



AUTHENTIC CANTONESE CUISINE AT OVERSEA RESTAURANT

Since the 1970s, Oversea Restaurant takes great pride in providing customers with exquisite and enticing Cantonese cuisine. As a heritage brand, we have been serving our beloved loyal customers for more than 45 years and established a solid foundation for Cantonese cuisine.

Oversea Restaurant offers a warm and welcoming ambiance with meticulous attention to detail that you would expect from a home-cooked dinner as we only use the freshest ingredients in all of our prepared meals.

ROASTED MEAT

港式烧腊



Honey Glazed Char Siew
蜜汁叉烧

RM RM
小份 / Small 中份 / Medium

43 62



Crispy Roasted Pork Belly
烧肉

43 62



Signature Platter
烧味双拼

55 73

半只 / Half 全只 / Whole

Cold Cut Village Chicken
大山脚鸡

110 200

Roasted Duck
烧鸭

50 90



Signature Roasted London Duck
伦敦鸭

108 198

Prince Duck
皇子鸭

55



Signature Platter
烧味双拼



Signature 招牌料理

THE PRICE IS SUBJECT TO 10% SERVICE CHARGE & 6% SST 图片仅供参考 ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

Signature Roasted London Duck
伦敦鸭



Honey Glazed Char Siew
蜜汁叉烧




SHARK’S FIN

鱼翅

RM
每份 / Per Portion

Sauteed Shark’s Fin with Scrambled Eggs
桂花炒翅 96

 Braised Superior Shark’s Fin Soup in Claypot
红烧煲仔翅 228

Braised Mini Supreme Shark’s Fin Soup with Crab Meat
蟹肉小鲍翅 98

Braised Supreme Shark’s Fin Soup
红烧鲍翅 198



Braised Superior Shark’s Fin Soup in Claypot
红烧煲仔翅

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Signature Braised Shark's Fin Soup with Crab Meat
蟹皇翅



RM

每份 / Per Portion



Signature Braised Shark's Fin Soup with Crab Meat
蟹皇翅

48

Shark's Fin Soup with Sea Treasures
海味鱼唇翅

198

Buddha Jump Over The Wall
迷你佛跳墙(原盅)

188

Double Boiled Superior Shark's Fin Soup
with Kampung Chicken & Ham (Pre-order only)
潮州肘子马来鸡煲鲍翅(需提前预订)

Seasonal price



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ABALONE

鲍
鱼

RM

每只 / Per Serving

Braised Whole Abalone
红烧原粒鲍鱼

1头(1 Head) : 298

2头(2 Head) : 248

3头(3 Head) : 198



Steamed Bamboo Fish with Superior Soy Sauce
清蒸顺壳鱼



时价 Seasonal Price / 100g

- Wild Caught Bamboo Fish
野生顺壳鱼
- Wild Caught Patin
巴丁鱼
- Wild Caught Tiger Grouper
龙虎斑
- Oil Grouper
油斑
- Pomfret
斗底鲷
- Atlantic Cod
银鳕鱼
- Estuary Grouper
龙趸鱼

Wild Caught | 野生

- Empurau
忘不了
- Platinum Patin (2-5Kg)
白身黑金巴丁
- Black Emperor
黑皇帝
- Sultan Fish
苏丹鱼

Cooking Techniques 煮法:

- Steamed with Superior Soy Sauce 清蒸
- "Assam" Paste 亚参
- Thai Style 霹雳
- Claypot 瓦煲
- Steamed with Superior Soy Sauce with Small Chopped Chili Padi 油浸滑
- Celery Claypot 芹香
- Steamed Garlic 蒜茸蒸
- Ginger Paste 姜茸蒸
- Braised with Shark Lips (Only available for Estuary Grouper) 鲨鱼唇焖 (适用于龙趸)

Signature 招牌料理 | Spicy 辣味

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PRAWN

鲜 虾

RM

Tiger Prawn 草虾

15 / 100g

Cooking Techniques 煮法:

- Steamed with Superior Soy Sauce
- Par Boiled
- Top with Egg Floss

清蒸
白灼
西式



Jumbo Freshwater Prawn 大生虾

35 / 100g

Freshwater Prawn 生虾

29 / 100g

Cooking Techniques 煮法:

- Chinese Wine
- House Special
- Vietnamese Style
- Steamed with Superior Soy Sauce
- Cheese Baked

