



文化的飨宴

· A CELEBRATION OF CULTURES ·



重庆烤鱼
CHONG QING
GRILLED FISH

新加坡
SINGAPORE

马来西亚
MALAYSIA

百馐百味百盘饌，一菜一格一品花。
诗圣临厨烹蜀笋，文君下灶炒川虾。
东坡煨烟东坡肉，太白清蒸太白鸭。
腌腊煊熏爆溜滑，甜酸咸苦香辣麻。



重庆烤鱼的起源

• ORIGINS OF CHONGQING GRILLED FISH

烤鱼菜肴最早可追溯到1700年前的三国时期。重庆万州万川毕汇，万商云集，渔民们在江边打鱼并以木头烤之食用。随着时间的推移，他们尝试添加油，药草及香料来腌鱼，并以炭火烤制从而丰富口感...这种吃法连三国群雄诸葛亮，刘备，关羽等人都十分喜爱。

More than 2000 years ago, fishermen living in Wanzhou, used wood to grill their daily catch. Over time, they experimented with adding oil, herbs and spices to marinate the grilled fish. According to legend, during the Three Kingdoms period, Zhuge Liang who was a premier politician and strategist serving under Liu Bei, loved this marinated charcoal-grilled fish. When Liu Bei ascended the throne soon after, grilled fish was made an imperial dish.



招牌烤鱼

SIGNATURE GRILLED FISH

做法上，结合了炭烤与重庆火锅的吃法，将传统饮食文化与现代创意相结合。以超过20种香料及药材制成的独家配方，经炭火烤制。汤汁红亮浓郁，辣而不燥；烤鱼皮焦脆香，鱼肉与汤汁相融，鲜美入味，令人食指大动，胃口大开！

Made up of the harmonious cross between grilled fish and the ever-popular Sichuan hotpot, our signature dish is carefully prepared with the use of more than 20 herbs and spices. Along with the fragrant aroma meld with the choice flavour of broth, one can taste the varied palate and texture of the crispy and slightly charred fish skin as well as the freshness and sweetness of the firm white fish meat.

点烤鱼四步骤

4 STEPS TO ORDERING
GRILLED FISH



选鱼类

CHOICE OF FISH



选口味

CHOICE OF FLAVOR



选辣度

CHOICE OF SPICINESS



选配菜

CHOICE OF SIDES

招牌烤鱼

SIGNATURE GRILLED FISH

在鱼类中发现的Omega-3脂肪酸对促进婴幼儿的大脑发育至关重要。怀孕期间摄入足够的Omega-3脂肪酸还可以降低患自闭症的风险，提高儿童的脑力。不仅如此，对保护我们的眼睛免受白内障和干眼症的伤害也极其重要。

The Omega-3 fatty acids found in fish are critical in promoting brain development in infants and young children. Getting enough Omega-3 during pregnancy is also associated with decreased risk of autism and boost higher brain power for the child. These Omega-3 fatty acids are important in protecting our eyes against cataracts and dry eyes syndrome.



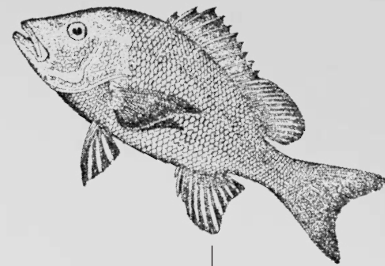


水果鱼 Patin Fish

产于马来西亚、泰国等地的江河湖泊中。由于其肉质鲜美，无鳞甲、无小刺，适合不同年龄层。

Found mainly in the lakes and rivers around Malaysia and Thailand. Contains no fish scales and with much lesser fish bones. Suitable for all ages.

44

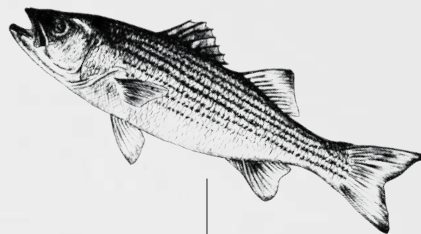


红曹 Golden Snapper

分布于红海等海域。刺少肉多，含丰富蛋白质，是肉质鲜美的优质鱼类。

Found mainly in the Red Sea Coast. Contains high level of collagen with less fish bones and is ranked as one of the higher quality fishes.

42 (M) / 46 (XL)

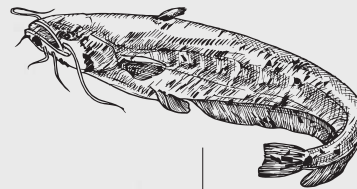


金目鲈 Sea Bass

生活在近海浅水。其肉质细嫩，骨刺少，营养丰富。

Lives in shallow coastal waters. Rich in nutrients and has a tender texture with little fish bones. A popular choice.

36 (S) / 43 (XL)



清江鱼 Qing Jiang Fish

被誉为“千湖之省”湖北的水产之一。其肉质细嫩也无泥腥味，高蛋白、低脂肪、营养丰富。

Found mainly in Qingjiang Reservoir Area of Hubei Province. delicate meat, no muddy smell, and rich in nutrients, which is very popular with consumers.

