

醉

招牌菜精选

SIGNATURE DISH OF THE MONTH

VALID FROM 1 APR TO 30 APR 2024

會員專享
MEMBER EXCLUSIVE

Better Rewards For You!

不限量

Unlimited Redemptions

30% OFF 折扣

(U.P. \$8.8 / Per 100g)



午鱼笋潮州鱼饭
Steamed Threadfin served with
Fermented Bean Paste

DINE, EARN & BE REWARDED

BE A JUMBO REWARDS MEMBER TODAY! >

Terms and Conditions:

Valid for dine-in and takeaway at Chui Huay Lim Teochew Cuisine and Zui Yu Xuan Teochew Cuisine. Not valid with other discounts, promotional vouchers and JUMBO Rewards privileges. Photo is for illustration purpose only. The Management reserves the right to amend the above terms and conditions without prior notice.

厨师精选

CHEF RECOMMENDATION



3. 午鱼笋潮州鱼饭
Steamed Threadfin served with Fermented Bean Paste



4. 蚝皇红煨原只三头鲜鲍
Whole 3-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable



9. 冰镇梅汁小番茄
Chilled Cherry Tomatoes Marinated with Sour Plum

小/S 中/M 大/L

- 1. 潮州卤水拼盘 NEW** \$42 - \$84
Teochew Braised Platter
(大肠, 猪手, 鹅掌, 鹅翼, 鲜鱿鱼)
(Big Intestines, Pig Trotter, Goose Web, Goose Wing and Squid)
- 2. 干贝八宝蔬** - \$57 \$76
Conpoy Braised with Eight Vegetarian Treasures

每百克 / 100g

- 3. 午鱼笋潮州鱼饭 NEW** \$8.80
Steamed Threadfin served with Fermented Bean Paste Teochew Style

每份 / per portion

- 4. 蚝皇红煨原只三头鲜鲍** \$58
Whole 3-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable
- 5. 潮汕老菜脯干贝梅肉粥 NEW** \$38
(4位 / 4 pax)
'Chao Shan' Aged Preserved Radish, Pork and Conpoy Porridge
- 6. 冻花雕醉鹅肝 NEW** \$24
(3件 / 3 pieces)
Chilled Foie Gras with Pickled Pear and Chinese Wine
- 7. 石锅梅肉珍珠瓜 NEW** \$24
Stir Fried Pork with White Bitter Gourd in Hot Stone Pot
- 8. 潮州普宁豆腐** \$14
Teochew 'Puning' Beancurd
- 9. 冰镇梅汁小番茄 NEW** \$12
Chilled Cherry Tomatoes Marinated with Sour Plum

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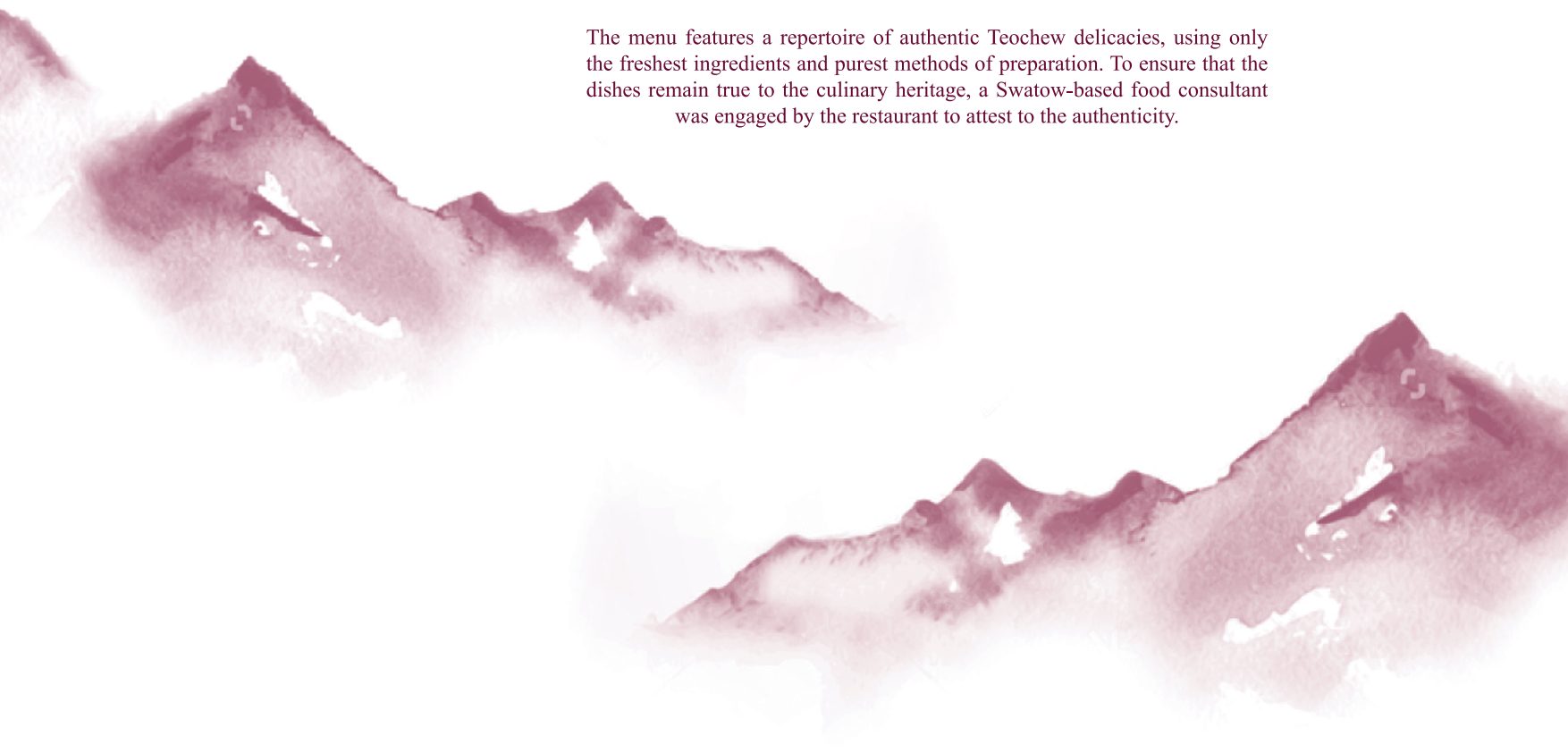
醉花林品潮轩
CHUI HUAY LIM TEOCHEW CUISINE

