



ORIENTAL  
GROUP

名城酒家  
THE MING ROOM



# 特式小食

## APPETIZER

|  |                      |
|--|----------------------|
| 姜茸日本青瓜      | 18<br>每份/per portion |
| kyuri with minced ginger   |                      |
| XO 酱炸百花皮蛋   | 20<br>每份/per portion |
| deep-fried century egg with prawn paste & xo sauce   |                      |
| 糖酒云耳   | 22<br>每份/per portion |
| sautéed black fungus with chinese wine   |                      |
| 肉崧脆茄子  | 22<br>每份/per portion |
| deep-fried eggplant with chicken floss   |                      |
| 虾籽炒三菇  | 22<br>每份/per portion |
| three varieties mushrooms with shrimp roe  |                      |
| 意式烟肉薯仔卷  | 22<br>每份/per portion |
| smoked bacon & potato roll   |                      |
| 百味脆豆腐  | 22<br>每份/per portion |
| golden sand beancurd   |                      |
| 金沙松菇      | 22<br>每份/per portion |
| golden shimeji mushroom  |                      |
| 怪味秋葵冻带子  | 28<br>每份/per portion |
| chilled scallop with okra in chef's special sauce  |                      |
| 椒盐白饭鱼  | 33<br>每份/per portion |
| salt & pepper white bait fish  |                      |
| 避风塘脆皮萝卜糕  | 33<br>每份/per portion |
| radish cake 'typhoon shelter' style  |                      |
| 蜜汁叉烧   | 35<br>每份/per portion |
| bbq 'char siew'  |                      |
| 脆皮烧腩肉  | 35<br>每份/per portion |
| roast pork   |                      |





# 特式小食

## APPETIZER

|   |                                    |
|---|------------------------------------|
| 烟熏斋鹅卷   | 22<br>每份/per portion               |
| 风味日本冰菜   | 28<br>每份/per portion               |
| 中式百合珍鲍贝   | 28<br>每份/per portion               |
| 姜片酥炸鸡球  | 28<br>每份/per portion               |
| 泰式鲜鱿饼    | 33<br>每份/per portion               |
| 黄金脆鱼皮   | 33<br>每份/per portion               |
| 鹅肝虾多士   | 33<br>每份/per portion               |
| 真假荔枝丸   | 36<br>每份4粒/per portion of 4 pieces |
| 银桥蒜香炸花腩肉   | 48<br>每份/per portion               |
| 炭烧西班牙猪中肉风味蔬    | 55<br>每份/per portion               |





# 头盘精选

## HORS-D'OEUVRE

|  |  |
|--|--|
| 葡国沙律带子 🍷<br>baked scallop with salad                                 | 16<br>每位/per pax   |
| 么么袋软壳蟹 🍷<br>soft shell crab in money bag                             | 16<br>每位/per pax   |
| 金荀汁煎酿带子 🍷<br>australian stuffed scallop in carrot sauce              | 20<br>每位/per pax   |
| 杨枝白吞拿鱼<br>crispy white tuna with pomelo sauce                        | 22<br>每位/per pax   |
| 烟肉炸生蚝<br>deep-fried fresh oyster with bacon                          | 28<br>每位/per pax   |
| 香脆生蚝伴话梅番茄<br>crispy oyster & preserved tomato                        | 28<br>每位/per pax   |
| 汉和煎酿帆立贝伴绿乳汁脆虾球 🍷<br>teriyaki sauce seafood cake & wasabi cream prawn | 26<br>每位/per pax   |
| 肉崧鲈鱼卷<br>crispy cod fish roll with chicken floss                     | 28<br>每位/per pax   |
| 名城三宝拼 🍷<br>the ming room's three treasures                           | 28<br>每位/per pax   |
| 鹅肝雪白玉<br>foie gras with winter melon                                 | 33<br>每位/per pax   |
| 鹅肝脆扇贝 🍷<br>teriyaki sauce foie gras & stuffed scallop                | 48<br>每位/per pax   |
| 法式煎鹅肝<br>pan-fried foie gras   | 48<br>每位/per pax   |
| 黑松露北海道带子皇<br>hokkaido scallop with black truffle                     | 58<br>每位/per pax   |
| 烧味拼盘 🍷<br>bbq platter  | (双拼) 60<br>(2 combinations) 每份/per portion<br>(三拼) 80<br>(3 combinations) 每份/per portion |







