



春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU



名城酒家

THE MING ROOM

RM 188

每位/ per person

世泰云生彩
(杨枝软壳蟹伴意式生菜)
soft shell crab with pomelo sauce
garden green salad

福气喜洋洋
(蟹皇生虾翅)
braised shark's fin
with fresh water prawn & crab meat

丰收庆团圆
(酸辣百花脆皮海参)
crispy stuffed sea cucumber
with hot & sour sauce

新年齐贺岁
(炭烧猪中肉伴玫瑰南瓜酸)
bbq iberico pork neck
with preserved pumpkin

足食丰衣年
(蒜茸粉丝蒸大扇贝)
steamed large scallop
with glass noodles & garlic

甜蜜过新年
(杨枝甘露)
chilled mango cream with sago

RM 268

每位/ per person

新春增百福
(葡国沙律带子皇)
baked scallop with salad

吉星有拱照
(鲍参翅肚佛跳墙)
monk jump over the wall

和谐世间春
(椒盐手扒手)
salt & pepper pork trotter

吉星来高照
(干煎生虾碌)
pan-fried fresh water prawn
with chef's special sauce

欢乐溢满家
(鹅肝蒜香炒饭)
garlic fried rice topped with foie gras

春到庆团圆
(杏仁茶龟苓膏)
'kwai lin ko' with almond cream

RM 338

每位/ per person

财运通四海
(锡烧XO酱焗鲈鱼)
baked cod fish with xo sauce in foil

金玉福满堂
(鲨鱼骨花胶皇炖汤)
double-boiled superior fish maw
in shark's bone soup

新岁多吉庆
(顺德浓汁原粒2头鲍鱼)
braised whole 2-head abalone
shunde style

福满人间门
(马安煎西班牙猪扒)
pan-fried iberico pork chop

年年大丰收
(香港润肠腊味砵仔饭)
steamed rice with waxed meat
& hong kong chinese liver sausage

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

RM 488

每位/ per person

好运天天来
(雪山金蒜焗大扇贝)
baked large scallop with garlic

龙皇展翅飞
(泰式中鲍翅)
claypot thai style
superior shark's fin soup

盆满又钵满
(红烧原粒1头鲍鱼)
braised whole 1-head abalone

天下乐相融
(鹅肝炭烧猪中肉)
charcoal grilled pork neck with foie gras

安定千家乐
(大良龙虾焗焗伊面)
braised ee-fu noodles
with lobster & scrambled egg

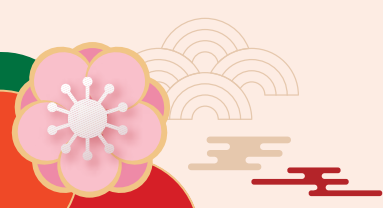
燕舞艳阳天
(缤纷香茅燕窝冻)
bird's nest lemongrass infusion
with basil seeds & mixed fruits

• 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, Bangsar Shopping Centre, KL. Tel: 03-2284 8822



more info





春节佳肴套餐

CHINESE NEW YEAR CELEBRATION SET



名城酒家
THE MING ROOM

RM 698

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

春新门载福

(鲜人参黑蒜炖勾翅) (每人每)

double-boiled shark's fin with fresh ginseng & black garlic (individual serving)

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

祥和幸福家

(虎皮黄金酱玻璃虾球)

crystal prawn with gold caviar sauce

好运旺旺来

(软壳蟹黑白炒饭)

crispy soft shell crab & garlic fried rice

春暖百花艳

(椰丝年糕条)

steamed 'nian gao' with shredded coconut

• 只限堂享用 • For hall dine-in only

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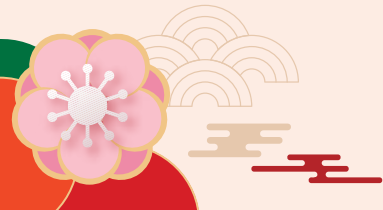
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春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 1,688

每席供十位/ per table of 10 pax

新年齐捞生
(三文鱼传统捞生)
salmon traditional yee sang

金钱展翅来
(古法蟹皇翅)
braised shark's fin with crab meat & crab roe

黄金庆有余
(腊味三宝蒸深海龙趸)
steamed deep-sea garoupa with waxed meat

祥和幸福家
(虎皮黄金酱玻璃虾球)
crystal prawn with gold caviar sauce

年年‘鲍’有余
(原粒4头鲍鱼富豪石玉)
braised whole 4-head abalone with beancurd

丰收庆团圆
(水晶走地鸡伴盐香姜茸饭)
steamed chicken with salt & ginger rice

甜蜜过新年
(山洛芦荟冻)
chilled aloe-vera with dried longan

春暖百花艳
(椰丝年糕条)
steamed 'nian gao' with shredded coconut

RM 2,188

每席供十位/ per table of 10 pax

双鱼齐捞生
(银针鱼传统捞生)
whitebait fish traditional yee sang

春新门载福
(鲜人参黑蒜炖勾翅) (每人每)
double-boiled shark's fin with fresh ginseng
& black garlic (individual serving)