醉花林品潮轩以历史悠久的美食传统，向新加坡主要方言族群的潮州人致敬。位于庆利路的醉花林俱乐部拥有超过170年的历史，是新加坡最古老的俱乐部之一。占地4,000平方英尺的餐馆是美味、正宗潮州菜的缩影，从朴实亲切的潮州糜到精致高贵的海鲜菜肴。

菜单呈现一道道采用最新鲜食材及纯净烹饪手法所特制的经典佳肴。为确保菜肴忠于潮州传统，餐馆特别聘请了汕头美食顾问以确保菜色的地道风味。

Paying tribute to the long-standing culinary tradition of one of Singapore's founding Chinese dialect groups is Chui Huay Lim Teochew Cuisine. Befitting its status, the restaurant takes pride of place in Chui Huay Lim Club on Keng Lee Road, one of the oldest clubs in Singapore with more than 170 years of history. The impressive 4,000 square foot restaurant serves delicious classics that epitomise Teochew cooking at its finest; from comforting Teochew 'Muay' (rice porridge) to exquisite seafood selections.

The menu features a repertoire of authentic Teochew delicacies, using only the freshest ingredients and purest methods of preparation. To ensure that the dishes remain true to the culinary heritage, a Swatow-based food consultant was engaged by the restaurant to attest to the authenticity.



啤酒

Beer Selections

虎牌
Tiger Beer

每杯 / Per Glass

\$10.80

每壶 / Per Jug

\$42

喜力
Heineken

\$11.80

红舌狗
Guinness Stout

\$12.80

果汁

Juices

B 5%
sugar 西瓜
Watermelon

每杯 / Per Glass

\$5.80

每壶 / Per Jug

\$22

C 8%
sugar 鲜橙
Orange

\$5.80

\$22

D 11%
sugar 青苹果
Green Apple

\$5.80

\$22



Nutri-Grade is based on
preparation before addition of ice.



Scan QR Code for
Nutrition Info

Prices are subject to service charge and prevailing GST.
服务费与消费税另计。

汽水 Soft Drinks

每罐 / Per Can

| | | |
|----------------------|---------------------|--------|
| B 5% sugar | 可口可乐 Coke | \$3.80 |
| B 5% sugar | 雪碧 Sprite | \$3.80 |
| B 0% sugar | 可口可乐零度 Coke Zero | \$3.80 |
| A 0% sugar | 苏打水 Soda Water | \$3.80 |
| B 5% sugar | 汤力水 Tonic Water | \$3.80 |

每杯 / Per Glass

| | | |
|----------------------|---------------------------------|--------|
| B 2% sugar | 冰柠檬茶 Ice Lemon Tea | \$3.80 |
| C 7% sugar | 甘草桔汁 Liquorice Root and Lime | \$3.80 |

饮用 / 气泡水 Still / Sparkling Water

每瓶 / Per Bottle

| | |
|---------------------------------------|--------|
| 纯净水 50cl JUMBO Drinking Water 50cl | \$3 |
| 普娜 50cl Acqua Panna 50cl | \$5.80 |
| 圣培露 50cl San Pellegrino 50cl | \$5.80 |



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特级中国茶 Gourmet Chinese Tea

每位 / Per Person

菊花

Chrysanthemum

\$3

精心挑选的杭州菊花，泡出清甜，富有草药蜜汁的花香味。
Handpicked buds of Chrysanthemum from Hangzhou are carefully aged to develop its mildly sweet herbal honey note flavour.

