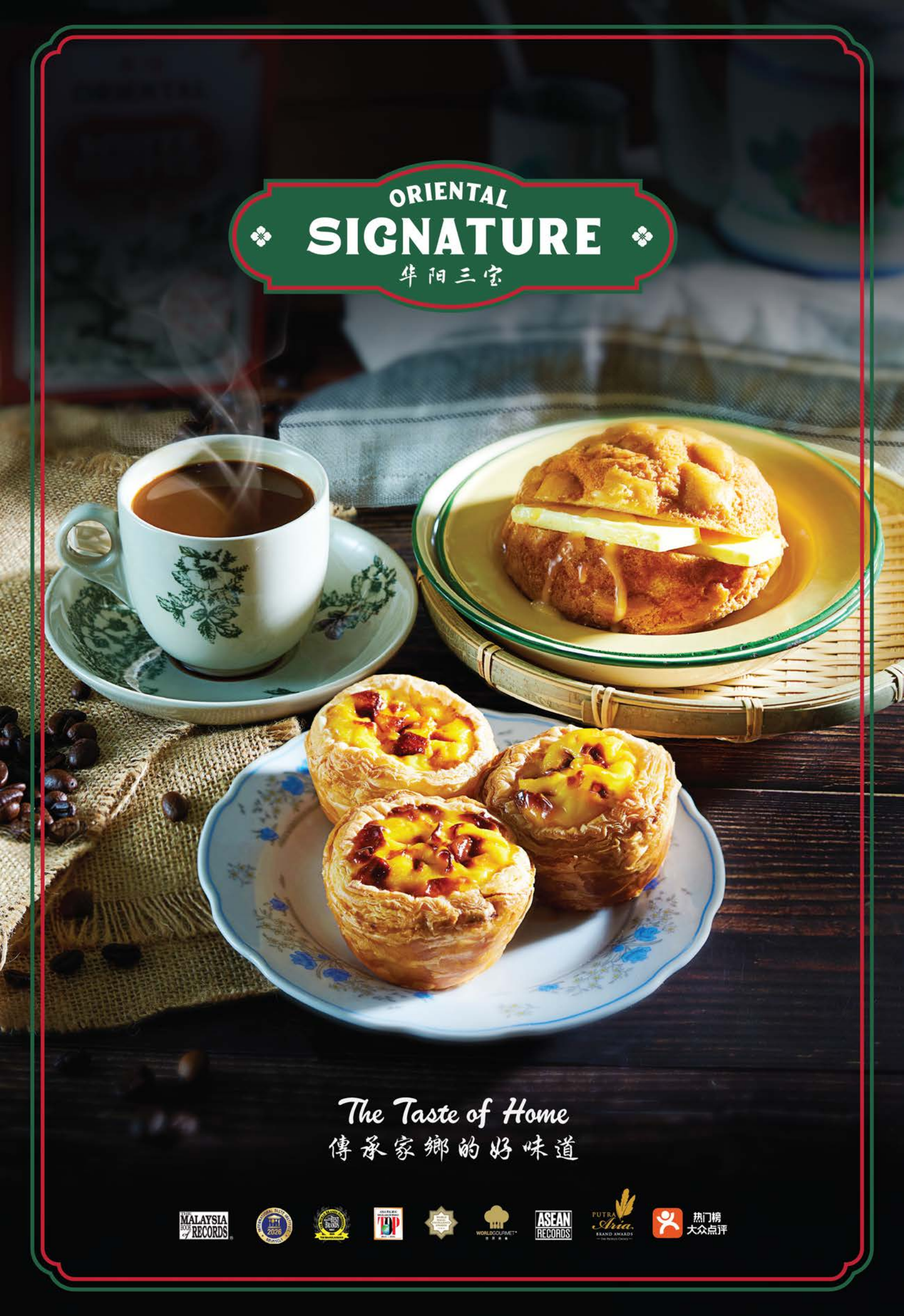
KEDAI KOPITIAM

華 陽

ORIENTAL KOPI


ORIENTAL
SIGNATURE
华阳三宝
The Taste of Home
傳承家鄉的好味道
MALAYSIA BOOK of RECORDS
2026
WORLDGOURMET
ASEAN RECORDS
PUTRA Aria BRAND AWARDS
热门榜
大众点评

HEDAI KOPITIAM
華陽
ORIENTAL
KOPI

The Taste of Home

Oriental Kopitiam's master chef sailed across Southeast Asia in his early years to make a living. During his journey, he learned to master the use of regional herbs, diverse ingredients, and local flavours. He began carefully refining his craft, thoughtfully blending these elements into his recipes. Over time, these blends came together to form flavours that reflect the authentic local taste we cherish today. Our signature Egg Tart and Polo Bun are well loved by many.

Oriental Kopitiam carries a deep heritage of local flavours. Our coffee reflects everyday moments shared across generations. Crafted from a golden ratio blend of three premium coffee beans, namely Arabica, Robusta and Liberica, each batch is roasted at high temperature to bring out a rich and full-bodied aroma. Every cup is brewed to deliver a smooth and aromatic taste with a lingering finish.

At Oriental Kopitiam, we are committed to preserving the essence of traditional culture while pursuing the highest standards in ingredients and freshness. Guided by time honoured techniques passed down by our master chef, each dish is prepared with dedication and precision. Every plate is thoughtfully crafted to bring together the aroma and flavour in perfect balance, offering an authentic taste that reflects the taste of home.

传承家乡的好味道

华阳老师傅早年为了生计「跑洋船」，南下东南亚。在跑船过程中，他接触到了各地丰富的香料、食材与独特地方风味，并把这些元素融入到烹饪之中，细心调配、反复改良，最终形成了我们今日所熟悉喜爱的华阳道地风味料理。其中，酥皮蛋挞与冰火菠萝包更是深受欢迎。

华阳茶室承载着浓浓南洋家乡情怀，华阳咖啡更是记载着大家辛勤劳苦的生活点滴。华阳咖啡厚重而醇香，以黄金比例混合3种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】，经过高温重火烘焙，泡制出浓郁香醇、回甘悠长的好咖啡。

华阳始终秉持传承传统文化精髓，追求至高品质的原材料与新鲜食材，跟随着华阳老师傅传承下来的传统手艺，精心专研，制作出一道道「色、香、味」俱全的道地风味料理，让您每一口熟悉的味道里，都深深感受到浓厚的家乡情怀。



All prices are subject to 10% service charge and 6% SST



Selected as Southeast Asia's Popular Local Restaurants

评选为东南亚热门本土餐厅

Selected as one of 53 popular local restaurants in Southeast Asia by Grab HQ and featured on the Nasdaq Tower, New York.

荣获Grab总部评选为东南亚53家热门本土餐厅之一
展示在纽约市纳斯达克大楼。



Traditionally brewed, Rich and aromatic.

传统冲泡 · 浓郁香醇

Our coffee is brewed in-house using traditional techniques and hand-crafted in tall coffee pots to ensure an authentic and exceptional tasting experience.

我们坚持传承华阳咖啡的传统冲泡手艺，使用高脚咖啡壶泡制出一杯杯浓郁香醇的上好南洋咖啡！

Stirred to perfection, The ultimate flame.

大火翻炒 · 最佳火候

Indulge in culinary perfection with every dish, meticulously crafted by our master chef. Each creation harmonizes expert techniques with the finest, freshest ingredients, ensuring precise heat control and high-flame cooking to deliver classic, authentic flavors that resonate with rich wok aroma.

每一道美味佳肴都经过我们厨师团队的精心烹调与调配，运用纯熟的烹饪技艺与新鲜优质的食材，恰到好处地掌握火候，采用大火翻炒，呈现出锅气十足的经典地道美食！





501 Oriental Egg Tart (2pcs) 华阳招牌酥皮蛋挞(2粒)

502 Oriental Polo Bun 华阳冰火菠萝包

701 Nanyang Curry Chicken Rice 南洋咖喱鸡饭

702C Oriental Curry Laksa Mee 华阳咖喱叻沙面

751 Oriental Chicken Hor Fun 华阳鸡丝河粉

852 Oriental Fried Chicken Meat Mee Siam 华阳炸鸡腿肉米暹



華陽经典

ORIENTAL SIGNATURE

601	Oriental Hainanese Chicken Rice 华阳海南鸡饭	**752**	Oriental Char Kuey Teow 华阳招牌炒粿条
801	Oriental Signature Nasi Lemak 华阳经典椰浆饭	**753A**	Oriental Prawn Meehoon Mee 华阳招牌虾面
901	Double Butter Kaya Toast (Coconut) 双牛油咖椰烤面包 (香椰)	**816**	Rendang Chicken Nasi Briyani 马来仁当鸡黄姜饭

802 Oriental Fried Chicken Meat Nasi Lemak
华阳炸鸡腿肉椰浆饭





803 Nanyang Curry Chicken Nasi Lemak
南洋咖喱鸡椰浆饭



806 Rendang Chicken Nasi Lemak
马来仁当鸡椰浆饭


SIGNATURE
NASI LEMAK
华阳椰浆饭
GUINNESS WORLD RECORDS
RECORD HOLDER
MOST SERVINGS OF NASI LEMAK SOLD
The combination of Fried Chicken Drumsticks or Thighs, Oriental Egg,
Homemade Sambal, and Aromatic Pandan Steamed Rice
infused with 8 types of spices — a truly remarkable dish of Oriental Kopi!
「色、香、味」俱全的香料炸大鸡腿或炸鸡腿肉、华阳流心蛋、特调 Sambal，
搭配高达 8 种丰富优质香料煲煮的班兰椰香饭，是一道您绝不能错过的华阳特色经典料理！
LOCAL'S FAVOURITE
人气必点
801 Oriental Signature
Nasi Lemak
华阳经典椰浆饭

MEE SIAM
米暹

The authentic Malay-style stir-fry dish, enriched with the fragrance of dried shrimps, garlic and chilies, served with Oriental Egg and Homemade Sambal, allows you to enjoy the deliciousness of this meal.
虾米飘香的道地马来风味小炒，
配上华阳流心蛋与自制特调 Sambal，
让您尽享搭配出的绝妙美味。

