

# 贺年盆菜

## FESTIVE PEN CAI

Pre-order 1 day  
in advance **\$298**

Savour the essence of Teochew heritage with a six-person feast featuring 5-Head Abalones, Shiitake Mushrooms, Conpoy, Poached Prawns, Sea Cucumbers, Fish Maw, Pig Tendons, Fatt Choy and Beancurd Skin. Fried Taro and Steamed White Radish in a rich braise sauce, promising a delicious treat for all.



### 潮式

## 捞财鱼生

TEOCHEW PROSPERITY  
YU SHENG

**\$48** | **\$68** | **\$98**  
小/S | 中/M | 大/L

Not valid with other discounts, promotions and vouchers. Redemption of JUMBO Dollars (J\$) is not allowed from 28 January to 12 February 2025. Prices are subject to service charge and prevailing GST.



# 新春精选

## FESTIVE DISHES

### 百花酿鱼鳔

Braised Fish Maw Stuffed with Prawn Paste, Diced Parsley and Carrot

**\$38** 四件 / 4 pcs



### 发菜横财就手

Braised Pork Trotter with Fatt Choy in Claypot

**\$48** 每份 / per portion



### 手打肉丸海参煲

Hand-Minced Meatballs with Sea Cucumber Stew in Claypot

**\$68** | **\$102** | **\$136**  
小/S | 中/M | 大/L



### 蚝皇红煨原只四头鲜鲍

Whole 4-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable

**\$42** 每份 / per portion



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# 新年促销

**\$6.00/BOX**  
(UP. \$8.60)

事业顺利

666

步步高升乐悠悠!



**SINGAPORE CHILLI CRAB PASTE**  
新加坡辣椒螃蟹酱

**SINGAPORE BLACK PEPPER CRAB SPICE**  
新加坡黑胡椒螃蟹香料



## SCRATCH & SURE WIN 刮刮必赢卡

Spend \$20 or more on Love, Afare products to receive a Scratch & Sure Win card and stand a chance to win exciting Love, Afare items!

消费满20元或以上《爱·食·录》产品，即可领取刮刮卡并赢取精彩《爱·食·录》奖品！



### Terms and Conditions:

- Valid from 15 Jan – 15 Feb 2025.
- While stocks last.
- All goods sold are non-exchangeable and non-refundable.
- Redemptions for Scratch & Sure Win Card are only valid for single - receipt purchases on Love, Afare Products.
- The management reserves the right to exchange the Scratch & Sure Win Prize with another of similar value, if necessary.
- The management reserves the right to amend the above promotion without prior notice.



