港城 ORIENTAL GROUP

午市家乡小菜套餐 Extra Value Lunch Sets

Set A RM268 4 位用 / for 4 pax

叉烧烧肉拼
BBQ 'Char Siew' & Roast Pork

农家老火靓汤
Soup of the Day

任选三款小菜
Choice of 3 Dishes

丝苗香白饭
Steamed Rice

Set B RM388 6 位用 / for 6 pax

炭烧西班牙烤肉风味蔬
Charcoal Grilled Iberico Pork Meat
Garden Greens

农家老火靓汤
Soup of the Day

任选四款小菜
Choice of 4 Dishes

丝苗香白饭
Steamed Rice

Set C RM568 8 位用 / for 8 pax

顺德芝麻片皮烧鸡 (两食)
Roast Chicken with Sesame Shunde Style (Two Courses)

蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Bisque

姜葱炒鸡件 (二度)
Stir-fried Chicken with Spring Onion & Ginger (2nd Course)

台式蒸河巴丁
Steamed Patin
with Preserved Black Bean

任选五款小菜
Choice of 5 Dishes

丝苗香白饭
Steamed Rice

任选以下小菜 / Choice of Dishes :

1) 豉油皇鸡
Superior.Soy Sauce Chicken

2) 酸姜黄酒焖鸡煲
Braised Chicken with Chinese Wine & Ginger in Claypot

3) 杨枝白吞拿鱼
Crispy White Tuna with Pomelo Sauce

4) 糖酒云耳炒奶白
Stir-fried 'Nai Pak' with Black Fungus & Chinese Wine

5) 黑椒炒烟鸭片
Stir-fried Smoked Duck Slice with Black Pepper

6) 香煎芙蓉蛋
Pan-fried Omelette with Char Siew & Onion

7) 炭烧三层烧肉
Charcoal Grilled Pork Belly

8) 甜蜜脆虾仁
Stir-fried Prawn with Sweet Peas

9) 菜香肉碎豆腐
Beancurd with Minced Meat
& Preserved Vegetable

10) 香底生面网烤骨
Roast Pork Ribs with Pan-fried Egg Noodles

11) 樱桃茄子醋溜鱼片
Sweet & Sour Fish Fillet

12) 窝烧草虾煲
Stir-fried Tiger Prawn with Special Sauce

13) 南乳斋煲
Braised Assorted Vegetables with Preserved Beancurd

14) 肉碎菜头炒桂豆
Stir-fried French Bean with Minced Pork
& Preserved Vegetable

15) 鲜茄烩蛋
Braised Egg with Tomato

16) 回锅爆花腩
Sze Chuan Style Pork Belly

大港城酒家
ORIENTAL PAVILION

- 只限堂享用 • For hall dine-in only
- 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

Level 1 Podium, PJ 33, Seksyen 13, PJ. Tel: 03-7956 9288

港城 ORIENTAL GROUP

个人佳肴套餐 Extraordinaire Individual Sets

RM 198
per person/每位

么么袋软壳蟹
soft shell crab in money bag

鲜花胶羊肚菌鸡炖汤
double-boiled fresh fish maw soup
with chicken & morel mushroom

酥姜炸一枝骨
deep-fried spare rib with ginger

百花煎酿带子
伴原粒6头鲍鱼
braised whole 6-head abalone
with stuffed scallop

原只生虾焖全蛋面
egg noodles with fresh water prawn

香茅桂花龟苓膏
'kwai lin ko' with osmanthus & lemongrass

RM 268
per person/每位

大港城三宝拼
oriental pavilion's three treasures

干贝白雪蟹肉烩官燕
braised bird's nest
with dried scallop & crab meat

顺德浓汁原粒4头鲍鱼
伴石玉
shunde braised whole 4-head abalone
with beancurd

酥炸上海黄花鱼
deep-fried yellow corvina

头抽猪油明虾捞饭
steamed rice
with king prawn superior soy sauce

缤纷香茅燕窝冻
bird's nest lemongrass infusion
with basil seeds & mixed fruits

RM 368
per person/每位

芥辣麻酱脆生蚝
伴日本冰菜
deep-fried oyster wasabi sesame sauce
& japanese icy vegetable

原粒6头鲍鱼佛垂涎
double-boiled whole 6-head abalone soup

马安煎西班牙猪扒
pan-fried iberico pork chop

橙盅焗鲈鱼
cod fish with pomelo sauce
in whole orange

金稻蒸原只生虾
steamed glutinous rice
with fresh water prawn & ginger

鲜人参冰镇雪花燕
snow swallow with fresh ginseng

RM 468
per person/每位

大港城三宝拼
oriental pavilion's three treasures

纽西兰花胶
原粒干贝鲨鱼骨汤
double-boiled new zealand fish maw
& whole dried scallop
in superior shark's bone soup

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

蒜茸粉丝蒸波士顿龙虾
steamed boston lobster
with glass noodles & minced garlic

鹅肝蒜香炒饭
garlic fried rice topped with foie gras

香茅桂花龟苓膏
'kwai lin ko'
with osmanthus & lemongrass

大港城酒家
ORIENTAL PAVILION

由两位起 Minimum 2 Persons
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港城 ORIENTAL GROUP

特 别 精 选 佳 肴 套 餐 Special Selection Menu

RM 1,288

per table of 6 pax / 供 六 位 用

沙 爹 脆 皮 无 骨 伦 敦 鸭
roast boneless london duck with satay sauce

泰 式 煲 仔 勾 賜（每人每）
claypot thai style golden soup (individual serving)

