ORIENTAL
GROUP

陽城酒家
NOBLE HOUSE

The Oriental Group of Restaurants was born at the dawn of the millennium, in year 2000, from a vision of bringing fine cuisine to bustling city life. Since the beginning, the Group's operations have revolved around excellent food and the value of companionship.

Noble House has the reputation of being the top fine dining Chinese restaurant in Kuala Lumpur, specialising in cuisine with a modern touch to traditional Chinese dishes.

自2000年创立首间酒楼以来，港城饮食业集团以提供精致粤菜料理为宗旨，势必为食客带来优雅的用餐场所和最优质的服务水平。如今，本集团更成为了马来西亚首屈一指的中餐饮食业集团。

陽城酒家享有吉隆坡顶尖中餐厅的美誉，为传统中式菜肴加上现代化元素，呈现最精致美味的佳肴。

特式小食类
APPETIZER

A1 凉伴家菇菜
'Paku' Vegetable with Spicy Sauce
RM12 每份 / per portion

A2 烟熏斋鹅卷
Smoked Vegetarian Spring Roll
RM12 每份 / per portion

A3 糖酒云耳
Sautéed Black Fungus with Chinese Wine
RM16 每份 / per portion

A4 意式烟肉薯仔卷
Smoked Bacon & Potato Roll
RM16 每份 / per portion

A5 椒盐白饭鱼
Salt & Pepper White Bait Fish
RM18 每份 / per portion

A6 白松露脆紫薯
Okinawan Sweet Potatoes with White Truffle
RM18 每份 / per portion

A7 脆皮烧肉(只限于晚餐时间)
Roast Pork (Available during dinner)
RM20 每份 / per portion

A8 泰式鲜鱿饼
Cuttle Fish Thai Style
RM28 每份 / per portion

A9 风味日本冰菜
Icy Japanese Vegetable
RM28 每份 / per portion

A10 风味婆罗洲带子
Poached Scallop with Thai Sauce
RM28 每份 / per portion

A11 盐烧啦啦
Salt Grilled Clams
RM28 每份 / per portion

A12 黄金鲈鱼皮
Salted Egg Yolk Cod Fish Skin
RM28 每份 / per portion

A13 银桥蒜香炸花腩
Crispy Pork Belly with Garlic
RM38 每份 / per portion

A14 少爷吊筒
Master Squids
RM45 每份 6只/ per portion of 6 pieces

Chef Specialty · Vegetarian · Beef · Spicy

Price subject to Government Taxes & Service Charge where applicable. Pictures shown are for illustration purpose only.

头盘精选类
HORS-D'OEUVRE

H1 葡国沙律带子
Baked Scallop with Salad
RM16 每位/ per pax

H2 黑炭么么袋伴葡国软壳蟹
Soft Shell Crab in Charcoal Money Bag
RM16 每位/ per pax

H3 柠香生蚝
Crispy Oyster with Lemon
RM18 每位/ per pax

H4 杨枝白吞拿鱼
Crispy White Tuna with Pomelo Sauce
RM18 每位/ per pax

H5 肉崧鲈鱼卷
Crispy Cod Fish Roll with Chicken Floss
RM20 每位/ per pax

H6 上珍焗酿蟹盖
Baked Seafood in Crabshell with Cheese
RM22 每位/ per pax

H7 陽城三宝拼
Noble House's Three Treasures
RM26 每位/ per pax

H8 鹅肝脆扇贝
Teriyaki Sauce Foie Gras & Stuffed Scallop
RM32 每位/ per pax

H9 沙当尼龙虾扒
Lobster Steak with Mushroom & Chardonnay Cream Sauce
RM36 每位/ per pax

H10 三喜对艳带子饼
Three Scallop Treasures

蒜香玉蚕带子
Scallop in Garlic Sauce

黑松露带子盏
Baked Scallop with Black Truffle in Filo Pastry

鹅肝酱脆带子
Scallop with Foie Gras Sauce

RM38 每位/ per pax

Chef Specialty Vegetarian Beef Spicy

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头盘精选类
HORS-D'OEUVRE

H11 鹅肝雪白玉
Foie Gras with Winter Melon
RM28 每位/ per pax

H12 特色三味甜筒
The Three Cones
RM33 每位/ per pax

H13 醋汁百花炸蟹钳
Deep-Fried Crab Claw with Red Vinegar
RM36 每位/ per pax

H14 黑松露北海道带子皇
Hokkaido Scallop with Black Truffle
RM38 每位/ per pax

H15 至尊鹅肝三宝拼
Foie Gras Platter
RM38 每位/ per pax

H16 葡式芝士焗扇贝
Baked Scallop with Mushroom & Cheese Macau Style
RM38 每位/ per pax

H17 鲍鱼三宝拼
Three Varieties of Abalone
珍宝鲍鱼盒
Baked Abalone with Cream Sauce
麻酱脆鲍鱼
Pan-Fried Abalone with Sesame Sauce
脆盏鲍鱼
Abalone served in Filo Pastry
RM38 每位/ per pax

