

# 贺年盆菜

Dine-in Festive Pen Cai

Exclusively for JUMBO Rewards Members

\$298 | U.P.\$328



# 发财鱼生

Prosperity Yu Sheng

Salmon

\$68

中/M

\$98

大/L

Sliced 3-head Abalone

\$98

中/M

\$128

大/L



15% OFF\* Yu Sheng

— Exclusively for —



With minimum spend \$188.

For dine-in only. Not available on 16 Feb 2026.

\*Price before service charge and prevailing GST.

Promotion is valid from 2 February – 8 March 2026 (both dates inclusive). Valid at Chui Huay Lim and Zui Yu Xuan Teochew Cuisine. For non-JUMBO Rewards members, payment must be made with a valid Citi Credit Card, Citibank Debit Card, or valid OCBC Credit or Debit Card to enjoy the offer. Prices are subject to service charge and prevailing government taxes. Not valid in conjunction with other discounts, promotions and vouchers. Redemption of JUMBO Dollars (J\$) is not allowed from 16 February - 3 March 2026. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.



# 新春精选

## FESTIVE DISHES

### 夏威夷果彩椒炒带子

Scallops Sautéed with  
Macadamia Nuts and  
Bell Peppers

**\$40** | **\$60** | **\$80**  
小/S | 中/M | 大/L

### 发菜横财就手

Braised Pig's Trotter with  
Fatt Choy in Claypot

**\$48** 每份 / per portion



### 海味菜脯酱蒸多宝鱼

Turbot Steamed with *Cai Po*

**\$15.80** 克 / per 100g

### 黄金花胶煲

Braised Fish Maw in Claypot

**\$32** | **\$64**  
小/S | 大/L

### 贵州飞天茅台50ml

Kweichow Moutai Flying Fairy 50ml

**+\$68** (U.P. \$88)



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# 外带特惠

## TAKEAWAY SPECIAL

2 - 27 Feb 2026

Extended Early-bird specials exclusively for

JUMBO®  
Rewards

citi®

OCBC



SCAN TO ORDER  
ONLINE



B套餐  
FEASTING  
BUNDLE B

### 醉潮膳外带A套餐

Zui's Take-home Feasting Bundle A

(Good for 4-6 persons)

\$208 | U.P. \$268

潮式发财三文鱼鱼生

Teochew Prosperity Salmon Yu Sheng

发菜横财就手

Braised Pig's Trotter with Fatt Choy

咸蛋金沙虾球

Shelled Prawns Stir-fried with  
Golden Salted Egg

十头鲍鱼 瑶柱肉肉荷叶饭

10-head Abalones in Glutinous Rice with  
Conpoy and Braised Pork wrapped in Lotus Leaf

枸杞桃胶炖雪梨 (冻)

Chilled Double-boiled Snow Pear with  
Peach Gum and Wolfberries

### 醉潮膳外带B套餐

Zui's Take-home Feasting Bundle B

(Good for 8-10 persons)

\$638 | U.P. \$698

潮式发财三文鱼鱼生

Teochew Prosperity Yu Sheng

潮州五香乳猪

Teochew Five-spice Suckling Pig

潮州精选拼盘

Teochew Classic Platter

咸蛋金沙虾球

Shelled Prawns Stir-fried with Golden Salted Egg

鲜菌翡翠豆腐

Homemade Vegetable Beancurd with Assorted Mushroom

海鲜皇炒饭

Supreme Seafood Fried Rice

枸杞桃胶炖雪梨 (冻)

Chilled Double-boiled Snow Pear  
with Peach Gum and Wolfberries



### 外带盆菜

\$298 | U.P. \$328

TAKEAWAY FESTIVE PEN CAI

Vacuum-packed and **FROZEN** | Pre-order 3 days in advance



### 潮州 喜悦四喜拼盘

Teochew Happiness  
4-Starter Platter

\$68 | U.P. \$78

(Good for 4-6 persons)

Promotion is valid from 2 February - 8 March 2026 (both dates inclusive). For JUMBO Festive eShop valid from 2 - 27 February (both dates inclusive). Online orders must be placed at least 3 days in advance. Valid at JUMBO Festive eShop, Chui Huay Lim and Zui Yu Xuan Teochew Cuisine. Valid for self pick-ups at select outlets. For non-JUMBO Rewards members, payment must be made with a valid Citi Credit Card, Citibank Debit Card, or valid OCBC Credit or Debit Card to enjoy the offer. Prices are subject to service charge and prevailing government taxes. Not valid in conjunction with other discounts, promotions and vouchers. Redemption of JUMBO Dollars (J\$) is not allowed from 16 February - 3 March 2026. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.



