



春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU



陽城酒家

NOBLE HOUSE

ORIENTAL GROUP

RM 198

每位/ per person

岁岁平安日

(蒜味鲜鲍鱼伴豆角虾爽)

garlic fresh abalone

& stuffed shrimp paste with long bean

福气喜洋洋

(鲨鱼骨炖勾翅)

double-boiled coral shark's fin

in shark's bone soup

满盆有金银

(顺德浓汁鲜花胶海参石玉)

braised fresh fish maw & sea cucumber

with beancurd shunde style

富贵三春景

(千岛奶油滋味生虾)

fresh water prawn

with creamy thousand island sauce

足食丰衣年

(乡下佬面卜)

egg noodles village style

甜蜜过新年

(冰镇雪梨白玉丹)

chilled snow pear with sea coconut

RM 298

每位/ per person

春节喜相逢

(三文鱼の三文鱼籽)

fresh salmon & salmon roe

吉星有拱照

(泰式中鲍翅)

claypot thai style superior shark's fin

乾坤锦绣春

(原粒3头鲍鱼伴花菇)

braised whole 3-head abalone

with mushroom

年年大丰收

(杨枝沙田鸡)

shatin chicken with pomelo sauce

福满人间门

(潮酱蔬菜炒粉皮)

stir-fried shanghai glass noodles

with vegetable & teochew spicy sauce

祝君好运来

(豆浆炖汤丸)

double-boiled soya bean

with glutinous rice dumpling

RM 398

每位/ per person

百花开锦绣

(鹅肝北海道带子皇)

pan-fried hokkaido scallop with foie gras

万户报新春

(鲍参翅肚佛跳墙)

monk jump over the wall

财源通四海

(金银蒜蒸波士顿龙虾) (半只)

steamed boston lobster with garlic (half)

春降千福门

(酥炸上海小黄鱼)

deep-fried yellow corvina

春早福满门

(腊味生炒糯米饭)

fried glutinous rice with waxed meat

新春贺喜庆

(冰镇人参雪花燕)

snow swallow with ginseng

RM 598

每位/ per person

阖家团幸福

(冰镇红酒冻鹅肝)

chilled foie gras with red wine sauce

好景年年好

(蒜子玛卡炖纽西兰群翅)

double-boiled superior shark's fin

with garlic & maca

黄金重万两

(原粒18头南非吉品鲍鱼)

braised whole 18-head

south africa dried abalone

合家乐安康

(豆酥蒸鳕鱼)

steamed cod fish with minced soy bean

家兴喜事多

(黑松露鲜菌排骨饭)

steamed rice with pork ribs,

fresh mushroom & black truffle

大吉又大利

(大吉大利伴官燕)

golden pudding with bird's nest in whole orange

• 由两位起 • Minimum 2 persons

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

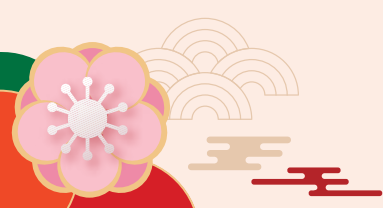
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 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

No.19, Jalan Delima, Off Jalan Imbi, KL. Tel: 03-2145 8822



more info





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

新春齐捞生

(三文鱼传统捞生)

salmon traditional yee sang

年丰人增寿

(古法蟹皇翅)

braised shark's fin
with crab meat & crab roe

祥龙贺新春

(广西豆卜蒸野果巴丁鱼)

steamed patin with guangxi style
stuffed beancurd puff

春早福满门

(鲍鱼聚宝盆)

abalone casserole

凤凰贺新春

(白卤水沙姜菜园鸡)

village chicken served with sand ginger

岁岁平安宴

(腊味冬菇糯米饭)

steamed glutinous rice with waxed meat
& mushroom

甜蜜过新年

(冰镇雪梨白玉丹)

chilled snow pear with sea coconut

双辉贺新年

(日本麻糍伴黄金一口包)

japanese peanut mochi
& steamed pumpkin bun

RM 1,988

每席供十位/ per table of 10 pax

双星齐捞生

(鲜虾珍鲍贝传统捞生)

fresh prawn & pacific clams traditional yee sang

吉星有拱照

(鲜人参鸡炖勾翅) (每人每)

double-boiled coral shark's fin
with fresh ginseng & chicken (individual serving)

福满人间门

(家乡鲜鲍鱼海浪泡杉斑)

steamed ocean garoupa with fresh abalone

年年如意春

(当归吊烧伦敦鸭)

roast london duck with angelica root

鸿运当头照

(千岛奶油滋味生虾)

fresh water prawn
with creamy thousand island sauce

五谷呈丰年

(宋嫂腊肠砵仔饭)

steamed rice with braised pork belly
& chinese sausage

甜蜜过新年

(冰镇雪梨白玉丹)

chilled snow pear with sea coconut

步步又高升

(千层马来糕伴日本麻糍)

thousand layered cake & japanese peanut mochi

RM 2,888

每席供十位/ per table of 10 pax

金兔齐捞生

(脆鱼皮海蜇传统捞生)

crispy fish skin & jellyfish
traditional yee sang

好景年年好

(蒜子玛卡炖中鲍翅) (每人每)

double-boiled superior shark's fin
with garlic & maca (individual serving)

