



ZUI TEOCHEW CUISINE

MEMBER'S EXCLUSIVE

50% OFF

咸蛋金沙炒虾球

SHELLED PRAWN WOK FRIED
WITH GOLDEN SALTED EGG



DINE, EARN & BE REWARDED

BE A JUMBO REWARDS MEMBER TODAY! >

Terms and Conditions:

Valid for dine-in and takeaway at Chui Huay Lim Teochew Cuisine and Zui Yu Xuan Teochew Cuisine. Not valid with other discounts, promotional vouchers and JUMBO Rewards privileges. Photo is for illustration purpose only. The Management reserves the right to amend the above terms and conditions without prior notice.

  zuiteochewcuisine

 zui-teochewcuisine.com

厨师精选

— CHEF RECOMMENDATION —



01 冰镇梅汁小番茄
Chilled Cherry Tomatoes
Marinated with Sour Plum

\$12
每份 /
Per Portion

麦卢卡蜂蜜话梅水是关键所在，为连藤樱桃番茄注入了丰富的内涵和深邃的味道。一口咬下去，仿佛回到静谧的山野。

Cherry tomato on the vine steeped overnight in a specially concocted mixture of manuka honey with sour plum for a refreshing taste of nature.



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

\$34
每份 /
Per Portion

精选法国鹅肝，以越陈越香的卤水卤煮。搭配渗入卤水精髓的鲍鱼菇。记得蘸蒜泥醋。

French Foie Gras paired with abalone mushroom that has been braised. Best accompanied with a garlic vinegar dip.



02 梅汁冰菜拌沙拉
Ice Plant Salad with
Sweet Plum Dressing

\$18
每份 /
Per Portion

集结冰菜、腌渍黄瓜、樱桃番茄、黄梨、炸鱼皮和凯纳里坚果。综合酥脆、多汁与酸味。

Crunchy, juicy and tangy, this refreshing salad comes with pickled cucumber, vine cherry tomato, pineapple, fried fish skin and sprinkled with Kenari nuts.



04 瑶柱蟹肉干捞翅
Superior Shark's Fin
with Crab Meat and Broth

\$48
每位 /
Per Person

以上汤为基础，结合金钩翅、鲜拆蟹肉和酥炸瑶柱，组成丰盛的干捞翅。特别搭配醇厚的浓汤。

An unconventional dry shark's fin dish tossed in superior broth, fresh crab meat, and crispy fried conpoy. This deluxe dish is accompanied by a bowl of full-bodied broth.

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厨师精选

— CHEF RECOMMENDATION —



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

06 午鱼笋潮州鱼饭
Poached Threadfin Served
with Fermented Bean Paste

08 潮州卤水拼盘
Teochew
Braised Platter

NEW

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

采用金华火腿、干贝、红萝卜泥等食材熬煮成靓汤。加上印尼顶级金丝燕窝，锦上添花。

Savour exquisite Grade A Indonesian bird's nest processed from dry, using our secret hydration technique to give it a unique texture. A luxurious slow-cooked broth with Chinese ham, carrot puree, and dried scallop.

\$42
每位 /
Per Person

08 潮州卤水拼盘
(大肠, 猪手, 鹅掌, 鹅翼, 鲜鱿鱼)
Teochew Braised Platter
(Big Intestines, Pig Trotter,
Goose Web, Goose Wing and Squid)

潮汕卤味与温热的粥是绝配。醉花林的卤水自开业以来, 就在养着, 历史悠久。

Our braising liquid heralding from the day Chui Huay Lim opened, is a closely guarded recipe comprising dozens of spices and herbs. We recommend accompanying this dish with a bowl of warm porridge.

\$42
小 / Small
\$84
大 / Large

06 午鱼笋潮州鱼饭
Poached Threadfin Served
with Fermented Bean Paste

鱼饭源于渔民的智慧, 用海水煮熟捕捞的海鱼, 冷却后当饭吃。鱼肉紧实鲜甜, 搭配普宁豆瓣酱蘸食。

In olden days, fishermen would poach their catch in sea water, right on the boat, leave it to cool and consumed at sea. Gently peel the firm flesh off the bones and dip into Punning bean paste - the savouriness of the bean paste accent the natural sweetness of the fish.

