



Established in 1999

Ocean Treasure Restaurant has continued to offer authentic oriental food to its loyal customers.

Our team of chefs are dedicated, skilled and carefully hand selected for their culinary qualification, expertise and creativity. Matched by our extravagant dining hall and elegant decor, come and visit us for an enjoyable meal where we boast our specially designed banquets.

Ocean Treasure is equipped to provide a real culinary experience like no other. A real night to enjoy and to remember.

The sketch map of the People's Republic of China



On the right hand side is a sketch map of China with the location of the provinces. Due to the geographic difference, each province has developed their unique dishes. The spirit of the dishes are the sauce. The followings are some of the most loved sauces in the UK:

Plum Sauce - Has a unique fruity flavour. Sweet and sour with a difference.

Sichuan Sauce - A hot and spicy sauce summarised from its origin Sichuan, nick named "The furnace of China". A brownish red sauce made with blackbean, chilli and different types of seasoning.

Satay Sauce - Originated from Malaysia but also popular in Hainan, the furthest southern province of China. Red chilli crushed with peanut butter, coconut milk and different types of tropical spices makes this sauce rich, creamy and exotic.

Kung Po Sauce - Has its roots from the Sichuan Province, this popular sauce has been adapted and westernised to give a hint of spice, a sweet chilli taste served with stir fried vegetables and nuts.

Lemon Sauce - A delicious piquant sauce made with fresh lemon juice. Its zest definitely wakes all the taste buds, goes well with all deep fried dishes.

Sweet and Sour Sauce - It is the most popular sauce in Southern China, made from a classic recipe with ingredients like ginger, sugar and Chinese rice vinegar.

Blackbean Sauce - Made from naturally fermented blackbean crushed with its inseparable "partner" garlic, giving out an irresistible aroma to all ingredients used.

Cantonese Sauce - A sweet & sour base with added ingredients like apple, pineapple, fresh tomato, sugar and malt vinegar, gives an exotic flavour. A sauce developed in Hong Kong gaining its popularity in many other countries.

XO Sauce - A savoury spicy sauce made with expensive ingredient such as sundried scallops and Chinese golden ham. Its value is comparable with XO brandy.

FOOD ALLERGIES AND INTOLERANCES: If you have a food allergy or a special dietary requirement please inform a member of the hospitality team. Thank you very much.

食物過敏: 如果你對任何食物過敏或特別飲食要求, 歡迎顧客向我們提出或諮詢。

Takeaway Box £1.00 each 外賣盒每個一英鎊

貴客用信用卡付款, 基於成本問題, 少於十二英鎊之賬單, 恕敝公司未能接受, 不便之處敬請原諒!
Credit Card cannot be accepted if payment is under £12. We apologise for any inconvenience it may cause.

No Service Charge is Added to the Final Bill.
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Appetizers 頭盆類



1. 北京香酥鴨 **Crispy Aromatic Duck** **Whole £38.00 Half £22.00 Quarter £14.00**
- served with pancakes, shredded cucumber, spring onion and hoi-sin sauce
2. 清蒸有殼帶子 (每隻) **Steamed Fresh Scallop (half Shell) with Ginger and Spring Onion Dressing (each)** **£4.50**
3. 生炸蟹鉗 - 甜酸醬 **Deep Fried Crab Claws (2 pieces)** - served with sweet and sour dip **£13.00**
4. 牛柳卷 **Fillet Steak Rolls (2 pieces)** (中式汁或黑椒汁) **£9.50**
- choice of Cantonese sauce or black pepper sauce
5. 西檸芝麻蝦 **Deep Fried King Prawns** **£8.50**
- topped with sesame seeds and drizzled with sweet lemon sauce
6. 酥炸鮮魷 **Deep Fried Squid** - served with sweet and sour sauce **£16.80**
7. 脆炸海草 **Crispy Seaweed** - topped with grounded deep fried fish powder **£5.50**
8. 脆炸芝麻蝦多士 **Minced Sesame King Prawns on Toast** **£9.50**
9. 焗青口 (豉汁或泰汁) **Baked New Zealand Mussels** **£9.50**
- in choice of blackbean sauce or spicy Thai sauce
10. 雞肉生菜包 **Chicken in Lettuce Wrap** **£10.00**
- minced chicken and seasonal vegetables topped with crushed cashewnuts served with fresh make-your-own lettuce wraps
11. 椒鹽款色如下 **Salt & Pepper Style:**

- 軟壳蟹 soft shell crab	£11.50	- 鮮魷 squid	£9.50
- 雞翼 chicken wings	£11.00	- 吊筒仔 baby squid	£17.50
Minimum waiting time 15mins			
- 田雞腿 Frog's legs	£16.00	- 豆腐或茄子 tofu or aubergine	£8.00
12. 馬來沙爹串燒款色如下 **Malaysian Skewers:** -served with a Malaysian peanut satay sauce

