

# 鎮發

*Chin Huat Live Seafood*

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*"Taste and see that the LORD is good! How blessed is the person who trusts in Him!"*

*Psalm 34:8*

## Menu Highlights 主厨推荐

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### 上汤焗龙虾煎米粉底

#### Live Lobster in Superior Broth

Lobster braised in superior broth, served with bundles of fragrant 'Wok Hei' rice noodles

### 招牌黄金蟹 (南瓜汁)

#### Golden Sauce Crab

Live crab cooked in signature creamy Golden Pumpkin Sauce, best paired with crispy fried Mantou

### 化皮乳猪

#### Roasted Suckling Pig

Pure enjoyment of crispy skin, charcoal-fire roasted to a glistening golden brown.

The secret of our 30-day old piglet lies in the special chilli sauce painted on underside.

Each crispy piece of skin best savoured dipped in thick sweet sauce

### 芹酱蒸龙趸班球

#### Steamed Giant Grouper Fillet in Celery Sauce

Topped with a savoury emerald green sauce to enhance the unique and flavourful taste of the giant grouper's firm, yet tender meat

### 安格斯牛肉

#### Seared Angus Beef

Thinly sliced Angus Beef pan-seared in our secret recipe sauce. Plated with fresh salad vegetables

### 金银海鲜河粉

#### Silver Seafood Hor Fun

Silky thick rice noodles cooked "Wok Hei" style with fresh seafood, rich gravy, and egg

### 椰子布丁

#### Coconut Pudding

A chilled silky-smooth pudding made from fresh coconut flesh and juice

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\*\*Please note that all images displayed in this menu are purely for illustration purpose and not representative of the dishes served

\*\*本图片仅供参考



## “Golden Sauce” 招牌黃金

*Chin Huat's Signature Golden Pumpkin Sauce is the number one must-try style of cooking on the menu. What makes this secret recipe sauce so special is that it was a blessing of wisdom imparted to us from Heaven to help save the restaurant through a time of crisis.*

*This very dish is what launched our 30 year-old family restaurant into the next generation. A mouthful of this rich and creamy pumpkin-based sauce with a little kick of spice will make you fall in love with seafood all over again.*

*Inspired by the Company, created by Chef Niun Hock Leong.*

# 新加坡的 传统喜爱

## *Flavours of Yester-Year*

如果您是在新加坡长大，您将不会忘记过去丰富的美食。食物会带来一个在路边小贩中心吃饭的生动回忆，或者从“推车叔叔”排队等候面条，甚至下课后妈妈亲手准备的食物。那种怀旧的感觉永远不会令人失望。

这就是为什么今年我们想用“新加坡传统美食”让你回到过去！

*If you've grown up on this little red dot, you'll know nothing beats the rich flavours of food from the olden days. Food that'll bring back vivid memories of eating at a road-side hawker centre, or queuing up for noodles from the 'push cart uncle', or even that after-school meal Mum would lovingly prepare.*

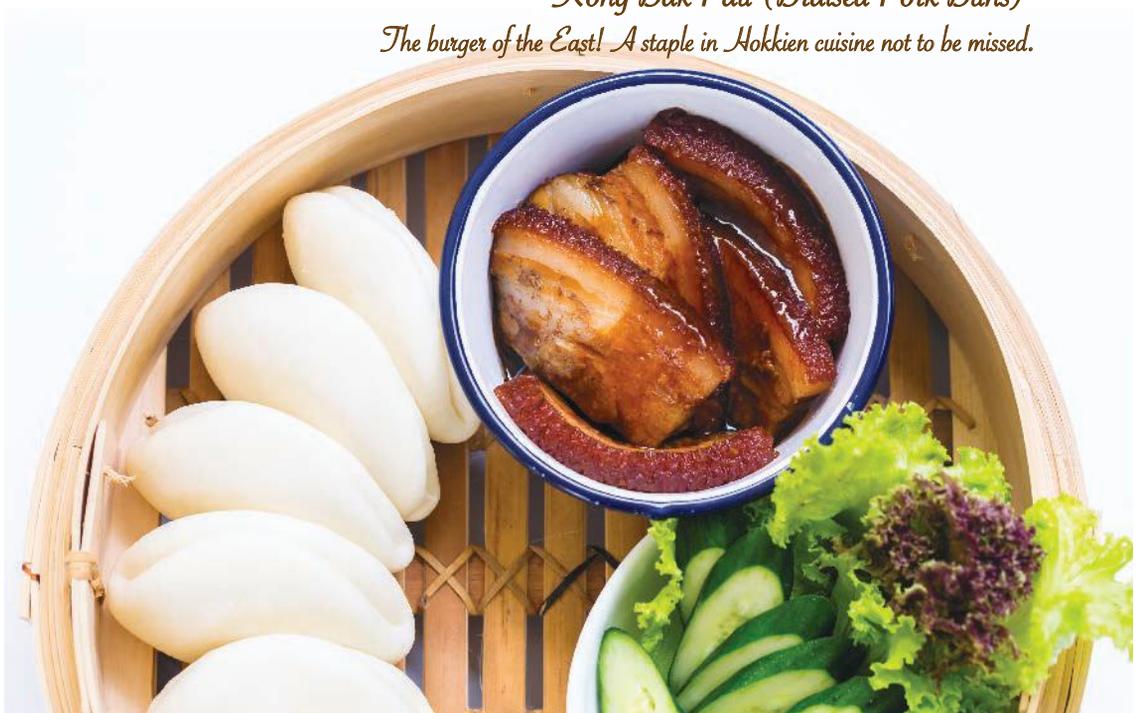
*The nostalgic feeling that childhood food excites will never be one that disappoints.*

*Which is why this year, we would like to blast you back to the past with our 'Flavours of Yester-Year'!*

