



Braised Fish Maw

Starters

ST1. Abalone slices with Thai Sauce
泰式鮑魚片 ----- \$19.90

ST2. Teochew Crispy Prawns Roll
潮州炸蝦卷 ----- \$15.00

ST3. Crispy Lotus Root with Garlic
脆皮蓮藕 ----- \$14.00

ST4. Deep Fried Silver Bait
酥炸銀魚 ----- \$16.00

Soup

SO1. Sweet Corn Crab Meat Soup
蟹肉玉米羹 ----- \$14.50

SO2. Szechuan Hot & Sour Soup
四川酸辣湯 ----- \$14.50

SO3. Bittergourd with Fish Slice Soup
苦瓜魚片湯 ----- \$15.00

SO4. Tom Yum Seafood Soup
海鮮冬炎湯 ----- \$16

SO5. Braised Fish Maw, Sliced Fish Lips
and Crab Meat
魚鰾海鮮羹
\$15/person (1位) / \$26(2 pax 兩位)



Teochew Crispy Prawn Roll



Crab

CA1. Live Crab 活螃蟹
(\$8.50/100g)

- Cooking Style 煮法:

- > Chilli Sauce 辣椒炒
- > Black Pepper Sauce 黑胡椒炒
- > Spicy Sauce 甘香炒
- > Ginger & Spring Onion 姜葱

CA2. Braised Crab Bee Hoon
(Approx. 650g)
螃蟹烩米粉 \$59.90

Prawn

PR1. Live prawns 活虾
(Approx. 400g/portion) \$39.90

- Cooking Style 煮法:

- > Blanched with Shaoxing Wine 白灼绍兴酒虾
- > Marinated Herbal Drunken 药材醉虾

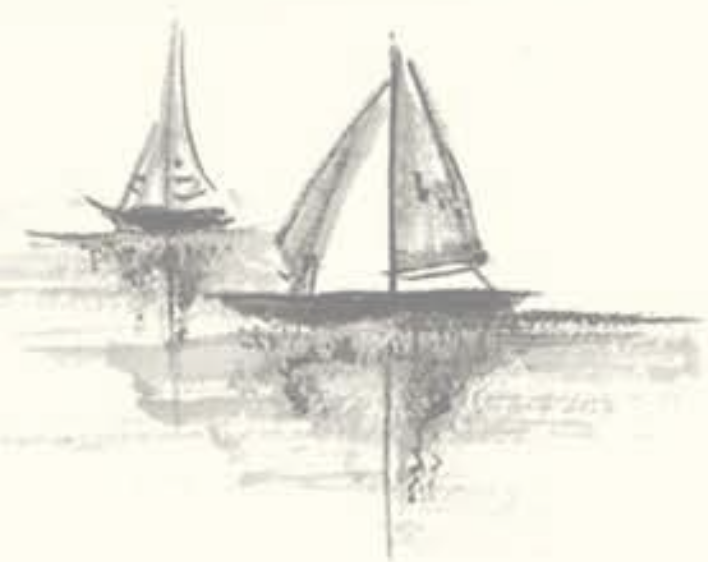
PR2 Fresh prawns 鲜虾
(Approx. 250g/portion)

- Cooking Style 煮法:

- > Oatmeal 麦片 \$22
- > Indonesia Curry 印尼咖喱 \$22
- > Salted Egg 咸蛋黄 \$25
- > Kam Heong Sauce 甘香 \$22
- > Black Pepper 黑胡椒 \$22

PR3. Sweet & Sour Prawn
糖醋虾球 \$22

PR4. Sambal Prawn
叁巴虾球 \$22



F1. Fresh Sea Bream Fish Head

鲜红哥里鱼头 ½ \$32 | whole \$64

- Cooking Style 煮法:

- > Steamed with Black Bean Sauce 鼓汁蒸
- > Local Curry 本地咖喱 🍷
- > Fried with Bittergourd and Black Beans 鼓汁苦瓜炒

*Add \$5 for additional Vegetables 加蔬菜

F2. Fresh Sea Bream Fish Head Steamboat

鲜红哥里鱼头炉 ½ \$38 | whole \$76

F3. Fresh Fish 鲜鱼

(Approx. 900g-1kg /portion)

Sea Bass 金目鲈	\$49.90
Soon Hock 笋壳	\$89.90

- Cooking Style 煮法:

- > Steamed Teochew Style 潮州蒸
- > Steamed Hong Kong Style 港式蒸
- > Steamed Assam Pedas Style 亚参蒸
- > Deep Fried Sweet & Sour Style 酸甜炸
- > Deep Fried Superior Soy Sauce 香油炸



Fish Head
Steamboat

Fish 鱼

F4. Sambal Stingray (Per portion)

叁峇烤鱼 (魷鱼) 一份 \$26

F5. Assam Pedas Sting Ray (Per portion)

亚参魷鱼 (1份) \$26

F6. Assam Seabass Fillet (Per portion)

亚参金目鲈 (1份) \$26

F7. Steamed Seabass with Soya Sauce 🍷

清蒸金目鲈 \$26

F8. Oriental Sauté Fish Slice

姜葱鱼片 \$16

F9. Fish Fillet Curry

咖喱鱼片 \$16

F10. Fish Fillet with Bittergourd & black Beans

豆鼓苦瓜鱼片 \$18

F11. Fish Fillet with Sweet & Sour Sauce

酸甜鱼片 \$16

F12. Wok Fried Fish Fillet with black Pepper

黑椒鱼片 \$16

F13. Deep Fried Fish Fillet with Crispy Oats

麦片鱼片 \$16

F14. Deep Fried Fish Fillet with Salted Egg

咸蛋鱼片 \$18

Lobster

L1. Local Lobster 本地龙虾
(Approx. 650g-750g /portion) \$69.90

- Cooking Style 煮法:

- > Superior Broth 上汤焗
- > Chilli 辣子
- > Steamed Golden Garlic Sauce 黄金蒜蓉蒸

SH1 Clams 啦啦

- Cooking Style 煮法:

- > Chilli Sauce 辣椒炒 \$16
- > Black Pepper Sauce 黑胡椒炒 \$16
- > Kam Heong Sauce 甘香炒 \$16
- > Sambal 叁巴 \$16
- > Ginger & Spring Onion 姜葱 \$16



Squid

SQ1. Squid

- Cooking Style 煮法:

- > Salted Egg 咸蛋 \$16
- > Salt & Pepper 椒盐 \$16
- > Sambal 叁巴 \$16

SQ2. Fried Baby Squid
with Dark Sauce
香汁苏东仔 \$16

SQ3. Som Boon Sotong
泰式黑椒苏东 \$16





Sweet and Sour Pork

Chicken

CH1. Prawn paste Chicken
虾酱鸡中翅 \$16.00

CH2. Oatmeal Chicken Cube
麦片鸡丁 \$14.50

CH3. Kung Pao Chicken Cube
宫保鸡丁 \$14.50

CH4. Black Pepper Chicken
黑椒鸡丁 \$14.50

CH5. Fragrance Chicken
香味鸡丁 \$14.50

CH6. Curry Chicken
咖喱鸡 \$14.50

CH7. Fried Chicken drumlets
香炸小鸡腿 \$16.00

CH8. Claypot Sesame Oil Chicken
沙煲麻油鸡 \$28.00

Deer

DE1. Wok Fried Sliced Deer with
 Spring Onion & Ginger

姜葱鹿肉片 \$22.50

DE3. Wok Fried black Pepper Sliced Deer
黑椒鹿肉片 \$22.00

DE2. Sizzling Hot Plate Deer with
 Bittergourd and Fermented black Beans

铁板鼓汁苦瓜鹿肉 \$23.50

Pork

PO1. Sweet and Sour Pork
咕鲁肉 \$16.50

PO2. Hainanese Pork Chop
海南猪扒 \$16.50

PO3. "Thai Style" Pork Rib
泰式排骨 \$18.00

PO4. Spare Rib with Honey Sauce
蜜汁排骨 \$20.00

PO5. Thai Pork Skewers
泰式猪肉串 \$18.00

PO6. Spare Rib with Coffee Sauce
咖啡排骨 \$22.00

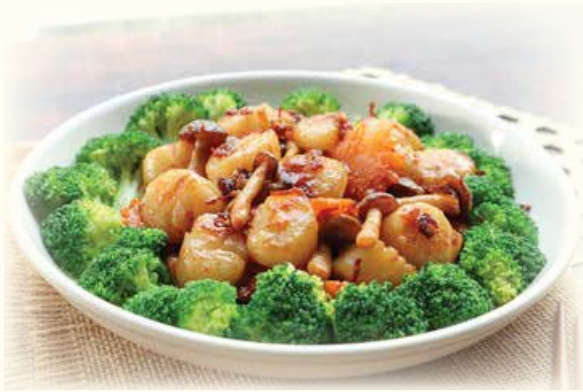
Beef

BE1. Wok Fried Sliced Beef
 with black Pepper
黑椒牛肉片 \$18.50

BE2. Wok Fried Sliced Beef with
 Spring Onion & Ginger
姜葱牛肉片 \$18.50

BE3. Sizzling Hot Plate Beef
 with Bittergourd and Fermented
 black Beans
铁板鼓汁苦瓜牛肉 \$20.00

BE4. Curry Beef
咖喱牛肉 \$20.00



Sautéed Scallop and
Broccoli with 'XO' Sauce

Eggs | Beancurd

Vegetables

v1. Sautéed Scallop and Broccoli
with 'XO' Sauce

XO 醬炒帶子 \$30

v2. Stir Fried String Beans with Dried Shrimp

蝦米炒四季豆 \$15

v3. Fried Kang Kong with Belachan Chilli

馬來煎炒通心菜 \$13

v4. Trio Eggs with Baby Spinach in
Superior Stock

上湯茼菜苗 \$15

v5. Seasonal Vegetable 時蔬 \$15
Choice of:

> Hong Kong Kai Lan 香港芥蘭

> Baby Spinach 茼菜苗

> Broccoli 西兰花

- Cooking Style 煮法:

> Garlic 蒜蓉 Sambal Chilli 叁芭

> Stir-Fried 清炒 > Oyster Sauce 蚝油

EB1. Seafood Beancurd Claypot
海鮮豆腐煲 \$19.50

EB2. Black Pepper Beancurd
黑椒豆腐 \$16

EB3. Braised Beancurd with Roasted Pork,
Mushroom and Vegetables

红烧豆腐 \$16

EB4. Braised Beancurd in Sizzling Hot plate

铁板豆腐 \$16

EB5. Fried Omelette with Bittergourd

苦瓜煎蛋 \$14

EB6. Fried Omelette with Chinese Sausage,
Shrimp and Onion

芙蓉蛋 \$14

EB7. Fried Omelette with Shrimp

虾仁煎蛋 \$14

EB8. Onion Omelette

大葱煎蛋 \$14

Noodles

- N1. Assorted Seafood Hor Fun
海鲜河粉 \$12.90
- N2. Assorted Fried Seafood Hor Fun
干炒海鲜河粉 \$12.90
- N3. Beef Hor Fun
牛肉河粉 \$12.90
- N4. Fried Beef Hor Fun
干炒牛肉河粉 \$12.90
- N5. Kampung Mee Goreng with Assorted Seafood
马来炒面 \$12.90
- N6. Braised LaLa White Bee Hoon
香焖啦啦百米粉 \$15.00
- N7. Seafood Crispy Noodle in Sizzling Plate
铁板海鲜生面 \$18.00
- N8. Claypot Lobster Noodle
沙煲龙虾面 \$59.90



Rice

- R1. Fried Rice with Silver Fish and Shrimp
黄金银鱼虾仁炒饭 \$13.90
- R2. Salted Fish Fried Rice
咸鱼炒饭 \$12.00
- R3. Yang Chow Fried Rice
扬州炒饭 \$10.90
- R4. Fried Rice with Seafood
海鲜炒饭 \$10.90
- R5. Sambal Fried Rice with Seafood
叁巴海鲜炒饭 \$10.90
- R6. Steamed Fragrant White Rice
白饭 \$1.20
- R7. Round Bun(Man Tou) - Steamed or Deep Fried (min. 6pcs)
馒头 蒸/炸 (最少6粒)
 \$1.20 per piece (每粒)

Desserts

- D1. Sweetened Yam Paste with Ginkgo Nuts
白果芋泥 \$8/pax (位)
- D2. Pan Fried Pancake with Red Bean Paste
红豆沙煎饼
 \$13.80 per serving (每分)
- D3. Chilled Longan with Sea Coconut
冷冻龙眼海底椰
 \$5.50/pax (位)