



ORIENTAL  
GROUP

名城酒家  
THE MING ROOM



# 特式小食

## APPETIZER

姜茸日本青瓜 	18 每份/per portion
kyuri with minced ginger	
XO 酱炸百花皮蛋 	28 每份/per portion
deep-fried century egg with prawn paste & xo sauce	
糖酒云耳	28 每份/per portion
sautéed black fungus with chinese wine	
肉崧脆茄子	22 每份/per portion
deep-fried eggplant with chicken floss	
虾籽炒三菇	28 每份/per portion
three varieties mushrooms with shrimp roe	
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	
金沙松菇 	22 每份/per portion
golden shimeji mushroom	
怪味秋葵冻带子	33 每份/per portion
chilled scallop with okra in chef's special sauce	
椒盐白饭鱼	38 每份/per portion
salt & pepper white bait fish	
避风塘脆皮萝卜糕 	33 每份/per portion
radish cake 'typhoon shelter' style	
蜜汁叉烧	40 每份/per portion
bbq 'char siew'	
脆皮烧腩肉	40 每份/per portion
roast pork	



# 特式小食

## APPETIZER

烟熏斋鹅卷  	22 每份/per portion
风味日本冰菜 	28 每份/per portion
中式百合珍鲍贝	33 每份/per portion
中式百合珍鲍贝 pacific clams & lily bulb in oyster sauce	
姜片酥炸鸡球	28 每份/per portion
deep-fried chicken with ginger slice	
泰式鲜鱿饼 	40 每份/per portion
thai style cuttlefish	
黄金脆鱼皮	33 每份/per portion
salted egg yolk fish skin	
鹅肝虾多士	38 每份/per portion
prawn & foie gras toast	
真假荔枝丸	36 每份4粒/per portion of 4 pieces
lychee ball	
银桥蒜香炸花腩肉 	48 每份/per portion
crispy pork belly with garlic	
炭烧西班牙猪中肉风味蔬 	55 每份/per portion
charcoal grilled iberico pork neck garden green salad	



# 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
金荀汁煎酿带子 🍷 australian stuffed scallop in carrot sauce	22 每位/per pax
杨枝白吞拿鱼 crispy white tuna with pomelo sauce	22 每位/per pax
烟肉炸生蚝 deep-fried fresh oyster with bacon	33 每位/per pax
香脆生蚝伴话梅番茄 crispy oyster & preserved tomato	33 每位/per pax
汉和煎酿帆立贝伴绿乳汁脆虾球 🍷 teriyaki sauce seafood cake & wasabi cream prawn	26 每位/per pax
肉崧鲈鱼卷 crispy cod fish roll with chicken floss	38 每位/per pax
名城三宝拼 🍷 the ming room's three treasures	28 每位/per pax
鹅肝雪白玉 foie gras with winter melon	33 每位/per pax
鹅肝脆扇贝 🍷 teriyaki sauce foie gras & stuffed scallop	48 每位/per pax
法式煎鹅肝 pan-fried foie gras	58 每位/per pax
黑松露北海道带子皇 hokkaido scallop with black truffle	58 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





# 汤

## SOUP

- |   |                      |
|---|----------------------|
| 锦绣茶壶汤<br>double-boiled imperial teapot soup   | 28<br>每位/per pax     |
| 八宝南瓜盅<br>double-boiled eight treasures soup in pumpkin  | 38<br>每位/per pax     |
| 纸窝美国肥牛金针菇汤 <br>US beef & enoki mushroom superior soup<br>in japanese paper wok | 48<br>每位/per pax     |
| 海味鱼鳔羹<br>dried seafood & fish maw bisque  | 38<br>每位/per pax     |
| 鲨鱼骨鲜花胶干贝炖汤<br>double-boiled fish maw & dried scallop<br>in shark's bone soup  | 38<br>每位/per pax     |
| 干贝鲍鱼滋补炖汤 <br>double-boiled fresh abalone<br>with dried scallop health soup   | 48<br>每位/per pax     |
| 浮华玉蚕带子酸辣羹 <br>scallop & crab meat bisque in hot & sour soup                  | 40<br>每位/per pax     |
| 南瓜盅龙虾羹<br>lobster bisque in pumpkin   | 48<br>每位/per pax     |
| 时日老火例汤<br>soup of the day   | 78<br>每份/per portion |
| 南瓜海味汤 <br>double-boiled dried seafood soup in pumpkin                        | 78<br>每位/per pax     |

