



ORIENTAL
GROUP

港城酒家
ORIENTAL STAR



特式小食

APPETIZER

| | |
|--|------------------------------------|
| 百味脆豆腐  | 22 每份/per portion |
| golden sand beancurd | |
| 白松露脆紫薯  | 22 每份/per portion |
| okinawan sweet potatoes with white truffle | |
| 糖酒云耳 | 22 每份/per portion |
| sautéed black fungus with chinese wine | |
| 风味日本冰菜  | 28 每份/per portion |
| japanese icy vegetable | |
| 黄金脆鱼皮 | 33 每份/per portion |
| salted egg yolk fish skin | |
| 姜葱茸海蜇爽 | 33 每份/per portion |
| jellyfish with minced ginger & onion | |
| 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 | |
| 椒盐白饭鱼 | 33 每份/per portion |
| salt & pepper white bait fish | |
| 麻酱芥辣冰水猪肚  | 33 每份/per portion |
| chilled pork stomach with wasabi sesame sauce | |
| 盐烧啦啦  | 38 每份/per portion |
| salt grilled clams | |
| 啰咗脆腩肉  | 38 每份/per portion |
| crispy pork belly with fruits rojak | |
| 银桥蒜香花腩肉 | 48 每份/per portion |
| crispy pork belly with garlic | |
| 少爷吊筒  | 58 每份6只/per portion of 6 pieces |
| master squids | |



头盘精选

HORS-D'OEUVRE

| | |
|--|------------------------------------|
| 葡国沙律带子 baked scallop with salad | 16 每位/per pax |
| 么么袋软壳蟹 🍷 soft shell crab in money bag | 16 每位/per pax |
| 柠香脆生蚝 🍷 crispy oyster with lemon | 28 每位/per pax |
| 肉崧脆鲈鱼卷 crispy cod fish roll with chicken floss | 28 每位/per pax |
| 上珍焗酿蟹盖 baked seafood in crabshell with cheese | 28 每位/per pax |
| 醋汁百花炸蟹钳伴话梅番茄 deep-fried crab claw with red vinegar & preserved tomato | 38 每位/per pax |
| 鹅肝三宝拼 foie gras three treasure | 40 每位/per pax |
| 港城沙律的食尚 oriental star'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 | 55 每份/per portion |
| 黑松露北海道带子皇 hokkaido scallop with black truffle | 58 每位/per pax |
| 潮式四拼盘 🍷 teochew style platter 蒜香无骨鱼 fragrant garlic fish fillet 卤水汇大肠猪中肉片 stewed pork neck, intestine & beancurd 潮州鲜蟹枣 crispy crab meat dumpling 麻酱芥辣冰鲍鱼 chilled abalone with wasabi sesame sauce | 198 每份8位用/per portion for 8 pax |



汤

SOUP

- 锦绣茶壶汤  25
double-boiled imperial teapot soup 每位/per pax
- 鲜蟹肉粟米羹 28
sweet corn & crab meat bisque 每位/per pax
- 八宝南瓜盅 38
double-boiled eight treasures soup in pumpkin 每位/per pax
- 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
- 凉瓜海皇一品羹 38
dried seafood with bitter gourd bisque 每位/per pax
- 纸窝肥牛金针菇汤  38
beef & enoki mushroom
with double-boiled superior soup
in japanese paper wok 每位/per pax
- 浮华玉蚕带子羹 38
scallop & crab meat bisque 每位/per pax
- 南瓜盅龙虾羹 48
lobster bisque in pumpkin 每位/per pax
- 时日老火例汤 78
soup of the day 每份/per portion



山珍海味

ABALONE & DRIED SEAFOOD

| | |
|--|--|
| 锡烧鲍鱼片冬菇豆根 braised baby abalone with gluten & mushroom in foil | 30 每位/per pax |
| 蒜子扣猪婆参日本花菇 braised sea cucumber with japanese mushroom & garlic | 43 每位/per pax |
| 玉环柱脯伴鲈鱼 braised japanese scallop in melon ring with crispy cod fish | 48 每位/per pax |
| 干贝鱼鳔胜瓜 🍄 braised fish maw with 'seng kwa' & dried scallop | 68 每份/per portion |
| 蒜子扣瑶柱脯津白 braised dried scallop with chinese cabbage | 98 每份/per portion |
| 云霄河鱼肚生焖灵芝菇 braised fish maw with lingzhi mushroom | 98 每份/per portion |
| 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 |
| 鱼鳔焖龙趸煲 claypot deep-sea garoupa with fish maw | 198 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 |
| 龙船猪婆参 🍄 braised whole stuffed sea cucumber | 788 每条/each |



