

个人佳肴套餐 Extraordinaire Individual Sets

RM 148

每位 / per person

黄金葱爆龙趸球
Salted Egg Yolk Deep-sea Garoupa

鲍鱼滋补炖汤
Double-boiled Fresh Fish Maw Nourishing Soup

千岛奶油滋味生虾
Fresh Water Prawn with Golden Sauce

马安煎西班牙猪扒
Pan-fried Iberico Pork Chop

脆米软壳蟹砵仔饭
Steamed Rice with Soft Shell Crab & Crispy Rice

山洛芦荟冻
Chilled Aloe-vera & Dried Longan

RM 188

每位 / per person

虾球帆立贝
Stuffed Scallop with Prawn Medallion

鲜花胶滋补炖汤
Double-boiled Fresh Fish Maw Nourishing Soup

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

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

三菇松子砵仔饭
Steamed Rice with Mushrooms & Pine Nuts

冰糖双雪炖桃胶
Double-boiled Peach Resin with Snow Pear & Snow Fungus

RM 238

每位 / per person

橙盅焗鳕鱼
Baked Cod Fish with Pomelo Sauce in Whole Orange

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

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

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

杨枝甘露
Chilled Mango Cream with Sago

港城

ORIENTAL
GROUP

特别精选佳肴套餐 Special Selection Menu

RM 488

供四位用 / for 4 pax

特色小食

Oriental Star's Appetizers

脆皮烧腩肉 Roast Pork

鹅肝虾多士 Prawn & Foie Gras Toast

盐烧啦啦 Salt Grilled Clams

鲜花胶滋补炖汤 (每人每)

Double-boiled Fresh Fish Maw Nourishing Soup (Individual Serving)

橙盅杨枝白吞拿鱼

Crispy White Tuna with Pomelo Sauce in Orange

XO 酱煎酿生虾

Pan-fried stuffed Fresh Water Prawn with XO Sauce

乡下佬面卜

Egg Noodles Village Style

杨枝甘露

Chilled Mango Cream with Sago

RM 688

供六位用 / for 6 pax

烧味三拼

Three BBQ Combinations Platter

霸皇龙虾羹 (每人每)

Braised Lobster Bisque (Individual Serving)

鲜竹云耳蒸深海龙趸鱼

Steamed Deep-sea Garoupa with Fresh Beancurd Skin & Black Fungus

原粒5头鲍鱼伴日本花菇

Braised Whole 5-head Abalone with Japanese Mushroom

黑松露爽肉焖伊面

Braised Ee-fu Noodles with Iberico Pork & Black Truffle

冰镇人参雪花燕

Snow Swallow with Ginseng

港城酒家
ORIENTAL STAR

- 只限堂享用 ● For hall dine-in only
- 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





ORIENTAL
GROUP

经典佳肴套餐 Special Gourmet Sets

RM 1,088

每席供十位 / per table of 10 pax

港城三小碟

Oriental Star's Three Tapas Platte

银桥蒜香炸花腩 Crispy Pork Belly with Garlic

糖酒云耳 Sautéed Black Fungus with Chinese Wine

避风塘脆皮萝卜糕 Radish Cake 'Typhoon Shelter' Style

瑶柱银湖海味羹

Seafood & Dried Scallop Bisque

咸香鸡伴海蜇草蹄

Fragrant Salted Chicken with Jelly Fish & Pork Trotter

虾球胜瓜龙趸汇

Steamed Deep-sea Garoupa with Prawn & Luffa Melon

鲍鱼富贵聚宝盆

Braised Abalone with Lingzhi Mushroom

银鱼宋嫂砵仔饭

Steamed Rice with Braised Pork Belly & Anchovies

山洛芦荟冻

Chilled Aloe-Vera & Dried Longan

日本麻糍伴莲蓉窝饼

Japanese Peanut Mochi

& Chinese Pancake with Lotus Paste

RM 1,388

每席供十位 / per table of 10 pax

桂花炒龙虾崙伴黑松露鲍鱼盏

Stir-fried Lobster with Egg in Lettuce Wrap
& Baked Abalone with Black Truffle in Filo Pastry