851 Oriental Signature Mee Siam
华阳经典米暹

852 Oriental Fried Chicken Meat Mee Siam
华阳炸鸡腿肉米暹

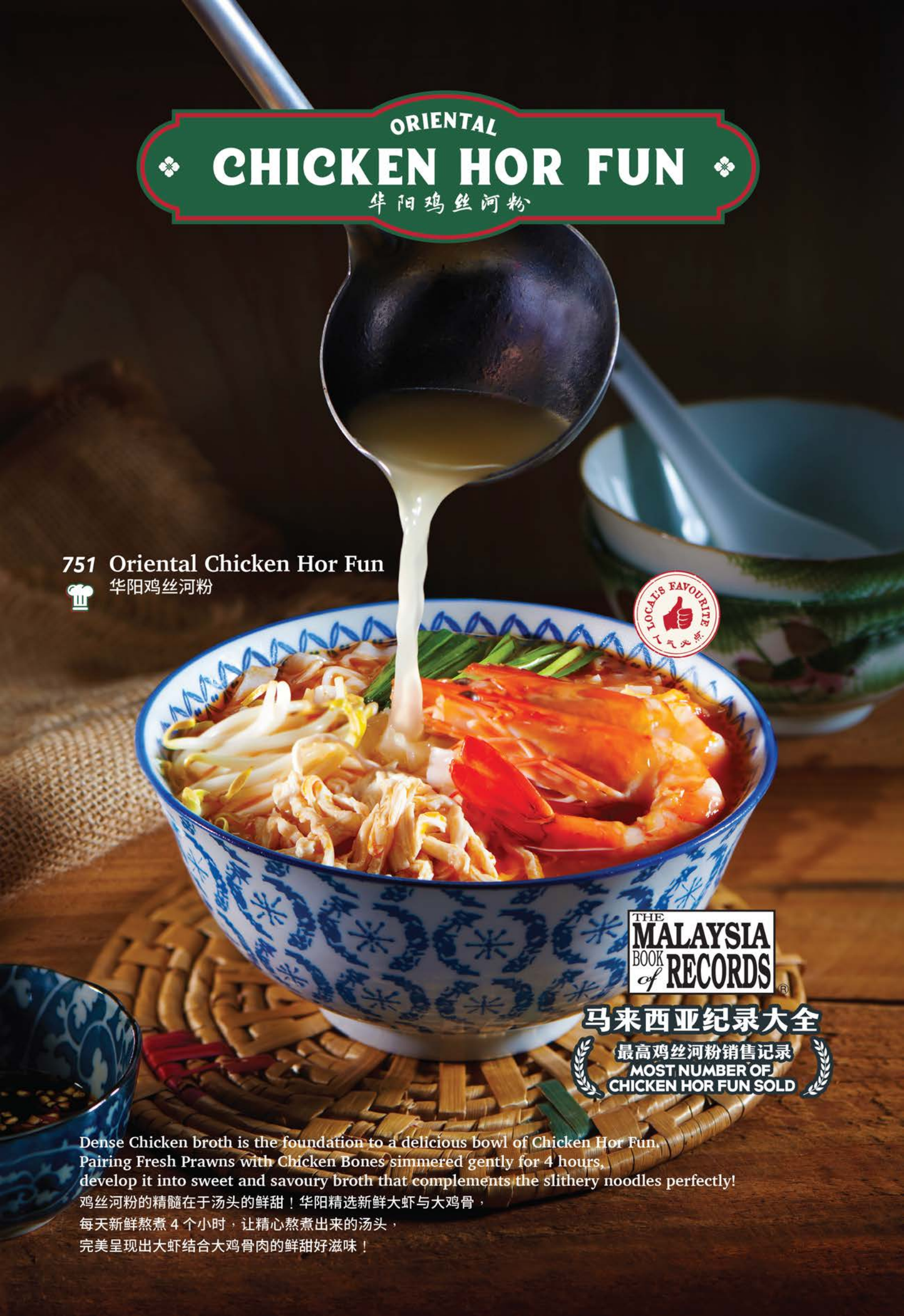
LOCALS FAVOURITE 人气之选

ASEAN RECORDS
MOST MEE SIAM SOLD
东盟最高米暹销售纪录



853 Nanyang Curry Chicken Mee Siam
南洋咖喱鸡米暹

856 Rendang Chicken Mee Siam
马来仁当鸡米暹


ORIENTAL
CHICKEN HOR FUN
华阳鸡丝河粉
751 Oriental Chicken Hor Fun
华阳鸡丝河粉
LOCAL'S FAVOURITE
人气之选
THE MALAYSIA BOOK of RECORDS
马来西亚纪录大全
最高鸡丝河粉销售记录
MOST NUMBER OF CHICKEN HOR FUN SOLD
Dense Chicken broth is the foundation to a delicious bowl of Chicken Hor Fun.
Pairing Fresh Prawns with Chicken Bones simmered gently for 4 hours,
develop it into sweet and savoury broth that complements the slithery noodles perfectly!
鸡丝河粉的精髓在于汤头的鲜甜！华阳精选新鲜大虾与大鸡骨，
每天新鲜熬煮 4 个小时，让精心熬煮出来的汤头，
完美呈现出大虾结合大鸡骨肉的鲜甜好滋味！

TRADITIONAL PAN MEE
传统板面

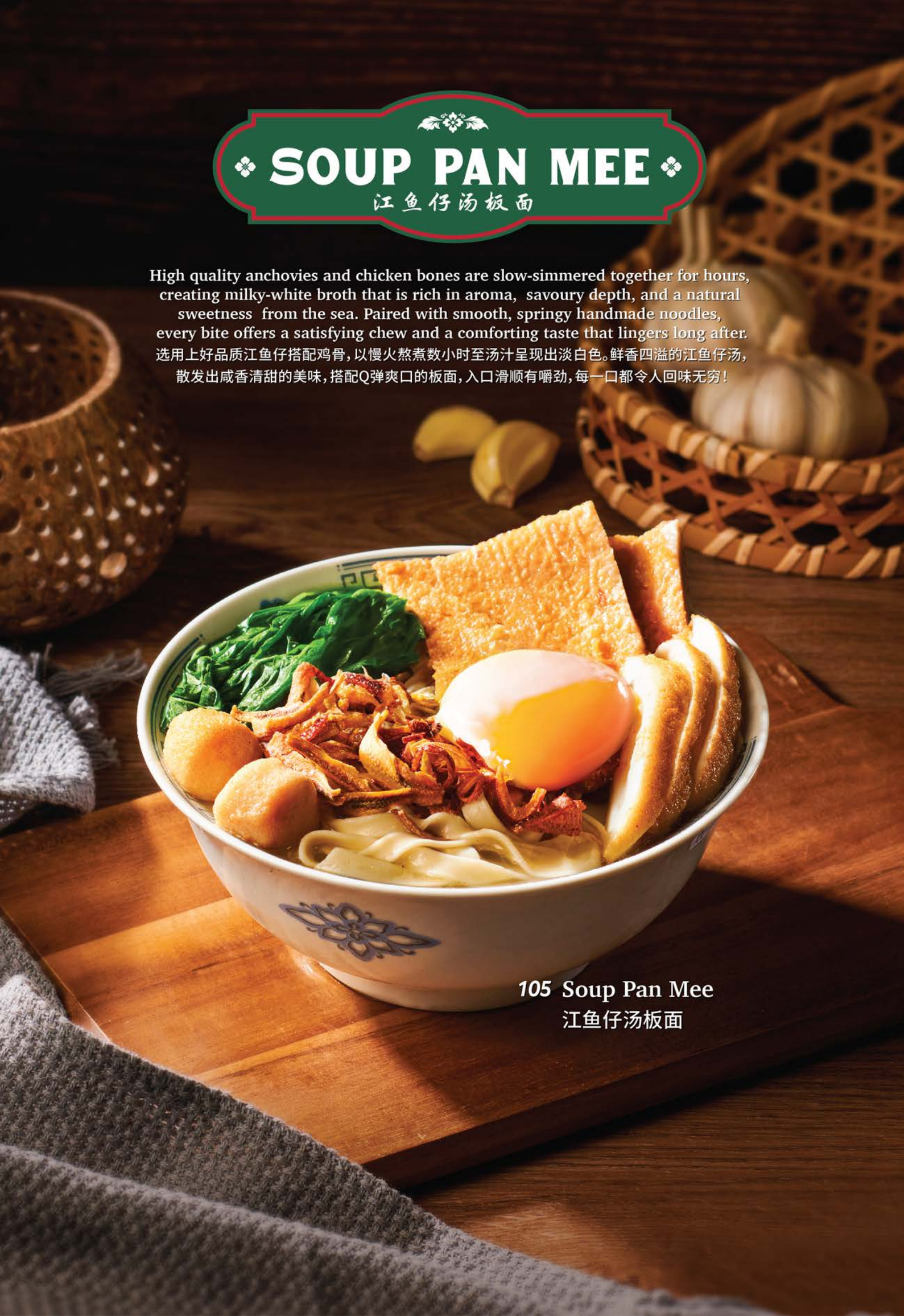
The handmade traditional chewy Pan Mee is made by premium high-gluten flour, combined with secret unique sauces and a variety of rich ingredients!
Available in 3 flavours: Classic, Spicy, and Mala, satisfying your taste buds in one go!
精心选用优质高筋面粉以手工制作传统的Q弹板面，搭配古早味秘制酱料与丰富配料融合其中！
经典、香辣和麻辣三种口味供选择，一次性满足您的味蕾享受！



SOUP PAN MEE
江鱼仔汤板面

High quality anchovies and chicken bones are slow-simmered together for hours, creating milky-white broth that is rich in aroma, savoury depth, and a natural sweetness from the sea. Paired with smooth, springy handmade noodles, every bite offers a satisfying chew and a comforting taste that lingers long after.

