

蟹王香传万里
御厨就在狮城

INDULGE SUPERIOR DINING EXPERIENCE



招牌螃蟹

SIGNATURE CRAB

“ 香料和海鲜的经典组合 ”
A classic combination of spices and seafood



招牌叻沙螃蟹 **CR1**
Crab Wang Signature Singapore Style Laksa Crab



CR2 奶油芝士蒜香螃蟹
Butter Cheese Garlic Crab



CR4 金沙螃蟹
Shimmering Sand Crab



CR3 辣椒螃蟹 *🦀*
Chilli Crab



CR5 避风塘螃蟹 *🦀*
Hong Kong Style Typhoon Shelter Crab

CR | 螃蟹 | 市价
Crab | / Seasonal Price

煮法 / COOKING STYLE

其他 / SIDES

CR1 招牌叻沙螃蟹 *🦀*
Crab Wang Signature
Singapore Style Laksa Crab

CR6 砂煲螃蟹米粉汤
Claypot Crab Beehoon Soup

只适用于砂煲螃蟹米粉汤
Add On for Crab Beehoon Soup
dishes only:
汤 / Soup 米粉 / Vermicelli
\$ 8 \$ 3.8

CR2 奶油芝士蒜香螃蟹
Butter Cheese Garlic Crab

CR7 奶皇螃蟹
Creamy Butter Crab

CR3 辣椒螃蟹 *🦀*
Chilli Crab

CR8 黑胡椒螃蟹 *🦀*
Black Pepper Crab

CR4 金沙螃蟹
Shimmering Sand Crab

CR9 咸蛋奶油螃蟹
Salted Egg Butter Crab

CR5 避风塘螃蟹 *🦀*
Hong Kong Style
Typhoon Shelter Crab

CR10 清蒸螃蟹
Steamed Crab

炸馒头
Deep Fried Buns
\$ 4.2 / 6pcs

蒸馒头
Steamed Buns
\$ 4.2 / 6pcs

白饭
White Rice
\$ 1.2

精
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CF1

红烧鲍鱼, 海参烩冬菇西兰花

Braised Abalone with Sea Cucumber, Broccoli and Mushroom

\$ 108 / 10pcs

CF2

花菇烩鲍鱼

Braised Mushroom with Abalone

\$ 22.8 / Serving

CF3

蟹皇鱼翅

Crab Roe Shark Fin Soup

\$ 22.8 / Serving

CF5

沙煲海参冬菇烩元蹄

Claypot Trotter with Braised
Mushroom and Sea Cucumber

\$ 38.8

CF6

蟹肉鱼鳔羹

Signature Crab Meat with
Fish Maw In Thick Soup

\$ 12.8 / Serving



CF4

蟹皇鱼翅

Crab Roe Shark Fin Soup

\$ 88



CF7

海味一品锅

Braised Seafood Treasure Pot

\$ 38.8

鱼
F
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H



FH1

港蒸鳕鱼

Hong Kong Style Steamed Cod Fish

\$ 55.9

FH2

糖醋石斑

Sweet and Sour Grouper

\$ 59.9



FH3

港蒸斗昌

Hong Kong Style Steamed Chinese Pomfret

\$ 80

FH4

泰式炸石斑

Thai Style Fried Grouper

\$ 59.9

PORK
猪肉



PK1 招牌姜汁排骨
Pork Ribs with Signature Ginger Sauce \$ 24.9

PK2 酱烧排骨
BBQ Pork Ribs \$ 24.9

PK3 黑啤排骨
Guinness Pork Ribs \$ 24.9

PK4 百香果排骨
Tangy Passion Fruit Pork Ribs \$ 24.9

PK5 古早味排骨王
Traditional Style Pork Ribs \$ 16.9

PK6 南乳炸花肉
Fermented Beancurd Fried Pork Belly \$ 16.9



PK7 千岛排骨
Pork Ribs in Special Thousand Island Dressing \$ 24.9



PK8 糖醋咕嚕肉
Sweet and Sour Pork \$ 16.9

C1 招牌文冬姜葱白斩鸡
Signature Boon Tong Garlic Ginger Steamed Chicken
Half \$ 16.9 Whole \$ 30.9

