



港城酒家
ORIENTAL STAR

经典午市

个人套餐

Extra Value Individual Lunch Set



RM39 per pax / 每位

滋补炖鸡汤

double-boiled chicken nourishing soup

或
OR

RM49 per pax / 每位

凉瓜海皇一品羹

dried seafood bisque with bitter gourd

至少两位至三位
min 2 - 3 pax

每周经典菜
weekly specials

至少四位至五位
min 4 - 5 pax

每周经典菜
weekly specials

+

糖酒云耳
sautéed black fungus
with chinese wine

+

香港豉油鸡
soy sauce chicken
in hong kong style

至少六位至八位
min 6 - 8 pax

每周经典菜
weekly specials

+

百味脆豆腐
golden sand beancurd

+

炭烧皇子鸭
bbq baby duck

+

啰吡脆腩肉
crispy pork belly
with fruits rojak

每周经典菜 Weekly Specials

Week 1

马安煎西班牙猪扒
pan-fried iberico pork chop

珊瑚秘制豆腐
beancurd with crab roe sauce

脆米软壳蟹砵仔饭
steamed rice with soft shell crab
& crispy rice

Week 2

么么袋软壳蟹
soft shell crab in money bag

白灼中国生菜
poached chinese lettuce

客家腊味砵仔饭
steamed rice with wax meat hakka style

Week 3

椒盐手扒手
salt & pepper pork trotter

至尊鸳鸯豆腐
braised imperial beancurd
with spinach

阳光蛋叉烧砵仔饭
steamed rice with 'char siew'
& sunny-side up egg

Week 4

杨枝白吞拿鱼
deep-fried white tuna with pomelo sauce

鲜淮山炒玻璃虾
stir-fried fresh 'huai shan'
with dried shrimps

咸虾酱花腩砵仔饭
steamed rice with pork belly

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orientalrestaurants.com.my



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oriental2yu.com



estore.orientalrestaurants.com.my

• 不接受任何餐券和折扣 · 适用于港城会员籍条款与条件 · 只限堂享用

• Not applicable with vouchers & further discount • Oriental Cuisine Club term & condition applies

• For hall dine-in only • Prices subject to 6% SST & 10% service charge

个人佳肴套餐 Extraordinaire Individual Sets

RM 128

per person/每位

西班牙火腿意式生菜
Iberico Ham with Romaine Lettuce

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

原粒5头鲍鱼伴日本花菇
Braised Whole 5-head Abalone
with Japanese Mushroom

蒙古烧烤长骨枝
Charcoal Grilled Pork Rib Mongolian Style

脆米软壳蟹碎仔饭
Steamed Rice with Soft Shell Crab
& Crispy Rice

山洛芦荟
Double-boiled Aloe-vera with Dried Longan

RM 158

per person/每位

法式煎鹅肝
Pan-fried Foie Gras

椰皇一品烩官燕
Braised Bird's Nest with Seafood in Coconut

XO酱煎酿生虾
Stuffed Fresh Water Prawn with XO Sauce

红酒香肉枝
Deep-fried Spare Rib with Red Wine Sauce

香港润肠客家腊味碎仔饭
Steamed Rice with Waxed Meat
& Hong Kong Chinese Liver Sausage
Hakka Style

雪梨雪耳炖桃胶
Double-boiled Peach Resin
with Snow Pear & Snow Fungus

RM 198

per person/每位

芥辣麻酱豆酥脆生蚝
Deep-fried Oyster with Sesame Sauce
topped with Fried Minced Soy Bean

鲨鱼骨炖鲜花胶汤
Double-boiled Fresh Fish Maw
in Shark's Bone Soup

原粒4头鲍鱼伴日本花菇
Braised Whole 4-head Abalone
with Japanese Mushroom

蒜茸粉丝蒸生虾
Steamed Fresh Water Prawn
with Glass Noodles & Garlic

咸虾酱花腩碎仔饭
Steamed Rice with Pork Belly & Shrimp Paste

冰镇人参雪花燕
Snow Swallow with Ginseng

RM 288

per person/每位

龙虾枣伴话梅番茄
Lobster Ball & Preserved Tomato

鲍鱼海味汤
Double-boiled Abalone & Dried Seafood Soup

蒙古烧烤长骨枝
Charcoal Grilled Pork Rib Mongolian Style

明炉烧三菇焗鳕鱼
Cod Fish with Mushrooms on Stone Pit

盐香姜茸饭
Ginger Rice

红枣炖天山雪莲
Double-boiled Snow Jelly with Red Dates

特别精选佳肴套餐 Special Selection Menu

RM 398

per table of 4 pax / 供四位用

特色小食

Oriental Star's Appetizers

银桥蒜香花腩肉 Crispy Pork Belly with Garlic
 黑松露日本青瓜条 Kyuri topped with Black Truffle
 糖酒云耳 Sautéed Black Fungus with Chinese Wine

海皇一品羹 (每人每)

Braised Seafood Bisque (Individual Serving)