ZUI 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180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 180 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.





# 特级中国茶

GOURMET CHINESE TEA



位 Per Person

## 贵妃铁观音

Gui Fei Tie Guan Yin

\$4.30

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.

## 人参乌龙

Ginseng Oolong

\$4.30

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.

## 桂花乌龙

Osmanthus Oolong

\$5.30

桂花乌龙精选上等金桂配以优质乌龙茶，以适当的照制有式金茶坏尽监桂花的芳馨。

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, which exudes a lasting fragrance balanced with a pleasant lingering finish.

## 菊花

Chrysanthemum Tea

\$3.30

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, carefully aged to develop its mildly sweet herbal honey note flavour.



# 特级中国茶

## GOURMET CHINESE TEA



位 Per Person

### 八仙单丛

Eight Immortals Dan Cong

\$5.30

八仙单丛是十大香蜜型名茶之一，芝兰花香浓郁，滋味醇爽，回甘持久。  
Ranked among the top ten *Dan Cong* teas, this orchid-scented brew offers soothing notes and a long, lingering aftertaste, with leaves picked from a mountain shaped like the Eight Immortals.

### 柿花单丛

Persimmon Dan Cong

\$5.30

产自凤凰山区，此茶香气独特，冲泡后柿花与兰花香清幽雅致。  
Grown on Phoenix Mountain, this tea offers a unique flavour with elegant notes of persimmon and orchid.

### 凤凰单丛

Phoenix Dan Cong

\$4.30

这款产自潮州凤凰山、在有机生态中生长的乌龙茶，茶汤金黄，口感柔滑，带有蜜兰花香。  
Organically grown and handpicked in Teochew's highlands, this Oolong tea brews a light golden cup with honeyed muscat notes.



潮州

# 精选

汇鲜香，豆卷凝香味悠长。

枣糯蹄胶藏雅味，

蜇丝生脆韵留芳。



## 前菜

A P P E T I S E R

**醉 101 潮州精选拼盘**  
(海鲜豆腐卷, 五香枣, 猪脚冻, 潮式生捞海蜇丝)  
**Teochew Classic Platter**  
(Crisp-fried Beancurd and Seafood Roll, Deep-fried *Ngo Hiang*,  
Pig's Trotter Jelly and Chilled Marinated Jellyfish in Teochew Style)

小 S \$48 | 大 L \$96



		份 Per Portion
102	潮式生捞海蜇丝 Chilled Marinated Jellyfish in Teochew Style	\$18
103	猪脚冻 Pig's Trotter Jelly	\$18
<b>醉</b> 104	虾丸 Deep-fried Prawn Balls	\$28
<b>醉</b> 105	五香枣 Deep-fried <i>Ngoh Hiang</i>	\$20
106	普宁豆腐 <i>Puning</i> Beancurd	\$18
107	海鲜豆腐卷 Crisp-fried Beancurd and Seafood Roll	\$18
		克 Per 100g
<b>醉</b> 601	冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine	\$18
602	冻黄膏蟹 Cold Crab	\$17

## 潮州卤水小菜

### TEO CHEW BRAISED SPECIALITY

- 醉** 201 卤鸭拼豆干  
Braised Duck with Beancurd 小 S \$22  
中 M \$38 | 大 L \$74
- 202 卤水鹅肝拼鲜菌  
Braised Foie Gras with Abalone Mushroom 份 Portion \$36

201 卤鸭拼豆干  
Braised Duck  
with Beancurd



202 卤水鹅肝拼鲜菌  
Braised Foie Gras  
with Abalone Mushroom





金汤溢彩映华筵，

# 鲍翅

轻炖味最鲜。

匠火温柔藏至意，

潮州一碗是人间。





# 鮑翅

## SHARK'S FIN

醉 301

金汤潮州炖鮑翅

Teochew Superior Shark's Fin in Golden Soup

位 per person \$58

302

瑶柱蟹肉干捞翅

Superior Shark's Fin with Crab Meat and Broth

位 per person \$58

303

原盅鸡炖鮑翅 (需提前预定)

