

个人佳肴套餐 **Extraordinaire Individual Sets**

RM 188

per person/每位

旭日虾球海鲜盏
Garlic Cheese Prawn Medallion
& Seafood in Whole Tomato

滋补鲜花胶炖汤
Double-boiled Fresh Fish Maw
Nourishing Soup

原粒5头鲍鱼伴花菇碧玉
Braised Whole 5-head Abalone
with Japanese Mushroom & Vegetables

润烧农场BB乳鸽
Roast Baby Pigeon

酥姜海鲜炒饭
Fried Rice with Seafood & Ginger

山洛芦荟冻
Chilled Aloe-vera & Dried Longan

RM 288

per person/每位

么么袋软壳蟹
Soft Shell Crab in Money Bag

白雪蟹肉烩官燕
Braised Bird's Nest with Crab Meat

原粒3头鲍鱼伴金砖
Braised Whole 3-Head Abalone with Beancurd

酥炸上海小黄鱼
Deep-fried Yellow Corvina

鹅肝蒜香炒饭
Garlic Fried Rice
topped with Foie Gras

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

RM 438

per person/每位

蒜香松菇焗扇贝
Baked Scallop
with Shimeji Mushroom & Garlic

椰皇炖海味汤
Double-boiled Dried Seafood Soup in Coconut

蚝皇原粒2头鲍鱼
Braised Whole 2-head Abalone Oyster Sauce

金银蒜蒸波士顿龙虾
Steamed Boston Lobster with Golden Garlic

乡下佬面卜
Fried Egg Noodles Village Style

冰镇人参雪花燕
Snow Swallow with Ginseng

RM 568

per person/每位

法式煎鹅肝
Pan-fried Foie Gras

玛卡滋补花胶皇炖汤
Double-boiled Superior Fish Maw & Maca
Nourishing Soup

原粒1头鲍鱼伴西兰花
Braised Whole 1-head Abalone
with Broccoli

泰式百花酿鲷鱼
Thai Style Stuffed Cod Fish

潮州菜脯金银米
Fried Glass Noodles
with Rice Vermicelli
& Preserved Vegetable
Teochew Style

大吉大利伴官燕
Golden Pudding with Bird's Nest
in Whole Orange

经典佳肴套餐 Special Gourmet Sets

RM 1,488

per table of 10 pax / 每席供十位

鲍鱼三配对

Abalone Three Treasures

金盞鲍鱼 Baked Abalone with Egg Yolk Sauce

蜜盞沙律虾球 Prawn Salad in Melon Blow

韭菜葱花卷 Chives Roll

蟹粉龙虾羹

Lobster & Crab Meat Bisque

墨汁丸菜香蒸深海龙趸

Steamed Deep-sea Garoupa

with Squid Ball & Preserved Vegetable

百花鱼鳔鲜竹卷伴冬菇

Braised Stuffed Fish Maw

with Fresh Beancurd Roll & Mushrooms

太爷咸香鸡伴脆鱼皮

Fragrant Salted Chicken & Salted Egg Yolk Fish Skin

宋嫂腊肠砵仔饭

Steamed Rice with Braised Pork Belly & Chinese Sausage

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 1,888

per table of 10 pax / 每席供十位

龙虾大花拼

Lobster Platter

椰皇炖海味汤 (每人每)

Double-boiled Dried Seafood Soup in Coconut

(Individual Serving)

台山鲜鲍鱼海浪泡深海杉斑

Steamed Ocean Garoupa with Fresh Abalone Taishan Style

药膳伦敦鸭

Famous Roast London Duck

照烧鸡批菇伴港芥兰

Stir-Fried 'Kai Lan' with Apricot Mushroom

乡下佬面卜

Egg Noodles Village Style

冰镇雪梨炖白玉丹

Chilled Sea Coconut with Snow Pear

芝麻南瓜饼伴日本麻池

Red Bean Paste with Pumpkin Pancake

& Japanese Peanut Mochi

RM 2,688

per table of 10 pax / 每席供十位

葡式芝士焗带子

Baked Scallop with Cheese Macau Style

& Charcoal Grilled Iberico Pork Neck Garden Green Salad

玉环柱脯花胶汤 (每人每)

Double-boiled Fish Maw Soup with Dried Scallop

in Melon Ring (Individual Serving)

原粒3头鲍鱼伴日本花菇

Braised Whole 3-head Abalone with Japanese Mushroom

鸳鸯萝卜焗鳕鱼

Baked Cod Fish with Carrots

新疆乳羊排

Xinjiang Style Roast Spring Lamb Ribs

潮州菜脯金银米

Fried Glass Noodles with Rice Vermicelli

& Preserved Vegetable Teochew Style

冰镇人参雪花燕

Snow Swallow with Ginseng

芝麻汤丸伴千层马来糕

Glutinous Rice Dumpling with Sesame

& Thousand Layered Cake

陽城酒家

NOBLE HOUSE

● 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 3,888

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 Sauce (Two Courses)

鲍参海味佛垂涎 (每人每)
Double-Boiled Dried Seafood Soup (Individual Serving)

原粒 4 头鲍鱼伴花菇
Braised Whole 4-head Abalone with Mushroom

客家蒸活笋壳鱼
Steamed Live 'Soon Hock' with Hakka Style

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

冬菇鸭丝焖生面 (二度)
Braised Ee-fu Noodles
with Shredded Duck & Mushroom (2nd Course)

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

RM 4,288

per table of 10 pax / 每席供十位

三喜对艳带子饼
Three Scallop Treasures

白雪蟹肉烩官燕 (每人每)
Braised Bird's Nest with Crab Meat (Individual Serving)

顺德浓汁原粒 2 头鲍鱼伴花菇
Braised Whole 2-head Abalone & Mushrooms Shunde Style

鸿运葡式乳猪伴冻柠汁
Roast Suckling Pig Finest Macau Style
served with Chilled Citrus Juice

剁椒粉丝蒸生虾
Steamed Fresh Water Prawn
with Glass Noodles & Pickled Chili

姜茸鳕鱼汤拉面
Ramen with Cod Fish in Superior Soup

桃胶润喉冻津梨
Chilled Peach Resin in Snow Pear

灯影南瓜豆沙球
'Dang Ying' Red Bean Pumpkin Ball with Banana

RM 5,388

per table of 10 pax / 每席供十位

黑松露北海道带子皇
Hokkaido Scallop with Black Truffle

玛卡滋补花胶皇炖汤 (每人每)
Double-boiled Superior Fish Maw & Maca Nourishing Soup
(Individual Serving)

顺德浓汁原粒 2 头鲍鱼
Braised Whole 2-head Abalone Shunde Style

清蒸红东星斑
Steamed Coral Trout with Superior Soy Sauce

广东爆炒波士顿龙虾
Fried Boston Lobster Guangdong Style

干爆蹄根面卜
Braised Egg Noodle with Pork's Tendon

大吉大利伴官燕
Golden Pudding with Bird's Nest
in Whole Orange

灯影南瓜豆沙球
'Dang Ying' Red Bean Pumpkin Ball with Banana