

春节佳肴

CHINESE NEW YEAR DELICACIES





可选以下捞生 Yee Sang Varieties:

传统 traditional

蔬菜 modern vegetables

*须另加 add on charges RM 20(中M) | RM 30(大L)

	中M	大L
脆金菇 golden crispy enoki mushrooms	RM 98	RM 128
银针鱼 silver fish	RM 108	RM 138
脆鱼皮 crispy fish skin	RM 118	RM 148
三文鱼 salmon	RM 128	RM 158
软壳蟹 soft shell crab	RM 128	RM 158
大鱼小鱼 salmon & anchovies	RM 128	RM 158
鲜虾三文鱼 salmon & prawns	RM 128	RM 158
西班牙猪中肉 grilled iberico pork neck	RM 128	RM 158
另加配料 Side Order	每碟	Per Portion
薄脆 crispy cracker 脆金菇 golden crispy enoki mushrooms 雪梨 snow pear 珍鲍片 pacific clams 白松露 white truffle 银针鱼 silver fish 脆鱼皮 crispy fish skin 海蜇 ielly fish		RM 6 RM 20 RM 25 RM 30 RM 30 RM 32 RM 32 RM 40
jelly fish 三文鱼		RM 40
salmon 软壳蟹		RM 42
soft shell crab		RM 42
西班牙猪中肉 grilled iberico pork neck		RM 42



玉兔喜迎春

(千岛吉利河生虾) fresh water prawn with golden sauce RM 38 ^{每位/ per pax} 两位起/min 2 pax

金银遍满堂

(惠州肉碎蒸猪婆参) steamed sea cucumber with minced meat RM 43 每位/per pax 两位起/min 2 pax

福随新岁至

(干贝锅塔明灯豆腐) braised stuffed beancurd with dried scallop RM 48 每份/ per portion

年年如意春

(台湾豆酥三宝炒饭) fried rice with waxed meat & minced soy bean RM 48 每份/per portion

金玉又满堂

(上珍拉丝大扇贝) baked scallop with cheese RM 48 每位/per pax 两位起/min 2 pax

百年仙果汤

(菌菇鸡炖养生汤) double-boiled chicken with mushrooms nourishing soup RM 78 每位/per pax

龙马壮精神

(野菌黑椒炭烧皇子鸭) bbq baby duck with wild mushroom & black pepper RM 90 每只/each

新岁多吉庆

(原粒4头鲍鱼伴酿日本南瓜) braised whole 4-head abalone served with stuffed japanese pumpkin RM 118 每位/per pax

丰年呈喜报

(碧玉蚝油走地鸡) steamed chicken with vegetables & oyster sauce RM 168 每只/each

好事又发财

(上海南乳发财原只猪手) braised whole pork trotter with 'fatt choy' & preserved beancurd RM 188 每份/ per portion

和谐世间春

(堂煮红烧大鲍翅) braised supreme shark's fin RM 228 每位/ per pax

年年庆有余

(古法蹄根焖野生黄皮老虎斑) braised tiger garoupa with shank's tendon traditional style RM 380 每条/each



