

## 午市家乡小菜套餐 Extra Value Lunch Sets

### Set A RM268 4位用 / for 4 pax

叉烧烧肉拼  
BBQ 'Char Siew' & Roast Pork

任选三款小菜  
Choice of 3 Dishes

农家老火靚汤  
Soup of the Day

丝苗香白饭  
Steamed Rice

### Set B RM388 6位用 / for 6 pax

炭烧西班牙烤肉风味蔬  
Charcoal Grilled Iberico Pork Meat  
Garden Greens

任选四款小菜  
Choice of 4 Dishes

农家老火靚汤  
Soup of the Day

丝苗香白饭  
Steamed Rice

### Set C RM568 8位用 / for 8 pax

顺德芝麻片皮烧鸡(两食)  
Roast Chicken with Sesame Shunde Style (Two Courses)

蟹肉鱼鳔羹  
Braised Crab Meat & Fish Maw Bisque

姜葱炒鸡件(二度)  
Stir-fried Chicken with Spring Onion & Ginger (2nd Course)

台式蒸河巴丁  
Steamed Patin  
with Preserved Black Bean

任选五款小菜  
Choice of 5 Dishes

丝苗香白饭  
Steamed Rice

任选以下小菜 / Choice of Dishes :

- |   |  |  |
|---|--|--|
| 1) 豉油皇鸡<br>Superior Soy Sauce Chicken                               | 7) 炭烧三层烧肉<br>Charcoal Grilled Pork Belly                     | 12) 窝烧草虾煲<br>Stir-fried Tiger Prawn with Special Sauce                       |
| 2) 酸姜黄酒焖鸡煲<br>Braised Chicken with Chinese Wine & Ginger in Claypot | 8) 甜蜜脆虾仁<br>Stir-fried Prawn with Sweet Peas                 | 13) 南乳斋煲<br>Braised Assorted Vegetables with Preserved Beancurd              |
| 3) 杨枝白吞拿鱼<br>Crispy White Tuna with Pomelo Sauce                    | 9) 菜香肉碎豆腐<br>Beancurd with Minced Meat & Preserved Vegetable | 14) 肉碎菜头炒桂豆<br>Stir-fried French Bean with Minced Pork & Preserved Vegetable |
| 4) 糖酒云耳炒奶白<br>Stir-fried 'Nai Pak' with Black Fungus & Chinese Wine | 10) 香底生面网烤骨<br>Roast Pork Ribs with Pan-fried Egg Noodles    | 15) 鲜茄烩蛋<br>Braised Egg with Tomato  |
| 5) 黑椒炒烟鸭片<br>Stir-fried Smoked Duck Slice with Black Pepper         | 11) 樱桃茄子醋溜鱼片<br>Sweet & Sour Fish Fillet                     | 16) 回锅爆花腩<br>Sze Chuan Style Pork Belly                                      |
| 6) 香煎芙蓉蛋<br>Pan-fried Omelette with Char Siew & Onion               |  |  |

**大港城酒家**  
ORIENTAL PAVILION

● 只限堂享用 ● For hall dine-in only  
● 不接受任何礼券和折扣 ● Not applicable with vouchers & further discount  
● 不可换取港城会员籍积分 ● Not applicable for Oriental Cuisine Club earning of point  
● 菜肴可能会根据食材的供应情况进行更换 ● Dishes may be substituted subject to availability of ingredients.  
● 菜单价格须另加6% SST 和10% 服务费 ● Prices subject to 6% SST & 10% Service Charge  
Level 1 Podium, PJ 33, Seksyen 13, PJ. Tel: 03-7956 9288

## 个人佳肴套餐 Extraordinaire Individual Sets

**RM 178**

每位 / per person

杨枝白吞拿鱼  
Crispy White Tuna with Pomelo Sauce

锦绣茶壶汤  
Double-boiled Imperial Teapot Soup

酥姜炸黄金骨  
Fragrant Pork Ribs with Ginger Chips

顺德浓汁原粒4头鲍鱼伴日本花菇  
Braised Whole 4-head Abalone  
with Japanese Mushroom Shunde Style

水晶虾球焖面卜  
Braised Egg Noodles with Prawn

万星甫冻  
Lemongrass Jelly

**RM 268**

每位 / per person

柠香加拿大脆生蚝伴话梅蕃茄仔  
Crispy Canadian Oyster with Lemon & Preserved Tomato

原粒5头鲍鱼纸锅海味汤  
Double-boiled Whole 5-head Abalone  
& Dried Seafood Soup in Paper Wok

