



THE NOBLE HOUSE

# 蒸点心 찜 딤섬

## STEAMED DIM SUM



Glutinous Chicken Rice  
世纪糯米鸡饭

찰밥 치킨

RM **15** nett



Chicken Feet

凤爪

닭발

RM **15** nett



Bean Curd Skin  
Dumpling

金黄鲜竹卷

두부 껌질 만두

RM **15** nett



Scallop Dumpling

带子饺

가리비만두

RM **20** nett



Century Egg  
Dumpling

皮蛋蒸饺

백년달걀 만두

RM **15** nett



BBQ Chicken Bun  
蜜汁鸡肉包

바베큐 치킨 롤빵

RM **15**

Black Bean Chicken  
豆豉汁鸡翅

검은콩치킨

RM **15** nett



Steamed Mushroom  
Chicken

蒸香菇鸡

찜버섯닭

RM **15** nett



Crab Meat  
Dumpling

蟹肉蒸饺

게살만두

RM **20** nett



Chicken & Prawn  
Dumpling

烧卖

닭고기와 새우 만두

RM **20** nett



Crystal Prawn  
Dumpling

水晶虾蒸饺

크리스탈 새우만두

RM **20** nett



# 油炸点心

## 튀긴 딤섬 FRIED DIM SUM



Shanghai Spring Roll  
上海春卷  
상하이 스프링롤  
RM **15** nett



Shrimp Toast  
虾罗士  
새우 토스트  
RM **20** nett



Yam Dumpling  
蜂巢脆芋角  
참마만두  
RM **15** nett



Radish Cake  
萝卜糕  
무 케이크  
RM **15** nett

# 开胃菜

## APPETIZER

### 에피타이저

- A1** Chilled Marinated Spicy Cucumber And Garlic  
冷腌辣黄瓜  
오이무침  
RM **18** nett
- A2** Chilled Tofu With Century Egg  
皮蛋冷豆腐  
피단두부  
RM **28** nett
- A3** Steamed Dumpling Filled With Chilli Sauce  
蒸饺辣酱  
칠리만두  
RM **22** 5pcs nett
- A4** Deep Fried Diced Beancurd With Spicy Salt & Garlic  
蒜蓉炸豆腐丁  
양념두부튀김  
RM **20** 10pcs nett
- A5** Marinated Jelly Fish With Sweet Chili Sauce  
甜辣酱海蜇  
스위트해파리냉채  
RM **20** nett
- A6** Chinese Lion Head Meatballs  
中式狮子头丸  
큰완자 미트볼 (스즈토우)  
RM **35** 6pcs nett
- A7** Deep Fried Prawn Fritter  
炸虾条  
새우반죽튀김  
RM **40** 7pcs nett
- A8** Stir-Fried Radish Cake  
炒萝卜糕  
무볶음떡  
RM **18** nett





S1



S2



S6

# 汤 SOUP 탕

S1 Double Boiled Abalone, Sea Cucumber, Fish Maw, Dried Scallop, Cabbage And Flower Mushroom  
原盅佛跳墙  
해물탕 RM **420**<sup>nett</sup>  
For 4-5 pax

S2 Double Boiled Yellow Melon Soup With Assorted Seafood Soup  
老黄瓜鲍鱼炖汤  
야생오이수프 RM **35**<sup>nett</sup>  
For 1 pax

S3 Double Boiled Chicken, Dried Scallop With Cordyceps Flower  
冬虫草花干贝炖鸡汤  
이중 삶은 허브 치킨 수프 (말린 가리비, 동충하초 꽃) RM **28**<sup>nett</sup>  
For 1 pax

S4 Double Boiled Golden Fish Maw, Dried Scallop With Bird Nest Soup  
花胶海味燕窝  
제비집탕 RM **53**<sup>nett</sup>  
For 1 pax

S5 Braised Shredded Chicken In Chef's Special Broth  
黄酒鸡丝羹  
셰프 특제 닭육수탕 RM **20**<sup>nett</sup>  
For 1 pax

S6 Hot And Sour Slipper Lobster Soup  
琵琶虾茸酸辣羹  
핫 앤 사워 슬리퍼 랍스타수프 RM **20**<sup>nett</sup>  
For 1 pax