Double-boiled Superior Shark's Fin  
with Whole Chicken Soup (Advance order required)

只 Whole \$538

304

潮州砂煲炖鮑翅

Teochew Superior Shark's Fin Soup in Claypot

小 S \$116

中 M \$174 | 大 L \$232

305

干贝蟹肉翅

Braised Shark's Fin with Crab Meat and Conpoy Soup

位 per person \$28

小 S \$80 | 中 M \$120 | 大 L \$160



# 汤与羹

S O U P

醉 401

原盅佛跳墙 (需提前预定)

Buddha Jumps Over the Wall (Advance order required)

10位 Persons \$1,188

醉 402

蟹肉鱼鳔羹

Braised Crab Meat and Fish Maw Thick Soup

位 per person \$18

小 S \$50 | 中 M \$75 | 大 L \$100

403

胡椒猪肚鸡汤

Peppery Pig's Stomach and Chicken Soup

半 Half \$54 | 只 Whole \$108

404

胡椒花胶猪肚鸡汤

Fish Maw in Peppery Pig's Stomach and Chicken Soup

半 Half \$98 | 只 Whole \$188

405

胡椒鲍翅猪肚鸡汤

Shark's Fin in Peppery Pig's Stomach and Chicken Soup

半 Half \$190 | 只 Whole \$368



402 蟹肉鱼鳔羹

Braised Crab Meat and Fish Maw Thick Soup



白汤滚滚香满屋，  
一盅醇厚驱寒意，  
滋味深情在故土。  
胡椒  
微辣透心舒。



403 胡椒猪肚鸡汤 Peppery Pig's Stomach and Chicken Soup



# 参生百味

鰾养千年起月寒。

藏温润，

东海三珍落玉盘，鲍来如鼓气沉酣。



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



# 海饌臻品

## SEA DELICACIES

**醉** 501 鲍参八珍一品锅  
Braised Abalone, Sea Cucumber and  
Eight Treasures Seafood in Claypot

小 S \$128  
中 M \$192 | 大 L \$256

502 海参焖鱼鳔  
Braised Sea Cucumber and Fish Maw

小 S \$62  
中 M \$93 | 大 L \$124

份 Per Portion

**醉** 503 红煨四头鲜鲍片花菇扒时蔬  
Braised Sliced 4-Head Abalone and  
Shiitake Mushroom with Seasonal Vegetable

\$50

504 红煨原只四头鲍鱼  
Braised Whole 4-Head Abalone and Seasonal Vegetable  
with Abalone Sauce

\$42

505 原只五头鲍鱼扣鹅掌  
Braised Whole 5-Head Abalone and Goose Web  
with Abalone Sauce

\$42

**醉** 506 鲍汁脆皮海参扣花菇  
Crispy Sea Cucumber and Shiitake Mushroom  
with Abalone Sauce

\$42

504 红煨原只四头鲍鱼  
Braised Whole 4-Head Abalone  
and Seasonal Vegetable  
with Abalone Sauce



# 黄膏

冻透香尤烈，

酒意微醺海味鲜。潮人心事在杯边。箸起冰蟹三分醉，



601 冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine



# 活蟹

## L I V E C R A B

克 Per 100g

醉 601 冻醉黄膏蟹 \$18  
Chilled Roe Crab with Chinese Wine

602 冻黄膏蟹 \$17  
Cold Crab

603 阿拉斯加帝王蟹 \$29.80  
Alaskan Crab  
(Advance order required 需提前预定)

### 烹调法 METHODS OF PREPARATION FOR 603

- |     |         |  |
|-----|---------|--|
| A   | 花雕蛋白蒸   | Steam with Chinese Wine and Egg White  |
| B   | 潮州沙茶粉丝煲 | Braise with Glass Vermicelli and <i>Sha Cha</i> Sauce in Claypot<br>\$12 (小 S)   \$18 (中 M)   \$24 (大 L) |
| 醉 C | 蒜香豆酱焗   | Wok-bake with Fermented Bean Sauce and Garlic in Teochew Style   |
| 醉 D | 椒盐炒     | Stir-fry with Pepper and Spiced Salt   |
| E   | 咸蛋金沙炒   | Stir-fry with Golden Salted Egg  |
| F   | 姜葱炒     | Stir-fry with Ginger and Spring Onion  |