贵妃铁观音

Gui Fei Tie Guan Yin

\$4

秋季的安溪铁观音，入口清晰，兰花鲜艳的香气。挥之不去的花香韵味使舌尖清爽鲜甜。

An autumn harvest Tie Guan Yin with a well-structured flavour profile and a bright aroma of Orchid flowers. It offers a refreshing sweetness on the palate.

人参乌龙

Ginseng Oolong

\$4

这极高品质的乌龙茶是采用上等茶叶与人参所制。浓郁清爽，带有兰花般的香气和挥之不去的甘甜味。

Known as the King's tea, this exquisite brew comprises the finest Oolong tea leaves and quality ginseng. It tantalises the palate with a floral orchid-like aroma and lingering sweetness.

桂花乌龙

Osmanthus Oolong

\$5

桂花乌龙精选上等金桂配以优质乌龙茶，以适当的熏制方式令茶坯尽吸桂花的芳香。饮用时桂花香气清幽、茶味持长、齿颊留香。

A blend of quality Oolong with fresh top-grade golden Osmanthus, this tea exudes a lasting Osmanthus fragrance balanced with a pleasant lingering finish.

每位 / Per Person

凤凰单丛

Phoenix Dan Cong

\$4

在有机生态环境生长与被採的乌龙茶出产于潮州地区的凤凰山。这款精心调制而成的乌龙茶，呈现出淡淡的金色茶汤，柔滑的口感，与蜜兰花香的韵味。

Organically grown and handpicked from the mountainous highlands of Teochew territory, this Oolong tea is artisanally crafted into a light golden brew with a honeyed muscat flavour.

八仙单丛

Eight Immortals Dan Cong

\$5

八仙单丛，是单丛十大花蜜高香型珍贵名茶之一。内质芝兰花香高锐浓郁，滋味醇爽，韵味明显，回甘力强。

Ranked top ten for its fragrance in the Dan Cong series, this tea boasts a strong aroma of the Orchid flower. With tea leaves picked from a mountain that resembled the silhouette of 'Eight Immortals Crossing the Sea', it is a soothing choice with a strong, lingering aftertaste.

柿花单丛

Persimmon Dan Cong

\$5

出产于凤凰山区，天然的环境使茶叶味道独特。

此茶冲泡后，柿花香腾雾而起，伴着兰花香，清高幽雅。

Originating from a tea plantation on Phoenix Mountain, the perfect environment gives the tea leaves a unique flavour. The blend of fruity persimmon and floral orchid fragrance brings a sense of elegance and grace to the brew.



103 卤鸭拼豆干
Braised Duck with Beancurd



107 冻醉黄膏蟹
Chilled Roe Crab with Chinese Wine

潮州特色小菜 / 前菜 Teochew Specialty / Appetiser

| | 小 Small | 中 Medium | 大 Large |
|---|----------------------------|----------------------|-------------------------|
| * 101 潮州精选拼盘 Teochew Classic Platter (Kindly check with our staff for selections available) | | \$68 (6位 / 6 pax) | \$108 (10位 / 10 pax) |
| 102 潮式冻醉虾 Chilled Live Prawn Marinated with Chinese Wine | \$28 | \$42 | \$56 |
| * 103 卤鸭拼豆干 Braised Duck with Beancurd | \$20 (每份 / Per Portion) | \$35 (半只 / Half) | \$68 (每只 / Whole) |

| | 每份 / Per Portion |
|--|------------------|
| 104 卤鹅掌 Braised Goose Webs | \$30 |
| 105 潮式生捞海蜇 Chilled Marinated Jellyfish | \$16 |
| 106 海鲜豆腐卷 Crispy Fried Beancurd Rolls Stuffed with Prawns | \$16 |

| | 每百克 / Per 100g |
|---|----------------|
| * 107 冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine | \$17 |
| 108 冻黄膏蟹 Cold Crab | \$16 |

* 招牌菜 / Signature Dish

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潮州特色小菜 / 前菜 Teochew Specialty / Appetiser

每份 / Per Portion

| | |
|------------------------------------|---------------------------|
| * 109 虾丸 | |
| Deep Fried Prawn Balls | \$26 |
| * 110 五香枣 | |
| Deep Fried 'Ngoh Hiang' | \$18 |
| 111 猪脚冻 | |
| Pig Trotter Terrine | \$16 |
| 112 咸蛋金沙虾吧 | |
| Golden Salted Egg Prawn Chins | \$9.80 |
| 113 潮州水晶包(沙葛) | |
| Teochew Crystal Dumplings (Turnip) | \$8.80 (4粒 / 4 pieces) |

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109 虾丸
Deep Fried Prawn Balls



110 五香枣
Deep Fried 'Ngho Hiang'



