



京

BEIJING

川

SICHUAN

粵

GUANGDON

菜譜

MENU

外賣盒每個一英鎊

每茶位收取五十便士

每壺菊花或菊普 另收兩英鎊

每加一壺茶 加收一英鎊二十便士

所有醬汁每碟五十便士

(咕嚕汁、辣椒醬、辣椒油、梅子醬、海鮮醬、喰汁、薑蓉及芥辣等)

All price include VAT 所有價錢已經連稅 Prices may vary 價錢可能會有所不同
所有菜餚圖片只供參考。



羹湯

Soup per person

所有菜餚圖片只供參考。



瑤柱海皇羹 (每位)
£7.80 (per head)
Sundried scallops and
diced seafood soup



瑤柱鴨絲羹 (每位)
£6.80 (per head)
Sundried scallops and
shredded duck soup



粟米魚肚羹 (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 diced seafood soup

海鮮

Seafood Dishes



所有菜餚圖片只供參考。



薑葱焗龍蝦 Seasonal price 時價
Baked lobster with spring onions and ginger



蒜蓉粉絲蒸有殼帶子 (每只)
Steam scallop with crushed garlic on vermicelli.....£5.50/each

鮮荔芋帶子盒
Scallops wrapped with crispy fried mashed taro parcels£22.80

椒鹽百花釀鮮魷
Minced prawn stuffed squid tubes tossed with salt & pepper.....£22.80

中國菜心或中國芥蘭 炒百花／墨魚餅／三鮮
Stir fried (choi sum or kai-lan imported from China) with a choice of minced prawn patties, cuttlefish cakes or trio seafood£26.80

海寶一品煲
Ocean Treasure seafood special served in a clay pot.....£32.80



原籠糯米蒸蟹 £23.80
Steamed crab with garlic and glutinous rice in bamboo steamer



避風塘三寶 (軟殼蟹、大蝦及生蠔) £26.80
Harbour shelter style deep fried three treasures
(Soft shell crab, king prawns and oysters)



避風塘炒軟殼蟹

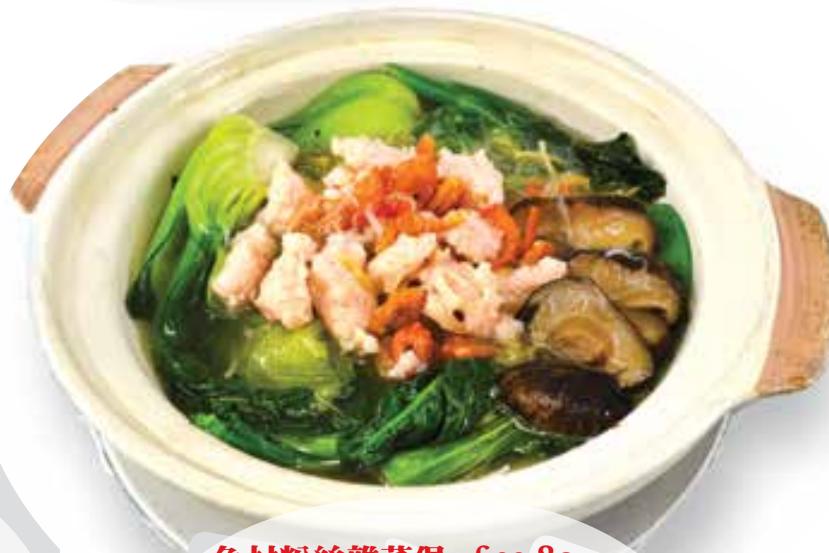
£26.80

Harbour shelter style fried spicy soft shell crab



三鮮琵琶豆腐 £18.80

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



魚村粉絲雜菜煲 £22.80

Village style cooked with Chinese mushroom, minced king prawns, sundried shrimps and vegetables with vermicelli served in a clay pot



豉汁帶子豆腐 £20.80

Steamed beancurd and scallops with blackbean sauce



椒鹽吹筒仔 £19.80

Salt & pepper mini squid



大良蝦球帶子炒鮮奶 £23.80

Quick stir fresh milk with
king prawns and scallops



泰式咖喱海鮮煲 £24.80

Assorted seafood Thai curry served in a clay pot

三鮮扒玉子豆腐 (蛋豆腐)

Pan fried egg tofu with trio seafood

XO醬蜜豆炒雙脆

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

椒鹽鮮魷

Salt and pepper squid tubes

潮式煎蠔餅

Chaozhou style pan fried oysters omelette with
chopped chives and spring onions

蜜糖黑椒生蠔煲

Oysters cooked in honey and black pepper sauce served in a clay pot..

