

APPETISERS

风味
前菜



酥炸姜片田鸡腿

DEEP-FRIED FROG LEG WITH
SHREDDED GINGER



APPETISERS

风味小菜

酥炸姜片田鸡腿

Deep-fried Frog Leg with Shredded Ginger

\$32

肉松软壳蟹

Crispy Soft-Shell Crab Served with Mayonnaise, Pork Floss

\$16.5

芝麻酱冰菜川椒松花皮蛋

Ice Lettuce, Century Egg Sichuan Sause

\$16

川椒凉拌海蜇头

Jelly Fish Head in Sichuan Sauce

\$16

卤水鸭舌山东花生

Marinated Duck Tongue

\$14

黄金脆鱼皮

Crispy Fish Skin, Salted Egg Yolk

\$11.8

白松露油三菇

Stir-fried Assorted Mushrooms with White Truffle Oil

\$11.8

ABALONE AND DRIED SEAFOOD

山珍
海味



鮑汁特級花膠
鵝掌扒時蔬

BRAISED GOOSE WEB WITH PREMIUM FISH MAW,
VEGETABLE IN ABALONE SAUCE



ABALONE AND DRIED SEAFOOD

山珍海味

黑松露澳洲三头鲍鱼时蔬

Braised 3-Head Whole Abalone with Truffle

\$77

鲍汁特级花胶鹅掌扒时蔬

Braised Goose Web with Premium Fish Maw,
Vegetable in Abalone Sauce

\$42

澳洲六头鲍鱼伴自制豆腐

Braised 6-Head Whole Abalone
with Homemade Beancurd

\$35.2

鲍汁婆参时蔬

Braised Sea Cucumber in Abalone Jus

\$32



NOURISHING SOUP

養生
羹



椰盅蟹皇蟹肉鱼唇羹

BRAISED CRABMEAT, ROE AND FISH LIPS
SERVED IN YOUNG COCONUT



NOURISHING SOUP

養生湯羹

高汤珊瑚燕窝

Imperial Bird's Nest Superior Broth, Crabmeat, Roe

\$74.8

干贝虫草花螺头炖甘榜鸡

Double-boiled Conpoy, Cordecepy, Sea Whelk
with Kampong Chicken

\$38

椰盅蟹皇蟹肉鱼唇羹

Braised Crabmeat, Roe and Fish Lips served in Young Coconut

\$28.6

海鲜酸辣羹

Spicy and Sour Seafood Soup

\$10.7

老火例汤

Double-Boiled Soup of the Day

\$10.7

LIVE SEAFOOD

生猛
海鮮





笋壳

MARBLE GOBY (SOON HOCK)

LIVE SEAFOOD

生猛海鲜

红斑 Red Grouper

Known to signify prosperity, the Red Grouper is best served steamed with superior soya sauce and oil.

\$15.9 per 100g

多宝鱼 Turbot

As an emblem of prestige and good fortune, the Turbot is best served steamed with superior soya sauce and oil.

Market Price

笋壳 Marble Goby (Soon Hock)

This fish is known for the very delicate texture of its meat.

\$12.6 per 100g

PREPARATION:

清蒸 Steamed with Superior Soya Sauce and Oil

油浸 Deep-fried and served with Superior Light Soya Sauce

红烧炆 Braised with Tofu, Mushroom and Garlic

私房酱蒸 Special Bean Chilli Sauce

生滾干贝龙虾粥

LOBSTER PORRIDGE WITH DRIED SCALLOPS



LIVE SEAFOOD

生猛海鲜

西澳龙虾 Western Australia Lobster

\$21 per 100g

PREPARATION:

上汤脆米焗 Superior Broth with Crispy Rice

白胡椒 White Pepper Sauce

姜葱炒 Ginger and Spring Onion

姜葱龙虾炆面 Noodles, Ginger, Spring Onion

生滚干贝龙虾粥 Lobster Porridge with Dried Scallops

生虾 Live Prawns

\$8.5 per 100g (minimum order: 300g)

PREPARATION:

白灼 Poached

星洲辣椒煮 Singapore-Style Chilli Sauce

豉油皇干煎 Pan-fried in Light Soy Sauce

当归醉酒 Served with Chinese Rice Wine

BARBECUE & ROAST

烧味



烧味三拼

(玫瑰油鸡, 明炉烧鸭, 蜜汁叉烧)

BARBECUED MEAT TRIO COMBINATION



BARBECUE & ROAST

烧味

乳猪全体

(预定/Advance Order)

Barbecued Whole Suckling Pig

\$398

西班牙黑豚肉叉烧

Spanish Pork Loin glazed
with Honey Sauce

\$22

烧味三拼

(玫瑰油鸡 · 明炉烧鸭 ·
蜜汁叉烧)

Meat Trio Combination

(Pork Loin glazed with Honey Sauce,
Soya Chicken, Roast Duck)

