



ORIENTAL  
GROUP

唐城酒家  
TANG ROOM



# 特式小食

## APPETIZER

蚝油炒三菇 stir-fried mushrooms with oyster sauce	22 每份/per portion
金沙松菇  golden shimeji mushroom	22 每份/per portion
百味脆豆腐  golden sand beancurd	22 每份/per portion
白松露脆紫薯   okinawan sweet potatoes with white truffle	22 每份/per portion
凉拌皮蛋秋葵  century egg with okra in chef's special sauce	22 每份/per portion
泰式鲜鱿饼 thai style cuttlefish	33 每份/per portion
豆蔻沙律酥虾  prawn salad with nutmeg	33 每份/per portion
鹅肝虾多士  prawn & foie gras toast	33 每份/per portion
风味日本冰菜 japanese icy vegetable	28 每份/per portion
椒盐白饭鱼 salt & pepper white bait fish	33 每份/per portion
黄金脆鱼皮 salted egg yolk fish skin	33 每份/per portion
松子海鲜金杯盏 seafood with pine nuts in filo pastry	33 每份6件/per portion of 6 pieces
盐烧啦啦 salt grilled clams	38 每份/per portion
银桥蒜香炸花腩  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

 Chef Specialty  Vegetarian  Beef  Spicy

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



## 头盘精选

### HORS-D'OEUVRE

- |   |                      |
|---|----------------------|
| 么么袋软壳蟹<br>soft shell crab in money bag  | 16<br>每位/per pax     |
| 金荀汁煎酿带子<br>stuffed australian scallop in carrot sauce   | 20<br>每位/per pax     |
| 芥辣麻酱豆酥白吞拿鱼<br>crispy white tuna with wasabi sesame sauce  | 22<br>每位/per pax     |
| 绿乳汁脆虾球伴潮式炸蟹枣   | 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     |
| 醋汁百花炸蟹钳伴话梅番茄   | 38<br>每位/per pax     |
| 炭烧西班牙猪中肉风味蔬 <br>charcoal grilled iberico pork neck<br>garden green salad | 55<br>每份/per portion |
| 法式煎鹅肝    | 58<br>每位/per pax     |
| 鹅肝煎鹅肝<br>pan-fried foie gras with portobello mushroom   | 68<br>每位/per pax     |
| 黑松露北海道带子皇    | 58<br>每位/per pax     |



汤

SOUP

锦绣茶壶汤

double-boiled imperial teapot soup

25

每位/per pax

四川海鲜酸辣羹 

sze chuan hot & sour seafood bisque

33


每位/per pax

八宝金盅

double-boiled eight treasures soup  
in old cucumber

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

纸窝肥牛金针菇汤 

beef & enoki mushroom  
with double-boiled superior soup  
in japanese paper wok

38

每位/per pax

浮华玉蚕带子羹

scallop & crab meat bisque

38

每位/per pax

肘子鸡汤过桥鲜花胶 

double-boiled fresh fish maw soup  
with chicken & yunnan ham

188

每份4位用/per portion for 4 pax



Chef Specialty



Vegetarian



Beef



Spicy

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# 山珍海味

## ABALONE & DRIED SEAFOOD

锡烧鲍鱼片鹅掌 🍴 braised sliced abalone with goose web in foil	40 每位/per pax
黄焖海参伴罗汉布袋西兰花 braised sea cucumber with stuffed beancurd puff & broccoli	68 每份/per pax
凉瓜扣鹅掌煲 claypot goose web with bitter gourd	68 每份/per portion
干贝鱼鳔胜瓜煲 🍴 claypot fish maw with 'seng kwa' & dried scallop	68 每份/per portion
咸鱼鲍鱼鸡粒豆腐煲 claypot abalone with beancurd, chicken cubes & salted fish	88 每份/per portion
干爆蹄根鲜花胶煲 claypot shank's tendon & fresh fish maw	118 每份/per portion
味浓海参猪蹄宝 claypot treasures of pork trotter & 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
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 / 锡烧 / 鲜竹云耳蒸 / 和国煎封 🍷

pomelo sauce in whole orange

baked in foil

steamed with fresh beancurd skin & black fungus

crispy, topped with bonito flakes & shredded cabbage 🍷

38

每位/per pax

### 生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

金稻蒸 / 绍酒蛋白蒸 / 豉油皇干煎 /

印尼咖哩伴花卷 🍷🌶️

steamed with glutinous rice

steamed with egg white & 'shao hsing' wine

pan-fried with superior soy sauce

indonesian style served with fried buns 🍷🌶️

38

半只/half

两份起/min 2 pax

### 姜葱米酒明虾煲

claypot king prawn with chinese wine

78

每份4只/per portion of 4 pieces

### 越式明虾

vietnamese style king prawn

78

每份4只/per portion of 4 pieces

### 黄金葱爆虾球

salted egg yolk prawn medallion

78

每份6只/per portion of 6 pieces

### 绿乳汁脆虾球

wasabi cream prawn medallion

78

每份6只/per portion of 6 pieces

### 黄椒酱酸柑蒸三鲜

steamed prawn medallion, clams & japanese squid  
with lime yellow bell pepper sauce

