

个人佳肴套餐 Extraordinaire Individual Sets

RM 168

per person/每位

鲜花胶滋补炖汤
Double-boiled Fresh Fish Maw
Nourishing Soup

鱼子千岛酱焗鳕鱼
Baked Cod Fish
with Ebiko & Thousand Island Sauce

顺德原粒4头鲍鱼
扣日本花菇
Braised Whole Abalone
with Japanese Mushroom Shunde Style

西班牙猪扒伴萝卜糕
Pan-fried Iberico Pork Chop
with Turnip Cake

蒜味鸡茸炒饭
Fried Rice with Minced Chicken & Garlic

雪山杨枝甘露
Chilled Mango
with Sago Cream & Ice Cream

RM 208

per person/每位

日本芥辣么么袋软壳蟹
Wasabi Soft Shell Crab in Money Bag

花胶虫草花炖鸡汤
Double-boiled Chicken Soup
with Fish Maw & Cordyceps Flower

青姜茸磨豉蒸深海龙趸
伴墨鱼丸
Steamed Deep-sea Garoupa & Squid Ball
with Green Ginger & Ground Bean Sauce

顺德鲍鱼海参伴冬菇
Braised Abalone with Sea Cucumber
& Mushroom

虾籽野菌焗香港伊面
Braised Ee-fu Noodles with Prawn Roe
& Wild Mushroom

山洛芦荟冻炖桃胶
Chilled Aloe-vera & Dried Longan
with Peach Resin

RM 268

per person/每位

香芒汁鲜虾伴烟肉带子
Fresh Prawn with Mango Sauce
& Scallop with Bacon

原粒干贝花胶炖鲨鱼骨汤
Double-boiled Whole Dried Scallop
& Fish Maw in Shark's Bone Soup

鹅肝酱黑鱼子片皮鸭
Peking duck
with Caviar & Foie Gras Sauce

豉油皇干煎生虾
Pan-fried Fresh Water Prawn
with Superior Soy Sauce

金牌福建面
Fried Noodles Hokkien Style

冰镇雪梨白玉丹桃胶
Chilled Peach Resin
with Sea Coconut & Snow Pear

RM 338

per person/每位

橙花鹅肝煎带子
Pan-fried Scallop
with Foie Gras & Orange

海味一品炖汤
Double-boiled Dried Seafood Soup

十味煎澳洲牛柳
Pan-fried Australian Beef Fillet
with Chef's Special Sauce

蒜茸粉丝蒸扇贝
Steamed Scallop
with Glass Noodles & Garlic

XO酱虾球炒饭
Fried Rice with Prawn & XO Sauce

杏仁露桃胶伴日本麻池
Peach Resin with Almond Soup
& Japanese Peanut Mochi

特别精选佳肴套餐 Chef's Special Recommended Set

RM 388

per table of 4 pax / 供四位用

餐前两小食

The Han Room's Two Appetizers

泰式香芒白饭鱼 Thai Style Thai Style Mango Salad with White Bait Fish
西班牙火腿沙律 Iberico Ham Salad

鲜花胶滋补炖汤 (每人每)

Double-boiled Fresh Fish Maw Nourishing Soup (Individual serving)

XO酱鲍鱼焗深海龙趸

Braised Deep-sea Garoupa with Abalone & XO Sauce

糖酒云耳炒港芥兰

Sautéed Hong Kong 'Kai Lan' with Black Fungus & Chinese Wine

虾酱花腩蒸饭

Steamed Rice with Pork Belly & Prawn Paste

六宝炖海底椰

Double-boiled Six Treasures with Sea Coconut

RM 568

per table of 6 pax / 供六位用

餐前两小食

The Han Room's Two Appetizers

黄金脆鱼皮 Salted Egg Yolk Fish Skin
麻辣海蜇花青瓜 Kyuri & Jelly fish with Mala Sauce

龙皇蟹肉羹

Braised Crab Meat Bisque

泡椒虾球蒸龙趸鱼

Steamed Deep-sea Garoupa & Prawn with Shanghai Style Chili Sauce

鹅肝酱脆皮烧鸡伴芋香盏

Roast Chicken with Foie Gras Sauce Chicken Floss & Yam in Filo Pastry

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

滿漢城酒家
THE HAN ROOM

- 只限堂享用 ● For hall dine-in only
- 不接受任何礼券和折扣 ● 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
- 菜肴可能会根据食材的供应情况进行更换 ● Dishes may be substituted subject to availability of ingredients
- 菜单价格须另加 6% SST 和 10% 服务费 ● Prices subject to 6% SST & 10% Service Charge

3rd Floor, The Gardens Mall, KL Tel: 03-2284 8833

经典佳肴套餐 Special Gourmet Sets

RM 1,488

per table of 10 pax / 每席供十位

虎皮芥辣炒玻璃虾球伴椒盐莲藕饼
Crystal Prawn with Wasabi Mustard in Giant Beancurd Bowl
Salt & Pepper Lotus Root Cake

古法蟹皇羹
Braised Crab Meat & Crab Roe Bisque

青姜茸磨豉蒸深海龙趸伴墨鱼丸
Steamed Deep-sea Garoupa & Squid Ball
with Green Ginger & Ground Bean Sauce

照烧鸡批菇伴西班牙猪柳
Iberico Pork with Teriyaki Sauce Apricot Mushroom

干贝锅塔鲍鱼伴冬菇
Braised Stuffed Abalone on Japanese Beancurd,
Dried Scallop & Mushroom

烧肉虾干芥菜蒸饭
Steamed Rice with Roast Pork, Dried Shrimp & Mustard Greens

冰镇雪梨白玉丹
Chilled Snow Pear with Sea Coconut

日本麻池伴擂沙汤丸
Japanese Peanut Mochi
& Glutinous Rice Dumpling with Black Sesame Seed

RM 1,888

per table of 10 pax / 每席供十位

至尊三元及第拼
The Han Room's Three Treasures

日本蟹枣虾枣 Deep-fried Shrimp Ball with Crab Stick
面包芝士丸 Deep-fried Bread Cheese Ball
泰式烟肉卷 Thai Style Bacon Roll