选用上好品质江鱼仔搭配鸡骨，以慢火熬煮数小时至汤汁呈现出淡白色。鲜香四溢的江鱼仔汤，散发出咸香清甜的美味，搭配Q弹爽口的板面，入口滑顺有嚼劲，每一口都令人回味无穷！



105 **Soup Pan Mee**
江鱼仔汤板面

KAMPUNG FRIED RICE
家乡炒饭

A delicious Oriental Kopi Signature Dish!
Paired with Fresh Prawns and Oriental Egg,
this Kampung Fried Rice is aromatic and flavourful
with a decent amount of 'wok hei' charred aroma.
一道美味可口的华阳道地小炒！新鲜大虾、华阳流心蛋，
配上香味扑鼻的家乡炒饭，碰撞出非一般的美好滋味！

605 Kampung Fried Rice
家乡炒饭





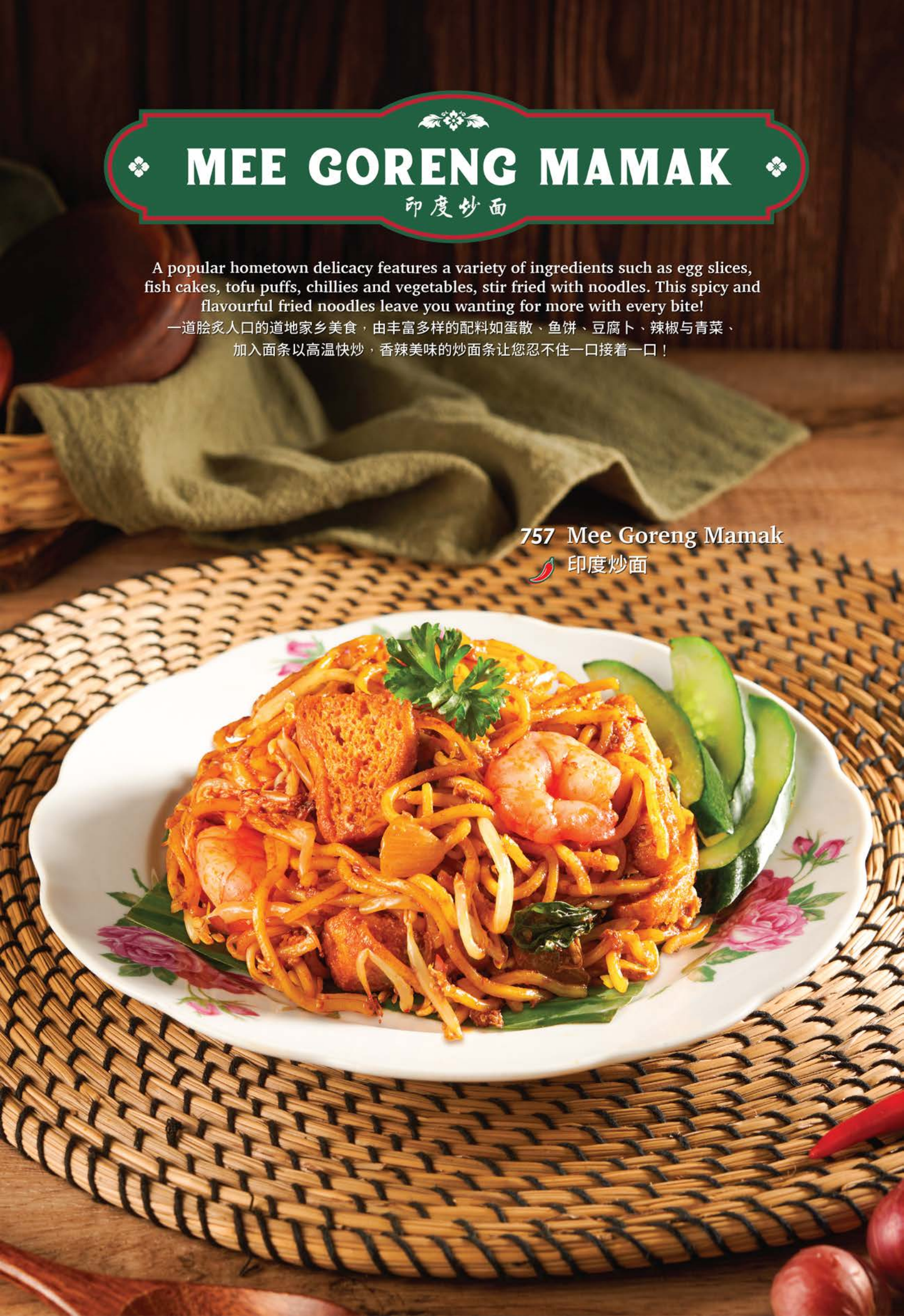
606 Yang Zhou Fried Rice
扬州炒饭

MEE GORENG MAMAK
印度炒面

A popular hometown delicacy features a variety of ingredients such as egg slices, fish cakes, tofu puffs, chillies and vegetables, stir fried with noodles. This spicy and flavourful fried noodles leave you wanting for more with every bite!

一道脍炙人口的道地家乡美食，由丰富多样的配料如蛋散、鱼饼、豆腐卜、辣椒与青菜、加入面条以高温快炒，香辣美味的炒面条让您忍不住一口接着一口！

757 Mee Goreng Mamak
印度炒面



NANYANG CURRY

CHICKEN RICE

南洋咖喱鸡饭

701 Nanyang Curry Chicken Rice
南洋咖喱鸡饭

Made from Oriental Kopi's House Special Recipe!
Carefully handpicked Grade A Chillies, Fresh Santan and Curry Leaves simmered with slow fire for 4 hours until the curry becomes creamy & aromatic, perfectly served with White Rice or Toasted Bread for ultimate enjoyment!
华阳特调南洋咖喱配方，特选优质 A 级辣椒，加入新鲜椰浆与咖喱叶一并熬制 4 个小时，使得咖喱汁散发出浓郁的南洋咖喱香，搭配白饭或烤面包，美味又开胃！

704 Nanyang Curry Chicken Toast
南洋咖喱鸡烤面包



HAINANESE CHICKEN RICE
海南鸡饭

Indulge in the tender chicken, golden-hued skin,
and fragrant rice, complemented by zesty chilli, ginger,
and our signature home-ground soy sauces, leaving you endless enjoyment!
皮滑肉嫩，美味多汁的白切鸡，淋上特调酱汁，
搭配华阳传统石臼手捣辣椒与姜蓉，令您齿颊留香，回味无穷！

601 Hainanese Chicken Rice
海南鸡饭

601D Hainanese Chicken Rice (Drumstick)
海南鸡腿饭



KAMPUNG MEE HOON
家乡米粉

883 Nanyang Curry Chicken Kampung Meehoon
南洋咖喱鸡家乡米粉

A simple yet absolutely delicious local signature stir-fry dish!
Soft and slightly chewy Mee Hoon filled with the aroma of fish sauce,
served with thick and fragrant Nanyang Curry Chicken.
A mouthwatering Signature Dish!
一道充满家乡风味的经典道地小炒！
软糯可口的白米粉完美吸收了鱼露的鲜味，
配上浓郁飘香的南洋咖喱鸡，
搭配成一道让您食指大动的美味料理！



882 Fried Chicken Meat Kampung Meehoon
炸鸡腿肉家乡米粉



881 Oriental Signature Kampung Meehoon
华阳经典家乡米粉



886 Rendang Chicken Kampung Meehoon
马来仁当鸡家乡米粉



Selected 8 spices (red chilies, turmeric, garlic, lemongrass and assorted), Fresh Coconut Milk and Curry Leaves are added and boiled for 4 hours to create a more robust taste. Paired with Tofu Puffs, Fish Cakes, Eggs etc. A bowl of creamy laksa broth, gives the right balance of spice and tangy taste!

精选 8 种优质香料 (辣椒、南姜、蒜蓉、香茅等)，加入新鲜椰浆与咖喱叶，熬煮 4 个小时！带有浓郁南洋风味的咖喱叻沙汤头，配上豆卜、鱼饼、鸡蛋等配料一起吃，鲜辣味十足，叫人难以抗拒！

ORIENTAL

CHAR KUEY TEOW

华阳炒粿条

752 Oriental Char Kuey Teow
华阳炒粿条

ASEAN RECORDS
MOST
CHAR KWAY TEOW SOLD
东盟最高炒粿条销售纪录

LOCAL'S FAVOURITE
人气必点

A delicious Penang local stir-fry dish with mouthwatering 'wok hei' charred aroma!
Soft and chewy Kuey Teow dashes with House-special Sauce and paired with Fresh Prawns.
Every bite tastes deeply savoury and full of flavour which holds an unforgettable taste!
一道锅气十足的美味槟城道地小炒！华阳特调秘制酱汁完美地翻炒在每一条Q弹的粿条里，鲜香微辣！
搭配上大虾一起吃，每一口都是那么的滋味十足，叫人回味无穷！


ORIENTAL
PRAWN MEE
华阳虾面
Aromatic flavourful Prawn broth - the very essence of Prawn Mee.
Freshly prepared Prawn & Chicken Bones simmered gently for 5 hours.
Our prawn broth brings together a combination of ingredients for a burst of rich savoury flavours.
Served with homemade Sambal to further enhance the spiciness of the dish, making it irresistible!
一碗美味可口的虾面，在于汤头的鲜甜！华阳精选新鲜大虾加入大鸡骨，每天新鲜熬制 5 个小时，
汤头鲜甜浓郁带点微辣！配上自制 Sambal，鲜辣味十足，叫人难以抗拒！
753A Oriental Prawn Meehoon Mee
华阳虾米粉面
753B Meehoon 米粉
LOCALS FAVOURITE
人气必点

MALAY

RENDANG BEEF
马来仁当牛肉

818 Rendang Beef
Nasi Briyani
马来仁当牛肉黄姜饭



Nasi Biryani is cooked with Indian basmati rice and premium spices, resulting in long and fragrant rice. 12 selected spices and imported dried chili stewed with tender beef for 4 hours. This aromatic Malay-inspired dish with fragrant spices is a delight to savour.
精选上等特级印度香米与优质香料一块烹煮，米粒细长，不时散发出坚果般的香气！搭配特选12种上好香料与优质进口辣椒干，加入鲜嫩牛肉以小火慢煮4个小时，浓郁清香的马来香料风味扑鼻而来，让人吃了回味无穷！



808 Rendang Beef
Nasi Lemak
马来仁当牛肉椰浆饭



889 Rendang Beef
Kampung Meehoon
马来仁当牛肉家乡米粉



858 Rendang Beef
Mee Siam
马来仁当牛肉米暹

MALAY

RENDANG CHICKEN

马来仁当鸡

Nasi Biryani made with basmati rice and premium Indian spices, served with Chicken Rendang, slow-cooked and stewed in the Oriental rendang sauce. The chicken rendang recipe yields flavourful and tender chicken, with a complex structure of flavours and intense aroma of exotic spices.