111 猪脚冻
Pig Trotter Terrine



112 咸蛋金沙虾吧
Golden Salted Egg Prawn Chins



201 蟹肉鱼鳔羹
Braised Fish Maw Soup with Crab Meat



205 潮州炖鲍翅
Teochew Superior Shark's Fin Soup

汤 Soup

| | 小 Small | 中 Medium | 大 Large |
|---|------------|-------------|------------|
| * 201 蟹肉鱼鳔羹 Braised Fish Maw Soup with Crab Meat | \$46 | \$69 | \$92 |
| 202 紫菜鱼鳔汤 Braised Fish Maw Soup with Seaweed and Chicken | \$28 | \$42 | \$56 |

| | 每份 / Per Portion |
|---|--------------------------|
| * 203 原盅炖佛跳墙 (需预定) Buddha Jumps Over The Wall (Advance Order) | \$1088 (10位 / 10 pax) |
| 204 原盅鸡炖鲍翅 (需预定) Double-boiled Superior Shark's Fin Soup with Whole Chicken (Advance Order) | \$488 (10位 / 10 pax) |
| * 205 潮州炖鲍翅 Teochew Superior Shark's Fin Soup | \$58 |
| 206 干贝蟹肉翅 Braised Shark's Fin Soup with Conpoy and Crab Meat | \$24 |

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鲍鱼 / 海参 / 鱼鳔 / 鱼肚

Abalone / Sea Cucumber / Fish Maw

| | 小 Small | 中 Medium | 大 Large |
|---|------------|-------------|------------|
| * 301 鲍参八珍一品锅 Eight Treasures Seafood Claypot with Braised Abalone and Sea Cucumber | \$118 | \$177 | \$236 |
| 302 海参焖鱼鳔 Sea Cucumber Braised with Fish Maw | \$58 | \$87 | \$116 |

每位 / Per Person

| | |
|---|------|
| * 303 三头鲍脯扒时蔬 Sliced 3-Head Abalone Braised with Seasonal Vegetables | \$62 |
| 304 蚝皇红煨原只三头鲜鲍 Whole 3-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable | \$58 |
| 305 原只五头鲍鱼扣鲜掌 Whole 5-Head Abalone and Duck Web Braised with Abalone Sauce | \$38 |
| * 306 鲍汁脆皮海参扣花菇 Crispy Fried Sea Cucumber and Shiitake Mushroom with Abalone Sauce | \$38 |

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301 鲍参八珍一品锅
Eight Treasures Seafood Claypot with Braised Abalone and Sea Cucumber



303 三头鲍脯扒时蔬
Sliced 3-Head Abalone Braised with Seasonal Vegetables



305 原只五头鲍鱼扣鲜掌
Whole 5-Head Abalone and Duck Web
Braised with Abalone Sauce



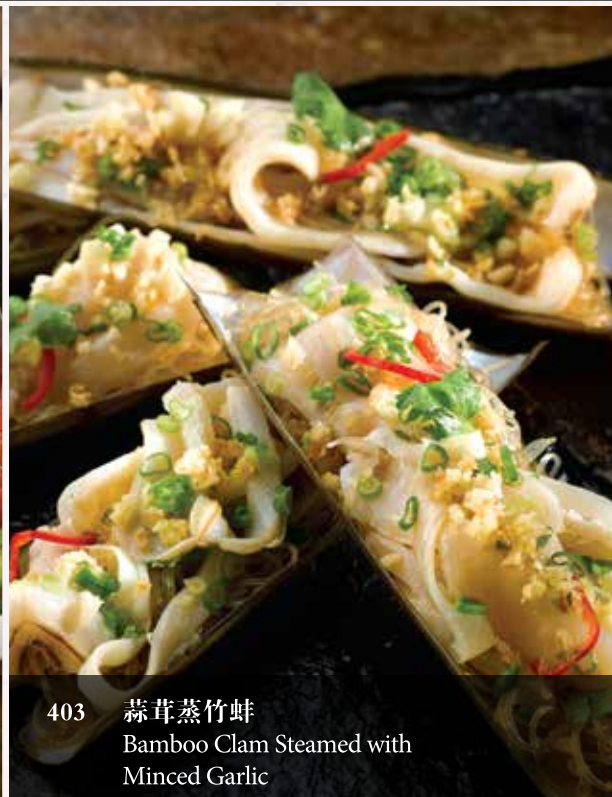
306 鲍汁脆皮海参扣花菇
Crispy Fried Sea Cucumber and Shiitake
Mushroom with Abalone Sauce



401I 活澳洲龙虾泡饭
Live Australian Lobster and Rice Boiled in Superior Broth



402D 上汤焗活波士顿龙虾
Live Boston Lobster Braised with Superior Broth



403 蒜茸蒸竹蚌
Bamboo Clam Steamed with Minced Garlic

活龙虾 / 活蚌

Live Lobster / Live Clam

每百克 / Per 100g

401 澳洲龙虾
Australian Lobster \$26.80

402 波士顿龙虾
Boston Lobster \$13.80

401-402 煮法:

401-402 Cooking Style:

| | | |
|-----|-------------------|--|
| A | 刺身 / 自灼 (澳洲龙虾) | Sashimi / Mini Steamboat (Australian Lobster) |
| * B | 蛋白蒸 | Steamed with Egg White |
| C | 花雕蛋白蒸 | Steamed with Egg White and Chinese Wine |
| D | 上汤焗 | Braised with Superior Broth |
| * E | 蒜香豆酱焗 | Wok Baked with Fermented Bean and Garlic Teochew Style |
| F | 椒盐炒 | Wok Fried with Pepper and Spiced Salt |
| G | 咸蛋金沙炒 | Wok Fried with Golden Salted Egg |
| H | 姜葱炒 | Wok Fried with Ginger and Spring Onions |
| I | 泡饭 | Rice Boiled in Superior Broth |

每只 / Each

403 蒜茸蒸竹蚌
Bamboo Clam Steamed with Minced Garlic \$20
(110克-130克 / 110g-130g)

\$18
(91克-109克 / 91g-109g)

\$16
(70克-90克 / 70g-90g)

* 招牌菜 / Signature Dish

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活蟹类

Live Crab

每百克 / Per 100g

501 阿拉斯加蟹 (需预约)

Alaskan Crab (Advance Order)

\$29.80

502 青蟹 (需预约)

Mud Crab (Advance Order)

\$11.80

501-502 煮法:

501-502 Cooking Style:

- | | | |
|-----|-------|--|
| A | 蛋白蒸 | Steamed with Egg White |
| B | 花雕蛋白蒸 | Steamed with Egg White and Chinese Wine |
| * C | 蒜香豆酱焗 | Wok Baked with Fermented Bean and Garlic Teochew Style |
| * D | 椒盐炒 | Wok Fried with Pepper and Spiced Salt |
| E | 咸蛋金沙炒 | Wok Fried with Golden Salted Egg |
| F | 姜葱炒 | Wok Fried with Ginger and Spring Onions |

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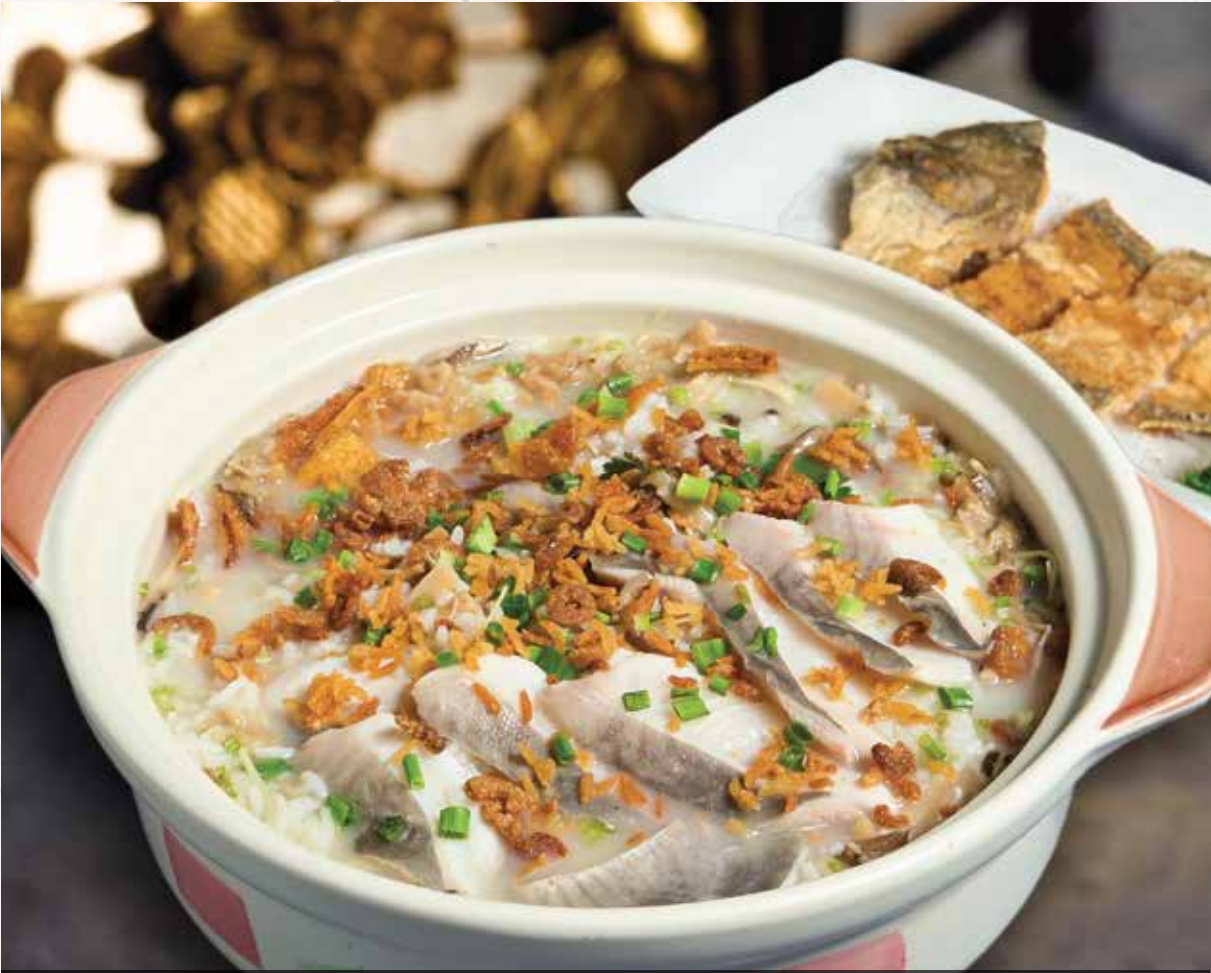
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502C 蒜香豆醬焗活青蟹
Live Mud Crab Wok Baked with Fermented Bean and Garlic Teochew Style



