











012 754 4796



胜瓜豆腐

Braised Beancurd with Seng Kwa

糖酒云耳炒时蔬

Stir-Fried Seasonal Vegetable with Black Fungus & Chinese Wine

椒盐明虾

Salt & Pepper King Prawn

客家走地鸡伴盐香姜茸饭

Steamed Chicken with Salt & Ginger Rice

nett for 4 pax 供四位用

T&C applies.



陽城酒家 **NOBLE HOUSE**

No.19, Jalan Delima, Off Jalan Imbi, KL



银桥蒜香炸花腩 Crispy Pork Belly with Garlic

古法焖深海龙趸 Braised Deep-Sea Garoupa Traditional Style

滋味伴炒水芹香 Stir-Fried Celery with Dried Squid

炭烧皇子鸭 **BBQ Baby Duck**

丝苗香白饭 Fragrant White Rice

nett for 4 pax 供四位用

T&Capplies.



陽城酒家 **NOBLE HOUSE**

No.19, Jalan Delima, Off Jalan Imbi, KL











Braised Dried Seafood Combination

红酒香肉排骨

Deep-Fried Spare Rib marinated with Red Wine

印尼咖哩生虾伴花卷

Fresh Water Prawn in Clay Pot Indonesian Style served with Fried Buns

蒜粒炒时蔬

Stir-Fried Seasonal Vegetables with Garlic

丝苗香白饭

Fragrant White Rice

nett for 4 pax 供四位用





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No.19, Jalan Delima, Off Jalan Imbi, KL









田翠八景

Stir-Fried Vegetables with Asparagus & Macadamia Nuts

客家蒸杉斑鱼

Steamed Ocean Garoupa Hakka Style

炭烧西班牙排骨

Charcoal Grilled Iberico Pork Ribs

至尊鸳鸯豆腐

Braised Imperial Beancurd with Spinach

金牌福建面

Fried Noodle Hokkien Style

nett for 6 pax

T&Capplies.



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No.19, Jalan Delima, Off Jalan Imbi, KL









炭烧西班牙排骨

Charcoal Grilled Iberico Pork Ribs

鲍鱼甫鹅掌冬菇(4只)

Braised Sliced Abalone with Goose Web & Mushroom (4 pieces)

黄金葱爆明虾(4只)

Salted Egg Yolk King Prawn (4 pieces)

魔鬼喈喈炒饭

Aberdeen Sizzling Fried Rice with Chef's Special Spicy Sauce

糖酒云耳炒芥兰

Sautéed 'Kai Lan' with Black Fungus & Chinese Wine

港城潮州辣酱套装

The Oriental's Teochew Spicy Sauce Set

T&C applies.



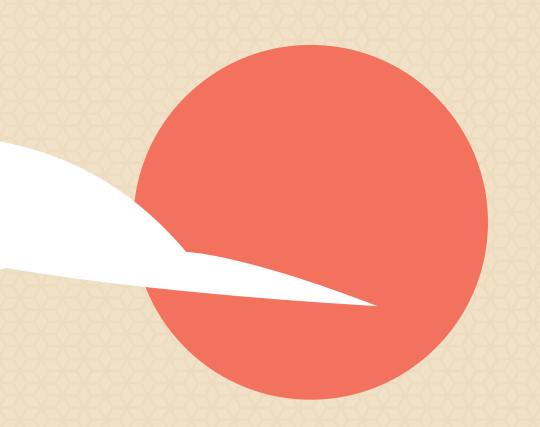
陽城酒家 **NOBLE HOUSE**

No.19, Jalan Delima, Off Jalan Imbi, KL









SET MENU

北京片皮鸭(两食) peking duck (two courses)

怀旧凤凰炒桂花 stir fried egg with dried seafood on lettuce wrap

炭烧西班牙排骨伴冻柠汁(两排) charcoal grilled iberico pork ribs served with chilled citrus juice (two racks)

玉罗衣蒸深海杉斑鱼 steamed ocean garoupa with chef's special preserved radish

锅塔鲜冬菇碧玉 stir-fried assorted vegetables with mushrooms

银芽鸭丝捞生面(二度) egg noodles with shredded duck & silver sprout (2nd course)

雪梨白玉丹 sweetened snow pear with sea coconut 擂沙汤丸





- dine-in only not valid for further discounts and vouchers / e-vouchers (where applicable)
- oriental cuisine club term & conditions applies while stock last
- prices subject to 6 % sst & 10% service charge picture shown is for illustration purpose only









