

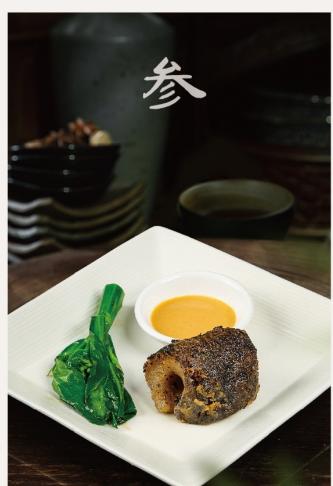


百年傳承,堅守經典潮州味道 延續鄉邑傳統文化 擁有完整生產綫,爲全球美食愛好者 提供優質鮑魚和海鮮產品

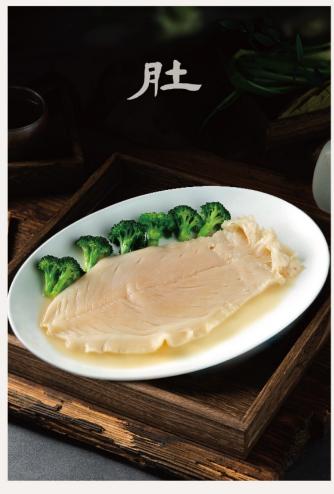
> 7月 6423 4747 8869 2888 客服WhatsApp下单

Address: 30 Orange Grove Road, Level2, RELC Building, Singapore 258352











酥炸双拼 Crispy Double Combo

生拆蚧肉花胶羹 Fish Maw Bisque with Crab Meat

> 脆皮烧海参 Crisp-fried Sea Cucumber

剁椒蒸鱼件 Steamed Fish with Minced Chilli

鲍鱼角捞饭粒粒苋菜伴 Diced Abalone topped with Minced Chinese Spinach

> 豆爽油条 Tau Suan with Fried Fritters

优惠价/每位**\$98++** Special Price / Per Pax 原价/每位 **\$132**++ Original Price / Per Pax

两位起 min 2 persons



## 燕翅鲍呈献

白烚黄花桃 Poached Yellow Croaker

生拆蚧肉砂锅排翅 Braised Shark's Fin Bisque with Crab Meat

> (A) 原粒黑金鲍鱼 A Whole Black Gold Abalone

(B) 10 头溏心乾鲍鱼 B 10 Heads Australia Candy Heart Abalone

卤鸭肉饭粒苋菜伴 Braised Duck Rice topped with Minced Chinese Spinach

燕窝芋泥

Bird's Nest with Yam Paste

A 优惠价 \$178++ Special Price

B 优惠价 \$368++ Special Price 原价 **\$202++** Original Price

原价 \$396++ Original Price

两位起

min 2 persons



酥炸虾枣 Prawn Roll

卤水猪脚

Braised Pork Knuckle

生拆蚧肉花胶羹(位上)

Fish Maw Bisque with Crab Meat

25 年陈皮蒸顺壳鱼

Steamed Marble Goby with 25 Years "Old Tangerine" Peel

红焖海参鱼鳔

Braised Sea Cucumber with Fish Maw

豆酱走地鸡

Kampong Chicken with Soy Bean Paste

鲍鱼角干炒粿条

Stir-Fried Kway Teow with Abalone Dice

金瓜白果芋泥

Yam Paste with Pumpkin & Gingko Nuts

4位用\$438++

For 4 persons

6位用\$668++

For 6 persons



酥炸虾枣 Prawn Roll

台湾墨鱼肠 Cuttle Fish Sausage

生拆蚧肉砂煲翅(位上) Braised Shark's Fin Soup with Crab Meat

潮炊鲳鱼 Teochew-style Steamed Pomfret

25 头南非干鲍烧海参 ( 位上 ) South Africa Candy Heart Abalone (25 heads) with Seared Sea Cucumber

