

个人佳肴套餐 Extraordinaire Individual Sets

RM 188

每位/per person

千岛奶油滋味鳕鱼 Cod Fish with Golden Sauce

鲜花胶滋补炖汤 Double-boiled Fresh Fish Maw **Nourishing Soup**

顺德原粒4头鲍鱼 伴日本花菇 Braised Whole 4-head Abalone with Japanese Mushroom Shunde Style

三椒松菇炒黑豚肉 Stir-fried Iberico Pork with Shimeji Mushroom & Capsicum

虾球焖伊面 Braised Ee-fu Noodles with Prawn

山洛芦荟冻 Chilled Aloe-vera & Dried Longan **RM 238**

每位/per person

橙盅焗鲈鱼 Cod Fish with Pomelo Sauce in Whole Orange

浮华鲍鱼羹 Abalone & Crab Meat Bisque

> 锅仔煎牛柳 Pan-fried Beef Fillet

怀旧喈喈九节虾煲 Claypot Traditional Aberdeen Sizzling Large Prawn

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

> 万星甫冻 Lemongrass Jelly

RM 338

每位/per person

黑松露北海道带子皇 Hokkaido Scallop with Black Truffle

滋补黑蒜鲜花胶炖汤 Double-boiled Fresh Fish Maw Nourishing Soup with Black Garlic

顺德原粒3头鲍鱼 伴日本花菇 Braised Whole 3-head Abalone with Japanese Mushroom Shunde Style

> 马安煎西班牙猪扒 伴萝卜糕 Pan-fried Iberico Pork Chop with Radish Cake

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

> 雪山杨枝甘露 Chilled Mango Cream with Sago & Ice Cream

RM 398

每位/per person

鹅肝煎鹅肝 Pan-fried Foie Gras with Portobello Mushroom

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

顺德原粒2头鲍鱼 伴西兰花 Braised Whole 2-head Abalone with Broccoli Shunde Style

润烧BB乳鸽风味日本冰菜 Roast Baby Pigeon with Japanese Icy Vegetable

印尼咖哩生虾伴脆花卷 Indonesian Style Fresh Water Prawn served with Fried Buns

杏仁露汤丸 Glutinous Rice Dumpling in Almond Soup

滿漢城酒家 THE HAN ROOM

由两位起 ● minimum 2 persons

● 不接受任何礼券和折扣 ● 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 ● 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

3rd Floor, The Gardens Mall, KL Tel: 03-2284 8833



特别精选佳肴套餐 Chef's Special Recommended Set

RM 688

供 四 位 用/for 4 pax

餐前两小食

The Han Room's Two Appetizers

炭烧西班牙猪中肉风味蔬

Charcoal Grilled Iberico Pork Neck & Garden Green

日本蟹虾枣

Deep-fried Shrimp Ball with Crab Stick

原粒带子蟹肉羹(每人每)

Whole Scallop & Crab Meat Bisque (individual serving)

黑松露脆皮烧鸡

Roast Chicken with Black Truffle

台山鲜鲍鱼蒸深海龙趸

Steamed Deep-sea Garoupa with Fresh Abalone Taishan Style

姜葱明虾焖伊面

Braised Ee-fu Noodles with King Prawn, Ginger & Spring Onion

雪山杨枝甘露

Chilled Mango Cream with Sago & Ice Cream

● 只限堂享用 ● For hall dine-in only

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滿漢城酒家 THE HAN ROOM







经典佳肴套餐 Special Gourmet Sets

RM 1,588

每席供十位/per table of 10 pax

至尊三元及第拼 The Han Room's Three Treasures 椒盐烟肉卷 Salt & Pepper Smoked Bacon Roll 绿乳汁脆虾球Wasabi Cream Prawn 银针鱼伴风味冰菜 Crispy Silver Fish & Refreshing Ice Vegetables

> 龙皇海味羹 Dried Seafood & Fish Maw Bisque

客家蒸野果巴丁 Steamed River Patin Hakka Style

当红炸子鸡 Roast Chicken with Prawn Cracker

包罗万有鲍鱼聚宝盆 Braised Abalone with Assorted Vegetables

> 宋嫂卤肉砵仔饭 Steamed Rice with Stewed Pork

> > 万星甫冻 Lemongrass Jelly

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/pertable of 10 pax

步步高昇三拼盘

The Han Room's Three Platter

日本蟹虾枣 Deep-fried Shrimp Ball with Crab Stick

蛋 黄 酱 蟹 展 焗 意 盏

Baked Crab Meat with Cheese in Filo Pastry 麻酱牛油果软壳蟹风味蔬

Soft Shell Crab with Sesame Dressing & Avocado Garden Green

原粒5头鲍鱼滋补炖汤(每人每)

