



ORIENTAL
GROUP

名城酒家
THE MING ROOM



特式小食

APPETIZER

| | |
|---|----------------------|
| 姜茸日本青瓜  kyuri with minced ginger | 18 每份/per portion |
| XO 酱炸百花皮蛋  deep-fried century egg with prawn paste & xo sauce | 28 每份/per portion |
| 糖酒云耳 sautéed black fungus with chinese wine | 28 每份/per portion |
| 肉崧脆茄子 deep-fried eggplant with chicken floss | 22 每份/per portion |
| 虾籽炒三菇 three varieties mushrooms with shrimp roe | 28 每份/per portion |
| 意式烟肉薯仔卷 smoked bacon & potato roll | 22 每份/per portion |
| 百味脆豆腐 golden sand beancurd | 22 每份/per portion |
| 金沙松菇  golden shimeji mushroom | 22 每份/per portion |
| 怪味秋葵冻带子 chilled scallop with okra in chef's special sauce | 33 每份/per portion |
| 椒盐白饭鱼 salt & pepper white bait fish | 38 每份/per portion |
| 避风塘脆皮萝卜糕  radish cake 'typhoon shelter' style | 33 每份/per portion |
| 蜜汁叉烧 bbq 'char siew' | 40 每份/per portion |
| 脆皮烧腩肉 roast pork | 40 每份/per portion |



特式小食

APPETIZER

| | |
|---|------------------------------------|
| 烟熏斋鹅卷   | 22 每份/per portion |
| 风味日本冰菜  | 28 每份/per portion |
| 中式百合珍鲍贝 | 33 每份/per portion |
| 中式百合珍鲍贝 pacific clams & lily bulb in oyster sauce | |
| 姜片酥炸鸡球 | 28 每份/per portion |
| deep-fried chicken with ginger slice | |
| 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 | |
| 鹅肝虾多士 | 38 每份/per portion |
| prawn & foie gras toast | |
| 真假荔枝丸 | 36 每份4粒/per portion of 4 pieces |
| lychee ball | |
| 银桥蒜香炸花腩肉  | 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 🍷 baked scallop with salad | 16 每位/per pax |
| 么么袋软壳蟹 🍷 soft shell crab in money bag | 16 每位/per pax |
| 金荀汁煎酿带子 🍷 australian stuffed scallop in carrot sauce | 22 每位/per pax |
| 杨枝白吞拿鱼 crispy white tuna with pomelo sauce | 22 每位/per pax |
| 烟肉炸生蚝 deep-fried fresh oyster with bacon | 33 每位/per pax |
| 香脆生蚝伴话梅番茄 crispy oyster & preserved tomato | 33 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 |
| 肉崧鲈鱼卷 crispy cod fish roll with chicken floss | 38 每位/per pax |
| 名城三宝拼 🍷 the ming room's three treasures | 28 每位/per pax |
| 鹅肝雪白玉 foie gras with winter melon | 33 每位/per pax |
| 鹅肝脆扇贝 🍷 teriyaki sauce foie gras & stuffed scallop | 48 每位/per pax |
| 法式煎鹅肝 pan-fried foie gras | 58 每位/per pax |
| 黑松露北海道带子皇 hokkaido scallop with black truffle | 58 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 |



汤

SOUP

- | | |
|---|----------------------|
| 锦绣茶壶汤 double-boiled imperial teapot soup | 28 每位/per pax |
| 八宝南瓜盅 double-boiled eight treasures soup in pumpkin | 38 每位/per pax |
| 纸窝美国肥牛金针菇汤  US beef & enoki mushroom superior soup in japanese paper wok | 48 每位/per pax |
| 海味鱼鳔羹 dried seafood & fish maw bisque | 38 每位/per pax |
| 鲨鱼骨鲜花胶干贝炖汤 double-boiled fish maw & dried scallop in shark's bone soup | 38 每位/per pax |
| 干贝鲍鱼滋补炖汤  double-boiled fresh abalone with dried scallop health soup | 48 每位/per pax |
| 浮华玉蚕带子酸辣羹  scallop & crab meat bisque in hot & sour soup | 40 每位/per pax |
| 南瓜盅龙虾羹 lobster bisque in pumpkin | 48 每位/per pax |
| 时日老火例汤 soup of the day | 78 每份/per portion |
| 南瓜海味汤  double-boiled dried seafood soup in pumpkin | 78 每位/per pax |