138

每份/per portion

### 虎皮黄金酱虾球

crystal prawn with gold caviar sauce

168

每份/per portion

### 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



# 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 / 台山蒸

claypot head & belly traditional style

steamed with dried shrimps & salted fish in superior soy sauce

168

每份/per portion

干爆蹄根煲 / 浓焖鱼鳔煲

claypot with shank's tendon

claypot with fish maw

198

每份/per portion

龙趸汇

steamed with stuffed clam, fish maw, 'seng kwa'

& glass noodles in casserole

228

每份/per portion

### 深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

海浪泡

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

### 上海泡椒蒸游水鲈鱼

steamed live australian perch

with shanghai style chili sauce

168

每条/each

### 酸姜普宁豆酱蒸游水鲈鱼

steamed live australian perch

with soy bean & pickled ginger

168

每条/each

### 大蒜火腩笋壳煲

claypot 'soon hock' with roast pork & garlic

168

每份/per portion

### 客家蒸笋壳

steamed 'soon hock' hakka style

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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# 肉类

## MEAT

炭烧西班牙排骨之冻柠汁 	18 每100克/per 100gm
charcoal grilled iberico pork ribs served with chilled citrus juice	
椒盐手扒手	22 每位/per pax 两位起/min 2 pax
salt & pepper pork trotter	
咸虾酱肉仔排 	28 每位/per pax
pork chop with shrimp paste	
红酒香肉枝	28 每位/per pax
deep-fried spare rib with red wine sauce	
马安西班牙猪扒 	28 每位/per pax
pan-fried iberico pork chop	
京烤骨伴银丝卷 	78 每份/per portion
imperial ribs served with fried buns	
怪味西班牙花肉秋葵	58 每份/per portion
poached iberico pork belly with okra in chef's special sauce	
咸鱼肉饼蒸鳕鱼 	88 每份/per portion
steamed salted fish meat cake with cod fish	
花胶软骨煲	118 每份/per portion
claypot spare ribs with fish maw	





# 肉类

## MEAT

- 少爷花鸡  
roast spring chicken  
marinated with special soy sauce  
20  
每只/each
- 杏鲍菇罗定鸡煲  
claypot chicken with mushroom & black bean  
48  
每份/per portion
- 佛碎宫保鸡丁   
stir-fried chicken with spicy sauce in yam basket  
68  
每份/per portion
- 麻辣吊烧鸡   
roast chicken with spicy minced garlic  
60 半只/ half | 118 每只/each
- 野菌黑松露吊烧鸡  
roast chicken  
with stir-fried wild mushroom & black truffle  
60 半只/ half | 118 每只/each
- 顺德水晶走地鸡皇   
steamed crystal chicken shunde style  
98 半只/ half | 188 每只/each
- 家乡狗仔鸭伴鲜花胶   
braised duck with chestnut & red date  
served with fresh fish maw  
in hot stone casserole  
88  
每份/per portion
- 秘制牛仔扒   
pan-fried beef fillet  
38  
每位/per pax
- 麻辣牛根腩煲    
claypot beef tendon & brisket with mala sauce  
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 每份/per portion
imperial beancurd with spinach	
胜瓜秘制豆腐	32 每份/per portion
beancurd with 'seng kwa'	
珊瑚秘制豆腐 	32 每份/per portion
beancurd in crab roe sauce	
福建烩豆腐	32 每份/per portion
beancurd with seafood on lotus leaf	
锅仔星光玉子豆腐	45 每份/per portion
braised 'sing kong' beancurd	
窝仔蟹肉麻婆豆腐 	48 每份/per portion
braised beancurd with crab meat 'ma po' style	
罗定豆腐啦啦煲	58 每份/per portion
braised beancurd with clams & black bean	
家乡鱼鳔烧肉豆腐煲	58 每份/per portion
claypot beancurd with fish maw & roast pork traditional style	
白灼中国生菜 	28 每份/per portion
poached chinese lettuce	
番茄炒蛋	33 每份/per portion
stir-fried egg with tomato	
上汤苋菜	33 每份/per portion
spinach in superior soup	
苦尽甘来 	33 每份/per portion
stir-fried pumpkin & bitter gourd	
鱼香茄子煲	33 每份/per portion
claypot brinjal with minced meat	
二崧炒港芥兰 	38 每份/per portion
hong kong 'kai lan' prepared in two ways	



