



ORIENTAL
GROUP

陽城酒家
NOBLE HOUSE



特式小食

APPETIZER

烟熏斋鹅卷  	22 每份/per portion
糖酒云耳	22 每份/per portion
意式烟肉薯仔卷	22 每份/per portion
白松露脆紫薯 	22 每份/per portion
陈醋拍黄瓜云耳	22 每份/per portion
风味日本冰菜	28 每份/per portion
蒜味珍鲍贝 	28 每份/per portion
泰式鲜鱿饼	33 每份/per portion
黄金鲈鱼皮 	33 每份/per portion
椒盐白饭鱼 	33 每份/per portion
盐烧啦啦	38 每份/per portion
银桥蒜香炸花腩 	48 每份/per portion
少爷吊筒 	58 每份6只/per portion of 6 pieces



头盘精选

HORS-D'OEUVRE

葡国沙律带子 	16 每位/per pax
baked scallop with salad	
么么袋软壳蟹 	16 每位/per pax
soft shell crab in money bag	
杨枝白吞拿鱼	22 每位/per pax
crispy white tuna with pomelo sauce	
柠香脆生蚝	22 每位/per pax
crispy oyster with lemon	
肉崧脆鲈鱼卷	28 每位/per pax
crispy cod fish roll with chicken floss	
上珍焗酿蟹盖	28 每位/per pax
baked seafood in crabshell with cheese	
陽城三宝拼 	28 每位/per pax
noble house's three treasures	
鹅肝脆扇贝	55 每位/per pax
teriyaki sauce foie gras & stuffed scallop	
三喜对艳带子饼 	48 每位/per pax
three scallop treasures	
蒜香玉蚕带子	
scallop in garlic sauce	
黑松露带子盖	
baked scallop with black truffle in filo pastry	
鹅肝酱脆带子	
scallop with foie gras sauce	



头盘精选

HORS-D'OEUVRE


鹅肝雪白玉 foie gras with winter melon	38 每位/per pax
醋汁百花炸蟹钳拌话梅番茄 deep-fried crab claw with red vinegar & preserved tomato	38 每位/per pax
至尊鹅肝三宝拼 foie gras platter	40 每位/per pax
葡式芝士焗日本大扇贝 baked japanese large scallop with mushroom & cheese macau style	48 每位/per pax
沙当尼龙虾扒 lobster steak with mushroom & chardonnay cream sauce	48 每位/per pax
炭烧西班牙猪中肉风味蔬 🍷 charcoal grilled iberico pork neck garden green salad	48 每份/per portion
法式煎鹅肝 🍷 pan-fried foie gras	58 每位/per pax
黑松露北海道带子皇 🍷 hokkaido scallop with black truffle	58 每位/per pax



汤

SOUP

锦绣茶壶汤 double-boiled imperial teapot soup	22 每位/per pax
四川海鲜酸辣羹  sze chuan hot & sour seafood bisque	33 每位/per pax
鲨鱼骨鲜花胶炖汤  double-boiled fresh fish maw in shark's bone soup	38 每位/per pax
鲍鱼滋补炖汤  double-boiled abalone nourishing soup	38 每位/per pax
纸窝肥牛金针菇汤  beef & enoki mushroom with double-boiled superior soup in japanese paper wok	38 每位/per pax
凉瓜海皇一品羹 dried seafood with bitter gourd bisque	38 每位/per pax
浮华玉蚕带子羹 scallop & crab meat bisque	38 每位/per pax
时日老火例汤 soup of the day	58 每份/per portion
白雪蟹肉烩官燕  braised bird's nest with crab meat	128 每位/per pax
原粒冬瓜炖海味汤 double-boiled dried seafood soup in whole winter melon	198 每份6位用/per portion for 6 pax 368 每份10位用/per portion for 10 pax *需提前预订/advanced order is required

