



*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

超级

# 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



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 <b>必吃</b> 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 <b>必吃</b> Fragrant <i>Maotai Sanbei</i> Chicken	\$22	\$33	\$44
11 咕嚕肉 Sweet & Sour Pork	\$20	\$30	\$40
12 传统蒜子炸鸡 <b>必吃</b> Traditional Garlic Crispy Chicken	\$24 half	\$46 whole	
13 经典金龙鸡 <b>必吃</b> Classic Golden Phoenix Chicken	\$24 half	\$46 whole	
14 旧式蒜香炸猪腩肉 <b>必吃</b> 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 <b>必吃</b> 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	<b>超级芙蓉蛋</b> <small>必吃</small> SUPER Thick Omelette with Crab Meat			
21	<b>铁板豆腐</b> Hotplate Beancurd	\$20	\$30	\$40
22	<b>鲜菌翡翠豆腐</b> Homemade Vegetable Beancurd Braised with Fresh Mushrooms	\$22	\$33	\$44
23	<b>蟹肉扒翡翠豆腐</b> Homemade Vegetable Beancurd Braised with Crab Meat	\$26	\$39	\$52
24	<b>马来风光</b> Sambal Kang Kong	\$16	\$24	\$32
25	<b>菜脯虾米四季豆</b> French Beans with Dried Shrimp & Preserved Radish	\$16	\$24	\$32
26	<b>三色苋菜苗</b> Chinese Spinach with Trio Eggs	\$22	\$33	\$44
27	<b>四大天王</b> <small>必吃</small> Signature Sambal Four King Vegetables	\$16	\$24	\$32
28	<b>银牙菇丝青龙菜</b> Chinese Chives with Bean Sprouts & Sliced Mushrooms	\$16	\$24	\$32
29	<b>蒜蓉西兰花</b> Broccoli Stir-fried with Minced Garlic	\$18	\$27	\$36
30	<b>脆香油麦菜</b> You Mai Cai Stir-fried with Crispy Salted Fish, Pork Lard & Dried Shrimps	\$16	\$24	\$32



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

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

# ORDER LIVE SEAFOOD 选购活海鲜



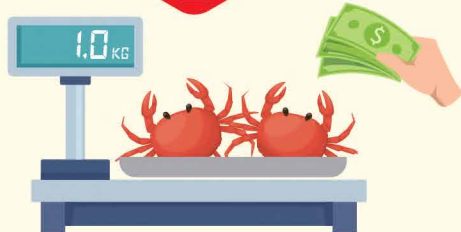
1



## 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 **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



## 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

Photos are for illustration purposes only.  
No service charge; No GST. Just good food and good vibes.

**必吃** 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 |



45 1987招牌龙虾麻婆豆腐

46G 芝士牛油澳洲龙虾

47I 波士顿龙虾沙茶粉丝煲

## 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



50A 象拔蚌刺身

49A 蒜蓉蒸竹蚌

48A 甘香啦啦

# 活海鲜



## 活鱼 LIVE FISH

51	<b>泥罗红</b> Red Tilapia	\$6.80 per 100g
52	<b>龙虎斑</b> Long Hu Garoupa	\$9.80 per 100g
53	<b>金目鲈</b> Sea Bass	\$6.80 per 100g
54	<b>星斑</b> Star Garoupa	\$14.80 per 100g
55	<b>笋壳</b> Soon Hock	\$11.80 per 100g
56	<b>巴丁</b> 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 菜脯蒸笋壳



55D 蒜蓉蒸笋壳

# 飯 · 面

## RICE / NOODLES

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



Photos are for illustration purposes only.

