



个人佳肴套餐 Extraordinaire Individual Sets

RM 188

每位/ per person

多吉多利挪威樱桃鱼
Deep-fried Norwegian Cherry Barb Fish
with Pomelo Sauce in Whole Orange

干贝花胶滋补炖汤
Double-boiled Fish Maw & Dried Scallop
Nourishing Soup

原粒5头鲍鱼扣海参
Braised Whole 5-head Abalone
with Sea Cucumber

将军西班牙猪扒
Pan-fried Iberico Pork Chop

豉油皇原只生虾砵仔饭
Steamed Rice
with Whole Fresh Water Prawn

山洛芦荟冻
Chilled Aloe-vera with Dried Longan

RM 238

每位/ per person

么么袋软壳蟹
Soft Shell Crab in Money Bag

原粒5头鲍鱼纸锅海味汤
Double-boiled Whole 5-head Abalone
& Dried Seafood Soup in Paper Wok

红酒香骨枝
Deep-fried Spare Rib with Red Wine Sauce

黄金葱爆九节虾
Salted Egg Yolk Large Prawn

姜茸鳧鱼过桥米粉
Rice Noodles
with Cod Fish & Minced Ginger
in Superior Soup

万星甫冻
Lemongrass Jelly

RM 278

每位/ per person

芥辣麻酱豆酥脆生蚝
伴日本冰菜
Deep-fried Oyster with Wasabi Sesame Sauce
& Japanese Icy Vegetable

鲨鱼骨干贝炖鲜花胶
Double-boiled Fresh Fish Maw
& Dried Scallop in Shark's Bone Soup

原粒3头鲍鱼伴日本花菇
Braised Whole 3-head Abalone
with Japanese Mushroom

怀旧经典原只大生虾
Whole Large Fresh Water Prawn
Traditional Style

太公家常炒饭
Egg Fried Rice with Roast Pork, French Bean,
Preserved Vegetables & Peanuts

冰镇人参雪花燕
Snow Swallow with Ginseng

RM 398

每位/ per person

黑松露煎酿北海道带子皇
Stuffed Hokkaido Scallop with Black Truffle

海口椰皇烩官燕
Braised Bird's Nest Soup with Seafood
in Coconut

原粒2头鲍鱼伴鹅掌
Braised Whole 2-head Abalone
with Goose Web

酥炸小黄花鱼
Deep-fried Yellow Corvina

金牌福建面
Fried Noodles Hokkien Style

富士苹果冰镇天山雪莲
Chilled Fuji Apple with Snow Jelly, Gingko,
Fresh Lily Bulb & Red Date

特别精选佳肴套餐 Special Selection Menu

RM 1,288

供六位用 / for 6 pax

法式煎鹅肝
Pan-fried Foie Gras

原粒5头鲍鱼纸锅海味汤 (每人每)
Double-boiled Whole 5-head Abalone & Dried Seafood Soup in Paper Wok (Individual Serving)

古法蹄根焖深海龙趸
Braised Deep-sea Garoupa with Shank's Tendon Traditional Style

千岛吉利河生虾
Fresh Water Prawn with Golden Sauce

黑松露西班牙排骨蒸饭
Steamed Rice with Black Truffle & Iberico Pork Ribs

山洛芦荟冻
Chilled Aloe-vera with Dried Longan

经典佳肴套餐 Special Gourmet Sets

RM 1,588

每席供十位 / per table of 10 pax

怀旧四小碟

Noble Mansion's Four Treasures

滋味素生根 Stir-fried Vegetarian Abalone

怀旧叉烧盏 BBQ Pork Bun in Filo Pastry

网油春卷 Five Spices Crispy Pork Roll

荔枝虾丸 Lychee Prawn Ball

玉带蟹肉海皇羹

Braised Scallop with Crab Meat & Seafood Bisque

南京盐水菜园鸡

Nanjing Style Village Chicken

陈皮豉汁花胶蒸杉斑

Steamed Ocean Garoupa with Fish Maw,

Tangerine Peel & Black Bean Sauce

照烧明虾球鲜鲍鱼

Fried Fresh Abalone with King Prawn Teriyaki Sauce

花莲卤肉大砵饭

Steamed Rice with Taiwanese Braised Pork

红莲甜蜜影

Double-boiled Honeydew with Snow Fungus

日本麻糍伴芝麻南瓜饼

Japanese Peanut Mochi

& Red Bean Paste with Pumpkin Pancake

RM 1,988

每席供十位 / per table of 10 pax

杏仁素芳片皮鸭

Peking Duck & stuffed Beancurd Skin

with Almond Prawn Paste

原粒5头鲍鱼滋补炖汤 (每人每)