S7 Sweet Corn, Crab Meat Soup  
玉米蚧肉羹  
옥수수 게살 수프 RM **20**<sup>nett</sup>  
For 1 pax

# 烧烤 BARBEQUE 바베큐

**B1** Roasted Whole Pecking Duck With Condiments  
北京烤鸭  
북경식통오리구이 **RM 210** nett

**B2** Roasted Platter  
烤拼盘  
Roasted duck, Roasted chicken  
& Barbeque honey chicken  
烤鸭、烤鸡、蜜汁烤鸡  
모듬구이 (오리, 치킨, 바베큐 허니치킨)

**B3** Roasted Chicken & Roasted Duck  
烤鸡和烤鸭  
닭, 오리구이

Whole Duck	全只鸭	오리구이 한마리	<b>RM 188</b> nett
Half Duck	半只鸭	오리구이 반마리	<b>RM 105</b> nett
Whole Chicken	全只鸡	치킨구이 한마리	<b>RM 88</b> nett
Half Chicken	半只鸡	치킨구이 반마리	<b>RM 46</b> nett





# 家禽

## POULTRY

### 가금류

P1 Beggar Chicken (Half Chicken)  
 叫化鸡 (半只鸡) RM **108** nett  
 연잎치킨구이 - 중국식 거지닭 (닭고기 반마리) For 2-3 pax

P2 Salted Corn-Fed Chicken (Half Chicken)  
 盐焗鸡 (半只鸡) RM **138** nett  
 곡물먹은 치킨 (닭고기 반마리) For 2-3 pax

P3 Deep Fried Quail Bird With Sauce (Each)  
 炸鹌鹑 (每只) RM **31** nett  
 매추리새튀김 For 2-3 pax

P4 Stir-Fried Chicken Fillet With Scallion & Black Bean  
 蚝豉炒鸡柳 RM **36** nett  
 닭 필렛 볶음 For 2-3 pax

P5 Deep Fried Crispy Chicken Pieces With Shrimp Paste  
 百花鸡 RM **38** nett  
 닭강정 For 2-3 pax

P6 Steamed Chicken with Shredded Ginger & Herb  
 姜丝药材蒸鸡 RM **40** nett  
 생강허브 닭찜 For 2-3 pax

P7 Stir-Fried Chicken Cube with Local Ginger  
 老姜炒鸡柳 RM **36** nett  
 큐브 닭가슴살 생강 볶음 For 2-3 pax