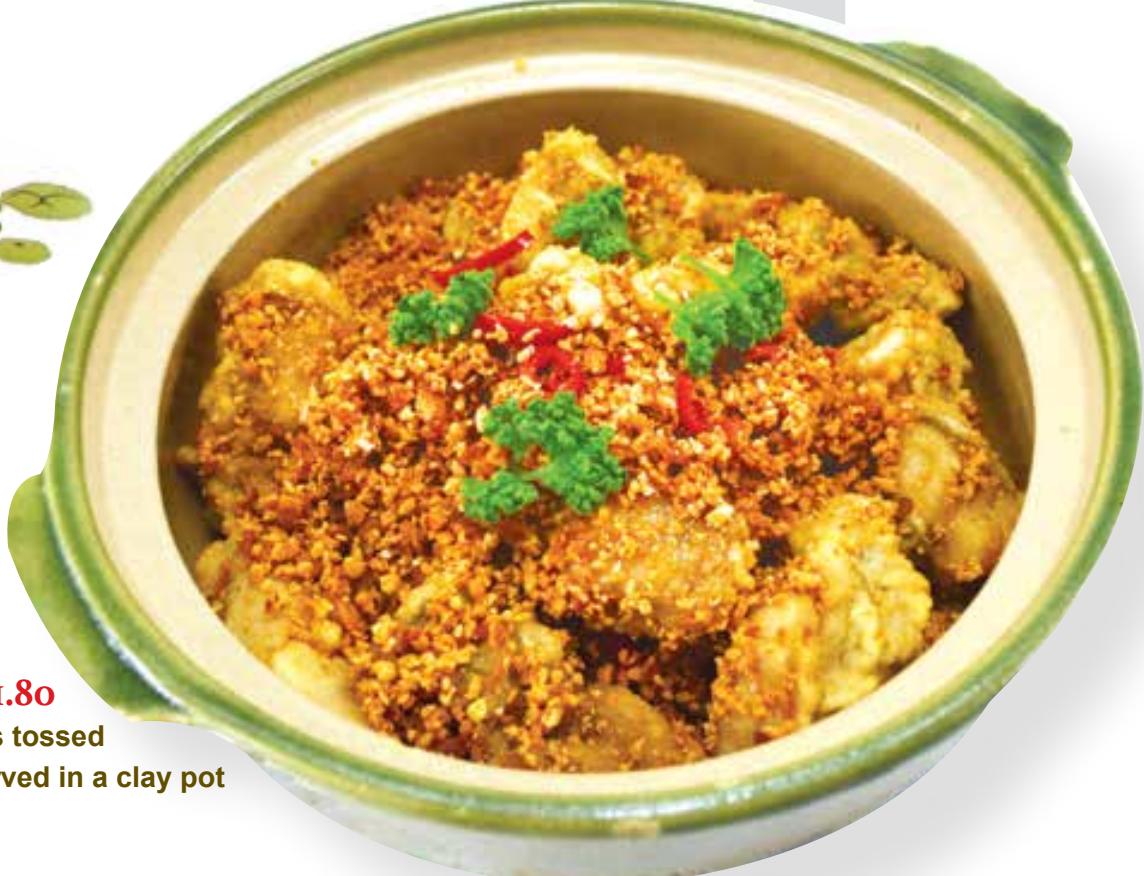
避風塘酥炸生蠔

Harbour shelter style deep fried spicy buttered oysters

沙爹海皇粉絲煲

Assorted seafood satay with vermicelli served in a clay pot.....

