

个人佳肴套餐 Extraordinaire Individual Sets

RM 168

每位/per person

鱼籽千岛酱脆鳕鱼 Crispy Cod Fish with Thousand Island Sauce & Ebiko

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

黄焖原粒4头鲍鱼伴日本花菇石玉 Braised Whole 4-head Abalone with Japanese Mushroom & Beancurd

少爷花鸡伴风味蔬 Roast Spring Chicken marinated with Special Soy Sauce & Garden Green Salad

豉油皇生虾砵仔饭 Steamed Rice with Fresh Water Prawn & Superior Soy Sauce

> 香滑红豆沙 Sweetened Red Bean Paste

RM 198

每位/per person

麻酱脆生蚝伴龙须卷 Deep-fried Oyster with Sesame Sauce & Crispy Dragon Beard Roll

鱼骨炖原粒干贝花胶汤 Double-boiled Whole Dried Scallop & Fish Maw in Fish Bone Soup

> 马安煎西班牙猪扒 Pan-fried Iberico Pork Chop

辣汁原只生虾伴花包仔 Chili Whole Fresh Water Prawn with Bun

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

RM 268

每位/per person

宝盏龙趸球伴香煎沙律带子 Salted Egg Yolk Deep-sea Garoupa & Pan-fried Scallop with Salad

> 鲍鱼海味炖鸡汤 Double-boiled Chicken Soup with Abalone & Dried Seafood

怀旧喈喈九节虾 Traditional Style Aberdeen Sizzling Large Prawn

> 润烧 BB 乳鸽 Roast Baby Pigeon

黑松露猪面爽荞麦面 **Braised Buckwheat Noodles** with Pig Cheek & Black Truffle

> 万星甫冻 Lemongrass Jelly

新城酒家

ORIENTAL LANDMARK

 由两位起 minimum 2 persons ● 不接受任何礼券和折扣 • Not applicable with vouchers & further discount ● 不可換取港城会员籍积分 ● 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



特别精选佳肴套餐 Special Selection Menu

RM 488

供 四 位 用 / for 4 pax

餐前小食

Oriental Landmark's Appetizers 黄金脆鱼皮 Salted Egg Yolk Fish Skin 手拍姜茸日本青瓜 Kyuri with Minced Ginger

鲍 鱼 滋 补 炖 汤 (每人每) Double-boiled Abalone Nourishing Soup (Individual Serving)

古法火腩笋壳煲 Claypot 'Soon Hock' with Roast Pork Traditional Style

> 烟口水鸡 Smoked Farm Chicken

虾仁茄子焖米粉 Braised Vermicelli with Prawn & Brinjal

雪梨白玉丹 Double-boiled Snow Pear with Sea Coconut. **RM 788**

供 六 位 用 / for 6 pax

西班牙猪中肉风味蔬伴肉崧脆鲈鱼卷 Iberico Pork Neck with Garden Green Salad & Crispy Cod Fish Roll with Chicken Floss

蟹 皇 龙 虾 羹

Braised Lobster Bisque with Crab Roe

台式龙趸汇

Steamed Deep-sea Garoupa with Stuffed Clam, Fish Maw, Luffa Melon & Glass Noodles in Casserole