C2 黑椒鸡柳
Sautéed Chicken Tenderloin in Black Pepper Sauce \$ 16.9

C3 糖醋鸡柳
Sautéed Chicken Tenderloin in Sweet and Sour Sauce \$ 16.9

C4 千岛鸡柳
Sautéed Chicken Tenderloin in Special Thousand Island Dressing \$ 16.9

CHICKEN
鸡肉



C5 富贵药材皇鸡
Prosperity Herbal Chicken
Half \$ 19.9 Whole \$ 38.9

虾 / 虾球

PRAWN / PRAWN BALL



P1

黄金麦片红海虾

Salted Egg Red Sea Prawns with Crispy Cereal

\$ 24.9

P2

干煎金香红海虾

Kam Heong Red Sea Prawns

\$ 24.9

P3

金丝牛油红海虾

Red Sea Prawns with Crispy Butter Egg Lace

\$ 25.9

P4

咸蛋奶油红海虾

Creamy Salted Egg Red Sea Prawns

\$ 25.9



P5

芥末虾球

Wasabi Shelled Prawns

\$ 22.9



P6

黄金炸虾球

Golden Fried Shelled Prawns

\$ 22.9

贝壳类 SHELLS

SH1

上汤啦啦

Clams in Superior Soup

\$ 16.9

SH2

金香啦啦

Kam Heong Clams

\$ 15.9

SH3

香辣啦啦

Chilli Clams

\$ 15.9



SF1

姜葱鱼片

Ginger and Spring Onion Sliced Fish

\$ 16.9

SF2

糖醋鱼片

Sweet and Sour Sliced Fish

\$ 16.9

鱼片 SLICED FISH

汤
SOUP

S1 老黄瓜排骨汤
Old Cucumber Spare Rib Soup
\$ 10.9

S2 滋补药材乌鸡汤
Double-boiled Black Chicken
Herbal Soup
\$ 11.9

S3 西洋菜排骨汤
Watercress and Spare Rib Soup
\$ 10.9

S4 莲藕花生汤
Lotus Root Peanut Soup
\$ 10.9

S5 海鲜豆腐羹
Seafood & Beancurd in Thick Soup
\$ 8.9 / Serving



S6 酸辣蟹肉羹
Hot & Sour Crab Meat in Thick Soup

\$ 9.9 / Serving

开胃小菜
APPETIZER



SN1 黄金香脆炸鱼皮
Fried Crispy Fish Skin with Salted Egg Yolk

\$ 13.9

SN2 古早味手工自制虾枣
Traditional Handmade Prawn Rolls
\$ 13.9

SN3 海鲜脆皮豆腐
Original Crispy Seafood Beancurds
\$ 13.9



SN4 手工自制腐皮虾卷
Handmade Beancurd
Skin Prawn Rolls

\$ 13.9



SN5 麦香脆皮豆腐
Seafood Beancurd
with Golden Cereal

\$ 13.9

菜
VEGETABLE

VG1

芦笋虾球/带子
Asparagus with Prawn Ball / Scallop
\$ 22.8



VG2

清炒蒜蓉小芥兰
Stir Fry Baby Kai Lan with Garlic
\$ 12.8



VG3

冬菇烩波菜
Braised Mushroom with Spinach
\$ 20.8



VG4

三黄上汤苋菜
Chinese Spinach With Trio Eggs
in Superior Broth
\$ 16.8



VG5

西兰花虾球/带子
Broccoli with Prawn Ball / Scallop
\$ 21.8

VG8

西芹莲藕小炒王
Stir Fry Celery with Lotus Root
\$ 14.8

VG6

双味芥兰
Twin Taste Kai Lan
\$ 12.8

VG9

虾米四季豆
Stir Fry Shrimp with French Bean
(Sambal / Non Spicy)
\$ 14.8

VG7

虾滑烩冬菇
Braised Mushroom with Prawn Paste
\$ 18.8



BC1

鲍贝竹炭豆腐焖南瓜汁
Bamboo Charcoal Beancurd with Pumpkin Sauce and Clams
\$ 18.8



BC2

招牌金丝蟹肉豆腐
Golden Potato Crab Meat Beancurd
\$ 22.8

BC3

虾仁滑蛋竹炭豆腐
Bamboo Charcoal Beancurd with
Prawns in Egg Gravy
\$ 15.8

BC4

冬菇烩豆腐
Braised Mushroom Beancurd
\$ 13.8

BC5

双菇烩豆腐
Twin Mushrooms Braised Beancurd
\$ 13.8

豆腐
BEANCURD

粉、面
HORFUN, NOODLE

HN1 滑蛋老虎虾河粉
Wok-Fried Flat Rice Noodles (Horfun)
with Tiger Prawn in Egg Gravy
\$ 16.9