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 🍷 / 明炉烧三菇
steamed with fresh beancurd skin & black fungus
pomelo sauce in whole orange 🍷
mushrooms on stone pit

38
每位/per 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 🍷 /
普宁豆酱啫啫 / 蒜茸牛油焗 / 金稻蒸 / 锅烧煲
pan-fried with superior soy sauce
indonesian style served with fried buns 🍷🍴
steamed with egg white & 'shao hsing' wine 🍷
aberdeen sizzling with soy bean
baked with butter & garlic
steamed with glutinous rice
claypot stir-fried with chef's special sauce

38
半只/half
两位起/min 2 pax

锅烧九节虾煲

claypot large prawn with chef's special sauce

48
每只/each
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 medallions

78
每份/per portion

绿乳汁脆虾球

wasabi cream prawn medallions

78
每份/per portion

火焰菠萝海鲜球

flaming pineapple in seafood medalion

78
每份/per portion

波士顿龙虾

boston lobster

可任选以下煮法 / methods of preparation:

甘榜酱焗 🍷🍴 / 虾籽三菇焗
baked, kampung style 🍷🍴
baked with mushroom & shrimp roe

时价
/seasonal price

杨枝白吞拿鱼

crispy white tuna with pomelo sauce

22
每位/per pax

姜粒米酒蒸蟹钳

steamed crab claw on egg white with chinese wine

42
每位/per 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.



海鲜

SEAFOOD

深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

古法焖头腩煲 🍷 / 头菜蒸 / 鲜竹云耳蒸 🍷 /

台山蒸 / 广州啫啫 🍷 / 干爆煲

claypot head & belly traditional style 🍷

steamed with preserved vegetable

steamed with fresh beancurd skin & black fungus 🍷

steamed with dried shrimps & salted fish in superior soy sauce

sizzling guangzhou style 🍷

claypot fried with shimeji mushroom

168

每份/per portion

深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

鱼汤过桥 🍷 / 海浪泡

blanched in fish soup 🍷

steamed with vegetable in superior soy sauce

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

鲜鲍鱼蒸 🍷

steamed with fresh abalone, 'seng kwa' & squid ball

468

每份8位用/per portion for 8 pax

笋壳鱼

'soon hock'

可任选以下煮法 / methods of preparation:

客家蒸 / 大安虾蒸

steamed hakka style

steamed with dried shrimp

时价

/seasonal price

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

上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each

骨香演鲳鱼球

ying yang pomfret

218

每条/each

陈皮姜丝蒸多宝鱼

steamed turbot with orange peel & ginger

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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肉类

MEAT

| | | |
|---|--|----------------------------------|
| 麻辣吊烧鸡  | 60 半只/ half | 118 每只/each |
| 黄金甲伴吊烧鸡 | 60 半只/ half | 118 每只/each |
| 怀旧咸香鸡  | 68 半只/ half | 128 每只/each |
| 顺德水晶走地鸡皇  | 98 半只/ half | 188 每只/each |
| 顺德芝麻片皮烧鸡 (两食)  | 118 | 每只/each |
| 风味猪肚捞鸡 | 68 每份/per portion | |
| 炭烧西班牙排骨之冻柠汁  | 18 每100克/per 100gm | |
| 椒盐手扒手 | 22 每位/per pax 两位起/min 2 pax | |
| 顺德榄角香肉排 | 28 每位/per pax | |
| 蜜汁叉烧 | 35 每份/per portion | |
| 脆皮烧腩肉  | 35 每份/per portion | |
| 马安煎西班牙猪扒  | 28 每位/per pax | |
| 烧味拼盘 | (双拼) (2 Combinations) 60 (三拼) (3 Combinations) 80 | 每份/per portion 每份/per portion |