### 扣肉包

#### *Kong Bak Pau (Braised Pork Buns)*

*The burger of the East! A staple in Hokkien cuisine not to be missed.*



## Flavours of Yester-Year / 新加坡的传统喜爱

### Rojak 脆苏东

#### Crispy Baby Squid Rojak

\$ 15 - \$ 30

Morsels of baby squid cooked to crunchy perfection, lightly tossed in a classic sweet brown rojak sauce and topped with chopped peanuts

### 蟹肉鱼漂羹

#### Fish Maw Soup & Crab Meat

\$ 30 - \$ 58

A thick broth made with fish maw and finely shredded fresh crab meat

### 秘制沙爹酱虾

#### Satay Prawns

\$ 25 - \$ 48

Fresh shelled prawns, lightly pan-fried and tossed in a "satay" inspired sauce of palm sugar, candlenut, and dried chilli, finished off with a sprinkle of chopped nuts

### 客家珠玉

#### Hakka Yam Abacus Beads

\$ 16 - \$ 32

This savoury dish gets its name from its resemblance to abacus beads. Each little "bead" is made of up our home-made yam paste and tapioca flour, coated in a special sauce and topped with tiny dried shrimp, chilli padi, and curls of dried cuttlefish



客家珠玉

Hakka Yam Abacus Beads

## Flavours of Yester-Year / 新加坡的传统喜爱

### 菜脯蒸豆腐

#### Steamed Beancurd with Chai Poh

\$ 15      \$ 22      \$ 30

*Finely chopped pieces of savoury pickled radish sprinkled over steamed silken beancurd, adding crunchy texture to each bite*

### 菜脯河粉

#### Chai Poh Hor Fun

\$ 15      \$ 22      \$ 30

*Classic thick rice noodles (Hor Fun) cooked with crunchy pickled radish bits in a dry-style with our signature "wok hei" flair*

### 扣肉包

#### Kong Bak Pau (Braised Pork Buns)

\$ 20 (6 pieces)

*A staple in Hokkien cuisine not to be missed. Pork belly braised to tender perfection in a slightly sweet and savoury fragrant sauce, then sliced and served in between fluffy steamed lotus leaf buns*

### 沙煲福建面

#### Claypot Hokkien Noodles

\$ 7.80    \$ 11.80    \$ 15.80

*Thick and succulent egg noodles cooked in an earthen clay pot, doused in a thick dark aromatic broth, assorted vegetables and seafood, topped with crispy bits of lard. This traditional style of Hokkien Mee with Malaysian origins is sure to impress*

### 白果金瓜椰浆芋泥

#### Traditional Teochew Orh-Nee

\$ 5      \$ 12      \$ 24

(20 minutes preparation time)

*Yam Paste with Coconut & Pumpkin Sauce. A warm traditional teochew dessert made with only the best hand-picked yams, served with ginkgo nuts and drizzled with coconut and pumpkin sauce*

### 糖霜花生麻糍

#### Muah Chee

\$ 10

Subject to Availability (限量)

*Muah Chee “麻糍” was a common street-food snack back in the day. The soft and chewy dough made from steamed glutinous rice flour is cut up into bite-sized pieces, tossed in powdered sugar, sesame seeds, and finely chopped peanuts*

# 美味 小菜

*Appetisers*



## Appetisers / 美味小菜

### 五福拼盘

Five Assortment Appetiser Platter \$ 88

Kindly check with our friendly service staff for our daily chef's special  
(1 hour preparation time)

### 潮州式虾枣

Teochew-Style Prawn Roll \$ 12.80

Meticulously filled with marinated minced prawn and meat,  
the rolls are then wrapped in thin beancurd skin and fried to a crisp

### 椒盐苏东

Golden Cuttlefish in Salt & Pepper \$ 16 \$ 24 \$ 32

A platter of crisp fried battered cuttlefish lightly tossed in salt and  
pepper for flavour and topped with minced garlic.  
Bound to whet appetites!

### 荔枝沙律虾球

Sweet Lychee Salad Prawns \$ 20 \$ 30 \$ 40

A refreshing cold dish of fresh deshelled prawns and lychee fruit,  
drizzled with a slightly sweet salad cream sauce, served on a bed of  
purple sweet potato slices. Each bite of prawn is best savoured  
together with a morsel of lychee

### 咸蛋茄子

Golden Eggplant in Salted Egg Yolk  \$ 24

Lightly battered eggplant tossed in a creamy buttery coating of  
our special dry-style salted egg yolk sauce

### 咸蛋香脆三文鱼皮

Fish Skin Crisps in Salted Egg Yolk  \$ 24

Slivers of collagen-rich fish skin fried to a crisp and tossed in a creamy  
buttery coating of our special dry-style salted egg yolk sauce

# 龙虾

Lobster

上汤焗龙虾蘸米粉底

*Live Lobster in Superior Broth*

*A lively taste of the sea. Lobster braised in superior broth, served with bundles of fragrant 'Wok Hei' rice noodles*



### 上汤焗龙虾煎米粉底

 *Live Lobster in Superior Broth* \$ 6      \$ 9      \$ 12  
*A lively taste of the sea. Lobster braised in superior broth, with either*  
     — Bundles of fragrant 'Wok Hei' rice noodles  
*or*      — Ee fu noodles when paired with our Australian Lobster  
*Additional for Noodles*

### 龙虾刺身

#### Lobster Sashimi

*Thinly sliced fresh lobster served sashimi style with wasabi on a bed of ice.*  
*As a cooked option, a piping hot pot of broth made from slow-cooked*  
*"Jinhua Ham" will be served on the side.*

### 咸蛋龙虾 (干身)

#### Fragrant Salted Egg Yolk Lobster

*Crisp fried lobster glazed with a coating of our unique savoury creamy*  
*buttery dry-style salted egg yolk sauce*

*Additional \$5 per order*

### 姜葱龙虾

#### Stir-Fried Lobster

*Stir fried lobster with ginger slices and curls of fresh spring onion*

### XO酱龙虾

#### XO Lobster

*Stir fried lobster lavishly coated with superior XO sauce, a delightful*  
*aromatic mix of ground dried scallops, shrimp and chillies*

