



ORIENTAL  
GROUP

大港城酒家  
ORIENTAL PAVILION



# 特式小食

## APPETIZER

烟熏斋鹅卷 	22 每份/per portion
金沙松菇  	22 每份/per portion
糖酒云耳	22 每份/per portion
蚝油炒三菇	22 每份/per portion
肉崧脆茄子	22 每份/per portion
酸姜江苏炸皮蛋 	22 每份/per portion
中式百合珍鲍贝	28 每份/per portion
椒盐白饭鱼	33 每份/per portion
泰式鲜鱿饼 	33 每份/per portion
黄金脆鱼皮 	33 每份/per portion
脆皮烧腩肉 	35 每份/per portion
蜜汁叉烧 	35 每份/per portion
银桥蒜香花腩肉 	48 每份/per portion
炭烧西班牙猪中肉风味蔬	55 每份/per portion





# 头盘精选

## HORS-D'OEUVRE

葡国沙律带子 	16 每位/per pax
baked scallop with salad	
么么袋软壳蟹	16 每位/per pax
soft shell crab in money bag	
杨枝白吞拿鱼	22 每位/per pax
crispy white tuna with pomelo sauce	
绿乳汁脆虾球伴汉和脆白玉	22 每位/per pax
wasabi cream prawn & winter melon	
宝盏龙趸球	26 每位/per pax
salted egg yolk deep-sea garoupa	
上珍焗酿蟹盖	28 每位/per pax
baked seafood in crabshell with cheese	
肉崧脆鲈鱼卷	28 每位/per pax
crispy cod fish roll with chicken floss	
麻酱鲍鱼美国冻茄	38 每位/per pax
abalone with sesame sauce in whole tomato	
三喜对艳带子饼	48 每位/per pax
three scallop treasures	
蒜香玉蚕带子	
scallop in garlic sauce 	
黑松露带子盖	
baked scallop with black truffle in filo pastry	
油盐水浸脆带子	
scallop in superior stock	





## 头盘精选

### HORS-D'OEUVRE

柠香脆生蚝 crispy oyster with lemon	28 每位/per pax
芥辣麻酱豆酥脆生蚝 deep-fried oyster wasabi sesame sauce topped with fried minced soy bean	28 每位/per pax
汉和煎酿帆立贝伴乳汁香芒虾 teriyaki sauce seafood cake & chilled prawn in mango sauce	26 每位/per pax
汉和煎酿帆立贝伴绿乳汁脆虾球 teriyaki sauce seafood cake & wasabi cream prawn	26 每位/per pax
大港城三宝拼 🍷 oriental pavilion's three treasures	28 每位/per pax
鹅肝雪白玉 foie gras with winter melon	38 每位/per pax
鹅肝脆扇贝 teriyaki sauce foie gras & stuffed scallop	55 每位/per pax
一见钟情沙律软壳蟹 soft shell crab with chef's special cocktail sauce	48 每份/per portion
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 每位/per pax
八宝金盅	38 每位/per pax
花胶酸辣羹 	33 每位/per pax
凉瓜海皇一品羹	38 每位/per pax
鲨鱼骨鲜花胶炖汤 	38 每位/per pax
纸窝肥牛金针菇汤 	38 每位/per pax
鲍鱼滋补炖汤 	38 每位/per pax
时日老火例汤	78 每份/per portion
鱼鳔墨鱼丸粉丝菜汤	58 每份/per portion
潮洲一品杂烩汤 	188 每份/per portion



