

壹仟



YIQIAN

— PRIVATE DINING —

For reservation, please call

6513 6377

2 LENG KEE ROAD #01-04,
THYE HONG CENTRE, SINGAPORE 159086

前菜, 小食

Appetisers

	每份 Per Portion
酥炸虾枣/蟹枣 Deep-fried Prawn Ball and Crabmeat Ball	\$32.00
 百花酿皮蛋 Deep-fried Century Egg stuffed with Shrimp Paste	\$12.80
 椒盐白饭鱼 Deep-fried Whitebait with Pepper and Salt	\$12.80
蚬蚧鲮鱼球 Deep-fried Mud Carp Fish Ball served with Clam Sauce	\$12.80
香脆鱿鱼须 Crispy Squid	\$12.80
椒盐炸冬笋 Deep-fried Bamboo Shoot with Pepper and Salt	\$9.80
咸蛋鱼皮 Crispy Fish Skin with Salted Egg	\$9.80
泰式墨鱼捞粉皮 Chilled Squid with Flour Skin in Thai Style	\$12.80
手拍日本青瓜 Chilled Japanese Cucumber with Aged Vinegar	\$9.80
肉松炸茄子 Crispy Eggplant with Pork Floss	\$9.80
醋香云耳 Chilled Black Fungus with Aged Vinegar	\$9.80
豉油皇煎豆根 Pan-fried Beancurd Skin with Soya Sauce	\$9.80
葱油莴笋海蜇 Marinated Jelly Fish and Celtuce with Scallion Oil	\$12.80
 生捞苏东 Steamed Baby Squid with Garlic Sauce	\$22.00
 避风塘软壳蟹 Deep Fried Soft Shell Crab with Fried Garlic	\$24.00
 椒盐海参粒 Deep-fried Sea Cucumber Cube with Pepper and Salt	\$48.00


潮式卤水

Teochew Marinated Selections

	每 100 克 Per 100gm
✦ 花雕冻羔蟹(2 天前预定) Chilled Full Cream Crab in Chinese 'Hua Tiao' (2 days Advance order)	\$13.00
✦ 潮式冻羔蟹 Chilled Full Cream Crab in Teochew style	\$12.00
	每份 Per Portion
卤水鸭片 Braised Sliced Duck	\$22.00
卤水大肠 Braised Sliced Intestine	\$18.00
卤水掌翼 Braised Duck Webs and Wings	\$16.00
卤水墨鱼 Braised Octopus	\$18.00
卤水豆腐 Braised Beancurd	\$8.00
潮式卤水拼盒 Braised Treasures Platter	
三拼 Trio Combination	\$32.00
双拼 Duo Combination	\$26.00

烧味

Barbecued Selection

	半只 Half	整只 Whole
 爱尔兰烧鸭 (2 天前预定) Roasted Irish Duck (2 days advance order)	\$58.00	\$108.00
明炉烧鸭 Roasted Duck	\$50.00	\$98.00
北京片皮鸭 Peking Irish Duck	\$50.00	\$98.00
蜜汁叉烧 Honey-glazed Barbecued Pork		每份 Per Portion \$22.00
当红片皮乳猪 (1 天前预定) Barbecued Crispy Suckling Pig (1 day Advance order)		整只 Whole \$328.00

鲍鱼,海味类

Abalone, Dried Seafood

	每位 Per Person
花胶皇 Premium Fish Maw 提前预定 (Advance order)	Seasonal Price
三头南非鲍 3 Head South Africa Abalone	\$68.00
红烧海参扣冬菇 Braised Sea Cucumber with Mushroom	\$22.00
 鲍汁脆皮海参 Crispy Sea Cucumber with Abalone Sauce	\$28.00
 家乡酿海参 Braised Home style Sea Cucumber With Abalone Sauce	\$28.00
红烧刺参 Braised Prickly Sea Cucumber	Seasonal price
鲍汁花胶 Braised Fish Maw with Abalone Sauce	Seasonal price
鹅掌扣冬菇 Braised Goose Web with Mushroom	\$22.00
	每份 Per Portion
 粉皮鹅掌煲 (4 件) Braised Goose Web with Flour Skin Serve in Claypot (4pcs)	\$56.00

潮式秘制腌法 (提前预定)

Teochew style Live Seafood (Advanced Order)

