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太子必点榜

SIX COURSE RECOMMENDATIONS

Pg 01

招牌

招牌三鲜笋壳鱼

Signature Three Delicacies Fish
Garlic & Ginger Broth

\$108

挂炉当归烧鸭

Herbal Roast Duck

四分之一 ——— \$22
Quarter

半只 ——— \$39.80
Half

一只 ——— \$76.80
Whole

秘制娘惹巴丁鱼

Steamed Patin Fish in
Nyonya Style

\$68

太子必点榜

SIX COURSE RECOMMENDATIONS

Pg 02

头抽豉油皇明虾

Superior Soy Sauce Prawns

\$32

秘制口琴红酒骨 (6支)

Red Wine Pork Ribs (6 Pcs)

\$28

招

牌

香脆海鲜米粉

Signature Crispy "Chao Ta" Bee Hoon
with Seafood

\$1880

鱼翅·燕窝·汤羹

SHARK'S FIN · BIRD'S NEST · SOUP

A01
宝鼎佛跳墙 预定 Pre-Order

Double-boiled Superior
Buddha Jump Over The Wall

\$828

A02
佛跳墙 预定 Pre-Order

Buddha Jump Over The Wall

\$88 (位上) Individual Serving

Pg 03



A 03

石锅金汤原贝大鲍翅

Braised Superior Shark's Fin
Dry Scallop with Pumpkin Sauce
in Hot Stone Bowl

\$68

鱼翅·燕窝·汤羹

SHARK'S FIN · BIRD'S NEST · SOUP

Pg 04

A 04

金汤蟹肉官燕

Bird's Nest Crabmeat with
Pumpkin Sauce

\$3580

- | | | |
|------|--|----------------------|
| A 05 | 蹄筋海参鲨鱼骨炖汤 (位上) | \$25.80 |
| | Double-boiled Shark's Bone Soup with Pork Tendons
& Sea Cucumber (Individual Serving) | |
| A 06 | 尤皇带子翅 (位上) | \$18.80 |
| | Braised Shark's Fin Soup with Scallop (Individual Serving) | |
| A 07 | 红烧蟹肉鱼翅 (位上) | \$14.80 |
| | Crab Meat Shark's Fin Soup (Individual Serving) | |
| A 08 | 滋补师傅炖靚汤 (位上) | 时价
Seasonal Price |
| | Double-boiled Nourishing Soup (Individual Serving) | |
| A 09 | 海味鱼鳔羹 (位上) | \$10.80 |
| | Crab Meat & Fish Maw Thick Soup (Individual Serving) | |
| A 10 | 四川酸辣羹 (位上) | \$8.80 |
| | Szechuan Hot & Sour Thick Soup (Individual Serving) | |



精选前菜

APPETIZER

Pg 05

- | | | |
|------|---|---------|
| B 02 | 潮式手工虾枣皇
Teochew Hand-made Prawn Roll | \$12.80 |
| B 03 | 椒盐白饭鱼
Deep Fried Silver Fish with Pepper & Salt | \$12.80 |
| B 05 | 香酥肉松茄子
Eggplant with Chicken Floss | \$9.80 |
| B 07 | 金沙松茸菇
Crispy Matsutake Mushroom with Salted Egg Yolk | \$8.80 |

B06 凉拌手拍日本黄瓜

Marinated Chilled
Cucumber With Garlic

\$880



B04 香脆肉松太阳饼

Crispy Chicken Floss
Pancake

\$1180



B01 奶黄酱软壳蟹

Soft Shell Crab with
Creamy Sauce

\$1580



拼盘

COMBINATION PLATER

C 02 伍福临门拼盘
Five Combination Platter \$58 \$98

Pg 06



C 03

中西式冷盘

带子, 软壳蟹, 蟹柳, 虾仁, 时蔬

Chinese & Western Cold Platter
Scallops, Soft Shell Crab, Crab Willow Shrimps, Green

\$58 \$98

C 01

预定 Pre-Order

龙虾大喜拼盘

Lobster Combination Platter

\$288



海味

TASTE OF SEAFOOD

Pg 07



D02
海味四宝煲

鲍脯/海参/鱼鳔/花菇

Braised Exotic Sea Treasure
in casserole

Sliced Abalone/Sea Cucumber/
Fish Maw/Flower Mushroom

\$78 \$148



D01
翡翠百花全参

Stuffed Whole Sea Cucumber
with Special Minced Meat

\$288 预定 Pre-Order



D05
红烧北菇鹅掌拌西兰花

Braised Gooses Paw With
Mushroom & Broccoli

\$1380 最少两支 Min 2 pcs



D04
蚝皇原粒三头鲍鱼

Braised 3 Head Abalone in
Oyster Sauce

\$48 (位上) Individual Serving

D03 红烧海参十头鲍

Briased Abalone with Sea Cucumber in Brown Sauce \$68 \$128



游水海鲜

LIVE SEAFOOD

厨师推荐!
Chef's Recommendation

E 02

马来西亚风味

辣椒螃蟹

Malaysia Style Chilli Crab

时价 Seasonal Price

Pg 08

E 01 **空运生猛活螃蟹** Air Freight Live Sri Lanka Crab **预定 Pre-Order** 时价
Seasonal Price