马安煎西班牙猪扒  
Pan-fried Iberico Pork Chop

上海泡椒蒸日本扇贝  
Steamed Japanese Scallop with Shanghai Style Chili Sauce

砵仔上珍芝士焗饭  
Baked Rice with cheese

龙眼海底椰炖桃胶  
Double-Boiled Peach Resin  
with Sea Coconut & Dried Longan

**RM 338**

每位 / per person

鹅肝脆扇贝  
Teriyaki Sauce Foie Gras & Stuffed Scallop

鲨鱼骨原粒干贝炖鲜花胶汤  
Double-boiled Whole Dried Scallop  
with Fresh Fish Maw in Shark's Bone Soup

原粒3头鲍鱼海参伴西兰花  
Braised Whole 3-head Abalone  
with Sea Cucumber & Broccoli

酥炸上海小黄鱼伴风味日本冰菜  
Deep-fried Yellow Corvina & Japanese Icy Vegetable

吉利河虾冻拉面  
Chilled Ramen with River Prawn in Golden Sauce

冰镇茶皇蜜梨  
Chilled Hasma in Snow Pear



## 特别精选佳肴套餐 Special Selection Menu

**RM 488**

供四位用 / for of 4 pax

### 餐前三小碟

Oriental Pavilion's Three Tapas Platter

烧味双拼盘 Two Combinations BBQ Platter

四川辣子鸡 Sze Chuan Popcorn Chicken with Dried Chillies

黑松露炒野菌 Stir-fried Wild Mushroom with Black Truffle

### 原粒带子蟹肉明虾羹 (每人每)

Whole Scallop with Crab Meat & King Prawn Bisque (Individual Serving)

### 生焗游水澳洲鲈鱼

Baked Australian Perch with Chef's Special Sauce

### 白灼中国生菜

Poached Chinese Lettuce

### 锅仔鹿肉松炒饭

Fried Rice with Venison

### 冰镇人参雪花燕

Snow Swallow with Ginseng

**RM 888**

供六位用 / for of 6 pax

### 北京片皮鸭

Peking Duck

葡国沙律带子伴风味日本冰菜  
Baked Scallop with Salad & Japanese Icy Vegetable

### 锦绣茶壶汤 (每人每)

Double-boiled Imperial Teapot Soup (Individual Serving)

### 客家蒸野果巴丁

Steamed Patin Hakka Style

### 原粒6头鲍鱼伴罗汉布袋

Braised Whole 6-head Abalone & Prosperity Bag

### 雪菜鸭丝捞生面 (二度)

Braised Egg Noodles with Duck Meat & Pickled Potherb Mustard (2<sup>nd</sup> Course)

### 桃胶雪梨白玉丹

Chilled Peach Resin in Snow Pear

## 经典佳肴套餐 Special Gourmet Sets

**RM 1,588**

每席供十位 / per table of 10 pax

一见钟情沙律软壳蟹之双宝拼  
Soft Shell Crab with Chef's Special Cocktail Sauce

原粒 10 头鲍鱼滋补汤 (每人每)  
Double-boiled Whole 10-head Abalone Nourishing Soup  
(Individual Serving)

碧玉蚝油走地鸡  
Steamed Chicken with Vegetables & Oyster Sauce

清蒸笋壳鱼  
Steamed 'Soon Hock' with Superior Soy Sauce

照烧杏鲍菇伴虾球  
Fried Prawn with Pearl Mushroom  
& Vegetables in Teriyaki Sauce

香芋火腩扣鸳鸯饭  
Steamed Duo Varieties Rice with Roast Pork & Yam

龙眼海底椰炖桃胶  
Double-Boiled Peach Resin  
with Sea Coconut & Dried Longan

日本麻糍伴芝麻南瓜饼  
Japanese Peanut Mochi  
& Red Bean Paste with Pumpkin Pancake

**RM 1,988**

每席供十位 / per table of 10 pax

鱼籽鹅肝酱片皮鸭  
Peking Duck with Foie Gras & Fish Roe

鲨鱼骨原粒干贝炖花胶汤 (每人每)  
Double-boiled Fish Maw & Whole Dried Scallop  
in Shark's Bone Soup (Individual Serving)

台山鲜鲍鱼蒸深海杉斑  
Steamed Ocean Garoupa with Fresh Abalone Taishan Style

炭烧西班牙排骨伴冻柠汁  
Charcoal Grilled Iberico Pork Ribs  
served with Chilled Citrus Juice

巧手虾滑香茅九节虾煲  
Claypot Large Prawn with Prawn Ball & Lemongrass

彩椒炒鸭柳 (二度)  
Stir-fried Duck Meat with Capsicum (2<sup>nd</sup> Course)