- 雞柳 chicken fillets	£8.00	- 羊柳 lamb fillets	£9.00
- 牛柳 fillet steak	£9.50	- 豬柳 pork fillets	£7.50
- 大蝦 king prawns	£8.50		
13. 甜酸泰式雞翼 **Spicy Thai Sweet and Sour Chicken Wings** **£10.00**
14. 蝦片 **Prawn Crackers** **£3.00**

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Dim Sum 點心類

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| 15. | 燒賣 Siu Mae (minced prawns and pork dumplings) | £5.70 |
| 16. | 蝦餃 Har Gau (prawns dumplings) | £6.30 |
| 17. | 炸粉果 Deep Fried Fun Gor
(filled with prawns, meat, preserved spicy vegetables and nuts parcels) | £5.40 |
| 18. | 炸雲吞 Crispy Butterfly Won-Tons (served with sweet & sour sauce) | £5.40 |
| 19. | 蒸薑蔥牛肉餃 Steamed Beef Dumplings | £5.00 |
| 20. | 蒸粉果 Steamed Fun Gor
(filled with prawns, meat, preserved spicy vegetables and nuts parcels) | £5.00 |
| 21. | 雞絲炸春卷 Deep Fried Crispy Shredded Chicken Spring Rolls | £5.30 |
| 22. | 紙包蝦 Deep Fried Prawns wrapped in Rice Paper | £6.30 |
| 23. | 叉燒飽 Steamed Char Siu Bou (honey roast pork buns) | £5.00 |
| 24. | 沙律明蝦角 Deep Fried King Prawns Dumplings with Salad Dips | £5.70 |



Soup 湯羹類

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| 25. | 雞茸粟米羹 Chicken and Sweet Corn Soup | £5.00 |
| 26. | 蟹肉粟米羹 Crab Meat and Sweet Corn Soup | £6.50 |
| 27. | 北京酸辣湯 Beijing Hot and Sour Soup | £5.00 |
| 28. | 味菜鴨絲湯 Shredded Duck and Preserved Vegetable Soup | £5.50 |
| 29. | 雲吞湯 Won-Tons Soup | £6.50 |
| 30. | 七彩豆腐羹 Tofu Rainbow Soup | £5.00 |
| 31. | 番茄西湖牛肉羹 West Lake Minced Beef and Tomato Thick Soup | £5.50 |
| 32. | 豆腐時菜肉片湯 Sliced Pork with Tofu and Vegetable Soup | £5.50 |



Spare Ribs 排骨類

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| 33. | 椒鹽骨 Salt & Pepper Spare Ribs | £10.80 |
| 34. | 中式骨 Spare Ribs in Cantonese Sauce | £10.80 |
| 35. | 京都骨 Spare Ribs in Sweet Tangy Kin-Do Sauce (Peking style) | £10.80 |
| 36. | 泰色甜酸辣骨 Spare Ribs in Thai Spicy Sweet and Sour Sauce | £10.80 |



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Ocean Treasure Platters 拼盆類 *Minimum order for 2 people. Price per person.*

Supreme Platter 每位 £10.80pp

- Skewered Chicken in Satay Sauce
- Crispy Spring Rolls
- Salt & Pepper Spare Ribs
- Minced King Prawns on Toast
- Crispy Seaweed



Seafood Platter 每位 £ 10.80pp

- Deep Fried Prawns wrapped in Rice Paper
- Deep Fried Fun Gor (filled with prawns, meat, preserved spicy vegetables and nuts parcels)
- Deep Fried Diced Seafood Triangle
- Har Gau (prawns dumplings)
- Crispy Seaweed



Gourmet Platter 每位 £11.80pp

- Crispy Butterfly King Prawn
- Won-Tons
- Peking Style Spare Ribs
- Crispy Spring Rolls
- Fillet Steak Rolls in Cantonese Sauce
- Crispy Seaweed

Dim Sum Platter 每位 £10.80pp

- Assorted Dim Sum of the Day - may vary
- Siu Mae (minced pork and prawn dumplings)
- Har Gau (prawns dumplings)
- Beef Dumplings
- Crispy Spring Rolls
- Crispy Butterfly Won-Tons
- Crispy Seaweed

Vegetarian Starters 齋頭盆類

All "Meat" use for vegetarian dishes are substituted by vegetable products.