个人佳肴套餐 Extraordinaire Individual Sets

RM 168 per person/每位

多吉多利吞拿鱼 Tuna Fish with Pomelo Sauce

泰式煲仔勾翅 Claypot Coral Shark's Fin Soup

玉环大干贝伴鹅掌 Braised Large Japanese Dried Scallop in Melon Ring & Goose Web

> 杨枝沙田鸡 Crispy Shatin Chicken with Pomelo Sauce

金稻姜茸蒸玉带 Steamed Scallop with Glutinous Rice

山洛芦荟冻 Chilled Aloe-vera with Dried Longan RM 198 per person/每位

么么袋软壳蟹 Soft Shell Crab in Money Bag

三色老菜脯鸡炖勾翅 Double-boiled Coral Shark's Fin Soup with Chicken & Preserved Vegetable

原粒3头鲍鱼伴金砖 Braised Whole Abalone with Golden Beancurd

上海酥炸黄花鱼 Deep-fried Yellow Corvina Shanghainese Style

蒜茸粉丝蒸生虾 Steamed Fresh Water Prawn with Glass Noodles & Garlic

冰镇雪梨白玉丹 Chilled Snow Pear with Sea Coconut RM 268 per person/每位

云霄香醋汁鲜鲍鱼 Chilled Fresh Abalone with Apple Vinegar

黄焖中鲍翅 Braised Superior Shark's Fin in Imperial Sauce

怀旧喈喈九节虾 Traditional Aberdeen Sizzling Large Prawn

蒙古烧烤长骨枝 Charcoal Grilled Pork Rib Mongolian Style

姜茸鳕鱼汤米 **Rice Noodles** with Cod Fish & Ginger Soup

冰镇人参雪花燕 Snow Swallow with Ginseng RM 368 per person/每位

柠香脆生蚝 Crispy Oyster with Lemon

鲜花胶鲨鱼骨炖中鲍翅 Double-boiled Superior Shark's Fin & Fresh Fish Maw in Shark's Bone Soup

波士顿龙虾(两食) Boston Lobster (Two Preparations) (身) 蒜茸蒸波士顿龙虾身 Steamed Boston Lobster with Minced Garlic (钳) 波士顿龙虾钳焗饭 Baked Boston Lobster Claw Rice

玉 圃 羊 仔 扒 伴 罗 马 生 菜 **Grilled Lamb Cutlet** with Garden Green Salad

> 冰镇人参雪花燕 Snow Swallow with Ginseng

RM 488 per person/每位

法式鹅肝 伴 A5 日 本 宫 崎 神 户 和 牛 Pan-fried Foie Gras & Japanese Miyazaki Wagyu

肘子鸡炖大鲍翅 Double-boiled Supreme Shark's Fin Soup with Chicken & Yunnan Ham

原粒2头鲍鱼伴西兰花 Braised Whole Abalone with Broccoli

日式烤原只生虾 Roast Whole Fresh Water Prawn Japanese Style

玉龙金银米 Fried Glass Noodles & Rice Vermicelli with Dried Scallop & Prawn

大吉大利伴官燕 Golden Pudding with Bird's Nest in Whole Orange

陽城酒家 **NOBLE HOUSE**

● 由两位起 ● minimum 2 persons

●不接受任何餐券和折扣 ● Not applicable with vouchers & further discount ● 不可换取港城会员籍积分 Not applicable for Oriental Cuisine Club earning of point Prices subject to 6% SST & 10% Service Charge

19, Jalan Delima, Off Jalan Imbi, KL Tel: 03-2145 8822



午餐商务美食之宴 Business Lunch Set

RM 298

per table of 4 pax / 供四位用

餐前小食

Noble House's Appetizers 黄金脆鱼皮 Salted Egg Yolk Fish Skin

拍蒜日本青瓜条 Kyuri topped with Garlic

滋补鲍鱼炖汤(每人每)

Double-boiled Abalone Health Soup (Individual Serving)

上海泡椒蒸游水鲈鱼

Steamed Live Australian Perch with Shanghai Style Chili Sauce

田翠八景

Stir-fried Vegetables with Asparagus & Macadamia Nuts

魔鬼喈喈炒饭

Aberdeen Sizzling Fried Rice with Chef's Special Spicy Sauce

云霄桂花糕

Osmanthus Jelly

RM 488

per table of 6 pax / 供 六 位 用

餐前小食

Noble House's Appetizers

风味日本冰菜 Icy Japanese Vegetable

银桥蒜香炸花腩 Crispy Pork Belly with Garlic

桂花炒鱼鳔

Stir-fried Fish Maw with Egg in Lettuce Wraps

酥姜滋味蒸笋壳鱼

Steamed 'Soon Hock' with Ginger

烟口水鸡(半只)