\* ALL PRICES ARE INCLUSIVE PREVAILING GOVERNMENT TAXES \*

# 鲍鱼

## ABALONE

### 전복

AB1 Braised Abalone "5 Head" with Flower Mushroom in Oyster Sauce

蠔皇花菇扣鲍鱼  
꽃버섯전복조림

RM **258** nett  
For 4-5 pax



AB2 Braised Whole Abalone with Scallop Sauce

鲍汁鲍鱼扣兰花  
전복조림

RM **96** nett  
For 1 pax



AB3 Braised Sea Cucumber with Scallion in Claypot

红烧葱头蓰参鲍汁  
해삼조림

RM **208** nett  
For 2-3 pax

AB4 Braised Abalone Slice with Mushrooms and Veggies

鲍汁翡翠鲍片  
전복슬라이스조림

RM **78** nett  
For 2-3 pax







BF1

# 牛肉

## BEEF

### 소고기

BF1 Stir-Fried Beef Tenderloin with Scallion

葱爆牛柳

쇠고기 안심 불고기

RM **53** nett  
For 2-3 pax



BF3

BF2 Pan-Fried Beef Fillet with Onion  
in Black Pepper Sauce

黑椒炒牛肉

양파후추 불고기

RM **38** nett  
For 2-3 pax

BF3 Stir-Fried Diced Beef with X.O Sauce  
in Crispy Nest

X.O醬炒牛肉

X.O 불고기

RM **38** nett  
For 2-3 pax



BF4

BF4 Stewed Beef with Radish in Claypot

白萝卜炖牛肉

소고기 찜

RM **38** nett  
For 2-3 pax

# 鱼虾

## FISH & PRAWN

### 생선&새우

**FP1** Sweet & Sour Coral Grouper Slice  
甜酸星斑片  
그루피(바리과)탕수어  
RM **53** nett  
For 2-3 pax

**FP2** Steamed Coral Grouper With Enoki Mushroom  
家乡蒸星斑片  
그루피(바리과)찜  
RM **65** nett  
For 2-3 pax

**FP3** Pan Fried Baked Fish Head In Shunde Style  
顺德砂煲鱼球  
바삭 생선머리구이  
RM **68** nett  
For 2-3 pax

**FP4** Deep Fried Shrimp Toast With Truffle Paste  
煎虾饼配松露酱  
새우 통그랑탱  
RM **75** nett  
For 2-3 pax

**FP5** Stir-Fried Sea Prawn With Dry Or Wet Butter  
干或湿奶油虾  
새우버터볶음(Dry / Wet)  
RM **75** nett  
For 2-3 pax

**FP6** Crispy Golden Salted Prawn  
咸香黄金虾  
포름새우튀김  
RM **75** nett  
For 2-3 pax

**FP7** Wok-Fried Sea Prawn With Supreme Soy Sauce  
豉皇炒海虾  
특제간장새우볶음  
RM **75** nett  
For 2-3 pax





SC1

# 扇贝

## SCALLOPS

### 가리비

SC1 Steamed Scallop With Beancurd Black Truffle

黑松露豆腐蒸带子  
블랙트러플 가리비찜

RM **106** nett  
For 2-3 pax



SC2

SC2 Claypot Scallop With Flower Mushroom And Broccoli

砂煲花菇带子  
완자전골

RM **106** nett  
For 2-3 pax



SC3

SC3 Stir-Fried Garlic Scallop With Sweet Pea

蒜炒带子配甜豆  
완자볶음

RM **106** nett  
For 2-3 pax

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# 蔬菜、豆腐

## VEGETABLES & BEANCURD

### 야채 & 두부

**VG1** VEGETABLE SELECTION 蔬菜选项 커스텀 야채 요리  
Hong Kong Choy Sum 香港沙律 채심(초이삼)  
Hong Kong Kai Lan 香港芥兰 유채  
Broccoli 西兰花 브로콜리  
French Bean 四季豆 감낭콩  
Iceberg Lettuce 卷心生菜 양상추  
Siew Pak Choi 烧白菜 청경채