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| 37. | 素招牌拼盆 Veggie Platter <i>Minimum order for 2 people.</i> | 每位 £10.00 per person |
| | - skewered veggie chicken satay, veggie spring rolls, salt & pepper aubergine, veggie wontons and seaweed | |
| 38. | 雜菜粒生菜包 Minced Seasonal Vegetables and Iceberg Wraps | £9.00 |
| | - sautéed minced vegetables, topped with crushed cashewnuts with fresh make-your-own lettuce wraps | |
| 39. | 齋香酥羊 Aromatic Crispy Mongolian "Mock" Lamb | £11.00 |
| | - served with pancakes, shredded cucumber, spring onion and hoi-sin sauce | |
| 40. | 椒鹽豆腐 Salt and Pepper Crispy Tofu | £8.00 |
| 41. | 雜菜春卷 Vegetable Spring Rolls | £4.50 |
| 42. | 炸齋雲吞 Deep Fried Vegetarian Butterfly Won-Tons | £4.50 |
| | - served with sweet and sour sauce | |
| 43. | 串燒齋沙爹雞 Skewered "Mock" Chicken in Peanut Satay Sauce (2) | £8.50 |
| 44. | 串燒齋黑椒羊 Skewered "Mock" Lamb in Black Pepper Sauce (2) | £9.00 |
| 45. | | |
| 46. | 齋七彩豆腐羹 Tofu Rainbow Soup | £5.00 |
| 47. | 齋酸辣湯 Vegetable Hot and Sour Soup | £5.00 |
| 48. | 粟米蛋花羹 Sweetcorn and Egg Soup | £5.00 |
| 49. | 雜菜豆腐羹 Tofu and Vegetable Soup | £5.00 |

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Chicken Dishes 雞類

50.	炸子雞 Crispy Fried Spring Chicken	Whole £22.00	Half £12.50
51.	蒜茸露筍蠔油雞 Stir Fried Chicken with Asparagus in Garlic Oyster Sauce		£14.00
52.	京醬雞 Stir Fried Chicken in Beijing Sauce		£12.00
53.	蒜茸辣醬雞 Stir Fried Chicken in Garlic and Chilli Sauce		£12.00
54.	豉椒雞 Stir Fried Chicken with Green Peppers in Blackbean Sauce		£12.00
55.	宮保雞 Chicken in Kung-Po Sauce		£15.80
56.	馬來沙爹雞 Stir Fried Chicken in Malaysian Peanut Satay Sauce		£12.00
57.	腰果蠔油雞 Stir Fried Chicken with Mixed Vegetables and Cashewnuts in Oyster Sauce		£13.00
58.	咖喱雞 Stir Fried Chicken in Ocean Treasure Curry Sauce		£12.00
59.	紫蘿雞 Chicken with Pineapple and Sweet Ginger		£12.00
60.	時菜蠔油雞 Stir Fried Chicken with Seasonal Vegetables in Oyster Sauce		£12.00
61.	星洲雞 Singapore Style Chicken		£12.00
62.	中式雞脯 Crispy Chicken in Cantonese Sauce		£12.00
63.	咕嚕雞 Crispy Chicken in Sweet and Sour Sauce		£12.00
64.	泰式甜酸辣雞脯 Crispy Chicken in Spicy Thai Sweet and Sour Sauce		£12.00
65.	四川雞脯 Crispy Chicken in Sichuan Sauce		£12.00
66.	檸檬雞脯 Crispy Fillets of Chicken in Lemon and Honey Sauce		£12.00



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Beef Dishes 牛肉類

67.	露筍蒜茸蠔油牛肉 Stir Fried Beef with Asparagus in Garlic Oyster Sauce		£14.00
68.	黑椒牛肉 Stir Fried Beef in Black Pepper Sauce		£12.00
69.	中式牛肉 Stir Fried Beef in Cantonese Sauce		£12.00
70.	豉椒牛肉 Stir Fried Beef with Green Peppers and Blackbean Sauce		£12.00
71.	薑蔥牛肉 Stir Fried Beef with Ginger and Spring Onions		£12.00
72.	馬來沙爹牛肉 Stir Fried Beef in Malaysian Satay Sauce		£12.00
73.	腰果蠔油牛肉 Stir Fried Beef with Mixed Vegetables and Toasted Cashewnuts in Oyster Sauce		£13.00
74.	咖喱牛肉 Stir Fried Beef in Ocean Treasure Curry Sauce		£12.00
75.	蠔油牛肉 Stir Fried Beef in Oyster Sauce		£12.00
76.	紫蘿牛肉 Stir Fried Beef with Pineapple and Sweet Ginger		£12.00
77.	時菜蠔油牛肉 Stir Fried Beef with Seasonal Vegetables in Oyster Sauce		£12.00
78.	四川牛肉 Stir Fried Beef in Sichuan Sauce		£12.00
79.	中式乾牛絲 Crispy Shredded Beef in Cantonese Sauce		£12.00
80.	四川乾牛絲 Crispy Shredded Beef in Sichuan Sauce		£12.00
81.	泰式甜酸辣乾牛絲 Crispy Shredded Beef in Spicy Thai Sweet and Sour Sauce		£12.00



