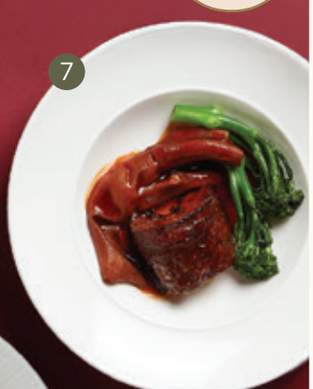
厨师精选
CHEF'S RECOMMENDATIONS



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
香煎牛仔骨
Pan Fried Short Ribs
$28 每份 Per Portion

6
石锅金不换牛仔骨
Short Ribs Stir Fried with Basil in Stone Pot
$58 每份 Per Portion

7
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

8
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

9
红莲雪蛤(冷)
Chilled Double-boiled Hashima with Red Dates and Lotus Seeds
$10.50 每位 Per Person

10
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.

下酒菜

Signature Appetisers

咸蛋金沙鱼皮
Golden Salted Egg Fish Skin

盐酥生蚝
Crispy Fried Oyster

椒盐银鱼
Crispy Fried White Bait
with Pepper and Spiced Salt

每份 / Per Portion

咸蛋金沙虾吧 Golden Salted Egg Prawn Chins	**$9.80**
凉拌小木耳 Chilled Black Fungus Salad	**$12.00**
香辣拍青瓜 Chilled Spicy Cucumber	**$12.00**
酥炸班兰马蹄糕 Crispy Fried Pandan Water Chestnut *Kueh*	**$12.00**
香酥花生鳕鱼条 Crispy Fried Cod Fish Sticks with Peanuts	**$14.00**
风味一口豆腐 Golden Beancurd Tossed with Fried Minced Garlic	**$14.00**
咸蛋金沙鱼皮 Golden Salted Egg Fish Skin	**$14.00**
盐酥生蚝 Crispy Fried Oyster	**$14.00**
椒盐银鱼 Crispy Fried White Bait with Pepper and Spiced Salt	**$15.00**

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。

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.

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道地潮州佳肴。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 'Gooey 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
B 5% sugar 西瓜 Watermelon	$5.80	$22
C 8% sugar 鲜橙 Orange	$5.80	$22
D 11% sugar 青苹果 Green Apple	$5.80	$22

NUTRI-GRADE A B C D

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 5% sugar 可口可乐 Coke	$3.80
B 5% sugar 雪碧 Sprite	$3.80
B 0% sugar 可口可乐零度 Coke Zero	$3.80
A 0% sugar 苏打水 Soda Water	$3.80
B 5% sugar 汤力水 Tonic Water	$3.80
	每杯 / Per Glass
B 2% sugar 冰柠檬茶 Ice Lemon Tea	$3.80
C 7% sugar 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 A B C D

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。

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.

Prices are subject to service charge and prevailing GST.
服务费与消费税另计。

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.

Prices are subject to service charge and prevailing GST.
服务费与消费税另计。

104 卤鸭拼豆干
Braised Duck with Beancurd

105 冻醉黄青蟹
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

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。

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 puposes only.

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

☘ 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。

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 puposes only.

112 虾丸
Deep Fried Prawn Balls

113 五香枣
Deep Fried *Ngoh 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

✱ 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。

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 puposes only.

