



ORIENTAL
GROUP

港城酒家
ORIENTAL STAR



特式小食

APPETIZER

百味脆豆腐 	22 每份/per portion
golden sand beancurd	
白松露脆紫薯 	22 每份/per portion
okinawan sweet potatoes with white truffle	
糖酒云耳	28 每份/per portion
sautéed black fungus with chinese wine	
风味日本冰菜 	28 每份/per portion
japanese icy vegetable	
黄金脆鱼皮	33 每份/per portion
salted egg yolk fish skin	
姜葱茸海蜇爽	38 每份/per portion
jellyfish with minced ginger & onion	
避风塘脆皮萝卜糕	33 每份/per portion
radish cake 'typhoon shelter' style	
泰式鲜鱿饼	40 每份/per portion
thai style cuttlefish	
椒盐白饭鱼	38 每份/per portion
salt & pepper white bait fish	
麻酱芥辣冰水猪肚 	38 每份/per portion
chilled pork stomach with wasabi sesame sauce	
盐烧啦啦 	38 每份/per portion
salt grilled clams	
啰咗脆腩肉 	48 每份/per portion
crispy pork belly with fruits rojak	
银桥蒜香花腩肉	48 每份/per portion
crispy pork belly with garlic	
少爷吊筒 	68 6只/6 pieces
master squids	



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
柠香脆生蚝 🍷 crispy oyster with lemon	33 每位/per pax
肉崧脆鲈鱼卷 crispy cod fish roll with chicken floss	38 每位/per pax
上珍焗酿蟹盖 baked seafood in crabshell with cheese	33 每位/per pax
醋汁百花炸蟹钳伴话梅番茄 deep-fried crab claw with red vinegar & preserved tomato	48 每位/per pax
鹅肝三宝拼 foie gras three treasure	40 每位/per pax
港城沙律的食尚 oriental star's salad 炭烧西班牙猪中肉风味蔬 charcoal grilled iberico pork neck 一见钟情沙律软壳蟹 soft shell crab with chef's special cocktail	55 每份/per portion
黑松露北海道带子皇 hokkaido scallop with black truffle	58 每位/per pax
潮式四拼盘 🍷 teochew style platter 蒜香无骨鱼 fragrant garlic fish fillet 卤水汇大肠猪中肉片 stewed pork neck, intestine & beancurd 潮州鲜蟹枣 crispy crab meat dumpling 麻酱芥辣冰鲍鱼 chilled abalone with wasabi sesame sauce	238 每份8位用/per portion for 8 pax



汤

SOUP

- 锦绣茶壶汤  28
double-boiled imperial teapot soup 每位/per pax
- 鲜蟹肉粟米羹 28
sweet corn & crab meat bisque 每位/per pax
- 八宝南瓜盅 38
double-boiled eight treasures soup in pumpkin 每位/per pax
- 鲨鱼骨鲜花胶炖汤  38
double-boiled fresh fish maw in shark's bone soup 每位/per pax
- 鲍鱼滋补炖汤  38
double-boiled abalone nourishing soup 每位/per pax
- 凉瓜海皇一品羹 38
dried seafood with bitter gourd bisque 每位/per pax
- 纸窝肥牛金针菇汤  38
beef & enoki mushroom
with double-boiled superior soup
in japanese paper wok 每位/per pax
- 浮华玉蚕带子羹 38
scallop & crab meat bisque 每位/per pax
- 南瓜盅龙虾羹 48
lobster bisque in pumpkin 每位/per pax
- 时日老火例汤 78
soup of the day 每份/per portion



山珍海味

ABALONE & DRIED SEAFOOD

锡烧鲍鱼片冬菇豆根 braised baby abalone with gluten & mushroom in foil	30 每位/per pax
蒜子扣猪婆参日本花菇 braised sea cucumber with japanese mushroom & garlic	43 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
干贝鱼鳔胜瓜 🍄 braised fish maw with 'seng kwa' & dried scallop	68 每份/per portion
蒜子扣瑶柱脯津白 braised dried scallop with chinese cabbage	98 每份/per portion
云霄河鱼肚生焖灵芝菇 braised fish maw with lingzhi mushroom	98 每份/per portion
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
鱼鳔焖龙趸煲 claypot deep-sea garoupa with fish maw	198 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) 188 (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:

