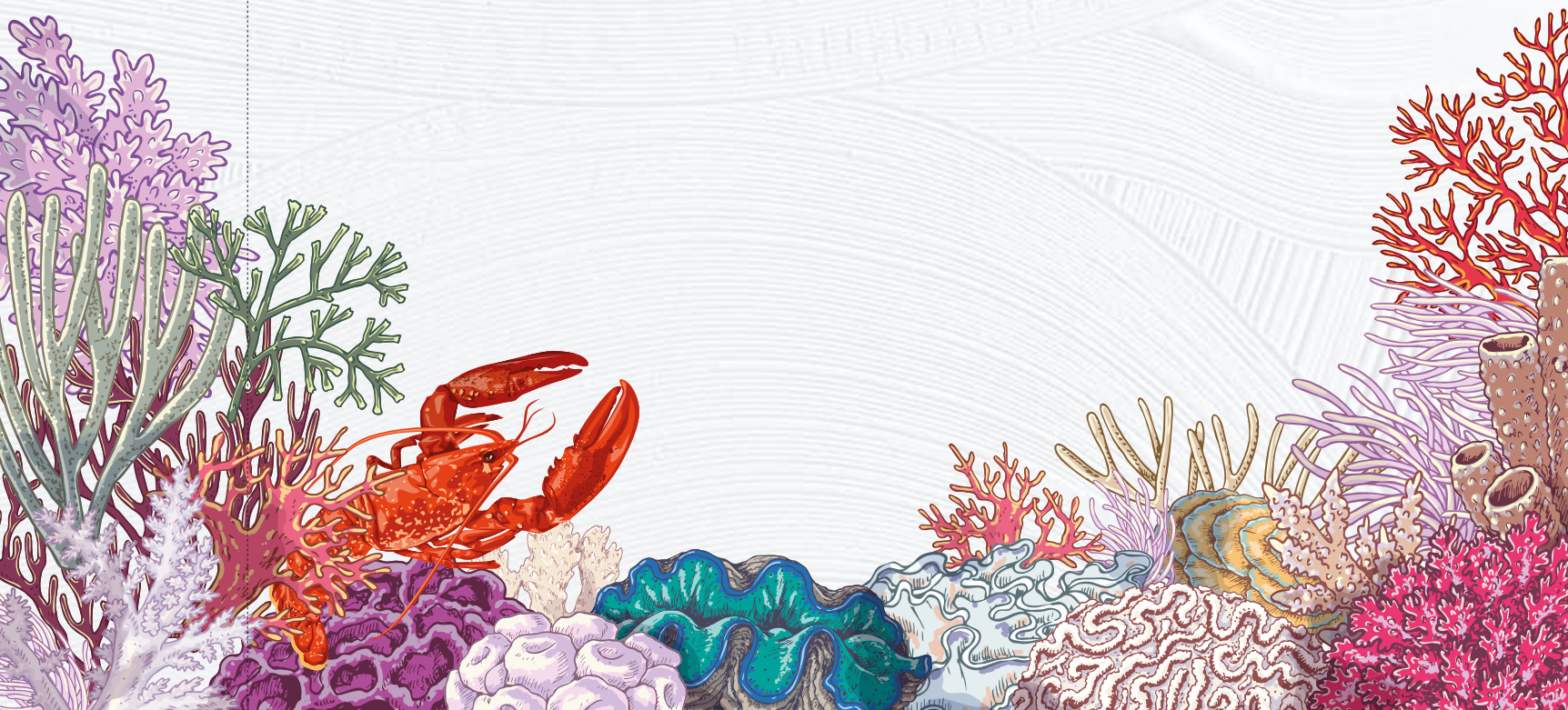




PORK FREE

ALA CARTE MENU



**OVERSEA SEAFOOD:
FROM TANK TO TABLE DINING EXPERIENCE REDEFINES
FRESHNESS IN AUTHENTIC PORK-FREE CHINESE CUISINE**

Oversea Seafood by Oversea Group offers a one-of-a-kind dining experience inspired by the ocean. Specializing in pork-free dishes, the restaurant uses fresh ingredients delivered straight from tank to table with innovative conveyor belt technology.

With 28 private rooms designed like underwater sanctuaries, it's the perfect setting for both intimate meals and grand celebrations. The menu features the finest seafood—live fish, lobster, oysters, and abalone—alongside land-based options like poultry, beef, and vegetables, ensuring there's something for everyone.