# 山珍海味

## ABALONE & DRIED SEAFOOD

虾籽猪婆参伴花菇 braised sea cucumber with mushroom & shrimp roe	43 每位/per pax
玉蚕鲍鱼卷 braised abalone roll with prawn paste & asparagus	40 每位/per pax
锡烧鲍鱼片鹅掌 🍷 braised sliced abalone with goose web in foil	40 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
鲍汁扣白灵菇天白菇 braised lingzhi mushroom with abalone sauce	58 每份/per portion
凉瓜扣鹅掌煲 claypot goose web with bitter gourd	68 每份/per portion
黄焖花胶皇伴时蔬 braised superior fish maw with vegetables & imperial sauce	时价 /seasonal price
干爆蹄根海参煲 🍷 claypot shank's tendon & sea cucumber	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
浓汁澳洲青边大鲜鲍鱼伴西兰花 🍷 braised whole fresh australian green lip abalone with broccoli	298 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:

橙盅焗 🍷 / 鸳鸯萝卜焗 / 橙花焗 🍷 / 鲜竹云耳蒸 🍷

pomelo sauce in whole orange 🍷

braised with carrots

baked with orange cubes 🍷

steamed with fresh beancurd skin & black fungus 🍷

38

每位/per pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

萝卜糕蒸 / 绍酒蛋白蒸 / 豉油皇干煎 /

印尼咖喱伴花卷 🍷🌶️

steamed with radish cake

steamed with egg white & 'shao hsing' wine

pan-fried with superior soy sauce

indonesian style served with fried buns 🍷🌶️

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

### 蒜茸粉丝蒸大扇贝 🍷

steamed large scallop with glass noodles & garlic

48

每位/per pax

### 大良炒龙虾崙

lobster meat with scrambled egg in lettuce wrap

68

每份/per portion

### 龙胎煎酿九节虾

stuffed large prawn with superior soy sauce

38

每位/per pax  
两位起/min 2 pax

### 鲜茄肉碎煮中虾

prawns with tomato & minced meat

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







# 海鲜

## SEAFOOD

### 深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

头菜蒸 / 鲜竹云耳蒸 / 客家蒸 / 古法焖头腩煲 🍷

steamed with preserved vegetable

steamed with fresh beancurd skin & black fungus

steamed hakka style

claypot head & belly traditional style 🍷

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

乾隆花甲蒸 🍷 / 鲜花胶蒸

steamed with clams & black beans 🍷

steamed with fresh fish maw

368

每份8位用/per portion for 8 pax

台山蒜茸鲜虾蒸

steamed with prawns & garlic taishan style

388

每份8位用/per portion for 8 pax

### 香芋竹枝笋壳煲

claypot 'soon hock' with beancurd skin & yam

168

每份/per portion

### 生焗游水鲈鱼

braised live australian perch

with bean sauce & garlic

168

每条/each

### 上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

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.  
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# 肉类

## MEAT

- 手扒鸡伴杨枝配  
crispy shatin chicken with mango & pomelo 18  
每位/per pax
- 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
- 炭烧排骨 🍷  
charcoal grilled spare rib 28  
每位/per pax
- 红酒香骨枝  
deep-fried spare rib with red wine sauce 28  
每位/per pax
- 马安煎西班牙猪扒 🍷  
pan-fried iberico pork chop 28  
每位/per pax
- 烧味拼盘 🍷  
bbq platter  
(双拼) 60  
(2 combinations) 每份/per portion  
(三拼) 80  
(3 combinations) 每份/per portion
- 砵仔香肉  
braised pork village style 78  
每份/per portion
- 椒干猪手煲 🌶️  
claypot pork trotter with dried chilli 88  
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
- 炭烧皇子鸭  
bbq baby duck 98  
每只/each
- 盐蒸糟鸡 🍷  
steamed chicken with salt 168 | 288  
半只/ half 每只/each
- 玉圃羊仔扒伴罗马生菜 🍷  
grilled lamb cutlet with garden greens 48  
每位/per pax