杨枝白吞拿鱼

Crispy White Tuna with Pomelo Sauce

蒜茸粉丝蒸生虾

Steamed Fresh Water Prawn with Glass Noodles & Garlic

梅菜猪油渣砵仔饭

Steamed Rice with Preserved Vegetables

杨枝甘露

Chilled Mango Cream with Sago

RM 588

per table of 6 pax / 供六位用

么么袋软壳蟹

Soft Shell Crab in Money Bag

鲍鱼滋补炖汤 (每人每)

Double-boiled Abalone Nourishing Soup (Individual Serving)

蒙古烧烤长骨枝

Mongolian Style Charcoal Grilled Pork Ribs

古法笋壳煲

Claypot 'Soon Hock' Traditional Style

客家腊味砵仔饭

Steamed Rice with Waxed Meat Hakka Style

冰镇人参雪花燕

Snow Swallow with Ginseng

经典佳肴套餐 Special Gourmet Sets

RM 1,188

per table of 10 pax / 每席供十位

北京片皮鸭 (两食)
Peking Duck (Two Courses)

霸皇龙虾羹
Braised Lobster Bisque

客家蒸高旗巴丁
Stemmed Patin Hakka Style

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

原粒10头鲍鱼伴鸳鸯石玉
Braised Whole 10-head Abalone & Imperial Beancurd

嗜嗜鸭粒炒饭 (二度)
Aberdeen Sizzling Fried Rice with Duck Meat (2nd Course)

山洛芦荟冻
Chilled Aloe-vera & Dried Longan

日本麻池伴莲蓉窝饼
Japanese Peanut Mochi
& Chinese Pancake with Lotus Paste

RM 1,588

per table of 10 pax / 每席供十位

西班牙火腿意式生菜伴麻酱生蚝
Iberico Ham with Romaine Lettuce
& Crispy Oyster with Sesame Sauce

鲨鱼骨炖鲜花胶汤 (每人每)
Double-boiled Fresh Fish Maw in Shark's Bone Soup
(Individual Serving)

原粒5头鲍鱼伴日本花菇
Braised Whole 5-head Abalone & Japanese Mushroom

原笼龙趸汇
Steamed Deep-sea Garoupa with Squid Ball,
'Seng Kwa' & Glass Noodles

彩虹野菌炒时蔬
Stir-fried Seasonal Vegetable with Wild Mushroom

顺德稻香碎仔饭
Steamed Rice with Minced Meat Shunde Style

雪梨雪耳炖桃胶
Double-boiled Peach Resin with Snow Pear & Snow Fungus

黄金一口包伴芝麻南瓜饼
Steamed Pumpkin Bun
& Red Bean Paste in Pumpkin Pancake

RM 1,988

per table of 10 pax / 每席供十位

帆立贝虾枣伴一见钟情沙律软壳蟹
Scallop & Prawn Dumpling
& Soft Shell Crab with Chef's Special Cocktail Sauce

椰皇一品烩官燕 (每人每)
Braised Bird's Nest with Seafood in Coconut
(Individual serving)

客家蒸深海杉斑
Steamed Ocean Garoupa with Hakka Style

龙船海参伴原粒4头鲍鱼
Braised Whole Stuffed Sea Cucumber
& Whole 4-head Abalone

蒙古烧烤长骨枝
Mongolian Style Charcoal Grilled Pork Ribs

黑松露猪面爽炆伊面
Braised Ee-fu Noodles with Pig Cheek & Black Truffle

六宝海底椰
Double-boiled Six Treasures with Sea Coconut

奶皇马来糕拼莲蓉窝饼
Thousand Layered Cake
& Chinese Pancake with Lotus Paste

经典佳肴套餐 Special Gourmet Sets

RM 2,488

per table of 10 pax / 每席供十位

法式煎鹅肝
Pan-fried Foie Gras

鲍鱼海味汤 (每人每)
Double-boiled Abalone & Dried Seafood Soup (Individual serving)

陈皮姜丝蒸多宝鱼
Steamed Turbot with Orange Peel & Ginger

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

彩虹鲜淮山炒澳洲芦笋
Stir-fried Australian Asparagus with Fresh 'Huai Shan'

原只大生虾煎生面
Pan-fried Egg Noodles with Fresh Water Prawn

冰镇人参雪花燕
Snow Swallow with Ginseng

椰汁红枣糕伴雪花糯米糍
Red Dates Coconut Cake & White Lotus Paste Mochi with Shredded Coconut

RM 2,988

per table of 10 pax / 每席供十位

么么袋龙虾扒
Lobster Steak in Money Bag

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

原粒2头鲍鱼
Braised Whole 2-head Abalone

清蒸笋壳鱼
Steamed 'Soon Hock' with Superior Soy Sauce

烧烤爱尔兰乳羊骨
Charcoal Grilled Irish Lamb Ribs

金牌福建面
Fried Noodles Hokkien Style

桃胶茶皇蜜梨
Chilled Peach Resin in Snow Pear

竹炭流沙包
Charcoal Custard Bun