



壹仟私厨

YI QIAN PRIVATE DINING

菜单

A LA CARTE MENU

前菜，小食 APPETISER

PER PORTION

酥炸虾枣/蟹枣	\$32.00
Deep-fried Prawn Ball and Crabmeat Ball	
◆ 百花酿皮蛋	\$12.80
Deep-fried Century Egg stuffed with Shrimp Paste	
◆ 椒盐白饭鱼	\$12.80
Deep-fried Whitebait with Pepper and Salt	
香脆鱿鱼须	\$12.80
Crispy Squid	
椒盐炸冬笋	\$9.80
Deep-fried Bamboo Shoot with Pepper and Salt	
咸蛋鱼皮	\$9.80
Crispy Fish Skin with Salted Egg	
泰式墨鱼捞粉皮	\$12.80
Chilled Squid with Flour Skin in Thai Style	
手拍日本青瓜	\$9.80
Chilled Japanese Cucumber with Aged Vinegar	

肉松炸茄子	\$9.80
Crispy Eggplant with Pork Floss	
醋香云耳	\$9.80
Chilled Black Fungus with Aged Vinegar	
豉油皇煎豆根	\$9.80
Pan-fried Beancurd Skin with Soya Sauce	
葱油莴笋海蜇	\$12.80
Marinated Jelly Fish and Celtuce with Scallion Oil	
◆ 生捞苏东	\$22.00
Steamed Baby Squid with Garlic Sauce	
◆ 避风塘软壳蟹	\$24.00
Deep-fried Soft Shell Crab with Fried Garlic	
◆ 椒盐海参粒	\$48.00
Deep-fried Sea Cucumber Cube with Pepper and Salt	

潮式卤水 TEOCHEW MARINATED SELECTIONS

PER 100GM

◆ 花雕冻羔蟹 (2 days advance order)	\$13.00
Chilled Full Cream Crab in Chinese 'Hua Tiao'	
◆ 潮式冻羔蟹	\$12.00
Chilled Full Cream Crab in Teochew style	

PER PORTION

卤水鸭片	\$22.00
Braised Sliced Duck	
卤水大肠	\$18.00
Braised Sliced Intestine	

卤水掌翼	\$16.00
Braised Duck Webs and Wings	
卤水墨鱼	\$18.00
Braised Octopus	
卤水豆腐	\$8.00
Braised Beancurd	

