

Seafood 
海世界 World





刺身

sashimi

澳洲龙虾 / 象拔蚌
australian lobster
geoduck

海鲜

seafood

时价 / seasonal price

澳洲龙虾

australian lobster

可任选以下煮法 / methods of preparation:

堂灼🍷 / 上汤焗🍷 / 银锅蒜香芝士焗 / 广东爆炒

poached🍷

poached in superior soup🍷

baked with garlic & cheese in silver plate

guangdong style

时价 / seasonal price

堂灼象拔蚌

poached geoduck

时价 / seasonal price

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

酥姜炸生蚝

deep-fried oyster with ginger



银锅蒜香芝士

焗澳洲龙虾

baked australian lobster

with cheese & garlic in silver plate



螃蟹

crab

时价 / seasonal price
可任选以下煮法 / methods of preparation

面包辣子 🍴

chili in french bread bowl

砂拉越胡椒 🍴

sarawak white pepper sauce

爆煲粗盐焗

baked with rock salt

避风塘

'typhoon shelter' style

越南西贡煲伴花包 🍴🍴

claypot vietnamese style
served with bun

湿奶油

creamy butter

咸蛋炒

salted egg

甘香焗

'kam heong'

银锅蒜香芝士焗 🍴

baked with garlic & cheese
in silver plate

可任选以下海鲜 / choice of seafood:

螃蟹 / 生虾 / 波士顿龙虾

crab

fresh water prawn

boston lobster

花卷(蒸或炸)

bun (steamed or fried)

RM2 每粒 / each
至少6粒 / min 6 pieces

法式烤面包

french bread bowl

RM30 每粒 / each

面包辣子蟹

chili crab in french bread bowl



特式小食类

appetizer

手拍青瓜

chilled kyuri with garlic

RM18 每份 / per portion

酥炸虾颈肉

crispy prawn neck

RM22 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

上珍焗酿蟹盖

baked seafood in crabshell with cheese

RM33 每位 / per pax

蒜香脆鱼皮

deep-fried fish skin with garlic

RM33 每份 / per portion

辣子鸡丁

sze chuan red chili chicken

RM38 每份 / per portion

椒盐白饭鱼

salt & pepper white bait fish

RM38 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

煎焗原只苏东

grilled whole squid with sambal

RM45 每只 / each

汤 / 羹

soup / bisque

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

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
health soup

RM38 每位 / per pax

海皇海鲜羹

crab meat bisque

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

肉崧色籽豆腐
crispy beancurd
with chicken floss

鱼 / 虾

fish / prawn

鱼

fish

可任选以下煮法 / methods of preparation:

剁椒蒸 / 豆酱香辣蒸 / 亚参蒸

银锅酸柑蒸 / 姜茸芥头蒸

steamed with minced chili

steamed with bean paste & chili

steamed with asam

steamed with chili lime sauce in silver plate

steamed with ginger & pickled leek

时价 / seasonal price

银锅咖喱

curry treasure with prawns in silver plate

可任选以下鱼类 / choice of fish:

笋壳鱼 / 深海龙趸

'soon hock'

deep-sea garoupa

RM168 每份 / per portion

笋壳鱼

'soon hock'

可任选以下煮法 / methods of preparation:

茄子煲 / 香辣酱爆

claypot with eggplant

wok-fried with spicy sauce

RM128 每份 / per portion

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 / 古法啫啫煲 / 甘香

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

RM88 4只 / 4 pieces



粗盐焗草虾
salt baked tiger prawn

桑拿焗草虾
hot stone sauna
tiger prawn

海鲜 seafood

泰式怪味花甲
thai style sea clams
RM45 每份 / per portion

铁板泰式怪味苏东
thai style squid on hot plate
RM48 每份 / per portion

铁板亚参三鲜
asam seafood treasures on hot plate
RM78 每份 / per portion

铁板干亚参虾球
asam prawn medallions on hot plate
RM78 每份 / per portion

蒜茸粉丝蒸扇贝
steamed scallop with vermicelli & garlic
RM48 每位 / per pax

赛螃蟹
fried crab meat with egg white
RM68 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 / 杉斑鱼
red snapper
tilapia
ocean groupa
时价 / seasonal price

肉 meat

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

慢煮一桶鸡 🍷
herbal farm chicken in bamboo tub
RM68 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

烟熏火焰走地鸡
fiery smoked free-range chicken
RM98 半只 / half
RM188 每只 / each

北京片皮鸭(两食)
peking duck (two courses)
RM158 每只 / each

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

好味汁澳洲菲力牛仔粒
chef's special australian beef cubes

港式吊烧爱尔兰银山鸭 🍷
roast Irish silver hill duck
RM178 每只 / each

黑椒酱汁羊架
lamb rack with black pepper sauce
RM48 每位 / per pax

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
RM68 每份 / per portion

牛肉炒芥兰
stir-fried beef with kailan
RM58 每份 / per portion

好味汁澳洲菲力牛仔粒 🍷
chef's special australian beef cubes
RM98 每份 / per portion



慢煮一桶鸡
herbal farm chicken
in bamboo tub

豆腐 / 蔬菜

beancurd / vegetable

鲍汁自制豆腐

homemade beancurd with abalone sauce
RM32 每份 / per portion

胜瓜秘制豆腐

house beancurd
with luffa melon in oyster 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