> 脆皮烧乳猪 Crispy Roast Suckling Pig

花胶椎茸烩饭 Braised Rice Topped with Fish Maw and Mushroom

> 金瓜白果芋泥 Yam Paste with Pumpkin & Gingko Nuts

4位用\$678++

For 4 persons

6位用\$998++

For 6 persons



潮州拼盘 Teochew Platter Dish Combination

生拆蚧肉花胶羹(位上) Fish Maw Bisque with Crab Meat

25 年陈皮蒸顺壳鱼 Steamed Marble Goby with 25 Years "Old Tangerine" Peel

栗子椎茸猪仔手 Pork Knuckle Topped with Chestnut and Mushroom

> 豆酱走地鸡 Kampong Chicken with Soy Bean Paste

鲍鱼角扒时蔬 Seasonal Vegetable with Abalone Dice

樱花虾干炒粿条 Stir-Fried Kway Teow with Sakura Shrimp

金瓜白果芋泥 Yam Paste with Pumpkin & Gingko Nuts

> 10 位用**\$888++** For 10 persons



潮州冷盘 Teochew Cold Dish Combination

生拆蚧肉砂煲翅(位上) Braised Shark's Fin Soup with Crab Meat

> 脆皮烧海参 Crisp-Fried Sea Cucumber

潮炊鲳鱼 Teochew-style Steamed Pomfret

豆酱走地鸡 Kampong Chicken with Soy Bean Paste

黑边鲍鱼椎茸时蔬 ( 鲍鱼每位半只 )
Mushroom and Seasonal Vegetable Topped with (Half Each)
Black-lipped Abalone

干炒粿条 Stir-Fried Kway Teow

金瓜白果芋泥 Yam Paste with Pumpkin & Gingko Nuts

8位用\$1188++

For 8 persons

10 位用\$1388++

For 10 persons



潮州冻蚧/潮式冻澳大利亚龙虾 Teochew-style Cold Crab / Teochew-style Cold Australian Lobster

浓汤鲍翅(位上) Superior Shark's Fin in Thick Broth

潮炊鲳鱼 Teochew-style Steamed Pomfret

鸿运金猪(一只) Signature Golden Roasted Pig

原只黑金鲍鱼(每只 200g) Black Gold Whole Abalone (Each 200g)

> 干炒粿条 Stir-Fried Kway Teow

金瓜白果芋泥 Yam Paste with Pumpkin & Gingko Nuts

> 请至少提前一天预定 One day advance booking required

8位用\$1688++

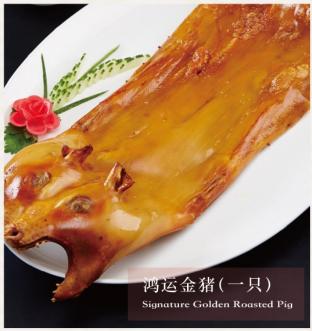
For 8 persons

10位用\$1988++

For 10 persons

可享用贵宾房 Private Room Available on A First Come First Serve Basis





## 温馨提示:

为了更好的为您提供服务,本餐馆有以下收费:

- 1. 茶位费 包括: 茶、米饭、粥、水、餐巾、调味品、配菜。 大厅 \$ 5 / 包厢 \$ 6。
- 2. 酒杯清洗费, \$8/位 如您自带酒水并在店内购买酒水,我们将取消该项费用。
- 3. 关于包厢(需提前预定) 每间包厢个人最低消费为, \$200。
- 4. 停车券 如消费超过 \$200, 您可在前台领取一张免费停车券。
- 5. 价格需加收 10% 服务费和 8% 消费税。

Note to customers the following charges apply:

1. Condiments - \$5, Private room - \$6 per pax.

Condiments includes - Tea, Rice, Porridge, Water, Napkins, Side Dishes.

2. Wine Glass Cleaning Fee - \$8 per pax.

Waive change with any purchase of in-house wine / champagne.

3. Private room

A minimum spend of \$200 per pax is applicable for private room bookings.

4. Parking Coupons

Per every \$200 spent, customers are eligible for a complimentary parking coupon.

5. Prices are subject to service charge 10% and GST 8%.





www.teochewrestaurant.com

