

### 陽城酒家 NOBLE HOUSE



### 特式小食

### APPETIZER

| 烟熏斋鹅卷 <b>랕</b> ⊘                                 | 22             |
|--|----------------|
| smoked vegetarian spring roll                    | 每份/per portion |
| 糖酒云耳   | 28             |
| sautéed black fungus with chinese wine           | 每份/per portion |
| 意式烟肉薯仔卷  | 22             |
| smoked bacon & potato roll                       | 每份/per portion |
| 白松露脆紫薯┏  | 22             |
| okinawan sweet potatoes with white truffle       | 每份/per portion |
| 陈醋拍黄瓜云耳  | 28             |
| cucumber & black fungus in aged balsamic vinegar | 每份/per portion |
| 风味日本冰菜   | 28             |
| japanese icy vegetable                           | 每份/per portion |
| 蒜味珍鲍贝會   | 33             |
| pacific clams with garlic                        | 每份/per portion |
| 泰式鲜鱿饼  | 40             |
| thai style cuttlefish                            | 每份/per portion |
| 黄金鲈鱼皮會   | 33             |
| salted egg yolk cod fish skin                    | 每份/per portion |
| 椒盐白饭鱼●   | 38             |
| salt & pepper white bait fish                    | 每份/per portion |
| 盐烧啦啦   | 38             |
| salt grilled clams                               | 每份/per portion |
| 银桥蒜香炸花腩 <b>會</b>                                 | 48             |
| crispy pork belly with garlic                    | 每份/per portion |
| 少爷吊筒 <b>會</b>                                    | 68             |
| master squids                                    | 6只/ 6 pieces   |









### 头盘精选

### HORS-D'OEUVRE

| 葡国沙律带子 <b>會</b>                            | 22         |
|--|------------|
| baked scallop with salad                   | 每位/per pax |
| 么么袋软壳蟹 <b>◆</b>                            | 16         |
| soft shell crab in money bag               | 每位/per pax |
| 杨枝白吞拿鱼                                     | 22         |
| crispy white tuna with pomelo sauce        | 每位/per pax |
| 柠香脆生蚝                                      | 33         |
| crispy oyster with lemon                   | 每位/per pax |
| 肉崧脆鲈鱼卷                                     | 38         |
| crispy cod fish roll with chicken floss    | 每位/per pax |
| 上珍焗酿蟹蓋                                     | 33         |
| baked seafood in crabshell with cheese     | 每位/per pax |
| 陽城三宝拼 <b>會</b>                             | 30         |
| noble house's three treasures              | 每位/per pax |
| 鹅肝脆扇贝                                      | 55         |
| teriyaki sauce foie gras & stuffed scallop | 每位/per pax |











### 头盘精选

### HORS-D'OEUVRE

| 鹅肝雪白玉  | 38                   |
|--|----------------------|
| foie gras with winter melon  | 每位/per pax           |
| 醋汁百花炸蟹钳拌话梅番茄<br>deep-fried crab claw with red vinegar<br>& preserved tomato      | 48<br>每位/per pax     |
| 至尊鹅肝三宝拼  | 40                   |
| foie gras platter  | 每位/per pax           |
| 葡式芝士焗日本大扇贝<br>baked japanese large scallop<br>with mushroom & cheese macau style | 48<br>每位/per pax     |
| 沙当尼龙虾扒<br>lobster steak with mushroom<br>& chardonnay cream sauce                | 48<br>每位/per pax     |
| 炭烧西班牙猪中肉风味蔬✿<br>charcoal grilled iberico pork neck<br>garden green salad         | 55<br>每份/per portion |
| 法式煎鹅肝✿   | 68                   |
| pan-fried foie gras  | 每位/per pax           |
| 黑松露北海道带子皇✿   | 58                   |
| hokkaido scallop with black truffle  | 每位/per pax           |









