

回味傳統 食在港城

一起共享志明精緻佳肴
New creations by Chef Meng
valid from 1 April - 31 May 2024

- | | |
|--|--|
|  <p>01</p> | <p>01 金针鲈鱼卷伴麻辣萝卜条
cod fish & enoki mushroom roll
with mala radish</p> <p>RM 23
每位/per pax
两位起/min 2 pax</p> |
|  <p>02</p> | <p>02 花胶猪肚鸡汤
slow boiled chicken soup
with fish maw & pig stomach</p> <p>RM 228
6位用/for 6 pax</p> |
|  <p>03</p> | <p>03 双椒蒸野果巴丁
steamed patin
with szechuan chilis</p> <p>RM 198
每条/each
1kg+</p> |
|  <p>04</p> | <p>04 南乳蚝豉海参猪手煲
claypot pork trotter
with sea cucumber
& smoked oyster</p> <p>RM 128
每份/per portion</p> |
|  <p>05</p> | <p>05 茶王烟熏伦敦鸭
smoked london duck
with emperor tea leaves</p> <p>RM 98
半只/half</p> |
|  <p>06</p> | <p>06 豉油黄卤鸡
village chicken
with superior soy sauce</p> <p>RM 88
半只/half</p> |
|  <p>07</p> | <p>07 黄酒粉丝云胜明虾煲
claypot king prawn
with chinese wine</p> <p>RM 118
每份/per portion</p> |
|  <p>08</p> | <p>08 港城小炒皇
stir-fried farm fresh vegetables
with seafood</p> <p>RM 48
每份/per portion</p> |
|  <p>09</p> | <p>09 XO酱芦笋鹿肉干炒河
fried 'hor fun' with venison,
asparagus & xo sauce</p> <p>RM 58
每份/per portion</p> |
|  <p>10</p> | <p>10 奶香西米哈密瓜冻
honeydew sago pudding</p> <p>RM 11.80
每位/per pax</p> |



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新城酒家
ORIENTAL LANDMARK

01



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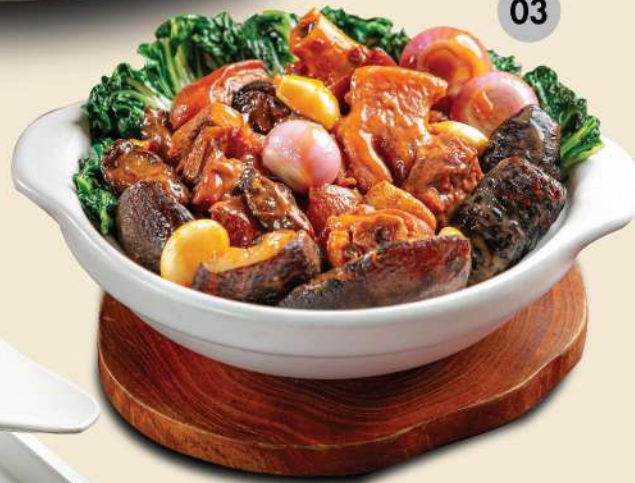
02



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• prices subject to 6% SST & 10% service charge. • oriental cuisine club term & conditions applies.
• pictures shown are for illustration purposes only. • while stocks last.

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orientalrestaurants.com.my



more info

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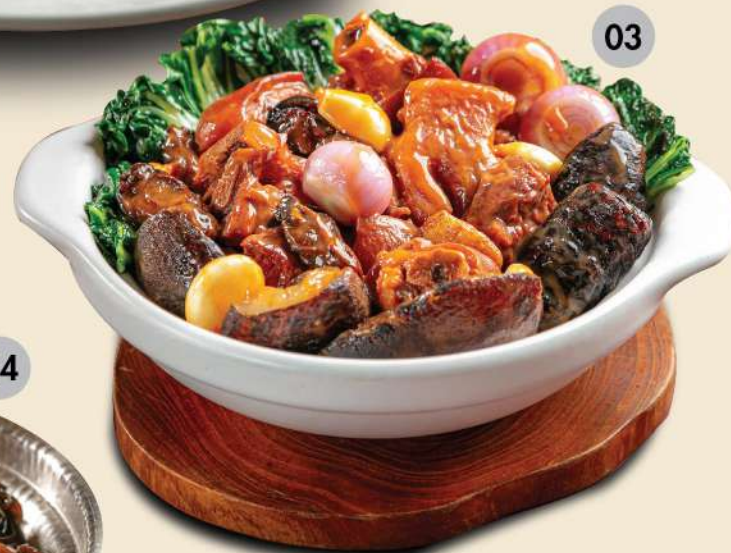
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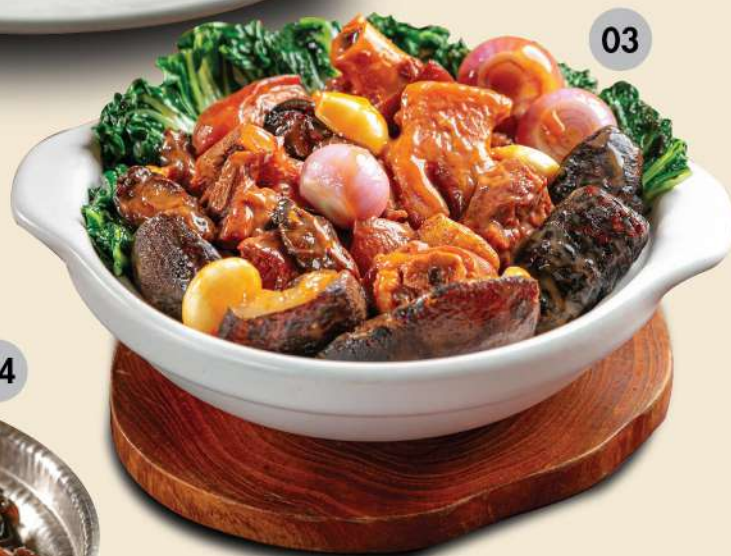
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元城酒家
YUAN ROOM



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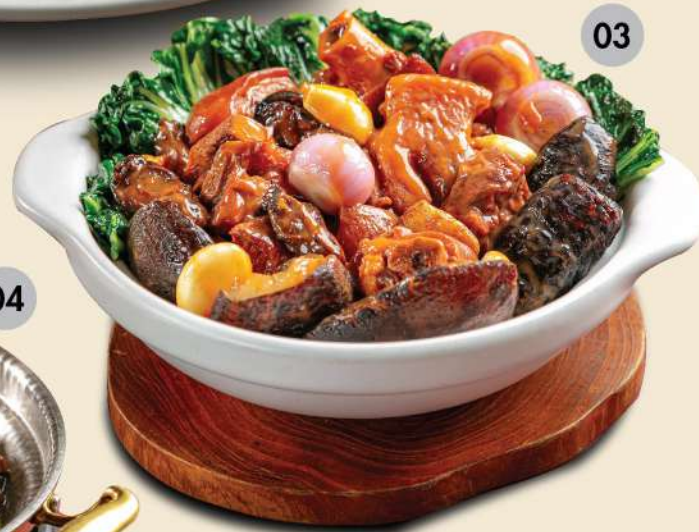
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