# 肉类

## MEAT

### 乳猪

suckling pig

沙皮 / 锦绣红袍 (两食) 🍷 / 鸿运葡式伴冻柠汁 /

炭烧糯米

bbq traditional style

bbq with butterfly buns (two courses) 🍷

roast-finest macau style served with chilled citrus juice

bbq with glutinous rice

468

每只/each

炭烧蒜香伴冻柠汁

bbq with garlic served with chilled citrus juice

468

每只/each

\*需提前预订/advanced order is required

### 柱侯麻根煲

claypot shank's tendon with 'chu hou' sauce

88

每份/per portion

### 脆皮烧鸡

roast chicken

55

半只/ half

108

每只/each

### 烟口水鸡 🍷

smoked farm chicken

78

半只/ half

148

每只/each

### 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

### 萝卜牛腩煲 🐮

claypot beef brisket with carrot

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

### 北京片皮鸭 (两食) 🍷

peking duck (two courses)

158

每只/each



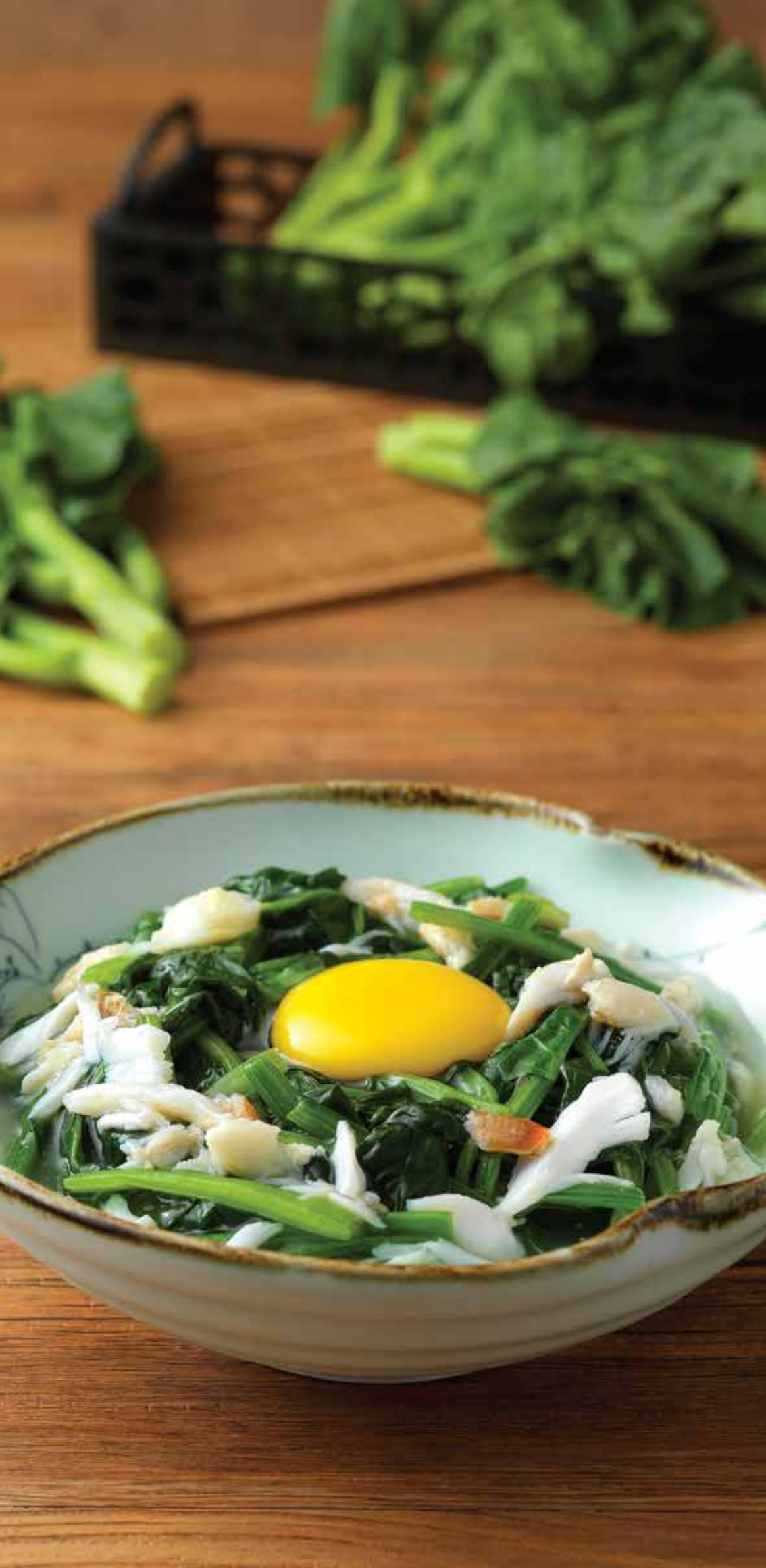




## 豆腐 / 蔬菜

### BEANCURD / VEGETABLES

至尊鸳鸯豆腐 	32
imperial beancurd with spinach	每份/per portion
珊瑚秘制豆腐	32
beancurd in crab roe sauce	每份/per portion
过桥雪珍脆白玉	32
crispy beancurd topped with minced meat sauce	每份/per portion
黄金宝盒 	36
braised treasure chest beancurd	每份/per portion
麻婆真假豆腐 	38
beancurd 'ma po' style with steamed egg	每份/per portion
锅仔星光玉子豆腐	45
braised 'sing kong' beancurd	每份/per portion
豉汁带子蒸豆腐	48
steamed beancurd with scallop & black bean sauce	每份/per portion
家乡鱼鳔豆腐煲 	58
claypot beancurd with fish maw & roast pork traditional style	每份/per portion
生焖金芋煲	33
