

个人佳肴套餐 Extraordinaire Individual Sets

RM 168

per person/每位

和国煎封鳕鱼
Crispy Cod Fish topped with Bonito Flakes
& Shredded Cabbage

古法蟹皇鱼鳔羹
Braised Fish Maw with Crab Meat
& Crab Roe Bisque

马安西班牙猪扒
Pan-fried Iberico Pork Chop

鲍汁玉蚕鲍鱼卷扣鲜花胶
Braised Abalone Roll with Prawn Paste
& Fresh Fish Maw

鱼米之乡大锅饭
Shunde Fried Rice

润喉桃胶蜜炖海底椰
Chilled Peach Resin with Sea Coconut

RM 198

per person/每位

天妇罗鲍鱼鳔鱼卷
Stuffed Abalone with Unagi Tempura

鲨鱼骨鲜花胶炖汤
Double-boiled Fresh Fish Maw
in Shark's Bone Soup

越式菠萝骨
Curry Pork Ribs with Pineapple

烧汁龙胎煎酿明虾
Stuffed King Prawn
with Superior Chef Sauce

姜茸龙趸过桥米粉
Rice Noodles with Deep-sea Garoupa
& Minced Ginger in Superior Soup

万星甫冻
Lemongrass Jelly

RM 258

per person/每位

金荀汁煎酿带子
Pan-fried Stuffed Scallop in Carrot Sauce

黑蒜鲜花胶排骨汤
Double-boiled Fresh Fish Maw Soup
with Pork Ribs & Black Garlic

黄焖原粒3头鲍鱼伴鹅掌
Braised Whole 3-head Abalone
with Goose Web in Imperial Sauce

孜然烤西班牙排骨
Roast Iberico Pork Ribs with Cumin

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

缤纷香茅燕窝冻
Bird's Nest Lemongrass Infusion
with Basil Seeds & Mixed Fruits

RM 368

per person/每位

法式煎鹅肝霸王菇
Pan-fried Foie Gras
with Portobello Mushroom

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

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

瓦煲椰香汁生虾伴花卷
Claypot Tangy Coconut Fresh Water Prawn
served with Fried Buns

台湾卤肉砵仔饭
Steamed Rice with Stewed Pork

燕窝牛油果露
Chilled Bird's Nest with Avocado Cream

元城酒家
YUAN ROOM

● 由两位起 ● minimum 2 persons
● 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

Ground Floor Luxe, 1 Utama Shopping Centre (New Wing), PJ. Tel: 03-7731 8331

特别精选午市套餐 Special Value Lunch Set

RM 198

For 4 pax / 供四位用

点心双拼
Dim Sum Platter

时日炖汤
Double-boiled Soup of the Day

榄角蜜展骨
Deep-fried Honey Spare Rib with Olives

糖酒云耳炒菜远
Stir-fried 'Choy Yuen' with Black Fungus & Chinese Wine

玉龙金银米
Fried Glass Noodles & Rice Noodles with Dried Scallop & Prawn

RM 298

For 6 pax / 供六位用

餐前两小食
Yuan Room's Appetizers

点心双拼
Dim Sum Platter

时日炖汤
Double-boiled Soup of the Day

日式菠萝骨
Deep-fried Pork Ribs with Pineapple
in Japanese Curry Special Sauce

月光菠菜
braised spinach with crab meat & egg

咸鱼鸡粒炒饭
Fried Rice with Chicken & Salted Fish

特别精选套餐 Special Value Set

RM 298

For 4 pax / 供四位用

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

海鲜酸辣羹
Sze Chuan Hot & Sour Seafood Bisque

马安煎西班牙猪扒
Pan-fried Iberico Pork Chop

田翠八景
Stir-fried Mixed Vegetables with Macadamia Nuts

客家腊味砵仔饭
Steamed Rice with Waxed Meat Hakka Style

万星甫冻
Lemongrass Jelly

RM 598

For 6 pax / 供六位用

餐前两小食
Yuan Room's Appetizers
咧哋脆腩肉
Crispy Pork Belly with Fruits Rojak
芥辣麻酱秋葵海蜇花
Jellyfish & Okra with Wasabi Sesame Sauce

胡椒猪肚炖鸡汤 (每人每)
Double-boiled Chicken in Pig Stomach Pepper Soup (Individual Serving)

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

鲜竹云耳蒸深海龙趸
Steamed Deep-sea Garoupa with Fresh Beancurd Skin & Black Fungus

肉碎茄子捞生面
Braised Egg Noodles with Minced Meat & Eggplant

桃胶炖海底椰
Chilled Peach Resin with Sea Coconut

元城酒家
YUAN ROOM

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经典佳肴套餐 Special Gourmet Sets

RM 1,688

per table of 10 pax / 每席供十位

猪仔包鹅肝酱鸳鸯片皮鸡 (两食)
Roast Chicken Piggy Bun Sandwich with Foie Gras Sauce
(Two Courses)

古法蟹皇鱼鳔羹
Braised Fish Maw with Crab Meat & Crab Roe Bisque

滋味盘龙花甲蒸深海杉斑
Steamed Ocean Garoupa with Clams, Minced Meat
& Dried Chili

孜然烤西班牙排骨
Roast Iberico Pork Ribs with Cumin

干贝日本花菇扒津白
Braised Dried Scallop
with Japanese Mushroom & Chinese Cabbage

银芽鸡丝捞寿面 (二度)
Longevity Noodles with Shredded Chicken & Silver Sprout
(2nd Course)

桃胶炖海底椰
Double-boiled Peach Resin with Sea Coconut

霜雪黑天鹅酥
Black Swan Lotus Paste & Custard Puff

RM 2,488

per table of 10 pax / 每席供十位

阿拉斯加蜘蛛蟹 (两食)
Alaska Spider Crab (Two Courses)
(身) 桂花炒鱼鳔
Stir-Fried Crab Meat with Fish Maw & Egg in Lettuce Wrap
(爪) 白汁芝士焗
Baked Crab Legs with Cheese & White Sauce

鲨鱼骨花胶皇炖汤 (每人每)
Double-boiled Superior Fish Maw
in Shark's Bone Soup (Individual serving)

清蒸大笋壳
Steamed 'Soon Hock' with Superior Soy Sauce

原粒5头鲍鱼扣鹅掌
Braised Whole 5-head Abalone with Goose Web

绍酒皇蛋白蒸生虾
Steamed Fresh Water Prawn
with Egg White & 'Shao Hsing' Wine

干爆猪蹄宝面卜
Braised Egg Noodles with Shank's Tendon

缤纷香茅燕窝冻
Bird's Nest Lemongrass Infusion
with Basil Seeds & Mixed Fruits

花心萝卜
Peanut Lava Carrot

RM 3,188

per table of 10 pax / 每席供十位

元城精选三拼盘
Yuan Room's Three Treasures
真假荔枝丸
Lychee Ball

赛龙虾焗日本银鱼盏
Lobster & Japan Dried Anchovies, Scrambled Egg in Filo Pastry
烟肉萃枝配
Bacon Roll stuffed with Asparagus & Enoki Mushroom

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

西式黑松露波士顿龙虾
Baked Boston Lobster with Black Truffle Sauce & Cream Sauce

火焰盐焗原粒3头鲍鱼
Salt Baked Whole 3-head Abalone

法式煎鹅肝霸王菇
Pan-fried Foie Gras with Portobello Mushroom

干贝蟹肉蛋白炒饭
Fried Rice with Dried Scallop, Crab Meat & Egg White

燕窝牛油果露
Chilled Bird's Nest with Avocado Cream

高丽豆沙
Deep-fried Red Bean Puff

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