



ORIENTAL
GROUP

日香瑶柱 裹蒸粽

本集团厨师以最顶级食材制作
的传统手工裹蒸粽

each
RM **53**
10% Takeaway
Discount



The Oriental's Premium Japanese Dried Scallop Dumpling

Our traditional dumpling are deliciously handmade with the finest ingredients
by our team of master chefs.

Available till 14 June 2021, Muslim Friendly dumpling available at Ruyi, Yu & Seafood World



orientalrestaurants.com.my



[orientalgroupmy](https://www.facebook.com/orientalgroupmy)



orientaltoyu.com



012 754 4796

Price is subject to 6% SST & 10% Service Charge, where applicable. Pictures for illustration purposes only

TAKEAWAY SET 外帶套餐



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

rm 138 nett for 4 pax
供四位用

T&C applies.



ORIENTAL
GROUP

陽城酒家
NOBLE HOUSE

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

Tel: 03 2145 8822



orientalrestaurants.com.my



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TAKEAWAY SET 外帶套餐



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

rm **188** nett for 4 pax
供四位用

T&C applies.



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TAKEAWAY SET 外帶套餐



浓汁海味煲

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

T&C applies.

rm 298 nett for 4 pax
供四位用



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TAKEAWAY SET 外帶套餐



田翠八景

Stir-Fried Vegetables with Asparagus
& Macadamia Nuts

客家蒸杉斑魚

Steamed Ocean Garoupa Hakka Style

炭燒西班牙排骨

Charcoal Grilled Iberico Pork Ribs

至尊鴛鴦豆腐

Braised Imperial Beancurd with Spinach

金牌福建面

Fried Noodle Hokkien Style

rm 368 nett for 6 pax
供六位用

T&C applies.



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TAKEAWAY SET 外帶套餐



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)

魔鬼啫啫炒饭

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

rm **560** nett

T&C applies.



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港城

ORIENTAL'S
SPECIAL
VALUE
SET MENU

特价套餐

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
glutinous rice dumpling with black sesame

RM 999++

供十位用 / for 10 pax



港城

ORIENTAL
GROUP

- 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

orientalrestaurants.com.my



orientalgroupmy



orientaltoyu.com

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

怀旧啫啫九节虾
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



ORIENTAL
GROUP

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

魔鬼啫啫炒饭

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

陽城酒家

NOBLE HOUSE

- 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
 - 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

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
啲地脆花腩 Crispy Pork Belly with Fruits Rojak
苋菜汁焗肉焗带子 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

姜葱鸭丝焗生面 (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

陽城酒家

NOBLE HOUSE

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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)

怀旧啫啫特大九节虾煲
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

香醋汁百花炸蟹钳
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

陽城酒家
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轻松

加热享用

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

FP5 陈皮牛肋骨
braised beef ribs
with old orange peel

RM88
per pack

FP3 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:



一天前，
从冷冻室取出，
放入冷藏室解冻。
1 day prior,
remove from freezer,
put into chiller
to defrost



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



浸泡25到
30分钟
soak for
25-30 mins



即可食用
ready to
serve

For Delivery &
Self Pick-up Order Now



012 754 4796

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T&C applies, prices are nett