603C 蒜香豆酱焗阿拉斯加帝王蟹  
Alaskan Crab Wok-baked with  
Fermented Bean Sauce and  
Garlic in Teochew Style





粉丝吸香

# 珍馐

味，

一煲醇香暖客心。

沙茶浓润裹腩身，玉肉鲜甜入舌津。





# 活龙虾 | 竹蚌

LIVE LOBSTER | CLAM

701 澳洲龙虾 Australian Lobster	克 Per 100g \$26.80
702 波士顿龙虾 Boston Lobster	克 Per 100g \$14.80

烹调法 METHODS OF PREPARATION FOR 701 – 702

* A 刺身 (仅限澳洲龙虾)	Sashimi (Applicable for Australian Lobster only)
* B 自灼 (仅限澳洲龙虾)	Blanch (Applicable for Australian Lobster only)
C 花雕蛋白蒸	Steam with Chinese Wine and Egg White
D 上汤焗	Braise with Superior Broth
<b>醉</b> E 蒜香豆酱焗	Wok-bake with Fermented Bean Sauce and Garlic in Teochew Style
F 椒盐炒	Stir-fry with Pepper and Spiced Salt
G 咸蛋金沙炒	Stir-fry with Golden Salted Egg
H 姜葱炒	Stir-fry with Ginger and Spring Onion
* 另加 ADD ON	
I 潮州沙茶粉丝煲	Braise with Glass Vermicelli and <i>Sha Cha</i> Sauce in Claypot \$12 (小 S)   \$18 (中 M)   \$24 (大 L)
J 焖面薄	Braise with <i>Mee Pok</i> \$12 (小 S)   \$18 (中 M)   \$24 (大 L)
K 泡饭	Poach with Rice in Superior Broth \$16 (小 S)   \$24 (中 M)   \$32 (大 L)

\* 2nd Cooking Styles Available 二度煮法可选



701A 澳洲龙虾刺身  
Australian Lobster Sashimi



701D 澳洲龙虾上汤焗  
Australian Lobster Braised with Superior Broth

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。Our food may contain or come into contact with (but not limited to) milk, egg, fish, shellfish, tree nut, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST. Photos are for illustration purposes only.



# 潮汕

烟火浓如画，鲳鱼鲜嫩入汤霞。

一碗温润融乡味，

鱼香饭软暖心花。





# 游水活鱼

## FRESH, LIVE FISH

醉 801	潮州鲳鱼泡饭	中 M \$138
	Teochew Pomfret Poached Rice with Dried Shrimp	大 L \$158
		克 Per 100g
802	潮州蒸鲳鱼	\$15.80
	Fresh Pomfret Steamed in Teochew Style	
803	游水忘不了 (需提前预定)	\$88.80
	Live Empurau (Advance order required)	
804	游水苏丹鱼 (需提前预定)	\$16.80
	Live Sultan Fish (Advance order required)	
805	游水笋壳	\$11.80
	Live <i>Soon Hock</i> (Marble Goby)	
806	游水多宝鱼	\$15.80
	Live Turbot	
807	游水龙虎斑	\$10.80
	Live <i>Long Hu</i> Garoupa)	

### 烹调法 METHODS OF PREPARATION FOR 803 – 807

- |     |        |                          |
|-----|--------|--------------------------|
| 醉 A | 潮州蒸    | Steam in Teochew Style   |
| B   | 清蒸     | Steam with Soya Sauce    |
| C   | 蒜蓉蒸    | Steam with Minced Garlic |
| 醉 D | 海味菜脯酱蒸 | Steam with <i>Cai Po</i> |
| E   | 油浸     | Deep-fry with Soya Sauce |