Smoked Farm Chicken (half)

生虾汤河粉

'Hor Fun' with Fresh Water Prawn in Superior Prawn Soup

冰镇人参雪花燕

Snow Swallow with Ginseng

● 只限堂享用 ● For hall dine-in only ●不接受任何餐券和折扣 ● Not applicable with vouchers & further discount

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陽城酒家 **NOBLE HOUSE**



经典佳肴套餐Special Gourmet Sets

RM 1,388

per table of 10 pax / 每席供十位

彩虹三宝拼

Three Treasures in Spring 照 烧 野 鸡 甫 Deep-fried Minced Meat with Teriyaki Sauce

金 盏 焗 日 本 蟹 柳 Baked Crab Leg with Egg Yolk Sauce 荔 茸 带 子 盒 Deep-fried Scallop with Yam

古法蟹皇翅

Braised Shark's Fin with Crab Meat & Crab Roe

窝塔鲍鱼伴花菇石玉 Braised Whole Abalone with Beancurd & Mushroom

> 明炉花甲蒸深海龙趸 Steamed Deep-sea Garoupa with Clams, Preserved Sour Plum & Lemongrass

炭烧西班牙猪中肉风味蔬伴沙田鸡 Charcoal Grilled Iberico Pork Neck Garden Green Salad Crispy Shatin Chicken

鱼香茄子虾仁炆伊面 Braised Ee-fu Noodles with Prawn & Minced Meat

> 冰镇雪梨白玉丹 Chilled Snow Pear with Sea Coconut

日本麻池伴黄金一口包 Japanese Peanut Mochi & Steamed Pumpkin Bun RM 1,788

per table of 10 pax / 每席供十位

精选四喜拼

Noble House's Four Treasures 棋子蟹饼 Crab Meat Cake

啰 吔 脆 花 腩 Crispy Pork Belly with Fruits Rojak 苋菜汁烟肉焗带子 Baked Scallop with Bacon & Spinach Sauce 珊瑚海鲜卷 Crispy Seafood Roll

> 泰式 煲 仔 勾 翅 (每人每) Claypot Coral Shark's Fin Soup (Individual serving)

姜茸鲜花胶蒸龙虎斑 Steamed Ocean Dragon Garoupa with Fresh Fish Maw

> 桥底辣汁生虾伴银丝卷 Chili Fresh Water Prawn with Fried Buns

顺德小炒皇 Stir-fried Assorted Vegetables with Dried Shrimp

客家水晶鸡伴盐香姜茸饭 Steamed Crystal Chicken with Salt & Ginger Rice

> 冰镇雪梨白玉丹 Chilled Snow Pear with Sea Coconut

陈皮马来糕伴日本麻池 Steamed Malay Cake with Orange Peel & Japanese Peanut Mochi

RM 2,088

per table of 10 pax/每席供十位

鹅肝酱北京片皮鸭 (两食) Peking Duck with Foie Gras (Two Courses)

三色老菜脯鸡炖中鲍翅(每人每) Double-boiled Superior Shark's Fin Soup with Chicken & Preserved Vegetable (Individual serving)

顺德浓汁原粒3头鲍鱼伴石玉蔬 **Braised Whole Abalone** with Beancurd & Vegetable Shunde Style

酥姜滋味蒸笋壳鱼 Steamed 'Soon Hock' with Preserved Radish & Ginger

> 马安煎西班牙猪扒 Pan-fried Iberico Pork Chop

姜葱鸭丝焖生面(二度) Ee-fu Noodles with Shredded Duck & Ginger (2nd Course)

> 冰镇人参雪花燕 Snow Swallow with Ginseng

擂沙汤丸伴千层马来糕 Glutinous Rice Dumpling with Black Sesame & Thousand Layered Cake

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经典佳肴套餐Special Gourmet Sets

RM 2,688

per table of 10 pax / 每席供十位

龙菓伴滋味鳕鱼 Baked Cod Fish in Dragon Fruit

鲍参翅肚佛跳墙(每人每) Monk Jump Over The Wall (Individual serving)