Garlic 大蒜 마늘  
Soy Sauce 酱油 간장  
Oyster Sauce 蚝油 굴소스  
Scallop Sauce 扇贝酱 가리비소스

RM **30** nett  
For 2-3 pax

**VG2** Claypot Braised Premium Seafood with Beancurd  
砂锅海鲜豆腐  
해물두부조림

RM **58** nett  
For 2-3 pax

**VG3** Deep Fried Homemade Seafood Beancurd  
自制海鲜炸豆腐  
엄마표 해산물 두부튀김

RM **38** nett  
For 2-3 pax

**VG4** Claypot Ma Poh Beancurd  
砂锅麻婆豆腐  
마파두부

RM **38** nett  
For 2-3 pax

**VG5** Stir Fried Chinese Yam with Assorted Mushroom  
山药炒什锦  
참마버섯볶음

RM **31** nett  
For 2-3 pax

**VG6** Steamed Trio Egg with Onion  
三色蒸蛋  
양파계란찜

RM **31** nett  
For 2-3 pax

**VG7** Stir-Fried Egg with Vegetarian Shark Fin  
素鱼翅炒蛋  
곤약계란 볶음

RM **31** nett  
For 2-3 pax

**VG8** Deep Fried Homemade Beancurd  
with Crab Meat Sauce

自制炸豆腐配蟹肉酱  
엄마표 게살소스 두부튀김

RM **31** nett  
For 2-3 pax

**VG9** Stir-Fried Lotus Roots with Black Fungus  
黑木耳炒莲藕  
연근볶음

RM **31** nett  
For 2-3 pax

**VG0** Stir Fried Broccoli with Vegetarian Sheet & Mushroom  
豆根香菇西兰花  
건두부피 볶음

RM **42** nett  
For 2-3 pax



VG2



VG7



VG8



VG9



RN2



RN3



RN4



RN5



RN8



RN9

# 饭与粉

## RICE & NOODLES

### 밥과 국수

- RN1** X.O Sauce Seafood Fried Rice  
X.O 醬海鮮炒飯  
X.O 해물 볶음밥 **RM 40** nett  
For Individual
- RN2** Egg Fried Rice with Diced Chicken & Pineapple  
菠萝鸡肉丁蛋炒饭  
파인애플 치킨 계란 볶음밥 **RM 26** nett  
For Individual
- RN3** Egg Fried Rice with Garlic & Black Truffle Pate  
蒜蓉黑松露蛋炒饭  
트러플 파테를 올린 계란 볶음밥 **RM 30** nett  
For Individual
- RN4** Crispy Noodle with U.S Scallop in Crab Meat Sauce  
蟹肉醬美国带子脆面  
크리스피 완자 누들 **RM 45** nett  
For Individual
- RN5** Fried Vermicelli with Vegetarian Shark Fin Melon,  
Egg and Dried Scallops  
干贝素翅炒粉丝  
소면볶음 **RM 36** nett  
For Individual
- RN6** Soft Noodle with Sea Prawn, Ginger in Supreme Soup  
黄酒海鮮面线  
새우 세면국수 **RM 45** nett  
For Individual
- RN7** Stir Fried Penang Kuew Teow  
檳城炒粿条  
페낭표 볶음면 **RM 36** nett  
For Individual
- RN8** Signature Noble House Fried Noodle  
贵宾樓招牌炒面  
노블스타일 볶음면 **RM 36** nett  
For Individual

# 粥

## PORRIDGE

### 죽

- RN9** Porridge with Condiments (Chicken, Fish, Beef)  
Condiments:  
Fried Diced Black Bean Fish, Preserved Beancurd, Pickled Peanuts,  
Fried Onion, Green Onion  
粥与佐料 (鸡肉、鱼肉、牛肉)  
調味品: 炸豆瓣魚、腐乳、花生、炸洋葱、大葱  
**영양죽 (닭, 생선, 쇠고기)**  
조미료:  
검은콩생선튀김, 취두부, 땅콩절임,  
튀긴 양파, 파 **RM 18** nett  
For Individual

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# 魚 SEAFOOD 해물

WHOLE FISH 全魚  
해산물 (생선 한마리)

- |                                    |                              |
|------------------------------------|------------------------------|
| F1 Red Snapper<br>紅鯛魚 붉은 도미        | RM <b>28</b> nett per 100gm  |
| F2 Dragon Tiger Grouper<br>龍虎斑 범바리 | RM <b>33</b> nett per 100gm  |
| F3 Red Grouper<br>七星斑 붉바리          | RM <b>35</b> nett per 100gm  |
| F4 Pomfret<br>鯧魚 병어                | RM <b>58</b> nett per 100gm  |
| F5 Cod-Fish<br>鱈魚 대구               | RM <b>68</b> nett per 100gm  |
| F6 Panther Grouper<br>老鼠斑 물방울무늬바리  | RM <b>188</b> nett per 100gm |
| F7 Humphead Wrasse<br>蘇眉魚 흑등바리     | RM <b>188</b> nett per 100gm |

Soy Sauce, Steam with Sauce, Nyonya Sauce, Teo Chew Steam, Hong Kong Style, Sweet & Sour, Black Bean, Deep Fried  
醬油、醬蒸、娘惹醬、潮州蒸汽、港式、糖醋、黑豆、油炸  
간장, 소스를 곁들인 찜, 서말레이시아 & 중국 퓨전 소스, 중국식 찜, 홍콩 스타일, 스위트 앤 사워, 검은콩소스, 튀김

"All above are frozen"

"以上全是凍藏"

"위 항목은 전부 냉동입니다"