### 洏 SOUP

| 锦绣茶壶汤   | 28  |
|---|---|
| double-boiled imperial teapot soup  | 每位/per pax  |
| 四川海鲜酸辣羹 <b>L</b>  | 33  |
| sze chuan hot & sour seafood bisque   | 每位/per pax  |
| 鲨鱼骨鲜花胶炖汤●<br>double-boiled fresh fish maw<br>in shark's bone soup                               | 38<br>每位/per pax  |
| 鲍鱼滋补炖汤 <b>會</b>   | 38  |
| double-boiled abalone nourishing soup   | 每位/per pax  |
| 纸窝肥牛金针菇汤₩<br>beef & enoki mushroom<br>with double-boiled superior soup<br>in japanese paper wok | 48<br>每位/per pax  |
| 凉瓜海皇一品羹   | 38  |
| dried seafood with bitter gourd bisque  | 每位/per pax  |
| 浮华玉蚕带子羹   | 38  |
| scallop & crab meat bisque  | 每位/per pax  |
| 白雪蟹肉烩官燕   | 128   |
| braised bird's nest with crab meat  | 每位/per pax  |
| 原粒冬瓜炖海味汤★<br>double-boiled dried seafood soup<br>in whole winter melon                          | 298<br>每份6位用/per portion for 6 pax<br>480<br>每份10位用/per portion for 10 pax<br>*需提前预订/advanced order is required |









### 山段海味

## ABALONE & DRIED SEAFOOD

| 虾籽猪婆参冬菇<br>braised sea cucumber<br>with mushroom & shrimp roe                       | 43<br>每位/per pax                    |
|---|-------------------------------------|
| 玉蚕鲍鱼卷<br>braised abalone roll<br>with prawn paste & asparagus                       | 43<br>每位/per pax                    |
| 锡烧鲍鱼片鹅掌<br>braised sliced abalone with goose web in foil                            | 43<br>每位/per pax                    |
| 黄焖鲍鱼酿蟹钳<br>stuffed crab claw with prawn paste<br>& sliced abalone in imperial sauce | 68<br>每位/per pax                    |
| 黄焖花胶皇拌时蔬●<br>braised superior fish maw<br>with vegetables & imperial sauce          | 158<br>每位/per pax                   |
| 干爆蹄根海参煲●<br>claypot shank's tendon & sea cucumber                                   | 118<br>每份/per portion               |
| 广东盐焗鲜鲍鱼<br>salt baked fresh abalone   | 152<br>每份4粒/per portion of 4 pieces |







(1头) 298 (1-head) 每粒/each

(2头) 168 <sup>(2-head)</sup> 每粒/each



### 山珍海味

### **ABALONE** & DRIED SEAFOOD

| 玉 | 环 | 干 | 贝 | 脆 | 皮 | 海 | 参 |
|---|---|---|---|---|---|---|---|
|---|---|---|---|---|---|---|---|

crispy sea cucumber with large dried scallop in melon ring

78 每位/per pax

#### 龙船猪婆参●

braised whole stuffed sea cucumber

788 每条/each

#### 白菌油大良炒花胶會

fish maw & white truffle oil with scrambled egg in lettuce wrap 118 每份/per portion

#### 海味一品煲

claypot dried seafood combination

188

每份/per portion

#### 玉环鲍鱼脯伴花胶皇

braised abalone with superior fish maw in melon ring

188

每位/per pax

#### 蚝皇原粒吉品澳洲鲍鱼(12头)

braised whole large australian dried abalone with oyster sauce (12 head)