顺 德 浓 汁 原 粒 3 头 鲍 鱼
shunde braised whole 3-head abalone

手 剁 姜 茸 蒸 大 河 鲶
steamed river 'nian yu' with minced ginger

姜 葱 海 虾 焖 生 面
egg noodles with sea prawn, ginger & spring onion

万 星 甫 冻
lemongrass jelly

大港城酒家
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港城 ORIENTAL GROUP

经典佳肴套餐 Special Gourmet Sets

RM 1,688
per table of 10 pax / 每席供十位

沙爹脆皮无骨伦敦鸭
roast boneless london duck with satay sauce

鲜带蟹皇赐 (每人每)
braised scallop, crab meat & crab roe golden soup
(individual serving)

乳香子弹肋骨
deep-fried spare rib with fermented beancurd

上海泡椒蒸大河鲶
steamed river 'nian yu' with shanghai style chili sauce

田翠八景伴顺德煎酿莲藕饼
stir-fried mixed vegetables with macadamia nuts
& stuffed lotus root cake

姜茸金稻蒸海虾
steamed glutinous rice with sea prawn & minced ginger

龙眼海底椰炖桃胶雪耳
chilled peach resin with dried longan, sea coconut
& snow fungus

香芒日本麻糍伴莲蓉窝饼
japanese mango mochi & lotus paste chinese pancake

RM 1,988
per table of 10 pax / 每席供十位

龙皇至尊三宝 (每人每)
prawn trio delight (individual serving)

鲜花胶羊肚菌鸡炖汤 (每人每)
double-boiled fresh fish maw soup
with chicken & morel mushroom (individual serving)

炭烧西班牙排骨伴风味蔬
charcoal grilled iberico pork ribs with garden greens

海浪泡杉斑
steamed ocean garoupa
with vegetable & superior soy sauce

蒜子干贝鲨鱼唇扒伴原粒 6 头鲍鱼
braised fish's lip with whole 6-head abalone,
dried scallop & garlic

乡下佬面卜
egg noodles village style

鲜人参冰花雪燕
snow swallow with fresh ginseng

传统马来糕伴肉松夹心鸡仔饼
steamed traditional malay cake
& chicken floss 'kai zai' biscuit

RM 2,388
per table of 10 pax / 每席供十位

荔枝树三热荤
lychee tree three seasons

霸皇龙虾烩官燕 (每人每)
bird's nest & lobster bisque (individual serving)

顺德浓汁原粒 3 头鲍鱼伴西兰花
shunde braised whole 3-head abalone with broccoli

芭蕉老酱黑毛猪排骨
iberico pork ribs in banana leaf

黄椒酱天津粉皮蒸深海龙趸
steamed deep-sea garoupa
with rice noodles & yellow pepper sauce

虾球炒咸香米粉
fried rice noodles with prawn medallions

香茅桂花龟苓膏
'kwai lin ko' with osmanthus & lemongrass

花心萝卜
peanut lava carrot

大港城酒家
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港城 ORIENTAL GROUP

经 典 佳 肴 套 餐 Special Gourmet Sets

RM 2,988
per table of 10 pax / 每 席 供 十 位

福 禄 寿 三 喜 带 子 拼
three scallop treasures

纽 西 兰 花 胶 原 粒 干 贝 鲨 鱼 骨 汤 (每人每)
double-boiled new zealand fish maw with whole scallop
in superior shark's bone soup (individual serving)

龙 船 海 参
supreme dragon boat sea cucumber

南 乳 沙 皮 猪
roast suckling pig with preserved beancurd

惠 州 蒸 黄 皮 老 虎 斑
steamed tiger garoupa huizhou style

姜 葱 南 美 海 虾 焖 伊 面
braised ee-fu noodles with sea prawn, ginger & spring onion

六 宝 炖 桃 胶
double-boiled six treasures with peach resin

杭 式 马 蹄 桂 花 糕 伴 灯 影 南 瓜 豆 沙 球
water chestnut osmanthus jelly
& 'dang ying' red bean pumpkin ball with banana

RM 3,888
per table of 10 pax / 每 席 供 十 位

金 笋 汁 煎 酿 带 子
stuffed scallop with carrot sauce

原 粒 3 头 鲍 鱼 佛 垂 涎 (每人每)
double-boiled whole 3-head abalone soup with dried seafood (individual serving)

顺 德 浓 汁 二 度 原 粒 3 头 鲍 鱼 伴 鹅 掌
shunde braised whole 3-head abalone with goose web (2nd course)

锦 绣 红 袍
bbq suckling pig with buttery buns

清 蒸 砂 拉 越 白 金 巴 丁
steamed sarawak platinum patin with superior soy sauce

椒 盐 乳 猪 件 (二度)
piglet's meat in salt & pepper (2nd course)

蒜 茸 粉 丝 蒸 海 虾
steamed sea prawn with glass noodles & garlic

缤 纷 香 茅 燕 窝 冻
bird's nest lemongrass infusion with basil seeds & mixed fruits

花 心 萝 卜
peanut lava carrot

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RM 2,188

per table of 10 pax / 每席供十位

金 装 鲍 鱼 海 味 盘 菜
SIGNATURE GOLDEN ABALONE SEAFOOD TREASURES CASSEROLE SET

炭 烧 西 班 猪 中 肉 风 味 蔬
charcoal grilled iberico pork neck garden greens

干 贝 螺 头 鸡 炖 汤 (每人每)
double-boiled chicken soup with dried scallop & conch (individual serving)

金 装 鲍 鱼 海 味 盘 菜
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、甘 榜 鸡、烧 鸭、冬 菇、豆 根、津 白、芋 头、生 葱
royal ancient recipe seafood treasures
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

花 甲 蒸 红 曹 鱼
steamed red snapper with clams

北 风 腊 味 三 宝 饭
steamed rice with waxed meat

杭 式 马 蹄 桂 花 糕
water chestnut osmanthus jelly

**须提前一天预订
**One (1) day advanced order is required
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