

Seafood 
海世界 World



招牌菜肴

signature's
dishes



慢煮一桶鸡
herbal farm chicken
in bamboo tub

过桥加拿大生蚝
crispy oyster with pickled radish



桑拿草虾
hot stone sauna
tiger prawn



银锅咖喱笋壳鱼

'soon hock' with prawn curry treasure
in silver plate



面包辣子蟹

chili crab
in french bread bowl



特式小食类

appetizer

酥炸虾颈肉

crispy prawn neck
RM22 每份 / per portion

手拍青瓜

chilled kyuri with garlic
RM18 每份 / per portion

辣子鸡丁

sze chuan red chili chicken
RM38 每份 / per portion

泰式沙律脆茄子

thai style crispy eggplant
RM22 每份 / per portion

肉崧色籽豆腐

crispy beancurd with chicken floss
RM22 每份 / per portion

风味日本冰菜

japanese icy vegetable
RM28 每份 / per portion

椒盐多春鱼

salt & pepper shishamo fish
RM28 每份 / per portion

椒盐白饭鱼

salt & pepper white bait fish
RM38 每份 / per portion

蒜香脆鱼皮

deep-fried fish skin with garlic
RM33 每份 / per portion

泰式鲜鱿饼

thai style cuttlefish
RM40 每份 / per portion

黄金葱爆鲜鱿

salted egg yolk squid
RM45 每份 / per portion

泰式沙律脆茄子
thai style crispy eggplant

肉崧色籽豆腐
crispy beancurd
with chicken floss



汤/羹

soup

干贝菜胆马来鸡炖汤

double-boiled chicken soup
with dried scallop & chinese cabbage
RM33 每位 / per pax

四川酸辣汤

sze chuan hot & sour soup
RM33 每位 / per pax

海鲜东炎汤

seafood tom yam soup
RM33 每位 / per pax

干贝八宝金盅

double-boiled dried scallop
with eight treasures soup
in old cucumber
RM38 每位 / per pax

滋补鲍鱼仔炖汤

double-boiled baby abalone nourishing soup
RM38 每位 / per pax

椰皇海鲜羹

seafood bisque in coconut
RM38 每位 / per pax

鲨鱼骨鲜花胶炖汤

double-boiled fresh fish maw
in shark's bone soup
RM38 每位 / per pax



干贝菜胆马来鸡炖汤

double-boiled chicken soup
with dried scallop & chinese cabbage

干贝八宝金盅

double-boiled dried scallop
with eight treasures soup
in old cucumber



螃蟹

crab

时价/seasonal price

面包辣子蟹

chili crab in french bread bowl

咸蛋炒蟹

salted egg crab

砂拉越胡椒蟹

crab with sarawak white pepper sauce

甘香焗蟹

'kam heong' crab

爆煲粗盐焗蟹

baked crab with rock salt

湿奶油蟹

creamy butter crab

避风塘蟹

fried crab 'typhoon shelter' style

越南西贡蟹煲伴花包

claypot crab vietnamese style
served with bun

砂拉越胡椒蟹

crab with sarawak white pepper sauce



鱼

fish

时价/seasonal price

剁椒蒸

steamed with minced chili

亚参蒸

steamed with asam

姜茸芥头蒸

steamed with ginger & pickled leek

豆酱香辣蒸

steamed with bean paste & chili

银锅酸柑蒸

steamed with chili lime sauce in silver plate

银锅咖喱笋壳鱼

'soon hock' with prawn curry treasure
in silver plate

RM168 每份 / per portion

波浪油盐水泡杉斑

steamed whole ocean garouper
with luffa melon & enoki mushroom
in superior soup

RM330 每条 / each

龙趸鱼头腩煲

claypot deep-sea garoupa head & belly

可任选以下煮法 / methods of preparation:

香辣酱爆 / 啱啱 / 咖喱

wok-fried spicy
aberdeen sizzling
curry

RM168 每份 / per portion

波浪油盐水泡杉斑

steamed whole ocean garouper
with luffa melon & enoki mushroom
in superior soup



堂灼澳洲龙虾伴象拔蚌
poached australian lobster
& geoduck



海鲜 seafood

生虾

fresh water prawn

可任选以下煮法 / methods of preparation:

金银蒜煎 / 越南西贡煲

pan-fried with golden garlic
claypot vietnamese style

RM38 半只 / half
(两位起 min 2 pax)

草虾

tiger prawn

可任选以下煮法 / methods of preparation:

桑拿焗 / 粗盐焗

hot stone sauna
salt baked

RM78 每份 / per portion

明虾

king prawn

可任选以下煮法 / methods of preparation:

金不换蒜香煎 / 椰丝甘香 / 古法啫啫煲

wok-fried with basil garlic sauce
'kam heong' with shredded coconut
aberdeen sizzling traditional style

RM88 4只 / 4 pieces

堂灼象拔蚌

poached geoduck

时价 / seasonal price

澳洲龙虾

australian lobster

可任选以下煮法 / methods of preparation:

堂灼 / 避风塘

poached / 'typhoon shelter' style

(身)上汤焗 (两食)

baked lobster meat with superior soup (two courses)

头爪 (二度)

head & claw (2nd course)

可任选以下煮法 / methods of preparation:

椒盐 / 拆肉焖生面

salt & pepper / braised with egg noodles

时价 / seasonal price

波士顿龙虾

boston lobster

可任选以下煮法 / methods of preparation:

银锅蒜香芝士焗 / 避风塘 / 古法啫啫煲

baked with garlic & cheese in silver plate
'typhoon shelter' style
aberdeen sizzling traditional style

时价 / seasonal price



银锅蒜香芝士焗波士顿龙虾
baked boston lobster
with garlic & cheese in silver plate

海鲜 seafood

生蚝 oyster

可任选以下煮法 / methods of preparation:

生吃 / 葱烧宫城 / 芝士焗 / 酥姜炸

freshly shucked
deep-fried with spring onion & ginger
baked with cheese
deep-fried with ginger

RM33 每位 / per pax
(两位起 min 2 pax)

过桥加拿大生蚝

crispy oyster with pickled radish

RM33 每位 / per pax
(两位起 min 2 pax)

火蒜茸蒸天鹅蛋

steamed swan egg with smoked garlic

RM36 6粒 / 6 pieces

煎焗原只苏东

grilled whole squid with sambal

RM45 每只 / each

泰式怪味花甲

thai style sea clams

RM45 每份 / per portion

蒜茸粉丝蒸扇贝

steamed scallop with vermicelli & garlic

RM48 每位 / per pax

脆杏秋葵避风塘软壳蟹

'typhoon shelter' soft shell crab with okra

RM68 每份 / per portion

银锅酸柑蒸海鲜大盆

steamed seafood platter

with chili & lime sauce in silver plate

RM238 每份 / per portion

火蒜茸蒸天鹅蛋
steamed swan egg
with smoked garlic



铁板 hot plate

铁板泰式怪味苏东

thai style squid on hot plate

RM48 每份 / per portion

铁板干亚参虾球

asam prawn medallions on hot plate

RM78 每份 / per portion

铁板亚参三鲜

asam seafood treasures on hot plate

RM78 每份 / per portion

铁板魔鬼酱时鱼

seasonal fish with chef's special spicy sauce on hot plate

可任选以下鱼类 / choice of fish:

红枣鱼 / 金凤鱼 / 杉斑

red snapper

tilapia

ocean garoupa

时价 / seasonal price

铁板干亚参虾球

asam prawn medallions on hot plate





慢煮一桶鸡
herbal farm chicken in bamboo tub

肉 meat

香酥柠檬鸡
deep-fried chicken with lemon sauce
RM58 每份/ per portion

洋葱煎鸡
pan-fried chicken with onion
RM58 每份/ per portion

泰式鸡扒
thai style chicken chop
RM58 每份/ per portion

慢煮一桶鸡
herbal farm chicken in bamboo tub
RM68 每只/ each

脆皮烧鸡
roast chicken
RM60 半只/ half
RM118 每只/ each

太爷豉油鸡
superior soy sauce chicken
RM60 半只/ half
RM118 每只/ each

鲜淮山杞子蒸走地鸡
steamed free-range chicken
with fresh 'huai shan' & wolfberries
RM98 半只/ half
RM188 每只/ each

肉 meat

鹿肉

venison

可任选以下煮法 / methods or preparation:

姜葱炒 / 黑椒

stir-fried with spring onion & ginger
black pepper sauce

RM58 每份 / per portion

野菌黑椒酱汁牛肉片

beef slices with black pepper
& wild mushroom

RM58 每份 / per portion

生焗澳洲羊架

baked australian lamb rack

RM48 每位 / per pax

好味汁澳洲菲力牛仔粒

chef's special australian beef cubes

RM98 每份 / per portion

明炉吊烧伦敦鸭

roast london duck

RM178 每只 / each

北京片皮鸭(两食)

peking duck (two courses)