EASY HEAT & EAT
轻松加热の食用

味浓农家猪手尖

Braised Pork Trotter
RM18 每位/ per pax

炭烧排骨

Charcoal Grilled Spare Rib
RM20 每位/ per pax

玉圃羊仔扒伴罗马生菜

Grilled Lamb Cutlet with Garden Greens
RM28 每位/ per pax
两位起 min 2 pax

咸鱼花腩

Fragrant Pork Belly with Salted Fish
RM48 每份/ per portion

麻油姜丝菜园鸡

Chicken with Ginger & Sesame Oil
RM55 半只/ half
RM108 每只/ each

客家走地鸡伴盐香姜茸饭

Steamed Chicken with Salt & Ginger Rice
RM108 半只/ half
RM198 每只/ each

药膳海参扣元蹄

Braised Herbal Whole Pork Trotter
with Sea Cucumber
RM88 每份/ per portion

味浓海参猪蹄宝

Clay Pot Treasures of Sea Cucumber
& Pork Trotter
RM88 每份/ per portion

金牌福建面

Fried Noodle Hokkien Style
RM28 每份/ per portion

乡下佬面卜

Egg Noodle Village Style
RM28 每份/ per portion



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EASY HEAT & EAT
轻松加热の食用

干贝鱼鳔煮豆泡

Braised Fish Maw & Dried Scallop
with Beancurd Puff
RM58 每份/ per portion

干爆蹄根海参煲

Braised Shank's Tendon & Sea Cucumber
in Clay Pot
RM85 每份/ per portion

红烧花胶皇

Braised Superior Fish Maw
with Imperial Sauce
RM85 每位/ per pax

海味一品煲

Braised Dried Seafood Combination
in Clay Pot
RM118 每份/ per portion

顺德浓汁原粒鲍鱼

Braised Whole Abalone Shunde Style
1头 1head **RM298** 每粒/ each
2头 2head **RM158** 每粒/ each

鲍参翅肚佛跳墙

Monk Jump Over The Wall
RM148 每位/ per pax

鲨鱼骨汤炖中鲍翅

Double-Boiled Superior Shark's Fin
in Shark's Bone Soup
RM118 每位/ per pax

清汤大鲍翅

Double-Boiled Supreme Shark's Fin Soup
RM168 每位/ per pax

巧手生炒糯米饭

Fried Glutinous Rice with Waxed Meat
RM30 每份/ per portion

鲍鱼角冬菇炆排骨

Braised Pork Ribs
with Abalone Cubes & Mushroom
RM198 每份/ per portion



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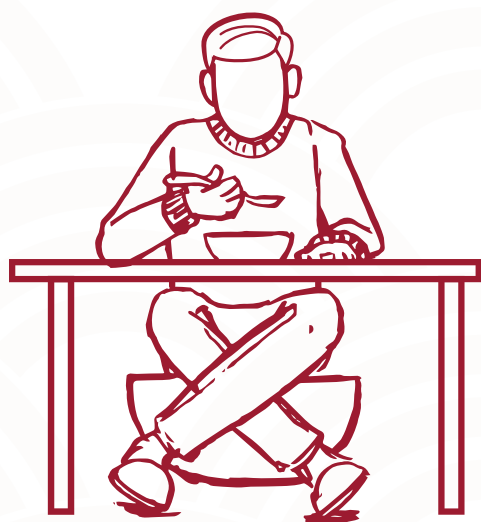


ORIENTAL
GROUP

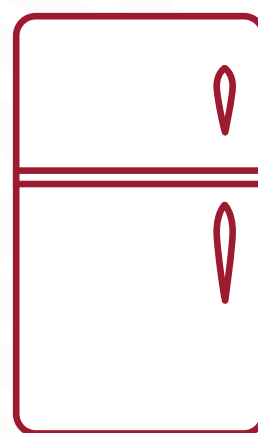
READY FOOD



EAT NOW

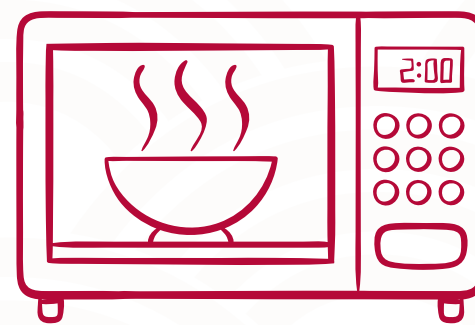


EAT LATER



FREEZE IF >24 HOURS

CHILL IF <24 HOURS



DEFROST + MICROWAVE **OR** STEAM

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OR



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Make & confirm
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Make payment:

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



Wait for delivery* /
Drive through
takeaway pick up



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*T&C applies





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