888 每粒/each





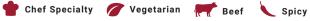




### 海鲜 SEAFOOD

#### 鲈鱼 cod fish

| 可任选以下煮法 / methods of preparation: 参芪焆  | 38<br>每位/per pax                  |
|--|-----------------------------------|
| 生虾<br>fresh water prawn  |                                   |
| 可任选以下煮法 / methods of preparation: 粤式鸳鸯 / 绍酒蛋白蒸 / 豉油皇干煎 / 印尼咖哩伴花卷 ♣ ↓ prepared in two ways steamed with egg white & 'shao hsing' wine pan-fried with superior soy sauce indonesian style served with fried buns ♣ | 时价<br>/seasonal price             |
| 喈喈怀旧九节虾<br>traditional aberdeen sizzling large prawn   | 48<br>每位/per pax<br>两位起/min 2 pax |
| 黄金葱爆虾球<br>salted egg yolk prawn medallions   | 78<br>每份/per portion              |
| 姜葱米酒明虾煲<br>claypot king prawns with chinese wine   | 88<br>每份/per portion              |
| 姜粒蛋白米酒蒸蟹钳<br>steamed crab claw on egg white<br>with chinese wine   | 48<br>每位/per pax                  |
| 蒜茸粉丝蒸大扇贝●<br>steamed large scallop<br>with glass noodles & garlic  | 48<br>每位/per pax                  |
| 带子炒西兰花<br>stir-fried scallop with broccoli   | 108<br>每份/per portion             |
| 大良炒龙虾崧 ➡<br>lobster meat with scrambled egg in lettuce wrap  | 78<br>每份/per portion              |
| ) / IB II / I   I   I   I  |                                   |





广东爆炒波士顿龙虾

fried boston lobster guangdong style





时价

/seasonal price



### 海鲜 **SEAFOOD**

#### 深海龙趸 deep-sea garoupa

可任选以下煮法 / methods of preparation:

古法头腩煲會 / 红海湾蒸 claypot head & belly 👚 steamed with preserved sour plum & lemongrass

深海杉斑 ocean garoupa

可任选以下煮法 / methods of preparation:

鱼汤过桥 / 海浪泡 👚 blanched in fish soup steamed with vegetable in superior soy sauce

广西豆卜蒸 / 酸汤煮 steamed with guangxi style stuffed beancurd puff poached with pickled vegetables

台山蒜茸鲜虾蒸 steamed with prawns & garlic taishan style

鲜鲍鱼蒸 👚 steamed with fresh abalone, 'seng kwa' & squid ball

酥炸上海小黄鱼 deep-fried yellow corvina

上海泡椒蒸游水鲈鱼 steamed live australian perch with shanghai style chili sauce

津菜香芋生煲笋壳 braised 'soon hock' with yam & chinese cabbage

鲜花胶蒸东星斑 steamed coral trout with fresh fish maw

波士顿龙虾(两食)會 boston lobster (two preparations) 蒜茸蒸(身) steamed with minced garlic 焗南瓜饭(钳) claw, baked with rice in whole pumpkin 168

每份/per portion

每条/each

330

368 每份8位用/per portion for 8 pax

388 每份8位用/per portion for 8 pax

每份8位用/per portion for 8 pax

38 每条/each

168 每条/each

时价 /seasonal price

时价 /seasonal price

时价 /seasonal price







# 肉类

| 乳 | 猪    |
|---|------|
|   | 1.1. |

suckling pig

锦绣红袍(两食) / 鸿运葡式伴冻柠汁 / 炭烧糯米 bbq with butterfly buns (two courses) roast-finest macau style served with chilled citrus juice bbq with glutinous rice

468 每只/each

手扒鸡伴杨枝配

crispy shatin chicken with mango & pomelo

18 每位/per pax

炭烧西班牙排骨之冻柠汁會

charcoal grilled iberico pork ribs served with chilled citrus juice

18 每100克/per 100gm

椒盐手扒手

salt & pepper pork trotter

28 每位/per pax 两位起/min 2 pax

炭烧排骨 charcoal grilled spare rib

28 每位/per pax

红酒香骨枝

28 每位/per pax

deep-fried spare rib with red wine sauce

榄角酸甜肉排 sweet & sour crispy pork rib with black olives

28 每位/per pax

蒙古烧烤长骨枝 charcoal grilled pork rib mongolian style

28 每位/per pax

马安煎西班牙猪扒 👚 28 每位/per pax pan-fried iberico pork chop

新疆烧烤乳羊排 19 每100克/per 100gm roast spring lamb xinjiang style

玉圃羊仔扒伴罗马生菜● 48 每位/per pax grilled lamb cutlet with garden greens







# 肉类

味浓海参爆猪蹄宝● claypot treasures of pork trotter & sea cucumber

药膳海参扣元蹄 braised herbal whole pork trotter with sea cucumber

麻辣吊烧菜园鸡 roast village chicken with spicy minced garlic

烟口水鸡 smoked farm chicken

顺德水晶走地鸡皇 steamed crystal chicken shunde style

炭烧皇子鸭 bbq baby duck

北京片皮鸭(两食) peking duck (two courses)