Require 30 minutes of preparation

准备需时30分钟

조리에 30분 소요됩니다

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# 甜点

DESSERTS

# 디저트



RM **25** nett

Assorted Fresh Seasonal Fruits Platter  
时令水果拼盆  
모듬채철과일



RM **20** nett

Mango Pudding  
芒果布丁  
망고 푸딩

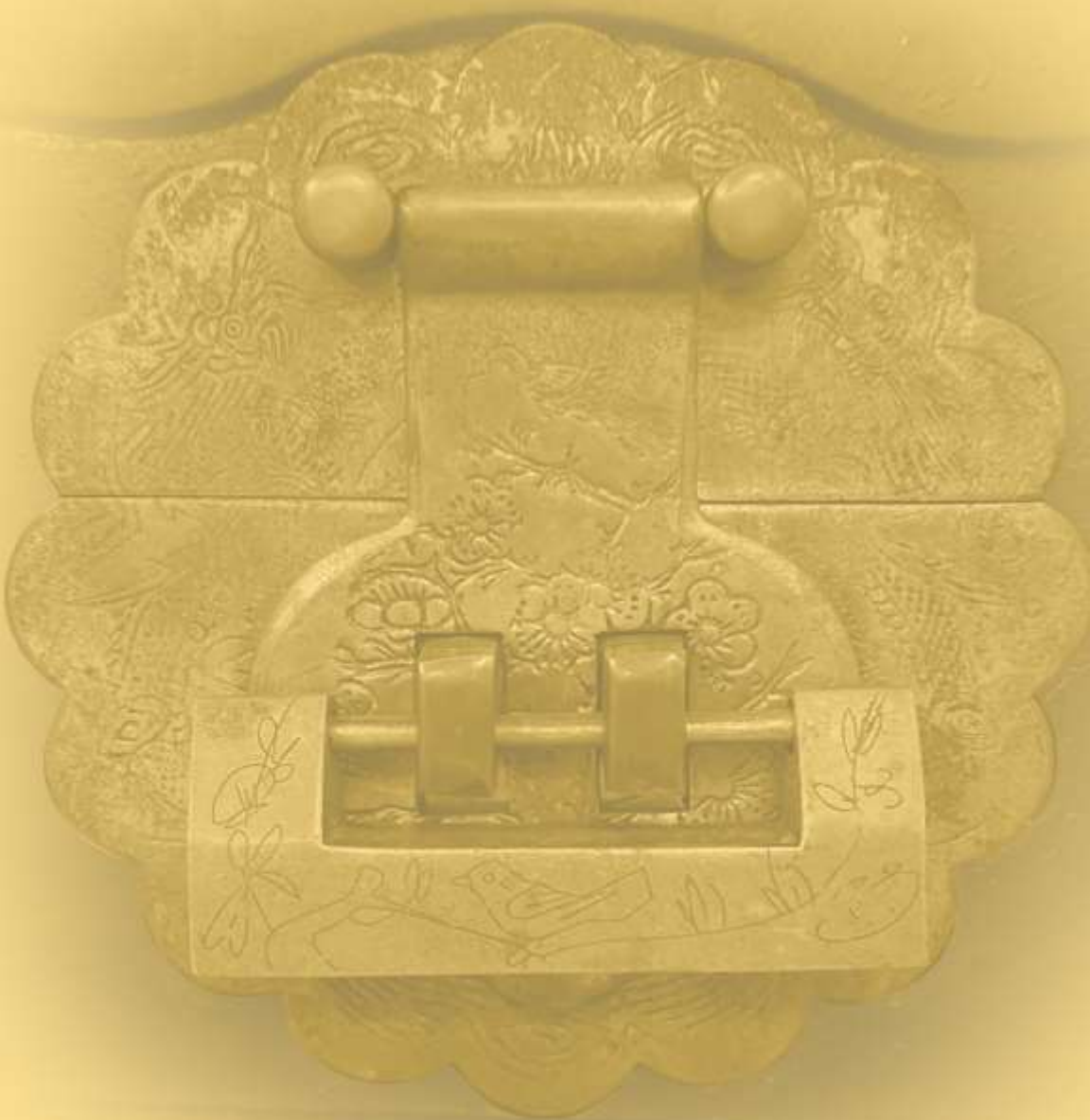


RM **25** nett

榴莲煎饼配香草雪糕  
Deep Fried Musang King Pancake with Vanilla Ice Cream  
바닐라 아이스크림을 곁들인 두리안 팬케이크



THE NOBLE HOUSE





# BEVERAGE 饮料 음료수

## HOT BEVERAGES

热饮料 뜨거운 음료

Fresh Brew Coffee	RM 15
Espresso (Single)	15
Espresso (Double)	17
Cappuccino	17
Café Latte	17
Café Mocha	17
Hot Chocolate	17

