





翡翠海皇羹 (每位) £6.80 (per head) Jade diced seafood soup



瑤柱鴨絲羹 (每位) £6.00 (per head) Sundried scallops and shredded duck soup



**聚米魚肚羹**(每位) £6.80 (per head) Fish maw and sweet corn soup





西湖牛肉羹 (每位) £6.00 (per head) West Lake beef thick soup



正宗海鮮酸辣湯 (每位) £6.50 (per head) Hot & sour seafood soup



金菇四寶羹 (每位) £6.00 (per head) Four treasures mushroom, shredded duck and winter melon soup



紅燒海鮮翅(每位) £17.50 (per head) Diced seafood shark's fin soup



紅燒雞絲翅(每位) £16.50 (per head) Shredded chicken shark's fin soup



紅燒蟹肉翅(每位) £17.50 (per head) White crab meat shark's fin soup



時菜扒鮑魚甫

Braised sliced abalone with seasonal vegetables .....£98.00

鮮荔芋帶子盒

Scallops wrapped with crispy fried taro parcels .....£20.80

瑤柱海味扒竹笙

Braised dried scallops and seafood with bamboo fungus.....£19.50

椒鹽百花釀鮮魷

Minced prawns stuffed squid tossed with salt & pepper .....£20.50

中國菜心炒帶子 或 中國芥蘭炒帶子

Stir fried fresh scallops with (choi sum or kai-lan imported from China) £26.00

海寶一品煲

Ocean Treasure seafood special clay pot.....£23.80



## 原籠糯米蒸蟹 £20.80 Steamed crab with garlic and glutinous rice in bamboo steamer



有菜

餚

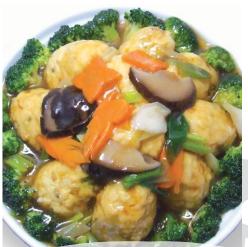
圖片只供

參

考

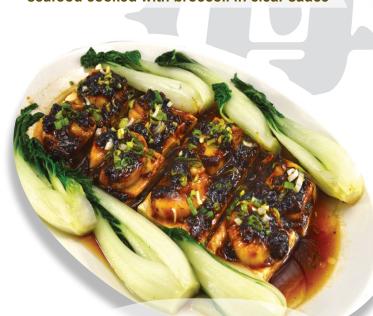
避風塘三寶(軟殼蟹、大蝦及生蠔)£23.80 Harbour shelter style deep fried three treasures (Soft shell crab, king prawns and oysters)





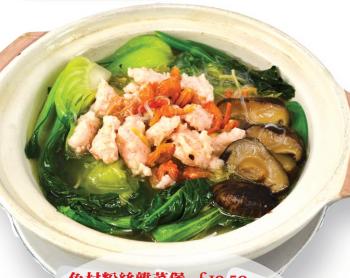
三鮮琵琶豆腐 £17.00

Deep fried beancurd stuffed with diced seafood cooked with broccoli in clear sauce



**豉汁帶子豆腐** £19.00

Steamed beancurd and scallops with blackbean sauce



無村粉絲雜菜煲 £19.50
Village style cooked with Chinese mushroom, minced king prawns, sundried shrimps and vegetables with vermicelli clay pot



椒鹽**吹筒仔** £18.80 Salt & pepper baby squid



## Quick stir fried fresh milk with

king prawns and scallops



Thailand King curry recipe seafood clay pot 三鮮扒玉子豆腐 (蛋豆腐)
Braised diced seafood with egg tofu......£18.00

