厨师精选
CHEF'S RECOMMENDATIONS

50% off* SECOND DISH

三宝扎花胶枸杞炖乳鸡汤
Double-boiled Spring Chicken Soup with Fish Maw & *San Bao Zha*

$48 per portion 每份

A nourishing double-boiled soup featuring tender spring chicken, premium fish maw, goji berries and traditional *San Bao Zha* - aged *Xinhui* tangerine peel wrapped around a preserved salted olive. Traditionally cherished for its nourishing qualities, *San Bao Zha* is believed to help clear internal heat, regulate *Qi* and support digestion, while lending the broth a distinctive citrus fragrance and rich, savoury depth.

精选鲜嫩乳鸡、花胶、枸杞及传统三宝扎慢火炖制而成 - 三宝扎以新会陈皮包裹咸榄制成。三宝扎自古被视为滋养佳品，传统认为有助于清内热、调理气机及促进消化，同时为汤底增添独特的陈皮清香与醇厚鲜美的层次。

脆皮糯米猪
Suckling Pig Stuffed with Glutinous Rice
$336 一只 whole | $168 半只 half

酱腌澳洲龙虾饭 *(500克)*
Cold Marinated Australian Lobster in Teochew Style *(500g)*
$134

红煨四头鲜鲍脯拼花胶
Braised Half 4-Head Abalone and Premium Fish Maw with Seasonal Vegetable
$42 per portion 每份

带子鲜虾芋香千石煲
Savoury Yam Thick Soup with Scallops and Prawns
$24 S 小 | $36 M 中 | $48 L 大

蒜香豆酱石锅牛仔骨
Short Ribs Stir-fried with Garlic and *Puning* Sauce in Claypot
$58 per portion 每份

川椒香煎牛仔骨
Pan-fried Short Ribs in Sichuan Peppercorn Sauce
$28 per portion 每份

金汤咸肉芥菜煲
Braised Mustard Greens with Teochew Preserved Pork Belly in Golden Broth
$24 per portion 每份

香酥紫菜虾滑
Crispy Seaweed Prawn Pancake
$22 per portion 每份

*Valid from 1 Sep – 30 Dec 2026. Promotion is valid at Chui Huay Lim and Zui Yu Xuan and is for dine-in only. Promotion is valid from Monday to Fri, excluding PH and eve of PH. Promotion is valid with a min. purchase of two (2) different Chef's Rec dishes in a single transaction. Customers may purchase more than two (2) participating dishes; however, only one (1) dish will be entitled to the 50% discount. The 50% discount will be applied to the lowest-priced participating dish. Not valid in conjunction with other discounts, promotions and vouchers. Redemption of JUMBO Dollars (J$) is not allowed. 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 Citi Credit Card or Citibank Debit Card to enjoy the offer. Photos are for illustration purposes only. The management reserves the right to change the t&cs without prior notice.

Exclusively for JUMBO Rewards | citi

醉潮膳

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一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 — $4.30
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.

人参乌龙 — $4.30
Ginseng Oolong

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 — $5.30
Osmanthus Oolong

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脅。
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 — $3.30
Chrysanthemum Tea

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.

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鲜 Signature Dish

卤香

四溢入味浓。

豆干紧实藏日月，
一锅不语是潮魂，万里归心落此盆。

101 卤水拼盘
Teochew Braised Platter

潮州卤水小菜
TEOCHEW BRAISED SPECIALITY

鲜 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
鲜 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
鲜 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

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鲜 Signature Dish

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。

201 鱼子冻黄花鱼饭
Cold Yellow Croaker *Yu Fan*
with Caviar and *Puning* Bean Paste

前菜
APPETISER

		份 Per Portion
醉 201	鱼子冻黄花鱼饭 *(400克)* Cold Yellow Croaker *Yu Fan* with Caviar and *Puning* Bean Paste *(400g)*	$42
		克 Per 100g
醉 603	冻醉黄膏蟹 Chilled Roe Crab with Chinese Wine	$16
604	冻黄膏蟹 Cold Crab	$15
醉 804	午鱼笋潮州鱼饭 Teochew Classic Poached Threadfin served with *Puning* Bean Sauce	$8.80
901	潮式冻醉虾 Chilled Drunken Prawns in Teochew Style	小 S $28 中 M $42 | 大 L $56

鲜 202 潮州精选拼盘 — 小 S $44 | 大 L $88
(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)

