



春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU



大陽城酒家

NOBLE MANSION

ORIENTAL GROUP

RM 188

每位/ per person

新年喜讯多

(多吉多利挪威樱桃鱼)

deep-fried norwegian cherry barb fish
with pomelo sauce

福兔齐迎福

(鹿茸菌炖金钱勾翅)

double-boiled shark's fin
with velvet mushroom

包你发大财

(原粒5头鲍鱼扣鸳鸯豆腐)

braised whole 5-head abalone
with imperial beancurd

锦绣好前程

(将军西班牙猪扒)

pan-fried iberico pork chop

江山红万年

(豉油皇原只生虾碎仔饭)

steamed rice with whole fresh water prawn

新春贺喜庆

(山洛芦荟冻)

chilled aloe-vera with dried longan

RM 238

每位/ per person

新年齐贺岁

(么么袋软壳蟹)

soft shell crab in money bag

齐齐合家欢

(鲍参翅肚佛跳墙)

monk jump over the wall

富贵珠宝袋

(红酒香骨枝)

deep-fried spare rib
with red wine sauce

玉兔喜迎春

(千岛吉利河生虾)

fresh water prawn with golden sauce

春风迎新岁

(三丝炒金银米)

fried glass noodles & rice vermicelli
with three shredded

春到庆团圆

(万星甫冻)

lemongrass jelly

RM 278

每位/ per person

万象始更新

(芥辣麻酱豆酥脆生蚝伴日本冰菜)

deep-fried oyster with wasabi sesame sauce
& japanese icy vegetable

金钱展翅来

(鲨鱼骨鲜花胶炖中鲍翅)

double-boiled superior shark's fin
with fresh fish maw in shark's bone soup

黄金重万两

(原粒3头鲍鱼伴日本花菇)

braised whole 3-head abalone
with japanese mushroom

四海庆阳春

(黄金葱爆九节虾)

salted egg yolk large prawn

春天庆丰收

(腊味三宝珍珠糯米饭)

steamed glutinous rice
with waxed meat

玉兔献仙果

(冰镇人参雪花燕)

snow swallow with ginseng

RM 398

每位/ per person

迎春齐欢笑

(黑松露煎酿北海道带子皇)

stuffed hokkaido scallop with black truffle

福气喜洋洋

(甫鱼蟹肉干捞大鲍翅)

braised supreme shark's fin with crab meat

春节发大财

(酥炸上海小黄花鱼)

deep-fried yellow corvina

雄心展宏图

(榄角蜜展骨)

deep-fried honey spare rib with olives

人乐庆和年

(金牌福建面)

fried noodles hokkien style

甜蜜幸福年

(富士苹果冰镇天山雪莲)

chilled fuji apple with snow jelly,
gingko, fresh lily bulb & red date

• 由两位起 • Minimum 2 persons

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

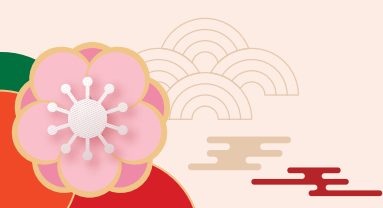
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 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

Level 1 Podium, Plaza 33, Seksyen 13, PJ. Tel: 03-7932 3288



more info





春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SET



大陽城酒家
NOBLE MANSION

RM 1,288

供六位用 / per table of 6 pax

锦绣齐捞生

(伊比利亚火腿蔬菜捞生)

iberian ham vegetables yee sang

齐齐合家欢

(鲍参翅肚佛跳墙) (每人每)

monk jump over the wall (individual serving)

年年庆有余

(古法蹄根焖深海龙趸)

braised deep-sea garoupa with shank's tendon traditional style

玉兔喜迎春

(千岛吉利河生虾)

fresh water prawn with golden sauce

平安吉祥年

(黑松露西班牙排骨蒸饭)

steamed rice with black truffle & iberico pork ribs

新春贺喜庆

(山洛芦荟冻)

chilled aloe-vera with dried longan

• 只限堂享用 • For hall dine-in only

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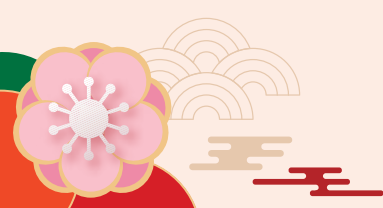
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春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 1,588