绍酒
招牌
越式烧
清蒸
芝士



House Special Jumbo Freshwater Prawn
招牌生虾



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Vietnamese Style Freshwater Prawn
越式烧生虾

Crystal Prawn 明虾

Cooking Techniques 煮法:



- Superior Soy Sauce
- Salted Egg
- Top with Egg Floss

豉油皇
咸蛋
西式

Deshelled Prawn 虾球

Cooking Techniques 煮法:



- Special Chilli Sauce
- “Assam” Paste
- Curry
- Salted Egg

辣子
亚参
咖喱
咸蛋黄

	RM	RM
小份 / Small		中份 / Medium

65	130
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70	90
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SEAFOOD

海
鲜

RM RM
小份 / Small 中份 / Medium

Stir Fried Prawn


- with Asparagus 虾球芦笋 68 83
- with Broccoli 虾球西兰花 68 83

Stir Fried Japanese Scallops

- with Asparagus 带子芦笋 80 110
- with Broccoli 带子西兰花 80 110

Braised Dried Shrimps with Yam in Claypot 28 40
虾米芋头煲

Stir Fried Mixed Vegetables with Crispy Squid 35 45
七彩双鱿

 Stir Fried Fish Maw with Crab Meat and Scramble Egg 48 68
桂花滑鱼筒

Australian Lobster 澳洲龙虾 seasonal price

Cooking Techniques 煮法:

-  • Fried with Golden Garlic & Fried Chili 避风塘炒
- Superior Soup 上汤
- Oven-Baked with Rice Wine 米酒焗
- Stir Fried with Onion & Ginger 姜葱
- Braised with Yee Mee 焖伊面

Geoduck Clam 象拔蚌 seasonal price

Cooking Techniques 煮法:

- Sashimi 刺身
- Fried with Fresh Vegetables 翡翠炒
- Pan Fried 油泡
- Golden Fried 酥炸

DRIED SEAFOOD

海味类

Braised Fish Maw with Sea Cucumber
红烧海参花胶



RM

每份 / Per Serving

Braised Fish Maw with Goose Web
红烧花胶鹅掌

73



Braised Fish Maw with Sea Cucumber
红烧海参花胶

93

Braised Sea Cucumber with Mushroom
红烧花菇海参

55

Braised Yu Piu with Sea Cucumber
红烧海参鱼鳔

68

Braised Goose Web (2 pcs)
红烧鹅掌(2支起)

32

Braised Fish Maw with Goose Web
红烧花胶鹅掌



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SOUP

汤类 · 羹类

	RM 小份 / Small	RM 中份 / Medium
Double Boiled Seaweed Soup with Handmade Fish Paste 紫菜鱼滑汤	26	36
Double Boiled Salted Pickle Soup with Beancurd 咸菜豆腐汤	26	36
Double Boiled Fish Head Soup with Bitter Gourd 凉瓜鱼头汤	30	40
Soup of The Day (Per Serving) 时日盅仔汤	20 - 38	
		RM 每份 / Per Pot
Chef Specialty Soup 时日老火汤		60




DRIED SEAFOOD SOUP

汤类 · 羹类

	RM 每份 / Per Portion
Braised Assorted Seafood Soup with Eight Treasures 八珍鱼唇羹	25

Braised Seafood Soup with Beancurd 海鲜豆腐羹	23
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 Spicy & Sour Soup in Szechuan Style 四川酸辣汤	18
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Braised Crab Meat & Corn Soup 蟹肉粟米羹	18
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	RM 每份 / Per Pot
Double Boiled Village Chicken Soup with Dried Scallops 鸡戈汤	85

Double Boiled Village Chicken with Dried Scallops
鸡戈汤



PORK

猪肉

RM RM
小份 / Small 中份 / Medium



Braised Sliced Pork Belly
with Salted Fish in Claypot
咸鱼花腩煲

38 48

Sweet and Sour Pork
甜酸咕噜肉

33 43



Stir Fried Crispy Pork Belly
with Bitter Gourd
辣汁凉瓜脆花腩

33 43

Minced Pork with Salted Fish
咸鱼肉饼

33 43

Cooking Techniques 煮法:
• Steamed 清蒸
• Pan Fried 香煎



Fried Vinegar Spare Ribs (6pcs)
镇江香醋骨(6支)

36

Deep Fried Pork Spare Ribs
with Fermented Bean Curd (3pcs)
南乳炸骨支(3支)