# 蔬菜

## VEGETABLES

- 榄角豆豉炒芦笋豆    
stir-fried asparagus beans with olive  
& preserved black bean 33  
每份/per portion
- 金银蛋菜苗 38  
seasonal vegetable with three varieties eggs  
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
- 田翠八景    
stir-fried mixed vegetables with cashew nut 38  
每份/per portion
- 松菇鲜百合炒青龙菜 38  
stir-fried organic dragon vegetable  
with fresh lily bulb & shimeji mushroom  
每份/per portion
- 锅蛋鲜蟹肉茄子煲 38  
claypot brinjal & fresh crab meat with raw egg  
每份/per portion
- 月光菠菜   
braised spinach with crab meat & egg 38  
每份/per portion
- 鲜淮山炒腊肉饼   
stir-fried celery & baby black fungus  
with waxed meat cake & fresh 'huai shan' 45  
每份/per portion
- 脆藕彩果玉如意 45  
stir-fried vegetables with cuttlefish  
& golden lotus root  
每份/per portion
- 照烧鸡胗菇伴港芥兰 45  
stir-fried 'kai lan' with apricot mushroom  
每份/per portion
- 啫啫虾酱花枝中国生菜 48  
aberdeen sizzling chinese lettuce  
with cuttlefish & shrimp paste  
每份/per portion
- 锅塔鲜冬菇炒翡翠   
stir-fried stuffed fresh mushroom  
& asparagus beans 48  
每份/per portion
- 双虾猫耳菌澳洲芦笋 55  
stir-fried australian asparagus  
& black fungus with sakura shrimp  
每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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# 饭

## RICE

猪油捞砵仔饭 claypot pork oil rice	7 每位/per pax
三菇松子砵仔饭 🍄 steamed rice with mushrooms & pine nut	17 每位/per pax
冬菜肉饼砵仔饭 🍄 steamed rice with meat cake & preserved vegetable	17 每位/per pax
顺德肉碎砵仔饭 🍄 steamed rice with minced meat shunde style	17 每位/per pax
客家腊味砵仔饭 🍄 steamed rice with waxed meat hakka style	17 每位/per pax
台湾卤肉砵仔饭 steamed rice with stewed pork	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
福建鲍鱼烩饭 braised rice with abalone hokkien style	58 每份/per portion

 Chef Specialty  Vegetarian  Beef  Spicy

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# 饭

## RICE

蒜香鹅肝炒饭 garlic fried rice topped with foie gras	38 每位/per pax
黑松露粟米炒五谷饭 fried multigrain rice with black truffle & sweet corn	38 每份/per portion
潮酱一品海鲜炒饭  fried rice with teochew spicy sauce	38 每份/per portion
鱼米之乡大锅饭 shunde fried rice	48 每份/per portion
南瓜龙虾崧炒饭 lobster & pumpkin 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
芝士海鲜焗饭 baked rice with seafood & cheese	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
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



# 粉面

## NOODLES

金牌福建面 fried noodles hokkien style	38 每份/per portion
肉碎茄子捞生面 🍄 braised egg noodles with minced meat & eggplant	33 每份/per portion
玉龙金银米 fried glass noodles & rice noodles with dried scallop & prawn	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 vegetable in teochew spicy sauce	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
鸡丝蟹肉捞生面 braised egg noodles with crab meat & shredded chicken	38 每份/per portion
海鲜滑蛋河粉 seafood 'hor fun' cantonese style	40 每份/per portion
海鲜芹香干炒面线 fried vermicelli with seafood & celery	40 每份/per portion



# 粉面

## NOODLES

银鳕鱼姜茸过桥米粉 rice noodles with cod fish & minced ginger	38 每位/per pax
妈妈家乡炒黄面 stir-fried noodles with tiger prawn traditional style	40 每份/per portion
龙虾崧焖伊面 braised ee-fu noodles with boston lobster	48 每份/per portion
姜葱草虾伊面底 ee-fu noodles with tiger prawns	58 每份/per portion
干爆蹄根面卜 braised egg noodles with shank's tendon	88 每份/per portion
豉汁炒美国肥牛河粉  fried 'hor fun' with US beef & black bean sauce	68 每份/per portion
姜葱龙趸鱼头过桥手工粗米 rice noodles with deep-sea garoupa head served in superior soup	168 每份4位用/per portion for 4 pax



# 甜品

## DESSERT

万星甫冻 lemongrass jelly	11 每位/per pax
榴莲布丁 durian pudding	18 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
姜茶汤丸 glutinous rice dumpling in ginger tea	11 每位/per pax
百合红枣茶 double-boiled sweetened soup with red dates & lily bulb	11 每位/per pax
润喉桃胶蜜炖海底椰 chilled peach resin with sea coconut	12 每位/per pax
新会陈皮红豆沙 red bean paste double-boiled with old guangzhou orange peel	12 每位/per pax
冰镇人参雪花燕 snow swallow with ginseng	23 每位/per pax
猪仔流沙包 piglet custard buns	12 2粒/2 pieces
千层马来糕 thousand layered cake	12 3件/3 pieces
蜂巢黑糖糕 gula melaka honeycomb cake	15 3件/3 pieces
擂沙汤丸 glutinous rice dumpling with sesame seed	16 4粒/4 pieces
日本麻池 japanese peanut mochi	16 4粒/4 pieces
芝麻南瓜饼 red bean paste with pumpkin pancake	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