

富贵鱼生

PROSPERITY 'YU SHENG'

	小 <i>Small</i>	大 <i>Large</i>
生意興龍 炸鱼皮捞生 Prosperity 'Yu Sheng' with Crispy Fish Skin	\$ 68.00	\$ 98.00
生意興龍 鲍鱼捞生 Prosperity 'Yu Sheng' with Abalone	\$ 98.00	\$ 168.00
生意興龍 龙虾捞生 Prosperity 'Yu Sheng' with Lobster	\$ 98.00	\$ 168.00
生意興龍 斋捞生 Prosperity Vegetarian 'Yu Sheng'	\$ 48.00	\$ 78.00
团年盆菜 Pun Choy	<u>5 pax</u> \$ 398.00	<u>10 pax</u> \$ 598.00

前菜, 小食

Appetisers

	每份 <i>Per Portion</i>
蚬蚧鯪鱼球 Deep-fried Mud Carp Fish Ball served with Clam Sauce	\$ 13.80
椒盐炸冬笋 Deep-fried Bamboo Shoot with Pepper and Salt	\$ 10.80
香脆鱿鱼须 Crispy Squid	\$ 13.80
咸蛋鱼皮 Crispy Fish Skin with Salted Egg	\$ 10.80
百花酿皮蛋 Deep-fried Century Egg stuffed with Shrimp Paste	\$ 13.80
泰式墨鱼捞粉皮 Chilled Squid with Flour Skin in Thai Style	\$ 11.80
手拍日本青瓜 Chilled Japanese Cucumber with Aged Vinegar	\$ 10.80
肉松炸茄子 Crispy Eggplant with Pork Floss	\$ 10.80
醋香云耳 Chilled Black Fungus with Aged Vinegar	\$ 10.80
豉油皇煎豆根 Pan-fried Beancurd Skin with Soya Sauce	\$ 10.80
椒盐白饭鱼 Deep-fried Whitebait with Pepper and Salt	\$ 13.80
酥炸虾枣/蟹枣 Deep-fried Prawn Ball and Crabmeat Ball	\$ 38.00

潮式卤水		每份
<i>Teochew Marinated Selections</i>		<i>Per Portion</i>
潮式冻羔蟹		\$ 13 per 100gm
Chilled Full Cream Crab in Teochew style		
卤水大肠		\$ 20.00
Braised Sliced Intestine		
卤水掌翼		\$ 18.00
Braised Duck Webs and Wings		
卤水墨鱼		\$ 22.00
Braised Octopus		
卤水鸭片		\$ 28.00
Braised Sliced Duck		
卤水豆腐		\$ 12.00
Braised Beancurd		
潮式卤水拼盒		
<i>Braised Treasures Platter</i>		
三拼 Trio Combination		\$ 36.00
双拼 Duo Combination		\$ 30.00
	半只	整只
	Half	Whole
爱尔兰烧鸭 (2 天前预定)	\$ 68.00	\$118.00
Roasted Irish Duck (<i>2 days Advance order</i>)		
明炉烧鸭	\$ 58.00	\$108.00
Roasted Duck		
北京片皮鸭	\$ 58.00	\$108.00
Peking Duck		
		每份
		Per Portion
蜜汁叉烧		\$22.00
Honey-glazed Barbecued Pork		

鱼翅, 汤, 羹类

Shark's Fins, Soups

	每位 <i>Per Person</i>
茶壶汤蟹肉干捞翅 Stir-fried Shark's Fin Soup with Crabmeat served in Teapot	\$ 78.00
石锅潮州翅 Braised Shark's Fin in Teochew style served in Stone Bowl	\$ 68.00
老牌蟹肉翅 Braised Shark's Fin with Crabmeat	\$ 38.00
砂锅鸡煲翅 (4-6 位用) Braised Shark's Fin with Chicken in Claypot (serves 4-6 persons) 1 天预定 <i>1 day Advance order</i>	\$ 288.00/pot
鲨鱼骨炖花胶汤 Double-boiled Shark Cartilage with Fish Maw	\$ 38.00
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)	\$ 88.00/pot
虫草花原只鲍鱼鸡汤 Double Boiled Chicken Soup with Abalone and Cordyceps	\$ 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	\$ 10.80
老火汤 (4 位用) Daily Soup (serves 4 persons)	\$ 40.00/pot

海鲜类 (2 天前预定)

Seafood (2 days Advance order)

每 100 克

Per 100gm

Seasonal Price

阿拉斯加蟹

Alaska King Crab

澳洲龙虾

Australian Lobster

Seasonal Price

波士顿龙虾

Boston Lobster

Seasonal Price

斯里兰卡大肉蟹

Sri Lankan Crab

\$ 13 per 100gm

烹调法

Choice of Cooking Style:

a) 貳食 (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 Chili 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 Fritter in Prawn Stock

海鲜类

Seafood

东星斑 Coral Trout	\$ 22.00 per 100gm
多宝鱼 Turbot Fish	\$ 18.00 per 100gm
笋壳鱼 Soon Hock	\$ 13.00 per 100gm
斗鲳 Pomfret	\$ 14.00 per 100gm
竹蚌 Bamboo Clam	\$ 20.00 per person
生虾 Live Prawn	\$ 11.00 per 100gm

