



ORIENTAL  
GROUP

# 滿漢城酒家

## THE HAN ROOM

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.

The Han Room is a prominent outlet for Malaysians and tourists to enjoy a fascinating wide selection of dim sum and classic Cantonese 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。

滿漢城酒家远近驰名，让本地食客与游客享受美味且选择多样化的点心以及经典的粤式菜肴。



# 特式小食类

## APPETIZER

- A1** 凉伴家菇菜   
'Paku' Vegetable with Spicy Sauce  
RM12 每份 / per portion
- A2** 金沙松菇   
Golden Shimeji Mushroom  
RM14 每份 / per portion
- A3** 黄金南瓜条   
Golden Pumpkin  
RM14 每份 / per portion
- A4** 姜茸捞中国生菜    
Chinese Lettuce  
with Minced Ginger  
RM14 每份 / per portion
- A5** 意式烟肉薯仔卷   
Smoked Potato Roll with Bacon  
RM16 每份 / per portion
- A6** 黑松露日本青瓜条   
Kyuri topped with Black Truffle  
RM18 每份 / per portion
- A7** 海蜇伴分蹄  
Jelly Fish & Pork Trotter  
RM18 每份 / per portion
- A8** 百味脆豆腐    
Golden Sand Beancurd  
RM18 每份 / per portion
- A9** 酸柑汁鱼皮饺   
Fish Dumpling in Lime Sauce  
RM24 每份 / per portion
- A10** 盐烧啦啦   
Salt Grilled Clams  
RM28 每份 / per portion





# 特式小食类

## APPETIZER

**A11** 椒盐白饭鱼  
**Salt & Pepper White Bait Fish**  
RM18 每份 / per portion

**A16** 豆蔻沙律酥虾  
**Prawn Salad with Nutmeg**  
RM28 每份 / per portion

**A12** 脆皮烧腩肉 🍷  
**Roast Pork**  
RM20 每份 / per portion

**A17** 风味日本冰菜 🍷 🌶️  
**Icy Japanese Vegetable**  
RM28 每份 / per portion

**A13** 蜜汁叉烧 🍷  
**BBQ 'Char Siew'**  
RM20 每份 / per portion

**A18** 鹅肝虾多士 🍷  
**Prawn & Foie Gras Toast**  
RM28 每份 / per portion

**A14** 黄金爆鱼皮  
**Salted Egg Yolk Fish Skin**  
RM28 每份 / per portion

**A19** 意式鹅肝酥盏熏鸭胸  
**Smoked Duck Breast Meat topped with Foie Gras in Filo Pastry**  
RM30 每份 / per portion

**A15** 泰式鲜鱿饼 🍷  
**Cuttle Fish Thai Style**  
RM28 每份 / per portion

**A20** 银桥蒜香花腩肉 🍷  
**Crispy Pork Belly with Garlic**  
RM38 每份 / per portion





# 头盘精选类

## HORS-D'OEUVRE

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

**H6** 肉松鲈鱼卷 🍷  
**Crispy Cod Fish with Chicken Floss**  
RM20 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

**H7** 上珍焗酿蟹盖  
**Baked Seafood in Crabshell with Cheese**  
RM22 每位 / per pax

**H3** 芝士白汁焗扇贝  
**Baked Fresh Scallop with Cheese & Special Sauce**  
RM16 每位 / per pax

**H8** 绿乳汁脆虾球  
伴汉和煎酿帆立贝 🍷  
**Wasabi Cream Prawn & Teriyaki Sauce Seafood Cake**  
RM24 每位 / per pax

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

**H9** 满汉城三宝拼 🍷  
**The Han Room's Three Treasures**  
RM26 每位 / per pax

**H5** 宝盏龙趸球  
**Salted Egg Yolk Deep-Sea Garoupa**  
RM18 每位 / per pax

**H10** 鹅肝雪白玉 🍷  
**Foie Gras with Winter Melon**  
RM28 每位 / per pax







# 头盘精选类

## HORS-D'OEUVRE

**H11** 鲍鱼番茄新配对  
**Baked Abalone with Miso in Tomato**  
RM30 每位 / per pax

**H16** 黑松露北海道带子皇  
**Pan-Fried Hokkaido Scallop  
with Black Truffle**  
RM38 每位 / per pax

**H12** 鹅肝脆扇贝  
**Foie Gras with Teriyaki Sauce  
& Stuffed Scallop**  
RM32 每位 / per pax

**H17** 法式煎鹅肝  
**Pan-Fried Foie Gras**  
RM45 每位 / per pax

**H13** 鹅肝酱北海道带子皇  
伴京式云吞  
**Crispy Hokkaido Scallop  
with Foie Gras Sauce  
& Prawn Dumpling in Spicy Sauce**  
RM36 每位 / per pax