新年喜讯多

(日本冰菜伴葡国沙律带子) pan-fried scallop with salad & japanese icy vegetable

金钱展翅来

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

平安吉祥年

(马安煎西班牙猪扒) pan-fried iberico pork chop

包你发大财

(原粒4头鲍鱼扣日本花菇) braised whole 4-head abalone with japanese mushroom

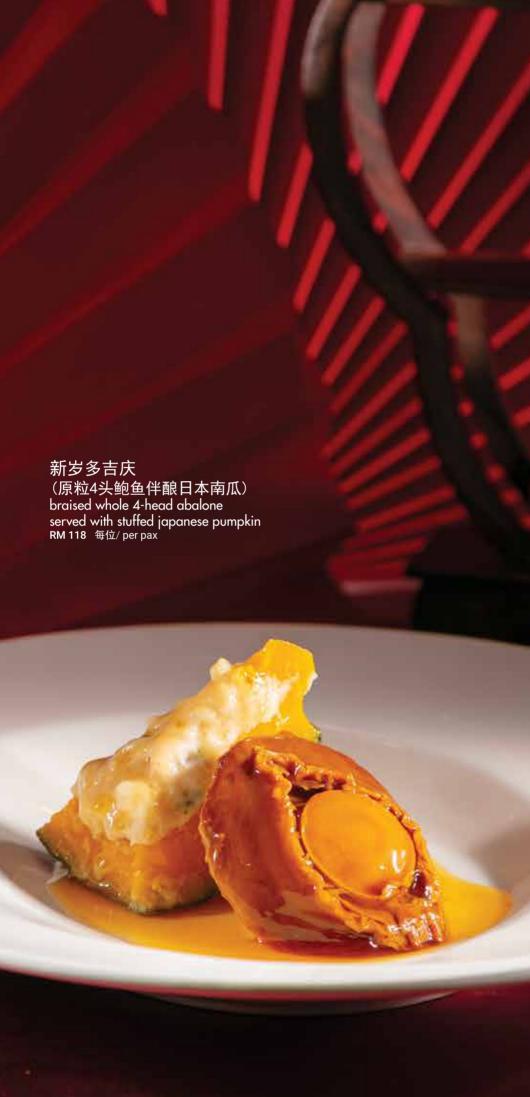
子孙嘻哈笑

(虾球焖面卜) braised egg noodles with prawn

新春贺喜庆

(万星甫冻) lemongrass jelly

RM 188



财源广进包

(黑松露加拿大带子伴话梅番茄) canada scallop with black truffle & preserved tomato

富贵三春景

(泰式煲仔勾翅) claypot thai style coral shark's fin

财源通四海

(酥姜炸黄金骨) fragrant pork ribs with ginger chips

玉兔喜迎春

(千岛吉利河生虾) fresh water prawn with golden sauce

足食丰衣年

(港式鸳鸯米)

fried glass noodles & rice vermicelli with minced meat & preserved vegetable

甜蜜过新年

(山洛芦荟冻) chilled aloe-vera & dried longan

RM 238



和睦可生财

(香芒船味噌焗鳕鱼) baked cod fish with miso sauce in mango boat

新春好运来

(海口椰皇中鲍翅) braised superior shark's fin in coconut

富贵珠宝袋

(红酒香骨枝) deep-fried spare rib with red wine sauce

金玉又满堂

(上珍拉丝大扇贝) baked large scallop with cheese

金牌万里春

(姜葱明虾焖伊面) braised ee-fu noodles with king prawn, ginger & spring onion

甜蜜又圆满

(冰镇人参雪花燕) snow swallow with ginseng

RM 288



玉兔喜迎春 (千岛吉利河生虾) fresh water prawn with golden sauce RM 38 每位/ per pax 两位起/min 2 pax