\$8.80
每100克 /
Per 100g

NEW

09 野生蜂蜜红枣燕窝冻
Bird's Nest with Manuka Honey
and Red Date Jelly

晶莹剔透的红枣果冻, 缀以野生麦卢卡蜂蜜金丝燕。给你甜蜜的感觉。

A sweet red date jelly garnished with Grade A Indonesian bird's nest and manuka honey.

\$18
每位 /
Per Person

07 生煎西班牙黑猪扒
Pan Seared Iberico Pork

经煎炸的猪肉, 汁丰肉嫩。搭配指天椒芫荽酸柑酱, 十分对味。

Tenderised pork collar seared in a pan to produce a nice char and served with spicy, tangy sauce.

\$18
每份 /
Per Portion

NEW

10 酥炸芋泥蛋黄卷
Crispy Sweet Yam Paste Roll
with Salted Egg

威化纸外层裹着面包糠, 炸至金黄。内里是绵密柔滑的芋泥。

Smooth, yam paste wrapped around a salted egg yolk, rolled in wafer paper, coated with bread crumbs and deep fried to perfection.

\$14
每份 /
Per Portion

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醉宇轩经典潮膳
ZUI YU XUAN TEOCHEW CUISINE

醉宇轩经典潮膳是珍宝集团旗下餐厅之一。餐厅位于历史悠久的远东广场，地址更是一栋受保的国家文物遗产建筑。在这古色古香的环境里，我们的厨师团队呈献一系列精致的地道潮州佳肴。由我们的招牌香炸肝花至令人齿颊留香的菜脯芥兰炒粿条；由酥脆而软糯的潮州蚝烙，至咸香鲜甜的普宁豆酱走地鸡，每一道都采用最新鲜的上乘食材，并由大厨精工细作，道道带出潮州饮食文化的极至。

不论是在我们的大饭厅来个随性的小聚或办个隆重的宴会；或在我们的六间私人包间宴请商务贵宾或与家人温馨聚餐，您都能体会醉宇轩的古朴优雅及低调的精致——这便是最经典的潮州体验。

A concept by JUMBO Group of Restaurants, Zui Yu Xuan Teochew Cuisine is housed within a two-storey heritage building located in the historic Far East Square precinct. Within this elegant oriental space, refined, authentic Teochew fare is presented: from signatures such as Deep Fried Liver Roll and Wok Fried 'Kway Teow' with Diced 'Kai Lan' and Preserved Radish, to Teochew Oyster Omelette 'Gooley Style' and Teochew 'Puning' Fermented Bean Chicken. Meticulously and skilfully prepared, using only the freshest quality ingredients, each dish pays homage to the finer points of Teochew cuisine.

Be it a casual gathering or a momentous celebration in our beautifully refurbished dining hall; a discreet corporate luncheon or a cosy family meal in our six private rooms, Zui Yu Xuan Teochew Cuisine promises to deliver an experience that exudes understated refinement and classic elegance.



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.
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汽水 Soft Drinks

每罐 / Per Can

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

每杯 / Per Glass

B <small>2% sugar</small>	冰柠檬茶 Ice Lemon Tea	\$3.80
C <small>7% sugar</small>	柑草桔汁 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



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



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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.



103 卤鸭拼豆干
Braised Duck with Beancurd



108 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 <small>(Kindly check with our staff for selections available)</small>		\$68 <small>(6位 / 6 pax)</small>	\$108 <small>(10位 / 10 pax)</small>
102 潮式冻醉虾 Chilled Live Prawns Marinated with Chinese Wine	\$28	\$42	\$56
★ 103 卤鸭拼豆干 Braised Duck with Beancurd	\$20 <small>(每份 / Per Portion)</small>	\$35 <small>(半只 / Half)</small>	\$68 <small>(每只 / Whole)</small>