Double-boiled Whole 5-head Abalone Nourishing Soup
(Individual Serving)

炭烧西班牙排骨伴冻柠汁

Charcoal Grilled Iberico Pork Ribs

served with Chilled Citrus Juice

清蒸原条笋壳鱼

Steamed Whole 'Soon Hock' with Superior Soy Sauce

芹香炒鸭柳

Fried Duck Meat with Celery

金稻蒸河生虾

Steamed Glutinous Rice with River Fresh Water Prawn

山洛芦荟冻

Chilled Aloe-vera with Dried Longan

千层马来糕伴芝麻南瓜饼

Thousand Layered Cake

& Red Bean Paste with Pumpkin Pancake

RM 2,588

每席供十位 / per table of 10 pax

带子三宝拼

Scallop Three Treasures

葡国沙律带子 Baked Scallop with Salad

金荀汁带子饼 Scallop Cake with Carrot Sauce

黑松露带子盏 Black Truffle Scallop in Filo Pastry

鲨鱼骨干贝炖鲜花胶汤 (每人每)

Double-boiled Fresh Fish Maw

& Dried Scallop in Shark's Bone Soup (Individual Serving)

原粒5头鲍鱼伴海参

Braised 5-head Abalone with Sea Cucumber

明炉吊烧伦敦鸭

Roast London Duck

顺德人家蒸大盘鱼

Steamed Ocean Garoupa with King Prawn, Stuffed Clam,

Squid Ball & 'Seng Kwa' in Casserole Shunde Style

油渣冬菇肉碎捞全蛋面

Egg Noodles with Minced Meat, Mushroom & Crispy Lard

雪梨海底椰桃胶冻

Chilled Peach Resin with Sea Coconut & Snow Pear

陈皮马来糕伴擂沙汤丸

Malay Cake with Tangerine Peel

& Glutinous Rice Dumpling with Sesame Seed

大陽城酒家
NOBLE MANSION

● 不接受任何礼券和折扣 ● Not applicable with vouchers & further discount
● 不可换取港城会员积分 ● Not applicable for Oriental Cuisine Club earning of point
● 菜肴可能会根据食材的供应情况进行更换 ● Dishes may be substituted subject to availability of ingredients.
● 菜单价格须另加 6% SST 和 10% 服务费 ● Prices subject to 6% SST & 10% Service Charge

Level 1 Podium, Plaza 33, Seksyen 13, PJ. Tel: 03-7932 3288

经典佳肴套餐 Special Gourmet Sets

RM 3,388

每席供十位 / per table of 10 pax

法式鹅肝伴意大利大啡菇
Pan-fried Foie Gras with Portobello Mushroom

白雪蟹肉干贝烩官燕 (每人每)
Braised Bird's Nest with Crab Meat & Dried Scallop Bisque (Individual Serving)

鸿运葡式乳猪伴冻柠汁
Roast Suckling Pig-Finest Macau Style served with Chilled Citrus Juice

龙船猪婆参伴西兰花
Braised Whole Stuffed Sea Cucumber & Broccoli

酸菜煮七星斑
Boiled Coral Garoupa with Preserved Vegetable

太公家常炒饭
Egg Fried Rice with Roast Pork, French Bean, Preserved Vegetables & Peanuts

冰镇人参雪花燕
Snow Swallow with Ginseng

南山猪仔寿包
Longevity Piglet Bun

RM 4,988

每席供十位 / per table of 10 pax

堂灼澳洲龙虾伴澳洲带子
Poached Australian Lobster & Australian Scallop

醋汁百花酿蟹钳
Deep-fried Crab Claw with Vinegar

顺德浓汁原粒2头鲍鱼
Braised Whole 2-head Abalone Shunde Style

锦绣红袍
BBQ Suckling Pig with Buttery Buns

客家蒸原条黄皮笋壳鱼
Steamed Whole 'Soon Hock' Hakka Style

椒盐乳猪件 (二度)
Salt & Pepper Piglet Meat (2nd Course)

鹅肝蒜香炒饭
Garlic Fried Rice topped with Foie Gras

大吉大利伴官燕
Golden Pudding with Bird's Nest in Whole Orange

竹炭流沙包
Charcoal Custard Bun