 Chef Specialty  Vegetarian  Beef  Spicy

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# 山珍海味

## ABALONE & DRIED SEAFOOD

虾籽猪婆参花菇 braised sea cucumber with mushroom & shrimp roe	43 每位/per pax
鲍鱼福袋伴鱼鳔 abalone prosperity bag with fish maw	38 每位/per pax
锡烧鲍鱼片鹅掌  braised sliced abalone with goose web in foil	43 每位/per pax
农家海参扣猪手 braised pork trotter with sea cucumber	42 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
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 dried scallop & 'seng kwa'	78 每份/per portion
凉瓜扣鹅掌煲 claypot goose web with bitter gourd	88 每份/per portion



# 山珍海味

## ABALONE & DRIED SEAFOOD

### 咸鱼鸡粒鲍鱼豆腐煲

claypot abalone with beancurd,  
chicken cubes & salted fish

88  
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

### 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

### 干爆蹄根海参煲 🍄

claypot shank's tendon & 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

### 翡翠金元宝 🍄

braised whole abalone stuffed with dried scallop  
in oyster sauce

178  
每粒/each

### 龙船猪婆参 🍄

braised whole stuffed sea cucumber

788  
每条/each  
\*需提前预订/advanced order is required



# 海鮮

## SEAFOOD

### 日本生蚝

japanese fresh oysters

可任选以下煮法 / methods of preparation:

葱烧宫城 / 麻酱豆酥炸 / 芝士焗 🍷

deep-fried with spring onion & ginger

deep-fried with sesame sauce topped with fried minced soy bean

baked with cheese 🍷

33

每位/per pax

### 鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

橙盅焗 🍷 / 鸳鸯萝卜焗 / 橙花焗 / 鲜竹云耳蒸

pomelo sauce in whole orange 🍷

braised with carrots

baked with orange cubes

steamed with fresh beancurd skin & black fungus

38

每位/per pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

萝卜糕蒸 / 绍酒蛋白蒸 / 粤式鸳鸯 /

印尼咖喱伴花卷 🍷🌶️

steamed with radish cake

steamed with egg white & 'shao hsing' wine

prepared in two ways

indonesian style served with fried buns 🍷🌶️

38

半只/half

两位起/min 2 pax

### 蟹钳

crab claw

可任选以下煮法 / methods of preparation:

醋汁百花炸 🍷 / 姜粒米酒蒸

deep-fried with red vinegar 🍷

steamed with egg white & chinese wine

48

每位/per pax

### 蒜茸粉丝蒸大扇贝 🍷

steamed large scallop

with glass noodles & garlic

48

每位/per pax

### 带子炒西兰花

stir-fried scallop with broccoli

98

每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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# 海鲜

