

除夕春节佳肴套餐 Chinese New Year Eve Celebration Sets

RM 1,988

per table of 10 pax / 每席供十位

双鱼齐捞生 (比目鱼脆鱼皮传统捞生)
halibut & crispy fish skin traditional yee sang

吉星有拱照 (虫草花螺头炖勾赐) (每人每)
double-boiled conch & cordyceps flower golden soup
(individual serving)

吉祥全家福 (炭烧西班牙排骨伴意式菜)
charcoal grilled iberico spare ribs
served with garden greens

人过富裕年 (骨香演鲳鱼球伴百花带子)
ying yang pomfret & stir-fried stuffed scallop

福鲍运财到 (原粒 5 头鲍鱼伴石玉)
braised whole 5-head abalone with beancurd

新春合家欢 (客家腊味碎仔饭)
steamed rice with waxed meat hakka style

甜蜜过新年 (山洛芦荟冻)
chilled aloe-vera with dried longan

春暖百花艳 (椰丝麻糍伴千层马来糕)
coconut mochi & thousand layered cake

RM 2,388

per table of 10 pax / 每席供十位

财运滚滚来 (象牙蚌传统捞生)
pacific clam traditional yee sang

龙年庆安康 (泰式煲仔勾赐) (每人每)
claypot thai style golden soup (individual serving)

新年纳余庆 (黄椒酱蒸杉斑鱼)
steamed ocean garoupa with yellow pepper sauce

金玉福满堂 (虾籽野菌沙皮乳猪)
bbq suckling pig with wild mushrooms & shrimp roe

吉祥全家福 (腊味炒时蔬)
stir-fried vegetables with waxed meat

春天庆丰收 (金稻蒸生虾)
steamed glutinous rice
with fresh water prawn & ginger

甜蜜过新年 (桃胶炖海底椰)
chilled peach resin with sea coconut

春暖百花艳 (椰丝麻糍伴奶皇一口包)
coconut mochi & steamed custard bun

RM 2,788

per table of 10 pax / 每席供十位

财运滚滚来 (软壳蟹传统捞生)
soft shell crab traditional yee sang

龙腾盛世喜 (乾隆一品海味汤) (每人每)
double-boiled superior dried seafood soup
(individual serving)

福鲍运财到 (顺德浓汁原粒 3 头鲍鱼)
shunde braised whole 3-head abalone

新年纳余庆 (橙盅焗鲈鱼)
cod fish with pomelo sauce in whole orange

金玉福满堂 (顺德蒸水晶走地鸡)
steamed free-range chicken shunde style

安定千家乐 (芹香腊味炒面线)
fried vermicelli with waxed meat & celery

色彩缤纷年 (缤纷香茅燕窝冻)
bird's nest lemongrass infusion
with basil seeds & mixed fruits

黄金富万两 (椰丝蒸年糕伴芝麻南瓜枣)
shredded coconut 'nian gao'
& sesame ball with azuki red bean

除夕春节佳肴套餐 Chinese New Year Eve Celebration Sets

RM 3,388

per table of 10 pax / 每席供十位

丰年齐捞生(大鱼小鱼传统捞生)
halibut & anchovies traditional yee sang

龙皇展翅飞(鲨鱼骨炖中鲍翅)(每人每)
double-boiled superior shark's bone soup (individual serving)

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

年年如意春(客家蒸笋壳鱼)
steamed 'soon hock' hakka style

龙年财源滚(沙律龙虾船伴卜卜脆明虾丸)
lobster salad boat with prawn ball

富裕又安乐(香港鹅肝润肠瓦煲腊味饭)
charcoal flamed claypot rice with waxed meat
& hong kong goose liver sausage

色彩缤纷年(缤纷香茅燕窝冻)
bird's nest lemongrass
infusion with basil seeds & mixed fruits

黄金聚满堂(花心萝卜)
peanut lava carrot

RM 4,888

per table of 10 pax / 每席供十位

捞生步步高(龙虾白菌油蔬菜捞生)
lobster & white truffle oil vegetable yee sang

福随新岁至(清汤大鲍翅)(每人每)
double-boiled supreme soup (individual serving)

仙鹤迎新春(港式烧鹅)
roast goose hong kong style

合家乐安然(干贝津白花菇扒鲈鱼唇)
braised fish's lip with dried scallop & mushroom

幸福如鱼乐(清蒸砂拉越白金巴丁)
steamed sarawak silver patin with superior soy sauce

富裕又安乐(香港鹅肝润肠瓦煲腊味饭)
charcoal flamed claypot rice with waxed meat
& hong kong goose liver sausage

色彩缤纷年(缤纷香茅燕窝冻)
bird's nest lemongrass infusion with basil seeds & mixed fruits

年年步步高(三层炸年糕)
deep-fried 'nian gao' with yam & sweet potato

名城酒家

THE MING ROOM

● 不接受任何餐券和折扣 ● 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 ● 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

3rd Floor, Bangsar Shopping Centre, KL. Tel: 03-2284 8822

除夕春节个人套餐 Chinese New Year Eve Individual Menu

RM 288

per person/每位

吉祥又如意
(大吉大利白吞拿鱼)
crispy tuna with pomelo sauce
in whole orange

吉星有拱照
(鲍参赐肚佛跳墙)
monk jump over the wall

祥猪来吉祥
(马安煎西班牙猪扒)
pan-fried iberico pork chop

喜庆龙腾飞
(顺德鲨鱼唇布袋)
shunde style fish's lip with prosperity bag

足食丰衣年
(野菌砵仔饭)
steamed rice with wild mushrooms

色彩缤纷年
(缤纷香茅燕窝冻)
bird's nest lemongrass infusion
with basil seeds & mixed fruits

RM 368

per person/每位

龙年鸿运旺
(么么袋软壳蟹)
soft shell crab in money bag

龙皇展翅飞
(鲨鱼骨炖中鲍翅)
double-boiled superior shark's bone soup

新岁多吉庆
(顺德浓汁原粒 3 头鲍鱼)
shunde braised whole 3-head abalone

天下乐相融
(玉圃羊仔扒伴罗马生菜)
grilled lamb cutlet with garden greens

财富虾迎新
(黄椒酱蒸生虾拉面)
steamed fresh water prawn & ramen
with yellow pepper sauce

春到庆团圆
(万星甫冻)
lemongrass jelly

RM 498

per person/每位

鱼跃喜迎新
(牛油果船味噌焗鲈鱼)
baked cod fish with miso in avocado boat

龙皇展翅飞
(清汤大鲍翅)
double-boiled supreme soup

盆满又钵满
(顺德花胶皇伴鹅掌)
shunde braised supreme fish maw with goose web

新春新气象
(炭烧西班牙软骨伴意式菜)
charcoal grilled iberico spare ribs
served with garden greens

安定千家乐
(芹香腊味炒面线)
fried vermicelli with waxed meat & celery

甜蜜过新年
(雪山杨枝金露)
chilled mango cream with sago & ice cream

名城酒家
THE MING ROOM

由两位起 Minimum 2 Persons

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