





Mellben Seafood – From humble beginnings of a small stall along Alexandra Road in 1988 to a popular household name for local seafood dining. Opened in the year of dragon and named '龍海鲜螃蟹王', Mellben Seafood has expanded to various outlets and earned itself a reputation for serving consistently good sumptuous seafood with quality ingredients.

Incorporating Singaporean identity into our home-grown recipes, Mellben Seafood has created many renowned signature dishes. One of which is the "Claypot Crab Vermicelli Soup," a dish served in a luscious, savory, thick milky broth infused with pure natural essence of crabs. The dish has earned Mellben Seafood a reputation in the forefront of the Chinese culinary world of seafood cuisine.



In 2006, Mellben Seafood opened their Toa Payoh outlet under the guidance of Kelly and Chef Mun, where they honed their team's skills to perfection, creating a reputation that has put them on the map. With many customers returning to them because of Kelly herself, TPY Mellben Seafood rebranded their outlet in 2017 with a new promise and a touch of local feel, renaming themselves "Kelly Jie Seafood" in recognition of her dedication and perseverance.

Today, Kelly Jie Seafood is a household name among seafood lovers. Regulars greet Kelly affectionately by the term "Jie", or "sister" in English. There is a word around town that you have yet to experience Mellben Seafood if you did not slurp up their signature Claypot Crab Vermicelli Soup, where sweet crab meat and vermicelli are served in a thick, milky broth. Kelly Jie's Chilli Crab, the famous local delight, also reaches a heavenly status.



Indulge in a truly gastronomic and unique dining experience that will leave you wanting more. With Kelly's passion for serving quality seafood dishes and Chef Mun's culinary expertise, you are in for a treat that you will not forget. Come and experience the magic of Kelly Jie Seafood today!



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蟹肉没100%保证结实 NO 100% GUARANTEED SOLID CRAB 时价

Seasonal

Limited to 1 Refill

最多添加1次

Extra Soup / Creamy Butter Extra Vermicelli

加蟹汤/牛油汁 加米粉

\$8 Per Portion \$4 Per Portion

砂煲螃蟹米粉汤 Claypot Crab Vermicelli Soup



STARTERS, PEANUTS AND WET TISSUES ARE CHARGEABLE. 小菜,花生与湿纸巾需付费 PRICES ARE SUBJECTED TO PREVAILING G.S.T AND 10% SERVICE CHARGE. 所有价格需加 G.S.T 和 10%服务费 PHOTOS ARE FOR ILLUSTRATION PURPOSES ONLY. 照片仅供参考





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炸/蒸馒头 Deep-Fried / Steamed Buns

\$4 Per Portion (5 pcs)





自制香脆虾枣 Handmade From Scratch Crispy Prawn Roll

\$18 Per Portion



冷盘醉虾
Overnight Marinated
Chilled Drunken Prawn
\$22 Per Portion



\$18 Per Portion

苏东油条 Classic Salad You Tiao

\$15 Per Portion

### ABALONE & SHARK'S FIN 鲍鱼/鱼翅









○ 丽蓉一口鲍 Crispy Yam Abalone

\$10/pc (min. 4)



