vegetables with Cuttle Fish

鹅肝酱炭烧乳猪
BBQ Suckling Pig with Foie Gras Sauce

银鱼宋嫂砵仔饭
Steamed Rice with Braised Pork Belly & Anchovies

六宝炖海底椰
Double-Boiled Six Treasures with Sea Coconut

千层马来糕伴芝麻南瓜饼
Thousand Layered Cake & Pumpkin Pancake with Red Bean Paste

RM 1588 nett

五福喜临门拼盘
Romance In Bloom Platter

彩虹龙须枣
Crispy Dragon Beard Roll
润肠鲜虾卷
Liver Sausage & Prawn Roll
蛋黄酱蟹展意式盏
Baked Crab Leg with Egg Yolk Sauce

暹式婆罗洲带子
Scallop with Okra in Chef's Special Sauce

脆米虾兵软壳蟹
Salt & Pepper Soft Shell Crab with Crispy Rice

原粒8头鲍鱼中鲍翅佛跳墙 (每人每)
Abalone & Superior Shark's Fin
Monk Jump Over The Wall (Individual serving)

或 or
原粒8头鲍鱼一品海味炖鸡汤 (每人每)
Double-Boiled Whole Abalone
with Dried Seafood in Chicken Soup (Individual serving)

蒜茸粉丝蒸苏格兰扇贝
Steamed Scotland Fresh Scallop with Glass Noodle & Garlic

骨香演鲳鱼球
Ying Yang Pomfret

罗汉布袋伴灵芝菇
Stuffed Prosperity Bag with Lingzhi Mushroom

水晶走地鸡皇伴盐香姜茸饭
Steamed Shunde Style Chicken & Ginger Rice

富士苹果炖百年好合
Double-Boiled Fuji Apple with Lily Bulb & Lotus Seed

芝麻南瓜枣伴千层马来糕
Deep-Fried Sesame Ball with Azuki Red Bean & Thousand Layered Cake

RM 1888 nett

心心相印爱相随
Love & Laughter Combination

波士顿龙虾沙律伴乌达脆酿鸡翼
Boston Lobster Salad
& Deep-Fried Chicken Wing stuffed with Otak-Otak

津菜干贝鸡炖中鲍翅 (每人每)
Double-Boiled Superior Shark's Fin
with Dried Scallop, Chicken & Chinese Cabbage (Individual serving)
或 or

海口椰皇烩官燕 (每人每)
Bird's Nest with Seafood in Fragrant Coconut
(Individual serving)

原粒4头鲍鱼扣鲜花胶日本花菇
Braised Whole Abalone
with Fresh Fish Maw & Japanese Mushroom

清蒸笋壳鱼
Steamed 'Soon Hock' with Superior Soya Sauce

鸿运葡式乳猪之冻柠汁
Roast Suckling Pig Finest Macau Style
served with Chilled Citrus Juice

台式糯米饭
Steamed Glutinous Rice in Bamboo Leaf

桃胶润喉冻津梨
Chilled Peach Resin in Snow Pear

元朗老婆饼伴香滑糯米池
Signature Yuen Long 'Lou Pou Peang' & Glutinous Rice Ball

RM 2188 nett

新世纪囍宴套餐
New Century Wedding Set

同心结合三宝拼
Three Happiness Platter

汉和北海道带子
Hokkaido Scallop with Teriyaki Sauce
麻酱彩虹烟鸭脯
Smoked Duck Rainbow Roll with Sesame Sauce
野菌意式焗蟹展
Wild Mushroom Pie topped with Crab Leg

海口椰皇烩官燕
Bird's Nest with Seafood in Fragrant Coconut
或 or

干贝鸡油菌炖鲜花胶汤
Double-Boiled Fresh Fish Maw
with Dried Scallop & Mushroom in Chicken Soup