## SEAFOOD

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

津菜芋头煮 / 海浪泡 🍷 / 鱼汤过桥 / 家乡焖

boiled with yam & chinese cabbage

steamed with vegetable in superior soy sauce 🍷

blanched in fish soup

braised with shredded meat & shredded mushroom

330

每条/each

乾隆花甲蒸 🍷

steamed with clams & black beans

368

每份8位用/per portion for 8 pax

台山蒜茸鲜虾蒸

steamed with prawns & garlic taishan style

388

每份8位用/per portion for 8 pax

### 白汁蒜香芝士焗大生虾

baked large fresh water prawn

with cheese & garlic in white sauce

76

每只/each

### 黄金葱爆虾球

salted egg yolk prawn medallions

78

每份/per portion

### 姜葱米酒明虾煲

claypot king prawns with chinese wine

88

每份/per portion

### 大良炒龙虾崧 🍷

lobster meat with scrambled egg in lettuce wrap

68

每份/per portion

### 鹅肝酱焗波士顿龙虾

baked boston lobster with foie gras sauce

时价

seasonal price

### 古法龙趸头腩煲

claypot deep-sea garoupa head & belly

168

每份/per portion

### 古法芋头焖笋壳煲 🍷

braised 'soon hock' with yam traditional style

168

每份/per portion

### 上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each



# 肉类

## MEAT

### 乳猪

suckling pig

锦绣红袍 (两食) 🍷 / 炭烧糯米 / 鸿运葡式伴冻柠汁 🍷

bbq with butterfly buns (two courses) 🍷

bbq with glutinous rice

roast-finest macau style served with chilled citrus juice 🍷

638

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

charcoal grilled spare rib

28

每位/per pax

### 红酒香骨枝 🍷

deep-fried spare rib with red wine sauce

28

每位/per pax

### 顺德榄角香肉排

pork rib with olive shunde style

28

每位/per pax

### 蜜展骨排伴意式生菜

deep-fried honey spare rib with romaine lettuce

28

每位/per pax

### 马安西班牙猪扒

pan-fried iberico pork chop

28

每位/per pax

### 宫廷京烤骨伴银丝卷

stewed emperor pork rib with fried buns

88

每份/per portion

### 味浓海参爆猪蹄宝

claypot treasures of pork trotter & sea cucumber

118

每份/per portion

🍷 Chef Specialty



Vegetarian



Beef



Spicy

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# 肉类

## MEAT

老爷咸香鸡伴黄金脆鱼皮 fragrant salted chicken with salted egg yolk fish skin	78 半只/ half	148 每只/each
麻辣吊烧鸡  roast chicken with spicy minced garlic	60 半只/ half	118 每只/each
烟口水鸡  smoked farm chicken	78 半只/ half	148 每只/each
顺德水晶走地鸡皇  steamed crystal chicken shunde style	98 半只/ half	188 每只/each
炭烧皇子鸭 bbq baby duck	98 每只/each	
明炉吊烧鸭 roast duck	70 半只/ half	138 每只/each
北京片皮鸭(两食) peking duck (two courses)	158 每只/each	
玉圃羊仔扒伴罗马生菜  grilled lamb cutlet with garden greens	48 每位/per pax	
秘制牛仔扒   pan-fried australian beef steak	38 每位/per pax	
干爆XO牛根腩  braised beef tendon & brisket with xo sauce	88 每份/per portion	
白灼美国肥牛  poached US beef fillet with enoki mushroom & silver sprout	88 每份/per portion	



## 豆腐 / 蔬菜

### BEANCURD / VEGETABLES

过桥雪珍脆白玉 	38 每份/per portion
crispy beancurd topped with minced meat sauce	
至尊鸳鸯豆腐 	32 每份/per portion
imperial beancurd with spinach	
珊瑚秘制豆腐 	36 每份/per portion
beancurd in crab roe sauce	
惠式蒸豆腐	38 每份/per portion
steamed stuffed beancurd on lotus leaf	
麻婆真假豆腐 	38 每份/per portion
beancurd 'ma po' style with steamed egg	
锅仔星光玉子豆腐	45 每份/per portion
braised 'sing kong' beancurd	
苦尽甘来 	38 每份/per portion
stir-fried pumpkin & bitter melon	
肉碎番茄炒蛋	33 每份/per portion
stir-fried egg with minced meat & tomato	
鱼香茄子煲	38 每份/per portion
claypot brinjal with minced meat	
榄角豆豉炒四季豆	38 每份/per portion
stir-fried french beans with olive & black bean	
上汤苋菜	38 每份/per portion
spinach in superior soup	
二崧炒港芥兰 	38 每份/per portion
hong kong 'kai lan' prepared in two ways	





# 蔬菜

## VEGETABLES

金银蛋菜苗 seasonal vegetable with three varieties eggs	38 每份/per portion
田翠八景   stir-fried mixed vegetables with macadamia nuts	38 每份/per portion
海棠锦绣烟鸭甫 stir-fried assorted vegetables with smoked duck breast	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
松菇竹笙扒菜苗  braised seasonal vegetable with shimeji mushroom & bamboo pith	38 每份/per portion
月光菠菜  braised spinach with crab meat & egg	38 每份/per portion
锅蛋鲜蟹肉茄子 braised brinjal with crab meat & raw egg	38 每份/per portion
锅塔煎酿茄子 stuffed brinjal topped with xo sauce	42 每份/per portion
照烧鸡胗菇伴港芥兰  stir-fried 'kai lan' with apricot mushroom	45 每份/per portion
藕尖秋葵炒猪爽肉 stir-fried okra & lotus root with pig cheek	48 每份/per portion
澳洲芦笋野菌三菇   stir-fried australian asparagus with mushrooms	68 每份/per portion



