

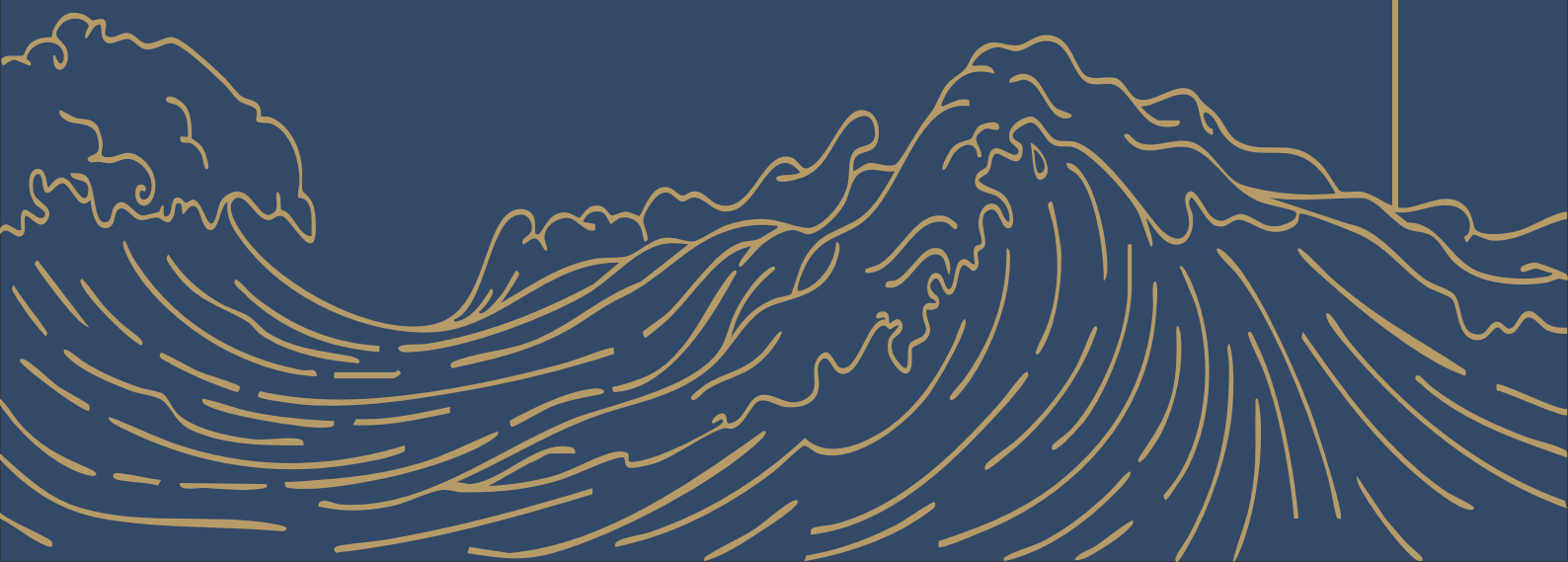
OCEAN 海洋
餐饮美术馆
CUISINE

菜单

MENU



匠心传承 · 品味海洋



经典美食



SINATURE
CLASSIC
FOOD

传承经典风味
呈现匠心美味

肥而不膩
入口即化

RICH YET
NOT GREASY,
MELTS IN
YOUR MOUTH



H01

海洋扣肉包

Braised Pork Belly
w Steamed Buns

小

RM35

大

RM65



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS



鱼翅

海洋酒樓

SHARK'S
FIN

传承经典风味
呈现匠心美味



J01 盅仔紅燒大鮑翅

RM 98/盅

Braised Superior Shark's Fin In Bowl

* 需預定 Advance Order

J02 盅仔紅燒小鮑翅

RM 68/盅

Shark Fin w Premium Brown Sauce In Bowl

* 需預定 Advance Order

J03 盅仔翅片

RM 18/盅

Braised Shark's Fin In Bowl



J04 乾貝蟹肉翅湯

Braised Shark's Fin In Bowl w Dried Scallop

& Crab Meat

小 RM78

中 RM108

大 RM138

J05 三絲蟹肉魚翅湯

Braised Shark's Fin In Bowl w Shredded Chicken

& Crab Meat

小 RM78

中 RM108

大 RM138



J06 桂花翅生菜包

Salad w Osmanthus Eggs & Imitation

Shark Fin

小 RM98

中 RM128

▼ J01



◀ J04



◀ J06



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

| N01 五福冷热盘 RM 168
Five Season Combinations Platter

| N02 龙柱四宝拼盘 RM 188
4 Variety Handmade Cold Platter
* 需预定 Advance Order

| N03 龙虾三色冷拼盘 RM 368
3 Combinations Lobster Cold Platter
* 需预定 Advance Order

冷盘



COLD
PLATTER

传承经典风味
呈现匠心美味

特别介绍

SPECIAL
RECOMMENDED

| T01 三鲜聚味汤 大 RM 188
(红曹鱼, 苏东, 蛤蜊)
Three Variety Fresh Seafood Soup
(Red Snapper, Squids & Clams)
* 需预定 Advance Order