精选上等特级印度香米搭配优质香料烹煮，
米粒细长，外观透彻，不时散发出坚果般的香气！
搭配特选12种上好香料与优质进口辣椒干，加入大鸡腿以小火慢炖4个小时，
浓郁清香的马来香料风味扑鼻而来，让人吃了回味无穷！

816 Rendang Chicken
Nasi Briyani
马来仁当鸡黄姜饭



MALAY FRIED RICE
马来经典炒饭

A signature stir-fry dish with a distinct aroma of curry leaves.
Accompanied with Crispy Fried Chicken Drumstick and Oriental Egg,
the symphony of texture and flavour makes this dish an absolute winner!
一道完美融入咖喱叶香气的经典炒饭，配上「色、香、味」俱全的香料
炸鸡腿和流心华阳蛋，吃起来辛香十足又带点微辣，让人欲罢不能！

LOCAL'S FAVOURITE 人气菜



608 Malay Fried Rice
马来经典炒饭



607 Prawn Fried Rice
虾仁蛋炒饭

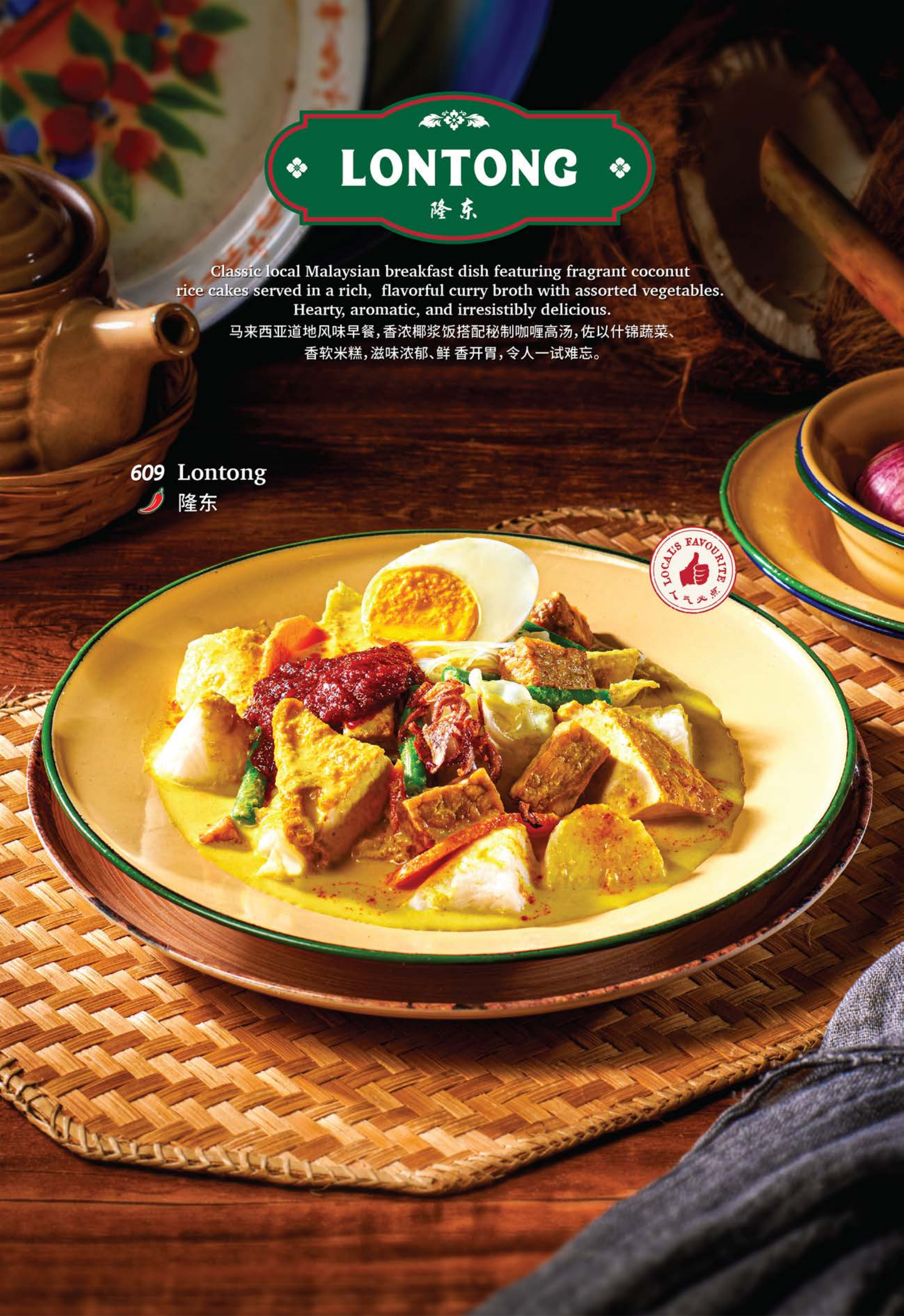
Add On: ***201*** Fried Egg 煎蛋 | ***202*** Oriental Egg 华阳蛋

LONTONG
隆东

Classic local Malaysian breakfast dish featuring fragrant coconut rice cakes served in a rich, flavorful curry broth with assorted vegetables. Hearty, aromatic, and irresistibly delicious.

马来西亚道地风味早餐，香浓椰浆饭搭配秘制咖喱高汤，佐以什锦蔬菜、香软米糕，滋味浓郁、鲜 香开胃，令人一试难忘。

609 Lontong
隆东



MEE REBUS
马来爪哇面

Traditional yellow noodles served with fresh ingredients and topped with thick curry gravy made from 8 types of spices, boiled potatoes, chilli sauce and assam juice. Sprinkle with crispy anchovies and peanuts, squeeze in lime juice and mix evenly with the gravy and noodles. It strikes you with a good balance of sweet-sour and slightly spicy taste that is deliciously good!

以8种香料搭配马铃薯熬煮成浓厚酱汁，淋满在传统黄面上，混搭新鲜食材，撒上香酥江鱼仔和花生，吃时再挤上酸柑汁加以搅拌，微辣中带点微甜，鲜辣的口感叫人齿颊留香！

755 Mee Rebus
马来爪哇面



NASI
AYAM GEPUK

A popular Indonesian inspired delicacy featuring a juicy whole chicken leg, fried to a crispy golden exterior with tender and succulent meat within. Paired with a hand pounded red and green chilli sambal, delivering a fiery and addictive kick in every bite. Served with creamy Sos Gajus (cashew nut sauce), crispy fried cabbage and vegetables, crunchy tempeh, fried tofu, and Oriental Kopi's signature molten egg, finished with a drizzle of sweet soy sauce. A satisfying balance of spicy heat, creamy richness, and crispy crunch in perfect harmony.

820 Nasi Ayam Gepuk



Allergen Information:
Contains tree nuts. Using same facilities with peanuts and crustaceans.

Rice Option

Nasi Lemak

SOUP NOODLE

CHICKEN HERBAL

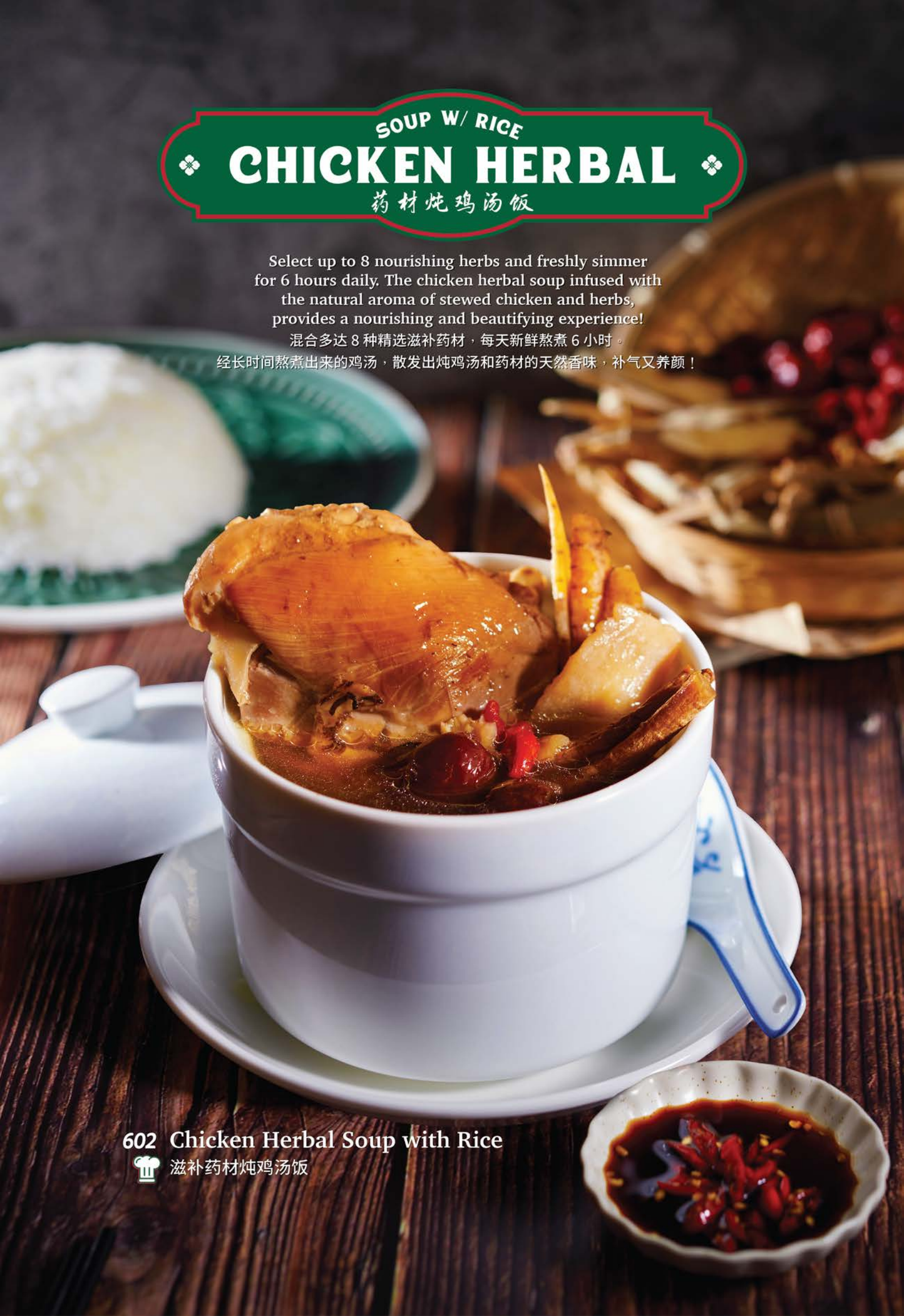
药材鸡汤手工面

Savour the enticing fragrance of our chicken herbal soup paired with handmade noodles. Select up to 8 nourishing herbs and simmer for 6 hours! Our handmade noodles are wonderfully chewy, harmonising with the aromatic chicken herbal soup, delivering a nourishing gourmet delight!