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) 双冬蒜子豆腐焖

Stewed with Bamboo Shoot, Mushroom, Beancurd and Garlic

h) 过桥

Poached with Beansprout and Dough Fritter in Prawn Stock

i) 蒜蓉粉丝蒸

Steamed with Garlic and Vermicelli

j) 砂锅豆酱蒜子焗

Baked with Bean Sauce and Garlic

鲍鱼, 海味类

Abalone, Dried Seafood

每位

Per Person

三头南非鲍

\$ 78.00

3 Head South Africa Abalone

黄玉参

\$ 26.00

Sea Cucumber

刺参

\$ 68.00

Prickly Sea Cucumber

花胶

Seasonal Price

Fish Maw

烹调法

Choice of Cooking Style:

鲍汁扣

Braised with Abalone Sauce

海鲜类

Seafood

	每份 <i>Per Portion</i>
XO 酱炒斑球 Sautéed Grouper Fillet in XO Sauce	\$ 38.00
姜葱炒斑球 Sautéed Grouper Fillet with Ginger and Onion	\$ 38.00
麦片炒虾球 Deep-fried Prawns with Cereal	\$ 36.00
芦笋炒虾球 Sauteed Prawn with Asparagus	\$ 36.00
砂煲焖斑头腩 Stewed Fish head in Claypot	\$ 48.00
壹仟家乡炒生虾 Stir Fried Live Prawn in Homemade Style	\$ 38.00
金沙虾球 Baked Prawn with Salted Egg Yolk	\$ 36.00
波士顿龙虾麻婆豆腐 Boston Lobster with 'Mapo' Tofu	\$ 98.00

肉类 (猪, 牛, 鸡)

Meat (Pork, Beef, Chicken)

	每份 <i>Per Portion</i>	
琥珀蒜片牛柳粒 Sautéed Beef Cube with Sliced Garlic	\$ 38.00	
黑椒牛仔骨 Sautéed Beef Short Ribs with Black Pepper	\$ 38.00	
京都江羊冲黑毛猪扒 Sautéed Kurobuta Pork with Chinese style	\$ 28.00	
菠萝生炒骨 Sweet and Sour Pork Ribs and Pineapple	\$ 30.00	
宫保鸡球 Gong Bao Chicken	\$ 26.00	
海参粒鲍鱼焖鸡煲 Braised Abalone with Sea Cucumber Cube and Chicken	\$ 68.00	
	半只 <i>Half</i>	整只 <i>Whole</i>
笼仔荷叶蒸鸡 Steamed Chicken with Lotus Leave in Basket	\$ 26.00	\$ 48.00
脆皮烧鸡 Roasted Chicken	\$ 24.00	\$ 42.00

豆腐, 菜类

Vegetables

	每份 <i>Per Portion</i>
海参粒松茸焖豆腐 Braised Sea Cucumber cube with Mushroom and Beancurd	\$ 38.00
自制波菜豆腐 Braised Homemade Spinach Beancurd	\$ 24.00
海鲜豆腐煲 Braised Beancurd with Seafood in Claypot	\$ 32.00
金银蛋灼苋菜 Poached Spinach with 3 kinds of Egg	\$ 24.00
腐竹鲨鱼骨汤浸波菜苗 Poached Seasonal Vegetable with Beancurd skin in Shark's Cartilage	\$ 32.00
方鱼炒芥兰 Sautéed Hong Kong Kailan with Dry Halibut Fish	\$ 26.00
杭菜肉碎四季豆 Sautéed French Bean with Minced Meat	\$ 26.00
蟹肉鱼漂大芥菜 Mustard Green with Crab Meat	\$ 32.00

粉, 面, 粥, 饭类

Rice and Noodle

	每份 <i>Per Portion</i>
瑶柱蛋白炒饭 Fried Rice with Egg White and Dried Scallop	\$ 26.00
海参金菇焖伊面 Braised Ee-Fu Noodle with Shredded Sea Cucumber and Golden Mushroom	\$ 28.00
生炒糯米饭 Fried Glutinous Rice with Preserved Meat	\$ 28.00
旺来鸡粒炒饭 Fried Rice with Chicken	\$ 26.00
鹅肝金丝炒饭 Fried Rice with Foie Gras	\$ 32.00
桂花瑶柱炒竹异米粉 Fried Vermicelli with Dried Scallop	\$ 28.00
潮式蚝仔粥 Oyster Porridge in Teochew style	\$ 13.80 per person
鲍鱼仔手拉面 Hand Pulled Noodle with Baby Abalone	\$ 28.00 per person
龙虾仔泡饭 Baby Lobster with Rice in Lobster Broth	\$ 42.00 per person
肉碎酱龙虾稻庭乌龙面 Udon Noodle with Lobster and Minced Meat in Soya Bean Paste	\$ 42.00 per person

甜品

Dessert

每位
Per Person

冰花炖燕窝 (冷/热) Double-boiled Bird's Nest with Crystal Sugar (<i>Cold/Hot</i>)	\$ 88.00
生磨杏仁茶 Almond Cream	\$ 6.80
香茅冻 Chilled Lemon Grass Jelly	\$ 6.00
秘制龟苓膏 Chinese Herbal Jelly	\$ 6.00
莲子红豆沙 Red Bean Paste	\$ 6.00
香煎年糕 (片) Pan-fried 'Nian Gao' (pcs)	\$ 2.00