 Chef Specialty  Vegetarian  Beef  Spicy

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山珍海味

ABALONE & DRIED SEAFOOD

| | |
|---|----------------------|
| 虾籽猪婆参花菇 braised sea cucumber with mushroom & shrimp roe | 55 每位/per pax |
| 鲍鱼福袋伴鱼鳔 abalone prosperity bag with fish maw | 38 每位/per pax |
| 锡烧鲍鱼片鹅掌  braised sliced abalone with goose web in foil | 43 每位/per pax |
| 农家海参扣猪手 braised pork trotter with sea cucumber | 42 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 |
| 黄焖鲍鱼酿蟹钳  stuffed crab claw with prawn paste & sliced abalone in imperial sauce | 68 每位/per pax |
| 干贝鱼鳔胜瓜  braised fish maw with dried scallop & 'seng kwa' | 68 每份/per portion |
| 凉瓜扣鹅掌煲 claypot goose web with bitter gourd | 88 每份/per portion |



山珍海味

ABALONE & DRIED SEAFOOD

咸鱼鸡粒鲍鱼豆腐煲

claypot abalone with beancurd,
chicken cubes & salted fish

88
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

蚝皇原粒吉品澳洲鲍鱼 (12头)

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

888
每粒/each

干爆蹄根海参煲 🍄

claypot shank's tendon & sea cucumber

118
每份/per portion

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

188
每份/per portion

翡翠金元宝 🍄

braised whole abalone stuffed with dried scallop
in oyster sauce

178
每粒/each

龙船猪婆参 🍄

braised whole stuffed sea cucumber

788
每条/each
*需提前预订/advanced order is required



海鮮

SEAFOOD

日本生蚝

japanese fresh oysters

可任选以下煮法 / methods of preparation:

葱烧宫城 / 麻酱豆酥炸 / 芝士焗

deep-fried with spring onion & ginger

deep-fried with sesame sauce topped with fried minced soy bean

baked with cheese

33

每位/per pax

鲈鱼

cod fish

可任选以下煮法 / methods of preparation:

橙盅焗 / 鸳鸯萝卜焖 / 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 / 粤式鸳鸯 /

印尼咖喱伴花卷

steamed with radish cake

steamed with egg white & 'shao hsing' wine

prepared in two ways

indonesian style served with fried buns

38

半只/half

两位起/min 2 pax

蟹钳

crab claw

可任选以下煮法 / methods of preparation:

醋汁百花炸 / 姜粒米酒蒸

deep-fried with red vinegar

steamed with egg white & 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

98

每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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海鲜

SEAFOOD

深海杉斑

ocean garoupa

可任选以下煮法 / methods of preparation:

津菜芋头煮 / 海浪泡 🍷 / 鱼汤过桥 / 家乡焖

boiled with yam & chinese cabbage

steamed with vegetable in superior soy sauce 🍷

blanched in fish soup

braised with shredded meat & shredded mushroom

330

每条/each

乾隆花甲蒸 🍷

steamed with clams & black beans

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

白汁蒜香芝士焗大生虾

baked large fresh water prawn

with cheese & garlic in white sauce

76

每只/each

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

大良炒龙虾崧 🍷

lobster meat with scrambled egg in lettuce wrap

68

每份/per portion

鹅肝酱焗波士顿龙虾

baked boston lobster with foie gras sauce

时价

seasonal price

古法龙趸头腩煲

claypot deep-sea garoupa head & belly

168

每份/per portion

古法芋头焖笋壳煲 🍷

braised 'soon hock' with yam traditional style

168

每份/per portion

上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each



肉类

MEAT

乳猪

suckling pig

锦绣红袍 (两食) 🍴 / 炭烧糯米 / 鸿运葡式伴冻柠汁 🍴

bbq with butterfly buns (two courses) 🍴

bbq with glutinous rice

roast-finest macau style served with chilled citrus juice 🍴

468

每只/each

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

顺德榄角香肉排

pork rib with olive shunde style

28

每位/per pax

蜜展骨排伴意式生菜

deep-fried honey spare rib with romaine lettuce

28

每位/per pax

马安西班牙猪扒

pan-fried iberico pork chop

28

每位/per pax

宫廷京烤骨伴银丝卷

stewed emperor pork rib with fried buns

88

每份/per portion

味浓海参爆猪蹄宝

claypot treasures of pork trotter & sea cucumber

118

每份/per portion

🍴 Chef Specialty



Vegetarian



Beef



Spicy

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肉类

MEAT

| | | |
|--|----------------------|----------------|
| 老爷咸香鸡伴黄金脆鱼皮 fragrant salted chicken with salted egg yolk fish skin | 78 半只/ half | 148 每只/each |
| 麻辣吊烧鸡  roast chicken with spicy minced garlic | 60 半只/ half | 118 每只/each |
| 烟口水鸡  smoked farm chicken | 78 半只/ half | 148 每只/each |
| 顺德水晶走地鸡皇  steamed crystal chicken shunde style | 98 半只/ half | 188 每只/each |
| 炭烧皇子鸭 bbq baby duck | 98 每只/each | |
| 明炉吊烧鸭 roast duck | 70 半只/ half | 138 每只/each |
| 北京片皮鸭(两食) peking duck (two courses) | 158 每只/each | |
| 玉圃羊仔扒伴罗马生菜  grilled lamb cutlet with garden greens | 48 每位/per pax | |
| 秘制牛仔扒   pan-fried australian beef steak | 38 每位/per pax | |
| 干爆XO牛根腩  braised beef tendon & brisket with xo 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

| | |
|--|----------------------|
| 过桥雪珍脆白玉  | 38 每份/per portion |
| crispy beancurd topped with minced meat sauce | |
| 至尊鸳鸯豆腐  | 32 每份/per portion |
| imperial beancurd with spinach | |
| 珊瑚秘制豆腐  | 36 每份/per portion |
| beancurd in crab roe sauce | |
| 惠式蒸豆腐 | 38 每份/per portion |
| steamed stuffed beancurd on lotus leaf | |
| 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 | |
| 苦尽甘来  | 38 每份/per portion |
| stir-fried pumpkin & bitter melon | |
| 肉碎番茄炒蛋 | 33 每份/per portion |
| stir-fried egg with minced meat & tomato | |
| 鱼香茄子煲 | 38 每份/per portion |
| claypot brinjal with minced meat | |
| 榄角豆豉炒四季豆 | 38 每份/per portion |
| stir-fried french beans with olive & black bean | |
| 上汤苋菜 | 38 每份/per portion |
| spinach in superior soup | |
| 二崧炒港芥兰  | 38 每份/per portion |
| hong kong 'kai lan' prepared in two ways | |



蔬菜

VEGETABLES

| | |
|---|----------------------|
| 金银蛋菜苗 seasonal vegetable with three varieties eggs | 38 每份/per portion |
| 田翠八景   stir-fried mixed vegetables with macadamia nuts | 38 每份/per portion |
| 海棠锦绣烟鸭甫 stir-fried assorted vegetables with smoked duck breast | 38 每份/per portion |
| 鲜百合松菇炒青龙菜   stir-fried organic dragon vegetable with fresh lily bulb & shimeji mushroom | 38 每份/per portion |
| 松菇竹笙扒菜苗  braised seasonal vegetable with shimeji mushroom & bamboo pith | 38 每份/per portion |
| 月光菠菜  braised spinach with crab meat & egg | 38 每份/per portion |
| 锅蛋鲜蟹肉茄子 braised brinjal with crab meat & raw egg | 38 每份/per portion |
| 锅塔煎酿茄子 stuffed brinjal topped with xo sauce | 42 每份/per portion |
| 照烧鸡胗菇伴港芥兰  stir-fried 'kai lan' with apricot mushroom | 45 每份/per portion |
| 藕尖秋葵炒猪爽肉 stir-fried okra & lotus root with pig cheek | 48 每份/per portion |
| 澳洲芦笋野菌三菇   stir-fried australian asparagus with mushrooms | 68 每份/per portion |



