



鲜味常在

Umami Galore

么么袋软壳蟹

Soft Shell Crab in Money Bag

**RM 10** 每位  
per pax

\*Normal price: RM 16\*

剁姜鲜花胶蒸深海杉斑

Steamed Ocean Garoupa  
with Fresh Fish Maw & Minced Ginger

**RM 288** 每份8位用  
per portion for 8 pax

\*Normal price: RM 468\*

港城 ORIENTAL GROUP

● not valid for further discounts and vouchers / e-vouchers (where applicable) ● valid till 30 June 2020 at participating outlets  
● prices subject to 6% sst & 10% service charge ● oriental cuisine club term & conditions applies ● picture shown is for illustration purpose only

orientalrestaurants.com.my

orientalgroupmy



# 经典午市 个人套餐

## Extra Value Individual Lunch Set

<b>RM39</b> per pax / 每位	八宝南瓜仔汤伴香葱手卷 Double-Boiled Seafood Soup in Baby Pumpkin with Crispy Roll	<b>RM49</b> per pax / 每位	鲨鱼骨炖鲜花胶汤 Double-Boiled Fresh Fish Maw in Shark's Bone Soup	<b>RM59</b> per pax / 每位	浮华玉蚕带子羹 Scallop & Crab Meat Bisque
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Min 2 - 3 pax	每周经典菜 Weekly Specials				
Min 4 - 5 pax	点心拼盘2款 Dim Sum Platter	+	每周经典菜 Weekly Specials		
Min 6 - 8 pax	点心拼盘2款 Dim Sum Platter	+	蒜香脆腩肉 Crispy Pork Belly with Garlic	+	凉伴有机秋葵 Okra with Spicy Sauce
				+	每周经典菜 Weekly Specials

### 每周经典菜 Weekly Specials

Week 1	Week 2	Week 3	Week 4
<b>马安煎西班牙猪扒</b> Pan-Fried Iberico Pork Chop	<b>手扒鸡伴杨枝配</b> Crispy Shatin Chicken with Mango & Pomelo	<b>味噌焗白吞拿鱼</b> Baked White Tuna Fish with Miso Sauce	<b>蒜茸粉丝蒸鲜鲍鱼</b> Steamed Fresh Abalone with Glass Noodle & Garlic
<b>XO酱翡翠炒鲍丝</b> Stir-Fried Vegetables with Shredded Abalone & XO Sauce	<b>锅烧鲜蟹肉豆泡煲</b> Clay Pot Beancurd Puff with Crab Meat	<b>鲜百合虫草花炒青龙菜</b> Stir-Fried Organic Dragon Vegetable with Fresh Lily Bulb & Cordyceps Flower	<b>照烧鸡肚菇伴港芥兰</b> Stir-Fried 'Kai Lan' with Apricot Mushroom
<b>梅菜猪油渣碎仔饭</b> Steamed Rice with Preserved Vegetable	<b>豉油皇原只生虾碎仔饭</b> Steamed Rice with Whole Fresh Water Prawn	<b>宋嫂碎仔饭</b> Steamed Rice with Braised Pork Belly	<b>北菇滑鸡腊肠碎仔饭</b> Steamed Rice with Chicken, Chinese Sausage & Mushroom

