

OCEAN PALACE

AT HARBOUR HEIGHTS

海洋宮殿在沙洲

APPETIZERS

四喜拼盘	1	Gourmet Combinations of Four Delicacies (Minimum of two people)	12.00PP
海鲜热拼	2	Imperial Mixed Seafood Hors D'Oeuvres (Minimum of two people)	14.50PP
熏鸡丝	3	Szechuan Style Deep Fried Shredded Smoked Chicken	10.00
鸡生菜包	4	Shredded Chicken served with Fresh Lettuce	10.50
干贝	7	Crispy Seaweed	7.00
素春卷	8	Vegetarian Pancake Rolls (6)	6.50
蒜香蜜脆骨	9	Garlic Honey Pork Ribs	10.50
椒盐骨	10	Garlic Salt & Chilli Spare Ribs	10.50
京都骨	11	Spare Ribs Peking Style	10.50
炸排骨	12	Dry Barbecued Pork Spare Ribs	10.00
蒜茸蒸大虾	13	Steamed King Prawns with Fresh Garlic Sauce	11.00
芝麻虾	14	Deep Fried Prawns, Sesame Seeds on Toast	10.50
锅贴	15	Grilled Pork Dumplings Peking Style	9.00
凤尾虾	16	Butterfly Prawns in Breadcrumbs	10.50
椒盐鲜鱿	17	Stir Fried Squid Curis with Garlic Salt & Chilli	11.00
串沙爹鸡	19	Satay Chicken on a Bamboo Skewer (4)	10.00
虾片	21	Prawn Crackers	3.00
焗羊生菜包	23	Crispy Lamb Lettuce Wrapped Parcel	10.00
椒盐虾	24	Garlic Salt & Chilli Prawns	11.00
水晶虾	25	Crystal Prawns	11.00

SOUPS

云吞汤	26	Wonton Soup	6.50
鸡米汤	27	Sweetcorn & Chicken Soup	6.00
酸辣汤	28	Szechuan Hot & Sour Soup	6.00
毛菇鸡汤	29	Chicken & Mushrooms Soup	6.00
鸡面汤	30	Chicken & Noodles Soup	6.00
什菜汤	31	Mixed Vegetables Soup	6.00

DUCK DISHES

一只香酥鸭	32	Whole Crispy Aromatic Duck	50.00
1/2香酥鸭	33	Half Crispy Aromatic Duck	28.00
1/4香酥鸭	34	Quarter Crispy Aromatic Duck	15.00
烧鸭	35	Sliced Roast Duck in Sweet Soy Sauce	13.00
梅子鸭	36	Sliced Roast Duck in Plum Sauce	13.00

SEAFOOD DISHES

辣子青口	38	Green Lip Mussels in Sweet Chilli Bean Sauce (6)	12.00
豉椒青口	39	Green Lip Mussels in Black Bean Sauce (6)	12.00
姜葱龙虾	40	Fresh Lobster with Ginger & Spring Onions	SP
豉椒蒸鲈鱼	42	Steamed Sea Bass in a Spicy Black Bean Sauce	SP
清蒸鲈鱼	43	Steamed Sea Bass with Ginger & Spring Onions	SP
柠檬蒸鲈鱼	44	Steamed Sea Bass with Garlic & Lemon	SP

鱼香大虾	46	'Sea Spicy' Prawns Szechuan Style with Bamboo Shoots & Cloud Ear Fungus in Spicy Sauce	13.50
咖喱大虾	47	Curried King Prawns	13.50
时菜大虾	48	Fried Prawns with Seasonal Greens	14.00
姜葱大虾	49	Fried Prawns with Ginger & Spring Onions	13.50
宫保大虾	50	Kung Po Prawns with Water Chestnuts in Sweet Chilli Sauce	13.50
咕嚕大虾	52	Sweet & Sour Prawns	13.50
豉椒大虾	54	Fried Prawns with Green Pepper & Chilli in Black Bean Sauce	13.50
中腰大虾	55	Fried Prawns with Cashew Nuts Cantonese Style	14.00
豉椒带子	57	Fried Scallops with Green Peppers & Chilli in Black Bean Sauce	16.50
鱼香带子	58	'Sea Spicy' Scallops Szechuan Style	16.50
时菜带子	59	Fried Scallops with Seasonal Greens	17.00
粉丝蒸带子	62	Steamed Scallops topped with Glass Vermicelle (4)	12.00

SP: Seasonal Price

CHICKEN DISHES

咖喱鸡	63	Curried Chicken	13.00
鱼香鸡	64	Szechuan 'Sea Spicy' Chicken with Bamboo Shoots & Cloud Ear Fungus in Spicy Sauce	13.00
沙爹鸡	65	Chicken in Satoy Sauce	13.00
腰果鸡	66	Diced Chicken & Cashew Nuts in Yellow Bean Sauce	13.00
宫保鸡	67	Kung Po Chicken in Sweet & Chilli Sauce	13.00
柠檬鸡	68	Chicken Supreme in Lemon Delight	13.00
豉椒鸡	69	Chicken with Green Pepper & Chilli in Black Bean Sauce	13.00
咕嚕鸡	70	Chicken in Sweet & Sour Sauce Hong Kong Style	13.00
鸡球甜酸	72	Sweet & Sour Chicken Balls	13.00
中腰鸡	73	Diced Chicken with Cashew Nuts Cantonese Style	13.50

