



TAKEAWAY MENU

前菜

APPETISERS

per portion

酥炸田鸡腿

Deep-fried Frog Legs with Chinese Five-spice

\$32

桂花生菜包

Sautéed Crab Meat with Conpoy and Eggs served with Lettuce

\$52

黑椒烟鸭胸

Sliced Smoked Duck with Black Pepper

\$22

花雕醉鸡卷

Drunken Chicken Roll

\$22

汤 | 羹

SOUP | BROTH

per portion

花胶炖螺头

Double-boiled Sea Whelk Soup with Fish Maw

\$28

竹笙北菇炖菜胆

Double-boiled Chinese Mushrooms with Bamboo Piths and Chinese Cabbage

\$22

海鲜酸辣羹

Hot and Sour Seafood Soup

\$22

蟹肉菠菜羹

Braised Minced Crab Meat and Green Spinach Soup

\$22



烧烤	(全只)	(半只)
BARBECUE	(Whole)	(Half)
金陵片皮乳猪		
Suckling Pig (*one day order in advance required)	\$318	\$168
港式挂炉鸭		
Hong Kong-style Crispy Roasted Duck with Plum Sauce	\$72	\$36
烟熏茶皇鸡		
Smoked Chicken with Jasmine Tea Leaves	\$64	\$32
避风塘风沙鸡		
Crispy Roasted Chicken with Almond Flakes and Dried Shrimps	\$64	\$32

海鲜	
SEAFOOD	per portion
杏香脆米焗龙虾	
Deep-fried Lobster with Almond Flakes and Crispy Rice	\$128
三翠笋壳球	
Sautéed Soon Hock Fillet with Seasonal Vegetables	\$68
酱爆鳄鱼肉	
Wok-fried Crocodile Meat and Asparagus with Spicy Sauce	\$42
X. O. 酱云耳炒帶子	
Sautéed Scallops with Black Fungus in X.O. Sauce	\$38



肉类/家禽

MEAT/ POULTRY

per portion

芦笋黑椒牛仔粒 Diced Beef with Asparagus and Black Pepper Sauce	\$42
煎封羊仔柳 Pan-fried Lamb Loin with String Beans	\$32
菠萝咕佬肉 Sweet and Sour Pork with Pineapples	\$32
鼓汁凉瓜炒鸡柳 Sautéed Chicken Fillet with Bitter Gourd and Black Bean Sauce	\$32

蔬菜 / 素食

VEGETABLES / VEGETARIAN

per portion

蟹肉菠菜豆腐 Braised House-made Bean Curd with Spinach and Crab Meat	\$36
火腩炒四季豆 Wok-fried String Beans with Roasted Pork	\$32
田园翠玉瓜 Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn	\$32
腰果淮山炒什蔬 Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts	\$32



饭类 RICE

per portion

龙虾带子X.O. 酱炒饭 Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce	\$78
蛋白干贝蟹肉糙米炒饭 Fried Brown Rice with Crab Meat, Conpoy and Egg White	\$38
双鱼鸡粒炒饭 Fried Rice with Diced Chicken, Salted Fish and Silver Fish	\$32
生炒糯米饭 Sautéed Glutinous Rice with Assorted Meats and Dried Shrimps	\$32

面类 NOODLES

per portion

桂花炒面线 Stir-fried Rice Vermicelli with Shredded Duck and Prawns	\$32
虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms	\$32
鹿肉干炒河粉 Wok-fried Rice Noodles with Venison	\$32
黑椒蟹肉炒冬粉 Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce	\$32

冻甜品类 COLD DESSERTS

per person

芦荟香茅冻 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice	\$9
杨枝甘露 Chilled Cream of Mango with Sago and Pomelo	\$9
龙眼杏仁豆腐 Chilled Almond Bean Curd with Longans	\$9
冻罗汉果海底椰 Chilled Sea Coconut with Mormodica Fruits	\$9

Prices are in SGD and subject to applicable government taxes



套餐A
SET A

黑醋捞云耳

Marinated Black Fungus with Chilli and Black Vinegar

杏汁浓汤炖花膠竹笙

Double-boiled Fish Maw with Bamboo Piths and Almond Cream

港式挂炉鸭

Crispy Roasted Duck in Hong Kong-style with Plum Sauce

班片豆腐西兰花

Braised House-made Beancurd with Garoupa Fillet and Broccoli

蛋白干贝蟹肉糙米炒饭

Fried Brown Rice with Crab Meat, Conpoy and Egg Whites

南北杏川贝炖雪梨

Double-boiled Pear with Chinese Herbs

For 2 persons \$140

For 4 persons \$223

For 6 persons \$306



套餐B
SET B

鸡炖三宝官燕

Double-Boiled Superior Bird's Nest with Chicken, Dried Scallops and Yellow Fungus

养生一品窝(鲍鱼海参冬菇鱼火腩娃娃菜)

Stewed Abalone, Sea Cucumber, Fish Maw, Black Mushrooms, Roasted Pork and Chinese Cabbage in Pot

鼓油皇煎生虾

Pan-fried Live Prawns with Soy Sauce

清蒸龙虎斑

Steamed Live Pearl Grouper in Hong Kong-style

桂花炒面线

Stir Fried Rice Vermicelli with Shredded Duck and Seafood

蛋白干贝蟹肉糙米炒饭

Fried Brown Rice with Crab Meat, Conpoy and Egg Whites

南北杏川贝炖雪梨

Double-boiled Pear with Chinese Herbs

For 6 persons \$665

For 10 persons \$1,075