小鲍鱼兰花(8头) Braised Whole Australia Small Abalone

红烧澳洲大鲍鱼(3头) Braised Whole Australia Big Abalone \$15 Per Pax

\$48/\$68/\$98

\$50 Per Pax







**\$5**/pc (min. 4)

# フクタン





\$25/\$36/\$48



**奶柠虾球** Creamy Citrus Prawn Ball

\$25/\$36/\$48









**咸蛋虾** Salted Egg Yolk Golden Prawns

\$25/\$36/\$48

麦片虾 Crispy Nestum Prawns

\$25 / \$36 / \$48





⇒∄蒜蓉蒸竹蚌

Steamed Bamboo Clam with MInced Garlic

时价 Seasonal Price



海味煲 Superior Braised Seafood Combination

\$35 Per Portion

### 带子兰花

Hokkaido Sea Scallops with Broccoli

\$24 / \$36 / \$48

### 海鲜芋头圈

Homemade Yam Ring with Seafood

\$20 Per Portion





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### 生鱼片 SLICED FISH

姜葱鱼片

\$15/\$24/\$30

酸甜鱼片 Sweet & Sour Sliced Fish

Spring Onion & Ginger Sliced Fish

\$15/\$24/\$30

# MEAT肉



**冰镇咕咾肉**Chilled & Crispy Sweet & Sour Pork

\$18/\$23/\$28







\$27/\$39

with Pineapple Salsa



**黑啤酒排骨**Guinness Stout Pork Ribs

\$18/\$28/\$36







甘香排骨 "Kan Xiang" Pork Ribs \$18/\$28/\$36

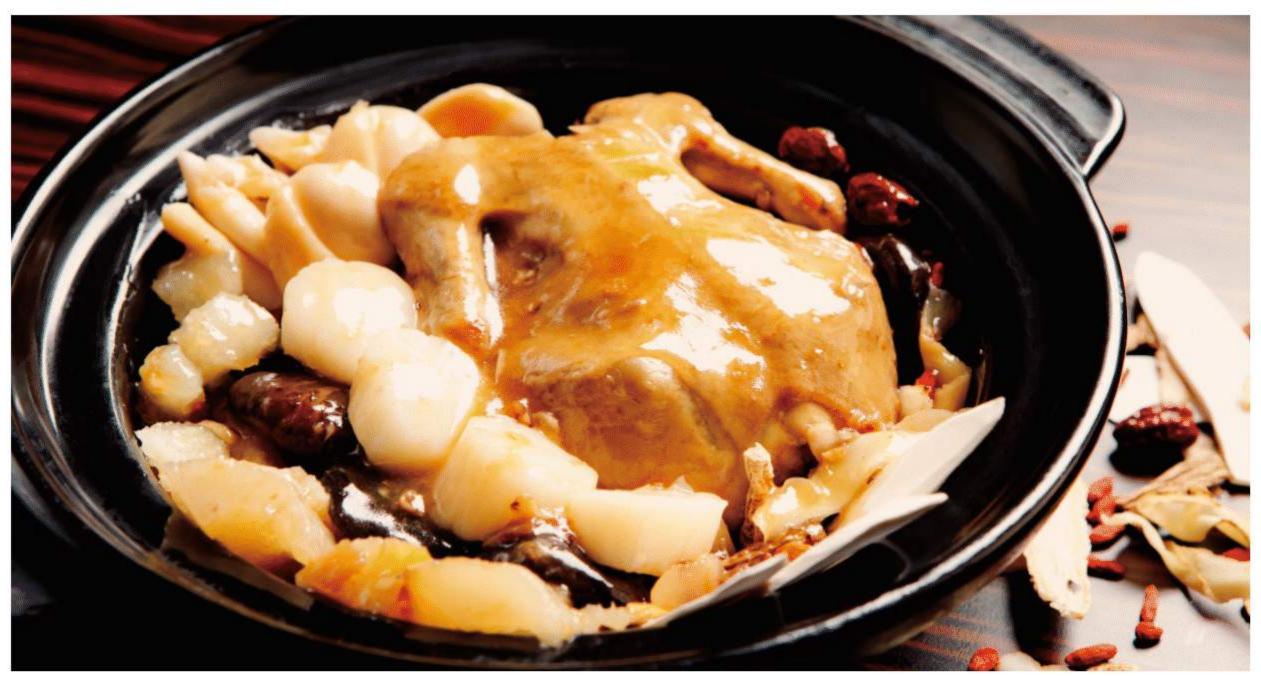


\$18/\$28/\$36

咕咾肉 Sweet & Sour Pork

\$15/\$20/\$25

# CHICKEN鸡



招牌富贵鸡 Signature Fortune Chicken

加鲍鱼(8头) Add abalone

\$58 Per Portion

**\$5**/pc



药材鸡

\$25 Per Portion

虾酱鸡

\$15/\$20/\$25

# VENISON度



蜜椒鹿肉 Honey Pepper Venison

\$20/\$30/\$40



姜葱鹿肉 Spring Onion & Ginger Venison

\$20 / \$30 / \$40



\$20 / \$30 / \$40

## BEANCURD





Homemade Beancurd with Creamy Butter Sauce

\$14 / \$21 / \$28



四宝豆腐 Beancurd Combination



\$25/\$40

翡翠豆腐

\$14/\$21/\$28

Homemade Beancurd with Assorted Mushroom

砂煲豆腐

Braised Beancurd In Claypot

\$18/\$28

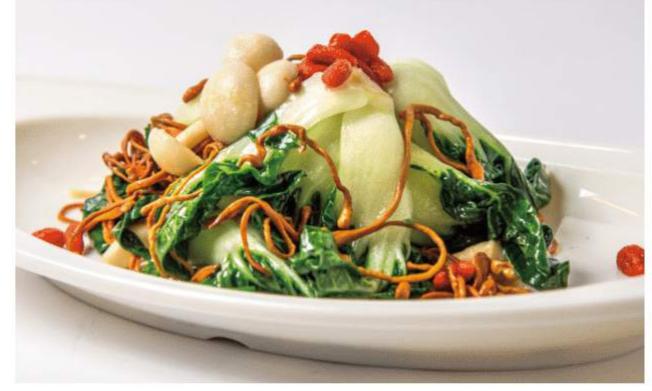
### VEGETABLES



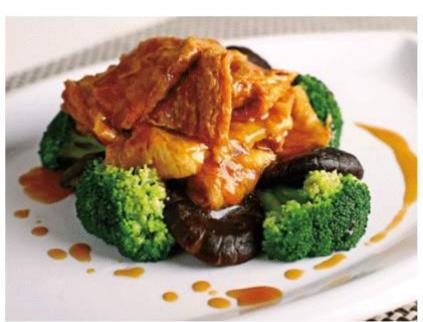




松菇奶白 Shanghai Cabbage with Shimeji Mushroom



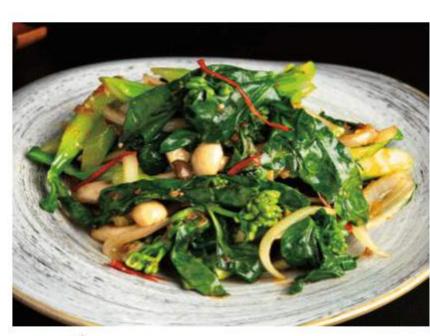