雪菜蝦段肉鬆豆腐煲

Preserved leaves, prawns and minced pork with beancurd clay pot..£16.00

XO醬荷豆炒雙脆 Stir fried prawns and squid with mangetout in XO sauce .....£17.00

中國菜心炒鮮魷 或 中國芥蘭炒鮮魷

Stir fried squid with (choi sum or kai-lan imported from China) ....... £25.00

Deep fried fresh squid.....£16.80

潮式煎蠔餅

Chaozhou style pan fried oysters omelette with

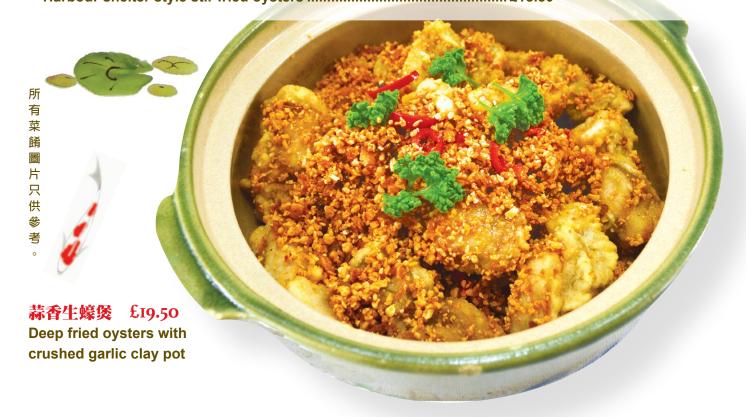
chopped chives and spring onion ......£17.80

蜜餞黑椒生蠔煲

Oysters with black pepper clay pot ......£18.80

避風塘炒生蠔

Harbour shelter style stir fried oysters ......£18.80





所有菜餚圖片只供參考。

## 龍頭鳳尾蝦 (八只)

£25.50

Stir fried king prawns coated in Cantonese sauce (or salt & pepper) and peeled king prawns wrapped in mashed taro and deep fried



Steamed turbot with spring onion and ginger in light soya dressing

脆炸椒鹽鱔片 Crispy salt & pepper sliced eelseasonal price 時價
煎封鱸魚 Pan fried seabass served in soya sauce£23.80
油鹽水浸鱸魚 Soaked seabass cooked with light oil and salt water£24.50
金銀蒜魚塊 (和尚魚) 蒸茄子 Steamed monkfish pieces and aubergine with dried and fresh garlic £19.80
紅燒豆腐魚塊 (和尚魚) 火腩煲 Monkfish pieces, with roasted belly pork and beancurd clay pot£19.80
XO醬時蔬炒魚塊 (和尚魚) Stir fried monkfish pieces with seasonal vegetables in xo sauce £24.50
黑椒茄子魚塊煲 Fish fillet and aubergine with black pepper clay pot£16.00
<mark>鹹魚怡香茄子煲</mark> Aubergine with diced salted fish clay pot£16.00



家鄉釀涼瓜(釀豬肉蝦餡) £18.50 Village style bitter melon stuffed with minced prawns and pork



豉汁蒸鱔

Seasonal price 時價

有菜餚

昌

片只供

Steamed chopped eel with blackbean sauce







£16.00 錫燒豬扒 Pork chops with sesame seeds foil grilled

£16.00 沙拉豬扒 Pork chops with salad cream

椒鹽百花釀大腸 (釀蝦膠餡) Salt & pepper pig's intestines stuffed with minced prawns£19.50
<mark>鹹魚煎肉餅</mark> Pan fried minced pork with diced salted fish£17.80
香芋扣肉煲 Sliced belly pork and taro clay pot£17.00
权鹽豬扒 Salt & pepper pork chops£16.00
千島汁豬扒 Pork chops with thousand island dressing£16.00
梅菜蒸肉餅 Minced pork steamed with preserved mustard leaves£16.00
生炒排骨 Sweet & sour bite size spare ribs£14.50
麻婆豆腐 Mrs Spotty's recipe of spicy tofu with minced pork£14.80
酥炸大腸 Deep fried crispy pig's intestines£16.80
家鄉炫釀豆腐 (釀豬肉蝦餡) Village style baked minced prawns and pork stuffed beancurd£16.80
宫廷醬烤海山骨 Dynasty style baked pork ribs£16.50



£16.00



<mark>豉汁涼瓜炒肥牛肉</mark> Stir fried marble beef and bitter melon with blackbean sauce......£18.80