H18 风味鲜鲍鱼伴芝麻墨斗丸
Fresh Abalone & Black Squid Ink Ball
RM38 每位/ per pax

H19 炭烧西班牙猪中肉风味蔬
Charcoal Grilled Iberico Pork Neck Garden Green Salad
RM45 每份/ per portion

H20 法式煎鹅肝
Pan-Fried Foie Gras
RM45 每位/ per pax

H21 法式焗美国响螺
Baked US Escargot with Cheese
RM48 每位/ per pax

Chef Specialty Vegetarian Beef Spicy

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鱼翅
SHARK'S FIN

F1 凤凰桂花翅
Stir-Fried Shark's Fin with Egg in Lettuce Wrap
RM38 每位/ per pax
两位起 min 2 pax

F2 蟹皇烩鱼翅
Braised Shark's Fin with Crab Meat & Crab Roe
RM38 每位/ per pax

F3 泰式煲仔勾翅
Clay Pot Coral Shark's Fin
RM73 每位/ per pax

F4 金盅云吞炖勾翅
Double-Boiled Shark's Fin with Wanton in Old Cucumber
RM73 每位/ per pax

F5 靓蟹皇鲍翅
House Special Braised Shark's Fin with Crab Roe
RM78 每位/ per pax

F6 柱脯鸡炖中鲍翅
Double-Boiled Superior Shark's Fin with Japanese Scallop & Chicken
RM108 每位/ per pax

F7 黄焖一品中鲍翅
Braised Superior Shark's Fin in Imperial Sauce
RM108 每位/ per pax

F8 鲍参翅肚佛跳墙
Monk Jump Over The Wall
RM148 每位/ per pax

Chef Specialty Vegetarian Beef Spicy

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鱼翅
SHARK'S FIN

F9 椰皇炖中鲍翅
Double-Boiled Superior Shark's Fin in Coconut
RM108 每位/ per pax

F10 鲨鱼骨花胶炖纽西兰群翅
Double-Boiled Superior Shark's Fin with Fish Maw in Shark's Bone Soup
RM168 每位/ per pax

F11 顺德浓汁大鲍翅
Braised Supreme Shark's Fin Shunde Style
RM168 每位/ per pax

F12 红烧大鲍翅
Braised Supreme Shark's Fin
RM168 每位/ per pax

F13 纸窝高汤大鲍翅
Double-Boiled Supreme Shark's Fin served in Paper Wok
RM168 每位/ per pax

F14 蟹皇干捞大鲍翅
Braised Supreme Shark's Fin with Crab Meat & Crab Roe
RM188 每位/ per pax

F15 甫鱼蟹肉干焖大鲍翅
Braised Supreme Shark's Fin with Crab Meat
RM188 每位/ per pax

F16 正宗鲍鱼佛跳墙(两食)
Traditional Monk Jump Over the Wall (Two Courses)
RM288 每位/ per pax

Chef Specialty Vegetarian Beef Spicy

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汤
SOUP

S1 锦绣茶壶汤
Double-Boiled Imperial Teapot Soup
RM20 每位/ per pax

S2 八宝金盅
Double-Boiled Eight Treasures Soup in Old Cucumber
RM25 每位/ per pax

S3 鲨鱼骨鲜花胶炖汤
Double-Boiled Fresh Fish Maw in Shark's Bone Soup
RM33 每位/ per pax

S4 鲍鱼滋补炖汤
Double-Boiled Abalone Health Soup
RM33 每位/ per pax

S5 纸窝肥牛金针菇汤
Beef & Enoki Mushroom with Double-Boiled Superior Soup in Japanese Paper Wok
RM33 每位/ per pax

S6 凉瓜海皇一品羹
Double-Boiled Dried Seafood Soup with Bitter Gourd
RM33 每位/ per pax

S7 浮华玉蚕带子羹
Scallop & Crab Meat Bisque
RM36 每位/ per pax

S8 时日老火例汤
Soup of the Day
RM48 每份/ per portion

S9 白雪蟹肉烩官燕
Braised Bird's Nest with Crab Meat
RM118 每位/ per pax

S10 香茜皮蛋堂灼澳洲鲜鲍鱼
Poached Australian Fresh Abalone in Century Egg Soup
RM298 每粒/ each