鱼类·海鲜

FISH · SEAFOOD

- | | | |
|---|---|--|
| E 03 加州活象拔蚌
California Geoduck Clam | E 06 空运活笋壳鱼
Marble Goby "Soon Hock" | E 09 生猛活石斑鱼
Live Garoupa |
| E 04 澳洲活龙虾
Australian Lobster | E 07 深海野生红斑鱼
Red Garoupa | E 10 澳洲活多宝鱼
Australian Turbot Fish |
| E 05 深海野生生蚝
Live Oyster | E 08 淡水活巴丁鱼
Patin Fish | |

时价
Seasonal Price

煮法 Cooking Methods	· 港蒸	· 菜脯蒸	· 娘惹蒸	· 油浸	· 三鲜
	Cantonese Steamed	Chye Poh Steamed	Nyonya Steamed	Deep Fried	Three Delicacies

E 11 **空运冰鲜鳕鱼**
Cod Fish

煮法 Cooking Methods	· 港蒸	· 油浸	· 日式烤
	Cantonese Steamed	Deep Fried	Japanese Style

海鮮

SEAFOOD

Pg 09

F01 印尼虾拌炸馒头

Indonesia Style Prawn with Fried Bun

\$36

F02 夏果鲜玉带

Fresh Scallops with Summer Fruits

\$32

F03 芦笋炒玉带

Fresh Scallops with Asparagus

黑松露XO酱
Truffle XO sauce

\$32

F04 西芹炒虾球

Sauteed De-shell Prawn with Celery \$32

F05 黄金爆米虾球

Golden De-shell Prawn with Popcorn \$30

F06 酸甜脆鱼片

Sweet & Sour Fish Fillet \$25



海鮮

SEAFOOD

- F 07 姜葱炒鱼片
Stir-fried Fish Fillet with
Spring Onion & Ginger \$25
- F 08 金沙脆苏东
Sauteed Squid with Salted Egg Yolk \$24
- F 09 南洋风味苏东
Stir-fried Squid in Malay Style \$24
- F 10 蒜香辣味啦啦
Stir-fried Spicy Clams with Garlic \$16.80

Pg 10



烧腊

ROAST MEAT

G 03 烧味三拼

Trio BBQ Roasted Meat Platter

\$42

Pg 11

G01 预定 Pre-Order

大红袍全体乳猪

Whole Suckling Pig

时价 Seasonal Price

G02 挂炉当归烧鸭

Herbal Roast Duck

四分之一 ——— \$22
Quarter

半只 ——— \$3980
Half

一只 ——— \$7680
Whole

G04 预定 Pre-Order

算盘红酒腩排

Abacus Red Wine Ribs

\$5880

烧腊

ROAST MEAT

G05 明炉脆皮烧肉

Crispy Roasted Pork Belly

\$1680

Pg 12

G06 手提蜜汁叉烧

Honey Roasted Char Siew

\$1480

G07 预定 Pre-Order

经典上珍八宝鸭

Classic Eight Treasure Duck

\$7880

G08 脆皮

北京烤鸭

Peking Roast Duck

\$8880

三度加钱

Surcharge for

2nd cooking

\$10

家畜类

POULTRY

Pg 13



H 01

砂锅黄酒鸡

Claypot Yellow Wine Chicken

\$24



H 02

姜片香酥鸡件

Crispy Ginger Fried Chicken

\$22

H 03 七味酱香酥鸡扒

Deep-fried Boneless Chicken Served with Seven-Flavored Sauce \$18.80

H 04 川味宫保鸡丁

Szechuan Kung Pao Diced Chicken \$16.80

H 05 彩椒酸甜鸡丁

Sweet & Sour Diced Chicken \$16.80

猪肉

PORK

J01 龙眼古佬肉
Sweet & Sour Pork with Longan \$18

J02
秘制回琴红酒骨

Red Wine Pork Ribs

\$28

Pg 14

J03
七味香酥元蹄

Grilled Pork Knuckle with
Seven-Flavored Sauce

\$28

J04
芋香蜜汁排骨

Signature Honey Pork Rib
with Taro

\$28

J05
红烧扣元蹄

Braised Pork Knuckle

\$28



鹿肉 · 肥牛

VENISON · BEEF

鹿肉 VENISON

- | | | |
|------|--|------|
| K 01 | 甘香爆鹿肉
Wok-fried Venison with Curry Leaves | \$28 |
| K 02 | 黑胡椒鹿肉
Wok-fried Venison with Black Pepper Sauce | \$28 |
| K 03 | 姜葱炒鹿肉
Stir-fried Venison with Ginger & Spring Onion | \$28 |
| K 04 | 川味宫保鹿肉
Szechuan Kung Pao Venison | \$28 |

Pg 15

肥牛 BEEF

- | | | |
|------|---|------|
| L 01 | 姜葱爆炒牛肉片
Stir-fried Beef Fillet with Spring Onions & Ginger | \$28 |
| L 02 | 蚝汁彩椒炒牛肉片
Stir-fried Beef Fillet with Rainbow Peppers in Oyster Sauce | \$28 |
| L 04 | 豉汁凉瓜炒牛肉片
Braised Beef Fillet & Bitter Gourd in Black Bean Sauce | \$28 |



