



For reservation, please call

**6513 6377**

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



# 前菜,小食

## Appetisers

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



# 潮式卤水

## Teochew Marinated Selections

|  | 每 100 克<br>Per 100gm |
|--|----------------------|
| 花雕冻羔蟹<br>Chilled Full Cream Crab in Chinese 'Hua Tiao' | \$13.00              |
| 潮式冻羔蟹<br>Chilled Full Cream Crab in Teochew style      | \$12.00              |
|  | 每份<br>Per Portion    |
| 卤水鸭片<br>Braised Sliced Duck                            | \$22.00              |
| 卤水大肠<br>Braised Sliced Intestine                       | \$16.00              |
| 卤水掌翼<br>Braised Duck Webs and Wings                    | \$16.00              |
| 卤水墨鱼<br>Braised Octopus                                | \$16.00              |
| 卤水豆腐<br>Braised Beancurd                               | \$8.00               |



# 潮式卤水拼盒

## Braised Treasures Platter

|                        | 每份<br>Per<br>Portion |
|------------------------|----------------------|
| 三拼<br>Trio Combination | \$30.00              |
| 双拼<br>Duo Combination  | \$26.00              |

# 烧味

## Barbecued Selection

|                                     | 半只<br>Half | 整只<br>Whole                  |
|-------------------------------------|------------|------------------------------|
| 明炉烧鸭<br>Roasted Irish Duck          | \$50.00    | \$98.00                      |
| 北京片皮鸭<br>Peking Irish Duck          | \$50.00    | \$98.00                      |
| 蜜汁叉烧<br>Honey-glazed Barbecued Pork |            | 每份<br>Per Portion<br>\$22.00 |



# 鲍鱼,海味类

## Abalone, Dried Seafood

|                                      | 每位<br>Per Person |
|--------------------------------------|------------------|
| 四头南非鲍<br>4 Head South Africa Abalone | \$68.00          |
| 海参<br>Sea Cucumber                   | \$22.00          |
| 刺参<br>Prickly Sea Cucumber           | Seasonal price   |
| 花胶<br>Fish Maw                       | Seasonal price   |

### 烹调法 Choice of Cooking Style:

- a) 鲍汁扣
- Braised with Abalone Sauce



# 潮式秘制腌法

Teochew style Live Seafood

每只

Per Piece

Seasonal price

濠尿虾

Mantis Prawn

Seasonal price

生蚝

Oyster

Seasonal price

竹筒蚌

Bamboo Clams

每份

Per Portion

\$27.00

(\$ 9.00 per 100g,  
min 300g)

海虾

Live Prawn

\$20.00

啦啦

Clams 'La La'

\$18.00

血蛤

Cockles



# 鱼翅,汤,羹类

## Shark's Fins, Soups

每位

Per Person

### 茶壶汤蟹皇扒大鲍翅

Braised Supreme Shark's Fin with Crab Roe served in Teapot

\$98.00

### 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

### 石锅蟹肉鱼鳔羹

Braised Fish Maw Soup with Crabmeat in Stone Bowl

\$26.00

### 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)

\$208.00

### 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

### 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)

\$58.00

### 老火汤 (4 位用)

Daily Soup (serves 4 persons)

\$38.00



# 海鲜类

## Seafood

每 100 克

Per 100gm

Seasonal price

东星斑

Coral Trout

笋壳鱼

Soon Hock

斗鲷

Pomfret

竹蚌

Bamboo Clam

生虾

Live Prawn

\$12.00

\$12.00

\$18.00

\$9.00

烹调法 Choice of Cooking Style:

b) 潮州蒸 Steamed Teochew Style

c) 清蒸 Steamed with Superior Soya Sauce

d) 指天椒豆酱蒸 Steamed with Chilli and Bean Sauce

e) 潮式半煎煮 Braised with Radish and Yellow Bean in Teochew style

f) 蒜香菜脯蒸 Steamed with Preserved Vegetable and Crispy Garlic

g) 咸菜番茄煮 Sautéed with Tomato and Preserved Vegetable

h) 双冬蒜子豆腐焖 Stewed with Bamboo Shoot, Mushroom, Beancurd and Garlic

i) 过桥 Poached with Beansprout and Dough Fritter in Prawn Stock

j) 蒜蓉粉丝蒸 Steamed with Garlic and Vermicelli



# 海鲜类

## Seafood

|   | 每 100 克<br>Per 100gm<br>Seasonal<br>price |
|---|---|
| 黄酒焗蟹<br>Baked Crab with Chinese Wine                    |   |
| 药膳花雕醉虾<br>Drunken Prawns                                | \$11.00                                   |
| 菜脯蒸生虾<br>Steamed Live Prawns with Preserved Radish      | \$10.00                                   |
|   | 每份<br>Per Portion                         |
| XO 酱路筍炒带子<br>Sautéed Scallop with Asparagus in XO Sauce | \$38.00                                   |
| 西施炒带子<br>Sautéed Scallop and Egg White                  | \$36.00                                   |
| 黄酒煮斑球<br>Slow cooked Grouper in Yellow Wine             | \$38.00                                   |
| 石锅干煸斑球<br>Wok-fried Grouper in Hot Stone                | \$32.00                                   |
| 韭黄炒虾球<br>Sautéed Prawns with Chives                     | \$30.00                                   |
| 鸳鸯虾球<br>Prawns prepared in Duo Sauce                    | \$32.00                                   |
| 麦片炒虾球<br>Deep-fried Prawns with Cereal                  | \$36.00                                   |
| 鲜虾芋头烙<br>Pan-fried Yam Pancake with Prawns              | \$24.00                                   |
| 蚝煎<br>Pan-fried Oyster Omelette                         | \$24.00                                   |