Chef Specialty Vegetarian Beef Spicy

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山珍海味
ABALONE & DRIED SEAFOOD

DS1 虾子海参冬菇
Braised Sea Cucumber with Mushroom & Shrimp Roe
RM25 每位/ per pax

DS2 玉蚕鲍鱼卷
Braised Abalone Roll with Prawn Paste & Asparagus
RM36 每位/ per pax

DS3 锡烧鲍鱼片鹅掌
Braised Sliced Abalone with Goose Web in Foil
RM36 每位/ per pax

DS4 鲍汁扣白灵菇
Braised Lingzhi Mushroom with Abalone Sauce
RM38 每份/ per portion

DS5 黄焖鲍鱼酿蟹钳
Stuffed Crab Claw with Prawn Paste & Sliced Abalone in Imperial Sauce
RM48 每位/ per pax

DS6 黄焖花胶皇
Braised Superior Fish Maw with Imperial Sauce
RM85 每位/ per pax

DS7 干爆蹄根海参煲
Braised Shank's Tendon & Sea Cucumber in Clay Pot
RM85 每份/ per portion

DS8 古法蚝皇原粒鲍鱼
Braised Whole Abalone Traditional Style
(2头) **RM158** 每粒/ each
(3头) **RM138** 每粒/ each
(4头) **RM98** 每粒/ each

Chef Specialty Vegetarian Beef Spicy

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山珍海味
ABALONE & DRIED SEAFOOD

DS9
海味一品煲
Braised Dried Seafood Combination in Clay Pot
RM118 每份/ per portion

DS 10
白菌油大良炒花胶
Fish Maw & White Truffle Oil with Scrambled Egg in Lettuce Wraps
RM118 每份/ per portion

DS 11
玉环鲍鱼脯伴花胶皇
Braised Abalone with Superior Fish Maw in Melon Ring
RM118 每位/ per pax

DS 12
顺德浓汁澳洲大鲜鲍鱼
Braised Whole Australian Abalone Shunde Style
RM298 每粒/ each

DS 13
虾子上珍酿大禾参
Stuffed Sea Cucumber with Prawn Roe
RM438 每只/ each

DS 14
龙船海参
Braised Whole Stuffed Sea Cucumber
RM488 每只/ each

DS 15
蚝皇原粒吉品澳洲鲍鱼(12头)
Braised Whole Large Australian Dried Abalone with Oyster Sauce
RM698 每粒/ each

DS 16
日本吉品鲍鱼
Braised Whole Japanese Dried Abalone with Oyster Sauce
(20头) **RM988** 每粒/ each
(25头) **RM658** 每粒/ each

Chef Specialty Vegetarian Beef Spicy

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海鲜
SEAFOOD

SF1

鲈鱼
Cod Fish

可任选以下煮法 / Methods of Preparation:

参芪焗
Baked with Herbs

橙盅焗
Pomelo Sauce in Whole Orange

鲜竹云耳蒸
Steamed with Fresh Beancurd Skin & Black Fungus

鸳鸯萝卜焖
Braised with Carrots

RM26 每位/ per pax

SF2

烟肉苋菜汁蒸圣子皇
Steamed Razorback Clam with Bacon & Spinach Sauce

RM33 每位/ per pax

SF3

姜粒蛋白米酒蒸蟹钳
Steamed Crab Claw on Egg White with Chinese Wine

RM36 每位/ per pax

SF4

蒜茸粉丝蒸扇贝
Steamed Scallop with Glass Noodle & Garlic

RM36 每位/ per pax

SF5

大良炒龙虾崧
Lobster Meat Scrambled Egg in Lettuce Wraps

RM58 每份/ per portion

SF6

生虾煲
Fresh Water Prawn

可任选以下煮法 / Methods of Preparation:

粤式鸳鸯
Prepared in Two Ways

印尼咖哩伴花卷
Indonesian Style served with Fried Buns

绍酒蛋白蒸
Steamed with Egg White & 'Shao Hsing' Wine

豉油皇干煎
Pan-Fried with Chef's Special Sauce

RM33 半只/ half
两位起 min 2 pax

SF7

带子炒西兰花
Stir-Fried Scallop with Broccoli

RM68 每份/ per portion

SF8

姜葱米酒明虾煲
Clay Pot King Prawns with Chinese Wine

RM68 每份/ per portion

SF9

黄金葱爆虾球
Salted Egg Yolk Prawn Medallions

RM68 每份/ per portion

SF 10

碧玉响螺片伴金沙脆藕
Stir-Fried Escargot with Vegetables & Golden Lotus Root

RM128 每份/ per portion

Chef Specialty · Vegetarian · Beef · Spicy

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海鲜
SEAFOOD

SF 11

深海龙趸
Deep Sea-Garoupa

可任选以下煮法 / Methods of Preparation:

古法头腩煲
Head & Belly, Braised in Clay Pot

顺德头菜蒸
Steamed with Preserved Vegetable Shunde Style

RM148 每份/ per portion

SF 12

上海泡椒蒸游水鲈鱼
Steamed Live Australian Perch with Shanghai Style Chili Sauce

RM158 每条/ each

SF 13

骨香演鲳鱼球
Ying Yang Pomfret

RM168 每条/ each

SF 14

波士顿龙虾(两食)
Boston Lobster (Two Preparations)

蒜茸蒸 (身)
Steamed with Minced Garlic

焗南瓜饭 (钳)
Claw, Baked with Rice in Whole Pumpkin

RM198 每位/ per pax

SF 15

甘榜酱波士顿龙虾
Boston Lobster Kampung Style

RM368 每只/ each

SF 16

深海杉斑
Ocean Garoupa

可任选以下煮法 / Methods of Preparation:

海浪泡
Steamed with Vegetable in Superior Soya Sauce

鱼汤过桥
Blanched in Fish Stock

RM330 每条/ each

乾隆花甲蒸
Steamed with Clams & Black Beans

鲜花胶蒸
Steamed with Fresh Fish Maw

RM368 每份8位用/ per portion for 8 pax

台山蒜茸鲜虾蒸
Steamed with Prawns & Garlic Taishan Style

RM388 每份8位用/ per portion for 8 pax

SF 17

鲜花胶蒸西星斑
Steamed West Star Garoupa with Fresh Fish Maw

RM428 每条8位用/ each for 8 pax

SF 18

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

RM468 每条8位用/ each for 8 pax

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肉类
MEAT

M1 手扒鸡伴杨枝配
Crispy Shatin Chicken with Mango & Pomelo
RM14 每位/ per pax

M2 炭烧西班牙排骨伴冻柠汁
Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice
RM18 每100克/ per 100gm

M3 椒盐手扒手
Salt & Pepper Pork Trotter
RM18 每位/ per pax
两位起 min 2 pax

M4 炭烧排骨
Charcoal Grilled Spare Rib
RM20 每位/ per pax

M5 红酒香骨枝
Deep-Fried Spare Rib with Red Wine Sauce
RM20 每位/ per pax

M6 马安西班牙猪扒
Pan-Fried Iberico Pork Chop
RM20 每位/ per pax

M7 榄角酸甜肉排
Sweet & Sour Crispy Pork Rib with Black Olives
RM20 每位/ per pax

M8 秘制牛仔扒
Pan-Fried Australian Beef Steak
RM22 每位/ per pax

M9 玉圃羊仔扒伴罗马生菜
Grilled Lamb Cutlet with Garden Greens
RM28 每位/ per pax

M10 叶影黑蒜汁羊仔粒
Pan-Fried Lamb Cubes with Black Garlic Sauce on Hoba Leaf
RM30 每位/ per pax

M11 脆皮皇子鸭伴葡提素卷
BBQ Baby Duck & Smoked Vegetarian Roll
RM50 每只/ each

M12 黄金鱼皮伴咸香鸡
Fragrant Salted Chicken & Salted Egg Yolk Fish Skin
RM55 半只/ half
RM108 每只/ each

Chef Specialty Vegetarian Beef Spicy

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肉类
MEAT

M13 麻辣吊烧鸡
Roast Chicken with Spicy Minced Garlic
RM55 半只/ half
RM108 每只/ each

M14 烟口水鸡
Smoked Farm Chicken
RM55 半只/ half
RM108 每只/ each

M15 顺德水晶走地鸡皇
Steamed Crystal Chicken Shunde Style
RM78 半只/ half
RM138 每只/ each

M16 白灼美国肥牛
Poached US Beef Fillet with Enoki Mushroom & Silver Sprout
RM55 每份/ per portion

M17 药膳海参扣元蹄
Braised Herbal Whole Pork Trotter with Sea Cucumber
RM88 每份/ per portion

M18 味浓海参爆猪蹄宝
Clay Pot Treasures of Pork Trotter & Sea Cucumber
RM88 每份/ per portion

M19 乳猪
Suckling Pig

锦绣红袍(两食)
BBQ with Butterfly Buns (Two Courses)

