

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 小/S | \$60 中/M | \$80 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 小/S | \$64 大/L

贵州飞天茅台50ml

Kweichow Moutai Flying Fairy 50ml

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

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外 帶 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

醉潮膳外帶A套餐

Zui's Take-home Feasting Bundle A
(Good for 4-6 persons)

\$208 | U.P. \$268

worth
\$315

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 瑶柱卤肉荷叶饭

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

worth
\$769

醉潮膳外帶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 帶 盆 菜

\$298 | U.P. \$328

TAKEAWAY FESTIVE PEN CAI

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



潮
州

喜 悅 四 喜 拼 盘

Teochew Happiness
4-Starter Platter (Good for 4-6 persons)

\$68 | U.P. \$78

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

醉宇轩经典潮膳是珍宝集团旗下餐厅之一，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。由我们的招牌令人齿颊留香的菜脯芥兰炒粿条，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 Wok Fried Kway Teow with Diced Kai Lan and Cai po, to Teochew Oyster Omelette and Teochew Puning Fermented Bean Free-range 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.



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採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鸟龙茶，以适当的照制有式金茶坏尽监桂花的芳脣。
饮用时桂花香气清曲、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鸟龙茶，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.

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

APPETISER

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 Ngoh 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
104	虾丸 Deep-fried Prawn Balls	\$28
105	五香枣 Deep-fried Ngoh Hiang	\$20
106	普宁豆腐 Puning Beancurd	\$18
107	海鲜豆腐卷 Crisp-fried Beancurd and Seafood Roll	\$18
		克 Per 100g
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 TEOCHEW BRAISED SPECIALITY

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



鮑翅

轻炖味最鲜。

金汤溢彩映华筵，

匠心火温柔藏至意，
潮州一碗是人间。



301 金汤潮州炖鲍翅 Teochew Superior Shark's Fin in Golden Soup

鮑翅

SHARK'S FIN

301

金汤潮州炖鲍翅

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

原盅鸡炖鲍翅 (需提前预定)

Double-boiled Superior Shark's Fin

with Whole Chicken Soup (Advance order required)

只 Whole \$538

304

潮州砂煲炖鲍翅

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

401

原盅佛跳墙 (需提前预定)

Buddha Jumps Over the Wall (Advance order required)

10位 Persons \$1,188

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，
胡椒微辣透心舒。

一盅醇厚驱寒意，
滋味深情在故土。



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

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。
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 Signature Dish

参生百味

鳔养千年起月寒。

藏温润，

东海三珍落玉盘，鲍来如鼓气沉酣。



海饌臻品

SEA DELICACIES

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

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

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。箸起冰蟹三分醉，
潮人心事在杯边。



601 冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine

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。
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 Signature Dish

活蟹

LIVE CRAB

克 Per 100g

601	冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine	\$18
602	冻黄膏蟹 Cold Crab	\$17
603	阿拉斯加帝王蟹 Alaskan Crab	\$29.80 (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 Sha Cha Sauce in Claypot \$12 (小 S) \$18 (中 M) \$24 (大 L)
603C	蒜香豆酱焗	Wok-bake with Fermented Bean Sauce and Garlic in Teochew Style
603D	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。

沙茶浓润裹腴身，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
¶ 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 Sha Cha Sauce in Claypot \$12 (小 S) \$18 (中 M) \$24 (大 L)
J 焖面薄	Braise with Mee Pok \$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

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

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

烹调法 METHODS OF PREPARATION FOR 803 - 807

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



802 潮州蒸鲳鱼
Fresh Pomfret Steamed in Teochew Style

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 Signature Dish



901C 白灼活虾 Poached Live Prawns

* Only available at Chui Huay Lim Teochew Cuisine

清鲜一口唤春光。
不染油烟呈本味，

鲜活虾

FRESH, LIVE PRAWN

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 Cai Po

B 椒盐炒

Stir-fry with Pepper and Spiced Salt

C 白灼

Poach

(仅限活虾)

(Applicable for Live Prawns only)

D 韭菜花炒

Stir-fry with Garlic Chive Flowers

(仅限大明虾球)

(Applicable for Shelled King Prawns only)

E 潮州菜白炒

Stir-fry with Yellow Chives

(仅限大明虾球)

(Applicable for Shelled King Prawns only)

F 咸蛋金沙炒

Stir-fry with Golden Salted Egg

(仅限虾球)

(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



金饼轻翻火气中，

珠 蚝

肥美入油融。

滴滴皆藏旧日风。
潮人不语尝真味，

海产类
SEAFOOD DELIGHT

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



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

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

1101

潮州五香乳猪

Teochew Five-spice Suckling Pig

\$298 只 Whole

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

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。
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 Signature Dish



1204 地鱼芥兰

Stir-fried *Kai Lan* with
Crispy Dried Sole Fish

1201 蟹肉扒翡翠豆腐

Homemade Vegetable Beancurd
with Crab Meat

小 S \$28

中 M \$42 | 大 L \$56

1204 地鱼芥兰

Stir-fried *Kai Lan* with
Crispy Dried Sole Fish

小 S \$24

中 M \$36 | 大 L \$48

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 Sauté with Scallops	\$38	\$57	\$76
B 虾球炒 Sauté with Shelled Prawns	\$32	\$48	\$64
C 花菇扒 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
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
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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 Signature Dish



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

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

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

