





翡翠海皇羹(每位) £7.50 (per head) Jade diced seafood soup



搖柱鴨絲羹 (每位) £6.50 (per head) Sundried scallops and shredded duck soup



架米魚肚羹(每位) £7.50 (per head) Fish maw and sweet corn soup



西湖牛肉羹 (每位) £6.50 (per head) West Lake beef thick soup



正宗海鮮酸辣湯 (每位) £7.00 (per head) Hot & sour seafood soup



金菇四寶羹 (每位) £6.50 (per head) Four treasures mushroom, shredded duck and winter melon soup



紅燒海鮮翅(每位) £18.00 (per head) Diced seafood shark's fin soup



紅燒雞絲翅 (每位) £17.00 (per head) Shredded chicken shark's fin soup



紅燒蟹肉翅(每位) £18.00 (per head) White crab meat shark's fin soup



Stir fried fresh scallops with (choi sum or kai-lan imported from China) .£26.80

Ocean Treasure seafood special clay pot.....£28.80



中國菜心炒帶子 或 中國芥蘭炒帶子

原籠糯米蒸蟹 £22.80 Steamed crab with garlic and glutinous rice in bamboo steamer

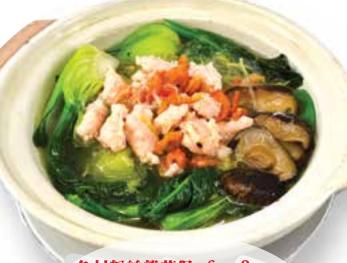


避風塘炒軟殼蟹 (五只) £24.50 Harbour shelter style fried spicy soft shell crab



三鮮琵琶豆腐 £17.50

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



無村粉絲雜菜煲 £20.80
Village style cooked with Chinese mushroom, minced king prawns, sundried shrimps and vegetables with vermicelli clay pot



豉汁帶子豆腐 £19.80
Steamed beancurd and scallops with blackbean sauce



椒鹽吹筒仔 £19.50 Salt & pepper baby squid



大良蝦球帶子炒鮮奶 £22.50

Quick stir fried fresh milk with king prawns and scallops



Thailand King curry recipe seafood clay pot

三鮮机玉子豆腐 (蛋豆腐)
Braised diced seafood with egg tofu......£18.50

雪菜蝦段肉鬆豆腐煲

Preserved leaves, prawns and minced pork with beancurd clay pot.. £16.80

XO醬蜜豆炒雙脆

Stir fried prawns and squid tubes with sugar snaps in XO sauce £18.50

中國菜心炒鮮魷 或 中國芥蘭炒鮮魷

Stir fried squid tubes with (choi sum or kai-lan imported from China) £25.50

Salt and pepper squid tubes£17.50

潮式煎蠔餅

Chaozhou style pan fried oysters omelette with

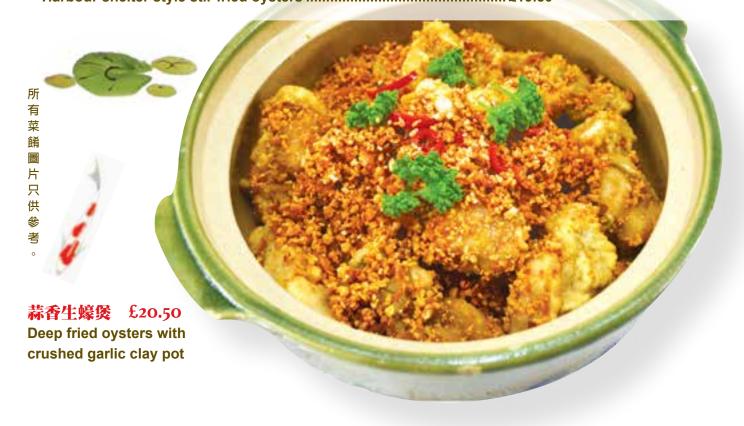
chopped chives and spring onion£18.80

蜜餞黑椒生蠔煲

Oysters with black pepper clay pot£19.50

避風塘炒生蠔

Harbour shelter style stir fried oysters£19.50





龍頭鳳尾蝦(八只) £26.80
Stir fried king prawns coated in Cantonese sauce (or salt & pepper) and peeled king prawns wrapped in mashed taro and deep fried



清蒸鱸魚
Steamed sea bass with spring onion and ginger
in a light soya dressing£24.80
煎封鱸魚 Pan fried sea bass served in soya sauce£25.80
油鹽水浸鱸魚
Soaked sea bass cooked with light oil and salt water£26.80
金銀蒜魚塊 (和尚魚) 蒸茄子 Steamed monkfish pieces and aubergine with dried and fresh garlic £20.50
紅燒豆腐魚塊 (和尚魚) 火腩煲
Monkfish pieces, with roasted belly pork and beancurd clay pot£20.50
XO醬時蔬炒魚塊 (和尚魚)
Stir fried monkfish pieces with seasonal vegetables in xo sauce £25.50
黑椒茄子魚塊煲 Fish fillet and aubergine with black pepper clay pot£16.50
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所有菜餚圖片只供參考。

