

港城

Seafood World 海世界



more info

个人佳肴套餐 Extraordinaire Individual Sets

RM 168

per person / 每位

芝士焗生蚝
baked oyster with cheese

黑蒜鲜花胶鸡炖汤
double-boiled fresh fish maw soup
with black garlic & chicken

金不换蒜香煎明虾
wok-fried king prawn with basil garlic sauce

原粒6头鲍鱼扣日本花菇
braised whole 6-head abalone
with japanese mushroom

三丝捞生面
egg noodles with shredded chicken

龙眼炖桃胶冻
chilled peach resin with longan

RM 238

per person / 每位

麻酱鸡火腿酿带子伴照烧野鸡脯
stuffed scallop with chicken ham & sesame sauce
deep-fried chicken with teriyaki sauce

虫草花鲜花胶炖鸡汤
double-boiled chicken soup
with fresh fish maw & cordyceps flower

黑椒酱汁羊架
lamb rack with black pepper sauce

多吉多利挪威樱桃鱼
crispy norwegian cherry barb fish with pomelo sauce

金稻蒸生虾
steamed fresh water prawn with glutinous rice

洛神花酸梅汤爱玉冰
chilled roselle hawthorn
& lemongrass jelly with sour plum

RM 398

per person / 每位

醋汁百花炸蟹钳伴风味日本冰菜
deep-fried crab claw with red vinegar
& japanese icy vegetable

鲜花胶瑶柱炖鲨鱼骨汤
double-boiled fresh fish maw & dried scallop
in shark's bone soup

原粒2头鲍鱼伴鹅掌
braised whole 2-head abalone with goose web

波士顿龙虾 (两食)
boston lobster (two preparations)
(身) 姜茸芥头蒸波士顿龙虾肉
steamed boston lobster with ginger & pickled leek
(钳) 波士顿龙虾钳芝士焗蒜香饭
baked rice with boston lobster claw, cheese & garlic

燕窝龟苓膏
'kwai lin ko' with bird's nest

● 由两位起 ● Minimum 2 Persons

● 不接受任何礼券和折扣 ● Not applicable with vouchers & further discount

● 不可换取港城会员籍积分 ● Not applicable for Oriental Cuisine Club earning of point

● 菜单价格须另加 6% SST 和 10% 服务费 ● Prices subject to 6% SST & 10% Service Charge

● 菜肴可能会根据食材的供应情况进行更换 ● Dishes may be substituted subject to availability of ingredients.

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经典佳肴套餐 Special Gourmet Sets

RM 1,388

每席供十位 / per table of 10 pax

海世界三小食

seafood world's trio appetizers

软壳蟹风味蔬 crispy soft shell crab garden greens

煎焗原只苏东 grilled whole squid with sambal

肉崧脆茄子 deep-fried eggplant with chicken floss

霸皇龙虾羹

lobster bisque

客家蒸巴丁鱼

steamed patin with hakka style

火焰口水鸡

fiery smoked free-range chicken

锅塔鲍鱼伴冬菇

braised stuffed abalone on beancurd & mushroom

虾球咸香炒米

fried rice noodles with prawn medallion

桃胶炖山洛芦荟

double-boiled peach resin with aloe-vera

杭式马蹄桂花糕

water chestnut osmanthus jelly

RM 1,688

每席供十位 / per table of 10 pax

蜜盅龙虾沙律伴大地黄金

lobster salad in melon bowl & deep-fried house beancurd

虫草花鲜花胶干贝炖鸡汤 (每人每)

double-boiled chicken soup with fresh fish maw

& cordyceps flower (individual serving)

酥炸上海小黄鱼

deep-fried yellow corvina

煎酿加州带子伴罗汉布袋

braised stuffed canadian scallop with prosperity bag

田翠八景

stir-fried mixed vegetables with macadamia nuts

客家走地鸡伴盐香姜茸饭

seafood world's village chicken rice

山洛芦荟龙眼冻

chilled aloe-vera & dried longan

传统马来糕

steamed traditional malay cake

RM 2,188

每席供十位 / per table of 10 pax

贵妃荔枝树三宝拼

lychee tree trio appetizers

荔枝虾丸 lychee prawn ball

黄金翡翠盒 crispy stuffed appetizer

彩虹龙须枣 crispy dragon beard roll

泰式煲仔玉簪带子羹 (每人每)

claypot thai style scallop & crab meat bisque

(individual serving)

红海湾鲜虾海浪泡杉斑

steamed ocean groupa

with preserved sour plum & lemongrass

原粒5头鲍鱼伴百花酿鱼鳔

braised whole 5-head abalone with stuffed fish maw

明炉吊烧伦敦鸭

roast london duck

大肚婆麻油姜香炒饭

seafood & ginger sesame oil fried rice

香滑红豆沙

sweetened red bean paste

芝麻南瓜饼伴杭式马蹄桂花糕

red bean paste pumpkin pancake

& water chestnut osmanthus jelly

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