



节 佳 肴 套 餐 Chinese New Year Gourmet Celebration Sets

RM 1,688

pertable of 10 pax/每席供十位

财运亨通发(三文鱼传统捞生) salmon traditional yee sang

龙腾盛世喜(古法蟹皇赐) braised golden soup with crab meat & crab roe

年年庆有余(鲜竹云耳蒸深海龙趸) steamed deep-sea garoupa with fresh beancurd skin & black fungus

福满人间门(炭烧西班牙排骨伴风味蔬) charcoal grilled iberico pork ribs with garden greens

团圆福满堂(原粒 6 头鲍鱼石玉灵芝菇) braised whole 6-head abalone with beancurd & lingzhi mushroom

新春喜洋洋(姜葱南美海虾捞生面) egg noodles with sea prawn, spring onion & ginger

甜蜜过新春(山洛芦荟冻) chilled aloe-vera & dried longan

黄金聚满堂(芝麻南瓜饼伴日本麻糍) pumpkin pancake with red bean paste & japanese mochi

RM 1,888

per table of 10 pax/每席供十位

龙年祝福多(比目鱼脆鱼皮传统捞生) halibut & crispy fish skin traditional yee sang

春降千门福(乾隆一品炖勾赐)(每人每) double-boiled golden soup (individual serving)

新年纳余庆(罗定豆豉蒸野生巴丁) steamed patin with black bean

猪手财运旺(原粒5头鲍鱼横财猪手) braised pork trotter with whole 5-head abalone

幸福虾子乐(怀旧干烧明虾) pan-fried traditional style king prawn

年丰人增寿(三菇焖伊面) braised ee-fu noodles with mushrooms

甜蜜过新年 (雪耳桃胶炖海底椰) double-boiled sea coconut with peach resin & snow fungus

步步蹬高梯(椰丝蒸年糕) steamed 'nian gao' with coconut

RM 2,388

per table of 10 pax / 每席供十位

幸福迎龙年(大角小角传统捞牛) halibut & anchovies traditional yee sang

丰年呈喜报(滋补虫草花炖勾翅)(每人每) double-boiled superior soup with cordyceps flower (individual serving)

黄金庆有余(红海湾明炉蒸杉斑) steamed ocean garoupa with preserved sour plum & lemongrass

金玉福满堂(春节双味拼)

chinese new year duo treasure 魏肝卜卜脆虾丸 crispy prawn ball with foie gras 翡翠炒加拿大带子

stir-fried canadian scallop with vegetable

财神跟着你(炭烧西班牙排骨伴冻柠汁) charcoal grilled iberico pork ribs served with chilled citrus juice

> 富贵滚滚虾(金稻蒸生虾) steamed glutinous rice with fresh water prawn & ginger

甜甜又蜜蜜(杨枝甘露) chilled mango cream with sago

黄金聚满堂 (米网年糕条)

RM 2,788

pertable of 10 pax / 每席供十位

龙年鸿运旺(软壳蟹白松露蔬菜捞生) soft shell carb & white truffle vegetables yee sang

祥瑞龙年旺(瑶柱螺头鸡炖勾赐)(每人每) double-boiled golden soup with dried scallop, conch & chicken (individual serving)

龙年福星照(顺德浓汁原粒3头鲍鱼) braised whole 3-head abalone shunde style

金玉福满堂(顺德人家蒸大盘鱼) steamed ocean garoupa with king prawn, stuffed clam, squid ball & luffa melon

凤舞报春晓(一见钟情沙律伴盐焗乳鸽) salt baked pigeon with garden greens

富裕又安乐(香港鹅肝润肠瓦煲腊味饭) charcoal flamed claypot rice with waxed meat & hong kong chinese goose liver sausage

> 色彩缤纷年(缤纷香茅燕窝冻) bird's nest lemongrass infusion with basil seeds & mixed fruits

黄金遍满堂(三层炸年糕) deep-fried 'nian gao' with yam & sweet potato

deep-fried 'nian gao'