家鄉釀涼瓜(釀豬肉蝦餡) £19.00 Village style bitter melon stuffed with minced prawn and pork







錫燒豬扒 £16.50 Pork chops with sesame seeds foil grilled

沙拉豬扒 £16.50 Pork chops with salad cream

椒鹽百花釀大腸 (釀蝦膠餡) Salt & pepper pig's intestines stuffed with minced prawn£21.50)
<mark>鹹魚煎肉餅</mark> Pan fried minced pork with diced salted fish£18.50)
香芋扣肉煲 Sliced belly pork and taro clay pot£17.50)
椒鹽豬扒 Salt & pepper pork chops£16.50)
千島汁豬扒 Pork chops with thousand island dressing£16.50)
梅菜蒸 <mark>肉餅</mark> Minced pork steamed with preserved mustard leaves£16.50)
生炒排骨 Sweet & sour bite size spare ribs£15.80)
麻婆豆腐 Mrs Spotty's recipe of spicy tofu with minced pork£15.50)
酥炸大腸 Deep fried crispy pig's intestines£18.50)
家鄉炫釀豆腐 (釀豬肉蝦餡) Village style baked minced prawn and pork stuffed beancurd£17.50)



脆炸香茅豬扒

£16.50

Crispy fried pork chops marinated with lemon grass



豉汁涼瓜炒肥牛肉

Stir fried marble beef and bitter melon with blackbean sauce......£19.50

沙爹粉絲肥牛煲

Marble beef satay with vermicelli served in clay pot£18.80



枝竹柱侯牛腩煲 £18.80
Beef brisket and dried beancurd with chu-how sauce served in clay pot



所有菜餚圖片只供

參考

油鹽水粉絲肥牛 £18.80
Poached marble beef with vermicelli



枝竹羊腩煲

Lamb belly and fermented beancurd sauce cooked with dried beancurd pieces served in clay pot.....£19.80



北菇鴨掌煲 或(鵝掌另加 £3.00 goose feet add extra £3.00) Braised duck feet with Chinese mushroom clay pot£17.50
荔茸香酥鴨 Crispy duck wrapped in minced taro and deep fried£21.80
三菇扒鴨掌 或(鵝掌另加 £3.00 goose feet add extra £3.00) Braised duck feet with three types of mushrooms£16.00
蠔王鴨掌靈芝菇 或(鵝掌另加 £3.00 goose feet add extra £3.00) Braised duck feet and bailing mushroom with oyster sauce£16.00



千歲豆腐 £15.50 Steamed tofu with sliced preserved duck eggs and sliced salted duck eggs



北菇海參扒鴨掌 £26.80
Braised sliced sea cucumber with duck feet and mushrooms
或 (鵝掌另加 £3.00 goose feet add extra £3.00)



椒鹽田雞腿 Salt & pepper frog legs	£16.50
XO醬田雞腿煲 Braised frog legs with XO sauce clay pot	£17.50
鹹魚雞粒豆腐煲 Diced chicken and salted fish beancurd clay pot	
椒鹽脆雞翼 Salt & penner crispy chicken wings	£11 50



海蜇手撕雞(一只雞)(需要預訂) £39.50 Whole shredded chicken with marinated jelly fish (pre-order only)



奶香南瓜香芋煲 £16.50 Braised sliced pumpkin, taro cook with milk and butter clay pot



少林玉子素菜 (蛋豆腐) £18.00 Sliced egg beancurd and Chinese mushroom with vegetables



什菌上湯時蔬 (素) £17.50 Soaked assorted mushrooms with seasonal vegetables in high stock (V)

靈芝菇扒上素豆腐 (素)	
House special braised bailing mushroom and beancurd (V)	£16.50
椒鹽玉子豆腐(蛋豆腐)	
Shallow fried salt & pepper egg beancurd	£16.00
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洋水芹香(素) £14.50 Stir fried sliced lotus root with water chestnuts, mangetout, celery, carrot and black fungus (V)



三菇扒豆腐 (素) £16.50 Braised beancurd with three types of mushrooms (V)