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

✱ 招牌菜 / Signature Dish

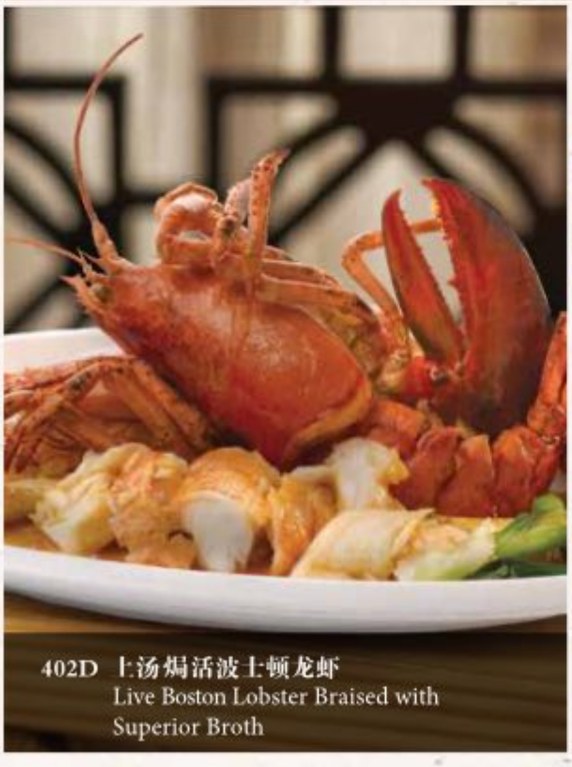
我们的食物可能含有或接触过（包含但不局限于）牛奶，鸡蛋，鱼，贝类，坚果，花生，小麦和大豆。如果您有任何担忧，请与我们的服务员联络。 服务费与消费税另计。 照片只供参考之用。

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 puposes only.

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 / 白灼 (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)

✱ 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。

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 puposes only.

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

☘ 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。

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 puposes only.

502C 蒜香豆酱焗活青蟹
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 潮州鲳鱼泡饭
Pomfret and Rice Boiled Teochew Style with Dried Shrimp and Crispy Rice

603 潮州蒸鲳鱼
Teochew Steamed Pomfret

游水活鱼 / 鱼类
Live Fish / Fresh Fish

	中 Medium	大 Large
601 潮州鲳鱼泡饭 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

❀ 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。

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 puposes only.

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

	小 Small	中 Medium	大 Large
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

	小 Small	中 Medium	大 Large
703 白灼活虾 Boiled Live Prawn	$26	$39	$52

❀ **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。

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 puposes only.

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 Marinted 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 *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 Piece
✱ 903 梅酱香酥骨 Crispy Pork Rib Marinated with Plum Sauce	$12.80

✱ 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。

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 puposes only.

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	干贝三色蛋苋菜苗 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

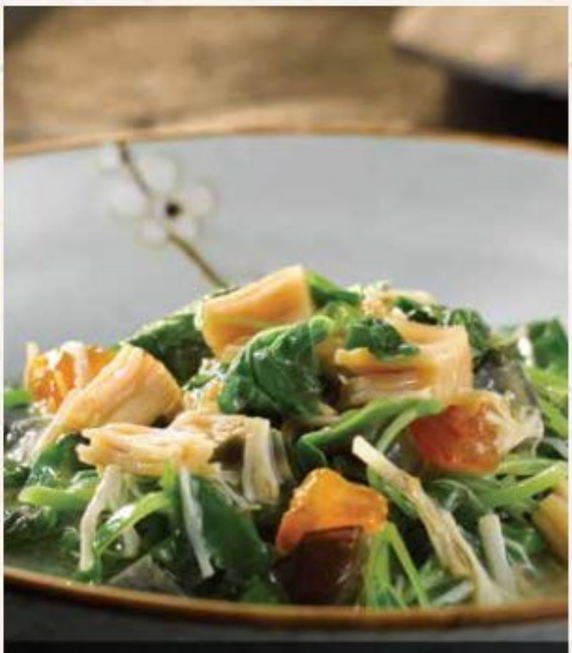
* 招牌菜 / Signature Dish

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。

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 puposes only.

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 干贝三色蛋莞菜苗
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**

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。

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 puposes only.

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	$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 Bowl
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。

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 puposes only.

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 Gingko 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 *Tau Suan* with Gingko Nuts	$6.20
* 1207	鸭母捻 Teochew Glutinous Rice Balls	$6

* 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。

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 puposes only.