Chui Huay Lim Teochew Cuisine 190 Keng Lee Road, #01-02 Chui Huay Lim Club, Singapore 308409 Tel: 6732 3637 Zui Yu Xuan Teochew Cuisine 130/131 Amoy Street, Singapore 049959 (located at Far East Square) Tel: 6788 3637

#### 庆功宴套餐 **人4** CNY Celebration Set

庆功宴套餐 CNY Celebration Set

庆功宴套餐 **CAY** Celebration Set

干贝蟹肉鱼鳔羹

Braised Fish Maw Soup with Conpoy and Crab Meat

蒜香金沙大明虾 King Prawn Fried with Garlic

**卤鸭豆干**Braised Duck with Beancurd

发菜10头鲍鱼花茹扒波菜 10-Head Abalone Braised with Shiitake Mushroom, Seasonal Vegetables and 'Fatt Choy'

> 姜米鸡粒菜脯炒饭 Preserved Radish Fried Rice with Diced Chicken and Ginger

金瓜福果芋泥 Yam Paste with Pumpkin and Gingko Nuts

> 共4位用 \$299 For 4 pax

红烧干贝蟹肉翅 Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜香豆酱焗活波士顿龙虾
Live Boston Lobster Wok Baked with
Fermented Bean and Garlic

原只5头鲍鱼海参扒菠菜 Whole 5-Head Abalone and Sea Cucumber Braised with Spinach

地鱼松茹炒带子 Stir Fried Scallops and Shimeji Mushrooms with Dried Sole Fish

干烧香菌伊面 Braised 'Ee-fu' Noodles with Fresh Mushrooms

> 鸭母捻 Teochew Glutinous Rice Balls

> > 共4位用 For 4 pax \$389

\*潮州精选拼盘 (生炸五香枣/虾丸/卤鸭拼豆干/猪脚冻)

\*Teochew Classic Platter (Home-made Deep Fried 'Ngoh-Hiang'/ Deep Fried Prawn Ball/ Braised Duck with Beancurd/ Pig Trotter Terrine)

潮式砂煲鲍翅

Braised Superior Shark's Fin Soup Teochew Style

堂煮3头鲍鱼芦笋 Whole 3-Head Abalone and Asapragus Braised with Superior Abalone Sauce

> 核桃芦笋炒明虾球 Deshelled King Prawns Sautéed with Asparagus and Walnuts

香菇花肉荷叶饭 Fried Rice with Marinated Pork Belly and Mushrooms Steamed in Lotus Leaf

红枣泡参炖雪蛤 Double-boiled Hashima with Wild American Ginseng and Red Dates

> 共4位用 For 4 pax \$529

\*潮州拼盘将在2022年2月1至2月15日改换于潮州发财三文鱼鱼生。Teochew Classic Platter will be replaced with Teochew Style Prosperity Salmon 'Yu Sheng' from 1 February to 15 February 2022

Available from 17 January to 15 Feburary 2022 (Except on 31 January 2022)



Zui Yu Xuan Teochew Cuisine 130/131 Amoy Street, Singapore 049959 (located at Far East Square) Tel: 6788 3637

## 庆功宴套餐 **人**6

\*潮州精选拼盘

(生炸五香枣/香炸肝花/酥炸鲜虾豆付卷/猪脚冻)

**Teochew Classic Platter** 

(Home-made Deep Fried 'Ngoh Hiang' / Deep Fried Liver Rolls / Crispy Fried Beancurd Rolls Stuffed with Prawns / Pig Trotter Terrine)

干贝蟹肉鱼鳔羹

**Braised Fish Maw Soup with Conpoy and Crab Meat** 

蒜香金沙大明虾 King Prawn Fried with Garlic

潮蒸笋壳鱼

Live 'Soon Hoack' (Marble Goby) Steamed Teochew Style

发菜10头鲍鱼花茹扒波菜 10-Head Abalone Braised with Shiitake Mushroom, Seasonal Vegetables and 'Fatt Choy'

> 姜米鸡粒菜脯炒饭 Preserved Radish Fried Rice with **Diced Chicken and Ginger**

金瓜福果芋泥 Yam Paste with Pumpkin and Gingko Nuts

共6位用 \$499

# 庆功宴套餐 **B6**

\*潮州精选拼盘

(生炸五香枣/香炸肝花/卤鸭豆干/潮式冻醉虾)

**Teochew Classic Platter** 

(Home-made Deep Fried 'Ngoh Hiang' / Deep Fried Liver Rolls / Braised Duck with Beancurd /

Live Prawns Chilled and Marinated with Chinese Wine)

