



春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU



满汉城酒家

THE HAN ROOM

ORIENTAL GROUP

RM 188

每位/ per person

红日千秋照

(千岛奶油滋味鳕鱼)

cod fish with creamy thousand island sauce

庆三阳开泰

(鲜花胶滋补炖汤)

double-boiled fresh fish maw
nourishing soup

福气满人间

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

吉星来高照

(三椒松菇炒黑豚肉)

stir-fried iberico pork
with shimeji mushroom & capsicum

花开万户欢

(虾球焖伊面)

braised ee-fu noodles with prawn

新春贺喜庆

(山洛芦荟冻)

chilled aloe-vera & dried longan

RM 238

每位/ per person

欢乐溢满家

(橙盅焗鲈鱼)

cod fish with pomelo sauce
in whole orange

人过富裕年

(鲍参翅肚佛跳墙)

monk jump over the wall

平安吉祥年

(锅仔煎牛柳)

pan-fried beef fillet

春天庆丰收

(怀旧啫啫九节虾煲)

claypot traditional aberdeen sizzling large prawn

合家乐安然

(客家腊味砵仔饭)

steamed rice with waxed meat hakka style

春到庆团圆

(万星甫冻)

lemongrass jelly

RM 338

每位/ per person

庆三阳开泰

(黑松露北海道带子皇)

hokkaido scallop with black truffle

百业兴旺日

(鲨鱼骨炖中鲍翅)

double-boiled superior shark's fin
in shark's bone soup

福气满人间

(顺德原粒3头鲍鱼伴日本花菇)
braised whole 3-head abalone
with japanese mushroom shunde style

春晖盈大地

(马安煎西班牙猪扒)

pan-fried iberico pork chop

百柳报春兆

(鹅肝蒜香炒饭)

garlic fried rice topped with foie gras

春到喜洋洋

(杏仁露蛋白)

almond cream with egg white

RM 398

每位/ per person

百花开锦绣

(鹅肝脆扇贝)

teriyaki sauce foie gras & stuffed scallop

年年如意春

(泰式中鲍翅)

claypot thai style superior shark's fin

福寿满人间

(顺德原粒2头鲍鱼伴日本花菇)
braised whole 2-head abalone
with japanese mushroom shunde style

凤舞报春晓

(润烧bb乳鸽风味日本冰菜)

roast baby pigeon with japanese icy vegetable

东风迎新岁

(蒜茸生虾拉面)

ramen with fresh water prawn & garlic

金丝满盘上

(杏仁露汤丸)

glutinous rice dumpling in almond soup

• 由两位起 • Minimum 2 persons

• 不接受任何餐券和折扣 • Not applicable with vouchers & further discount

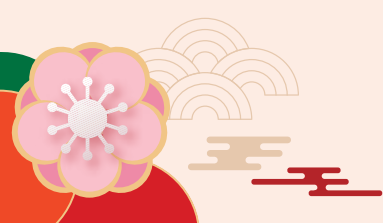
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 以上菜肴会根据食材的供应情况进行更换 • Dishes may be substituted subject to availability of ingredients

3rd Floor, The Gardens Mall, KL Tel: 03-2284 8833



more info





春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SET



滿漢城酒家

THE HAN ROOM

ORIENTAL
GROUP

RM 688

供四位用 / per table of 4 pax

新年齐捞生

(三文鱼传统捞生)

salmon traditional yee sang

年年如意春

(泰式煲仔勾翅) (每人每)

claypot thai style coral shark's fin (individual serving)

新岁多吉庆

(黑松露脆皮烧鸡)

roast chicken with black truffle

春风送福气

(台山鲜鲍鱼蒸深海龙趸)

steamed deep-sea garoupa with fresh abalone taishan style

人乐庆和年

(姜葱明虾焖伊面)

braised ee-fu noodles with king prawn, ginger & spring onion

春风千日暖

(雪山杨枝甘露)

chilled mango cream with sago & ice cream

• 只限堂享用 • For hall dine-in only

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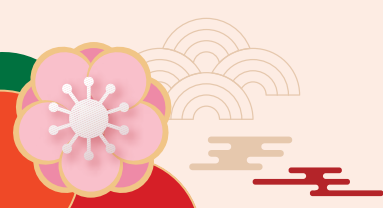
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春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 1,588

每席供十位/ per table of 10 pax

玉兔齐捞生
(迎春三文鱼传统捞生)
salmon traditional yee sang

财源通四海
(古法蟹皇翅)
braised shark's fin with crab meat & crab roe

富贵又荣华
(客家蒸野果巴丁)
steamed river patin hakka style

乾坤喜气多
(当红炸子鸡)
roast chicken with prawn cracker

春天庆丰收
(包罗万有鲍鱼聚宝盆)
braised abalone with assorted vegetables

家兴喜事多
(宋嫂卤肉砵仔饭)
steamed rice with stewed pork

大地千山秀
(柠檬海底椰)
chilled sea coconut with lemon

年年如意春
(椰丝蒸年糕)
steamed 'nian gao' with shredded coconut

RM 1,988

每席供十位/ per table of 10 pax

金兔齐捞生
(三文鱼脆金菇传统捞生)
salmon & golden crispy enoki mushrooms traditional yee sang

春新门载福
(虫草花干贝鸡炖勾翅) (每人每)
double-boiled coral shark's fin with chicken,
dried scallop & cordyceps flower (individual serving)

