



ORIENTAL
GROUP

大陽城酒家
NOBLE MANSION



特式小食

APPETIZER

姜茸日本青瓜 	18 每份/per portion
烟熏斋鹅卷 	22 每份/per portion
金沙松菇 	22 每份/per portion
意式烟肉薯仔卷	22 每份/per portion
糖酒云耳	22 每份/per portion
肉崧脆茄子	22 每份/per portion
泰式虾饼	22 每份/per portion
百味脆豆腐	22 每份/per portion
风味日本冰菜 	28 每份/per portion
椒盐白饭鱼	33 每份/per portion
黄金爆鱼皮	33 每份/per portion
泰式鲜鱿饼 	33 每份/per portion
脆皮烧腩肉	35 每份/per portion
银桥蒜香花腩肉 	48 每份/per portion



头盘精选

HORS-D'OEUVRE

葡国沙律带子 baked scallop with salad	16 每位/per pax
么么袋软壳蟹 soft shell crab in money bag	16 每位/per pax
叉烧金钱肉卷 liver sausage 'char siew' roll	20 每位/per pax
柠香脆生蚝 crispy oyster with lemon	28 每位/per pax
鲜蟹肉长春卷皇 🍷 deep-fried crab meat roll	22 每位/per pax
汉和煎酿帆立贝伴绿乳汁脆虾球 teriyaki sauce seafood cake & wasabi cream prawn	26 每位/per pax
汉和煎酿帆立贝伴乳汁香芒虾 teriyaki sauce seafood cake & chilled prawn in mango sauce	26 每位/per pax
宝盖龙趸球 salted egg yolk deep-sea grouper	26 每位/per pax
肉崧脆鲈鱼卷 🍷 crispy cod fish roll with chicken floss	28 每位/per pax
上珍焗酿蟹盖 🍷 baked seafood in crabshell with cheese	28 每位/per pax



头盘精选

HORS-D'OEUVRE

- 大陽城三宝拼
noble mansion's three treasures 28
每位/per pax
- 至尊鹅肝三宝拼 🍷
foie gras platter 40
每位/per pax
鹅肝酱脆虾球
crispy prawn medallion with foie gras sauce
意式鹅肝酥皮盏
pan-fried foie gras
with shimeji mushroom sauce in filo pastry
彩虹红酒冻鹅肝
chilled foie gras rainbow roll in red wine sauce
- 三喜对艳带子饼 🍷
three scallop treasures 48
每位/per pax
蒜香玉蚕带子
scallop in garlic sauce
黑松露带子盏
baked scallop with black truffle in filo pastry
鹅肝酱脆带子
scallop with foie gras sauce
- 鹅肝脆扇贝
teriyaki sauce foie gras & stuffed scallop 55
每位/per pax
- 法式煎鹅肝
pan-fried foie gras 58
每位/per pax
- 炭烧西班牙猪中肉风味蔬
charcoal grilled iberico pork neck 55
每份/per portion
garden green salad
- 沙当尼龙虾扒
lobster steak with mushroom
& chardonnay cream sauce 48
每位/per pax
- 黑松露北海道带子皇 🍷
hokkaido scallop with black truffle 58
每位/per pax



汤

SOUP

- 锦绣茶壶汤  25
double-boiled imperial teapot soup 每位/per pax
- 南瓜盅 38
double-boiled eight treasures soup in pumpkin 每位/per pax
- 花胶酸辣羹  33
hot & sour fish maw bisque 每位/per pax
- 金银带子凉瓜羹 38
braised scallop with beancurd & bitter gourd bisque 每位/per pax
- 火筒肘子鸡鲜花胶炖汤 38
double-boiled fresh fish maw 每位/per pax
with yunnan ham in chicken soup
- 鲨鱼骨鲜花胶炖汤  38
double-boiled fresh fish maw in shark's bone soup 每位/per pax
- 鲍鱼滋补炖汤 38
double-boiled abalone nourishing soup 每位/per pax
- 纸窝肥牛金针菇番茄汤  38
beef & enoki mushroom 每位/per pax
with tomato soup in japanese paper wok
- 时日老火例汤 78
soup of the day 每份/per portion
- 白雪蟹肉烩官燕  128
braised bird's nest with crab meat 每位/per pax



