



名城酒家 THE MING ROOM



YEE SANG

可选以下捞生 Yee Sang Varieties:

传统 Traditional

蔬菜 Modern Vegetables

# 可选以下捞生 Yee Sang Varieties:

传统 Traditional 蔬菜

Modern Vegetables \*须另加 add on charges RM 20(中M) | RM 30(大L) 白松露 White Truffle

\*须另加 add on charges RM 20 (中M) | RM 30 (大L)

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	小S	中M	札
脆金菇 golden crispy enoki mushrooms	RM 60	RM 88	RM 118
银针鱼 silver fish	RM 60	RM 88	RM 118
脆鱼皮 crispy fish skin	RM 78	RM 108	RM 138
三文鱼 salmon	RM 78	RM 108	RM 138
软壳蟹 soft shell crab	RM 78	RM 108	RM 138
大鱼小鱼 salmon & anchovies	RM 78	RM 108	RM 138
鲜虾三文鱼 salmon & prawns	RM 78	RM 108	RM 138
西班牙猪中肉 grilled iberico pork neck		RM 108	RM 138
西班牙火腿 iberico ham		RM 128	RM 158
另加配料 Side Order		每碟	Per Portion
crispy cracker 脆金菇 golden crispy enoki mushrooms 雪梨 snow pear 银针鱼 silver fish 脆鱼皮 crispy fish skin 珍鲍片 pacific clams 白松露 white truffle			RM 6  RM 18  RM 25  RM 28  RM 28  RM 30  RM 30
jelly fish 三文鱼 salmon			RM 38 RM 40
软壳蟹 soft shell crab 西班牙猪中肉			RM 40
grilled iberico pork neck 西班牙火腿 iberico ham			RM 40





# 有余又生财

(藕尖秋葵炒猪爽肉)

stir-fried okra & lotus root with pig cheek RM 48 每份/ per portion

东海玉明珠 (香茅长骨枝)

roast pork ribs with lemongrass RM 25 每位/ per pax

## 花随春意发

(鹅肝酱莲藕饼伴北海道带子皇)

hokkaido scallop with stuffed lotus root cake & foie gras sauce RM 58 每位/ per pax

#### 乾坤喜气多

(寨螃蟹烩鳕鱼)

scrambled egg white with crab meat topped with cod fish RM 38 每位/ per pax

#### 福满人间门

(孜然吊烧鸡伴话梅鸡卷)

roast chicken with cumin & chicken maki with preserved tomato RM 108 每份/ per portion

## 福气喜洋洋

(野菌煎鹅肝)

pan-fried foie gras with wild mushrooms RM 48 每位/ per pax

## 余余发大财

(芝士澳洲龙虾焖伊面)

braised ee-fu noodle with australian lobster & cheese 时价/ sesonal price

#### 双星贺新春

(鸡油露花雕蒸鲜东星斑)

steamed coral trout with ham, superior chicken stock gravy & 'shao hsing' wine 时价/ sesonal price

#### 好事又发财

(蒜香白汁芝士焗生虾)

baked fresh water prawn with garlic & cheese in white sauce RM 76 每只/each

#### 满园映春色

(海鲜一品豆腐)

braised beancurd with seafood RM 58 每份/ per portion



# 世泰云生彩

(金蒜焗生蚝伴话梅番茄) baked oyster with garlic & preserved tomato

# 福气喜洋洋

(滋补鲜花胶炖勾翅)
double-boiled coral shark's fin with fresh fish maw

## 大鹏展翅飞

(原粒4头鲍鱼伴日本花菇) braised whole 4-head abalone with japanese mushroom

## 年年如意春

(黄金葱爆龙趸球) salted egg yolk deep-sea garoupa

# 足食丰衣年

(客家腊味砵仔饭) steamed rice with waxed meat hakka style

# 甜蜜过新年

(杨枝甘露) chilled mango with sago cream

RM 178



## 新春增百福

(橙盅焗鳕鱼) cod fish with pomelo sauce in whole orange

# 龙皇展翅飞

(鲨鱼骨炖中鲍翅) double-boiled superior shark fin in shark's bone soup

# 和谐世间春

(原粒4头鲍鱼伴鹅掌) braised whole 4-head abalone with goose web

豪皇贺新岁(香茅长骨枝) roast pork ribs with lemongrass

# 欢乐溢满家

(腊肠芹香炒面线) fried vermicelli noodles with chinese sausage & celery

## 春到庆团圆

(冰镇人参雪花燕) snow swallow with ginseng

RM 238



# 花开好事来

(鹅肝煎鹅肝伴风味日本冰菜) pan-fried foie gras with portobello mushroom & japanese icy vegetable