**H18** 满汉城沙律的食尚  
**Han Room's Salad**  
麻酱脆鱼风味蔬  
**Crispy Fish with Sesame Sauce**  
炭烧西班牙猪中肉风味蔬  
**Charcoal Grilled Iberico Pork Neck**  
一见钟情沙律软壳蟹 🍷  
**Soft Shell Crab with Chef's Special Cocktail**  
RM45 每份 / per portion

**H14** 沙当尼龙虾扒 🍷  
**Lobster Steak with Mushroom  
& Chardonnay Cream Sauce**  
RM36 每位 / per pax

**H19** 烧味拼盘 🍷  
**BBQ Platter**  
RM45 双拼 / 2 Combinations  
RM55 三拼 / 3 Combinations  
每份 / per portion

**H15** 醋汁百花蟹钳伴话梅番茄  
**Deep-Fried Crab Claw with Red Vinegar**  
RM36 每位 / per pax

**H20** 鹅肝煎鹅肝 🍷  
**Pan-Fried Foie Gras  
with Portobello Mushroom**  
RM50 每位 / per pax







# 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

F6

### 黄焖一品中鲍翅

Braised Superior Shark's Fin  
in Imperial Sauce

RM108 每位 / per pax

F2

### 古法蟹皇翅

Braised Shark's Fin  
with Crab Meat & Crab Roe

RM38 每位 / per pax

F7

### 鲍参翅肚佛跳墙 🍄

Monk Jump Over The Wall

RM148 每位 / per pax

F3

### 泰式煲仔翅 🍄

Clay Pot Coral Shark's Fin

RM73 每位 / per pax

F8

### 红烧大鲍翅

Braised Supreme Shark's Fin

RM168 每位 / per pax

F4

### 靓蟹皇鲍翅 🍄

House Special Braised Shark's Fin  
with Crab Roe

RM78 每位 / per pax

F9

### 纸窝高汤大鲍翅

Double-Boiled Supreme Shark's Fin  
served in Paper Wok

RM168 每位 / per pax

F5

### 柱脯黑鸡炖中鲍翅

Double-Boiled Superior Shark's Fin  
with Japanese Scallop  
& Black Chicken

RM108 每位 / per pax

F10

### 蟹皇干捞大鲍翅 🍄

Braised Supreme Shark's Fin  
with Crab Meat & Crab Roe

RM188 每位 / per pax



Chef Specialty



Vegetarian



Beef



Spicy





# 汤


## SOUP

**S1** 锦绣茶壶汤   
**Double-Boiled Imperial Teapot Soup**  
RM20 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

**S2** 鲨鱼骨鲜花胶炖汤   
**Double-Boiled Fresh Fish Maw in Shark's Bone Soup**  
RM33 每位 / per pax

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

**S3** 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

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

**S4** 南瓜盅龙虾羹   
**Lobster Bisque in Pumpkin**  
RM33 每位 / per pax

**S9** 南瓜海味汤  
**Double-Boiled Dried Seafood Soup in Pumpkin**  
RM65 每位 / per pax

**S5** 鲍鱼滋补炖汤  
**Double-Boiled Abalone Health Soup**  
RM33 每位 / per pax

**S10** 肘子鸡汤过桥鲜花胶   
**Fresh Fish Maw with Yunnan Ham served in Superior Stock**  
RM168 每份四人份 / per portion of 4 pax





# 山珍海味

## ABALONE & DRIED SEAFOOD

**DS1** 玉蚕鲍鱼卷  
Braised Abalone Roll  
with Prawn Paste & Asparagus  
RM36 每位 / per pax

**DS5** 干贝鱼鳔胜瓜  
Braised Fish Maw with 'Seng Kwa'  
& Dried Scallop  
RM50 每份 / per portion


**DS2** 锡烧鲍鱼片鹅掌  
Braised Sliced Abalone  
with Goose Web in Foil  
RM36 每位 / per pax

**DS6** 凉瓜扣鹅掌煲  
Braised Goose Web  
with Bitter Gourd in Clay Pot  
RM60 每份 / per portion

**DS3** 玉环柱脯伴鲈鱼  
Braised Japanese Scallop  
in Melon Ring with Crispy Cod Fish  
RM38 每位 / per pax

**DS7** 鲍汁花胶皇伴时蔬  
Braised Superior Fish Maw  
& Vegetable in Abalone Sauce  
RM85 每位 / per pax

**DS4** 鲍汁扣白灵菇  
Braised Lingzhi Mushroom  
with Abalone Sauce  
RM38 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





