



钟耀龙师傅  
Chef Choong Yaw Loong  
Over 15 years  
of service at  
Noble Mansion

章国清师傅  
Chef Wai Kok Cheng  
Over 14 years  
of service at  
Oriental Treasure

黄清龙师傅  
Chef Wong Chin Leong  
Over 21 years  
of service at  
Noble House

莫天伟师傅  
Chef Mok Tin Wai  
Over 22 years  
of service at  
Oriental Pavilion

严润来师傅  
Chef Yam Yoon Loy  
Over 16 years  
of service at  
Noble Mansion

共寻遗忘味道  
携手同创 珍馐美饌  
五厨共八十八載 献厨艺  
寻味时光二十五載

## 25<sup>th</sup> Anniversary

special menu featuring off the menu dishes and some other favourites prepared by 5 master chefs with 88 years of service with our group



ORIENTAL  
GROUP

港城饮食业集团25周年特别菜单，在集团服务共88年和超过150年烹饪经验的主厨团队精心设计，将呈现顾客最喜爱的“粤菜精髓”和其他热销菜品。

The Oriental Group of Restaurants 25th Anniversary menu specially curated by our team of master chefs with a total of 88 years of service with our group and more than 150 years of kitchen experience.  
Featuring favourite “off the menu” dishes and other best sellers.

## 主厨团队 MASTER CHEFS TEAM

陽城酒家行政主厨黄清龙 (21年)  
Executive Chef Wong Chin Leong of Noble House (21 years)

大港城酒家点心师傅莫天伟 (22年)  
Dim Sum Chef Mok Tin Wai of Oriental Pavilion (22 years)

大陽城酒家主厨钟耀龙 (15年)  
Master Chef Choong Yaw Loong of Noble Mansion (15 years)

大陽城酒家副厨师长严润来 (16年)  
Sous Chef Yam Yoon Loy of Noble Mansion (16 years)

宋城酒家烧腊师傅韋国清 (14年)  
BBQ Chef Wai Kok Cheng of Oriental Treasure (14 years)

港城集团的周年纪念菜肴由以上顶尖厨师团队联手精心设计，将会为您奉上一场令人难忘的盛宴。  
厨师们专为贵宾和美食家量身打造，选用上等食材，每道佳肴都需经过长时间的准备和精湛的烹饪厨艺，以呈现出独特的美味佳肴。

The Anniversary menu was curated by the above team of top chefs who will combine to serve you a memorable dinner.  
The above dishes are normally prepared for very special guests and connoisseurs and require special ingredients and long preparation times as well as delicate skills.

前菜

appetizers

软壳蟹脆金菇锦绣玉鸳鸯

soft shell crab & crispy enoki mushrooms fruit & vege salad

高汤凤吞金丝燕

double-boiled superior bird's nest stuffed in chicken  
或or

甫鱼生拆蟹肉干捞大鲍翅

pan tossed Yoshikiri fin with fresh crab meat

主  
食

main dish

世纪富豪乳猪

deluxe roast suckling pig platter

原粒5头鲍鱼海味莲藕船

braised whole 5 head abalone with dried seafood in whole lotus root

桃花香芋啤梨

taro pear with kurobuta pork

玉液琼浆明虾拉面

braised ramen with king prawn

甜  
品

dessert

蛋白生磨杏仁茶

almond cream with egg white

翡翠金粟伴绿茶麻糍

jade corn dessert & green tea mochi

rm3888<sub>nett</sub>

per table of 10 pax 供十位用

## GRAND DINNER DATES

陽城酒家  
NOBLE HOUSE  
+603 2145 8822  
8 August 2024

名城酒家  
THE MING ROOM  
+603 2284 8822  
9 August 2024

大港城酒家  
ORIENTAL PAVILION  
+603 7956 9288  
13 August 2024

大陽城酒家  
NOBLE MANSION  
+603 7932 3288  
15 August 2024

宋城酒家  
ORIENTAL TREASURE  
+603 2242 2382  
16 August 2024

君城酒家  
ORIENTAL SUN  
+603 5611 1138  
19 August 2024


唐城酒家  
TANG ROOM  
+603 7733 9866  
21 August 2024


港城酒家  
ORIENTAL STAR  
+603 9134 8488  
27 August 2024

滿漢城酒家  
THE HAN ROOM  
+603 2284 8833  
28 August 2024

海世界  
SEAFOOD WORLD  
+603 7931 8633  
14 August 2024  
Pork Free

如意  
RUYI  
+603 2083 0288  
20 August 2024  
Pork Free

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 [orientalrestaurants.com.my](http://orientalrestaurants.com.my)



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