



華龍

魚頭爐

HUALONG FISHHEAD STEAMBOAT

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## HUALONG

### FISHHEAD STEAMBOAT

*Creating a memorable dining experience just for you!*

Established since 2003, Hualong has been famous for its heartwarming fishhead steamboat.

In August 2011 we are proud to be featured on Channel 8's Sizzling Woks 3. This is a true testament to our chef's passion and commitment for creating great tasting food. We believe that by constantly improving our recipes, our customers will get to enjoy exceptional dishes at affordable prices, which has since been our hallmark at Hualong.





# 炉

## Steamboat



### 招牌火炭鱼头炉

#### HUALONG CHARCOAL STEAMBOAT

Our House special, arguably one of the best fishhead steamboat in Singapore with many years of history, customers kept coming back for it! Our secret recipe top-grade soup using old mother hen, anchovies, yellow beans, rock sugar and many others ingredients using charcoal to slow-cook it for many hours to form. Without MSG added, its healthy and nutrition. Daily sell out.

- 红哥里 Red Snapper (\$28.80 / \$38.80 / \$48.80)
- 红斑 Red Grouper (\$33.80 / \$43.80 / \$53.80)
- 鲷鱼 Pomfret (\$38.80 / \$48.80 / \$58.80)

PRICES  
INCLUDE GST

赞!  
CHEF'S  
RECOMMENDATION

BEER  
SNACKS

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# 小菜

Appetiser



010

## 黄金卷

### GOLDEN ROLL

Created by our Master Chef Yap using salted egg, century egg and luncheon meat together with squid paste, chopped fresh prawns and chestnut to form this crispy and crunchy (Golden Roll).

\$12 / \$16 / \$20



002

### 沙律油条

Fried Donut Fritters

\$8 / \$12 / \$16

003

### 自制五香虾枣

Homemade Five Spice Prawn Fritter

\$8 / \$12 / \$16



004

### 家乡海鲜炸豆腐

Homemade Fried Seafood Beancurd

\$10 / \$13 / \$16



005

### 客家炸五花肉

Hakka Crispy Fried Pork

\$10 / \$13 / \$16



005



008

006

### 泰式炸鱼皮

Thai Style Fried Fish Skin

\$10 / \$14 / \$18

007

### 咸蛋炸鱼皮

Salted Egg Fried Fish Skin

\$12 / \$16 / \$20

008

### 家乡炸苏东

Homemade Fried Calamari

\$12 / \$16 / \$20



009

### 炸咸蛋苏东

Salted Egg Calamari

\$15 / \$20 / \$25

# 菜类

Vegetables

011

### 马来风光/番薯叶

(叁巴/腐乳)

Kang Kong / Sweet Potato Leaves

(Sambal / Preserved Beancurd Stir Fried)

\$8 / \$10 / \$12

012

### 四大天王

(臭豆, 长豆, 茄子和羊角豆)

Four Heavenly Kings

(Petai, Long Bean, Brinjal and Lady Finger)

