港城 ORIENTAL GROUP

港城 ORIENTAL GROUP 20TH 周年 风雨同路 盛惠奉献 Anniversary

每第二位 RM20 every 2nd pax order

波士顿龙虾半边（两食）
Boston Lobster - Half (Two Preparations)

（身）蒜茸蒸
Steamed with Minced Garlic

（钳）芝士焗南瓜饭
Baked Claw Rice & Cheese in Whole Pumpkin

RM198 每位/ per pax

• valid till 15 August 2020 • not valid for further discounts and vouchers / e-vouchers (where applicable) • oriental cuisine club terms & conditions applies • valid for dine-in only • prices subject to 6% sst & 10% service charge • picture shown is for illustration purpose only

每第二盅 RM20 every 2nd pax order

鲍参翅肚佛跳墙
Monk Jump Over The Wall

RM148 每盅/ per pax

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港城 ORIENTAL GROUP 20TH 周年 风雨同路 盛惠奉献 Anniversary

周年庆 四人份套餐

ANNIVERSARY MENU
(for 4 pax)

Set A

么么袋软壳蟹
Soft Shell Crab in Money Bag

泰式煲仔勾翅
Clay Pot Coral Shark's Fin Soup

红酒香肉排
Deep-Fried Spare Rib
marinated with Red Wine

台山龙趸汇
Steamed Deep-Sea Garoupa with Prawn,
Squid Ball, 'Seng Kwa'
& Glass Noodles in Casserole

金牌福建面
Fried Noodle Hokkien Style

RM 398

Set B

港城三宝拼
Oriental Group's Three Treasures
乳汁香芒虾
Chilled Prawn in Mango Sauce
葡国沙律带子
Baked Scallop with Salad
金田软壳蟹
Soft Shell Crab with Japanese Sauce

鲍参翅肚佛跳墙
Monk Jump Over The Wall

波士顿龙虾半边 (两食)
Boston Lobster - Half (Two Preparations)
(身) 蒜茸蒸
Steamed with Minced Garlic
(钳) 芝士焗南瓜饭
Baked Claw Rice
& Cheese in Whole Pumpkin

椒盐手扒手
Salt & Pepper Pork Trotter

冰镇人参雪花燕
Snow Swallow with Ginseng

RM 688

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KUALA LUMPUR

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

NOBLE Q
Off Jalan Imbi | +603 2145 8822

暘城宴會廳 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

滿溪城酒家 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

大暘城酒家 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

orientalrestaurants.com.my | ruyiandlyn.com

orientalgroupmy | ruyilyn | yubyruyi

港城 ORIENTAL GROUP

滿漢城酒家
THE HAN ROOM

特别介绍
SPECIALTIES

炭烧皇子鸭肫伴话梅番茄
BBQ Baby Duck Drumstick
RM28 每位/ per pax

红日普照牛肋骨
Deep-Fried Beef Ribs with Spicy Sauce
RM98 每份/ per portion

叶影XO酱焗鳕鱼
Baked XO Sauce Cod Fish
RM26 每位/ per pax

满漢城
THE HAN ROOM

特别介绍
SPECIALTIES

顺德浓汁原粒1头澳洲鲍鱼
Braised Whole Australian Abalone Shunde Style
RM298 每粒/ each

叶影XO酱焗鳕鱼
Baked XO Sauce Cod Fish
RM26 每位/ per pax

炭烧皇子鸭肫伴话梅番茄
BBQ Baby Duck Drumstick
RM28 每位/ per pax

满漢城吊烧鸡伴澳门金钱蟹饼
Roast Chicken & Macau Crab Meat Cake
RM68 半只/ half
RM128 每只/ each

上海酥炸黄花鱼
Deep-Fried Yellow Corvina Shanghainese Style
RM38 每条/ each

回味鲜花胶猪手煲
Braised Pork Trotter with Fresh Fish Maw in Clay Pot
RM108 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

霸王鲜鲍鱼龙趸汇
Steamed Deep-Sea Garoupa with Fresh Abalone,
Prawn Medallion, Squid Ball & 'Seng Kwa'
in Casserole Basket
RM228 每份4位用/ per portion for 4 pax