春风送福气
(台山鲜鲍鱼蒸深海龙趸)
steamed deep-sea garoupa with fresh abalone taishan style

新春喜庆多
(明炉吊烧伦敦鸭)
roast london duck

春天庆丰收
(怀旧啫啫九节虾煲)
claypot traditional aberdeen sizzling large prawn

嘻哈欢乐笑
(黑松露西班牙排骨饭)
steamed rice with iberico pork ribs & black truffle

春风千日暖
(六宝炖海底椰)
double-boiled six treasures with sea coconut

双星齐新年
(椰丝蒸年糕)
steamed 'nian gao' with shredded coconut



滿漢城酒家

THE HAN ROOM

RM 2,488

每席供十位/ per table of 10 pax

双兔齐捞生
(三文鱼脆鱼皮传统捞生)
salmon & crispy fish skin traditional yee sang

年年如意春
(泰式中鲍翅) (每人每)
claypot thai style superior shark's fin (individual serving)

包你发大财
(原粒4头鲍鱼伴鲜花胶)
braised whole 4-head abalone with fresh fish maw

丰年呈喜报
(普宁豆酱蒸七星斑)
steamed coral garoupa with soy bean paste

鸿运当头照
(千岛奶油滋味生虾)
fresh water prawn with creamy thousand island sauce

合家乐安然
(客家腊味砵仔饭)
steamed rice with waxed meat hakka style

六合同春日
(富士山苹果炖桃胶)
chilled fuji apple with peach resin

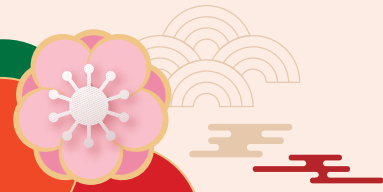
黄金聚满堂
(米网年糕条)
deep-fried 'nian gao'

• RM 1,588 & RM 1,988 套餐只限堂享用 • RM 1,588 & RM 1,988 set menu is for hall dine-in only
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春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 2,988

每席供十位/ per table of 10 pax

寅兔齐捞生

(软壳蟹银针鱼传统捞生)

soft shell crab & silver fish traditional yee sang

人过福裕年

(鲍参翅肚佛跳墙) (每人每)

monk jump over the wall (individual serving)

丰年呈喜报

(青姜茸蒸笋壳鱼)

steamed 'soon hock' with green ginger

福气喜洋洋

(鸿运葡式乳猪伴冻柠汁)

roast suckling pig - finest macau style
served with chilled citrus juice

盛世拓财源

(碧玉螺片金沙脆菇五色蔬)

stir-fried mixed vegetables
with golden shimeji mushroom & conch

春晖盈大地

(姜葱明虾焖伊面)

braised ee-fu noodles
with king prawn, ginger & spring onion

燕舞艳阳天

(冰镇雪梨桃胶)

chilled peach resin with snow pear

双星齐新年

(椰丝蒸年糕伴日本麻糍)

steamed 'nian gao' with shredded coconut & japanese mochi

RM 3,688

每席供十位/ per table of 10 pax

喜兔齐捞生

(海蜇软壳蟹蔬菜捞生)

Jellyfish & soft shell crab vegetables yee sang

百业兴旺日

(鲨鱼骨炖中鲍翅) (每人每)

double-boiled superior shark's fin
in shark's bone soup (individual serving)

福气满人间

(顺德原粒3头鲍鱼伴日本花菇鹅掌)

braised whole 3-head abalone
with goose web & japanese mushroom

和睦又生财

(广西豆卜云胜蒸星斑)

steamed garoupa with guangxi style stuffed beancurd & luffa melon

安定千家乐

(炭烧西班牙排骨伴冻柠汁沙律菜)

charcoal grilled iberico pork ribs
served with chilled citrus juice garden greens

万事亨通年

(香港润肠瓦煲腊味饭)

charcoal flamed claypot rice with waxed meat
& hong kong chinese liver sausage

春到庆团圆

(万星甫冻)

lemongrass jelly

双星齐新年

(椰丝蒸年糕)

steamed 'nian gao' with shredded coconut



滿漢城酒家

THE HAN ROOM

RM 4,988

每席供十位/ per table of 10 pax

寿兔齐捞生

(三文鱼雪梨蔬菜捞生)

salmon & snow pear vegetables yee sang

福随新岁至

(浓鸡汤炖大鲍翅) (每人每)

supreme shark's fin
in superior chicken broth (individual serving)

吉星齐拱照

(顺德浓汁原粒2头鲍鱼伴海参)

braised whole 2-head abalone
with sea cucumber shunde style

正气满乾坤

(鹅肝酱焗波士顿龙虾)

baked boston lobster with foie gras sauce

花开春富贵

(马安煎西班牙猪扒)

pan-fried iberico pork chop

金玉又满堂

(蒜茸粉丝蒸大扇贝)

steamed large scallop with glass noodles & garlic

燕舞艳阳天

(大吉大利伴官燕)

golden pudding with bird's nest in whole orange

春到风光美

(三层炸年糕)

deep-fried 'nian gao' with yam & sweet potato

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