| T02 五鲜泰式聚味汤 大 RM 258
(红曹鱼, 虾, 扇贝, 苏东, 蛤蜊)
Five Variety Fresh Seafood Soup
(Red Snapper, Prawns, Scallops, Squids & Clams)
* 需预定 Advance Order

▼ T02



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

特别介绍

SPECIAL
RECOMMENDED



▲ T03



T03

砂锅海鲜粥

(虾, 鱼片, 苏东, 蛤蜊)

Claypot Seafood Porridge

(Prawns, Sliced Fish, Squids & Clams)

中

RM78

大

RM130

T04

虾球鱼鳔一品锅

(虾球, 鱼鳔, 香菇)

Prawn Ball & Fish Maw Treasure Pot

(Prawn Ball, Fish Maw, Dried Mushroom)

中

RM88

大

RM158

T05

红曹鱼炉(整只)

Red Grouper Fish Hot Pot (Whole)

RM168



传承经典风味
呈现匠心美味



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

滋 补 养 颜



NOURSHING
TONIV DOUP

传承经典风味
呈现匠心美味



T07

胡椒猪肚排骨汤

White Pepper Pork Tripe & Spare Ribs Soup

RM 15/盅

* 需預定 Advance Order



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

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鱼类

FISH

海洋
酒樓

传承经典风味
呈现匠心美味

选择鱼类 Type of Fish

- F01 双白鲳 时价
Pomfret
- F02 海午鱼 时价
Threadfin
- F03 海红曹 时价
Red Snapper
- F04 海班鱼 时价
Sea Grouper
- F05 顺壳鱼 时价
Threadfin

- F06 龙虎斑 RM180/只(1kg±)
Dragon Tiger Grouper
* 需预定 Advance Order
 - F07 红枣鱼 ★ 中 大
Golden Snapper RM88 | RM128
 - F08 石斑鱼 ★
Garoupa RM88 | RM128
 - F09 金目鲈 ★
Seabass RM78 | RM118
- ★ (中 600g± / 大 1kg±)

煮法

Cooking Method

- 港式蒸 Steamed "Hong Kong" Style
- 潮州蒸 Steamed "Teochew" Style
- 菜脯蒸 Steamed w Minced Garlic
- 水果式 Mix Fruits
- 酸甜红烧 Sweet & Sour Sauce
- 干煎蒜蓉蒸 Steamed w Crispy Garlic
- 泰式白酱蒸 Steamed w Thai Sauce
- 娘惹蒸 Steamed w "Nyonya" Sauce



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS



水果式 (石斑鱼)
Mix Fruits (Grouper)

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鱼片

海洋
酒楼

SLICED
FISH

传承经典风味
呈现匠心美味



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS



▼ F11

▼ F09



		小	中	大
F09	姜葱鱼片 Stir-fry Fish w Ginger & Spring Onion	RM40	RM50	RM60
F10	酸甜鱼片 Stir-fry Fish w Sweet & Sour Sauce	RM40	RM50	RM60
F11	宫保鱼片 Stir-fry Fish w Kung Pao	RM40	RM50	RM60
F12	黑椒鱼片 Stir-fry Fish w Black Pepper Sauce	RM40	RM50	RM60
F13	泰式鱼片 Stir-fry Fish w Thai Style	RM40	RM50	RM60
F14	甘香鱼片 Stir-fry Fish w Kam Heong Sauce	RM40	RM50	RM60
T16	咸蛋鱼片 Stir-fry Fish w Salted Egg Sauce	RM40	RM50	RM60

