



ORIENTAL  
GROUP

滿漢城酒家

THE HAN ROOM



# 特式小食

## APPETIZER

凉伴家菇菜 	22 每份/per portion
'paku' vegetable with spicy sauce	
金沙松菇 	22 每份/per portion
golden shimeji mushroom	
黄金南瓜条 	22 每份/per portion
golden pumpkin	
姜茸捞中国生菜  	22 每份/per portion
chinese lettuce with minced ginger	
意式烟肉薯仔卷 	22 每份/per portion
smoked bacon & potato roll	
百味脆豆腐  	22 每份/per portion
golden sand beancurd	
黑松露日本青瓜条 	22 每份/per portion
kyuri topped with black truffle	
酸柑汁鱼皮饺 	24 每份/per portion
fish dumpling in lime sauce	
海蜇伴分蹄	28 每份/per portion
jelly fish & pork trotter	
盐烧啦啦 	38 每份/per portion
salt grilled clams	





# 特式小食

## APPETIZER

风味日本冰菜 	28 每份/per portion
椒盐白饭鱼 	33 每份/per portion
黄金脆鱼皮	33 每份/per portion
泰式鲜鱿饼 	33 每份/per portion
豆蔻沙律酥虾	33 每份/per portion
鹅肝虾多士 	33 每份/per portion
脆皮烧腩肉	35 每份/per portion
蜜汁叉烧	35 每份/per portion
银桥蒜香花腩肉 	48 每份/per portion
蜜瓜西班牙火腿	48 每份/per portion





# 头盘精选

## HORS-D'OEUVRE

葡国沙律带子 	16 每位/per pax
baked scallop with salad	
么么袋软壳蟹 	16 每位/per pax
soft shell crab in money bag	
杨枝白吞拿鱼	22 每位/per pax
crispy white tuna with pomelo sauce	
宝盖龙趸球	26 每位/per pax
salted egg yolk deep-sea garoupa	
汉和煎酿帆立贝伴绿乳汁脆虾球 	26 每位/per pax
teriyaki sauce seafood cake & wasabi cream prawn	
肉崧脆鲈鱼卷 	28 每位/per pax
crispy cod fish with chicken floss	
上珍焗酿蟹盖	28 每位/per pax
baked seafood in crabshell with cheese	
满汉城三宝拼 	28 每位/per pax
the han room's three treasures	
鲍鱼番茄新配对	38 每位/per pax
baked abalone with miso in tomato	
芝士白汁焗大扇贝	48 每位/per pax
baked large scallop with cheese & white sauce	







# 头盘精选




## HORS-D'OEUVRE

沙当尼龙虾扒 🍷 lobster steak with mushroom & chardonnay cream sauce		48 每位/per pax
烧味拼盘 🍷 bbq platter	(双拼) (2 Combinations) (三拼) (3 Combinations)	60 每份/per portion 80 每份/per portion
满汉城沙律的食尚 🍷 the han room's salad 麻酱脆鱼风味蔬 crispy fish with sesame sauce 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		55 每份/per portion
鹅肝雪白玉 foie gras with winter melon		38 每位/per pax
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
鹅肝煎鹅肝 🍷 pan-fried foie gras with portobello mushroom		68 每位/per pax



# 汤

## SOUP

- 锦绣茶壶汤   
double-boiled imperial teapot soup 25  
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
- 纸窝肥牛金针菇汤   
beef & enoki mushroom  
with double-boiled superior soup  
in japanese paper wok 38  
每位/per pax
- 鲍鱼滋补炖汤  
double-boiled abalone nourishing soup 38  
每位/per pax
- 凉瓜海皇一品羹   
dried seafood soup with bitter gourd bisque 38  
每位/per pax
- 浮华玉蚕带子羹   
scallop & crab meat bisque 38  
每位/per pax
- 南瓜盅龙虾羹  
lobster bisque in pumpkin 48  
每位/per pax
- 时日老火例汤  
soup of the day 78  
每份/per portion
- 南瓜海味汤  
double-boiled dried seafood soup in pumpkin 78  
每位/per pax





