



Menu



No service charge; No GST. Just good food and good vibes.

36

1987 招牌咖喱鱼头

1987 Signature Curry Fish Head
with JUMBO You Tiao 配巨大油条

\$58 per portion
(good for 4 to 6 persons)

\$8.80 per piece
(add-on JUMBO You Tiao)

珍宝巨大油条



54G

怀旧油浸笋壳

Deep-fried Soon Hock with Oyster Sauce

\$11.80 per 100g

必吃榜

SIGNATURE



41A

珍宝获奖

辣椒螃蟹

Signature Award-winning
Chilli Crab

from \$10.80
per 100g

44E

古早

蒜蓉蒸
活虾

Live Prawns Steamed
with Minced Garlic in
Traditional Style

\$18 S | \$27 M | \$36 L



5

老家

窝烧豆腐

Signature Homestyle
Crispy Seafood Tofu

\$14 S | \$21 M | \$28 L



45

1987招牌

龙虾麻婆豆腐

(约500克)

1987 Signature Lobster Mapo Tofu (approx 500g)

\$88 per portion



20

蟹肉

芙蓉蛋

Omelette
with Crab Meat

\$20 per portion



13

经典

金龙鸡

Classic Golden Phoenix Chicken

\$24 half | \$46 whole



必吃榜

SIGNATURE



43G

豉汁螃蟹

顺德陈村粉

(同样可选择青蟹或龙虾)

Signature Black Bean Sauce

Live Alaskan Crab on Shunde *Chen Cun* Flat Rice Roll

(Also available with Mud Crab and Lobster)

\$29.80 per 100g

此煮法需另外收费
Additional preparation cost

10
酒香

茅台三杯鸡

Fragrant Maotai
Sanbei Chicken

\$22 S | \$33 M | \$44 L



前菜

APPETISER

	SMALL 小	MEDIUM 中	LARGE 大
1 苏东油条 Donut with Seafood Paste	\$20	\$30	\$40
2 脆炸苏东仔 Crispy Baby Squid	\$22	\$33	\$44
3 沙律腌肉卷 Seafood Bacon Roll tossed with Salad Cream	\$18	\$27	\$36
4 虾酱鸡中翅 Prawn Paste Chicken Mid Joint	\$14	\$21	\$28
5 老家窝烧豆腐  Signature Homestyle Crispy Seafood Tofu	\$14	\$21	\$28



汤

SOUP

- 6 津白啦啦汤
Lala & Napa Cabbage
in Superior Soup
\$38 per portion
- 7 冬荫海鲜汤
Seafood Tom Yum Soup
\$28 per portion

6 津白啦啦汤

肉類

MEAT

	SMALL 小	MEDIUM 中	LARGE 大
8 烧汁排骨 Glazed Spare Ribs	\$26	\$39	\$52
9 摩卡排骨 Mocha Pork Ribs	\$26	\$39	\$52
10 酒香茅台三杯鸡 必吃 Fragrant <i>Mao tai Sanbei</i> Chicken	\$22	\$33	\$44
11 咕嚕肉 Sweet & Sour Pork	\$20	\$30	\$40
12 传统蒜子炸鸡 必吃 Traditional Garlic Crispy Chicken	\$24 half	\$46 whole	
13 经典金龙鸡 必吃 Classic Golden Phoenix Chicken	\$24 half	\$46 whole	
14 旧式蒜香炸猪腩肉 必吃 Nostalgic Crispy Garlic Pork Belly	\$16 per portion		
15 铁板姜葱鹿肉 Hotplate Venison with Ginger & Spring Onion	\$26	\$39	\$52
16 铁板黑椒鹿肉 Hotplate Black Pepper Venison	\$26	\$39	\$52
17 锅仔牛柳 Beef Fillet with Black Pepper Sauce	\$16 per portion		
18 姜葱田鸡 Frog Leg with Ginger & Spring Onion	\$24	\$36	\$48
19 干炸田鸡 必吃 Crispy Frog Leg with Sliced Ginger	\$24	\$36	\$48



Photos are for illustration purposes only.

蔬菜·豆腐

VEGETABLE & BEANCURD

20 蟹肉芙蓉蛋 
Omelette with Crab Meat

\$20 per portion

21 铁板豆腐
Hotplate Beancurd

22 鲜菌翡翠豆腐
Homemade Vegetable Beancurd
Braised with Fresh Mushrooms

23 蟹肉扒翡翠豆腐
Homemade Vegetable Beancurd
Braised with Crab Meat

24 马来风光
Sambal Kang Kong

25 菜脯虾米四季豆
French Beans with Dried Shrimp
& Preserved Radish

26 三色苋菜苗
Chinese Spinach with Trio Eggs

27 四大天王 
Signature Sambal
Four King Vegetables

28 银牙菇丝青龙菜
Chinese Chives with Bean Sprouts
& Sliced Mushrooms

29 蒜蓉西兰花
Broccoli Stir-fried with Minced Garlic

30 脆香油麦菜
You Mai Cai Stir-fried with
Crispy Salted Fish, Pork Lard &
Dried Shrimps