健康素食

VEGETARIAN

| | |
|---|----------------------|
| 太极两仪羹 sweet corn & vegetable soup in tai chi style | 25 每位/per pax |
| 杂菌炒云耳 stir-fried mushrooms with black fungus | 28 每份/per portion |
| 脆辣素鲳鱼片  crispy spicy vegetarian pomfret | 28 每份/per portion |
| 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 |
| 南乳家乡斋 braised vegetables with preserved beancurd | 38 每份/per portion |
| 八仙罗汉素 braised assorted vegetables | 33 每份/per portion |
| 佛影南山素  sautéed vegetables served in pumpkin | 48 每份/per portion |
| 鲜百合松菇炒澳洲芦笋 stir-fried australian asparagus with fresh lily bulb & shimeji mushroom | 68 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 |
| 咸鱼银鱼仔炒饭 fried rice with anchovies & salted fish | 38 每份/per portion |
| 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 每份/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 |
| 黑松露五谷香炒饭 fried multigrain rice with vegetables & black truffle | 48 每份/per portion |
| 咸蛋肉饼蒸饭 steamed rice with salted egg & meat cake | 58 每份/per portion |
| 咸鱼火腩炒饭 fried rice with roast pork & salted fish | 38 每份/per portion |
| 南瓜虾崧炒饭 🍷 pumpkin fried rice with prawns | 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 |
| 客家走地鸡伴盐香姜茸饭 🍷 oriental's village chicken rice | 128 218 半只/ half 每只/each |

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粉面

NOODLES

- 金牌福建面  38
fried hokkien noodles 每份/per portion
- 肉碎茄子捞生面 38
braised egg noodles with minced meat & eggplant 每份/per portion
- 姜茸蒸龙趸汤米粉  33
rice noodles with deep-sea garoupa & minced ginger in superior soup 每位/per pax
- 乡下佬面卜 38
egg noodles village style 每份/per portion
- 虾籽干烧伊面 38
ee-fu noodles with shrimp roe 每份/per portion
- 姜葱生虾捞生面  38
braised egg noodles with fresh water prawn 半只/half
两位起/min 2 pax
- 生虾汤河粉 38
'hor fun' with fresh water prawn in superior prawn soup 每位/per pax
- 海鲜芹香干炒米线 40
fried vermicelli with seafood & celery 每份/per portion
- 海鲜滑蛋鸳鸯 40
seafood ying yang noodles cantonese style 每份/per portion
- 豉汁炒牛河  48
fried 'hor fun' with beef & black bean sauce 每份/per portion
- 干炒牛河粉  48
fried 'hor fun' with beef 每份/per portion
- 姜葱草虾伊面底 58
ee-fu noodles with tiger prawns 每份/per portion
- 姜葱笋壳捞生面 168
braised egg noodles with 'soon hock' 每份/per portion
- 过桥龙趸鱼头米  168
rice noodles with deep-sea garoupa head served in superior soup 每份/per portion



甜品

DESSERT

| | |
|--|--------------------|
| 香滑豆腐花 'tau foo fah' | 9 每位/per pax |
| 万星甫冻 lemongrass jelly | 11 每位/per pax |
| 桃胶炖海底椰 chilled peach resin with sea coconut | 12 每位/per pax |
| 杭式马蹄桂花糕 water chestnut osmanthus jelly | 10 3件/3 pieces |
| 榴槿布丁 durian pudding | 18 每位/per pax |
| 夏日风情 summer breeze coconut jelly | 16 每位/per pax |
| 千层马来糕 thousand layered cake | 12 3件/3 pieces |
| 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 |
| 南山猪仔寿包 longevity piglet bun | 36 4粒/4 pieces |



甜品

DESSERT

| | |
|---|------------------|
| 雪山杨枝甘露 chilled mango cream with sago & ice cream | 15 每位/per pax |
| 姜茶汤丸 glutinous rice dumpling in ginger tea | 11 每位/per pax |
| 山洛芦荟冻 chilled aloe-vera & dried longan | 11 每位/per pax |
| 陈皮红豆沙 red bean paste double-boiled with tangerine peel | 12 每位/per pax |
| 生磨杏仁茶 sweetened almond cream | 16 每位/per pax |
| 杏仁茶龟膏 'kwai lin ko' with almond cream | 14 每位/per pax |
| 缤纷香茅燕窝冻 bird's nest lemongrass infusion with basil seeds & mixed fruits | 23 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 |



Chef Specialty



Vegetarian



Beef



Spicy

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

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