# 山珍海味


## ABALONE & DRIED SEAFOOD

**DS9** 黄焖鲍鱼酿蟹手   
**Stuffed Crab Claw  
with Prawn Paste & Sliced Abalone  
in Imperial Sauce**  
RM48 每位 / per pax

**DS14** 海味一品煲  
**Braised Dried Seafood Combination  
in Clay Pot**  
RM118 每份 / per portion

**DS10** 怀旧发财蒜子柱脯  
**Braised Dried Scallop  
with 'Fatt Choy' & Garlic**  
RM68 每份 / per portion

**DS15** 白菌油大良炒花胶   
**Fish Maw & White Truffle Oil  
with Scrambled Egg in Lettuce Wraps**  
RM118 每份 / per portion

**DS11** 干爆蹄根海参煲   
**Braised Shank's Tendon  
& Sea Cucumber in Clay Pot**  
RM85 每份 / per portion

**DS16** 龙船海参   
**Braised Whole Stuffed Sea Cucumber**  
RM488 每条 / each

**DS12** 顺德浓汁扣  
特级原条花胶扒皇  
**Braised Whole Superior Fish Maw  
Shunde Style**  
RM88 每两 / per tael

**DS17** 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

**DS13** 味浓海参爆猪蹄宝  
**Clay Pot Treasures of Pork Trotter  
& Sea Cucumber**  
RM88 每份 / per portion

**DS18** 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







# 海鲜

## SEAFOOD

SF1

### 鲈鱼

#### Cod Fish

可任选以下煮法 / Methods of Preparation:

梅菜皇盐焗 

Salt Baked with Preserved Vegetable

鲜竹云耳蒸

Steamed with Fresh Beancurd Skin & Black Fungus

橙盅焗 

Pomelo Sauce in Whole Orange

RM26 每位 / per pax

SF6

### 生虾煲

#### Fresh Water Prawn

可任选以下煮法 / Methods of Preparation:

普宁豆酱啫啫

Aberdeen Sizzling with Soy Bean

印尼咖哩伴花卷  

Indonesian Style served with Fried Buns

绍酒蛋白蒸

Steamed with 'Shao Hsing' Wine & Wolfberry

豉油皇煎

Pan-Fried with Chef's Special Sauce

RM38 半只 / half  
两位起 min 2 pax

SF2

### 火龙果盏之惠式焗白吞拿鱼

#### Baked White Tuna in Dragon Fruit Boat

RM22 每位 / per pax

SF7

### 普宁豆酱有机番茄蒸东星斑

#### Steamed East Star Garoupa with Soy Bean & Organic Tomato

RM43 每100克 / per 100gm

SF3

### 蒜茸粉丝蒸圣子皇

#### Steamed Razorback Clam with Glass Noodle & Garlic

RM33 每位 / per pax

SF8

### 大良炒龙虾崧

#### Lobster Meat with Scrambled Egg in Lettuce Wraps

RM58 每份 / per portion

SF4

### 姜粒米酒蒸蟹钳

#### Steamed Crab Claw on Egg White with Chinese Wine

RM36 每位 / per pax

SF9

### 潮洲青瓜肉碎煮中虾

#### Prawns with Cucumber & Minced Meat Teochew Style

RM58 每份 / per portion

SF5

### 蒜茸粉丝蒸扇贝

#### Steamed Scallop with Glass Noodle & Garlic

RM36 每位 / per pax

SF10

### 虾子三菇波士顿龙虾煲

#### Braised Boston Lobster with Shrimp Roe & Mushrooms in Clay Pot

RM368 每只 / each





# 海鲜

## SEAFOOD

SF  
11

姜葱米酒明虾煲

Clay Pot King Prawns  
with Chinese Wine

RM68 每份 / per portion

SF  
12

黄金葱爆虾球

Salted Egg Yolk Prawn Medallions

RM68 每份 / per portion

SF  
13

火焰醉酒草虾 🍷

Flambé Live Tiger Prawns

RM78 每份 / per portion

SF  
14

XO酱炒圣子皇伴脆藕 🌶️

Stir-Fried Razorback Clams  
with XO Sauce & Crispy Lotus Root

RM138 每份 / per portion

SF  
15

古法龙趸头腩煲

Braised Deep-Sea Garoupa  
Head & Belly in Clay Pot

RM148 每份 / per portion

SF  
16

凉瓜火腩焖笋壳煲

Braised 'Soon Hock'  
with Roast Pork & Bitter Gourd

RM148 每份 / per portion

SF  
17

深海杉斑

Ocean Garoupa

可任选以下煮法 / Methods of Preparation:

津菜芋头煮

Boiled with Yam & Chinese Cabbage in Superior Stock

咸柠檬蒸

Steamed with Preserved Sliced Lemon

鱼汤过桥

Blanched in Fish Stock

海浪泡 🍷

Steamed with Vegetables in Superior Soya Sauce

RM330 每条 / each

SF  
18

顺德头菜深海龙趸 🍷

Steamed Deep-Sea Garoupa  
with Preserved Vegetable Shunde Style

RM148 每份 / per portion

SF  
19

上海泡椒蒸游水鲈鱼 🌶️

Steamed Live Australian Perch with  
Shanghai Style Chili Sauce

RM158 每条 / each

SF  
20

骨香演鲳鱼球 🌶️

Ying Yang Pomfret

RM168 每条 / each

SF  
21

龙趸汇 🍷

Steamed Deep-Sea Garoupa with  
Stuffed Clam, Fish Maw, 'Seng Kwa'  
& Glass Noodle in Casserole

RM188 每份 / per portion



Chef Specialty



Vegetarian



Beef



Spicy







# 肉类

## MEAT

**M1** 炭烧西班牙排骨之冻柠汁   
**Charcoal Grilled Iberico Pork Ribs  
served with Chilled Citrus Juice**  
RM18 每位/ per 100gm

**M6** 玉圃羊仔扒伴罗马生菜   
**Grilled Lamb Cutlet with Garden Greens**  
RM28 每位/ per pax

**M2** 炭烧排骨  
**Charcoal Grilled Spare Rib**  
RM20 每位/ per pax

**M7** 白灼美国肥牛   
**Poached US Beef Fillet  
with Enoki Mushroom & Silver Sprout**  
RM55 每份/ per portion

**M3** 红酒香骨枝  
**Deep-Fried Spare Rib  
with Red Wine Sauce**  
RM20 每位/ per pax

**M8** XO酱啫啫牛根腩煲   
**Aberdeen Sizzling Beef Tendon  
& Brisket with XO Sauce**  
RM58 每份/ per portion

**M4** 蜜展骨伴意式生菜  
**Deep-Fried Honey Spare Rib  
with Romaine Lettuce**  
RM20 每位/ per pax

**M9** 咸鱼肉饼蒸鳕鱼  
**Steamed Salted Fish Meat Cake  
with Cod Fish**  
RM78 每份/ per portion

**M5** 秘制牛仔扒    
**Pan-Fried Australian Beef Steak**  
RM22 每位/ per pax

**M10** 砵仔药膳海参扣元蹄  
**Braised Herbal Whole Trotter  
with Sea Cucumber**  
RM88 每份/ per portion





# 肉类

## MEAT

M11

乳猪

Suckling Pig

沙皮

BBQ Traditional Style

锦绣红袍 (两食) 

BBQ with Butterfly Buns (Two Courses)

炭烧糯米

BBQ with Glutinous Rice

鸿运葡式之冻柠汁 

Roast-Finest Macau Style

served with Chilled Citrus Juice

RM538 每只/ each

M15

奇脆香茅烧鸡 

Roast Chicken with Lemongrass Sauce

RM55 半只/ half

RM108 每只/ each

M16

烟口水鸡 

Smoked Farm Chicken

RM55 半只/ half

RM108 每只/ each

M12

润烧农场BB乳鸽 

Roast Baby Pigeon

RM45 每只/ each

M17

老爷咸香鸡 

Fragrant Salted Chicken

RM55 半只/ half

RM108 每只/ each

M13

脆皮皇子鸭伴姜茸日本青瓜

BBQ Baby Duck  
& Kyuri with Minced Ginger

RM50 每只/ each

M18

鸭猪恋 (两食) 

Peking Duck  
served with Piggy Buns (Two Courses)