# 山珍海味

## ABALONE & DRIED SEAFOOD

玉蚕鲍鱼卷 braised abalone roll with prawn paste & asparagus	40 每位/per pax
锡烧鲍鱼片鹅掌 braised sliced abalone with goose web in foil	40 每位/per pax
玉环柱脯伴鲈鱼 braised japanese scallop in melon ring with crispy cod fish	48 每位/per pax
鲍汁扣白灵菇 braised lingzhi mushroom with abalone sauce	58 每份/per portion
黄焖鲍鱼酿蟹钳 stuffed crab claw with prawn paste & sliced abalone in imperial sauce	58 每位/per pax
干贝鱼鳔胜瓜  braised fish maw with 'seng kwa' & dried scallop	68 每份/per portion
凉瓜扣鹅掌煲 claypot goose web with bitter melon	68 每份/per portion
怀旧发财蒜子柱脯 braised dried scallop with 'fatt choy' & garlic	98 每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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





# 山珍海味

## ABALONE & DRIED SEAFOOD

- 鲍汁花胶皇伴时蔬  
braised superior fish maw with vegetables  
& abalone sauce 时价  
/seasonal price
- 干爆蹄根海参煲  
claypot shank's tendon & sea cucumber 118  
每份/per portion
- 味浓海参爆猪蹄宝  
claypot treasures of pork trotter & sea cucumber 118  
每份/per portion
- 白菌油大良炒花胶  
fish maw & white truffle oil  
with scrambled egg in lettuce wrap 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
- 蚝皇原粒吉品澳洲鲍鱼 (12头)  
braised whole large australian dried abalone  
with oyster sauce (12 head) 738  
每粒/each
- 顺德浓汁扣特级原条花胶扒皇  
braised whole superior fish maw shunde style 时价  
/seasonal price



# 海鲜

## SEAFOOD

### 鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

梅菜皇盐焗 🍷 / 鲜竹云耳蒸 / 橙盅焗 🍷  
salt baked with preserved vegetable 🍷  
steamed with fresh beancurd skin & black fungus  
pomelo sauce in whole orange 🍷

38  
每位/per pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

普宁豆酱啫啫 / 印尼咖喱伴花卷 🍷🌶️ / 绍酒蛋白蒸  
豉油皇干煎  
aberdeen sizzling with soy bean  
indonesian style served with fried buns 🍷🌶️  
steamed with egg white & 'shao hsing' wine  
pan-fried with superior soy sauce

38  
半只/half  
两位起/min 2 pax

### 火龙果盏之惠式焗白吞拿鱼

baked white tuna in dragon fruit boat

22  
每份/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

### 潮洲青瓜肉碎煮中虾

prawns with cucumber & minced meat teochew style

68  
每份/per portion

### 姜葱米酒明虾煲

claypot king prawn with chinese wine

78  
每份/per portion

### 黄金葱爆虾球

salted egg yolk prawn medallions

78  
每份/per portion

### 虾籽三菇波士顿龙虾煲 🍷

claypot boston lobster with shrimp roe & mushrooms

时价  
/seasonal price





# 海鲜

## SEAFOOD

### 深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

古法头腩煲 / 顺德头菜 🍷

claypot head & belly traditional style

steamed with preserved vegetable shunde style 🍷

168

每份/per portion

龙趸汇

steamed with stuffed clam, fish maw, 'seng kwa'

& glass noodles in casserole

228

每份/per portion

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

津菜芋头煮 / 咸柠檬蒸 / 鱼汤过桥 / 海浪泡 🍷

boiled with yam & chinese cabbage in superior soup

steamed with preserved sliced lemon

blanched in fish soup

steamed with vegetables in superior soy sauce 🍷

330

每条/each

### 凉瓜火腩焖笋壳煲

braised 'soon hock' with roast pork & bitter gourd

168

每份/per portion

### 普宁豆酱有机番茄蒸东星斑

steamed coral trout

with soy bean & organic tomato

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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# 肉类

