

FISH / 鱼



RED GROUPER (HK STYLE STEAMED)



TYPES OF FISH

- F1 SEA BASS (SIKAP)
- F2 GROUPER (KERAPU)
- F3 RED GROUPER

鱼类

- | | PRICE |
|-----|-------------|
| 金目卢 | \$26 / \$32 |
| 石斑 | \$26 / \$32 |
| 红斑 | \$40 / \$60 |

METHODS OF PREPARATION

- A STEAMED - PRESERVED RADISH 
- B STEAMED - HONG KONG STYLE
- C STEAMED - TEOCHEW STYLE
- D STEAMED - NONYA STYLE 
- E STEAMED - ASSAM SAUCE 
- F STEAMED - LEMON THAI STYLE  
- G FRIED - THREE FLAVORS (TIGARASA) 
- H FRIED - THAI CHILI SAUCE 
- I FRIED - SWEET & SOUR SAUCE
- J FRIED - HONG KONG SAUCE

- 菜脯蒸
- 港式蒸
- 潮州式蒸
- 娘惹蒸
- 亚叁蒸
- 泰式柠蒙蒸
- 三味炸
- 泰式炸
- 酸甜炸
- 油炸

- F4 SLICED FISH - SPRING ONION
- F5 FRIED SLICED FISH - SWEET & SOUR SAUCE
- F6 FRIED SLICED FISH - THAI CHILLI SAUCE 
- F7 FRIED SLICED FISH - NONYA SAUCE 
- F8 FRIED SLICED FISH - SPECIAL SAUCE 
- F9 CURRY FISH HEAD 
- F10 ASSAM FISH HEAD 
- F11 NONYA FISH HEAD 
- F12 LEMON THAI-STYLED STEAMED FISH HEAD 

- | | |
|---------|-------------|
| 姜葱鱼片 | \$15 / \$24 |
| 酸甜炸鱼片 | \$15 / \$24 |
| 泰式炸鱼片 | \$15 / \$24 |
| 娘惹炸鱼片 | \$15 / \$24 |
| 莆京炸鱼片 | \$15 / \$24 |
| 咖喱鱼头 | \$25 |
| 亚叁鱼头 | \$25 |
| 娘惹鱼头 | \$25 |
| 泰式柠蒙蒸鱼头 | \$25 |

CRAB / 螃蟹



CLAYPOT VERMICELLE CRAB



BLACK PEPPER CRAB


C1 CRAB

METHODS OF PREPARATION

- A BLACK PEPPER CRAB 🌶️
- B CHILI CRAB 🌶️
- C WESTERN BUTTER CRAB
- D STEAMED CRAB
- E SALTED EGG CRAB (DRY/ WET) 🌶️
- F CLAYPOT VERMICELLI CRAB

C2 MINI BUN (6 PCS/ PLATE)

C3 SOFT SHELL CRAB

- A CRISPY SOFT SHELL CRAB 
- B SALTED EGG SOFT SHELL CRAB (DRY) 🌶️
- C BI FENG TANG SOFT SHELL CRAB 🌶️

螃蟹

- 黑胡椒蟹
- 辣椒蟹
- 西式奶油蟹
- 清蒸蟹
- 咸蛋蟹(干/湿)
- 砂煲东粉蟹

PRICE

SEASONAL

PRICE

(时价)

小馒头

\$3

酥炸软壳蟹

\$15 / \$25

咸蛋软壳蟹(干)

\$15 / \$25

避风塘软壳蟹

\$15 / \$25



SALTED EGG CUTTLEFISH

CUTTLEFISH / 苏东

- S1 ASSAM CUTTLEFISH (SOTONG) 🌶️
- S2 SAMBAL CHILLI CUTTLEFISH (SOTONG) 🌶️
- S3 NONYA CUTTLEFISH (SOTONG) 🌶️
- S4 CRISPY CEREAL CUTTLEFISH (SOTONG) 🌶️
- S5 FRIED CUTTLEFISH (SOTONG) RING
- S6 FRIED SALTED EGG CUTTLEFISH (SOTONG) (DRY/ WET) 🌶️
- S7 PEPPER SALT CUTTLEFISH (SOTONG) 🌶️
- S8 WESTERN BUTTER EGG CUTTLEFISH (SOTONG) 🌶️ 
- S9 FRIED BABY SQUID 🌶️
- S10 CHEESE CUTTLEFISH (SOTONG)

