



ORIENTAL  
GROUP

宗城酒家  
ORIENTAL TREASURE



# 特式小食

## APPETIZER

百味脆豆腐 	22 每份/per portion
golden sand beancurd	
白松露脆紫薯 	22 每份/per portion
okinawan sweet potatoes with white truffle	
风味日本冰菜	28 每份/per portion
japanese icy vegetable	
青姜茸鲜淮山珍鲍贝	28 每份/per portion
pacific clam with fresh 'huai shan' & minced green ginger	
话梅醉鸡卷毛豆 	28 每份/per portion
drunken chicken maki with edamame	
怪味婆罗洲带子	28 每份/per portion
poached scallop with okra in chef's special sauce	
椒盐白饭鱼	33 每份/per portion
salt & pepper white bait fish	
麻酱芥辣冰水猪肚  	33 每份/per portion
chilled pork stomach with wasabi sesame sauce	
步步米黄金芝士球	33 每份4粒/per portion of 4 pieces
golden cheese ball with crispy rice	
黄金脆鱼皮	33 每份/per portion
salted egg yolk fish skin	
避风塘脆皮萝卜糕 	33 每份/per portion
radish cake 'typhoon shelter' style	
泰式鲜鱿饼	33 每份/per portion
thai style cuttlefish	
鹅肝虾多士	33 每份/per portion
prawn & foie gras toast	
银桥蒜香花腩肉	48 每份/per portion
crispy pork belly with garlic	



# 头盘精选

## HORS-D'OEUVRE

么么袋软壳蟹 	16 每位/per pax
葡国沙律带子	16 每位/per pax
鲜蟹肉长春卷	22 每位/per pax
肉崧脆鲈鱼卷	28 每位/per pax
橙盅焗鲈鱼	38 每位/per pax
鹅肝三宝拼	40 每位/per pax
葡式芝士焗大扇贝	48 每位/per pax
法式煎鹅肝	48 每位/per pax
宋城沙律的食尚 	55 每份/per portion
炭烧西班牙猪中肉风味蔬 一见钟情沙律软壳蟹	
黑松露北海道带子皇	58 每位/per pax
少爷吊筒 	58 每份6只/per portion of 6 pieces



# 汤

## SOUP

锦绣茶壶汤 	25 每位/per pax
鲜蟹肉粟米羹	28 每位/per pax
八宝南瓜盅	38 每位/per pax
鲨鱼骨鲜花胶炖汤	38 每位/per pax
double-boiled fresh fish maw in shark's bone soup	
鲍鱼滋补炖汤	38 每位/per pax
double-boiled abalone nourishing soup	
浮华玉蚕带子羹	38 每位/per pax
scallop & crab meat bisque	
纸锅清酸辣生虾汤 	38 每位/per pax
fresh water prawn in clear spicy soup in japanese paper wok	
南瓜盅龙虾羹	48 每位/per pax
lobster bisque in pumpkin	
海味一品炖汤	68 每位/per pax
double-boiled dried seafood treasures soup	





# 山珍海味

## ABALONE & DRIED SEAFOOD

锡烧鲍鱼片冬菇豆根 braised baby abalone with gluten & mushroom in foil	30 每位/per pax
百花鸳鸯鳕鱼 cod fish with crab roe sauce	38 每位/per pax
干贝鱼鳔胜瓜 🍄 braised fish maw with 'seng kwa' & dried scallop	68 每份/per portion
云霄河鱼肚生焖灵芝菇 braised fish maw with lingzhi mushroom	98 每份/per portion
味浓海参猪蹄宝 claypot treasures of pork trotter & sea cucumber	118 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	(1头) 298 (1-head) 每粒/each (2头) 168 (2-head) 每粒/each
龙船猪婆参 🍄 braised whole stuffed sea cucumber	788 每条/each





# 海鲜

## SEAFOOD

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

豉油皇干煎 / 印尼咖哩伴花卷   
pan-fried with superior soy sauce  
indonesian style served with fried buns 

38  
半只/half  
两位起/min 2 pax

### 鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

鲜竹云耳蒸 / 橙盅焗  
steamed with fresh beancurd skin & black fungus  
pomelo sauce in whole orange