鲜竹云耳蒸 / 橙盅焗 🍷 / 明炉烧三菇
steamed with fresh beancurd skin & black fungus
pomelo sauce in whole orange 🍷
mushrooms on stone pit

38
每位/per pax

生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

豉油皇干煎 / 印尼咖喱伴花卷 🍷🍴 / 绍酒蛋白蒸 🍷 /
普宁豆酱啫啫 / 蒜茸牛油焗 / 金稻蒸 / 锅烧煲
pan-fried with superior soy sauce
indonesian style served with fried buns 🍷🍴
steamed with egg white & 'shao hsing' wine 🍷
aberdeen sizzling with soy bean
baked with butter & garlic
steamed with glutinous rice
claypot stir-fried with chef's special sauce

38
半只/half
两位起/min 2 pax

锅烧九节虾煲

claypot large prawn with chef's special sauce

48
每只/each
两位起/min 2 pax

姜葱米酒明虾煲

claypot king prawn with chinese wine

88
每份/per portion

黄金葱爆虾球

salted egg yolk prawn medallions

78
每份/per portion

绿乳汁脆虾球

wasabi cream prawn medallions

78
每份/per portion

火焰菠萝海鲜球

flaming pineapple in seafood medalion

78
每份/per portion

波士顿龙虾

boston lobster

可任选以下煮法 / methods of preparation:

甘榜酱焗 🍷🍴 / 虾籽三菇焗
baked, kampung style 🍷🍴
baked with mushroom & shrimp roe

时价
/seasonal price

杨枝白吞拿鱼

crispy white tuna with pomelo sauce

22
每位/per pax

姜粒米酒蒸蟹钳

steamed crab claw on egg white with chinese wine

48
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.



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 🍷 / 头菜蒸 / 鲜竹云耳蒸 🍷 /

台山蒸 / 广州啫啫 🍷 / 干爆煲

claypot head & belly traditional style 🍷

steamed with preserved vegetable

steamed with fresh beancurd skin & black fungus 🍷

steamed with dried shrimps & salted fish in superior soy sauce

sizzling guangzhou style 🍷

claypot fried with shimeji mushroom

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

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

笋壳鱼

'soon hock'

可任选以下煮法 / methods of preparation:

客家蒸 / 大安虾蒸

steamed hakka style

steamed with dried shrimp

时价

/seasonal price

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

上海泡椒蒸游水鲈鱼 🌶️

steamed live australian perch

with shanghai style chili sauce

168

每条/each

骨香演鲳鱼球

ying yang pomfret

218

每条/each

陈皮姜丝蒸多宝鱼

steamed turbot with orange peel & ginger

时价

/seasonal price



Chef Specialty



Vegetarian



Beef



Spicy

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肉类

MEAT

麻辣吊烧鸡 	60 半只/ half	118 每只/each
黄金甲伴吊烧鸡	60 半只/ half	118 每只/each
怀旧咸香鸡 	68 半只/ half	128 每只/each
顺德水晶走地鸡皇 	98 半只/ half	188 每只/each
顺德芝麻片皮烧鸡 (两食) 	138	每只/each
风味猪肚捞鸡	68 每份/per portion	
炭烧西班牙排骨之冻柠汁 	18 每100克/per 100gm	
椒盐手扒手	28 每位/per pax 两位起/min 2 pax	
顺德榄角香肉排	28 每位/per pax	
蜜汁叉烧	40 每份/per portion	
脆皮烧腩肉 	40 每份/per portion	
马安煎西班牙猪扒 	28 每位/per pax	
烧味拼盘	(双拼) 78 (2 Combinations)	每份/per portion
bbq platter	(三拼) 98 (3 Combinations)	每份/per portion