2nd Floor, The Starling Mall, Damansara Uptown, PJ Tel: 03-7733 9866

唐城酒家 TANG ROOM



^{*} RM 1,688 & RM 1,888 套餐只限堂享用 *

^{*} RM 1.688 & RM 1.888 set menus are for hall dine-in only *

不接受任何餐券和折扣 ● Not applicable with vouchers & further discount ● 不可换取港城会员籍积分 Not applicable for Oriental Cuisine Club earning of point Prices subject to 6% SST & 10% Service Charge





春节佳肴套餐 Chinese New Year Gourmet Celebration Set

RM 688

per table of 4 pax / 供 四 位 用

祥龙呈祥福(脆鱼皮传统捞生) crispy fish skin traditional yee sang

春降千门福(乾隆一品炖勾赐)(每人每) double-boiled golden soup (individual serving)

鱼跃幸福来(鲜竹云耳蒸龙趸) steamed deep-sea garoupa with fresh beancurd skin & black fungus

> 春天庆丰收(翡翠彩椒炒加拿大带子) stir-fried canadian scallop with capsicum

> 财源通四海(客家走地鸡伴盐香姜茸饭) oriental's village chicken rice

> > 甜甜又蜜蜜(杨枝甘露) chilled mango cream with sago

黄金聚满堂(芝麻南瓜饼) pumpkin pancake with red bean paste

唐城酒家 TANG ROOM

只限堂享用 For hall dine-in only

不接受任何餐券和折扣 ● Not applicable with vouchers & further discount

● 不可换取港城会员籍积分 Not applicable for Oriental Cuisine Club earning of point Prices subject to 6% SST & 10% Service Charge

2nd Floor, The Starling Mall, Damansara Uptown, PJ Tel: 03-7733 9866





春 节 个 人 套 餐 Chinese New Year Individual Menu

RM 158

per person/每位

岁岁如花季

(橙盅焗鳕鱼)

baked cod fish with pomelo sauce in whole orange

龙腾盛世喜

(古法蟹皇赐)

braised golden soup with crab meat & crab roe

幸福鲍满门

(原粒 5 头鲍鱼扣冬菇)

braised whole 5-head abalone with mushroom

阖家团幸福

(马安西班牙猪扒)

pan-fried iberico pork chop

足食丰衣年

(三菇松子砵仔饭)

steamed rice with mushrooms & pine nut

甜蜜过新春

(山洛芦荟冻)

chilled aloe-vera with dried longan

RM 198

per person/每 位

丰年呈喜报

(椰香黄金酱焗加州带子)

baked canadian scallop with fragrant coconut golden sauce

春降千门福

(乾隆一品炖勾赐)

double-boiled golden soup

鲍鱼庆幸福

(浓汁原粒 4 头鲍鱼伴石玉)

braised whole 4-head abalone with beancurd

仙鹤迎新春

(盐焗乳鸽)

salt baked pigeon

新春新气象

(龙虾松焖伊面)

braised ee-fu noodles with lobster meat

甜蜜过新年

(雪耳桃胶炖海底椰)

double-boiled sea coconut with peach resin & snow fungus

RM 238

per person/每 位

平安福禄寿

(么么袋软壳蟹)

soft shell crab in money bag

龙年庆安康

(泰式中鲍赐)

claypot thai style superior soup

包你发大财

(顺德浓汁原粒 3 头鲍鱼)

braised whole 3-head abalone shunde style

吉祥鸡兴旺

(少谷花鸡)

roast spring chicken marinated with special soy sauce

新春喜洋洋

(姜葱南美海虾捞生面)

egg noodles with sea prawn, ginger & spring onion

甜甜又蜜蜜

(杨枝甘露)

chilled mango cream with sago

由两位起 Minimum 2 persons

● 不接受任何餐券和折扣 • Not applicable with vouchers & further discount ● 不可換取港城会员籍积分 Not applicable for Oriental Cuisine Club earning of point Prices subject to 6% SST & 10% Service Charge

2nd Floor, The Starling Mall, Damansara Uptown, PJ Tel: 03-7733 9866

唐城酒家 TANG ROOM