所有菜餚圖片只供參考。



蒜香生蠔煲 £21.80

Deep fried oysters tossed
crushed garlic served in a clay pot

大蝦

King Prawns Dishes



金絲奶油大蝦 (十只) £26.80

Deep fried shell-on king prawns
coated in fried egg batter



蒜蓉粉絲蒸開邊大蝦 (十只)

Open sliced steamed king prawns with crushed garlic in vermicelli..... £26.80

黃金焗蝦碌 (十只)

Deep fried shell-on king prawns coated with salted egg yolk £28.80

椒鹽大蝦碌 (十只)

Salt & pepper shell-on king prawns £25.80

豉汁煎釀三寶 (釀蝦膠餡) (甜青椒、豆腐及茄子)

Trio treasure stuffed with minced prawn in
blackbean sauce (green peppers, beancurd and aubergine)..... £20.80

百花煎釀豆腐 (釀蝦膠餡)

Shallow fried beancurd stuffed with minced prawn £20.80

乾煎釀辣椒 (釀蝦膠餡)

Shallow fried chilli peppers stuffed with minced prawn £20.80



龍頭鳳尾蝦 (八只)

£28.80
Stir fried king prawns coated in Cantonese sauce (or salt & pepper)
and peeled king prawns wrapped in mashed taro and deep fried



薑葱蒸多寶魚 Seasonal price 時價

Steamed turbot with spring onions and ginger in a light soya dressing

薑葱蒸石班

Steamed brown grouper with spring onions and ginger

in a light soya dressing Seasonal price 時價

薑葱蒸鱸魚

Steamed sea bass with spring onions and ginger

in a light soya dressing £25.80

煎封鱸魚

Pan fried sea bass served in soya sauce £26.80

油鹽水浸鱸魚

Soaked sea bass cooked with light oil and salt water £28.80

紅燒豆腐魚塊 (和尚魚) 火腩煲

Monkfish pieces, with roasted belly pork and beancurd served in a clay pot £22.80

XO醬時蔬炒魚塊 (和尚魚)

Stir fried monkfish pieces with seasonal vegetables in xo sauce £25.80

黑椒茄子魚塊煲 (和尚魚)

Monkfish fillet and aubergine with black pepper served in a clay pot £22.80

鹹魚怡香茄子煲

Aubergine with diced salted fish served in a clay pot £18.80

魚類

Fish Dishes

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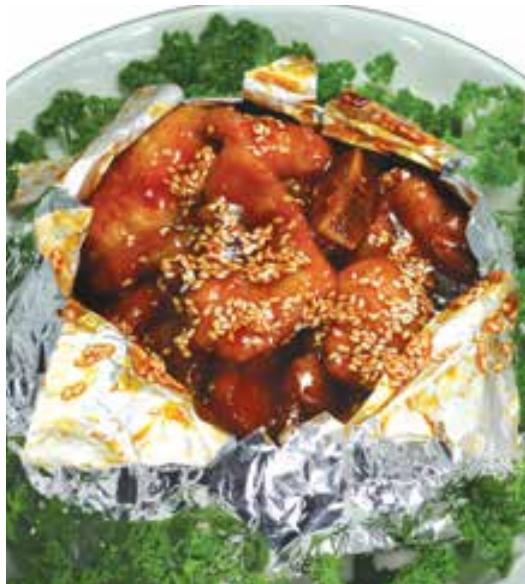
家鄉釀涼瓜(釀豬肉蝦餡) £20.80

Village style bitter melon
stuffed with minced prawn and pork

豬肉

Pork Dishes

所有菜餚圖片只供參考。



錫燒豬扒 £16.80

Foil grilled pork chops with sesame seeds

沙拉豬扒 £16.80

Pork chops cooked with salad cream

椒鹽百花釀大腸 (釀蝦膠餡)

Salt & pepper pig's intestines stuffed with minced prawn £24.80

鹹魚煎肉餅

Pan fried minced pork with diced salted fish £20.80

香芋扣肉煲

Sliced belly pork and taro served in a clay pot £17.80

椒鹽豬扒

Deep fried pork chops tossed in salt and pepper £16.80

千島汁豬扒

Pork chops cooked with thousand island dressing £16.80

梅菜蒸肉餅

Minced pork steamed with preserved mustard leaves £17.80

生炒排骨

Sweet & sour bite size spare ribs £16.80

麻婆豆腐

Mrs Spotty's recipe of spicy tofu with minced pork £16.80

酥炸大腸

Deep fried crispy pig's intestines £19.80

家鄉炆釀豆腐 (釀豬肉蝦餡)