鲍汁蟹肉干烧香港伊面  
Fried Hong Kong Ee-fu Noodles with Crab Meat & Abalone Sauce

六宝炖桃胶海底椰  
Double-boiled Six Treasures with Sea Coconut

芝麻南瓜枣伴千层马来糕  
Sesame Ball with Azuki Red Bean & Thousand Layered Cake

**RM 2,588**

每席供十位 / per table of 10 pax

三喜对艳带子饼  
Three Scallop Treasures

海口椰皇烩官燕 (每人每)  
Braised Bird's Nest with Seafood in Coconut  
(Individual Serving)

原粒 5 头鲍鱼伴鹅掌  
Braised Whole 5-head Abalone with Goose Web

清蒸野生黄皮老虎斑  
Steamed Tiger Garoupa with Superior Soy Sauce

千岛吉利河生虾  
Fresh Water Prawn with Golden Sauce

炭烧糯米乳猪  
BBQ Whole Suckling Pig with Glutinous Rice

冰镇人参雪花燕  
Snow Swallow with Ginseng

香蕉窝饼伴竹炭流沙包  
Chinese Pancake with Banana & Charcoal Custard Bun



## 经典佳肴套餐 Special Gourmet Sets

**RM 2,988**

每席供十位 / per table of 10 pax

大港城三宝拼  
Oriental Pavilion's Three Treasures

白雪蟹肉烩官燕 (每人每)  
Braised Bird's Nest with Crab Meat (Individual Serving)

龙船海参  
Braised Whole Stuffed Sea Cucumber

鸿运葡式乳猪伴冻柠汁  
Roast Suckling Pig - Finest Macau Style served with Chilled Citrus Juice

清蒸野生黄皮笋壳鱼  
Steamed 'Soon Hock' with Superior Soy Sauce

姜葱明虾焖生面  
Braised Egg Noodles with King Prawn, Ginger & Spring Onion

桃胶雪耳万寿果  
Double-boiled Peach Resin with Snow Fungus & Papaya

香蕉窝饼金瓜一口包  
Chinese Pancake with Banana & Steamed Pumpkin Bun

**RM 3,888**

每席供十位 / per table of 10 pax

堂灼象拔蚌伴澳洲带子  
Poached Geoduck & Australian Scallop

大良炒龙虾崙  
Lobster Meat with Scrambled Egg in Lettuce Wrap

顺德浓汁原粒3头鲍鱼伴日本花菇石玉  
Braised Whole 3-head Abalone with Japanese Mushroom & Beancurd Shunde Style

炭烧西班牙排骨伴冻柠汁  
Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

红海湾蒸花尾斑  
Steamed Garoupa with Preserved Sour Plum & Lemongrass

鹅肝蒜香炒饭  
Garlic Fried Rice topped with Foie Gras

大吉大利伴官燕  
Golden Pudding with Bird's Nest in Whole Orange

黑糖马来糕伴炸金瓜包  
Gula Melaka Cake & Deep-fried Pumpkin Bun



ORIENTAL  
GROUP

**RM 1,988**

per table of 10 pax / 每席供十位

## 金装鲍鱼海味盘菜

### ROYAL ANCIENT RECIPE SEAFOOD TREASURES CASSEROLE SET

一见钟情沙律软壳蟹

'Love at First Sight' Soft Shell Crab

菌菇鸡炖养生汤 (每人每)

Double-boiled Chicken with Mushroom Nourishing Soup (Individual Serving)

金装鲍鱼海味盘菜

配料: 鲍鱼、日本干贝、海参、花胶、鱼鳔、鲛鱼球、章鱼、鹅掌、  
烧肉、虾球、鸡、烧鸭、冬菇、豆根、津白、芋头、生葱

Royal Ancient Recipe Seafood Treasures

Ingredient: Abalone, Japanese Dried Scallop, Sea Cucumber,  
Fish Maw, Dace Fish Ball, Cuttlefish, Goose Web, Roast Pork, Prawn Medallion,  
Chicken, Roast Duck, Mushroom, Gluten, 'Tienjun' Cabbage, Yam & Spring Onion

酸菜泡椒蒸深海龙趸

Deep-sea Garoupa with Pickled Vegetable & Pickled Peppers

青龙菜豉油皇全蛋面

Egg Noodles with Green Dragon Vegetable & Superior Soy Sauce

擂沙汤丸伴黄金一口包

Glutinous Rice Dumpling with Sesame Seed & Steamed Pumpkin Bun

\*\*须提前一天预订

\*\*One (1) day advanced order is required

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