鸿运葡式伴冻柠汁
Roast – Finest Macau Style served with Chilled Citrus Juice

三菇炭烧
Roast with Mushrooms

炭烧糯米
BBQ with Glutinous Rice

RM398 每只/ each

M20 北京片皮鸭(两食)
Peking Duck (Two Courses)
RM108 每只/ each

M21 堂灼A5日本宫崎神户牛肉
Poached Japanese Miyazaki Wagyu
RM140 每100克/ per 100gm

M22 头抽煎A5日本宫崎神户牛柳
Pan-Fried Japanese Miyazaki Wagyu with Superior Soya Sauce
RM198 每位/ per pax

Chef Specialty Vegetarian Beef Spicy

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豆腐/蔬菜
BEANCURD / VEGETABLE

V1 至尊鸳鸯豆腐
Imperial Beancurd with Spinach
RM28 每份/ per portion

V2 珊瑚秘制豆腐
Beancurd in Crab Roe Sauce
RM28 每份/ per portion

V3 过桥雪珍脆白玉
Crispy Beancurd topped with Minced Meat Sauce
RM28 每份/ per portion

V4 锅仔星光玉子豆腐
Braised 'Sing Kong' Beancurd
RM33 每份/ per portion

V5 千叶豆腐
Thousand Layered Beancurd
RM33 每份/ per portion

V6 麻婆真假豆腐
Beancurd 'Ma Po' Style with Steamed Egg
RM33 每份/ per portion

V7 番茄炒蛋
Stir-Fried Egg with Tomato
RM28 每份/ per portion

V8 苦尽甘来
Stir-Fried Pumpkin with Bitter Gourd
RM28 每份/ per portion

V9 二崧炒港芥兰
Hong Kong 'Kai Lan' prepared in Two Ways
RM28 每份/ per portion

V10 金银蛋菜苗
Seasonal Vegetable with Three Varieties Eggs
RM28 每份/ per portion

V11 鱼香茄子煲
Braised Brinjal with Minced Meat in Clay Pot
RM28 每份/ per portion

V12 田翠八景
Stir-Fried Vegetables with Asparagus & Macadamia Nuts
RM28 每份/ per portion

Chef Specialty Vegetarian Beef Spicy

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蔬菜
VEGETABLE

V13 白灼中国生菜
Poached Chinese Lettuce
RM28 每份/ per portion

V14 茄汤鲜竹浸枸杞
Wolfberry Shoots & Fresh Beancurd Skin in Tomato Soup
RM28 每份/ per portion

V15 锅蛋鲜蟹肉茄子
Braised Brinjal with Fresh Crab Meat & Raw Egg
RM33 每份/ per portion

V16 松菇竹笙扒菜苗
Braised Seasonal Vegetable with Shimeji Mushroom & Bamboo Pith
RM33 每份/ per portion

V17 月光菠菜
Braised Spinach with Crab Meat & Egg
RM33 每份/ per portion

V18 糖酒云耳炒芥兰
Stir-Fried 'Kai Lan' with Black Fungus & Chinese Wine
RM33 每份/ per portion

V19 照烧鸡脞菇伴港芥兰
Stir-Fried 'Kai Lan' with Apricot Mushroom
RM38 每份/ per portion

V20 鲜淮山炒腊肉饼
Stir-Fried Celery & Baby Fungus with Wax Meat Cake & Fresh 'Huai Shan'
RM38 每份/ per portion

V21 双虾猫耳菌澳洲芦笋
Stir-Fried Australian Asparagus & Black Fungus
RM48 每份/ per portion

V22 硃仔干贝鱼鳔胜瓜
Braised 'Seng Kwa' with Fish Maw & Dried Scallop
RM50 每份/ per portion

V23 石锅茄舟过桥肥牛
Szechuan Styled Eggplant & Sliced Beef in Hot Stone Casserole
RM50 每份/ per portion

V24 大干贝扒菜苗
Braised Vegetable with Japanese Dried Scallop
RM58 每位/ per pax

Chef Specialty · Vegetarian · Beef · Spicy

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健康素食
VEGETARIAN

V25 太极两仪羹
Tai Chi Style Sweet Corn & Vegetable Soup
RM25 每位/ per pax

V26 芝麻西施茄
Steamed Brinjal with Soya Sauce & Sesame Seed
RM28 每份/ per portion

V27 脆辣素鲳鱼片
Crispy Spicy Vegetarian Pomfret
RM28 每份/ per portion

V28 罗汉布袋素
Stuffed Beancurd Puff with Diced Vegetables & Mushroom
RM28 每份/ per portion

V29 金粟杂菌炒饭
Fried Rice with Mushrooms & Sweet Corn
RM28 每份/ per portion

V30 八仙罗汉素
Braised Assorted Vegetables
RM33 每份/ per portion

V31 天白菇扒菜苗
Braised Seasonal Vegetable with Japanese Mushroom
RM33 每份/ per portion

V32 佛影南山素
Sautéed Vegetables served in Pumpkin
RM38 每份/ per portion

Chef Specialty Vegetarian Beef Spicy

Price subject to Government Taxes & Service Charge where applicable. Pictures shown are for illustration purpose only.