RM128 每只/ each

M14

麻辣吊烧鸡 

Roast Chicken with Spicy Minced Garlic

RM55 半只/ half

RM108 每只/ each



Chef Specialty



Vegetarian



Beef



Spicy









# 豆腐 / 蔬菜

## BEANCURD / VEGETABLE

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

**V7** 肉碎番茄炒蛋  
**Stir-Fried Egg  
with Minced Meat & Tomato**  
RM28 每份 / per portion

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

**V8** 二崧炒港芥兰  
**Hong Kong 'Kai Lan'  
prepared in Two Ways**  
RM28 每份 / per portion

**V3** 胜瓜秘制豆腐  
**House Beancurd with 'Seng Kwa'  
in Oyster Sauce**  
RM28 每份 / per portion

**V9** 金银蛋菜苗  
**Seasonal Vegetable  
with Three Varieties Eggs**  
RM28 每份 / per portion

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

**V10** 鱼香茄子煲  
**Braised Brinjal  
with Minced Meat in Clay Pot**  
RM28 每份 / per portion

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

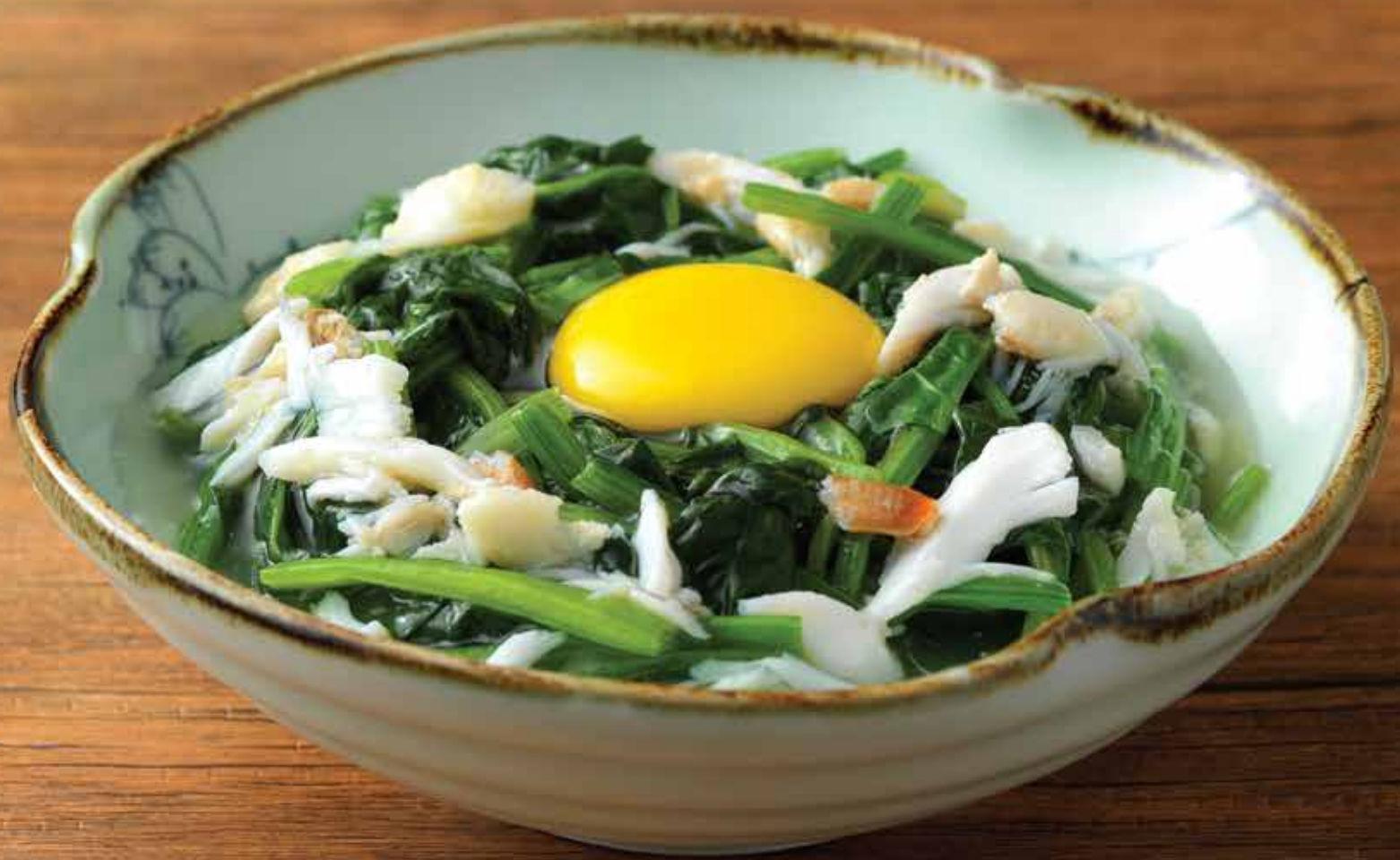
**V11** 田翠八景   
**Stir-Fried Vegetables  
with Asparagus & Macadamia Nuts**  
RM28 每份 / per portion