虾类

海洋
酒樓

PRAWN

传承经典风味
呈现匠心美味



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

		小	中	大
P01	鸳鸯双味虾 Double Flavour Prawn		RM78 (12只±)	RM130 (20只±)
P02	时蔬炒虾球 Stir-fry Prawns w Vegetables	RM45	RM80	RM115
P03	鲜果珊瑚汁虾球 Deep Fry Prawns Cluster w Fruits	RM33	RM65	RM95
P04	金沙咸蛋虾球 Salted Egg Prawn Ball / Prawn Ball	RM33	RM65	RM95
P04	麦片虾球 Oatmeal Prawn Ball	RM33	RM65	RM95
P06	泰式虾球  Thai Style Prawn Ball	RM33	RM65	RM95
P07	甘香虾球  Kam Heong Prawn Ball	RM33	RM65	RM95
P08	叁崙虾球  Sambal Prawn Ball	RM33	RM65	RM95
P09	宫保虾球  Kung Pao Prawn Ball	RM33	RM65	RM95

P02-P09 小(5只) 中(10只) 大(15只)

◀ P04



▲ P11

P12 椒盐炸虾
Pepper Salt Fried Prawn

小 中 大
RM35 | RM70 | RM105

P13 金沙咸蛋虾
Salted Egg Prawn

RM35 | RM70 | RM105

P14 甘香虾 
Kam Heong Prawn

RM35 | RM70 | RM105

P15 叁峇虾 
Sambal Prawn Sambal Prawn

RM35 | RM70 | RM105

P16 砂锅上汤醉虾
Claypot Drunken Prawns

RM35 | RM70 | RM105

P17 砂锅冬粉虾
Claypot Prawn with Glass Noodles RM35 | RM70 | RM105

P18 清蒸虾
Steamed Prawn RM35 | RM70 | RM105

P19 蒜蓉冬粉蒸开边虾
Garlic Steam Prawn with Glass Noodles RM35 | RM70 | RM105

P20 ▼

 P20 麦片虾
Oatmeal Prawn

小 中 大
RM35 | RM70 | RM105



P11-P20 小(5只) 中(10只) 大(15只)

苏东

海洋酒樓

SQUID

传承经典风味
呈现匠心美味

- | | | | | |
|---|-----|--|-----|-------------|
| | K01 | 娘惹蒸苏东  | 中 大 | RM48 RM60 |
| | | Steamed Squid w Nyonya Sauce | | |
|  | K03 | 咸蛋苏东 | | RM48 RM60 |
| | | Salted Egg Squid | | |
| | K04 | 麦片苏东 | | RM48 RM60 |
| | | Oatmeal Squid | | |
| | K05 | 椒盐苏东 | | RM48 RM60 |
| | | Pepper Salt Squid | | |
| | K06 | 甘香苏东  | | RM48 RM60 |
| | | Kam Heong Squid | | |
|  | K07 | 叁峇苏东  | | RM48 RM60 |
| | | Sambal Squid | | |



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS



◀ K07



▼ K03

鸡蛋

EGG

传承经典风味
呈现匠心美味

海洋
酒樓



E01 虾仁煎蛋
Fried Egg w Shrimp

小 中 大
RM22 | RM28 | RM34

E02 蟹肉煎蛋
Fried Egg w Crab Meat

RM22 | RM28 | RM34

E03 菜脯煎蛋
Fried Egg w Radish

RM20 | RM25 | RM30

E04 肉碎煎蛋
Fried Egg w Minced Pork

RM20 | RM25 | RM30

E05 芙蓉煎蛋
Fu Rong Fried Egg

RM20 | RM25 | RM30



E06 三皇蒸蛋
Steamed Egg w Three Kinds of Egg

RM20 | RM25 | RM30

E07 番茄炒蛋
Scrambled Egg w Tomato

RM20 | RM25 | RM30



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

E01 ▶



◀ E06



C01 姜丝麻油菜园鸡 RM88/只
Shredded Ginger Sesame Oil Kampung Chicken

* 需预定 Advance Order

C02 玉兰菜园鸡 RM88/只
Steamed Kampung Chicken w Vegetables

* 需预定 Advance Order

C03 蒜蓉菜园鸡 RM88/只
Steamed Kampung Chicken w Minced Garlic

* 需预定 Advance Order



C04 砂锅盐焗鸡 RM65/只
Claypot Salted Baked Chicken

* 需预定 Advance Order

C05 砂锅药材鸡 RM55/只
Claypot Herbal Chicken

* 需预定 Advance Order



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

鸡肉



CHICKEN

传承经典风味
呈现匠心美味



C05 ▼



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		小	中	大
C07	罗惹鸡扒 Rojak Chicken Chop	RM25	RM35	RM45
C08	叁峇鸡扒  Sambal Chicken Chop	RM25	RM35	RM45
C09	泰式鸡扒  Thai Style Chicken Chop	RM25	RM35	RM45
 C11	三杯鸡煲  Three Cup Chicken in Claypot	RM25	RM30	RM40
C13	宫保鸡丁  Kung Pao Diced Chicken	RM25	RM30	RM40
C14	姜葱鸡丁 Ginger & Spring Onion Diced Chicken	RM25	RM30	RM40
C15	甘香鸡丁  Kam Heong Diced Chicken	RM25	RM30	RM40
C16	黑椒鸡丁  Black Pepper Diced Chicken	RM25	RM30	RM40
C17	砂锅苦瓜鸡丁 Claypot Braised Diced Chicken w Bitter Gourd	RM25	RM30	RM40
C18	豉汁蒸鸡块 Steamed Cube Chicken In Superior Soya Sauce	RM25	RM30	RM40