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Lamb Dishes 羊肉類



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| 82. | 鐵板黑椒羊 Sizzling Lamb in Black Pepper Sauce | £14.30 |
| 83. | 鐵板蒜茸辣醬羊 Sizzling Lamb with Garlic and Chilli Sauce | £14.30 |
| 84. | 鐵板薑蔥羊 Sizzling Lamb with Ginger and Spring Onions | £14.30 |
| 85. | 鐵板豉椒羊 Sizzling Lamb with Green Peppers in Blackbean Sauce | £14.30 |
| 86. | 鐵板沙爹羊 Sizzling Lamb in Satay Sauce | £14.30 |
| 87. | 鐵板時菜蠔油羊 Sizzling Lamb with Seasonal Vegetables in Oyster Sauce | £14.30 |
| 88. | 鐵板四川羊 Sizzling Lamb in Sichuan Sauce | £14.30 |
| 89. | 京味爆羊肉 Wok Fried Beijing Style Lamb | £16.50 |



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Pork Dishes 豬肉類

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| 90. | 香茅豬扒 Crispy Fried Pork Chops Marinated in Lemon Grass | £16.00 |
| 91. | 椒鹽豬扒 Salt and Pepper Pork Chops | £16.00 |
| 92. | 中式豬扒 Pork Chops in Cantonese Sauce | £15.00 |
| 93. | 馬來沙爹豬肉 Stir Fried Pork in Malaysian Satay Sauce | £11.50 |
| 94. | 豉椒豬肉片 Stir Fried Pork with Green Peppers in Blackbean Sauce | £11.50 |
| 95. | 腰果蠔油豬肉片
Stir Fried Pork with Mixed Vegetables and Toasted Cashewnuts in Oyster Sauce | £13.00 |
| 96. | 紫蘿豬肉片 Stir Fried Pork with Pineapple and Sweet Ginger | £11.50 |
| 97. | 時菜蠔油豬肉片 Stir Fried Pork with Seasonal Vegetables in Oyster Sauce | £11.50 |
| 98. | 咕嚕豬肉 Sweet and Sour Crispy Pork | £11.50 |
| 99. | 泰式甜酸辣脆豬肉片 Spicy Thai Sweet and Sour Crispy Pork | £11.50 |
| 100. | 露筍蒜茸蠔油叉燒
Chinese Roast Pork with Asparagus in Garlic Oyster Sauce | £14.00 |
| 101. | 蒜茸辣醬叉燒 Chinese Roast Pork in Garlic and Chilli Sauce | £11.50 |
| 102. | 馬來沙爹叉燒 Chinese Roast Pork in Malaysian Peanut Satay Sauce | £11.50 |



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Sizzling Fillet Steak Dishes 鐵板牛柳類

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| 103. | 鐵板黑椒牛柳 Sizzling Fillet Steak in Black Pepper Sauce | £16.80 |
| 104. | 鐵板中式牛柳 Sizzling Fillet Steak in Cantonese Sauce | £16.80 |
| 105. | 鐵板蒜茸辣醬牛柳 Sizzling Fillet Steak in Garlic and Chili Sauce | £16.80 |
| 106. | 鐵板薑蔥牛柳 Sizzling Fillet Steak with Ginger and Spring Onions | £16.80 |
| 107. | 鐵板豉椒牛柳 Sizzling Fillet Steak with Green Peppers in Blackbean Sauce | £16.80 |
| 108. | 鐵板馬來沙爹牛柳 Sizzling Fillet Steak in Malaysian Peanut Satay Sauce | £16.80 |
| 109. | 鐵板四川牛柳 Sizzling Fillet Steak in Sichuan Sauce | £16.80 |
| 110. | 鐵板泰式牛柳 Sizzling Fillet Steak Thai Style | £17.80 |



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Tiger King Prawn Dishes 大蝦類 *(Dishes are also available sizzling style)*