At Oversea Seafood, every meal is a journey into the ocean's wonders, where each bite is an unforgettable adventure.

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SIGNATURE DISHES

海外天招牌菜

Baked Crab with Chicken Lard

鸡油焗螃蟹



Seafood Broth with Crispy Puffed Rice
(Choice of Freshwater Prawn, Lobster, Crab)
生虾/龙虾/螃蟹香脆米



LOBSTER 龙虾



Fried with Golden Garlic & Fried Chili
避风塘炒



Sashimi with Superior Collagen
Chicken Soup
胶原蛋白上汤

Australian Lobster
澳洲龙虾

French Blue Lobster
法国蓝龙虾

Boston Lobster
波士顿龙虾

Seasonal Price 时价

Cooking Style 煮法

Fried with Golden Garlic & Fried Chili	避风塘炒	🌟
Sashimi with Wasabi	刺身	
Sashimi with Superior Collagen Chicken Soup	胶原蛋白上汤	Additional RM30 🌟
French Cheese Baked	芝士焗	
Braised with Yee Mee / Sang Mee	焖伊面 / 生面	Small / 小份 RM20 Big / 大份 RM35
Stir-Fried with Spring Onion & Ginger	姜葱炒	

Add on 添加

Vegetables 蔬菜 | White Sand Clam 大沙白



Claypot Buttermilk
瓦煲奶油

Salted Egg
咸蛋黄

Steamed with Egg White
港式蛋白蒸

Mini Croissant
迷你牛角包

CRAB

螃蟹



Kam Heong
甘香



Chili
辣子



Steamed with Egg White
港式蛋白蒸

Alaskan King Crab
阿拉斯加蟹 - 蜘蛛蟹

Australian King Crab
澳洲帝皇蟹

Boston Snow Crab
美国白雪蟹

French Crab
法国面包蟹

Indonesian Mud Crab
印尼肉蟹

Flower Crab
花蟹

Seasonal Price 时价

Cooking Style 煮法

Claypot Buttermilk 瓦煲奶油
Claypot Indonesia Curry 瓦煲印尼咖喱
Stir-Fried with Black Pepper 黑椒
Baked Chicken Lard 鸡油焗
Steamed with Egg White 港式蛋白蒸

Salted Egg 咸蛋黄
Claypot Curry 瓦煲咖喱
Chili 辣子
Kam Heong 甘香
Salt & Pepper 椒盐

Mini
Croissant
迷你牛角包

RM12



4 pcs

Add On 添加 | 2 Cooking Style RM28 / Mantao 馒头 RM10 (6个/6 Pieces)