饭
RICE

R1 上珍蟹盖焗饭
Baked Seafood Rice in Crab Shell
RM14 每位/ per pax

R2 鹅肝蒜香炒饭
Garlic Fried Rice topped with Foie Gras
RM28 每位/ per pax

R3 鲍汁一品炒饭
Abalone Sauce Fried Rice
RM30 每份/ per portion

R4 巧手生炒糯米饭
Fried Glutinous Rice with Waxed Meat
RM30 每份/ per portion

R5 咸蛋肉饼蒸饭
Steamed Rice with Salted Egg & Meat Cake
RM30 每份/ per portion

R6 鲍鱼炆饭
Braised Rice with Abalone
RM30 每位/ per pax

R7 烧肉腊肠嗜嗜炒饭
Aberdeen Sizzling Fried Rice with Roast Pork & Chinese Sausage
RM30 每份/ per portion

R8 嗜嗜虾酱鸡粒炒饭
Aberdeen Sizzling Fried Rice with Chicken Cubes & Shrimp Paste
RM30 每份/ per portion

R9 鱼米之乡大锅饭
Shunde Fried Rice
RM40 每份/ per portion

R10 潮式蟹肉带子炒饭
Fried Rice with Crab Meat & Scallop Teochew Style
RM43 每份/ per portion

Chef Specialty Vegetarian Beef Spicy

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饭
RICE

R11 金稻蒸生虾
Steamed Fresh Water Prawn with Glutinous Rice
RM33 半只/ half
两位起 min 2 pax

R12 豉油皇生虾煲饭
Charcoal Flamed Clay Pot Rice with Fresh Water Prawn & Superior Soya Sauce
RM33 半只/ half
两位起 min 2 pax

R13 蟹肉瑶柱蛋白炒饭
Fried Rice with Dried Scallop, Crab Meat & Egg White
RM40 每份/ per portion

R14 石锅肥牛番茄炒饭
Fried Rice with Beef & Tomato in Hot Stone Casserole
RM40 每份/ per portion

R15 蟹肉带子过桥泡饭
Boiled Rice with Crab Meat & Scallop in Superior Crab Stock
RM75 每份/ per portion

R16 瓦煲腊味饭
Charcoal Flamed Clay Pot Rice with Wax Meat
RM78 小/ small
RM128 大/ big

R17 鲜花胶潮州泡饭
Boiled Rice with Fresh Fish Maw in Superior Crab Stock
RM98 每份/ per portion

R18 客家走地鸡伴盐香姜茸饭
Steamed Chicken with Salt & Rice with Ginger
RM108 半只/ half
RM198 每只/ each

Chef Specialty Vegetarian Beef Spicy

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粉面
NOODLE

N1 虾子干烧伊面
Ee-Fu Noodle with Shrimp Roe
RM24 每份/ per portion

N2 姜茸银鳕鱼过桥米粉
Rice Noodle with Cod Fish & Minced Ginger in Superior Soup
RM26 每位/ per pax

N3 乡下佬面卜
Egg Noodle Village Style
RM28 每份/ per portion

N4 金牌福建面
Fried Noodle Hokkien Style
RM28 每份/ per portion

N5 生虾汤河粉
'Hor Fun' with Fresh Water Prawn in Superior Prawn Soup
RM33 每位/ per pax

N6 姜葱生虾捞生面
Braised Egg Noodle with Fresh Water Prawn
RM33 半只/ half
两位起 min 2 pax

N7 鲍汁过桥米粉
Rice Noodle with Abalone Sauce
RM33 每份/ per portion

N8 潮式菜脯肉崧炒金银米
Fried Glass Noodle with Rice Vermicelli & Preserved Vegetable Teochew Style
RM33 每份/ per portion

