

## **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



Signature Roasted London Duck  
伦敦鸭

108 198



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



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

Braised Whole Abalone  
红烧原粒鲍鱼

RM

每只 / Per Serving

1头( 1 Head ) : 298

2头( 2 Head ) : 248

3头( 3 Head ) : 198

Braised Whole Abalone  
红烧原粒鲍鱼





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

RM

小份 / Small

65

RM

中份 / Medium

130

**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

70

90



*Signature 招牌料理* |  *Spicy 辣味*

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SEAFOOD

海鮮

RM RM  
小份 / Small 中份 / Medium

Stir Fried Prawn


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

Stir Fried Japanese Scallops

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

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

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



Signature 招牌料理

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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		78



## DRIED SEAFOOD SOUP

	RM	
	每份 / Per Portion	
Braised Assorted Seafood Soup with Eight Treasures 八珍鱼唇羹	25	汤类 · 羹类
Braised Seafood Soup with Beancurd 海鲜豆腐羹	23	
 Spicy & Sour Soup in Szechuan Style 四川酸辣汤	18	
Braised Crab Meat & Corn Soup 蟹肉粟米羹	18	
	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



 Signature 招牌料理 |  Spicy 辣味

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# POULTRY

## 鸡肉

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



## BEANCURD

	RM	RM	豆腐
	小份 / Small	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





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

Stir Fried Egg Plant with Belacan  
马来茄子



Braised Marrow Cucumber with Glass Noodle in Claypot  
节瓜冬粉煲



## EGG

### 蛋类

	RM	RM
	小份 / Small	中份 / Medium
Omelette with Tomato Sauce in Claypot 台湾番茄蛋	22	33
Steam Egg with Salted Egg & Century Egg 三皇蒸水蛋	22	33
Pan Fried Egg with Onion 芙蓉蛋	22	33
Stir Fried Egg with Bitter Gourd 凉瓜炒蛋	22	33

## 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 &amp; 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            &amp; 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 &amp; Glass Noodle            in Claypot            明虾冬粉煲         </div> </div>	68	103



 **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



👑 Signature 招牌料理

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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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 [overseamy](https://www.instagram.com/overseamy)



### EMP KL (PORK FREE)

1st Floor, The Westin KUALA LUMPUR, 199,  
Jalan Bukit Bintang, 55100 Kuala Lumpur, Malaysia  
Tel:+6010 303 0011

EMP御庭

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