原粒4头鲍鱼伴日本花菇石玉
Braised Whole Abalone
with Japanese Mushroom & Beancurd

马安煎西班牙猪扒
Pan-Fried Iberico Pork Chop

台式珍珠一品饭
Steamed Pearl Glutinous Rice

冰镇茶皇蜜梨
Chilled Hasma in Snow Pear

灯影煎堆伴千层马来糕
Deep-Fried Sesame Ball with Azuki Red Bean & Thousand Layered Cake

RM 1788 nett

* 只限于大陽城酒家, 陽城酒家, 陽城宴會廳, 滿漢城酒家, 宋城酒家和名城酒家。
* Valid at Noble Mansion, Noble House, Noble Banquet, The Han Room, Oriental Treasure & The Ming Room.

Complimentary Items for Function Packages

- * Elegant ceremonial decorative wedding cake with champagne fountain
- * Main bridal table floral decoration arrangement
- * Special food presentation
- * Grand wedding march
- * In-house emcee service
- * 5 wedding invitation cards per table
- * Wedding favours for guests
- * Free flow of soft drinks and chinese tea
- * Waiver of corkage for liquor and wine
- * 50% off selected set menu on food tasting (a table of 10 pax) (excluding Noble House East)
- * Special beer price
- * Standard Projector / LED backdrop design
- * Karaoke facilities/ standard PA system / LCD projector / LED screen

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- * Event menus & price valid for per table of 10 pax
 - * Not applicable to earn Oriental Cuisine Club's Oriental Ringgit (OR) points and with vouchers
 - * Terms of Payment: Cash / Credit Card (Visa / Master) only
 - * Deposits are strictly non-refundable and non-transferable
 - * We reserve the right to change the menu prices / dishes due to unforeseen circumstances
 - * Menu selection to be confirmed after booking (with deposit) is made
 - * Menus & complimentary items stated above are applicable for a minimum booking of:
 - 13 tables (The Ming Room) (minimum required set menu from RM 1388 nett)
 - 15 tables (Noble House East) (minimum required set menu from RM 1388 nett)
 - 20 tables and above (Oriental Pavilion, Oriental Treasure, Noble Mansion, Noble House & The Han Room)
 - 28 tables / 45 tables / 70 tables and above (Oriental Star)
 - 45 tables and above (Noble Banquet)
 - * Wedding menu packages not applicable at Maju Palace & Oriental Seafood
 - * Valid for functions dates till 31 March 2020

宴会配套附送

- * 装饰结婚蛋糕和香槟塔
- * 主家席特别设计
- * 罗曼蒂克进场仪式
- * 出菜仪式
- * 酒楼司仪服务
- * 每席 5 张请帖
- * 赠送现场每位贵宾一份精美小礼品
- * 全场免费汽水和中國茶
- * 免色酒与红酒开瓶费
- * 50% 折扣试菜 (每席供十位) (不包括陽城東宴樓)
- * 特价优惠啤酒
- * 标准投影机/LED 背景设计
- * 卡拉 OK 设备/标准音响设备/液晶投影机/LED 荧幕

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- * 所有价格每席供十位
 - * 不接受任何餐卷或优惠卡折扣以及港城会员积分
 - * 付款方式: 只限现款/信用卡 (Visa/Master)
 - * 订金恕不退回和转让
 - * 价钱/菜式会跟随物价而调整
 - * 必须在预订后 (已付订金) 再次确定菜单价钱
 - * 以上所有菜单和附送只限于:
 - 13 席起 (名城酒家) (套餐从 RM1388nett 起)
 - 15 席 (陽城東宴樓) (套餐从 RM1388nett 起)
 - 20 席起 (大港城酒家, 宋城酒家, 大陽城酒家, 陽城酒家和滿漢城酒家)
 - 28 席起 / 45 席起 / 70 席起 (港城酒家)
 - 45 席起 (陽城宴會廳)
 - * 酒席配套不适用于萬寶城酒家和海港城海鮮酒家
 - * 酒席有效日期至 31 March 2020