一款香气扑鼻的药材鸡汤手工面，细心挑选多达 8 种滋补药材一起熬煮 6 个小时！手工面 Q 弹爽滑，融入在浓郁芳香的药材鸡汤中，为您呈现出一道滋补养生的美食体验！

603 Chicken Herbal Soup Noodle (Handmade)
药材鸡汤手工面




SOUP W/ RICE
CHICKEN HERBAL
药材炖鸡汤饭
Select up to 8 nourishing herbs and freshly simmer for 6 hours daily. The chicken herbal soup infused with the natural aroma of stewed chicken and herbs, provides a nourishing and beautifying experience!
混合多达 8 种精选滋补药材，每天新鲜熬煮 6 小时。
经长时间熬煮出来的鸡汤，散发出炖鸡汤和药材的天然香味，补气又养颜！
602 Chicken Herbal Soup with Rice
滋补药材炖鸡汤饭

HAPPY KID'S MEAL
欢乐儿童餐

A cheerful and yummy meal made just for little ones! Pick from sweet and tangy tomato spaghetti or tasty egg fried rice. Just the right portion, full of flavour and fun — every bite is sure to make kids happy!
专为小朋友准备的美味套餐!酸甜开胃的番茄意大利面或香喷喷的蛋炒饭,份量适中,色香味俱 全,让孩子每一口都吃得开心满足!



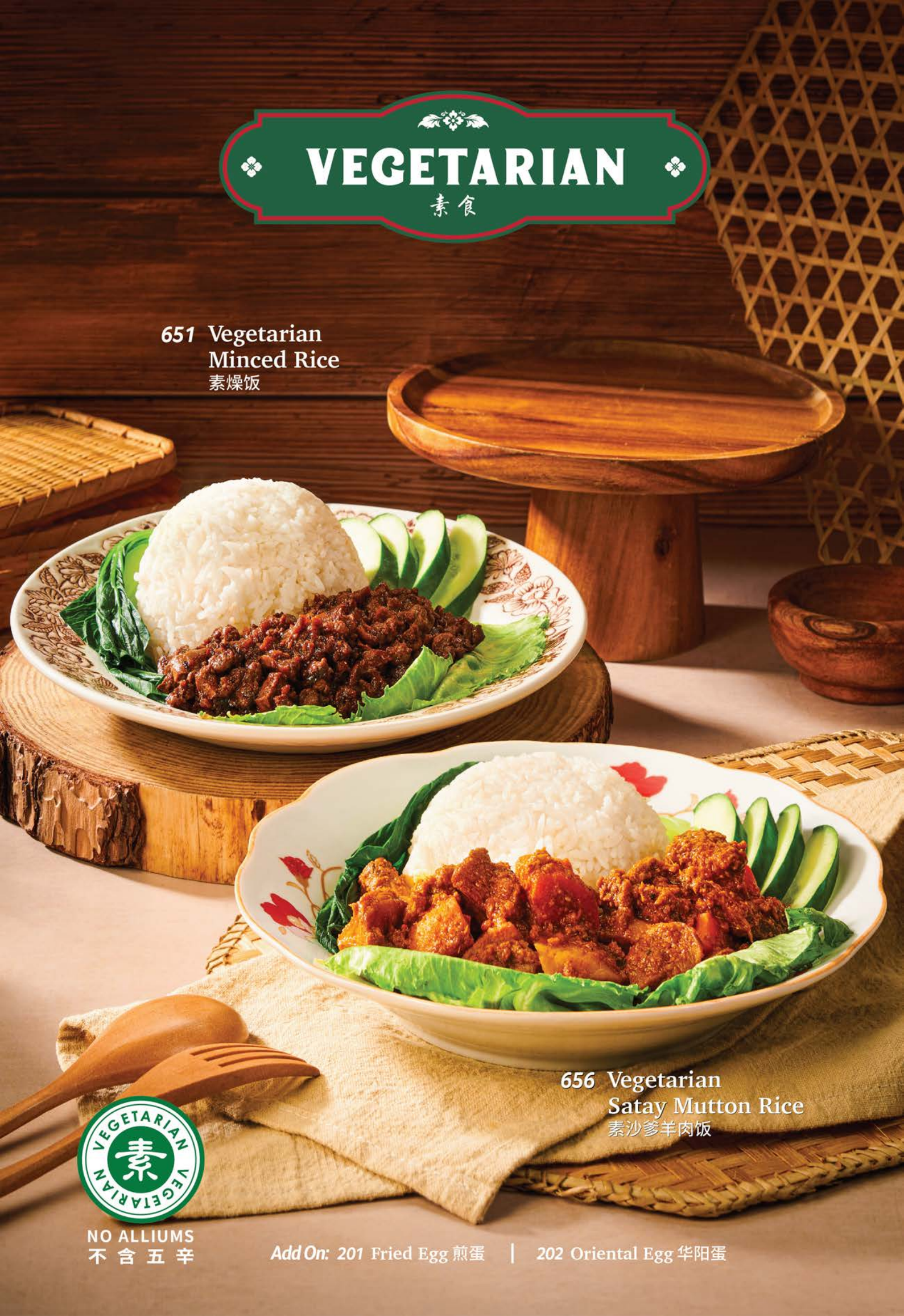
1001 Tomato Spaghetti Combo
番茄意大利面套餐



1002 Egg Fried Rice Combo
蛋炒饭套餐

Add On: ***227*** Vitagen 维他精 | ***412*** Chicken Nugget 炸鸡块

VEGETARIAN
素食



651 Vegetarian
Minced Rice
素燥饭

656 Vegetarian
Satay Mutton Rice
素沙爹羊肉饭

VEGETARIAN 素 VEGETARIAN

NO ALLIUMS
不 含 五 辛

Add On: *201* Fried Egg 煎蛋 | *202* Oriental Egg 华阳蛋

VEGETARIAN NASI LEMAK
素椰浆饭

LOCAL'S FAVOURITE 人气火爆

659 Vegetarian Rendang Chicken Nasi Lemak
素仁当鸡椰浆饭

658 Vegetarian Curry Fish Nasi Lemak
素咖喱鱼椰浆饭

657 Vegetarian Sambal Fish Nasi Lemak
素叁峇鱼椰浆饭

Vegetarian Nasi Lemak serves pandan-infused coconut milk rice with Oriental egg, complete with vegetarian Sambal Sauce and vegetarian Anchovies. Enhanced with options of long-simmered Vegetarian Rendang Chicken, Curry Fish, or Sambal Fish. It's a meat-free dish with traditional Nanyang flavours!

精选上等好米结合新鲜班兰叶烹煮成香喷喷的椰香饭，与华阳流心蛋、鲜香微辣素 Sambal、素江鱼仔一同搭配经长时间熬煮的仁当素鸡、咖喱素鱼或叁巴素鱼，带给您深具道地南洋风味，丰富口感的华阳素椰浆饭！

VEGETARIAN 素

NO ALLIUMS
不 含 五 辛

Add On: *217* Vegetarian Nasi Lemak 素椰浆饭

VEGETARIAN LAKSA MEE
素叻沙面

Our Vegetarian Laksa features a variety of premium spices (Chilli, Galangal, Lemongrass & more) slow-cooked for 4 hours with Curry Leaves and Coconut Milk, resulting in a rich, mildly spicy soup. It's served with handmade noodles and vegetarian delights like Veg Chicken Dice, Vegetarian Prawns, and Shimeji Mushrooms, providing an unforgettable taste.

精选多种优质香料(南姜、香茅、辣椒等)，加入咖喱叶与椰浆一并熬煮 4 个小时，烹调出浓郁微辣、香味四溢的素叻沙汤头！搭配 Q 弹的手工面和多种可口素食配料，如素鸡丁、素虾、白玉菇等，每一口都让您深深感受到华阳专为您烹调的道地南洋风味，回味无穷！

652 Vegetarian Laksa with Handmade Noodles
素叻沙手工面



NO ALLIUMS
不 含 五 辛



SIGNATURE

EGG TART

华阳酥皮蛋挞

THE MALAYSIA BOOK of RECORDS®

马来西亚纪录大全

最厚实蛋挞 THICKEST EGG TART

最高蛋挞销售纪录 MOST NUMBER OF EGG TARTS SOLD

TRADITIONAL HANDMADE, CREAMY & CRISPY EVERY BITE

传 统 人 工 手 做　颗 颗 嫩 香 酥

At Oriental Kopi, our egg tarts is crafted using traditional techniques that has been refined over years of dedication. Each tart is made with our own exclusive recipe so that every Oriental Egg Tart, is perfected in it's aromas, taste and texture.

Handcrafted fresh daily, each tart is baked to a golden crisp of 128 layers; with caramelised egg filling that strikes a perfect balance of satisfaction and warmth. Each bite delivers a taste that you didn't know you have been craving; fragrant, crisp and nostalgia.

华阳以传统手艺制作蛋挞，经过多年来地精心专研与改良，
以独家配方制作出「色、香、味」俱全的【华阳酥皮蛋挞】！
华阳蛋挞颗颗人工手做，反复折叠出128层酥皮，层次分明，
入口金黄酥脆、香气四溢！配上色泽金黄的焦糖蛋馅，皮酥馅厚，
每口都洋溢着浓郁蛋香，带出甜而不腻，酥脆饱满的丰富口感！

501 Oriental Egg Tart (2pcs 2粒)
华阳招牌酥皮蛋挞

500 Oriental Egg Tart (6pcs 6粒)
华阳招牌酥皮蛋挞 Free 1



A Sip of Good Coffee, A Bite of Polo Bun

Polo buns, also known as pineapple buns, originated in Hong Kong in the 1960s. The polo bun was named by its uneven and crispy surface, which resembles a pineapple.

[Oriental Polo Bun] The specialty of our Polo Bun is that it is handmade and freshly baked daily. It is baked at high temperature till the crust gives a golden crispy look while the base remains soft and aromatic.