**V6** 苦尽甘来   
**Stir-Fried Pumpkin with Bitter Gourd**  
RM28 每份 / per portion

**V12** 糖酒云耳炒芥兰   
**Stir-Fried 'Kai Lan'  
with Black Fungus & Chinese Wine**  
RM33 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.





# 蔬菜

## VEGETABLE

- V13** 月光菠菜   
Braised Spinach  
with Crab Meat & Egg  
RM33 每份 / per portion
- V14** 鲜百合松菇炒青龙菜   
Stir-Fried Organic Dragon Vegetable  
with Fresh Lily Bulb & Shimeji Mushroom  
RM33 每份 / per portion
- V15** 杞汁白玉扒菜苗   
Braised Seasonal Vegetable  
with Beancurd & Wolfberry  
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** 香芋腊肠菠菜煲  
Spinach with Yam  
& Chinese Sausage in Clay Pot  
RM33 每份 / per portion
- V18** 锅塔煎酿茄子  
Stuffed Brinjal  
topped with XO Sauce  
RM38 每份 / per portion
- V19** 照烧鸡胗菇伴港芥兰   
Stir-Fried 'Kai Lan'  
with Apricot Mushroom  
RM38 每份 / per portion
- V20** 锅塔鲜冬菇炒翡翠   
Stir-Fried Stuffed Fresh Mushroom  
& Asparagus Beans  
RM45 每份 / per portion
- V21** 樱花虾百合炒澳洲芦笋   
Stir-Fried Australian Asparagus with  
Fresh Lily Bulb & Sakura Dried Shrimp  
RM48 每份 / per portion
- V22** 石锅凉瓜焖豉椒肥牛肉   
Braised Bitter Gourd & Beef  
with Black Bean Sauce  
in Hot Stone Casserole  
RM50 每份 / per portion
- V23** 干贝鱼鳔胜瓜煲   
Braised 'Seng Kwa' with Fish Maw  
& Dried Scallop in Clay Pot  
RM50 每份 / per portion
- V24** 石锅茄舟过桥肥牛   
Szechuan Styled Eggplant  
& Sliced Beef in Hot Stone Casserole  
RM50 每份 / per portion







# 健康素食

## VEGETARIAN

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

**V30** 金粟杂菌炒饭   
**Fried Rice with Mushrooms & Sweet Corn**  
RM28 每份 / per portion

**V26** 脆辣素鲳鱼片    
**Crispy Spicy Vegetarian Pomfret**  
RM28 每份 / per portion

**V31** 南乳家乡斋   
**Braised Vegetables  
with Preserved Beancurd**  
RM30 每份 / per portion

**V27** 芝麻西施茄   
**Steamed Brinjal with Soya Sauce  
& Sesame Seed**  
RM28 每份 / per portion

**V32** 八仙罗汉素   
**Braised Assorted Vegetables**  
RM33 每份 / per portion

**V28** 鲜百合松菇炒时蔬   
**Stir-Fried Seasonal Vegetable  
with Fresh Lily Bulb  
& Shimeji Mushroom**  
RM28 每份 / per portion