# 黄金重万两

(原粒8头鲍鱼佛跳墙中鲍翅) whole 8-head abalone superior shark fin monk jump over the wall

# 新岁多吉庆

(炭烧皇子鸭伴话梅番茄) bbq baby duck with preserved tomato

## 福满人间门

(糖酒云耳炒芥兰) stir-fried 'kai lan' with black fungus & chinese wine

# 年年大丰收

(金稻蒸生虾) steamed fresh water prawn with glutinous rice

## 春到风光美

(燕窝龟苓膏) chinese herbal jelly 'kwai lin ko' with bird's nest

RM 318



# 新年齐贺岁

(黑松露野菌皇子鸭肶) bbq baby duck drumstick with wild musrhoom & black truffle

福随新岁至 (肘子片鸡炖大鲍翅) double-boiled supreme shark's fin with yunnan ham & chicken

# 盆满又钵满

(红烧原粒2头鲍鱼) braised whole 2-head abalone

## 平安吉祥年

(蒜蓉粉丝蒸大扇贝) steamed large scallop with glass noodles & garlic

# 安定千家乐

(鹅肝蒜香炒饭) garlic fried rice topped with foie gras

#### 金丝满盘上

(大吉大利伴官燕) golden pudding with bird's nest in whole orange

RM 398



(三文鱼传统捞生) salmon traditional yee sang

吉星有拱照 (火筒鸡炖勾翅) (每人每) braised coral shark's fin with chicken (individual serving)

# 新春增百福

(原笼鲜鲍鱼龙趸汇) steamed deep-sea garoupa with fresh abalone & prawn medallion in casserole basket

# 乾坤添春色

(藕尖秋葵炒猪爽肉) stir-fried okra & lotus root with pig cheek

## 丰收庆团圆

(客家走地鸡皇伴盐香姜茸饭) steamed chicken with salt & ginger rice

# 甜蜜过新年

(杨枝甘露) chilled mango with sago cream

RM 688

供四位用/ per table of 4 pax (只限堂食享用/ For hall dine-in only)



(软壳蟹传统捞生) soft shell crab traditional yee sang

花开春富贵 (霸皇烩官燕) braised bird nest's with crab meat

# 祥和幸福家

(孜然烧鸡伴话梅鸡卷) roast chicken with cumin & chicken maki with preserved tomato

# 黄金庆有余

(台山花甲蒸深海龙趸) steamed deep-sea garoupa with clams taishan style

## 盛世拓财源

(明灯鲍鱼伴鱼鳔) braised abalone with beancurd & vegetables

# 丰收庆团圆

(腊味生炒糯米饭) fried alutinous rice with waxed meat

# 甜蜜过新年

(山洛芦荟冻) chilled aloe-vera with dried longan

# 春暖百花艳

(鸳鸯窝饼) chinese pancake with lotus paste

RM 1,488

每席供十位/ per table of 10 pax (只限堂食享用/ For hall dine-in only)



## 双鱼齐捞生

(脆鱼皮传统捞生) crispy fish skin traditional yee sang

# 春新门载福

(冬瑶杏汁炖勾翅)(每人每) double-boiled shark's fin with dried scallop & winter melon in almond cream (individual serving)

# 春辉迎大地

(家乡吊烧伦敦鸭伴金粟黄金条) famous roast london duck & salted egg yolk pumpkin

# 碧海泛春潮

(姜茸鲜花胶蒸深海杉斑) steamed ocean garoupa with fresh fish maw & ginger

# 花随春意发

(原粒8头鲍鱼烩石玉) braised 8-head abalone with beancurd

# 丰收庆团圆

(猪蹄宝焖面卜) braised egg noodles with shank's tendon

新春贺喜庆 (富士山苹果炖天山雪莲) double-boiled fuji apple with snow jelly, gingko, fresh lily & red dates

# 黄金聚满堂

(米网年糕条) golden 'nin kuo'

RM 1,788

每席供十位/ per table of 10 pax (只限堂食享用/ For hall dine-in only)



(珍鲍片脆鱼皮传统捞生) pacific clam & crispy fish skin traditional yee sang

## 吉星有拱照

(原粒5头鲍鱼佛跳墙中鲍翅) (每人每) whole 5-head abalone superior shark's fin monk jump over the wall (individual serving)

# 豪皇贺新岁

(炭烧西班牙排骨之冻柠汁) charcoal grilled iberico pork ribs served with chilled citrus juice

# 新年纳余庆

(酥姜客家蒸笋壳) steamed 'soon hock' hakka style

# 祥和幸福家

(腊味炒时蔬) stir-fried seasonal vegetables with waxed meat

# 足食丰衣年

(姜葱明虾焖伊面) braised ee-fu noodles with king prawns

## 百年献仙果

(富士山苹果炖桃胶) double-boiled fuji apple with peach resin

# 黄金富万两

(金元宝年糕) golden sweet potato 'nin kuo'

RM 2,288

每席供十位/ per table of 10 pax (只限堂食享用/ For hall dine-in only)



# 丰年齐捞生

(白饭鱼传统捞生) white bait fish traditional yee sang

# 吉星有拱照

(鲨鱼骨炖中鲍翅) (每人每) double-boiled superior shark's fin in shark's bone soup (individual serving)