802 潮州蒸鲳鱼  
Fresh Pomfret Steamed in Teochew Style





锦红初褪露真香，雪水微沸引虾狂。

不染油烟呈

**本味**，

清鲜一口唤春光。

901C 白灼活虾 Poached Live Prawns

\* Only available at Chui Huay Lim Teochew Cuisine



# 鲜活虾

F R E S H , L I V E P R A W N

901 活虾  
Live Prawns

小 S \$30  
中 M \$45 | 大 L \$60

\* Only available at Chui Huay Lim Teochew Cuisine

902 大明虾球  
Shelled King Prawns

小 S \$50  
中 M \$75 | 大 L \$100

903 虾球  
Shelled Prawns

小 S \$30  
中 M \$45 | 大 L \$60

## 烹调法 METHODS OF PREPARATION FOR 902 - 904

- |   |   |
|---|---|
| A 油泡菜脯  | Sauté with <i>Cai Po</i>  |
| B 椒盐炒   | Stir-fry with Pepper and Spiced Salt  |
| C 白灼<br>(仅限活虾)  | Poach<br>(Applicable for Live Prawns only)                                      |
| D 韭菜花炒<br>(仅限大明虾球)  | Stir-fry with Garlic Chive Flowers<br>(Applicable for Shelled King Prawns only) |
|  E 潮州菜白炒<br>(仅限大明虾球) | Stir-fry with Yellow Chives<br>(Applicable for Shelled King Prawns only)        |
|  F 咸蛋金沙炒<br>(仅限虾球)   | Stir-fry with Golden Salted Egg<br>(Applicable for Shelled Prawns only)         |



903F 虾球炒咸蛋金沙  
Shelled Prawns Stir-fried with  
Golden Salted Egg



902E 大明虾球炒潮州菜白  
Shelled King Prawns Stir-fried with  
Yellow Chives



滴滴皆藏旧日风。  
潮人不语尝真味，  
金饼轻翻火气中，  
**珠蚝**  
肥美入油融。





1001 油泡带子菜脯芦笋  
Sautéed Scallops with  
Asparagus and *Cai Po*



## 海产类

### SEAFOOD DELIGHT

- 醉** 1001 油泡带子菜脯芦笋  
Sautéed Scallops with Asparagus  
and *Cai Po*  
小 S \$40  
中 M \$60 | 大 L \$80
- 1002 芦笋炒带子  
Sautéed Scallops with Asparagus  
小 S \$38  
中 M \$57 | 大 L \$76
- 1003 西兰苔炒带子  
Sautéed Scallops with Broccolini  
小 S \$38  
中 M \$57 | 大 L \$76
- 醉** 1004 潮州蚝烙 (制作需时25分钟)  
Signature Teochew Oyster Omelette  
(Requires 25 mins cooking time)  
份 Portion \$20

# 肉 类

MEAT | POULTRY

醉 1101

潮州五香乳猪

Teochew Five-spice Suckling Pig

\$298 只 Whole

醉 1102

普宁豆酱走地鸡

Teochew *Puning* Fermented Bean Free-range Chicken

\$28 半 Half | \$52 只 Whole



1102 普宁豆酱走地鸡 Teochew *Puning* Fermented Bean Free-range Chicken



# 皮酥

金火照，肉嫩五香融。

炭焰翻银骨，

糖浆透玉风。



1101 潮州五香乳猪 Teochew Five-spice Suckling Pig

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**醉** Signature Dish





1204 地鱼芥兰  
Stir-fried *Kai Lan* with  
Crispy Dried Sole Fish

醉 1201 蟹肉扒翡翠豆腐  
Homemade Vegetable Beancurd  
with Crab Meat  
小 S \$28  
中 M \$42 | 大 L \$56

醉 1204 地鱼芥兰  
Stir-fried *Kai Lan* with  
Crispy Dried Sole Fish  
小 S \$24  
中 M \$36 | 大 L \$48

醉 1202 鲜菌翡翠豆腐  
Homemade Vegetable Beancurd  
with Assorted Mushroom  
小 S \$24  
中 M \$36 | 大 L \$48

1205 干贝三色蛋苋菜苗  
Poached Chinese Spinach  
with Conpoy and Trio Eggs  
小 S \$24  
中 M \$36 | 大 L \$48

1203 海鲜豆腐煲  
Braised Beancurd with  
Assorted Seafood in Claypot  
小 S \$26  
中 M \$39 | 大 L \$52