蒜蓉炒中國芥蘭 £18.50 Stir fried kai-lan with crushed garlic



蒜蓉炒中國菜心 £18.50 Stir fried choi sum with crushed garlic

馬拉蓋 / 腐乳炒通菜 Stir fried tong choi with balacun / fermented beancurd	林谷及路口
Stir fried tong choi with balacun / fermented beancurd	Stir fried asparagus with crushed garlic£15.50
金銀蛋浸菠菜 或 白菜 Preserved egg and salted egg soaked spinach or pak choi£16.50 上湯蒜子內鬆浸時菜 Minced pork with seasonal vegetables and garlic soaked in high stock	馬拉盞/腐乳炒通菜
Preserved egg and salted egg soaked spinach or pak choi	Stir fried tong choi with balacun / fermented beancurd£18.50
上湯蒜子肉鬆浸時菜 Minced pork with seasonal vegetables and garlic soaked in high stock	金銀蛋浸菠菜 或 白菜
Minced pork with seasonal vegetables and garlic soaked in high stock	Preserved egg and salted egg soaked spinach or pak choi£16.50
soaked in high stock	上湯蒜子肉鬆浸時菜
雅柱蝦乾上湯浸中國時蔬 Dried scallops, shrimps and seasonal vegetables (imported from China) soaked in high stock£24.50 瑤柱扒中國荳苗 Stir fried young mangetout buds (imported from China) with	Minced pork with seasonal vegetables and garlic
Dried scallops, shrimps and seasonal vegetables (imported from China) soaked in high stock£24.50 瑤柱扒中國責苗 Stir fried young mangetout buds (imported from China) with	soaked in high stock£16.50
soaked in high stock£24.50 瑤柱扒中國荳苗 Stir fried young mangetout buds (imported from China) with	瑤柱蝦乾上湯浸中國時蔬
<mark>瑤柱扒中國荳苗</mark> Stir fried young mangetout buds (imported from China) with	Dried scallops, shrimps and seasonal vegetables (imported from China)
Stir fried young mangetout buds (imported from China) with	soaked in high stock£24.50
	瑤柱扒中國荳苗
sundried scallons	Stir fried young mangetout buds (imported from China) with
Sulfulled Scallops	sundried scallops£26.50

Stir fried young mangetout buds (imported from China) with crab meat..... £26.50



馳名貴妃雞

蟹肉扒中國莨苗

Prestige chicken cooked with rose wine and Chinese herbs

每只 Whole £24.00

半只 Half

£13.50

玫瑰豉油雞

Rose soya sauce chicken

每只 Whole £22.00

半只 Half £12.50

Poached Chicken served with spring onion and mashed ginger in oil dips

Salty fragant Chicken

Chicken with ginger and scallion sauce



片皮鴨 毎只 Whole £38.00 半只 Half £24.00 Sliced glazed roast duck served with spring onion, hoi-sin sauce & pancakes (另外椒鹽鴨架 毎只 Whole £12.00 半只 Half £8.00)

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燒味拼海蜇	每份 Portion
Roasties platter with jelly fish	£34.50
海蜇燻蹄	
Sliced pig shank and shedded jelly fish	£19.50
淨海蜇	
Shredded jelly fish	£16.00
白雲鳳爪 Marinated chicken feet with garlic & chilli dips	£10.80
	字 半只 Half
Roasted duck Hong Kong style£32.00	£17.50
琵琶鴨	
Spatchcock roasted duck (Pei Pa Duck)	£34.00
蜜汁叉燒	
Honey roast pork (Char-siu)	£15.00
蜜汁三燒	
Three roasties	£17.50
蜜汁二燒	
Two roasties	£17.50





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糖醋脆皮魚 (每條)

Sweet & sour whole crispy fish

(Beijing version of the popular Hong Kong style sweet & sour)

魚香肉絲 £16.00 Stir fried shredded pork with black fungus and sliced chillies



£28.80

麻辣水煮牛肉 £16.50 Spicy hot posached beef fillet with Chinese leaves



開始ML研育 た10.80 Sweet vinegar spare ribs with sesame seeds

麻辣水煮去骨鱸魚 (每條) Spicy hot poached de-boned whole sea b	ass£28.80
京味爆羊肉 Beijing style hot wok lamb	£17.00
正宗四川麻婆豆腐 Authentic Sichuan Mrs Spotty's recipe sp	nicy beancurd£15.50
京味燒茄子 Beijing style braised aubergine	£12.50
北京餃子(大白菜豬肉餃子 或 韭菜豬 Beijing style dumplings (Pak choi and min	
minced pork and chives dumplings) (10 p	ieces)£11.00