\$8 / \$10 / \$12

013

### 叁巴臭豆肉碎

Spicy Sambal Petai with Minced Meat

\$10 / \$14 / \$18

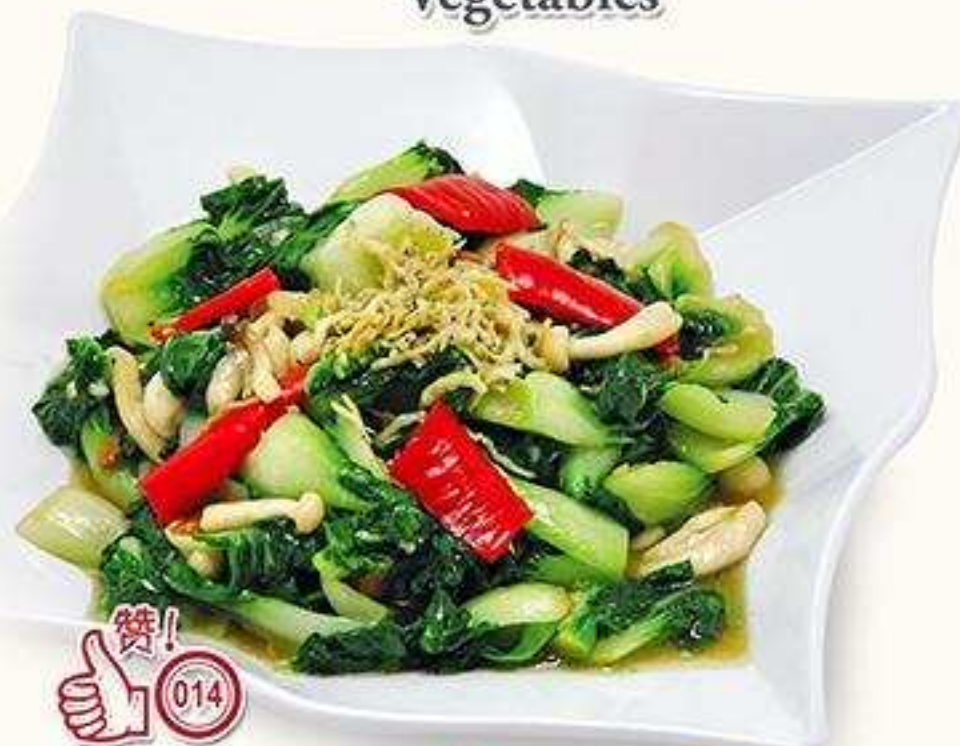


014

### 小芥兰/奶白炒小白菇

Baby Kailan / Naibai Fried with White Beech Mushrooms

