



厨师精选

CHEF'S RECOMMENDATIONS

- 1 潮式古法蒸鲳鱼
Traditional Teochew Style Steamed Pomfret with Minced Pork
\$13.80 每100克/100g
- 2 鱼子冻黄花鱼饭 (400克)
Cold Yellow Croaker Yu Fan with Caviar and *Puning* Bean Paste (400g)
\$42 每份/portion
- 3 酱腌澳洲龙虾饭 (500克)
Cold Marinated Australian Lobster in Teochew Style (500g)
\$134 每份/portion
- 4 荷香糯米蒸膏蟹 (400克)
Steamed Roe Crab and Glutinous Rice in Lotus Leaf (400g)
\$88 每份/portion
- 5 醋汁膏蟹蒸肉饼
Roe Crab with Pork Patty and Vinaigrette Sauce
\$88 每份/portion
- 6 脆皮糯米烧猪
Suckling Pig Stuffed with Glutinous Rice (2 Days Advance Order Required)
\$168 半只/Half | \$336 只/Whole
- 7 红烧鲍汁花胶
Braised Fish Maw and Broccolini with Abalone Sauce
\$38 每份/portion
- 8 反沙芋头黄金番薯 (制作需时25分钟)
Sugar-coated Yam and Sweet Potato in Teochew Style (Requires 25 mins cooking time)
\$18 每份/portion
- 9 香煎牛仔骨
Pan-fried Short Ribs in Black Pepper Sauce
\$28 每份/portion
- 10 石锅金不换牛仔骨
Short Ribs Stir-fried with Basil and *Sha Cha* Sauce in Stone Pot
\$58 每份/portion

ORDER 2 CHEF'S REC
DISHES TO ENJOY

15%
OFF

Enjoy 1 Chef's Rec Dish at 10% off

T&Cs: Promotion is valid at Chui Huay Lim Teochew Cuisine and Zui Yu Xuan Teochew Cuisine outlets only. Valid from 16 March - 30 April 2026. Valid for dine-in only. Promotion is valid on Mondays to Fridays only, excluding PH and the eve of PH. Not valid in conjunction with other discounts, promotions and vouchers. Limited to a single transaction, per table, per bill, per visit. No splitting of bills and tables allowed. Price subject to prevailing service charge and GST. Promotion is valid for JUMBO Rewards and Citibank cardmembers only. For Non-JUMBO member, payment must be charged to a Citibank Credit Card or Citibank Debit Card to enjoy the offer. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.

Exclusively for

JUMBO Rewards citi



ZUI 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.

豆干紧实藏日月，
一锅不语是潮魂，万里归心落此盆。

卤香

四溢入味浓。



潮州卤水小菜

TEOCHEW BRAISED SPECIALITY

- 醉** 101 卤水拼盘
(大肠, 猪手, 鹅掌, 鹅翼, 白灼鱿鱼)
Teochew Braised Platter
(Big Intestine, Pig's Trotter, Goose Webs & Wings and Poached Squid)
小 S \$40
中 M \$60 | 大 L \$80
- 醉** 102 卤鸭拼豆干
Braised Duck with Beancurd
小 S \$20
中 M \$35 | 大 L \$68
- 103 卤水鹅肝拼鲜菌
Braised Foie Gras with Abalone Mushroom
份 Portion \$34
- 醉** 104 卤鹅掌
Braised Goose Webs
份 Portion \$30
- 105 卤鹅翼
Braised Goose Wings
份 Portion \$16
- 106 卤水大肠
Braised Big Intestine
份 Portion \$18
- 107 卤水猪手
Braised Pig's Trotter
份 Portion \$24
- 108 白灼鱿鱼
Poached Squid served with Fermented Bean Paste
份 Portion \$24



102 卤鸭拼豆干
Braised Duck
with Beancurd



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

午潮带味入

鱼鲜

，一碗清香忆故园。

不问山珍与海味。

人间至淡最怡然。



804 午鱼笋潮州鱼饭
Teochew Classic Poached Threadfin
served with *Puning* Bean Sauce

前菜

A P P E T I S E R

克 Per 100g

醉 601 冻醉黄膏蟹 \$16
Chilled Roe Crab with Chinese Wine

602 冻黄膏蟹 \$15
Cold Crab

醉 804 午鱼笋潮州鱼饭 \$8.80
Teochew Classic Poached Threadfin served
with *Puning* Bean Sauce

901 潮式冻醉虾 小 S \$28
Chilled Drunken Prawns in Teochew Style 中 M \$42 | 大 L \$56



醉 205 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 \$44 | 大 L \$88

	份 Per Portion
206 潮式生捞海蜇丝 Chilled Marinated Jellyfish in Teochew Style	\$16
207 猪脚冻 Pig's Trotter Jelly	\$16
208 冰镇梅汁小番茄 Chilled Cherry Tomatoes Marinated with Sour Plum	\$12
醉 209 虾丸 Deep-fried Prawn Balls	\$26
醉 210 五香枣 Deep-fried <i>Ngoh Hiang</i>	\$18
211 普宁豆腐 <i>Puning</i> Beancurd	\$16
212 海鲜豆腐卷 Crisp-fried Beancurd and Seafood Roll	\$16
213 咸蛋金沙虾吧 Golden Salted Egg Prawn Chins	\$9.80