# 蔬菜/豆腐

## VEGETABLE | BEANCURD

	小 S	中 M	大 L
1206 芦笋 Asparagus	\$22	\$33	\$44
1207 西兰苔 Broccolini	\$22	\$33	\$44
1208 菠菜 Spinach	\$18	\$27	\$36
1209 芥兰 Kai Lan	\$18	\$27	\$36

### 烹调法 METHODS OF PREPARATION FOR 1206 – 1209

- |       |                             |
|-------|-----------------------------|
| A 清炒  | Stir-fry                    |
| B 蒜蓉炒 | Stir-fry with Minced Garlic |
| C 蚝油炒 | Stir-fry with Oyster Sauce  |

- 1210 菠菜 / 芥兰 / 芦笋 / 西兰苔  
Spinach / Kai Lan / Asparagus / Broccolini

### 烹调法 METHODS OF PREPARATION FOR 1210

- |  | 小 S  | 中 M  | 大 L  |
|--|------|------|------|
| A 带子炒<br>Sauté with Scallops           | \$38 | \$57 | \$76 |
| B 虾球炒<br>Sauté with Shelled Prawns     | \$32 | \$48 | \$64 |
| C 花菇扒<br>Sauté with Shiitake Mushrooms | \$28 | \$42 | \$56 |



1205 干贝三色蛋苋菜苗  
Poached Chinese Spinach with Conpoy and Trio Eggs





1304 菜脯芥兰炒粿条  
Wok-fried Kway Teow with  
Cai Po and Diced Kai Lan



1305 潮州鸭粒菜脯炒饭  
Teochew Fried Rice with  
Diced Duck and Cai Po



# 饭 | 面 | 粿条

RICE | NOODLE

1301 X.O. 酱卤鸭面薄  
Wok-fried *Mee Pok* and Braised Duck  
with X.O. Sauce

小 S \$24  
中 M \$36 | 大 L \$48

醉 1302 海鲜干炒面线  
Wok-fried *Mee Sua* with Assorted Seafood

小 S \$24  
中 M \$36 | 大 L \$48

1303 海鲜皇炒饭  
Supreme Seafood Fried Rice

小 S \$24  
中 M \$36 | 大 L \$48

醉 1304 菜脯芥兰炒粿条  
Wok-fried *Kway Teow* with *Cai Po*  
and Diced *Kai Lan*

小 S \$18  
中 M \$27 | 大 L \$36

1305 潮州鸭粒菜脯炒饭  
Teochew Fried Rice with Diced Duck and *Cai Po*

小 S \$18  
中 M \$27 | 大 L \$36

1302 海鲜干炒面线  
Wok-fried *Mee Sua* with  
Assorted Seafood



白饭 / 白粥 Steam Rice / Porridge: \$1.20 每碗 / bowl

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醉 Signature Dish





1407 鸭母捻  
Glutinous Rice Ball with  
Sweet Soup in Teochew Style

1401 冰糖燕窝  
Double-boiled Bird's Nest  
with Rock Sugar

1403 枸杞桃胶炖雪梨  
Chilled Double-boiled Snow Pear  
with Peach Gum and Wolfberries

1405 金瓜福果芋泥  
Orh Nee with Pumpkin  
and Ginkgo Nut

1406 福果绿豆爽  
Tau Suan with Ginkgo Nut



# 甜品

## DESSERT

位 Per Person

1401 冰糖燕窝 (热/冻) \$38  
Double-boiled Bird's Nest with  
Rock Sugar (Hot/Cold)

1402 雪蛤芋泥 \$9.80  
*Orh Nee* with Hashima

1403 枸杞桃胶炖雪梨 (冻) \$6.80  
Chilled Double-boiled Snow Pear with  
Peach Gum and Wolfberries

1404 芋泥冰淇淋 \$6.80  
*Orh Nee* Ice Cream

1405 金瓜福果芋泥 \$6.80  
*Orh Nee* with Pumpkin and Ginkgo Nut

1406 福果绿豆爽 \$6.80  
*Tau Suan* with Ginkgo Nut

1407 鸭母捻 \$6.80  
Glutinous Rice Ball with Sweet Soup  
in Teochew Style

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Signature Dish



