



春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU

RM 168

每位/ per person

人过富裕年
(黄金葱爆龙趸球)
salted egg yolk deep-sea groupa

揚眉又吐氣
(鲜花胶滋补炖汤)
double-boiled fresh fish maw nourishing soup

包你发大财
(原粒5头鲍鱼伴日本花菇)
braised whole 5-head abalone
with japanese mushroom

和睦又生财
(千岛奶油滋味生虾)
fresh water prawn
with creamy thousand island sauce

新春合家欢
(客家腊味砵仔饭)
steamed rice with waxed meat hakka style

甜蜜过新年
(雪梨白玉丹)
double-boiled snow pear with sea coconut

RM 228

每位/ per person

欢乐溢满家
(鹅肝帆立贝)
stuffed scallop with foie gras

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

年年“鲍”有余
(原粒4头鲍鱼伴鹅掌)
braised whole 4-head abalone with goose web

万事亨通年
(蒙古烧烤长骨枝)
mongolian style charcoal grilled pork rib

新春新气象
(三菇松子砵仔饭)
steamed rice with mushrooms & pine nuts

新春贺喜庆
(杨枝甘露)
chilled mango cream with sago

港城酒家 ORIENTAL STAR



ORIENTAL GROUP

RM 298

每位/ per person

金龙贺新岁
(沙当尼龙虾扒)
lobster steak with mushroom
& chardonnay cream sauce

福气喜洋洋
(鲍参翅肚佛跳墙)
monk jump over the wall

余余发大财
(惠州菜脯蒸鳕鱼)
steamed cod fish with preserved vegetables

阖家团幸福
(马安西班牙猪扒)
pan-fried iberico pork chop

金牌万里春
(蒜茸粉丝蒸大扇贝)
steamed scallop with glass noodles & garlic

双星齐新年
(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

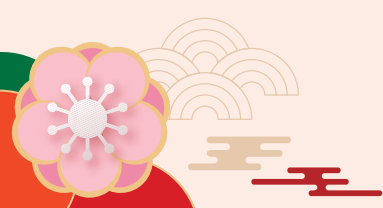
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 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

2nd Floor, EkoCheras Mall, KL. Tel: 03-9134 8488



more info





春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SET



港城酒家
ORIENTAL STAR

RM 588

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

春迎花满开
(鲨鱼骨鲜花胶炖勾翅)
double-boiled coral shark's fin with fresh fish maw in shark's bone soup

年年如意春
(大安虾姜丝蒸深海龙趸)
steamed deep-sea groupa with dried shrimp & ginger

大喜艳阳春
(蒜香排骨枝)
deep-fried pork ribs with garlic

玉兔添祥瑞
(姜葱啦啦炒鸳鸯米)
fried rice noodles & glass noodles with clams, ginger & spring onion

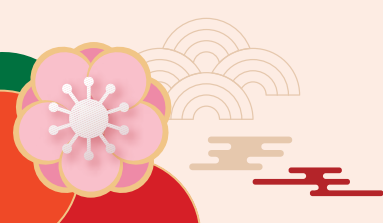
生活乐陶陶
(冰镇双雪炖桃胶)
chilled peach resin with snow pear & snow fungus

• 只限堂享用 • For hall dine-in only
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春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS



港城酒家 ORIENTAL STAR

ORIENTAL
GROUP

RM 1,188

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

龙皇展翅飞
(霸皇龙虾羹)
braised lobster bisque

财源通四海
(黄金鱼皮伴咸香鸡
& salted egg yolk fish skin)

人过富裕年
(杨枝白吞拿鱼)
crispy tuna fish with pomelo sauce

盆满又钵满
(鲍鱼瑶柱富贵聚宝盆)
braised abalone with dried scallop
with lingzhi mushroom

家兴喜事多
(港式腊味糯米饭)
steamed glutinous rice
with waxed meat hong kong style

新春贺喜庆
(山洛芦荟)
double-boiled aloe-vera & dried longan

双星齐新年
(黄金一口包伴莲蓉窝饼)
steamed pumpkin bun & lotus paste pancake

RM 1,488

每席供十位/ per table of 10 pax

锦绣齐捞生
(三文鱼软壳蟹传统捞生)
salmon & soft shell crab traditional yee sang

青山笼彩霞
(一品鸡油菌炖勾翅) (每人每)
double-boiled coral shark's fin
with chanterelle mushroom (individual serving)

年年庆有余
(腊味蒸深海龙趸)
steamed deep-sea garoupa with waxed meat

合家乐安然
(港式吊伦敦鸭)
roast london duck

天下乐相融
(原粒10头鲍鱼伴日本花菇石玉)
braised whole 10-head abalone
with beancurd & japanese mushroom