肉类

MEAT

苹果京烤骨

imperial ribs with apple

78

每份/per portion

乳猪

suckling pig

468

每只/each

锦绣红袍 (两食) 🍷 / 鸿运葡式伴冻柠汁 🍷 / 炭烧糯米

bbq with buns (two courses) 🍷

roast-finest macau style served with chilled citrus juice 🍷

bbq with glutinous rice

明炉吊烧鸭

roast duck

70

半只/ half

138

每只/each

奇脆香茅烧鸭

roast duck with lemongrass sauce

70

半只/ half

138

每只/each

炭烧皇子鸭

bbq baby duck

98

每只/each

盐烧皇子鸭 🍷

fiery baby duck

98

每只/each

北京片皮鸭 (两食)

peking duck (two courses)

158

每只/each

锅仔煎牛柳 🐮

pan-fried beef fillet

88

每份/per portion

火龙果伴烧汁肥牛 🐮

stir-fried beef with bbq sauce in dragon fruit boat

88

每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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豆腐

BEANCURD

| | |
|--|----------------------|
| 至尊鸳鸯豆腐  | 32 每份/per portion |
| imperial beancurd with spinach | |
| 珊瑚秘制豆腐  | 32 每份/per portion |
| beancurd with crab roe sauce | |
| 咸鱼鸡粒豆腐煲 | 32 每份/per portion |
| claypot beancurd with chicken cubes & salted fish | |
| 梅菜惠式蒸豆腐  | 33 每份/per portion |
| steamed stuffed beancurd with preserved vegetable | |
| 千叶豆腐  | 38 每份/per portion |
| thousand layered beancurd | |
| 宋嫂玉子豆腐煲 | 38 每份/per portion |
| claypot beancurd with pork belly | |
| 柱侯冬瓜火腩豆腐煲 | 38 每份/per portion |
| claypot beancurd with roast pork, dried scallop & winter melon | |
| 烧腩豆根杂菌煲 | 38 每份/per portion |
| claypot gluten with roast pork & mushroom | |
| 鱼皮饺豆腐生菜皇  | 38 每份/per portion |
| claypot beancurd with fish dumpling & chinese lettuce | |
| 锅仔星光玉子豆腐 | 45 每份/per portion |
| braised 'sing kong' beancurd | |



蔬菜

VEGETABLES

- | | |
|---|----------------------|
| 白灼中国生菜 poached chinese lettuce | 28 每份/per portion |
| 石锅蕃茄烩蛋  stir-fried tomato & egg in hot stone casserole | 33 每份/per portion |
| 上汤苋菜 spinach in superior soup | 33 每份/per portion |
| 榄角豆豉炒芦笋豆  stir-fried asparagus beans with olive & preserved black bean | 33 每份/per portion |
| 啫啫虾酱中国生菜 aberdeen sizzling chinese lettuce with shrimp paste | 33 每份/per portion |
| 茄汤鲜竹浸枸杞   wolfberry shoots & fresh beancurd skin in tomato soup | 33 每份/per portion |
| 田翠八景  stir-fried mixed vegetables with macadamia nuts | 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 |
| 胡椒猪肚咸菜苦瓜  stir-fried bitter gourd & salted vegetable with peppered pork stomach | 38 每份/per portion |
| 月光菠菜  braised spinach with crab meat & egg | 38 每份/per portion |



