



ORIENTAL
GROUP

滿漢城酒家

THE HAN ROOM



特式小食

APPETIZER

凉伴家菇菜 	22 每份/per portion
'paku' vegetable with spicy sauce	
金沙松菇 	22 每份/per portion
golden shimeji mushroom	
黄金南瓜条 	22 每份/per portion
golden pumpkin	
姜茸捞中国生菜  	22 每份/per portion
chinese lettuce with minced ginger	
意式烟肉薯仔卷 	22 每份/per portion
smoked bacon & potato roll	
百味脆豆腐  	22 每份/per portion
golden sand beancurd	
黑松露日本青瓜条 	22 每份/per portion
kyuri topped with black truffle	
酸柑汁鱼皮饺 	24 每份/per portion
fish dumpling in lime sauce	
海蜇伴分蹄	38 每份/per portion
jelly fish & pork trotter	
盐烧啦啦 	38 每份/per portion
salt grilled clams	



特式小食

APPETIZER

风味日本冰菜 	28 每份/per portion
椒盐白饭鱼 	38 每份/per portion
黄金脆鱼皮	33 每份/per portion
泰式鲜鱿饼 	40 每份/per portion
豆蔻沙律酥虾	33 每份/per portion
鹅肝虾多士 	38 每份/per portion
脆皮烧腩肉	40 每份/per portion
蜜汁叉烧	40 每份/per portion
银桥蒜香花腩肉 	48 每份/per portion
蜜瓜西班牙火腿	48 每份/per portion



头盘精选

HORS-D'OEUVRE

葡国沙律带子  baked scallop with salad	16 每位/per pax
么么袋软壳蟹  soft shell crab in money bag	16 每位/per pax
杨枝白吞拿鱼 crispy white tuna with pomelo sauce	22 每位/per pax
宝盖龙趸球 salted egg yolk deep-sea garoupa	28 每位/per pax
汉和煎酿帆立贝伴绿乳汁脆虾球  teri-yaki sauce seafood cake & wasabi cream prawn	26 每位/per pax
肉崧脆鲈鱼卷  crispy cod fish with chicken floss	38 每位/per pax
上珍焗酿蟹盖 baked seafood in crabshell with cheese	33 每位/per pax
满汉城三宝拼  the han room's three treasures	28 每位/per pax
鲍鱼番茄新配对 baked abalone with miso in tomato	38 每位/per pax
芝士白汁焗大扇贝 baked large scallop with cheese & white sauce	48 每位/per pax



头盘精选

HORS-D'OEUVRE

沙当尼龙虾扒 🍷

lobster steak with mushroom
& chardonnay cream sauce

48
每位/per pax

烧味拼盘 🍷

bbq platter

(双拼) 78
(2 Combinations) 每份/per portion
(三拼) 98
(3 Combinations) 每份/per portion

满汉城沙律的食尚 🍷

the han room's salad
麻酱脆鱼风味蔬
crispy fish with sesame sauce
炭烧西班牙猪中肉风味蔬
charcoal grilled iberico pork neck
一见钟情沙律软壳蟹
soft shell crab with chef's special cocktail

55
每份/per portion

鹅肝雪白玉

foie gras with winter melon

38
每位/per pax

鹅肝脆扇贝

teriyaki sauce foie gras & stuffed scallop

55
每位/per pax

法式煎鹅肝

pan-fried foie gras

58
每位/per pax

鹅肝煎鹅肝 🍷



pan-fried foie gras with portobello mushroom

68
每位/per pax



汤

SOUP

- 锦绣茶壶汤 
double-boiled imperial teapot soup 28
每位/per pax
- 鲨鱼骨鲜花胶炖汤 
double-boiled fresh fish maw in shark's bone soup 38
每位/per pax
- 纸窝肥牛金针菇汤 
beef & enoki mushroom
with double-boiled superior soup
in japanese paper wok 38
每位/per pax
- 鲍鱼滋补炖汤
double-boiled abalone nourishing soup 38
每位/per pax
- 凉瓜海皇一品羹 
dried seafood soup with bitter gourd bisque 38
每位/per pax
- 浮华玉蚕带子羹 
scallop & crab meat bisque 38
每位/per pax
- 南瓜盅龙虾羹
lobster bisque in pumpkin 48
每位/per pax
- 时日老火例汤
soup of the day 78
每份/per portion
- 南瓜海味汤
double-boiled dried seafood soup in pumpkin 78
每位/per pax