Village style baked minced prawn and pork stuffed beancurd £18.80



脆炸香茅豬扒

£16.80

Crispy fried pork chops marinated with lemon grass



清湯牛腩

£21.80

Braised sliced beef brisket cook with chillies and coriander in high stock

豉汁涼瓜炒肥牛肉

Stir fried marble beef and bitter melon with blackbean sauce.....£19.80

沙爹粉絲肥牛煲

Marble beef satay with vermicelli served in a clay pot£19.80



枝竹柱侯牛腩煲

£19.80

Beef brisket and dried beancurd with chu-how sauce served in a clay pot



油鹽水粉絲肥牛

£19.80

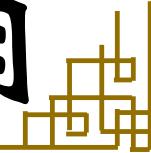
Poached marble beef with vermicelli

牛
肉

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Lamb Dishes

羊
肉



枝竹羊腩煲

Lamb belly and fermented beancurd sauce cooked with dried beancurd pieces served in a clay pot.....£21.80



鴨 鵝 類

Duck / Goose Dishes

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北菇扒鵝掌

Braised goose feet with Chinese mushroom £21.80

三菇扒鵝掌

Braised goose feet with trio mushrooms £21.80

蠔王鵝掌靈芝菇

Braised goose feet and bailing mushroom with oyster sauce £21.80

北菇海參扒鵝掌

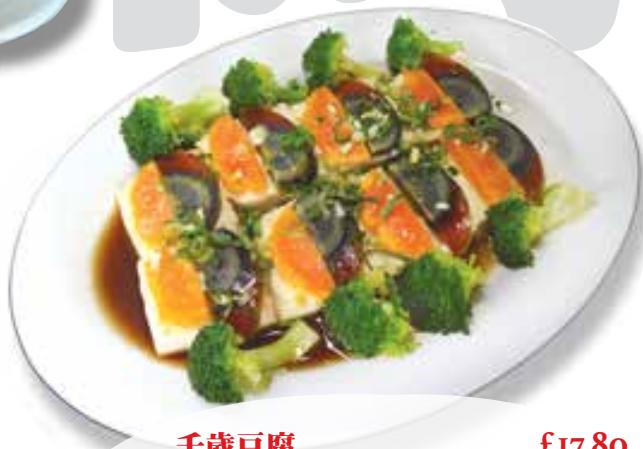
Braised sliced sea cucumber with goose feet and mushrooms £32.80



荔蓉香酥鴨

£24.80

Crispy duck wrapped in minced taro and deep fried



千歲豆腐

£17.80

Steamed tofu with sliced preserved duck eggs and sliced salted duck eggs

家禽

Poultry Dishes

椒鹽田雞腿

Deep fried frog legs tossed in salt and pepper £18.80

XO醬田雞腿煲

Braised frog legs with XO sauce served in a clay pot £22.80

鹹魚雞粒豆腐煲

Diced chicken, salted fish and beancurd served in a clay pot £17.50



海蜇手撕雞 (一只雞) (需要預訂)

£40.80

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

Vegetarian Dishes

素菜類

所有菜餚圖片只供參考。



奶香南瓜香芋煲 £17.80

Braised sliced pumpkin, taro cook with milk and butter served in a clay pot



少林玉子素菜 (蛋豆腐) £19.80

Pan fried sliced egg beancurd and Chinese mushroom with vegetables



什菌上湯時蔬 (素) £18.80

Soaked assorted mushrooms with seasonal vegetables in high stock (V)

靈芝菇扒羅漢齋 (素)

House special braised bailing mushroom and vegetables (V) £17.50

椒鹽玉子豆腐 (蛋豆腐)

Deep fried egg beancurd tossed in salt and pepper £16.80



泮水芹香 (素) £15.80

Stir fried sliced lotus root with water chestnuts, mangetout, celery, carrot and black fungus (V)



三菇扒豆腐 (素) £17.50

Braised beancurd puff with trio mushrooms (V)



蔬菜

Vegetable Dishes

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蒜蓉炒中國芥蘭 £19.80
Stir fried kai-lan with crushed garlic



蒜蓉炒中國菜心 £19.80
Stir fried choi sum with crushed garlic

馬拉蓋 / 腐乳炒通菜

Stir fried tong choi with balacun / fermented beancurd £18.80

金銀蛋浸菠菜 或 白菜

Preserved egg and salted egg soaked spinach or pak choi £17.50

上湯蒜子肉鬆浸菠菜 或 白菜

Minced pork with spinach or pak choi and garlic
soaked in high stock £17.50

瑤柱蝦乾上湯浸中國莧苗

Dried scallops, shrimps and young mangetout buds (imported from China)
soaked in high stock £28.80