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| 111. | 蒜蓉蒸開邊大蝦碌 (十只)
Open Sliced Tiger King Prawns (10pcs) Steamed with Fresh Crushed Garlic | £24.50 |
| 112. | 中式汁大蝦碌 Fresh Tiger King Prawns with Shell Sautéed Cantonese Style | £24.50 |
| 113. | XO醬夏果大蝦 King Prawns with Macadamia Nuts in XO Sauce | £16.80 |
| 114. | 鮮露筍蠔油大蝦 Stir Fried King Prawns with Asparagus in Oyster Sauce | £17.00 |
| 115. | 蒜茸辣醬大蝦 Stir Fried King Prawns with Garlic and Chilli Sauce | £15.50 |
| 116. | 豉椒大蝦
Stir Fried King Prawns with Green Peppers in Blackbean Sauce | £15.50 |
| 117. | 沙爹大蝦 Stir Fried King Prawns in Malaysian Peanut Satay Sauce | £15.50 |
| 118. | 腰果蠔油大蝦
Stir Fried King Prawns with Mixed Vegetables and Toasted Cashewnuts in Oyster Sauce | £16.50 |
| 119. | 椒鹽大蝦 Stir Fried King Prawns Salt and Pepper Style | £15.50 |
| 120. | 時菜大蝦 Stir Fried King Prawns with Seasonal Vegetables | £15.50 |
| 121. | 四川大蝦 Stir Fried King Prawns in Sichuan Sauce | £15.50 |
| 122. | 咕嚕甜酸汁大蝦 Crispy King Prawns in Sweet and Sour Sauce | £15.50 |
| 123. | 宮保大蝦 King Prawns in Kung-Po Sauce | £16.50 |
| 124. | 白灼大蝦 Poached King Prawns with Soya and Chilli Sauce Dip | £15.80 |
| 125. | 雀巢牛柳燴蝦球 King Prawns with Shredded Fillet Steak in Bird's Nest | £19.50 |



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Duck Dishes 鴨類

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| 126. | 豉椒燒鴨片
Roast Sliced Canton Duck with Green Peppers in Blackbean Sauce | £12.80 |
| 127. | 腰果燒鴨片
Roast Sliced Canton Duck with Mixed Vegetables and Toasted Cashewnuts | £13.80 |
| 128. | 紫蘿燒鴨片 Roast Sliced Canton Duck with Pineapple and Sweet Ginger | £12.80 |
| 129. | 時菜蠔油燒鴨片
Roast Sliced Canton Duck with Seasonal Vegetables in Oyster Sauce | £12.80 |
| 130. | 豉汁百花燒鴨脯
Roast Duck with Minced Prawn Stuffing in Blackbean Sauce | £17.50 |
| 131. | 蠔油百花燒鴨脯
Roast Duck with Minced Prawn Stuffing in Oyster Sauce | £17.50 |
| 132. | 西檸燒鴨脯 Roast Crispy Duck in Lemon and Honey Sauce | £13.00 |
| 133. | 梅子醬燒鴨脯 Roast Crispy Duck in Plum Sauce | £13.00 |
| 134. | 橙花汁燒鴨脯 Roast Crispy Duck in Orange Sauce | £13.00 |



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Ocean Treasure Seafood Dishes 海鮮類

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| | 135. 薑蔥焗龍蝦 Baked Lobster with Ginger and Spring Onions | 時價 Seasonal Price |
| | 136. 豉汁龍蝦 Baked Lobster in Blackbean Sauce | 時價 Seasonal Price |
| | 137. 芝士焗龍蝦 Baked Lobster in Cheese Sauce | 時價 Seasonal Price |
| | 138. 避風塘龍蝦 Spicy Ocean Deep Fried Lobster
- Pan Fried with Garlic, Whole Blackbean and Chilli | 時價 Seasonal Price |
| | 139. 薑蔥蒸鱸魚 Steamed Seabass with Ginger and Spring Onion | £22.80 |
| | 140. 蒸或煎拖拔魚 Steamed / Pan-Fried Turbot | 時價 Seasonal Price |
| | 141. 薑蔥焗蟹 Freshly Baked Crab with Ginger and Spring Onions | 時價 Seasonal Price |
| | 142. 蒸或煎龍利魚 Steamed / Pan-Fried Dover Sole | 時價 Seasonal Price |
| | 143. 四川去骨鱸魚 Stone Fried De-boned Sea Bass Sichuan Style | £22.80 |
| | 144. 避風塘軟殼蟹 (五只) Fried Spicy Ocean Soft Shell Crab (5pcs) | £23.80 |
| | 145. 泰青咖喱雜錦海鮮煲 Assorted Seafood Thai Green Curry Clay Pot | £23.50 |
| | 146. 薑蔥海鮮 Assorted Seafood with Ginger and Spring Onions | £18.50 |
| | 147. XO醬荷豆雜錦海鮮 Assorted Seafood with Mangetout in XO Sauce | £19.00 |
| | 148. 蠔油什菜雜錦海鮮
Assorted Seafood with Seasonal Vegetables on Oyster Sauce | £18.50 |
| | 149. 黑椒茄子魚塊煲
Fillets of Fish and Aubergine with Black Pepper Clay Pot | £16.00 |
| | 150. 咕嚕甜酸汁魚塊 Crispy Fillets of Fish in Sweet and Sour Sauce | £14.00 |
| | 151. 粟米炸魚塊 Crispy Fillets of Fish in Sweetcorn Sauce | £14.00 |
| | 152. 四川炸魚塊 Crispy Fillets of Fish in Sichuan Sauce | £14.00 |
| | 153. 豉椒炒鮮魷 Sautéed Squid with Green Peppers in Blackbean Sauce | £15.50 |
| | 154. 時菜蠔油炒鮮魷
Sautéed Squid with Seasonal Vegetables in Oyster Sauce | £15.50 |
| | 155. 蔥泡帶子 Fresh Scallops Sautéed with Spring Onion | £18.80 |
| | 156. 時菜蠔油帶子
Fresh Scallops Sautéed with Seasonal Vegetables in Oyster Sauce | £18.80 |
| | 157. 避風塘酥炸生蠔 Spicy Ocean Crispy Buttered Oysters | £18.80 |
| | 158. 鐵板薑蔥生蠔 Sizzling Sautéed Fresh Oysters with Ginger and Spring Onions | £18.00 |
| | 159. 雀巢海寶特色雜錦海鮮
Ocean Treasure Assorted Seafood and Vegetables in a Birds Nest | £20.80 |
| | 160. 雀巢荔枝腰果大蝦
Sautéed King Prawns with Lychee and Cashewnuts in a Birds Nest | £17.50 |
| | 161. 雀巢雜菜帶子 Fresh Scallops with Mixed Vegetables in a Birds Nest | £20.00 |