日月增光辉
(顺德稻香砵仔饭)
steamed rice with waxed meat
& yam shunde style

甜蜜过新年
(雪梨雪耳炖桃胶)
double-boiled peach resin
with snow pear & snow fungus

祥瑞漫天舞
(日本麻糍伴芝麻南瓜饼)
japanese peanut mochi
& red bean paste with pumpkin pancake

RM 1,788

每席供十位/ per table of 10 pax

玉兔齐捞生
(大鱼小鱼传统捞生)
salmon & anchovies traditional yee sang

福气喜洋洋
(津菜火筒鸡炖勾翅) (每人每)
double-boiled coral shark's fin with chicken
& chinese cabbage (individual serving)

万户庆丰年
(台山福袋蒸七星斑)
steamed coral garoupa
with prosperity bag taishan style

春天庆丰收
(原粒5头鲍鱼伴鹅掌)
braised whole 5-head abalone with goose web

天下乐相融
(黄金葱爆软壳虾)
salted egg yolk soft shell prawn

新春合家欢
(客家腊味砵仔饭)
steamed rice with waxed meat hakka style

甜蜜迎新年
(红莲蜜影)
double-boiled honeydew with snow fungus

天地共长春
(奶皇马来糕拼莲蓉窝饼)
thousand layered cake & lotus paste pancake

RM 2,088

每席供十位/ per table of 10 pax

欢乐齐捞生
(银针鱼鲜虾传统齐捞生)
whitebait fish & prawn traditional yee sang

龙皇庆新岁
(椰皇一品烩官燕) (每人每)
braised bird's nest with seafood in coconut
(individual serving)

年年大丰收
(南乳沙皮乳猪)
bbq suckling pig with preserved beancurd

黄金重万両
(原粒4头鲍鱼伴日本花菇)
braised whole 4-head abalone
with japanese mushroom

年年庆有余
(客家蒸野果巴丁鱼)
steamed patin hakka style

丰收庆团圆
(黑松露爽肉焖伊面)
braised ee-fu noodles
with iberico pork & black truffle

春来瑞雪里
(红枣炖天山雪莲)
double-boiled snow jelly with red dates

万户报新春
(雪花糯米糍伴芝麻南瓜饼)
white lotus paste mochi with shredded coconut
& red bean paste with pumpkin pancake

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春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 2,588

每席供十位/ per table of 10 pax

五福齐捞生
(脆鱼皮雪梨传统捞生)

crispy fish skin & snow pear traditional yee sang

龙皇展翅飞
(泰式中鲍翅)

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

余余发大财
(橙盅焗鲈鱼)

braised whole stuffed sea cucumber & whole 5-head abalone

黄金重万两

(龙船大海参伴原粒5头鲍鱼)

baked cod fish with pomelo sauce in whole orange

春天庆丰收

(蒙古烧烤长骨枝)

charcoal grilled pork rib mongolian style

春风迎新岁

(蒜茸粉丝蒸生虾)

steamed fresh water prawn with glass noodles & garlic

春风桃李香

(冰镇人参雪花燕)

snow swallow with ginseng

年年如意春

(花心萝卜)

peanut lava carrot

RM 2,988

每席供十位/ per table of 10 pax

合家齐捞生
(软壳蟹白松露传统捞生)

soft shell crab & white truffle traditional yee sang

华屋辉生壁

(鲍参翅肚佛跳墙) (每人每)

monk jump over the wall (individual serving)

鸿运当头来

(鸿运葡式乳猪之冻柠汁)

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

年年如意春

(大安虾蒸笋壳鱼)

steamed 'soon hock' with dried shrimp

黄金笑哈哈

(啱啱原只大生虾煲)

aberdeen sizzling whole fresh water prawn

财富堆满屋

(香港润肠瓦煲腊味饭)

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

合家乐安然

(桃胶茶皇蜜梨)

chilled peach resin in snow pear

金丝满盘上

(竹炭流沙包)

charcoal custard bun



港城酒家

ORIENTAL STAR

ORIENTAL
GROUP

RM 3,888

每席供十位/ per table of 10 pax

锦绣齐捞生
(软壳蟹雪梨传统捞生)

soft shell crab & snow pear traditional yee sang

福随新岁至

(菜胆肘子片鸡炖大鲍翅) (每人每)

double-boiled supreme shark's fin with yunnan ham,
chicken & chinese cabbage (individual serving)

黄金重万两

(原粒3头鲍鱼伴鹅掌)

braised whole 3-head abalone with goose web shunde style

万户庆丰年

(清蒸游水星斑)

steamed star garoupa with superior soy sauce

春天庆丰收

(炭烧西班牙排骨之冻柠汁)

charcoal grilled iberico pork ribs
served with chilled citrus juice

财富堆满屋

(香港润肠瓦煲腊味饭)

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

万福启春华

(大吉大利伴官燕)

golden pudding with bird's nest in whole orange

步步高升

(三层炸年糕)

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

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