份 Per Portion

203 潮式生捞海蜇丝 — $16
Chilled Marinated Jellyfish in Teochew Style

204 猪脚冻 — $16
Pig's Trotter Jelly

205 冰镇梅汁小番茄 — $12
Chilled Cherry Tomatoes Marinated with Sour Plum

鲜 206 虾丸 — $26
Deep-fried Prawn Balls

鲜 207 五香枣 — $18
Deep-fried *Ngoh Hiang*

208 普宁豆腐 — $16
Puning Beancurd

209 海鲜豆腐卷 — $16
Crisp-fried Beancurd and Seafood Roll

210 咸蛋金沙虾吧 — $9.80
Golden Salted Egg Prawn Chins

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鲜 Signature Dish

金汤溢彩映华筵，

鲍翅

轻炖味最鲜。

匠火温柔藏至意，

潮州一碗是人间。

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

燕窝与鲍翅

BIRD'S NEST | SHARK'S FIN

301
金汤潮州炖鲍翅
Teochew Superior Shark's Fin in Golden Soup
位 per person $58

鲜 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 $488

304
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

305
潮州砂煲炖鲍翅
Teochew Superior Shark's Fin Soup in Claypot
小 S $108
中 M $162 | 大 L $216

306
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

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鲜 Signature Dish

汤与羹

SOUP

鲜 401
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

402
胡椒猪肚鸡汤
Peppery Pig's Stomach and Chicken Soup
半 Half $48 | 只 Whole $96

403
胡椒花胶猪肚鸡汤
Fish Maw in Peppery Pig's Stomach and Chicken Soup
半 Half $98 | 只 Whole $188

404
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

鲜 405
原盅佛跳墙 (需提前预定)
Buddha Jumps Over the Wall (Advance order required)
10位 Persons $1,188

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

401 蟹肉鱼鳔羹
Braised Crab Meat and Fish Maw Thick Soup

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

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胖 Signature Dish

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

海馔臻品
SEA DELICACIES

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

503	红煨四头鲜鲍片花菇扒时蔬 Braised Sliced 4-Head Abalone and Shiitake Mushroom with Seasonal Vegetable	$54
504	红煨原只四头鲍鱼 Braised Whole 4-Head Abalone and Seasonal Vegetable with Abalone Sauce	$48
505	原只五头鲍鱼扣鹅掌 Braised Whole 5-Head Abalone and Goose Web with Abalone Sauce	$38
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

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Signature Dish

601 荷香糯米蒸膏蟹 Steamed Roe Crab and Glutinous Rice in Lotus Leaf

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鲜 Signature Dish

活蟹
LIVE CRAB

份 Per Portion

醉 601 荷香糯米蒸膏蟹 *(400克)* $88
Steamed Roe Crab and Glutinous Rice in Lotus Leaf *(400g)*

醉 602 醋汁膏蟹蒸肉饼 *(400克)* $88
Roe Crab with Pork Patty and Vinaigrette Sauce *(400g)*

克 Per 100g

醉 603 冻醉黄膏蟹 $16
Chilled Roe Crab with Chinese Wine

604 冻黄膏蟹 $15
Cold Crab

605 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 605

	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)
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

603 冻醉黄膏蟹
Chilled Roe Crab with Chinese Wine

605C 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。

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

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
鲜	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*

只 each

703 蒜蓉粉丝蒸竹蚌
Steamed Bamboo Clam with
Minced Garlic and Glass Vermicelli
(70g – 90g) $16
(91g – 109g) $18
(110g – 130g) $20

701I 澳洲龙虾潮州沙茶粉丝煲
Australian Lobster Braised with Glass Vermicelli and *Sha Cha* Sauce in Claypot

701D 澳洲龙虾上汤焗
Australian Lobster Braised with Superior Broth

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鲜 Signature Dish

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。

801 潮州鲳鱼泡饭
Teochew Pomfret Poached Rice
with Dried Shrimp

805 潮式古法蒸鲳鱼
Traditional Teochew Style
Steamed Pomfret with Minced Pork

游水活鱼
FRESH, LIVE FISH

801	潮州鲳鱼泡饭 Teochew Pomfret Poached Rice with Dried Shrimp	$98.80 起/above 从600克/From 600g
802	海味菜脯酱蒸鳕鱼 Steamed Cod Fish with *Cai Po* in Teochew Style	份 per portion $30
		克 Per 100g
803	海味菜脯酱蒸午鱼笋 Steamed Threadfin Fish with *Cai Po* in Teochew Style	$9.80
804	午鱼笋潮州鱼饭 Teochew Classic Poached Threadfin served with *Puning* Bean Sauce	$8.80
805	潮式古法蒸鲳鱼 Traditional Teochew Style Steamed Pomfret with Minced Pork	$13.80
806	潮州蒸鲳鱼 Fresh Pomfret Steamed in Teochew Style	$13.80
807	游水忘不了 (需提前预定) Live Empurau (Advance order required)	$88.80
808	游水苏丹鱼 (需提前预定) Live Sultan Fish (Advance order required)	$16.80
809	游水东星斑 Live Coral Grouper	$14.80
810	游水笋壳 Live *Soon Hock* (Marble Goby)	$11.80

