

## 个人佳肴套餐 Extraordinaire Individual Sets

**RM 188**

每位 / per person

千岛奶油滋味鳕鱼  
Cod Fish with Golden Sauce

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

顺德原粒4头鲍鱼  
伴日本花菇  
Braised Whole 4-head Abalone  
with Japanese Mushroom Shunde Style

三椒松菇炒黑豚肉  
Stir-fried Iberico Pork  
with Shimeji Mushroom & Capsicum

虾球焖伊面  
Braised Ee-fu Noodles with Prawn

山洛芦荟冻  
Chilled Aloe-vera & Dried Longan

**RM 238**

每位 / per person

橙盅焗鲈鱼  
Cod Fish with Pomelo Sauce  
in Whole Orange

浮华鲍鱼羹  
Abalone & Crab Meat Bisque

锅仔煎牛柳  
Pan-fried Beef Fillet

怀旧啫啫九节虾煲  
Claypot Traditional Aberdeen Sizzling  
Large Prawn

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

万星甫冻  
Lemongrass Jelly

**RM 338**

每位 / per person

黑松露北海道带子皇  
Hokkaido Scallop with Black Truffle

滋补黑蒜鲜花胶炖汤  
Double-boiled Fresh Fish Maw Nourishing  
Soup with Black Garlic

顺德原粒3头鲍鱼  
伴日本花菇  
Braised Whole 3-head Abalone  
with Japanese Mushroom Shunde Style

马安煎西班牙猪扒  
伴萝卜糕  
Pan-fried Iberico Pork Chop  
with Radish Cake

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

雪山杨枝甘露  
Chilled Mango Cream  
with Sago & Ice Cream

**RM 398**

每位 / per person

鹅肝煎鹅肝  
Pan-fried Foie Gras  
with Portobello Mushroom

海味一品炖汤  
Double-boiled Dried Seafood  
Treasures Soup

顺德原粒2头鲍鱼  
伴西兰花  
Braised Whole 2-head Abalone  
with Broccoli Shunde Style

润烧BB乳鸽风味日本冰菜  
Roast Baby Pigeon  
with Japanese Icy Vegetable

印尼咖喱生虾伴脆花卷  
Indonesian Style Fresh Water Prawn  
served with Fried Buns

杏仁露汤丸  
Glutinous Rice Dumpling in Almond Soup

特别精选佳肴套餐 Chef's Special Recommended Set

**RM 688**

供四位用/ for 4 pax

餐前两小食

The Han Room's Two Appetizers

炭烧西班牙猪中肉风味蔬  
Charcoal Grilled Iberico Pork Neck & Garden Green

日本蟹虾枣  
Deep-fried Shrimp Ball with Crab Stick

原粒带子蟹肉羹 (每人每)

Whole Scallop & Crab Meat Bisque (individual serving)

黑松露脆皮烧鸡

Roast Chicken with Black Truffle

台山鲜鲍鱼蒸深海龙趸

Steamed Deep-sea Garoupa with Fresh Abalone Taishan Style

姜葱明虾焖伊面

Braised Ee-fu Noodles with King Prawn, Ginger & Spring Onion

雪山杨枝甘露

Chilled Mango Cream with Sago & Ice Cream

滿漢城酒家  
THE HAN ROOM

- 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

3rd Floor, The Gardens Mall, KL Tel: 03-2284 8833

## 经典佳肴套餐 Special Gourmet Sets

**RM 1,588**

每席供十位 / per table of 10 pax

### 至尊三元及第拼

The Han Room's Three Treasures

椒盐烟肉卷 Salt & Pepper Smoked Bacon Roll

绿乳汁脆虾球 Wasabi Cream Prawn

银针鱼伴风味冰菜

Crispy Silver Fish & Refreshing Ice Vegetables

### 龙皇海味羹

Dried Seafood & Fish Maw Bisque

### 啫啫普宁豆酱蒸野果巴丁

Aberdeen Sizzling River Patin with Soy Bean Paste

### 当红炸子鸡

Roast Chicken with Prawn Cracker

### 包罗万有鲍鱼聚宝盆

Braised Abalone with Assorted Vegetables

### 宋嫂卤肉碎仔饭

Steamed Rice with Stewed Pork

### 柠檬海底椰

Chilled Sea Coconut with Lemon

### 日本麻糍伴芝麻南瓜饼

Japanese Peanut Mochi

& Red Bean Paste with Pumpkin Pancake

**RM 1,988**

每席供十位 / per table of 10 pax

### 步步高昇三拼盘

The Han Room's Three Platter

日本蟹虾枣 Deep-fried Shrimp Ball with Crab Stick

蛋黄酱蟹展焗意盏

Baked Crab Meat with Cheese in Filo Pastry

麻酱牛油果软壳蟹风味蔬

Soft Shell Crab with Sesame Dressing & Avocado Garden Green

### 原粒5头鲍鱼滋补炖汤 (每人每)

Double-boiled Whole 5-head Abalone Nourishing Soup

(Individual Serving)