### 蒜茸冬粉蒸龙虾

#### Garlic Steamed Lobster

*Steamed Live prawns tossed in freshly ground garlic and vermicelli*

*\*\*Please note that the availability of the seafood of your choice is subject to the season and our stock.*

*请注意，您选择的海鲜的供应取决于季节和库存。*

# 螃蟹

Crab

招牌黄金蟹 (南瓜汁)

*Succulent Crab in Chin Huat Signature Golden Sauce*

*Live crab cooked in signature creamy Golden Pumpkin Sauce, best paired with crispy fried Mantou*



斯里兰卡螃蟹

*Sri Lankan Crab*

*The most common crab found in Singapore but never one to disappoint! Known for its flaky tender meat, best complimenting the spicy sauces most often paired with*

阿拉斯加帝王蟹

*Alaskan King Crab*

*The King of all crabs, as its name states, hailing from Alaska and the Bering Sea, weighing around 2-4kg, is abundant in sweet and delectable meat. It's bold fresh flavour is best savored steamed*

花蟹

*Flower Crab*

*Unlike its mud crab counterparts, the Flower Crab is found in the sea which gives its smooth and moist meat, a more refined sweet taste*

珍宝蟹

*Dungeness Crab*

*Fished from the Pacific Ocean, Dungeness Crabs have a saltier-sweet taste to its delicate meat*

*\*\*Please note that the availability of the seafood of your choice is subject to the season and our stock.  
请注意，您选择的海鲜的供应取决于季节和库存。*



# Crab / 螃蟹

Seasonal Pricing (时价)

## 辣椒螃蟹

### Chilli Crab

The signature dish of Singapore, doused in our signature sambal based gravy with corn starch and egg. Best paired with crispy fried Mantou

## 黑胡椒螃蟹

### Black Pepper Crab

A local favourite, coated in a dry-style peppery sauce with spice and kick!

## 招牌黄金蟹 (南瓜汁)

### Golden Sauce Crab

Live crab in our signature creamy Golden Pumpkin Sauce, best paired with crispy fried Mantou

## 上汤焗螃蟹煎米粉底

### Braised Live Crab in Superior Broth

Live crab braised in a flavourful superior broth, served with bundles of fragrant 'Wok Hei' rice noodles

\$ 6                      \$ 9                      \$ 12

Additional for Noodles

## 咸蛋螃蟹 (干身)

### Fragrant Salted Egg Yolk Crab

Live crab in a coating of our unique savoury creamy buttery dry-style salted egg yolk sauce

Additional \$5 per order

## 花雕鸡油蒸螃蟹

### Steamed Crab in Chinese Wine

Freshly steamed live crab in fragrant chinese wine.  
Best paired with our Alaskan King Crab or Dungeness Crab

## 潮州式冻蟹

### Teochew Style Cold Crab

Teochew styled crab served chilled with a refreshing taste of the sea.  
This crab is unique in its richness and abundance of Milt.  
(Milt the male version of Roe)

\* Advance Order (预定)

## 蒸馒头 / 炸馒头 (大粒)

### Big 'Mantou'

A large fluffy bun prepared steamed or fried

\$ 1 per piece

 Advance Order (预定)    Vegetarian (纯斋)    Chef's Recommendation (主师推荐)    Spice Level (辛辣)

# 鲜活贝类

## Shellfish

象拔蚌, 竹蚌, 牛角活带子, 生蚝!  
Bamboo Clams, Pen Shell, Oysters, Geoduck, and more!

Seasonal Pricing (时价)

### 蒜茸蒸鲜活贝

#### Steamed Shellfish

Choice of shellfish, steamed in a light superior soya sauce and served with freshly minced garlic and vermicelli

### XO酱蒸鲜活贝

#### XO Shellfish

Steamed and served with a robust XO sauce — an aromatic mix of ground dried scallops, shrimp, and chillies

### 象拔蚌刺身

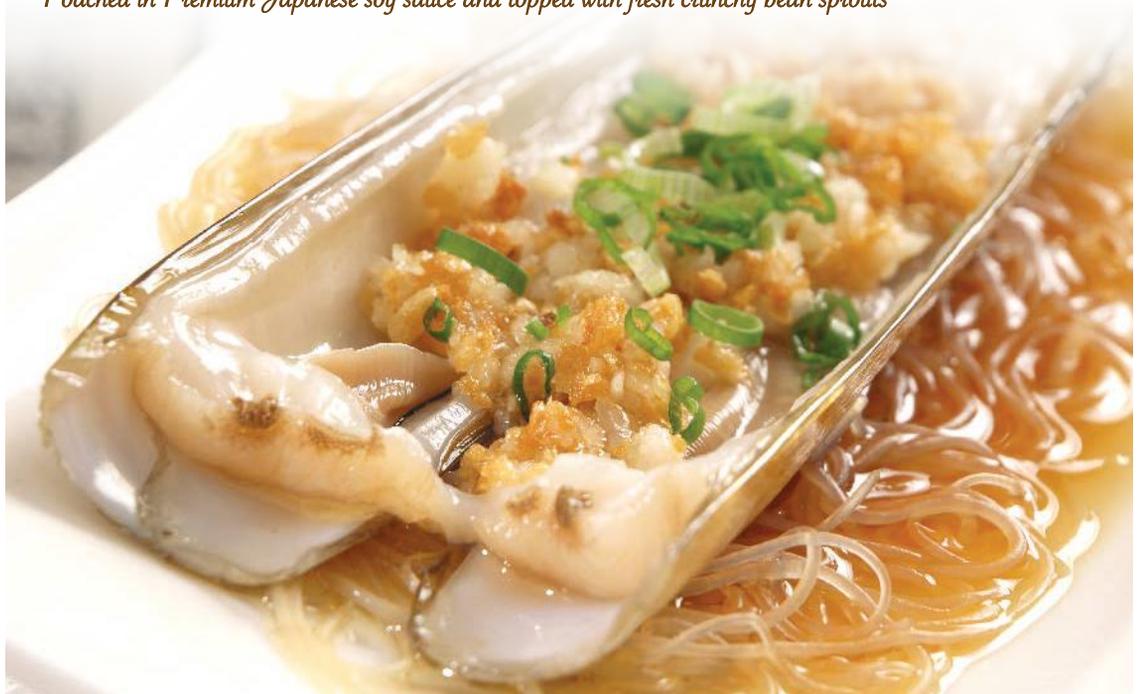
#### Sashimi Geoduck

Thinly sliced in sashimi style for optimum texture and discerning taste-buds, served on a bed of ice and on the side, a piping hot pot of broth made from slow-cooked “Jinhua Ham”

