



ORIENTAL
GROUP

鮑魚

豪華 裹蒸粽

PREMIUM DRAGON BOAT DUMPLING

6 Head Abalone, Pacific Clam, Chinese Liver Sausage
& Premium Japanese Dried Scallop.



each
RM

83+

10% Takeaway
Discount



本集团厨师以最顶级食材如6头鲍鱼, 鲍贝, 润肠, 日本瑶柱制作的传统手工裹蒸粽
Our traditional dumpling are handmade with the finest ingredients by our team of master chefs.



orientalrestaurants.com.my



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



orientaltoyu.com



012 754 4796

While stock last. Price subject to 6% SST. T&C applies. Pictures for illustration purposes only.



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



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012 754 4796

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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   [orientalgrouphy](https://www.instagram.com/orientalgrouphy)

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



ORIENTAL
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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



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陽城酒家

六月特别促销

• JUNE TAKEAWAY SPECIAL PROMOTION •

顺德原粒3头鲍鱼伴冬菇石玉
braised whole abalone
with mushroom & beancurd

normal price 原价
rm **148+** 每粒 each

promotion
优惠价
rm **78+**
每粒/ each



南瓜奶辣原只生虾伴花卷
fresh water prawn
in spicy pumpkin butter sauce
served with flower bun

normal price 原价
rm **48+** 每位 per pax
两位起/ min 2 pax

promotion
优惠价
rm **28+** 每位 per pax
两位起/ min 2 pax

西班牙排骨
Iberico Pork Ribs

可任选以下煮法
method of preparation:

炭烧西班牙排骨
Charcoal Grilled Iberico Pork Ribs

孜然烤西班牙排骨
Roast Iberico Pork Ribs
with Cumin

normal price 原价
rm **238+** 每排 per rack

promotion
优惠价
rm **118+**
每排/ per rack



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NOBLE HOUSE

ORIENTAL GROUP

陽城酒家

六月特别促销

• JUNE TAKEAWAY SPECIAL PROMOTION •

滋补鸡炖汤

double-boiled chicken health soup

南瓜奶辣原只生虾伴花卷

fresh water prawn
in spicy pumpkin butter sauce
served with flower bun

药膳海参扣圆蹄

braised herbal whole pork trotter
with sea cucumber

田翠八景

stir-fried vegetables
with asparagus & macadamia nuts

玉龙金银米

fried glass noodles & rice vermicelli
with dried scallop & prawn

奉送 free:

芝麻年糕枣

deep-fried sesame ball with 'nin kuo'

RM **298**nett

供四位用 / for 4 pax

迷你佛跳墙

mini monk jump over the wall

杨枝白吞拿鱼

crispy tuna fish
with pomelo sauce

原只香港豉油鸡

hong kong style soy sauce whole chicken

椒仔榄角三宝蔬

stir-fried vegetables with chili & olive

咸蛋肉饼砵仔饭

steamed rice
with meat cake & salted egg

奉送 free:

芝麻年糕枣

deep-fried sesame ball with 'nin kuo'

RM **598**nett

供五位用 / for 5 pax



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陽城酒家
NOBLE HOUSE

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
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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
NOBLE HOUSE

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轻松

加热享用
EASY HEAT & EAT



ORIENTAL GROUP

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 **RM38nett**
per pack



FP2 原只家乡一桶鸡
kampung style whole herbal chicken **RM38nett**



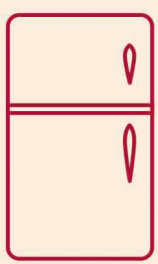
FP3 原只香港豉油鸡
hong kong style soy sauce whole chicken **RM38nett**

FP4 外婆红烧东坡肉
braised pork belly traditional style 'dong po rou' **RM48nett**
per pack



FP5 陈皮牛肋骨
braised beef ribs with old orange peel **RM88nett**
per pack

烹调方法 cooking method:



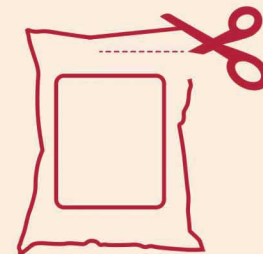
提早1天从冷冻室取出，放入冷藏室解冻12小时
1 day prior, remove from freezer, put into chiller to defrost for 12 hours



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



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

How to order

your Oriental Group favourites?



012 754 4796

OR



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