



ORIENTAL
GROUP

陽城酒家
NOBLE HOUSE



特式小食

APPETIZER

| | |
|---|------------------------------------|
| 烟熏斋鹅卷   | 22 每份/per portion |
| 糖酒云耳 | 22 每份/per portion |
| 意式烟肉薯仔卷 | 22 每份/per portion |
| 白松露脆紫薯  | 22 每份/per portion |
| 陈醋拍黄瓜云耳 | 22 每份/per portion |
| 风味日本冰菜 | 28 每份/per portion |
| 蒜味珍鲍贝  | 28 每份/per portion |
| 泰式鲜鱿饼 | 33 每份/per portion |
| 黄金鲈鱼皮  | 33 每份/per portion |
| 椒盐白饭鱼  | 33 每份/per portion |
| 盐烧啦啦 | 38 每份/per portion |
| 银桥蒜香炸花腩  | 48 每份/per portion |
| 少爷吊筒  | 58 每份6只/per portion of 6 pieces |



头盘精选

HORS-D'OEUVRE

| | |
|---|------------------|
| 葡国沙律带子  | 18 每位/per pax |
| 么么袋软壳蟹  | 16 每位/per pax |
| 杨枝白吞拿鱼 | 22 每位/per pax |
| 柠香脆生蚝 | 28 每位/per pax |
| 肉崧脆鲈鱼卷 | 33 每位/per pax |
| 上珍焗酿蟹盖 | 33 每位/per pax |
| 陽城三宝拼  | 30 每位/per pax |
| 鹅肝脆扇贝 | 55 每位/per pax |



头盘精选

HORS-D'OEUVRE

| | |
|--|----------------------|
| 鹅肝雪白玉 foie gras with winter melon | 38 每位/per pax |
| 醋汁百花炸蟹钳拌话梅番茄 deep-fried crab claw with red vinegar & preserved tomato | 48 每位/per pax |
| 至尊鹅肝三宝拼 foie gras platter | 40 每位/per pax |
| 葡式芝士焗日本大扇贝 baked japanese large scallop with mushroom & cheese macau style | 48 每位/per pax |
| 沙当尼龙虾扒 lobster steak with mushroom & chardonnay cream sauce | 48 每位/per pax |
| 炭烧西班牙猪中肉风味蔬 🍷 charcoal grilled iberico pork neck garden green salad | 55 每份/per portion |
| 法式煎鹅肝 🍷 pan-fried foie gras | 68 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 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 |
| 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 |
| 凉瓜海皇一品羹 dried seafood with bitter gourd bisque | 38 每位/per pax |
| 浮华玉蚕带子羹 scallop & crab meat bisque | 38 每位/per pax |
| 白雪蟹肉烩官燕 braised bird's nest with crab meat | 128 每位/per pax |
| 原粒冬瓜炖海味汤  double-boiled dried seafood soup in whole winter melon | 298 每份6位用/per portion for 6 pax 480 每份10位用/per portion for 10 pax *需提前预订/advanced order is required |



山珍海味

ABALONE & DRIED SEAFOOD

| | |
|---|--|
| 虾籽猪婆参冬菇 braised sea cucumber with mushroom & shrimp roe | 43 每位/per pax |
| 玉蚕鲍鱼卷 braised abalone roll with prawn paste & asparagus | 43 每位/per pax |
| 锡烧鲍鱼片鹅掌 braised sliced abalone with goose web in foil | 43 每位/per pax |
| 黄焖鲍鱼酿蟹钳 stuffed crab claw with prawn paste & sliced abalone in imperial sauce | 68 每位/per pax |
| 黄焖花胶皇拌时蔬 🍄 braised superior fish maw with vegetables & imperial sauce | 158 每位/per pax |
| 干爆蹄根海参煲 🍄 claypot shank's tendon & sea cucumber | 118 每份/per portion |
| 广东盐焗鲜鲍鱼 salt baked fresh abalone | 152 每份4粒/per portion of 4 pieces |
| 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 |



山珍海味

ABALONE & DRIED SEAFOOD

玉环干贝脆皮海参

crispy sea cucumber with large dried scallop
in melon ring

78

每位/per pax

龙船猪婆参

braised whole stuffed sea cucumber

788

每条/each

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

玉环鲍鱼脯伴花胶皇

braised abalone with superior fish maw
in melon ring

188

每位/per pax

蚝皇原粒吉品澳洲鲍鱼 (12头)

braised whole large australian dried abalone
with oyster sauce (12 head)

738

每粒/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.