OYSTER & LIVE GEODUCK

生蚝 & 象拔蚌

California Geoduck
加州象拔蚌

Seasonal Price 时价

Cooking Style 煮法

Sashimi with Superior Collagen Chicken Soup 胶原蛋白上汤 🍵

Additional RM30

Sashimi with Wasabi 刺身

Pan Fried 油泡

Fried with Celery, Sweet Pea, Carrot, Water Chestnut 翡翠炒

Stir-Fried with Exquisite Sauce 极品酱炒



French Oyster
(Fine De Claire)
法国生蚝

Irish Oyster
爱尔兰生蚝

Seasonal Price 时价

Cooking Style 煮法

Fresh Oyster 生蚝

Baked with Cheese 芝士焗

Steamed with Garlic & Vermicelli 蒜茸粉丝蒸

Steamed with
Superior Soy Sauce & Chili
翡翠蒸



Steamed with
Superior Soy Sauce
清蒸



Thai Style Deep Fried
霹雳酥炸

LIVE FISH

鱼类

French Turbot
法国多宝鱼

Red Grouper
红瓜子

Platinum Patin
黑金巴丁鱼

🌟 Dragon Tiger Grouper
龙虎斑鱼

Tai Sing Grouper
泰星斑

Sultan Fish
苏丹鱼

Chinese Pomfret Fish
斗底鲷鱼

Soo Mei
苏眉

Hifin Patin
高旗巴丁鱼

🌟 Empurau
忘不了鱼

Wild Caught Bamboo Fish
笋壳鱼 - 野生

Sei Sing Grouper
西星斑

Black Cod Fish
银鳕鱼

Leopard Coral Tong Sing Grouper
东星斑鱼

Tilapia
金凤鱼

Black Emperor Fish
黑皇帝鱼

Estuary Grouper
龙趸鱼

Humpback Grouper
苏鼠斑鱼

Panther Grouper
老鼠斑鱼

Seasonal Price 时价

Cooking Style 煮法

Steamed with Superior Soy Sauce 清蒸 🌟

Asam Style 亚参

Thai Style Deep Fried 霹雳酥炸

Claypot with Eggplant & Beancurd 瓦煲

Steamed with Minced Ginger 姜茸蒸

Deep Fried with Superior Soy Sauce 酥炸

Steamed with Superior Soy Sauce and Chili 翡翠蒸 🌟

Steamed with Stem Lettuce 巧手滋味 🌟

Stir-Fried with Superior Soy Sauce and Chili 翡翠炒

Add On 添加 | 2 Cooking Style RM28

A photograph of a dish of par-boiled tiger prawns. The prawns are large, orange-red, and arranged in a circular pattern on a white plate. A small white bowl containing a red dipping sauce with yellow garnishes sits on a piece of driftwood behind the plate. The background features more driftwood and a blurred green plant.

Par boiled Tiger Prawns
白灼老虎虾

PRAWN

虾类



House Special
招牌



Claypot Buttermilk
瓦煲奶油



Vietnamese Style
越式烧

Freshwater Prawns
生虾

Tiger Prawns
老虎虾

Crystal Prawns
明虾

Mantis Prawns
濠尿虾

Wild King Prawns
九节虾

Seasonal Price 时价

Cooking Style 煮法

House Special	招牌虾禄	Par boiled	白灼
Superior Soy Sauce	鼓油皇	Black Pepper	黑椒
Vietnamese Style	越式烧	Claypot Buttermilk	瓦煲奶油
Salt & Pepper	椒盐	Golden Garlic Aroma	金衣蒜香
Baked with Golden Minced Garlic	金蒜焗	Salted Egg & White Corn	咸蛋黄甜玉米
Salted Egg	咸蛋黄	Indonesian Curry Claypot	印尼咖喱煲
		Deep Fried with Minced Garlic & Butter	牛油蒜香

SQUID/ DESHELLED PRAWNS

鱿鱼 / 虾球



Golden Fried
酥炸



Grilled Squid with Belacan
马来盏烧鲜鱿

Cooking Style 煮法

Deep Fried with Salted Egg 咸蛋黄

Salt & Pepper 椒盐

Golden Fried 酥炸

Grilled Squid with Belacan 马来盏烧鲜鱿

Asam Style 亚参

Chili 辣子

SHELLFISH

贝壳类

Scotland Bamboo Clams
苏格兰圣子皇

Bamboo Clam Shell
竹滩

White Sand Clams
大沙白

Japanese Scallop
日本扇贝

Seasonal Price 时价



Steamed with Garlic & Vermicelli
蒜茸粉丝蒸

Braised with
Superior Collagen Chicken Soup
上汤

Cooking Style 煮法

Steamed with Garlic & Vermicelli	蒜茸粉丝蒸
Superior Soup	上汤
Stir-Fried with Dried Shrimp & Chili Padi	虾米辣仔炒
Kam Heong	甘香
Chili	辣子
Stir-Fried with Exquisite Sauce	极品酱炒

SHARK'S FIN

鱼翅

Sauteed Shark's Fin
with Scramble Egg

桂花炒翅

RM55 Per Pax (Min 2 Pax / 至少两位起)

Braised Supreme
Shark's Fin Soup

红烧鲍翅

RM198

Signature Braised Shark's Fin Soup
with Crab Meat

蟹肉小鲍翅

RM98 (Per Serving / 每盅)

Buddha Jump Over The Wall

佛跳墙

RM188 (Per Serving / 每盅)

Braised Shark's Fin Soup
with Crab Meat

古法蟹皇翅

RM55 (Per Serving / 每盅)