# 健康素食

## VEGETARIAN

太极两仪羹 sweet corn & vegetable soup in tai chi style	25 每位/per pax
杂菌炒云耳 stir-fried mushrooms with black fungus	28 每份/per portion
脆辣素鲳鱼片  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
佛影南山素  sautéed vegetables served in pumpkin	48 每份/per portion
鲜百合松菇炒澳洲芦笋 stir-fried australian asparagus with fresh lily bulb & shimeji mushroom	68 每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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# 饭

## RICE

上珍蟹盖焗饭 baked seafood rice in crab shell	20 每位/per pax
咸鱼银鱼仔炒饭 fried rice with anchovies & salted fish	38 每份/per portion
鹅肝蒜香炒饭 🍷 garlic fried rice topped with foie gras	38 每位/per pax
鲍鱼炆饭 braised rice with abalone	38 每位/per pax
鲍汁一品炒饭 abalone sauce fried rice	38 每份/per portion
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
黑松露五谷香炒饭 fried multigrain rice with vegetables & black truffle	48 每份/per portion
咸蛋肉饼蒸饭 steamed rice with salted egg & meat cake	58 每份/per portion
咸鱼火腩炒饭 fried rice with roast pork & salted fish	38 每份/per portion
南瓜虾崧炒饭 🍷 pumpkin fried rice with prawns	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
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
客家走地鸡伴盐香姜茸饭 🍷 oriental's village chicken rice	128   218 半只/ half   每只/each

 Chef Specialty  Vegetarian  Beef  Spicy

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# 粉面

## NOODLES

- 金牌福建面  38  
fried hokkien noodles 每份/per portion
- 肉碎茄子捞生面 38  
braised egg noodles with minced meat & eggplant 每份/per portion
- 姜茸蒸龙趸汤米粉  33  
rice noodles with deep-sea garoupa & minced ginger in superior soup 每位/per pax
- 乡下佬面卜 38  
egg noodles village style 每份/per portion
- 虾籽干烧伊面 38  
ee-fu noodles with shrimp roe 每份/per portion
- 姜葱生虾捞生面  38  
braised egg noodles with fresh water prawn 半只/half  
两位起/min 2 pax
- 生虾汤河粉 38  
'hor fun' with fresh water prawn in superior prawn soup 每位/per pax
- 海鲜芹香干炒米线 40  
fried vermicelli with seafood & celery 每份/per portion
- 海鲜滑蛋鸳鸯 40  
seafood ying yang noodles cantonese style 每份/per portion
- 豉汁炒牛河  48  
fried 'hor fun' with beef & black bean sauce 每份/per portion
- 干炒牛河粉  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
- 姜葱笋壳捞生面 168  
braised egg noodles with 'soon hock' 每份/per portion
- 过桥龙趸鱼头米  168  
rice noodles with deep-sea garoupa head served in superior soup 每份/per portion





# 甜品

## DESSERT

香滑豆腐花 'tau foo fah'	9 每位/per pax
万星甫冻 lemongrass jelly	12 每位/per pax
桃胶炖海底椰 chilled peach resin with sea coconut	12 每位/per pax
杭式马蹄桂花糕 water chestnut osmanthus jelly	10 3件/3 pieces
榴槿布丁 durian pudding	18 每位/per pax
夏日风情 summer breeze coconut jelly	16 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 sesame seed	16 4粒/4 pieces
芝麻南瓜饼 red bean paste with pumpkin pancake	20 每件/per piece
南山猪仔寿包 longevity piglet bun	36 4粒/4 pieces



## 甜品

## DESSERT

雪山杨枝甘露 chilled mango cream with sago & ice cream	17 每位/per pax
姜茶汤丸 glutinous rice dumpling in ginger tea	12 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
陈皮红豆沙 red bean paste double-boiled with tangerine peel	12 每位/per pax
生磨杏仁茶 sweetened almond cream	18 每位/per pax
杏仁茶龟苓膏 'kwai lin ko' with almond cream	15 每位/per pax
缤纷香茅燕窝冻 bird's nest lemongrass infusion with basil seeds & mixed fruits	23 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



Chef Specialty



Vegetarian



Beef



Spicy

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## 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



more info