**KUALA LUMPUR**

唐城酒家 **NOBLE HOUSE**  
Off Jalan Imbi | +603 2145 8822

**NOBLE Q**  
Off Jalan Imbi | +603 2145 8822

唐城宴會廳 **NOBLE BANQUET**  
Jalan Bukit Bintang | +603 2145 8822

港城酒家 **ORIENTAL STAR**  
EkoCheras Mall | +603 9134 8488

名城酒家 **THE MING ROOM**  
Bangsar Shopping Centre | +603 2284 8822

高蓬城酒家 **THE HAN ROOM**  
The Gardens Mall | +603 2284 8833

宋城酒家 **ORIENTAL TREASURE**  
The Sphere, Bangsar South | +603 2242 2382

新城酒家 **ORIENTAL LANDMARK**  
Intermark Mall | +603 2181 8228

如意 **RUYI**  
Bangsar Shopping Centre | +603 2083 0288

御 **YU**  
The Gardens Mall | +603 2202 2602

**PETALING JAYA**

大港城酒家 **ORIENTAL PAVILION**  
PJ 33, Sec 13 | +603 7956 9288

大蘭城酒家 **NOBLE MANSION**  
Plaza 33, Sec 13 | +603 7932 3288

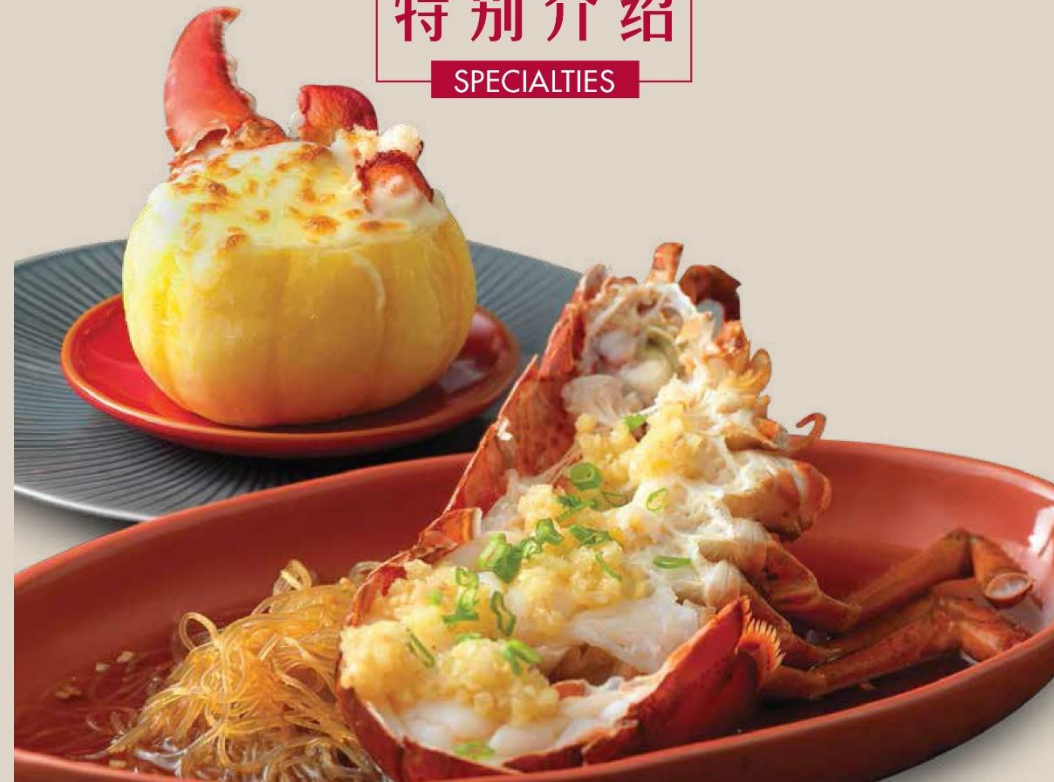
**NOBLE M**  
Plaza 33, Sec 13 | +603 7931 8633

海世界 **SEAFOOD WORLD**  
Plaza 33, Sec 13 | +603 7931 8633

唐城酒家 **TANG ROOM**  
The Starling Mall | +603 7733 9866

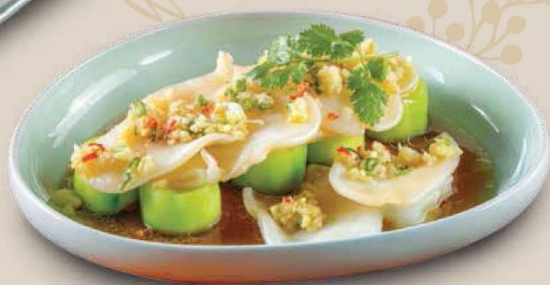
# 特别介绍

## SPECIALTIES





缤纷乳香肉  
Fragrant Crispy Pork in Lettuce Wraps  
RM38 每份6件/ per portion of 6 pcs



蒜茸椒仔胜瓜蒸河鱼肚  
Steamed Fresh Fish Maw with 'Seng Kwa',  
Chili & Ginger  
RM88 每份/ per portion