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

▼ C11



▼ C21



C21 五香鸡翅
Crispy Chicken Wing
RM20/4只



猪肉类

海洋酒樓

PORK

传承经典风味
呈现匠心美味



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS



◀ M03

M01 砂锅芋头焖猪手 RM95
Braised Pork Knuckle w Taro In Claypot

* 需预定 Advance Order

M03 泰式炸猪手 RM95
Thai Crispy Pork Knuckle

* 需预定 Advance Order

M04 口琴长排骨 RM10/支
Deep Fry Special Pork Ribs

M05 南乳炸花肉
Pork Belly w
Red Fermented Bean



小

RM35

中

RM40

大

RM50

M06 咸鱼花腩煲
Braised Pork Belly w
Salted Fish

RM35

RM40

RM50

M07 豉汁蒸排骨
Steamed Pork Ribs w
Fermented Black Bean

RM35

RM40

RM50

M09 排骨王
Supreme Pork Ribs King

RM35

RM40

RM50

M10 姜葱猪肉片
Stir-fry Sliced Pork w
Ginger & Spring Onion

RM35

RM40

RM50

M05 ▶





M11 宫保猪肉片 
Kung Pao Sliced Pork

小 中 大
RM35 | RM40 | RM50



M12 酸甜咕噜肉
Sliced Fried Pork w
Sweet & Sour Sauce

RM35 | RM40 | RM50

M13 梅菜焖扣肉
Braised Pork Belly w
Preserved Vegetables

RM35 | RM40 | RM50

M15 咸鱼蒸肉饼
Steamed Minced Pork w
Salted Fish

RM35 | RM40 | RM50

M17 黑椒三层肉
Pork Belly w Black Pepper

RM35 | RM40 | RM50

M12 ▼



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS



M11 ►





V01

咸蛋贵豆苗

French Beans w

Salted Egg Yolk

* 需预定 Advance Order

小

RM25

中

RM30

大

RM40

V02

四色蔬菜

Four Variety Vegetables

RM25

RM30

RM40



V03

四大天王 (清炒 / 叁巴)

Four Treasures

Mixed In Oyster

RM25

RM30

RM40

V04

时蔬烩鲜菇菌

Braisad Mushroom w

Seasonal Vegetables

RM25

RM30

RM40

V05

鱼香茄子煲

Chinese Eggplant w

Minced Pork

RM25

RM30

RM40

V06

干扁四季豆

Dry Fried Green Beans

RM25

RM30

RM40

田园时蔬

海洋
酒樓

VEGETABLE

◀ V03

传承经典风味
呈现匠心美味



V01 ▼



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

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V07 罗汉斋菜
Braised Vegetarian
Buddha's Delight

小 中 大
RM25 | RM30 | RM40



V08 蒜米青龙菜豆芽
Stir-fry Royale Chives &
Bean Sprout

RM25 | RM30 | RM40



V09 砂锅上汤皮蛋苋菜
Claypot Amaranth w
Century Egg in Superior Broth

RM25 | RM30 | RM40

V10 啫啫油麦菜
Claypot Yau Mak

RM25 | RM30 | RM40

V11 清炒豆苗
Stir-fry Pea Sprouts

RM20 | RM25 | RM30

V12 咸蛋/鸡蛋炒苦瓜
Stir-fry Bittergourd w
Salted Eggs / Eggs

RM20 | RM25 | RM30

V13 咸鱼豆芽
Stir-fry Bean Sprouts w
Salted Fish

RM20 | RM25 | RM30

V14 黑醋炒包菜
Stir-fry Cabbage w
Black Vinegar

RM20 | RM25 | RM30

V15 虾米日本瓜
Stir-fry Cucumber w
Dried Shrimp

RM20 | RM25 | RM30

V16 奶白菜
Stir-fried Baby Bok Choy

RM20 | RM25 | RM30



▲ V08



▼ V09



V10 ▶



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

豆腐

海洋酒樓

BEANCURD

传承经典风味
呈现匠心美味



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

- | B01 泰式自制豆腐拼沙律海鲜豆腐
Homemade Beancurd w
Thai Sauce & Salad Seafood Beancurd

RM6/位

- | B02 菜脯自制豆腐
Steamed Homemade
Beancurd w Preserved Radish

小

中

大

RM24
(4片)