海鲜豆腐煲

claypot beancurd with seafood
RM40 每份 / per portion

白灼中国生菜

poached chinese lettuce
RM33 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

啫啫秋葵煲

claypot aberdeen sizzling okra
& minced chicken
RM38 每份 / per portion

田翠八景

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

四大天王

fried four heavenly kings
RM38 每份 / per portion

蒜米炒时蔬

stir-fried seasonal vegetables with garlic
可任选以下蔬菜 / choice of vegetables:

香港菜远 / 苋菜 / 油麦 / 菠菜

hong kong 'choy yuen'
chinese spinach
'yao mak'
spinach

RM33 每份 / per portion

啫啫秋葵煲

claypot aberdeen sizzling okra
& minced chicken



粉面 / 饭 noodles / rice

姜葱生虾焖

braised with fresh water prawn,
spring onion & ginger

可任选以下面类 / choice of noodles:

伊面 / 生面

ee-fu noodles
egg noodles

RM38 每位 / per pax
两位起 / min 2 pax

新加坡福建面

singapore hokkien noodles

RM40 每份 / per portion

金牌海鲜福建面

seafood hokkien noodles

RM40 每份 / per portion

海鲜滑蛋河

seafood 'hor fun' cantonese style

RM40 每份 / per portion

XO酱啦啦炒河粉

fried 'hor fun' with clams & xo sauce

RM48 每份 / per portion

虾球咸香炒米粉

fried rice noodles with prawn medallion

RM78 每份 / per portion

姜葱过桥蟹米粉 🍲

rice noodles with crab, spring onion
& ginger served in superior soup

时价 / seasonal price

上珍蟹盖焗饭

baked seafood rice in crab shell

RM20 每位 / per pax

大肚婆麻油姜香炒饭

seafood & ginger sesame oil fried rice

RM38 每份 / per portion

五谷香炒饭

fried multigrain rice with vegetables

RM38 每份 / per portion

银鱼仔炒饭

anchovies fried rice

RM38 每份 / per portion

客家走地鸡伴盐香姜茸饭 🍲

oriental's signature chicken rice

RM128 半只 / half

RM218 每只 / each

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 / 生虾

crab

fresh water prawn

时价 / seasonal price

一桶豉油皇螃蟹饭

crab with chef's special sauce rice
in bamboo tub



甜品 dessert

红豆沙

sweetened red bean paste

RM12 每位 / per pax

杭式马蹄桂花糕

water chestnut osmanthus jelly

RM10 3件 / 3 pieces

洛神花酸梅汤爱玉冰

chilled roselle hawthorn
& lemongrass jelly with sour plum

RM11 每位 / per pax

千层马来糕

thousand layered cake

RM12 3件 / 3 pieces

山洛芦荟冻

chilled aloe-vera & dried longan

RM11 每位 / per pax

芝麻南瓜饼

red bean paste pumpkin pancake

RM20 每件 / per piece

龙眼海底椰炖桃胶

double-boiled peach resin
with sea coconut & dried longan

RM13 每位 / per pax

绿茶红豆麻糍

japanese green tea & red bean mochi

RM24 4粒 / 4 pieces

杭式马蹄桂花糕

water chestnut osmanthus jelly



茶 tea

RM3.50 每位 / per pax (大厅 / hall) | RM5.50 每位 / per pax (房间 / room)

贵品铁观音

gui pin tie guan yin

传统风味茶，滋味甘润，
抗氧化及促进新陈代谢。

traditional flavored & thick aroma

- an anti-oxidant tea and improves metabolism.

龙珠茉莉

pearl jasmine

浓郁天然茶味含清幽的茉莉花香，怡情醒脑。

rich, refreshing and hydrating tea
with a subtle jasmine fragrance.

宫普胎菊

gong pu tai ju

香气清幽，抗氧化，清心明目。

revitalising and anti-aging tea for mind purification.

大红袍

da hong pao

香气浓郁，消食去腻及消除疲劳。

natural energy booster with a rich aroma
and strong fragrance.

杭白胎菊

baby chrysanthemum

含有花蜜的清香，口感清甜，
平肝明目、清热解毒。

sweet and fresh - improves vision

and acts as an anti-inflammatory agent.

特级普洱

pu er exclusive

滋味醇厚回甘，养胃及补气的良茶。

smooth, sweet and mellow - nourishes the stomach
and boosts energy.

世博兰花茶王

exclusive orchid tea king

天然兰花独有的清香，

味美浓爽，生津喉润。

unique natural orchids fragrances

- refreshing thirst quencher.

其他 others

鲜果汁

fresh fruit juice

苹果 / 红萝卜 / 橙汁 / 西瓜 / 哈密瓜

apple

carrot

orange

watermelon

honeydew

RM11 每杯 / per glass

香椰

coconut

RM12 每粒 / each

汽水

soft drink

coca-cola

sprite

100 plus

RM5 每罐 / per can

矿泉水

mineral water

RM6 每瓶 / per bottle



more info