亚参苏东

PRICE

\$16 / \$26

叁芭苏东

\$16 / \$26

娘惹苏东

\$16 / \$26

麦片炸苏东

\$16 / \$26

炸苏东圈

\$16 / \$26

咸蛋炸苏东(干/湿)

\$16 / \$26

椒盐苏东

\$16 / \$26

西式奶油苏东

\$16 / \$26

炸苏东仔

\$18 / \$28

芝士苏东

\$18 / \$28

PRAWN / 虾



SHANDONG PRAWN



CEREAL PRAWN

P1	CEREAL PRAWN	🌶️
P2	SALTED EGG PRAWN (DRY/ WET)	🌶️
P3	SWEET & SOUR PRAWN	
P4	PEPPER SALT PRAWN	🌶️
P5	SAMBAL CHILLI PRAWN	🌶️
P6	ASSAM PRAWN	🌶️
P7	NONYA PRAWN	🌶️
P8	BLACK PEPPER PRAWN	🌶️
P9	FRIED PRAWN BALLS W/ FRUIT SALAD	
P10	WESTERN BUTTER EGG PRAWN	🌶️
P11	SHANDONG PRAWN	🆕
P12	CHILLI CRAYFISH	🌶️
P13	SAMBAL CRAYFISH	🌶️
P14	STIR-FRIED CRAYFISH WITH DRIED SHRIMP	🌶️

	PRICE
麦片虾	\$28 / \$38
咸蛋虾(干/湿)	\$28 / \$38
酸甜虾	\$28 / \$38
椒盐虾	\$28 / \$38
叁芭虾	\$28 / \$38
亚叁虾	\$28 / \$38
娘惹虾	\$28 / \$38
黑胡椒虾	\$28 / \$38
沙拉虾球	\$28 / \$38
西式奶油虾	\$28 / \$38
山东虾	\$28 / \$38
辣椒虾婆	\$24 / \$38
叁芭虾婆	\$24 / \$38
干香虾婆	\$24 / \$38



PRAWN PASTE CHICKEN

CHICKEN / 鸡肉

CK1	KUNG PO CHICKEN	🌶️
CK2	SAMBAL CHILLI CHICKEN	🌶️
CK3	PRAWN PASTE CHICKEN	
CK4	SWEET & SOUR CHICKEN	
CK5	BLACK PEPPER CHICKEN	🌶️
CK6	THAI CHILLI CHICKEN	🌶️
CK7	LEMON CRISPY CHICKEN	
CK8	SALTED EGG CHICKEN (DRY/ WET)	🌶️
CK9	SPECIAL MARMITE SAUCE CHICKEN DRUMLET	
CK10	SHANGDONG CHICKEN	🆕
CK11	GOLDEN CRISPY CHICKEN	
CK12	GOLDEN GARLIC CHICKEN W/ PRAWN CRACKERS	

宫宝鸡丁	\$13 / \$22
叁芭鸡丁	\$13 / \$22
虾酱鸡	\$13 / \$22
酸甜鸡	\$13 / \$22
黑胡椒鸡	\$13 / \$22
泰式炸鸡	\$15 / \$24
柠蒙炸鸡	\$15 / \$24
咸蛋炸鸡(干/湿)	\$15 / \$24
妈蜜炸鸡腿	\$15 / \$24
山东炸鸡	\$18
脆皮炸鸡	\$28
蒜蓉炸鸡	\$28



SEAFOOD EGG TOFU HOTPLATE

HOTPLATE / 铁板

PLEASE SELECT ONE OF THE FOLLOWING

H1 CHICKEN

H2 SLICED FISH

H3 BEEF

METHOD OF PREPARATION

A BLACK PEPPER 

B GINGER & SPRING ONION

H4 HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG

H5 HOTPLATE - FRIED SQUARE TOFU WITH MINCED CHICKEN

H6 HOTPLATE-COCONUT MILK SEAFOOD 

鸡肉

鱼片

牛肉

黑胡椒

姜葱

铁板海鲜豆腐

铁板鸡碎烧豆腐

铁板椰香三鲜

PRICE

\$14 / \$23

\$16 / \$25

\$18 / \$28

\$12 / \$18

\$12 / \$18

\$18 / \$28



SPECIAL / 其它



SEAFOOD TREASURE CLAYPOT

M1 FRIED TOFU WITH SPECIAL THAI CHILLI SAUCE 

M2 FRIED YU TIAO (CHAKUEY) W/ MINCED SOTONG PASTE

M3 PEPPER SALT FRIED ABALONE MUSHROOM 

M4 BRAISED TRIO MUSHROOM WITH TOUFU

M5 YAM RING BASKET WITH SEAFOOD & CASHEW NUTS

M6 CLAYPOT - SEAFOOD & TOFU COMBO

M7 CLAYPOT - SEAFOOD TREASURE

M8 CLAYPOT - BRAISED SEA CUCUMBER

M9 DELUXE COLD DISH (5 VARIETIES)

