



### Chui Huay Lim Teochew Cuisine

190 Keng Lee Road #01-02, Singapore 308409  
Tel: 6732 3637

### Zui Yu Xuan Teochew Cuisine

130 / 131 Amoy Street, Singapore 049959  
Tel: 6788 3637

## 套餐 A4 Set Menu

猪脚冻拼五香枣  
Pig Trotter Terrine with Deep Fried 'Ngoh Hiang'

干贝蟹肉鱼鳔羹  
Braised Fish Maw Soup with Crab Meat and Conpoy

干烧大明虾  
Stir Fried King Prawns in Sweet and Sour Sauce

香菌十头鲍鱼扒菠菜  
10-Head Abalone Braised with Spinach and Fresh Mushroom

橄榄菜鸡粒炒饭  
Fried Rice with Diced Chicken and Preserved Olive Leaves

金瓜福果芋泥  
Yam Paste with Pumpkin and Gingko Nuts

共4位用 \$189  
For 4 pax

## 套餐 B4 Set Menu

卤鸭豆干拼五香枣  
Braised Duck with Beancurd and Deep Fried 'Ngoh Hiang'

红烧干贝蟹肉翅  
Braised Shark's Fin Soup with Conpoy

蒜香豆酱焗活波士顿龙虾  
Live Boston Lobster Wok Baked with Fermented Bean and Garlic Teochew Style

五头鲍鱼海参扒西兰花  
5-Head Abalone and Sea Cucumber Braised with Broccoli

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

福果绿豆爽  
Teochew 'Tau Suan' with Gingko Nuts

共4位用 \$329  
For 4 pax

## 套餐 C4 Set Menu

潮州精选拼盘  
Teochew Classic Platter (五香枣, 虾丸, 猪脚冻 香炸肝花)  
Deep Fried 'Ngoh Hiang', Deep Fried Prawn Balls, Pig Trotter Terrine, Deep Fried Liver Rolls)

潮式沙煲鲍翅  
Teochew Superior Shark's Fin Soup in Claypot

堂煮三头鲍鱼西兰花  
3-Head Abalone Braised with Broccoli in Abalone Sauce

雀巢香菌带子炒芦笋  
Stir Fried Asparagus and Scallops with Fresh Mushrooms

X.O. 酱鸭丝面卜  
Wok Fried 'Mee Pok' with Braised Duck in X.O. Sauce

红莲炖雪蛤  
Double-boiled Hashima with Red Dates and Lotus Seeds

共4位用 \$439  
For 4 pax





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## 套餐 A6 Set Menu

### 潮州精选拼盘

Teochew Classic Platter

(五香枣, 虾丸, 普宁布包豆腐, 猪脚冻)

Deep Fried 'Ngoh Hiang', Deep Fried Prawn Balls,  
Deep Fried Home-made 'Puning' Beancurd,  
Pig Trotter Terrine

### 干贝蟹肉鱼鳔羹

Braised Fish Maw Soup with Crab Meat and Conpoy

### 干烧大明虾

Stir Fried King Prawns in Sweet and Sour Sauce

### 潮汕老菜脯蒸午鱼尾

Threadfin Tail Steamed with  
Aged Radish and Pork Belly Teochew Style

### 香菌十头鲍鱼扒菠菜

10-Head Abalone Braised with Spinach  
and Fresh Mushrooms

### 橄榄菜鸡粒炒饭

Fried Rice with Diced Chicken  
and Preserved Olive Leaves

### 金瓜福果芋泥

Yam Paste with Pumpkin and Gingko Nuts

共6位用 **\$369**  
For 6 pax

## 套餐 B6 Set Menu

### 潮州精选拼盘

Teochew Classic Platter

(五香枣, 虾丸, 普宁布包豆腐, 卤鸭拼豆干)

Deep Fried 'Ngoh Hiang', Deep Fried Prawn Balls,  
Deep Fried Home-made 'Puning' Beancurd,  
Braised Duck with Beancurd)

### 红烧干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy

### 蒜香豆酱焗活波士顿龙虾

Live Boston Lobster Wok Baked with  
Fermented Bean and Garlic Teochew Style

### 潮蒸活笋壳

Live 'Soon Hock' (Marble Goby) Steamed Teochew Style

### 五头鲍鱼海参扒西兰花

5-Head Abalone and Sea Cucumber  
Braised with Broccoli

### 菜脯芥兰炒粿条

Wok Fried 'Kway Teow' with  
Diced 'Kai Lan' and Preserved Radish

### 福果绿豆爽

Teochew 'Tau Suan' with Gingko Nuts

共6位用 **\$549**  
For 6 pax

## 套餐 C6 Set Menu

### 潮州精选拼盘

Teochew Classic Platter

(五香枣, 虾丸, 猪脚冻, 香炸肝花)

Deep Fried 'Ngoh Hiang', Deep Fried Prawn Balls,  
Pig Trotter Terrine, Deep Fried Liver Rolls)

### 潮式沙煲鲍翅

Teochew Superior Shark's Fin Soup in Claypot

### 堂煮三头鲍鱼西兰花

3-Head Abalone Braised with Broccoli  
in Abalone Sauce

### 潮蒸鲳鱼

Teochew Steamed Pomfret

### 雀巢香菌带子炒芦笋

Stir Fried Asparagus and Scallops  
with Fresh Mushrooms

### X.O.酱鸭丝面薄

Wok Fried 'Mee Pok' with Braised Duck in X.O Sauce

### 红莲炖雪蛤

Double-boiled Hashima with  
Red Dates and Lotus Seeds

共6位用 **\$719**  
For 6 pax