> 原粒5头鲍鱼伴石玉 Braised Whole 5-head Abalone with Beancurd

> > 乡下佬面卜 Egg Noodles Village Style

山洛芦荟冻 Chilled Aloe-Vera with Dried Longan

> 千层马来糕 **Thousand Layered Cake**

新城酒家 ORIENTAL LANDMARK

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经典佳肴套餐Special Gourmet Sets

RM 1.588

每席供十位/pertable of 10 pax

至尊三元及第拼

Oriental Landmark's Trio Platter

彩虹龙须枣

Crispy Dragon Beard Roll

肉崧脆鲈鱼卷

Crispy Cod Fish Roll with Chicken Floss

炭烧西班牙猪中肉风味蔬

Charcoal Grilled Iberico Pork Neck with Garden Green Salad

霸皇龙虾羹

Braised Lobster Meat Bisque

剁椒白玉蒸野果巴丁

Steamed Patin with Beancurd & Minced Chili

烟口水鸡

Smoked Farm Chicken

鲍鱼福袋鱼鳔蔬

Braised Abalone with Fish Maw, Prosperity Bag & Vegetables

客家腊味砵仔饭

Steamed Rice with Waxed Meat Hakka Style

桃胶海底椰

Chilled Peach Resin with Sea Coconut

千 层 马 来 糕 伴 日 本 麻 糍

Thousand Layered Cake & Japanese Peanut Mochi

RM 1.988

毎席供十位/pertable of 10 pax

霸皇三宝拼

Oriental Landmark's Three Treasures

香芒烟肉卷 Bacon Roll with Mango

软壳蟹风味蔬 Soft Shell Crab Garden Greens

黑松露野菌鲍鱼盏

Baked Abalone with Black Truffle & Mushroom in Filo Pastry

石斛鲜花胶炖汤(每人每)

Double-boiled Fresh Fish Maw with Herbs Soup (Individual Serving)

当归吊烧伦敦鸭

Roast London Duck with Angelica Root

滋味菜香蒸龙趸

Steamed Deep-sea Garoupa with Preserved Vegetables

辣汁生虾伴花包仔

Chili Fresh Water Prawn served with Bun

宋嫂腊肠砵仔饭

Steamed Rice with Braised Pork Belly & Chinese Sausage

桃 胶 雪 梨 白 玉 丹

Double-boiled Snow Pear with Sea Coconut & Peach Resin

擂沙汤丸伴蜂巢黑糖糕

Glutinous Rice Dumpling with Sesame Seed & Gula Melaka Honeycomb Cake

RM 2,488

毎席供十位/pertable of 10 pax

黑松露带子盏伴鱼籽海鲜香芒船

Pan-fried Scallop with Mushroom & Black Truffle in Filo Pastry Seafood with Ebiko in Mango Boat

鲍 鱼 一 品 海 味 汤 (每人每)

Double-boiled Abalone & Dried Seafood Soup (Individual Serving)

酥炸小黄鱼

Deep-fried Yellow Corvina

炭烧西班牙排骨伴冻柠汁

Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

干贝扒津白

Braised Chinese Cabbage with Dried Scallop

潮式菜脯肉崧炒金银米

Fried Glass Noodles with Rice Vermicelli & Preserved Vegetable Teochew Style

> 万星甫冻 Lemongrass Jelly

竹炭流沙包

Charcoal Custard Bun

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经典佳肴套餐Special Gourmet Sets

RM 2,888

每席供十位/pertable of 10 pax

步步高升拼盘

Oriental Landmark's Three Treasures 意式 鹅 肝 熱 Baked Foie Gras in Filo Pastry 鱼子沙律虾球 Salad Prawn Medallion with Ebiko Salad 肉 崧 脆 鲈 鱼 卷 Crispy Cod Fish Roll with Chicken Floss

> 佛 跳 墙 (每人每) Monk Jump Over the Wall (Individual Serving)

大良炒龙虾松 Stir-fried Lobster with Scrambled Egg in Lettuce Wrap

> 客家蒸笋壳 Steamed 'Soon Hock' Hakka Style

润烧BB乳鸽伴风味蔬 Roast Baby Pigeon & Garden Green Salad

> 金牌福建面 Fried Noodle Hokkien Style

冰镇人参雪花燕 Snow Swallow with Ginseng

灯影南瓜豆沙球 'Dang Ying' Red Bean Pumpkin Ball RM 3,388

每席供十位/per table of 10 pax

精选两式拼盆 Oriental Landmark's Two Treasures 软壳蟹凤味蔬 Soft Shell Crab Garden Green Salad 苋菜汁焗带子

Baked Scallop with Spinach Sauce

海味一品鱼骨炖汤(每人每) Double-boiled Dried Seafood in Fish Bone Soup (Individual Serving)

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

> > 马安煎西班牙猪扒 Pan-fried Iberico Pork Chop

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

三菇焖面卜 Braised Egg Noodles with Three Variety Mushrooms

> 杨枝甘露 Chilled Mango Cream with Sago

> > Longevity Piglet Bun

南山猪仔寿包

新城酒家

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