海参排骨南瓜盅
Braised Sea Cucumber & Pork Ribs
in Pumpkin
RM108 每份/ per portion

黑鸡枞菇炒水芹香
Stir-Fried Celery with Black Enpiko Mushroom
RM48 每份/ per portion

甘榜酱爆九节虾
Large Prawn Kampung Style
RM38 每只/ each
（至少两位起 Min 2 pax）

黑松露北海道带子皇
Hokkaido Scallop with Black Truffle
RM55 每位/ per pax

红日普照牛肋骨
Deep-Fried Beef Ribs with Spicy Sauce
RM98 每份/ per portion

黑松露五谷炒饭
Fried Multigrain Rice with Black Truffle
RM38 每份/ per portion

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港城 ORIENTAL GROUP

个 人 佳 肴 套 餐 Extraordinaire Individual Sets

RM 158
per person /每 位

鲜 花 胶 滋 补 炖 汤
Double-Boiled Fresh Fish Maw Soup

多 吉 多 利 吞 拿 鱼
Crispy White Tuna Fish
with Pomelo Sauce

顺 德 原 粒 4头 鲍 鱼
扣 日 本 花 菇
Braised Whole Abalone
with Japanese Mushroom
Shunde Style

马 安 煎 西 班 牙 猪 扒
Pan-Fried Iberico Pork Chop

三 菇 崧 子 砵 仔 饭
Steamed Rice with Mushrooms
& Pine Nut in Clay Pot

山 洛 芦 荟 冻
Chilled Aloe-Vera & Dried Longan

RM 198
per person /每 位

么 么 袋 伴 软 壳 蟹
Soft Shell Crab in Money Bag

泰 式 煲 仔 勾 翅
Clay Pot Coral Shark's Fin Soup

顺 德 鲜 花 胶 海 参 鹅 掌
Braised Goose Web
with Sea Cucumber
& Fresh Fish Maw Shunde Style

上 海 酥 炸 黄 花 鱼
Deep Fried Yellow Corvina
Shanghainese Style

剁 椒 日 本 拉 面 蒸 扇 贝
Scallop with Ramen & Minced Chili

冰 镇 人 参 雪 花 燕
Snow Swallow with Ginseng

RM 268
per person /每 位

广 东 盐 烧 鲜 鲍 鱼
Salt Baked Fresh Abalone

鲜 花 胶 鲨 鱼 骨 炖 中 鲍 翅
Double-Boiled Superior Shark's Fin
& Fresh Fish Maw in Shark's Bone Soup

炭 烧 皇 子 鸭 肫
伴 话 梅 番 茄
BBQ Baby Duck Drumstick

蒜 茸 牛 油 焗 原 只 生 虾
Baked Fresh Water Prawn
with Butter & Garlic

蒜 香 鹅 肝 炒 饭
Garlic Fried Rice
topped with Foie Gras

万 星 甫 冻
Lemongrass Jelly

RM 298
per person /每 位

鹅 肝 脆 扇 贝
Foie Gras with Teriyaki Sauce
& Stuffed Scallop

佛 垂 涎 海 味 炖 汤
Longevity Premium
Dried Seafood Soup

蒜 茸 蒸 波 士 顿 龙 虾 (半只)
Steamed Boston Lobster
with Garlic (half)

锅 仔 煎 牛 柳
Pan-Fried Beef Fillet
with Enoki Mushroom

波 士 顿 龙 虾 钳
脆 米 南 瓜 焗 饭
Baked Boston Lobster Claw Rice
& Cheese in Pumpkin

冰 镇 人 参 雪 花 燕
Snow Swallow with Ginseng

RM 368
per person/每 位

柠 香 脆 生 蚝
伴 鹅 肝 酱 甜 筒
Crispy Oyster with Lemon
& Foie Gras in Cone

蟹 皇 干 捞 鲍 翅
Braised Shark's Fin
with Crab Meat & Crab Roe

顺 德 浓 汁 原 粒3头 鲍 鱼
Braised Whole Abalone Shunde Style

润 烧 BB乳 鸽
Roast Baby Pigeon

黑 松 露 西 班 牙 爽 肉
荞 麦 面
Buckwheat Noodle with Iberico Pork
& Black Truffle

润 喉 桃 胶 蜜 梨 冻
Chilled Peach Resin in Snow Pear

滿漢城酒家
THE HAN ROOM

● 由两位起 ● minimum 2 persons
●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
Prices subject to 6% SST & 10% Service Charge