Pairing the bun with slices of icy fresh butter and condensed milk will sublimate the overall taste of the polo bun to another level!

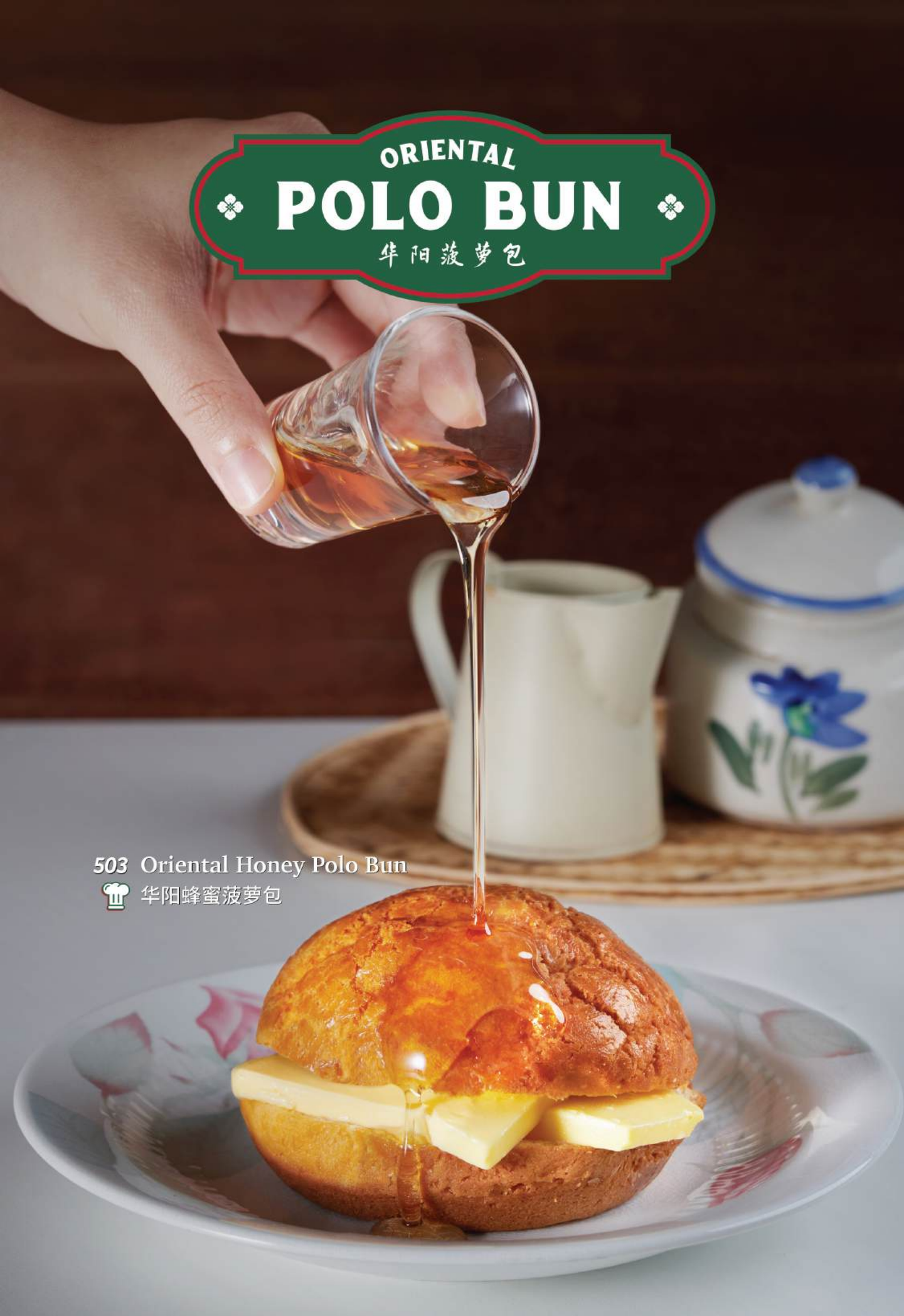
菠萝包——亦称酥皮包，源于约1960年代的香港。
由于菠萝包表面凹凸的脆皮，外型酷似菠萝因而得名。
【华阳菠萝包】最大的特点在于每个菠萝包都由人工手做。
外层经过高温烘烤后，变得金黄酥脆，而底部则香酥柔软。
搭配上冰凉上好的牛油，蜂蜜或炼乳，冷热交融，
将菠萝包的整体口感升华到另一个层次！



502 Oriental Polo Bun
华阳冰火菠萝包

THE MALAYSIA BOOK of RECORDS®
马来西亚纪录大全
最高菠萝包销售纪录
MOST NUMBER OF POLO BUNS SOLD

LOCAL'S FAVOURITE 人气之选



503 Oriental Honey Polo Bun

华阳蜂蜜菠萝包

【 Handmade Traditional Toast 】

Handmade bread toasted evenly on both sides over medium heat until golden brown.
Served with a variety of delicious ingredients with different flavours,
every bite is crispy and fragrant!

自制手工厚实面包以中温火烤，前后不停翻烤，让面包两面平均受热，烤得金黄酥脆！
搭配各种风味各异的美味食材，每一口咬下去都感受到又酥又香的丰富口感！



901A Butter Kaya Toast (Coconut)
牛油咖椰烤面包 (香椰)

901B Butter Kaya Toast (Pandan)
牛油咖椰烤面包 (班兰)

903 Crunchy Peanut Toast
花生酱烤面包

HOMEMADE TOAST
手工自制烤面包



902 Margarine Sugar Toast
菜油砂糖烤面包

906 Curry Double Lava Egg Toast
咖喱双蛋烤面包

LOCAL'S FAVOURITE 人气之选

904 Egg Mayo Toast
美乃滋蛋烤面包


WHOLEMEAL
BUN
手工全麦烤面包
ORIENTAL
華陽
香椰咖椰
TRADITIONAL KAYA
913 Peanut Butter Wholemeal Bun
花生酱全麦烤面包
Oriental's Homemade Wholemeal Bun, slathered with handcrafted Aromatic Kaya Spread and slabs of Premium Butter. Every bite gives you incredibly soft and fluffy bread that's lightly sweetened and tastes absolutely incredible!
颗颗华阳全麦面包都经由手工制作，特别保留了古早圆形的鼓包造型。
搭配上香滑爽口的咖椰与上等黄油，
吃上一口，那香酥松软的口感，不尽让人难以忘怀！
Homemade
Kaya & Toast
手工全麦面包 &
自制咖椰
911 Butter Kaya
Wholemeal Bun
牛油咖椰全麦烤面包

HOMEMADE TOAST
手工自制烤面包

Smeared with a layer of aromatic homemade Kaya and slices of Icy Butter,
brings out a mouthful of crusty toast
and melted kaya butter, which is so smooth and delicious!
烤得酥脆的手工自制厚实面包，加上两片冰冻上好厚牛油和自制咖椰，
吃上一口香酥可口的烤面包，感受咖椰的香甜顺滑，香酥可口！

901A Butter Kaya Toast (Coconut)
牛油咖椰烤面包 (香椰)

901B Butter Kaya Toast (Pandan)
牛油咖椰烤面包 (班兰)



Homemade Kaya & Toast
手工面包 & 自制咖椰

ASEAN RECORDS
MOST
KAYA BUTTER TOAST SOLD
东盟最高烤面包销售纪录

401 Half Boiled Kampung Egg
甘榜生熟蛋

LOCAL STREET FOOD
道地小吃



409 Fried Golden Mantou
黄金炸馒头

415 Curry Cheong Fun
特色咖喱肠粉

411 Sweet Potato Fries
甘梅地瓜条

Add On

201 Fried Egg 煎蛋
202 Oriental Egg 华阳蛋
203 Nasi Lemak 椰浆饭
204 White Rice 白饭
205 Chicken Rice 黄油饭
208 Nasi Briyani 黄姜饭
412 Chicken Nugget 炸鸡块
401 Half-Boiled Kampung Egg 甘榜生熟蛋
402 Fried Chicken Meat 炸鸡腿肉
407 Fried Fish Ball 炸鱼丸
408 Fried Chicken Drumstick 炸鸡腿
413 Fried Fish Cake 炸鱼饼
405 Rendang Chicken 马来仁当鸡
410 Ayam Masak Merah 马来红辣鸡

404 Penang Rojak
槟城罗吒

LOCALS FAVOURITE 人气必点

ASEAN RECORDS
MOST ROJAK SOLD
东盟最高罗吒销售纪录

403 Nanyang Curry Fish Ball
南洋咖喱鱼蛋

ORIENTAL KOPI
华阳咖啡

A Golden Ratio of high-quality Arabica, Robusta & Liberica coffee beans, brings out the balance and rich aroma through high-temperature roasting to brew a cup of strong and fragrant Nanyang coffee.

华阳秉持着传统南洋咖啡文化精神，坚持选用上好咖啡豆，
以黄金比例混合 3 种上好品质咖啡豆 【 阿拉比卡、罗布斯塔、利比里卡 】。
冲泡出来的黑咖啡，香味四溢，厚重而醇香。

LOCAL'S FAVOURITE 人气之选

ASEAN RECORDS
MOST KOPI SOLD
东盟最高咖啡销售纪录

Oriental Kopi 华阳咖啡	LOCAL'S FAVOURITE	301 (small 小)	热 HOT
Kopi O 咖啡乌	LOCAL'S FAVOURITE	302 (small 小)	热 HOT
Kopi C 咖啡 C		303 (small 小)	热 HOT

ORIENTAL

KOPI BUTTER

华阳古油咖啡

Melt-in-your-mouth butter slab added into rich and aromatic Oriental Kopi or Kopi O.
The combination creates a caramelised flavour, with a silky smooth and creamy texture.
Every sip goes down smoothly in your throat, leaving an unforgettable taste in your mouth!