135.



139.



142.



144.



145.



161.

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Vegetarian Dishes 素菜類

All "Meat" use for vegetarian dishes are substituted by vegetable products.

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| 162. 麻婆素豆腐 Mrs. Spotty's Recipe Vegetarian Hot and Spicy Tofu | £14.80 |
| 163. 甜酸脆皮豆腐 Sweet and Sour Crispy Tofu | £11.50 |
| 164. 鮮露筍蒜茸蠔油豆腐 Tofu with Asparagus in Garlic Oyster Sauce | £13.50 |
| 165. 蒜茸辣醬脆豆腐 Tofu in Garlic and Chilli Sauce | £11.50 |
| 166. 薑蔥焗炸脆豆腐 Tofu with Ginger and Spring Onions | £11.50 |
| 167. 豉椒豆腐 Tofu with Green Peppers in Blackbean Sauce | £11.50 |
| 168. 腰果豆腐 Tofu with Mixed Vegetables and Toasted Cashewnuts | £12.00 |
| 169. 泰式甜酸辣豆腐 Tofu in Spicy Thai Sweet and Sour Sauce | £11.50 |
| 170. 四川脆豆腐 Crispy Tofu Sichuan Style | £11.50 |
| 171. 京味茄子 Braised Aubergine Beijing Style | £12.00 |
| 172. 豉汁茄子 Braised Aubergine in Blackbean Sauce | £11.00 |
| 173. 辣汁茄子 Braised Aubergine in Hot Chilli Sauce | £11.00 |
| 174. 北菇扒時菜 Stir Fried Chinese Mushroom with Seasonal Vegetables | £12.50 |
| 175. 蒜茸炒雜菜 Stir Fried Seasonal Vegetables Medley with Crushed Garlic | £10.50 |
| 176. 豉汁炒雜菜 Seasonal Vegetables Medley in Blackbean Sauce | £10.50 |
| 177. 甜酸雜菜 Seasonal Vegetables Medley in Sweet and Sour Sauce | £10.50 |
| 178. 沙爹雜菜 Seasonal Vegetables Medley in Satay Sauce | £10.50 |
| 179. 蒜茸 或 蠔油白菜 Pak Choi in Garlic or Oyster Sauce | £14.00 |
| 180. 蒜茸炒菜心 Stir Fried Choi Sum with Crushed Garlic | £18.00 |
| 181. 蒜茸炒芥蘭 Stir Fried Kai Lan with Crushed Garlic | £18.00 |
| 182. 蒜茸露筍 Asparagus with Crushed Garlic | £15.00 |
| 183. 蒜茸炒西蘭花荷莖 Stir Fried Broccoli and Managetout in Garlic Sauce | £12.50 |
| 184. 甜酸脆素雞 Sweet & Sour Crispy "Mock" Chicken | £12.50 |
| 185. 中式脆素雞 Crispy "Mock" Chicken in Cantonese Sauce | £12.50 |
| 186. 四川脆素雞 Crispy "Mock" Chicken in Sichuan Sauce | £12.50 |
| 187. 青椒豉椒素鴨 "Mock" Duck with Green Peppers in Blackbean Sauce | £12.50 |
| 188. 什菜腰果素鴨 "Mock" Duck with Mixed Vegetables and Toasted Cashewnuts | £13.50 |
| 189. 什菜星洲炒米 Mixed Vegetable Singapore Style Vermicelli | £12.00 |