日本花菇瑶柱炖鲜花胶汤 (每人每)
Double-boiled Fresh Fish Maw Soup
with Dried Scallop & Japanese Mushroom (Individual Serving)

黑松露油泡带子深海杉斑
Ocean Garoupa with Scallop & Black Truffle

明炉吊烧伦敦鸭
Famous Roast London Duck

玫瑰露焗九节虾
Baked Large Prawn with 'Mei Kuei Lu' Wine

宋嫂腊肠砵仔饭
Steamed Rice with Braised Pork Belly & Chinese Sausage

冰镇雪梨白玉丹桃胶
Chilled Peach Resin with Sea Coconut & Snow Pear

云霄桂花糕伴芝麻窝饼
Osmanthus Jelly & Chinese Pancake with Sesame

RM 2,288

per table of 10 pax / 每席供十位

步步高昇四拼盘
The Han Room's Platter

香芒沙律酱鲜虾 Fresh Prawn & Mango Salad
麻辣猫耳菌拍青瓜 Kyuri & Black Fungus with Mala Sauce
日本蟹枣虾枣 Deep-fried Shrimp Ball with Crab Stick
鹅肝脆扇贝
Pan-fried Foie Gras with Teriyaki Sauce & Stuffed Scallop

红烧蟹肉带子羹 (每人每)
Braised Crab Meat & Scallop Bisque (Individual Serving)

顺德浓汁原粒5头鲍鱼伴日本花菇
Braised Whole 5-head Abalone
with Japanese Mushroom Shunde Style

青姜茸磨豉蒸笋壳
Steamed 'Soon Hock' with Green Ginger & Ground Bean Sauce

炭烧西班牙排骨之冻柠汁
Charcoal Grilled Iberico Pork Ribs
served with Chilled Citrus Juice

黑松露野菌焗香港伊面
Braised Ee-fu Noodles with Black Truffle & Wild Mushroom

杏仁露桃胶
Peach Resin with Almond Soup

南山猪仔包伴擂沙汤丸
Longevity Piglet Bun
& Glutinous Rice Dumpling with Black Sesame Seed

港城

ORIENTAL
GROUP

经典佳肴套餐 Special Gourmet Sets

RM 2,688

per table of 10 pax / 每席供十位

鹅肝酱片皮鸭 (两食)

Peking Duck with Foie Gras (Two Courses)

迷你佛跳墙中鲍翅 (每人每)

Superior Shark's Fin Monk Jump Over The Wall
(Individual Serving)

广西豆腐卜黑松露油泡深海杉斑

Deep-fried Ocean Garoupa

& Guangxi Style Stuffed Beancurd Puff, Black Truffle
with Supreme Soy Sauce

玫瑰露焗九节虾

Baked Large Prawn with 'Mei Kuei Lu' Wine

生菜包鸭崧 (二度)

Fried Minced Duck Meat served with Lettuce (2nd Course)

脆皮夏果炒双蔬

Stir-fried Seasonal Vegetables with Macadamia Nuts

XO酱带子炒饭

Fried Rice with Scallop & XO Sauce

红莲蜜影

Double-boiled Honeydew with Snow Fungus

黑炭流沙包伴芝麻窝饼

Charcoal Custard Bun & Chinese Pancake with Sesame

RM 3,088

per table of 10 pax / 每席供十位

满汉城三宝拼

The Han Room's Three Treasures

葡国沙律带子 Baked Scallop with Salad

乳汁香芒虾 Chilled Prawn with Mango Sauce

金田软壳蟹 Soft Shell Crab with Japanese Sauce

干贝菜胆鸡炖中鲍翅 (每人每)

Double-boiled Superior Shark's Fin with Chicken,
Dried Scallop & Chinese Cabbage (Individual Serving)

椒盐焗波士顿龙虾

Baked Boston Lobster with Salt & Pepper

炭烧西班牙排骨伴冻柠汁

Charcoal Grilled Iberico Pork Ribs
served with Chilled Citrus Juice

金沙松菇炒小炒皇

Stir-fried Assorted Vegetables
with Golden Shimeji Mushroom

鱼子 XO 酱扇贝拉面

Ramen with Scallop, Ebiko & XO Sauce

蜜糖龟苓膏

Chinese Herbal Jelly 'Kwai Lin Ko' with Honey

芝麻笑口枣伴黑炭流沙包

Chinese Smiling Sesame Ball & Charcoal Custard Bun

RM 4,088

per table of 10 pax / 每席供十位

黑松露北海道带子皇

Hokkaido Scallop with Black Truffle

红烧大鲍翅 (每人每)

Braised Supreme Shark's Fin (Individual Serving)

顺德浓汁原粒4头鲜鲍鱼伴鹅掌冬菇

Braised Whole 4-head Fresh Abalone Shunde Style
with Goose Web & Mushroom

客家蒸原条笋壳鱼

Steamed 'Soon Hock' Hakka Style

野菌伴伦敦烧鸭

Famous Roast London Duck with Wild Mushroom

虾酱西班牙花腩蒸饭

Steamed Rice with Iberico Pork Belly & Prawn Paste

大吉大利伴官燕

Golden Pudding with Bird's Nest in Whole Orange

山西红枣糕伴夏果莲蓉天鹅酥

Shanxi Red Dates Sweet Cake & Crispy Swan

滿漢城酒家

THE HAN ROOM

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