### 白灼象拔蚌

#### Poached Geoduck

Poached in Premium Japanese soy sauce and topped with fresh crunchy bean sprouts



# 活虾

*Live Prawns*

绍兴醉鲜虾

*Live Prawns 'Intoxicated' in Chinese Wine*

*Drunken live prawns infused with a rich aroma of Chinese Shaoxing wine,  
prepared with the authentic Cantonese method*



## Live Prawns / 活虾

### 白灼鲜虾

 *Poached Live Prawns in Wine* \$ 25 - \$ 48  
*Poached Live prawns in aromatic 'Hua Diao' wine*

### 蒜茸冬粉蒸鲜虾

*Garlic Steamed Live Prawns* \$ 25 - \$ 48  
*Steamed Live prawns tossed in freshly ground garlic and vermicelli*

### 绍兴醉鲜虾

 *Live Prawns "Intoxicated" in Chinese Wine* \$ 30 - \$ 58  
*Drunken Live prawns in chinese shaoxing wine, cooked 'live' at the table, in cantonese style*

### 香脆麦片鲜虾

*Crispy Cereal Prawns*  \$ 25 - \$ 48  
*Crispy fried prawns coated with flavourful cereal bits*

### 招牌黄金虾 (南瓜汁)

*Signature Golden Sauce Prawns*  \$ 25 - \$ 48  
*Crisp fried prawns tossed in our signature creamy Golden Pumpkin Sauce*

### 招牌黄金虾球 (南瓜汁)

*Deshelled Golden Sauce Prawns*  \$ 20 \$ 30 \$ 40  
*Fragrant lighty-fried deshelled prawns coated in our signature creamy Golden Pumpkin Sauce*

### 麦片虾球

*Deshelled Crispy Cereal Prawns*  \$ 20 \$ 30 \$ 40  
*Your favourite crispy fried prawns deshelled and coated in flavourful cereal bits*

# 鮑翅

*Shark's Fin*

紅燒大鮑翅

*Braised Superior Shark's Fin Comb*

*A luxurious comb of superior grade shark's fin braised in supreme stock*



## Shark's Fin / 鮑翅

### 干贝蟹肉翅

*Shark's Fin with Dried Scallop & Crab Meat* \$ 68 - \$ 136  
*Shark's Fin served in superior stock, elevated by the aroma of fresh crab meat and textures of dried scallop*

### 沙煲中鮑翅

*Braised Shark's Fin in Claypot* \$ 68 - \$ 136  
*Served in an earthen claypot, braised in superior stock for a rich depth of flavour*

### 红烧大鮑翅

*Braised Superior Shark's Fin Comb* \$ 138 - \$ 276  
*A luxurious comb of superior grade shark's fin braised in supreme stock*

### 蟹皇大鮑翅

*Braised Superior Shark's Fin with Crab Meat* \$ 148 - \$ 296  
*Superior grade shark's fin braised in a flavourful broth, served with freshly shredded crab meat*

### 宝鼎佛跳墙

*Buddha Jump Over the Wall* 🕒 *Seasonal Pricing (时价)*  
*A Chinese delicacy known for its rich taste and high-quality ingredients with a special manner of cooking. The dish's name is an allusion to its ability to entice vegetarian monks from their temples to partake in this meat-based dish*

### 鸡炖中鮑翅

*Double Boiled Shark's Fin with Chicken* 🕒 \$ 88 - \$ 176  
*Prepared with a traditional Chinese technique of double boiling, this method of preparation ensures the essence and nutrients of the exquisite ingredients are retained for optimal taste and goodness*

# 鲍鱼

## Abalone

### 原只蚝皇汤鲍

Superior Braised Whole Abalone

\$ 68

Whole abalone braised in Chef's superior oyster sauce

### 十头鲍鱼扒松茸菇

Braised 10 Head Abalone with Shimeji Mushroom

\$ 48

-

\$ 88

Served in a superior oyster sauce and with the vegetable of the day

### 十头鲍鱼北菇时蔬

Braised 10 Head Abalone with Shiitake Mushroom

\$ 58

-

\$ 98

Served with vegetable of the day

### 一品煲

Superior Treasure Pot

\$ 28

\$ 42

\$ 56

Sea Cucumber served with succulent prawns, shiitake mushroom,  
the vegetable of the day & pacific clams in a rich and savoury gravy



# 滋补汤类

## Nourishing Soups

### 四川酸辣羹汤

Hot & Spicy Sze Chuan Soup 🌶️

\$ 12 - \$ 24

A classic spicy, savoury and sour soup inspired by Sze Chuan cuisine; known to be tremendously appetising and full of flavour

### 蟹肉鱼漂羹

Fish Maw Soup & Crab Meat

\$ 30 - \$ 58

A thick broth made with fish maw and finely shredded fresh crab meat

### 黄焖龙趸班球煲汤

Giant Grouper Fillet in Yellow Supreme Broth 🕒

\$ 68

A light golden broth, robust in flavour through the long hours of simmering ingredients like Chinese Jinhua ham, pork, and chicken. Served with succulent slices of fried Giant Grouper Fillet and slivers of sweet napa cabbage

### 鲨鱼骨炖鸡汤

🦞 Double Boiled Chicken in Shark Cartilage Broth

\$ 38

Thick and nutritious, the milky broth is packed with collagen.