N9 干炒牛肉河
Fried 'Hor Fun' with Beef
RM33 每份/ per portion

N10 海鲜芹香干炒米线
Fried Vermicelli with Seafood & Celery
RM35 每份/ per portion

N11 海鲜广府炒鸳鸯
Ying Yang Seafood Noodle Cantonese Style
RM35 每份/ per portion

N12 姜葱草虾伊面底
Ee-Fu Noodle with Tiger Prawns
RM45 每份/ per portion

N13 过桥笋壳拉面
Ramen with 'Soon Hock' served in Superior Stock
RM138 每份/ per portion

N14 过桥龙趸鱼头米
Rice Noodle with Deep-Sea Garoupa Head served in Superior Stock
RM148 每份/ per portion

Chef Specialty Vegetarian Beef Spicy

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甜品
DESSERT

D1 万星甫冻
Lemongrass Jelly
RM9 每位/ per pax

D2 夏日风情
Summer Breeze Coconut Jelly
RM14 每位/ per pax

D3 山洛芦荟冻
Chilled Sweetened Aloe-Vera & Dried Longan
RM9 每位/ per pax

D4 杨枝金露
Chilled Mango with Sago Cream
RM9 每位/ per pax

D5 野山雪梨炖白玉丹
Double-Boiled Sea Coconut with Snow Pear
RM9 每位/ per pax

D6 冰镇茶皇蜜梨
Chilled Hasma in Snow Pear
RM14 每位/ per pax

D7 豆浆炖雪蛤
Double-Boiled Hasma with Soya Bean
RM14 每位/ per pax

D8 大吉大利伴官燕
Golden Pudding with Bird's Nest in Whole Orange
RM23 每位/ per pax

D9 冰花炖官燕
Double-Boiled Bird's Nest Soup
RM148 每位/ per pax

D10 千层马来糕
Thousand Layered Cake
RM9 3件/ 3 pieces

D11 擂沙汤丸
Glutinous Rice Dumpling with Sesame Seed
RM12 4粒/ 4 pieces

D12 白莲蓉窝饼
White Lotus Paste with Chinese Pancake
RM12 每件/ per piece

D13 芝麻南瓜饼
Red Bean Paste with Pumpkin Pancake
RM16 每件/ per piece

D14 高丽豆沙
Deep-Fried Red Bean Puff
RM28 4件/ 4 pieces

Chef Specialty Vegetarian Beef Spicy

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大地茶行有限公司
Thaitee Tea Merchant Sdn Bhd

茶
CHINESE TEA

CT1
贵品铁观音
Gui Pin Tie Guan Yin

传统风味茶，滋味甘润，抗氧化及促进新陈代谢。

Traditional flavored & thick aroma - an anti-oxidant tea and improves metabolism.

CT2
龙珠茉莉
Pearl Jasmine

浓郁天然茶味含清幽的茉莉花香，怡情醒脑。

Rich, refreshing and hydrating tea with a subtle jasmine fragrance.

CT3
宫普胎菊
Gong Pu Tai Ju

香气清幽，抗氧化，清心明目。

Revitalising and anti-aging tea for mind purification.

CT4
大红袍
Da Hong Pao

香气浓郁，消食去腻及消除疲劳。

Natural energy booster with a rich aroma and strong fragrance.

CT5
香橼
Xiang Yuan

香气馥郁幽长，生津甘爽止渴。

A great thirst quencher with a mellow and refreshing taste.

CT6
玄米茶
Genmaicha

特色日韩风味茶，可缓解压力及帮助消化。

Japanese-Korean flavored tea - relieves stress and improves digestion.

CT7
杭白胎菊
Baby Chrysanthemum

含有花蜜的清香，口感清甜，平肝明目、清热解毒。

Sweet and fresh - improves vision and acts as an anti-inflammatory agent.

CT8
特级普洱
Pu Er Exclusive

滋味醇厚回甘，养胃及补气的良茶。

Smooth, sweet and mellow - nourishes the stomach and boosts energy.

CT9
世博兰花茶王
Exclusive Orchid Tea King

天然兰花独有的清香，味美浓爽，生津喉润。

Unique natural orchids fragrances - refreshing thirst quencher.

CT10
小青柑
Xiao Qing Gan

滋味鲜浓甘甜，解腻消食，生津止渴。

Fresh and citrusy - a great thirst quencher and improves digestion.

CT11
玫瑰红茶
Rose Red Tea

茶香醇和甜爽，促进血液循环、养颜美容。

Naturally sweet with an elegant fragrance - anti-aging and promotes blood circulation.

RM3.50 每位/ per pax (大厅/ hall)
RM5.50 每位/ per pax (房间/ room)

CT12
高山龙井
Long Jing

高品质闻名，幽香四溢，消食化腻、促进新陈代谢。

Renowned for its high quality & aromatic sweet flavour, the tea improves digestion and increases metabolism.