\$10 / \$14 / \$18



014

PRICES  
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CHEF'S  
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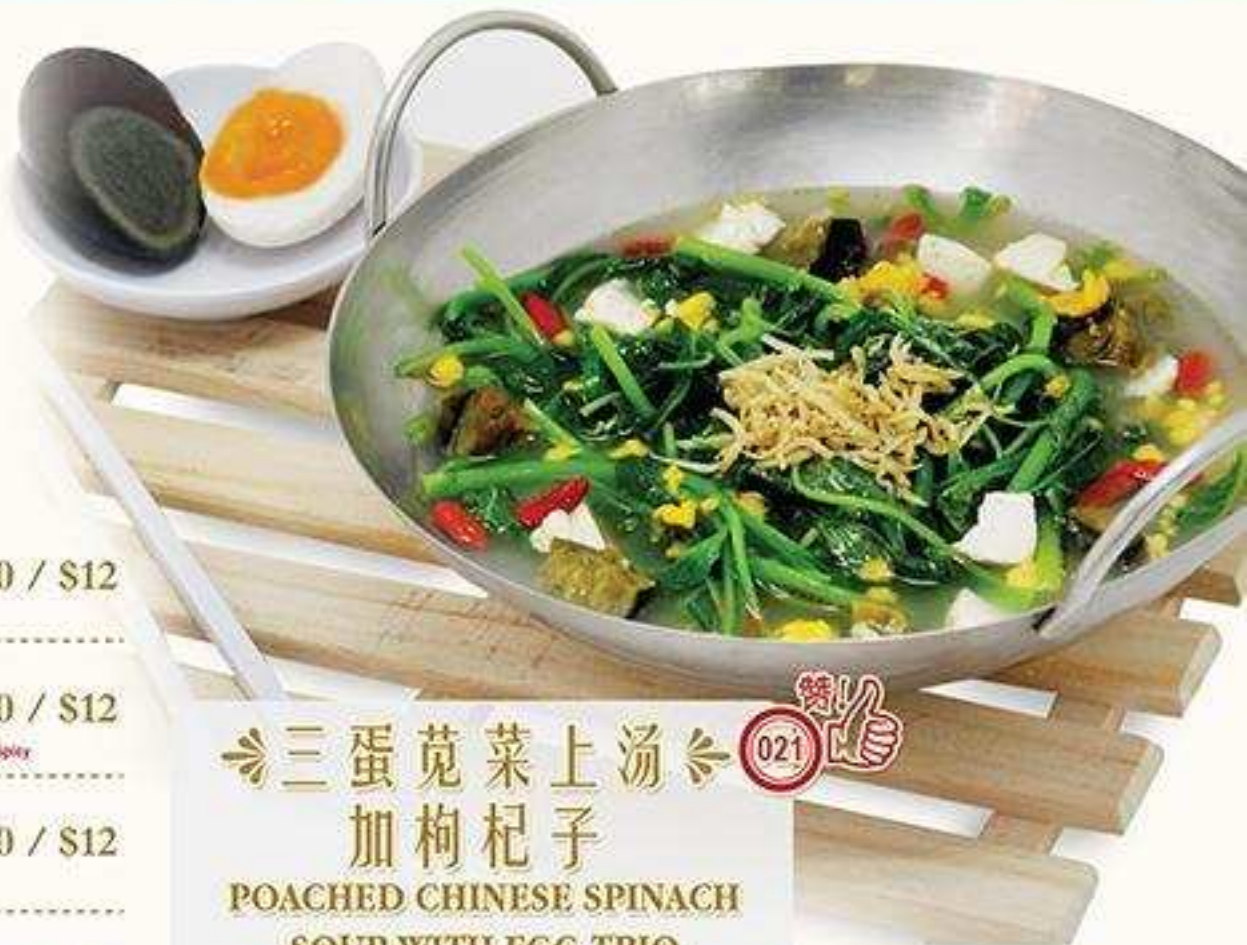


