



海洋宮殿在沙洲

APPETIZERS

四喜拼盘	1	Gourmet Combinations of Four Delicacies (Minimum of two people)	11.95pp
海鲜热拼	2	Imperial Mixed Seafood Hors D'Oeuvres (Minimum of two people)	14.95pp
熏鸡丝	3	Szechuan Style Deep Fried Shredded Smoked Chicken	10.45
鸡生菜包			
干贝	7	Crispy Seaweed	7.00
素春卷	8	Vegetarian Pancake Rolls (6)	5.00
椒盐骨	10	Garlic Salt & Chilli Spare Ribs	10.00
京都骨	11	Spare Ribs Peking Style	10.00
炸排骨	12	Dry Barbecued Pork Spare Ribs	10.00
蒜茸蒸大虾			
芝麻虾	14	Deep Fried Prawns, Sesame Seeds on Toast	10.45
锅贴			
凤尾虾	16	Butterfly Prawns in Breadcrumbs	10.00
椒盐鲜鱿	17	Stir Fried Squid Curls with Garlic Salt & Chilli	10.45
串沙爹鸡	19	Satay Chicken on a Bamboo Skewer (4)	10.00
串沙爹虾	20	Satay Prawns on a Bamboo Skewer (4)	10.45
虾片	21	Prawn Crackers	2.90
烧羊生菜包			
椒盐虾	24	Garlic Salt & Chilli Prawns	10.45

SOUPS

鸡米汤	27	Sweetcorn & Chicken Soup	5.95
酸辣汤	28	Szechuan Hot & Sour Soup	5.95
毛菇鸡汤	29	Chicken & Mushrooms Soup	5.95
鸡面汤	30	Chicken & Noodles Soup	5.95
什菜汤	31	Mixed Vegetables Soup	5.95

DUCK DISHES

一只香酥鸭	32	Whole Crispy Aromatic Duck	52.00
1/2 香酥鸭	33	Half Crispy Aromatic Duck	30.00
1/4 香酥鸭	34	Quarter Crispy Aromatic Duck	14.50
		Served with Hoisin Sauce, Cucumber, Spring Onions & Pancakes	

SEAFOOD DISHES

姜葱龙虾			
豉椒蒸鲈鱼			
清蒸鲈鱼			
鱼香大虾	46	'Sea Spicy' Prawns Szechuan Style with Bamboo Shoots & Cloud Ear Fungus in Spicy Sauce	11.45
咖喱大虾	47	Curried King Prawns	13.45
时菜大虾	48	Fried Prawns with Seasonal Greens	13.45
姜葱大虾	49	Fried Prawns with Ginger & Spring Onions	13.45
宫保大虾	50	Kung Po Prawns with Water Chestnuts in Sweet Chilli Sauce	13.45
黑椒大虾	51	Fried Prawns with Black Pepper Sauce	13.45
咕嚕大虾	52	Sweet & Sour Prawns	13.45
豉椒大虾	54	Fried Prawns with Green Pepper & Chilli in Black Bean Sauce	13.45
中腰大虾	55	Fried Prawns with Cashew Nuts Cantonese Style	13.45
豉椒带子	57	Fried Scallops with Green Peppers & Chilli in Black Bean Sauce	16.45
鱼香带子	58	'Sea Spicy' Scallops Szechuan Style	16.45
时菜带子	59	Fried Scallops with Seasonal Greens	16.45

CHICKEN DISHES

咖喱鸡	63	Curried Chicken	12.75
鱼香鸡	64	Szechuan 'Sea Spicy' Chicken with Bamboo Shoots & Cloud Ear Fungus in Spicy Garlic Sauce	12.75
沙爹鸡	65	Chicken in Satay Sauce	12.75
腰果鸡	66	Diced Chicken & Cashew Nuts in Yellow Bean Sauce	12.75
宫保鸡	67	Kung Po Chicken in Sweet & Chilli Sauce	12.75
柠檬鸡	68	Chicken Supreme in Lemon Delight	12.75
豉椒鸡	69	Chicken with Green Pepper & Chilli in Black Bean Sauce	12.75
咕嚕鸡	70	Chicken in Sweet & Sour Sauce Hong Kong Style	12.75
鸡球甜酸	72	Sweet & Sour Chicken Balls	12.75
中腰鸡	73	Diced Chicken with Cashew Nuts Cantonese Style	12.75

SP: Seasonal Price

LAMB DISHES

烧羊肉	74	Crispy Mongolian Lamb in spicy sauce	11.00
-----	----	--------------------------------------	-------

