



唐城酒家
TANG ROOM



经典午市

个人套餐

Extra Value Individual Lunch Set

RM49 per pax / 每位

四川海鲜酸辣羹

size chuan hot & sour seafood bisque

或
OR

RM59 per pax / 每位

鲍鱼仔滋补炖汤

double-boiled baby abalone nourishing soup

或
OR

RM69 per pax / 每位

鲨鱼骨鲜花胶炖汤

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

至少两位至三位
min 2 - 3 pax

每周经典菜
weekly specials

至少四位至五位
min 4 - 5 pax

每周经典菜
weekly specials

+

点心拼盘2款
dim sum platter

至少六位至八位
min 6 - 8 pax

每周经典菜
weekly specials

+

点心拼盘2款
dim sum platter

+

黄金脆鱼皮
salted egg yolk fish skin

+

麦香秀珍菇
fragrant oats pearl mushroom

至少九位至十二位
min 9 - 12 pax

每周经典菜
weekly specials

+

点心拼盘3款
dim sum platter

+

黄金脆鱼皮
salted egg yolk fish skin

+

麦香秀珍菇
fragrant oats pearl mushroom

+

怪味婆罗洲带子
poached scallop with okra
in chef's special sauce

每周经典菜 Weekly Specials

Week 1

手扒鸡伴杨枝配
deep-fried shatin chicken
with mango & pomelo

虾子三菇炒芥兰
stir-fried 'kai lan'
with mushrooms & shrimp roe

顺德肉碎碎仔饭
steamed rice with minced meat shunde style

Week 2

惠式焗白吞拿鱼
baked white tuna
with special sauce

金银蛋苋菜
spinach with three varieties eggs

凤爪排骨碎仔饭
steamed rice with pork ribs
& chicken feet

Week 3

马安煎西班牙猪扒
pan-fried iberico pork chop

XO翡翠炒鲍丝
stir-fried mixed vegetables
with shredded abalone & xo sauce

北菇滑鸡腊肠碎仔饭
steamed rice with chicken,
chinese sausage & mushroom

Week 4

蒜茸粉丝蒸鲜鲍鱼
steamed fresh abalone
with glass noodles & garlic

湖南腊肉炒桂豆
stir-fried french bean
with hunan waxed meat

三菇松子碎仔饭
steamed rice with mushrooms & pine nuts

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

S232-236, Level 2,
The Starling Mall, PJ
603 7733 9866



more info

个人佳肴套餐 Extraordinaire Individual Sets

RM 158

每位/ per person

杨枝汁脆鳕鱼
Deep-fried Cod Fish with Pomelo Sauce

鲜鲍鱼滋补炖汤
Double-boiled Fresh Abalone
Nourishing Soup

马安煎西班牙猪扒
Pan-fried Iberico Pork Chop

黄金葱爆九节虾
Salted Egg Yolk Large Prawn Medallions

三菇松子砵仔饭
Steamed Rice with Mushrooms
& Pine Nuts

山洛芦荟冻
Chilled Aloe-vera & Dried Longan

RM 188

每位/ per person

葡式焗生蚝伴桂花小番茄
Oyster Baked with Cheese
& Osmanthus Tomato

滋补鲜花胶干贝鸡炖汤
Double-boiled Chicken Nourishing Soup
with Dried Scallop & Fresh Fish Maw