 Chef Specialty  Vegetarian  Beef  Spicy

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山珍海味

ABALONE & DRIED SEAFOOD

虾籽猪婆参冬菇 braised sea cucumber with mushroom & shrimp roe	38 每位/per pax
玉蚕鲍鱼卷 braised abalone roll with prawn paste & asparagus	40 每位/per pax
锡烧鲍鱼片鹅掌 braised sliced abalone with goose web in foil	40 每位/per pax
黄焖鲍鱼酿蟹钳 stuffed crab claw with prawn paste & sliced abalone in imperial sauce	58 每位/per pax
黄焖花胶皇拌时蔬 🍴 braised superior fish maw with vegetables & imperial sauce	148 每位/per pax
干爆蹄根海参煲 🍴 claypot shank's tendon & sea cucumber	118 每份/per portion
广东盐焗鲜鲍鱼 salt baked fresh abalone	152 每份4粒/per portion of 4 pieces
顺德浓汁原粒鲍鱼 🍴 braised whole abalone shunde style	(1头) 298 (1-head) 每粒/each (2头) 168 (2-head) 每粒/each



山珍海味

ABALONE & DRIED SEAFOOD

玉环干贝脆皮海参

crispy sea cucumber with large dried scallop
in melon ring

68

每位/per pax

龙船猪婆参

braised whole stuffed sea cucumber

638

每条/each

白菌油大良炒花胶

fish maw & white truffle oil
with scrambled egg in lettuce wrap

118

每份/per portion

海味一品煲

claypot dried seafood combination

148

每份/per portion

玉环鲍鱼脯伴花胶皇

braised abalone with superior fish maw
in melon ring

188

每位/per pax

蚝皇原粒吉品澳洲鲍鱼 (12头)

braised whole large australian dried abalone
with oyster sauce (12 head)

738

每粒/each



Chef Specialty



Vegetarian



Beef



Spicy

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海鲜

SEAFOOD

鲈鱼


cod fish

可任选以下煮法 / methods of preparation:

参芪焗  / 鸳鸯萝卜焗 / 橙盅焗  / 鲜竹云耳蒸

baked with herbs 

braised with carrots

pomelo sauce in whole orange 

steamed with fresh beancurd skin & black fungus

33



每位/per pax

生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

粤式鸳鸯 / 绍酒蛋白蒸 / 豉油皇干煎 /

印尼咖喱伴花卷  

prepared in two ways

steamed with egg white & 'shao hsing' wine

pan-fried with superior soy sauce

indonesian style served with fried buns  

38

半只/half

两位起/min 2 pax

啫啫怀旧九节虾

traditional aberdeen sizzling large prawn

48

每位/per pax

两位起/min 2 pax

黄金葱爆虾球

salted egg yolk prawn medallions

78

每份/per portion

姜葱米酒明虾煲

claypot king prawns with chinese wine

78

每份/per portion

姜粒蛋白米酒蒸蟹钳

steamed crab claw on egg white
with chinese wine

42

每位/per pax

蒜茸粉丝蒸大扇贝

steamed large scallop
with glass noodles & garlic

48

每位/per pax

带子炒西兰花

stir-fried scallop with broccoli

98

每份/per portion

大良炒龙虾崧

lobster meat with scrambled egg in lettuce wrap

68

每份/per portion

广东爆炒波士顿龙虾

fried boston lobster guangdong style

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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海鲜

SEAFOOD

深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

古法头腩煲 🍷 / 红海湾蒸

claypot head & belly 🍷

steamed with preserved sour plum & lemongrass

158

每份/per portion

深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

鱼汤过桥 / 海浪泡 🍷

blanched in fish soup

steamed with vegetable in superior soy sauce 🍷

330

每条/each

广西豆卜蒸 / 酸汤煮

steamed with guangxi style stuffed beancurd puff

poached with pickled vegetables

368

每份8位用/per portion for 8 pax

台山蒜茸鲜虾蒸

steamed with prawns & garlic taishan style

388

每份8位用/per portion for 8 pax

鲜鲍鱼蒸 🍷

steamed with fresh abalone, 'seng kwa' & squid ball

468

每份8位用/per portion for 8 pax

酥炸上海小黄鱼

deep-fried yellow corvina

38

每条/each

上海泡椒蒸游水鲈鱼 🍷

steamed live australian perch

with shanghai style chili sauce

168

每条/each

津菜香芋生煲笋壳

braised 'soon hock' with yam & chinese cabbage

时价

/seasonal price

鲜花胶蒸东星斑

steamed coral trout with fresh fish maw

时价

/seasonal price

波士顿龙虾(两食) 🍷

boston lobster (two preparations)

