



ORIENTAL  
GROUP

新城酒家  
ORIENTAL LANDMARK



# 特式小食

## APPETIZER

川味炒三菇 	28 每份/per portion
spicy sze chuan mushrooms	
百合老醋扒青瓜	18 每份/per portion
kyuri & lily bulb with aged vinegar	
百味脆豆腐	22 每份/per portion
golden sand beancurd	
椒盐白饭鱼	33 每份/per portion
salt & pepper white bait fish	
麻辣香捞云耳烟鸭胸 	33 每份/per portion
mala duck breast meat & black fungus	
黄金脆鱼皮 	33 每份/per portion
salted egg yolk fish skin	
避风塘脆皮萝卜糕 	33 每份/per portion
radish cake 'typhoon shelter' style	
泰式鲜鱿饼 	33 每份/per portion
thai style cuttlefish	
鹅肝虾多士	33 每份/per portion
prawn paste & foie gras toast	
风味日本冰菜	28 每份/per portion
japanese icy vegetable	
盐烧啦啦	38 每份/per portion
salt grilled clams	
怪味婆罗洲带子	28 每份/per portion
poached scallop with okra in chef's special sauce	
银桥蒜香花腩肉 	48 每份/per portion
crispy pork belly with garlic	
辣子炒鸡丁 	38 每份/per portion
szechuan red chili chicken	
少爷吊筒	58 每份6只/per portion of 6 pieces
master squids	





# 头盘精选

## HORS-D'OEUVRE

么么袋软壳蟹 soft shell crab in money bag	16 每位/per pax
葡国沙律带子 🍷 baked scallop with salad	16 每位/per pax
香脆暹式生蚝 crispy oyster with chef's special sauce	28 每位/per pax
上珍焗酿蟹盖 baked seafood in crabshell with cheese	28 每位/per pax
橙盅焗鲈鱼 🍷 cod fish with pomelo sauce in whole orange	38 每位/per pax
云霄香醋汁鲜鲍鱼 chilled fresh abalone with apple vinegar	38 每位/per pax
鹅肝脆扇贝 teriyaki sauce foie gras & stuffed scallop	55 每位/per pax
甜筒鹅肝伴柠香脆生蚝 foie gras in cone & crispy oyster with lemon	45 每位/per pax
广东盐焗鲜鲍鱼 salt baked fresh abalone	38 每位/per pax 两位起/min 2 pax
金蒜白汁焗大扇贝 baked large scallop with garlic in white sauce	48 每位/per pax
有机苹果醋咕咾肉 deep-fried meat ball with sweet & sour apple cider vinegar	48 每份/per portion
新城沙律的食尚 oriental landmark's salad 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 sauce	55 每份/per portion
鹅肝煎鹅肝 pan-fried foie gras with portobello mushroom	68 每位/per pax





# 汤

## SOUP

- |   |   |
|---|---|
| 鲨鱼骨鲜花胶炖汤<br>double-boiled fresh fish maw in shark's bone soup       | 38<br>每位/per pax  |
| 鲍鱼滋补炖汤<br>double-boiled abalone nourishing soup                     | 38<br>每位/per pax  |
| 古法蟹皇烩玉蚕带子羹<br>braised scallop with crab meat & crab roe bisque      | 38<br>每位/per pax  |
| 浮华玉蚕带子羹 🍷<br>scallop & crab meat bisque                             | 38<br>每位/per pax  |
| 鲍鱼海味一品汤<br>double-boiled abalone<br>& dried seafood treasures soup  | 88<br>每位/per pax  |
| 原鼎雪梨螺头炖马来鸡汤<br>double-boiled chicken soup<br>with conch & snow pear | 178<br>每份6位用/per portion for 6 pax<br>330<br>每份10位用/per portion for 10 pax<br>*需提前预订/advanced order is required |