## MEAT

麻辣吊烧鸡 	60 半只/ half	118 每只/each
奇脆香茅烧鸡 	60 半只/ half	118 每只/each
烟口水鸡 	78 半只/ half	148 每只/each
老爷咸香鸡 	78 半只/ half	148 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
炭烧排骨		28 每位/per pax
红酒香骨枝		28 每位/per pax
蜜展骨伴意式生菜		28 每位/per pax
咸鱼肉饼蒸鳕鱼		88 每份/per portion



# 肉类

## MEAT

### 乳猪

suckling pig

沙皮 / 锦绣红袍 (两食) 🍷 / 炭烧糯米 / 鸿运葡式之冻柠汁 468  
bbq traditional style 每只/each  
bbq with butterfly buns (two courses) 🍷  
bbq with glutinous rice  
roast-finest macau style served with chilled citrus juice

### 脆皮皇子鸭伴姜茸日本青瓜

bbq baby duck & kyuri with minced ginger

98  
每只/each

### 鸭猪恋 (两食) 🍷

peking duck served with piggy buns (two courses)

168  
每只/each

### 秘制牛仔扒 🍷 🐮

pan-fried australian beef steak

38  
每位/per pax

### 白灼美国肥牛 🐮

poached US beef fillet  
with enoki mushroom & silver sprout

88  
每份/per portion

### XO酱啫啫牛根腩煲 🐮

aberdeen sizzling beef tendon  
& brisket with xo sauce

88  
每份/per portion

### 玉圃羊仔扒伴罗马生菜 🍷

grilled lamb cutlet with garden greens

48  
每位/per pax





# 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 in crab roe sauce	32 每份/per portion
胜瓜秘制豆腐 house beancurd with 'seng kwa' in oyster sauce	32 每份/per portion
千叶豆腐 🍴 thousand layered beancurd	38 每份/per portion
锅仔星光玉子豆腐 🍴 braised 'sing kong' beancurd	45 每份/per portion
苦尽甘来 🍴 stir-fried pumpkin & bitter gourd	33 每份/per portion
肉碎番茄炒蛋 stir-fried egg with minced meat & tomato	33 每份/per portion
金银蛋菜苗 seasonal vegetable with three varieties eggs	33 每份/per portion
鱼香茄子煲 claypot brinjal with minced meat	33 每份/per portion
田翠八景 🍴 stir-fried mixed vegetables with macadamia nuts	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
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







# 蔬菜

## VEGETABLES

- 月光菠菜 38  
braised spinach with crab meat & egg  
每份/per portion
- 锅塔煎酿茄子 38  
stuffed brinjal topped with xo sauce  
每份/per portion
- 杞汁白玉扒菜苗   38  
braised seasonal vegetable  
with beancurd & wolfberry  
每份/per portion
- 松菇竹笙扒菜苗  38  
braised seasonal vegetable  
with shimeji mushroom & bamboo pith  
每份/per portion
- 香芋腊肠菠菜煲 38  
claypot spinach with yam & chinese sausage  
每份/per portion
- 二崧炒港芥兰 38  
hong kong 'kai lan' prepared in two ways  
每份/per portion
- 照烧鸡胗菇伴港芥兰  45  
stir-fried 'kai lan' with apricot mushroom  
每份/per portion
- 锅塔鲜冬菇炒翡翠  48  
stir-fried stuffed fresh mushroom & asparagus beans  
每份/per portion
- 樱花虾百合炒澳洲芦笋  55  
stir-fried australian asparagus  
with fresh lily bulb & sakura dried shrimp  
每份/per portion
- 干贝鱼鳔胜瓜煲  68  
claypot 'seng kwa' with fish maw & dried scallop  
每份/per portion
- 石锅凉瓜焖豉椒肥牛肉  88  
braised bitter gourd & beef  
with black bean sauce in hot stone casserole  
每份/per portion
- 石锅茄舟过桥肥牛  88  
szechuan styled eggplant  
& sliced beef in hot stone casserole  
每份/per portion