BEER  
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# 菜类

## Vegetables



015 菠菜/奶白/小芥兰 \$8 / \$10 / \$12  
Spinach / Nai Bai / Baby Kailan

👍 016 四季豆炒肉碎 \$8 / \$10 / \$12  
French Bean with Minced Pork \*辣 spicy / 不辣 non spicy

017 罗汉斋 \$8 / \$10 / \$12  
Luo Han Chye

018 椒盐茄子 \$8 / \$10 / \$12  
Pepper Salted Brinjal

019 咸蛋苦瓜 \$8 / \$10 / \$12  
Salted Egg Bittergourd

020 豆芽炒咸鱼 \$9 / \$12 / \$15  
Bean Sprouts with Salted Fish

### 三蛋菟菜上汤 加枸杞子

POACHED CHINESE SPINACH  
SOUP WITH EGG TRIO  
AND WOLFBERRIES

\$10 / \$14 / \$18

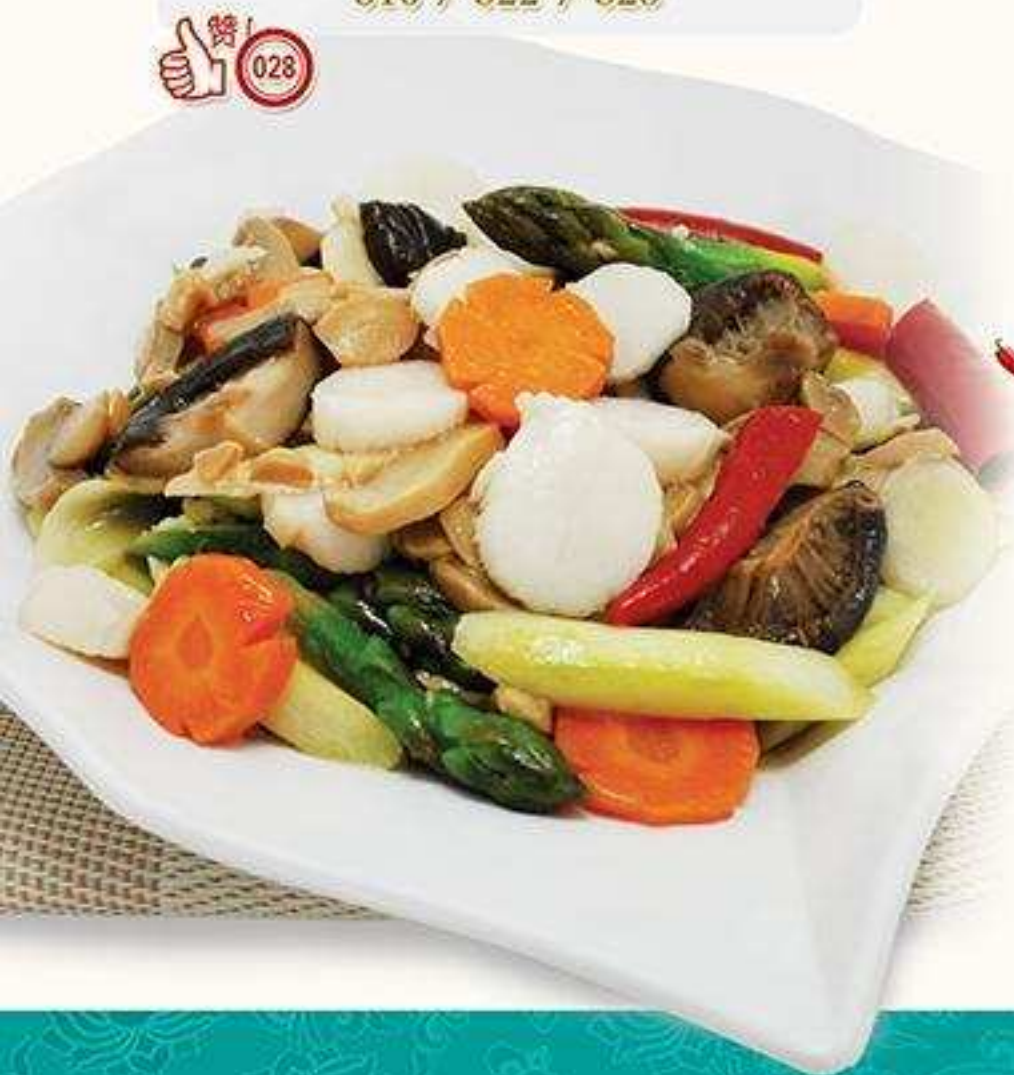


### 芦笋/西兰花炒带子 ASPARAGUS / BROCCOLI WITH SCALLOP

Asparagus stir-fried with fresh scallop with 2 kinds of mushroom and sliced carrot. Healthy and tasty!

\$16 / \$22 / \$28

👍 028



022 杂菜 \$9 / \$13 / \$16  
Mixed Vegetables

👍 023 砂煲鱼香茄子 \$10 / \$14 / \$18  
Claypot Brinjal with Salted Fish

👍 024 芦笋炒虾米小白菇 \$12 / \$16 / \$20  
Sautéed Asparagus with Dried Shrimp and Mushrooms

👍 025 小芥兰炒鹿肉 \$12 / \$16 / \$20  
Baby Kailan with Venison

026 芦笋/西兰花炒虾球 \$16 / \$22 / \$28  
Asparagus / Broccoli with Prawn

027 菠菜冬鲍 \$16 / \$22 / \$28  
Sliced Abalone with Spinach

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# 肉類

## Meats

### 药材海参鸭

#### HERBAL SEA CUCUMBER DUCK

A very popular dish among the crowd. Time consuming as the meat is slow cooked to perfection, using a top-grade stock of 15 different kinds of herb, with chunks of sea cucumber in it, served in claypot. It's definitely worth trying at only \$15.