502E 咸蛋金沙炒活青蟹
Live Mud Crab Wok Fried with Golden Salted Egg



601 潮州鲷鱼泡饭
Pomfret and Rice Boiled Teochew Style with Dried Shrimp and Crispy Rice



603 潮蒸鲷鱼
Teochew Steamed Pomfret

游水活鱼 / 鱼类

Live Fish / Fresh Fish

| | 中 Medium | 大 Large |
|--|-----------------------|-------------------------|
| 601 潮州鲷鱼泡饭 | | |
| Pomfret and Rice Boiled Teochew Style with Dried Shrimp and Crispy Rice | \$118 (6位 / 6 pax) | \$158 (10位 / 10 pax) |

每百克 / Per 100g

| | |
|---|-------------------|
| 602 游水忘不了 / 苏丹鱼 (需预定) | |
| Live Empurau / Live 'Sultan' Fish (Advance Order) | \$88.80 / \$16.80 |
| * 603 潮蒸鲷鱼 | |
| Teochew Steamed Pomfret | \$15.80 |
| 604 游水笋壳 | |
| Live 'Soon Hock' (Marble Goby) | \$10.80 |

| | 602-603煮法: | 602-604 Cooking Style: |
|------------|------------|-------------------------------|
| * A | 潮州蒸 | Steamed Teochew Style |
| B | 清蒸 | Steamed with Soya Sauce |
| C | 蒜茸蒸 | Steamed with Minced Garlic |
| * D | 菜脯蒸 | Steamed with Preserved Radish |
| E | 油浸 | Deep Fried with Soya Sauce |

| | |
|--|--------|
| * 605 潮汕老菜脯蒸午鱼笋 | |
| Threadfin Steamed with Aged Radish Teochew Style | \$9.80 |
| 606 午鱼笋潮州鱼饭 | |
| Steamed Threadfin served with Fermented Bean Paste | \$8.80 |

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活虾 / 虾球

Live Prawn / Shelled Prawn

| | 小 Small | 中 Medium | 大 Large |
|--------------------|---------------------------------------|-------------|------------|
| 701 大明虾球 | | | |
| Shelled King Prawn | \$48 | \$72 | \$96 |
| 煮法: | Cooking Style: | | |
| A 川椒炒 | Sautéed with Szechuan Peppercorns | | |
| B 油泡菜脯 | Sautéed with Preserved Radish | | |
| * C 潮州菜白炒 | Stir Fried with Yellow Chives | | |
| D 椒盐炒 | Wok Fried with Pepper and Spiced Salt | | |
| 702 虾球 | | | |
| Shelled Prawn | \$28 | \$42 | \$56 |
| 煮法: | Cooking Style: | | |
| A 川椒炒 | Sautéed with Szechuan Peppercorns | | |
| B 油泡菜脯 | Sautéed with Preserved Radish | | |
| C 椒盐炒 | Wok Fried with Pepper and Spiced Salt | | |
| * D 咸蛋金沙炒 | Wok Fried with Golden Salted Egg | | |
| 703 活虾 | | | |
| Live Prawn | \$28 | \$42 | \$56 |
| 煮法: | Cooking Style: | | |
| * A 川椒炒 | Sautéed with Szechuan Peppercorns | | |
| B 椒盐炒 | Wok Fried with Pepper and Spiced Salt | | |
| C 咸蛋金沙炒 | Wok Fried with Golden Salted Egg | | |

每百克 / Per 100g

704 白灼活虾

Boiled Prawn

\$9.50

(最少300克 / Min. 300g)

* 招牌菜 / Signature Dish

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701C 潮州菜白炒大明虾球
Shelled King Prawns Stir Fried with Yellow Chives



702D 咸蛋金沙炒虾球
Shelled Prawns Wok Fried with Golden Salted Egg



804 潮州菜白鲜鱿
Teochew Cuttlefish Stir Fried with Yellow Chives



805 潮州蚝烙
Teochew Oyster Omelette 'Gooey Style'