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Zui LAic  
01/2025





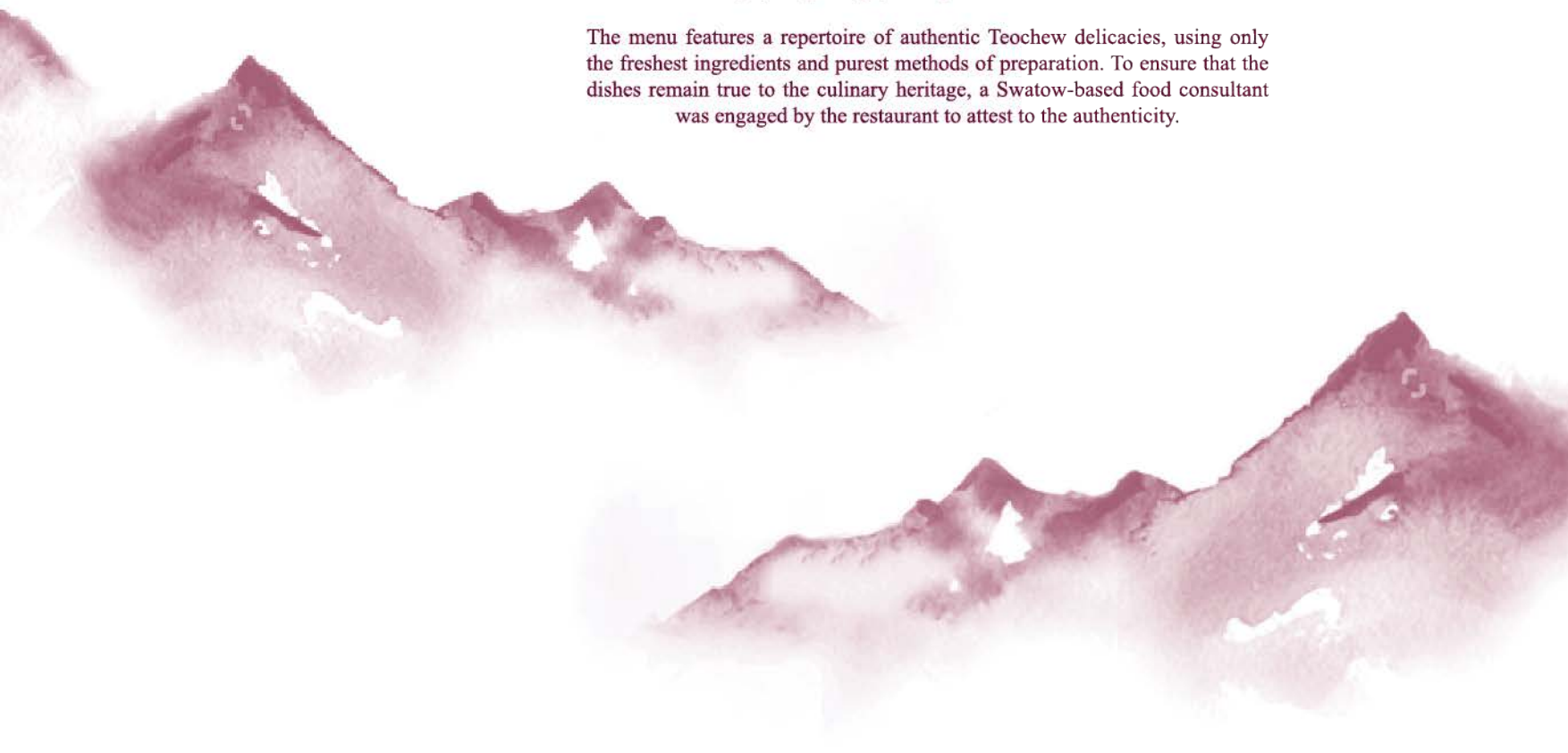
醉花林品潮轩  
CHUI HUAY LIM TEOCHEW CUISINE

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

	每杯 / Per Glass	每壺 / Per Jug
虎牌 Tiger Beer	\$10.80	\$42
喜力 Heineken	\$11.80	
红舌狗 Guinness Stout	\$12.80	

## 果汁 Juices

	每杯 / Per Glass	每壺 / Per Jug
 西瓜 Watermelon	\$5.80	\$22
 鲜橙 Orange	\$5.80	\$22
 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>B</b> 5% 可口可樂 Coke	\$3.80
<b>B</b> 5% 雪碧 Sprite	\$3.80
<b>B</b> 0% 可口可樂零度 Coke Zero	\$3.80
<b>A</b> 0% 蘇打水 Soda Water	\$3.80
<b>B</b> 5% 湯力水 Tonic Water	\$3.80

每杯 / Per Glass

<b>B</b> 2% 冰檸檬茶 Ice Lemon Tea	\$3.80
<b>C</b> 7% 柑草桔汁 Liquorice Root and Lime	\$3.80

## 飲用 / 氣泡水 Still / Sparkling Water

每瓶 / Per Bottle

純淨水 50cl JUMBO Drinking Water 50cl	\$3
普娜 50cl Acqua Panna 50cl	\$5.80
聖培露 50cl San Pellegrino 50cl	\$5.80



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



Scan QR Code for  
Nutrition Info

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服務費與消費稅另計。



## 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.

Prices are subject to service charge and prevailing GST.

服务费与消费税另计。





102 卤鸭拼豆干  
Braised Duck with Beancurd



105 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)		\$78 (6位 / 6 pax)	\$118 (10位 / 10 pax)
* 102 卤鸭拼豆干 Braised Duck with Beancurd	\$22 (每份 / Per Portion)	\$38 (半只 / Half)	\$74 (每只 / Whole)

	每份 / Per Portion
103 潮式生捞海蜇 Chilled Marinated Jellyfish	\$18
104 海鲜豆腐卷 Crispy Fried Beancurd Rolls Stuffed with Prawns	\$18

	每百克 / Per 100g
* 105 冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine	\$18
106 冻黄膏蟹 Cold Crab	\$17

### \* 招牌菜 / Signature Dish

我们的食物可能含有或接触过（包含但不限于）牛奶、鸡蛋、鱼、贝类、坚果、花生、小麦和大豆。如果您有任何担忧，请与我们的服务员联络。服务费与消费税另计。照片只供参考之用。

