原粒3头鲍鱼
Whole Abalone
RM 98
(Normal Price: RM 138)

斗鲳鱼
Large Chinese Pomfret
RM 138
(Normal Price: RM 198)

Method of Preparation:
- 脆香蒸斗鲳鱼球
- 榴莲马些蒸斗鲳鱼球
- 青金葱爆涼斗鲳鱼球
- 荥香蒸原鲳鱼球
- Ying Yang Large Chinese Pomfret
- Deep-Fried Belacan Large Chinese Pomfret Fillet in lettuce Wraps
- Salted Egg Yolk Large Chinese Pomfret

• valid till 31 October 2020 for dine in only • not valid for further discounts and vouchers / e-vouchers (where applicable) • prices subject to 6% sst & 10% service charge • oriental cuisine club term & conditions applies • picture shown is for illustration purpose only • while stock last

Oriental Restaurants Sdn Bhd
ororientalrestaurants.com.my

Oriental Group
Oriental Group on Facebook
Oriental Group on Instagram
Oriental Group on Twitter
The Oriental’s Appetizers

- Crispy Pork Belly with Garlic
-姜茸日本青瓜
- Kyuni with Minced Ginger

Lobster Steak in Money Bag

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

Large Chinese Pomfret

Method of Preparation:
- 香港选鳞大马哈鱼
- Saffron & Belacan Large Chinese Pomfret Fillet
- Deep-Fried Belacan Large Chinese Pomfret Fillet in Lettuce Wraps
- 香茅煎大马哈鱼
- Salted Egg Yolk Large Chinese Pomfret

Braised Imperial Beancurd with Spinach & Shimeji Mushroom

Fried Egg Noodle Village Style

Japanese Peanut Mochi & Pumpkin Pancake with Red Bean Paste

RM 488
per table of 6 pax / 供六位用

RM 688
per table of 4 pax / 供四位用
特别介绍

SPECIALTIES
**Specialties**

**Fragrant Crispy Pork in Lettuce Wraps**
RM38 售价/份

**Steamed Fresh Fish Maw with 'Seng Kwa', Chili & Ginger**
RM88 售价/份

**Steamed French Turbot with Dried Shrimp**
RM388 售价/每只

**Steamed Large Prawn on Egg White with ‘Shao Hsing’ Wine**
RM28 售价/每只

**Steamed Lobster with Minced Garlic**
RM38 售价/份

**Steamed Lobster with Lemon & Abalone in Vinaigrette**
RM190 售价/每只

**Steamed Lobster with Chives & Cheese in Pumpkin**
RM190 售价/每只

**Steamed Lobster with ‘Seng Kwa’**
RM128 售价/份

**Fragrant Crispy Pork in Lettuce Wraps**
RM38 售价/份

**Prices are subject to 6% SST & 10% Service Charge. Pictures shown are for illustration purpose only.**
<table>
<thead>
<tr>
<th>RM 138 per person/每位</th>
<th>RM 158 per person/每位</th>
<th>RM 198 per person/每位</th>
<th>RM 228 per person/每位</th>
</tr>
</thead>
<tbody>
<tr>
<td>多吉多利吞拿鱼</td>
<td>柠香脆生蚝伴话梅番茄</td>
<td>沙当尼龙虾扒</td>
<td>么么袋软壳蟹</td>
</tr>
<tr>
<td>Crispy White Tuna Fish with Pomelo Sauce</td>
<td>Crispy Oyster with Lemon</td>
<td>Lobster Steak with Mushroom Cream Sauce</td>
<td>Soft Shell Crab in Money Bag</td>
</tr>
<tr>
<td>古法蟹皇翅</td>
<td>鲜花船时日滋补炖汤</td>
<td>佛跳墙炖中鲍翅</td>
<td>鲜花胶鲨鱼骨炖中鲍翅</td>
</tr>
<tr>
<td>Braised Shark’s Fin with Crab Roe &amp; Crab Meat</td>
<td>Double-Boiled Fresh Fish Maw Soup</td>
<td>Monk Jump Over The Wall</td>
<td>Double-Boiled Superior Shark’s Fin &amp; Fresh Fish Maw in Shark’s Bone Soup</td>
</tr>
<tr>
<td>马安煎西班牙猪扒</td>
<td>香德浓汁4头粒鲍鱼</td>
<td>润烧BB乳鸽</td>
<td>原粒3头鲍鱼伴日本花菇</td>
</tr>
<tr>
<td>Pan-Fried Iberico Pork Chop</td>
<td>Braised Whole Abalone Shunde Style</td>
<td>Roast Baby Pigeon</td>
<td>Braised Abalone with Japanese Mushroom</td>
</tr>
<tr>
<td>黄金葱爆九节虾</td>
<td>椒盐手扒手</td>
<td>玉环柱腊伴虾子鲈鱼</td>
<td>牛油黑椒焗纽西兰鳕鱼</td>
</tr>
<tr>
<td>Salted Egg Yolk Large Prawn</td>
<td>Salt &amp; Pepper Pork Trotter</td>
<td>Braised Japanese Scallop in Melon Ring served with Cod Fish &amp; Shrimp Roe</td>
<td>Baked Cod Fish with Butter &amp; Black Pepper</td>
</tr>
<tr>
<td>茄汤过桥蟹肉黑炭面</td>
<td>蕃茄拉面蒸扇贝</td>
<td>黑松露猪面爽炊荞麦面</td>
<td>客家腊味砵仔饭</td>
</tr>
<tr>
<td>Organic Charcoal Noodle with Crab Meat in Superior Stock</td>
<td>Ramen with Scallop &amp; Garlic</td>
<td>Buckwheat Noodle with Pig Cheek &amp; Black Truffle</td>
<td>Steamed Rice with Wax Meat Hakka Style</td>
</tr>
<tr>
<td>香滑红豆沙</td>
<td>Chilled Aloe-Vera &amp; Dried Longan</td>
<td>冰镇人参雪花燕</td>
<td>冰镇人参雪花燕</td>
</tr>
<tr>
<td>Sweetened Red Bean Paste</td>
<td></td>
<td>Snow Swallow with Ginseng</td>
<td>Snow Swallow with Ginseng</td>
</tr>
</tbody>
</table>