红烧干贝蟹肉翅

**Braised Shark's Fin Soup with Conpoy** and Crab Meat

蒜香豆酱焗活波士顿龙虾

Live Boston Lobster Wok Baked with **Fermented Bean and Garlic** 

原只5头鲍鱼海参扒菠菜

Whole 5-Head Abalone and Sea Cucumber **Braised with Spinach** 

老菜脯蒸笋壳

Live 'Soon Hock' (Marble Goby) Steamed with Aged Preserved Radish

干烧香菌伊面

Braised 'Ee-fu' Noodles with Fresh Mushrooms

鸭母捻

**Teochew Glutinous Rice Balls** 

共6位用 \$629

## 庆功宴套餐 CNY Celebration Set

\*潮州精选拼盘

(生炸五香枣/虾丸/卤鸭拼豆干/猪脚冻)

**Teochew Classic Platter** 

Home-made Deep Fried 'Ngoh-Hiang'/

Deep Fried Prawn Ball/Braised Duck with Beancurd/

Pig Trotter Terrine)

潮式砂煲鲍翅

Braised Superior Shark's Fin Soup Teochew Style

堂煮3头鲍鱼芦笋

Whole 3-Head Abalone and Asapragus Braised with Superior Abalone Sauce

潮州蒸鲳鱼

**Teochew Steamed Pomfret** 

核桃芦笋炒明虾球

Deshelled King Prawns Sautéed with **Asparagus and Walnuts** 

香菇花肉荷叶饭

Fried Rice with Marinated Pork Belly and Mushrooms Steamed in Lotus Leaf

红枣泡参炖雪蛤

**Double-boiled Hashima with** Wild American Ginseng and Red Dates

共6位用 \$889

\*潮州拼盘将在2022年2月1至2月15日改换于潮州发财三文鱼鱼生。Teochew Classic Platter will be replaced with Teochew Style Prosperity Salmon 'Yu Sheng' from 1 February to 15 February 2022

## Current set menus are available for takeaway only. 此套餐只提供外带。

### \_ 庆功宴套餐 **人名** CNY Celebration Set **人名**

\*潮州精选拼盘

(生炸五香枣/香炸肝花/酥炸鲜虾豆付卷/猪脚冻)

**Teochew Classic Platter** 

(Home-made Deep Fried 'Ngoh Hiang' / Deep Fried Liver Rolls / Crispy Fried Beancurd Rolls Stuffed with Prawns / Pig Trotter Terrine)

干贝蟹肉鱼鳔羹

**Braised Fish Maw Soup with Conpoy and Crab Meat** 

蒜香金沙大明虾 King Prawn Fried with Garlic

潮蒸笋壳鱼

Live 'Soon Hoack' (Marble Goby) Steamed Teochew Style

卤鸭豆干

**Braised Duck with Beancurd** 

发菜10头鲍鱼花茹扒波菜

10-Head Abalone Braised with Shiitake Mushroom, Seasonal Vegetables and 'Fatt Choy'

姜米鸡粒菜脯炒饭

Preserved Radish Fried Rice with Diced Chicken and Ginger

金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts

共8位用 \$669 For 8 pax

## - 庆功宴套餐 **B8** CNY Celebration Set

\*潮州精选拼盘

(生炸五香枣/香炸肝花/卤鸭豆干/潮式冻醉虾)

**Teochew Classic Platter** 

(Home-made Deep Fried 'Ngoh Hiang' / Deep Fried Liver Rolls / Braised Duck with Beancurd / Live Prawns Chilled and Marinated with Chinese Wine)

红烧干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜香豆酱焗活波士顿龙虾

Live Boston Lobster Wok Baked with Fermented Bean and Garlic

原只5头鲍鱼海参扒菠菜

Whole 5-Head Abalone and Sea Cucumber
Braised with Spinach

老菜脯蒸笋壳

Live 'Soon Hock' (Marble Goby) Steamed with Aged Preserved Radish

地鱼松茹炒带子

Stir Fried Scallops and Shimeji Mushrooms with Dried Sole Fish

干烧香菌伊面

Braised 'Ee-Fu' Noodles with Fresh Mushrooms

鸭母捻

**Teochew Glutinous Rice Balls** 

共8位用 \$929 For 8pax

### \_ 庆功宴套餐 **C8** CNY Celebration Set

\*潮州精华拼盘

生炸五香枣/虾丸/卤鸭拼豆干/猪脚冻)

**Teochew Classic Platter** 

Home-made Deep Fried 'Ngoh-Hiang'/

Deep Fried Prawn Ball/Braised Duck with Beancurd/ Pig Trotter Terrine)

潮式砂煲鲍翅

Braised Superior Shark's Fin Soup Teochew Style

潮州五香乳猪

**Teochew Roasted Suckling Pig Marinated with Five Spices** 

堂煮3头鲍鱼芦笋

Whole 3-Head Abalone and Asapragus Braised with Superior Abalone Sauce

潮州蒸鲳鱼

**Teochew Steamed Pomfret** 

核桃芦笋炒明虾球

Deshelled King Prawns Sautéed with Asparagus and Walnuts

香菇花肉荷叶饭

Fried Rice with Marinated Pork Belly and Mushrooms Steamed in Lotus Leaf

红枣泡参炖雪蛤

Double-boiled Hashima with Wild American Ginseng and Red Dates

共8位用 \$1,289 For 8 pax

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