蒜茸蒸(身)

steamed with minced garlic

焗南瓜饭(钳)

claw, baked with rice in whole pumpkin

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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肉类

MEAT

乳猪

suckling pig

锦绣红袍(两食) / 鸿运葡式伴冻柠汁 / 炭烧糯米
bbq with butterfly buns (two courses)
roast-finest macau style served with chilled citrus juice
bbq with glutinous rice

638
每只/each

手扒鸡伴杨枝配

crispy shatin chicken with mango & pomelo

16
每位/per pax

炭烧西班牙排骨之冻柠汁 🍷

charcoal grilled iberico pork ribs
served with chilled citrus juice

18
每100克/per 100gm

椒盐手扒手

salt & pepper pork trotter

22
每位/per pax
两位起/min 2 pax

炭烧排骨

charcoal grilled spare rib

23
每位/per pax

红酒香骨枝

deep-fried spare rib with red wine sauce

23
每位/per pax

榄角酸甜肉排

sweet & sour crispy pork rib with black olives

23
每位/per pax

蒙古烧烤长骨枝

charcoal grilled pork rib mongolian style

25
每位/per pax

马安煎西班牙猪扒 🍷

pan-fried iberico pork chop

28
每位/per pax

新疆烧烤乳羊排

roast spring lamb xinjiang style

19
每100克/per 100gm

玉圃羊仔扒伴罗马生菜 🍷

grilled lamb cutlet with garden greens

48
每位/per pax



肉类

MEAT

味浓海参爆猪蹄宝

claypot treasures of pork trotter
& sea cucumber

118
每份/per portion

药膳海参扣元蹄

braised herbal whole pork trotter
with sea cucumber

138
每份/per portion

麻辣吊烧鸡

roast chicken with spicy minced garlic

60 | 118
半只/ half | 每只/each

烟口水鸡

smoked farm chicken

68 | 128
半只/ half | 每只/each

顺德水晶走地鸡皇

steamed crystal chicken shunde style

88 | 168
半只/ half | 每只/each

炭烧皇子鸭

bbq baby duck

88
每只/each

北京片皮鸭 (两食)

peking duck (two courses)

158
每只/each

秘制牛仔扒

pan-fried australian beef steak

38
每位/per pax

白灼美国肥牛

poached US beef fillet with enoki mushroom
& silver sprout

88
每份/per portion

堂灼A5日本宫崎牛肉

poached japanese miyazaki wagyu

180
每100克/per 100gm

头抽煎A5日本宫崎牛柳 (150克)

pan-fried japanese miyazaki wagyu
with superior soy sauce (150g)

268
每位/per pax



豆腐 / 蔬菜

BEANCURD / VEGETABLES

至尊鸳鸯豆腐 	32 每份/per portion
imperial beancurd with spinach	
珊瑚秘制豆腐 	32 每份/per portion
beancurd in crab roe sauce	
过桥雪珍脆白玉	32 每份/per portion
crispy beancurd topped with minced meat sauce	
千叶豆腐	38 每份/per portion
thousand layered beancurd	
麻婆真假豆腐 	38 每份/per portion
beancurd 'ma po' style with steamed egg	
锅仔星光玉子豆腐	45 每份/per portion
braised 'sing kong' beancurd	
番茄炒蛋	33 每份/per portion
stir-fried egg with tomato	
苦尽甘来 	33 每份/per portion
stir-fried pumpkin & bitter melon	
金银蛋菜苗	33 每份/per portion
seasonal vegetable with three varieties eggs	
鱼香茄子煲	33 每份/per portion
claypot brinjal with minced meat	
二崧炒港芥兰 	38 每份/per portion
hong kong 'kai lan' prepared in two ways	
田翠八景  	38 每份/per portion
stir-fried mixed vegetables with macadamia nuts	