虎皮黄金酱玻璃虾球  
Crystal Prawn with Gold Caviar Sauce  
in Giant Beancurd Bowl  
RM128 每份/ per portion

# 唐城

TANG ROOM

## 特别介绍

SPECIALTIES

大安虾蒸法国多宝鱼  
Steamed French Turbot with Dried Shrimp  
RM388 每条/ each

波士顿龙虾 (两食)  
Boston Lobster (Two Preparations):  
(身) 蒜茸蒸波士顿龙虾身  
Steamed Boston Lobster with Minced Garlic  
(钳) 波士顿龙虾钳焗芝士南瓜饭  
Baked Boston Lobster Claw Rice & Cheese in Pumpkin  
RM198 每位/ per pax  
(至少两位起 Min 2 pax)

虎皮黄金酱玻璃虾球  
Crystal Prawn with Gold Caviar Sauce  
in Giant Beancurd Bowl  
RM128 每份/ per portion

缤纷乳香肉  
Fragrant Crispy Pork in Lettuce Wraps  
RM38 每份6件/ per portion of 6 pcs

蒜茸椒仔胜瓜蒸河鱼肚  
Steamed Fresh Fish Maw with 'Seng Kwa', Chili & Ginger  
RM88 每份/ per portion

绍酒蛋白蒸九节虾  
Steamed Large Prawn on Egg White with 'Shao Hsing' Wine  
RM38 每只/ each  
(至少两位起 Min 2 pax)

柠香脆生蚝伴粤式冰镇鲍鱼  
Crispy Oyster with Lemon & Abalone in Vinaigrette  
RM38 每位/ per pax

蒜香鹅肝炒饭  
Garlic Fried Rice topped with Foie Gras  
RM28 每位/ per pax

有机黑鸡枞菇炒青龙菜  
Stir-Fried Organic Dragon Vegetables  
with Black Enpiko Mushroom  
RM48 每份/ per portion

文鲨鱼肚焖软骨煲  
Braised Pork Cartilage with Fish Maw  
RM98 每份/ per portion

黑松露猪面爽炆荞麦面  
Buckwheat Noodle with Pig Cheek & Black Truffle  
RM48 每份/ per portion

牛油黑椒焗纽西兰鳕鱼  
Baked Cod Fish with Black Pepper & Butter  
RM26 每位/ per pax

## 个人佳肴套餐 Extraordinaire Individual Sets

**RM 138**

per person/每位

多吉多利吞拿鱼  
Crispy White Tuna Fish with Pomelo Sauce

古法蟹皇翅  
Braised Shark's Fin  
with Crab Roe & Crab Meat

马安煎西班牙猪扒  
Pan-Fried Iberico Pork Chop

黄金葱爆九节虾  
Salted Egg Yolk Large Prawn

茄汤过桥蟹肉黑炭面  
Organic Charcoal Noodle with Crab Meat  
in Superior Stock

香滑红豆沙  
Sweetened Red Bean Paste

**RM 158**

per person/每位

柠香脆生蚝伴话梅番茄  
Crispy Oyster with Lemon

鲜花胶时日滋补炖汤  
Double-Boiled Fresh Fish Maw Soup

顺德浓汁4头原粒鲍鱼  
Braised Whole Abalone Shunde Style

椒盐手扒手  
Salt & Pepper Pork Trotter

蒜茸拉面蒸扇贝  
Ramen with Scallop & Garlic

山洛芦荟冻  
Chilled Aloe-Vera & Dried Longan

**RM 198**

per person/每位

沙当尼龙虾扒  
Lobster Steak with Mushroom Cream Sauce

佛跳墙炖中鲍翅  
Monk Jump Over The Wall

润烧BB乳鸽  
Roast Baby Pigeon

玉环柱脯伴虾子鲈鱼  
Braised Japanese Scallop in Melon Ring  
served with Cod Fish & Shrimp Roe

黑松露猪面爽炆荞麦面  
Buckwheat Noodle with Pig Cheek  
& Black Truffle

冰镇人参雪花燕  
Snow Swallow with Ginseng

**RM 228**

per person/每位

么么袋软壳蟹  
Soft Shell Crab in Money Bag

鲜花胶鲨鱼骨炖中鲍翅  
Double-Boiled Superior Shark's Fin  
& Fresh Fish Maw in Shark's Bone Soup

