

ruyi 如意



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

25th 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

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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)

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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

世纪富豪爱尔兰银山鸭

roast Irish silver hill duck 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

deep-fried stuffed taro pear

玉液琼浆明虾拉面

braised ramen with king prawn

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

甜品

dessert

rm3688_{nett}

per table of 10 pax 供十位用

GRAND DINNER DATES

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NOBLE HOUSE
+603 2145 8822
8 August 2024

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

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ORIENTAL PAVILION
+603 7956 9288
13 August 2024

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15 August 2024

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16 August 2024

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27 August 2024

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THE HAN ROOM
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28 August 2024

海世界
SEAFOOD WORLD
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14 August 2024
Pork Free

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RUYI
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