



海中宝

Ocean Treasure Live Seafood Restaurant



菜单

A LA CARTE MENU



A

汤类 Soup

	S 1-2 pax	M 3-5 pax	L 6-8 pax
A1 海味鱼腩羹 Fish Maw Soup	12	20	36
A2 海鲜酸辣汤 Hot And Sour Seafood Combo Soup	10	18	33
A3 海鲜汤 Seafood Soup	10	18	33
A4 冬炎汤 Tom Yum Soup	10	18	33
A5 咸菜海鲜汤 Salted Vegetable Seafood Soup	10	18	33
A6 玉蜀蟹肉汤 Sweet Corn Soup with Crab Meat	10	18	33
A7 树仔菜蛋花汤 Sayur Manis Soup	8	15	28
A8 鸳鸯蛋上汤 Superior Vegetable Stock with Century & Salted Egg	8	15	28



海味鱼腩羹
A1 Fish Maw Soup



鸳鸯蛋上汤
A8 Superior Vegetable Stock With
Century & Salted Egg

B 活海鲜类 / 海鲜 Live Seafood / Seafood

B1 鱼 Fish

- | | |
|--------|----------------------------------|
| a. 清蒸 | a. Steamed |
| b. 潮州蒸 | b. Steamed in Teochew Style |
| c. 豉汁蒸 | c. Steamed with Black Bean Sauce |
| d. 姜茸蒸 | d. Steamed with Ginger |
| e. 辣子 | e. Spicy Sauce |
| f. 糖醋 | f. Sweet and Sour |
| g. 泰式炸 | g. Deep Fried in Thai Style |
| h. 冬炎蒸 | h. Tom Yum Steamed |
| i. 娘惹酱 | i. Nyonya Sauce |
| j. 酱蒸 | j. Spicy Bean |
| k. 特味 | k. Home Made Special Sauce |
| l. 香叶蒸 | l. Pandan Steamed |
| m. 家乡 | m. Mushroom Vermicelli |

时价 Seasonal Price



B 活海鲜类 / 海鲜 Live Seafood / Seafood

B2 本地龙虾 Lobster

- | | |
|-------------|-----------------------|
| a. 清蒸 | a. Steamed |
| b. 奶油 (干/湿) | b. Butter (dry / wet) |
| c. 沙律 | c. Salad |
| d. 上汤焗 | d. Superior Stock |
| e. 蒜茸蒸 | e. Garlic Steamed |
| f. 刺身 | f. Sashimi |
| g. 滑蛋伊面 | g. Watan Yee Mian |



B 活海鲜类 / 海鲜 Live Seafood / Seafood

B3 螃蟹/花蟹 Crabs / Flower Crabs

时价 Seasonal Price

- | | |
|-------------|--|
| a. 金香 | a. Kam Hiong |
| b. 辣椒 | b. Chilli |
| c. 黑椒 | c. Black Pepper |
| d. 咸蛋 | d. Salted Egg |
| e. 椒盐 | e. Salted Spice |
| f. 糖醋 | f. Sweet and Sour |
| g. 奶油 (干/湿) | g. Butter (dry/wet) |
| h. 清蒸 | h. Steamed |
| i. 黄酒 (蒸/炒) | i. Chinese Rice Wine (steamed / fried) |
| j. 姜葱 | j. Ginger Onion |



a. Kam Hiong
金香



g. Wet Butter
湿奶油

B 活海鲜类 / 海鲜 Live Seafood / Seafood

B4 虾 Prawns

- | | |
|-------------|-----------------------|
| a. 奶油 (干/湿) | a. Butter (dry/wet) |
| b. 清蒸 | b. Steamed |
| c. 蒜茸蒸 | c. Garlic Steamed |
| d. 白灼 | d. Poached |
| e. 椒盐 | e. Salted Spice |
| f. 麦片 | f. Oat |
| g. 咸蛋 | g. Salted Egg |
| h. 酱油王 | h. Dark Soy Sauce |
| i. 黑椒 | i. Black Pepper Sauce |
| j. 黄酒 | j. Drunken |
| k. 酥脆 | k. Crispy Fried |
| l. 水晶 | l. Crystal Mayonnaise |
| m. 越南 | m. Vietnam Style |
| n. 泰式 | n. Thai Style |
| o. 名式 | o. Milky Belacan |
| p. 铁板 | p. Teppanyaki |
| q. 冬菇煲 | q. Claypot Tom Yum |