山珍海味

ABALONE & DRIED SEAFOOD

玉蚕鲍鱼卷 braised abalone roll with prawn paste & asparagus	40 每位/per pax
锡烧鲍鱼片鹅掌 braised sliced abalone with goose web in foil	43 每位/per pax
玉环柱脯伴鲈鱼 braised japanese scallop in melon ring with crispy cod fish	48 每位/per pax
鲍汁扣白灵菇 braised lingzhi mushroom with abalone sauce	58 每份/per portion
黄焖鲍鱼酿蟹钳 stuffed crab claw with prawn paste & sliced abalone in imperial sauce	68 每位/per pax
干贝鱼鳔胜瓜  braised fish maw with 'seng kwa' & dried scallop	78 每份/per portion
凉瓜扣鹅掌煲 claypot goose web with bitter gourd	88 每份/per portion
怀旧发财蒜子柱脯 braised dried scallop with 'fatt choy' & garlic	98 每份/per portion



山珍海味

ABALONE & DRIED SEAFOOD

鲍汁花胶皇伴时蔬 braised superior fish maw with vegetables & abalone sauce	时价 /seasonal price
干爆蹄根海参煲 claypot shank's tendon & sea cucumber	118 每份/per portion
味浓海参爆猪蹄宝 claypot treasures of pork trotter & sea cucumber	118 每份/per portion
白菌油大良炒花胶 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
顺德浓汁原粒鲍鱼 🍷 braised whole abalone shunde style	(1头) 298 (1-head) 每粒/each (2头) 188 (2-head) 每粒/each
龙船猪婆参 braised whole stuffed sea cucumber	788 每条/each
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
顺德浓汁扣特级原条花胶扒皇 braised whole superior fish maw shunde style	时价 /seasonal price



海鲜

SEAFOOD

鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

梅菜皇盐焗 🍷 / 鲜竹云耳蒸 / 橙盅焗 🍷
salt baked with preserved vegetable 🍷
steamed with fresh beancurd skin & black fungus
pomelo sauce in whole orange 🍷

38
每位/per pax

生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

普宁豆酱啫啫 / 印尼咖喱伴花卷 🍷🌶️ / 绍酒蛋白蒸
豉油皇干煎
aberdeen sizzling with soy bean
indonesian style served with fried buns 🍷🌶️
steamed with egg white & 'shao hsing' wine
pan-fried with superior soy sauce

38
半只/half
两位起/min 2 pax

火龙果盏之惠式焗白吞拿鱼

baked white tuna in dragon fruit boat

22
每份/per pax

蒜茸粉丝蒸大扇贝

steamed large scallop with glass noodles & garlic

48
每位/per pax

大良炒龙虾崧 🍷

lobster meat with scrambled egg in lettuce wrap

68
每份/per portion

潮洲青瓜肉碎煮中虾

prawns with cucumber & minced meat teochew style

68
每份/per portion

姜葱米酒明虾煲

claypot king prawn with chinese wine

88
每份/per portion

黄金葱爆虾球

salted egg yolk prawn medallions

78
每份/per portion

虾籽三菇波士顿龙虾煲 🍷

claypot boston lobster with shrimp roe & mushrooms

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 / 顺德头菜 🍴

claypot head & belly traditional style

steamed with preserved vegetable shunde style 🍴

168

每份/per portion

龙趸汇

steamed with stuffed clam, fish maw, 'seng kwa'

& glass noodles in casserole

228

每份/per portion

深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

津菜芋头煮 / 咸柠檬蒸 / 鱼汤过桥 / 海浪泡 🍴

boiled with yam & chinese cabbage in superior soup

steamed with preserved sliced lemon

blanched in fish soup

steamed with vegetables in superior soy sauce 🍴

330

每条/each

凉瓜火腩焖笋壳煲

braised 'soon hock' with roast pork & bitter gourd

168

每份/per portion

普宁豆酱有机番茄蒸东星斑

steamed coral trout

with soy bean & organic tomato

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable.

Pictures shown are for illustration purpose only.



