



春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU

RM 188

每位/ per person

财源广进包

(橙盅烧鳕鱼伴软壳蟹)

soft shell crab & cod fish

with pomelo sauce in whole orange

丰年呈喜报

(滋补鲜花胶炖勾翅)

double-boiled coral shark's fin

with fresh fish maw nourishing soup

春早福满门

(原粒8头鲍鱼伴海参)

braised whole 8-head abalone with sea cucumber

雄心展宏图

(广西豆腐卜明虾煲)

claypot king prawn with guangxi style

stuffed beancurd puff & luffa melon

足食丰衣年

(三菇松子砵仔饭)

steamed rice with mushrooms & pine nuts

平安喜年来

(冰镇人参雪花燕)

snow swallow with ginseng

RM 238

每位/ per person

人过富裕年

(法式多士煎鹅肝)

pan-fried foie gras toast

青山笼彩霞

(鲍参翅肚佛跳墙)

monk jump over the wall

壮志展宏图

(马安西班牙猪扒)

pan-fried iberico pork chop

春暖百花香

(酸姜普宁豆酱蒸扇贝)

steamed scallop with soy bean & pickled ginger

新春新气象

(客家腊味砵仔饭)

steamed rice with waxed meat hakka style

甜蜜过新年

(杨枝甘露)

chilled mango cream with sago



宗城酒家

ORIENTAL TREASURE

ORIENTAL GROUP

RM 298

每位/ per person

百花开锦绣

(黑松露北海道带子皇)

hokkaido scallop with black truffle

丰年呈喜报

(泰式大煲勾翅)

claypot thai style coral shark's fin

春早福满门

(原粒3头鲍鱼伴鹅掌花菇)

braised whole 3-head abalone

with goose web & mushroom

春风聚福气

(少爷花鸡伴风味蔬)

roast spring chicken marinated

with special soy sauce & garden green salad

嘻哈欢乐笑

(姜葱明虾焖伊面)

braised ee-fu noodles

with king prawn, spring onion & ginger

春到庆团圆

(雪梨炖桃胶)

double-boiled peach resin with snow pear

由两位起 Minimum 2 persons

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

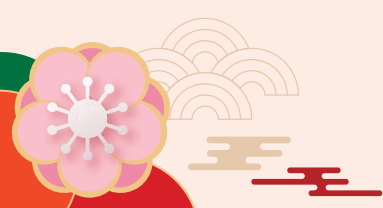
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 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

1st Floor, The Sphere, Bangsar South City, KL. Tel: 03-2242 2382



more info





春节佳肴套餐

CHINESE NEW YEAR
GOURMET CELEBRATION SETS

RM 688

供四位用/ per table of 4 pax

新年齐捞生

(脆鱼皮珍珠鲍片传统捞生)

crispy fish skin & pacific clams traditional yee sang

丰年呈喜报

(滋补鲜花胶炖汤) (每人每)

double-boiled fresh fish maw nourishing soup (individual serving)

春风聚福气

(原粒5头鲍鱼伴鹅掌石玉)

braised whole 5-head abalone with goose web & beancurd

年年庆有余

(台式龙趸汇)

steamed deep-sea garoupa with stuffed clam, fish maw,
luffa melon & glass noodles in casserole

春天庆丰收

(黑松露排骨砵仔饭)

steamed rice with pork ribs & black truffle

平安喜年来

(冰镇人参雪花燕)

snow swallow with ginseng



宗城酒家

ORIENTAL TREASURE

ORIENTAL
GROUP

RM 1,188

供六位用/ per table of 6 pax

新年喜讯多

(软壳蟹银针鱼白松露传统捞生)

soft shell crab, whitebait fish & white truffle traditional yee sang

丰年呈喜报

(泰式大煲勾翅) (每人每)

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

天下乐相融

(客家菜脯蒸笋壳鱼)

steamed 'soon hock' with preserved vegetables hakka style

福满人间门

(炭烧西班牙排骨之冻柠汁)

charcoal grilled iberico pork ribs served with chilled citrus juice

新春喜洋洋

(香港润肠瓦煲腊味饭)