乾坤喜气多
(台山鲜鲍鱼蒸七星斑)
steamed coral garoupa with fresh abalone taishan style

春早福临门
(野菌黑松露伦敦鸭)
roast london duck with wild mushrooms & black truffle

步步高升
(酸辣百花脆皮海参)
crispy stuffed sea cucumber with hot & sour sauce

春辉迎大地
(荷叶生虾糯米饭)
steamed glutinous rice with fresh water prawn in lotus leaf

新春贺喜庆
(无花果炖海底椰)
chilled peach resin with fresh figs

黄金聚满堂
(米网芝士年糕条)
deep-fried 'nian gao' with cheese



名城酒家 THE MING ROOM

RM 2,688

每席供十位/ per table of 10 pax

财运滚滚来
(软壳蟹脆鱼皮传统捞生)
soft shell crab & crispy fish skin traditional yee sang

财源通四海
(鲨鱼骨花胶皇炖汤) (每人每)
double-boiled superior fish maw
in shark's bone soup (individual serving)

豪皇贺新岁
(锦绣红袍) (两食)
bbq suckling pig with butterfly buns (two courses)

新年纳余庆
(沙律龙虾船伴真假荔枝丸)
lobster salad boat with lychee ball

祥和幸福家
(锡烧XO酱焗鳕鱼)
baked cod fish with xo sauce in foil

足食丰衣年
(酱爆乳猪伴荞麦面) (二度)
fried buckwheat noodles
with piglet's meat in special sauce (2nd course)

百年献仙果
(大吉大利伴官燕)
golden pudding with bird's nest in whole orange

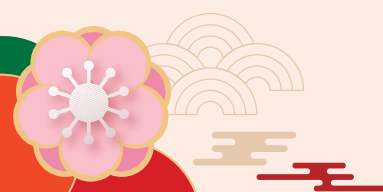
黄金富万两
(三层炸年糕)
deep-fried 'nian gao' with yam & sweet potato

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CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 3,288

每席供十位/ per table of 10 pax

丰年齐捞生

(西班牙猪中肉传统捞生)

grilled iberico pork neck traditional yee sang

吉星有拱照

(鲍参翅肚佛跳墙) (每人每)

monk jump over the wall (individual serving)

年年如意春

(港式蒸笋壳鱼)

steamed 'soon hock' with hong kong style

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

和睦又生财

(龙船海参伴秋葵灯笼)

braised whole stuffed sea cucumber with orka

欢乐溢满家

(乡下佬面卜)

egg noodles village style

甜蜜过新年

(润喉桃胶蜜梨冻)

chilled peach resin in snow pear

黄金富万两

(霜雪黑天鹅酥)

black swan lotus paste & custard puff



名城酒家

THE MING ROOM

RM 4,688

每席供十位/ per table of 10 pax

麒麟送万福

(白松露白饭鱼雪梨蔬菜捞生)

whitebait fish, while truffle & snow pear
vegetable yee sang

福随新岁至

(蟹粉扒大鲍翅) (每人每)

braised supreme shark's fin
with crab meat (individual serving)

玉兔接福来

(顺德浓汁原粒2头鲍鱼)

braised whole 2-head abalone shunde style

新年纳余庆

(清蒸星斑)

steamed star garoupa with superior soy sauce

天下乐相融

(鹅肝炭烧猪中肉)

charcoal grilled pork neck with foie gras

丰收庆团圆

(瓦煲北风腊味饭)

charcoal flamed claypot rice with waxed meat

色彩缤纷年

(缤纷香茅燕窝冻)

bird's nest lemongrass infusion
with basil seeds & mixed fruits

春晖盈大地

(高丽豆沙)

deep-fried red bean puff

RM 3,888

每席供十位/ per table of 10 pax

捞生步步高

(日本冰菜软壳蟹蔬菜捞生)

soft shell crab & icy japanese vegetable yee sang

福随新岁至

(靚蟹皇鲍翅) (每人每)

house special braised shark's fin with crab roe
(individual serving)

寅兔接福来

(顺德浓汁原粒3头鲍鱼伴鹅掌)

braised whole 3-head abalone with goose web
shunde style

春到来喜事

(鸿运葡式乳猪伴冻柠汁)

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

新岁多吉庆

(陈皮姜丝蒸法国多宝鱼)

steamed france turbot with tangerine peel & ginger

丰收庆团圆

(瓦煲北风腊味饭)

charcoal flamed claypot rice with waxed meat

燕舞艳阳天

(冰镇人参雪花燕)

snow swallow with ginseng

年年步步高

(三层炸年糕)

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

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