RM36
(6片)

RM48
(8片)

- | B03 金针菇自制豆腐
Homemade Beancurd w
Enoki Mushroom

RM24
(4片)

RM36
(6片)

RM48
(8片)



- | B04 客家肉碎自制豆腐
Homemade Hakka
Beancurd w Minced Pork

RM24
(4片)

RM36
(6片)

RM48
(8片)

- | B07 泰式自制豆腐
Beancurd w Thai Sauce

RM24
(4片)

RM36
(6片)

RM38
(8片)



▼ B07

B09 ▶



B08 ▶



B08

麻婆豆腐 

Szechuan Style Beancurd

小

RM30

中

RM35

大

RM45



B09

砂锅豆腐

Claypot Beancurd w
Mixed Vegetables

RM30

RM35

RM45

B10

铁板豆腐

Sizzling Hot Plate
Beancurd

RM30

RM35

RM45



B11

蟹扒豆腐

Braised Beancurd w
Crab Meat

RM30

RM35

RM45

B12

咸鱼肉碎豆腐煲

Claypot Beancurd w
Salted Fish

RM30

RM35

RM45

◀ B11



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS





S02 ▼



S04 ▼



汤羹类

海洋
酒樓

SOUP

传承经典风味
呈现匠心美味



S02

四川酸辣羹



Sze Chuan Hot & Sour Soup

小

RM30

中

RM35

大

RM45

S03

福州蛋花羹

Hock Chew Egg Gravy Soup

RM30

RM35

RM45

S04

紫菜蛋花汤

Seaweed Egg Drop Soup

RM25

RM30

RM40

S05

咸菜豆腐汤

Salted Vege
& Beancurd Soup

RM25

RM30

RM40

A01 大葱江鱼仔 

Fried Anchovies w Onion & Chilli

RM 15

A02 香脆金针菇

Crispy Enoki Mushroom

RM 15

佛钵飘香

传承经典风味
呈现匠心美味

GOLDEN YAM RING



G01 芋环咕嚕肉

Golden Yam Ring w Sweet & Sour Pork

RM 55

G01 芋环排骨王

Golden Yam Ring w Pork Ribs

RM 55

G01 芋环鸡丁杂菜

Golden Yam Ring w Diced Chicken
& Vegetable

RM 45

A01 ▶



G01 ▶



炒飯／粉

海洋
酒樓

FRIED RICE &
NOODLES

传承经典风味
呈现匠心美味

R01 长寿面线蛋

Wok-fry Longevity Noodles

小

中

大

RM30

RM55

R02 干炒面线蛋

Dry Mee Sua w Eggs

RM30

RM55

R03 干炒冬粉

Stir-fry Dry Glass Noodle

RM25

RM35

RM45



R05 星州米粉

Sin Chew Bee Hoon

RM20

RM30

RM40

R06 煮炒米粉

Wok-fry Bee Hoon

RM20

RM30

RM40

R07 扬州炒饭

Yang Zhou Fried Rice

RM20

RM30

RM40



R08 黄金炒饭

Golden Fried Rice

RM20

RM30

RM40

R08 ▶



R05 ▼



◀ R06



主厨推荐
CHEF
RECOMMENDED



热气呈现
SERVED
HOT



优质食材
PREMIUM
INGREDIENTS

* 图片仅供参考 * All images are for illustration purposes only * 价格未包括6% SST * Prices are subject to 6% SST

甜品

海洋
酒樓

DESSERT

传承经典风味
呈现匠心美味

D01 盅仔冰凉杂果龙眼
Mixed Fruit Cocktail & Longan In Bowl RM5/盅



D02 盅仔花生糊
Peanut Dessert In Bowl RM6

D03 芝麻香锅饼
Sesame Pancake RM25/片

D04 冰糖燕窝罐
Bird's Nest with Rock Sugar RM10/罐

D03 ►



◀ D02



| Y01

白饭
Rice

小

RM 1.50

大

RM 2

饮料



BEVERAGE

传承经典风味
呈现匠心美味



| W01

菊花茶

Chrysanthemum Tea RM2
(可续加)



OCEAN 海洋
餐饮美术馆
CUISINE

端午
端午