## TEA 茶 차

Sabah Tea	RM 15
English breakfast	15
Chamomile	15
Darjeeling	15
Jasmine	15
Peppermint	15
Tea Tarik	17

## LOCAL MINERAL WATER

当地矿泉水 지역 생수	RM
Spritzer 600ml (Still)	5
Spritzer 1.5L (Still)	10

## IMPORTED MINERAL WATER

进口矿泉水 수입 생수	
S.Pellegrino 1L (Sparkling)	29
Perrier 500ml (Sparkling)	17
Aqua Panna 1L (Still)	24

## CUP 杯 컵

## AERATED DRINKS

汽水 탄산음료

Pepsi	RM 5
Pepsi Light	5
7 up	5
100 Plus	5
Revive	5
Ginger Ale	5
Soda Water	5
Tonic Water	5

## CUP 杯 컵

## CHILLED DRINKS

冷冻果汁 냉장 주스

Orange Juice	RM 14
Pineapple Juice	14
Apple Juice	14
Mango Juice	14
Guava Juice	14

## FRESH SQUEEZED JUICES

鲜榨果汁 신선한 주스

Lime	RM 21
Apple	21
Carrot	21
Orange	21
Pineapple	21
Watermelon	21
Honey Dew	21
Mixed Juices	21

## MILK SHAKE

奶昔 밀크 셰이크

Vanilla	RM 21
Chocolate	21
Strawberry	21

## CUP 杯 컵

## GLASS 杯 컵

**APERITIF**

开胃酒 아페리티프  
Classic Pimm's  
Campari Spritz

**BOTTLE 瓶罎**

RM

**GLASS 杯罍**

RM

24

24

**GIN 杜松子酒 진**

Kolkata 264 19  
Caorunn 474 24

**RUM 朗姆酒 럼주**

Barbados 264 19  
Bay One Dark 264 19  
Malibu 474 24  
Bacardi Carta Blanca 474 24

**VODKA 伏特加 보드카**

Blue Senses 264 19  
Absolut 474 24  
Pinnacle 474 24

**TEQUILA 特奎拉酒 테킬라**

La Kizz 264 19  
Rocas Antiqua 264 19  
Camino 474 24

**COGNAC 科尼亚克白兰地酒 코냑**

Courvoisier VS 536 26  
Hennessy VSOP 693 32  
Courvoisier VSOP Exclusive 851 32

**BEER 啤酒 맥주****BUCKET 桶버킷**

RM

**GLASS 杯罍**

RM

22

21

17

17

17

Guinness Stout (Can) 52

Beer Bucket (4cans) 57

**WHISKY 威士忌 위스키****BOTTLE 瓶罎**

RM

**GLASS 杯罍**

RM

30

30

30

30

30

30

**COCKTAIL**

鸡尾酒 칵테일 RM  
Mai Tai 30  
Pina Colada 30  
Margarita 30  
Daiquiri 30  
Long Island 30  
Planter's Punch 30  
Singapore Sling 30  
Tequila Sunrise 30  
Blue Lagoon 30  
Sex On The Beach 30

**NEXUS MOCKTAIL**

无酒精鸡尾酒 목테일 RM  
Nexus Surprise 21  
Virgin Pina Colada 21  
Fruit Punch 21  
Ole-Ole 21  
TuttiFrutti 21  
Shirley Temple 21  
Tropical's Dream 21  
Borneo Paradise 21

**HOUSE POURING WINES**

招牌葡萄酒 하우스 술아지는 와인 RM RM  
Placido Pinot Grigio (WW) 158 41  
M. Chapoutier Blanc (WW) 158 41  
Tropiche Ajaris Malbec (WR) 158 41  
M.Chapoutier Marisou Rouge VDP (WR) 158 41  
Cockburn's Special Reserve (Port wine) 360  
Tropiche Extra Brut 750ml (Sparkling Wine) 347

**SPARKLING WINES & CHAMPAGNE**

起泡酒及香槟 스파클링 와인 및 샴페인  
Chevalier De France Chardonnay brut 537  
Champagne Moët & Chandon Brut Imperial 656  
Champagne Palmer Brut Reserve 750ml 537  
Dom Perignon 1,607  
Krug Grande Cuvée Brut 1,785