



砂煲/铁板 CLAYPOT/HOTPLATE

121	铁板姜葱鹿肉 Hotplate Ginger & Spring Onion Venison	\$26	\$39	\$52
122	铁板黑椒鹿肉 Hotplate Black Pepper Venison	\$26	\$39	\$52
123	铁板豆腐 Hotplate Beancurd	\$20	\$30	\$40
124	锅仔牛柳 Beef Fillet with Black Pepper Sauce	\$16 Per Portion		
125	姜葱田鸡 Frog Leg with Ginger & Spring Onion	\$24	\$36	\$48
126	干炸田鸡 Crispy Fried Frog Leg with Sliced Ginger	\$24	\$36	\$48

122 铁板姜葱鹿肉

124 锅仔牛柳



饭/面 RICE/NOODLE

131	马来面 必吃 Mee Goreng	\$16	\$24	\$32
132	滑蛋河粉 Horfun with Egg	\$16	\$24	\$32
133	滑蛋生面 Crispy Noodle with Egg	\$16	\$24	\$32
134	豉汁啦啦香酥米粉 Braised Lala & Crispy Bee Hoon with Black Bean Sauce	\$28 Per Portion		
135	海鲜炒饭 必吃 Seafood Fried Rice	\$22	\$33	\$44
136	扬州炒饭 Yangzhou Fried Rice	\$20	\$30	\$40
137	素炒饭 Vegetarian Fried Rice	\$16 Per Portion		
138	白饭 Steamed Rice	\$1 Per Bowl		
139	炸/蒸迷你馒头 Deep Fried / Steamed Mini Man Tou	\$1 Each		

131 马来面

132 滑蛋河粉

133 滑蛋生面



134 豉汁啦啦香酥米粉

前菜 APPETISER

1	苏东油条 Donut with Seafood Paste	\$20	\$30	\$40
2	脆炸苏东仔 Crispy Fried 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	窝烧豆腐 必吃 Crispy Fried Seafood Beancurd	\$14	\$21	\$28

肉 MEAT

11	烧汁排骨 Glazed Spare Ribs	\$26	\$39	\$52
12	摩卡排骨 Mocha Pork Ribs	\$26	\$39	\$52
13	火焰三杯鸡丁 必吃 Flambéed San Bei Diced Chicken	\$22	\$33	\$44
14	咕噜肉 Sweet & Sour Pork	\$20	\$30	\$40
15	蒜香炸子鸡 必吃 Garlic Fried Chicken	\$24 (Half)		\$46 (Whole)
16	金龙岗鸡 必吃 Golden Phoenix Chicken	\$24 (Half)		\$46 (Whole)
17	蒜香猪腩肉 Garlic Pork Belly	\$16 Per Portion		



15 蒜香炸子鸡

4 虾酱鸡中翅

14 咕噜肉

16 金龙岗鸡

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## 汤 SOUP

- 21 津白啦啦汤** \$38 Per Portion  
Lala & Napa Cabbage in Superior Soup
- 22 冬荫海鲜汤** \$32 Per Portion  
Seafood Tom Yum Soup

## 豆腐 BEANCURD

- 41 鲜菌翡翠豆腐** \$22 | \$33 | \$44  
Homemade Vegetable Beancurd Braised with Fresh Mushrooms
- 42 蟹肉扒翡翠豆腐** \$26 | \$39 | \$52  
Homemade Vegetable Beancurd Braised with Crab Meat

## 青菜 VEGETABLES

- 31 马来风光** \$16 | \$24 | \$32  
Sambal Kang Kong
- 32 菜脯虾米四季豆** \$16 | \$24 | \$32  
French Beans with Dried Shrimp & Preserved Radish
- 33 三色蛋苋菜苗** \$22 | \$33 | \$44  
Spinach with Trio Eggs
- 34 四大天王** \$16 | \$24 | \$32  
Sambal Four King Vegetables
- 35 银牙菇丝青龙菜** \$16 | \$24 | \$32  
Chinese Chives with Bean Sprouts & Sliced Mushrooms
- 36 蒜蓉西兰花** \$18 | \$27 | \$36  
Broccoli Stir-fried with Minced Garlic
- 37 脆香油麦菜** \$16 | \$24 | \$32  
You Mai Cai Stir-fried with Crispy Salted Fish, Pork Lard & Dried Shrimps