\$25 / \$35 / \$45

029



030 香脆虾酱鸡 \$9 / \$13 / \$17  
Deep Fried Prawn Paste Chicken

031 宫保鸡丁 \$9 / \$13 / \$17  
Chicken Cubes with Dried Chilli

032 凤梨咕嚕肉 \$10 / \$14 / \$18  
Sweet & Sour Pork

033 姜葱/黑椒猪肉 \$10 / \$14 / \$18  
Pork w Spring Onion & Ginger / Black Pepper

034 铁板咖喱猪肉 \$10 / \$15 / \$20  
Hotplate Pork Curry

035 三杯砂煲鸡 \$10 / \$15 / \$20  
Claypot Chicken with Wine

036 奶油花肉 \$10 / \$14 / \$18  
Butter Creamy Pork Belly

037 咸蛋金沙鸡 \$11 / \$17 / \$22  
Signature Golden Sand Chicken



037

038 蜜汁排骨王 \$11 / \$16 / \$21  
Honey Glazed Pork Ribs

039 浓香咖啡排骨 \$11 / \$16 / \$21  
Coffee Aroma Golden Ribs

040 香焗黑啤酒排骨 \$11 / \$16 / \$21  
Irish-Guinness Stout Ribs

041 铁板黑胡椒鹿肉 \$13 / \$17 / \$21  
Sauteed Venison with Black Pepper on Hotplate

042 铁板姜葱鹿肉 \$13 / \$17 / \$21  
Sauteed Venison with Spring Onion & Ginger on Hotplate

043 泰式炸猪脚 \$18 Subject to Availability  
Thai Style Deep Fried Pig's Trotter

044 海参猪筋 \$20 / \$30 / \$40  
Sea Cucumber with Pig's Tendon



043



040



034

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# 海味

## Seafood

### 日式蜜瓜芥末虾球

#### HONEYDEW JAPANESE WASABI PRAWN BALLS

As featured on Channel 8's Sizzling Woks 3!

De-shelled succulent prawns are fried to an ideal texture, coated in mayonnaise and wasabi with refreshing melon cubes and grapes served inside a melon!

\$18 / \$24 / \$30



045 干煎虾碌 \$16 / \$22 / \$28  
Pan Fried King Prawns

046 虾球 \$16 / \$22 / \$28  
Prawn Ball with

- 奶皇 Custard
- 牛油 Butter
- 金瓜 Golden Pumpkin
- 酸甜 Sweet & Sour
- 叁巴 Sambal
- 麦片 Cereal
- 亚叁 Assam

047 香酥麦片虾 \$18 / \$24 / \$30  
Deep Fried Prawns with Crispy Oats

048 黄金牛油虾 \$16 / \$22 / \$28  
Golden Butter Prawn

049 砂锅亚叁虾 \$16 / \$22 / \$28  
Claypot Spicy Assam Prawns

050 古法黄金炸虾球 \$18 / \$24 / \$30  
Traditional Golden Fried Prawn Balls

051 咸蛋虾球 \$18 / \$24 / \$30  
Salted Egg Prawn Balls

052 鸳鸯虾球 \$35 / \$45  
Twin Prawn Combination

054 红斑鱼肉 \$16 / \$21 / \$26  
Red Grouper Fish

- 豉汁 Black Bean Sauce
- 干香 Spicy Stir Fried
- 苦瓜 Bittergourd
- 酸甜 Sweet & Sour

055 红哥里鱼头 \$24  
Red Snapper Fishhead

- 亚叁 Assam
- 咖喱 Curry
- 砂煲 Claypot

056 蒸红斑/鲳鱼 时价 Seasonal Price  
Steamed Red Grouper / Promfret

- 潮州式 Teochew Style
- 豆豉 Black Bean Sauce
- 港式 Cantonese Style
- 菜脯 Hometown Style

057 鱼片炒 \$10 / \$15 / \$20  
Fish Slices with

- 酸甜 Sweet & Sour
- 姜葱 Ginger & Spring Onion
- 豉汁 Black Bean Sauce
- 黑椒 Black Pepper

058 砂煲茄子红斑 \$18 / \$23 / \$28  
House Special Claypot Red Grouper with Brinjal



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# 海味

## Seafood



063

059 苏东炒 Squid with \$12 / \$16 / \$20

- 亚参 Assam ● 麦片 Cereal ● 姜葱 Spring Onion & Ginger
- 叁巴 Sambal ● 牛油 Butter

061 咸蛋苏东 Salted Egg Squid \$15 / \$20 / \$25

062 砂煲一品煲 Deluxe Seafood Claypot \$25 / \$35 / \$45

063 鸳鸯带子炒XO酱 Twin Scallop Combination in XO Sauce \$38 / \$48

064 华龙螃蟹米粉 Hualong Crab Bee Hoon 100g \$4.50

060 蛤蜊炒 Lala (Clam) with \$10 / \$15 / \$20

- 牛蒜 Butter Garlic ● 姜葱 Spring Onion & Ginger
- 叁巴 Sambal

065 螃蟹 Crab

时价  
Seasonal Price

每日 Daily

- 黑胡椒 Black Pepper ● 奶皇 Custard
- 白胡椒 White Pepper ● 牛油 Butter
- 辣椒 Chilli ● 干香 Stir Fried
- 清蒸 Steamed ● 冬粉 Tunghoon