山珍海味

ABALONE & DRIED SEAFOOD

- | | |
|---|--|
| 鲍鱼番茄新配对  | 33
每位/per pax |
| 石烧鲍脯豆根 | 33
每位/per pax |
| 百花鲍鱼酿明虾丸 | 36
每位/per pax |
| 虾籽猪婆参伴花菇 | 43
每位/per pax |
| 锡烧鲍鱼片鹅掌  | 40
每位/per pax |
| 玉环柱脯伴鲈鱼  | 48
每位/per pax |
| 黄焖鲍鱼酿蟹钳 | 58
每位/per pax |
| 凉瓜扣鹅掌煲 | 68
每份/per portion |
| 干贝鱼鳔胜瓜  | 68
每份/per portion |
| 黄焖花胶皇伴时蔬 | 时价
/seasonal price
*需提前预订/advanced order is required |



山珍海味

ABALONE & DRIED SEAFOOD

- 干燥蹄根海参煲 
claypot shank's tendon & sea cucumber 118
每份/per portion
- 海参蹄根野菌南瓜盅
braised shank's tendon 128
with sea cucumber & wild mushroom in pumpkin 每份/per portion
- 白菌油大良炒花胶
fish maw & white truffle oil 118
with scrambled egg in lettuce wrap 每份/per portion
- 顺德煎酿花胶皇 
braised superior fish maw shunde style 178
每位/per pax
- 翡翠金元宝
braised whole abalone 178
stuffed with dried scallop in oyster sauce 每条/each
- 顺德浓汁原粒鲍鱼
braised whole abalone shunde style (1头) 298
(1-head) 每粒/each
(2头) 168
(2-head) 每粒/each
- 虾籽上珍煎酿猪婆参
stuffed sea cucumber with shrimp roe 788
每条/each
- 龙船猪婆参 
braised whole stuffed sea cucumber 788
每条/each
- 蚝皇原粒吉品澳洲鲍鱼 (12头)
braised whole large australian dried abalone 738
with oyster sauce (12 head) 每粒/each
*需提前预订/advanced order is required
- 黄焖特级原只花胶皇 
braised whole superior fish maw 时价
with imperial sauce /seasonal price



海鲜

SEAFOOD

鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

鲜竹云耳蒸 / 橙盅焗🍷 / 鸳鸯萝卜焗
steamed with fresh beancurd skin & black fungus
pomelo sauce in whole orange🍷
braised with carrots

38
每位/per pax

生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

印尼咖哩伴花卷🍷🌶️ / 酒酿蒸🍷 / 粤式鸳鸯 /
香茅粉丝煲🍷
indonesian style served with fried buns🍷🌶️
steamed with chinese wine🍷
prepared in two ways
claypot with glass noodles & lemongrass🍷