SMALL 小 MEDIUM 中 LARGE 大

\$20 | \$30 | \$40

\$22 | \$33 | \$44

\$26 | \$39 | \$52

\$16 | \$24 | \$32

\$16 | \$24 | \$32

\$22 | \$33 | \$44

\$16 | \$24 | \$32

\$16 | \$24 | \$32

\$18 | \$27 | \$36

\$16 | \$24 | \$32



20 蟹肉芙蓉蛋



24 马来风光



27 四大天王



21 铁板豆腐

精选海鲜

SEAFOOD DELIGHTS

31 麦片虾球
Shelled Prawns with Cereal

\$26 | \$39 | \$52

32 咸蛋金沙虾球
Shelled Prawns with
Golden Salted Egg

\$26 | \$39 | \$52

33 椒盐虾球
Shelled Prawns with
Pepper & Spiced Salt

\$26 | \$39 | \$52

34 酸甜虾球
Sweet & Sour Shelled Prawns

\$26 | \$39 | \$52

35 荔茸带子
Scallops wrapped in Yam Ring

\$28 | \$42 | \$56

36

1987招牌咖喱鱼头 配巨大油条

1987 Signature Curry Fish Head
with JUMBO You Tiao

\$58 Per Portion
(good for 4 to 6 persons)

\$8.80 Per Piece
(add-on JUMBO You Tiao)



32 咸蛋金沙虾球



35 荔茸带子



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必吃 SIGNATURE

READY-TO-COOK
LIVE SEAFOOD

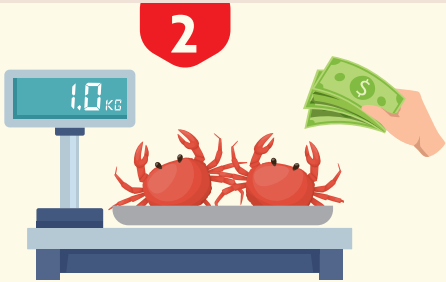
即煮
活海鲜

CLEANED • GUTTED • VACUUM-PACKED



CHOOSE 挑选

from our live seafood selections
从多款活海鲜中挑选



WEIGH & PAY 称重及付款

Simple and transparent pricing
价格清晰透明



CLEAN & PACK 清理并包装

Professionally cleaned,
gutted and vacuum-packed for you.
专业处理并真空封装方便外带



SIGNATURE SAUCES 招牌酱料



Add-on from our range of
Love Afare sauces for the perfect dish.
搭配《爱。食。录》酱料系列
调味佐料，让菜品更添滋味。

LIVE SEAFOOD SELECTIONS

PRICE (per 100g)

Mud Crab 青蟹 (below 1kg)	\$8.80
Dungeness Crab 珍宝蟹	\$8.80
Australian Lobster 澳洲龙虾	\$21.80
Boston Lobster 波士顿龙虾	\$12.80
Prawns 虾 (min. 300g)	\$7.80
Lala 啦啦 (min. 300g)	\$4.80
Soon Hock 笋壳	\$9.80
Long Hu Garoupa 龙虎斑	\$8.80
Sea Bass 金目鲈	\$5.80
Red Tilapia 泥罗红	\$5.80



螃蟹 LIVE CRAB

- 40 豉汁螃蟹顺德陈村粉 **必吃** \$68 per portion
Signature Black Bean Sauce Live Crab
on Shunde *Chen Cun* Flat Rice Roll
- 41 青蟹 \$10.80 per 100g | \$11.80 per 100g
Mud Crab (below 1kg) (above 1kg)
- 42 珍宝蟹 \$10.80 per 100g
Dungeness Crab
- 43 阿拉斯加蟹 \$29.80 per 100g
Alaskan Crab

煮法 COOKING STYLE

- A. 珍宝获奖辣椒 Signature Award-winning Chilli **必吃**
B. 招牌黑胡椒 Signature Black Pepper **必吃**
C. 甘香 Stir-fry *Kum Hiong* Style
D. 咸蛋金沙 Stir-fry with Golden Salted Egg
E. 花雕蛋白蒸 Steam with Chinese Wine & Egg White
F. 黄金奶油 Signature Golden Creamy Butter **必吃**

另加 ADD: \$12 S | \$18 M | \$24 L

- G. 豉汁顺德陈村粉 Signature Black Bean Sauce **必吃**
(仅限阿拉斯加蟹) on Shunde *Chen Cun* Flat Rice Roll
(Alaskan Crab only)

活海鲜

LIVE
SEAFOOD

44 活虾 LIVE PRAWNS \$18 S | \$27 M | \$36 L

煮法 COOKING STYLE

- A. 白灼 Poach
B. 麦片 Stir-fry with Cereal
C. 咸蛋金沙 Stir-fry with Golden Salted Egg
D. 椒盐 Stir-fry with Pepper & Spiced Salt
E. 古早蒜蓉蒸 Steam with Minced Garlic
in Traditional Style **必吃**