**V33** 天白菇扒菜苗   
**Braised Seasonal Vegetable  
with Japanese Mushroom**  
RM33 每份 / per portion

**V29** 罗汉布袋素   
**Stuffed Beancurd Puff  
with Diced Vegetables & Mushroom**  
RM28 每份 / per portion

**V34** 佛影南山素   
**Sautéed Vegetables served in Pumpkin**  
RM38 每份 / per portion





# 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** 鲍鱼炆饭  
**Braised Rice with Abalone**  
RM30 每位 / per pax
- R4** 鲍汁一品炒饭   
**Fried Rice with Abalone Sauce**  
RM30 每份 / per portion
- R5** 巧手生炒糯米饭  
**Fried Glutinous Rice with Waxed Meat**  
RM30 每份 / per portion
- R6** 啫啫虾酱火腩炒饭  
**Aberdeen Sizzling Fried Rice with Roast Pork & Shrimp Paste**  
RM30 每份 / per portion
- R7** 越式牛崧炒饭   
**Fried Rice with Beef Vietnamese Style**  
RM30 每份 / per portion
- R8** 鱼米之乡大锅饭   
**Shunde Fried Rice**  
RM40 每份 / per portion
- R9** 石锅肥牛番茄炒饭   
**Fried Rice with Beef & Tomato in Hot Stone Casserole**  
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
- R11** 金瓜盅海鲜脆米焗饭   
**Baked Two Variety Rice with Seafood in Pumpkin**  
RM58 每份 / per portion
- R12** 带子蟹肉过桥鸳鸯泡饭   
**Boiled Rice with Scallop & Crab Meat in Superior Crab Soup**  
RM88 每份 / per portion





# 粉面

## NOODLE

**N1** 竹筒鲜茄蟹肉木炭面  
**Organic Charcoal Noodle with Crab Meat in Bamboo Cup**  
RM18 每位 / per pax

**N2** 虾子干烧伊面  
**Ee-Fu Noodle with Shrimp Roe**  
RM24 每份 / per portion

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

**N4** 玉龙金银米  
**Fried Glass Noodle & Rice Vermicelli with Minced Meat & Preserved Vegetable**  
RM28 每份 / per portion

**N5** 金牌福建面   
**Fried Noodle Hokkien Style**  
RM28 每份 / per portion

**N6** 杂菜潮酱炒上海粉皮   
**Stir-Fried Shanghai Rice Noodle with Vegetables in Teochew Spicy Sauce**  
RM28 每份 / per portion

**N7** 姜葱生虾煎生面  
**Braised Egg Noodle with Fresh Water Prawn**  
RM38 半只 / half  
两位起 min 2 pax

**N8** 生虾汤河粉   
**'Hor Fun' with Fresh Water Prawn in Superior Prawn Soup**  
RM38 每位 / per pax

**N9** 鲍汁过桥米粉  
**Rice Noodle with Abalone Sauce**  
RM33 每份 / per portion

**N10** 干炒牛肉河   
**Fried 'Hor Fun' with Beef**  
RM33 每份 / per portion

**N11** 海鲜芹香干炒米线  
**Fried Vermicelli with Seafood & Celery**  
RM35 每份 / per portion

**N12** 海鲜滑蛋河  
**Seafood 'Hor Fun' Cantonese Style**  
RM35 每份 / per portion

**N13** 姜葱草虾伊面底  
**Ee-Fu Noodle with Tiger Prawns**  
RM45 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

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





# 甜品

## DESSERT

- D1** 万星甫冻  
**Lemongrass Jelly**  
RM9 每位 / per pax
- D2** 秘制龟苓膏  
**Chinese Herbal Jelly 'Kwai Lin Ko'**  
RM9 每位 / per pax
- D3** 榴莲布丁  
**Durian Pudding**  
RM12 每位 / per pax
- D4** 夏日风情  
**Summer Breeze Coconut Jelly**  
RM14 每位 / per pax
- D5** 山洛芦荟冻  
**Chilled Sweetened Aloe-Vera & Dried Longan**  
RM9 每位 / per pax
- D6** 姜茶汤丸  
**Glutinous Rice Dumpling in Ginger Tea**  
RM9 每位 / per pax
- D7** 杨枝金露  
**Chilled Mango with Sago Cream**  
RM9 每位 / per pax
- D8** 云霄茶王葛仙米雪梨  
**Chilled Snow Pear & Seaweed Ball in Teapot**  
RM18 每位 / per pax
- D9** 大吉大利伴官燕  
**Golden Pudding with Bird's Nest in Whole Orange**  
RM23 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 Black Sesame Seed**  
RM12 4粒 / 4 pieces
- D12** 芝麻南瓜饼  
**Red Bean Paste with Pumpkin Pancake**  
RM16 每件 / per piece
- D13** 高丽豆沙  
**Deep-Fried Red Bean Puff**  
RM28 4件 / 4 pieces
- D14** 南山猪仔寿包  
**Longevity Piglet Buns**  
RM32 4件 / 4 pieces



**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