



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



55G

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
超級

芙蓉蛋

SUPER

Thick 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



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

此菜还需另外收费
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 津白嫩嫩汤
Lala & Napa Cabbage
in Superior Soup
\$38 per portion
- 7 冬菇海鲜汤
Seafood Tom Yum Soup
\$28 per portion

肉类

MEAT

| | SMALL 小 | MEDIUM 中 | LARGE 大 |
|---|-----------|------------------|---------|
| 1 烧汁排骨 Glazed Spare Ribs | \$26 | \$39 | \$52 |
| 2 摩卡排骨 Mocha Pork Ribs | \$26 | \$39 | \$52 |
| 10 酒香茅台三杯鸡  Fragrant Maotai Sanbei Chicken | \$22 | \$33 | \$44 |
| 11 咕嚕肉 Sweet & Sour Pork | \$20 | \$30 | \$40 |
| 12 传统蒜子炸鸡  Traditional Garlic Crispy Chicken | \$24 half | \$46 whole | |
| 13 经典金龙鸡  Classic Golden Phoenix Chicken | \$24 half | \$46 whole | |
| 14 旧式蒜香炸猪腩肉  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  Crispy Frog Leg with Sliced Ginger | \$24 | \$36 | \$48 |

11 咕嚕肉

18 姜葱田鸡

15 铁板姜葱鹿肉

12 传统蒜子炸鸡

蔬菜·豆腐

VEGETABLE & BEANCURD

| | \$20 per portion | | |
|--|------------------|----------|---------|
| | SMALL 小 | MEDIUM 中 | LARGE 大 |
| 20 超级芙蓉蛋  | | | |
| SUPER Thick Omelette with Crab Meat | | | |
| 21 铁板豆腐 | \$20 | \$30 | \$40 |
| Hotplate Beancurd | | | |
| 22 鲜菌翡翠豆腐 | \$22 | \$33 | \$44 |
| Homemade Vegetable Beancurd Braised with Fresh Mushrooms | | | |
| 23 蟹肉扒翡翠豆腐 | \$26 | \$39 | \$52 |
| Homemade Vegetable Beancurd Braised with Crab Meat | | | |
| 24 马来风光 | \$16 | \$24 | \$32 |
| Sambal Kang Kong | | | |
| 25 菜脯虾米四季豆 | \$16 | \$24 | \$32 |
| French Beans with Dried Shrimp & Preserved Radish | | | |
| 26 三色茼蒿苗 | \$22 | \$33 | \$44 |
| Chinese Spinach with Trio Eggs | | | |
| 27 四大天王  | \$16 | \$24 | \$32 |
| Signature Sambal Four King Vegetables | | | |
| 28 银牙蒜丝青龙菜 | \$16 | \$24 | \$32 |
| Chinese Chives with Bean Sprouts & Sliced Mushrooms | | | |
| 29 蒜蓉西兰花 | \$18 | \$27 | \$36 |
| Broccoli Stir-fried with Minced Garlic | | | |
| 30 脆香油麦菜 | \$16 | \$24 | \$32 |
| You Mai Cai Stir-fried with Crispy Salted Fish & Dried Shrimps | | | |



20 超级芙蓉蛋



24 马来风光



27 四大天王



21 铁板豆腐

SMALL 小

MEDIUM 中

LARGE 大

| | | | | | | |
|----|---|------|--|------|--|------|
| 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 |

精选海鲜

SEAFOOD DELIGHTS

34

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 5 persons)

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



32 咸蛋金沙虾球



35 荔茸带子



Photos are for illustration purposes only.

必記 SIGNATURE

ORDER LIVE SEAFOOD

选购活海鲜



1



CHOOSE 挑选

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

2



WEIGH & PAY 称重及付款

Simple and transparent pricing
价格清晰透明

3



CLEAN & PACK 清理并包装

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

4

MUST BUY
必买



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。

螃蟹 LIVE CRAB

- 40 豉汁螃蟹顺德陈村粉**  \$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 (above Rp) (above Rp)
- 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 
B. 招牌黑胡椒 Signature Black Pepper 
C. 甘香 Stir-fry Kum Hlong 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 

另加 ADD: \$12 S | \$18 M | \$24 L


- G. 豉汁顺德陈村粉 Signature Black Bean Sauce 
(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 



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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 SIGNATURE


活龙虾 LIVE LOBSTER

- 45** 1987招牌龙虾麻婆豆腐(约500克)  \$88 per portion
1987 Signature Lobster Mapo Tofu (approx 500g)
- 46** 澳洲龙虾  \$26.80 per 100g
Australian Lobster
- 47** 波士顿龙虾  \$14.80 per 100g
Boston Lobster

煮法 COOKING STYLE

- | | |
|----------------|-------------------------------------|
| A. 刺身 (仅限澳洲龙虾) | Sashimi (Australian Lobster only) |
| B. 白灼 (仅限澳洲龙虾) | Blanch (Australian Lobster only) |
| C. 花雕蛋白蒸 | Steam with Chinese Wine & Egg White |
| D. 咸蛋黄金沙 | 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 & Sha Cha Sauce |
| J. 豉汁顺德陈村粉 | Signature Black Bean Sauce  on Shunde Chen Cun 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 Kum Hiong Style
- B. 参岩酱 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

LIVE
SEAFOOD

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 | 星斑 Star Garoupa | \$14.80 per 100g |
| 55 | 笋爽 Soon Hock | \$11.80 per 100g |
| 56 | 巴丁 Patin | \$9.80 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



55B 菜脯蒸笋爽



55D 蒜蓉蒸笋爽

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 啦啦米粉 | \$28 per portion | | |
| Braised Lala with Bee Hoon | | | |
| 64 鱼子海鲜炒饭  | \$22 | \$33 | \$44 |
| Signature Seafood Fried Rice with Tobiko | | | |
| 65 扬州炒饭 | \$20 | \$30 | \$40 |
| Yangzhou Fried Rice | | | |
| 66 素炒饭 | \$16 per portion | | |
| Vegetarian Fried Rice | | | |
| 67 白饭 | \$1 per bowl | | |
| Steamed Rice | | | |
| 68 炸/蒸迷你馒头(2粒) | \$2 | | |
| Deep-fried / Steamed Mini Man Tou (2pcs) | | | |