潮式卤水拼盒 BRAISED TREASURES PLATTER

三拼 Trio Combination	\$32.00
双拼 Duo Combination	\$26.00

◆ SIGNATURE DISH

烧味 BARBECUED SELECTION

WHOLE

当红片皮乳猪 (1-day advance order) \$328.00
Crispy Suckling Pig

HALF / WHOLE

爱尔兰烧鸭 (2 days advance order) Half \$63.00
Roasted Irish Duck Whole \$118.00

明炉烧鸭 Half \$50.00
Roasted Duck Whole \$98.00

北京片皮鸭 Half \$50.00
Peking Duck Whole \$98.00

PER PORTION

蜜汁叉烧 \$22.00
Honey-glazed Barbecued Pork

鲍鱼，海味类 ABALONE, DRIED SEAFOOD

PER PERSON

花胶皇 (advance order) Seasonal
Premium Fish Maw

三头南非鲍 \$68.00
3-Head South Africa Abalone

红烧海参扣冬菇 \$22.00
Braised Sea Cucumber with Mushroom

鲍汁脆皮海参 \$28.00
Crispy Sea Cucumber with Abalone Sauce

家乡酿海参 \$28.00
Braised Home Style Sea Cucumber with Abalone Sauce

红烧刺参 Seasonal
Braised Prickly Sea Cucumber

鲍汁花胶 Seasonal
Braised Fish Maw with Abalone Sauce

鹅掌扣冬菇 \$22.00
Braised Goose Web with Mushroom

PER PORTION

粉皮鹅掌煲 (4 pcs) \$56.00
Braised Goose Web with Flour Skin in Claypot

潮式秘制生腌 TEOCHEW STYLE LIVE SEAFOOD

ORDER IN ADVANCE • PER PIECE

澳洲龙虾 Seasonal
Australian Lobster

濠尿虾 (min 6 pcs) \$30.00
Mantis Prawn

生蚝 (min 6 pcs) \$12.80
Oyster

生腌蟹 \$15.00 /100g
Raw Crab

PER PORTION

海虾 (min 600gm) \$13.00 /100g
Live Prawn

血蛤 \$18.00
Cockles

◆ SIGNATURE DISH

鱼翅，汤，羹类 SHARK'S FIN, SOUPS

PER PERSON

红烧大鲍翅	\$118.00
Braised Supreme Shark's Fin	
◆ 茶壶汤蟹肉干捞翅	\$68.00
Stir-fried Shark's Fin with Crabmeat served with Superior Stock in Teapot	
石锅潮州翅	\$58.00
Braised Shark's Fin in Teochew Style, served in Stone Bowl	
老牌蟹肉翅	\$38.00
Braised Shark's Fin with Crabmeat	
鲨鱼骨炖花胶汤	\$38.00
Double-boiled Shark Cartilage with Fish Maw	
石斛花胶炖鸡汤	\$38.00
Double-boiled Chicken Soup with Fish Maw	

海鲜类 SEAFOOD (2 DAYS ADVANCE ORDER)

PER 100GM

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

- 烹调法 CHOICE OF COOKING STYLE (CRAB)
- a) 貳食 — Sautéed Crab Meat w/ Egg White / Deep-fried Claw w/ 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

石锅蟹肉鱼鳔羹	\$38.00
Braised Fish Maw Soup with Crabmeat in Stone Bowl	
四川酸辣汤	\$8.80
Hot and Sour Soup in Szechuan Style	
◆ 砂锅鸡煲翅 (serves 4-6, 1-day advance order)	\$268.00 /pot
Braised Shark's Fin with Chicken in Claypot	
◆ 招牌原只猪肚鸡汤 (serves 4-6, 1-day advance order)	\$128.00 /pot
Pig's Stomach and Chicken in Pepper Soup	
潮式芋头津白豆腐滚头腩汤 (min 4 persons)	\$78.00 /pot
Fish Head and Maw Soup with Yam, White Cabbage, Beancurd, Teochew Style	
老火汤 (serves 4)	\$38.00 /pot
Daily Soup	

象拔蚌	Seasonal
Geoduck	
烹调法 CHOICE OF COOKING STYLE (GEODUCK)	
a) 刺身 — Sashimi	
b) XO 酱炒 — Stir-fried with XO Sauce	
c) 过桥 — Poached with Beansprout and Dough Fritter in Prawn Stock	

SEAFOOD • PER PERSON

◆ 过桥竹蚌	\$24.00
Poached Bamboo Clam with Beansprout and Dough Fritter in Prawn Stock	
蒜蓉粉丝蒸竹蚌	\$18.00
Steamed Bamboo Clam with Garlic and Vermicelli	
豉油皇煎大虾皇	\$28.00
Pan-fried King Prawn with Superior Soya Sauce	

◆ SIGNATURE DISH

海鲜类
 SEAFOOD (CONTINUED)

PER PERSON

◆ 椒盐濠尿虾 (1-day advance order)	Seasonal
Deep-fried Mantis Prawn with Salt and Pepper	
花甲胜瓜豆腐煲	\$28.00
Poached Beancurd with Clams and Melon	
姜葱炒啦啦	\$40.00
Wok-fried Clam 'La La' with Ginger and Spring Onion	
XO 酱炒啦啦	\$40.00
Wok-fried Clam 'La La' with XO Sauce	

PER 100GM

黄酒焗蟹	\$13.00
Baked Crab with Chinese Wine	
药膳花雕醉虾 (min 300gm)	\$11.00
Drunken Prawns	

