



ORIENTAL  
GROUP

君城酒家

ORIENTAL SUN



银桥蒜香脆花腩  
crispy pork belly with garlic



风味日本冰菜  
japanese icy vegetable

# 特式小食

## APPETIZER

百味脆豆腐 golden sand beancurd	22 每份/per portion
风味日本冰菜 japanese icy vegetable	28 每份/per portion
步步米黄金芝士球 golden cheese ball with crispy rice	33 每份/per portion
避风塘脆皮萝卜糕 radish cake 'typhoon shelter' style	33 每份/per portion
泰式鲜鱿饼 🍷 thai style cuttlefish	33 每份/per portion
当归鲍鱼醉鸡卷 🍷 chilled chicken roll with abalone & angelica root	33 每份/per portion
鹅肝虾多士 prawn & foie gras toast	33 每份/per portion
黄金海鲜多士 🍷 golden seafood toast	33 每份/per portion
银桥蒜香脆花腩 🍷 crispy pork belly with garlic	48 每份/per portion
少爷吊筒 master squids	58 每份6只/per portion of 6 pieces





鹅肝煎鹅肝  
pan-fried foie gras with portobello mushroom



沙当尼龙虾扒  
lobster steak with mushroom  
& chardonnay cream sauce

## 头盘精选

### HORS-D'OEUVRE

- 火焰山麻婆豆腐生蚝 🍷  
oyster with beancurd 'ma po' style on stone pit 28  
每位/per pax  
两位起/min 2 pax
- 金荀汁煎酿带子虾饼 🍷  
pan-fried stuffed scallop with prawn  
in carrot sauce 22  
每位/per pax  
两位起/min 2 pax
- 千丝黄金带子 🍷  
pan-fried scallop with caviar 22  
每位/per pax  
两位起/min 2 pax
- 宝盏龙趸球  
salted egg yolk deep-sea garoupa 26  
每位/per pax  
两位起/min 2 pax
- 肉松脆鲈鱼卷  
crispy cod fish roll with chicken floss 28  
每位/per pax  
两位起/min 2 pax
- 君城三宝拼  
oriental sun's three treasures 33  
每位/per pax  
两位起/min 2 pax
- 沙当尼龙虾扒 🍷  
lobster steak with mushroom  
& chardonnay cream sauce 48  
每位/per pax
- 君城沙律的食尚  
oriental sun's salad 55  
每份/per portion  
炭烧西班牙猪中肉风味蔬  
charcoal grilled iberico pork neck  
一见钟情沙律软壳蟹  
soft shell crab with chef's special cocktail
- 鹅肝煎鹅肝 🍷  
pan-fried foie gras with portobello mushroom 68  
每位/per pax




浮华玉蚕带子羹  
scallop & crab meat bisque



鲨鱼骨鲜花胶炖汤  
double-boiled fresh fish maw in shark's bone soup

# 汤

## SOUP

鲜蟹肉粟米羹 sweet corn & crab meat bisque	28 每位/per pax
浮华玉蚕带子羹  scallop & crab meat bisque	38 每位/per pax
鲨鱼骨鲜花胶炖汤 double-boiled fresh fish maw in shark's bone soup	38 每位/per pax
鲍鱼滋补炖汤 double-boiled abalone nourishing soup	38 每位/per pax







# 山珍海味

## ABALONE & DRIED SEAFOOD

百花鸳鸯鳧鱼 cod fish with crab roe sauce	38 每位/per pax 两位起/min 2 pax
顺德鲜虾胶海参船 🍷 stuffed sea cucumber with prawn paste shunde style	58 每位/per pax 两位起/min 2 pax
六宝滋补酿海参 stuffed sea cucumber with mushroom & water chestnut	68 每位/per pax 两位起/min 2 pax
鲜花胶鲍汁焗猪手 braised pork trotter with fresh fish maw & abalone sauce	68 每份/per portion
干贝鱼鳔胜瓜 🍷 braised fish maw with dried scallop & 'seng kwa'	68 每份/per portion
干爆蹄根海参煲 claypot shank's tendon & sea cucumber	88 每份/per portion
海味一品煲 claypot dried seafood combination	168 每份/per portion
顺德浓汁原粒鲍鱼 🍷 braised whole abalone shunde style	(2头) 168 (2-head) 每粒/each (3头) 138 (3-head) 每粒/each (5头) 78 (5-head) 每粒/each