周一至五 Weekday

- 咸蛋 Salted Egg



咸蛋螃蟹  
SALTED EGG CRAB

Undoubtedly one of the best salted egg crab. A sensational fragrance with the accompaniment of the succulent meaty crab complement by crispy floss.

白胡椒螃蟹  
WHITE PEPPER CRAB

Adjusted to higher level of spiciness that is likable for chilli lovers. Incredibly fresh and meaty, stir-fried with our specially concocted famous white pepper crab with curry leaves & shallots.

辣椒螃蟹  
CHILLI CRAB

Fresh Sri Lanka Crab Stir-fried in rich savoury chilli gravy, best served with fried golden "Man Teu" most will be hooked on to the tempting sauce that is too good to resist.



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# 珍品 海鲜

Sea Treasure

066 鲍鱼菠菜 \$88  
Premium Abalone with Spinach

067 双拼泰式王鲍 \$98  
Premium Abalone Platter

068 鲍鱼(10粒)炒海参 \$108  
北菇扒芦笋  
Stir Fried Sea Cucumber and  
Asparagus with Abalone (10pcs)



## 海皇鱼翅

IMPERIAL SHARK'S FIN  
WITH CRAB MEAT

Our stew is made from our own homemade stock which comprises of many ingredients and simmered for hours. It is believed in Chinese medicine that shark fins help in areas of rejuvenation, appetite enhancement and blood nourishment.

\$30 / \$45 / \$60



070 佛钵飘香珍宝 \$15  
Crispy Yam Ring

071 佛钵飘香黄金带子 \$25  
Golden Yam Ring with Sautéed Scallop

# 佛钵

Yam Ring

# 豆腐 煎蛋

Tofu/ Omelette

072 煎蛋 \$6 / \$9 / \$12  
Omelette

- 空蛋 Plain
- 芙蓉 Fuyong
- 虾仁 Shrimps
- 大葱 Onion
- 苦瓜 Bittergourd
- 肉碎 Minced Meat
- 腊肠 Chinese Sausage

073 砂锅豆腐 \$9 / \$13 / \$16  
Claypot Beancurd

074 肉碎家乡豆腐 \$9 / \$13 / \$16  
Homemade Beancurd with Minced Meat

075 菜脯豆腐 \$9 / \$13 / \$16  
Cai Pu Beancurd

076 铁板豆腐 \$9 / \$13 / \$16  
Beancurd with Preserved Cai Xin on  
Sizzling Hotplate \*辣Spicy/不辣Non-spicy

077 四宝海鲜豆腐 \$12  
Four Treasure Beancurd



## 双皇蟹肉 鱼鳔羹

FISHMAW SOUP  
WITH CRAB MEAT

Chunks of fish maw & Crab Meat in it blended with salted and century egg, this aroma great tasting soup cannot be miss!

\$16 / \$24 / \$32

079 鱼片汤 \$5 / \$8 / \$10  
Fish Fillet Soup

080 菜心/海鲜/ 苦瓜 \$5 / \$8 / \$10  
Cai Xin / Seafood / Bittergourd

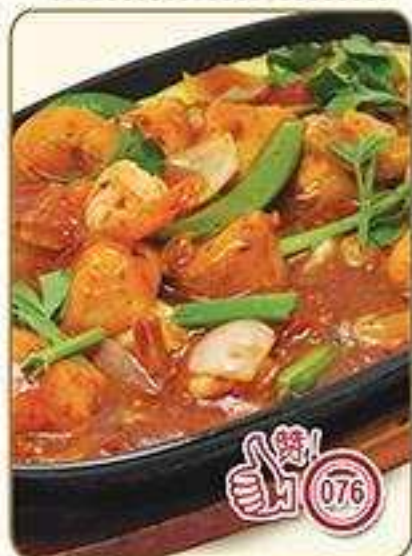
081 咸菜豆腐汤 \$5 / \$8 / \$10  
Salted Veg with Beancurd Soup