海产类

Seafood Delight

| | 小 Small | 中 Medium | 大 Large |
|---|------------|-------------|------------|
| * 801 油泡带子菜脯芦笋 Scallops Sautéed with Asparagus and Preserved Radish | \$38 | \$57 | \$76 |
| 802 X.O. 酱炒带子 Scallops Sautéed with Capsicums and X.O. Sauce | \$36 | \$54 | \$72 |
| 803 X.O. 酱炒鲜鱿 Cuttlefish Sautéed with X.O. Sauce | \$28 | \$42 | \$56 |
| * 804 潮州菜白鲜鱿 Teochew Cuttlefish Stir Fried with Yellow Chives | \$24 | \$36 | \$48 |

每份 / Per Portion

- | | |
|--|------|
| * 805 潮州蚝烙 (制作需时25分钟) Teochew Oyster Omelette 'Goey Style' (Requires 25 mins preparation time) | \$18 |
|--|------|

* 招牌菜 / Signature Dish

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肉类 / 家禽

Meat / Poultry

| | 半只 Half | 每只 Whole |
|--|------------|-------------|
| * 901 潮州五香乳猪 Teochew Roasted Suckling Pig Marinated with Five Spices | | \$338 |
| * 902 普宁豆酱走地鸡 Teochew 'Puning' Fermented Bean Chicken | \$26 | \$48 |

每件 / Per Piece

| | |
|--|---------|
| 903 梅酱香酥骨 Crispy Pork Rib Marinated with Plum Sauce | \$11.80 |
|--|---------|

* 招牌菜 / Signature Dish

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901 潮州五香乳猪
Teochew Roasted Suckling Pig Marinated with Five Spices



902 普宁豆酱走地鸡
Teochew 'Puning' Fermented Bean Chicken



1001 干贝八宝蔬
Conpoy Braised with Eight Vegetarian Treasures



1002 蟹扒翡翠豆腐
Home-made Vegetable Skin Beancurd
Braised with Crab Meat



1004 干贝三色蛋苋菜苗
Chinese Spinach Braised with Conpoy
and Trio Egg

蔬菜 / 豆腐

Vegetable / Beancurd

| | 小 Small | 中 Medium | 大 Large |
|---|------------|-------------|------------|
| * 1001 干贝八宝蔬 Conpoy Braised with Eight Vegetarian Treasures | | \$57 | \$76 |
| * 1002 蟹扒翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Crab Meat | \$30 | \$45 | \$60 |
| 1003 海鲜豆腐煲 Beancurd Braised with Seafood in Claypot | \$26 | \$39 | \$52 |
| * 1004 干贝三色蛋菹菜苗 Chinese Spinach Braised with Conpoy and Trio Egg | \$24 | \$36 | \$48 |
| * 1005 地鱼芥兰 'Kai Lan' Stir Fried with Dried Sole Fish | \$24 | \$36 | \$48 |
| 1006 鲜菌翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Fresh Mushrooms | \$22 | \$33 | \$44 |
| 1007 榄菜四季苗 French Beans Stir Fried with Pork Belly and Preserved Olive Leaves | \$18 | \$27 | \$36 |

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蔬菜 / 豆腐

Vegetable / Beancurd

| | | | 小 Small | 中 Medium | 大 Large |
|-------------|---|--|------------|-------------|------------|
| 1008 | 菠菜 / 芥兰 / 芦笋 / 西兰花 Spinach / 'Kai Lan' / Asparagus / Broccoli | | | | |
| | 煮法: Cooking Style: | | | | |
| A | 带子炒 Sautéed with Scallops | | \$34 | \$51 | \$68 |
| B | 虾球炒 Sautéed with Prawns | | \$30 | \$45 | \$60 |
| C | 北菇扒 Sautéed with Braised Shiitake Mushrooms | | \$26 | \$39 | \$52 |
| 1009 | 芦笋 / 西兰花 / 四季苗 Asparagus / Broccoli / French Beans | | \$20 | \$30 | \$40 |
| | 煮法: Cooking Style: | | | | |
| A | 清炒 Wok Fried | | | | |
| B | 蒜茸炒 Stir Fried with Minced Garlic | | | | |
| C | 蚝油炒 Stir Fried with Oyster Sauce | | | | |
| 1010 | 菠菜 / 芥兰 Spinach / 'Kai Lan' | | \$18 | \$27 | \$36 |
| | 煮法: Cooking Style: | | | | |
| A | 清炒 Wok Fried | | | | |
| B | 蒜茸炒 Stir Fried with Minced Garlic | | | | |
| C | 蚝油炒 Stir Fried with Oyster Sauce | | | | |

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1005 地鱼芥兰
'Kai Lan' Stir Fried with Dried Sole Fish