蔬菜

VEGETABLES

| | |
|--|----------------------|
| 鱼香茄子煲 claypot brinjal with minced meat | 33 每份/per portion |
| 锅蛋鲜蟹肉茄子 braised brinjal with fresh crab meat & raw egg | 38 每份/per portion |
| 二崧炒港芥兰 🍴 hong kong 'kai lan' prepared in two ways | 38 每份/per portion |
| 千叶枸杞烩白玉 braised wolfberry shoot with winter melon & wolfberry | 38 每份/per portion |
| 豆豉鱼炒苦瓜金瓜 stir-fried bitter gourd & pumpkin with fried dace | 38 每份/per portion |
| 锅蛋肉碎菠菜煲 🍴 claypot spinach with minced 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 |
| 玻璃虾云耳炒鲜淮山 stir-fried fresh 'huai shan' with dried shrimps & black fungus | 38 每份/per portion |
| 锅塔鲜冬菇炒翡翠 stir-fried mixed vegetables with fresh lily bulb, mushroom & xo sauce | 48 每份/per portion |
| 鸳鸯意大利黄瓜炒猪中肉 🍴 stir-fried ying yang zucchini with pork neck | 48 每份/per portion |
| 双虾猫耳菌澳洲芦笋 stir-fried australian asparagus & black fungus with sakura shrimp | 55 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 |
| 银鱼宋嫂砵仔饭 🍴 steamed rice with braised pork belly & anchovies | 17 每位/per pax |
| 阳光蛋叉烧砵仔饭 🍴 steamed rice with 'char siew' & sunny-side up egg | 17 每位/per pax |
| 榄角豆豉排骨砵仔饭 🍴 steamed rice with pork ribs, olive & preserved black bean | 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 |
| 咸虾酱花腩砵仔饭 🍴 steamed rice with pork belly & shrimp paste | 17 每位/per pax |
| 梅菜猪油渣砵仔饭 steamed rice with preserved vegetables | 17 每位/per pax |
| 客家腊味砵仔饭 🍴 steamed rice with waxed meat hakka style | 17 每位/per pax |



饭

RICE

- 鹅肝蒜香炒饭 
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
- 豉油皇生虾煲饭
charcoal flamed claypot rice
with fresh water prawn & superior soy sauce 38
半只/half
两位起/min 2 pax
- 鲍鱼炆饭
braised rice with abalone 38
每位/per pax
- 港城鲍汁黑炒饭
the oriental's abalone sauce fried rice 38
每份/per portion
- 榄菜肉碎苦瓜焖饭
braised rice with minced meat, bitter gourd
& pickled olive 38
每份/per portion
- 鱼米之乡大锅饭
shunde fried rice 48
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
- 生炒糯米饭伴炭烧皇子鸭 
fried glutinous rice
with bbq baby duck & assorted waxed meat 128
每份/per portion
- 金稻蒸肉蟹 
steamed glutinous rice with meat crab 时价
/seasonal price



粉面

NOODLES

- 姜茸银鳕鱼过桥米粉 🍴
rice noodles with cod fish
& minced ginger in superior soup 38
每份/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
- 乡下佬面卜
egg noodles village style 38
每份/per portion
- 日式茄子水晶面 🍴
crystal noodles with eggplant japanese style 38
每份/per portion
- 生虾滑蛋河粉
fresh water prawn 'hor fun' cantonese style 38
每位/per pax
两位起 min 2 pax
- 生虾汤河粉 🍴
'hor fun' with fresh water prawn
in superior prawn soup 38
每份/per pax
- 虾酱肉片干炒河粉
fried 'hor fun' with pork belly & 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
- 杂菜潮酱炒上海粉皮 🌶️
stir-fried shanghai rice noodles
with vegetables in teochew spicy sauce 38
每份/per portion
- 姜葱滑蛋牛肉河粉 🍴
beef 'hor fun' cantonese style 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
- 姜葱波士顿龙虾捞伊面
braised ee-fu noodles with boston lobster 时价
/seasonal price



甜品

DESSERT

| | |
|--|--------------------|
| 香滑豆腐花 'tau foo fah' | 9 每位/per pax |
| 秘制龟苓膏 chinese herbal jelly 'kwai lin ko' | 11 每位/per pax |
| 万星甫冻 lemongrass jelly | 11 每位/per pax |
| 山洛芦荟冻 chilled aloe-vera & dried longan | 11 每位/per pax |
| 杨枝甘露 chilled mango with sago cream | 13 每位/per pax |
| 雪梨雪耳炖桃胶 double-boiled peach resin with snow pear & snow fungus | 15 每位/per pax |
| 冰镇茶皇蜜梨桃胶 chilled peach resin in snow pear | 16 每位/per pax |
| 红枣炖天山雪莲 double-boiled snow jelly with red dates | 16 每位/per pax |
| 冰镇人参雪花燕 snow swallow with ginseng | 23 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 |
| 莲蓉窝饼 chinese pancake with lotus paste | 16 每件/per piece |
| 擂沙汤丸 glutinous rice dumpling with sesame seed | 16 4粒/4 pieces |
| 芝麻南瓜饼 pumpkin pancake with red bean paste | 20 每件/per piece |

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