秘制牛仔扒 📂 pan-fried australian beef steak

白灼美国肥牛₩ poached US beef fillet with enoki mushroom & silver sprout

堂灼A5日本宫崎牛肉 👚 📂 poached japanese miyazaki wagyu

头抽煎A5日本宫崎牛柳(150克) ● ₩ pan-fried japanese miyazaki wagyu with superior soy sauce (150g)

128 每份/per portion

138 每份/per portion

78 148 半只/ half 每只/each

78 148 半只/ half 每只/each

98 188 半只/ half 每只/each

每只/each 158

98

每只/each 38

每位/per pax

88 每份/per portion

180 每100克/per 100gm

268 每位/per pax







### 豆腐/蔬菜

### BEANCURD / VEGETABLES

| 至尊鸳鸯豆腐 👚   | 32                                     |
|--|--|
| imperial beancurd with spinach   | 每份/per portion                         |
| 珊瑚秘制豆腐 <b>會</b>  | 36                                     |
| beancurd in crab roe sauce   | 每份/per portion                         |
| 过桥雪珍脆白玉  | 38                                     |
| crispy beancurd topped with minced meat sauce  | 每份/per portion                         |
| 千叶豆腐   | 38                                     |
| thousand layered beancurd  | 每份/per portion                         |
| 麻婆真假豆腐   | 38                                     |
| beancurd 'ma po' style with steamed egg  | 每份/per portion                         |
| 锅仔星光玉子豆腐   | 45                                     |
| braised 'sing kong' beancurd   | 每份/per portion                         |
| 番茄炒蛋   | 33                                     |
| stir-fried egg with tomato   | 每份/per portion                         |
| <b>苹只廿</b> 亚❷  |  |
| 苦尽甘来 	  stir-fried pumpkin & bitter gourd  | 38<br>每份/per portion                   |
|  |  |
| stir-fried pumpkin & bitter gourd<br>金银蛋菜苗   | 每份/per portion                         |
| stir-fried pumpkin & bitter gourd 金银蛋菜苗 seasonal vegetable with three varieties eggs 鱼香茄子煲 | 每份/per portion<br>38<br>每份/per portion |





### 蔬菜

### VEGETABLES

| 白灼中国生菜┏   | 33                   |
|---|----------------------|
| poached chinese lettuce   | 每份/per portion       |
| 茄汤鲜竹浸枸杞 ★ / wolfberry shoots & fresh beancurd skin in tomato soup                         | 38<br>每份/per portion |
| 锅蛋鲜蟹肉茄子   | 48                   |
| braised brinjal with fresh crab meat & raw egg  | 每份/per portion       |
| 松菇竹笙扒菜苗┏<br>braised seasonal vegetable with shimeji mushroom<br>& bamboo pith             | 38<br>每份/per portion |
| 月光菠菜會   | 38                   |
| braised spinach with crab meat & egg  | 每份/per portion       |
| 糖酒云耳炒芥兰   | 38                   |
| stir-fried 'kai lan' with black fungus & chinese wine                                     | 每份/per portion       |
| 翡翠百合炒腊肉饼 ┏<br>stir-fried assorted vegetables<br>with waxed meat cake & lily bulb          | 48<br>每份/per portion |
| 照烧鸡肶菇伴港芥兰   | 45                   |
| stir-fried 'kai lan' with apricot mushroom  | 每份/per portion       |
| 双虾猫耳菌澳洲芦笋 🖢 🏉<br>stir-fried australian asparagus<br>& black fungus with sakura shrimp     | 68<br>每份/per portion |
| 大干贝扒菜苗  | 58                   |
| braised vegetable with japanese dried scallop   | 每位/per pax           |
| 干贝鱼鳔胜瓜煲●  | 68                   |
| claypot 'seng kwa' with fish maw & dried scallop  | 每份/per portion       |
| 石锅茄舟过桥肥牛 <del>厂</del><br>sze chuan style eggplant<br>& sliced beef in hot stone casserole | 88<br>每份/per portion |