BEEF DISHES

咖喱牛	101	Curried Beef	13.00
乾牛丝	102	Deep Fried Shredded Beef in Chilli Sauce	13.00
鱼香牛	103	Szechuan 'Sea Spicy' Beef with Bamboo Shoots & Cloud Ear Fungus in Spicy Garlic Sauce	13.00
沙爹牛	104	Sliced Beef in Satay Sauce	13.00
姜葱牛	105	Beef with Ginger & Spring Onions	13.00
黑椒牛肉	106	Sliced Beef with Black Pepper Sauce	11.00
蚝油牛	107	Sliced Beef in Oyster Sauce	11.00
豉椒牛	108	Beef with Green Peppers in Black Bean Sauce	11.50



FORK DISHES

咖喱肉	109	Curried Pork	11.00
咕嚕肉	110	Sweet & Sour Pork Peking Style	11.00
腰果肉	111	Diced Pork with Cashew Nuts	11.00
时菜叉烧	112	Sliced Roast Pork with Seasonal Vegetables	11.00

BEAN CURD DISHES

豉汁豆腐	115	Bean Curd in Black Bean Sauce (v)	8.45
椒盐豆腐	116	Baked Bean Curd with Garlic Salt & Chilli (v)	8.45

SPECIAL VEGETABLE DISHES

鱼香茄子	117	Spiced Aubergine (v)	7.45
黑椒西兰花	118	Broccoli in Black Pepper Sauce (v)	7.45
罗汉上素	119	Lo-Han Monk's Vegetables (v)	7.45
炒芽菜	120	Stir Fried Beansprouts (v)	7.45
炒什菜	121	Fried Mixed Vegetables (v)	7.45
白菜	124	Pak Choi (v)	8.95

RICE & NOODLE DISHES

扬州炒饭	125	Special Fried Rice with Prawns, Chicken & Roast Pork	9.45
大虾炒饭	126	King Prawns Fried Rice	10.75
鸡丝炒饭	127	Chicken Fried Rice	7.00
牛肉炒饭	128	Beef Fried Rice	7.00
蛋炒饭	129	Egg Fried Rice	5.45
白饭	130	Plain Boiled Rice	4.45
扬州炒面	131	Special Fried Noodles with Prawns, Chicken & Roast Pork	9.45
虾仁炒面	133	King Prawns Fried Noodles	10.75
鸡丝炒面	134	Chicken Fried Noodles	7.00
牛肉炒面	135	Beef Fried Noodles	7.00
银芽炒面	136	Plain Fried Noodles with Beansprouts	7.00
星洲炒米	137	Singapore Style Fried Noodles (Spicy Hot)	8.75

SET DINNER MENU

Minimum of 2 people



海洋宮殿在沙洲

211B

Ocean De Luxe

50.00 per person

Starter

Imperial Sea Food Hors d'Oeuvre

Second Course

Black Bean, Green Lip Mussels (4) Steamed Scallops (2)

Main Course

Sizzling Scallops with Green Pepper & Chilli in Black Bean Sauce
'Sea Spicy' Prawns Szechuan Style
Squid with Seasonal Vegetables in Oyster Sauce
Steamed Sea Bass with Ginger & Spring Onions
Prawn Fried Rice



海洋宮殿在沙洲

If you have concerns about food allergies or intolerances, please ask a staff member before ordering your food or drink.

Please note: a 10% discretionary service charge will be added to your bill.

212C

Peking De Luxe

33.00 per person

Starter

Deep Fried Shredded Smoked Chicken
Prawns on Toast with Sesame Seed

Second Course

Crispy Aromatic Duck with Pancakes

Main Course

Chicken with Cashew Nuts in Yellow Bean Sauce
Crispy Shredded Beef in Chilli Sauce
Spicy King Prawns in Garlic Sauce
Lo-Han Monk's Vegetables
Egg Fried Rice



213D

Special Vegetarian De Luxe

26.00 per person

Starter

Crispy Seaweed
Vegetable Pancake Roll
Crispy Fried Won-Ton

Second Course

Mixed Vegetables Soup

Main Course

Chinese Mushrooms with Seasonal Greens
Fried Mixed Vegetables Sweet & Sour
Braised Bean Curd with Sweetcorn
Spiced Aubergine with Garlic Sauce
Plain Boiled Rice



214E

Ming De Luxe

28.00 per person

Starter

Dry Barbecued Spare Ribs
Crispy Spring Rolls

Main Course

Sweet & Sour Chicken
Beef with Ginger & Spring Onions
Pork with Black Pepper Sauce
Mixed Vegetables
Egg Fried Rice