



ORIENTAL
GROUP

君城酒家

ORIENTAL SUN



银桥蒜香脆花腩
crispy pork belly with garlic



风味日本冰菜
japanese icy vegetable

特式小食

APPETIZER

百味脆豆腐 golden sand beancurd	22 每份/per portion
风味日本冰菜 japanese icy vegetable	28 每份/per portion
步步米黄金芝士球 golden cheese ball with crispy rice	33 每份/per portion
避风塘脆皮萝卜糕 radish cake 'typhoon shelter' style	33 每份/per portion
泰式鲜鱿饼 🍷 thai style cuttlefish	33 每份/per portion
当归鲍鱼醉鸡卷 🍷 chilled chicken roll with abalone & angelica root	33 每份/per portion
鹅肝虾多士 prawn & foie gras toast	33 每份/per portion
黄金海鲜多士 🍷 golden seafood toast	33 每份/per portion
银桥蒜香脆花腩 🍷 crispy pork belly with garlic	48 每份/per portion
少爷吊筒 master squids	58 每份6只/per portion of 6 pieces



鹅肝煎鹅肝
pan-fried foie gras with portobello mushroom



沙当尼龙虾扒
lobster steak with mushroom
& chardonnay cream sauce

头盘精选

HORS-D'OEUVRE

- 火焰山麻婆豆腐生蚝🍷
oyster with beancurd 'ma po' style on stone pit 28
每位/per pax
两位起/min 2 pax
- 金荀汁煎酿带子虾饼🍷
pan-fried stuffed scallop with prawn
in carrot sauce 22
每位/per pax
两位起/min 2 pax
- 千丝黄金带子🍷
pan-fried scallop with caviar 22
每位/per pax
两位起/min 2 pax
- 宝盏龙趸球
salted egg yolk deep-sea garoupa 26
每位/per pax
两位起/min 2 pax
- 肉崧脆鲈鱼卷
crispy cod fish roll with chicken floss 28
每位/per pax
两位起/min 2 pax
- 君城三宝拼
oriental sun's three treasures 33
每位/per pax
两位起/min 2 pax
- 沙当尼龙虾扒🍷
lobster steak with mushroom
& chardonnay cream sauce 48
每位/per pax
- 君城沙律的食尚
oriental sun's salad 55
每份/per portion
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
- 鹅肝煎鹅肝🍷
pan-fried foie gras with portobello mushroom 68
每位/per pax




浮华玉蚕带子羹
scallop & crab meat bisque



鲨鱼骨鲜花胶炖汤
double-boiled fresh fish maw in shark's bone soup

汤

SOUP

鲜蟹肉粟米羹 sweet corn & crab meat bisque	28 每位/per pax
浮华玉蚕带子羹  scallop & crab meat bisque	38 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
鲍鱼滋补炖汤 double-boiled abalone nourishing soup	38 每位/per pax

 Chef Specialty  Vegetarian  Beef  Spicy

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山珍海味

ABALONE & DRIED SEAFOOD

百花鸳鸯鳧鱼 cod fish with crab roe sauce	38 每位/per pax 两位起/min 2 pax
顺德鲜虾胶海参船 🍷 stuffed sea cucumber with prawn paste shunde style	58 每位/per pax 两位起/min 2 pax
六宝滋补酿海参 stuffed sea cucumber with mushroom & water chestnut	68 每位/per pax 两位起/min 2 pax
鲜花胶鲍汁焖猪手 braised pork trotter with fresh fish maw & abalone sauce	68 每份/per portion
干贝鱼鳔胜瓜 🍷 braised fish maw with dried scallop & 'seng kwa'	68 每份/per portion
干爆蹄根海参煲 claypot shank's tendon & sea cucumber	88 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	(2头) 168 (2-head) 每粒/each (3头) 138 (3-head) 每粒/each (5头) 78 (5-head) 每粒/each



橙盅焗鲈鱼
baked cod fish with pomelo sauce in whole orange



古法焖深海龙趸煲
braised deep-sea garoupa in claypot

海鲜

SEAFOOD

笋壳鱼 / 星斑
野生野果巴丁鱼 / 红尾虎
'soon hock' / star garoupa
river patin / baung merah

时价
/seasonal price

可任选以下煮法 / methods of preparation:

清蒸 / 姜茸蒸 / 客家蒸 / 红海湾蒸
steamed with superior soy sauce
steamed with minced ginger
steamed with hakka style
steamed with preserved sour plum & lemongrass