Beauty and flavour in a pot



# 鱼

Fish

港式蒸鱼

*Steamed Fish Hong Kong Style*

*The freshest taste of the ocean.*



*\*\*Please note that the availability of the seafood of your choice is subject to the season and our stock.  
请注意，您选择的海鲜的供应取决于季节和库存。*

### Turbot Fish 多宝鱼

The Turbot fish is a highly prized species among flatfish, one with white flesh, a velvety texture, and great flavour

### Dragon Tiger Grouper 龙虎斑

A cultivated fish from giant grouper and tiger grouper. High nutritional value, fresh and sweet

### Red Grouper 红斑

A popular choice of tropical fish with tender flesh and a smooth texture

### Marble Goby 笋壳鱼

Also known as 'Soon Hock', it is a premium freshwater fish with thick and juicy flesh

### Parrotfish 青衣鱼

Found in warmer waters, it's delicacy with a soft and moist texture, delicate flavour, and flaky flesh

## Cooking Styles / 烹调方式

### 港式蒸鱼

#### Steamed Fish Hong Kong Style

Steamed in superior soya sauce, this method of preparation retains the natural flavour of the catch, allowing one to fully appreciate the tender flesh of the fish

### 潮州蒸鱼

#### Steamed Fish Teochew Style

A light and healthy choice of savoury and appetising tastes made from steaming with tomatoes, salted plum, salted vegetables and ginger

### 油浸脆鱼

#### Crispy Fried Fish in Superior Sauce

Golden brown crispy fish served with superior soya sauce

### 酸甜酱汁

#### Sweet & Sour Sauce Fish

Fried to a crisp and served with a classic sweet and tangy sauce enjoyed especially by children

# 龙趸

*Giant Grouper*



龙趸鱼从嘴巴到尾部都可以食用，  
最重可达到270公斤一条!!!

*A unique 'nose-to-tail' dining experience  
of the Giant Grouper, which can weigh as much as 270kg!!!*

### 芹醬蒸龍躉班球

#### Steamed Fillet in Celery Sauce

\$ 38

*Topped with a savoury emerald green sauce to enhance the unique and flavourful taste of the giant grouper's firm, yet tender meat*

### 港式蒸龍躉班球

#### Fillet in HK Style Superior Soya Sauce

\$ 38

*Fragrant and robust in taste with a firm, yet tender texture, the giant grouper fillet is served with a flavourfully light premium soy sauce*

### 椒鹽龍躉班球

#### Fillet Tossed in Salt & Pepper

\$ 38

*Lightly battered and fried to a crisp, the giant grouper fillet is tastily prepared with a tinge of salt and pepper*

### XO醬蒸龍躉班球

#### Steamed Fillet in XO sauce

\$ 38

*A decadent flavour with the distinct aroma of XO sauce, a delightful mix of ground dried scallops, shrimp and chillies to bring out its light and firm texture*

### 龍躉魚肝 (姜蔥 / 豉椒)

#### Stir-Fried Liver

\$ 38

*with Ginger & Onions or Black Bean Sauce*

*Subject to Availability (限量)*

*A delicate and sumptuous portion of the Giant Grouper stir-fried in either aromatic ginger and spring onions or black bean sauce; with flavours originating from the Sze Chuan province, this unique sauce is made from fermented black beans and garlic.*

## 龙趸班球三撈河

*Fillet served with Wok Fried Hor Fun*

\$ 58

*Prepared in San Lou style - literally meaning three ingredients tossed together.*

*The Giant Grouper fillet slices, fresh bean sprouts and thick rice noodles are cooked with Chin Huat's signature 'Wok Hei' flair*

## 沙煲蒜子焗龙趸 (尾/背/翅)

*Braised Giant Grouper in Claypot*

\$ 88

*Your selection of either the Giant Grouper tail, back or fin, braised in an earthen claypot with garlic*

## 特味蒸龙趸头

*Steamed Giant Grouper Head* 🕒

Seasonal Pricing (时价)

*This dish of spectacular sight, size and taste is steamed whole and garnished with onions, chillies and premium soy sauce for a savoury aromatic flavour, definitely not to be missed*

*\*Please allow 1 hour preparation time if no pre-order placed*

## 龙趸鱼皮 (姜葱/豉椒)

*Stir-Fried Giant Grouper Skin* 🕒

\$ 38

*with Ginger & Onions or Black Bean Sauce*

*Stir-fried in either aromatic ginger and spring onions or black bean sauce.*

*An exquisite delicacy rich in collagen and nutrients*

*\*Please allow 1 hour preparation time if no pre-order placed*

## 港蒸龙趸背鳍

*Steamed Giant Grouper Back*

\$ 88

*This cut of the Giant Grouper is steamed in a traditional Hong Kong style.*

*Garnished with onions and chillies served on a bed of premium soy sauce for flavour*