claypot yam & pumpkin	每份/per portion
苦尽甘来 	33
stir-fried pumpkin & bitter gourd	每份/per portion
鱼香茄子煲	33
claypot brinjal with minced meat	每份/per portion
石锅蕃茄蛋 	33
stir-fried tomato & egg in hot stone casserole	每份/per portion
金银蛋菜苗	38
seasonal vegetable with three varieties eggs	每份/per portion
二崧炒港芥兰	38
hong kong 'kai lan' prepared in two ways	每份/per portion



# 蔬菜

## VEGETABLES

- 蒜茸粉丝蒸南瓜片  33  
steamed pumpkin with glass noodles & garlic  
每份/per portion
- 锅蛋扒菜苗 38  
braised seasonal vegetable  
with minced meat & egg  
每份/per portion
- 啫啫虾酱中国生菜  33  
aberdeen sizzling chinese lettuce  
with shrimp paste  
每份/per portion
- 田翠八景 38  
stir-fried mixed vegetables  
with macadamia nuts  
每份/per portion
- 潮洲鱼丸苋菜煲 38  
poached spinach with teochew fish ball  
in superior stock  
每份/per portion
- 松菇竹笙扒菜苗  38  
braised seasonal vegetable  
with shimeji mushroom & bamboo pith  
每份/per portion
- 锅蛋鲜蟹肉茄子 38  
braised brinjal with fresh crab meat & raw egg  
每份/per portion
- 锅塔煎酿茄子 38  
stuffed brinjal topped with xo sauce  
每份/per portion
- 月光菠菜  38  
braised spinach with crab meat & egg  
每份/per portion
- 生煎莲藕饼伴南瓜片  38  
crispy lotus root stuffed with meat  
& pumpkin fries  
每份/per portion
- 锅仔干贝鱼鳔胜瓜 68  
braised 'seng kwa' with fish maw  
& dried scallop in wok  
每份/per portion
- 石锅茄舟过桥肥牛   88  
sze chuan style tomato & sliced beef  
in hot stone casserole  
每份/per portion