	每只 Per Piece Seasonal Price
澳洲龙虾 Australian Lobster	
濼尿虾 Mantis Prawn	\$30.00 (Min 6 Pieces)
生蚝 Oyster	\$12.80 (Min 6 Pieces)
生腌蟹 Raw Crab	\$15.00 per 100g
	每份 Per Portion
海虾 Live Prawn	\$13.00 per 100g (Min 600g)
血蛤 Cockles	\$18.00

鱼翅,汤,羹类

Shark's Fins, Soups

	每位 Per Person
红烧大鲍翅 Braised Supreme Shark's Fin	\$108.00
 茶壶汤蟹肉干捞翅 Stir-fried Shark's Fin Soup with Crabmeat served in Teapot	\$68.00
石锅潮州翅 Braised Shark's Fin in Teochew style served in Stone Bowl	\$58.00
老牌蟹肉翅 Braised Shark's Fin with Crabmeat	\$38.00
鲨鱼骨炖花胶汤 Double-boiled Shark Cartilage with Fish Maw	\$38.00
石斛花胶炖鸡汤 Double-boiled Chicken Soup with Fish Maw	\$38.00
石锅蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat in Stone Bowl	\$38.00
四川酸辣汤 Hot and Sour Soup in Szechuan style	\$8.80
 砂锅鸡煲翅 (4-6 位用) Braised Shark's Fin with Chicken in Claypot (serves 4-6 persons)	\$268.00/pot
 招牌原只猪肚鸡汤 (4-6 位用) Pig's Stomach and Chicken in Pepper Soup (serves 4-6 persons) 1 天预定 1 day Advance order	\$128.00/pot
潮式芋头津白豆腐滚头腩汤 (4 位起) Fish Head and Maw Soup with Yam, White Cabbage, Beancurd in Teochew style (min 4 person)	\$78.00/pot
老火汤 (4 位用) Daily Soup (serves 4 persons)	\$38.00/pot

海鲜类 (2 天前预定)

Seafood (2 days Advance order)

	每 100 克 Per 100gm
阿拉斯加蟹 Alaska King Crab	Seasonal price
澳洲龙虾 Australian Lobster	Seasonal price
波斯顿龙虾 Boston Lobster	Seasonal price
斯里兰卡大肉蟹 Sri Lankan Crab	\$13.00

烹调法 Choice of Cooking Style:

a) 贰食(椒盐蟹爪/西施松露油蟹肉)

Sautéed Crab Meat with Egg White / Deep Fried Crab Claw with Salt & Pepper

b) 花雕蛋白蒸

Steamed with Chinese Wine and Egg White

c) 本地辣椒煮

Local Chilli Style

d) 黑椒

Black Pepper

e) 上汤方鱼焗

Baked with Superior Stock

f) 粉丝焗

Baked with Vermicelli

象拔蚌

Geoduck

Seasonal Price

烹调法 Choice of Cooking Style:

a) 刺身

Sashimi

b) XO 酱炒

Stir-fried XO sauce

c) 过桥

Poached with Beansprout and Dough Fritters in Prawn Stock

海鲜类

Seafood

	每位 Per Person
<p>过桥竹蚌 Poached Bamboo Clam with Beansprout and Dough Fritters in Prawn Stock</p>	\$24.00
<p>蒜蓉粉丝蒸竹蚌 Steamed Bamboo Clam with Garlic and Vermicelli</p>	\$18.00
<p>豉油皇煎大虾皇 Pan-fried King Prawn With Superior Soya Sauce</p>	\$28.00
<p>椒盐濑尿虾 Deep-fried Mantis Prawn with Salt and Pepper 1 天预定 (1-day Advance order)</p>	Seasonal Price
<p>花甲胜瓜豆腐煲 Poached Beancurd with Clams and Melon</p>	\$28.00
<p>姜葱炒啦啦 Wok-fried Clam 'La La' with Ginger and Spring Onion</p>	\$40.00
<p>XO 酱炒啦啦 Wok-fried Clam 'La La' with XO Sauce</p>	\$40.00
	每 100 克 Per 100gm
<p>黄酒焗蟹 Baked Crab with Chinese Wine</p>	\$13.00
<p>药膳花雕醉虾 Drunken Prawns</p>	\$11.00 (Min 300g)
<p>菜脯蒸生虾 Steamed Live Prawns with Preserved Radish</p>	\$11.00 (Min 300g)
<p>麦片生虾 Deep-fried Live Prawn with Cereal</p>	\$11.00 (Min 300g)
<p>壹仟家乡炒生虾 Stir Fried Live Prawn in Homemade Style</p>	\$11.00 (Min 300g)