肉类

MEAT

苹果京烤骨

imperial ribs with apple

88

每份/per portion

乳猪

suckling pig

638

每只/each

锦绣红袍 (两食) 🍷 / 鸿运葡式伴冻柠汁 🍷 / 炭烧糯米

bbq with buns (two courses) 🍷

roast-finest macau style served with chilled citrus juice 🍷

bbq with glutinous rice

明炉吊烧鸭

roast duck

70

半只/ half

138

每只/each

奇脆香茅烧鸭

roast duck with lemongrass sauce

70

半只/ half

138

每只/each

炭烧皇子鸭

bbq baby duck

98

每只/each

盐烧皇子鸭 🍷

fiery baby duck

98

每只/each

北京片皮鸭 (两食)

peking duck (two courses)

158

每只/each

锅仔煎牛柳 🐮

pan-fried beef fillet

88

每份/per portion

火龙果伴烧汁肥牛 🐮

stir-fried beef with bbq sauce in dragon fruit boat

88

每份/per portion



Chef Specialty



Vegetarian



Beef



Spicy

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豆腐

BEANCURD

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 with crab roe sauce	
咸鱼鸡粒豆腐煲	38 每份/per portion
claypot beancurd with chicken cubes & salted fish	
梅菜惠式蒸豆腐 	38 每份/per portion
steamed stuffed beancurd with preserved vegetable	
千叶豆腐 	38 每份/per portion
thousand layered beancurd	
宋嫂玉子豆腐煲	38 每份/per portion
claypot beancurd with pork belly	
柱侯冬瓜火腩豆腐煲	45 每份/per portion
claypot beancurd with roast pork, dried scallop & winter melon	
烧腩豆根杂菌煲	38 每份/per portion
claypot gluten with roast pork & mushroom	
鱼皮饺豆腐生菜皇 	38 每份/per portion
claypot beancurd with fish dumpling & chinese lettuce	
锅仔星光玉子豆腐	45 每份/per portion
braised 'sing kong' beancurd	



蔬菜

VEGETABLES

白灼中国生菜 poached chinese lettuce	33 每份/per portion
石锅蕃茄烩蛋 🍄 stir-fried tomato & egg in hot stone casserole	33 每份/per portion
上汤苋菜 spinach in superior soup	38 每份/per portion
榄角豆豉炒芦笋豆 🍄 stir-fried asparagus beans with olive & preserved black bean	38 每份/per portion
啫啫虾酱中国生菜 aberdeen sizzling chinese lettuce with shrimp paste	33 每份/per portion
茄汤鲜竹浸枸杞 🍄 🌶️ wolfberry shoots & fresh beancurd skin in tomato soup	38 每份/per portion
田翠八景 🌶️ stir-fried mixed vegetables with macadamia nuts	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
胡椒猪肚咸菜苦瓜 🍄 stir-fried bitter gourd & salted vegetable with peppered pork stomach	38 每份/per portion
月光菠菜 🍄 braised spinach with crab meat & egg	38 每份/per portion



蔬菜

VEGETABLES

鱼香茄子煲 claypot brinjal with minced meat	38 每份/per portion
锅蛋鲜蟹肉茄子 braised brinjal with fresh crab meat & raw egg	48 每份/per portion
二崧炒港芥兰 🍴 hong kong 'kai lan' prepared in two ways	38 每份/per portion
千叶枸杞烩白玉 braised wolfberry shoot with winter melon & wolfberry	38 每份/per portion
豆豉鱼炒苦瓜金瓜 stir-fried bitter gourd & pumpkin with fried dace	38 每份/per portion
锅蛋肉碎菠菜煲 🍴 claypot spinach with minced meat & egg	38 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
玻璃虾云耳炒鲜淮山 stir-fried fresh 'huai shan' with dried shrimps & black fungus	38 每份/per portion
锅塔鲜冬菇炒翡翠 stir-fried mixed vegetables with fresh lily bulb, mushroom & xo sauce	48 每份/per portion
鸳鸯意大利黄瓜炒猪中肉 🍴 stir-fried ying yang zucchini with pork neck	48 每份/per portion
双虾猫耳菌澳洲芦笋 stir-fried australian asparagus & black fungus with sakura shrimp	68 每份/per portion