名式
o. Milky Belacan



蒜茸蒸
c. Garlic Steamed



a. Wet Butter
湿奶油

B 活海鲜类 / 海鲜 *Live Seafood / Seafood*

B5 濑尿虾 *Mantis Shrimp*

- | | |
|-------------|---------------------|
| a. 椒盐 | a. Salted Spice |
| b. 清蒸 | b. Steamed |
| c. 奶油 (干/湿) | c. Butter (dry/wet) |
| d. 咸蛋 | d. Salted Egg |
| e. 金葱 | e. Kam Hiong |
| f. 黑椒 | f. Black Pepper |
| g. 姜葱 | g. Ginger Onion |



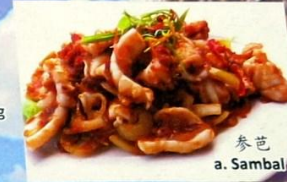
椒盐
a. Salted Spice

B 活海鲜类 / 海鲜 *Live Seafood / Seafood*

B6 苏东 *Squid*

时价 *Seasonal Price*

- | | |
|-----------|------------------------------|
| a. 参芭 | a. Sambal |
| b. 姜葱 | b. Ginger Onion |
| c. 干奶油 | c. Butter (dry) |
| d. 椒盐 | d. Salted Spice |
| e. 沙律 (炸) | e. Fried with Salad Dressing |
| f. 宫保 | f. Kung Po |
| g. 辣子 | g. Spicy Sauce |
| h. 咸蛋 | h. Salted Egg |
| i. 铁板 | i. Teppanyaki |
| j. 泰式 | j. Thai Style |
| k. 酱油王 | k. Dark Soy Sauce |



参芭
a. Sambal



f. Kung Po
宫保



咸蛋
h. Salted Egg

B7 扇贝 *Scallop*

- | | |
|----------|-----------------------------------|
| a. 辣椒蒜茸蒸 | a. Steamed with Chilli and Garlic |
| b. 名式 | b. Milky Belacan |
| c. 辣子 | c. Spicy Sauce |
| d. 宫保 | d. Kung Po |
| e. 铁板 | e. Teppanyaki |
| f. 金葱 | f. Kam Hiong |
| g. 姜葱 | g. Ginger Onion |
| h. 炸 | h. Deep Fried |



辣椒蒜茸蒸
a. Steamed with chilli and garlic

C

鸡肉类 Chicken

	S 1-2 pax	M 3-5 pax	L 6-8 pax
C1 沙煲黄酒鸡 <i>Claypot Drunken Chicken</i>	21	37	53
C2 沙律鸡 <i>Salad Chicken</i>	16	32	48
C3 酱油鸡 <i>Soy Sauce Chicken</i>	16	32	48
C4 奶皇鸡 <i>Deep Fried Chicken with Cream Sauce</i>	16	32	48
C5 柠檬鸡 <i>Deep Fried Chicken with Lemon Sauce</i>	16	32	48
C6 黑椒鸡 <i>Black Pepper Chicken</i>	16	32	48
C7 金香鸡 <i>Kam Hiong Chicken</i>	16	32	48
C8 宫保鸡 <i>Kung Po Chicken</i>	16	32	48
C9 蚝油鸡 <i>Oyster Sauce Chicken</i>	16	32	48
C10 辣子鸡 <i>Spicy Sauce Chicken</i>	16	32	48
C11 姜葱鸡 <i>Chicken Stir Fried with Ginger And Onion</i>	16	32	48
C12 甜酸鸡扒 <i>Chicken Chop with Sweet And Sour</i>	16	32	48
C13 炸鸡翼 <i>Special Fried Chicken Wings</i>	16	32	48
C14 上海鸡翼 <i>Shanghai Chicken Wings</i>	16	32	48
C15 蒙古鸡 <i>Mongolian Chicken</i>	16	32	48
C16 泰式鸡 <i>Thai Style</i>	16	32	48
C17 蜜汁鸡 <i>Honey Sauce Chicken</i>	16	32	48
C18 香叶鸡 <i>Pandan Chicken</i>	16	32	48



C14 Shanghai Chicken Wings



C15 Mongolian Chicken



C18 Pandan Chicken

D

本地蔬菜类 Local Vegetables

	S 1-2 pax	M 3-5 pax	L 6-8 pax
D1 空心菜 <i>Kangkong</i>	8	15	28
D2 树仔菜 <i>Sayur Manis</i>	8	15	28
D3 菜心 <i>Choi Sum</i>	8	15	28
D4 油麦 <i>Yu Mak</i>	8	15	28
D5 苦瓜 <i>Bitter Gourd</i>	8	15	28
D6 茄子 <i>Eggplant</i>	8	15	28
D7 王芽白 <i>Kubis Panjang</i>	8	15	28
D8 包菜 <i>Cabbage</i>	8	15	28
D9 帝皇苗 <i>Sayur Liza</i>	8	15	28