Braised Superior
Shark's Fin Soup in Claypot

红烧煲仔翅

RM248

ABALONE 鲍鱼



Braised Sea Cucumber
with Mushroom
红烧花菇海参



Braised Premium Fish Maw
with Sea Cucumber
红烧海参花胶



Australian Whole
1 Head Abalone
澳洲原一头鲍鱼

Australian Whole
2 Head Abalone
澳洲原二头鲍鱼

South Africa Abalone
南非鲍鱼

Seasonal Price 时价

Cooking Style 煮法

Sashimi	刺身	Pan Fried	油泡
Stir-Fried with Exquisite Sauce	极品酱炒	Braised Premium Fish Maw with Sea Cucumber	红烧海参花胶
Fried with Celery, Sweet Pea, Carrot, Water Chestnut	翡翠炒	Braised Sea Cucumber with Mushroom	红烧花菇海参
Steamed with Minced Garlic & Vermicelli	金银蒜粉丝蒸	Fried Fish Maw with Sea Cucumber	红烧海参鱼鳔
Deep Fried with Superior Soy Sauce	酥炸	Braised Abalone with Mushroom	冬菇烩鲍鱼

Add On 添加

Sea Cucumber 海参 | Fried Fish Maw 鱼鳔 | Premium Fish Maw 花胶

POULTRY

鸡肉 / 鸭肉

★ Claypot Herbal
Mini Chicken

迷你鸡

RM78



★ Black Garlic
Roasted Chicken

黑蒜鸡

RM198



Braised Chicken with
Black Truffle in Claypot

瓦煲黑松露焖鸡

RM78



Charcoal Roasted
London Duck

明炉炭烤伦敦鸭

Half / 半只

Whole / 一只

RM118

RM208



Sweet & Sour Chicken
with Pineapple

咕嚕鸡块

Small / 小份 | Medium / 中份

RM38

RM58

Golden Crispy Garlic Chicken

蒜香花脆鸡

RM48

Braised Chicken
with Sliced Ginger &
Sesame Oil in Claypot

麻油子姜鸡煲

Half / 半只

Whole / 一只

RM38

RM58

牛肉

BEEF



Wok-Fried Japanese A5 Wagyu Beef
with Black Bean Paste

黑酱爆炒神户牛粒

RM188 (Per Portion / 每份)

EGG & BEANCURD

鸡蛋 / 豆腐

Braised Beancurd & Bean Paste
with Claypot

瓦煲豆腐

Small / 小份 | Medium / 中份

RM35 | **RM45**



Pan Fried Scallops
with Egg White

大良香煎鲜带子

Small / 小份 | Medium / 中份

RM98 | **RM138**

Stir-Fried Egg
with Bitter Gourd

凉瓜炒蛋

Small / 小份 | Medium / 中份

RM28 | **RM38**

Homemade Beancurd
with Seafood Ebiko Wasabi

川岛鱼子海鲜脆豆腐

Small / 小份 | Medium / 中份

RM38 | **RM58**

🌟 Braised Homemade Beancurd
with Petola

菜香豆腐

RM38



🌟 Braised Homemade Beancurd
with Sliced Prawn

明虾片自制豆腐

RM60

VEGETABLE 蔬菜类

Hong Kong Kai Lan
香港芥兰

Spinach
菠菜

Ching Long Choy
青龙菜

Hong Kong Choy Yun
香港菜远

Chinese Lettuce
唐生菜

Short Chinese Cabbage
矮脚白

Water Spinach
蕹菜

Broccoli
西兰花



Cooking Style 煮法

Stir-Fried	清炒	Stir-Fried with Garlic	蒜蓉炒
Par Boiled	上汤	Belacan	马来盏

Small / 小份	Medium / 中份
RM33	RM43

VEGETABLE 蔬菜类

Stir-Fried Lily Bulb
with Assorted Vegetables & Sliced Almond

杏片素果

RM40 (Small / 小份) | **RM55** (Medium / 中份)

Emperor Sprout

帝王苗

RM35 (Small / 小份) | **RM45** (Medium / 中份)

Stir-Fried with Abalone Sauce 鲍汁 | Stir-Fried 清炒



Stir-Fried Broccoli with
Japanese Scallop

带子炒西兰花

RM90 (Small / 小份) | **RM130** (Medium / 中份)



Stir-Fried Morel & Chinese Yam
with Black Truffle

黑松露羊肚菌炒鲜淮山药

RM58



Stir-Fried Garden Vegetable
&

Macadamia Nuts

夏果伴彩蝶

RM40 (Small / 小份) | **RM55** (Medium / 中份)