沙爹粉絲肥牛煲

Marble beef satay with vermicelli clay pot.....£17.50



枝竹柱侯牛腩煲 £17.50 Beef brisket and dried beancurd with chu-how sauce clay pot



油鹽水粉絲肥牛 £17.50 Poached marble beef with vermicelli





蠔皇鮑甫扒鴨掌

Crispy duck wrapped in minced taro and deep fried ......£20.50

三菇扒鴨掌

Braised duck feet with three types of mushrooms ......£15.50

蠔王鴨掌靈芝菇

Braised duck feet and bailing mushroom with oyster sauce.......£15.50



千歲豆腐 £15.00 Steamed tofu with sliced preserved duck eggs and sliced salted duck eggs

北菇海參扒鴨掌 £42.00 Braised sliced sea cucumber with duck feet and mushrooms







£38.80

海蜇手撕雞 (一只雞) (需要預訂)

Whole shredded chicken with marinated jelly fish (pre-order only)



奶香南瓜香芋煲 Braised sliced pumpkin, taro cook with milk and butter clay pot

靈芝菇扒上素豆腐(素)

靈芝菇扒竹笙 (素)



mushroom with vegetables



什菌上湯時蔬(素)

少林玉子素菜 (蛋豆腐)

Sliced egg beancurd and Chinese

£17.50

£16.50

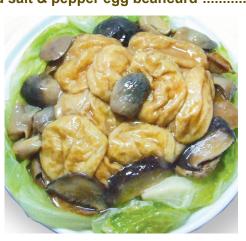
Soaked assorted mushrooms with seasonal vegetables in high stock (V) House special braised bailing mushroom and beancurd (V).....£15.80

椒鹽玉子豆腐(蛋豆腐) Shallow fried salt & pepper egg beancurd ......£15.50

Braised bailing mushroom and bamboo fungus (V).....£17.80



泮水芹香(素) £14.00 Stir fried sliced lotus root with water chestnuts, mangetout, celery, carrot and black fungus (V)



三菇扒豆腐 (素) £15.80 **Braised beancurd with** three types of mushrooms (V)





蟹肉扒中國莨苗



蒜蓉炒中國芥蘭 £18.00 Stir fried kai-lan with crushed garlic



£18.00 蒜蓉炒中國菜心 Stir fried choi sum with crushed garlic

## 蒜蓉炒露筍 Stir fried asparagus with crushed garlic ......£15.00 馬拉齹 / 腐乳炒通菜 Stir fried tong choi with balacun / fermented beancurd ......£17.80 金銀蛋浸菠菜 或 白菜 Preserved egg and salted egg soaked spinach or pak choi ......£16.00 上湯蒜子肉鬆浸時菜 Minced pork with seasonal vegetables and garlic soaked in high stock.....£15.80 瑤柱蝦乾上湯浸中國時蔬 Dried scallops, shrimps and seasonal vegetables (imported from China) soaked in high stock.....£23.80 瑤柱扒中國荳苗 Stir fried young mangetout buds (imported from China) with sundried scallops .....£25.80



馳名貴妃雞 Prestige chicken cuth rose wine and Chir us 每只 Wr #只 Half £23.0 10 £13.00



玫瑰豉油雞 Rose soya sauce chicken

每只 Whole £21.00

半只 Half £12.00

Poached Chicken served with spring onion and mashed ginger in oil dips Chicken with ginger and scallion sauce 鹵水墨魚

Lo-shiu soya sauce and herbs marinade cuttlefish .....£16.00



Roasties Dishes Koasties Dishes

片皮鴨每只 Whole £36.00半只 Half £23.00Sliced glazed roast duck served with spring onion, hoi-sin sauce & pancakes1626年另外椒鹽鴨架 每只 Whole £12.00半只 Half £8.00

<b>燒味拼海蜇</b>	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Roasties platter with jelly fish	£33.50
海蜇燻蹄	每份 Portion
Sliced pig shank and shedded jelly fish	£18.50
淨海蜇 Shredded jelly fish	£15.50
白雲鳳爪	
Marinated chicken feet with garlic & chilli dips	£10.50
掛爐燒鴨 每只 Whole	e 半只 Half
Roasted duck Hong Kong style£31.00	£16.50
琵琶鴨 Spatchcock roasted duck (Pei Pa Duck)	£33.00
蜜汁叉燒	
Honey roast pork (Char-siu)	£14.50
實計三燒 Three roasties	£16.50
蜜汁二燒	
Two roasties	£16 50