38  
每份/per pax

明炉烧三菇   
mushrooms on stone pit

38  
每位/per pax  
两位起/min 2 pax

串烧彩虹条   
miso baked with capsicums

98  
每份6串/per portion of 6 skewers

### 蒜茸粉丝蒸大扇贝

steamed large scallop  
with glass noodles & garlic

48  
每份/per pax

### 姜葱米酒明虾煲

claypot king prawns with chinese wine

78  
每份/per portion

### 火焰菠萝海鲜球

seafood medallion in flaming pineapple

78  
每份/per portion

### 黄金葱爆虾球

salted egg yolk prawn medallions

78  
每份/per portion

### 绿乳汁脆虾球

wasabi cream prawn medallions

78  
每份/per portion

### 带子炒西兰花

stir-fried scallop with broccoli

98  
每份/per portion



# 海鲜

## SEAFOOD

### 深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

头菜蒸 / 古法头腩煲  
steamed with preserved vegetables  
claypot head & belly

168  
每份/per portion

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

海浪泡  
steamed with vegetable in superior soy sauce

330  
每条/each

鱼汤过桥  
blanched in fish soup

330  
每份8位用/per portion for 8 pax

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

388  
每份8位用/per portion for 8 pax

台山鲜鲍鱼蒸  
steamed with fresh abalone, 'seng kwa' & squid ball

468  
每份8位用/per portion for 8 pax

### 缤纷大马演鱼柳 🍷🌶️

deep-fried fish fillet  
served with spicy butter sauce

88  
每份/per portion

### 广西豆卜蒸东星斑

steamed coral trout  
with guangxi style stuffed beancurd puff

时价  
/seasonal price

### 客家蒸笋壳

steamed 'soon hock' hakka style

时价  
/seasonal price

### 虾籽三菇焗波士顿龙虾

boston lobster with mushrooms  
& shrimp roe

时价  
/seasonal price



# 肉类

## MEAT

### 乳猪

suckling pig

锦绣红袍 (两食) / 炭烧糯米 / 鸿运葡式伴冻柠汁

bbq with butterfly buns (two courses)

bbq with glutinous rice

roast-finest macau style served with chilled citrus juice

638

每只/each

### 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

### 椒盐手扒手

salt & pepper pork trotter

22

每位/per pax

两位起/min 2 pax

### 红酒肉仔排

deep-fried spare rib with red wine sauce

28

每位/per pax

### 顺德榄角香肉排 🍷

pork rib with olive shunde style

28

每位/per pax

### 马安煎西班牙猪扒

pan-fried iberico pork chop

28

每位/per pax

### 炭烧叉烧

bbq 'char siew'

35

每份/per portion

### 炭烧烧肉

roast pork

35

每份/per portion

### 烧味拼盘

bbq platter

(双拼) 60

(2 combinations) 每份/per portion

(三拼) 80

(3 combinations) 每份/per portion

### 台南话梅猪手煲 🍷

claypot pork trotter with sweet potato  
& dried sour plum

58

每份/per portion

### 砵仔鲜花胶无锡骨

braised pork ribs & fresh fish maw village style

108

每份4位用/per portion for 4 pax



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
黄金甲伴吊烧鸡 	60 半只 / half	118 每只 / each
怀旧老爷咸香鸡	78 半只 / half	148 每只 / each
顺德水晶走地鸡皇	98 半只 / half	188 每只 / each
明炉吊烧鸭	70 半只 / half	138 每只 / each
盐烧皇子鸭 	98	每只 / each
北京片皮鸭 (两食)	158	每只 / each
吊烧伦敦鸭	178	每只 / each
鹅肝片皮鸭 (两食)	318	每只 / each
玉圃羊仔扒伴罗马生菜	48	每位 / per pax
锅仔煎牛柳 	88	每份 / per portion
火龙果伴烧汁肥牛 	88	每份 / per portion



## 豆腐 / 蔬菜

### BEANCURD / VEGETABLES

至尊鸳鸯豆腐 imperial beancurd with spinach	32 每份/per portion
珊瑚秘制豆腐  beancurd with crab roe sauce	32 每份/per portion
宋嫂玉子豆腐煲  braised beancurd with pork belly	38 每份/per portion
千叶豆腐  thousand layered beancurd	38 每份/per portion
柱侯冬瓜火腩豆腐煲  braised beancurd with roast pork, dried scallop & winter melon	38 每份/per portion
锅仔星光玉子豆腐 braised 'sing kong' beancurd	45 每份/per portion
白灼中国生菜 poached chinese lettuce	28 每份/per portion
榄角豆豉炒芦笋豆   stir-fried asparagus beans with olive & preserved black bean	33 每份/per portion
上汤苋菜 spinach in superior stock	33 每份/per portion
二崧炒港芥兰 hong kong 'kai lan' prepared in two ways	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



