

午市家乡小菜套餐 Extra Value Lunch Sets

Set A RM268 4位用/4 pax per table

叉烧烧肉拼

BBO 'Char Siew' & Roast Pork

农家老火靓汤 Soup of the Day

任选三款小菜

丝苗香白饭 Steamed Rice

Choice of 3 Dishes

Soup of the Day

Set B RM388 6 位用 / 6 pax per table

炭烧西班牙烤肉风味蔬

Charcoal Grilled Iberico Pork Meat Garden Greens

农家老火靓汤

任选四款小菜 Choice of 4 Dishes

丝苗香白饭

Steamed Rice

Set C RM568 8 位用 / 8 pax per table

顺德芝麻片皮烧鸡(两食)

Roast Chicken with Sesame Shunde Style (Two Courses)

蟹肉鱼鳔羹

Braised Crab Meat & Fish Maw Bisque

姜葱炒鸡件(二度)

Stir-fried Chicken with Spring Onion & Ginger (2nd Course) 丝苗香白饭

台式蒸河巴丁

Steamed Patin with Preserved Black Bean

任选五款小菜 Choice of 5 Dishes

Steamed Rice

任选以下小菜/Choice of Dishes:

1) 豉油皇鸡

Superior Soy Sauce Chicken

2) 酸姜黄酒焖鸡煲

Braised Chicken with Chinese Wine & Ginger in Claypot

3) 杨枝白吞拿鱼

Crispy White Tuna with Pomelo Sauce

4) 糖酒云耳炒奶白

Stir-fried 'Nai Pak' with Black Fungus & Chinese Wine

5) 黑椒炒烟鸭片

Stir-fried Smoked Duck Slice with Black Pepper

6) 香煎芙蓉蛋

Pan-fried Omelette with Char Siew & Onion

7) 炭烧三层烧肉

Charcoal Grilled Pork Meat

甜蜜脆虾仁

Stir-fried Prawn with Sweet Peas

9) 菜香肉碎豆腐

Beancurd with Minced Meat & Preserved Vegetable

10) 香底生面网烤骨

Roast Pork Ribs with Pan-fried Egg Noodles

11) 樱桃茄子醋溜鱼片

Sweet & Sour Fish Fillet

12) 窝烧草虾煲

Stir-fried Tiger Prawn with Special Sauce

13) 南乳斋煲

Braised Assorted Vegetables with Preserved Beancurd

14) 肉碎菜头炒桂豆

Stir-fried French Bean with Minced Pork

& Preserved Vegetable

15) 鲜茄烩蛋

Braised Egg with Tomato

16) 回锅爆花腩

Sze Chuan Style Pork Belly

● 只限堂享用 ● For hall dine-in only

●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

Level 1 Podium, PJ 33, Seksyen 13, PJ. Tel: 03-7956 9288





个人佳肴套餐 Extraordinaire Individual Sets

RM 178

per person / 每 位

杨枝白吞拿鱼 Crispy White Tuna with Pomelo Sauce

锦绣茶壶汤 Double-boiled Imperial Teapot Soup

酥姜炸黄金骨 Fragrant Pork Ribs with Ginger Chips

顺德浓汁原粒4头鲍鱼 伴日本花菇 Braised Whole 4-head Abalone

with Japanese Mushroom Shunde Style

乡下佬焖面卜 Fried Egg Noodles Village Style

山洛芦荟冻 Chilled Aloe-vera & Dried Longan **RM 268**

per person / 每位

柠香脆生蚝伴话梅蕃茄仔 Crispy Oyster with Lemon & Preserved Tomato

纸锅原粒5头鲍鱼海味汤 Double-boiled Whole 5-head Abalone & Dried Seafood Soup in Paper Wok

红酒香骨枝 Deep-fried Spare Rib with Red Wine Sauce

上海泡椒蒸九节虾 Steamed Large Prawn Shanghai Style Chili Sauce

卤肉乡下佬面卜 Braised Egg Noodles with Stewed Pork Village Style

> 姜茶汤丸 Glutinous Rice Dumpling in Ginger Tea

RM 338

per person / 每 位

鹅肝脆扇贝 Teriyaki Sauce Foie Gras & Stuffed Scallop

鲨鱼骨原粒干贝花胶汤 Double-boiled Fish Maw & Whole Scallop in Shark's Bone Soup

萝卜糕蒸原只生虾 Steamed Fresh Water Prawn with Radish Cake

京酱脆智利鲈鱼 Crispy Chilean Cod Fish with Chef's Special Sauce

> 原粒5头鲍鱼荷叶糯米饭 Steamed Glutinous Rice in Lotus Leaf with Whole 5-head Abalone

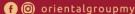
> > 冰镇人参雪花燕 Snow Swallow with Ginseng

> > > 由两位起 ● minimum 2 persons

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别精选佳肴套餐 Special Selection Menu

RM 488

per table of 4 pax / 供 四 位 用

椒盐软壳虾伴桂花鱼鳔 Salt & Pepper Soft Shell Prawn Stir-fried Fish Maw with Egg in Lettuce Wrap