鱼类
 FISH

PER 100GM

忘不了 (advance order)	Seasonal
Empurau	
◆ 黑金巴丁皇 (advance order)	Seasonal
Premium Patin	
剁椒蒸 STEAMED WITH SLICED CHILI	
东星斑	\$20.00
Coral Trout	
笋壳鱼	\$13.00
Soon Hock	
斗鲷	\$16.00
Pomfret	
多宝鱼	\$18.00
Turbot Fish	

◆ 菜脯蒸生虾 (min 300gm)	\$11.00
Steamed Live Prawns with Preserved Radish	
花雕蛋白蒸生虾 (min 300gm)	\$11.00
Steamed Live Prawns with Chinese Wine and Egg White	
麦片生虾 (min 300gm)	\$11.00
Deep-fried Live Prawn with Cereal	
◆ 壹仟家乡炒生虾 (min 300gm)	\$11.00
Stir-fried Live Prawn in Homemade Style	

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 Chili and Bean Sauce
- d) 潮式半煎煮 — Braised with Radish and Yellow Bean, 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, in Claypot

海鲜类 SEAFOOD

PER PORTION

XO 酱路筍炒帶子	\$38.00
Sautéed Scallop with Asparagus in XO Sauce	
西施炒帶子	\$36.00
Sautéed Scallop and Egg White	
◆ 黄酒煮斑球	\$38.00
Slow-cooked Grouper in Yellow Wine	
◆ 石锅干煸斑球	\$38.00
Wok-fried Grouper in Hot Stone	
韭黄炒虾球	\$36.00
Sautéed Prawns with Chives	

金沙虾球	\$36.00
Baked Prawn with Salted Egg Yolk	
青芥末虾球	\$36.00
Deep-fried Prawn with Wasabi Dressing	
麦片炒虾球	\$36.00
Deep-fried Prawns with Cereal	
◆ 鲜虾芋头烙	\$26.00
Pan-fried Yam Pancake with Prawns	
蚝煎	\$26.00
Pan-fried Oyster Omelette	

肉类 (猪, 牛, 鸡) MEAT — PORK, BEEF, CHICKEN

PER PORTION

琥珀蒜片牛柳粒	\$36.00
Sautéed Beef Cube with Sliced Garlic	
黑椒牛仔骨	\$32.00
Sautéed Beef Short Ribs with Black Pepper	
白松菇炒肥牛片	\$30.00
Sautéed Sliced Beef with Shimeji Mushroom	
京葱酱爆牛肉片	\$30.00
Sautéed Sliced Beef with Scallion	
豆豉干炒鸡球煲	\$24.00
Sautéed Chicken with Black Bean and Onion	
◆ 菠萝生炒骨	\$28.00
Sweet and Sour Pork Ribs and Pineapple	
京都江羊冲黑毛猪扒	\$28.00
Sautéed Kurobuta Pork, Chinese Style	
日本烧汁黑猪扒	\$28.00
Sautéed Kurobuta Pork with Japanese Barbeque Sauce	
宫保鸡球	\$22.00
Gong Bao Chicken	

HALF / WHOLE

笼仔荷叶蒸鸡	Half \$24.00
Steamed Chicken with Lotus Leaf in Basket	Whole \$42.00
姜茸蒸甘榜鸡	Half \$24.00
Steamed Kampong Chicken with Minced Ginger	Whole \$42.00
脆皮烧鸡	Half \$22.00
Roasted Chicken	Whole \$40.00
◆ 古早乡味黄酒鸡	Half \$38.00
Home Cooked Chicken in Chinese Wine	Whole \$60.00

◆ SIGNATURE DISH

豆腐，菜类

VEGETABLES

PER PORTION

海鲜豆腐煲	\$28.00
Braised Beancurd with Seafood in Claypot	
腐竹鲨鱼骨汤浸菠菜苗	\$28.00
Poached Seasonal Vegetable with Beancurd Skin in Shark's Cartilage	
◆ 自制菠菜豆腐	\$22.00
Braised Homemade Spinach Beancurd	
方鱼炒芥兰	\$24.00
Sautéed Hong Kong Kailan with Dry Halibut Fish	
梅菜肉菰蒸芥兰	\$24.00
Steamed Hong Kong Kailan with Preserved Vegetable and Minced Pork	
三蛋灼苋菜	\$22.00
Poached Spinach with 3 Kinds of Egg	

