

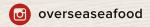
OVERSEA SEAFOOD: FROM TANK TO TABLE DINING EXPERIENCE REDEFINES FRESHNESS IN AUTHENTIC PORK-FREE CHINESE CUISINE

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



ROASTED MEAT

港式烧腊

Honey Glazed Char Siew 蜜汁叉烧

RM43 (Small / 小份) | RM62 (Medium / 中份)

Crispy Roasted Pork Belly 烧肉

RM43 (Small / 小份) | RM62 (Medium / 中份)

Honey Glazed Char Siew 烧味双拼

RM55 (Small / 小份) | RM73 (Medium / 中份)

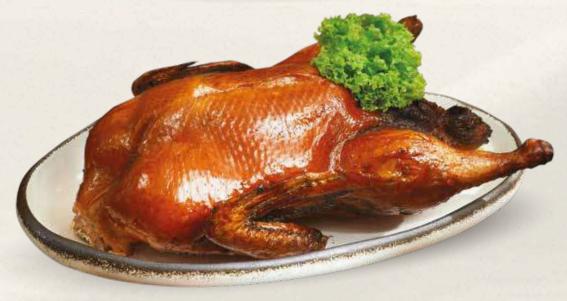
Signature Roasted London Duck 伦敦鸭

RM118 (Half / 半只) | RM208 (Whole / 全只)

Roasted Goose in Hong Kong Style 香港烧鹅

RM280 (Half / 半只) | RM520 (Whole / 全只)







Fried with Golden Garlic & Fried Chili 避风塘炒

Australian Lobster 澳洲龙虾

Boston Lobster 波士顿龙虾

Seasonal Price 时价

Cooking Style 煮法

避风塘炒 〇 Fried with Golden Garlic & Fried Chili

> 刺身 Sashimi with Wasabi

Sashimi with Superior Collagen Chicken Soup 胶原蛋白上汤(Additional RM30)