# 肉类

Meat

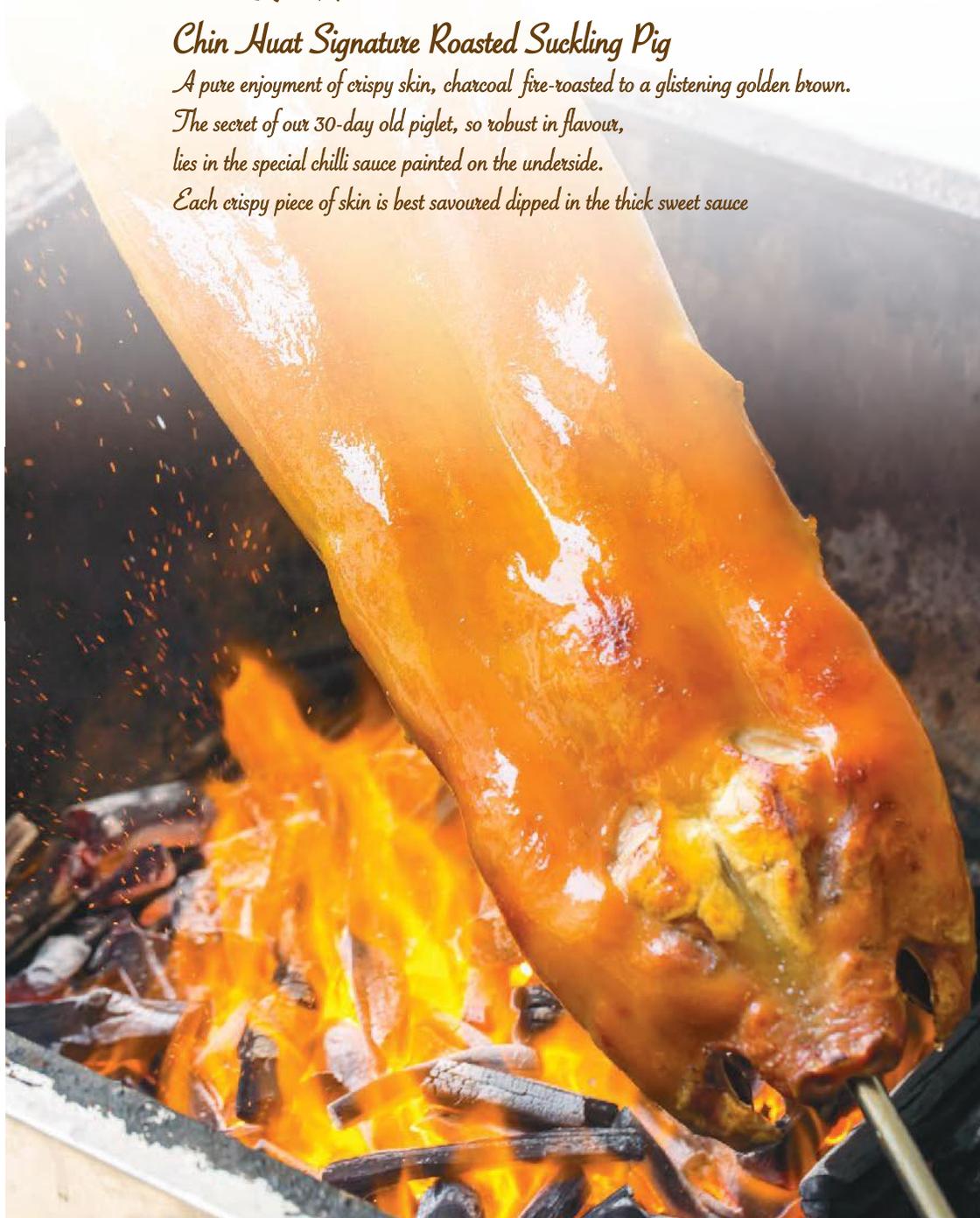
化皮乳猪

*Chin Huat Signature Roasted Suckling Pig*

*A pure enjoyment of crispy skin, charcoal fire-roasted to a glistening golden brown.*

*The secret of our 30-day old piglet, so robust in flavour,  
lies in the special chilli sauce painted on the underside.*

*Each crispy piece of skin is best savoured dipped in the thick sweet sauce*



## Beef & Venison / 牛肉, 鹿肉

### 安格斯牛肉

#### Seared Angus Beef

\$ 49.80

*Thinly sliced Angus Beef pan-seared in our secret recipe sauce.*

*Plated with fresh salad vegetables*

### 姜葱牛肉/鹿肉

#### Stir-Fried with Spring Onion

\$ 14

\$ 21

\$ 28

*Your choice of Beef or Venison stir-fried with fragrant spring onions*

### 黑胡椒牛肉/鹿肉

#### Sautéed with Black Pepper Sauce

\$ 14

\$ 21

\$ 28

*Beef or Venison seared then cooked in a rich and fragrant black pepper sauce with fresh onions*

### 安格斯牛肉

#### Seared Angus Beef

*Thinly sliced Angus Beef pan-seared in our secret recipe sauce.*

*Plated with fresh salad vegetables*



## Pork / 猪肉

### 化皮乳猪

#### Signature Roasted Suckling Pig

Seasonal Pricing (时价)

A pure enjoyment of crispy skin, charcoal fire-roasted to a glistening golden brown. The secret of our 30-day old piglet, so robust in flavour, lies in the special chilli sauce painted on the underside. Each crispy piece of skin is best savoured dipped in the thick sweet sauce

\*Please allow 1.5 hour preparation time if no pre-order placed

### 菠萝咕嚕肉

#### Sweet & Sour Pork

\$ 10      \$ 15      \$ 20

Bite-sized crispy pork in tangy sweet and sour sauce

### 金奖京烤肉

#### Braised Spare Ribs

\$ 18      -      \$ 36

Boneless spare ribs braised in a traditional 'Red Yeast Rice' sauce, served with crispy fried Mantou

### 红酒排骨

#### Caramelised Spare Ribs in Red Wine

\$ 18      \$ 27      \$ 36

Tender spare ribs caramelised in a rich dark Red Wine Sauce



### 金奖京烤肉

#### Braised Spare Ribs

Boneless spare ribs braised in a traditional 'Red Yeast Rice' sauce, served with crispy fried Mantou

## Chicken / 鸡肉

### 佛砵宫保鸡丁

 *Sautéed Chicken in Crispy Yam Basket* \$ 24

*A flavourful basket of yam paste fried to crisp perfection, stuffed with cashews, onions, dried chilli and tender pieces of chicken*

### 脆皮烧鸡

*Roasted Chicken* \$ 12 - \$ 24

*Fried to a glistening golden brown, the chicken is cooked till the skin is crispy while retaining moisture and tenderness in the meat*