泰式炸豆腐

沙拉苏东浆油条

椒盐炸鲍鱼菇

三菇豆腐

佛本漂香

砂煲海鲜豆腐

砂煲海鲜一品锅

砂煲海参

五味冷盘

\$9

\$10

\$10

\$12

\$20

\$15 / \$24

\$28 / \$40

\$28 / \$40

\$58



OMELETTE / 蛋

E1 PLAIN EGG OMELETTE

E2 EGG OMELETTE WITH ONION

E3 OMELETTE WITH CHYE PO (PRESERVED RADISH)

E4 FU YONG EGG OMELETTE

E5 EGG OMELETTE WITH PRAWN

E6 EGG OMELETTE WITH SEAFOOD & CHEESE

空蛋

大葱蛋

菜朴蛋

芙蓉蛋

虾蛋

芝士海鲜蛋

\$6

\$7

\$8

\$8

\$10

\$15



VEGETABLES / 菜



DUAL FLAVOUR KAILAN

PLEASE CHOOSE THE TYPE OF VEGETABLES AND COOKING METHOD.

TYPE OF VEGETABLES

- V1 BABY KAILAN
- V2 KAILAN
- V3 KANGKONG
- V4 MIXED VEGETABLE (CHAP CHOY)
- V5 BROCCOLI
- V6 XIAO BAI CHYE
- V7 BEANSPROUT
- V8 FRENCH BEAN

菜类


- 小芥兰
- 大芥兰
- 翁菜
- 杂菜
- 西兰花
- 小白菜
- 豆芽
- 四季豆

PRICE

METHOD OF PREPARATION

- A STIR-FRIED - PLAIN
- B STIR-FRIED - GARLIC
- C STIR-FRIED - OYSTER SAUCE
- D STIR-FRIED - SAMBAL CHILLI 
- E STIR-FRIED - SALTED FISH
- F STIR-FRIED - SHITAKE MUSHROOM
- G STIR-FRIED - DRIED SHRIMP 
- H STIR-FRIED - SEAFOOD
- I STIR-FRIED - BAI LING GU
- J STIR-FRIED - BEEF
- K STIR-FRIED - KING PRAWN
- L STIR-FRIED - FRESH SCALLOP & MUSHROOM

- 清炒 \$8 / \$12
- 炒蒜茸 \$8 / \$12
- 炒蚝油 \$8 / \$12
- 炒叁芭 \$8 / \$12
- 炒咸鱼 \$10 / \$15
- 炒香菇 \$10 / \$15
- 炒虾米 \$10 / \$15
- 炒海鲜 \$12 / \$18
- 炒白灵菇 \$12 / \$18
- 炒牛肉 \$15 / \$24
- 炒大虾 \$24 / \$32
- 炒带子香菇 \$24 / \$32

- V9 KANGKONG WITH SAMBAL BALACHAN 
- V10 SAMBAL BALACHAN KANGKONG W/ CUTTLFISH 
- V11 DUAL FLAVOUR KAILAN
- V12 GREEN DRAGON VEGETABLE WITH BEANSPROUT 
- V13 BRAISED ABALONE WITH SEASONAL GREEN & MUSHROOM

- 马来风光 \$8 / \$12
- 尤鱼翁菜 \$14 / \$20
- 双味芥兰 \$10 / \$15
- 青龙菜炒豆芽 \$12 / \$18
- 鲍鱼香菇西兰花 \$88