HN2 干炒牛肉河粉
Wok-Fried Beef Flat
Rice Noodles (Horfun)
\$ 13.9

HN3 干炒啦啦河粉
Wok-Fried Lala Flat
Rice Noodles (Horfun)
\$ 13.9

HN4 招牌海鲜河粉
Signature Seafood
Rice Noodles (Horfun)
\$ 15.9

HN6 招牌牛肉河粉
Signature Beef
Rice Noodles (Horfun)
\$ 13.9

HN7 斋红烧伊府面
Vegetarian Braised
Ee Fu Noodle
\$ 10.9

HN8 干炒猪扒香港面
Stir Fried Hong Kong
Noodle with Pork Chop
\$ 13.9

HN9 韭菜水饺面汤
Prawns and Chives
Dumplings in Noodle Soup
\$ 10.9



HN5 蟹肉红烧伊府面
Braised Ee Fu Noodle
with Crab Meat \$ 16.9



HN10 鲜虾云吞面汤
Fresh Prawns Dumplings
in Noodle Soup \$ 10.9

蛋
EGG

E1 蚝蛋
Oyster Egg
\$ 12.9

E2 虾仁滑蛋
Stir-fried Prawns with Eggs
\$ 12.9

E3 贵妃粉丝炒蛋
Golden Fried Eggs with
Ham and Vermicelli
\$ 12.9

R1 虾酱炸鸡扒蛋炒饭
Prawn Paste Fried Chicken
Chop Egg Fried Rice
\$ 13.9

R2 炸鸡排蛋炒饭
Fried Chicken Chop Egg Fried Rice
\$ 13.9

R3 海苔蟹肉炒饭
Seaweed Fried Rice with Crab Meat
\$ 13.9

R4 糖醋排骨盖饭
Sweet and Sour Pork Ribs with Rice
\$ 12.9

R5 蒜香豆豉蒸排骨盖饭
Steamed Pork Ribs with Fragrance
Garlic Black Bean Sauce and Rice
\$ 12.9