# 健康素食

## VEGETARIAN

斋八宝金盅 double-boiled vegetarian soup in old cucumber	33 每份/per pax
芝麻西施茄 steamed brinjal with soy sauce & sesame seed	28 每份/per portion
金粟杂菌炒饭 🍄 fried rice with mushrooms & sweet corn	28 每份/per portion
罗汉布袋素 🍄 stuffed beancurd puff with diced vegetables & mushroom	32 每份/per portion
八仙罗汉素 braised assorted vegetables	33 每份/per portion
天白菇扒菜苗 braised seasonal vegetable with japanese mushroom	33 每份/per portion
杨枝凤尾虾 phoenix prawn with pomelo sauce	38 每份/per portion
佛影南山素 🍄 sautéed vegetables served in pumpkin	48 每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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# 饭

## RICE

上珍蟹盖焗饭 baked seafood rice in crab shell	18 每位/per pax
鹅肝蒜香炒饭  garlic fried rice topped with foie gras	38 每位/per pax
鲍鱼炆饭  braised rice with abalone	38 每位/per pax
鲍汁一品炒饭 abalone sauce fried rice	38 每份/per portion
巧手生炒糯米饭 fried glutinous rice with waxed meat	38 每份/per portion
咸蛋肉饼蒸饭 steamed rice with salted egg & meat cake	38 每份/per portion
啫啫虾酱鹿崧炒饭 aberdeen sizzling fried rice with venison & shrimp paste	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
石锅烧鲈鱼饭 baked rice with cod fish in hot stone casserole	58 每份/per portion
芝士海鲜焗饭 baked rice with seafood & cheese	48 每份/per portion
鱼米之乡大锅饭 shunde fried rice	48 每份/per portion
潮式蟹肉带子炒饭 fried rice with crab meat & scallop teochew style	48 每份/per portion
石锅肥牛番茄炒饭  fried rice with beef & tomato in hot stone casserole	68 每份/per portion
蟹肉带子过桥泡饭  boiled rice with crab meat & scallop in superior crab soup	98 每份/per portion

 Chef Specialty  Vegetarian  Beef  Spicy

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# 粉面

## NOODLES

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

汤河粉 

'hor fun' in superior prawn soup

38

每位/per pax

姜葱捞生面

braised with egg noodles

38


半只/half  
两位起/min 2 pax

牛腩汤生面 

egg noodles in beef tenderloin soup

25

每位/per pax

金牌福建面 

fried noodles hokkien style

38

每份/per portion

虾籽干烧伊面

ee-fu noodles with shrimp roe

38

每份/per portion

乡下佬面卜

egg noodles village style

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

海鲜芹香干炒米线 

fried vermicelli with seafood & celery

40


每份/per portion





# 粉面

## NOODLES

叉烧捞生面 braised egg noodles with 'char siew'	38 每份/per portion
鲍汁过桥米粉 rice noodles with abalone sauce	48 每份/per portion
豉汁炒牛河  fried 'hor fun' with beef & black bean sauce	48 每份/per portion
姜葱草虾伊面底  ee-fu noodles with tiger prawns	58 每份/per portion
干爆牛腩面  fried noodles with beef tenderloin	68 每份/per portion
干爆蹄根面卜 braised egg noodles with shank's tendon	88 每份/per portion
姜葱笋壳捞生面 braised egg noodles with 'soon hock'	168 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





# 甜品

## DESSERT

万星甫冻 lemongrass jelly	11 每位/per pax
夏日风情 summer breeze coconut jelly	16 每位/per pax
杨枝甘露 chilled mango with sago cream	13 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
野山雪梨炖白玉丹 double-boiled sea coconut with snow pear	11 每位/per pax
姜茶汤丸 glutinous rice dumpling in ginger tea	11 每位/per pax
红枣炖雪蛤 double-boiled hasma with red dates	16 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
冰花炖官燕 double-boiled bird's nest soup	158 每位/per pax
千层马来糕 thousand layered cake	12 3件/3 pieces
白莲蓉窝饼 white lotus paste with chinese pancake	16 每件/per piece
擂沙汤丸 glutinous rice dumpling with sesame seed	16 4粒/4 pieces
烧焗酥皮榴莲 crispy durian puff	16 每件/per piece
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



more info