# 汤

## SOUP

- |   |                      |
|---|----------------------|
| 锦绣茶壶汤<br>double-boiled imperial teapot soup   | 25<br>每位/per pax     |
| 八宝南瓜盅<br>double-boiled eight treasures soup in pumpkin  | 38<br>每位/per pax     |
| 纸窝美国肥牛金针菇汤 <br>US beef & enoki mushroom superior soup<br>in japanese paper wok | 48<br>每位/per pax     |
| 海味鱼鳔羹<br>dried seafood & fish maw bisque  | 38<br>每位/per pax     |
| 鲨鱼骨鲜花胶干贝炖汤<br>double-boiled fish maw & dried scallop<br>in shark's bone soup  | 38<br>每位/per pax     |
| 干贝鲍鱼滋补炖汤 <br>double-boiled fresh abalone<br>with dried scallop health soup   | 48<br>每位/per pax     |
| 浮华玉蚕带子酸辣羹 <br>scallop & crab meat bisque in hot & sour soup                  | 40<br>每位/per pax     |
| 南瓜盅龙虾羹<br>lobster bisque in pumpkin   | 48<br>每位/per pax     |
| 时日老火例汤<br>soup of the day   | 78<br>每份/per portion |
| 南瓜海味汤 <br>double-boiled dried seafood soup in pumpkin                        | 78<br>每位/per pax     |

 Chef Specialty  Vegetarian  Beef  Spicy

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# 山珍海味

## ABALONE & DRIED SEAFOOD

|   |                      |
|---|----------------------|
| 虾籽猪婆参花菇<br>braised sea cucumber<br>with mushroom & shrimp roe   | 43<br>每位/per pax     |
| 鲍鱼福袋伴鱼鳔<br>abalone prosperity bag with fish maw   | 38<br>每位/per pax     |
| 锡烧鲍鱼片鹅掌 <br>braised sliced abalone with goose web in foil                              | 40<br>每位/per pax     |
| 农家海参扣猪手<br>braised pork trotter with sea cucumber   | 42<br>每位/per pax     |
| 玉环柱脯伴鲈鱼<br>braised japanese scallop in melon ring<br>with crispy cod fish   | 48<br>每位/per pax     |
| 黄焖鲍鱼酿蟹钳 <br>stuffed crab claw with prawn paste<br>& sliced abalone in imperial sauce | 58<br>每位/per pax     |
| 干贝鱼鳔胜瓜 <br>braised fish maw with dried scallop & 'seng kwa'                          | 68<br>每份/per portion |
| 凉瓜扣鹅掌煲<br>claypot goose web with bitter gourd   | 68<br>每份/per portion |





# 山珍海味

## ABALONE & DRIED SEAFOOD

### 咸鱼鸡粒鲍鱼豆腐煲

claypot abalone with beancurd,  
chicken cubes & salted fish

88  
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

### 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

### 干爆蹄根海参煲 🍄

claypot shank's tendon & 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

### 翡翠金元宝 🍄

braised whole abalone stuffed with dried scallop  
in oyster sauce

178  
每粒/each

### 龙船猪婆参 🍄

braised whole stuffed sea cucumber

788  
每条/each  
\*需提前预订/advanced order is required







# 海鮮

## SEAFOOD

### 日本生蚝

japanese fresh oysters

可任选以下煮法 / methods of preparation:

葱烧宫城 / 麻酱豆酥炸 / 芝士焗 🍷

deep-fried with spring onion & ginger

deep-fried with sesame sauce topped with fried minced soy bean

baked with cheese 🍷

28

每位/per pax

### 鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

橙盅焗 🍷 / 鸳鸯萝卜焖 / 橙花焗 / 鲜竹云耳蒸

pomelo sauce in whole orange 🍷

braised with carrots

baked with orange cubes

steamed with fresh beancurd skin & black fungus

38

每位/per pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

萝卜糕蒸 / 绍酒蛋白蒸 / 粤式鸳鸯 /

印尼咖喱伴花卷 🍷🌶️

steamed with radish cake

steamed with egg white & 'shao hsing' wine

prepared in two ways

indonesian style served with fried buns 🍷🌶️

38

半只/half

两位起/min 2 pax

### 蟹钳

crab claw

可任选以下煮法 / methods of preparation:

醋汁百花炸 🍷 / 姜粒米酒蒸

deep-fried with red vinegar 🍷

steamed with egg white & 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

### 带子炒西兰花

stir-fried scallop with broccoli

98

每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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# 海鲜

## SEAFOOD

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

津菜芋头煮 / 海浪泡 🍷 / 鱼汤过桥 / 家乡焖  
boiled with yam & chinese cabbage

steamed with vegetable in superior soy sauce 🍷

blanched in fish soup

braised with shredded meat & shredded mushroom

330

每条/each

乾隆花甲蒸 🍷

steamed with clams & black beans

368

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

### 白汁蒜香芝士焗大生虾

baked large fresh water prawn

with cheese & garlic in white sauce

76

每只/each

### 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

### 大良炒龙虾崧 🍷

lobster meat with scrambled egg in lettuce wrap

68

每份/per portion

### 鹅肝酱焗波士顿龙虾

baked boston lobster with foie gras sauce

时价

seasonal price

### 古法龙趸头腩煲

claypot deep-sea garoupa head & belly

168

每份/per portion

### 古法芋头焖笋壳煲 🍷

braised 'soon hock' with yam traditional style

168

每份/per portion

### 上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each





# 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 🍴

468

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

charcoal grilled spare rib

28

每位/per pax

### 红酒香骨枝 🍴

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

### 蜜展骨排伴意式生菜

deep-fried honey spare rib with romaine lettuce

28

每位/per pax

### 马安西班牙猪扒

pan-fried iberico pork chop

28

每位/per pax

### 宫廷京烤骨伴银丝卷

stewed emperor pork rib with fried buns

58

每份/per portion

### 味浓海参爆猪蹄宝

claypot treasures of pork trotter & sea cucumber

118

每份/per portion







# 肉类

## MEAT

|  |                      |                |
|--|----------------------|----------------|
| 老爷咸香鸡伴黄金脆鱼皮<br>fragrant salted chicken with salted egg yolk fish skin  | 78<br>半只/ half       | 148<br>每只/each |
| 麻辣吊烧鸡 <br>roast chicken with spicy minced garlic  | 60<br>半只/ half       | 118<br>每只/each |
| 烟口水鸡 <br>smoked farm chicken  | 78<br>半只/ half       | 148<br>每只/each |
| 顺德水晶走地鸡皇 <br>steamed crystal chicken shunde style   | 98<br>半只/ half       | 188<br>每只/each |
| 炭烧皇子鸭<br>bbq baby duck   | 98<br>每只/each        |                |
| 明炉吊烧鸭<br>roast duck  | 70<br>半只/ half       | 138<br>每只/each |
| 北京片皮鸭(两食)<br>peking duck (two courses)   | 158<br>每只/each       |                |
| 玉圃羊仔扒伴罗马生菜 <br>grilled lamb cutlet with garden greens   | 48<br>每位/per pax     |                |
| 秘制牛仔扒  <br>pan-fried australian beef steak | 38<br>每位/per pax     |                |
| 干爆XO牛根腩 <br>braised beef tendon & brisket with xo sauce   | 88<br>每份/per portion |                |
| 白灼美国肥牛 <br>poached US beef fillet with enoki mushroom<br>& silver sprout  | 88<br>每份/per portion |                |



## 豆腐 / 蔬菜

### BEANCURD / VEGETABLES

|  |                |
|--|----------------|
| 过桥雪珍脆白玉   | 32             |
| crispy beancurd topped with minced meat sauce  | 每份/per portion |
| 至尊鸳鸯豆腐    | 32             |
| imperial beancurd with spinach   | 每份/per portion |
| 珊瑚秘制豆腐    | 32             |
| beancurd in crab roe sauce   | 每份/per portion |
| 惠式蒸豆腐  | 33             |
| steamed stuffed beancurd on lotus leaf   | 每份/per portion |
| 麻婆真假豆腐    | 38             |
| beancurd 'ma po' style with steamed egg  | 每份/per portion |
| 锅仔星光玉子豆腐   | 45             |
| braised 'sing kong' beancurd   | 每份/per portion |
| 苦尽甘来    | 33             |
| stir-fried pumpkin & bitter gourd  | 每份/per portion |
| 肉碎番茄炒蛋   | 33             |
| stir-fried egg with minced meat & tomato   | 每份/per portion |
| 鱼香茄子煲  | 33             |
| claypot brinjal with minced meat   | 每份/per portion |
| 榄角豆豉炒四季豆   | 33             |
| stir-fried french beans with olive & black bean  | 每份/per portion |
| 上汤苋菜   | 33             |
| spinach in superior soup   | 每份/per portion |
| 二崧炒港芥兰  | 38             |
| hong kong 'kai lan' prepared in two ways   | 每份/per portion |





