



# 日本瑶柱

裹蒸粽

本集团厨师以顶级食材制作  
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](http://orientalrestaurants.com.my)



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



[orientaltoyou.com](https://www.orientaltoyou.com)



**012 754 4796**

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

TAKEAWAY DIM SUM  
SET MENU  
外带点心套餐



新城酒家  
ORIENTAL LANDMARK

点心拼盘 (每款一笼三件)

dim sum platter (3 pcs per dimsum portion)

酸姜皮蛋烧卖

'siew mai' with ginger & century egg

枸杞苋菜饺

dumpling with spinach & wolfberry

蜜汁叉烧包

'char siew bao'

蒜香炸鱼蛋

golden fish ball

古法大春卷

deep-fried spring roll with prawns

蜜汁叉烧酥

soft crusted 'char siew' puff

南瓜豆沙芝麻枣

deep-fried pumpkin sesame ball  
with azuki red bean

烟口水鸡 (半只)

smoked farm chicken (half)

腊味生炒糯米饭

fried glutinous rice with waxed meat

**RM 188 nett**

四位用 / for 4 pax

点心拼盘 (每款一笼六件)

dim sum platter (6 pcs per dimsum portion)

水晶虾饺皇

imperial 'har kau'

蟹子烧卖皇

'siew mai'

蜜汁叉烧包

'char siew bao'

港式腐皮卷

deep-fried prawn beancurd roll

黄金脆鱼皮伴脆皮烧鸡

roast chicken & crispy fish skin

腊味炒田翠八景

stir-fried assorted vegetables  
with asparagus & waxed meat

印尼咖哩明虾伴米粉

king prawn indonesian style served  
with rice noodles




**RM 268 nett**


六位用 / for 4 - 5 pax

Ground Floor, Intermark Mall, Jalan Tun Razak, KL

Order Now 603 2181 8228 |  012 754 4796

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蟹子烧卖皇  
'siew mai'



水晶虾饺皇  
imperial 'har kau'



TAKEAWAY SET MENU  
外带套餐



新城酒家  
ORIENTAL LANDMARK

餐前三小食

oriental landmark's appetizers

少爷吊筒

master squids

泰式鲜鱿饼

cuttlefish thai style

银桥蒜香花腩肉

crispy pork belly with garlic

怀旧水晶走地鸡皇

steamed crystal chicken

豉油皇明虾

pan-fried king prawn with chef's special sauce

腊味三宝小炒皇

stir-fried assorted vegetables with asparagus & waxed meat

魔鬼啫啫炒饭

aberdeen sizzling fried rice with chef's special spicy sauce



**RM 398** nett


四至六位用/ for 4 - 6 pax

Ground Floor, Intermark Mall, Jalan Tun Razak, KL

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T&C Applies.

豉油皇明虾  
pan-fried king prawn  
with chef's special sauce



TAKEAWAY SET MENU  
外带套餐



新城酒家  
ORIENTAL LANDMARK

餐前两小食

oriental landmark's appetizers

辣子炒鸡丁

szechuan red chili chicken

椒盐烟肉卷

salt & pepper bacon

滋补鲍鱼炖汤

double-boiled health abalone soup

炭烧西班牙排骨

charcoal grilled iberico pork ribs

古法焖笋壳鱼

braised 'soon hock' traditional style

榄角豆豉炒芦笋豆

stir-fried asparagus beans with olive & soy bean sauce

龙虾崧焖伊面

braised ee-fu noodle with lobster

RM **688** nett


六位用/ for 6 pax

Ground Floor, Intermark Mall, Jalan Tun Razak, KL

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A photograph of a dish of charcoal-grilled Iberico pork ribs. The ribs are arranged on a wooden cutting board, which is placed on a dark blue surface. The ribs are garnished with fresh green herbs. A small portion of lettuce is placed behind the ribs. In the background, there is a large red fan-shaped object and a branch with red berries. The text "炭烧西班牙排骨" and "charcoal grilled iberico pork ribs" is overlaid on the red fan.

炭烧西班牙排骨  
charcoal grilled iberico pork ribs

TAKEAWAY SHUNDE STYLE  
POON CHOI SET MENU  
外带顺德盆菜套餐



新城酒家  
ORIENTAL LANDMARK

餐前小食

the oriental's appetizers

少爷吊筒

master squid

银桥蒜香花腩肉

crispy pork belly with garlic

顺德鲍鱼海味盆菜

shunde style poon choi

原粒10头鲍鱼、海参、鹅掌、鱼鳔、干贝、烟口水鸡半只、

BBQ皇子鸭、椒盐明虾、蚝豉、章鱼、烧肉、白灵菇、芋头、津白、青葱、冬菇、豆根  
whole abalone (10 head), sea cucumber, goose web, fish maw, dried scallop,  
smoked farm chicken (half), bbq baby duck, salt & pepper king prawn, dried oyster, Cuttlefish,  
roast pork, bailing mushroom, yam, chinese cabbage, spring onion, mushroom, gluten

客家蒸深海杉斑

steamed ocean garoupa hakka style

田翠八景

stir-fried assorted vegetables with asparagus

玉龙金银米

fried glass noodles & rice vermicelli with minced meat & preserved vegetable

山洛芦荟冻

chilled aloe-vera & dried longan

白莲蓉窝饼伴千层马来糕

chinese pancake with white lotus paste & thousand layered cake



RM **1288** nett


六位用/ for 6 pax

Ground Floor, Intermark Mall, Jalan Tun Razak, KL

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顺德鲍鱼海味盆菜  
shunde style poon choi

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



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T&C applies, prices are nett

# How to order your Oriental Group favourites?



012 754 4796

OR



[orientaltoyu.com](http://orientaltoyu.com)



Make & confirm your order



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



# 10% Discount Takeaway & Delivery

Applicable on Ala Carte items only



012 754 4796



\*T&C applies



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ORIENTAL  
GROUP

# DIM SUM & ALA CARTE MENU AVAILABLE FOR TAKEAWAY