38
半只/half
两位起/min 2 pax

味噌焗白吞拿鱼

baked white tuna with miso

22
每位/per pax

姜粒蛋白米酒蒸蟹钳

steamed crab claw on egg white with chinese wine

42
每位/per pax

蒜茸粉丝蒸大扇贝

steamed large scallop with glass noodles & garlic

48
每位/per pax

大良炒龙虾崧🍷

lobster meat with scrambled egg in lettuce wrap

68
每份/per portion

黄金葱爆虾球

salted egg yolk prawn medallions

78
每份/per portion

姜葱米酒明虾煲

claypot king prawns with chinese wine

78
每份/per portion

鹅肝酱焗波士顿龙虾🍷

baked boston lobster with foie gras sauce

时价
/seasonal price



海鲜

SEAFOOD

深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

广州啫啫煲 🍷 / 古法焖头腩煲 🍷

sizzling guangzhou style 🍷

claypot head & belly 🍷

168

每份/per portion

深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

玉罗衣蒸 🍷 / 顺德榄角蒸 / 大锅三色萝卜 /

津菜芋头煮 🍷 / 鱼汤过桥

steamed with chef's special preserved radish 🍷

steamed with olive & superior soy sauce

braised with radish served in wok

boiled with yam & chinese cabbage 🍷

blanched in fish stock

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

顺德人家蒸大盘鱼

steamed with king prawn, stuffed clam, squid ball

& 'seng kwa' in casserole

468

每份8位用/per portion for 8 pax

上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each

缤纷大马演鲳鱼球 🍷 🌶️

deep-fried belachan pomfret fillet in lettuce wrap

198

每条/each

骨香演鲳鱼球 🍷

ying yang pomfret

218

每条/each

古早味荔枝龙虎斑

deep-fried tiger garoupa with lychee

in sweet & sour sauce

330

每条/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.



肉类

MEAT

麻辣吊烧鸡 	60 半只/ half	118 每只/each
roast chicken with spicy minced garlic		
野菌黑松露吊烧鸡	60 半只/ half	118 每只/each
roast chicken with stir-fried wild mushroom & black truffle		
烟口水鸡	78 半只/ half	148 每只/each
smoked farm chicken		
顺德芝麻片皮烧鸡 (两食)	118	每只/each
roast chicken with sesame shunde style (two courses)		
炭烧西班牙排骨之冻柠汁	18	每100克/per 100gm
charcoal grilled iberico pork ribs served with chilled citrus juice		
榄角酸甜肉排 	28	每位/per pax
sweet & sour crispy pork rib with black olives		
炭烧排骨	28	每位/per pax
charcoal grilled spare rib		
红酒香骨枝	28	每位/per pax
deep-fried spare rib with red wine sauce		
枣皇无锡骨排 	28	每位/per pax
braised pork rib with red date		
蜜展骨伴天鹅卷	25	每位/per pax
deep-fried honey spare rib with vegetarian roll		
菠萝京烤骨	78	每份/per portion
imperial ribs with pineapple		



肉类

MEAT

- 椒干猪手煲 
claypot pork trotter with dried chili 88
每份/per portion
- 孖宝蹄根过桥河鱼肚
pork trotter with blanched river fish maw
in chef's superior sauce 138
每份/per portion
- 世纪富豪乳猪拼 
roast suckling pig with liver sausage 698
每份/per portion
- 炭烧皇子鸭肫伴话梅番茄
bbq baby duck drumstick with preserved tomato 50
每位/per pax
- 香茜梅子烧米鸭
roast duck served with plum sauce & crispy rice 70 | 138
半只/ half | 每只/each
- 北京片皮鸭(两食)
peking duck (two courses) 158
每只/each
- 八幡黑松露羊仔粒 
pan-fried lamb cubes with black truffle 38
每位/per pax
- 玉圃羊仔扒伴罗马生菜 
grilled lamb cutlet with garden greens 48
每位/per pax
- 秘制牛仔扒 
pan-fried australian beef steak 38
每位/per pax
- 锅仔煎牛柳  
pan-fried beef fillet 88
每份/per portion
- 白灼美国肥牛 
poached US beef fillet
with enoki mushroom & silver sprout 88
每份/per portion