海鲜类

Seafood

	每份 Per Portion
XO 酱路筍炒带子 Sautéed Scallop with Asparagus in XO Sauce	\$38.00
西施炒带子 Sautéed Scallop and Egg White	\$36.00
 黄酒煮斑球 Slow cooked Grouper in Yellow Wine	\$38.00
 石锅干煸斑球 Wok-fried Grouper in Hot Stone	\$38.00
韭黄炒虾球 Sautéed Prawns with Chives	\$36.00
金沙虾球 Baked Prawns with Salted Egg Yolk	\$36.00
青芥末虾球 Deep-fried Prawns with Wasabi Dressing	\$36.00
麦片炒虾球 Deep-fried Prawns with Cereal	\$36.00
 鲜虾芋头烙 Pan-fried Yam Pancake with Prawns	\$26.00
蚝煎 Pan-fried Oyster Omelette	\$26.00

鱼类

Fish

	每 100 克 Per 100gm
忘不了 (提前预定) Empurau (Advance Order)	Seasonal price
黑金巴丁皇 (提前预定) Premium Patin (Advance Order)	Seasonal price
✦ 剁椒蒸 / Steam with Sliced Chili	
东星斑 Coral Trout	\$20.00
笋壳鱼 Soon Hock	\$13.00
斗鲷 Pomfret	\$14.00
多宝鱼 Turbot Fish	\$18.00

烹调法 Choice of Cooking Style:

- a) 潮州蒸
Steamed Teochew Style
- b) 清蒸
Steamed with Superior Soya Sauce
- c) 指天椒豆酱蒸
Steamed with Chilli and Bean Sauce
- d) 潮式半煎煮
Braised with Radish and Yellow Bean in Teochew style
- e) 蒜香菜脯蒸
Steamed with Preserved Vegetable and Crispy Garlic
- f) 咸菜番茄煮
Sautéed with Tomato and Preserved Vegetable
- g) 砂锅蒜子豆酱焗
Baked with Bean Sauce and Garlic Served in Claypot

肉类 (猪,牛,鸡)

Meat (Pork, Beef, Chicken)

	每份 Per Portion		
琥珀蒜片牛柳粒 Sautéed Beef Cube with Sliced Garlic	\$36.00		
黑椒牛仔骨 Sautéed Beef Short Ribs with Black Pepper	\$32.00		
白松菇炒肥牛片 Sautéed Sliced Beef with Shimeji Mushroom	\$30.00		
京葱酱爆牛肉片 Sautéed Sliced Beef with Scallion	\$30.00		
豆豉干炒鸡球煲 Sautéed Chicken with Black Bean and Onion	\$24.00		
★ 菠萝生炒骨 Sweet and Sour Pork Ribs and Pineapple	\$28.00		
京都江羊冲黑毛猪扒 Sautéed Kurobuta Pork with Chinese Style	\$28.00		
日本烧汁黑猪扒 Sautéed Kurobuta Pork with Japanese Barbeque Sauce	\$28.00		
宫保鸡球 Gong Bao Chicken	\$22.00		
		半只 Half	整只 Whole
笼仔荷叶蒸鸡 Steamed Chicken with Lotus Leave in Basket	\$24.00	\$24.00	\$42.00
姜茸蒸甘榜鸡 Steamed Kampong Chicken with Minced Ginger	\$24.00	\$24.00	\$42.00
脆皮烧鸡 Roasted Chicken	\$22.00	\$22.00	\$40.00
★ 古早乡味黄酒鸡 Home Cooked Chicken in Chinese Wine	\$38.00	\$38.00	\$60.00

