

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  
RM16 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  
RM18 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  
RM18 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  
RM33 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  
RM33 每份 / per portion

#### 黄金葱爆鲜鱿

salted egg yolk squid  
RM38 每份 / per portion

肉崧色籽豆腐  
crispy beancurd  
with chicken floss

泰式沙律脆茄子  
thai style crispy eggplant



## 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

#### 八宝金盅

double-boiled 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

#### 八宝金盅

double-boiled 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

RM78 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

RM28 每位 / per pax  
(两位起 min 2 pax)

### 过桥加拿大生蚝

crispy oyster with pickled radish

RM28 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 每份 / per portion

### 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

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## 肉 meat

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香酥柠檬鸡  
deep-fried chicken with lemon sauce  
RM48 每份/ per portion

洋葱煎鸡  
pan-fried chicken with onion  
RM48 每份/ per portion

泰式鸡扒  
thai style chicken chop  
RM48 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

## 农村水鸭煲

claypot stewed duck

RM68 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

## 农村水鸭煲

claypot stewed duck

## 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  
RM32 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  
RM38 每份 / per portion

#### 二崧炒芥兰

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

#### 月光蟹肉菠菜

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  
RM38 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

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## 饭 rice

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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  
RM48 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)

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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

### 山洛芦荟冻

chilled aloe-vera & dried longan  
RM11 每位 / per pax

### 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

### 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

### 日本麻糍

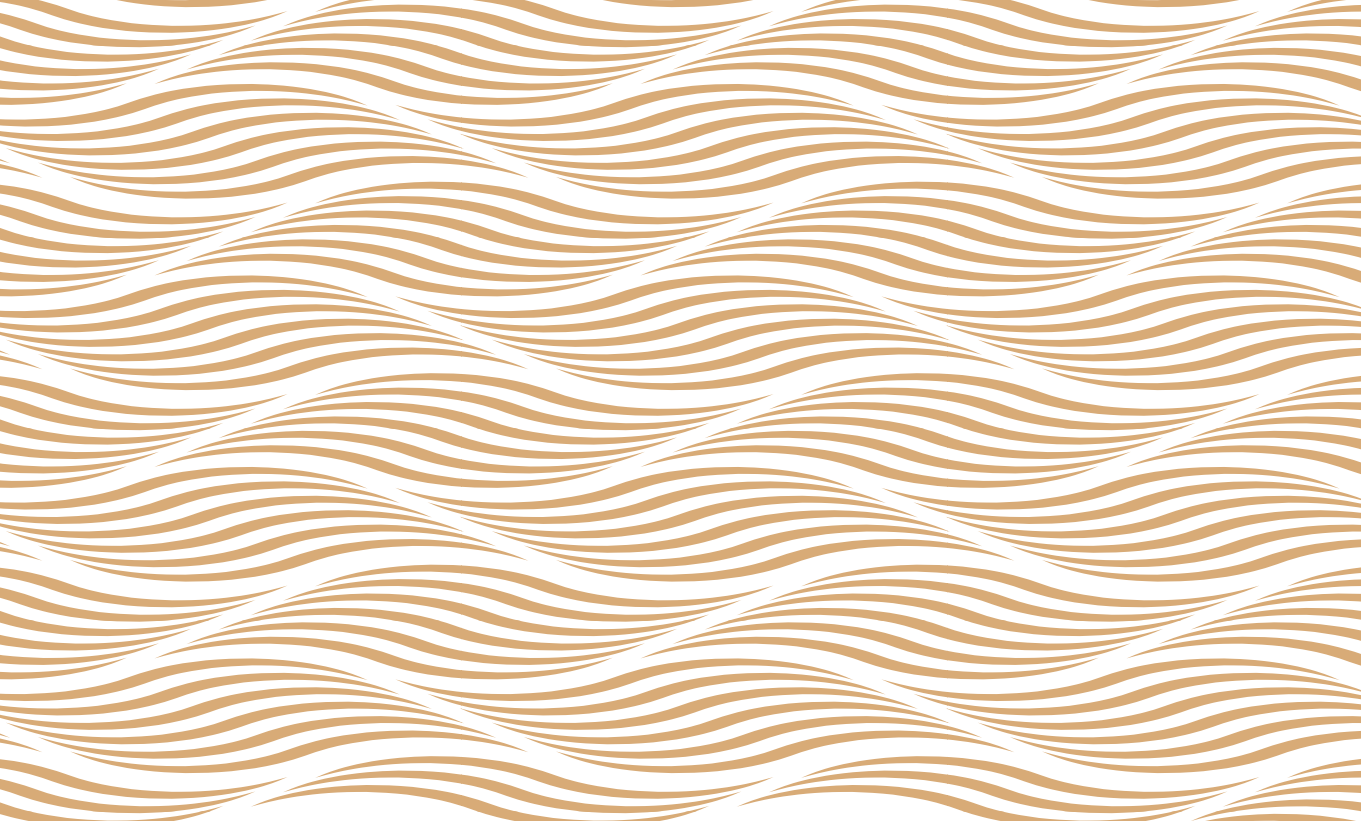
japanese peanut mochi  
RM16 4粒 / 4 pieces

### 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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