	每份 / Per Portion
104 卤鹅掌 Braised Goose Webs	\$30
105 卤鹅翼 Braised Goose Wings	\$16
106 潮式生捞海蜇 Chilled Marinated Jellyfish	\$16
107 海鲜豆腐卷 Crispy Fried Beancurd Rolls Stuffed with Prawns	\$16

	每百克 / Per 100g
★ 108 冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine	\$16
109 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

★ 110 虾丸	
Deep Fried Prawn Balls	\$26
★ 111 五香枣	
Deep Fried 'Ngoh Hiang'	\$18
112 猪脚冻	
Pig Trotter Terrine	\$16
113 咸蛋金沙虾吧	
Golden Salted Egg Prawn Chins	\$9.80
114 潮州水晶包(沙葛)	
Teochew Crystal Dumplings (Turnip)	\$8.80 (4粒 / 4 pieces)

★ 招牌菜 / Signature Dish

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110 虾丸
Deep Fried Prawn Balls



111 五香枣
Deep Fried 'Nghoh Hiang'



112 猪脚冻
Pig Trotter Terrine



113 咸蛋金沙虾吧
Golden Salted Egg Prawn Chins



202 蟹肉魚鰾羹
Braised Fish Maw Soup with Crab Meat



206 潮州炖鮫翅
Teochew Superior Shark's Fin 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	\$140	\$210	\$280
★ 202 蟹肉鱼鳔羹 Braised Fish Maw Soup with Crab Meat	\$46	\$69	\$92
203 紫菜鱼鳔汤 Braised Fish Maw Soup with Seaweed and Chicken	\$28	\$42	\$56

	每份 / Per Portion	
★ 204 原盅炖佛跳墙 (需预定) Buddha Jumps Over The Wall (Advance Order)	\$1088 (10位 / 10 pax)	
205 原盅鸡炖鲍翅 (需预定) Double-boiled Superior Shark's Fin Soup with Whole Chicken (Advance Order)	\$488	
★ 206 潮州炖鲍翅 Teochew Superior Shark's Fin Soup	\$48	
207 蟹肉金汤原只燕窝盏 Whole Bird's Nest with Crab Meat Golden Soup	\$42	
208 干贝蟹肉翅 Braised Shark's Fin Soup with Conpoy and Crab Meat	\$24	

★ 招牌菜 / Signature Dish

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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 三头鲍脯扒时蔬 Sliced 3-Head Abalone Braised with Seasonal Vegetable		\$62	
304 蚝皇红煨原只三头鲜鲍 Whole 3-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable		\$58	
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	

★ 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



303 三头鲍脯扒时蔬
Sliced 3-Head Abalone Braised with Seasonal Vegetable



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 蒜茸蒸竹蚌
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 Egg White and Chinese Wine
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 蒜茸蒸竹蚌
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 Egg White and Chinese Wine |
| ★ C | 蒜香豆瓣焗 | 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