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## 潮州特色小菜 / 前菜 Teochew Specialty / Appetiser

每份 / Per Portion

* 107 虾丸	
Deep Fried Prawn Balls	\$28
* 108 五香枣	
Deep Fried Ngoh Hiang	\$20
109 猪脚冻	
Pig Trotter Terrine	\$18

### \* 招牌菜 / Signature Dish

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107 虾丸  
Deep Fried Prawn Balls



108 五香枣  
Deep Fried Nghiang



109 猪脚冻  
Pig Trotter Terrine





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



205 潮州金汤鲍翅  
Teochew Superior Shark's Fin Golden Soup

## 汤 Soup

	小 Small	中 Medium	大 Large
201 潮州砂煲炖鲍翅 Teochew Superior Shark's Fin Soup in Claypot	\$170	\$255	\$340
* 202 蟹肉鱼鳔羹 Braised Fish Maw Soup with Crab Meat	\$50	\$75	\$100

	每份 / Per Portion
* 203 原盅炖佛跳墙 (需预定) Buddha Jumps Over The Wall (Advance Order)	\$1188 (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)	\$538 (10位 / 10 pax)
* 205 潮州金汤鲍翅 Teochew Superior Shark's Fin Golden Soup	\$58
206 干贝蟹肉翅 Braised Shark's Fin Soup with Conpoy and Crab Meat	\$28

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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	\$128	\$192	\$256
302 海参焖鱼鳔 Sea Cucumber Braised with Fish Maw	\$60	\$90	\$120

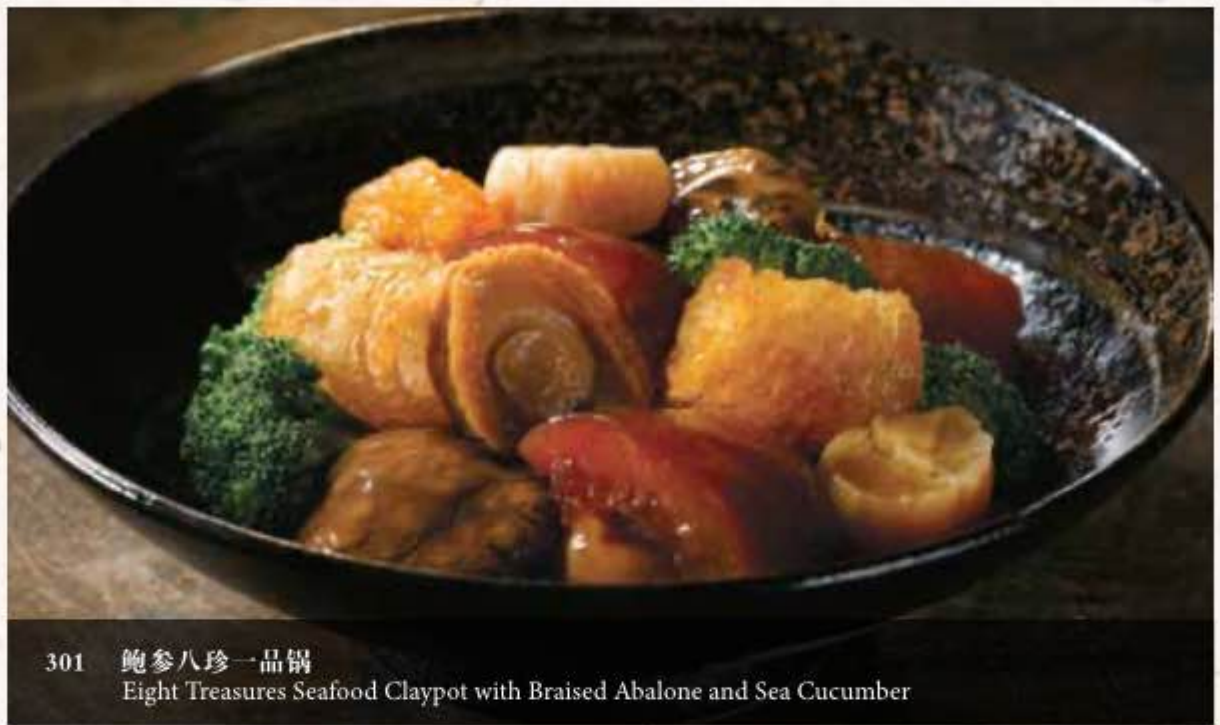
#### 每粒 / Each

* 303 红煨四头鲜鲍片花菇扒时蔬 Sliced 4-Head Abalone Braised with Shiitake Mushroom and Seasonal Vegetable	\$48
304 红煨原只四头鲜鲍 Whole 4-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable	\$42
305 原只五头鲍鱼扣鹅掌 Whole 5-Head Abalone and Goose Web Braised with Abalone Sauce	\$40
* 306 鲍汁脆皮海参扣花菇 Crispy Fried Sea Cucumber and Shiitake Mushroom with Abalone Sauce	\$42