深海龙趸
deep-sea garoupa

168
每份/per portion

可任选以下煮法 / methods of preparation:

古法煲 / 汉和白玉蒸
braised in claypot
steamed with beancurd & black bean

深海杉斑
ocean garoupa

可任选以下煮法 / methods of preparation:

家乡菜脯 / 广西豆卜蒸 🍴
steamed with preserved radish
steamed with stuffed beancurd puff guangxi style 🍴

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

鲈鱼
cod fish

38
每100克/per 100gm

可任选以下煮法 / methods of preparation:

橙盅焗 / 鲜竹云耳蒸 / 杨枝汁
baked with pomelo sauce in whole orange
steamed with fresh beancurd skin & black fungus
deep-fried with pomelo sauce



海鲜

SEAFOOD

绿乳汁脆虾球 wasabi cream prawn medallions	78 每份/per portion
黄金葱爆虾球 salted egg yolk prawn medallions	78 每份/per portion
锅巴玉簪虾球 🍷 crystal prawn medallions on crispy rice crust	78 每份/per portion
香茅粉丝明虾煲 claypot king prawn with glass noodles & lemongrass	78 每份/per portion
姜葱米酒明虾煲 claypot king prawn with ginger & chinese wine	78 每份/per portion
澳洲龙虾 australian lobster	时价 /seasonal price

可任选以下煮法 / methods of preparation:

堂灼 / 上汤焗 / 广东爆炒 / 姜葱面底
poached
poached in superior soup
fried with guangdong style
braised noodles with ginger & scallion



炭烧西班牙排骨之冻柠汁
charcoal grilled iberico pork ribs
served with chilled citrus juice



顺德水晶走地鸡皇
steamed crystal chicken shunde style

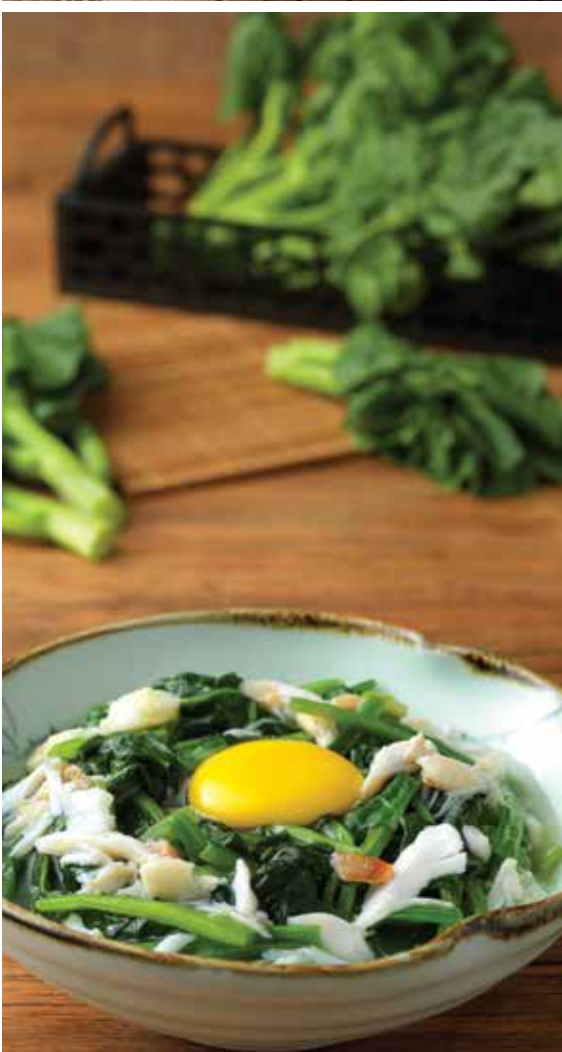
肉类

MEAT

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	
红酒香骨枝 deep-fried spare rib with red wine sauce	28 每位/per pax 两位起/min 2 pax	
马安西班牙猪扒🍷 pan-fried iberico pork chop	28 每位/per pax 两位起/min 2 pax	
镇江小排骨 zheng jiang pork rib	33 每份/per portion	
冰镇话梅鸡伴客家炸肉 chilled chicken with plum sauce & deep-fried pork hakka style	48 上庄 upper leg	58 下庄 lower leg
苹果咕咾肉🍷 deep-fried apple meat ball with chef's special sauce	48 每份/per portion	
顺德猪肚捞鸡 pig stomach with chicken shunde style	48 每份/per portion	
烟口水鸡 smoked farm chicken	78 半只/half	148 每只/each
顺德水晶走地鸡皇🍷 steamed crystal chicken shunde style	98 半只/half	188 每只/each
白灼美国肥牛🐮 poached US beef fillet with enoki mushroom & silver sprout	88 每份/per portion	
照烧彩虹美国肥牛🐮 stir-fried US beef with capsicum & teriyaki sauce	88 每份/per portion	