肉类

MEAT

麻辣吊烧鸡 	60 半只/ half	118 每只/each
奇脆香茅烧鸡 	60 半只/ half	118 每只/each
烟口水鸡 	78 半只/ half	148 每只/each
老爷咸香鸡 	78 半只/ half	148 每只/each
炭烧西班牙排骨之冻柠汁 charcoal grilled iberico pork ribs served with chilled citrus juice		18 每100克/per 100gm
炭烧排骨		28 每位/per pax
红酒香骨枝		28 每位/per pax
蜜展骨伴意式生菜		28 每位/per pax
咸鱼肉饼蒸鳕鱼		108 每份/per portion



肉类

MEAT

乳猪

suckling pig

沙皮 / 锦绣红袍 (两食) 🍷 / 炭烧糯米 / 鸿运葡式之冻柠汁

bbq traditional style

bbq with butterfly buns (two courses) 🍷

bbq with glutinous rice

roast-finest macau style served with chilled citrus juice

638

每只/each

脆皮皇子鸭伴姜茸日本青瓜

bbq baby duck & kyuri with minced ginger

98

每只/each

鸭猪恋 (两食) 🍷

peking duck served with piggy buns (two courses)

168

每只/each

秘制牛仔扒 🍷 🐮

pan-fried australian beef steak

38

每位/per pax

白灼美国肥牛 🐮

poached US beef fillet

with enoki mushroom & silver sprout

88

每份/per portion

XO酱啫啫牛根腩煲 🐮

aberdeen sizzling beef tendon

& brisket with xo sauce

88

每份/per portion

玉圃羊仔扒伴罗马生菜 🍷

grilled lamb cutlet with garden greens

48

每位/per pax



Chef Specialty



Vegetarian



Beef



Spicy

Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable.

Pictures shown are for illustration purpose only.



豆腐 / 蔬菜

BEANCURD / VEGETABLES

至尊鸳鸯豆腐 🍴 imperial beancurd with spinach	32 每份/per portion
珊瑚秘制豆腐 🍴 beancurd in crab roe sauce	36 每份/per portion
胜瓜秘制豆腐 house beancurd with 'seng kwa' in oyster sauce	32 每份/per portion
千叶豆腐 🍴 thousand layered beancurd	38 每份/per portion
锅仔星光玉子豆腐 🍴 braised 'sing kong' beancurd	45 每份/per portion
苦尽甘来 🍴 stir-fried pumpkin & bitter gourd	38 每份/per portion
肉碎番茄炒蛋 stir-fried egg with minced meat & tomato	33 每份/per portion
金银蛋菜苗 seasonal vegetable with three varieties eggs	38 每份/per portion
鱼香茄子煲 claypot brinjal with minced meat	38 每份/per portion
田翠八景 🍴 stir-fried mixed vegetables with macadamia nuts	38 每份/per portion
糖酒云耳炒芥兰 🍴 stir-fried 'kai lan' with black fungus & chinese wine	38 每份/per portion
鲜百合松菇炒青龙菜 🍴 stir-fried organic dragon vegetable with fresh lily bulb & shimeji mushroom	38 每份/per portion



蔬菜

VEGETABLES

- 月光菠菜 38
braised spinach with crab meat & egg
每份/per portion
- 锅塔煎酿茄子 42
stuffed brinjal topped with xo sauce
每份/per portion
- 杞汁白玉扒菜苗   38
braised seasonal vegetable
with beancurd & wolfberry
每份/per portion
- 松菇竹笙扒菜苗  38
braised seasonal vegetable
with shimeji mushroom & bamboo pith
每份/per portion
- 香芋腊肠菠菜煲 38
claypot spinach with yam & chinese sausage
每份/per portion
- 二崧炒港芥兰 38
hong kong 'kai lan' prepared in two ways
每份/per portion
- 照烧鸡胗菇伴港芥兰  45
stir-fried 'kai lan' with apricot mushroom
每份/per portion
- 锅塔鲜冬菇炒翡翠  48
stir-fried stuffed fresh mushroom & asparagus beans
每份/per portion
- 樱花虾百合炒澳洲芦笋  68
stir-fried australian asparagus
with fresh lily bulb & sakura dried shrimp
每份/per portion
- 干贝鱼鳔胜瓜煲  68
claypot 'seng kwa' with fish maw & dried scallop
每份/per portion
- 石锅凉瓜焖豉椒肥牛肉  88
braised bitter melon & beef
with black bean sauce in hot stone casserole
每份/per portion
- 石锅茄舟过桥肥牛  88
szechuan styled eggplant
& sliced beef in hot stone casserole
每份/per portion



