

ORIENTAL'S SPECIAL VALUE SET MENU

北京片皮鸭(两食) peking duck (two courses)

怀旧凤凰炒桂花 stir fried egg with dried seafood on lettuce wrap

炭烧西班牙排骨伴冻柠汁(两排) charcoal grilled iberico pork ribs served with chilled citrus juice (two racks)

玉罗衣蒸深海杉斑鱼 steamed ocean garoupa with chef's special preserved radish

锅塔鲜冬菇碧玉 stir-fried assorted vegetables with mushrooms

银芽鸭丝捞生面(二度) egg noodles with shredded duck & silver sprout (2nd course)

雪梨白玉丹 sweetened snow pear with sea coconut

擂沙汤丸 glutinous rice dumpling with black sesame









个人佳肴套餐 Extraordinaire Individual Menu

RM 158

per person/每 位

橙盅多吉多利吞拿鱼 Crispy Tuna with Pomelo Sauce in Whole Orange

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

原粒4头鲍鱼 伴鲜花胶 **Braised Whole Abalone** with Fresh Fish Maw

沙当尼龙虾扒 Lobster Steak with Mushroom Cream Sauce

乡下佬面卜 Fried Egg Noodles Village Style

> 山洛芦荟冻 Chilled Aloe-vera with Dried Longan

RM 198

per person/每 位

鹅肝脆扇贝 Pan-fried Foie Gras with Teriyaki Sauce & Stuffed Scallop

泰式煲仔勾翅 Claypot Coral Shark's Fin Soup

上海酥炸黄花鱼 Deep-fried Yellow Corvina Shanghainese Style

农家猪手尖伴鲜花胶 **Braised Pork Trotter** with Fresh Fish Maw

姜葱啦啦炒鸳鸯米粉 Stir-fried Two Variety Rice Noodles with Clams

杨枝金露 Chilled Mango with Sago Cream **RM 258**

per person/每 位

么么袋软壳蟹 Deep-fried Soft Shell Crab in Money Bag

鲨鱼骨鲜花胶炖汤 Double-boiled Fresh Fish Maw in Shark's Bone Soup

炭烧皇子鸭肶 伴话梅番茄 **BBQ Baby Duck Drumstick**

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

黑松露白菌油炒五谷饭 Fried Multigrain Rice with Black Truffle & White Truffle Oil

冰镇人参雪花燕 Snow Swallow with Ginseng **RM 318**

per person/每 位.

培根生蚝 伴鹅肝炸虾丸 Baked Oyster with Bacon & Foie Gras Prawn Ball

佛跳墙中鲍翅 Monk Jump Over The Wall

蒜茸粉丝蒸波士顿龙虾 Steamed Boston Lobster with Glass Noodles & Garlic

玉圃羊仔扒伴罗马生菜 Grilled Lamb Cutlet with Garden Green Salad

姜茸过桥拉面龙虾钳 Ramen with Lobster Claw & Minced Ginger in Superior Soup

雪耳红莲炖雪莲子 **Double-boiled Snow Lotus Seeds** with Snow Fungus

RM 468

per person/每 位

沙当尼龙虾扒 Lobster Steak with Mushroom Cream Sauce

肘子片鸡炖纽西兰群翅 Double-boiled Superior Shark's Fin Soup with Yunnan Ham & Chicken

> 浓汁原粒2头鲍鱼 Braised Whole Abalone with Oyster Sauce

头抽煎 A5 日本宫崎神户牛柳 Pan-fried Japanese Miyazaki Wagyu with Superior Soya Sauce

> 金牌福建面 Fried Noodles Hokkien Style

燕窝龟苓膏 Bird's Nest Soup with 'Kwai Lin Ko'

名城酒家 THE MING 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



特别精选佳肴套餐 Chef's Special Recommended Set

RM 588

per table of 4 pax / 供 四 位 用

银桥蒜香花腩肉伴风味日本冰菜 Crispy Pork Belly with Garlic & Icy Japanese Vegetable

火 筒 鸡 炖 勾 翅 (每人每) Double-boiled Coral Shark's Fin with Chicken (Individual Serving)

原笼鲜鲍鱼龙趸汇 Steamed Deep-sea Garoupa with Fresh Abalone & Prawn Medallion in Casserole Basket

> 毛豆鲜淮山炒豆干 Stir-fried Fresh 'Huai Shan' with Edamame & Dried Beancurd

> > 炭烧皇子鸭伴生炒糯米饭 BBQ Baby Duck & Fried Glutinous Rice

杨枝金露 Chilled Mango with Sago Cream

名城酒家 THE MING ROOM ● 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 Prices subject to 6% SST & 10% Service Charge

经典佳肴套餐Special Gourmet Sets

RM 1,388

per table of 10 pax /每席供十位

虎皮黄金酱炒玻璃虾球 伴汉和煎酿帆立贝 Crystal Prawn with Gold Caviar Sauce in Giant Beancurd Bowl Seafood Cake with Teriyaki Sauce

霸皇龙虾烩生翅 Braised Shark's Fin & Lobster Soup

麻香蒸走地鸡皇 Steamed Whole Free-range Chicken with Mala Sauce

顺德古法焖龙泵 Braised Deep-sea Garoupa Shunde Style

鲍鱼福袋伴鱼鳔蔬 Braised Abalone with Fish Maw. Stuffed Beancurd Puff & Vegetables

怀旧荷香扣香饭 Lotus Leaf Pork Belly & Waxed Meat Rice

山洛芦荟冻 Chilled Aloe-Vera with Dried Longan

芝麻南瓜饼伴莲蓉窝饼 Pumpkin Pancake with Red Bean Paste & Chinese Pancake with Lotus Paste