蔬菜

VEGETABLES

- 白灼中国生菜  28
poached chinese lettuce 每份/per portion
- 茄汤鲜竹浸枸杞   33
wolfberry shoots & fresh beancurd skin 每份/per portion
in tomato soup
- 锅蛋鲜蟹肉茄子 38
braised brinjal with fresh crab meat & raw egg 每份/per portion
- 松菇竹笙扒菜苗  38
braised seasonal vegetable with shimeji mushroom 每份/per portion
& bamboo pith
- 月光菠菜  38
braised spinach with crab meat & egg 每份/per portion
- 糖酒云耳炒芥兰 38
stir-fried 'kai lan' with black fungus & chinese wine 每份/per portion
- 翡翠百合炒腊肉饼  38
stir-fried assorted vegetables 每份/per portion
with waxed meat cake & lily bulb
- 照烧鸡胗菇伴港芥兰 45
stir-fried 'kai lan' with apricot mushroom 每份/per portion
- 双虾猫耳菌澳洲芦笋   55
stir-fried australian asparagus 每份/per portion
& black fungus with sakura shrimp
- 大干贝扒菜苗 58
braised vegetable with japanese dried scallop 每位/per pax
- 干贝鱼鳔胜瓜煲  68
claypot 'seng kwa' with fish maw & dried scallop 每份/per portion
- 石锅茄舟过桥肥牛  88
sze chuan style eggplant 每份/per portion
& sliced beef in hot stone casserole



健康素食

VEGETARIAN

太极两仪羹 sweet corn & vegetable soup in tai chi style	25 每位/per pax
芝麻西施茄 steamed brinjal with soy sauce & sesame seed	28 每份/per portion
脆辣素鲷鱼片  crispy spicy vegetarian pomfret	28 每份/per portion
金粟杂菌炒饭 fried rice with mushrooms & sweet corn	28 每份/per portion
罗汉布袋素 stuffed beancurd puff with diced vegetables & mushroom	32 每份/per portion
八仙罗汉素 braised assorted vegetables	33 每份/per portion
天白菇扒菜苗 braised seasonal vegetable with japanese mushroom	33 每份/per portion
佛影南山素 sautéed vegetables served in pumpkin	48 每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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饭

RICE

上珍蟹盖焗饭 baked seafood rice in crab shell	18 每位/per pax
鹅肝蒜香炒饭  garlic fried rice topped with foie gras	38 每位/per pax
鲍汁一品炒饭 abalone sauce fried rice	38 每份/per portion
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
咸蛋肉饼蒸饭 steamed rice with salted egg & meat cake	38 每份/per portion
鲍鱼炆饭  braised rice with abalone	38 每位/per pax
烧肉腊肠啫啫炒饭  aberdeen sizzling fried rice with roast pork & chinese sausage	38 每份/per portion
啫啫虾酱鸡粒炒饭 aberdeen sizzling fried rice with chicken cubes & shrimp paste	38 每份/per portion
鱼米之乡大锅饭  shunde fried rice	48 每份/per portion
潮式蟹肉带子炒饭 fried rice with crab meat & scallop teochew style	48 每份/per portion



饭

RICE

- 潮酱鸡粒炒饭** 
fried rice with chicken cube
& teochew spicy sauce 38
每份/per portion
- 金稻蒸生虾**
steamed glutinous rice with fresh water prawn 38
半只/half
两位起/min 2 pax
- 豉油皇生虾煲饭**
charcoal flamed claypot rice
with fresh water prawn & superior soy sauce 38
半只/half
两位起/min 2 pax
- 蟹肉瑶柱蛋白炒饭**
fried rice with dried scallop, crab meat
& egg white 48
每份/per portion
- 石锅肥牛番茄炒饭**  
fried rice with beef & tomato
in hot stone casserole 68
每份/per portion
- 蟹肉带子过桥泡饭** 
boiled rice with crab meat
& scallop in superior crab soup 98
每份/per portion
- 香港润肠瓦煲腊味饭** 
charcoal flamed claypot rice with waxed meat
& hong kong chinese liver sausage 118 | 198
小/ small | 大/big
- 客家走地鸡伴盐香姜茸饭** 
steamed chicken with salt & ginger rice 108 | 198
半只/ half | 每只/each