健康素食

VEGETARIAN

太极两仪羹 tai chi style sweet corn & vegetable soup	25 每位/per pax
脆辣素鲷鱼片  crispy spicy vegetarian pomfret	28 每份/per portion
芝麻西施茄 steamed brinjal with soy sauce & sesame seed	28 每份/per portion
金粟杂菌炒饭 fried rice with mushrooms & sweet corn	28 每份/per portion
罗汉布袋素 stuffed beancurd puff with diced vegetables & mushroom	36 每份/per portion
南乳家乡斋 braised vegetables with preserved beancurd	38 每份/per portion
八仙罗汉素 braised assorted vegetables	33 每份/per portion
天白菇扒菜苗 braised seasonal vegetable with japanese mushroom	38 每份/per portion
鲜百合松菇炒时蔬 stir-fried seasonal vegetable with fresh lily bulb & shimeji mushroom	38 每份/per portion
佛影南山素 sautéed vegetables served in pumpkin	48 每份/per portion



饭

RICE

上珍蟹盖焗饭 baked seafood rice in crab shell	20 每位/per pax
鹅肝蒜香炒饭 🍴 garlic fried rice topped with foie gras	38 每位/per pax
鲍鱼焗饭 braised rice with abalone	38 每位/per pax
鲍汁一品炒饭 🍴 fried rice with abalone sauce	38 每位/per pax
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
啱啱虾酱火腩炒饭 aberdeen sizzling fried rice with roast pork & shrimp paste	38 每份/per portion
越式牛崧炒饭 🐮 fried rice with beef vietnamese style	38 每份/per portion
鱼米之乡大锅饭 🍴 shunde fried rice	48 每份/per portion
潮式蟹肉带子炒饭 fried rice with crab meat & scallop teochew style	58 每份/per portion
金瓜盅海鲜脆米焗饭 🍴 baked two variety rice with seafood in pumpkin	68 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
带子蟹肉过桥鸳鸯泡饭 🍴 boiled rice with scallop & crab meat in superior crab soup	118 每份/per portion



粉面

NOODLES

- 竹筒鲜茄蟹肉木炭面
organic charcoal noodles
with crab meat in bamboo cup 23
每份/per pax
- 金牌福建面  38
fried noodles hokkien style 每份/per portion
- 虾籽干烧伊面 38
ee-fu noodles with shrimp roe 每份/per portion
- 玉龙金银米 38
fried glass noodles & rice vermicelli
with minced meat & preserved vegetable 每份/per portion
- 乡下佬面卜  38
egg noodles village style 每份/per portion
- 杂菜潮酱炒上海粉皮  38
stir-fried shanghai rice noodles
with vegetables in teochew spicy sauce 每份/per portion
- 姜葱生虾煎生面 38
braised egg noodles with fresh water prawn
两位起/min 2 pax
- 生虾汤河粉  38
'hor fun' with fresh water prawn
in superior prawn soup 每份/per pax
- 海鲜芹香干炒米线 40
fried vermicelli with seafood & celery 每份/per portion
- 海鲜滑蛋河 40
seafood 'hor fun' 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 58
ee-fu noodles with tiger prawns 每份/per portion
- 过桥龙趸鱼头米 168
rice noodles with deep-sea garoupa head
served in superior stock 每份/per portion



甜品

DESSERT

万星甫冻 lemongrass jelly	12 每位/per pax
秘制龟苓膏 chinese herbal jelly 'kwai lin ko'	12 每位/per pax
夏日风情 summer breeze coconut jelly	16 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
姜茶汤丸 glutinous rice dumpling in ginger tea	12 每位/per pax
杨枝甘露 chilled mango with sago cream	15 每位/per pax
云霄茶王葛仙米雪梨 chilled snow pear & seaweed ball in teapot	18 每位/per pax
大吉大利伴官燕 golden pudding with bird's nest in whole orange	28 每位/per pax
千层马来糕 thousand layered cake	12 3件/3 pieces
擂沙汤丸 glutinous rice dumpling with black sesame seed	16 4粒/4 pieces
芝麻南瓜饼 red bean paste with pumpkin pancake	20 每件/per piece
高丽豆沙 deep-fried red bean puff	32 4件/4 pieces
南山猪仔寿包 longevity piglet buns	36 4件/4 pieces

KUALA LUMPUR

陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

陽城東宴樓 NOBLE HOUSE EAST

Off Jalan Imbi | 603 2145 8822

NOBLE Q

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

NOBLE M

Plaza 33, Sec 13 | 603 7931 8633

海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633



more info