# 蔬菜

## VEGETABLES

|   |                      |
|---|----------------------|
| 金银蛋菜苗<br>seasonal vegetable with three varieties eggs   | 33<br>每份/per portion |
| 田翠八景  <br>stir-fried mixed vegetables with macadamia nuts                                     | 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 |
| 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 |
| 松菇竹笙扒菜苗 <br>braised seasonal vegetable with shimeji mushroom<br>& bamboo pith   | 38<br>每份/per portion |
| 月光菠菜 <br>braised spinach with crab meat & egg  | 38<br>每份/per portion |
| 锅蛋鲜蟹肉茄子<br>braised brinjal with crab meat & raw egg   | 38<br>每份/per portion |
| 锅塔煎酿茄子<br>stuffed brinjal topped with xo sauce  | 38<br>每份/per portion |
| 照烧鸡胗菇伴港芥兰 <br>stir-fried 'kai lan' with apricot mushroom   | 45<br>每份/per portion |
| 藕尖秋葵炒猪爽肉<br>stir-fried okra & lotus root with pig cheek   | 48<br>每份/per portion |
| 澳洲芦笋野菌三菇  <br>stir-fried australian asparagus with mushrooms                              | 55<br>每份/per portion |







# 健康素食

## VEGETARIAN

|  |                      |
|--|----------------------|
| 太极两仪羹<br>sweet corn & vegetable soup in tai chi style  | 25<br>每位/per pax     |
| 杂菌炒云耳<br>stir-fried mushrooms with black fungus  | 28<br>每份/per portion |
| 脆辣素鲷鱼片 <br>crispy spicy vegetarian pomfret                            | 28<br>每份/per portion |
| 芝麻西施茄<br>steamed brinjal with soy sauce & sesame seed  | 28<br>每份/per portion |
| 金粟杂菌炒饭 <br>fried rice with mushrooms & sweet corn                     | 28<br>每份/per portion |
| 罗汉布袋素 <br>stuffed beancurd puff with diced vegetables<br>& mushroom | 32<br>每份/per portion |
| 南乳家乡斋<br>braised vegetables with preserved beancurd  | 33<br>每份/per portion |
| 八仙罗汉素<br>braised assorted vegetables   | 33<br>每份/per portion |
| 佛影南山素 <br>sautéed vegetables served in pumpkin                      | 48<br>每份/per portion |
| 鲜百合松菇炒澳洲芦笋<br>stir-fried australian asparagus<br>with fresh lily bulb & shimeji mushroom   | 55<br>每份/per portion |



Chef Specialty



Vegetarian



Beef



Spicy

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# 饭

## RICE

|   |                                 |
|---|---------------------------------|
| 上珍蟹盖焗饭<br>baked seafood rice in crab shell                                  | 18<br>每位/per pax                |
| 咸鱼银鱼仔炒饭<br>fried rice with anchovies & salted fish                          | 38<br>每份/per portion            |
| 鹅肝蒜香炒饭 🍴<br>garlic fried rice topped with foie gras                         | 38<br>每位/per pax                |
| 鲍鱼炆饭<br>braised rice with abalone   | 38<br>每位/per pax                |
| 鲍汁一品炒饭<br>abalone sauce fried rice  | 38<br>每份/per portion            |
| 巧手生炒糯米饭<br>fried glutinous rice with waxed meat                             | 38<br>每份/per portion            |
| 黑松露五谷香炒饭<br>fried multigrain rice with vegetables & black truffle           | 38<br>每份/per portion            |
| 咸蛋肉饼蒸饭<br>steamed rice with salted egg & meat cake                          | 38<br>每份/per portion            |
| 咸鱼火腩炒饭<br>fried rice with roast pork & salted fish                          | 38<br>每份/per portion            |
| 南瓜虾崧炒饭 🍴<br>pumpkin fried rice with prawns                                  | 48<br>每份/per portion            |
| 潮式蟹肉带子炒饭<br>fried rice with crab meat & scallop teochew style               | 48<br>每份/per portion            |
| 石锅肥牛番茄炒饭 🐮<br>fried rice with beef & tomato in hot stone casserole          | 68<br>每份/per portion            |
| 蟹肉带子过桥泡饭 🍴<br>boiled rice with crab meat & scallop<br>in superior crab soup | 98<br>每份/per portion            |
| 客家走地鸡伴盐香姜茸饭 🍴<br>oriental's village chicken rice                            | 128   218<br>半只/ half   每只/each |