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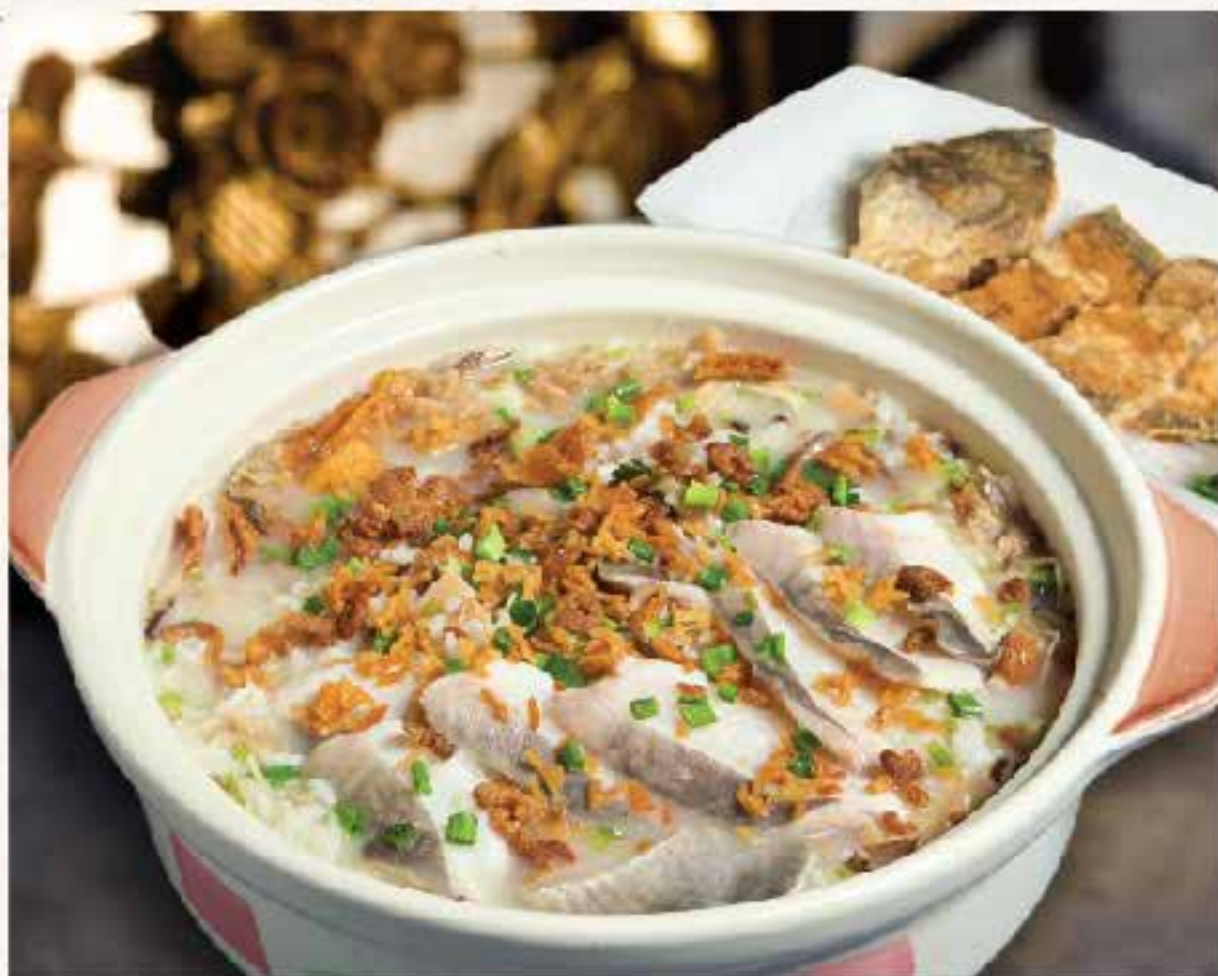
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502C 蒜香豆醬焗活青蟹
Live Mud Crab Wok Baked with Fermented Bean and Garlic Teochew Style



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



601 潮州鮫魚泡飯
Pomfret and Rice Boiled Teochew Style with Dried Shrimp and Crispy Rice



603 潮州蒸鮫魚
Teochew Steamed Pomfret

游水活鱼 / 鱼类

Live Fish / Fresh Fish

	中 Medium	大 Large
601 潮州鲷鱼泡饭 Pomfret and Rice Boiled Teochew Style with Dried Shrimp and Crispy Rice	\$98 (6位 / 6 pax)	\$138 (10位 / 10 pax)
每百克 / Per 100g		
602 游水忘不了 / 苏丹鱼 (需预定) Live Empurau / Live 'Sultan' Fish (Advance Order)	\$88.80 / \$16.80	
★ 603 潮州蒸鲷鱼 Teochew Steamed Pomfret	\$13.80	
604 游水笋壳 Live 'Soon Hock' (Marble Goby)	\$10.80	
★ A 潮州蒸	602-604 煮法: Steamed Teochew Style	
B 清蒸	602-604 Cooking Style: Steamed with Soya Sauce	
C 蒜茸蒸	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	

★ 招牌菜 / Signature Dish

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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 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		
702 虾球 Shelled Prawn	\$28	\$42	\$56
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		
703 活虾 Live Prawn	\$28	\$42	\$56
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 Boiled 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 Prawns Stir Fried with Yellow Chives



