金线莲干贝鲜花胶炖金钱翅
double-boiled superior shark's fin
with fresh fish maw, dried scallop
& roxburgh anoectochilus
RM 138 每位/ per pax

一掌定山河
whole pork trotter
with hokkaido xl dried scallop,
japanese mushroom & quail egg
RM 488 每份10位用/ per portion for 10 pax

吊烧伦敦鸭
famous roast london duck
RM 178 每只/ each

大港城
ORIENTAL PAVILION

特别介绍
SPECIALTIES

京酱脆鳕鱼
crispy cod fish with chef's special sauce
RM 33 每位/ per pax

萝卜糕蒸原只生虾
steamed fresh water prawn with radish cake
RM 38 每位/ per pax
两位起/ min 2 pax

吊烧伦敦鸭
famous roast london duck
RM 178 每只/ each

卤肉焖面卜
braised egg noodles with stewed pork
RM 38 每份/ per portion

金线莲干贝鲜花胶炖金钱翅
double-boiled superior shark's fin
with fresh fish maw, dried scallop
& roxburgh anoectochilus
RM 138 每位/ per pax

桂花古法炒花胶柳
stir-fried fish maw with egg in lettuce wrap
RM 118 每份/ per portion

上海泡椒蒸日本大扇贝
steamed japanese scallop
with shanghai style chili sauce
RM 42 每位/ per pax

酥姜炸黄金骨
fragrant pork ribs with ginger chips
RM 25 每位/ per pax

一掌定山河
whole pork trotter with hokkaido xl dried scallop,
japanese mushroom & quail egg
RM 488 每份10位用/ per portion for 10 pax

鲜花胶龙船海参
braised whole stuffed sea cucumber
with fresh fish maw
RM 698 每份10位用/ per portion for 10 pax

窝仔云胜油鸭豆腐
braised cured duck with 'seng kwa' & beancurd
RM 48 每份/ per portion

广东爆炒软壳虾
fried soft shell prawn guangdong style
RM 88 每份/ per portion

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

港城 ORIENTAL GROUP

午市家乡小菜套餐 Extra Value Lunch Sets

Set A RM198 4 位用 / 4 pax per table

叉烧烧肉拼
BBQ 'Char Siew' & Roast Pork

农家老火靓汤
Soup of the Day

任选三款小菜
Choice of 3 Dishes

丝苗香白饭
Steamed Rice

Set B RM288 6 位用 / 6 pax per table

炭烧西班牙烤肉风味蔬
Charcoal Grilled Iberico Pork Meat
Garden Greens

农家老火靓汤
Soup of the Day

任选四款小菜
Choice of 4 Dishes

丝苗香白饭
Steamed Rice

Set C RM388 8 位用 / 8 pax per table

北京片皮鸭 (两食)
Peking Duck (Two Courses)

红烧蟹肉鱼鳔羹
Crab Meat & Fish Maw Bisque

富贵鸭菘包生菜
Fried Minced Duck Meat in Lettuce Wraps

任选五款小菜
Choice of 5 Dishes

丝苗香白饭
Steamed Rice

任 选 以 下 小 菜 / Choice of Dishes :