原粒3头鲍鱼伴日本花菇  
Braised Abalone with Japanese Mushroom

牛油黑椒焗纽西兰鳕鱼  
Baked Cod Fish with Butter & Black Pepper

客家腊味砵仔饭  
Steamed Rice with Wax Meat Hakka Style

冰镇人参雪花燕  
Snow Swallow with Ginseng

## 特别精选佳肴套餐 Special Selection Menu

**RM 298**

per table of 4 pax / 供四位用

餐前两小食

Tang Room's Appetizers

姜茸捞中国生菜

Chinese Lettuce with Minced Ginger

白松露脆紫薯

Okinawan Sweet Potatoes with White Truffle

锦绣茶壶汤 (每人每)

Double-Boiled Imperial Teapot Soup (Individual serving)

上海泡椒蒸游水鲈鱼

Steamed Live Australian Perch with Shanghai Style Chili Sauce

榄角豆豉炒芦笋豆

Stir-Fried Asparagus Beans with Olive & Soy Bean

顺德肉碎碎仔饭

Steamed Rice with Minced Meat Shunde Style

山洛芦荟冻

Chilled Aloe-Vera & Dried Longan

**RM 538**

per table of 6 pax / 供六位用

餐前两小食

Tang Room's Appetizers

避风塘脆皮萝卜糕

Radish Cake 'Typhoon Shelter' Style

怪味婆罗洲带子

Poached Scallop with Okra in Chef's Special Sauce

肘子鸡汤过桥鲜花胶 (每人每)

Double-Boiled Fresh Fish Maw Soup  
with Yunnan Ham & Chicken (Individual serving)

骨香演鲳鱼球

Ying Yang Pomfret

绍兴蛋白蒸生虾

Steamed Fresh Water Prawn on Egg White with 'Shao Hsing' Wine

怀乡水晶走地鸡皇伴盐香姜茸饭

Steamed Shunde Style Chicken & Ginger Rice

冰镇人参雪花燕

Snow Swallow with Ginseng



RM 988

per table of 10 pax / 每席供十位

天天超值套餐  
Recommended Special Gourmet Set

么么袋软壳蟹

Soft Shell Crab in Money Bag

泰式煲仔勾翅 (每人每)

Clay Pot Coral Shark's Fin Soup (Individual serving)

客家蒸笋壳鱼

Steamed 'Soon Hock' Hakka Style

烟口水鸡

Smoked Farm Chicken

滋味炒伴水芹香

Stir-Fried Celery with Dried Squid

鸡丝蟹肉捞生面

Egg Noodle with Crab Meat & Shredded Chicken

雪梨白玉丹

Double-Boiled Snow Pear with Sea Coconut

灯影炸芝麻枣伴日本麻池

Sesame Ball with Azuki Red Bean & Japanese Peanut Mochi

适用于港城饮食业集团旗下的以下酒楼

Available at :

唐城酒家 Tang Room

The Starling Mall, PJ. 03-7733 9866

新城酒家 Oriental Landmark

Intermark Mall, KL. 03-2181 8228

- 有效日期  
Valid from 4 May 2020 till 30 June 2020
- 只限堂享用  
For hall dine-in only
- 不接受任何餐券和折扣  
Not applicable with vouchers & further discount
- 不可换取港城会员籍积分  
Not applicable for Oriental Cuisine Club earning of point

\*Price subject to 6% SST & 10% Service Charge

## 经典佳肴套餐 Special Gourmet Sets

**RM 1,333**

per table of 10 pax / 每席供十位

夏日的拼盘

Tang Room's Platter

风味日本冰菜 Icy Japanese Vegetable  
大地黄金 Deep-Fried House Beancurd  
五香肉卷 Five Spices Crispy Pork Roll  
照烧野鸡甫 Teriyaki Minced Chicken Cake