粉面

NOODLES

- 金牌福建面 
fried noodles hokkien style 33
每份/per portion
- 姜茸银鳕鱼过桥米粉
rice noodles with cod fish
& minced ginger in superior soup 33
每位/per pax
- 虾籽干烧伊面 
ee-fu noodles with shrimp roe 38
每份/per portion
- 乡下佬面卜 
egg noodles village style 38
每份/per portion
- 生虾汤河粉
'hor fun' with fresh water prawn
in superior prawn soup 38
每位/per pax
- 姜葱生虾捞生面
braised egg noodles with fresh water prawn 38
半只/half
两位起/min 2 pax
- 海鲜芹香干炒米线
fried vermicelli with seafood & celery 40
每份/per portion



粉面

NOODLES

潮式菜脯肉崧炒金银米 fried glass noodles with rice vermicelli & preserved vegetable teochew style	38 每份/per portion
海鲜广府炒鸳鸯 ying yang seafood noodles cantonese style	40 每份/per portion
鲍汁过桥米粉 rice noodles with abalone sauce	48 每份/per portion
干炒牛肉河  fried 'hor fun' with beef	48 每份/per portion
姜葱草虾伊面底 ee-fu noodles with tiger prawns	58 每份/per portion
过桥笋壳拉面 ramen with 'soon hock' served in superior soup	158 每份/per portion
过桥龙趸鱼头米  rice noodles with deep-sea garoupa head served in superior soup	158 每份/per portion



甜品

DESSERT

万星甫冻 lemongrass jelly	11 每位/per pax
夏日风情 summer breeze coconut jelly	16 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
野山雪梨炖白玉丹 double-boiled sea coconut with snow pear	11 每位/per pax
新会陈皮红豆沙 red bean paste double-boiled with old guangzhou orange peel	12 每位/per pax
杨枝甘露 chilled mango with sago cream	13 每位/per pax
豆浆炖雪蛤 double-boiled hasma with soya bean	16 每位/per pax
大吉大利伴官燕 golden pudding with bird's nest in whole orange	28 每位/per pax
冰花炖官燕 double-boiled bird's nest soup	158 每位/per pax
千层马来糕 thousand layered cake	12 3件/3 pieces
白莲蓉窝饼 white lotus paste with chinese pancake	16 每件/per piece
擂沙汤丸 glutinous rice dumpling with sesame seed	16 4粒/4 pieces
芝麻南瓜饼 red bean paste with pumpkin pancake	20 每件/per piece
高丽豆沙 deep-fried red bean puff	32 4件/4 pieces

KUALA LUMPUR

陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

陽城東宴樓 NOBLE HOUSE EAST

Off Jalan Imbi | 603 2145 8822

NOBLE Q

Off Jalan Imbi | 603 2145 8822

宋城酒家 ORIENTAL TREASURE

The Sphere, Bangsar South | 603 2242 2382

新城酒家 ORIENTAL LANDMARK

Intermark Mall | 603 2181 8228

港城酒家 ORIENTAL STAR

EkoCheras Mall | 603 9134 8488

名城酒家 THE MING ROOM

Bangsar Shopping Centre | 603 2284 8822

滿漢城酒家 THE HAN ROOM

The Gardens Mall | 603 2284 8833

如意 RUYI

Bangsar Shopping Centre | 603 2083 0288

御 YU

The Gardens Mall | 603 2202 2602

PETALING JAYA

大港城酒家 ORIENTAL PAVILION

PJ 33, Sec 13 | 603 7956 9288

君城酒家 ORIENTAL SUN

Sunway Pyramid Mall | 603 5611 1138

大陽城酒家 NOBLE MANSION

Plaza 33, Sec 13 | 603 7932 3288

唐城酒家 TANG ROOM

The Starling Mall | 603 7733 9866

元城酒家 YUAN ROOM

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