厨师精选





胡椒猪肚鸡汤

Peppery Pig's Stomach and Chicken Soup \$48 半只 Half | \$96 每只 Whole



胡椒花胶猪肚鸡汤 Peppery Fish Maw Soup with Pig's Stomach and Chicken \$96 半只 Half | \$168 每只 Whole



胡椒鲍翅猪肚鸡汤

Peppery Shark's Fin Soup with Pig's Stomach and Chicken \$180 半只 Half | \$298 每只 Whole



冬茸燕窝海皇羹

Supreme Seafood Soup with Bird's Nest and Winter Melon \$24 每位 Per Person \$60 小 s | \$90 中 м | \$120 大 L



鲍汁脆皮海参扣鹅掌 Crispy Fried Sea Cucumber and Goose Web Braised with Abalone Sauce \$46 每位 Per Person



猪油渣豆酱炒小芥菜

Stir Fried Baby Mustard Green with Pork Lard Crisps and Fermented Bean Sauce \$18 小 s | \$27 中 м | \$36 大 L



红莲雪蛤(冷)

Chilled Double-boiled Hashima with Red Dates and Lotus Seeds \$10.50 每位 Per Person



酥炸班兰马蹄糕

Crispy Fried Pandan Water Chestnut Kueh \$12 每份6件 / Per Portion of 6pcs



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.

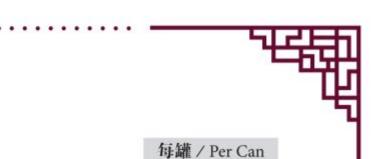
Beer Selections	每杯 / Per Glass	每壶 / Per Jug
虎牌 Tiger Beer	\$10.80	\$42
喜力 Heineken	\$11.80	
红舌狗 Guinness Stout	\$12.80	

果汁

Juices	每杯 / Per Glass	每壶 / Per Jug
图5x 四瓜 Watermelon	\$5.80	\$22
● 8% 鲜橙 Orange	\$5.80	\$22
D 11 青苹果 Green Apple	\$5.80	\$22







汽水 **Soft Drinks**

55s 可口可乐 \$3.80 Coke

\$3.80

\$3.80 可口可乐零度 Coke Zero

\$3.80 斯打水 Soda Water

\$3.80 **多数** 汤力水 Tonic Water

每杯 / Per Glass 2. 冰柠檬茶 \$3.80 Ice Lemon Tea

\$3.80 柑草桔汁 Liquorice Root and Lime

饮用 / 气泡水 Still / Sparkling Water

每瓶 / Per Bottle

纯净水 50cl \$3 JUMBO Drinking Water 50cl

\$5.80 普娜 50cl Acqua Panna 50cl

圣培露 50cl San Pellegrino 50cl \$5.80

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



Scan QR Code for

特级中国茶 Gourmet Chinese Tea

每位 / Per Person

菊花

\$3

Chrysanthemum

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

\$4

Gui Fei Tie Guan Yin

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

\$4

Ginseng Oolong

这极高品质的乌龙茶是採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

\$5

Osmanthus Oolong

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

\$4

Phoenix Dan Cong

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

\$5

Eight Immortals Dan Cong

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

\$5

Persimmon Dan Cong

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.









		小 Small	Џ Medium	大 Large
* 101	潮州精选拼盘			
	Teochew Classic Platter		\$68	\$108
	(Kindly check with our staff for selections available)		(6位 / 6 pax)	(10位 / 10 pax)
102	卤水拼盘 (大肠, 猪手, 鹅掌, 鹅翼, 鲜鱿鱼) Teochew Braised Platter			
	(Large Intestines, Pig Trotter, Goose Webs, Goose Wings, Squid	d) \$40	\$60	\$80
103	潮式冻醉虾			
	Chilled Live Prawns			
	Marinated with Chinese Wine	\$28	\$42	\$56
104	卤鸭拼豆干	\$20	\$35	\$68
	Braised Duck with Beancurd	(每份 / Per Portio	on) (半只 / Half)	(毎只 / Whole)

		每百克 / Per 100g
* 105	冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine	\$16
106	冻黄膏蟹 Cold Crab	\$15

* 招牌菜 / Signature Dish





每份 / Per Portion	每份	/ Per	Portion
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	、鹅肝拼鲜菌	\$34
Brai	sed Foie Gras with Abalone Mushroom	\$34
108 卤我	9掌	
Brai	sed Goose Webs	\$30
109 卤我	9翼	
	sed Goose Wings	\$16
110 潮豆	C 生捞海蜇	
	led Marinated Jellyfish	\$16
111 海鱼	羊豆腐卷	
Cris	py Fried Beancurd Rolls Stuffed with Prawns	\$16
112 虾丸	Ĺ	
Deep	Fried Prawn Balls	\$26
113 五犁	京東	
	Fried Ngoh Hiang	\$18
114 猪腿	『冻	
	rotter Terrine	\$16
115 咸品	金沙虾吧	
	len Salted Egg Prawn Chins	\$9.80