饭

RICE

猪油捞砵仔饭 claypot pork oil rice	7 每位/per pax
盐香姜茸饭 ginger rice	7 每位/per pax
银鱼宋嫂砵仔饭 🍴 steamed rice with braised pork belly & anchovies	18 每位/per pax
阳光蛋叉烧砵仔饭 🍴 steamed rice with 'char siew' & sunny-side up egg	18 每位/per pax
榄角豆豉排骨砵仔饭 🍴 steamed rice with pork ribs, olive & preserved black bean	18 每位/per pax
脆米软壳蟹砵仔饭 🍴 steamed rice with soft shell crab & crispy rice	18 每位/per pax
三菇松子砵仔饭 steamed rice with mushrooms & pine nuts	18 每位/per pax
咸虾酱花腩砵仔饭 🍴 steamed rice with pork belly & shrimp paste	18 每位/per pax
梅菜猪油渣砵仔饭 steamed rice with preserved vegetables	18 每位/per pax
客家腊味砵仔饭 🍴 steamed rice with waxed meat hakka style	18 每位/per pax



饭

RICE

- 鹅肝蒜香炒饭 
garlic fried rice topped with foie gras 38
每位/per pax
- 银鱼仔炒饭
fried rice with anchovies 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
- 鲍鱼炆饭
braised rice with abalone 38
每位/per pax
- 港城鲍汁黑炒饭
the oriental's abalone sauce fried rice 38
每份/per portion
- 榄菜肉碎苦瓜焖饭
braised rice with minced meat, bitter gourd
& pickled olive 38
每份/per portion
- 鱼米之乡大锅饭
shunde fried rice 48
每份/per portion
- 脆米芝士海鲜南瓜焗饭 
baked rice with seafood & cheese in pumpkin 68
每份/per portion
- 生炒糯米饭伴炭烧皇子鸭 
fried glutinous rice
with bbq baby duck & assorted waxed meat 128
每份/per portion
- 金稻蒸肉蟹 
steamed glutinous rice with meat crab 时价
/seasonal price



粉面

NOODLES

- 姜茸银鳕鱼过桥米粉 🍄
rice noodles with cod fish
& minced ginger in superior soup 38
每份/per pax
- 瓦煲老鼠粉 🍄
claypot 'loh shu fun' 38
每份/per portion
- 金牌福建面
fried noodles hokkien style 38
每份/per portion
- 乡下佬面卜
egg noodles village style 38
每份/per portion
- 日式茄子水晶面 🍄
crystal noodles with eggplant japanese style 38
每份/per portion
- 生虾滑蛋河粉
fresh water prawn 'hor fun' cantonese style 38
每位/per pax
两位起 min 2 pax
- 生虾汤河粉 🍄
'hor fun' with fresh water prawn
in superior prawn soup 38
每份/per pax
- 虾酱肉片干炒河粉
fried 'hor fun' with pork belly & shrimp paste 38
每份/per portion
- 姜葱啦啦炒鸳鸯米粉 🍄
stir-fried two variety rice noodles with clams 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
- 姜葱滑蛋牛肉河粉 🐮
beef 'hor fun' cantonese style 48
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
- 姜葱波士顿龙虾捞伊面
braised ee-fu noodles with boston lobster 时价
/seasonal price



甜品

DESSERT

香滑豆腐花 'tau foo fah'	9 每位/per pax
秘制龟苓膏 chinese herbal jelly 'kwai lin ko'	12 每位/per pax
万星甫冻 lemongrass jelly	12 每位/per pax
山洛芦荟冻 chilled aloe-vera & dried longan	11 每位/per pax
杨枝甘露 chilled mango with sago cream	15 每位/per pax
雪梨雪耳炖桃胶 double-boiled peach resin with snow pear & snow fungus	15 每位/per pax
冰镇茶皇蜜梨桃胶 chilled peach resin in snow pear	16 每位/per pax
红枣炖天山雪莲 double-boiled snow jelly with red dates	16 每位/per pax
冰镇人参雪花燕 snow swallow with ginseng	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
千层马来糕 thousand layered cake	12 3件/3 pieces
莲蓉窝饼 chinese pancake with lotus paste	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 pumpkin pancake with red bean paste	20 每件/per piece

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