怀旧喈喈特大九节虾煲 Claypot Traditional Aberdeen Sizzling Large Prawn

炭烧西班牙排骨之冻柠汁 Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

玉带鲜淮山田翠八景蔬 Stir-fried Assorted Vegetables with Fresh 'Huai Shan' & Scallop

鹅肝蒜香炒饭 Garlic Fried Rice topped with Foie Gras

> 冰镇人参雪花燕 Snow Swallow with Ginseng

芝麻南瓜饼伴桂花糕 Pumpkin Pancake with Red Bean Paste & Osmanthus Jelly

RM 3,188

per table of 10 pax / 每席供十位

甜筒鹅肝伴柠香脆生蚝 Foie Gras in Cone & Crispy Oyster with Lemon

鲜花胶鲨鱼骨炖中鲍翅(每人每) Double-boiled Superior Shark's Fin & Fresh Fish Maw in Shark's Bone Soup (Individual serving)

顺德原粒3头鲍鱼伴鹅掌 Braised Whole Abalone with Goose Web Shunde Style

日式水煮多宝鱼 Japanese Style Poached Turbot

彩虹缤纷乳香肉 Fragrant Crispy Pork in Lettuce Wraps

上汤焗波士顿龙虾伴伊面 Braised Boston Lobster with Ee-fu Noodles in Superior Stock

大吉大利伴官燕 Golden Pudding with Bird's Nest in Whole Orange

> 陈皮马来糕伴白莲蓉窝饼 Steamed Malay Cake with Orange Peel & Chinese Pancake with Lotus Paste

RM 3,888

per table of 10 pax / 每席供十位

香醋汁百花炸蟹鉗 Deep-fried Crab Claw with Vinegar

肉骨科甲炖大鲍翅(每人每) Double-boiled Supreme Shark's Fin Soup with Yunnan Ham & Pork Ribs (Individual serving)

原粒3头鲍鱼伴玉环大干贝 **Braised Whole Abalone** with Japanese Scallop in Melon Ring

> 药膳伦敦烤鸭 Famous Roast London Duck

姜葱茸罗白蒸笋壳鱼 Crystal-wrapped Steamed 'Soon Hock' with Radish, Green Onion & Ginger

> 金牌福建面 Fried Noodles Hokkien Style

桃胶润喉冻津梨 Chilled Peach Resin in Snow Pear

高丽豆沙 Deep-fried Red Bean Puff RM 4,988

per table of 10 pax/每席供十位

法式煎鹅肝 Pan-fried Foie Gras

甫鱼蟹肉干捞大鲍翅(每人每) Braised Supreme Shark's Fin Soup with Crab Meat (Individual serving)

顺德原粒2头鲍鱼蔬 Braised Whole Abalone with Vegetable Shunde Style

> 清蒸东星斑 Steamed East Star Garoupa with Superior Soya Sauce

鸳 鸯 萝 卜 焗 波 士 顿 龙 虾 Baked Boston Lobster with Radish

玉龙金银米 Fried Glass Noodles & Rice Vermicelli with Dried Scallop & Prawn

大吉大利伴官燕 Golden Pudding with Bird's Nest in Whole Orange

> 高丽豆沙 Deep-fried Red Bean Puff

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EASY HEAT & EAT



冷冻食品 frozen products

新鲜制作无添加防腐剂 Freshly prepared with no added preservatives

FP1 文冬姜芽鸭 braised duck with bentong ginger

RM38 per pack

FP4 外婆红烧东坡肉 braised pork belly traditional style 'dong po rou'

RM48 per pack

FP2 原只家乡一桶鸡 kampung style whole herbal chicken

RM38

陈皮牛肋骨 braised beef ribs with old orange peel

RM88 per pack

原只香港豉油鸡 hong kong style soy sauce whole chicken

RM38



FP2



FP3

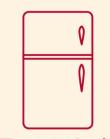


FP4



FP5

烹调方法 cooking method:



提早1天从冷冻室 取出,放入冷藏室 解冻12小时 1 day prior, remove from freezer, put into chiller to defrost for 12 hours



加水入锅中 煮沸 add in water into a pot, bring water to boil



水煮沸后, 把火关掉 turn off the heat once water is boiling



去掉铝箔包装 remove outer aluminium bag



将真空食品 包放入热水中 add vacuum packet into the pot



泡浸25到 30分钟 soak for 25-30 mins



即可食用 ready to serve

For Delivery & Self Pick-up Order Now



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your Oriental Group favourites?





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Make & confirm your order



Make payment:

- Online transfer (Input reference no. and forward transfer slip)
- Cash / Credit Card (upon pick up)



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Applicable on Ala Carte items only

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*T&C applies



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