



ORIENTAL
GROUP

大港城酒家
ORIENTAL PAVILION



特式小食

APPETIZER

烟熏斋鹅卷 	22 每份/per portion
smoked vegetarian spring roll	
金沙松菇  	22 每份/per portion
golden shimeji mushroom	
糖酒云耳	28 每份/per portion
sautéed black fungus with chinese wine	
蚝油炒三菇	28 每份/per portion
stir-fried mushrooms with oyster sauce	
肉崧脆茄子	22 每份/per portion
deep-fried eggplant with chicken floss	
酸姜江苏炸皮蛋 	28 每份/per portion
deep-fried century egg in fish paste	
中式百合珍鲍贝	33 每份/per portion
pacific clams & lily bulb in oyster sauce	
椒盐白饭鱼	38 每份/per portion
salt & pepper white bait fish	
泰式鲜鱿饼 	40 每份/per portion
thai style cuttlefish	
黄金脆鱼皮 	33 每份/per portion
salted egg yolk fish skin	
脆皮烧腩肉 	40 每份/per portion
roast pork	
蜜汁叉烧 	40 每份/per portion
bbq 'char siew'	
银桥蒜香花腩肉 	48 每份/per portion
crispy pork belly with garlic	
炭烧西班牙猪中肉风味蔬	55 每份/per portion
charcoal grilled iberico pork neck garden green salad	



头盘精选

HORS-D'OEUVRE

葡国沙律带子 	16 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
绿乳汁脆虾球伴汉和脆白玉	22 每位/per pax
宝盖龙趸球	28 每位/per pax
上珍焗酿蟹盖	33 每位/per pax
肉崧脆鲈鱼卷	38 每位/per pax
麻酱鲍鱼美国冻茄	38 每位/per pax
三喜对艳带子饼	48 每位/per pax
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	33 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	33 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 
double-boiled imperial teapot soup 28
每位/per pax
- 八宝金盅
double-boiled eight treasures soup in old cucumber 38
每位/per pax
- 花胶酸辣羹 
hot & sour fish maw bisque 33
每位/per pax
- 凉瓜海皇一品羹
dried seafood with bitter gourd bisque 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
- 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
- 鲍鱼滋补炖汤 
double-boiled abalone nourishing soup 38
每位/per pax
- 时日老火例汤
soup of the day 78
每份/per portion
- 鱼鳔墨鱼丸粉丝菜汤
double-boiled fish maw soup with squid ball,
glass noodles & vegetables 58
每份/per portion
- 潮洲一品杂烩汤 
teochew prosperity seafood soup 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 40
braised abalone roll with prawn paste
& asparagus 每位/per pax
- 锡烧鲍鱼片鹅掌  43
braised sliced abalone with goose web in foil 每位/per pax
- 玉环柱脯伴鲈鱼 48
braised japanese scallop in melon ring
with crispy cod fish 每位/per pax
- 鲍汁扣白灵菇天白菇 58
braised lingzhi mushroom with abalone sauce 每份/per portion
- 凉瓜扣鹅掌煲 88
claypot goose web with bitter gourd 每份/per portion
- 黄焖花胶皇伴时蔬 时价
braised superior fish maw with vegetables
& imperial sauce /seasonal price
- 干爆蹄根海参煲  118
claypot shank's tendon & sea cucumber 每份/per portion
- 海味一品煲 188
claypot dried seafood combination 每份/per portion
- 顺德浓汁原粒鲍鱼  (1头) 298
braised whole abalone shunde style (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  298
braised whole fresh australian green lip abalone
with broccoli 每粒/each
- 龙船猪婆参  788
braised whole stuffed sea cucumber 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

88

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.
Pictures shown are for illustration purpose only.



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) 78
(2 combinations) 每份/per portion
(三拼) 98
(3 combinations) 每份/per portion
- 砵仔香肉
braised pork village style 88
每份/per portion
- 椒干猪手煲 🌶️
claypot pork trotter with dried chilli 88
每份/per portion
- 炭烧皇子鸭髀伴话梅番茄
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 198 | 368
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

