



# 春节佳肴个人套餐

CHINESE NEW YEAR INDIVIDUAL MENU



**RM 188**

每位/ per person

人过富裕年

(上珍焗酿蟹盖)

baked seafood in crabshell with cheese

福气喜洋洋

(鲍参翅肚佛跳墙)

monk jump over the wall

壮志展宏图

(广西豆卜墨汁丸蒸鲈鱼)

steamed cod fish with squid ball  
& guangxi style stuffed beancurd puff

春天庆丰收

(马安煎西班牙猪扒)

pan-fried iberico pork chop

新春新气象

(客家腊味砵仔饭)

steamed rice with waxed meat hakka style

四海庆阳春

(润喉桃胶蜜炖海底椰)

chilled peach resin with sea coconut

**RM 268**

每位/ per person

百花开锦绣

(杨枝汁脆鲈鱼)

deep-fried cod fish with pomelo sauce

万事亨通年

(泰式中鲍翅)

claypot thai style superior shark's fin

春辉迎大地

(顺德浓汁原粒3头鲍鱼伴花菇富豪豆腐)

braised whole 3-head abalone  
with 'fatt choy' beancurd & mushroom

凤舞报春晓

(润烧bb乳鸽风味蔬)

roast baby pigeon with garden salad

新春喜洋洋

(鹅肝蒜香炒饭)

garlic fried rice topped with foie gras

春到庆团圆

(万星甫冻)

lemongrass jelly

**RM 368**

每位/ per person

和谐世间春

(天妇罗鲍鱼鳗鱼卷)

stuffed abalone with unagi tempura

丰年呈喜报

(鲨鱼骨中鲍翅)

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

年年‘鲍’有余

(蚝皇浓汁原粒2头鲍鱼)

braised whole 2-head abalone with oyster sauce

春风聚福气

(剁椒粉丝蒸日本大扇贝)

steamed japanese scallop  
with glass noodles & minced chili

足食丰衣年

(家乡台湾荞麦面)

stir-fried buckwheat noodles  
with pork, mushrooms & anchovies

缤纷多彩年

(缤纷香茅燕窝冻)

bird's nest lemongrass infusion  
with basil seeds & mixed fruits

• 由两位起 • Minimum 2 persons

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

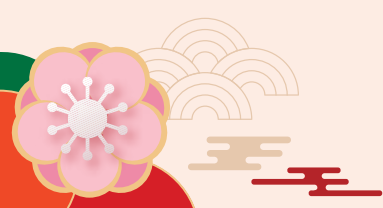
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge

• 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 Luxe, 1 Utama Shopping Centre (New Wing), PJ. Tel: 03-7731 8331**



more info



**RM 628**

供四位用/ per table of 4 pax

新年喜讯多

(三文鱼软壳蟹传统捞生)

salmon & soft shell crab traditional yee sang

丰年呈喜报

(鲨鱼骨鲜花胶炖汤) (每人每)

double-boiled fresh fish maw in shark's bone soup (individual serving)

幸福乐无边

(顺德头菜蒸深海龙趸)

steamed deep-sea garoupa  
with preserved vegetables shunde style

财神跟着你

(海参扣元蹄)

braised pork trotter with sea cucumber

新春喜洋洋

(虾仁肉碎茄子捞生面)

braised egg noodles with prawn, minced meat & eggplant

四海庆阳春

(润喉桃胶蜜炖海底椰)

chilled peach resin with sea coconut

**RM 988**

供六位用/ per table of 6 pax

新年齐捞生

(大鱼小鱼传统捞生)

salmon & anchovies traditional yee sang

财运通四海

(高汤竹笙菜胆凤展翅) (每人每)

double-boiled shark's fin stuffed in chicken wing  
with superior soup (individual serving)

新岁多吉庆

(酥炸上海小黄鱼)

deep-fried yellow corvina

和睦又生财

(蚝皇原粒5头鲍鱼伴发财富豪豆腐)

braised whole 5-head abalone & 'fatt choy' beancurd with oyster sauce

新春喜事多

(怀乡水晶走地鸡皇伴盐香姜茸饭)

steamed crystal free-range chicken & ginger rice

春到庆团圆

(万星甫冻)

lemongrass jelly

• 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

**RM 1,888**

每席供十位/ per table of 10 pax

### 玉兔齐捞生

(三文鱼脆鱼皮传统捞生)

salmon & crispy fish skin traditional yee sang

### 玉兔踏春来

(鲍参翅肚佛跳墙) (每人每)

monk jump over the wall (individual serving)

### 年年都得余

(鲜竹云耳蒸深海龙趸鱼)

steamed deep-sea garoupa  
with fresh beancurd skin & black fungus

### 春晓一声鸣

(顺德水晶走地鸡皇)

steamed crystal free-range chicken shunde style

### 玉兔报吉祥

(发财蚝土聚宝盆)

braised chinese cabbage with dried oyster,  
beancurd puff, mushroom 'fatt choy' treasure

### 天地共长春

(客家腊味砵仔饭)

steamed rice with waxed meat hakka style

### 四海庆阳春

(润喉桃胶蜜炖海底椰)

chilled peach resin with sea coconut

### 黄金聚满堂

(莲蓉窝饼伴日本麻糍)

chinese pancake with lotus paste  
& japanese peanut mochi

**RM 2,688**

每席供十位/ per table of 10 pax

### 金兔齐捞生

(三文鱼软壳蟹传统捞生)

salmon & soft shell crab traditional yee sang

### 金兔踏春来

(泰式中鲍翅) (每人每)

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

### 金兔报吉祥

(台山鲜鲍鱼海浪泡七星斑)

steamed garoupa with fresh abalone, luffa melon  
& squid ball taishan style

### 宝猪带喜来

(炭烧西班牙排骨伴冻柠汁)

charcoal grilled iberico pork ribs served with chilled citrus juice

### 吉祥又如意

(豉油皇原只大生虾)

pan-fried fresh water prawn with superior soy sauce

### 年丰人增寿

(顺德稻香砵仔饭)

steamed rice with waxed meat & yam shunde style

### 新春贺喜庆

(缤纷香茅燕窝冻)

bird's nest lemongrass infusion with basil seeds & mixed fruits

### 步步又高升

(三层炸年糕)

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



元城酒家

YUAN ROOM

ORIENTAL

**RM 3,388**

每席供十位/ per table of 10 pax

### 锦绣齐捞生

(白松露软壳蟹传统捞生)

white truffle & soft shell crab traditional yee sang

### 丰年呈喜报

(白雪蟹肉烩官燕) (每人每)

braised bird's nest with crab meat (individual serving)

### 包你发大财

(顺德浓汁原粒2头鲍鱼)

braised whole 2-head abalone with shunde style

### 黄金庆有余

(清蒸大笋壳鱼)

steamed 'soon hock' with superior soy sauce

### 凤舞报春晓

(润烧bb乳鸽风味日本冰菜)

roast baby pigeon with japanese icy vegetable

### 双星七巧逢

(香港润肠瓦煲腊味饭)

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

### 财富排成排

(牛油果露)

chilled avocado cream

### 黄金富万两

(灯影南瓜豆沙球伴马蹄桂花糕)

'dang ying' red bean pumpkin ball with banana  
& water chestnut osmanthus jelly cake

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