豆腐 / 蔬菜

BEANCURD / VEGETABLES

至尊鸳鸯豆腐 	32 每份/per portion
imperial beancurd with spinach	
珊瑚秘制豆腐 	32 每份/per portion
beancurd in crab roe sauce	
黄金宝盒	36 每份/per portion
braised treasure chest beancurd	
千叶豆腐	38 每份/per portion
thousand layered beancurd	
麻婆真假豆腐 	38 每份/per portion
beancurd 'ma po' style with steamed egg	
锅仔星光玉子豆腐	45 每份/per portion
braised 'sing kong' beancurd	
番茄炒蛋	33 每份/per portion
stir-fried egg with tomato	
苦尽甘来 	33 每份/per portion
stir-fried pumpkin & bitter gourd	
金银蛋菜苗	33 每份/per portion
seasonal vegetable with three varieties eggs	
鱼香茄子煲	33 每份/per portion
claypot brinjal with minced meat	
茄汤鲜竹浸枸杞 	33 每份/per portion
wolfberry shoots & fresh beancurd skin in tomato soup	
滑蛋枸杞 	33 每份/per portion
braised wolfberry shoots with eggs	
二崧炒港芥兰 	38 每份/per portion
hong kong 'kai lan' prepared in two ways	



蔬菜

VEGETABLES

- 田翠八景
stir-fried mixed vegetables
with macadamia nuts 38
每份/per portion
- 锅蛋鲜蟹肉茄子
braised brinjal with fresh crab meat & raw egg 38
每份/per portion
- 鲜百合松菇炒青龙菜 
stir-fried organic dragon vegetable
with fresh lily bulb & shimeji mushroom 38
每份/per portion
- 松菇竹笙扒菜苗 
braised seasonal vegetable
with shimeji mushroom & bamboo pith 38
每份/per portion
- 月光菠菜 
braised spinach with crab meat & egg 38
每份/per portion
- 糖酒云耳炒芥兰 
stir-fried 'kai lan'
with black fungus & chinese wine 38
每份/per portion
- 浓汤虾腐娃娃菜
poached baby cabbage
with prawn cake in superior soup 38
每份/per portion
- 野菌苦瓜金瓜 
stir-fried bitter gourd & pumpkin with wild mushroom 38
每份/per portion
- 锅塔煎酿茄子
stuffed brinjal topped with xo sauce 38
每份/per portion
- 照烧鸡胗菇伴港芥兰 
stir-fried 'kai lan' with apricot mushroom 45
每份/per portion
- 石锅茄舟过桥肥牛  
szechuan style eggplant
& sliced beef in hot stone casserole 88
每份/per portion



健康素食

VEGETARIAN

太极两仪羹 	25
sweet corn & vegetable soup in tai chi style	每位/per pax
芝麻西施茄	28
steamed brinjal with soy sauce & sesame seed	每份/per portion
脆辣素鲷鱼片 	28
crispy spicy vegetarian pomfret	每份/per portion
金粟杂菌炒饭	28
fried rice with mushrooms & sweet corn	每份/per portion
罗汉布袋素 	32
stuffed beancurd puff with diced vegetables & mushroom	每份/per portion
南乳家乡斋	33
braised vegetables with preserved beancurd	每份/per portion
八仙罗汉素	33
braised assorted vegetables	每份/per portion
佛影南山素 	48
sautéed vegetables served in pumpkin	每份/per portion



饭

RICE

顺德肉碎碎仔饭 steamed rice with minced meat shunde style	17 每位/per pax
上珍蟹盖焗饭 🍷 baked seafood rice in crab shell	18 每位/per pax
鹅肝蒜香炒饭 🍷 garlic fried rice topped with foie gras	38 每位/per pax
鲍鱼炆饭 🍷 braised rice with abalone	38 每位/per pax
鲍汁一品炒饭 abalone sauce fried rice	38 每份/per portion
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
咸蛋肉饼蒸饭 steamed rice with salted egg & meat cake	38 每份/per portion
豉油皇生虾煲饭 charcoal flamed claypot rice with fresh water prawn & superior soy sauce	38 半只/ half 两位起/min 2 pax
金稻蒸生虾 steamed glutinous rice with fresh water prawn	38 半只/ half 两位起/min 2 pax