3rd Floor, The Gardens Mall, KL Tel: 03-2284 8833

港城 ORIENTAL GROUP

特 别 精 选 佳 肴 套 餐 Special Selection Menu

RM 338

per table of 4 pax / 供四位用

餐 前 两 小 食
The Han Room's Two Appetizers
泰 式 脆 虾 饼 **Crispy** Prawn Cracker Thai Style
黑 松 露 日 本 青 瓜 条 Kyuri topped with Black Truffle

鲨 鱼 骨 鲜 花 胶 炖 汤（每人每）
Double-Boiled Fresh Fish Maw in Shark's Bone Soup (Individual serving)

上 海 泡 椒 蒸 澳 洲 鲈 鱼
Steamed Live Australian Perch with Shanghai Style Chili Sauce

黑 鸡 枞 菇 炒 水 芹 香
Stir-Fried Black Enpiko Mushroom with Celery

水 晶 走 地 鸡 皇 伴 盐 香 姜 茸 饭
Steamed Chicken with Salt & Ginger Rice

万 星 甫 冻
Lemongrass Jelly

RM 598

per table of 6 pax / 供六位用

餐 前 两 小 食
The Han Room's Two Appetizers
银 桥 蒜 香 花 腩 肉 Crispy Pork Belly with Garlic
怪 味 婆 罗 洲 带 子 Poached Scallop with Okra in Chef's Special Sauce

鲜 花 胶 滋 补 炖 汤（每人每）
Double-Boiled Fresh Fish Maw Soup (Individual serving)

鸭 猪 恋（两食）
Peking Duck served with Piggy Buns (Two Courses)

霸 皇 鲜 鲍 鱼 龙 趸 汇
Steamed Deep-Sea Garoupa with Fresh Abalone, Prawn Medallion, Squid Ball & 'Seng Kwa' in Casserole Basket

银 芽 鸭 丝 捞 长 寿 面（二度）
Longevity Noodle with Duck Meat & Silver Sprout (2nd Course)

山 洛 芦 荟 冻
Chilled Aloe-Vera & Dried Longan

滿漢城酒家
THE HAN ROOM

● 只限堂享用 ● For hall dine-in only
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港城 ORIENTAL GROUP

经典佳肴套餐 Special Gourmet Sets

RM 1,388
per table of 10 pax / 每席供十位

夏日三宝拼盘
Summer Three Treasures
澳门金钱蟹饼
Macau Crab Meat Cake
炭烧西班牙猪中肉风味蔬
Charcoal Grilled Iberico Pork Neck
苋菜汁芝士焗带子
Baked Scallop with Spinach & Cheese Sauce

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

顺德啫啫龙趸鱼煲
Aberdeen Sizzling Deep-Sea Garoupa
Shunde Style

么么袋龙虾扒
Lobster Steak in Money Bag

鲍鱼菌豪情宝鼎
Braised Lingzhi Mushroom, Roast Pork,
Dried Scallop & Pumpkin

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

红莲蜜影
Double-Boiled Honeydew with Snow Fungus

日本麻池伴千层马来糕
Japanese Peanut Mochi
& Thousand Layered Cake

RM 1,699
per table of 10 pax / 每席供十位

步步高昇四拼盘
The Han Room's Platter
椒盐带子饼 Salt & Pepper Scallop Cake
姜茸海蜇爽 Jelly Fish with Ginger
啰吔脆腩肉 Crispy Pork Belly with Fruits Rojak
潮州鲜蟹枣 Crispy Crab Meat Dumpling

虫草花鸡炖勾翅 (每人每)
Double-Boiled Coral Shark's Fin Soup with Chicken
& Cordyceps Flower (Individual serving)

台山鲜鲍鱼蒸深海杉斑
Steamed Ocean Dragon Garoupa
with Fresh Abalone, 'Seng Kwa' & Squid Ball

炭烧西班牙排骨之冻柠汁
Charcoal Grilled Iberico Pork Ribs
served with Chilled Citrus Juice

氹仔爆炒九节虾
Large Prawns Macau Taipa Style

黑松露五谷炒饭
Fried Multigrain Rice with Black Truffle

冰镇人参雪花燕
Snow Swallow with Ginseng

云霄桂花糕
伴夏果莲蓉天鹅酥
Osmanthus Jelly & Crispy Swan

RM 1,988
per table of 10 pax / 每席供十位

龙虾大拼盘
Lobster Treasures
沙律龙虾肉 Lobster Salad
鹅肝虾多士 Prawn & Foie Gras Toast
浮莲红枣皇 Stuffed Lotus Root
with Pork & Red Dates