鲜花胶炖鱼骨汤 (每人每)

Double-boiled Fresh Fish Maw in Fish Bone Soup
(Individual Serving)

福袋海浪泡深海杉斑

Steamed Ocean Garoupa with Prosperity Bag

港式吊烧伦敦鸭

Roast London Duck Hong Kong Style

翡翠彩椒炒鸡胗菇

Stir-fried Vegetables
with Apricot Mushroom & Capsicum

蒜香带子炒饭

Fried Rice with Scallop & Garlic

柠蜜龙眼海底椰

Honey Lemon with Sea Coconut & Longan

黄金一口包伴芝麻南瓜饼

Steamed Pumpkin Bun
& Red Bean Paste in Pumpkin Pancake

RM 1,688

每席供十位 / per table of 10 pax

鹅肝酱片皮鸭

Peking Duck with Foie Gras Sauce

浮华玉簪带子羹 (每人每)

Scallop & Crab Meat Bisque (Individual serving)

原粒5头鲍鱼伴花菇

Braised Whole 5-head Abalone with Mushroom

台山鲜虾蒸七星斑

Steamed Coral Garoupa with Fresh Prawn Taishan Style

马安煎西班牙猪扒

Pan-fried Iberico Pork Chop

鸭丝捞生面 (二度)

Braised Ee-fu Noodles with Shredded Duck (2nd Course)

冰糖双雪炖桃胶

Double-boiled Peach Resin with Snow Pear & Snow Fungus

奶皇马来糕拼播沙汤丸

Thousand Layered Cake

& Glutinous Rice Dumpling with Sesame Seed

港城酒家
ORIENTAL STAR

- 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

2nd Floor, EkoCheras Mall, KL Tel: 03-9134 8488

经典佳肴套餐 Special Gourmet Sets

RM 1,988

每席供十位 / per table of 10 pax

黑松露日本帆立贝
Japanese Scallop with Black Truffle

鲍鱼一品海味汤 (每人每)
Double-boiled Dried Seafood & Abalone Soup
(Individual serving)

鸿运葡式乳猪之冻柠汁
Roast Suckling Pig - Finest Macau Style
served with Chilled Citrus Juice

橙盅焗鳕鱼
Baked Cod Fish with Pomelo Sauce in Whole Orange

二崧香港芥兰
Hong Kong 'Kai Lan' prepared in Two Ways

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

雪花糯米糍伴芝麻南瓜饼
White Lotus Paste Mochi
& Red Bean Paste in Pumpkin Pancake

RM 2,488

每席供十位 / per table of 10 pax

新鲜龙虾海鲜雪山盆蔬
Fresh Lobster & Seafood on Snow Mountain

鹅肝伴虾枣
Prawn Dumpling with Foie Gras

原粒4头鲍鱼伴鹅掌
Braised Whole 4-head Abalone with Goose Web

安虾蒸笋壳鱼
Steamed 'Soon Hock' with Dried Shrimp

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

龙虾头爪焖伊面
Braised Ee-fu Noodles with Lobster Head & Claw

杨枝甘露
Chilled Mango Cream with Sago

竹炭流沙包
Charcoal Custard Bun

RM 2,988

每席供十位 / per table of 10 pax

沙当尼龙虾扒
Lobster Steak with Mushroom & Chardonnay Cream Sauce

鲜花胶炖鱼骨汤 (每人每)
Double-boiled Fresh Fish Maw in Fish Bone Soup
(Individual Serving)

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

清蒸星斑鱼
Steamed Garoupa with Superior Soy Sauce

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

金牌福建面
Fried Noodles Hokkien Style

冰镇人参雪花燕
Snow Swallow with Ginseng

花心萝卜
Peanut Lava Carrot