顺德浓汁原粒5头鲍鱼
伴石玉
Braised Whole 5-head Abalone
with Beancurd Shunde Style

润烧BB乳鸽
Roast Baby Pigeon

曼谷咖喱龙趸砵仔饭
Bangkok Curry Steamed Rice
with Deep-sea Garoupa

桃胶炖海底椰
Chilled Peach Resin with Sea Coconut

RM 238

每位/ per person

黑松露野菌北海道带子皇
Hokkaido Scallop with Wild Mushroom
& Black Truffle

鱼骨花胶皇炖汤
Double-boiled Superior Fish Maw
in Fish Bone Soup

顺德浓汁原粒5头鲍鱼
伴鹅掌
Braised Whole 5-head Abalone
with Goose Web Shunde Style

酥炸小黄鱼
Deep-fried Yellow Corvina

豉油皇生虾仔砵仔饭
Steamed Rice with Fresh Water Prawn
Superior Soy Sauce

万星甫冻
Lemongrass Jelly

RM 298

每位/ per person

法式煎鹅肝
Pan-fried Foie Gras

海味一品炖汤
Double-boiled Dried Seafood
Treasures Soup

黄焖原粒3头鲍鱼伴石玉
Braised Whole 3-head Abalone
with Beancurd Imperial Sauce

蒜茸粉丝蒸大扇贝
Steamed Large Scallop
with Glass Noodles & Garlic

客家腊味砵仔饭
Steamed Rice with Waxed Meat
Hakka Style

冰镇人参雪花燕
Snow Swallow with Ginseng

特别精选佳肴套餐 Special Selection Menu

RM 488

供四位用 / for 4 pax

餐前两小食

Tang Room's Appetizers

泰式鲜鱿饼

Thai Style Cuttle Fish

罗吡脆腩肉

Crispy Pork Belly with Fruits Rojak

鲜鲍鱼滋补炖汤

Double-boiled Fresh Abalone Health Soup

鲜竹云耳蒸深海龙趸

Steamed Deep-sea Garoupa with Fresh Beancurd Skin & Black Fungus

京式酸辣九节虾

Hot & Sour Large Prawn

三菇松子砵仔饭

Steamed Rice with Mushrooms & Pine Nuts

山洛芦荟冻

Chilled Aloe-vera & Dried Longan

RM 788

供六位用 / for 6 pax

唐城三宝拼

Tang Room's Three Treasures

泰式生虾羹

Thai Style Fresh Water Prawn Bisque

客家蒸野果巴丁

Steamed Patin with Hakka Style

炭烧西班牙排骨之冻柠汁

Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

生虾头汤河粉

Fresh Water Prawn Head 'Hor Fun' in Superior Prawn Soup

山洛芦荟冻

Chilled Aloe-vera & Dried Longan

花心萝卜

Peanut Lava Carrot

经典佳肴套餐 Special Gourmet Sets

RM 1,488

每席供十位/ per table of 10 pax

霸王三式带子拼

Three Scallop Treasures

怪味婆罗洲带子

Scallop with Okra in Chef's Special Sauce

翡翠炒带子

Stir-fried Scallop with Vegetables

葡式芝士焗带子

Baked Scallop with Cheese Macau Style

龙皇蟹肉羹

Crab Meat & Crab Roe Bisque

顺德头菜竹枝蒸深海龙趸

Deep-sea Garoupa Steamed with Fresh Beancurd Skin

& Preserved Vegetable

炭烧西班牙排骨之冻柠汁

Charcoal Grilled Iberico Pork Ribs

served with Chilled Citrus Juice

原粒10头鲍鱼聚宝盆

Braised Whole 10-head Abalone in Treasures Bowl

姜葱明虾捞生面

Braised Egg Noodles with King Prawn, Ginger & Spring Onion

山洛芦荟冻

Chilled Aloe-vera & Dried Longan

绿茶香芋伴香滑糯米糍

Deep-fried Green Tea Yam Cake & Glutinous Rice Ball

RM 1,888

每席供十位/ per table of 10 pax

步步高升拼盒

Tang Room's Platter

杏仁芝士球

Crispy Cheese Ball with Almond

乌达鸡翼

Otak Chicken Wing

柚子麻酱什锦风味蔬

Garden Salad with Sesame Yuzu Dressing

蜜梨黄金耳鲜花胶炖汤 (每人每)

Double-boiled Fresh Fish Maw

with Yellow Fungus & Snow Pear Soup (Individual Serving)