44E 古早蒜蓉蒸活虾



41D 咸蛋金沙螃蟹



44B 麦片虾



41B 招牌黑胡椒螃蟹

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必吃 SIGNATURE

活龙虾 LIVE LOBSTER

- 45

1987招牌龙虾麻婆豆腐(约500克)

1987 Signature Lobster *Mapo Tofu* (approx 500g)

\$88 per portion
- 46

澳洲龙虾

Australian Lobster

\$26.80 per 100g
- 47

波士顿龙虾

Boston Lobster

\$14.80 per 100g

煮法 COOKING STYLE

- | | |
|----------------|-------------------------------------|
| A. 刺身 (仅限澳洲龙虾) | Sashimi (Australian Lobster only) |
| B. 自灼 (仅限澳洲龙虾) | Blanch (Australian Lobster only) |
| C. 花雕蛋白蒸 | Steam with Chinese Wine & Egg White |
| D. 咸蛋黄金炒 | Stir-fry Golden Salted Egg |
| E. 姜葱 | Stir-fry with Ginger & Spring Onion |
| F. 椒盐 | Stir-fry with Pepper & Spiced Salt |
| G. 芝士牛油 | Stir-fry with Cheese & Butter |
| H. 上汤焗 | Braise with Superior Broth |

另加 ADD: \$12 S | \$18 M | \$24 L

- | | |
|------------|---|
| I. 沙茶粉丝煲 | Braise with Glass Vermicelli & <i>Sha Cha</i> Sauce |
| J. 豉汁顺德陈村粉 | Signature Black Bean Sauce on Shunde <i>Chen Cun</i> Flat Rice Roll |



贝类 SHELL

48 活啦啦

Live Lala

\$22 S | \$33 M | \$44 L

煮法 COOKING STYLE

- | | |
|--------|-------------------------------------|
| A. 甘香 | Stir-fry <i>Kum Hiong</i> Style |
| B. 参峇酱 | Stir-fry with Sambal |
| C. 姜葱 | Stir-fry with Ginger & Spring Onion |
| D. 豉汁 | Stir-fry with Black Bean Sauce |

活蚌 LIVE CLAM

49 竹蚌

Bamboo Clam

\$14 | \$16 | \$18 | \$20
51g-70g 71g-90g 91g-110g 111g-130g

煮法 COOKING STYLE

- | | |
|--------|-----------------------------|
| A. 蒜蓉蒸 | Steam with Minced Garlic |
| B. 豉汁蒸 | Steam with Black Bean Sauce |

50 象拔蚌

Geoduck

\$22.80 per 100g

煮法 COOKING STYLE

- | | |
|-------|---------|
| A. 刺身 | Sashimi |
| B. 白灼 | Blanch |

活海鲜

LIVE
SEAFOOD



活海鲜



活鱼 LIVE FISH

- | | | |
|----|-------------------------------|------------------|
| 51 | 泥罗红
Red Tilapia | \$6.80 per 100g |
| 52 | 龙虎斑
Long Hu Garoupa | \$9.80 per 100g |
| 53 | 金目鲈
Sea Bass | \$6.80 per 100g |
| 54 | 笋壳
Soon Hock | \$11.80 per 100g |

煮法 COOKING STYLE

- | | |
|---------------------|--|
| A. 清蒸 | Steam with Soya Sauce |
| B. 菜脯蒸 | Steam with Preserved Radish |
| C. 豉汁蒸 | Steam with Black Bean Sauce |
| D. 蒜蓉蒸 | Steam with Minced Garlic |
| E. 泰式香芒炸
(仅限金目鲈) | Deep-fry with Mango Dressing Thai-style
(Sea Bass only) |
| F. 娘惹炸 | Deep-fry with Nonya Sauce |
| G. 油浸 | Deep-fry with Oyster Sauce |



51F 娘惹炸泥罗红



54B 菜脯蒸笋壳



54D 蒜蓉蒸笋壳

飯 · 面

RICE /
NOODLES

	SMALL 小	MEDIUM 中	LARGE 大
60 马来面 	\$16	\$24	\$32
Signature Mee Goreng			
61 滑蛋河粉	\$16	\$24	\$32
Horfun with Egg			
62 滑蛋生面	\$16	\$24	\$32
Crispy Noodle with Egg			
63 桂花炒面	\$16	\$24	\$32
Fried Noodles Hong Kong Style			
64 啦啦米粉	\$28 per portion		
Braised Lala with Bee Hoon			
65 鱼子海鲜炒饭 	\$22	\$33	\$44
Signature Seafood Fried Rice with Tobiko			
66 扬州炒饭	\$20	\$30	\$40
Yangzhou Fried Rice			
67 素炒饭	\$ 16 per portion		
Vegetarian Fried Rice			
68 白饭	\$1 per bowl		
Steamed Rice			
69 炸 / 蒸迷你馒头 (2粒)	\$2		
Deep-fried / Steamed Mini Man Tou (2pcs)			



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 SIGNATURE