橙盅焗鲈鱼  
baked cod fish with pomelo sauce in whole orange



古法焖深海龙趸煲  
braised deep-sea garoupa in claypot

# 海鲜

## SEAFOOD

笋壳鱼 / 星斑  
野生野果巴丁鱼 / 红尾虎  
'soon hock' / star garoupa  
river patin / baung merah

时价  
/seasonal price

可任选以下煮法 / methods of preparation:  
清蒸 / 姜茸蒸 / 客家蒸 / 红海湾蒸  
steamed with superior soy sauce  
steamed with minced ginger  
steamed with hakka style  
steamed with preserved sour plum & lemongrass

深海龙趸  
deep-sea garoupa

168  
每份/per portion

可任选以下煮法 / methods of preparation:  
古法煲 / 汉和白玉蒸  
braised in claypot  
steamed with beancurd & black bean

深海杉斑  
ocean garoupa

可任选以下煮法 / methods of preparation:  
家乡菜脯 / 广西豆卜蒸 🍴  
steamed with preserved radish  
steamed with stuffed beancurd puff guangxi style 🍴

330  
每条/each

台山蒜茸鲜虾蒸 🍴  
steamed with prawns & garlic taishan style 🍴

388  
每份8位用/per portion for 8 pax

鲈鱼  
cod fish

38  
每100克/per 100gm

可任选以下煮法 / methods of preparation:  
橙盅焗 / 鲜竹云耳蒸 / 杨枝汁  
baked with pomelo sauce in whole orange  
steamed with fresh beancurd skin & black fungus  
deep-fried with pomelo sauce







# 海鲜

## SEAFOOD

绿乳汁脆虾球  
wasabi cream prawn medallions 78  
每份/per portion

黄金葱爆虾球  
salted egg yolk prawn medallions 78  
每份/per portion

锅巴玉簪虾球 🍷  
crystal prawn medallions on crispy rice crust 78  
每份/per portion

香茅粉丝明虾煲  
claypot king prawn  
with glass noodles & lemongrass 78  
每份/per portion

姜葱米酒明虾煲  
claypot king prawn with ginger & chinese wine 78  
每份/per portion

澳洲龙虾  
australian lobster 时价  
/seasonal price

可任选以下煮法 / methods of preparation:

堂灼 / 上汤焗 / 广东爆炒 / 姜葱面底  
poached  
poached in superior soup  
fried with guangdong style  
braised noodles with ginger & scallion



炭烧西班牙排骨之冻柠汁  
charcoal grilled iberico pork ribs  
served with chilled citrus juice



顺德水晶走地鸡皇  
steamed crystal chicken shunde style

# 肉类

## MEAT

炭烧西班牙排骨之冻柠汁  
charcoal grilled iberico pork ribs  
served with chilled citrus juice