#### \* 招牌菜 / Signature Dish

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



305 原只五头鲍鱼扣鹅掌  
Whole 5-Head Abalone and Goose 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

# 活龙虾

## Live Lobster

每百克 / Per 100g

401 澳洲龙虾  
Australian Lobster \$26.80

402 波士顿龙虾  
Boston Lobster \$14.80

401-402 煮法:

401-402 Cooking Style:

- |     |                   |                                                        |
|-----|-------------------|--------------------------------------------------------|
| A   | 刺身 / 自灼<br>(澳洲龙虾) | Sashimi / Mini Steamboat<br>(Australian Lobster)       |
| * B | 蛋白蒸               | Steamed with Egg White                                 |
| C   | 花雕蛋白蒸             | Steamed with Chinese Wine and Egg White                |
| 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                          |

### \* 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 Chinese Wine and Egg White

\* 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

#### \* 招牌菜 / Signature Dish

我们的食物可能含有或接触过 (包含但不局限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与服务人员联络。服务费与消费税另计。照片只供参考之用。

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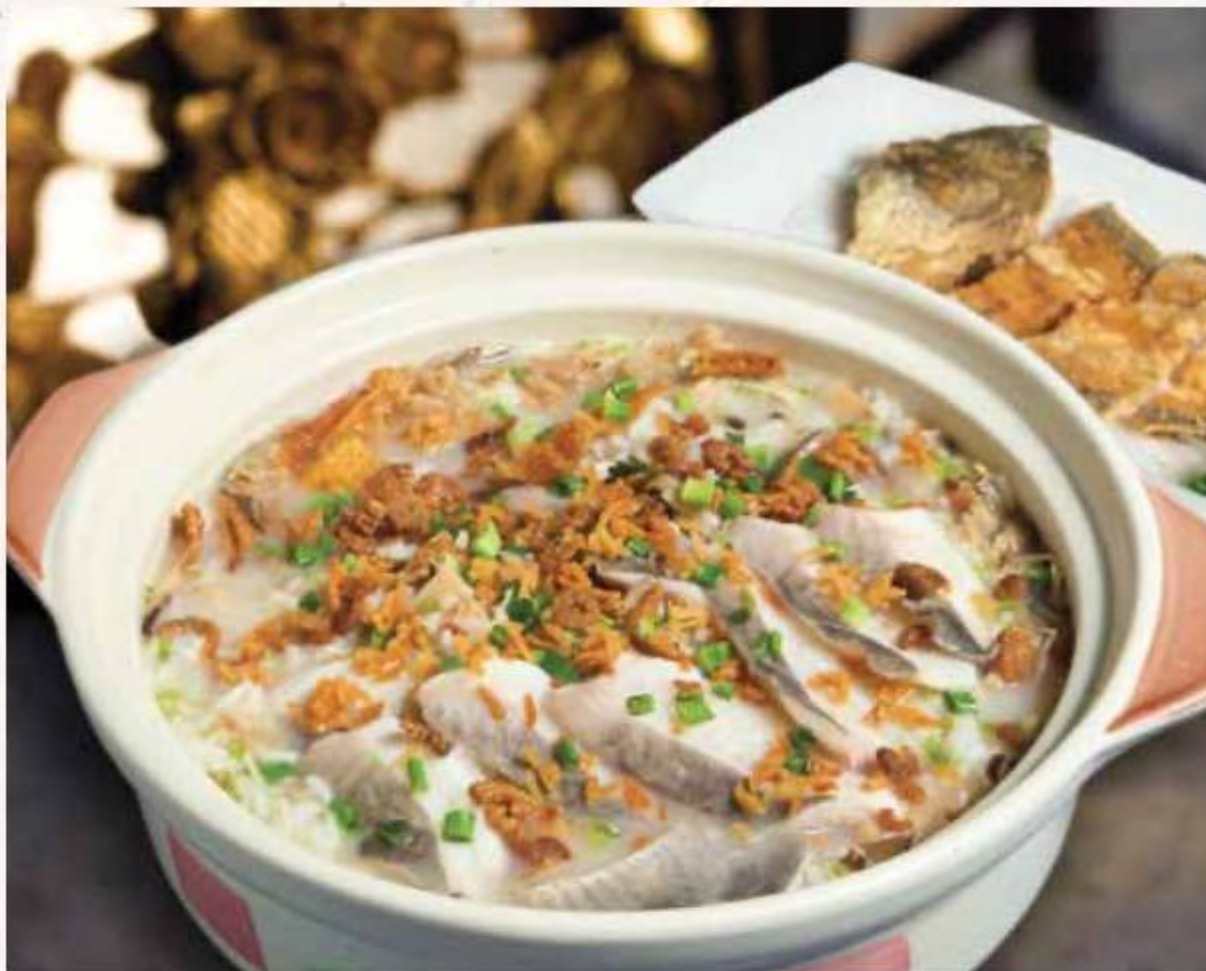