## 海产 SEAFOOD DELIGHTS

- 51 咖喱鱼头配油条** \$48 Per Portion \$8.8 Per Piece  
Curry Fish Head served with JUMBO You Tiao  
*Good for 4 to 6 pax (Add on JUMBO You Tiao)*
- 52 麦片虾球** \$26 | \$39 | \$52  
Shelled Prawns Fried with Cereal
- 53 咸蛋金沙虾球** \$26 | \$39 | \$52  
Shelled Prawns Fried with Golden Salted Egg
- 54 椒盐虾球** \$26 | \$39 | \$52  
Shelled Prawns Fried with Pepper & Spiced Salt
- 55 酸甜虾球** \$26 | \$39 | \$52  
Shelled Prawns Fried with Sweet & Sour Sauce
- 56 荔茸带子** \$26 | \$39 | \$52  
Scallops wrapped in Yam Ring

# 活海鲜

## LIVE SEAFOOD

### 螃蟹 Crab

- 61 豉汁螃蟹陈村粉 (约600克)** \$88 Per Portion  
Live Crab on Steamed Flat Rice Noodles with Black Bean Sauce (approx. 600g)
- 62 青蟹** \$10.8 Per 100g \$11.8 Per 100g  
Mud Crab (1公斤以下/Below 1kg) (1公斤以上/Above 1kg)
- 63 珍宝蟹** \$10.8 Per 100g  
Dungeness Crab
- 64 阿拉斯加蟹** \$29.8 Per 100g  
Alaskan Crab

#### 煮法 COOKING STYLE

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

### 虾 Prawn

- 71 活虾** \$18 | \$27 | \$36  
Live Prawns

#### 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. 蒜蓉蒸 Steam with Minced Garlic 必吃

### 贝类 Shell

- 81 活啦啦** \$22 | \$33 | \$44  
Live Lala

#### 煮法 COOKING STYLE

- A. 甘香 Stir-fry Kum Hiong Style  
B. 叁崙 Stir-fry with Sambal  
C. 姜葱 Stir-fry with Ginger & Spring Onion  
D. 豉汁 Stir-fry with Black Bean Sauce

### 活蚌 Clam

- 91 象拔蚌** \$22.8 Per 100g  
Live Geoduck

#### 煮法 COOKING STYLE

- A. 刺身 Sashimi  
B. 白灼 Blanch

- 92 竹蚌** \$14 | \$16 | \$18 | \$20  
Bamboo clam approx 50g-69g approx 70g-90g approx 91g-109g approx 110g-130g

#### 煮法 COOKING STYLE

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

### 鱼类 Fish

- 101 泥罗红** \$5.8 Per 100g  
Red Tilapia
- 102 龙虎斑** \$9.8 Per 100g  
Long Hu Garoupa
- 103 金目鲈** \$5.8 Per 100g  
Sea Bass
- 104 星斑** \$14.8 Per 100g  
Star Garoupa
- 105 笋壳** \$11.8 Per 100g  
Soon Hock
- 106 巴丁** \$9.8 Per 100g  
Patin

#### 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 Deep-fry with Mango Dressing Thai-style 103 only  
F. 娘惹炸 Deep-fry with Nonya Sauce

### 龙虾 Lobster

- 111 豉汁澳洲龙虾陈村粉 (约500克)** \$88 Per Portion  
Live Australian Lobster on Steamed Flat Rice Noodles with Black Bean Sauce (approx. 500g)
- 112 澳洲龙虾麻婆豆腐 (约500克)** \$88 Per Portion  
Live Australian Lobster Mapo Tofu (approx. 500g)
- 113 澳洲龙虾** \$26.8 Per 100g  
Australian Lobster
- 114 波士顿龙虾** \$14.8 Per 100g  
Boston Lobster

#### 煮法 COOKING STYLE

- A. 刺身 Sashimi (Australian Lobster only)  
B. 白灼 Blanch (Australian Lobster only)  
C. 花雕蛋白蒸 Steam with Chinese Wine & Egg White  
D. 咸蛋金沙 Stir-fry with 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. 沙茶粉丝煲 Braise with Glass Vermicelli & Sha Cha Sauce  
另加 Add: \$12(S) \$18(M) \$24(L)



21 津白啦啦汤

31 马来风光

34 四大天王

51 咖喱鱼头配油条  
Good for 4 to 6 pax

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必吃 SIGNATURE



62A 获奖辣椒螃蟹

113H 澳洲龙虾沙茶粉丝煲

必吃 SIGNATURE