



ORIENTAL  
GROUP

大陽城酒家  
NOBLE MANSION



# 特式小食

## APPETIZER

|  |                      |
|--|----------------------|
| 姜茸日本青瓜 <br>kyuri with minced ginger         | 18<br>每份/per portion |
| 烟熏斋鹅卷 <br>smoked vegetarian spring roll     | 22<br>每份/per portion |
| 金沙松菇 <br>golden shimeji mushroom            | 22<br>每份/per portion |
| 意式烟肉薯仔卷<br>smoked bacon & potato roll  | 22<br>每份/per portion |
| 糖酒云耳<br>sautéed black fungus with chinese wine   | 22<br>每份/per portion |
| 肉崧脆茄子<br>deep-fried eggplant with chicken floss  | 22<br>每份/per portion |
| 泰式虾饼<br>crispy prawn cracker in thai style   | 22<br>每份/per portion |
| 百味脆豆腐<br>golden sand beancurd  | 22<br>每份/per portion |
| 风味日本冰菜 <br>japanese icy vegetable         | 28<br>每份/per portion |
| 椒盐白饭鱼<br>salt & pepper white bait fish   | 33<br>每份/per portion |
| 黄金爆鱼皮<br>salted egg yolk fish skin   | 33<br>每份/per portion |
| 泰式鲜鱿饼 <br>thai style cuttlefish           | 33<br>每份/per portion |
| 脆皮烧腩肉<br>roast pork  | 35<br>每份/per portion |
| 银桥蒜香花腩肉 <br>crispy pork belly with garlic | 48<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 |
| 叉烧金钱肉卷<br>liver sausage 'char siew' roll                                       | 20<br>每位/per pax |
| 柠香脆生蚝<br>crispy oyster with lemon  | 28<br>每位/per pax |
| 鲜蟹肉长春卷皇 🍷<br>deep-fried crab meat roll   | 22<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 |
| 汉和煎酿帆立贝伴乳汁香芒虾<br>teriyaki sauce seafood cake<br>& chilled prawn in mango sauce | 26<br>每位/per pax |
| 宝盖龙趸球<br>salted egg yolk deep-sea grouper                                      | 26<br>每位/per pax |
| 肉崧脆鲈鱼卷 🍷<br>crispy cod fish roll with chicken floss                            | 28<br>每位/per pax |
| 上珍焗酿蟹盖 🍷<br>baked seafood in crabshell with cheese                             | 28<br>每位/per pax |



## 头盘精选

### HORS-D'OEUVRE

- 大陽城三宝拼  
noble mansion's three treasures 28  
每位/per pax
- 至尊鹅肝三宝拼 🍷  
foie gras platter 40  
每位/per pax  
鹅肝酱脆虾球  
crispy prawn medallion with foie gras sauce  
意式鹅肝酥皮盏  
pan-fried foie gras  
with shimeji mushroom sauce in filo pastry  
彩虹红酒冻鹅肝  
chilled foie gras rainbow roll in red wine sauce
- 三喜对艳带子饼 🍷  
three scallop treasures 48  
每位/per pax  
蒜香玉蚕带子  
scallop in garlic sauce  
黑松露带子盏  
baked scallop with black truffle in filo pastry  
鹅肝酱脆带子  
scallop with foie gras sauce
- 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
- 炭烧西班牙猪中肉风味蔬  
charcoal grilled iberico pork neck 55  
每份/per portion  
garden green salad
- 沙当尼龙虾扒  
lobster steak with mushroom  
& chardonnay cream sauce 48  
每位/per pax
- 黑松露北海道带子皇 🍷  
hokkaido scallop with black truffle 58  
每位/per pax





