

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 BBQ 'Char Siew' & Roast Pork	任选三款小菜 Choice of 3 Dishes
农家老火靚汤 Soup of the Day	丝苗香白饭 Steamed Rice

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	任选四款小菜 Choice of 4 Dishes
农家老火靚汤 Soup of the Day	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)	台式蒸河巴丁 Steamed Patin with Preserved Black Bean
蟹肉鱼鳔羹 Braised Crab Meat & Fish Maw Bisque	任选五款小菜 Choice of 5 Dishes
姜葱炒鸡件(二度) Stir-fried Chicken with Spring Onion & Ginger (2nd Course)	丝苗香白饭 Steamed Rice

任选以下小菜 / Choice of Dishes :

- | | | |
|---|--|---|
| 1) 豉油皇鸡
Superior Soy Sauce Chicken | 7) 炭烧三层烧肉
Charcoal Grilled Pork Meat | 12) 窝烧草虾煲
Stir-fried Tiger Prawn with Special Sauce |
| 2) 酸姜黄酒焖鸡煲
Braised Chicken with Chinese Wine & Ginger in Claypot | 8) 甜蜜脆虾仁
Stir-fried Prawn with Sweet Peas | 13) 南乳斋煲
Braised Assorted Vegetables with Preserved Beancurd |
| 3) 杨枝白吞拿鱼
Crispy White Tuna with Pomelo Sauce | 9) 菜香肉碎豆腐
Beancurd with Minced Meat & Preserved Vegetable | 14) 肉碎菜头炒桂豆
Stir-fried French Bean with Minced Pork
& Preserved Vegetable |
| 4) 糖酒云耳炒奶白
Stir-fried 'Nai Pak' with Black Fungus & Chinese Wine | 10) 香底生面网烤骨
Roast Pork Ribs with Pan-fried Egg Noodles | 15) 鲜茄焗蛋
Braised Egg with Tomato |
| 5) 黑椒炒烟鸭片
Stir-fried Smoked Duck Slice with Black Pepper | 11) 樱桃茄子醋溜鱼片
Sweet & Sour Fish Fillet | 16) 回锅爆花腩
Sze Chuan Style Pork Belly |
| 6) 香煎芙蓉蛋
Pan-fried Omelette with Char Siew & Onion | | |

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

特别精选佳肴套餐 Special Selection Menu

RM 488

per table of 4 pax / 供四位用

椒盐软壳虾伴桂花鱼腩

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)

生焗游水澳洲鲈鱼

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头鲍鱼伴鱼籽福袋

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

大港城酒家

ORIENTAL PAVILION

● 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

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

银芽鸭丝捞生面 (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

per table 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



ORIENTAL GROUP

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、鲛鱼球、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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