### 健康素食 VEGETARIAN

| 太极两仪羹  | 25                   |
|--|----------------------|
| sweet corn & vegetable soup in tai chi style                       | 每位/per pax           |
| 芝麻西施茄  | 28                   |
| steamed brinjal with soy sauce & sesame seed                       | 每份/per portion       |
| 脆辣素鲳鱼片   | 28                   |
| crispy spicy vegetarian pomfret                                    | 每份/per portion       |
| 金粟杂菌炒饭   | 28                   |
| fried rice with mushrooms & sweet corn                             | 每份/per portion       |
| 罗汉布袋素<br>stuffed beancurd puff<br>with diced vegetables & mushroom | 36<br>每份/per portion |
| 八仙罗汉素  | 33                   |
| braised assorted vegetables  | 每份/per portion       |
| 天白菇扒菜苗<br>braised seasonal vegetable<br>with japanese mushroom     | 38<br>每份/per portion |
| 佛影南山素  | 48                   |
| sautéed vegetables served in pumpkin                               | 每份/per portion       |











### 饭 RICE

| 上珍蟹盖焗饭  | 20                   |
|---|----------------------|
| baked seafood rice in crab shell  | 每位/per pax           |
| 鹅肝蒜香炒饭 	━   | 38                   |
| garlic fried rice topped with foie gras                                       | 每位/per pax           |
| 鲍汁一品炒饭  | 38                   |
| abalone sauce fried rice  | 每份/per portion       |
| 巧手生炒糯米饭   | 38                   |
| fried glutinous rice with waxed meat  | 每份/per portion       |
| 咸蛋肉饼蒸饭  | 58                   |
| steamed rice with salted egg & meat cake                                      | 每份/per portion       |
| 鲍鱼炆饭ቍ   | 38                   |
| braised rice with abalone   | 每位/per pax           |
| 烧肉腊肠喈喈炒饭  | 38<br>每份/per portion |
| 喈喈虾酱鸡粒炒饭<br>aberdeen sizzling fried rice<br>with chicken cubes & shrimp paste | 38<br>每份/per portion |
| 鱼米之乡大锅饭●  | 48                   |
| shunde fried rice   | 每份/per portion       |
| 潮式蟹肉带子炒饭  | 58                   |
| fried rice with crab meat & scallop teochew style                             | 每份/per portion       |





### 饭 RICE

潮酱鸡粒炒饭

fried rice with chicken cube & teochew spicy sauce

38 每份/per portion

金稻蒸生虾

steamed glutinous rice with fresh water prawn

时价 /seasonal price

豉油皇生虾煲饭

charcoal flamed claypot rice with fresh water prawn & superior soy sauce 时价 /seasonal price

蟹肉瑶柱蛋白炒饭

fried rice with dried scallop, crab meat & egg white

58

每份/per portion

石锅肥牛番茄炒饭 👚 🛒

fried rice with beef & tomato in hot stone casserole

68

每份/per portion

蟹肉带子过桥泡饭●

boiled rice with crab meat & scallop in superior crab soup 118

每份/per portion

香港润肠瓦煲腊味饭 👚

charcoal flamed claypot rice with waxed meat & hong kong chinese liver sausage

128 小/ small

218 大/big

客家走地鸡伴盐香姜茸饭✿

steamed chicken with salt & ginger rice

128 半只/ half 218 每只/each







### 粉 面 NOODLES

| 金牌福建面   | 38<br>每份/per portion  |
|---|-----------------------|
| 姜茸银鳕鱼过桥米粉<br>rice noodles with cod fish<br>& minced ginger in superior soup | 38<br>每位/per pax      |
| 虾籽干烧伊面 ●<br>ee-fu noodles with shrimp roe                                   | 38<br>每份/per portion  |
| 乡下佬面卜●<br>egg noodles village style   | 38<br>每份/per portion  |
| 生虾汤河粉<br>'hor fun' with fresh water prawn<br>in superior prawn soup         | 时价<br>/seasonal price |
| 姜葱生虾捞生面<br>braised egg noodles with fresh water prawn                       | 时价<br>/seasonal price |
| 海鲜芹香干炒米线  | 40                    |