豆腐,菜类

Vegetables

	每份 Per Portion
海鲜豆腐煲 Braised Beancurd with Seafood in Claypot	\$28.00
腐竹鲨鱼骨汤浸波菜苗 Poached Seasonal Vegetable with Beancurd skin in Shark's Cartilage	\$28.00
 自制波菜豆腐 Braised Homemade Spinach Beancurd	\$20.00
方鱼炒芥兰 Sautéed Hong Kong Kailan with Dry Halibut Fish	\$22.00
梅菜肉菘蒸芥兰 Steamed Hong Kong Kailan with Preserved Vegetable and Minced Pork	\$22.00
三蛋灼苋菜 Poached Spinach with 3 kinds of Egg	\$22.00
虾干咸菜浸时蔬 Poached Seasonal Vegetable with Salted Vegetable and Dried Shrimps	\$24.00
栗子焖大芥菜 Stewed Mustard Green with Chestnut in Claypot	\$22.00
生炒芥兰仔 Sautéed Kailan with Lard	\$20.00
 雪菜炒莴笋 Sautéed Celtuce with Preserved Vegetable	\$24.00
 啫啫芥兰煲 Sizzling Kailan in Claypot	\$22.00

粉,面,粥,饭类

Rice and Noodle

	每份 Per Portion
鲍鱼三丝粥 (鲍鱼丝, 干贝丝, 鸡丝) Sliced Abalone Porridge (Sliced Abalone, Sliced Dried Scallop, Shredded Chicken)	\$16.00
鲳鱼片粥 Sliced Pomfret Porridge in Teochew style	\$12.80
潮式蚝仔粥 Oyster Porridge in Teochew style	\$10.80
瑶柱蛋白炒饭 Fried Rice with Egg White and Dried Scallop	\$26.00
香芋海鲜炒饭 Fried Rice with Seafood and Yam	\$26.00
扬州炒饭 'Yang Chow' Fried Rice	\$24.00
金丝鹅肝炒饭 Fried Rice with Foie Gras	\$32.00
 腊味煲饭 (4 位起) Claypot Rice with Waxed Meat (min 4 person)	\$18.00 per person

粉,面,粥,饭类

Rice and Noodle

	每份 Per Portion
赛螃蟹米粉 Fried Vermicelli with Egg White	\$22.00
家乡炒面线 Fried 'Mee Sua' with Seafood	\$28.00
野菌干烧伊面 Braised Ee-fu Noodle with Wild Mushroom	\$20.00
海参金菇焖伊面 Braised Ee-fu Noodle with Sea Cucumber and Mushroom	\$28.00
糖醋面 Teochew Crispy Noodle served with Black Vinegar and Sugar	\$20.00
豉油皇炒面 Fried Noodle with Superior Soya Sauce	\$20.00
 壹仟镬气炒河粉 Stir-Fried Rice Noodle with Sausage and Dried Shrimps, Onion	\$30.00
 玉兰菜脯炒河粉 Stir-Fried Rice Noodle with Preserved Radish and Kailan, Shrimps	\$24.00
干炒牛河 Stir-Fried Rice Noodle with Sliced Beef	\$28.00
XO 酱带子手拉面 Braised Hand Pulled Noodles with Scallop in XO Sauce	\$16.00/ Per Person
 猪油渣姜葱大虾皇手拉面 Braised King Prawn Hand Pulled Noodles With Ginger, Onion and Lard	\$28.00/ Per person

甜品

Dessert


每位

Per Person

冰花炖燕窝

Double-boiled Bird's Nest with Crystal Sugar

\$78.00

 返沙芋条

Sugar Coated Yam

\$20.00

福果豆爽

Sweetened Bean Paste with Ginkgo

\$5.80

生磨杏仁茶

Almond Cream

\$6.00

秘制龟苓膏

Chinese Herbal Jelly

\$6.00

香茅冻


Chilled Lemon Grass Jelly

\$6.00

潮州福果芋泥

Teochew Yam Paste with Ginkgo Nut

\$6.00

 椰盅椰香露 / 椰香露

Coconut Jelly with Coconut / Coconut Jelly

提前预定 (Advance order)

\$12.80/\$6.00

饮料

Beverages

Spirit

	每瓶 Bottle
Martell Cordon Bleu	\$380.00
Chivas Regal 18 Years Old	\$220.00
Gun Powder, Irish Gin	\$150.00

Chinese Wine

Mao Tai 茅台	\$680.00
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Carbonated Beverages

	每罐 Per Can
Coke / Coke Light / Coke Zero	\$3.50
Soda Water	\$3.50
Ginger Ale	\$3.50
Sprite	\$3.50
Flavored Tonic	\$3.50

Chinese Tea

	每位 Per Person
Pu Er Tea	\$3.00
Chrysanthemum Tea	\$3.00
Jasmine Tea	\$3.00
Tie Guan Yin	\$3.00

Fruit Juice

Apple Juice	\$8.00
Orange Juice	\$8.00