1008A 西兰花炒带子
Broccoli Sautéed with Scallops



1102 海鲜干炒面线
Wok Fried 'Mee Sua' with Seafood



1104 菜脯芥兰炒粿条
Wok Fried 'Kway Teow' with Diced 'Kai Lan' and Preserved Radish

饭 / 面类 / 粿条

Rice / Noodle

| | 小 Small | 中 Medium | 大 Large |
|--|------------|---------------|------------|
| 1101 X.O.酱卤鸭面薄 Wok Fried 'Mee Pok' and Braised Duck with X.O. Sauce | \$26 | \$39 | \$52 |
| * 1102 海鲜干炒面线 Wok Fried 'Mee Sua' with Seafood | \$24 | \$36 | \$48 |
| 1103 海鲜皇炒饭 Supreme Seafood Fried Rice | \$24 | \$36 | \$48 |
| * 1104 菜脯芥兰炒粿条 Wok Fried 'Kway Teow' with Diced 'Kai Lan' and Preserved Radish | \$18 | \$27 | \$36 |
| 1105 橄榄菜鸡粒炒饭 Fried Rice with Diced Chicken and Preserved Olive Leaves | \$18 | \$27 | \$36 |
| 1106 潮州香煎糖醋伊面 Pan-Fried Teochew 'Ee-fu' Noodles with Sauce and Vineger Dip | | \$20 | \$30 |
| | | 每碗 / Per Bowl | |
| 1107 白饭 / 白粥 Steamed Rice / Porridge | | \$1.20 | |

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甜品

Dessert

每位 / Per Person

| | | |
|--------|---|---------|
| 1201 | 冰糖燕窝 (冷 / 热) Double-boiled Bird's Nest with Rock Sugar (Cold / Hot) | \$58 |
| 1202 | 红莲雪蛤 (冷 / 热) Double-boiled Hashima with Red Dates and Lotus Seed (Cold / Hot) | \$10.80 |
| * 1203 | 雪蛤芋泥 Yam Paste with Hashima | \$9.80 |
| * 1204 | 金瓜福果芋泥 Yam Paste with Pumpkin and Ginkgo Nuts | \$6.20 |
| * 1205 | 福果绿豆爽 Teochew 'Tau Suan' with Ginkgo Nuts | \$6.20 |
| * 1206 | 鸭母捻 Teochew Glutinous Rice Balls | \$6 |

每份 / Per Portion

| | | |
|------|--|---------------------------|
| 1207 | 反沙芋条 (制作需时间30分钟) Sugar Encrusted Deep Fried Yam Sticks (Requires 30 mins preparation time) | \$18 (8件 / 8 pieces) |
| 1208 | 潮州水晶包 (芋泥) Teochew Crystal Dumpling (Yam Paste) | \$8.80 (4粒 / 4 pieces) |

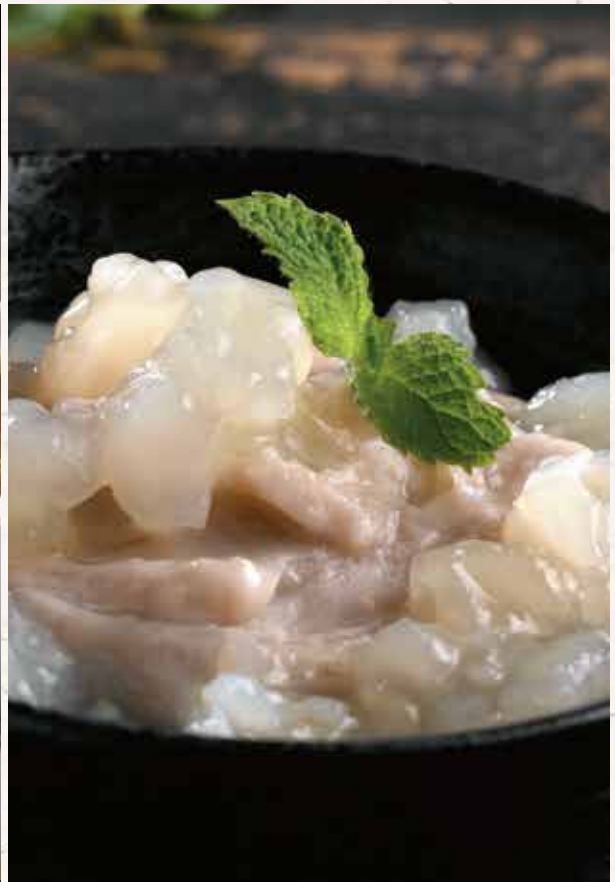
* 招牌菜 / Signature Dish

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1201 冰糖燕窝 (冷 / 热)
Double-boiled Bird's Nest with
Rock Sugar (Cold / Hot)



1203 雪蛤芋泥
Yam Paste with Hashima



1205 福果绿豆爽
Teochew "Tau Suan" with Ginkgo Nuts



1207 反沙芋条
Sugar Encrusted Deep Fried Yam Sticks