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



804 潮州菜白鲜鱿
Teochew Cuttlefish Stir Fried with Yellow Chives



805 潮州蚝烙
Teochew Oyster Omelette 'Gooey Style'

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
802 X.O.酱炒带子 Scallops Sautéed with Capsicums and X.O. Sauce	\$36	\$54	\$72
803 X.O.酱炒鲜鱿 Cuttlefish Sautéed with X.O. Sauce	\$28	\$42	\$56
★ 804 潮州菜白鲜鱿 Teochew Cuttlefish Stir Fried with Yellow Chives	\$24	\$36	\$48

每份 / Per Portion

- | | |
|--|------|
| ★ 805 潮州蚝烙 (制作需时25分钟)
Teochew Oyster Omelette 'Gooney Style'
(Requires 25 mins preparation time) | \$18 |
|--|------|

★ 招牌菜 / Signature Dish

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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 \$288
- ★ 902 普宁豆酱走地鸡
Teochew 'Puning' Fermented Bean Chicken \$26 \$48

每件 / Per Piece

- 903 梅酱香酥骨
Crispy Pork Rib Marinated with Plum Sauce \$11.80

★ 招牌菜 / Signature Dish

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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



1001 干贝八宝蔬
Conpoy Braised with Eight Vegetarian Treasures



1002 蟹扒翡翠豆腐
Home-made Vegetable Skin Beancurd
Braised with Crab Meat



1004 干贝三色蛋苋菜苜
Chinese Spinach Braised with Conpoy
and Trio Egg

蔬菜 / 豆腐

Vegetable / Beancurd

	小 Small	中 Medium	大 Large
★ 1001 干贝八宝蔬 Conpoy Braised with Eight Vegetarian Treasures		\$57	\$76
★ 1002 蟹扒翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Crab Meat	\$30	\$45	\$60
1003 海鲜豆腐煲 Beancurd Braised with Seafood in Claypot	\$26	\$39	\$52
★ 1004 干贝三色蛋菟菜苗 Chinese Spinach Braised with Conpoy and Trio Egg	\$24	\$36	\$48
1005 鲜菌翡翠豆腐 Home-made Vegetable Skin 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