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

原粒 4 头鲍鱼伴网网千根
日本花菇
Braised Whole Abalone with Gluten in Foil
& Japanese Mushroom

火焰豆酱霸皇烧鸭
Flaming Duck with Bean Paste

酥姜滋味蒸笋壳鱼
Steamed 'Soon Hock' with Ginger

宋嫂腊肠砵仔饭
Steamed Rice with Braised Pork Belly
& Chinese Sausage

富士山苹果炖桃胶
Double-Boiled Fuji Apple with Resin

南山猪仔包伴灯影煎堆
Longevity Piglet Bun
& Sesame Ball with Azuki Red Bean

RM 2,488
per table of 10 pax / 每席供十位

鸭猪恋 (两食)
Peking Duck served with Piggy Buns
(Two Courses)

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

龙船海参伴玉龙吐珠
Braised Whole Stuffed Sea Cucumber
& Prawn Ball

陈皮姜丝蒸多宝鱼
Steamed Turbot with Orange Peel & Ginger

粤式鸳鸯生虾
Fresh Water Prawn prepared in Two Ways

银芽鸭丝捞生面 (二度)
Egg Noodle with Duck Meat & Silver Sprout
(2nd Course)

冰镇人参雪花燕
Snow Swallow with Ginseng

夏果莲蓉天鹅酥
伴千层马来糕
Crispy Swan & Thousand Layered Cake

滿漢城酒家
THE HAN ROOM

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经典佳肴套餐 Special Gourmet Sets

RM 2,988
per table of 10 pax / 每席供十位

麦香奶辣脆生蚝伴鲜蟹肉甜筒
Fragrant Oats Oyster & Crab Meat in Cone

肘子鸡炖纽西兰群翅（每人每）
Double-Boiled Superior Shark's Fin Soup
with Yunnan Ham & Chicken (Individual serving)

顺德浓汁原粒3头鲍鱼伴日本花菇
Braised Whole Abalone Shunde Style & Japanese Mushroom

氹仔爆炒波士顿龙虾
Boston Lobster Macau Taipa Style

润烧BB乳鸽伴风味日本冰菜
Roast Baby Pigeon & Icy Japanese Vegetable

黑松露西班牙爽肉荞麦面
Buckwheat Noodle with Iberico Pork & Black Truffle

冰镇人参雪花燕
Snow Swallow with Ginseng

黑炭流沙包伴云霄桂花糕
Charcoal Custard Bun & Osmanthus Jelly

RM 3,688
per table of 10 pax / 每席供十位

黑松露北海道带子皇
Hokkaido Scallop with Black Truffle

古法靓蟹皇鲍翅（每人每）
House Special Braised Shark's Fin with Crab Roe
(Individual serving)

顺德浓汁原粒2头鲍鱼
Braised Whole Abalone Shunde Style

叶影XO酱焗鳕鱼
Baked Cod Fish with XO Sauce on Hoba Leaf

炭烧皇子鸭肫伴话梅番茄
BBQ Baby Duck Drumstick

姜葱波士顿龙虾焖伊面
Ee-Fu Noodle with Boston Lobster

椰皇桃胶炖雪耳万寿果
Peach Resin with Snow Fungus & Papaya in Coconut

腰果千层酥伴黄金一口饱
Crispy Cashew Puff & Steamed Pumpkin Bun

RM 4,988
per table of 10 pax / 每席供十位

香醋汁百花蟹钳伴话梅番茄
Deep-Fried Crab Claw with Red Vinegar

红烧大鲍翅
Braised Supreme Shark's Fin

顺德浓汁原粒1头大鲍鱼
Braised Whole Abalone Shunde Style

清蒸东星斑
Steamed East Star Garoupa with Superior Soya Sauce

XO酱长崎鸳鸯明虾卷
King Prawn with XO Sauce

金牌福建面
Fried Noodle Hokkien Style

大吉大利伴官燕
Golden Pudding with Bird's Nest in Whole Orange

高丽豆沙
Deep-Fried Red Bean Puff

滿漢城酒家
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