RM158 每只 / each

好味汁澳洲菲力牛仔粒

chef's special

australian beef cubes



生焗澳洲羊架

baked australian

lamb rack



豆腐/蔬菜

beancurd / vegetable

鲍汁自制豆腐

homemade beancurd with abalone sauce
RM32 每份 / per portion

咸鱼鸡肉碎豆腐煲

claypot beancurd
with chicken & salted fish
RM38 每份 / per portion

胜瓜秘制豆腐

house beancurd
with luffa melon in oyster sauce
RM32 每份 / per portion

海鲜豆腐煲

claypot beancurd with seafood
RM40 每份 / per portion

啫啫秋葵煲

claypot aberdeen sizzling okra
mixed chicken
RM38 每份 / per portion

二崧炒芥兰

hong kong 'kai lan' prepared in two ways
RM38 每份 / per portion

蟹肉月光菠菜

braised spinach with crab meat & egg
RM38 每份 / per portion

田翠八景

stir-fried mixed vegetables
with macadamia nuts
RM38 每份 / per portion

蒜子鸡肉碎梅菜芥兰

hong kong 'kai lan' with minced chicken
& preserved vegetable
RM38 每份 / per portion

四大天王

fried four heavenly kings
RM38 每份 / per portion

牛肉炒芥兰

stir-fried kailan with beef
RM58 每份 / per portion

牛肉炒芥兰
stir-fried kailan with beef



粉面 noodles

姜葱生虾焗(伊面或生面)
braised with fresh water prawn
(ee-fu noodles / egg noodles)
RM38 每位 / per pax
(两位起 min 2 pax)

姜葱生虾煎生面
pan-fried egg noodles
with fresh water prawn
RM38 每位 / per pax
(两位起 min 2 pax)

啦啦炒米粉
stir-fried rice noodles with clams
RM40 每份 / per portion

新加坡福建面
singapore hokkien mee
RM40 每份 / per portion

金牌海鲜福建面
seafood hokkien noodles
RM40 每份 / per portion

海鲜干炒生面
stir-fried egg noodles with seafood
RM40 每份 / per portion

海鲜滑蛋河
seafood 'hor fun' cantonese style
RM40 每份 / per portion

横行霸道之独闯江湖 (原只大蟹煮二味)
large crab (two courses)

可任选以下煮法 / methods of preparation:

(A) 姜葱焗生面
braised egg noodles

蟹爪扒时蔬 (二度)
crab legs with vegetables (2nd course)
RM338 每只 / each

(B) 姜葱汤米粉
rice noodles in superior soup

百花酿蟹爪 (二度)
stuffed crab legs (2nd course)
6粒 / 6 pieces
RM368 每只 / each

蟹爪扒时蔬 (二度)
crab legs
with vegetables
(2nd course)

姜葱大蟹焗生面
braised egg noodles
with large crab





一桶豉油皇螃蟹饭
chef's special sauce crab rice
in bamboo tub

饭 rice

大肚婆麻油姜香炒饭
seafood & ginger sesame oil fried rice
RM38 每份 / per portion

马来盞臭豆炒饭
fried rice with petai & belacan
RM40 每份 / per portion

虾仁炒吾系饭
fried orzo pasta with prawn
RM40 每份 / per portion

金银金沙脆鱼皮炒饭
fried rice with crispy fish skin,
salted egg & century egg
RM40 每份 / per portion

蟹肉瑶柱蛋白炒饭
fried rice with dried scallop, crab meat
& egg white
RM58 每份 / per portion

一桶豉油皇饭
chef's special sauce rice in bamboo tub
可任选以下海鲜 / choice of seafood:

螃蟹
crab
时价 / seasonal price

生虾
fresh water prawn
RM38 每位 / per pax
(两位起 min 2 pax)