# 山珍海味

## ABALONE & DRIED SEAFOOD

海参扣日本花菇 braised sea cucumber with japanese mushroom	38 每位/per pax
凤凰桂花鱼鳔 stir-fried fish maw with egg in lettuce wrap	58 每份/per portion
干贝鱼鳔胜瓜 braised fish maw with 'seng kwa' & dried scallop	68 每份/per portion
日本干贝伴煎酿海参 stuffed sea cucumber with japanese dried scallop	78 每位/per pax
豆豉凉瓜焖鹅掌 braised goose web with bitter gourd & preserved black bean	68 每份/per portion
蒜茸蒸胜瓜河鱼肚 steamed 'seng kwa' & fish maw with garlic	98 每份/per portion
XO酱翡翠炒海参 sea cucumber with vegetable & xo sauce	98 每份/per portion
干爆蹄根鲜花胶 claypot shank's tendon & fresh fish maw	108 每份/per portion
味浓海参猪蹄宝 🍷 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



# 海鲜

## SEAFOOD

### 鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

明炉烧三菇 / 叶影XO酱焗 / 鲜竹云耳蒸 🍄  
mushrooms on stone pit  
xo sauce on hoba leaf  
steamed with fresh beancurd skin & black fungus 🍄

38

每位/per pax  
两位起/min 2 pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

豉油皇干煎 / 印尼咖喱伴花卷 🍴🌶️ / 绍酒蛋白蒸  
pan-fried with superior soy sauce  
indonesian style served with fried buns 🍴🌶️  
steamed with 'shao hsing' wine & egg white

38

半只/half  
两位起/min 2 pax

### 酥炸上海小黄鱼 🍴

deep-fried yellow corvina

38

每条/each

### 蒜茸拉面蒸大扇贝

steamed large scallop with ramen & garlic

48

每位/per pax

### 广东爆炒九节虾

fried large prawn guangdong style

48

每位/per pax  
两位起/min 2 pax

### 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 medallion

78

每份/per portion

### 绿乳汁脆虾球

wasabi cream prawn medallion

78

每份/per portion

### 缤纷大马演鱼柳 🌶️

deep-fried belachan fish fillet in lettuce wrap

88

每份/per portion

### 带子炒西兰花

stir-fried scallop with broccoli

98

每份/per portion





# 海鲜

## SEAFOOD

### 深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

古法焖豆泡煲 / 鲜竹云耳蒸

claypot beancurd puff traditional style

steamed with fresh beancurd skin & black fungus

168

每份/per portion


### 游水鲈鱼

live australian perch

可任选以下煮法 / methods of preparation:

上海泡椒蒸  / 剁椒蒸 

steamed with shanghai style chili sauce 

steamed with minced chili 

168

每条/each

### 骨香演鲳鱼球

ying yang pomfret

218

每条/each

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:


海浪泡 / 鱼汤过桥

steamed with vegetable in superior soy sauce

blanched in fish soup

330


每条/each

乾隆鲜花胶 

steamed with fresh fish maw

398

每份8位用/per portion for 8 pax

台山鲜鲍鱼蒸 

steamed with fresh abalone, 'seng kwa'

& squid ball taishan style

468

每份8位用/per portion for 8 pax

### 客家蒸笋壳鱼

steamed 'soon hock' hakka style

时价

/seasonal price

### 酸菜煮多宝鱼

boiled turbot with preserved vegetable

时价

/seasonal price

### 虾籽三菇焗波士顿龙虾

boston lobster with mushrooms & shrimp roe

时价

/seasonal price



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

少爷花鸡 roast spring chicken marinated with special soy sauce	20 每只/each	
麻辣吊烧鸡  roast chicken with spicy minced garlic	60 半只/ half	118 每只/each
黄金鱼皮伴吊烧鸡 roast chicken with salted egg yolk fish skin	60 半只/ half	118 每只/each
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
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	
椒盐手扒手 salt & pepper pork trotter	22 每位/per pax	
咸虾酱肉仔排 pork rib with shrimp paste	28 每位/per pax	
顺德榄角香肉排 pork rib with olive shunde style	28 每位/per pax	