RM5.00 每位/ per pax (大厅/ hall)
RM8.00 每位/ per pax (房间/ room)

Price subject to 6% SST & 10% Service Charge where applicable. Pictures shown are for illustration purpose only.

鲜果汁类
FRESH FRUIT JUICE

FJ1 鲜果汁
Fresh Fruit Juice

苹果
Apple
红萝卜
Carrot
橙
Orange
西瓜
Watermelon
哈密瓜
Honeydew

RM10 每杯/ per glass

FJ2 芒果汁
Mango Juice
RM12 每杯/ per glass

FJ3 红萝卜+姜+苹果
Carrot + Ginger + Apple
RM12 每杯/ per glass

FJ4 苹果+黄瓜+茜芹
Apple + Cucumber + Celery
RM12 每杯/ per glass

FJ5 橙+姜+黄瓜
Orange + Ginger + Cucumber
RM12 每杯/ per glass

FJ6 黄梨+苹果+西瓜
Pineapple + Apple + Watermelon
RM12 每杯/ per glass

FJ7 番茄+姜+黄瓜
Tomato + Ginger + Cucumber
RM12 每杯/ per glass

FJ8 黄梨+菜心+柠檬汁
Pineapple + Sawi + Lemon
RM12 每杯/ per glass

FJ9 草莓+苹果+橙
Strawberry + Apple + Orange
RM12 每杯/ per glass

Price subject to Government Taxes & Service Charge where applicable. Pictures shown are for illustration purpose only.

啤酒
BEER

BR1 嘉士伯
Carlsberg

Carlsberg
Carlsberg Smooth Draught

RM14 每罐/ per can

BR2 朝日啤酒
Asahi
RM16 每罐/ per can

BR3 老虎啤酒
Tiger Beer
RM14 每罐/ per can

BR4 海尼根
Heineken
RM16 每罐/ per can

BR5 维森小麦啤酒
Weihenstephan

Hefeweissbier
Hefeweissbier Dunkel

RM27 每瓶/ per bottle

BR6 黑狗啤酒
Guinness Stout
RM16 每罐/ per can

BR7 豪格登小麦啤酒
Hoegaarden
RM25 每瓶/ per bottle

其他
OTHERS

B1 汽水
Soft Drink

Coca-Cola
Diet Coke
Sprite
100 Plus

RM5 每罐/ per can

B2 通宁/ 苏打汽水
Tonic / Soda Water
RM5 每罐/ per can

B3 矿泉水
Mineral Water

500ml **RM2** 每瓶/ per bottle
1.5 liter **RM6** 每瓶/ per bottle

Price subject to Government Taxes & Service Charge where applicable. Pictures shown are for illustration purpose only.

色酒
LIQUOR

SINGLE MALT

The Macallan 12 YRS - Scotland	RM 530 每瓶/ per bottle

SCOTCH

Johnnie Walker Blue Label - Scotland	RM1,180 每瓶/ per bottle
Johnnie Walker XR 21 - Scotland	RM 880 每瓶/ per bottle
Johnnie Walker Gold Label - Scotland	RM 520 每瓶/ per bottle
Johnnie Walker Swing - Scotland	RM 390 每瓶/ per bottle
Johnnie Walker Black Label - Scotland	RM 340 每瓶/ per bottle
Chivas Regal 12 YRS - Scotland	RM 340 每瓶/ per bottle

COGNAC

Hennessy X.O - France	RM1,130 每瓶/ per bottle
Hennessy V.S.O.P - France	RM 460 每瓶/ per bottle
Martell X.O. - France	RM1,050 每瓶/ per bottle
Martell Cordon Bleu - France	RM 940 每瓶/ per bottle

CHAMPAGNE

Dom Perignon Vintage - France	RM1,000 每瓶/ per bottle
Moët & Chandon 'Rose Imperial' - France	RM 420 每瓶/ per bottle
Moët & Chandon 'Brut Imperial' - France	RM 370 每瓶/ per bottle

VODKA

Grey Goose - France	RM 400 每瓶/ per bottle

CHINESE WINE

Wu Liang Ye - China	RM1,130 每瓶/ per bottle
Hai-O Shao Hsing Wu Lou - China	RM 150 每瓶/ per bottle

港城
ORIENTAL
GROUP

KUALA LUMPUR

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

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

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

NOBLE Q
Off Jalan Imbi | +603 2145 8822

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

滿漢城酒家 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

大陽城酒家 NOBLE MANSION
Plaza 33, Sec 13 | +603 7932 3288

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

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

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