> 芝士焗 French Cheese Baked

焖伊面/生面(Small/从份RM20 | Big/大份RM35) Braised with Yee Mee / Sang Mee

Stir-Fried with Spring Onion & Ginger 姜葱炒

Add on 添加

Vegetables 蔬菜 | White Sand Clam 大沙白



CRAB

螃蟹



Alaskan King Crab 阿拉斯加蟹 - 蜘蛛蟹

Australian Snow Crab 澳洲白雪蟹

Australian King Crab 澳洲帝皇蟹

Indonesian Mud Crab 印尼肉蟹

Boston Snow Crab 美国白雪蟹

Seasonal Price 时价

Cooking Style 煮法

Claypot Buttermilk 瓦煲奶油

Salted Egg 咸蛋黄

Claypot Indonesia Curry 瓦煲印尼咖喱〇

Claypot Curry 瓦煲咖喱

Stir-Fried with Black Pepper

黑椒

Chili 辣子 🔘

Baked Chicken Lard

鸡油焗

Kam Heong 甘香

Steamed with Egg White 港式蛋白蒸

Salt & Pepper 椒盐

Mini Croissant

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

LIVE OYSTER & GEODUCK

生蚝 & 象拔蚌

Cooking Style 煮法

California Geoduck 加州象拔蚌

Seasonal Price 时价

Sashimi with Superior Collagen Chicken Soup

胶原蛋白上汤 〇

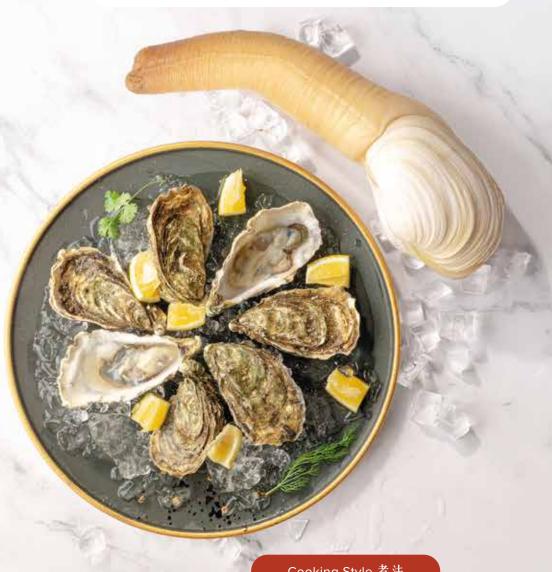
Additional RM30

Sashimi with Wasabi 刺身

> Pan Fried 油泡

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

Stir-Fried with XO Sauce XO酱炒



Cooking Style 煮法

French Oyster (Fine De Claire) 法国生蚝

Irish Oyster 爱尔兰生蚝

Seasonal Price 时价

Fresh Oyster 生蚝

Baked with Cheese 芝士焗

Steamed with Garlic & Vermicelli 蒜茸粉丝蒸



LIVE FISH

鱼类

French Turbot 法国多宝鱼

Red Grouper 红瓜子

Platinum Patin 黑金巴丁鱼

O Dragon Tiger Grouper 龙虎斑鱼

Tai Sing Grouper 泰星斑

Sultan Fish 苏丹鱼

Chinese Pomfret Fish 斗底鲳鱼

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 🔘

Deep Fried with Superior Soy Sauce

酥炸

Steamed with

翡翠蒸 🔾

Thai Style Deep Fried 霹雳酥炸

Superior Soy Sauce & Chili Steamed with Stem Lettuce

Claypot with Eggplant & Beancurd 瓦煲

Steamed with Minced Ginger 姜 茸 蒸

巧手滋味 🔘

Stir-Fried with Superior Soy Sauce & Chili

翡翠炒

Add On 添加

2 Cooking Style RM28





Freshwater Prawns 生虾 Tiger Prawns 老虎虾 Crystal Prawns 明虾

Mantis Prawns 濑尿虾 Wild King Prawns 九节虾

Seasonal Price 时价

Cooking Style 煮法

House Special 招牌虾禄 🔘

Superior Soy Sauce 鼓油皇

Vietnamese Style 越式烧

Salt & Pepper 椒盐

Baked with Golden Minced Garlic 金蒜焗

Salted Egg 咸蛋黄

Par boiled

白灼

Black Pepper

黑椒

Claypot Buttermilk

瓦煲奶油

Golden Garlic Aroma

金衣蒜香

Salted Egg & White Corn

咸蛋黄甜玉米 印尼咖哩煲

Indonesian Curry Claypot

牛油蒜香 ○

Deep Fried with Minced Garlic & Butter

SQUID / DESHELLED PRAWNS

鱿鱼/虾球



Cooking Style 煮法

Stir-Fried Mixed Vegetables with Crispy Squid 七彩双鱿

Deep Fried with Salted Egg 咸蛋黄

Salt & Pepper 椒盐

Asam Style 亚参

Chili 辣子

Golden Fried 酥炸

Grilled Squid with Belacan 马来盏烧鲜鱿

SHELL FISH

贝壳类

Scotland Bamboo Clams 苏格兰圣子皇

> White Sand Clams 大沙白

Bamboo Clam Shell 竹滩

Japanese Scallop 日本扇贝

Seasonal Price 时价



Steamed with Garlic & Vermicelli 蒜茸粉丝蒸

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 #香

Chili 辣子

Stir-Fried with XO Sauce XO酱炒

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

Stir-Fried with XO Sauce

XO酱炒

Fried with Celery, Sweet Pea, Carrot, Water Chestnut

翡翠炒

Steamed with Minced Garlic & Vermicelli

金银蒜粉丝蒸

Pan Fried 油泡

Braised Premium Fish Maw with Sea Cucumber

红烧海参花胶

Braised Sea Cucumber with Mushroom

红烧花菇海参

Fried Fish Maw with Sea Cucumber

红烧海参鱼鳔

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

SHARK'S FIN & DRIED SEAFOOD SOUP

鱼翅, 羹类篇

Double Boiled Shark's Fin Soup with Crab Meat 蟹皇翅

RM48 Per Pax

Braised Supreme Shark's Fin Soup 红烧鲍翅

RM198 Per Serving / 每盅

Sauteed Shark's Fin with Scramble Egg 桂花炒翅

RM96 Per Pax (Min 2 Pax / 至少两位起)

Buddha Jump Over The Wall 佛跳墙

RM188 Per Serving / 每盅

Braised Assorted Seafood Soup with Eight Treasures

八珍鱼唇羹

RM25 Per Serving / 每盅

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

RM188 Half Chicken / 半只



PORK 猪肉

Deep Fried Pork Spare Ribs with Fermented Beancurd 南乳炸骨支

RM30 (3pcs/3支)

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

RM33 (Small / 小份) | RM43 (Medium / 中份)

Fried Vinegar Spare Ribs 镇江香醋骨 RM36 (6pcs / 6支)



Sweet & Sour Pork 甜酸咕噜肉

RM33 (Small / 小份) | RM43 (Medium / 中份)



Pan Fried Minced Pork with Salted Fish 金钱煎肉饼

RM33 (Small / 小份) | RM43 (Medium / 中份)



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

RM38 (Small / 小份) | RM48 (Medium / 中份)

CHICKEN

鸡肉



Braised Chicken with Black Truffle served in Claypot 瓦煲黑松露焖鸡

RM78



Braised Chicken with Chinese Wine in Claypot 绍酒马来鸡煲

Small / 小份 | Medium / 中份

RM40

RM60

Braised Chicken with Sliced Ginger & Sesame 麻油子姜鸡

Small / 小份 Medium / 中份

RM33

RM53

Golden Crispy Garlic Chicken 蒜香花脆鸡

RM48

Deep Fried Crispy Chicken 泰皇芭蕉鸡

Small / 小份 | Medium / 中份

RM33

RM53

牛肉 BEEF



Wok-Fried Japanese A5 Wagyu Beef with Black Bean Paste

黑酱爆炒神户牛粒

RM188 (Per Protion / 每份)