# 年年如意春

(原粒4头鲍鱼伴石玉) braised whole 4-head abalone with beancurd

# 包你发大财

(佛影南山素) sautéed vegetables served in pumpkin

# 和睦又生财

(金蒜焗生虾) baked fresh water prawn with garlic

# 丰收庆团圆

(客家糟鸡皇伴盐香姜茸饭) steamed salted chicken & ginger rice

# 甜蜜过新年

(冰镇人参雪花燕) snow swallow with ginseng

# 黄金富万两

(三层炸年糕) deep-fried 'nin kuo'

RM 2,888

每席供十位/ per table of 10 pax



(西班牙火腿传统捞生) iberico ham traditional yee sang

## 福随新岁至

(肘子片鸡炖大鲍翅) (每人每) double-boiled supreme shark's fin with yunnan ham & chicken (individual serving)

# 新岁多吉庆

(红烧原粒4头鲍鱼伴日本花菇) braised whole 4-head abalone with japanese mushroom

# 新年纳余庆

(橙盅焗鳕鱼) cod fish with pomelo sauce in whole orange

# 天下乐相融

(炭烧西班牙排骨之冻柠汁) charcoal grilled iberico pork ribs served with chilled citrus juice

# 春到景更新

(大良白菌油龙虾菘焖伊面) ee-fu noodles with lobster & white truffle oil

## 燕舞艳阳天

(大吉大利伴官燕) golden pudding with bird's nest in whole orange

# 黄金富万两

(三层炸年糕) deep-fried 'nin kuo'

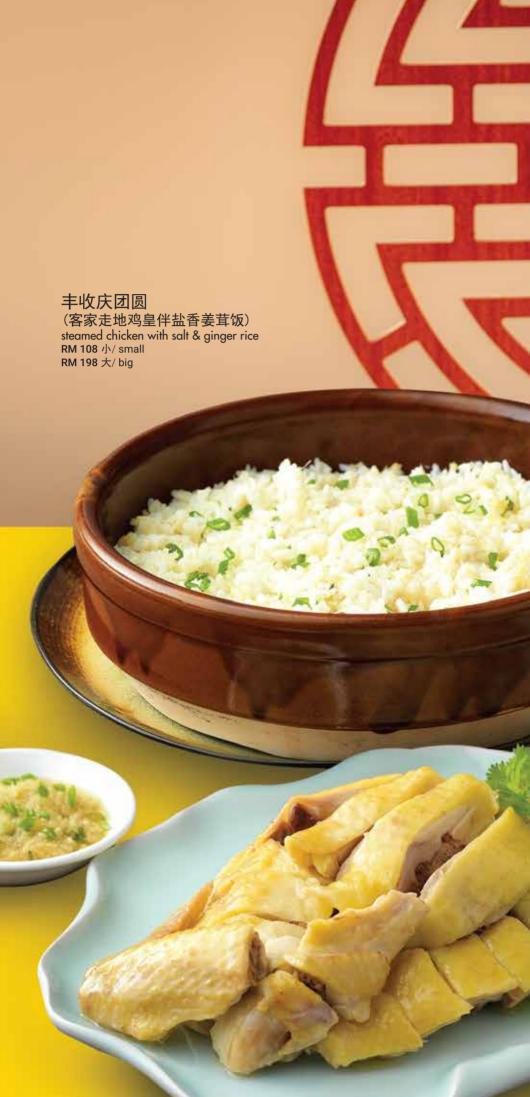
RM 3,888

每席供十位/ per table of 10 pax









#### **KUALA LUMPUR**

#### 陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

#### **NOBLE Q**

Off Jalan Imbi | 603 2145 8822

#### 宋城酒家 ORIENTAL TREASURE

The Sphere, Bangsar South | 603 2242 2382

#### 新城酒家 ORIENTAL LANDMARK

Intermark Mall | 603 2181 8228

#### 港城酒家 ORIENTAL STAR

EkoCheras Mall | 603 9134 8488

#### 名城酒家 THE MING ROOM

Bangsar Shopping Centre | 603 2284 8822

#### 滿漢城酒家 THE HAN ROOM

The Gardens Mall | 603 2284 8833

#### 如意 RUYI (Muslim Friendly)

Bangsar Shopping Centre | 603 2083 0288

#### 御 YU (Muslim Friendly)

#### MONTE CARLO BISTRO (Muslim Friendly)

Bangsar Shopping Centre | 603 2083 0288

#### **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

#### 元城酒家 YUAN ROOM

1 Utama Shopping Centre | 603 7731 8331

#### **NOBLE M**

Plaza 33, Sec 13 | 603 7931 8633

#### 海世界 SEAFOOD WORLD (Muslim Friendly)

Plaza 33, Sec 13 | 603 7931 8633

#### 港粥港麵 ORIENTAL EXPRESS

Plaza 33, Sec 13 | 603 2382 0288



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