* 由两位起 minimum 2 persons
* 不接受任何餐券和折扣 Not applicable with vouchers & further discount
* 不可换取港城会员积分 No applicable for Oriental Cuisine Club earning of point
* Prices subject to 6% SST & 10% Service Charge

2nd Floor, The Starling Mall, Damansara Uptown, PJ  Tel: 03-7733 9866
### Special Selection Menu

**RM 298**  
per table of 4 pax / 供 四 位 用

<table>
<thead>
<tr>
<th>定 价</th>
<th>内 容</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>餐前两小食</strong></td>
<td>Tang Room’s Appetizers</td>
</tr>
<tr>
<td>香草炒中国生菜</td>
<td>Chinese Lettuce with Minced Ginger</td>
</tr>
<tr>
<td>白松露脆紫薯</td>
<td>White Truffle Okinawan Sweet Potatoes</td>
</tr>
</tbody>
</table>

**分量：**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

<table>
<thead>
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</thead>
<tbody>
<tr>
<td><strong>餐前两小食</strong></td>
<td>Tang Room’s Appetizers</td>
</tr>
<tr>
<td><strong>避风塘脆皮萝卜糕</strong></td>
<td>Radish Cake ‘Typhoon Shelter’ Style</td>
</tr>
<tr>
<td><strong>怪味婆罗洲带子</strong></td>
<td>Poached Scallop with Okra in Chef’s Special Sauce</td>
</tr>
</tbody>
</table>

**分量：**每人每
double-boiled Fresh Fish Maw Soup with Yunnan Ham & Chicken

- **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

**注意事项：**
- 只限堂食
- 不接受任何餐券折扣
- 不可换取港城会员积分

Prices subject to 6% SST & 10% Service Charge

2nd Floor, The Starling Mall, Damansara Uptown, PJ  
Tel: 03-7733 9866
### 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
- 焙烧野鸡卷
  - Teriyaki Minced Chicken Cake

### RM 1,688
**per table of 10 pax / 每席供十位**

- 么么袋龙虾扒
  - Lobster Steak in Money Bag
- 菜胆竹笙凤尾翅
  - Double-Boiled Shark’s Fin Soup stuffed in Chicken Wing with Bamboo Pith & Chinese Cabbage (Individual serving)
- 台山鲜鲍鱼浸深海杉斑
  - Steamed Ocean Garoupa with Fresh Abalone, ‘Seng Kwa’ & Squid Ball Taishan Style
- 炭烧西班牙排骨之冷冻柠檬汁
  - 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
  - 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Ẹ生面（二度）
  - Egg Noodle with Chicken Meat & Silver Sprout (2nd Course)
- 烧味桃胶蜜梨冻
  - Chilled Peach Resin in Snow Pear
- 猪仔流沙包
  - Piglet Custard Buns

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- 不接受任何餐券和折扣
- Not applicable with vouchers & further discount
- 不可换取港城会员储分
- Not applicable for Oriental Cuisine Club earning of point
- 价格仅供参考, 5% SST & 10% Service Charge

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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
脆鲜带子 Baked Scallop with Salad
香芒沙律虾 Prawn Mango Salad

干贝鲜花鲍翅（每人每）
Double-Boiled Superior Shark’s Fin Soup
with Fresh Fish Maw & Dried Scallop (Individual serving)

扒仔烧波士顿龙虾
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

佛诞海味炖汤（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裘
Peanut Lava Carrot & Crystal Pumpkin Dumpling

唐城酒家
TANG ROOM

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