



# 春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU



# 新城酒家

ORIENTAL LANDMARK

**RM 168**

每位/ per person

新春增百福  
(暹式脆鳕鱼)  
crispy cod fish with chef's special sauce

春满人世间  
(滋补鲜花胶炖汤)  
double-boiled fresh fish maw nourishing soup

春新门载福  
(黄焖原粒4头鲍鱼伴日本花菇石玉)  
braised whole 4-head abalone  
with japanese mushroom & beancurd

和谐世间春  
(手扒鸡伴杨枝汁)  
deep-fried spring chicken with pomelo sauce

神州万载春  
(金稻蒸生虾)  
steamed fresh water prawn with glutinous rice

金露通四海  
(香滑红豆沙)  
double-boiled red bean paste

**RM 198**

每位/ per person

新春合家欢  
(麻酱脆生蚝伴龙须卷)  
deep-fried oyster with sesame sauce  
& crispy dragon beard roll

世泰云生彩  
(鲨鱼骨炖金钱翅)  
double-boiled shark's fin in shark's bone soup

新春增百福  
(马安煎西班牙猪扒)  
pan-fried iberico pork chop

年年庆有余  
(豉油皇干煎生虾)  
pan-fried fresh water prawn  
with superior soy sauce

富贵又荣华  
(客家腊味砵仔饭)  
steamed rice with waxed meat hakka style

迎春燕语巧  
(冰镇人参雪花燕)  
snow swallow with ginseng

**RM 268**

每位/ per person

日月增光辉  
(黄金龙趸球伴香煎沙律带子)  
golden deep-sea garoupa ball  
& pan-fried scallop with salad

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

平安吉祥年  
(怀旧啫啫九节虾)  
traditional style aberdeen sizzling large prawn

春新门载福  
(润烧bb乳鸽)  
roast baby pigeon

祥征景来福  
(黑松露猪面爽荞麦面)  
braised buckwheat noodles  
with pig cheek & black truffle

甜蜜又圆满  
(万星甫冻)  
lemongrass jelly

• 由两位起 • Minimum 2 persons

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

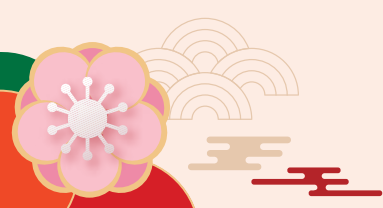
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 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

**Ground Floor, Intermark Mall, Jalan Tun Razak, KL. Tel: 03-2181 8228**



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# 春节佳肴套餐

CHINESE NEW YEAR CELEBRATION SETS



# 新城酒家

ORIENTAL LANDMARK

**RM 498**

供四位用 / per table of 4 pax

锦绣齐捞生  
(白饭鱼传统捞生)  
crispy whitebait fish traditional yee sang

福气喜洋洋  
(鲍鱼滋补炖汤) (每人每)  
double-boiled abalone nourishing soup (individual serving)

年年如意春  
(古法火腩笋壳煲)  
claypot 'soon hock' with roast pork belly traditional style

平安吉祥年  
(手扒鸡伴风味蔬)  
deep-fried spring chicken with garden green salad

花开万户欢  
(虾仁茄子焖米粉)  
braised rice noodles with brinjal & prawn

万事亨通年  
(雪梨白玉丹)  
double-boiled snow pear with sea coconut

**RM 738**

供六位用 / per table of 6 pax

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

福同时共彩  
(虫草花炖金钱翅) (每人每)  
double-boiled shark's fin with cordyceps flower (individual serving)

万户报新春  
(酸菜煮深海龙趸)  
boiled deep-sea garoupa with preserved vegetable

年年庆有余  
(原粒5头鲍鱼伴鸳鸯豆腐)  
braised whole 5-head abalone with imperial beancurd

佳节喜相逢  
(潮式菜脯肉崧炒金银米)  
fried glass noodles with rice vermicelli  
& preserved vegetable teochew style

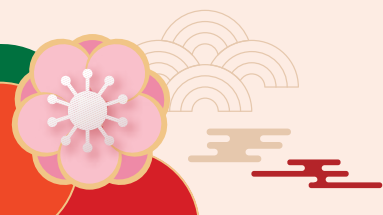
六合同春日  
(山洛芦荟冻)  
chilled aloe-vera with dried longan

