

# 厨师精选

## CHEF'S RECOMMENDATIONS

Exclusively for  
JUMBO Rewards Members &  
Citi Cardmembers

20%  
OFF\*

1

### 胡椒猪肚鸡汤

Peppery Pig's Stomach  
and Chicken Soup

\$48 半只 Half | \$96 每只 Whole

2

### 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

3

### 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

4

### 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 M | \$120 大 L

5

### 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

6

### 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 M | \$36 大 L

7

### 红莲雪蛤(冷)

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

8

### 酥炸班兰马蹄糕

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

\*T&Cs: Promotion is valid daily from 1 June - 31 July 2025, except during eve of and on Public Holidays. Valid for dine-in only, while stocks last. Limited to any one selected dish and valid for unlimited quantities in a single transaction, per table, per bill, per visit. Prices are subject to service charge and prevailing GST. Not valid with other promotional offers, discounts, vouchers and JUMBO Rewards Privileges. Photos are for illustration purposes only. Payment must be made with a valid Citi Credit or Citibank Debit card to enjoy the offer. Citibank and JUMBO Group reserve the right, at their reasonable discretion, to vary, add to or delete the Promotion terms and/or terminate the Promotion. "Citibank" refers to Citibank Singapore Limited.





醉花林品潮軒  
CHUI HUAY LIM TEOCHEW CUISINE

醉花林品潮軒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



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

每杯 / Per Glass

<b>B</b> 2% sugar	冰柠檬茶 Ice Lemon Tea	\$3.80
<b>C</b> 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

\$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

\$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.





104 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)		\$68 (6位 / 6 pax)	\$108 (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)	\$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 Braised Duck with Beancurd	\$20 (每份 / Per Portion)	\$35 (半只 / Half)	\$68 (每只 / 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

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

每份 / Per Portion

107 卤水鹅肝拼鲜菌

Braised Foie Gras with Abalone Mushroom \$34

108 卤鹅掌

Braised Goose Webs \$30

109 卤鹅翼

Braised Goose Wings \$16

110 潮式生捞海蜇

Chilled Marinated Jellyfish \$16

111 海鲜豆腐卷

Crispy Fried Beancurd Rolls Stuffed with Prawns \$16

\* 112 虾丸

Deep Fried Prawn Balls \$26

\* 113 五香枣

Deep Fried Ngoh Hiang \$18

114 猪脚冻

Pig Trotter Terrine \$16

115 咸蛋金沙虾吧

Golden Salted Egg Prawn Chins \$9.80

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112 虾丸  
Deep Fried Prawn Balls



113 五香枣  
Deep Fried Ngho Hiang



114 猪脚冻  
Pig Trotter Terrine



115 咸蛋金沙虾吧  
Golden Salted Egg Prawn Chins





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



209 蟹肉金汤原只燕窝盏  
Whole Bird's Nest with Crab Meat Golden Soup



## 汤 Soup

	每位 Per Person	小 Small	中 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 Portion
* 205 原盅炖佛跳墙 (需预定) Buddha Jumps Over The Wall (Advance Order)	\$1088 (10位 / 10 pax)
206 原盅鸡炖鲍翅 (需预定) Double-boiled Superior Shark's Fin Soup with Whole Chicken (Advance Order)	\$488
207 瑶柱蟹肉干捞翅 Superior Shark's Fin with Crab Meat and Broth	\$48
* 208 潮州金汤鲍翅 Teochew Superior Shark's Fin Golden Soup	\$48
209 蟹肉金汤原只燕窝盏 Whole Bird's Nest with Crab Meat Golden Soup	\$42

	半只 Half	每只 Whole
210 胡椒猪肚鸡汤 Peppery Pig's Stomach and Chicken Soup	\$48	\$96

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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 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

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



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 蒜蓉蒸竹蚌  
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 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

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

每百克 / Per 100g

#### 501 阿拉斯加蟹 (需预定)

Alaskan Crab (Advance Order)

\$29.80

#### 502 青蟹 (需预定)

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

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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 潮州蒸鲷鱼  
Teochew Steamed Pomfret