入口即化的香滑牛油融入到浓郁香滑的咖啡或者咖啡乌，甜咸交融的和谐滋味简直是绝配，
喝下一口即发现格外顺喉，香滑口感中带有一丝丝咸与苦的交融美滋味，独特口味令人难以忘怀！

315 Kopi Butter
华阳古油咖啡

317 Kopi C Butter
华阳古油咖啡 C

316 Kopi O Butter
华阳古油咖啡乌

	HOT 热 [Small 小]	HOT 热 [Big 大]	COLD 冷 [Big 大]
Oriental Kopi 华阳咖啡 LOCAL'S FAVOURITE	301	331	361
Kopi O 咖啡乌 LOCAL'S FAVOURITE	302	332	362
Kopi O Kosong 咖啡乌（无添加糖）	302A	332A	362A
Kopi C 咖啡 C	303	333	363
Teh 奶茶	304	334	364
Teh O 茶乌	305	335	365
Teh C 奶茶 C	306	336	366
Hainanese Cham 海南鸳鸯 LOCAL'S FAVOURITE	307	337	367
Hainanese Cham C 海南鸳鸯 C	308	338	368
Milo 美禄	310	340	370
Milo O 美禄乌	311	341	371
Milo C 美禄 C	312	342	372
Milo Dinosaur 美禄恐龙			375
Oriental Classic White Coffee 华阳经典白咖啡 LOCAL'S FAVOURITE	313	343	373
Oriental Roasted White Coffee 华阳炭烧白咖啡	314	344	374
Oriental White Coffee (No Added Sugar) 华阳白咖啡（无添加糖）	309	339	369
Oriental Royal Chocolate 皇家巧克力	319	359	399



Oriental Kopi Cincau Ice
华阳咖啡仙草冰
361A 冷 COLD



Oriental Kopi C Cincau Ice
华阳咖啡C仙草冰
363A 冷 COLD



Teh Cincau Ice
奶茶仙草冰
364A 冷 COLD



Teh C Cincau Ice
奶茶C仙草冰
366A 冷 COLD

ORIENTAL WHITE COFFEE
华阳白咖啡

Tastes Great When Crafted with love. Oriental White Coffee undergoes a unique low-temperature roasting method with an extended duration, resulting in a superior flavour profile that is milder and less bitter compared to other coffee beans.

3 premium coffee beans [Robusta], [Arabica], and [Liberica] are selected for a perfect blend.
3 coffee beans complement each other and roasted for hours at medium-low temperatures.
Each cup of Oriental White Coffee is exceptional, rich & aromatic and comes with an endless aftertaste.

好喝，因为用心。白咖啡讲究高水平中低温烘焙工艺，经过较长时间的烘焙，完好地去除咖啡豆的焦苦与酸涩！

我们在上等的「罗布斯塔」咖啡豆中，加入优质的「阿拉比卡」与「利比里卡」咖啡豆进行完美拼配！
经低温烘焙后，每一杯华阳白咖啡味道更醇香、口感细腻醇厚，让人回味无穷！

LOCAL'S FAVOURITE 人气之选

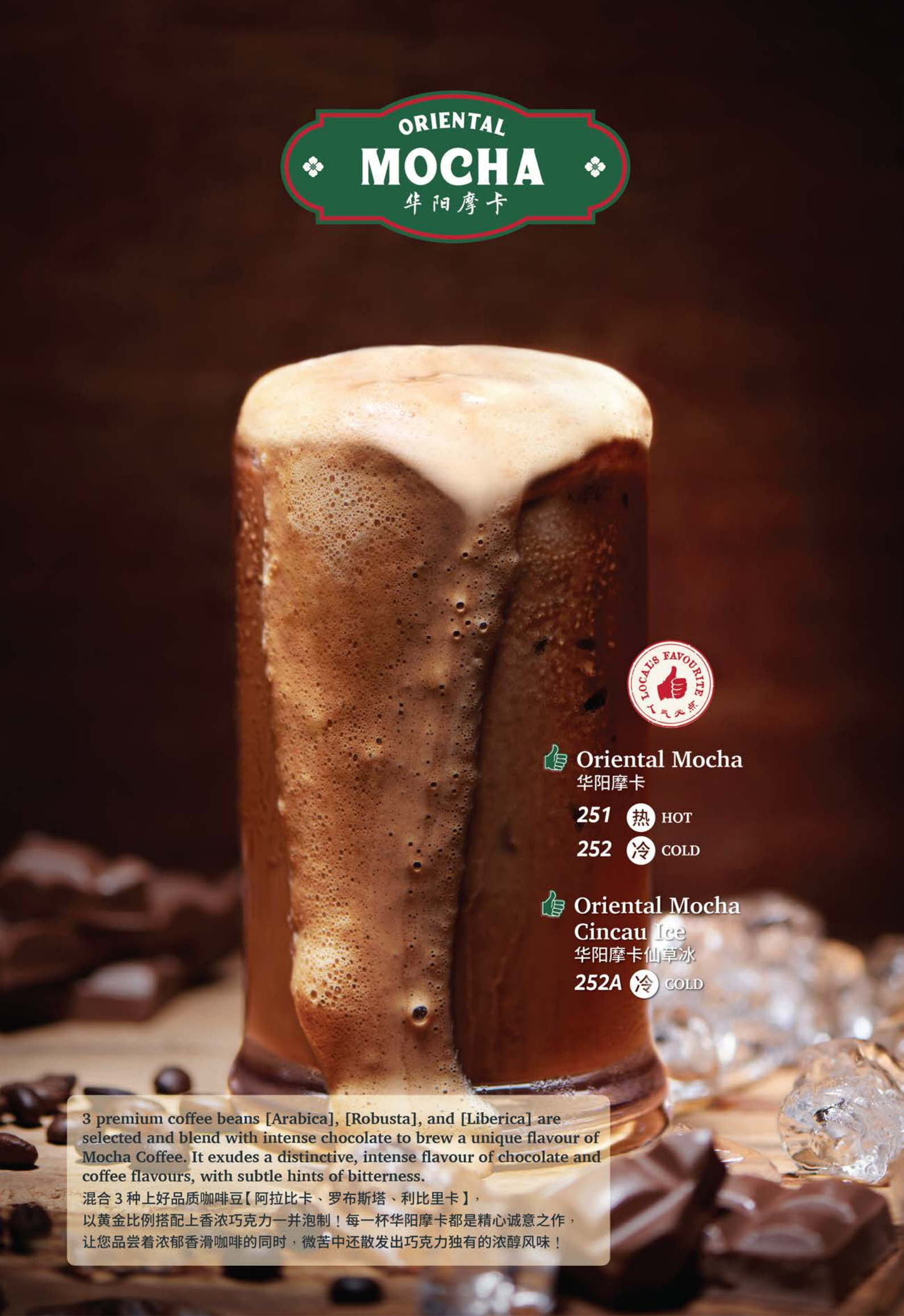
INTERNATIONAL TASTE INSTITUTE 2026 BRUSSELS SUPERIOR TASTE AWARD ★★★

313 Oriental Classic White Coffee
华阳经典白咖啡

INTERNATIONAL TASTE INSTITUTE 2026 BRUSSELS SUPERIOR TASTE AWARD ★★

314 Oriental Roasted White Coffee
华阳炭烧白咖啡

ORIENTAL MOCHA
华阳摩卡



LOCALS FAVOURITE 人气之选

Oriental Mocha
华阳摩卡

251 热 HOT

252 冷 COLD

Oriental Mocha Cincau Ice
华阳摩卡仙草冰

252A 冷 COLD

3 premium coffee beans [Arabica], [Robusta], and [Liberica] are selected and blend with intense chocolate to brew a unique flavour of Mocha Coffee. It exudes a distinctive, intense flavour of chocolate and coffee flavours, with subtle hints of bitterness.

混合 3 种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】，
以黄金比例搭配上香浓巧克力一并泡制！每一杯华阳摩卡都是精心诚意之作，
让您品尝着浓郁香滑咖啡的同时，微苦中还散发出巧克力独有的浓醇风味！

COLD BEVERAGES
华阳冰饮

3 speciality coffee beans [Arabica, Robusta, Liberica] grinded in a golden ratio,
brewed with Oriental's traditional brewing techniques.
Every sip is aromatic, smooth and iced-cold!

以黄金比例混合 3 种上好品质咖啡豆【阿拉比卡、罗布斯塔、利比里卡】研磨而成，
以华阳传统冲泡技艺，冲泡出香味四溢，厚重而醇香的咖啡冰！
尝上一口，口感醇厚，冰冷顺滑！



Oriental Kopi Cincau Ice
华阳咖啡仙草冰
361A

LOCAL'S FAVOURITE 人气大乐

Hainanese Cham Cincau Ice
海南鸳鸯仙草冰
367A

Hainanese Cham C Cincau Ice
海南鸳鸯 C 仙草冰
368A

Teh Cincau Ice 奶茶仙草冰
364A

Soft Cincau added in cold Oriental Kopi, cold Teh or
cold Hainanese Cham, drink a sip of cold drink and
taste the glassy smooth Cincau, it's wonderfully refreshing!
把柔嫩的仙草冻加入到冰咖啡，冰奶茶或冰海南鸳鸯里，
喝一口冰饮，尝一口清爽的仙草，简直妙不可言！

	HOT 热 [Big 大]	COLD 冷 [Big 大]	COLD 冷
Fresh Soya Milk 鲜豆浆	348	380	
Cincau 仙草	349	381	
Longan Luo Han Guo 桂圆罗汉果	352	384	
Fresh Soya Cincau 鲜豆浆仙草	350	382	
Gula Melaka Soya 椰糖鲜豆浆	351	383	
Lemon Tea 柠檬茶	345	377	
Floating Ice Lemon Tea 浮冰冻柠茶			379
Gula Melaka Soya Cincau 椰糖鲜豆浆仙草	355	395	
Honey Lemon 蜂蜜柠檬	346	378	
Sirap Limau Ice 桔子玫瑰露			255
Sirap Limau Longan 桔子龙眼玫瑰露			255A
Sirap Bandung 奶香玫瑰露			256
Sirap Bandung Cincau 仙草奶香玫瑰露			256A
Vitagen 维他精			227
Coke 可乐			387
100 Plus 100号			388
Mineral Water 矿泉水			389
Fresh Orange Juice 鲜榨橙汁 [Without ice add RM 2]			221



Cincau
仙草

349 热 HOT
381 冷 COLD



Fresh Soya Cincau
鲜豆浆仙草

350 热 HOT
382 冷 COLD



Gula Melaka Soya Cincau
椰糖鲜豆浆仙草

355 热 HOT
395 冷 COLD



Gula Melaka Soya
椰糖鲜豆浆

351 热 HOT
383 冷 COLD

SIRAP BANDUNG
玫瑰露

Crafted with rose syrup and paired with selected ingredients to create distinct layers of flavour and texture. Lightly sweet, refreshingly chilled, and fragrant with rose notes, each sip is balanced with gentle fruitiness and a smooth mouthfeel. Cooling, easy to enjoy, and never overly sweet. A true local classic, enjoyed the Malaysian way.

