



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

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 <small>必吃</small> Signature Homestyle Crispy Seafood Tofu	\$14	\$21	\$28



5 老家窝烧豆腐

4 虾酱鸡中翅

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

肉类

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 Maotai Sanbei 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

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 蟹肉芙蓉蛋 			
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 三色苋菜苗	\$22	\$33	\$44
Chinese Spinach with Trio Eggs			
27 四大天王 	\$16	\$24	\$32
Signature Sambal Four King Vegetables			
28 银牙菇丝青龙菜	\$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, Pork Lard & Dried Shrimps			



20 蟹肉芙蓉蛋



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

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



Photos are for illustration purposes only.

必吃 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 (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 
B. 招牌黑胡椒 Signature Black Pepper 
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 

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. 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 *Kum Hiong* 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. 自灼 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



55B 菜脯蒸笋壳



55D 蒜蓉蒸笋壳

飯 · 面

RICE / NOODLES

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



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必吃 SIGNATURE