082 紫菜蛋花汤 \$5 / \$8 / \$10  
Seaweed Egg Floss Soup

083 红斑鱼肉汤 \$8 / \$12 / \$16  
Red Grouper Meat Soup

084 鲳鱼肉汤 \$10 / \$14 / \$18  
Pomfret Meat Soup

078 黑椒海鲜豆腐 \$12 / \$16 / \$20  
Black Pepper Seafood Beancurd



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# 面类

Noodle

- 086 什锦 \$4 / \$7 / \$10  
(河粉/米粉/伊面/福建面/生面)  
Mixed Style (Hor Fun / Bee Hoon / E Mee / Hokkien Mee / Crispy Noodle)
- 087 干炒 \$5 / \$8 / \$12  
(河粉/伊面/冬粉)  
Wok Fried (Hor Fun / E Mee / Glass Noodle)
- 088 香港面 \$4.50 / \$8 / \$10  
Hong Kong Mee
- 089 星洲米粉 \$4.50 / \$8 / \$10  
Fried Bee Hoon
- 090 海鲜马来面 \$5 / \$8 / \$12  
(面/米粉/裸条)  
Seafood Mee Goreng (Noodle / Bee Hoon / Kway Teow)
- 091 砂锅 \$6 / \$8 / \$10  
(河粉/米粉/伊面/福建面)  
Claypot (Hor Fun / Bee Hoon / E Mee / Hokkien Mee)
- 092 福建猪脚米粉 \$8 / \$10 / \$12  
Hokkien Braised Pig's Trotter Bee Hoon
- 093 红斑/鲷鱼 \$10  
(河粉/米粉/伊面/饭)  
Red Grouper / Pomfret  
(Hor Fun / Bee Hoon / E Mee / Rice)
- 094 寿面 \$18  
Longevity Noodle

# 饭类

Rice

- 096 本地风味 \$4 / \$7 / \$10  
(烩饭/素炒饭/扬州炒饭)  
Local Flavor (Mixed Rice / Vegetarian Fried Rice / Yeung Chow Fried Rice)
- (炒饭/咸鱼/鸡丁/肉片/ \$5 / \$8 / \$10  
腊肠/银鱼/叁巴)  
(Fried Rice / Salted Fish / Chicken Cubes / Pork Slices / Chinese Sausage / Silver Fish / Sambal)
- 097 華龍烧肉腊味炒饭 \$6.50 / \$9 / \$12  
Hualong Roast Meat Fried Rice
- 098 XO海鲜炒饭 \$5 / \$8 / \$10  
XO Seafood Fried Rice
- 099 香米饭加 \$6  
(鱼片/猪肉/排骨/鸡丁)  
Steamed Fragrant Rice with  
(Sliced Fish / Pork / Pork Ribs / Chicken Cubes)
- 煮法 Cooking Method  
(叁巴/酸甜/姜葱/姜丝麻油/宫保/  
黑胡椒/豆豉/咖喱)  
Sambal / Sweet & Sour / Spring Onion & Ginger /  
Ginger & Sesame Oil / Dried Chilli / Black Pepper /  
Black Bean Sauce / Curry Sauce
- 100 姜葱/黑椒鹿肉饭 \$7  
Venison with Spring Onion & Ginger / Black Pepper Rice
- 101 海皇香叶河 \$12 / \$18 / \$24  
Wok Fried Supreme Seafood Hor Fun



招牌特制自米粉/自裸条  
SIGNATURE WOK FRIED  
WHITE BEE HOON / WHITE KWAY TEOW  
Garlic and egg are first stir-fried together before  
bee hoon is added. Next, a top-grade soup is added  
to the noodles, which are left to steam until the soup  
completely permeates every strand of noodle.  
Lastly, tasty morsels of fish, squid, prawn, lala and  
meat are thoroughly fried with the noodles. Delicious.