以道地玫瑰露为基底，搭配不同精选配料，呈现出各具特色的风味与口感。
清甜冰爽的玫瑰香气，交织果香与丝滑口感，清新解渴、爽口不腻，是深受喜爱的经典本土饮品。



255 Sirap Limau Ice
桔子玫瑰露

256A Sirap Bandung Cincau
仙草奶香玫瑰露

256 Sirap Bandung
奶香玫瑰露

255A Sirap Limau Longan
桔子龙眼玫瑰露

MILO DINOSAUR
美禄恐龙

A rich, icy Milo drink generously topped with a thick layer of Milo powder — cool, chocolatey, and deeply nostalgic. Just one sip brings back sweet childhood memories. A favourite among both kids and adults!

香浓的冰美禄铺满厚厚的美禄粉，冰凉爽口，又香又浓，瞬间充满浓浓的童年回忆，大人小孩都爱不释手！



375 **Milo Dinosaur**
美禄恐龙

冷 COLD

FLOATING ICE LEMON TEA
浮冰冻柠茶

Refreshing iced lemon tea topped with specially made lemon tea ice cubes that float on top, enrich the tea's zesty flavor, making every sip more flavorful. Just one sip to cool you down definitely the perfect companion for a hot summer day!

冰凉清爽的冻柠茶，加入特别制作的柠檬茶冰砖，飘浮在茶面上，不仅漂亮又好看，还大大的提升了冻柠茶的浓郁风味！喝下一口，冰凉解渴，是您炎炎夏日的最佳消暑圣品！



379 Floating Ice Lemon Tea
浮冰冻柠茶



Crafted with selected highland ginseng and gently simmered with red dates, this nourishing drink offers a smooth, comforting texture. With a mellow herbal note, it finishes clean and soothing, leaving a pleasant, natural aftertaste.

精选品质优良高山人参，搭配红枣细火调制，口感温润顺滑，入口柔和带着淡淡甘甜，饮后喉韵舒服，回甘自然。

288 Ginseng
Bird's Nest Drink
人参燕窝饮

EIGHT TREASURE HERBAL TEA
养生八宝茶

Traditional Chinese Tea (Ba Bao Cha) is brewed with tea leaves and assorted nourishing ingredients including red dates, wolf-berries, chrysanthemum, jasmine and rose.
The tea aroma helps relieve stress and improve mood.
It helps to enhance healthy blood pressure, and beautify skin.

以上好茶叶为茶底，搭配红枣、枸杞、黄菊花、茉莉、玫瑰等等冲泡而成。
八宝茶的香气还可以帮助舒缓压力和情绪以及美容养颜等功用。

353 Eight Treasure Herbal Tea
养生八宝茶



GOLDEN LIME PLUM
陈年金桔



253 Golden Lime Plum
陈年金桔

Golden Lime Plum is a one-of-a-kind refreshing icy drink!
Made with a traditional recipe, it balances sweetness and sourness from preserved kumquats. Over time, it matures and becomes more fragrant. Perfect for relieving your thirst on a hot afternoon!
陈年金桔为华阳特有的清凉润喉冰饮！以传统配方酿造封存好金桔的酸甜美好滋味，经长时间的酝酿下越陈越香，色泽也发醇厚。
炎热的午后来上一杯，清爽解渴，经典传统的好味道绝对是您绝佳的享受！

SOUR PLUM
梅子气泡特调系列

A refreshing sweet and tangy plum cooler paired with lime, passion fruit, or lychee, served with ice and sparkling soda for a crisp and refreshing finish.

酸甜开胃的梅子风味，分别搭配青柠、百香果或荔枝，带出丰富果香层次，入口清爽生津，梅香回甘。加入冰块与气泡水，夏日畅饮更清新！



257 Passion Fruit Sour Plum
百香果梅子

258 Lychee Sour Plum
荔枝梅子

254 Lemon Sour Plum
青柠梅子

ORIENTAL ABC
华阳红豆冰

Traditional Malaysian dessert served with sweet & tender red beans, corn paired with a variety of colourful toppings, shaved ice, or add on vanilla ice cream. A refreshing sweet treat for hot days!

一道深具马来西亚道地特色的冰品。香甜软糯的红豆，
玉蜀黍搭配色彩丰富的配料和细腻刨冰或加上香草冰淇淋，
成为炎炎夏日的一抹清新甜品！



386A ABC with Ice Cream
红豆冰冰淇淋

386 ABC
红豆冰

CENDOL
煎蕊

A truly iconic Malaysian dessert! Creamy, aromatic durian puree generously layered over our freshly made cendol. The rich durian blends beautifully with the pandan sweetness of the cendol, creating the perfect local flavour combo. Topped with shaved ice and rich Gula Melaka, this chilled treat is refreshing and indulgent. The ultimate way to cool down on a hot day!

一道马来西亚独有的道地甜品!香浓的榴莲果泥,铺满在自家制作的华阳煎蕊上,榴莲的独特果香与煎蕊的班兰清甜交织出完美的道地风味!搭配上香甜浓郁的 马六甲椰糖浆冰屑,冰凉爽口,甜而不腻,是您炎炎夏日的最佳享受!



385D Cendol Durian
榴莲煎蕊



385 Cendol
煎蕊



385A Cendol with Ice Cream
煎蕊冰淇淋


Add On:
207 Mango Ice Cream
芒果冰淇淋
231 A Mango Ice
一粒芒果冰
LOCAL'S FAVOURITE
人气之选
236 Mango Sago
with Aloe Vera
芒果芦荟露
235 Mango Sago
with Grass Jelly
芒果仙草露
234 Mango Sago
芒果西米露

ORIENTAL MANGO FIESTA
香芒风情



233 Mango Pomelo with Ice Cream
雪霜杨枝甘露

232 Mango Pomelo
杨枝甘露

LOCALS FAVOURITE
人气之选

Add On:

207 Mango Ice Cream
芒果冰淇淋

A distinctive dessert in Hong Kong. Carefully picked fresh mango, accompanied with coconut milk and chewy sago to create smooth and fragrant desserts. You will get a mouthful of mango deliciousness with every bite!

芒果甜点是香港极具特色的一道甜品，不仅颜值担当，且相当美味可口！
华阳精选新鲜甜美芒果加入鲜椰浆和 Q 弹西米，
口感细滑香浓，每一口都是极佳享受！

ORIENTAL

TONG SHUI

华阳炖糖水

Tong Shui - a sweetened soup is known for nourishing, heat-clearing, and beautifying skin. There's a belief that Tong Shui originated from ancient nobility, and served after feasts to balance the digestive system, aid in digestion, and promote sleep.

Oriental Tong Shui, crafted with best quality ingredients, such as: **Peach Gum**, a natural resin secreted from the peach tree, it's a natural skin supplement likened to Bird's Nest. It's rich in collagen which helps in nurturing the "Yin", allowing us to stay young and beautiful.

Snow Swallow, a gum derived from different varieties of sterculia trees, is beneficial in retaining skin moisture, fat-reducing and maintaining a healthy digestive system.

Each bowl is carefully stewed for 4 hours. The resulting soup is clear and translucent, sweet but not greasy. While enjoying our Tong Shui, you could taste the natural essence and wonderful taste in every bite.

糖水——是一种带甜味的羹汤，具有滋补养生、清热润肺、
养颜抗衰老的功效。有传糖水源自于古代王尊贵族，
宴会后端上的甜汤，以调和食气，帮助消化，亦可助眠。

华阳炖糖水，精选上好原料，如：
桃胶——桃树上自然分泌出來的天然树脂，除了含有丰富的胶原蛋白，
可滋阴养颜、润肠道，且具有养生保健的功效。

雪燕——雪燕树的木髓分泌质，具有很好的美颜功效。
常吃能补水保湿、护肤养颜、减脂润肠的功用。

每盅华阳炖糖水都需要经过长达 4 小时的精心炖煮。
熬煮好的糖水色泽透亮，入喉甜润而不腻，
唇齿之间尽显天然美滋味。





Longan Sea Coconut Dessert
清热龙眼海底椰

283H 热 HOT

283C 冷 COLD

Moisten lungs and reduce internal heat,
relieve fidgetiness, prevent cough and reduce phlegm
润肺清火、清热除烦、止咳化痰

Snow Swallow with Peach Gum Dessert
养颜桃胶桂圆炖雪燕

280H 热 HOT

280C 冷 COLD

Rich in collagen, beautify skin, hydrate and moisturise,
fat-reducing and moisten intestines
丰富胶原蛋白、美容养颜、补水保湿、减脂润肠

LOCAL'S FAVOURITE 人气菜

Peach Gum with Snow Fungus Dessert
养颜桃胶红枣炖雪耳

281H 热 HOT

281C 冷 COLD

Rich in collagen, beautify skin, moisten lungs and reduce internal heat,
tonify stomach and promote the secretion of body fluids
丰富胶原蛋白、美容养颜、润肺清火、养胃生津

TANG YUAN
汤圆

284 Tang Yuan in Ginger Soup
热 HOT 黑糖姜汁汤圆

LOCAL'S FAVOURITE 人气火爆

Add On:
212A Tang Yuan (2 pieces)
汤圆（2颗）

285 Tang Yuan in Black Glutinous Rice
热 HOT 黑糯米汤圆

LOCAL'S FAVOURITE 人气火爆

286 Tang Yuan in Red Bean Soup
热 HOT 红豆汤圆

CHINESE HERBAL JELLY
祖传清热龟苓膏

Prepared following the traditional recipe of Oriental Kopi,
our herbal jelly is simmered gently with a medley of ingredients for hours.
After long hours of simmering, the herbal jelly helps to eliminate body heat
and relieve fidgetiness. Savour the nourishing dessert loved by many people!

华阳以祖传秘方制作龟苓膏，加入多种药材一并熬制。经长时间熬制的华阳龟苓膏，
具有清热，滋阴润燥，降火除烦的功效，是一道深受多人喜爱的滋补甜点！



287 Gui Ling Gao
祖传清热龟苓膏

Buy 3 Free 1