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

平安喜年来

(冰镇人参雪花燕)

snow swallow with ginseng

只限堂享用 For hall dine-in only

• 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

1st Floor, The Sphere, Bangsar South City, KL. Tel: 03-2242 2382



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

新年齐捞生
(银针鱼脆皮传统捞生)
silver fish & crispy fish skin
traditional yee sang

丰年呈喜报
(古法蟹皇翅)
braised shark's fin with crab meat
& crab roe

和睦又生财
(冰镇话梅鸡伴金沙松菇)
chilled chicken with plum sauce
& deep-fried shimeji mushroom

春风送福气
(台山鲜竹枝蒸深海龙趸)
steamed deep-sea garoupa
with fresh beancurd skin taishan style

春风聚福气
(原粒8头鲍鱼伴石玉)
braised whole 8-head abalone
with beancurd

春天庆丰收
(黑松露排骨砵仔饭)
steamed rice with pork ribs & black truffle

新春贺喜庆
(雪梨白玉丹)
double-boiled snow pear with sea coconut

双星齐新年
(千层马来糕)
thousand layered cake

RM 1,988

每席供十位/ per table of 10 pax

锦绣齐捞生
(三文鱼珍鲍片传统捞生)
salmon & pacific clams traditional yee sang

龙皇庆新岁
(虫草花炖金钱勾翅)(每人每)
double-boiled coral shark's fin
with cordyceps flower (individual serving)

家兴喜事多
(遍地黄金吊烧伦敦鸭)
roast london duck with sweet corn

碧海泛春潮
(云胜福袋蒸七星斑)
with black fungus, luffa melon & prosperity bag

雄心展宏图
(豉油皇干煎九节虾)
pan-fried large prawn
with chef's special sauce

江山红万年
(客家腊味砵仔饭)
steamed rice with waxed meat
hakka style

春晖盈大地
(润喉桃胶炖海底椰)
double-boiled peach resin
with sea coconut

黄金聚满堂
(米网年糕条)
deep-fried 'nian gao'

RM 2,888

每席供十位/ per table of 10 pax

新年齐捞生
(白松露软壳蟹传统捞生)
soft shell crab & white truffle traditional yee sang

丰年呈喜报
(泰式大煲金钱勾翅)(每人每)
claypot thai style coral shark's fin
(individual serving)

花开春富贵
(原粒3头鲍鱼伴石玉)
braised whole 3-head abalone with beancurd

喜盈幸福家
(港式沙皮乳猪)
roast suckling pig hong kong style

碧海泛春潮
(客家蒸笋壳鱼)
steamed 'soon hock' with hakka style

新春喜洋洋
(香港润肠瓦煲腊味饭)
charcoal flamed claypot rice with waxed meat
& hong kong chinese liver sausage

春晖盈大地
(杨枝甘露)
chilled mango cream with sago

步步又高升
(三层炸年糕)
deep-fried 'nian gao'
with yam & sweet potato

港城 宗城酒家



ORIENTAL TREASURE

ORIENTAL
GROUP

RM 3,688

每席供十位/ per table of 10 pax

新年齐捞生
(雪梨银针鱼白松露传统捞生)
silver fish, white truffle & snow pear
traditional yee sang

丰年呈喜报
(鲨鱼骨炖中鲍翅)(每人每)
double-boiled superior shark's fin with fish maw
in shark's bone soup (individual serving)

春风聚福气
(顺德浓汁原粒2头鲍鱼)
braised whole 2-head abalone shunde style

合家乐安康
(鸿运葡式乳猪伴冻柠汁)
roast suckling pig - finest macau style
served with chilled citrus juice

碧海泛春潮
(广西豆腐卜云胜蒸东星斑)
steamed coral trout with guangxi style
stuffed beancurd puff & luffa melon

春早福满门
(姜葱明虾焖伊面)
braised ee-fu noodles with king prawn

富贵美好年
(冰镇人参雪花燕)
chilled snow swallow with ginseng

步步年年高
(灯影南瓜豆沙球伴酥皮年糕)
'dang ying' red bean pumpkin ball with banana
& deep-fried 'nian gao'

• RM 1,588 套餐只限堂享用 • RM 1,588 set menu is for hall dine-in only
• 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

1st Floor, The Sphere, Bangsar South City, KL. Tel: 03-2242 2382



more info