\$7.50 / \$10 / \$15 / \$20

# 预定

For Reservation

- 102 龍華精選五拼盘 \$68  
Hualong Premium Five Combination
- 103 龙虾双拼冷盘 时价 Seasonal Price  
Hualong Lobster Combination

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# 厨帅订餐

## HUALONG PREMIUM SET MENU

### 104 订餐A Set Menu A \$188/Nett

- 双皇蟹肉鱼鳔羹 Fish Maw Soup with Crabmeat
- 华龙火炭鱼头炉 Hualong Fishhead Steamboat
- 日式蜜瓜芥末虾球 Honeydew Japanese Wasabi Prawn Balls
- 招牌蚝蛋 Signature Oyster Omelette
- 香焗黑啤酒排骨 Guinness Stout Pork Ribs
- 菠菜炒冬鲍 Sliced Abalone with Spinach
- 华龙特制白米粉 Signature Wok Fried White Bee Hoon
- 白果甜芋泥 Sweet Yam Paste with Ginko Nuts

### 105 订餐B Set Menu B \$288/Nett

- 红烧蟹肉鱼翅 Braised Superior Shark's Fin with Crabmeat
- 港式蒸红斑 Cantonese Style Steamed Red Grouper (或/OR) 华龙火炭鱼头炉 Hualong Fishhead Steamboat
- 香酥麦片虾 Deep Fried Prawns with Crispy Oats
- 药材海参鸭 Herbal Sea Cucumber Duck
- 砂锅一品锅 Deluxe Seafood Claypot
- 西兰花炒带子 Broccoli with Sauteed Scallop
- 妙手烟肉海鲜卷 Chef's Bacon Cheese Roll
- 白果甜芋泥 Sweet Yam Paste with Ginko Nuts

### 106 订餐C (预定 For Reservation Only) Set Menu C \$388/Nett

- 华龙精选五拼盘 Hualong Premium Combination Platter
- 海皇蟹肉干贝鱼翅 Imperial Shark's Fin with Crabmeat and Conpoy
- 菜脯家乡蒸红斑 Steamed Red Grouper in Special (或/OR) Hometown Style 油浸炸苟壳 Deep Fried Soon Hock in Superior Soya Sauce
- 牛蒜炒虾婆 Stir Fried Crayfish with Chef's Butter Garlic Sauce
- 鲍鱼菠菜 Premium Abalone with Spinach
- 滋补药材鸡 Stewed Herbal Chicken
- 巧手韭黄带子伊府面 Stewed Ee-Fu Noodles with Chives and Scallop
- 泡参红枣炖雪蛤 Double Boiled Hashima with American Ginseng

### 107 订餐D (预定 For Reservation Only) Set Menu D \$498/Nett

- 龙虾双拼冷盘 Hualong Lobster Combination
- 银芽小鲍翅 Bean Sprout Baby Abalone Fins
- 传统潮州式蒸鲷鱼 Steamed Pomfret in Traditional Teochew Style
- 古法黄金炸虾球 Traditional Fried Golden Prawn Balls with Mayonnaise
- 鲍鱼(10粒)炒海参北菇扒芦笋 Stir Fried Sea Cucumber and Fresh Asparagus with Premium Abalone(10pcs)
- 鸳鸯带子炒XO酱 Twin Combination Scallop in XO Sauce
- 十全大补鸭 Herbal Ten Tonic Duck
- 泡参红枣炖雪蛤 Double Boiled Hashima with American Ginseng

Terms & Conditions Apply :

- Valid for dine in only
- Not Valid with other promotions, discounts and for vip discounts

All prices inclusive of GST

#### 华龙鱼头墟(一店) Hualong Fishhead Steamboat

Block 347 Ang Mo Kio Avenue 3  
Unit 01-2142 Singapore 560347

For Reservation :  
(+65) 6457 2275

#### 华龙鱼头墟(二店) Hualong Fishhead Steamboat

Block 155 Bukit Batok Street 11  
Unit 01-324 Singapore 650155

For Reservation :  
(+65)

Opening Hours :  
11am - 2.30pm / 4.30pm - 11pm

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