## 游水活鱼 / 鱼类

### Live Fish / Fresh Fish

	中 Medium	大 Large
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#### 601 潮州鲳鱼泡饭

Pomfret and Rice Boiled Teochew Style  
with Dried Shrimp and Crispy Rice

\$98

\$138

(6位 / 6 pax)

(10位 / 10 pax)

每百克 / Per 100g
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#### 602 游水忘不了 / 苏丹鱼 (需预定)

Live Empurau / Live Sultan Fish (Advance Order)

\$88.80 / \$16.80

#### \* 603 潮州蒸鲳鱼

Teochew Steamed Pomfret

\$13.80

#### 604 游水笋壳

Live Soon Hock (Marble Goby)

\$10.80

	602-604煮法:	603-605 Cooking Style:
* A	潮州蒸	Steamed Teochew Style
B	清蒸	Steamed with Soya Sauce
C	蒜蓉蒸	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

Poached 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	油泡菜脯	Sautéed with Preserved Radish			
* B	潮州菜白炒	Stir Fried with Yellow Chives			
C	椒盐炒	Wok Fried with Pepper and Spiced Salt			
702	虾球				
	Shelled Prawn		\$28	\$42	\$56
	煮法:	Cooking Style:			
A	油泡菜脯	Sautéed with Preserved Radish			
B	椒盐炒	Wok Fried with Pepper and Spiced Salt			
* C	咸蛋金沙炒	Wok Fried with Golden Salted Egg			
703	白灼活虾				
	Boiled Live Prawn		\$26	\$39	\$52

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



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





802 潮州蚝烙  
Teochew Oyster Omelette Gooey Style



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	\$38	\$57	\$76

每份 / Per Portion	
* 802 潮州蚝烙 (制作需时25分钟) Teochew Oyster Omelette <i>Gooney Style</i> (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 <i>Puning</i> Fermented Bean Chicken	\$28	\$52

每件 / Per Piece	
* 903 梅酱香酥骨 Crispy Pork Rib Marinated with Plum Sauce	\$12.80

#### \* 招牌菜 / Signature Dish

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## 蔬菜 / 豆腐

### Vegetable / Beancurd

		小 Small	中 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	干贝三色蛋菹菜苗 Chinese Spinach Braised with Conpoy and Trio Egg	\$24	\$36	\$48
1005	鲜菌翡翠豆腐 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

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





1007A 西兰花炒带子  
Broccoli Sautéed with Scallops



1011 地鱼芥兰  
Kai Lan Stir Fried with Dried Sole Fish



## 蔬菜 / 豆腐

## Vegetable / Beancurd

			小 Small	中 Medium	大 Large
1007	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	\$36	\$54	\$72
B	虾球炒	Sautéed with Prawns	\$30	\$45	\$60
C	花菇扒	Sautéed with Shiitake Mushrooms	\$26	\$39	\$52
1008	芦笋 Asparagus		\$22	\$33	\$44
	煮法:	Cooking Style:			
A	清炒	Wok Fried			
B	蒜蓉炒	Stir Fried with Minced Garlic			
C	蚝油炒	Stir Fried with Oyster Sauce			
1009	西兰花 / 四季苗 Broccoli / French Beans		\$20	\$30	\$40
	煮法:	Cooking Style:			
A	清炒	Wok Fried			
B	蒜蓉炒	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	蒜蓉炒	Stir Fried with Minced Garlic			
C	蚝油炒	Stir Fried with Oyster Sauce			
★ 1011	地鱼芥兰 Kai Lan Stir Fried with Dried Sole Fish		\$24	\$36	\$48

### ★ 招牌菜 / Signature Dish

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## 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	\$24	\$36	\$48
* 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
1105	潮州鸭粒菜脯炒饭 Teochew Fried Rice with Diced Duck and Preserved Radish	\$18	\$27	\$36
每碗 / Per Bowl				
1106	白饭 / 白粥 Steamed Rice / Porridge		\$1.20	

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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





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



1206 福果绿豆爽  
Teochew Tau Suan with Ginkgo Nuts



## 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 Teochew <i>Tau Suan</i> with Gingko Nuts	\$6.20
* 1207	鸭母捻 Teochew Glutinous Rice Balls	\$6

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