# 蔬菜

## VEGETABLES

- |   |                      |
|---|----------------------|
| 鱼香茄子煲<br>claypot brinjal with minced meat   | 33<br>每份/per portion |
| 茄汤鲜竹浸枸杞 <br>wolfberry shoots & fresh beancurd skin<br>in tomato soup                         | 33<br>每份/per portion |
| 田翠八景 <br>stir-fried mixed vegetables with macadamia nuts                                     | 38<br>每份/per portion |
| 鲜百合松菇炒青龙菜 <br>stir-fried organic dragon vegetable<br>with fresh lily bulb & shimeji mushroom | 38<br>每份/per portion |
| 月光菠菜<br>braised spinach with crab meat & egg  | 38<br>每份/per portion |
| 玻璃虾云耳炒鲜淮山<br>stir-fried fresh 'huai shan' with dried shrimps<br>& black fungus  | 38<br>每份/per portion |
| 胡椒猪肚咸菜苦瓜 <br>stir-fried bitter gourd & salted vegetable<br>with peppered pork stomach      | 38<br>每份/per portion |
| 海棠锦绣烟鸭甫 <br>stir-fried assorted vegetables<br>with smoked duck breast                      | 38<br>每份/per portion |
| 锅塔鲜冬菇炒翡翠<br>stir-fried asparagus with fresh lily bulb,<br>mushroom & xo sauce   | 48<br>每份/per portion |
| 鸳鸯意大利黄瓜炒猪中肉 <br>stir-fried ying yang zucchini with pork neck                               | 48<br>每份/per portion |
| 双虾猫耳菌澳洲芦笋<br>stir-fried australian asparagus & black fungus<br>with sakura shrimp   | 55<br>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
银鱼宋嫂砵仔饭 steamed rice with braised pork belly & anchovies	17 每位/per pax
阳光蛋叉烧砵仔饭 🍷 steamed rice with 'char siew' & sunny-side up egg	17 每位/per pax
榄角豆豉排骨砵仔饭 steamed rice with pork ribs, olive & preserved black bean	17 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
咸虾酱花腩砵仔饭 steamed rice with pork belly & shrimp paste	17 每位/per pax

 Chef Specialty  Vegetarian  Beef  Spicy

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





# 饭

## RICE

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 每位/per pax
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 每位/per pax
豉油皇原只生虾砵仔饭 🍴 steamed rice with fresh water prawn	38 每位/per pax 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
鱼米之乡大锅饭 shunde fried rice	48 每份/per portion
脆米芝士海鲜南瓜焗饭 🍴 baked rice with seafood & cheese in pumpkin	68 每份/per portion
家乡味浓鲜蚝泡饭 boiled rice with oyster & minced meat in superior fish soup	98   198 小/ small   大/big
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
香港润腸瓦煲腊味饭 charcoal flamed claypot rice with waxed meat & hong kong chinese liver sausage	118   198 小/ small   大/big

 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

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

汤河粉 / 姜葱煎生面

'hor fun' in superior prawn soup

pan-fried with egg noodles

38

半只/half

两位起/min 2 pax

### 姜茸银鳕鱼过桥米粉

rice noodles with cod fish

& minced ginger in superior soup

38

每份/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

### 乡下佬面卜

egg noodles village style

38

每份/per portion

### 日式茄子水晶面

crystal noodles with eggplant japanese style

38

每份/per portion

### 杂菜潮酱炒上海粉皮

stir-fried shanghai rice noodles

with vegetable in teochew spicy sauce

38

每份/per portion

### 姜葱啦啦炒鸳鸯米粉

stir-fried two variety rice noodles with clams

38

每份/per portion

### 海鲜滑蛋河

seafood 'hor fun' cantonese style

40

每份/per portion

### 干炒牛肉河

fried 'hor fun' with 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



# 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
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
新会陈皮红豆沙 red bean paste double-boiled with old guangzhou orange peel	12 每位/per pax
润喉桃胶蜜梨冻 chilled peach resin in snow pear	15 每位/per pax
雪山杨枝甘露 chilled mango with sago cream & ice cream	15 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
咸蛋大寿包 birthday bun with salted egg yolk	9 每粒/each
灯影南瓜豆沙球 'dang ying' red bean pumpkin ball with banana	12.80 3粒/3 pieces
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
芝麻南瓜饼 red bean paste with pumpkin pancake	20 每件/per piece

## 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