珊瑚秘制豆腐
bean curd in crab roe sauce



月光菠菜
braised spinach with crab meat & egg



胡椒猪肚咸菜苦瓜
stir-fried bitter melon & salted vegetable
with peppered pork stomach

豆腐 / 蔬菜

BEANCURD / VEGETABLES


- 珊瑚秘制豆腐  32
beancurd in crab roe sauce 每份/per portion
- 麻婆真假豆腐  38
beancurd 'ma po' style with steamed egg 每份/per portion
- 千叶豆腐  38
thousand layered beancurd 每份/per portion
- 海棠海鲜豆腐 38
braised beancurd with seafood 每份/per portion
- 蔬菜 33
seasonal vegetables 每份/per portion
- 可任选以下蔬菜 / choice of vegetables:
西芹 / 芥兰 / 中国生菜 / 青龙菜 / 西兰花 / 香港菜远
celery / 'kai lan' / chinese lettuce / organic dragon vegetable
broccoli / hong kong 'choy yuen'
- 可任选以下煮法 / methods of preparation:
蒜茸炒 / 清炒
stir-fried with garlic / stir-fried
- 鱼香茄子煲 33
claypot brinjal with minced meat 每份/per portion
- 南乳家乡斋 33
braised assorted vegetables with preserved beancurd 每份/per portion
- 月光菠菜 38
braised spinach with crab meat & egg 每份/per portion
- 鲜淮山马蹄炒鸡胗菇  38
stir-fried apricot mushroom 每份/per portion
with fresh 'huai shan' & water chestnut
- 胡椒猪肚咸菜苦瓜 38
stir-fried bitter gourd & salted vegetable 每份/per portion
with peppered pork stomach
- 海棠锦绣烟鸭甫  38
stir-fried assorted vegetables 每份/per portion
with smoked duck breast
- 金银蛋菜苗 38
seasonal vegetable three varieties eggs 每份/per portion



饭

RICE

猪油捞砵仔饭 claypot pork oil rice	7 每位/per pax
盐香姜茸饭 ginger rice	7 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
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 每份/per portion
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 每份/per portion
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
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

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粉面

NOODLES

- 姜茸银鳕鱼过桥米粉
rice noodles with cod fish
& minced ginger in superior soup 38
每位/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
- 生虾汤河粉 🍄
'hor fun' with fresh water prawn
in superior prawn soup 38
每位/per pax
- 印尼咖喱生虾伴花卷/米粉 🍄
fried buns / rice noodles with fresh water prawn
indonesian style 38
半只/half
两位起/min 2 pax
- 姜葱生虾煎生面
pan-fried egg noodles with fresh water prawn 38
半只/half
两位起/min 2 pax
- 乡下佬面卜
egg noodles village style 38
每份/per portion
- 玉龙金银米
fried glass noodles & rice noodles
with dried scallop & prawn 38
每份/per portion
- 海鲜滑蛋河粉
seafood 'hor fun' cantonese style 40
每份/per portion
- 干炒美国牛河 🐮
fried 'hor fun' with US 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



冰烧榴莲挞
chilled durian tart



灯影南瓜豆沙球
'dang ying' red bean pumpkin ball with banana

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
榴莲布丁 durian pudding	18 每位/per pax
野山雪梨炖白玉丹 double-boiled sea coconut with snow pear	11 每位/per pax
陈皮红豆沙 red bean paste double-boiled with tangerine peel	12 每位/per pax
雪山杨枝甘露 chilled mango with sago cream & ice cream	15 每位/per pax
冰镇茶皇蜜梨 chilled hasma in snow pear	16 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
南山猪仔寿包 longevity piglet bun	36 4粒/4 pieces
千层马来糕 thousand layered cake	12 3件/3 pieces
灯影南瓜豆沙球 'dang ying' red bean pumpkin ball with banana	12.80 3粒/3 pieces
白莲蓉窝饼 chinese pancake with white lotus paste	16 每件/per piece
冰烧榴莲挞 chilled durian tart	20 4件/4 pieces
高丽豆沙 deep-fried red bean puff	32 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



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