金银满华堂

(三喜对艳带子拼) three scallop treasures

丰年呈喜报

(原粒5头鲍鱼佛跳墙) whole 5-head abalone monk jump over the wall

包你发大财

(豉油皇干煎原只大生虾) pan-fried whole fresh water prawn with chef's special sauce

祥和幸福家

(多吉多利焗鳕鱼) baked cod fish with pomelo sauce in whole orange

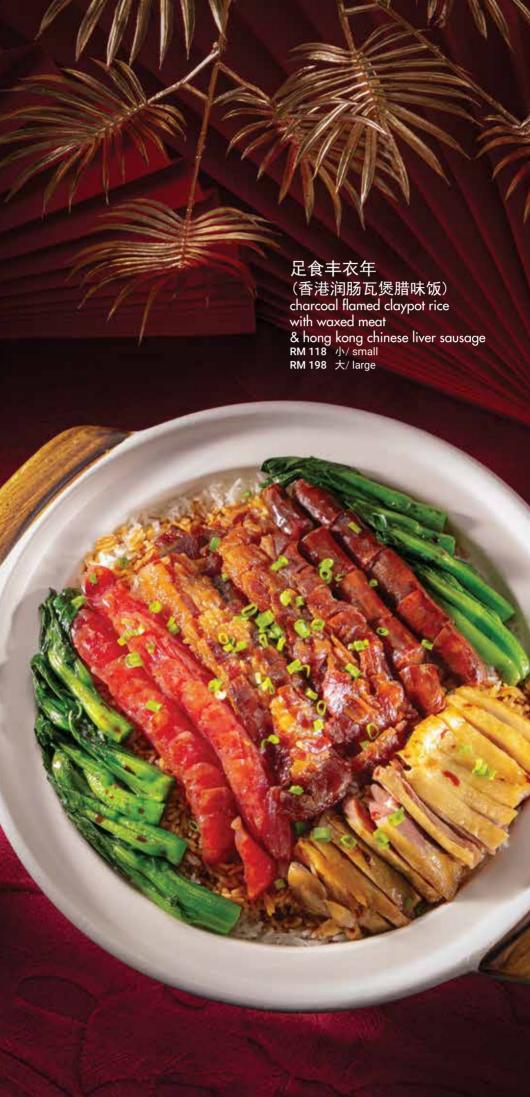
玉龙戏千湖

(腊味三宝炒饭) fried rice with waxed meat

甜蜜迎新春

(冰镇茶皇蜜梨) chilled hasma in snow pear

RM 368



百花开锦绣

(法式煎鹅肝) pan-fried foie gras

迎春燕语巧

(清汤大鲍翅) double-boiled supreme shark's fin

年年'鲍'有余

(顺德浓汁原粒3头鲍鱼伴明灯石玉) braised whole 3-head abalone with stuffed beancurd shunde style

财源通四海

(炭烧皇子鸭肶伴日本风味冰菜) bbg baby duck drumstick & japanese icy vegetable

丰收庆团圆

(明虾球鸿图面) braised egg noodles with king prawn

甜蜜又圆满

(冰镇人参雪花燕) snow swallow with ginseng

RM 468



新年齐捞生

(三文鱼传统捞生) salmon traditional yee sang

福气喜洋洋

(泰式煲仔勾翅) (每人每) claypot thai style coral shark's fin soup (individual serving)

玉兔庆有余

(古早味蒸深海龙趸) steamed deep-sea garoupa traditional style

玉兔喜迎春

(千岛吉利河生虾) fresh water prawn with golden sauce

福满人间门

(炭烧猪中肉伴生炒糯米饭) charcoal grilled iberico pork neck & fried glutinous rice

春来瑞雪里

(桃胶雪梨白玉丹) chilled peach resin in snow pear

RM 698

供四位用/ per table of 4 pax (只限堂享用/ For hall dine-in only)



新年齐捞生

(三文鱼脆鱼皮传统捞生) salmon & crispy fish skin traditional yee sang

金钱展翅来

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

凤舞报春晓

(碧玉蚝油走地鸡) steamed chicken with vegetables & oyster sauce

天下乐相融

(清蒸笋壳鱼) steamed 'soon hock' with superior soy sauce

新岁多吉庆

(照烧杏鲍菇伴虾球) fried prawn with pearl mushroom & vegetables

春天庆丰收

(香芋腊味珍珠饭) steamed glutinous rice with waxed meat & yam

甜蜜过新年

(山洛芦荟冻) chilled aloe-vera & dried longan

黄金聚满堂

(日本麻糍伴陈皮马来糕) japanese peanut mochi & steamed malay cake with tangerine peel

RM 1,588

每席供十位/ per table of 10 pax (只限堂享用/ For hall dine-in only)



锦绣齐捞生

(原粒鲍鱼传统捞生) whole abalone traditional yee sang

百年仙果汤

(野菌鸡炖金勾翅) (每人每) double-boiled coral shark's fin with wild mushroom & chicken (individual serving)

年年庆有余

(潮汕泡萝卜蒸深海杉斑) steamed ocean garoupa with preserved radish

万户庆丰年

(金粟吊烧伦敦鸭) roast london duck with sweet corn

子孙嘻哈笑

(香茅粉丝九节虾) large prawn with glass noodles & lemongrass

农家福降多

(腊味三宝砵仔饭) steamed rice with waxed meat

新春贺喜庆

(六宝炖桃胶海底椰) double-boiled peach resin with sea coconut

黄金遍满堂

(擂沙汤丸伴黄金一口包) glutinous rice dumpling & steamed pumpkin bun

RM 1,988

每席供十位/ per table of 10 pax (只限堂享用/ For hall dine-in only)



欢乐齐捞生

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

佳节喜相逢

(海口椰皇烩官燕)(每人每) bird's nest with seafood in fragrant coconut (individual serving)

神州万载春

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

年年庆有余

(古法蹄根焖野生黄皮老虎斑) braised tiger 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

家兴喜事多

(鱼翅卤肉油渣捞面卜) braised egg noodles with shark's fin & pork lard cracker

甜蜜又圆满

(冰镇人参雪花燕) snow swallow with ginseng

步步年年高

(三层炸年糕)

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

RM 2,588



玉兔齐捞生

(西班牙猪中肉银针鱼传统捞生) grilled iberico pork neck & silver fish traditional yee sang

福气喜洋洋

(鲜蟹肉泰式中鲍翅) (每人每) claypot thai style superior shark's fin & crab meat soup (individual serving)