Chef Specialty



Vegetarian



Beef



Spicy

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# 粉面

## NOODLES

- 金牌福建面  38  
fried hokkien noodles 每份/per portion
- 肉碎茄子捞生面 33  
braised egg noodles with minced meat & eggplant 每份/per portion
- 姜茸蒸龙趸汤米粉  33  
rice noodles with deep-sea garoupa & minced ginger in superior soup 每位/per pax
- 乡下佬面卜 38  
egg noodles village style 每份/per portion
- 虾籽干烧伊面 38  
ee-fu noodles with shrimp roe 每份/per portion
- 姜葱生虾捞生面  38  
braised egg noodles with fresh water prawn 半只/half  
两位起/min 2 pax
- 生虾汤河粉 38  
'hor fun' with fresh water prawn in superior prawn soup 每位/per pax
- 海鲜芹香干炒米线 40  
fried vermicelli with seafood & celery 每份/per portion
- 海鲜滑蛋鸳鸯 40  
seafood ying yang noodles cantonese style 每份/per portion
- 豉汁炒牛河  48  
fried 'hor fun' with beef & black bean sauce 每份/per portion
- 干炒牛河粉  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
- 姜葱笋壳捞生面 168  
braised egg noodles with 'soon hock' 每份/per portion
- 过桥龙趸鱼头米  168  
rice noodles with deep-sea garoupa head served in superior soup 每份/per portion







# 甜品

## DESSERT

|  |                    |
|--|--------------------|
| 香滑豆腐花<br>'tau foo fah'                           | 9<br>每位/per pax    |
| 万星甫冻<br>lemongrass jelly                         | 11<br>每位/per pax   |
| 桃胶炖海底椰<br>chilled peach resin with sea coconut   | 12<br>每位/per pax   |
| 杭式马蹄桂花糕<br>water chestnut osmanthus jelly        | 10<br>3件/3 pieces  |
| 榴槿布丁<br>durian pudding                           | 18<br>每位/per pax   |
| 夏日风情<br>summer breeze coconut jelly              | 16<br>每位/per pax   |
| 千层马来糕<br>thousand layered cake                   | 12<br>3件/3 pieces  |
| 擂沙汤丸<br>glutinous rice dumpling with sesame seed | 16<br>4粒/4 pieces  |
| 芝麻南瓜饼<br>red bean paste with pumpkin pancake     | 20<br>每件/per piece |
| 南山猪仔寿包<br>longevity piglet bun                   | 36<br>4粒/4 pieces  |



## 甜品

## DESSERT

|   |                  |
|---|------------------|
| 雪山杨枝甘露<br>chilled mango cream with sago & ice cream                           | 15<br>每位/per pax |
| 姜茶汤丸<br>glutinous rice dumpling in ginger tea                                 | 11<br>每位/per pax |
| 山洛芦荟冻<br>chilled aloe-vera & dried longan                                     | 11<br>每位/per pax |
| 陈皮红豆沙<br>red bean paste double-boiled with tangerine peel                     | 12<br>每位/per pax |
| 生磨杏仁茶<br>sweetened almond cream   | 16<br>每位/per pax |
| 杏仁茶龟膏<br>'kwai lin ko' with almond cream                                      | 14<br>每位/per pax |
| 缤纷香茅燕窝冻<br>bird's nest lemongrass infusion<br>with basil seeds & mixed fruits | 23<br>每位/per pax |
| 大吉大利伴官燕<br>golden pudding with bird's nest in whole orange                    | 28<br>每位/per pax |



## 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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