虾干咸菜浸时蔬	\$24.00
Poached Seasonal Vegetable with Salted Vegetable and Dried Shrimps	
栗子焖大芥菜	\$22.00
Stewed Mustard Green with Chestnut in Claypot	
生炒芥兰仔	\$22.00
Sautéed Kailan with Lard	
◆ 雪菜炒莴笋	\$24.00
Sautéed Celtuce with Preserved Vegetable	
◆ 啫啫芥兰煲	\$24.00
Sizzling Kailan in Claypot	

粉，面，粥，饭类

RICE AND NOODLE

鲍鱼三丝粥	\$16.00
Sliced Abalone Porridge (Abalone, Dried Scallop, Chicken)	
鲳鱼片粥	\$12.80
Sliced Pomfret Porridge, Teochew Style	
潮式蚝仔粥	\$10.80
Oyster Porridge, Teochew Style	
瑶柱蛋白炒饭	\$26.00
Fried Rice with Egg White and Dried Scallop	
扬州炒饭	\$24.00
'Yang Chow' Fried Rice	
香芋海鲜炒饭	\$26.00
Fried Rice with Seafood and Yam	
金丝鹅肝炒饭	\$32.00
Fried Rice with Foie Gras	
◆ 腊味煲饭 (min 4 persons)	\$18.00 /pax
Claypot Rice with Waxed Meat	
赛螃蟹米粉	\$22.00
Fried Vermicelli with Egg White	
家乡炒面线	\$28.00
Fried 'Mee Sua' with Seafood	

野菌干烧伊面	\$20.00
Braised Ee-fu Noodle with Wild Mushroom	
海参金菇焖伊面	\$28.00
Braised Ee-fu Noodle with Sea Cucumber and Mushroom	
糖醋面	\$20.00
Teochew Crispy Noodle with Black Vinegar and Sugar	
豉油皇炒面	\$20.00
Fried Noodle with Superior Soya Sauce	
◆ 壹仟镬气炒河粉	\$30.00
Stir-fried Rice Noodle with Sausage, Dried Shrimps and Onion	
◆ 玉兰菜脯炒河粉	\$24.00
Stir-fried Rice Noodle with Preserved Radish, Kailan and Shrimps	
干炒牛河	\$28.00
Stir-fried Rice Noodle with Sliced Beef	
XO 酱带子手拉面	\$16.00 /pax
Braised Hand-pulled Noodles with Scallop in XO Sauce	
◆ 猪油渣姜葱大虾皇手拉面	\$28.00 /pax
Braised King Prawn Hand-pulled Noodles with Ginger, Onion and Lard	

◆ SIGNATURE DISH

甜品 DESSERT

PER PERSON

冰花炖燕窝	\$78.00
Double-boiled Bird's Nest with Crystal Sugar	
◆ 返沙芋条	\$20.00
Sugar Coated Yam	
福果豆爽	\$5.80
Sweetened Bean Paste with Ginkgo	
生磨杏仁茶	\$6.00
Almond Cream	
秘制龟苓膏	\$6.00
Chinese Herbal Jelly	

香茅冻	\$6.00
Chilled Lemon Grass Jelly	
潮州福果芋泥	\$6.00
Teochew Yam Paste with Ginkgo Nut	
◆ 椰香露	\$6.80
Coconut Jelly	
◆ 椰盅椰香露 (advance order)	\$12.80
Coconut Jelly served in Coconut	

饮料 BEVERAGES

SPIRIT • PER 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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CHINESE TEA

Pu Er Tea	\$3.00
Chrysanthemum Tea	\$3.00
Jasmine Tea	\$3.00
Tie Guan Yin	\$3.00

CARBONATED BEVERAGES • PER CAN

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

FRUIT JUICE

Apple Juice	\$8.00
Orange Juice	\$8.00
Ice Lemon Tea	\$5.80



THANK YOU FOR DINING WITH US • ALL PRICES ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

◆ SIGNATURE DISH