# 汤

## SOUP

- 锦绣茶壶汤  25  
double-boiled imperial teapot soup 每位/per pax
- 南瓜盅 38  
double-boiled eight treasures soup in pumpkin 每位/per pax
- 花胶酸辣羹  33  
hot & sour fish maw bisque 每位/per pax
- 金银带子凉瓜羹 38  
braised scallop with beancurd & bitter gourd bisque 每位/per pax
- 火筒肘子鸡鲜花胶炖汤 38  
double-boiled fresh fish maw 每位/per pax  
with yunnan ham in chicken soup
- 鲨鱼骨鲜花胶炖汤  38  
double-boiled fresh fish maw in shark's bone soup 每位/per pax
- 鲍鱼滋补炖汤 38  
double-boiled abalone nourishing soup 每位/per pax
- 纸窝肥牛金针菇番茄汤  38  
beef & enoki mushroom 每位/per pax  
with tomato soup in japanese paper wok
- 时日老火例汤 78  
soup of the day 每份/per portion
- 白雪蟹肉烩官燕  128  
braised bird's nest with crab meat 每位/per pax



# 山珍海味

## ABALONE & DRIED SEAFOOD

- |   |  |
|---|--|
| 鲍鱼番茄新配对    | 33<br>每位/per pax   |
| 石烧鲍脯豆根  | 33<br>每位/per pax   |
| 百花鲍鱼酿明虾丸  | 36<br>每位/per pax   |
| 虾籽猪婆参伴花菇  | 43<br>每位/per pax   |
| 锡烧鲍鱼片鹅掌    | 40<br>每位/per pax   |
| 玉环柱脯伴鲈鱼  | 48<br>每位/per pax   |
| 黄焖鲍鱼酿蟹钳   | 58<br>每位/per pax   |
| 凉瓜扣鹅掌煲  | 68<br>每份/per portion                                       |
| 干贝鱼鳔胜瓜   | 68<br>每份/per portion                                       |
| 黄焖花胶皇伴时蔬  | 时价<br>/seasonal price<br>*需提前预订/advanced order is required |



# 山珍海味

## ABALONE & DRIED SEAFOOD

- 干燥蹄根海参煲   
claypot shank's tendon & sea cucumber 118  
每份/per portion
- 海参蹄根野菌南瓜盅  
braised shank's tendon 128  
with sea cucumber & wild mushroom in pumpkin 每份/per portion
- 白菌油大良炒花胶  
fish maw & white truffle oil 118  
with scrambled egg in lettuce wrap 每份/per portion
- 顺德煎酿花胶皇   
braised superior fish maw shunde style 178  
每位/per pax
- 翡翠金元宝  
braised whole abalone 178  
stuffed with dried scallop in oyster sauce 每条/each
- 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
- 虾籽上珍煎酿猪婆参  
stuffed sea cucumber with shrimp roe 788  
每条/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 738  
with oyster sauce (12 head) 每粒/each  
\*需提前预订/advanced order is required
- 黄焖特级原只花胶皇   
braised whole superior fish maw 时价  
with imperial sauce /seasonal price



# 海鲜

## SEAFOOD

### 鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

鲜竹云耳蒸 / 橙盅焗🍷 / 鸳鸯萝卜焗  
steamed with fresh beancurd skin & black fungus  
pomelo sauce in whole orange🍷  
braised with carrots

38  
每位/per pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

印尼咖哩伴花卷🍷🌶️ / 酒酿蒸🍷 / 粤式鸳鸯 /  
香茅粉丝煲🍷  
indonesian style served with fried buns🍷🌶️  
steamed with chinese wine🍷  
prepared in two ways  
claypot with glass noodles & lemongrass🍷

38  
半只/half  
两位起/min 2 pax

### 味噌焗白吞拿鱼

baked white tuna with miso

22  
每位/per pax

### 姜粒蛋白米酒蒸蟹钳

steamed crab claw on egg white with 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