502C 蒜香豆醬焗活青蟹  
Live Mud Crab Wok Baked with Fermented Bean and Garlic Teochew Style



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





601 潮州鲳鱼泡饭  
Pomfret and Rice Boiled Teochew Style with Dried Shrimp and Crispy Rice



602 潮蒸鲳鱼  
Teochew Steamed Pomfret

## 游水活鱼 / 鱼类 Live Fish / Fresh Fish

	中 Medium	大 Large
<b>601 潮州鲷鱼泡饭</b> 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

<b>* 602 潮蒸鲷鱼</b> Teochew Steamed Pomfret	\$15.80
<b>603 游水忘不了 / 苏丹鱼 (需预定)</b> Live Empurau / Live Sultan Fish (Advance Order)	\$88.80 / \$16.80
<b>604 游水笋壳</b> Live Soon Hock (Marble Goby)	\$11.80
<b>605 龙虎斑</b> Live Long Hu Garoupa	\$10.80

	603-605煮法:	603-605 Cooking Style:
<b>* A</b>	潮州蒸	Steamed Teochew Style
<b>B</b>	清蒸	Steamed with Soya Sauce
<b>C</b>	蒜茸蒸	Steamed with Minced Garlic
<b>* D</b>	菜脯蒸	Steamed with Preserved Radish
<b>E</b>	油浸	Deep Fried with Soya Sauce

### \* 招牌菜 / Signature Dish

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## 活虾 / 虾球

### Live Prawn / Shelled Prawn

	小 Small	中 Medium	大 Large
<b>701 大明虾球</b> Shelled King Prawn	\$50	\$75	\$100
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		
<b>702 虾球</b> Shelled Prawn	\$30	\$45	\$60
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		
<b>703 活虾</b> Live Prawn	\$30	\$45	\$60
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

Poached Live 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 Prawn Stir Fried with Yellow Chives



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





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

## 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	\$40	\$60	\$80
802 X.O. 酱炒带子 Scallops Sautéed with Capsicums and X.O. Sauce	\$38	\$57	\$76

#### 每份 / Per Portion

* 803 潮州蚝烙 (制作需时25分钟) Teochew Oyster Omelette <i>Gooy Style</i> (Requires 25 mins preparation time)	\$20
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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		\$298
* 902 普宁豆酱走地鸡 Teochew <i>Puning</i> Fermented Bean Chicken	\$26	\$48

#### \* 招牌菜 / Signature Dish

我们的食物可能含有或接触过 (包含但不局限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与我们的服务员联络。服务费与消费税另计。照片只供参考之用。

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## 蔬菜 / 豆腐

### Vegetable / Beancurd

	小 Small	中 Medium	大 Large
* 1001 蟹扒翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Crab Meat	\$30	\$45	\$60
* 1002 干贝三色蛋菹菜苗 Chinese Spinach Braised with Conpoy and Trio Egg	\$24	\$36	\$48
1003 鲜菌翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Fresh Mushrooms	\$22	\$33	\$44
* 1004 地鱼芥兰 <i>Kai Lan</i> Stir Fried with Dried Sole Fish	\$24	\$36	\$48