海鲜

SEAFOOD

鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

参芪焗  / 鸳鸯萝卜焗 / 橙盅焗  / 鲜竹云耳蒸

baked with herbs 

braised with carrots

pomelo sauce in whole orange 

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:

粤式鸳鸯 / 绍酒蛋白蒸 / 豉油皇干煎 /

印尼咖喱伴花卷  

prepared in two ways

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

啫啫怀旧九节虾

traditional aberdeen sizzling large prawn

48

每位/per pax

两位起/min 2 pax

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

姜粒蛋白米酒蒸蟹钳

steamed crab claw on egg white
with chinese wine

48

每位/per pax

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

108

每份/per portion

大良炒龙虾崧

lobster meat with scrambled egg in lettuce wrap

78

每份/per portion

广东爆炒波士顿龙虾

fried boston lobster guangdong style

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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海鲜

SEAFOOD

深海龙趸

deep-sea garoupa

可任选以下煮法 / methods of preparation:

古法头腩煲 🍷 / 红海湾蒸

claypot head & belly 🍷

steamed with preserved sour plum & lemongrass

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

广西豆卜蒸 / 酸汤煮

steamed with guangxi style stuffed beancurd puff

poached with pickled vegetables

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

鲜鲍鱼蒸 🍷

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

468

每份8位用/per portion for 8 pax

酥炸上海小黄鱼

deep-fried yellow corvina

38

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

津菜香芋生煲笋壳

braised 'soon hock' with yam & chinese cabbage

时价

/seasonal price

鲜花胶蒸东星斑

steamed coral trout with fresh fish maw

时价

/seasonal price

波士顿龙虾(两食) 🍷

boston lobster (two preparations)

蒜茸蒸(身)

steamed with minced garlic

焗南瓜饭(钳)

claw, baked with rice in whole pumpkin

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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肉类

MEAT

乳猪

suckling pig

锦绣红袍(两食) / 鸿运葡式伴冻柠汁 / 炭烧糯米
bbq with butterfly buns (two courses)
roast-finest macau style served with chilled citrus juice
bbq with glutinous rice

468
每只/each

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

椒盐手扒手

salt & pepper pork trotter

25
每位/per pax
两位起/min 2 pax

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

榄角酸甜肉排

sweet & sour crispy pork rib with black olives

28
每位/per pax

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

新疆烧烤乳羊排

roast spring lamb xinjiang style

19
每100克/per 100gm

玉圃羊仔扒伴罗马生菜 🍷

grilled lamb cutlet with garden greens

48
每位/per pax



肉类

MEAT

| | |
|--|--------------------|
| 味浓海参爆猪蹄宝  | 128 |
| claypot treasures of pork trotter & sea cucumber | 每份/per portion |
| 药膳海参扣元蹄 | 138 |
| braised herbal whole pork trotter with sea cucumber | 每份/per portion |
| 麻辣吊烧菜园鸡  | 78 148 |
| roast village chicken with spicy minced garlic | 半只/ half 每只/each |
| 烟口水鸡 | 78 148 |
| smoked farm chicken | 半只/ half 每只/each |
| 顺德水晶走地鸡皇 | 98 188 |
| steamed crystal chicken shunde style | 半只/ half 每只/each |
| 炭烧皇子鸭 | 98 |
| bbq baby duck | 每只/each |
| 北京片皮鸭 (两食) | 158 |
| peking duck (two courses) | 每只/each |
| 秘制牛仔扒  | 38 |
| pan-fried australian beef steak | 每位/per pax |
| 白灼美国肥牛  | 88 |
| poached US beef fillet with enoki mushroom & silver sprout | 每份/per portion |
| 堂灼A5日本宫崎牛肉   | 180 |
| poached japanese miyazaki wagyu | 每100克/per 100gm |
| 头抽煎A5日本宫崎牛柳 (150克)   | 268 |
| pan-fried japanese miyazaki wagyu with superior soy sauce (150g) | 每位/per pax |



豆腐 / 蔬菜

BEANCURD / VEGETABLES

| | |
|--|----------------------|
| 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 in crab roe sauce | |
| 过桥雪珍脆白玉 | 32 每份/per portion |
| crispy beancurd topped with minced meat sauce | |
| 千叶豆腐 | 38 每份/per portion |
| thousand layered beancurd | |
| 麻婆真假豆腐  | 38 每份/per portion |
| beancurd 'ma po' style with steamed egg | |
| 锅仔星光玉子豆腐 | 45 每份/per portion |
| braised 'sing kong' beancurd | |
| 番茄炒蛋 | 33 每份/per portion |
| stir-fried egg with tomato | |
| 苦尽甘来  | 33 每份/per portion |
| stir-fried pumpkin & bitter melon | |
| 金银蛋菜苗 | 38 每份/per portion |
| seasonal vegetable with three varieties eggs | |
| 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 | |
| 田翠八景   | 38 每份/per portion |
| stir-fried mixed vegetables with macadamia nuts | |