* 招牌菜 / Signature Dish

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		每位 Per Person	小 Small	பு Medium	大 Large
201	潮州砂煲炖鲍翅 Teochew Superior Shark's Fin Soup in Claypot		\$140	\$210	\$280
202	紫菜黑猪肉鱼鳔汤 Braised Fish Maw Soup with Seaweed and Kurobuta Pork		\$30	\$45	\$60
* 203	蟹肉鱼鳔羹 Braised Fish Maw Soup with Crab Meat	\$16	\$46	\$69	\$92
204	干贝蟹肉翅 Braised Shark's Fin Soup with Conpoy and Crab Meat	\$24	\$60	\$90	\$120
			每	份 / Per Por	tion
* 205	原盅炖佛跳墙 (雷预定) Buddha Jumps Over The Wall (Ad	lvance Order)		\$1088 (10位 / 10 pax)	
206	原盅鸡炖鲍翅 (需预定) Double-boiled Superior Shark's F with Whole Chicken (Advance Order)	10.75		\$488	
207	瑶柱蟹肉干捞翅 Superior Shark's Fin with Crab M	eat and Broth		\$48	
* 208	潮州金汤鲍翅 Teochew Superior Shark's Fin Go	olden Soup		\$48	
209	蟹肉金汤原只燕窝盏 Whole Bird's Nest with Crab Mea	ıt Golden Soup		\$42	
			半. Ha		只 nole
210	胡椒猪肚鸡汤 Peppery Pig's Stomach and Chick	en Soup	\$48	8 \$	96

* 招牌菜 / Signature Dish

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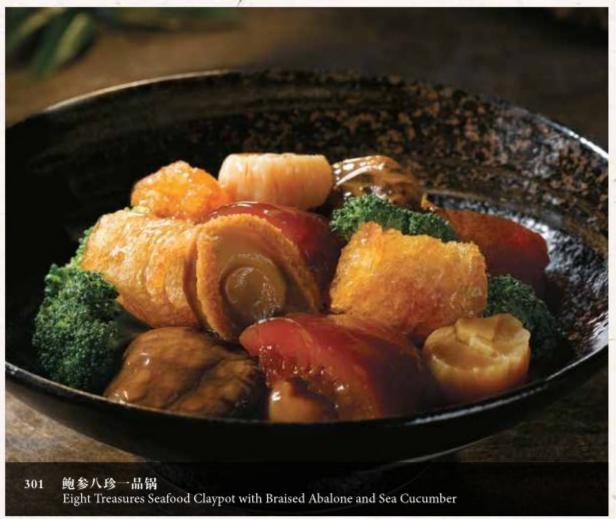
鲍鱼/海参/鱼鳔/鱼肚



Abalone / Sea Cucumber / Fish Maw

		小 Small	ர் 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 Pers	on
8 303	红煨四头鲜鲍片花菇扒时蔬			
	Sliced 4-Head Abalone Braised with			
	Shiitake Mushroom and Seasonal Vegetable		\$46	
304	蚝皇红煨原只四头鲜鲍			
	Whole 4-Head Abalone Braised with			
	Abalone Sauce and Seasonal Vegetable		\$38	
305	原只五头鲍鱼扣鹅掌			
	Whole 5-Head Abalone and Goose 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	













活龙虾 / 活蚌

Live Lobster / Live Clam



1	滩	洲龙虾	每百克 / Per 100g
		stralian Lobster	\$26.80
2	10000	士顿龙虾 ton Lobster	\$13.80
		401-402 煮法:	401-402 Cooking Style:
	A	刺身/自灼	Sashimi / Mini Steamboat (Australian Lobster)
	В	蛋白蒸	Steamed with Egg White
	С	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 Sty
	F	椒盐炒	Wok Fried with Pepper and Spiced Salt
	G	咸蛋金沙炒	Wok Fried with Golden Salted Egg
	Н	姜葱炒	Wok Fried with Ginger and Spring Onions
	I	泡饭	Rice Boiled in Superior Broth

每只/ Each

403 蒜蓉蒸竹蚌

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)



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活蟹类

Live Crab

F

姜葱炒



			每百克/ Per 100g
501	7.00	立斯加蟹 (雷预定) skan Crab (Advance Order	\$29.80
502		蟹 (嵩预定) d Crab (Advance Order)	\$11.80
		501-502 煮法:	501-502 Cooking Style:
	A	蛋白蒸	Steamed with Egg White
	В	花雕蛋白蒸	Steamed with Chinese Wine and Egg White
*	С	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