1) 豉油皇鸡
Superior Soy Sauce Chicken

2) 酸姜黄酒焖鸡煲
Claypot Chicken with Chinese Wine & Ginger

3) 杨枝白吞拿鱼
Crispy White Tuna with Pomelo Sauce

4) 糖酒云耳炒芥兰
Stir-fried 'Kai Lan' with Black Fungus & Chinese Wine

6) 明炉烧鸭
Roast Duck

7) 乳香炒脆藕
Stir-fried Lotus Root with Preserved Beancurd

8) 三色芙蓉蛋
Triple Steamed Eggs

9) 炭烧三层烧肉
Charcoal Grilled Pork Meat

10) 金汤岩米扒时蔬
Poached Seasonal Vegetable with Nepal Rock Rice

11) 砵仔香肉
Braised Pork Village Style

12) 甜蜜脆虾仁
Stir-fried Prawn with Sweet Peas

13) 菜香肉碎豆腐
Beancurd with Minced Meat & Preserved Vegetable

14) 砵仔辣子鸡
Fried Chicken with Spicy Sauce

15) 潮江网烤骨
Pork Ribs with BBQ Sauce

16) 樱桃茄子醋溜鱼片
Sweet & Sour Fish Fillet

17) 窝烧草虾煲
Stir-fried Tiger Prawn with Special Sauce

18) 酿豆卜焖苦瓜煲
Claypot Stuffed Beancurd Puff with Bitter Gourd

19) 南乳斋煲
Braised Assorted Vegetables with Preserved Beancurd

20) 肉碎菜头炒桂豆
Stir-fried French Bean with Minced Pork & Preserved Vegetable

21) 芭提雅烧茄子
Baked Brinjal with Special Spicy Sauce

22) 鲜茄烩蛋
Braised Egg with Tomato

23) 回锅爆花腩
Sze Chuan Style Pork Belly

24) 葱油西施茄子
Steamed Brinjal with Fried Onion

大港城酒家
ORIENTAL PAVILION

● 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

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港城 ORIENTAL GROUP

个人佳肴套餐 Extraordinaire Individual Sets

RM 178
per person / 每位

杨枝白吞拿鱼
Crispy White Tuna with Pomelo Sauce

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

酥姜炸黄金骨
Fragrant Pork Ribs with Ginger Chips

顺德浓汁原粒4头鲍鱼伴日本花菇
Braised Whole 4-head Abalone with Japanese Mushroom Shunde Style

乡下佬焖面卜
Fried Egg Noodles Village Style

山洛芦荟冻
Chilled Aloe-vera & Dried Longan

RM 268
per person / 每位

柠香脆生蚝伴话梅蕃茄仔
Crispy Oyster with Lemon & Preserved Tomato

佛跳墙中鲍翅
Superior Shark's Fin Monk Jump Over The Wall

枣皇无锡骨排
Braised Pork Rib with Red Date

上海泡椒蒸九节虾
Steamed Large Prawn Shanghai Style Chili Sauce

卤肉乡下佬面卜
Braised Egg Noodles with Stewed Pork Village Style

姜茶汤丸
Glutinous Rice Dumpling in Ginger Tea

RM 338
per person / 每位

鹅肝脆扇贝
Teriyaki Sauce Foie Gras & Stuffed Scallop

日本黑蒜鸡炖中鲍翅
Double-boiled Superior Shark's Fin with Chicken & Japanese Black Garlic

萝卜糕蒸原只生虾
Steamed Fresh Water Prawn with Radish Cake

京酱脆智利鲈鱼
Crispy Chilean Cod Fish with Chef's Special Sauce

原粒5头鲍鱼荷叶糯米饭
Steamed Glutinous Rice in Lotus Leaf with Whole 5-head Abalone

冰镇人参雪花燕
Snow Swallow with Ginseng

大港城酒家
ORIENTAL PAVILION

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特 别 精 选 佳 肴 套 餐 Special Selection Menu

RM 488

per table of 4 pax / 供 四 位 用

椒 盐 软 壳 虾 伴 桂 花 鱼 鳔
Salt & Pepper Soft Shell Prawn
Stir-fried Fish Maw with Egg in Lettuce Wrap

泰 式 煲 仔 勾 翅（每人每）
Claypot Coral Shark's Fin (Individual Serving)

生 焗 游 水 澳 洲 鲈 鱼
Baked Live Australian Perch with Chef's Special Sauce

白 灼 中 国 生 菜
Poached Chinese Lettuce

锅 仔 鹿 肉 崧 炒 饭
Fried Rice with Venison & Shrimp Paste

山 洛 芦 荟 冻
Chilled Aloe-vera & Dried Longan

RM 798

per table of 6 pax / 供 六 位 用

葡 国 沙 律 带 子 伴 风 味 日 本 冰 菜
Baked Scallop with Salad & Japanese Icy Vegetable

锦 绣 荷 包 勾 翅（每人每）
Stuffed Coral Shark's Fin in Beancurd Skin (Individual Serving)

鸳 鸯 酱 汁 蒸 野 果 巴 丁
Steamed River Patin with Chef's Special Sauce

鲜 百 合 松 菇 炒 鲜 淮 山
Stir-fried Fresh 'Huai Shan' with Fresh Lily Bulb & Shimeji Mushroom

香 芹 粉 丝 九 节 虾 煲
Claypot Large Prawn with Celery & Glass Noodles

桃 胶 雪 梨 白 玉 丹
Chilled Peach Resin in Snow Pear

大港城酒家
ORIENTAL PAVILION

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港城 ORIENTAL GROUP

经 典 佳 肴 套 餐 Special Gourmet Sets

RM 1,488
per table of 10 pax / 每 席 供 十 位

一 见 钟 情 沙 律 软 壳 蟹
Soft Shell Crab with Chef's Special Cocktail Sauce

原 粒 10头 鲍 鱼 炖 黑 蒜 汤 (每人每)
Double-boiled Whole 10-head Abalone Soup
with Black Garlic (Individual Serving)