饭

RICE

- | | | |
|---|----------------------|----------------|
| 客家走地鸡伴盐香姜茸饭
steamed chicken with salt & ginger rice | 128
半只/ half | 218
每只/each |
| 烧肉腊肠啫啫炒饭
aberdeen sizzling fried rice
with roast pork & chinese sausage | 38
每份/per portion | |
| 啫啫虾酱鸡粒炒饭
aberdeen sizzling fried rice
with chicken cubes & shrimp paste | 38
每份/per portion | |
| 潮式菜脯芥兰炒饭
fried rice with 'kai lan' teochew style | 45
每份/per portion | |
| 鱼米之乡大锅饭 🍴
shunde fried rice | 48
每份/per portion | |
| 蟹肉瑶柱蛋白炒饭 🍴
fried rice with dried scallop, crab meat & egg white | 48
每份/per portion | |
| 石锅肥牛番茄炒饭 🍴🐮
fried rice with beef & tomato in hot stone casserole | 68
每份/per portion | |
| 蟹肉潮式泡饭
boiled rice with crab meat & minced meat
in superior fish soup | 98
每份/per portion | |
| 蟹肉带子过桥泡饭
boiled rice with crab meat & scallop
in superior crab soup | 98
每份/per portion | |



粉面

NOODLES

- | | |
|---|----------------|
| 金牌福建面  | 38 |
| fried noodles hokkien style | 每份/per portion |
| 虾籽干烧伊面 | 38 |
| ee-fu noodles with shrimp roe | 每份/per portion |
| 乡下佬面卜  | 38 |
| egg noodles village style | 每份/per portion |
| 杂菜潮酱炒上海粉皮  | 38 |
| stir-fried shanghai rice noodles
with vegetables in teochew spicy sauce | 每份/per portion |
| 生虾汤河粉 | 38 |
| fresh water prawn 'hor fun'
with fresh water prawn in superior prawn soup | 每位/per pax |
| 潮式菜脯肉崧炒金银米 | 38 |
| fried glass noodles with rice vermicelli
& preserved vegetable teochew style | 每份/per portion |
| 海鲜芹香干炒米线 | 40 |
| fried vermicelli with seafood & celery | 每份/per portion |



粉面

NOODLES

海鲜广府炒鸳鸯 ying yang seafood noodles cantonese style	40 每份/per portion
鲍汁过桥米粉 rice noodles with abalone sauce	48 每份/per portion
干炒牛肉河  fried 'hor fun' with beef	48 每份/per portion
姜葱草虾伊面底 ee-fu noodles with tiger prawns	58 每份/per portion
过桥笋壳拉面 ramen with 'soon hock' served in superior soup	168 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
姜葱波士顿龙虾生面 braised egg noodles with boston lobster	时价 /seasonal price



甜品

DESSERT

万星甫冻 lemongrass jelly	11 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
野山雪梨炖白玉丹 double-boiled sea coconut with snow pear	11 每位/per pax
杨枝甘露 chilled mango with sago cream	13 每位/per pax
杏仁茶 sweetened almond cream	16 每位/per pax
冰镇茶皇蜜梨 chilled hasma in snow pear	16 每位/per pax
富士苹果冰镇天山雪莲 chilled fuji apple with snow jelly, ginkgo, fresh lily bulb & red date	20 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
冰花炖官燕 double-boiled bird's nest soup	158 每位/per pax



甜品

DESSERT

杏仁茶龟苓膏 'kwai lin ko' with almond cream	14 每位/per pax
夏日风情 summer breeze coconut jelly	16 每位/per pax
千层马来糕 thousand layered cake	12 3件/3 pieces
黑炭流沙包 charcoal custard bun	13.80 3粒/3 pieces
擂沙汤丸 glutinous rice dumpling with sesame seed	16 4粒/4 pieces
高丽豆沙 deep-fried red bean puff	32 4件/4 pieces
白莲蓉窝饼 white lotus paste with chinese pancake	16 每件/per piece
南山猪仔寿包 longevity piglet bun	36 4粒/4 pieces

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



more info