花开春富贵

(原粒3头鲍鱼伴鸳鸯豆腐)

braised whole 3-head abalone
with imperial beancurd

春降千门福

(酥炸上海小黄鱼)

deep-fried yellow corvina

富贵又吉祥

(烧烤西班牙乳羊腿)

roast spanish baby lamb leg

吉祥庆新春

(肉松茄子焖香港伊面)

braised hong kong ee-fu noodles
with eggplant & minced meat

春辉迎大地

(冰镇人参雪花燕)

snow swallow with ginseng

黄金聚满堂

(米网年糕条)

deep-fried 'nian gao'

RM 3,288

每席供十位/ per table of 10 pax

玉兔齐捞生

(白松露软壳蟹传统捞生)

white truffle & soft shell crab traditional yee sang

福气喜洋洋

(鲍参翅肚佛跳墙) (每人每)

monk jump over the wall (individual serving)

丰年呈喜报

(陈皮姜丝蒸多宝鱼)

steamed turbot fish with tangerine peel & ginger

五福满人间

(孜然炭烧西班牙排骨)

charcoal grilled iberico pork ribs with cumin

好景年年好

(怀旧啱啱九节虾)

traditional aberdeen sizzling large prawn

足食丰衣年

(乡下佬面卜)

fried egg noodles village style

春辉迎大地

(冰镇人参雪花燕)

snow swallow with ginseng

黄金聚满堂

(芝麻年糕伴桂花糕)

deep-fried sesame ball with 'nian gao'
& osmanthus jelly

• RM 1,588 & RM 1,988 套餐只限堂享用 • RM 1,588 & RM 1,988 set menus are for hall dine-in only

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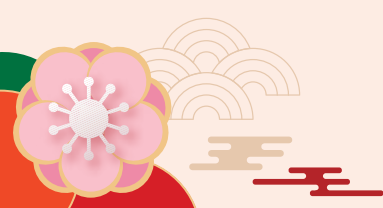
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GOURMET CELEBRATION SETS

RM 3,988

每席供十位/ per table of 10 pax

百花齐捞生

(猪中肉脆松菇蔬菜捞生)

deep-fried shimeji mushroom
& grilled pork neck vegetables yee sang

吉星齐拱照

(泰式中鲍翅) (每人每)

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

满盆有金银

(原粒3头鲍鱼伴一掌定山河)

braised 3-head abalone & whole pork trotter
with dried scallop, mushroom & quail egg

新春岁岁新

(客家蒸活笋壳鱼)

steamed live 'soon hock' with hakka style

乾坤喜气多

(蒜茸粉丝蒸生虾)

steamed fresh water prawn with glass noodles & garlic

家兴喜事多

(黑松露鲜菌排骨饭)

steamed rice with pork ribs, fresh mushroom & black truffle

金丝满盘上

(大吉大利伴官燕)

golden pudding with bird's nest in whole orange

黄金聚满堂

(芝麻年糕枣伴桂花糕)

deep-fried sesame ball with 'nian gao' & osmanthus jelly

RM 4,988

每席供十位/ per table of 10 pax

锦绣齐捞生

(三文鱼雪梨传统捞生)

salmon & snow pear traditional yee sang

福气喜洋洋

(官燕霸皇大鲍翅) (每人每)

braised supreme shark's fin
with bird's nest & crab roe (individual serving)

满盆有金银

(顺德浓汁原粒2头鲍鱼伴鹅掌)

braised whole 2-head abalone & goose web shunde style

春好福源长

(鸿运葡式乳猪伴冻柠汁)

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

春辉迎大地

(白灼中国生菜)

poached chinese lettuce with soy sauce

足食丰衣年

(姜葱波士顿龙虾焖伊面)

braised ee-fu noodles
with boston lobster, ginger & spring onion

甜蜜过新年

(桃胶润喉冻津梨)

chilled peach resin in snow pear

黄金聚满堂

(米网年糕条)

deep-fried 'nian gao'



陽城酒家 NOBLE HOUSE

RM 5,988

每席供十位/ per table of 10 pax

玉兔齐捞生

(白饭鱼白松露蔬菜捞生)

whitebait fish & white truffle vegetable yee sang

千年迎新春

(花旗参竹笙炖大鲍翅) (每人每)

double-boiled supreme shark's fin
with american ginseng & bamboo pith (individual serving)

满盆有金银

(原粒1头大鲜鲍鱼)

braised whole 1-head fresh abalone

新岁多吉庆

(清蒸红东星斑)

steamed coral trout with superior soy sauce

丰年呈喜报

(马安煎西班牙猪扒)

pan-fried iberico pork chop

富贵美好年

(金牌福建面)

fried noodle hokkien style

金丝满盘上

(大吉大利伴官燕)

golden pudding with bird's nest in whole orange

黄金富万両

(三层炸年糕)

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

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