Braised Marrow Cucumber
with Glass Noodle in Claypot

节瓜冬粉煲

Braised Eggplants with Belacan Sauce

马来茄子

Par Boiled Chinese Spinach Amaranth
with Century Egg

上汤苋菜

Stir-Fried Mixed Vegetables
with Belacan

马来盏四大天王

Sizzling Kangkung with Dried Shrimp

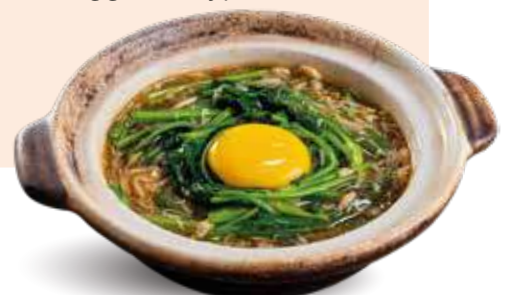
虾酱炒通菜

Stir-Fried Spinach
with Crab Meat & Egg in Claypot

月光菠菜

RM35 (Small / 小份) | **RM45** (Medium / 中份)

The price is subject to 10% service charge & 6% sst
All Pictures shown are for illustration Purpose only. 图片仅供参考



SOUP

炖汤 / 羹类

Doubled Boiled Shark Bone Soup
with Dried Seafood

鲨鱼骨炖海味汤

RM88 (Per Serving / 每盅)

Braised Seafood Soup
with Fish Lip Shredded Sea Cucumber

八珍鱼唇羹

RM33 (Per Serving / 每盅)

Seafood Treasure

海味羹

RM38 (Per Serving / 每盅)

Double Boiled Shark Fin
with Fish Maw and Cordyceps Flower

金虫草花瑶柱花胶汤

RM68 (Per Serving / 每盅)



🌟 Golden Fish Maw Kampung Chicken Soup
黄金花胶甘榜鸡汤

RM188 (Half Chicken / 半只)

RICE & NOODLES 饭面类

Scallop & Anchovies Fried Rice
干贝银鱼炒饭

RM45 (Small / 小份) | **RM55** (Medium / 中份)

Black Truffle Australia Abalone Fried Rice
黑松露澳洲鲍鱼炒饭

RM88



Sea Tresure Porridge
顶级海鲜粥

RM288



Crab Meat Fried Rice with Preserved Olive
搅菜摇柱蟹肉炒饭

RM58



Black Truffle Fried Rice with Japanese Scallop
鲜带子黑松露炒饭

RM58

Braised Abalone with Hong Kong E-Fu Noodles
鲍鱼炒港依面

RM88

E-Fu Noodles with Duck Egg & Japanese Scallops
鲜带子鸭蛋炒生面

RM68



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

RM78 (Small / 小份) | **RM108** (Medium / 中份)



Freshwater Prawn Sang Mee
生虾煎生面

Seasonal Price 时价

The price is subject to 10% service charge & 6% sst
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 招牌料理 Signature

DESSERT

甜点类

Ice Cream of The Day
镇选冰淇淋

RM12

Sea Coconut with Longan
龙眼海底椰

RM15

Chilled Citron Tea
with Snow Fungus & Peach Resin
冰凉雪耳桃脂柚子茶

RM15 (Per Serving / 每份)

Frosty Snow Bird's Nest & Peach Resin
冰镇西柠雪燕桃脂冻

RM18

Coconut Pudding
椰皇布丁

RM18



Crispy Chinese Pan Cake
戈饼

RM20

Chilled Mango Puree
with Pomelo & Sago
杨枝甘露

RM20

Chilled Gula Melaka
with Coconut & Sago
椰香西米露

RM18



Branches:

OVERSEA IMBI

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Wilayah Persekutuan
Tel: 603-2144 9911 | Whatsapp: 6012-928 3170

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62-66, Jalan 1/149D, Sri Petaling 57000 Kuala Lumpur
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OVERSEA GENTING HIGHLANDS

Lot FW-T201, Genting Highlands, 69000 Genting Highlands, Pahang
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OVERSEA IPOH

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PORK FREE

OVERSEA SEAFOOD RESTAURANT KL

436, Jalan Tun Razak, Kelab Golf di Raja Selangor,
Kuala Lumpur, 55000 Wilayah Persekutuan, Kuala Lumpur
Tel: 6010-303 2200

EMP KL

1st Floor, The Westin Kuala Lumpur, 199 Jalan Bukit Bintang,
55100 Kuala Lumpur, Malaysia
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Terms & Conditions:

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所有价钱如有更改，恕不另行通知，价钱不包括 10% 服务费 和 6% 服务税