瑤柱扒中國莧苗

Stir fried young mangetout buds (imported from China) with sundried scallops £28.80

蟹肉扒中國莧苗

Stir fried young mangetout buds (imported from China) with crab meat £28.80

蒜蓉中國莧苗

Stir fried young mangetout buds (imported from China) with crushed garlic £21.50



馳名貴妃雞

Prestige chicken cooked with rose
wine and Chinese herbs

每只 Whole £28.80 半只 Half £16.80



玫瑰豉油雞 每只 Whole £24.00 半只 Half £13.50
Rose soya sauce chicken

美味咸香雞 Salty fragrant Chicken

每只 Whole £24.00 半只 Half £13.50

薑蔥霸王雞

Chicken with ginger and scallion sauce

每只 Whole £24.80 半只 Half £13.80

南乳吊燒雞 (需 要 預 訂)

Roast chicken with fermented beancurd (Pre-order only)

每只 Whole £24.80 半只 Half £13.80

當紅炸子雞 (需 要 預 訂)

Deep fried crispy spring chicken (Pre-order only)

每只 Whole £24.80 半只 Half £13.80

Seasoning Dishes

鹹水



美味乳鸽 £14.80 每只 each

Young pigeon braised in Chinese
spices herbs, served deep fried



片皮鸭 每只 Whole £42.00 半只 Half £26.00

Sliced glazed roast duck served with spring onions, hoisin sauce & pancakes
(另外椒鹽鴨架 每只 Whole £12.00 半只 Half £8.00)



脆皮燒肉 £16.50

Roasted belly pork



Roast Dishes

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燒 糯

燒味拼海蜇

每份 Portion

Roasties platter with shedded jelly fish £38.80

海蜇燻蹄

£22.80

Sliced pig shank and shedded jelly fish £22.80

淨海蜇

£18.00

Shredded jelly fish £18.00

白雲鳳爪

£11.80

Marinated chilled chicken feet with garlic & chilli dips £11.80

掛爐燒鴨

每只 Whole 半只 Half

Roasted duck Hong Kong style £34.00 £18.50

掛爐琵琶鴨 (需 要 預 訂)

£38.00

Spatchcock roasted duck (Pei Pa Duck) (Pre-order only) £38.00

蜜汁叉燒

£16.50

Honey roast pork (Char-siu) £16.50

蜜汁三燒

£18.50

Three roasties £18.50

蜜汁二燒

£18.50

Two roasties £18.50



(需 要 預 訂) (Pre-order only)

紅燒乳豬 原只堂食 原只外賣 半只堂食
Roast suckling pig £208.00 £198.00 £138.00

化皮乳豬 每份 Portion
Roast suckling pig(segmented into tender bone-in cuts) .. £33.80



糖醋脆皮魚 (每條)

£32.80

Sweet & sour whole crispy fish

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

京川菜 麵食

Beijing & Sichuan Dishes

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魚香肉絲

£17.80

Stir fried shredded pork with
black fungus and sliced chillies



麻辣水煮牛肉

£18.80

Spicy hot posached sliced
beef with Chinese leaves

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糖醋麻仁排骨 £17.80

Sweet vinegar spare ribs with sesame seeds

麻辣水煮去骨鱸魚 (每條)

Spicy hot poached de-boned whole sea bass £30.80

京味爆羊肉

Beijing style hot wok lamb £18.80

京味燒茄子

Beijing style braised aubergine £15.80



四川辣子雞

£18.80

Sichuan style spicy hot diced spring chicken

四川菜推介

Sichuan Dishes Recommended

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香辣蝦球 £20.80
Stir fried king prawns with chillies



貴州香辣雞 £18.80
Guizhou style fried sliced chicken with chillies



龍鳳相會 £19.80
Stir fried spiced king prawns and sliced chicken



青韭肉絲豆乾 £17.80
Stir fried shredded pork with sliced dried tofu and chives



大千子雞 £18.80
Painter Daqian favourite dish
stir fried sliced chicken with chillies



老乾媽炒羊肉 £19.80

Stir fried sliced mutton in
Laoganma chilli sauce



宮保雞丁 £18.80

Gongbao diced chicken with
peanuts and dried chillies



沙煲酸菜鱸魚

£36.80

Sea bass with preserved pickled vegetables casserole

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