### 西柠炸软鸡

*Crispy Boneless Lemon Chicken* \$ 10 - \$ 20

*A crispy golden chicken cutlet in a bed of tangy lemon sauce*

### 古法三杯鸡

*Chicken in Ginger & Wine Casserole* \$ 12 \$ 18 \$ 24

*Known as 'Three Cups Sauce', the deep flavour is achieved through the simmering of soya sauce, rice wine and sesame oil for a full-bodied and bold taste*

### 官保鸡丁

*Stir-Fried Chicken in Dried Chilli* \$ 12 \$ 18 \$ 24

*A dish of chicken morsels tossed in dried chilli, cashews, and onions for flavour*



佛砵宫保鸡丁

*Sautéed Chicken in Crispy Yam Basket*  
*A flavourful basket of yam paste, fried to crisp perfection*

# 蔬菜

Vegetables

冰镇香港芥兰芥末酱青

*Chilled Hong Kong Kailan*

*Served on a bed of shaved ice with a side of soya sauce and a dollop of wasabi*



## Vegetable Varieties / 蔬菜

\$ 8

\$ 16

\$ 24

### Hong Kong Kailan 香港芥兰

*A leafy green, also known as Chinese broccoli*

### Chinese Spinach 苋菜

*Also known as Xian Cai, a rich source of vitamins, iron and calcium*

### Kang Kong 空心菜

*Commonly known as water spinach, it is best enjoyed stir-fried with sambal*

### Broccoli 西兰花

*An all-time favourite with children and families! High in anti-oxidants and enjoyed across all cooking styles*

\$ 14

\$ 21

\$ 28

### Today's Chef's Special 时令蔬菜

*Please enquire with our friendly service staff on the special vegetable of the day!*

### Asparagus 芦笋

*A highly prized vegetable both succulent and tender*



XO酱炒芦笋

Stir-Fried Asparagus in XO Sauce

## Cooking Styles / 烹调方式

 *Stir-Fried in XO Sauce* XO酱炒  +\$ 4    +\$ 6    +\$ 8

*Flavourful and savoury with a tinge of XO sauce — an aromatic mix of ground dried scallops, shrimp, and chillies*

*Boiled in Three-Egg Style* 三五蛋灼 +\$ 4    +\$ 6    +\$ 8

*Made with salted egg, century egg, and chicken egg, this broth transforms its greens to a jade-like imperial dish*

*Tossed in Oyster Sauce* 蚝油炒

*Rich taste of a thick brown earthy sauce  
— Vegetarian Oyster Sauce option available *

*Fried with Fermented Beancurd* 椒丝腐乳

*A sweet-salty fermented tofu made from rice wine, vinegar, chilli peppers, cinnamon, star anise, and red yeast rice*

*Stir-Fried with Garlic* 蒜茸炒

*Lightly tossed with fragrant garlic bits*

*Plain Fried* 清炒

*A light and aromatic style, retaining the natural tastes of greens*

 *Stir Fried with Sambal* 参峇炒 

*Our chef's secret spicy paste with a base of a variety of chilli peppers and shrimp paste*



三五蛋灼苋菜  
*Chinese Spinach Boiled in  
Three-Egg Style*

# 豆腐类

## Home-Made Beancurd

### 蟹肉扒豆腐

 *Home-made Crab Beancurd* \$ 15 \$ 22 \$ 30  
*Silken home-made beancurd served with freshly shredded crab meat served on a bed of Chef's daily selection of vegetables*

### 咸鱼鸡粒豆腐煲

*Salted Fish, Chicken and Beancurd in Claypot* \$ 12 \$ 18 \$ 24  
*A flavourful mix of preserved salted fish, cubes of chicken bites, and beancurd served in an earthen claypot*

### 瑶柱扒豆腐

*Braised Beancurd with Dried Scallop* \$ 12 \$ 18 \$ 24  
*Braised beancurd topped with shredded dried scallop, served on a bed of Chef's daily selection of vegetables*

### 家常豆腐

 *Home-made Beancurd with Special Sauce* \$ 12 \$ 18 \$ 24  
*A simple and nostalgic taste of home, made with our chef's special sauce, served on a bed of Chef's daily selection of vegetables*



# 面类

## Noodles

金银海鲜河粉

*Silver Seafood Hor Fun*

*Silky thick rice noodles cooked "wok-hei" style tossed with fresh seafood and an egg-based gravy topped with crispy fried noodles adding a crunchy texture to this silky smooth and rich dish*



## Noodles / 面类

### 金银海鲜河粉

-  *Silver Seafood Hor Fun* \$ 16 - \$ 32  
*Silky thick rice noodles cooked "Wok Hei" style with fresh seafood, rich gravy, egg and topped with crispy fried rice noodle chips*

### 寿面

- Longevity Noodles* \$ 19.90 - \$ 39.90  
*A staple for birthday celebrations, the egg noodles are never cut by the chef as a symbolism of longevity*

### 双龙QQ面

-  *Japanese Style Noodles in Lobster Broth* \$ 18 - \$ 36  
*Bouncy Japanese style egg noodles doused in a decadent lobster broth served with live prawns and Japanese shimeji mushrooms for wholesome texture and flavour*

### 沙煲福建面

-  *Chin Huat Claypot Hokkien Noodles* \$ 7.80 \$ 11.80 \$ 15.80  
*Thick and succulent egg noodles cooked in an earthen claypot of fragrant gravy, vegetables, assorted seafood, and topped with crispy bits of lard for flavour*



## Noodles / 面类

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### 滑蛋虾球河粉

*Stir Fried Hor Fun with Prawn in Egg Gravy*      \$ 12      \$ 18      \$ 24  
*Thick rice noodles "wok hei" fried with juicy succulent prawns,  
covered in a blanket of gravy and egg*

