



#### 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

Ground Floor, Plaza 33, Sec 13, PJ | S 012 754 4796 | MUSLIM FRIENDLY









#### 避风塘草虾 fried tiger prawn 'typhoon shelter' style

咖喱龙趸鱼头杂菜 deep-sea garoupa fish head curry with assorted vegetables

> 四川烟口水鸡 szechuan style smoked chicken

田翠八景 stir-fried vegetables with asparagus & macadamia nuts

> 胜瓜豆腐 braised beancurd with 'seng kwa'

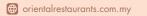
> > 丝苗白饭 fragrant white rice

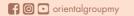
RM 188 nett

四位用/ for 4 pax

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Order Now 603 7931 8633

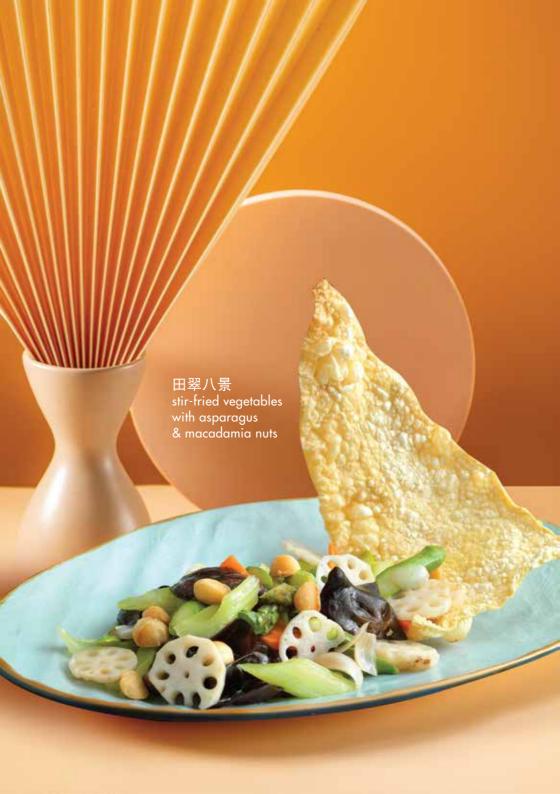














臭豆酱炸笋壳鱼 deep-fried 'soon hock' in petai sauce

一桶鸡 herbal farm chicken in bamboo tub

越南西贡明虾 king prawn vietnamese style

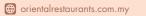
蒜米炒时蔬 stir-fried seasonal vegetable with garlic

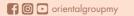
大肚婆麻油姜香炒饭 seafood & ginger sesame oil fried rice

> RM 288 nett 六位用/ for 6 pax

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餐前小食

seafood world's appetizers 泰式鲜鱿饼

cuttlefish thai style 黄金脆奶 deep-fried leche

豉油皇鸡(半只) soy sauce chicken (half)

酸菜龙趸鱼 szechuan style poached deep-sea garoupa

沙茶酱粉丝青龙 green lobster with glass noodle & satay sauce

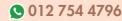
> <u>胜瓜鱼</u>鳔 steamed fish maw with seng kwa

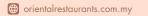
山洛芦荟冻 chilled aloe-vera with dried longan

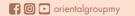
RM 398 nett

六位用/ for 6 pax

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煎焗原只苏东 grilled fresh whole squid with sambal

味醂鲍鱼风味蔬 abalone salad in chef's special sauce

**沪椒蒸老虎斑** spicy & sour steamed tiger garoupa with tomatoes

> 湿奶油肉蟹 creamy butter meat crab

糖酒云耳炒时蔬 sautéed seasonal vegetable with black fungus & chinese wine

> 姜葱草虾伊面底 braised ee-fu noodles with tiger prawn

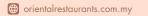
龙眼桃胶冻 chilled peach resin & dried longan

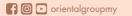
> 千层马来糕 thousand layered cake

**RM 688** nett 六位用/ for 6 pax

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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

**RM38** 

原只香港豉油鸡 hong kong style soy sauce

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

whole chicken

**RM88** per pack







FP4

#### 烹调方法 cooking method:



FP1

·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 add in water into a pot, bring water to boil



把火关掉 turn off the heat once water is boiling



remove outer aluminium bag



包放入热水中 add vacuum packet into the pot



30分钟 soak for 25-30 mins



ready to serve

Self Pick-up Order Now **Self Pick-up Order Now Self Pick-up Order Now** For Delivery &









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**MUSLIM FRIENDLY** 

## How to order

your Oriental Group favourites?







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



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