酸 菜 泡 椒 蒸 深 海 龙 趸
Steamed Deep-sea Garoupa with Preserved Vegetables
& Shanghai Style Chili Sauce

一 鸡 两 味
Roast Chicken with Black Truffle & Chicken Fillet in Filo Pastry

澳 洲 带 子 炒 西 兰 花
Stir-fried Australian Scallop with Broccoli

姜 葱 草 虾 焖 伊 面
Braised Ee-fu Noodles with Tiger Prawn

山 洛 芦 荟 冻
Chilled Aloe-vera & Dried Longan

日 本 麻 池 伴 千 层 马 来 糕
Japanese Peanut Mochi & Thousand Layered Cake

RM 1,888
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)

天 冬 蜜 梨 炖 勾 翅 (每人每)
Double-boiled Shark's Fin with Snow Pear (Individual Serving)

台 山 鲜 鲍 鱼 蒸 深 海 杉 斑
Steamed Ocean Garoupa with Fresh Abalone, 'Seng Kwa'
& Squid Ball Taishan Style

萝 卜 糕 蒸 原 只 生 虾
Steamed Whole Fresh Water Prawn with Radish Cake

枣 皇 无 锡 骨 排
Braised Pork Rib with Red Date

银 芽 鸭 丝 捞 生 面 (二度)
Egg Noodles with Duck Meat & Silver Sprout (2nd Course)

椰 皇 炖 六 宝
Double-boiled Six Treasures Soup in Coconut

芝 麻 南 瓜 枣 伴 千 层 马 来 糕
Sesame Ball with Azuki Red Bean
& Thousand Layered Cake

RM 3,888
per table of 10 pax (每 席 供 十 位)

麻 酱 豆 酥 脆 生 蚝 话 梅 小 番 茄
Deep-fried Oyster with Sesame Sauce
topped with Fried Minced Soy Bean & Preserved Tomato

堂 煮 红 烧 大 鲍 翅 (每人每)
Braised Supreme Shark's Fin (Individual Serving)

锦 绣 红 袍 (两食)
BBQ Suckling Pig with Buttery Buns (Two Courses)

清 蒸 笋 壳
Steamed 'Soon Hock' with Superior Soy Sauce

椒 盐 乳 猪 件 (二 度)
Salt & Pepper Piglet Meat (2nd Course)

原 粒5头 鲍 鱼 荷 叶 饭
Whole 5-head Abalone Lotus Leaf Treasures Rice

桃 胶 雪 耳 万 寿 果
Double-boiled Peach Resin with Snow Fungus & Papaya

猪 仔 流 沙 包
Piglet Custard Buns

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港城 ORIENTAL GROUP

RM 1,888

per table of 10 pax / 每席供十位

金装鲍鱼海味盘菜

ROYAL ANCIENT RECIPE SEAFOOD TREASURES CASSEROLE SET

炭 烧 西 班 牙 猪 中 肉 风 味 蔬 伴 彩 虹 龙 须 枣
Charcoal Grilled Iberico Pork Neck Garden Green Salad & Crispy Dragon Beard Roll

金 线 莲 黑 蒜 炖 汤 (每人每)
Double-boiled Roxburgh Anoectochilus & Black Garlic Soup (Individual Serving)

金 装 鲍 鱼 海 味 盘 菜
配 料 : 鲍 鱼, 干 贝, 海 参, 花 胶, 鱼 鳔, 鲛 鱼 球, 章 鱼, 鹅 掌,
烧 肉, 椒 盐 明 虾, 鸡, 烧 鸭, 冬 菇, 豆 根, 津 白 & 芋 头
Royal Ancient Recipe Seafood Treasures
Ingredient: Abalone, Dried Scallop, Sea Cucumber,
Fish Maw, Dace Fish Ball, Cuttlefish, Goose Web, Roast Pork, Salt & Pepper King Prawn,
Chicken, Roast Duck, Mushroom, Gluten, 'Tienjun' Cabbage & Yam

云 胜 蒸 深 海 杉 斑
Steamed Ocean Garoupa with Luffa Melon, Black Fungus & Supreme Soy Sauce

台 式 糯 米 饭
Steamed Glutinous Rice in Bamboo Leaf

千 层 马 来 糕
Thousand Layered Cake

* 请提前一天预订
* One (1) day advanced order is required
只限堂享用
For hall dine-in only
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