神州万载春

(原粒4头鲍鱼伴石玉) braised whole 4-head abalone with beancurd

黄金笑哈哈

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

盛世拓财源

(清蒸野生黄皮笋壳) steamed 'soon hock' with superior soy sauce

足食丰衣年

(姜葱明虾焖生面) braised egg noodles with king prawn, ginger & spring onion

春到庆团圆

(桃胶雪耳万寿果) double-boiled peach resin with snow fungus & papaya

黄金富万両

(椰丝蒸年糕) steamed 'nian gao' with shredded coconut

RM 2,988



金兔齐捞生

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

丰年呈喜报

(堂煮红烧大排鲍翅)(每人每) braised supreme shark's fin (individual serving)

感世千家乐

(原粒3头鲍鱼伴日本花菇) braised whole 3-head abalone with japanese mushroom

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

祥龙贺新春

(陈皮姜丝蒸花尾斑) steamed garoupa with tangerine peel & shredded ginger

足食丰衣年

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

春到庆团圆

(雪梨白玉丹) double-boiled snow pear with sea coconut

黄金聚满堂 (三层炸年糕)

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

RM 3,888



合家齐捞生

(软壳蟹白松露传统捞生) soft shell crab & white truffle traditional yee sang

福随新岁至

(肘子片马来鸡炖大鲍翅) (每人每) double-boiled supreme shark's fin with yunnan ham & chicken (individual serving)

黄金重万両

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

有余又生财

(清蒸东星斑) steamed coral trout with superior soy sauce

年年如意春

(杭州龙井大明虾球) stir-fried king prawns with longjing tea

足食丰衣年

(稻香腊味炭烧皇子鸭) fried glutinous rice & bbg baby duck

岁岁春光好

(杏汁炖官燕) double-boiled bird's nest in almond soup

黄金聚满堂

(三层炸年糕)

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

RM 4,988



新年齐捞生

(三文鱼传统捞生) salmon traditional yee sang

百年仙果汤

(菌菇鸡炖养生汤) (每人每)
double-boiled chicken with mushrooms nourishing soup (individual serving)

福禄寿聚宝

(金装鲍鱼海味盘菜)
royal ancient recipe seafood treasures

配料: 鲍鱼、日本干贝、海参、花胶、鱼鳔、鲮鱼球、章鱼、鹅掌、烧肉、虾球、鸡、烧鸭、冬菇、豆根、津白、芋头、生葱 ingredient: abalone, japanese dried scallop, sea cucumber, fish maw, dace fish ball, cuttlefish, goose web, roast pork, prawn, kampung chicken, roast duck, mushroom, gluten, 'tienjun' cabbage, yam & spring onion

玉龙戏千湖

(酸菜泡椒蒸深海龙趸) steamed deep-sea garoupa with pickled vegetables

江山红万年

(客家腊味砵仔饭) steamed rice with waxed meat hakka style

黄金聚满堂

(三层炸年糕)

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

RM 1,988

每席供十位/ per table of 10 pax 请提前一天预订/ One (1) day advanced order is required

KUALA LUMPUR

陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

陽城東宴樓 NOBLE HOUSE EAST

Off Jalan Imbi | 603 2145 8822

NOBLE Q

Off Jalan Imbi | 603 2145 8822

宋城酒家 ORIENTAL TREASURE

The Sphere, Bangsar South | 603 2242 2382

新城酒家 ORIENTAL LANDMARK

Intermark Mall | 603 2181 8228

港城酒家 ORIENTAL STAR

EkoCheras Mall | 603 9134 8488

名城酒家 THE MING ROOM

Bangsar Shopping Centre | 603 2284 8822

滿漢城酒家 THE HAN ROOM

The Gardens Mall | 603 2284 8833

如意 RUYI

Bangsar Shopping Centre | 603 2083 0288

御 YU

The Gardens Mall | 603 2202 2602

PETALING JAYA

大港城酒家 ORIENTAL PAVILION

PJ 33, Sec 13 | 603 7956 9288

君城酒家 ORIENTAL SUN

Sunway Pyramid Mall | 603 5611 1138

大陽城酒家 NOBLE MANSION

Plaza 33, Sec 13 | 603 7932 3288

唐城酒家 TANG ROOM

The Starling Mall | 603 7733 9866

元城酒家 YUAN ROOM

1 Utama Shopping Centre | 603 7731 8331

NOBLE M

Plaza 33, Sec 13 | 603 7931 8633

海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633