171



179



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181



187

Ocean Treasure Roast Dishes 海寶燒臘類

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| 190. 廣東燒鴨 Cantonese Roast Duck (去骨 de-bones add extra £1.00) 半只 Half | £16.50 |
| 191. 脆皮燒肉 Crispy Roast Belly Pork | £14.50 |
| 192. 蜜味叉燒 Lean Honey Roast Pork (Char Siu) | £14.50 |
| 193. 豉油雞 Braised Chicken in Sweet Soya Sauce (去骨 de-bones add extra £1.00) | |
| 半只 Half | £12.00 |
| 一只 Whole | £21.00 |
| 194. 海寶三燒 Ocean Treasure Mixed Three Roasties (去骨 de-bones add extra £1.00) | £16.50 |



194.

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Side Dishes 配菜類

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| 195. | 炒軟面 Pan Fried Soft Noodles | £9.50 |
| 196. | 炒芽菜 Stir Fried Bean-sprouts | £7.00 |
| 197. | 蠔油竹筍馬蹄 Braised Bamboo Shoots and Water Chestnuts in Oyster Sauce | £9.50 |
| 198. | 蠔油蘑菇 Braised Mushroom in Oyster Sauce | £8.00 |
| 199. | 蛋炒飯 Egg Fried Rice | £4.30 |
| 200. | 絲苗白飯 Steamed Rice | £3.80 |
| 201. | 炸薯條 Potato Chips | £3.80 |
| 202. | 椒鹽薯條 Salt and Pepper Potato Chips | £4.30 |
| 203. | 中式汁 Cantonese Sauce | £4.50 |
| 204. | 海寶咖喱汁 Ocean Treasure Curry Sauce | £4.00 |
| 205. | 甜酸咕嚕汁 Sweet and Sour Sauce | £4.00 |
| 206. | 京都汁 Kin Do Sauce | £4.50 |



202.



210.



212



214.



217



220

Fried Rice Dishes 炒飯類

- Delicious as a complete meal or as an accompaniment.

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|------|--|--------|
| 207. | 海寶招牌炒飯 Ocean Treasure Special Fried Rice | £14.80 |
| 208. | 生炒牛肉飯 Minced Beef Fried Rice | £14.50 |
| 209. | 星洲炒飯 Singapore Style Fried Rice | £12.00 |
| 210. | XO海鮮粒炒飯 Seafood XO Sauce Fried Rice | £17.00 |
| 211. | 雞炒飯 Chicken Fried Rice | £12.00 |
| 212. | 揚州炒飯 Yeung Chow Fried Rice | £14.00 |

Ocean Treasure Noodles Bar 海寶麵類

- Delicious as a complete meal or as an accompaniment.

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| 213. | 海寶招牌炒麵 Ocean Treasure House Special Chow Mein | £14.80 |
| 214. | 海寶三鮮炒麵 Ocean Treasure Seafood Chow Mein | £16.50 |
| 215. | 肉絲炒脆麵 Stir Fried Shredded Pork on a Bed of Noodles | £13.80 |
| 216. | 雞球炒脆麵 Stir Fried Chicken on a Bed of Noodles | £13.00 |
| 217. | 星洲炒米 Singapore Style Vermicelli | £15.50 |
| 218. | 海寶招牌炒河粉 Ocean Treasure Special Rice Sticks | £14.80 |
| 219. | 牛肉炒河粉 Pan Fried Beef with Rice Sticks | £14.00 |
| 220. | XO醬海鮮燜烏冬 Assorted Seafood with XO Sauce Pan Fried Udon Noodles | £17.00 |

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Banquet A

£28.00 per person

(minimum order for 2 persons)

Starter

Minced Chicken and Sweetcorn Soup or
Beijing Hot and Sour Soup

Classic Platter

Salt and Pepper Spare Ribs,
Minced King Prawn on Toast, Crispy Spring Rolls,
Crispy Butterfly King Prawn Won-tons and Crispy Seaweed

Aromatic Crispy Duck

served with pancakes, shredded cucumber,
spring onions and hoi-sin sauce

Main Course

Sweet and Sour Chicken
Sizzling Beef in Malaysian Peanut Satay Sauce
Seasonal Vegetable Medley with Crushed Garlic
Served with Yeung Chow Fried Rice