### 海鲜河粉 / 米粉

*Seafood Hor Fun / Bee Hoon*      \$ 5.80      \$ 8.80      \$ 11.80  
*Choice of thick rice noodles (Hor Fun) or thin rice noodles (Bee Hoon)  
cooked with "wok hei" in our rich gravy and an assortment of seafood*

### 鼓椒牛肉河粉

*Beef Hor Fun in Black Bean Sauce*       \$ 5.80      \$ 8.80      \$ 11.80  
*Thick rice noodles and beef slices wok-fried and doused in a  
dark savoury gravy made from black beans*

### 斋米粉

*Vegetarian Bee Hoon*       \$ 5.80      \$ 8.80      \$ 11.80  
*An alternative for vegetarians or healthy-eaters.  
Chinese style fried bee hoon with mixed vegetables and mushrooms*

### 鲜菇干烧伊面

*Braised Ee Fu Noodles with Mushroom*      \$ 5.80      \$ 8.80      \$ 11.80  
*Also known as Yi Mian, flavourful golden brown egg noodles made from  
wheat flour are braised to perfection and served in a dry style with mushrooms*

### 海鲜干烧伊面

*Braised Ee Fu Noodles with Seafood*      \$ 7.80      \$ 11.80      \$ 15.80  
*Also known as Yi Mian, flavourful golden brown egg noodles made from  
wheat flour are braised to perfection and served in a dry style with assorted seafood*

### 马来面

*Mee Goreng*       \$ 5.80      \$ 8.80      \$ 11.80  
*A local favourite with Malay origins, a common street food back in the day,  
this fried noodle dish is made with yellow noodles, traditional spices which make  
up the robust Sambal chilli sauce, and an assortment of seafood*

# 飯類

Rice

海鮮炒飯

*Seafood Fried Rice*

*An all-time favourite! Fragrant rice wok-fried with assorted seafood turning this simple dish into something decadent and delectable*



## Rice / 飯類

### 扬州炒饭

#### Yangzhou Fried Rice

\$ 5.80    \$ 8.80    \$ 11.80

Classic wok-fried rice dish with bits of char siew, shrimp, egg and spring onions

### 海鲜炒饭

#### Seafood Fried Rice

\$ 5.80    \$ 8.80    \$ 11.80

Aromatic rice wok-fried with assorted seafood

### 三宝炒饭

#### Three-Egg Fried Rice

\$ 12            \$ 18            \$ 24

A delectable wok-fried rice tossed with diced pieces of century egg, salted egg, chicken egg, and flakes of crabmeat

### 斋炒饭

#### Vegetarian Fried Rice

\$ 5.80    \$ 8.80    \$ 11.80

A perfect alternative for vegetarians who want a taste of our fragrant wok-fried rice, but instead, tossed with Chinese olives

### 海鲜烩饭

#### Seafood Fried Rice in Gravy

\$ 5.80    \$ 8.80    \$ 11.80

Wok-fried rice doused in a delicious gravy topped with an assortment of seafood

### 咸鱼鸡粒炒饭

#### Fried Rice with Salted Fish and Chicken

\$ 5.80    \$ 8.80    \$ 11.80

A satisfying and savoury wok-fried rice with scrumptious pops of salted fish in every bite

### 蟹肉炒饭

#### Crab Meat Fried Rice

\$ 16            -            \$ 32

Freshly shredded succulent crab meat tossed into our fragrant wok fried rice

# 精美甜品

## Dessert

### 椰子布丁



#### Coconut Pudding

\$ 7.80

*A chilled silky-smooth pudding made from fresh coconut flesh and juice.*

*A perfect refreshing end to a meal in the tropics*

### 杨枝甘露

#### Signature Mango Sago with Ice Cream

\$ 4.50

\$ 15

\$ 28

*Sweet and fragrant fresh mango puree with pearl sago served with a scoop of rich creamy coconut ice cream*

### 榴莲布丁

#### Durian Pudding with Ice Cream

\$ 5.80

*The king of fruits made into a smooth pudding served with a scoop of decadent vanilla ice cream*



## Dessert / 精美甜品

Single  
Serving

(S)

(L)

### 蜜糖海底椰

Honey Sea Coconut with Longan

\$ 3.50

\$ 10

\$ 20

A chilled refreshing dessert. The chewy flesh is served in a sweet brown syrup.

### 红酒雪梨

Poires au vin rouge 

\$ 8.80

Our take on a classic French dessert. Snow pear poached in spiced red wine

### 糖霜花生麻糍

Muah Chee

\$ 10

Soft and chewy dough made from steamed glutinous rice flour is cut up into bite-sized pieces, tossed in powdered sugar, sesame seeds, and chopped peanuts

Subject to Availability (限量)

### 白果金瓜椰浆芋泥

 Yam Paste with Coconut & Pumpkin Sauce

\$ 5.00

\$ 12

\$ 24

A warm teochew traditional dessert, drizzled with coconut and pumpkin sauce (20 minutes preparation time)

### 红豆沙

Red Bean Soup

\$ 4.00

\$ 12

\$ 24

Served warm, this comforting bowl of thick smooth soup boasts the aroma of boiled red beans, enjoyed by all ages

### 冰糖炖燕窝

Double Boiled Bird's Nest with Rock Sugar

\$ 25

This sweet soup is delicate in taste and full of benefits to help boost your body's well-being. Served warm, this exquisite dessert is nourishing and beautifying.

### 红枣炖雪蛤

Double Boiled Hashima with Red Dates

\$ 10

A delightfully soothing way to end a meal. Hashima is known for its anti-aging benefits and red dates to help with blood circulation.

It's no wonder this sweet but nutritional traditional dessert never goes out of style.

 Advance Order (预定)  Vegetarian (纯斋)  Chef's Recommendation (主厨推荐)  Spice Level (辛辣)

*\*\* Please note that all images displayed in this menu are purely for illustration purposes  
and not representative of the dishes served \*\**

**\*\*本图片仅供参考\*\***