Roast suckling pig platter....£33.80

每份 Portion



化皮乳豬



所

有菜餚

圖

片只供參





魚香肉絲 £15.50 Stir fried shredded pork with black fungus and sliced chillies



麻辣水煮牛肉 £16.00 Spicy hot posached beef fillet with Chinese leaves





糖醋麻仁排骨 £15.50 Sweet vinegar spare ribs with sesame seeds

麻辣水煮去骨鱸魚 (每條) Spicy hot poached de-boned whole sea bass	£27.50
京味爆羊肉 Beijing style hot wok lamb	£16.50
正宗四川麻婆豆腐 Authentic Sichuan Mrs Spotty's recipe spicy beancurd	£15.00
京味燒茄子 Beijing style braised aubergine	£12.00
北京餃子(大白菜豬肉餃子 或 韭菜豬肉餃子)(十只) Beijing style dumplings (Pak choi and minced pork dumplings or	
minced pork and chives dumplings) (10 pieces)	£11.00



四川辣子雞 £15.50 Sichuan style spicy hot diced spring chicken



龍鳳相會

貴州香辣雞 £15.50 Guizhou style dry fried sliced chicken with chillies



青韭肉絲豆乾 £15.50 Stir fried shredded pork with sliced dried tofu and chives



£18.50

Stir fried spiced king prawns and sliced chicken

大千子雞 £15.50
Painter Daqian style stir fried sliced chicken with chillies









宫保雞丁 £15.80 Gongbao diced chicken with peanuts and dried chillies



老乾媽炒羊肉

沙煲酸菜鱸魚

£29.50

Sea bass with preserved pickled vegetables casserole

	三 <mark>鮮湯伊麵(一鍋)</mark> Seafood light e-noodles in soup£	20.00
	三燒湯伊麵(一鍋)	
	Three roasties light e-noodles in soup£	18.90
	<b>蟹肉湯伊麵(一鍋)</b> Crab meat light e-noodles in soup£	20.00
,	雪菜火鴨絲湯米 (一鍋 £17.80) Shredded roast duck with preserved vegetables vermicelli in soup£	14 90
•	香茜皮蛋魚塊 (和尚魚) 湯米	14.00
	Monkfish pieces, preserved duck egg and coriander with vermicelli in soup £	19.50
	香芹墨魚條炆鴛鴦米 Duo style sliced cuttlefish pieces and celery with vermicelli£	17.50
-	金菇雞粒炆伊麵	
	Stewed mushroom and diced chicken with light e-noodles£ 金菇瑤柱坟伊麵	17.00
	宏始语作风护廻 Stewed mushroom and sundried scallops with light e-noodles£	17.80
	金菇墨魚餅炆伊麵 Stewed mushroom and cuttlefish pieces with light e-noodles£	19 50
	芝士牛油海王增烏冬	13.50
	Seafood, melted cheese and butter with udon noodles£	17.00
	XO 醬乾炒三鮮烏冬 Pan fried seafood udon noodles with XO sauce£	17.00
	黑椒牛柳絲炆鳥冬 Braised shredded beef fillet with black pepper udon noodles£	16.00
	日式他島冬	
	Japanese style fried udon noodles£ 雜錦海鮮炒麵	16.00
	雅斯得斯沙娅 Stir fried assorted seafood noodles£	17.50
	柱 <b>侯牛腩炒麵</b> Beef brisket fried noodles with chu-how sauce£	15.50
	豉油王中國芥蘭炒軟麵	
	Fried soft noodles and kai-lan (imported from China) with supreme soya sauce £ 豉油干炒軟麵	13.00
	Fried soft noodles with supreme soya sauce	£9.50
	<mark>肉絲炒麵</mark> Shredded pork fried noodles£	13 80
	泰皇海鮮飯	
	Thailand King recipe seafood with boiled rice£	18.00
	紅燒魚塊 (和尚魚) 火腩飯 Monkfish pieces and roasted belly pork served with boiled rice£	18.00
	時菜蝦球飯	
	King prawns and seasonal vegetables served with boiled rice£ 時菜三鮮飯	16.50
	Seafood and seasonal vegetables served with boiled rice£	17.00
	馬來西亞炒飯 Malaysian style fried rice£	15.50
	<b>寡</b> 問題	
	Prestige assorted fried rice£ 鴛鴦炒飯	17.80
	Duo style fried rice£	17.50
	福建炒飯 Assorted seafood fried rice£	16.80