# 肉类 (猪,牛,鸡)

Meat (Pork, Beef, Chicken)

|   | 每份<br>Per Portion |
|---|-------------------|
| 琥珀蒜片牛柳粒<br>Sautéed Beef Cube with Sliced Garlic               | \$32.00           |
| 黑椒牛仔骨<br>Sautéed Beef Short Ribs with Black Pepper            | \$30.00           |
| 豆豉干炒鸡球煲<br>Sautéed Chicken with Black Bean and Onion          | \$24.00           |
| 菠萝生炒骨<br>Sweet and Sour Pork Ribs and Pineapple               | \$28.00           |
| 京都江羊冲黑毛猪扒<br>Sautéed Kurobuta Pork with Chinese Style         | \$28.00           |
| 日本烧汁黑猪扒<br>Sautéed Kurobuta Pork with Japanese Barbeque Sauce | \$28.00           |
| 宫保鸡球<br>Gong Bao Chicken                                      | \$20.00           |

|  | 半只<br>Half | 整只<br>Whole |
|--|------------|-------------|
| 笼仔荷叶蒸鸡<br>Steamed Chicken with Lotus Leave in Basket | \$22.00    | \$38.00     |
| 脆皮烧鸡<br>Roasted Chicken                              | \$22.00    | \$38.00     |



# 豆腐,菜类

## Vegetables

|  | 每份<br>Per Portion |
|--|-------------------|
| 海鲜豆腐煲<br>Braised Beancurd with Seafood in Claypot                                | \$28.00           |
| 花甲胜瓜豆腐煲<br>Poached Beancurd with Clams and Melon                                 | \$24.00           |
| 腐竹鲨鱼骨汤浸波菜苗<br>Poached Seasonal Vegetable with Beancurd skin in Shark's Cartilage | \$28.00           |
| 自制波菜豆腐<br>Braised Homemade Spinach Beancurd                                      | \$18.00           |
| 方鱼炒芥兰<br>Sautéed Hong Kong Kailan with Dry Halibut Fish                          | \$20.00           |
| 梅菜肉菰蒸芥兰<br>Steamed Hong Kong Kailan with Preserved Vegetable and Minced Pork     | \$20.00           |
| 三蛋灼苋菜<br>Poached Spinach with 3 kinds of Egg                                     | \$20.00           |
| 虾干咸菜浸时蔬<br>Poached Seasonal Vegetable with Salted Vegetable and Dried Shrimps    | \$22.00           |
| 栗子焖大芥菜<br>Stewed Mustard Green with Chestnut in Claypot                          | \$22.00           |
| 生炒芥兰仔<br>Sautéed Kailan with Lag   | \$18.00           |
| 雪菜炒茼笋<br>Sautéed Celtuce with Preserved Vegetable                                | \$20.00           |



# 粉,面,粥,饭类

## Rice and Noodle

|  | 每份<br>Per Portion     |
|--|-----------------------|
| 鲳鱼片粥<br>Sliced Pomfret Porridge in Teochew style                       | \$12.80               |
| 潮式蚝仔粥<br>Oyster Porridge in Teochew style                              | \$10.80               |
| 赛螃蟹米粉<br>Fried Vermicelli with Egg White                               | \$22.00               |
| 瑶柱蛋白炒饭<br>Fried Rice with Egg White and Dried Scallop                  | \$22.00               |
| 香芋海鲜炒饭<br>Fried Rice with Seafood and Yam                              | \$22.00               |
| 糖醋面<br>Teochew Crispy Noodle served with Black Vinegar and Sugar       | \$20.00               |
| 玉兰菜脯炒河粉<br>Fried Rice Noodle with Preserved Radish and Kailan, Shrimps | \$18.00               |
| 扬州炒饭<br>'Yang Chow' Fried Rice   | \$20.00               |
| 野菌干烧伊面<br>Braised Ee-fu Noodle with Wild Mushroom                      | \$18.00               |
| 豉油皇炒面<br>Fried Noodle with Superior Soya Sauce                         | \$16.00               |
| 腊味煲饭 (4 位起)<br>Claypot Rice with Waxed Meat (min 4 person)             | \$16.00<br>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

\$4.80

### 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



# 饮料

## Beverages

### Spirit

每瓶

Bottle

|                           |          |
|---------------------------|----------|
| Martell Cordon Bleu       | \$320.00 |
| Chivas Regal 18 Years Old | \$220.00 |
| Gun Powder, Irish Gin     | \$150.00 |

### 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 |