### 大良炒龙虾崧🍷

lobster meat with scrambled egg in lettuce wrap

68  
每份/per portion

### 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

### 鹅肝酱焗波士顿龙虾🍷

baked boston lobster with foie gras sauce

时价  
/seasonal price





# 海鲜

## SEAFOOD

### 深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

广州啫啫煲 🍷 / 古法焖头腩煲 🍷

sizzling guangzhou style 🍷

claypot head & belly 🍷

168

每份/per portion

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

玉罗衣蒸 🍷 / 顺德榄角蒸 / 大锅三色萝卜 /

津菜芋头煮 🍷 / 鱼汤过桥

steamed with chef's special preserved radish 🍷

steamed with olive & superior soy sauce

braised with radish served in wok

boiled with yam & chinese cabbage 🍷

blanched in fish stock

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

顺德人家蒸大盘鱼

steamed with king prawn, stuffed clam, squid ball

& 'seng kwa' in casserole

468

每份8位用/per portion for 8 pax

上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each

缤纷大马演鲳鱼球 🍷 🌶️

deep-fried belachan pomfret fillet in lettuce wrap

218

每条/each

骨香演鲳鱼球 🍷

ying yang pomfret

218

每条/each

古早味荔枝龙虎斑

deep-fried tiger garoupa with lychee

in sweet & sour sauce

330

每条/each



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<br>半只/ half | 118<br>每只/each  |
| roast chicken with spicy minced garlic   |                |                 |
| 野菌黑松露吊烧鸡   | 60<br>半只/ half | 118<br>每只/each  |
| roast chicken with stir-fried wild mushroom<br>& black truffle                             |                |                 |
| 烟口水鸡   | 78<br>半只/ half | 148<br>每只/each  |
| smoked farm chicken  |                |                 |
| 顺德芝麻片皮烧鸡 (两食)  | 118            | 每只/each         |
| roast chicken with sesame shunde style (two courses)                                       |                |                 |
| 炭烧西班牙排骨之冻柠汁  | 18             | 每100克/per 100gm |
| charcoal grilled iberico pork ribs<br>served with chilled citrus juice                     |                |                 |
| 榄角酸甜肉排  | 28             | 每位/per pax      |
| sweet & sour crispy pork rib with black olives   |                |                 |
| 炭烧排骨   | 28             | 每位/per pax      |
| charcoal grilled spare rib   |                |                 |
| 红酒香骨枝  | 28             | 每位/per pax      |
| deep-fried spare rib with red wine sauce   |                |                 |
| 枣皇无锡骨排  | 28             | 每位/per pax      |
| braised pork rib with red date   |                |                 |
| 蜜展骨伴天鹅卷  | 30             | 每位/per pax      |
| deep-fried honey spare rib with vegetarian roll  |                |                 |
| 菠萝京烤骨  | 78             | 每份/per portion  |
| imperial ribs with pineapple   |                |                 |



# 肉类

## MEAT

- 椒干猪手煲   
claypot pork trotter with dried chili 88  
每份/per portion
- 孖宝蹄根过桥河鱼肚  
pork trotter with blanched river fish maw  
in chef's superior sauce 138  
每份/per portion
- 世纪富豪乳猪拼   
roast suckling pig with liver sausage 698  
每份/per portion
- 炭烧皇子鸭肫伴话梅番茄  
bbq baby duck drumstick with preserved tomato 50  
每位/per pax
- 香茜梅子烧米鸭  
roast duck served with plum sauce & crispy rice 70 | 138  
半只/ half | 每只/each
- 北京片皮鸭(两食)  
peking duck (two courses) 158  
每只/each
- 八幡黑松露羊仔粒   
pan-fried lamb cubes with black truffle 38  
每位/per pax
- 玉圃羊仔扒伴罗马生菜   
grilled lamb cutlet with garden greens 48  
每位/per pax
- 秘制牛仔扒   
pan-fried australian beef steak 38  
每位/per pax
- 锅仔煎牛柳    
pan-fried beef fillet 88  
每份/per portion
- 白灼美国肥牛   
poached US beef fillet  
with enoki mushroom & silver sprout 88  
每份/per portion