烹调法 METHODS OF PREPARATION FOR 807 – 810

A	潮州蒸	Steam in Teochew Style
B	清蒸	Steam with Soya Sauce
C	蒜蓉蒸	Steam with Minced Garlic
D	海味菜脯酱蒸	Steam with *Cai Po*
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)

802 海味菜脯酱蒸鳕鱼
Steamed Cod Fish with *Cai Po* in Teochew Style

810B 清蒸笋壳
Soon Hock Steamed with Soya Sauce

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Signature Dish

清鲜一口唤春光。
不染油烟呈本味，
锦红初褪露真香，雪水微沸引虾狂。

902C 白灼活虾 Poached Live Prawns

** Only available at Chui Huay Lim Teochew Cuisine*

鲜活虾
FRESH, LIVE PRAWN

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 ** Only available at Chui Huay Lim Teochew Cuisine*	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 *Cai Po*
B	椒盐炒	Stir-fry with Pepper and Spiced Salt
C	白灼 (仅限活虾)	Poach (Applicable for Live Prawns only)
醉 D	咸蛋金沙炒	Stir-fry with Golden Salted Egg
醉 E	潮州菜白炒 (仅限大明虾球)	Stir-fry with Yellow Chives (Applicable for Shelled King Prawns only)

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

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醉 Signature Dish

1004 潮州蚝烙 Signature Teochew Oyster Omelette

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

海产类

SEAFOOD DELIGHT

胖 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

胖 1004 潮州蚝烙 (制作需时25分钟)
Signature Teochew Oyster Omelette
(Requires 25 mins cooking time)
份 Portion $18

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胖 Signature Dish

1101 脆皮糯米烧猪 Suckling Pig Stuffed with Glutinous Rice

肉类

MEAT | POULTRY

1101
脆皮糯米烧猪
Suckling Pig Stuffed with Glutinous Rice
(2 Days Advance Order Required)
$168 半 Half | $336 只 Whole

1102
潮州五香乳猪
Teochew Five-spice Suckling Pig
$328 只 Whole

1103
梅酱香酥骨
Crisp-fried Pork Rib with Plum Sauce
$12.80 件 Per piece

1104
普宁豆酱走地鸡
Teochew *Puning* Fermented Bean Free-range Chicken
$28 半 Half | $52 只 Whole

1102 潮州五香乳猪
Teochew Five-spice Suckling Pig

1104 普宁豆酱走地鸡
Teochew *Puning* Fermented Bean Free-range Chicken

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Signature Dish

1201 干贝八宝蔬
Braised Eight Treasures
Vegetable with Conpoy

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

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

1203 鲜菌翡翠豆腐
Homemade Vegetable Beancurd
with Assorted Mushroom
小 S $22
中 M $33 | 大 L $44

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

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

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

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

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	$18	$27	$36
1212	菠菜 Spinach	$18	$27	$36
1213	芥兰 *Kai Lan*	$18	$27	$36

烹调法 METHODS OF PREPARATION FOR 1209 – 1213

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

1214 菠菜 / 芥兰 / 芦笋 / 西兰苔
Spinach / *Kai Lan* / Asparagus / Broccolini

烹调法 METHODS OF PREPARATION FOR 1214

		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

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鲜 Signature Dish

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

鲜 1302 海鲜干炒面线
Wok-fried *Mee Sua* with Assorted Seafood
小 S $24
中 M $36 | 大 L $48

1303 海鲜皇炒炝
Supreme Seafood Fried Rice
小 S $24
中 M $36 | 大 L $48

鲜 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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鲜 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) Double-boiled Bird's Nest with Rock Sugar (Hot/Cold)	$38
1402	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
1403	红莲雪蛤 (热/冻) Double-boiled Hashima with Red Date and Lotus Seed (Hot/Cold)	$10.80
鲜 1404	雪蛤芋泥 *Orh Nee* with Hashima	$9.80
鲜 1405	枸杞桃胶炖雪梨 (冻) Chilled Double-boiled Snow Pear with Peach Gum and Wolfberries	$6.80
鲜 1406	福果绿豆爽 *Tau Suan* with Ginkgo Nuts and *Chen Pi*	$6.20
鲜 1407	金瓜福果芋泥 *Orh Nee* with Pumpkin and Gingko Nuts	$6.80
1408	芋泥冰淇淋 *Orh Nee* Ice Cream	$6.80
鲜 1409	鸭母捻 Glutinous Rice Ball with Sweet Soup in Teochew Style	$6

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鲜 Signature Dish