蔬菜

VEGETABLES

- 白灼中国生菜  33
poached chinese lettuce 每份/per portion
- 茄汤鲜竹浸枸杞   33
wolfberry shoots & fresh beancurd skin 每份/per portion
in tomato soup
- 锅蛋鲜蟹肉茄子 48
braised brinjal with fresh crab meat & raw egg 每份/per portion
- 松菇竹笙扒菜苗  38
braised seasonal vegetable with shimeji mushroom 每份/per portion
& bamboo pith
- 月光菠菜  38
braised spinach with crab meat & egg 每份/per portion
- 糖酒云耳炒芥兰 38
stir-fried 'kai lan' with black fungus & chinese wine 每份/per portion
- 翡翠百合炒腊肉饼  38
stir-fried assorted vegetables 每份/per portion
with waxed meat cake & lily bulb
- 照烧鸡胗菇伴港芥兰 45
stir-fried 'kai lan' with apricot mushroom 每份/per portion
- 双虾猫耳菌澳洲芦笋   55
stir-fried australian asparagus 每份/per portion
& black fungus with sakura shrimp
- 大干贝扒菜苗 58
braised vegetable with japanese dried scallop 每位/per pax
- 干贝鱼鳔胜瓜煲  68
claypot 'seng kwa' with fish maw & dried scallop 每份/per portion
- 石锅茄舟过桥肥牛  88
sze chuan style eggplant 每份/per portion
& sliced beef in hot stone casserole



健康素食

VEGETARIAN

| | |
|---|----------------------|
| 太极两仪羹 sweet corn & vegetable soup in tai chi style | 25 每位/per pax |
| 芝麻西施茄 steamed brinjal with soy sauce & sesame seed | 28 每份/per portion |
| 脆辣素鲷鱼片  crispy spicy vegetarian pomfret | 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 |
| 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 | 45 每份/per portion |
| 鲍鱼炆饭 🍷 braised rice with abalone | 38 每位/per pax |
| 烧肉腊肠啫啫炒饭 🍷 aberdeen sizzling fried rice with roast pork & chinese sausage | 38 每份/per portion |
| 啫啫虾酱鸡粒炒饭 aberdeen sizzling fried rice with chicken cubes & shrimp paste | 38 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 |



饭

RICE

- 潮酱鸡粒炒饭** 
fried rice with chicken cube
& teochew spicy sauce 38
每份/per portion
- 金稻蒸生虾**
steamed glutinous rice with fresh water prawn 38
半只/half
两位起/min 2 pax
- 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
- 蟹肉瑶柱蛋白炒饭**
fried rice with dried scallop, crab meat
& egg white 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 118
每份/per portion
- 香港润肠瓦煲腊味饭** 
charcoal flamed claypot rice with waxed meat
& hong kong chinese liver sausage 128 | 218
小/ small | 大/big
- 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
- 姜茸银鳕鱼过桥米粉
rice noodles with cod fish
& minced ginger in superior soup 38
每位/per pax
- 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
- 生虾汤河粉
'hor fun' with fresh water prawn
in superior prawn soup 38
每位/per pax
- 姜葱生虾捞生面
braised egg noodles with fresh water prawn 38
半只/half
两位起/min 2 pax
- 海鲜芹香干炒米线
fried vermicelli with seafood & celery 40
每份/per portion



粉面

NOODLES

| | |
|---|-----------------------|
| 潮式菜脯肉崧炒金银米 fried glass noodles with rice vermicelli & preserved vegetable teochew style | 38 每份/per portion |
| 海鲜广府炒鸳鸯 ying yang seafood noodles cantonese style | 40 每份/per portion |
| 鲍汁过桥米粉 rice noodles with abalone sauce | 48 每份/per portion |
| 干炒牛肉河  fried 'hor fun' with beef | 48 每份/per portion |
| 姜葱草虾伊面底 ee-fu noodles with tiger prawns | 78 每份/per portion |
| 过桥笋壳拉面 ramen with 'soon hock' served in superior soup | 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 |
| 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 |
| 新会陈皮红豆沙 red bean paste double-boiled with old guangzhou orange peel | 12 每位/per pax |
| 杨枝甘露 chilled mango with sago cream | 13 每位/per pax |
| 豆浆炖雪蛤 double-boiled hasma with soya bean | 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 |
| 芝麻南瓜饼 red bean paste with pumpkin pancake | 20 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