• 只限堂食享用 • For hall dine-in only  
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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

新年齐捞生  
(脆鱼皮海蜇传统捞生)  
crispy fish skin & jellyfish  
traditional yee sang

金玉满华堂  
(霸皇龙虾烩生翅)  
braised shark's fin with lobster meat

新年纳余庆  
(剁椒白玉蒸野果巴丁)  
steamed patin with beancurd & minced chili

祥征景来福  
(烟口水鸡)  
smoked farm chicken

包你旺大财  
(鲍鱼福袋鱼鳔蔬)  
braised abalone with fish maw,  
prosperity bag & vegetables

万户福音多  
(合家团圆饭)  
eight treasures glutinous rice

甜蜜过新年  
(桃胶海底椰)  
chilled peach resin with sea coconut

黄金聚满堂  
(千层马来糕伴日本麻糍)  
thousand layered cake  
& japanese peanut mochi

**RM 1,988**

每席供十位/ per table of 10 pax

万福齐捞生  
(软壳蟹脆鱼皮传统捞生)  
soft shell crab & crispy fish skin  
traditional yee sang

福同时共彩  
(虫草花鸡炖金钱翅)(每人每)  
double-boiled shark's fin with cordyceps flower  
& chicken (individual serving)

福随新岁至  
(当归吊烧伦敦鸭)  
roast london duck with angelica root

碧海泛春潮  
(滋味菜香蒸龙趸)  
steamed deep-sea garoupa  
with preserved vegetables

瑞年兆丰年  
(辣汁生虾伴花包仔)  
chili fresh water prawn served with bun

五谷呈丰年  
(宋嫂腊肠砵仔饭)  
steamed rice with braised pork belly  
& chinese sausage

千年迎新春  
(桃胶雪梨白玉丹)  
double-boiled snow pear  
with sea coconut & peach resin

步步又高升  
(擂沙汤丸伴蜂巢黑糖糕)  
glutinous rice dumpling with sesame seed  
& gula melaka honeycomb cake

**RM 2,888**

每席供十位/ per table of 10 pax

双鱼齐捞生  
(白饭鱼软壳蟹传统捞生)  
soft shell crab & whitebait fish  
traditional yee sang

雄心展宏图  
(泰式中鲍翅)(每人每)  
claypot thai style superior shark's fin  
(individual serving)

万事亨通年  
(原粒4头鲍鱼伴日本花菇)  
braised whole 4-head abalone  
with japanese mushroom

凤舞报春晓  
(酸菜煮七星斑)  
boiled coral garoupa with preserved vegetable

丰年呈喜报  
(润烧bb乳鸽伴风味蔬)  
roast baby pigeon & garden green salad

神州万载春  
(金牌福建面)  
fried noodle hokkien style

岁岁春光好  
(冰镇人参雪花燕)  
snow swallow with ginseng

家合万事兴  
(三层炸年糕)  
deep-fried 'nian gao' with yam & sweet potato



# 新城酒家

ORIENTAL LANDMARK

**RM 3,388**

每席供十位/ per table of 10 pax

锦绣齐捞生  
(三文鱼银针鱼传统捞生)  
salmon & deep-fried silverfish  
traditional yee sang

福满人间门  
(肘子片马来鸡炖中鲍翅)(每人每)  
double-boiled superior shark's fin soup  
with chicken & yunnan ham (individual serving)

天下乐相融  
(顺德浓汁原粒2头鲍鱼)  
braised whole 2-head abalone shunde style

富贵美好年  
(马安煎西班牙猪扒)  
pan-fried iberico pork chop

春新门载福  
(客家蒸笋壳鱼)  
steamed 'soon hock' with hakka style

平安吉祥年  
(原煲北风腊味饭)  
charcoal flamed claypot rice with waxed meat

春到庆团圆  
(大吉大利伴官燕)  
golden pudding with bird's nest in whole orange

家合万事兴  
(三层炸年糕)  
deep-fried 'nian gao' with yam & sweet potato

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