# 豆腐 / 蔬菜

## BEANCURD / VEGETABLES

|   |                      |
|---|----------------------|
| 至尊鸳鸯豆腐     | 32<br>每份/per portion |
| imperial beancurd with spinach  |                      |
| 珊瑚秘制豆腐     | 32<br>每份/per portion |
| beancurd in crab roe sauce  |                      |
| 黄金宝盒  | 36<br>每份/per portion |
| braised treasure chest beancurd   |                      |
| 千叶豆腐  | 38<br>每份/per portion |
| thousand layered beancurd   |                      |
| 麻婆真假豆腐     | 38<br>每份/per portion |
| beancurd 'ma po' style with steamed egg   |                      |
| 锅仔星光玉子豆腐  | 45<br>每份/per portion |
| braised 'sing kong' beancurd  |                      |
| 番茄炒蛋  | 33<br>每份/per portion |
| stir-fried egg with tomato  |                      |
| 苦尽甘来     | 33<br>每份/per portion |
| stir-fried pumpkin & bitter melon   |                      |
| 金银蛋菜苗   | 38<br>每份/per portion |
| seasonal vegetable with three varieties eggs  |                      |
| 鱼香茄子煲   | 33<br>每份/per portion |
| claypot brinjal with minced meat  |                      |
| 茄汤鲜竹浸枸杞  | 33<br>每份/per portion |
| wolfberry shoots & fresh beancurd skin<br>in tomato soup                                    |                      |
| 滑蛋枸杞     | 33<br>每份/per portion |
| braised wolfberry shoots with eggs  |                      |
| 二崧炒港芥兰   | 38<br>每份/per portion |
| hong kong 'kai lan' prepared in two ways  |                      |





# 蔬菜

## VEGETABLES

- 田翠八景  
stir-fried mixed vegetables  
with macadamia nuts 38  
每份/per portion
- 锅蛋鲜蟹肉茄子  
braised brinjal with fresh crab meat & raw egg 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
- 松菇竹笙扒菜苗   
braised seasonal vegetable  
with shimeji mushroom & bamboo pith 38  
每份/per portion
- 月光菠菜   
braised spinach with crab meat & egg 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
- 浓汤虾腐娃娃菜  
poached baby cabbage  
with prawn cake in superior soup 38  
每份/per portion
- 野菌苦瓜金瓜   
stir-fried bitter gourd & pumpkin with wild mushroom 38  
每份/per portion
- 锅塔煎酿茄子  
stuffed brinjal topped with xo sauce 38  
每份/per portion
- 照烧鸡胗菇伴港芥兰   
stir-fried 'kai lan' with apricot mushroom 45  
每份/per portion
- 石锅茄舟过桥肥牛    
szechuan style eggplant  
& sliced beef in hot stone casserole 88  
每份/per portion



# 健康素食

## VEGETARIAN

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



# 饭

## RICE

|  |                                 |
|--|---------------------------------|
| 顺德肉碎碎仔饭<br>steamed rice with minced meat shunde style                                  | 17<br>每位/per pax                |
| 上珍蟹盖焗饭 🍷<br>baked seafood rice in crab shell   | 18<br>每位/per pax                |
| 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            |
| 咸蛋肉饼蒸饭<br>steamed rice with salted egg & meat cake                                     | 38<br>每份/per portion            |
| 豉油皇生虾煲饭<br>charcoal flamed claypot rice<br>with fresh water prawn & superior soy sauce | 38<br>半只/ half<br>两位起/min 2 pax |
| 金稻蒸生虾<br>steamed glutinous rice with fresh water prawn                                 | 38<br>半只/ half<br>两位起/min 2 pax |