D2 Sayur Manis Garlic



D3 Choi Sum



Salted Egg Bitter gourd



D8 Cabbage

- a. 冬菇 a. Mushroom
- b. 银鱼仔 b. Anchovies
- c. 白兰打 c. Planta
- d. 蟹扒 d. Crab Meat
- e. 蒜茸 e. Garlic
- f. 蚝油 f. Oysten Sauce
- g. 马来风光 g. Belacan
- h. 腐乳 h. Fu Yee
- i. 清炒 i. Stir Fried



Deep Fried Kangkong

E 豆腐类 Beancurd

	S 1-2 pax	M 3-5 pax	L 6-8 pax
E1 泰式炸豆腐 <i>Thai Style Fried Beancurd</i>	8	15	28
E2 金牌豆腐 <i>Home Made Special Tofu</i>	10	-	-
E3 葱油白豆腐 <i>White Tofu Special</i>	10	18	33
E4 皮蛋豆腐 <i>Century Egg Tofu</i>	10	18	33
E5 铁板鸡肉碎豆腐 <i>Teppanyaki Beancurd with Minced Chicken</i>	12	22	40
E6 海鲜豆腐煲 <i>Claypot Beancurd with Seafood</i>	15	28	52
E7 海参豆腐煲 <i>Claypot Beancurd with Sea Cucumber</i>	18	35	68



葱油白豆腐
E3 White tofu special



皮蛋豆腐
E4 Century egg tofu



海鲜豆腐煲
E6 Claypot beancurd with seafood



海参豆腐煲
E7 Claypot beancurd with sea cucumber

F 蛋类 Omelette

	S 1-2 pax	M 3-5 pax	L 6-8 pax
F1 蟹肉煎蛋 <i>Omelette with Crab Meat</i>	10	17	30
F2 虾仁煎蛋 <i>Omelette with Prawns</i>	10	17	30
F3 三色蒸蛋 <i>Three Yolk Steamed Egg</i>	8	15	28
F4 蒸水蛋 <i>Steamed Egg</i>	8	15	28
F5 芙蓉蛋 <i>Fu Yong Omelette</i>	8	15	28



蟹肉煎蛋
F1 Omelette with crab meat



三色蒸蛋
F3 Three yolk steamed egg



蒸水蛋
F4 Steamed egg



芙蓉蛋
F5 Fu Yong omelette

G 饭类 (碟子饭) Rice (Individual Plate)

	RM
G1 鸡肉 Chicken	8
G2 鱼片 Fish	9
G3 鹿肉 Venison	9
G4 苏东 Squid	10
G5 虾 Prawn	12

- | | |
|---------|----------------------|
| a. 糖醋 | a. Sweet and Sour |
| b. 辣子 | b. Spicy Sauce |
| c. 黑酱油 | c. Dark Soy Sauce |
| d. 宫保 | d. Kung Po |
| e. 金香 | e. Kam Hiong |
| f. 姜丝 | f. Fried Ginger |
| g. 柠檬汁 | g. Lemon Sauce |
| h. 黑椒 | h. Black Pepper |
| i. 沙律奶油 | i. Salad Mayonnaise |
| j. 姜葱 | j. Ginger Onion |
| k. 蚝油 | k. Oyster Sauce |
| l. 干奶油 | l. Butter (Dry) |
| m. 炸扒 | m. Deep Fried Cutlet |
| n. 咸蛋 | n. Salted Egg |
| o. 椒盐 | o. Salted Spice |

G 饭类 (碟子饭) Rice (Individual Plate)

	RM
G6 家乡海鲜炒饭 Nasi Goreng Kampung Seafood	8
G7 家乡鸡炒饭 Nasi Goreng Kampung Ayam	7
G8 咸鱼炒饭 Nasi Goreng Ikan Masin	7
G9 蒜茸炒饭 Nasi Goreng Garlic	7



咸鱼炒饭
G8 Nasi Goreng Ikan Masin



蒜茸炒饭
G9 Nasi Goreng Garlic

H 面/米粉/河粉 Noodles / Beehoon / Kuey Teow

H1 滑旦海鲜 Watan Seafood	8
H2 干炒海鲜 Dry Fried Seafood	8
H3 湿炒海鲜 Wet Fried Seafood	7
H4 干炒鸡肉 Dry Fried Chicken	7
H5 湿炒鸡肉 Wet Fried Chicken	6
H6 海鲜汤 Soup Seafood	7
H7 鸡肉汤 Soup Chicken	6
H8 星洲炒 Singapore Style	9



干炒海鲜
H2 Dry fried seafood



海鲜汤
H6 Soup Seafood



星洲炒
H8 Singapore Style