For 3 persons, as the above plus:

Chinese Roast Pork in Garlic and Chilli Sauce

For 4 persons or more, as the above plus:

Stir Fried King Prawns with Peppers in Black Bean Sauce

Chinese Tea or Coffee with Mints

Banquet B

£32.00 per person

(minimum order for 2 persons)

Dim Sum Platter

Four Assorted Dim Sum of the Day

Fresh Steamed Scallops with
Ginger and Spring Onions

Aromatic Crispy Duck

served with pancakes, shredded cucumber,
spring onions and hoi-sin sauce

Main Course

Stir Fried Chicken with Mangetout and
Toasted Cashewnuts
Sizzling Beef Fillets in Cantonese Sauce
Stir Fried Broccoli and Baby-Corn with Mushrooms
Served with Yeung Chow Fried Rice

For 3 persons, as the above plus:

King Prawns in Sichuan Sauce

For 4 persons or more, as the above plus:

Crispy Fried Pork Chops Marinated in
Lemon Grass

Chinese Tea or Coffee with Mints

Banquet C

£38.00 per person (minimum order for 2 persons)

Gourmet Starter

Gourmet Platter of: Peking Style Spare Ribs,
Fillet Steak Rolls in Cantonese Sauce,
Crispy Butterfly King Prawn Won-Tons,
Crispy Spring Rolls and
Crispy Seaweed

Aromatic Crispy Duck

served with pancakes, shredded cucumber,
spring onions and hoi-sin sauce

Salt & Pepper Shell-On King Prawns

Main Course

Sizzling Fillet Steak Thai Style
Sautéed King Prawn and Vegetables with XO Sauce
in a Birds Nest
Stir Fried Broccoli and Baby-Corn with Mushrooms
Served with Yeung Chow Fried Rice

For 3 persons, as the above plus:

Fried Canton Duck in Plum Sauce

For 4 persons or more, as the above plus:

Stone Fried Whole Sea Bass with Sweet and Sour Sauce

Chinese Tea or Coffee with Mints

Banquet D

£24.00 per person (minimum order for 2 persons)

Starter

Minced Chicken and Sweetcorn Soup or
Beijing Hot and Sour Soup

Classic Platter

Salt & Pepper Spare Ribs,
Minced King Prawn on Toast,
Crispy Spring Rolls and Crispy Seaweed

Main Course

Crispy Chicken Fillets in Lemon and
Honey Sauce
Stir Fried Beef in Black Pepper Sauce
Seasonal Vegetable Medley with
Crushed Garlic
Served with Egg Fried Rice

For 3 persons, as the above plus:

Spicy Thai Sweet and Sour Crispy Pork

For 4 persons or more, as the above plus:

King Prawns with Mangetout and
Toasted Cashewnuts

Chinese Tea or Coffee with Mints

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Banquet E

£42.00 per person
(minimum order for 2 persons)

Starter

Jade Seafood Soup

Fresh Steamed Scallops with
Ginger and Spring Onions

Salt & Pepper Shell-On King Prawns

Main Course

Sautéed King Prawn with
Honey Peach served in a Birds Nest
Fried Sliced Squid with
Green Pepper and Blackbean Sauce
Steamed Sea Bass with Spring Onion
Served with Exotic Thai Style
Seafood Fried Rice

For 3 persons, as the above plus:

Stir Fried Scallops with
Celery and Mangetout in XO Sauce

For 4 persons or more, as the above plus:

Deep Fried Crispy Oyster Served with
Sweet and Sour Sauce

Chinese Tea or Coffee with Mints

Vegetarian Banquet F

£27.00 per person
(minimum order for 2 persons)

Starter

Sweetcorn and Egg Soup or
Vegetable Hot and Sour Soup

Vegetarian Platter

Salt and Pepper Crispy Tofu and Aubergine,
Vegetable Crispy Spring Rolls
Vegetarian Butterfly Won-tons and
Crispy Seaweed

Mixed Seasonal Vegetables and
Cashewnuts with Iceberg Wraps
Served with Hoi Sin Sauce

Main Course

Mrs Spotty's Recipe Vegetarian Spicy Tofu
Crispy "Mock" Chicken Cantonese Style
Seasonal Vegetable Medley with
Crushed Garlic
Served with Egg Fried Rice

For 3 persons, as the above plus:

Braised Aubergine in Blackbean Sauce

For 4 persons or more, as the above plus:

Pak Choi in Vegetarian Oyster Sauce

Chinese Tea or Coffee with Mints

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substituted by vegetarian products.*

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