# 肉类

## MEAT

蒙古烧烤长骨枝 charcoal grilled pork rib mongolian style	25 每位/per pax
马安煎西班牙猪扒 pan-fried iberico pork chop	28 每位/per pax
咸虾酱茄子炆花腩煲 claypot pork belly with eggplant & shrimp paste	48 每份/per portion
药膳海参扣元蹄 braised herbal whole trotter with sea cucumber	138 每份/per portion
炭烧皇子鸭肫伴话梅番茄 🍷 bbq baby duck drumstick & preserved tomato	50 每位/per pax
盐烧皇子鸭 fiery baby duck	98 每只/each
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
黑椒蘑菇牛柳粒 🐮 stir-fried beef with mushroom & black pepper	88 每份/per portion





# 豆腐 / 蔬菜

## BEANCURD

至尊鸳鸯豆腐 	32 每份/per portion
braised imperial beancurd with spinach	
珊瑚秘制豆腐	32 每份/per portion
beancurd with crab roe sauce	
过桥雪珍脆白玉	32 每份/per portion
crispy beancurd topped with minced meat sauce	
锅烧鲜蟹肉豆泡煲 	38 每份/per portion
claypot beancurd puff with crab meat	
锅仔星光玉子豆腐	45 每份/per portion
braised 'sing kong' beancurd	
白灼中国生菜 	28 每份/per portion
poached chinese lettuce	
鱼香茄子煲	33 每份/per portion
claypot brinjal with minced meat	
上汤苋菜	33 每份/per portion
spinach in superior soup	
滑蛋枸杞 	33 每份/per portion
braised wolfberry shoots with eggs	
榄角豆豉炒芦笋豆	33 每份/per portion
stir-fried asparagus beans with olive & preserved black bean	





# 蔬菜

## VEGETABLES

### 蔬菜

#### seasonal vegetables

可任选以下蔬菜 / choice of vegetables:

西芹 / 菠菜 / 芥兰 / 奶白 / 中国生菜 / 香麦菜

青龙菜 / 西兰花 / 枸杞 / 香港菜远

celery, spinach, 'kai lan', 'nai pak', chinese lettuce,  
local chinese lettuce, organic dragon vegetable, broccoli,  
wolfberry shoot, hong kong 'choy yuen'

33

每份/per portion

可任选以下煮法 / methods of preparation:

蒜茸炒 / 清炒 / 金银蛋 / 杞汁

stir-fried with garlic

stir-fried

braised with three varieties of egg

braised with goji berries

### 番茄炒蛋

stir-fried egg with tomato

33

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

### 月光菠菜

braised spinach with crab meat & egg

38

每份/per portion

### 玻璃虾云耳炒鲜淮山

stir-fried fresh 'huai shan'  
with dried shrimps & black fungus

38

每份/per portion

### 二崧炒港芥兰

hong kong 'kai lan' prepared in two ways

38

每份/per portion

### 田翠八景

stir-fried mixed vegetables with macadamia nuts

38

每份/per portion

### 上汤鱼鳔墨鱼饼生菜皇

fish maw, lettuce & cuttle fish cake in superior soup

48

每份/per portion

### 锅塔鲜冬菇炒翡翠

stir-fried mixed vegetable  
with fresh lily bulb, mushroom & xo sauce

48

每份/per portion

### 砵仔干贝鱼鳔胜瓜

braised 'seng kwa'  
with fish maw & dried scallop in 'put chai'

68

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.