60

半只/ half

118

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



Chef Specialty



Vegetarian



Beef



Spicy

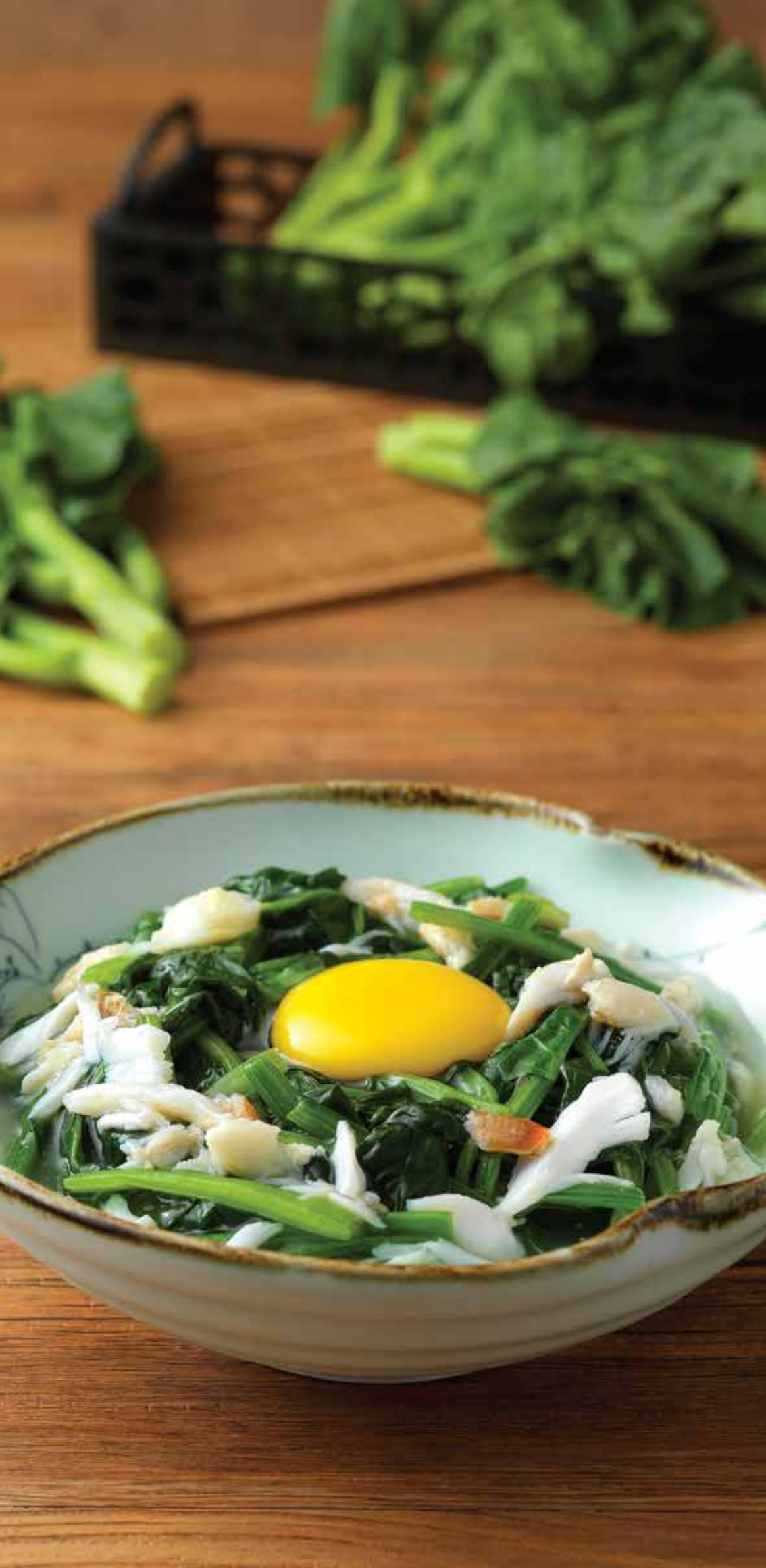
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豆腐 / 蔬菜

BEANCURD / VEGETABLES

至尊鸳鸯豆腐 	32
imperial beancurd with spinach	每份/per portion
珊瑚秘制豆腐	36
beancurd in crab roe sauce	每份/per portion
过桥雪珍脆白玉	38
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	38
claypot yam & pumpkin	每份/per portion
苦尽甘来 	38
stir-fried pumpkin & bitter gourd	每份/per portion
鱼香茄子煲	38
claypot brinjal with minced meat	每份/per portion
石锅番茄蛋 	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 48
braised brinjal with fresh crab meat & raw egg
每份/per portion
- 锅塔煎酿茄子 42
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  42
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	36 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	38 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	20 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	58 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	58 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	58 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

 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

28

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

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

海世界 SEAFOOD WORLD

Plaza 33, Sec 13 | 603 7931 8633



more info