古法蟹皇翅

Braised Shark's Fin with Crab Roe & Crab Meat

牛油黑椒焗纽西兰鳕鱼

Baked Cod Fish with Butter & Black Pepper

龙船海参伴玉龙吐珠

Braised Whole Stuffed Sea Cucumber & Prawn Ball

大马缤纷乳香肉

Fragrant Crispy Pork in Lettuce

鱼米之乡大锅饭

Shunde Fried Rice

香滑红豆沙

Sweetened Red Bean Paste

芝麻南瓜饼伴日本麻池

Pumpkin Pancake with Red Bean Paste  
& Japanese Peanut Mochi

**RM 1,688**

per table of 10 pax / 每席供十位

么么袋龙虾扒

Lobster Steak in Money Bag

菜胆竹荪凤展翅 (每人每)

Double-Boiled Shark's Fin Soup stuffed in Chicken Wing  
with Bamboo Pith & Chinese Cabbage (Individual serving)

台山鲜鲍鱼蒸深海杉斑

Steamed Ocean Garoupa with Fresh Abalone,  
'Seng Kwa' & Squid Ball Taishan Style

炭烧西班牙排骨之冻柠汁

Charcoal Grilled Iberico Pork Ribs  
served with Chilled Citrus Juice

蒜子柱甫日本花菇扣津白

Braised Dried Scallop with Japanese Mushroom  
& Chinese Cabbage

黑松露猪面爽炆荞麦面

Buckwheat Noodle with Pig Cheek & Black Truffle

冰镇人参雪花燕

Snow Swallow with Ginseng

千层天鹅酥

Creamy Swan Puff

**RM 1,988**

per table of 10 pax / 每席供十位

鹅肝酱片皮鸡 (两食)

Roast Chicken with Foie Gras (Two Courses)

泰式煲仔勾翅 (每人每)

Clay Pot Coral Shark's Fin Soup (Individual serving)

酥姜客家蒸笋壳鱼

Steamed 'Soon Hock' with Ginger Hakka Style

原粒4头鲍鱼伴玉环柱甫

Braised Whole Abalone with Japanese Scallop in Melon Ring

酱皇大生虾

Pan-Fried Fresh Water Prawn with Chef's Special Sauce

银芽鸡丝捞生面 (二度)

Egg Noodle with Chicken Meat & Silver Sprout (2<sup>nd</sup> Course)

润喉桃胶蜜梨冻

Chilled Peach Resin in Snow Pear

猪仔流沙包

Piglet Custard Buns



## 经典佳肴套餐 Special Gourmet Sets

**RM 2,588**

per table of 10 pax / 每席供十位

### 唐城三宝拼

Tang Room's Three Treasures

金田软壳蟹 Soft Shell Crab with Japanese Sauce

脆藕葡国带子 Baked Scallop with Salad

香芒沙律虾 Prawn Mango Salad

干贝鲜花胶炖中鲍翅 (每人每)

Double-Boiled Superior Shark's Fin Soup

with Fresh Fish Maw & Dried Scallop (Individual serving)

丞仔爆炒波士顿龙虾

Boston Lobster Macau Taipa Style

橙花焗鲈鱼

Baked Cod Fish with Orange Cubes

炭烧西班牙排骨之冻柠汁

Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

上珍蟹盖芝士焗饭

Baked Seafood Rice with Cheese in Crab Shell

冰镇人参雪花燕

Snow Swallow with Ginseng

榴莲窝饼

Durian Pancake

**RM 3,188**

per table of 10 pax / 每席供十位

百花酿蟹钳伴话梅番茄

Deep-Fried Crab Claw with Red Vinegar

佛垂涎海味炖汤 (每人每)

Longevity Premium Dried Seafood Soup (Individual serving)

大安虾蒸法国多宝鱼

Steamed Turbot with Dried Shrimp

顺德浓汁原粒2头鲍鱼

Braised Whole Abalone Shunde Style

润烧BB乳鸽大花拼

Roast Baby Pigeon Platter

润烧BB乳鸽 Roast Baby Pigeon

澳门金钱蟹饼 Macau Crab Meat Cake

风味日本冰菜 Icy Japanese Vegetable

蒜香鹅肝炒饭

Garlic Fried Rice topped with Foie Gras

冰镇人参雪花燕

Snow Swallow with Ginseng

花心萝卜伴水晶南瓜菓

Peanut Lava Carrot & Crystal Pumpkin Dumpling