	小 Small	中 Medium	大 Large
1005 菠菜 / 芥兰 / 芦笋 / 西兰花 <i>Spinach / Kai Lan / Asparagus / Broccoli</i>			
煮法:      Cooking Style:			
A 带子炒      Sautéed with Scallops	\$36	\$54	\$72
B 虾球炒      Sautéed with Prawns	\$32	\$48	\$64
1006 芦笋 / 西兰花 <i>Asparagus / Broccoli</i>	\$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			
1007 菠菜 / 芥兰 <i>Spinach / Kai Lan</i>	\$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			

#### \* 招牌菜 / Signature Dish

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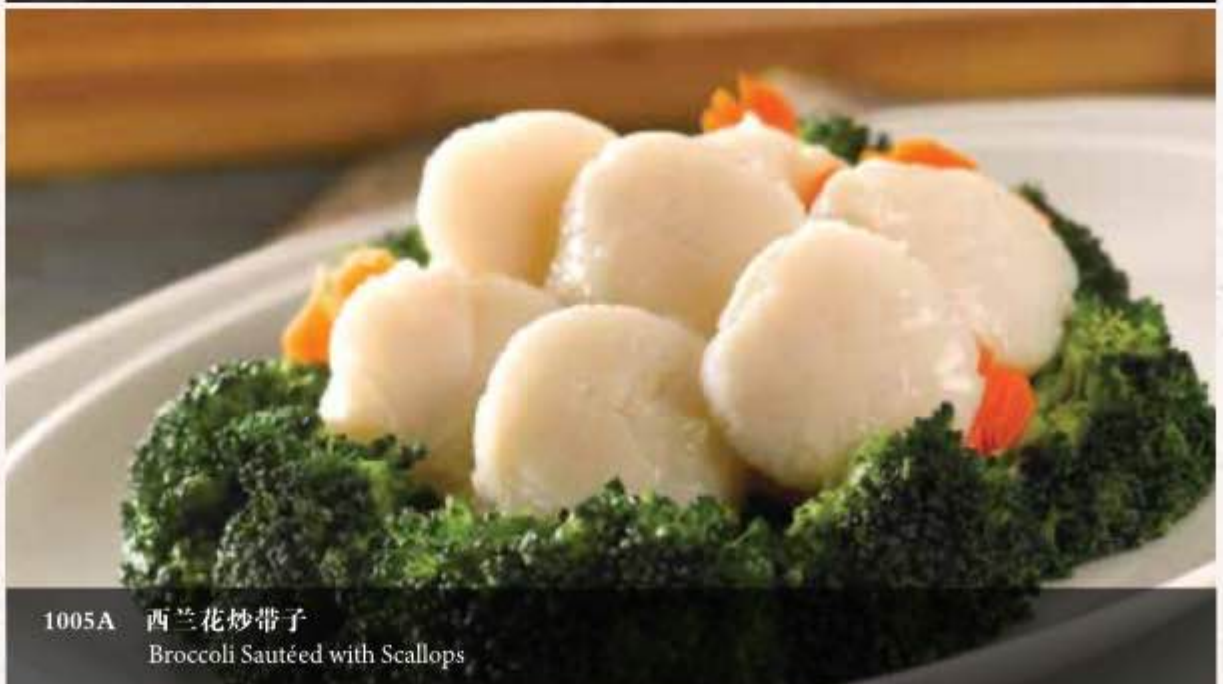
1001 蟹扒翡翠豆腐  
Home-made Vegetable Skin Beancurd  
Braised with Crab Meat



1002 干贝三色蛋菹菜苗  
Chinese Spinach Braised with Conpoy  
and Trio Egg



1004 地鱼芥兰  
Kai Lan Stir Fried with Dried Sole Fish



1005A 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 <i>Mee Pok</i> and Braised Duck with X.O. Sauce	\$26	\$39	\$52
* 1102 海鲜干炒面线 Wok Fried <i>Mee Sua</i> 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 <i>Kway Teow</i> with Diced <i>Kai Lan</i> and Preserved Radish	\$18	\$27	\$36

	每碗 / Per Bowl
1105 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)	\$38
* 1202	雪蛤芋泥 Yam Paste with Hashima	\$9.80
* 1203	金瓜福果芋泥 Yam Paste with Pumpkin and Ginkgo Nuts	\$6.80
* 1204	福果绿豆爽 Teochew <i>Tau Suan</i> with Ginkgo Nuts	\$6.80
* 1205	鸭母捻 Teochew Glutinous Rice Balls	\$6.80

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



1202 雪蛤芋泥  
Yam Paste with Hashima



1204 福果绿豆爽  
Teochew Tau Suan with Ginkgo Nuts