四川辣子雞 £16.80 Sichuan style spicy hot diced spring chicken



龍鳳相會

貴州香辣雞 £16.00 Guizhou style dry fried sliced chicken with chillies



青**韭肉絲豆乾** £16.00 Stir fried shredded pork with sliced dried tofu and chives



£19.00

Stir fried spiced king prawns and sliced chicken

大千子雞 £16.00
Painter Daqian style stir fried sliced chicken with chillies





金粒魚米 £21.50 Stir fried diced fish and sweet corn



宫保雞丁 £16.50 Gongbao diced chicken with peanuts and dried chillies



沙煲酸菜鱸魚

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£32.80

Sea bass with preserved pickled vegetables casserole

所有菜餚圖

三鮮湯伊麵 (一鍋)	
Seafood light e-noodles in soup	£21.00
三燒湯伊麵 (一鍋)	
Three roasties light e-noodles in soup	£19.80
蟹肉湯伊麵 (一鍋)	
Crab meat light e-noodles in soup	£21.80
雪菜火鴨絲湯米 (一鍋 £18.80)	
Shredded roast duck with preserved vegetables vermicelli in soup	£15.50
香茜皮蛋魚塊 (和尚魚) 湯米	
Monkfish pieces, preserved duck egg and coriander with vermicelli in soup	£20.80
香芹墨魚條炆鴛鴦米	
Duo style sliced cuttlefish pieces and celery with vermicelli	£18.50
金菇瑤柱炆伊麵	040.00
Stewed mushroom and sundried scallops with light e-noodles	£18.80
金菇墨魚餅炆伊麵	COO 00
Stewed mushroom and cuttlefish pieces with light e-noodles	£20.80
芝士牛油海王燴烏冬 Seafood, melted cheese and butter with udon noodles	£17 50
XO 醬乾炒三鮮鳥冬	217.50
Pan fried seafood udon noodles with XO sauce	£17 80
黑椒牛柳絲炆鳥冬	~11.00
Braised shredded beef fillet with black pepper udon noodles	£16.80
日式炒鳥冬	
Japanese style fried udon noodles	£16.80
柱侯华脑炒麵	
Beef brisket fried noodles with chu-how sauce	£16.50
豉油王炒軟麵	
Fried soft noodles with supreme soya sauce	£9.80
肉絲炒麵	
Shredded pork fried noodles	£14.80
泰皇海鮮飯	C40 E0
Thailand King recipe seafood with boiled rice	£19.50
紅燒魚塊 (和尚魚) 火腩飯 Monkfish pieces and roasted belly pork served with boiled rice	£18 80
時菜蝦球飯	210.00
King prawns and seasonal vegetables served with boiled rice	£17.50
時菜三鮮飯	
Seafood and seasonal vegetables served with boiled rice	£17.50
馬來而否炒飯	
Malaysian style fried rice	£16.50
鴛鴦炒飯	
Duo style fried rice	£18.00
福建炒飯	04= 00
Assorted seafood fried rice	£17.80
金銀蛋蒜香海王炒飯 Seafood, egg yolk and crushed garlic fried rice	C10 E0
	£10.0U
瑤柱金銀蛋炒飯 Sundried scallops fried rice with salted duck egg volk & egg volk	£16 50

-	鹹魚雞粒炒飯 Diced chicken and salted fish fried rice£15.50
	荔芋鴨粒炒飯 Diced duck meat & taro fried rice£15.50
	印尼炒河粉 Indonesian style fried rice sticks£16.50
	沙爹鮮魷牛肉炒河粉 Stir fried beef, squid tubes, rice sticks with satay sauce£17.50
	乾炒牛河 Sliced beef fried rice sticks£14.80
	星洲炒米 Singapore style fried vermicelli£15.80
	揚州炒飯 Yeung Chow fried rice£14.80
	招牌 (炒河粉 / 炒麵 / 白飯)
	House special with choice of (fried rice sticks / fried noodles / boiled rice)£15.80
	三燒炒 (麵 / 河粉 / 米粉 / 烏冬 豉油王底加 £0.50) (extra soya sauce £0.50) Three roasties with choice of
	(fried noodles /rice sticks /vermicelli / Udon)£16.00 豉椒排骨炒河粉
	Spare ribs pieces in blackbean sauce with stir fried rice sticks£16.00
	三鮮湯麵 Seafood with soup noodles£17.50
	蝦球湯麵 King prawns with soup noodles£16.50
	香茅豬扒湯麵 Lemon grass pork chops with soup noodles£15.80
	水餃皇撈麵 Supreme prawns and meat dumplings with noodles£16.50
	水餃皇湯麵 Supreme prawns and meat dumplings with soup noodles£16.50
	上湯雲吞麵 Won-ton with soup noodles£16.50
	三燒飯
	Three roasties served with boiled rice£15.50
	Three roasties with sorp noodles
	Roast duck with choice of (fried rice sticks or fried noodles)£16.00
	燒鴨飯 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)£14.50
	叉燒飯 Roast Char Siu served with bolied rice
	火腩 (炒河粉 炒麵) Roast belly pork with choice of (fried rice sticks or fried noodles)£14.50
	火腩飯 Roast belly pork served with bolied rice£14.00
	日式湯鳥冬 Japanese style udon in soup£16.50



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