Wok Fried with Ginger and Spring Onions



* 招牌菜 / Signature Dish

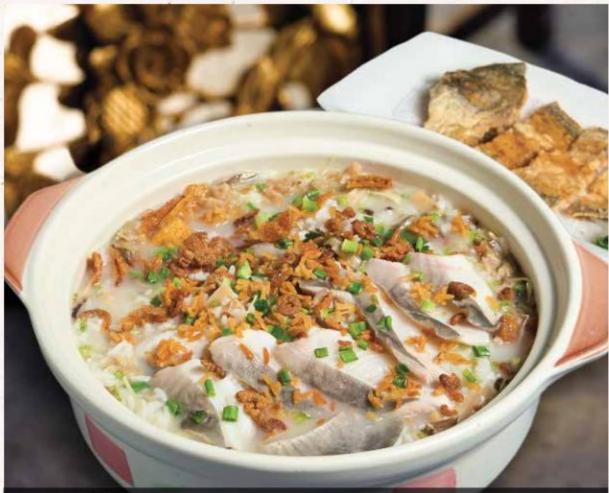
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502C 蒜香豆酱焗活青蟹 Live Mud Crab Wok Baked with Fermented Bean and Garlic Teochew Style



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



游水活鱼/鱼类





* 招牌菜 / Signature Dish

活虾/虾球

Live Prawn / Shelled Prawn

				小 Small	டி Medium	大 Large
01		男虾球 lled King Prawn		\$48	\$72	\$96
*	A B C	煮法: 油泡菜脯 潮州菜白炒 椒盐炒	Cooking Style: Sautéed with Preserved Radish Stir Fried with Yellow Chives Wok Fried with Pepper and Spi	ced Salt		
02	虾 £	末 lled Prawn		\$28	\$42	\$56
702	She	lled Prawn 煮法:	Cooking Style:	\$28	\$42	\$56
702	She	A法: 油泡菜脯	Sautéed with Preserved Radish		\$42	\$56
	She	lled Prawn 煮法:		ced Salt	\$42	\$56
*	A B C	A法: 油泡菜脯 椒盐炒	Sautéed with Preserved Radish Wok Fried with Pepper and Spic	ced Salt	\$42	\$56



* 招牌菜 / Signature Dish

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潮州蚝烙 Teochew Oyster Omelette Gooey Style





海产类

Seafood Delight



	小	中	大
	Small	Medium	Large
* 801 油泡带子菜脯芦笋			
Scallops Sautéed with Asparagus			
and Preserved Radish	\$38	\$57	\$76

\$ 802 潮州蚝烙 (制作需时25分钟)
Teochew Oyster Omelette Gooey Style
(Requires 25 mins preparation time)

\$ 18

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		\$288
* 902	普宁豆酱走地鸡		
	Teochew Puning Fermented Bean Chicken	\$28	\$52
		每件 / Per Pi	iece
* 903	梅酱香酥骨		
	Crispy Pork Rib Marinated with Plum Sauce	\$12.80	



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蔬菜/豆腐

Vegetable / Beancurd

		小 Small	பு Medium	大 Large
* 1001	干贝八宝蔬			
	Conpoy Braised with			
	Eight Vegetarian Treasures	\$38	\$57	\$76
* 1002	蟹扒翡翠豆腐			
	Home-made Vegetable Beancurd			
	Braised with Crab Meat	\$26	\$39	\$52
1003	海鲜豆腐煲			
	Beancurd Braised with Seafood in Claypot	\$24	\$36	\$48
* 1004	干贝三色蛋苋菜苗			
	Chinese Spinach Braised with			
	Conpoy and Trio Egg	\$24	\$36	\$48
1005	鲜菌翡翠豆腐			
1000	Home-made Vegetable Beancurd			
	Braised with Fresh Mushrooms	\$22	\$33	\$44
1006	榄菜四季苗			
	French Beans Stir Fried with			
	Pork Belly and Preserved Olive Leaves	\$18	\$27	\$36