# 饭

## RICE

- |   |                      |                |
|---|----------------------|----------------|
| 客家走地鸡伴盐香姜茸饭<br>steamed chicken with salt & ginger rice                        | 128<br>半只/ half      | 218<br>每只/each |
| 烧肉腊肠啫啫炒饭<br>aberdeen sizzling fried rice<br>with roast pork & chinese sausage | 38<br>每份/per portion |                |
| 啫啫虾酱鸡粒炒饭<br>aberdeen sizzling fried rice<br>with chicken cubes & shrimp paste | 38<br>每份/per portion |                |
| 潮式菜脯芥兰炒饭<br>fried rice with 'kai lan' teochew style                           | 45<br>每份/per portion |                |
| 鱼米之乡大锅饭 🍴<br>shunde fried rice  | 48<br>每份/per portion |                |
| 蟹肉瑶柱蛋白炒饭 🍴<br>fried rice with dried scallop, crab meat & egg white            | 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 |                |
| 蟹肉潮式泡饭<br>boiled rice with crab meat & minced meat<br>in superior fish soup   | 98<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 |                |





# 粉面

## NOODLES

- |   |                |
|---|----------------|
| 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 |
| 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<br>with vegetables in teochew spicy sauce                  | 每份/per portion |
| 生虾汤河粉   | 38             |
| fresh water prawn 'hor fun'<br>with fresh water prawn in superior prawn soup                | 每位/per pax     |
| 潮式菜脯肉崧炒金银米  | 38             |
| fried glass noodles with rice vermicelli<br>& preserved vegetable teochew style             | 每份/per portion |
| 海鲜芹香干炒米线  | 40             |
| fried vermicelli with seafood & celery  | 每份/per portion |



# 粉面

## NOODLES

|   |                       |
|---|-----------------------|
| 海鲜广府炒鸳鸯<br>ying yang seafood noodles cantonese style  | 40<br>每份/per portion  |
| 鲍汁过桥米粉<br>rice noodles with abalone sauce   | 48<br>每份/per portion  |
| 干炒牛肉河 <br>fried 'hor fun' with beef  | 48<br>每份/per portion  |
| 姜葱草虾伊面底<br>ee-fu noodles with tiger prawns  | 58<br>每份/per portion  |
| 过桥笋壳拉面<br>ramen with 'soon hock' served in superior soup  | 168<br>每份/per portion |
| 过桥龙趸鱼头米 <br>rice noodles with deep-sea garoupa head<br>served in superior soup | 168<br>每份/per portion |
| 姜葱波士顿龙虾生面<br>braised egg noodles with boston lobster  | 时价<br>/seasonal price |



# 甜品

## DESSERT

|   |                   |
|---|-------------------|
| 万星甫冻<br>lemongrass jelly  | 11<br>每位/per pax  |
| 山洛芦荟冻<br>chilled aloe-vera & dried longan   | 11<br>每位/per pax  |
| 野山雪梨炖白玉丹<br>double-boiled sea coconut with snow pear                                    | 11<br>每位/per pax  |
| 杨枝甘露<br>chilled mango with sago cream   | 13<br>每位/per pax  |
| 杏仁茶<br>sweetened almond cream   | 16<br>每位/per pax  |
| 冰镇茶皇蜜梨<br>chilled hasma in snow pear  | 16<br>每位/per pax  |
| 富士苹果冰镇天山雪莲<br>chilled fuji apple<br>with snow jelly, ginkgo, fresh lily bulb & red date | 20<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  |
| 冰花炖官燕<br>double-boiled bird's nest soup   | 158<br>每位/per pax |



# 甜品

## DESSERT

|  |                      |
|--|----------------------|
| 杏仁茶龟苓膏<br>'kwai lin ko' with almond cream        | 14<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    |
| 黑炭流沙包<br>charcoal custard bun                    | 13.80<br>3粒/3 pieces |
| 擂沙汤丸<br>glutinous rice dumpling with sesame seed | 16<br>4粒/4 pieces    |
| 高丽豆沙<br>deep-fried red bean puff                 | 32<br>4件/4 pieces    |
| 白莲蓉窝饼<br>white lotus paste with chinese pancake  | 16<br>每件/per piece   |
| 南山猪仔寿包<br>longevity piglet bun                   | 36<br>4粒/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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