### 台山鲜花胶蒸深海龙趸

Steamed Deep-sea Garoupa with Fresh Fish Maw Taishan Style

### 霸皇吊烧伦敦鸭

Roast London Duck

### 怀旧啫啫九节虾煲

Claypot Traditional Aberdeen Sizzling Large Prawn

### 香港润肠瓦煲腊味饭

Charcoal Flamed Claypot Rice

with Waxed Meat & Hong Kong Chinese Liver Sausage

### 富士山苹果炖桃胶

Double-Boiled Peach Resin with Fuji Apple

### 播沙汤丸伴千层马来糕

Glutinous Rice Dumpling with Sesame Seed

& Thousand Layered Cake

**RM 2,488**

每席供十位 / per table of 10 pax

### 鱼籽鹅肝酱片皮鸭

Peking Duck with Foie Gras & Fish Roe

### 佛垂涎 (每人每)

Double-boiled Dried Seafood Soup (Individual Serving)

### 原粒3头鲍鱼伴西兰花

Braised Whole 3-head Abalone with Broccoli

### 普宁豆酱蒸七星斑

Steamed Coral Garoupa with Soy Bean Paste

### 鸭松生菜包 (二席)

Fried Minced Duck Meat served with Lettuce (2<sup>nd</sup> Course)

### 金稻蒸生虾

Steamed Fresh Water Prawn with Glutinous Rice

### 杨枝甘露

Chilled Mango Cream with Sago

### 竹炭流沙包伴桂花糕

Charcoal Custard Bun & Osmanthus Jelly

**滿漢城酒家**

**THE HAN ROOM**

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每席供十位 / per table of 10 pax

黑松露北海道带子皇  
Hokkaido Scallop with Black Truffle

鲨鱼骨一品炖汤 (每人每)  
Double-boiled Superior Shark's Bone Soup  
(Individual Serving)

青姜茸蒸笋壳鱼  
Steamed 'Soon Hock' with Green Ginger

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

南乳脆金菇五色蔬  
Stir-fried Mixed Vegetables  
& Golden Shimeji Mushroom with Preserved Beancurd

姜葱明虾焖伊面  
Braised Ee-fu Noodles  
with King Prawn, Ginger & Spring Onion

冰镇雪梨桃胶  
Chilled Peach Resin with Snow Pear

南瓜豆沙芝麻枣  
伴水晶夏威夷果仁寿桃包  
Pumpkin Sesame Ball with Azuki Red Bean  
& Crystal Longevity Bun with Macadamia Nuts

**RM 3,688**

每席供十位 / per table of 10 pax

带子三宝拼  
Three Scallop Treasures

葡国沙律带子 Baked Scallop With Salad  
蒜香味带子饼 Scallop Cake with Garlic Sauce  
黑松露带子盏 Baked Scallop with Black Truffle In Filo Pastry

鱼汤过桥星斑  
Blanched Star Grouper in Superior Fish Soup

顺德浓汁原粒3头鲍鱼伴日本花菇鹅掌  
Braised Whole 3-head Abalone  
with Goose Web & Japanese Mushroom Shunde Style

苋菜汁芝士焗生虾身  
Baked Fresh Water Prawn with Cheese & Spanish Sauce

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

生虾头滑蛋河粉  
Fresh Water Prawn Head 'Hor Fun' Cantonese Style

大吉大利伴官燕  
Golden Pudding with Bird's Nest in Whole Orange

阿拉比卡咖啡糕伴莲蓉天鹅酥  
Arabica Coffee Jelly & White Swan with Lotus Paste

**RM 4,988**

每席供十位 / per table of 10 pax

锦绣红袍  
BBQ Suckling Pig with Butterfly Buns

肘子凤凰御赐  
Double-boiled Superior Soup with Yunnan Ham

顺德浓汁原粒3头鲍鱼伴西兰花  
Braised Whole 3-head Abalone  
with Broccoli Shunde Style

橙盅焗鲈鱼伴如意金箍棒  
Cod Fish with Pomelo Sauce in Whole Orange  
& Crispy Crab Meat Stick

椒盐乳猪件 (二度)  
Piglet's Meat in Salt & Pepper (2nd Course)

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

夏日风情  
Summer Breeze Coconut Jelly

花心萝卜  
Peanut Lava Carrot