18  
每100克/per 100gm

红酒香骨枝  
deep-fried spare rib with red wine sauce

28  
每位/per pax  
两位起/min 2 pax

马安西班牙猪扒   
pan-fried iberico pork chop


28  
每位/per pax  
两位起/min 2 pax

镇江小排骨  
zheng jiang pork rib

33  
每份/per portion

冰镇话梅鸡伴客家炸肉  
chilled chicken with plum sauce  
& deep-fried pork hakka style

48 | 58  
上庄 | 下庄  
upper leg | lower leg

苹果咕咾肉   
deep-fried apple meat ball with chef's special sauce

48  
每份/per portion

顺德猪肚捞鸡  
pig stomach with chicken shunde style

48  
每份/per portion

烟口水鸡  
smoked farm chicken

78 | 148  
半只/half | 每只/each

顺德水晶走地鸡皇   
steamed crystal chicken shunde style

98 | 188  
半只/half | 每只/each

白灼美国肥牛   
poached US beef fillet with enoki mushroom  
& silver sprout

88  
每份/per portion

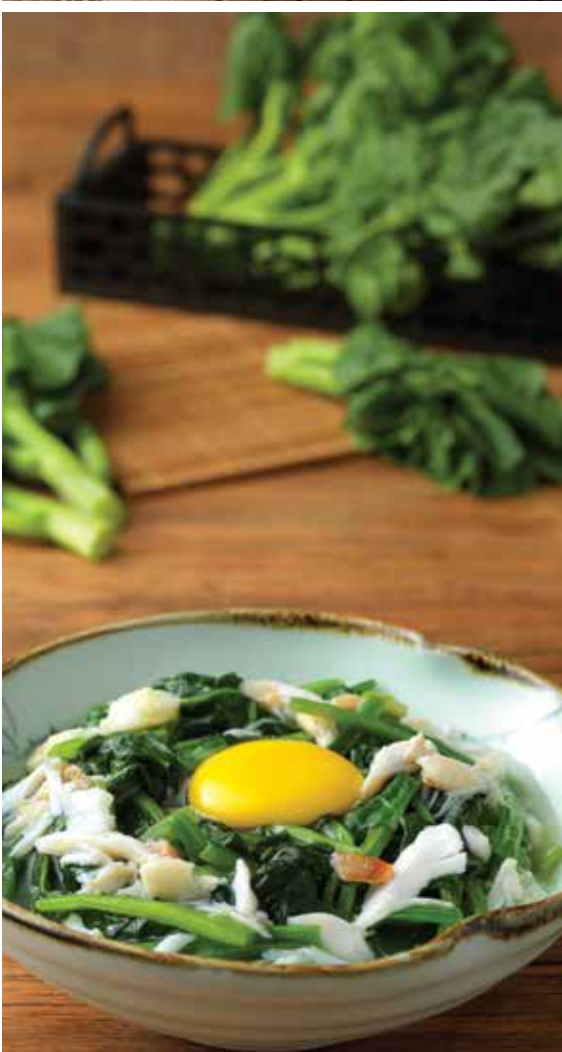
照烧彩虹美国肥牛   
stir-fried US beef with capsicum & teriyaki sauce

88  
每份/per portion





珊瑚秘制豆腐  
bean curd in crab roe sauce



月光菠菜  
braised spinach with crab meat & egg



胡椒猪肚咸菜苦瓜  
stir-fried bitter melon & salted vegetable  
with peppered pork stomach



# 豆腐 / 蔬菜

## BEANCURD / VEGETABLES

- 珊瑚秘制豆腐** 🍄  
beancurd in crab roe sauce 32  
每份/per portion
- 麻婆真假豆腐** 🌶️  
beancurd 'ma po' style with steamed egg 38  
每份/per portion
- 千叶豆腐** 🍃  
thousand layered beancurd 38  
每份/per portion
- 海棠海鲜豆腐**  
braised beancurd with seafood 38  
每份/per portion
- 蔬菜**  
seasonal vegetables 33  
每份/per portion
- 可任选以下蔬菜 / choice of vegetables:  
西芹 / 芥兰 / 中国生菜 / 青龙菜 / 西兰花 / 香港菜远  
celery / 'kai lan' / chinese lettuce / organic dragon vegetable  
broccoli / hong kong 'choy yuen'
- 可任选以下煮法 / methods of preparation:  
蒜茸炒 / 清炒 / 金银蛋  
stir-fried with garlic / stir-fried / braised with three varieties of egg
- 鱼香茄子煲**  
claypot brinjal with minced meat 33  
每份/per portion
- 南乳家乡斋**  
braised assorted vegetables with preserved beancurd 33  
每份/per portion
- 月光菠菜**  
braised spinach with crab meat & egg 38  
每份/per portion
- 鲜淮山马蹄炒鸡胗菇** 🍄  
stir-fried apricot mushroom  
with fresh 'huai shan' & water chestnut 38  
每份/per portion
- 胡椒猪肚咸菜苦瓜**  
stir-fried bitter gourd & salted vegetable  
with peppered pork stomach 38  
每份/per portion
- 海棠锦绣烟鸭甫** 🍄  
stir-fried assorted vegetables  
with smoked duck breast 38  
每份/per portion



# 饭

## RICE

猪油捞砵仔饭 claypot pork oil rice	5 每位/per pax
盐香姜茸饭 ginger rice	6 每位/per pax
客家腊味砵仔饭 steamed rice with waxed meat hakka style	17 每位/per pax
脆米软壳蟹砵仔饭 steamed rice with soft shell crab & crispy rice	17 每位/per pax
三菇松子砵仔饭 steamed rice with mushrooms & pine nuts	17 每位/per pax
银鱼仔炒饭 fried rice with anchovies	38 每份/per portion
鹅肝蒜香炒饭 🍷 garlic fried rice topped with foie gras	38 每份/per portion
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
鲍鱼炆饭 🍷 braised rice with abalone	38 每份/per portion
金稻蒸生虾 steamed glutinous rice with fresh water prawn	38 半只/half 两位起/min 2 pax
鱼米之乡大锅饭 shunde fried rice	48 每份/per portion
客家走地鸡伴盐香姜茸饭 steamed chicken with salt & ginger rice	128   218 半只/half   每只/each

 Chef Specialty  Vegetarian  Beef  Spicy

Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable.  
Pictures shown are for illustration purpose only.