# 健康素食

## VEGETARIAN

太极两仪羹 tai chi style sweet corn & vegetable soup	25 每位/per pax
脆辣素鲷鱼片  crispy spicy vegetarian pomfret	28 每份/per portion
芝麻西施茄 steamed brinjal with soy sauce & sesame seed	28 每份/per portion
金粟杂菌炒饭 fried rice with mushrooms & sweet corn	28 每份/per portion
罗汉布袋素 stuffed beancurd puff with diced vegetables & mushroom	32 每份/per portion
南乳家乡斋 braised vegetables with preserved beancurd	33 每份/per portion
八仙罗汉素 braised assorted vegetables	33 每份/per portion
天白菇扒菜苗 braised seasonal vegetable with japanese mushroom	33 每份/per portion
鲜百合松菇炒时蔬 stir-fried seasonal vegetable with fresh lily bulb & shimeji mushroom	33 每份/per portion
佛影南山素 sautéed vegetables served in pumpkin	48 每份/per portion





# 饭

## RICE

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  fried rice with abalone sauce	38 每位/per pax
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
啱啱虾酱火腩炒饭 aberdeen sizzling fried rice with roast pork & shrimp paste	38 每份/per portion
越式牛崧炒饭  fried rice with beef vietnamese style	38 每份/per portion
鱼米之乡大锅饭  shunde fried rice	48 每份/per portion
潮式蟹肉带子炒饭 fried rice with crab meat & scallop teochew style	48 每份/per portion
金瓜盅海鲜脆米焗饭  baked two variety rice with seafood in pumpkin	68 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
带子蟹肉过桥鸳鸯泡饭  boiled rice with scallop & crab meat in superior crab soup	98 每份/per portion







# 粉面

## NOODLES

- 竹筒鲜茄蟹肉木炭面  
organic charcoal noodles  
with crab meat in bamboo cup 23  
每份/per pax
- 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
- 玉龙金银米 38  
fried glass noodles & rice vermicelli  
with minced meat & preserved vegetable 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
- 姜葱生虾煎生面 38  
braised egg noodles with fresh water prawn  
两位起/min 2 pax
- 生虾汤河粉  38  
'hor fun' with fresh water prawn  
in superior prawn soup 每份/per pax
- 海鲜芹香干炒米线 40  
fried vermicelli with seafood & celery 每份/per portion
- 海鲜滑蛋河 40  
seafood 'hor fun' cantonese style 每份/per portion
- 鲍汁过桥米粉 48  
rice noodles with abalone sauce 每份/per portion
- 干炒牛肉河  48  
fried 'hor fun' with beef 每份/per portion
- 姜葱草虾伊面底 58  
ee-fu noodles with tiger prawns 每份/per portion
- 过桥龙趸鱼头米 168  
rice noodles with deep-sea garoupa head  
served in superior stock 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
夏日风情 summer breeze coconut jelly	16 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
姜茶汤丸 glutinous rice dumpling in ginger tea	11 每位/per pax
杨枝甘露 chilled mango with sago cream	13 每位/per pax
云霄茶王葛仙米雪梨 chilled snow pear & seaweed ball in teapot	18 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
千层马来糕 thousand layered cake	12 3件/3 pieces
擂沙汤丸 glutinous rice dumpling with black sesame seed	16 4粒/4 pieces
芝麻南瓜饼 red bean paste with pumpkin pancake	20 每件/per piece
高丽豆沙 deep-fried red bean puff	32 4件/4 pieces
南山猪仔寿包 longevity piglet buns	36 4件/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