金汤溢彩映华筵，
鲍翅 轻炖味最鲜。

潮州一碗是人间。
匠火温柔藏至意，



燕窝与鲍翅

BIRD'S NEST | SHARK'S FIN

301

蟹肉金汤原只燕窝盏

Whole Bird's Nest and Crab Meat in Golden Soup

位 per person \$42

醉 302

金汤潮州炖鲍翅

Teochew Superior Shark's Fin in Golden Soup

位 per person \$48

303

瑶柱蟹肉干捞翅

Superior Shark's Fin with Crab Meat and Broth

位 per person \$48

304

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 \$488

305

冬茸燕窝海皇羹

Supreme Seafood Soup
with Bird's Nest and Winter Melon

位 per person \$24

小 S \$60 | 中 M \$90 | 大 L \$120

306

潮州砂煲炖鲍翅

Teochew Superior Shark's Fin Soup in Claypot

小 S \$96

中 M \$144 | 大 L \$192

307

干贝蟹肉翅

Braised Shark's Fin with Crab Meat and Conpoy Soup

位 per person \$24

小 S \$60 | 中 M \$90 | 大 L \$120

汤与羹

S O U P

肆 401

原盅佛跳墙 (需提前预定)

Buddha Jumps Over the Wall (Advance order required)

10位 Persons \$1,088

肆 402

蟹肉鱼鳔羹

Braised Crab Meat and Fish Maw Thick Soup

位 per person \$16

小 S \$46 | 中 M \$69 | 大 L \$92

403

胡椒猪肚鸡汤

Peppery Pig's Stomach and Chicken Soup

半 Half \$48 | 只 Whole \$96

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

406

紫菜黑猪肉鱼鳔汤

Fish Maw, Kurobuta Pork and Seaweed Soup

位 per person \$12

小 S \$30 | 中 M \$45 | 大 L \$60



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

鳔养千年起月寒。

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 \$118
中 M \$177 | 大 L \$236

502 海参焖鱼鳔
Braised Sea Cucumber and Fish Maw

小 S \$58
中 M \$87 | 大 L \$116

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

\$46

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

\$38

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

\$38

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

\$38

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 \$16
Chilled Roe Crab with Chinese Wine

602 冻黄膏蟹 \$15
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
\$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



竹蚌

眠沙藏露白，龙虾踏浪映霞红。

一柔一烈皆成味，

共煮人间烟火中。



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

醉

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

- 703 蒜蓉粉丝蒸竹蚌
Steamed Bamboo Clam with
Minced Garlic and Glass Vermicelli

只 each (70g – 90g) \$16

只 each (91g – 109g) \$18

只 each (110g – 130g) \$20



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
Teochew Pomfret Poached Rice with Dried Shrimp | \$98.80 起 / above
从600克 / From 600g |
| 802 | 海味菜脯酱蒸鳊鱼
Steamed Cod Fish with <i>Cai Po</i> in Teochew Style | 份 per portion \$30 |
| | | 克 Per 100g |
| 803 | 海味菜脯酱蒸午鱼笋
Steamed Threadfin Fish with <i>Cai Po</i> in Teochew Style | \$9.80 |
| 804 | 午鱼笋潮州鱼饭
Teochew Classic Poached Threadfin served with <i>Puning</i> Bean Sauce | \$8.80 |
| 醉 805 | 潮州蒸鲳鱼
Fresh Pomfret Steamed in Teochew Style | \$13.80 |
| 806 | 游水忘不了 (需提前预定)
Live Empurau (Advance order required) | \$88.80 |
| 807 | 游水苏丹鱼 (需提前预定)
Live Sultan Fish (Advance order required) | \$16.80 |
| 808 | 游水东星斑
Live Coral Grouper | \$14.80 |
| 809 | 游水笋壳
Live <i>Soon Hock</i> (Marble Goby) | \$10.80 |

烹调法 METHODS OF PREPARATION FOR 806 – 809

- | | | |
|-----|--------|---|
| 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 |
| F | 泡饭 | Poach with Rice in Superior Broth
\$16 (小 S) \$24 (中 M) \$32 (大 L) |



805 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。

902C 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 潮式冻醉虾
Chilled Drunken Prawns in Teochew Style | 小 S \$28
中 M \$42 大 L \$56 |
| 902 活虾
Live Prawns
<small>* Only available at Chui Huay Lim Teochew Cuisine</small> | 小 S \$26
中 M \$39 大 L \$52 |
| 903 大明虾球
Shelled King Prawns | 小 S \$48
中 M \$72 大 L \$96 |
| 904 虾球
Shelled Prawns | 小 S \$28
中 M \$42 大 L \$56 |

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
(仅限活虾) | Poach
(Applicable for Live Prawns only) |
| D 韭菜花炒
(仅限大明虾球) | Stir-fry with Garlic Chive Flowers
(Applicable for Shelled King Prawns only) |
| 焗 E 潮州菜白炒
(仅限大明虾球) | Stir-fry with Yellow Chives
(Applicable for Shelled King Prawns only) |
| 焗 F 咸蛋金沙炒
(仅限虾球) | Stir-fry with Golden Salted Egg
(Applicable for Shelled Prawns only) |



