

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

	RM	RM
	小份 / Small	中份 / Medium
 Honey Glazed Char Siew 蜜汁叉烧	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	118	208



 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

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



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

Signature 招牌料理 | **Spicy** 辣味

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	RM
	小份 / Small	中份 / Medium

65	130
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Deshelled Prawn 虾球

Cooking Techniques 煮法:



- Special Chilli Sauce
- "Assam" Paste
- Curry



- Salted Egg

辣子
亚参
咖哩
咸蛋黄

70	90
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SEAFOOD

海鮮

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



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DRIED SEAFOOD

海味类



Braised Fish Maw with Sea Cucumber
红烧海参花胶

Braised Fish Maw with Goose Web
红烧花胶鹅掌



Braised Fish Maw with Sea Cucumber
红烧海参花胶

Braised Sea Cucumber with Mushroom
红烧花菇海参

Braised Yu Piu with Sea Cucumber
红烧海参鱼鳔

Braised Goose Web (2 pcs)
红烧鹅掌(2支起)



Braised Fish Maw with Goose Web
红烧花胶鹅掌



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RM
每份 / Per Serving

73

93

55

68

32


SOUP

汤类 · 羹类

	RM	RM
	小份 / Small	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	汤类 · 羹类
	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	
 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 Melon 辣汁凉瓜脆花腩	33	43
Minced Pork with Salted Fish 咸鱼肉饼 <i>Cooking Techniques</i> 煮法: • Steamed 清蒸 • Pan Fried 香煎	33	43
👑 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
 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



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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
<i>Cooking Techniques 煮法:</i>		
• Gong Po Style	宫保	
• Ginger Onion	姜葱	
• Deep Fried with Sliced Ginger	姜片炸	
Braised Soft-Shellled 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



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VEGETABLE

菜类

	RM 小份 / Small	RM 中份 / Medium	
• Hong Kong Kai Lan 香港芥兰	28	38	• Ching Long Choy 青龙菜
• Hong Kong Choy Yun 港菜远			• Chinese Lettuce 唐生菜
• Short Chinese Cabbage 矮脚白			• Leaf Lettuce 油麦
			• Spinach 菠菜
			• Water Spinach 蕹菜
			• 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 小份 / Small	RM 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

- **Stir Fried Spinach with Crab Meat & Egg in Claypot**

月光菠菜

- **Stir Fried Mixed Vegetables with Belacan**



马来四大天王

- **Stir Fried Egg Plant with Belacan**



马来茄子

- **Stir Fried Egg Plant with Bean Paste**

鱼香茄子

- **Braised Marrow Cucumber with Glass Noodle in Claypot**

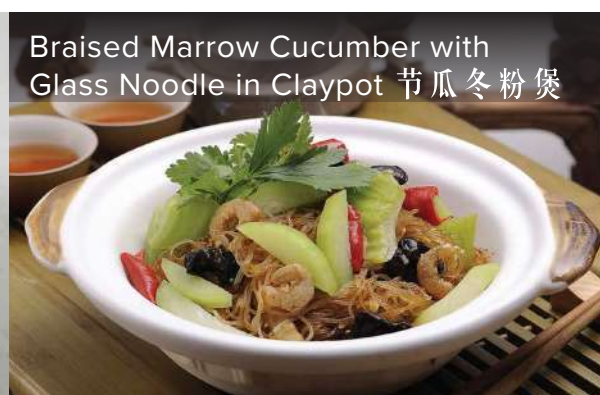
节瓜冬粉煲

- **Braised Cabbage with Glass Noodle & Bean Sauce**

豆筋香菜煲



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
	22	33

- 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

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RICE & NOODLES

饭 面 类

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



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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 Datoh, Kampung Kuchai, 31650 Ipoh, Perak

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EMP御庭

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