★ 招牌菜 / Signature Dish

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蔬菜 / 豆腐

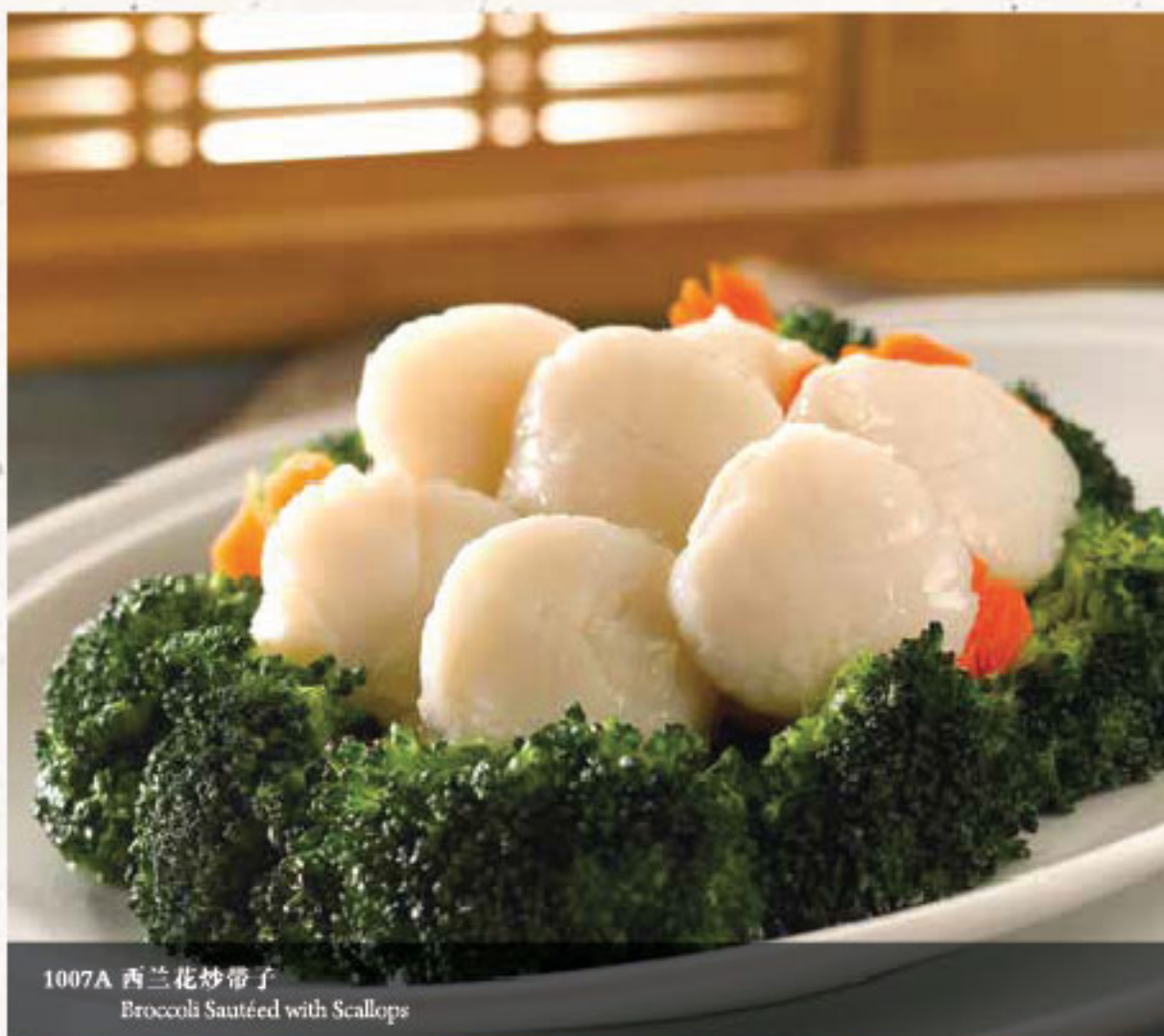
Vegetable / Beancurd

			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		\$34	\$51	\$68
B	虾球炒 Sautéed with Prawns		\$30	\$45	\$60
C	北菇扒 Sautéed with Braised Shiitake Mushrooms		\$26	\$39	\$52
1008	芦笋 / 西兰花 / 四季苗 Asparagus / Broccoli / French Beans		\$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				
1009	菠菜 / 芥兰 Spinach / 'Kai Lan'		\$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				
★ 1010	地鱼芥兰 'Kai Lan' Stir Fried with Dried Sole Fish		\$24	\$36	\$48

★ 招牌菜 / Signature Dish

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1007A 西兰花炒带子
Broccoli Sautéed with Scallops



1010 地鱼芥兰
'Kai Lan' Stir Fried with Dried Sole Fish



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 'Mee Pok' and Braised Duck with X.O. Sauce	\$26	\$39	\$52
* 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 橄榄菜鸡粒炒饭 Fried Rice with Diced Chicken and Preserved Olive Leaves	\$18	\$27	\$36
1106 潮州香煎糖醋伊面 Pan-Fried Teochew 'Ee-fu' Noodles with Sauce and Vineger Dip		\$20	\$30
	每碗 / Per Bowl		
1107 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	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	金瓜福果芋泥 Yam Paste with Pumpkin and Ginkgo Nuts	\$6.20
* 1205	福果绿豆爽 Teochew 'Tau Suan' with Ginkgo Nuts	\$6.20
* 1206	鸭母捻 Teochew Glutinous Rice Balls	\$6

每份 / Per Portion

1207	潮州水晶包 (芋泥) Teochew Crystal Dumpling (Yam Paste)	\$8.80 (4粒 / 4 pieces)
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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



1205 福果绿豆爽
Teochew 'Tau Suan' with Ginkgo Nuts