广西豆卜蒸深海杉斑

Steamed Ocean Garoupa

with Guangxi Style Stuffed Beancurd Puff

顺德浓汁原粒5头鲍鱼伴石玉

Braised Whole 5-head Abalone with Beancurd Shunde Style

京式酸辣九节虾

Hot & Sour Large Prawn

客家水晶鸡伴盐香姜茸饭

Steamed Crystal Chicken & Ginger Rice

桃胶炖海底椰

Chilled Peach Resin with Sea Coconut

芝麻南瓜饼伴日本麻糍

Pumpkin Pancake with Red Bean Paste

& Japanese Peanut Mochi

RM 2,288

每席供十位/ per table of 10 pax

唐城三宝拼

Tang Room's Three Treasures

百花酿鱼鳔

Stuffed Fish Maw with Fish Paste

黑松露百合珍鲍贝

Pacific Clams & Lily Bulb with Black Truffle

芝士焗番茄盅

Baked Cheese in Tomato

鱼骨炖花胶皇汤 (每人每)

Double-boiled Superior Fish Maw in Fish Bone Soup (Individual Serving)

客家蒸笋壳鱼

Steamed 'Soon Hock' Hakka Style

柚子胡椒煎加拿大带子伴少爷花鸡

Pan-fried Canadian Scallop with Pomelo Pepper Sauce

Roast Spring Chicken Marinated with Special Soy Sauce

照烧鸡肫菇伴港芥兰

Stir-fried 'Kai Lan' with Apricot Mushroom

龙虾崙焖伊面

Braised Ee-fu Noodles with Lobster Meat

万星甫冻

Lemongrass Jelly

QQ水晶菓伴千层马来糕

QQ Crystal Mochi & Thousand Layered Cake

唐城酒家
TANG ROOM

● 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

2nd Floor, The Starling Mall, Damansara Uptown, PJ Tel: 03-7733 9866

经典佳肴套餐 Special Gourmet Sets

RM 2,688

每席供十位/ per table of 10 pax

精致五小碟

Tang Room's Five Treasures

四川辣子炒鸡丁 Sze Chuan Red Chili Chicken

蒜泥白花腩 Spicy Garlic Sauce Pork Belly

蟹展脆心球 Crab Meat & Meat Floss Panipuri

百香果带子盏 Scallop with Passion Fruit Dressing in Filo Pastry

麒麟凤尾虾 Golden Phoenix Prawn

原粒4头鲍鱼干贝鸡炖汤 (每人每)

Double-boiled Whole 4-head Abalone Soup with Dried Scallop & Chicken (Individual Serving)

清蒸西星斑

Steamed Garoupa with Superior Soy Sauce

黑松露龙船海参伴滋味粗虾丸

Braised Whole Sea Cucumber with Black Truffle & Prawn Ball

润烧BB乳鸽伴风味蔬

Roast Baby Pigeon & Garden Green Salad

鱼米之乡大锅饭

Shunde Fried Rice

冰镇人参雪花燕

Snow Swallow with Ginseng

芒果糯米糍伴双皮奶昔

Mango Mochi & Double Skin Milk

RM 3,288

每席供十位/ per table of 10 pax

沙当尼龙虾扒

Lobster Steak with Mushroom & Chardonnay Cream Sauce

原粒5头鲍鱼佛跳墙 (每人每)

Whole 5-head Abalone Monk Jump Over The Wall (Individual Serving)

锡烧鹅掌金针菇

Baked Goose Web with Enoki Mushrooms in Foil

陈皮姜丝蒸多宝鱼

Steamed Turbot with Tangerine Peel & Ginger

孜然烤西班牙排骨伴冻柠汁

Roast Iberico Pork Ribs with Cumin served with Chilled Citrus Juice

印尼咖哩生虾生面

Egg Noodles with Fresh Water Prawn Indonesian Style

燕窝牛油果露

Chilled Bird's Nest with Avocado Cream

天鹅酥

White Swan with Lotus Paste

唐城酒家
TANG ROOM

● 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

2nd Floor, The Starling Mall, Damansara Uptown, PJ Tel: 03-7733 9866