GOURMET SPECIALTY

野味篇

	RM Small / 小份	RM Medium / 中份
Stir-Fried Venison in Black Pepper Sauce 黑椒鹿肉	48	70
Braised Soft Shelled Turtle in Claypot 水鱼煲		40
Braised Mutton with Beancurd Stick in Claypot 竹支焖羊腩煲		48
Stir-Fried Ostrich Meat with Onion & Ginger 姜葱鸵鸟肉	48	70
Field Frog 田鸡	48	70

SOUP 汤类

	RM	RM
	Small / 小份	Medium / 中份
Double Boiled Seaweed Soup with Fish Paste 紫菜鱼滑汤	26	36
Double Boiled Fish Head Soup with Bitter Gourd 凉瓜鱼头汤	30	40
Double Boiled Salted Pickle Soup with Beancurd 咸菜豆腐汤	26	36
Soup of the Day 时日老火汤	60	
Soup of the Day (Per Serving) 时日盅仔汤	20 - 38	
Braised Seafood Soup with Beancurd (Per Serving) 海鲜豆腐羹	23	
Double Boiled Village Chicken with Dried Scallop 鸡戈汤	85	



Double Boiled Village Chicken Soup with Dried Scallop 鸡戈汤

BEANCURD

豆腐

RM

RM

		Small / 小份	Medium / 中份
	Deep Fried Crispy Beancurd with Dried Shrimps 虾米脆皮豆腐		20
	Braised Homemade Beancurd with Petola (5 pcs) 菜香豆腐(5件起)		30
	Steamed Beancurd with Soy Sauce 葱油豆腐		16
	Braised Homemade Beancurd with Beancurd Stick & Fish Paste 豆筋豆腐鱼滑	35	45
	Braised Beancurd with Bean Sauce in Claypot 瓦煲豆腐	28	38
	Szechuan Style Beancurd 麻婆豆腐	33	45
0	Braised Homemade Beancurd with Sliced Prawn 明虾片自制豆腐		55
	The price is subject to 10% service charge & 6% sst All Platanes shown are for illustration Purpose only. 图片仅供参考		記載型 Signature

EGG 蛋类

	RM Small / 小份	RM Medium / 中份
Steamed Egg with Salted Egg and 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



VEGETABLE

蔬菜类

Asparagus 芦笋

Hong Kong Kai Lan 香港芥兰

Spinach 菠菜

Chinese Lettuce 唐生菜

Short Chinese Cabbage 矮脚白

Ching Long Choy 青龙菜

Hong Kong Choy Yun 香港菜远

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

Stir-Fried with XO Sauce XO酱炒

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 Morel & Chinese Yam with Black Truffle 黑松露羊肚菌炒鲜淮山药 RM58



Stir-Fried Broccolli with Japanese Scallop 带子炒西兰花

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



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)

RICE & NOODLE

饭面类

	RM Small / 小份	RM Medium / 中份
Oversea Premium Fried Rice 天下炒饭	28	38
Oversea Special Fried Noodles 招牌炒面	28	38
Stir Fried Noodle with Sliced Meat & Sliced Mushroom 三丝捞生面	28	38
Da Lian Style Fried Vermicelli 大年炒米	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
Black Truffle Fried Rice with Japanese Scallop 鲜带子黑松露炒饭		58
E-Fu Noodles with Duck Egg & Japanese Scallop 鲜带子鸭蛋炒生面		68
Braised Abalone with Hong Kong E-Fu Noodles 鲍鱼炒港依面		88

Freshwater Prawn Sang Mee 生虾煎生面

Seasonal Price



DESSERT

甜点类

Double Boiled Sweetened Ginseng Soup with Peach Resin Jelly 花旗参炖桃脂 RM18

Frosty Snow Bird's Nest & Peach Resin 冰镇西柠雪燕桃脂冻 Ice Cream of the Day 时日特选冰淇淋 RM12

Coconut Pudding 椰皇布丁 RM18



Crispy Chinese Pan Cake 戈饼

RM18

Branches:

OVERSEA SEAFOOD PALACE

Ground Floor, Menara Lien Hoe, No 8 Persiaran Tropicana 47410 Petaling Jaya Selangor

OVERSEA IMBI

84-88, Jalan Imbi, Bukit Bintang, 55100 Kuala Lumpur, Wilayah Persekutuan Tel: 603-2144 9911 | Whatsapp: 6012-928 3170

OVERSEA ONE UTAMA

Lot G218, Ground Floor, 1 Utama Shopping Centre, Old Wing, 1, Lebuh Bandar Utama, Bandar Utama, 47800 Petaling Jaya, Selangor Tel/ Whatsapp: 6010-879 7227/ 6010-879 7007

OVERSEA BANDAR BARU SRI PETALING

62-66, Jalan 1/149D, Sri Petaling 57000 Kuala Lumpur Tel: 603-9057 9911/ Whatsapp: 6012-292 3170

OVERSEA GENTING HIGHLANDS

Lot FW-T201, Genting Highlands, 69000 Genting Highlands, Pahang Tel: 603-6101 1722

OVERSEA IPOH

57-65, Jalan Seenivasagam 30450 Ipoh, Perak Tel: 605-253 8005 | Whatsapp: 6012-938 3170

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

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