30

Braised Pork Knuckle
红烧元蹄

55



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	RM 小份 / Small	RM 中份 / Medium
 Deep Fried Crispy Chicken  泰皇芭蕉鸡	33	53
Braised Chicken with Chinese Wine in Claypot 绍酒马来鸡煲	40	60
Braised Chicken with Sliced Ginger & Sesame Oil 麻油子姜鸡	33	53
Sweet and Sour Chicken with Pineapple 咕嚕鸡块	33	48
Steamed Chicken with House Special Sauce 家乡蒸滑鸡	33	53
 Mini Herbal Chicken 迷你鸡		68
 Add on Tendon 加蹄筋		120 ⁺⁺
Deep Fried Chicken with Onion 洋葱鸡	33	
Braised Chicken with Black Truffle in Claypot 瓦煲黑松露焖鸡		68



GOURMET SPECIALTY

野味

RM RM
小份 / Small 中份 / Medium



Stir Fried Venison in Black Pepper Sauce
黑椒鹿肉

48 70

Stir Fried Ostrich Meat with Onion & Ginger
姜葱鸵鸟肉

48 70

Field Frog
田鸡

48 70

Cooking Techniques 煮法:

- Gong Po Style 宫保
- Ginger Onion 姜葱
- Deep Fried with Sliced Ginger 姜片炸

Braised Soft-Shelled Turtle in Claypot
水鱼煲

40



Braised Mutton with Beancurd Stick in Claypot
竹支焖羊腩煲




48



Braised Mutton with Beancurd Stick in Claypot
竹支焖羊腩煲

BEANCURD

豆腐

	RM 小份 / Small	RM 中份 / Medium
Braised Beancurd with Bean Sauce in Claypot 瓦煲豆腐	28	38
Steam Beancurd with Fish Paste 老少平安	28	38
Braised Beancurd with Beancurd Stick and Fish Paste 豆筋豆腐鱼滑	33	45
 SzeChuan Style Beancurd 麻婆豆腐	33	45
 Braised Mixed vegetables with Fermented Bean Curd 家乡斋	28	40
Deep Fried Crispy Beancurd with Dried Shrimps 虾米脆皮豆腐	20	
Steamed Beancurd with Soy Sauce 葱油豆腐	16	
 Braised Homemade Beancurd with Sliced Prawn 明虾片自制豆腐	55	
 Braised Homemade Beancurd with Petola (5pcs) 菜香豆腐 (5件起)	30	

Braised Homemade Beancurd
with Sliced Prawn
明虾片自制豆腐



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VEGETABLE

菜类

RM RM
小份 / Small 中份 / Medium

28 38

- **Hong Kong Kai Lan**
香港芥兰
- **Ching Long Choy**
青龙菜
- **Spinach**
菠菜
- **Hong Kong Choy Yun**
港菜远
- **Chinese Lettuce**
唐生菜
- **Water Spinach**
蕹菜
- **Short Chinese Cabbage**
矮脚白
- **Leaf Lettuce**
油麦
- **Broccoli**
西兰花

Cooking Techniques 煮法:

- Stir Fried 清炒
- Par Boiled 上汤
- Stir Fried Garlic 蒜蓉炒



Par Boiled Chinese Spinach
Amaranth with Century Egg
上汤苋菜



Stir Fried Garden Vegetables
& Macadamia Nuts
夏果伴彩蝶

RM RM
小份 / Small 中份 / Medium

Stir Fried Garden Vegetables
& Macadamia Nuts
夏果伴彩蝶

35 48

Stir Fried Lily Bulb with Assorted
Vegetables & Sliced Almond
杏片素果

35 48

🌶️ Stir Fried Long Bean in
“Hunan” Sauce
湖南酱肉碎桂豆苗

28 48

Par Boiled Chinese Spinach
Amaranth with Century Egg
上汤苋菜

28 43

Asparagus
芦笋

45 70

Cooking Techniques 煮法:



- Stir Fried 清炒
- Par Boiled 上汤
- Stir Fried Garlic 蒜蓉炒

🌶️ Spicy 辣味

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VEGETABLE

菜类

	RM	RM
	小份 / Small	中份 / Medium
	30	40
<ul style="list-style-type: none"> • Stir Fried Spinach with Crab Meat & Egg in Claypot 月光菠菜 		<ul style="list-style-type: none"> • Stir Fried Mixed Vegetables with Belacan 👑 马来四大天王
<ul style="list-style-type: none"> • Stir Fried Egg Plant with Belacan 👑 马来茄子 		<ul style="list-style-type: none"> • Stir Fried Egg Plant with Bean Paste 鱼香茄子
<ul style="list-style-type: none"> • Braised Marrow Cucumber with Glass Noodle in Claypot 节瓜冬粉煲 		<ul style="list-style-type: none"> • Braised Cabbage with Glass Noodle & Bean Sauce 豆筋香菜煲
<p>Stir Fried Egg Plant with Belacan 马来茄子</p> 		<p>Braised Marrow Cucumber with Glass Noodle in Claypot 节瓜冬粉煲</p> 

EGG

蛋类

	RM	RM
	小份 / Small	中份 / Medium
<ul style="list-style-type: none"> Omelette with Tomato Sauce in Claypot 台湾番茄蛋 	22	33
<ul style="list-style-type: none"> Steam Egg with Salted Egg & Century Egg 三皇蒸水蛋 	22	33
<ul style="list-style-type: none"> Pan Fried Egg with Onion 芙蓉蛋 	22	33
<ul style="list-style-type: none"> Stir Fried Egg with Bitter Gourd 凉瓜炒蛋 	22	33

👑 Signature 招牌料理 | 🌶️ Spicy 辣味

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RICE & NOODLES

饭 面 类

	RM 小份 / Small	RM 中份 / Medium
<div> <div>  </div> <div> Oversea Signature Fried Rice 天下炒饭 </div> </div>	28	38
<div> <div></div> <div> Yong Zhou Fried Rice 扬州炒饭 </div> </div>	28	38
<div> <div></div> <div> Shredded Ginger & Egg Fried Rice 姜蛋炒饭 </div> </div>	28	38
<div> <div>  </div> <div> Oversea Special Fried Noodles 招牌炒面 </div> </div>	28	38
<div> <div></div> <div> Stir Fried Noodles with Shredded Meat & Mushroom 三丝捞生面 </div> </div>	28	38
<div> <div></div> <div> Da Lian Style Fried Vermicelli 大年炒米 </div> </div>	28	38
<div> <div></div> <div> House Special Fried Vermicelli 家乡炒米 </div> </div>	28	38
<div> <div></div> <div> Fried Noodle with Dried Scallop 金丝炒面线 </div> </div>	38	48
<div> <div>  </div> <div> Braised Crystal Prawn & Glass Noodle in Claypot 明虾冬粉煲 </div> </div>	68	103



Braised Crystal Prawn & Glass Noodle
in Claypot
明虾冬粉煲



Oversea Signature
Fried Rice
天下炒饭

 Signature 招牌料理

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DESSERT

甜品

RM
每份 / Per Serving

Double Boiled Almond Cream with
Egg White
杏仁炖蛋白 12

Double Boiled Sweetened Ginseng Soup
with Peach Resin Jelly
花旗参炖桃脂 12

Sea Coconut with Longan
龙眼海底椰 8

Creamy Peanut Paste
花生糊 10

 Crispy Chinese Pan Cake
戈饼 18

 Coconut Pudding
椰皇布丁 18

Coconut Pudding
椰皇布丁



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OUR BRANCHES

各大分店



OVERSEA RESTAURANT - IMBI

84-88, Jalan Imbi, Bukit Bintang,
55100 Kuala Lumpur
Tel:+603-2144 9911

OVERSEA RESTAURANT - SRI PETALING

62-66, Jalan 1/149D, Sri Petaling,
57000 Kuala Lumpur
Tel:+603-9057 9911
(Restaurant & Ballroom)

OVERSEA RESTAURANT - 1 UTAMA

Lot G 218, Ground Floor, 1 Utama Shopping Center,
No.1, Lebuhraya Bandar Utama,
47800 Petaling Jaya, Selangor
Tel:+6010-879 7227

OVERSEA RESTAURANT - GENTING SKYPLAZA

Lot FW-T2-01, Genting Highlands,
69000 Genting Highlands, Pahang
Tel:+603-6101 1722

OVERSEA RESTAURANT - IPOH (JLN SEENIVASAGAM)

57-65, Jln Seenivasagam, 30450 Ipoh, Perak
Tel:+605-253 8005

OVERSEA RESTAURANT BANQUET HALL (JALAN DATOH)

28, Jalan Dato, Kampung Kuchai, 31650 Ipoh, Perak

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EMP御庭

EMP KL (PORK FREE)

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Tel:+6010 303 0011

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