	金銀蛋蒜香海王炒飯
	Seafood, egg yolk and crushed garlic fried rice£18.00 漁港瑤柱炒飯
	Fishing harbour style sundried scallops fried rice£17.80
-	瑤柱金銀蛋炒飯
	Sundried scallops fried rice with salted duck egg yolk & egg yolk £15.80 鹹魚雞粉炒飯
	Diced chicken and salted fish fried rice£14.80
	荔芋鴨粒炒飯
	Diced duck meat & taro fried rice £14.50
	<b>豉汁排骨飯</b> Diced spare ribs in blackbean sauce served with boiled rice£15.00
	印尼炒河粉
	Indonesian style fried rice sticks£15.80
	沙爹鮮魷牛肉炒河粉 Stir fried beef, squid, rice sticks with satay sauce£16.80
	乾炒牛河
	Sliced beef fried rice sticks£14.00 星洲炒米
	Singapore style fried vermicelli£15.50
	揚州炒飯 Yeung Chow fried rice£14.00
	XO 醬乾炒三鮮擔麵
	Stir fried seafood dan dan noodles with xo sauce£17.00
	招牌(炒河粉 / 炒麵 / 句飯) House special with choice of (fried rice sticks / fried noodles / boiled rice) . £14.80
	三 <b>燒炒</b> (麵 / 河粉 / 米粉 / 為冬)   豉油王底加 £0.50) (extra soya sauce £0.50)
	Three roasties with choice of (fried noodles /rice sticks /vermicelli / Udon) £15.50
V	四川茄子排骨炆河粉 Sichuan style braised spare ribs, aubergine with rice sticks£15.50
Ì	二催湯麵
	Seafood with soup noodles £15.80
	<mark>蝦球湯麵</mark> King prawns with soup noodles£15.80
	<b>术等效</b> 抗溴酯
	Lemon grass pork chops with soup noodles£15.50
	水餃皇撈麵 Supreme prawns and meat dumplings with noodles£16.00
	水餃皇湯麵
1	Supreme prawns and meat dumplings with soup noodles£15.80 上湯雲吞麵
	Won-ton with soup noodles£16.00
	三燒 (湯麵 / 白飯)
8	Three roasties with choice of (soup noodles or boiled rice)£15.00 <b>燒鴨</b> (炒河粉   炒麵) Roast duck with choice of (fried rice sticks or fried noodles)£15.50
1	<b>燒鴨飯</b> Roast duck served with bolied rice£15.00
	叉燒 (炒河粉   炒麵) Roast Char Siu with choice of (fried rice sticks or fried noodles) £14.00
	叉燒飯 Roast Char Siu served with bolied rice£13.50
	火腩 (炒河粉   炒麵) Roast belly pork with choice of (fried rice sticks or fried noodles).£14.00
	火腩飯 Roast belly pork served with bolied rice£13.50
	日式湯鳥冬 Japanese style udon in soup£16.00
	<b>吉列豬扒</b> (湯麵 / 河粉 / 烏冬)
	Pork chops with choice of (soup noodles / rice sticks / Udon)£15.50





Ocean Treasure Seafood Restaurant
Treasure House 1st Floor Greenside Way Middleton M24 1SW
Tel: 0161 653 6688 Fax: 0161 653 3388
www.oceantreasure.co.uk