LAMB DISHES

烧羊肉	74	Crispy Mongolian Lamb in spicy sauce	12.00
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SPECIAL SIZZLING DISHES

铁板黑椒牛柳	86	Sizzling Filet of Beef with Black Pepper Sauce	17.50
铁板中式牛柳	87	Sizzling Mandarin Filet of Beef in Tomato Sauce	17.50
铁板姜葱牛肉	88	Sizzling Beef with Ginger & Spring Onions	14.50
铁板豉椒牛肉	89	Sizzling Beef with Green Pepper & Chilli in Black Bean Sauce	14.50
铁板沙爹牛肉	90	Sizzling Beef in Satoy Sauce	14.50
铁板豉椒大虾	91	Sizzling Prawns with Green Pepper & Chilli in Black Bean Sauce	15.00
铁板鱼香大虾	92	Sizzling 'Sea Spicy' Prawns Szechuan Style	15.00
铁板沙爹虾球	93	Sizzling Prawns in Satoy Sauce	15.00
铁板豉椒鸡	94	Sizzling Chicken with Green Pepper & Chilli in Black Bean Sauce	14.50
铁板沙爹鸡	95	Sizzling Chicken in Satoy Sauce	14.50
铁板鱼香带子	100	Sizzling 'Sea Spicy' Scallops Szechuan Style	17.00

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 Satoy 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	13.00
蚝油牛	107	Sliced Beef in Oyster Sauce	13.00
豉椒牛	108	Beef with Green Peppers in Black Bean Sauce	13.00

FORK DISHES

叉烧	109	Roasted Pork in Sweet Soy Sauce (char siu)	11.50
咕嚕肉	110	Sweet & Sour Pork Peking Style	11.50
芽菜叉烧	111	Roasted Pork with Beansprouts in Chinese BBQ Sauce	11.50
时菜叉烧	112	Sliced Roast Pork with Seasonal Vegetables	12.00
BEAN CURD DISHES			
咕嚕豆腐	114	Bean Curd in Sweet & Sour Sauce	9.00
豉汁豆腐	115	Bean Curd in Black Bean Sauce (V)	9.00
椒盐豆腐	116	Bean Curd with Garlic Salt & Chilli (V)	9.00
SPECIAL VEGETABLE DISHES			
鱼香茄子	117	Spiced Aubergine (V)	8.00
黑椒西兰花	118	Broccoli in Black Pepper Sauce (V)	8.00
炒时菜西兰花	119	Broccoli Tender Stems with Hoï Sin Sauce (V)	8.50
炒芽菜	120	Stir Fried Beansprouts (V)	7.50
炒什菜	121	Fried Mixed Vegetables (V)	8.00
白菜	124	Pak Choi (V)	8.50
RICE & NOODLE DISHES			
扬州炒饭	125	Special Fried Rice with Prawns, Chicken & Roast Pork	10.00
大虾炒饭	126	King Prawns Fried Rice	11.00
鸡丝炒饭	127	Chicken Fried Rice	7.50
蛋炒饭	129	Egg Fried Rice	6.00
白饭	130	Plain Boiled Rice	5.00
扬州炒面	131	Special Fried Noodles with Prawns, Chicken & Roast Pork	10.50
虾仁炒面	133	King Prawns Fried Noodles	11.50
鸡丝炒面	134	Chicken Fried Noodles	8.00
牛肉炒面	135	Beef Fried Noodles	8.00
银芽炒面	136	Plain Fried Noodles with Beansprouts	7.00
星洲炒米	137	Singapore Style Fried Noodles (Spicy Hot)	10.00
乾炒牛河	138	Stir Fried Beef Flat Noodles (Ho Fun)	12.00
海鲜炒河	139	Wet Fried Flat Noodles (Ho Fun) with Mixed Seafood (scallops, king prawns, squids, mussels)	16.00

SET DINNER MENU

Minimum of 2 people

210A

Imperial Seafood De Luxe 46.00 per person

- Starter**
Imperial Sea Food Hot d'Oeuvre
- Second Course**
Green Lip Mussels in sweet chilli bean sauce (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

211B

Ocean De Luxe 34.00 per person

- Starter**
Gourmet Combination of Four Delicacies
- Second Course**
Crispy Aromatic Duck with Pancakes
- Main Course**
Chicken with Cashew Nuts in Yellow Bean Sauce
Sizzling Mandarin Fillet of Beef in Tomato Sauce
Fried Prawns Cantonese Style
Seasonal Vegetables
'Young Chow' Special Fried Rice

212C

Peking De Luxe 32.00 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
Seasonal Vegetables
Egg Fried Rice

213D

Special Vegetarian De Luxe 25.00 per person

- Starter**
Crispy Seaweed
Vegetable Pancake Roll
Crispy Fried Won-Ton
- Second Course**
Mixed Vegetables Soup
- Main Course**
Vegetarian Duck in Black Bean Sauce
Seasonal Vegetables
Bean Curd with Sweet & Sour Sauce
Spiced Aubergine with Garlic Sauce
Plain Boiled Rice

214E

Ming De Luxe 27.00 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
Seasonal Vegetables
Egg Fried Rice

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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.