原粒带子蟹肉明虾羹(每人每) Whole Scallop, Crab Meat & King Prawn Bisque (Individual Serving)

生煀游水澳洲鲈鱼 Baked Live Australian Perch with Chef's Special Sauce

> 白灼中国生菜 Poached Chinese Lettuce

锅仔鹿肉崧炒饭 Fried Rice with Venison & Shrimp Paste

山洛芦荟冻 Chilled Aloe-vera & Dried Longan **RM 798**

per table of 6 pax / 供 六 位 用

葡国沙律带子伴风味日本冰菜 Baked Scallop with Salad & Japanese Icy Vegetable

锦绣茶壶汤(每人每) Double-boiled Imperial Teapot Soup (Individual Serving)

台山花胶蒸野果巴丁 Steamed River Patin with Fish Maw Taishan Style

原粒6头鲍龟伴鱼籽福袋 Braised Whole 6-head Abalone with Prosperity Bag

香芹粉丝九节虾煲 Claypot Large Prawn with Celery & Glass Noodles

> 桃胶雪梨白玉丹 Chilled Peach Resin in Snow Pear

> > ● 只限堂享用 ● For hall dinc-in only

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经典佳肴套餐 Special Gourmet Sets

RM 1,488

per table of 10 pax / 每 席 供 十 位

一见钟情沙律软壳蟹 Soft Shell Crab with Chef's Special Cocktail Sauce

原粒10头鲍鱼滋补炖鸡汤(每人每) Double-boiled Whole 10-head Abalone & Chicken Nourishing Soup (Individual Serving)

酸菜泡椒蒸深海龙趸 Steamed Deep-sea Garoupa with Preserved Vegetables & Shanghai Style Chili Sauce

一鸡两味 Roast Chicken with Black Truffle & Chicken Fillet in Filo Pastry

> 澳洲带子炒西兰花 Stir-fried Australian Scallop with Broccoli

姜葱草虾焖伊面 Braised Ee-fu Noodles with Tiger Prawn

山洛芦荟冻 Chilled Aloe-vera & Dried Longan

日本麻糍伴千层马来糕 Japanese Peanut Mochi & Thousand Layered Cake RM 1,888

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)

鲨鱼骨原粒干贝花胶汤(每人每) Double-boiled Fish Maw & Whole Scallop in Shark's Bone Soup (Individual Serving)

台山鲜鲍鱼蒸深海杉斑 Steamed Ocean Garoupa with Fresh Abalone, 'Seng Kwa' & Squid Ball Taishan Style

萝卜糕蒸生虾 Steamed Fresh Water Prawn with Radish Cake

红酒香骨枝 Deep-fried Spare Rib with Red Wine Sauce

银芽鸭丝捞牛面(二度) Egg Noodles with Duck Meat & Silver Sprout (2nd Course)

> 椰皇炖六宝 Double-boiled Six Treasures Soup in Coconut

芝麻南瓜枣伴千层马来糕 Sesame Ball with Azuki Red Bean & Thousand Layered Cake

RM 3,888

pertable of 10 pax (每席供十位)

堂灼象拔蚌伴澳洲带子 Poached Geoduck & Australian Scallop

太极龙虾羹(每人每) Lobster Bisque in Tai Chi Style (Individual Serving)

> 顺德浓汁原粒3头鲍鱼 伴日本花菇石玉 Braised Whole 3-head Abalone with Japanese Mushroom & Beancurd

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

红海湾蒸花尾斑 Steamed Garoupa with Preserved Sour Plum & Lemongrass

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

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

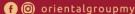
黑糖马来糕伴炸金瓜包 Gula Melaka Cake & Deep-fried Pumpkin Bun

大港城酒家 **ORIENTAL PAVILION**

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RM 1,888

per table of 10 pax / 每席供十位

金装鲍鱼海味盘菜

ROYAL ANCIENT RECIPE SEAFOOD TREASURES CASSEROLE SET

炭烧西班牙猪中肉风味蔬伴彩虹龙须枣 Charcoal Grilled Iberico Pork Neck Garden Salad & Crispy Dragon Beard Roll

金线莲黑蒜炖汤(每人每)

Double-boiled Roxburgh Anoectochilus & Black Garlic Soup (Individual Serving)

金装鲍鱼海味盘菜

配料: 鲍鱼、干贝、海参、花胶、鱼鳔、鲮鱼球、章鱼、鹅掌、 烧肉、虾球、鸡、烧鸭、冬菇、豆根、津白、芋头、生葱

Royal Ancient Recipe Seafood Treasures Ingredient: Abalone, Japanese Dried Scallop, Sea Cucumber, Fish Maw, Dace Fishball, Cuttlefish, Goose Web, Roast Pork, Prawn, Kampung Chicken, Roast Duck, Mushroom, Gluten, 'Tienjun' Cabbage & Yam

云胜蒸深海杉斑

Steamed Ocean Garoupa with Luffa Melon, Black Fungus & Supreme Soy Sauce

台式糯米饭

Steamed Glutinous Rice in Bamboo Leaf

千层马来糕 **Thousand Layered Cake**

* 请提前一天预订 * One (1) day advanced order is required 只限堂享用

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