# 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
银鱼宋嫂砵仔饭 🍴 steamed rice with braised pork belly & anchovies	17 每位/per pax
客家腊味砵仔饭 🍴 steamed rice with waxed meat hakka style	17 每位/per pax
三菇松子砵仔饭 steamed rice with mushrooms & pine nuts	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
咸虾酱花腩砵仔饭 steamed rice with pork belly & shrimp paste	17 每位/per pax
豉油皇原只生虾砵仔饭 steamed rice with whole fresh water prawn	38 每位/per pax 两位起 min 2 pax

 Chef Specialty  Vegetarian  Beef  Spicy

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







# 饭

## RICE

- 蒜香鹅肝炒饭   
garlic fried rice topped with foie gras 38  
每位/per pax
- 银鱼仔炒饭  
fried rice with anchovies 38  
每份/per portion
- 鲍鱼炆饭  
braised rice with abalone 38  
每份/per pax
- 金稻蒸生虾  
steamed fresh water prawn with glutinous rice 38  
半只/half  
两位起/min 2 pax
- 魔鬼啫啫炒饭   
aberdeen sizzling fried rice  
with chef's special spicy sauce 38  
每份/per portion
- 黑松露粟米炒五谷饭  
fried multigrain rice with black truffle & sweet corn 38  
每份/per portion
- 鱼米之乡大锅饭  
shunde fried rice 48  
每份/per portion
- 十万火急软壳蟹蒜香饭   
crispy soft shell crab & garlic fried rice 58  
每份/per portion
- 脆米芝士海鲜南瓜焗饭  
baked rice with seafood & cheese in pumpkin 68  
每份/per portion
- 客家走地鸡伴盐香姜茸饭   
steamed salted chicken & ginger rice 128 | 218  
半只/half | 每只/each



# 粉面

## NOODLES

酸菜鳕鱼米粉 rice noodles with cod fish & preserved vegetable	38 每份/per pax
瓦煲老鼠粉 🍄 claypot 'loh shu fun'	33 每份/per portion
鱼香茄子焖粗米 braised rice noodles with brinjal & minced meat	38 每份/per portion
金牌福建面 fried noodles hokkien style	38 每份/per portion
乡下佬面卜 egg noodles village style	38 每份/per portion
姜葱生虾煎生面 braised egg noodles with fresh water prawn	38 半只/half 两位起/min 2 pax
杂菜潮酱炒上海粉皮 🌶️ stir-fried shanghai rice noodles with vegetable in teochew spicy sauce	38 每份/per portion
咸虾酱腊肠啦啦炒河粉 fried 'hor fun' with clams, chinese sausage & shrimp paste	38 每份/per portion
姜葱啦啦炒鸳鸯米粉 stir-fried two variety rice noodles with clams	38 每份/per portion
海鲜滑蛋河粉 seafood 'hor fun' cantonese style	40 每份/per portion
姜葱滑蛋牛肉河粉 🐮 beef 'hor fun' cantonese style	48 每份/per portion
黑松露西班牙爽肉荞麦面 buckwheat noodles with iberico pork & black truffle	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
蒸/炸馒头 steamed / fried bun	6 4粒/4 pieces

 Chef Specialty  Vegetarian  Beef  Spicy

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







# 甜品

## DESSERT

万星甫冻 lemongrass jelly	11 每位/per pax
福禄高星 chilled layered herbal jelly & mango pudding	11 每位/per pax
云石椰子糕 coconut jelly pudding	12 3件/3 pieces
野山雪梨炖白玉丹 double-boiled sea coconut with snow pear	11 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
润喉桃胶蜜梨冻 chilled peach resin in snow pear	15 每位/per pax
新会陈皮红豆沙 red bean paste double-boiled with old orange peel	12 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



# 甜品

## DESSERT

黑炭流沙包 charcoal custard bun	13.80 3件/3 pieces
芝麻南瓜枣 sesame ball with azuki red bean	12 3件/3 pieces
擂沙汤丸 glutinous rice dumpling with sesame seed	16 4粒/4 pieces
花心萝卜 peanut lava carrot	15 3件/3 pieces
蜂巢黑糖糕 gula melaka honeycomb cake	18 3件/3 pieces
芝麻南瓜饼 red bean paste in pumpkin pancake	20 每件/per piece
南山猪仔寿包 longevity piglet bun	18 2粒/2 pieces
冰烧榴莲挞 chilled durian tart	20 4件/4 pieces
缤纷中华美点 oriental landmark petits platter	28 每份/per portion



## 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