常招牌菜 / Signature Dish

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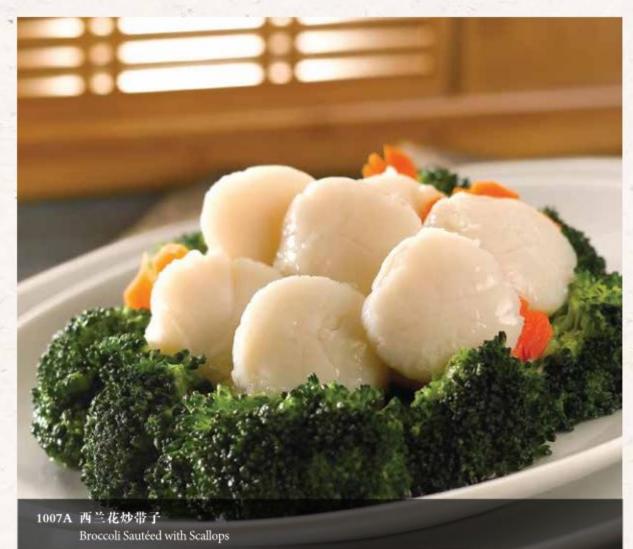
1001 干贝八宝蔬 Conpoy Braised with Eight Vegetarian Treasures



1002 蟹扒翡翠豆腐 Home-made Vegetable 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	பு Medium	大 Large
1007			/ 芦笋 / 西兰花 Lan / Asparagus / Broccoli			
		煮法:	Cooking Style:			
	A	带子炒	Sautéed with Scallops	\$36	\$54	\$72
	В	虾球炒	Sautéed with Prawns	\$30	\$45	\$60
	С	花菇扒	Sautéed with Shiitake Mushrooms	\$26	\$39	\$52
1008	芦笋	許				
	Asp	aragus		\$22	\$33	\$44
		煮法:	Cooking Style:			
	A	清炒	Wok Fried			
	В	蒜蓉炒	Stir Fried with Minced Garlic			
	C	蚝油炒	Stir Fried with Oyster Sauce			
			127			
1009	西当	生花 / 四	季苗			
1009		生花/四 ccoli/Fre		\$20	\$30	\$40
1009			nch Beans	\$20	\$30	\$40
1009		ccoli / Frei		\$20	\$30	\$40
1009	Bro	ccoli / Frei 煮法:	Cooking Style:	\$20	\$30	\$40
1009	Bro A	ccoli / Frei 煮法: 清炒	Cooking Style: Wok Fried	\$20	\$30	\$40
1009 1010	A B C	ccoli / Fren 煮法: 清炒 蒜蓉炒	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce	\$20	\$30	\$40
	Brod A B C	ccoli / Fren 煮法: 清炒 蒜蓉炒 蚝油炒	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce	\$20 \$18	\$30 \$27	\$40 \$36
	Brod A B C	ccoli / Free 煮法: 清炒 蒜蓉炒 蚝油炒	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce	Account		
	Brod A B C	zcoli / Fren 煮法: 清炒 蒜蓉炒 軽油炒 を / 芥兰 nach / Kai	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce Lan	Account		
	Brod A B C Spir	ccoli / Fren 煮法: 清持蓉炒 軽 / 芥兰 nach / Kai 煮法: 清蓉炒	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce Lan Cooking Style:	Account		
	Brod A B C Spir	ccoli / Fren 煮法: 清炒 蒜蓉炒 軽油炒 を / 芥兰 nach / Kai 煮法: 清炒	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce Lan Cooking Style: Wok Fried	Account		
	Brod A B C Spir A B	ccoli / Fren 煮法: 清持蓉炒 軽 / 芥兰 nach / Kai 煮法: 清蓉炒	Cooking Style: Wok Fried Stir Fried with Minced Garlic Stir Fried with Oyster Sauce Lan Cooking Style: Wok Fried Stir Fried with Minced Garlic	Account		

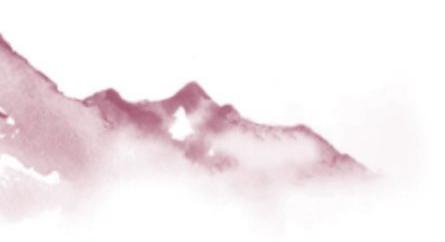


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饭/面类/粿条

Rice / Noodle

		小 Small	џ Medium	大 Large
1101	X.O.酱卤鸭面薄 Wok Fried Mee Pok and			
	Braised Duck with X.O. Sauce	\$24	\$36	\$48
* 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	潮州鸭粒菜脯炒饭			
	Teochew Fried Rice with Diced Duck			
	and Preserved Radish	\$18	\$27	\$36
		每	碗 / Per Bow	ıl
1106	白饭 / 白粥			
	Steamed Rice / Porridge		\$1.20	



* 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。





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





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	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	枸杞桃胶炖雪梨(冷)	
	Chilled Snow Pear with	
	Peach Gum and Wolfberries	\$6.80
1205	金瓜福果芋泥	
	Yam Paste with Pumpkin and Gingko Nuts	\$6.20
1206	福果绿豆爽	
_ 5.T.5.T.	Teochew Tau Suan with Gingko Nuts	\$6.20
* 1207	鸭母捻	
	Teochew Glutinous Rice Balls	\$6



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