904F 虾球炒咸蛋金沙
Shelled Prawns Stir-fried with
Golden Salted Egg



903E 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 \$38
中 M \$57 | 大 L \$76
- 1002 芦笋炒带子
Sautéed Scallops with Asparagus
小 S \$36
中 M \$54 | 大 L \$72
- 1003 西兰苔炒带子
Sautéed Scallops with Broccolini
小 S \$36
中 M \$54 | 大 L \$72
- 醉** 1004 潮州蚝烙 (制作需时25分钟)
Signature Teochew Oyster Omelette
(Requires 25 mins cooking time)
份 Portion \$18

肉 类

MEAT | POULTRY

醉 1101

潮州五香乳猪

Teochew Five-spice Suckling Pig

\$298 只 Whole

醉 1102

梅酱香酥骨

Crisp-fried Pork Rib with Plum Sauce

\$12.80 件 Per piece

醉 1103

普宁豆酱走地鸡

Teochew *Puning* Fermented Bean Free-range Chicken

\$28 半 Half | \$52 只 Whole



1103 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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 Signature Dish



1201 干贝八宝蔬
Braised Eight Treasures
Vegetable with Conpoy

醉 1201 干贝八宝蔬
Braised Eight Treasures Vegetable
with Conpoy
小 S \$38
中 M \$57 | 大 L \$76

醉 1205 地鱼芥兰
Stir-fried *Kai Lan* with
Crispy Dried Sole Fish
小 S \$24
中 M \$36 | 大 L \$48

醉 1202 蟹肉扒翡翠豆腐
Homemade Vegetable Beancurd
with Crab Meat
小 S \$26
中 M \$39 | 大 L \$52

1206 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 鲜菌翡翠豆腐
Homemade Vegetable Beancurd
with Assorted Mushroom
小 S \$22
中 M \$33 | 大 L \$44

1207 榄菜四季苗
Stir-fried French Beans with
Minced Pork and Preserved Olive
小 S \$18
中 M \$27 | 大 L \$36

1204 海鲜豆腐煲
Braised Beancurd with
Assorted Seafood in Claypot
小 S \$24
中 M \$36 | 大 L \$48

1208 猪油渣豆酱炒小芥菜
Stir-fried Baby Mustard Green with
Pork Lard Crisps and
Fermented Bean Sauce
小 S \$18
中 M \$27 | 大 L \$36

蔬菜/豆腐

VEGETABLE | BEANCURD

		小 S	中 M	大 L
1209	芦笋 Asparagus	\$22	\$33	\$44
1210	西兰苔 Broccolini	\$22	\$33	\$44
1211	四季苗 French Beans	\$20	\$30	\$40
1212	菠菜 Spinach	\$18	\$27	\$36
1213	芥兰 <i>Kai Lan</i>	\$18	\$27	\$36
1214	韭菜花 Garlic Chive Flowers	\$18	\$27	\$36

烹调法 METHODS OF PREPARATION FOR 1209 – 1214

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

- 1215 菠菜 / 芥兰 / 芦笋 / 西兰苔
Spinach / *Kai Lan* / Asparagus / Broccolini

烹调法 METHODS OF PREPARATION FOR 1215

		小 S	中 M	大 L
A	带子炒 Sauté with Scallops	\$36	\$54	\$72
B	虾球炒 Sauté with Shelled Prawns	\$30	\$45	\$60
C	花菇扒 Braise with Shiitake Mushrooms	\$26	\$39	\$52



1205 地鱼芥兰
Stir-fried *Kai Lan* with Crispy Dried Sole Fish



1206 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



1409 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

1405 枸杞桃胶炖雪梨
Chilled Double-boiled Snow Pear
with Peach Gum and Wolfberries

1407 金瓜福果芋泥
Orh Nee with Pumpkin
and Ginkgo Nuts

1408 福果绿豆爽
Tau Suan with Ginkgo Nuts
and Chen Pi

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 反沙芋头黄金番薯 (制作需时25分钟) \$18
Sugar-coated Yam and Sweet Potato
in Teochew Style (Requires 25 mins cooking time)
- 1403 红莲雪蛤 (热/冻) \$10.80
Double-boiled Hashima with
Red Date and Lotus Seed (Hot/Cold)
- 醉 1404 雪蛤芋泥 \$9.80
Orh Nee with Hashima
- 醉 1405 枸杞桃胶炖雪梨 (冻) \$6.80
Chilled Double-boiled Snow Pear with
Peach Gum and Wolfberries
- 1406 芋泥冰淇淋 \$6.80
Orh Nee Ice Cream
- 醉 1407 金瓜福果芋泥 \$6.80
Orh Nee with Pumpkin and Gingko Nuts
- 醉 1408 福果绿豆爽 \$6.20
Tau Suan with Ginkgo Nuts and *Chen Pi*
- 醉 1409 鸭母捻 \$6
Glutinous Rice Ball with Sweet Soup
in Teochew Style

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