R6 斋炒饭
Vegetarian Fried Rice
\$ 10.9

R7 蛋炒饭
Egg Fried Rice
\$ 8.9



R8 招牌猪扒蛋炒饭
Signature Pork Chop Egg Fried Rice

\$ 13.9

饭
RICE

“老饕们的最爱”
All time favourite



ST1

上海小龙包

Steamed Shanghai Pork Xiao Long Bao

\$ 5.8

蒸 / STEAMED DIM SUM



ST7

蟹肉小笼包
Steamed Crab Meat
Xiao Long Bao
\$ 8.8



ST7

蒜香豆豉蒸排骨
Steamed Pork Ribs
with Fragrant Garlic
Black Bean Sauce
\$ 5.5



ST3

虾肉烧卖
Steamed Siew Mai
with Prawns
\$ 5.8



ST8

黑金奶皇流沙包
Golden Charcoal
Custard Lava Buns
\$ 5.8



ST4

招牌港式鲜虾饺
Signature Prawn
Dumplings with Chives
\$ 4.8



ST9

鱼子蟹肉烧卖
Crab Meat Siew Mai with Salmon Roe
\$ 7.8



ST5

特制香辣凤爪
Braised Phoenix Claws
in Special Spicy Sauce
\$ 5.8



ST11

荷叶饭
Lotus Leaf Glutinous Rice
\$ 4.8



ST6

四川水饺
Sze Chuan Dumplings
\$ 5.8



ST12

鸡肉大包
Giant Chicken Bun
\$ 3.5



ST13

鸡肉叉烧包
Chicken Char Siew Bun
\$ 3.5



ST14

豆沙包
Red Bean Bun
\$ 3.0

炸 / FRIED DIM SUM



FR1 明太子炸虾角
Fried Prawn Dumplings
with Mentaiko Sauce \$ 5.8



FR7 金沙裙带卷
Seaweed Rolls in
Shimmering Sand Sauce \$ 7.8



FR2 蜂巢炸芋角
Fragrant Fried Yam Puffs \$ 5.8



FR8 香脆烟鸭虾卷
Crispy Smoked Duck
with Prawn Rolls \$ 7.8

FR3 手工腐皮鲜虾卷
Handmade Beancurd Skin Prawn Rolls
\$ 5.5

FR9 黑松露双菇卷
Truffle Twin Mushroom Roll
\$ 7.8

FR4 千丝凤尾虾
Thousand Shredded Prawn Roll
\$ 8.8

FR10 薄荷米网炸鲜虾卷
Rice Net Prawn Roll with
Special Mint Sauce
\$ 5.8

FR5 三味香酥饼
Crispy Banana Roll
\$ 5.8

FR11 香蕉豆沙芝麻丸
Sesame Balls with Red Bean
Paste and Banana
\$ 4.8

FR6 芒果虾卷
Mango Prawn Roll
\$ 5.8



烘
BAKED

BK1 招牌雪山蜜汁叉烧包
Signature Baked BBQ Pork Buns
\$ 6.8

BK2 蜜汁叉烧酥
Honey-Glazed BBQ Pork Pastry
\$ 5.8

BK3 香滑港式蛋挞
Handmade Traditional Silky Egg Tarts
\$ 5.8

肠粉
RICE NOODLE ROLLS

RN1 米网鲜虾炸肠粉
Crispy Rice Net Noodle Rolls
with Prawns
\$ 5.8

RN2 鲜虾肠粉
Steamed Rice Noodle Rolls
with Prawns
\$ 6.8

RN3 蜜汁叉烧肠粉
Steamed Rice Noodle Rolls
with BBQ Pork
\$ 6.5

RN4 XO炒鲜虾肠粉
XO Rice Noodle Rolls with Prawns
\$ 8.8

RN5 炸两肠粉
Crispy Fried Dough in Silky
Rice Noodle Rolls
\$ 6.8



煎炒
PAN-FRIED



PF1 港式炒萝卜糕
Wok-Fried Carrot Cake
(Spicy/Non Spicy) \$ 5.8



PF2 香煎萝卜糕
Pan-Fried Traditional
Carrot Cake \$ 4.8

PF3 XO酱炒萝卜糕
XO Sauce Fried Carrot Cake
\$ 8.8

C01 海鲜艇仔粥
(啦啦, 虾仁, 蟹肉, 鱼片, 鲍贝)
Seafood Treasure Congee
\$ 15.9

C02 姜丝鱼片粥
Sliced Fish Congee with
Shredded Ginger
\$ 10.8

C03 双黄瘦肉粥
Minced Pork with Century Egg
and Salted Egg Congee
\$ 9.9



C04 窝蛋牛肉粥
Sliced Beef Congee
with Egg
\$ 9.9

C05 生滚明火粥
Plain Congee
\$ 3.5



粥
CONGEE



D1 特制芒果布甸龟苓膏
Home-made Mango Pudding
Topped with Herbal Jelly \$ 4.8



D5 擂沙黑芝麻汤圆
Black Sesame Glutinous Rice
Balls with Grated Peanuts \$ 4.8 / 4pcs



D2 水晶桂花糕
Chilled Osmanthus Jelly \$ 4.8 / 6pcs



D6 榴蓮蛋挞仔
Baked Durian Tartlets \$ 6.8 / 4pcs

D3 夏日风情椰子果冻
Chilled Tropical Coconut Jelly
\$ 7.8

D4 蜜橙爱玉冻荔枝
Chilled Orange Ice Jelly
with Lychees Pop
\$ 6.8

D7 龟苓膏
Herbal Jelly
\$ 5

D8 滋阴养颜桃胶芦荟龙眼糖水
Nourishing Peach Gum Collagen
with Aloe Vera and Longan
(Hot/Cold)
\$ 9.8

D9 传统白果芋泥
Teochew Yam Paste with
Ginko Nuts (Orh Nee)
\$ 8.8/ Serving

甜点
DESSERT



DR1 可乐 (少糖)
Coke (Less Sugar)
\$ 2.4

DR2 可乐 (无糖)
Coke Zero
\$ 2.4

DR3 雪碧
Sprite
\$ 2.4

DR4 白葡萄
White Grapes
\$ 2.8

DR5 绿茶
Green Tea
\$ 2.4

DR6 焙茶
Houjicha
\$ 2.4

DR7 矿泉水
Mineral Water
\$ 2

DR8 温水
Warm Water
\$ 0.5

DR9 冰水
Ice Water
\$ 0.5

DR10 自制柠檬茶
Homemade Lemon Tea
\$ 2.8

DR11 自制薏米水
Homemade Barley
\$ 2.8

DR12 自制罗汉果
Homemade Luo Han Guo
\$ 3

DR13 自制菊花茶
Homemade Chrysanthemum Tea
\$ 3

DR14 香茅爱玉冰
Lemongrass Ice Jelly
\$ 3.5

DR15 茉莉花茶
Jasmine Tea (Pot)
\$ 12.8

DR16 普洱
Pu Er (Pot)
\$ 12.8

DR17 乌龙茶
Oolong Tea (Pot)
\$ 12.8

DR18 Heneiken Pint (Beer)
\$ 8.8

饮品
DRINK