例 Small \$37

中 Medium \$55.5

全 Large \$74

脆皮烧肉

Crispy Roasted Pork

\$16.5

北京鸭

Barbecued Peking Duck

半 Half \$48.4

全 Large \$94.8

明炉烤鸭

Roasted Duck served
with Plum Sauce

半 Half \$34

全 Large \$67.8

玫瑰油鸡

Soya Sauce Chicken

半 Half \$20.8

全 Large \$41

脆皮烧鸡

Crispy Roasted Chicken

半 Half \$20.8

全 Large \$41

乳猪全体

BARBECUED WHOLE SUCKLING PIG



SEAFOOD

海鮮
佳肴





京葱鵝肝燒海參

BRAISED SEA CUCUMBER WITH FOIE GRAS AND LEEK

SEAFOOD

海鲜佳肴

京葱鹅肝烧海参

Braised Sea Cucumber with
Foie Gras and Leek

例 Regular \$49.5

大 Large \$99

X.O.酱爆带子芦笋

Sautéed Scallop Asparagus
in X.O. Sauce

例 Regular \$41.8

大 Large \$83.6

星洲辣酱虾球伴馒头

Prawn Chilli in Singapore Style
paired with Fried Mantou

例 Regular \$32

大 Large \$64

X.O.酱蚝仔萝卜糕

Fried Carrot Cake with Oyster
in X.O. Chilli Sauce

\$30.8 每份 per portion

香辣虾米酱灼墨鱼仔粉丝

Poached Baby Octopus with
Dried Shrimp Vermicelli in
Spicy Sauce

\$28 每份 per portion

香槟汁烤雪鱼

Baked Cod Fish
Champagne Sauce

例 Regular \$46.2

大 Large \$92.4

红斑球炒芥兰

Sautéed Grouper Fillet
with Kai Lan

例 Regular \$38.5

大 Large \$77

木鱼花，沙丹虾球

Mayonnaise Prawn topped
with Bonito Flake

例 Regular \$25.3

大 Large \$50.6

宫保腰果田鸡

Frog Leg in Szechuan
Gong Bao Sauce Cashew nut

\$32 每份 per portion

POULTRY | BEEF | LAMB | PORK

家禽
肉類





文火燜豉煨
安格斯牛肋排

ANGUS BEEF SHORT RIBS WITH BABY SHALLOT
AND BLACK BEANS

POULTRY | BEEF | LAMB | PORK

家禽肉类

鹅肝黑椒和牛粒

Wagyu Beef, Foie Gras
in Black Pepper Sauce

例 Regular \$46.2

大 Large \$94.2

苹果木烟熏黑毛猪排

Applewood Kurobuta
Pork Smoked Ribs

例 Regular \$30.8

大 Large \$61.6

荔枝咕噜肉

Sweet Sour Pork with
Lychee, Capsicum

例 Regular \$20.9

大 Large \$41.8

文火阴豉烩安格斯牛肋排

Angus Beef Short Ribs with
Baby Shallot, Black Beans

\$64.9 每份 per portion

重庆麻椒水煮牛肉片

Chong Qing Boiled Beef with
Dried Chilli, Sichuan Pepper

例 Regular \$32

大 Large \$64

风味辣子脆鸡丁

Fried Diced Chicken with
Mala, Sichuan Peppercorn,
Dried Chilli

例 Regular \$28

大 Large \$56

宫保腰果鸡丁

Sichuan-style Diced Chicken
with Cashew Nut, Dried Chilli

例 Regular \$15.8

大 Large \$31.6

苹果木烟熏黑毛猪排

APPLEWOOD KUROBUTA PORK SMOKED RIBS



CLAYPOT SELECTION

砂鍋
類





锅仔花菇鳄鱼掌

BRAISED CROCODILE PALM WITH
FLOWER MUSHROOM

CLAYPOT SELECTION

砂锅类

砂煲银萝牛筋牛腩煲

Slow-cooked Beef Tendon,
Brisket with White Radish

例 Regular \$46.2

大 Large \$92.4

锅仔花菇鳄鱼掌

Braised Crocodile Palm with
Flower Mushroom

\$68 每份 per portion

芋头豆根白菜煲

Beancurd Skin with Yam,
Chinese Cabbage in Claypot

例 Regular \$25.3

大 Large \$50.6

渔香茄子煲

Eggplant and Minced
Meat in Spicy Sauce

例 Regular \$17

大 Large \$34

豉汁凉瓜斑球煲

Stir-fried Bitter gourd
with Grouper Fillet in
Black Bean Sauce

例 Regular \$38.5

大 Large \$77

蟹粉豆腐煲

Braised Tofu with
Crab Meat, Roe

例 Regular \$25

大 Large \$50

咸鱼鸡粒豆腐煲

Beancurd with Diced
Chicken, Salty Fish

例 Regular \$19.8

大 Large \$39.6

SEASONAL VEGETABLES

蔬菜
豆腐



SEASONAL VEGETABLES

蔬菜豆腐

鱼片麻婆豆腐

"Mapo Tofu" Beancurd with
sliced Fish in Spicy Sauce

例 Regular \$25.3

大 Large \$50.6

青龙爆银芽菜伴樱花虾干

Sautéed Green Dragon Chives,
Silver Sprouts Topped
with Sakura Ebi

例 Regular \$20.6

大 Large \$41.2

金银蛋蒜子浸苋菜

Poached Chinese Spinach
with Trio Eggs, Garlic

例 Regular \$18

大 Large \$36

蒜茸炒时蔬

Seasonal Vegetables with
Minced Garlic

Please Select One:

芥兰 Kai Lan

白菜苗 Chinese Cabbage

苋菜苗 Chinese Spinach

西兰花 Broccoli

例 Regular \$16.5

大 Large \$33

家乡自制豆腐时蔬

Homemade Tofu topped
with Shimeji Mushroom
Seasonal Vegetables

例 Regular \$20.9

大 Large \$41.8

咸鱼炒芥兰

Sauteed Kai Lan
Vegetables with Salty Fish

例 Regular \$19.8

大 Large \$39.6

榄菜虾米干煸四季豆

Stir-fried String Beans with
Minced Pork, Dried Shrimp,
Preserved Vegetables

例 Regular \$17

大 Large \$34

RICE | NOODLES

饭
面
类





酸辣生蚝蟹肉面线

BRAISED MEE SUA FRESH OYSTER, CRAB MEAT
IN SPICY SOUR SAUCE

RICE | NOODLES

饭面类

酸辣生蚝蟹肉面线

Braised Mee Sua, Fresh Oyster, Baby Octopus, Spicy Sour Sauce

例 Regular \$35.2

大 Large \$70.4

啦啦鲜虾火腩手工面

Braised Handmade Noodles, Prawn, Sea Clams

例 Regular \$35.2

大 Large \$70.4

海鲜干炒面线

Wok-fried Dry Mee Sua, Assorted Seafood

例 Regular \$24.2

大 Large \$48.4

脆贝蛋白蟹肉炒饭

Fried Rice with Crabmeat, Egg White and Dried Conpoy

例 Regular \$28.6

大 Large \$57.2

牛肉滑蛋河粉

Sliced Beef Hor Fun in "Wat Dan" Sauce

例 Regular \$26.4

大 Large \$52.8

大地鱼干烧伊付面

Braised Ee-Fu Noodles with Dried Fish, Chives, Mushroom

例 Regular \$18.5

大 Large \$37

VEGETARIAN SELECTION

素菜



VEGETARIAN SELECTION

素菜

菇粒素菜炒饭

Vegetarian Fried Rice with
Mushroom, Egg, Vegetables

例 Regular \$18.5

大 Large \$37

鲜菇炆伊付面

Braised Ee-Fu Noodles
with Mushroom

例 Regular \$18.5

大 Large \$37

素榄菜干煸四季豆

Vegetarian String Beans with
Preserved Vegetable

例 Regular \$17

大 Large \$34

白松露油三菇

Stir-fried Assorted Mushrooms
with White Truffle Oil

\$11.8

酸辣素羹

Vegetarian Hot and Sour Soup

\$10.7

菜心银芽干炒河粉

Stir-fried Dry Hor Fun,
Bean Sprouts, Vegetables

例 Regular \$18.5

大 Large \$37

素渔香茄子煲

Vegetarian Eggplant
in Spicy Sauce

例 Regular \$17

大 Large \$34

素菇粒麻婆豆腐

"Mapo Tofu" Vegetarian
Beancurd in Spicy Sauce

例 Regular \$17

大 Large \$34

牛肝菌竹笙炖菜胆

Double-boiled Porcini
Mushroom with Chinese
Cabbage, Bamboo Pith Soup

\$10.7

DESSERT

甜品



DESSERT

甜品

冰花红枣炖官燕

Double-Boiled Bird's Nest with
GuanYuan, red dates, rock sugar

\$68 每位 per person

杏仁露炖燕窝

Double-Boiled Bird's Nest with
Almond Cream

\$41.5 每位 per person

牛油果巧克力雪糕

Chilled Purée of Avocado with
Chocolate Ice-Cream

\$11.8 每位 per person

杨枝甘露伴椰子雪糕

Chilled Purée of Mango sago
with Coconut Ice-Cream

\$11.8 每位 per person

杏仁茶汤圆

Cream of Almond with
Glutinous Rice Dumpling

\$7 每位 per person

菊花青苹果冻

Chilled Chrysanthemum
Green Apple Jelly

\$6.6 每位 per person

红豆沙汤圆

Cream of Red Bean with
Glutinous Rice Balls

\$5.8 每位 per person

秘制龟苓膏

Herbal Jelly

\$5.8 每位 per person

炖三雪

Double-boiled Snow Pear with
Snow Lotus, Fungus

\$5.8 每位 per person

椰汁红豆糕

Chilled Red Bean Jelly infused
with Coconut Milk

\$6.8 每份 per order (3 pcs)