花卷(蒸或炸)
bun (steamed or fried)
RM9 6粒 / 6 pieces
RM15 10粒 / 10 pieces

法式烤面包
french bread bowl
RM28 大 / big

甜品 dessert

龙眼海底椰

chilled sea coconut with dried longan
RM11 每位 / per pax

红豆沙

sweetened red bean paste
RM12 每位 / per pax

香滑花生糊

creamy peanut paste
RM12 每位 / per pax

洛神花酸梅汤爱玉冰

chilled roselle hawthorn
& lemongrass jelly with sour plum
RM11 每位 / per pax

龙眼海底椰炖桃胶

double-boiled peach resin
with sea coconut & dried longan
RM13 每位 / per pax

杭式马蹄桂花糕

water chestnut osmanthus jelly
RM10 3件 / 3 pieces

椰香糕

coconut cream pudding
RM12 3件 / 3 pieces

传统马来糕

steamed traditional malay cake
RM9 3件 / 3 pieces

千层马来糕

thousand layered cake
RM12 3件 / 3 pieces

白莲蓉窝饼

white lotus paste with chinese pancake
RM16 每件 / per piece

花心萝卜

peanut lava carrot
RM18 3件 / 3 pieces

芝麻南瓜饼

red bean paste with pumpkin pancake
RM20 每件 / per piece

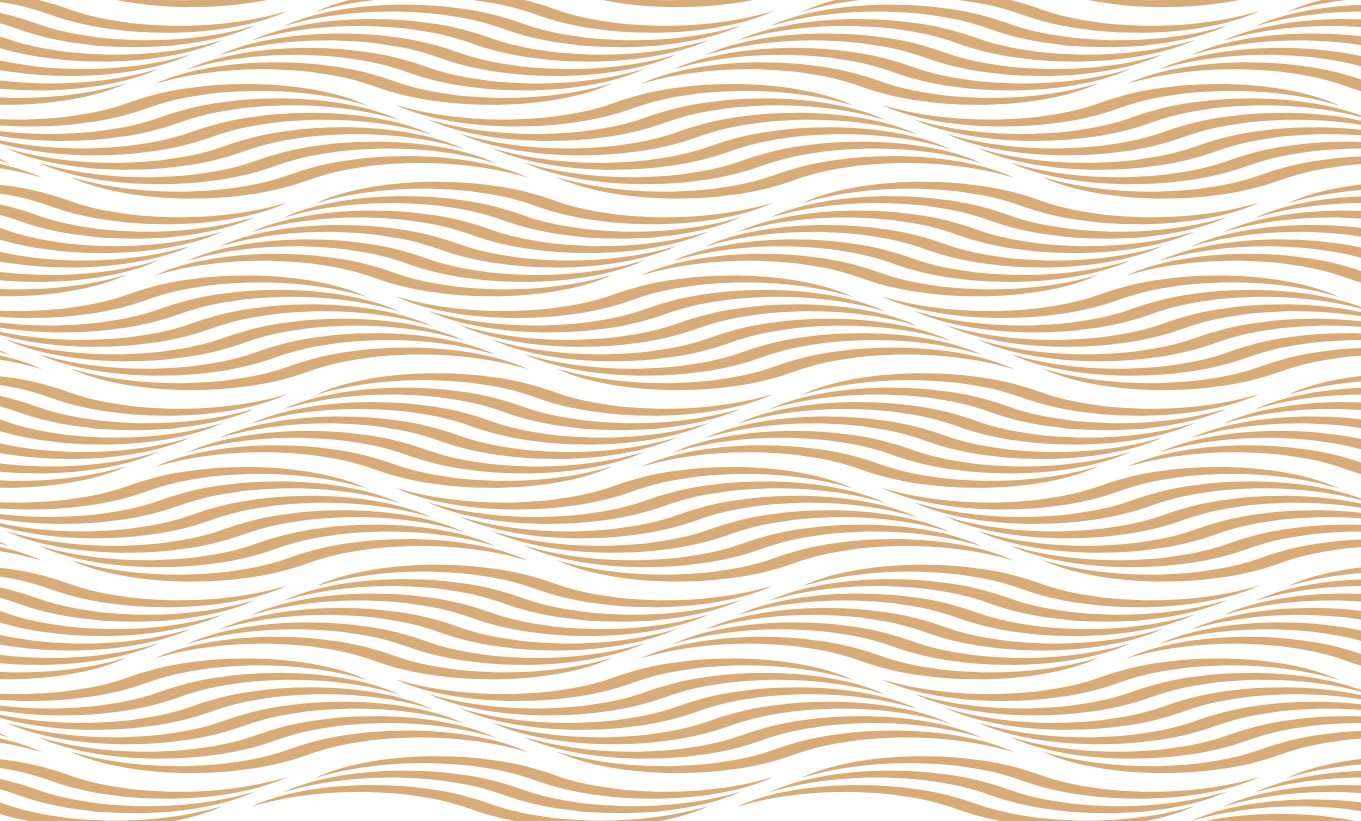
日本麻糬

japanese peanut mochi
RM16 4粒 / 4 pieces

杭式马蹄桂花糕

water chestnut osmanthus jelly





Prices are in Ringgit Malaysia & subject to SST & Service Charge where applicable.
Dishes may be substituted subject to availability of ingredients.
Pictures shown are for illustration purpose only.

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