\$15/\$24/\$30 令虫草花奶白 \$15/\$24/\$30 Shanghai Cabbage with Cordyceps Flower



西兰花香菇烩豆筋 Broccoli with Braised Mushroom and Beancurd Sheet \$15/\$24/\$30



龙葵菇芥兰 Hongkong Kailan with Portobello Mushroom \$15/\$24/\$30



**∅** XO酱芥兰 Hongkong Kailan with XO Sauce \$15/\$24/\$30



叁岜通心菜炒鱿鱼

Sambal Kang Kong with Cuttlefish

\$15/\$24/\$30

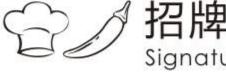
# RICE/NOODLES 饭和面



**沿牌鸳鸯脆口饭**Signature "Yuan Yang" Crispy Fried Rice

\$10 Per Portion





招牌甘香老鼠粉 Signature "Kan Xiang" Mee Tai Mak

\$10 Per Portion



海鲜泡饭 Poached Crispy Fried Rice with Seafood \$18 Per Portion

香港炒面线 / 冬粉 Fried Hong Kong Mee Sua / Glass Noodles	\$10 Per Portion
咸蛋炒饭 Salted Egg Fried Rice	\$10 Per Portion
蟹肉炒饭 Crab Meat Fried Rice	\$11 Per Portion
福禄寿面 Longevity Noodle	\$28 Per Portion



### 经典 CLASSICS

扬州炒饭 Yangzhou Fried Rice	\$5.5 Per Portion
咸鱼炒饭 Salted Fish Fried Rice	\$5.5 Per Portion
海鲜炒饭 Seafood Fried Rice	\$6.5 Per Portion
烩饭 Mui Fan	\$5.5 Per Portion
海鲜滑蛋河粉 Seafood Horfun Gravy	\$6.5 Per Portion
三捞河粉 San Low Horfun	\$6.5 Per Portion
福建面 Hokkien Mee	\$5.5 Per Portion
香港炒面 Hong Kong Fried Noodle	\$5.5 Per Portion
马来炒面 Mee Goreng	\$6.5 Per Portion
星洲米粉 Hong Kong Fried Bee Hoon	\$5.5 Per Portion
鱼片粗米粉汤 Sliced Fish Thick Bee Hoon Soup	\$6.5 Per Portion
滑蛋生面 Crispy Noodle	\$5.5 Per Portion

# SOUP 汤

海鲜豆腐羹 Braised Beancurd Soup with Seafood	\$16 / \$24 / \$30
鱼漂汤 Fishmaw Soup	\$16/\$24/\$30
玉米蟹肉羹 Braised Corn Soup with Crab Meat	\$16/\$24/\$30

# DESSERT 甜品

白果芋泥 Yam Gingko Dessert "Orh Nee" (4-6 pax)	\$18 Per Portion
豆沙窝饼 Chinese Pancake with Red Bean Paste	\$15 Per Portion
冰淇淋/雪酪 - Moutai Pineapple Sorbet - Refreshing Lime Sorbet - Belgian Chocolate Gelato - Pistachio Gelato	\$4.8 PerScoop

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