每席供十位/ per table of 10 pax

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

玉兔来报喜
(古法蟹皇鱼翅)
braised shark's fin with crab meat & crab roe

金鸡报吉祥
(南京盐水菜园鸡)
nanjing style village chicken

年年庆有余
(清蒸原条笋壳鱼)
steamed whole 'soon hock' with superior soy sauce

雄心展宏图
(照烧明虾球鲜鲍鱼)
fried fresh abalone with king prawn teriyaki sauce

春天庆丰收
(腊味三宝珍珠糯米饭)
steamed glutinous rice with waxed meat

迎春燕语巧
(红莲蜜影)
double-boiled honeydew with snow fungus

双星齐新年
(日本麻糍伴芝麻南瓜饼)
japanese peanut mochi
& red bean paste with pumpkin pancake

RM 1,988

每席供十位/ per table of 10 pax

满盆有金银
(原粒8头鲍鱼传统捞生)
whole 8-head abalone traditional yee sang

福兔齐迎福
(鹿茸菌炖金钱勾翅) (每人每)
double-boiled shark's fin
with velvet mushroom (individual serving)

祥和幸福家
(栗子芽菇吊烧伦敦鸭)
roast london duck with chestnut & arrow root

春暖百花艳
(酱萝卜鲜花胶蒸深海龙趸)
steamed deep-sea garoupa
with fresh fish maw & preserved radish

四海庆阳春
(川味爆炒九节虾)
fried large prawn sze chuan style

平安吉祥年
(黑松露西班牙排骨蒸饭)
steamed rice with black truffle & iberico pork ribs

新春贺喜庆
(山洛芦荟冻)
chilled aloe-vera with dried longan

成双贺新年
(千层马来糕伴芝麻南瓜饼)
thousand layered cake
& red bean paste with pumpkin pancake



ORIENTAL
GROUP

RM 2,588

每席供十位/ per table of 10 pax

鱼跃喜龙门
(银针鱼传统捞生)
silver fish traditional yee sang

金钱展翅来
(鲨鱼骨鲜花胶炖中鲍翅) (每人每)
double-boiled superior shark's fin with fresh fish maw
in shark's bone soup (individual serving)

港湾喜迎春
(原粒5头鲍鱼伴日本花菇)
braised whole 5-head abalone
with japanese mushroom

祥龙献双宝
(顺德榄角蒸花尾斑)
steamed garoupa with olives in shunde style

玉兔喜迎春
(千岛吉利河生虾)
fresh water prawn with golden sauce

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

春降千门福
(雪梨海底椰桃胶冻)
chilled peach resin with sea coconut & snow pear

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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CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 3,388

每席供十位/ per table of 10 pax

双宝齐捞生
(伊比利亚火腿蔬菜捞生)
iberian ham vegetable yee sang

龙皇庆新岁
(海口椰皇烩官燕) (每人每)
braised bird's nest with seafood in coconut (individual serving)

金猪报喜庆
(鸿运葡式乳猪之冻柠汁)
roast suckling pig-finetest macau style served with chilled citrus juice

新春新气象
(龙船猪婆参伴西兰花)
braised whole stuffed sea cucumber with broccoli

年年庆有余
(红海湾蒸七星斑)
steamed coral groupa with preserved sour plum & lemongrass

仁里乐长春
(台式豆酥蒸大扇贝)
steamed large scallop with fried minced soy bean

玉兔献仙果
(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'



ORIENTAL
GROUP

RM 4,988

每席供十位/ per table of 10 pax

双宝齐欢笑
(三文鱼雪梨传统捞生)
salmon & snow pear traditional yee sang

展翅高飞翔
(红烧大鲍翅) (每人每)
braised supreme shark's fin (individual serving)

黄金重万両
(顺德浓汁原粒2头鲍鱼)
braised whole 2-head abalone shunde style

福满人间门
(炭烧西班牙黑毛猪排骨之冻柠汁)
charcoal grilled iberico pork ribs served with chilled citrus juice

春天庆丰收
(客家蒸原条黄皮笋壳鱼)
steamed 'soon hock' hakka style

平安喜年来
(香港润肠瓦煲腊味饭)
charcoal flamed claypot rice with waxed meat
& hong kong chinese liver sausage

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

黄金遍满堂
(三层炸年糕)
deep-fried 'nian gao' with yam & sweet potato

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