豆腐

BEANCURD

Pg 16

M02 瑶柱金汁豆腐

Enokitake & Dried Scallop
Bean curd

\$18

M05 竹炭豆腐拌金沙酱

Home Made Charcoal Tofu with
Salted Egg Sauces

\$18

M 01 金汁蟹肉豆腐

Homemade Tofu with Crab Meat & Pumpkin Sauce \$20

M 03 肉碎自制豆腐

Minced Meat Beancurd \$18

M 04 红烧砂锅豆腐

Braised Claypot Beancurd \$18

M 06 菜脯自制豆腐

Homemade Tofu with Crispy Preserved Radish \$16



蛋·菜类

OMELETTE · VEGETABLE

Pg 17

蛋

OMELETTE

- | | | |
|------|-------------------------------|------|
| N 01 | 虾仁煎蛋
Shrimp Omelette | \$16 |
| N 02 | 芙蓉蛋
Fuyong Omelette | \$16 |
| N 03 | 西红柿烩鲜蛋
Tomato Omelette | \$14 |
| N 04 | 凉瓜煎蛋
Bitter Gourd Omelette | \$14 |

菜类

VEGETABLE

- | | | |
|------|-------------------------------------|------|
| P 02 | 四大天王
Four Heavenly King | \$20 |
| P 03 | 上汤苋菜灼啦啦
Spinach & Clams in Broth | \$18 |



P01

野菌黑松露炒鲜茼笋

Stir Fried Fresh Boutique Lettuce with
Black Truffle & Assorted Mushroom

\$22



菜类

VEGETABLE

Pg 18

P08
渔香茄子煲

Braised Eggplant with
Minced Meat

\$16

- | | | |
|-------|---|---------|
| P 04 | 招牌黄酒秋耳港芥兰
Signature Hong Kong Kailan with Yellow Wine Sauce | \$18 |
| <hr/> | | |
| P 05 | 干煸四季豆
Dry Fried French Beans with Minced Meat | \$16 |
| <hr/> | | |
| P 06 | 咸蛋炒凉瓜
Bitter Gourd with Salted Egg Yolk | \$16 |
| <hr/> | | |
| P 07 | 上汤浸奶白
Chinese Cabbage in Superior Broth | \$16 |
| <hr/> | | |
| P 09 | 蒜香炒时蔬
Stir-fried Seasonal Vegetable with Garlic | \$13.80 |
| <hr/> | | |



饭·面类

RICE · NOODLE

Pg 19

- | | | |
|------|---|---------|
| Q 01 | 肥牛干炒河
Stir-fried Hor Fun with Beef Fillet | \$22 |
| Q 03 | 传统三丝鹌鹑蛋寿面
Traditional Longevity Noodles with Quail Eggs | \$20 |
| Q 04 | 咸蛋腊味丝苗饭
Salted Egg with Cured Meat Fried Rice | \$18.80 |
| Q 05 | 招牌香脆海鲜米粉
Signature Crispy "Chao Ta" Bee Hoon with Seafood | \$18.80 |
| Q 06 | 滑蛋海鲜生面
Silky Egg Crispy Noodles with Seafood | \$18.80 |
| Q 07 | 鲍汁鲜菇伊府面
Stewed Ee-Fu Noodles with Mushroom in Abalone Sauce | \$16.80 |
| Q 08 | 砂锅月光老鼠粉
Claypot Mee Tai Mak | \$16.80 |





饮料

BEVERAGES

Pg 20

R01
果汁

Fruit Juice

冰

With ice

\$5.80

无冰

Without ice

\$6.80

R02

蜂蜜柠檬水

Honey Lemon

热

Hot

\$4.20

冷

Cold

\$4.80

	热 Hot	冷 Cold
R 03 蜂蜜酸梅水 Honey Sour Plum	\$4.20	\$4.80
R 04 柠檬茶 Homemade Lemon Tea	\$4.20	\$4.80
R 05 话梅杂锦茶 Sour Plum Lemon Tea (Tea,Lemon,Plum,Lime)		\$4.80
R 06 汽水 Canned Drink		\$3.50
R 07 中国茶 Chinese Tea	\$1.80	
R 08 菊花茶 Chrysanthemum	\$1.80	
R 09 菊普 Pu Er + Chrysanthemum	\$2.20	



甜品

DESSERT

Pg 21

- | | | |
|------|---|--------|
| S 03 | 龙眼龟苓膏
Herbal Jelly With Longan | \$4.80 |
| S 05 | 龙眼香芋冻
Lemon Grass With Longan | \$4.80 |
| S 06 | 红莲炖桃胶
Double-Boiled Peach Gum with Red Dates | \$9 |
| S 07 | 金汁芋泥
Yam Paste with Pumpkin Sauce | \$5.80 |
| S 08 | 炸雪糕
Deep-fried Ice Cream (2pcs) | \$5.80 |
| S 09 | 龙眼海底椰
Longan with Sea Coconut | \$4.20 |