# 粉面

## NOODLES

- 姜茸银鳕鱼过桥米粉  
rice noodles with cod fish  
& minced ginger in superior soup 38  
每位/per pax
- 瓦煲老鼠粉 🍄  
claypot 'loh shu fun' 33  
每份/per portion
- 金牌福建面  
fried noodles hokkien style 38  
每份/per portion
- 生虾汤河粉 🍄  
'hor fun' with fresh water prawn  
in superior prawn soup 38  
每位/per pax
- 印尼咖喱生虾伴花卷/米粉 🍄  
fried buns / rice noodles with fresh water prawn  
indonesian style 38  
半只/half  
两位起/min 2 pax
- 姜葱生虾煎生面  
pan-fried egg noodles with fresh water prawn 38  
半只/half  
两位起/min 2 pax
- 乡下佬面卜  
egg noodles village style 38  
每份/per portion
- 玉龙金银米  
fried glass noodles & rice noodles  
with dried scallop & prawn 38  
每份/per portion
- 海鲜滑蛋河粉  
seafood 'hor fun' cantonese style 40  
每份/per portion
- 干炒美国牛河 🐮  
fried 'hor fun' with US beef 48  
每份/per portion
- 过桥龙趸鱼头米  
rice noodles with deep-sea garoupa head  
served in superior soup 168  
每份/per portion



冰烧榴莲挞  
chilled durian tart



灯影南瓜豆沙球  
'dang ying' red bean pumpkin ball with banana

# 甜品

## DESSERT

万星甫冻 lemongrass jelly	11 每位/per pax
秘制龟苓膏 chinese herbal jelly 'kwai lin ko'	11 每位/per pax
榴莲布丁 durian pudding	18 每位/per pax
野山雪梨炖白玉丹 double-boiled sea coconut with snow pear	11 每位/per pax
陈皮红豆沙 red bean paste double-boiled with tangerine peel	12 每位/per pax
雪山杨枝甘露 chilled mango with sago cream & ice cream	15 每位/per pax
冰镇茶皇蜜梨 chilled hasma in snow pear	16 每位/per pax
大吉大利伴官燕 golden pudding with bird's nest in whole orange	28 每位/per pax
南山猪仔寿包 longevity piglet bun	36 4粒/4 pieces
千层马来糕 thousand layered cake	12 3件/3 pieces
灯影南瓜豆沙球 'dang ying' red bean pumpkin ball with banana	12.80 3粒/3 pieces
白莲蓉窝饼 chinese pancake with white lotus paste	16 每件/per piece
冰烧榴莲挞 chilled durian tart	20 4件/4 pieces
高丽豆沙 deep-fried red bean puff	32 4件/4 pieces

 Chef Specialty  Vegetarian  Beef  Spicy

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## KUALA LUMPUR

### 陽城酒家 NOBLE HOUSE

Off Jalan Imbi | 603 2145 8822

### 陽城東宴樓 NOBLE HOUSE EAST

Off Jalan Imbi | 603 2145 8822

### NOBLE Q

Off Jalan Imbi | 603 2145 8822

### 宋城酒家 ORIENTAL TREASURE

The Sphere, Bangsar South | 603 2242 2382

### 新城酒家 ORIENTAL LANDMARK

Intermark Mall | 603 2181 8228

### 港城酒家 ORIENTAL STAR

EkoCheras Mall | 603 9134 8488

### 名城酒家 THE MING ROOM

Bangsar Shopping Centre | 603 2284 8822

### 滿漢城酒家 THE HAN ROOM

The Gardens Mall | 603 2284 8833

### 如意 RUYI

Bangsar Shopping Centre | 603 2083 0288

### 御 YU

The Gardens Mall | 603 2202 2602

## PETALING JAYA

### 大港城酒家 ORIENTAL PAVILION

PJ 33, Sec 13 | 603 7956 9288

### 君城酒家 ORIENTAL SUN

Sunway Pyramid Mall | 603 5611 1138

### 大陽城酒家 NOBLE MANSION

Plaza 33, Sec 13 | 603 7932 3288

### 唐城酒家 TANG ROOM

The Starling Mall | 603 7733 9866

### 元城酒家 YUAN ROOM

1 Utama Shopping Centre | 603 7731 8331

### NOBLE M

Plaza 33, Sec 13 | 603 7931 8633

### 海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633



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