CLEAR TOM YAM PRAWN SOUP

SOUP / 汤

			PRICE
SP1	SEAFOOD SOUP	海鲜汤	\$8 / \$15
SP2	FISHBALL & TUNG HOON (VERMICELLI) SOUP	东粉鱼圆汤	\$8 / \$15
SP3	SALTED VEGETABLE SEAFOOD & TOFU SOUP	咸菜豆腐汤	\$8 / \$15
SP4	BITTER GOURD WITH SEAFOOD & EGG SOUP	苦瓜蛋汤	\$8 / \$15
SP5	SEAWEED SOUP	紫菜汤	\$8 / \$15
SP6	SZECHUAN HOT & SOUR SOUP 	四川酸辣汤	\$10 / \$18
SP7	SLICED FISH SOUP	鱼片汤	\$10 / \$18
SP8	TOM YAM SEAFOOD SOUP  (CLEAR / COCONUT MILK)	冬炎海鲜汤	\$10 / \$18
SP9	TOM YAM SLICED FISH SOUP  (CLEAR / COCONUT MILK)	冬炎鱼片汤	\$12 / \$20
SP10	TOM YAM PRAWN SOUP  (CLEAR / COCONUT MILK)	冬炎虾汤	\$15 / \$24
SP11	SHELLFISH (LALA) SOUP 	拉拉汤	\$10 / \$16
SP12	SHREDDED SCALLOP W/ SHITAKE MUSHROOM & CRAB MEAT SOUP	带子花菇蟹肉羹	\$24 / \$40
SP13	SHARK'S FIN SOUP	鱼翅汤	\$30 / \$50



VEGETARIAN FRIED RICE

RICE / 饭

	TYPES OF RICE		PRICE
R1	VEGETARIAN	斋菜	\$6
R2	CHICKEN	鸡肉	\$6
R3	BEEF	牛肉	\$7
R4	SEAFOOD (SCALLOP, PRAWN, SOTONG) 	海鲜	\$8
R5	PINEAPPLE SEAFOOD (SCALLOP, PRAWN, SOTONG)	黄梨海鲜	\$9
R6	SALTED FISH SEAFOOD (SCALLOP, PRAWN, SOTONG)	咸鱼海鲜	\$9
R7	KAMPUNG IKAN BILIS SEAFOOD (SCALLOP, PRAWN, SOTONG)	菜豆江鱼海鲜	\$9
	METHODS OF PREPARATION		
A	FRIED RICE	炒饭	
B	FRIED RICE WITH SAMBAL CHILLI 	叁芭炒饭	
C	FRIED RICE WITH TOM YAM CHILLI 	冬炎炒饭	
R8	STEAMED RICE	蒸饭	\$0.80





SEAFOOD FRIED W/ SAMBAL NOODLE

NOODLES / 面

PLEASE SELECT ONE OF THE FOLLOWING

- N1** VEGETARIAN
- N2** CHICKEN
- N3** BEEF
- N4** SLICED FISH
- N5** SEAFOOD (SCALLOP, PRAWN, SOTONG)

PLEASE SELECT METHOD OF PREPARATION

- A** HONG KONG STYLE - (WET)
- B** FRIED WITH SAMBAL CHILLI - (DRY) 
- C** STIR FRIED - (DRY)
- D** STIR FRIED WITH CURRY POWDER 
- E** CLEAR SOUP
- F** TOM YAM SOUP (CLEAR) 
- G** CLAYPOT (WET)
- H** HOTPLATE H.K. STYLE (WET) 

PLEASE SELECT TYPE OF NOODLES

- NA** KWAY TEOW (HOR FUN)
- NB** YELLOW NOODLE
- NC** BEE HOON
- ND** VERMICELLI (TUNG HOON)
- NE** MAGGI MEE
- Nf** CRISPY NOODLE (FOR HK STYLE ONLY)
- Ng** RICE (FOR HK STYLE ONLY)

- N6** FRIED LONGEVITY NOODLE

- | | |
|----|-----|
| 斋菜 | \$6 |
| 鸡肉 | \$6 |
| 牛肉 | \$7 |
| 鱼片 | \$7 |
| 海鲜 | \$8 |

- | | |
|---------|---------|
| 港式(湿) | |
| 干炒叁芭 | |
| 干炒 | |
| 炒咖喱粉 | |
| 汤 | |
| 冬炎汤(清) | |
| 砂煲(湿) | |
| 铁板港式(湿) | ADD \$1 |

- | | |
|-----|------|
| 河粉 | |
| 面 | |
| 米粉 | |
| 冬粉 | |
| 快熟面 | |
| 生面 | |
| 烩饭 | |
| 长寿面 | \$28 |