RM 1,699

per table of 10 pax /每席供十位

三星拼盒

The Ming Room's Three Treasures 脆皮网油虾卷 Crispy Prawn Roll 椒 盐 带 子 饼 Salt & Pepper Scallop Cake 一见钟情沙律软壳蟹 Soft Shell Crab Garden Greens

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

黑松露三菇伦敦烤鸭 Roast London Duck with Black Truffle & Mushrooms

台山鲜鲍鱼蒸深海杉斑 Steamed Ocean Garoupa with Fresh Abalone Taishan Style

黑鸡松菇炒水芹香 Stir-fried Celery with Black Termitomyces Mushroom

合家团圆饭 **Eight Treasures Glutinous Rice**

雪梨炖白玉丹 Double-boiled Snow Pear with Sea-coconut

灯影芝麻枣 Deep-fried Sesame Ball with Red Bean RM 1,988

per table of 10 pax /每席供十位

冰镇卤水鲍鱼伴红宝石猪颈肉 Stewed Abalone & Crispy Pork Neck

火 筒 鸡 冬 林 炖 中 鲍 翅 (每人每) Double-boiled Superior Shark's Fin Soup with Chicken (Individual Serving)

香茅BB乳鸽伴风味蔬 Roast Baby Pigeon with Lemongrass Sauce & Green Salad

客家蒸笋壳鱼 Steamed 'Soon Hock' Hakka Style

> 黄金葱爆明虾 Salted Egg Yolk King Prawn

海鲜芹香干炒米线 Fried Vermicelli with Seafood & Celery

雪耳红莲炖雪莲子 Double-boiled Snow Lotus Seeds with Snow Fungus

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

RM 2,488

per table of 10 pax /每 席 供 十 位

意式鹅肝酥盏熏鸭胸 伴黄金龙须枣

Smoked Duck Breast Meat topped with Foie Gras in Filo Pastry Dragon Beard Mango Roll

泰式煲仔中鲍翅(每人每) Claypot Superior Shark's Fin Soup (Individual Serving)

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

原粒5头鲍鱼伴鲜花胶 Braised Whole Abalone with Fresh Fish Maw

樱花虾松菇鲜百合炒澳洲芦笋 Stir-fried Australian Asparagus with Fresh Lily Bulb, Sakura Dried Shrimp & Shimeji Mushrooms

大良白菌油龙虾菘焖伊面 Ee-Fu Noodles with Lobster & White Truffle Oil

雪耳红莲炖桃胶 Double-boiled Peach Resin with Snow Fungus

> 夏果莲蓉天鹅酥 Crispy Swan

名城酒家 THE MING ROOM

●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



经典佳肴套餐Special Gourmet Sets

RM 2.988

per table of 10 pax / 每席供十位

鹅肝酱片皮鸭(两食) Peking Duck with Foie Gras (Two Courses)

顺德浓汁纽西兰群翅(每人每) Braised Superior Shark's Fin Shunde Style (Individual Serving)

> 台山蒜茸明虾蒸杉斑 Steamed Ocean Garoupa with King Prawn & Garlic Taishan Style

原粒 4头鲍鱼伴猪手尖 Braised Whole Abalone with Pork Trotter

椒 盐 鸭 件 (二度) Salt & Pepper Duck Meat (2nd Course)

麻香酱焗波士顿龙虾 Baked Boston Lobster with Mala Sauce

黑松露白菌油炒五谷饭 Fried Multigrain Rice with Black Truffle & White Truffle Oil

> 冰镇人参雪花燕 Snow Swallow with Ginseng

山西红枣糕伴咸蛋寿包 Shanxi Red Dates Sweet Cake & Birthday Bun with Salted Egg Yolk RM 3.688

per table of 10 pax / 每席供十位

步步高昇拼盘 The Ming Room's Platter 黑松露金丝龙虾球 蜜汁香煎鹅肝 自制樱桃番茄 Crispy Lobster Ball with Black Truffle Sauce

Pan-fried Foie Gras Special Sauce

淮 杞 螺 头 炖 大 鲍 翅 (每人每) Double-boiled Supreme Shark's Fin Soup with Conch & Chinese Herbs (Individual Serving)

姜茸鲜花胶蒸深海杉斑 Steamed Ocean Garoupa with Fresh Fish Maw & Minced Ginger

原粒 3头鲍鱼伴鹅掌日本花菇 **Braised Whole Abalone** with Goose Web & Japanese Mushroom

干烧九节虾 Stir-fried Large Prawn with Chef's Special Sauce

猪蹄宝焖面卜 Braised Egg Noodles with Shank's Tendon

> 冰镇人参雪花燕 Snow Swallow with Ginseng

山西红枣糕伴竹炭流沙包 Shanxi Red Dates Sweet Cake & Charcoal Custard RM 4.988

per table of 10 pax / 每席供十位

培根生蚝伴鹅肝酱脆虾丸 Baked Ovster with Bacon Crispy Prawn Medallion with Foie Gras Sauce

鲨鱼骨炖大鲍翅 Double-boiled Supreme Shark's Fin in Shark's Bone Soup

鸡油露蒸东星斑 Steamed East Garoupa with Chinese Cured Pork Belly, Superior Chicken Stock Gravy & 'Shao Hsing' Wine

原粒2头鲍鱼伴鲜花胶 Braised Whole Abalone with Fresh Fish Maw

霸皇鸳鸯蟹

Crab Prepared in Two Ways 百花酿蟹展 Deep-fried Crab Claw with Red Vinegar 大良炒蟹肉 Crab Meat with Scrambled Egg in Lettuce Wraps

> 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

> 猪仔寿包 Longevity Piglet Bun

名城酒家 THE MING ROOM

●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