fried vermicelli with seafood & celery





每份/per portion



### 粉面 NOODLES

served in superior soup

| 潮式菜脯肉崧炒金银米<br>fried glass noodles with rice vermicelli<br>& preserved vegetable teochew style | 38<br>每份/per portion |
|---|----------------------|
| 海鲜广府炒鸳鸯   | <b>40</b>            |
| ying yang seafood noodles cantonese style   | 每份/per portion       |
| 鲍汁过桥米粉  | 48                   |
| rice noodles with abalone sauce   | 每份/per portion       |
| 干炒牛肉河 📂   | 48                   |
| fried 'hor fun' with beef   | 每份/per portion       |
| 姜葱草虾伊面底   | 78                   |
| ee-fu noodles with tiger prawns   | 每份/per portion       |
| 过桥笋壳拉面  | 168                  |
| ramen with 'soon hock' served in superior soup  | 每份/per portion       |
| 过桥龙趸鱼头米會  | 168                  |
| rice noodles with deep-sea garoupa head   | 每份/per portion       |









### 品話

### DESSERT

| 万星甫冻  | 】】               |
|---|------------------|
| lemongrass jelly  | 每位/per pax       |
| 夏日风情  | 16               |
| summer breeze coconut jelly   | 每位/per pax       |
| 山洛芦荟冻   | <b>]]</b>        |
| chilled aloe-vera & dried longan  | 每位/per pax       |
| 野山雪梨炖白玉丹  | <b>11</b>        |
| double-boiled sea coconut with snow pear                                  | 每位/per pax       |
| 新会陈皮红豆沙<br>red bean paste double-boiled<br>with old guangzhou orange peel | 12<br>每位/per pax |
| 杨枝甘露  | 13               |
| chilled mango with sago cream   | 每位/per pax       |
| 豆浆炖雪蛤   | 16               |
| double-boiled hasma with soya bean  | 每位/per pax       |
| 大吉大利伴官燕   | 28               |
| golden pudding with bird's nest in whole orange                           | 每位/per pax       |
| 冰花炖官燕   | 158              |
| double-boiled bird's nest soup  | 每位/per pax       |
| 千层马来糕   | 12               |
| thousand layered cake   | 3件/3 pieces      |
| 白莲蓉窝饼   | 16               |
| white lotus paste with chinese pancake                                    | 每件/per piece     |
| 擂沙汤丸  | 16               |
| glutinous rice dumpling with sesame seed                                  | 4粒/4 pieces      |
| 芝麻南瓜饼   | 20               |
| red bean paste with pumpkin pancake                                       | 每件/per piece     |
| 高丽豆沙  | 32               |
| deep-fried red bean puff  | 4件/4 pieces      |







#### **KUALA LUMPUR**

#### 陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

#### 宋城酒家 ORIENTAL TREASURE

The Sphere, Bangsar South | 603 2242 2382

#### 新城酒家 ORIENTAL LANDMARK

Intermark Mall | 603 2181 8228

#### 港城酒家 ORIENTAL STAR

EkoCheras Mall | 603 9134 8488

#### 名城酒家 THE MING ROOM

Bangsar Shopping Centre | 603 2284 8822

#### 滿漢城酒家 THE HAN ROOM

The Gardens Mall | 603 2284 8833

#### 如意 RUYI

Bangsar Shopping Centre | 603 2083 0288

#### 御 YU

The Gardens Mall | 603 2202 2602

#### **PETALING JAYA**

#### 大港城酒家 ORIENTAL PAVILION

PJ 33, Sec 13 | 603 7956 9288

#### 君城酒家 ORIENTAL SUN

Sunway Pyramid Mall | 603 5611 1138

#### 大陽城酒家 NOBLE MANSION

Plaza 33, Sec 13 | 603 7932 3288

#### 唐城酒家 TANG ROOM

The Starling Mall | 603 7733 9866

#### 元城酒家 YUAN ROOM

1 Utama Shopping Centre | 603 7731 8331

#### 海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633