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

台山鲜花胶蒸深海龙泵 Steamed Deep-sea Garoupa with Fresh Fish Maw Taishan Style

> 霸皇吊烧伦敦鸭 Roast London Duck

怀旧喈喈九节虾煲 Claypot Traditional Aberdeen Sizzling Large Prawn

> 香港润肠瓦煲腊味饭 Charcoal Flamed Claypot Rice

with Waxed Meat & Hong Kong Chinese Liver Sausage

富士山苹果炖桃胶 Double-Boiled Peach Resin with Fuii Apple

擂沙汤丸伴千层马来糕 Glutinous Rice Dumpling with Sesame Seed & Thousand Layered Cake

RM 2,488

每席供十位/per table of 10 pax

鹅肝酱片皮鸭 Peking Duck with Foie Gras Sauce

佛 垂 涎 (每人每)

Double-boiled Dried Seafood Soup (Individual Serving)

原粒3头鲍鱼伴西兰花 Braised Whole 3-head Abalone with Broccoli

普宁豆酱蒸七星斑 Steamed Coral Garoupa with Soy Bean Paste

鸭松生菜包(二度) Fried Minced Duck Meat served with Lettuce (2nd Course)

金稻蒸生虾 Steamed Fresh Water Prawn with Glutinous Rice

> 杨枝甘露 Chilled Mango Cream with Sago

竹炭流沙包伴桂花糕 Charcoal Custard Bun & Osmanthus Jelly

满漠城酒家 THE HAN ROOM

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RM 2,988

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黑松露北海道带子皇 Hokkaido Scallop with Black Truffle

鲨 鱼 骨 一 品 炖 汤 (每人每) Double-boiled Superior Shark's Bone Soup (Individual Serving)

青姜茸蒸笋壳鱼 Steamed 'Soon Hock' with Green Ginger

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

南乳脆金菇五色蔬 Stir-fried Mixed Vegetables & Golden Shimeii Mushroom with Preserved Beancurd

> 姜葱明虾焖伊面 Braised Ee-fu Noodles with King Prawn, Ginger & Spring Onion

冰镇雪梨桃胶 Chilled Peach Resin with Snow Pear

南瓜豆沙芝麻枣 伴水晶夏威尔果仁寿桃包 Pumpkin Sesame Ball with Azuki Red Bean & Crystal Longevity Bun with Macadamia Nuts RM 3,688

毎席供十位/pertable of 10 pax

鹅肝煎鹅肝 Pan-fried Foie Gras with Portobello Mushroom

鱼汤过桥星斑 Blanched Star Garoupa in Superior Fish Soup

顺德浓汁原粒3头鲍鱼伴日本花菇鹅掌 Braised Whole 3-head Abalone with Goose Web & Japanese Mushroom Shunde Style

苋菜汁芝士焗生虾身 Baked Fresh Water Prawn with Cheese & Spanish Sauce

炭烧西班牙排骨伴冻柠汁沙律菜 Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice Garden Greens

生虾头滑蛋河粉 Fresh Water Prawn Head 'Hor Fun' Cantonese Style

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

阿拉比卡咖啡糕伴莲蓉天鹅酥 Arabica Coffee Jelly & White Swan with Lotus Paste RM 4,988

毎席供十位/pertable of 10 pax

锦绣红袍 BBQ Suckling Pig with Butterfly Buns

肘子凤凰御赐 Double-boiled Superior Soup with Yunnan Ham

顺德浓汁原粒3头鲍鱼伴西兰花 Braised Whole 3-head Abalone with Broccoli Shunde Style

橙盅焗鲈鱼伴如意金箍棒 Cod Fish with Pomelo Sauce in Whole Orange & Crispy Crab Meat Stick

椒 盐 乳 猪 件 (二 度) Piglet's Meat in Salt & Pepper (2nd Course)

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

> 夏日风情 Summer Breeze Coconut Jelly

> > 花心萝卜 Peanut Lava Carrot

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