32 (S)

图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

 不辣 Non Spicy

 招牌菜 Signature Dishes

重庆
CHONG
GRILLE



川味麻辣

SPICY NUMBING

地道川味麻辣，
在你的舌尖上
舞蹈！

Go for this mala
flavour if you prefer
the authentic Sichuan
numbing sensation on
your tongue.

2

选口味

CHOICE OF FLAVOR

烤鱼
KONG QING
ROASTED FISH

一品香辣

SPICY FRAGRANT

恰到好处的香辣口感，招牌必点。

With just the right amount of blended spices, this is an absolute must order!



酸菜香烤



PICKLED CABBAGE

酸菜和鱼简直绝配！
韵味绝胜，咸酸喷香。

Pickled cabbage with fish is
such a good match with just
the perfect blend of sweet
and sour.



重庆烤鱼
CHONG QING
GRILLED FISH

十里菌香

MUSHROOM HERBS

含多种菌类，飘香十里余味不尽。

Filled with different types of mushroom, this non-spicy flavour is aromatic even from a distance!



重庆烤鱼
CHONG QING
GRILLED FISH

黄金酸辣

HOT & SOUR

鲜爽的萝卜使得鱼肉酸辣开胃，停不下来。

The fresh pickled radish and mustard creates this hot and sour flavour that is bound to awake your senses.



重庆烤鱼
CHONG QING
GRILLED FISH

干香豆豉



FERMENTED BLACK BEAN

天然发酵的特有豉香，
五味调和，鲜美可口。

Another non-spicy option, this
fermented black bean flavour
is lighter yet delightful to taste.



辣 爽 鲜 椒

FRESH CHILLIES

相较于微辣的口感，更偏重于浓郁椒香。

Compared to the rest of the spicy flavours, this flavour focus on the appetising taste of fresh pickled chillies. A perk-me-up spicy flavour!



金汤



GOLDEN PUMPKIN

以高汤配上南瓜茸，色泽金黄，鲜香馥郁！

Pumpkin Puree that defines the golden soup, it both fragrant and delicious.



重庆烤鱼
CHONG QING
GRILLED FISH

亚参

ASSAM

想来点刺激味蕾的热辣享受吗？你得尝尝这道酸辣娘惹口味！

Love some hot and sour treats to stimulate your taste buds? You have to try Nyonya flavor!





不辣 NON SPICY



微辣 MILD



中辣 MEDIUM



大辣 EXTREME



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.



不辣 Non Spicy



招牌菜 Signature Dishes

配菜

SIDES

配菜与烤鱼汤底一起煮

Sides to be cooked into grilled fish broth

大白菜	Chinese Cabbage	3.00	五花肉	Pork Slices	5.80
莲藕	Lotus Root	4.80	手工面	Handmade Noodles	5.80
鲜海带结	Kelp	3.00	快熟面	Instant Noodles	3.00
炸豆枝	Fried Beancurd Skin	5.80	鱼籽圆	Fish Ball with Roe	5.80
冻豆腐	Frozen Beancurd	3.00	响铃卷	Special Deep Fried Beancurd Skin (8pcs)	7.80
苕粉	Thick Vermicelli	3.00	菌类拼盘	Mushrooms Platter	11.00
黑木耳	Black Fungus	3.00	金针菇, 杏鲍菇, 香菇, 白玉菇	Enoki, Oyster Mushroom, Fresh Mushroom & White Shimeji	
黄豆芽	Bean Sprouts	3.00			
土豆片	Potato Slices	3.00			
豆皮	Beancurd Skin	3.00			
金针菇	Enoki Mushroom	4.80			
杏鲍菇	King Oyster Mushroom	4.80			
午餐肉	Luncheon Meat	4.80			
鹌鹑蛋	Quail Eggs	4.80			



餐前小食

Starter

郭沫若在《波曲》中写：“少年时代在故乡四川吃的白砍鸡，白生生的肉块，红殷殷的油辣子海椒，现在想来还口水长流...”如此拈来“口水”两字，倒成就了大名鼎鼎的“口水鸡”。!

\$7.80

口水鸡
MOUTH WATERING
CHICKEN

Guo Moruo (Guō mòruò), a poet and writer, once described this dish from his hometown of Sichuan which he had tasted when he was younger to be "mouth-watering". Since then, this classic Sichuan dish was widely known as the "Mouth Watering Chicken" in Chinese context.



青椒皮蛋

5.80

Century Egg with
Chopped Green Chilli



蒜泥白肉



\$8.90

Sliced Pork Belly with
Spicy Garlic Sauce



爽口木耳

\$5.80

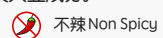
Black Wood Ear Fungus Salad



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.



不辣 Non Spicy



招牌菜 Signature Dishes

首 创自一对四
川夫妻而
得名，以牛肉片
和牛肚为主料，
先卤制后切片，凉
拌。红油色泽鲜
亮，麻辣浓香，
开胃爽口。

In Chinese, it is translated as "Offal Couple" because it was named after a Sichuan husband and wife who created this dish. Using beef slices and beef tripe as the main ingredients, these are first braised and then sliced thinly and tossed in spicy bright red chilli oil. This dish is appetising and refreshing!

\$12.80

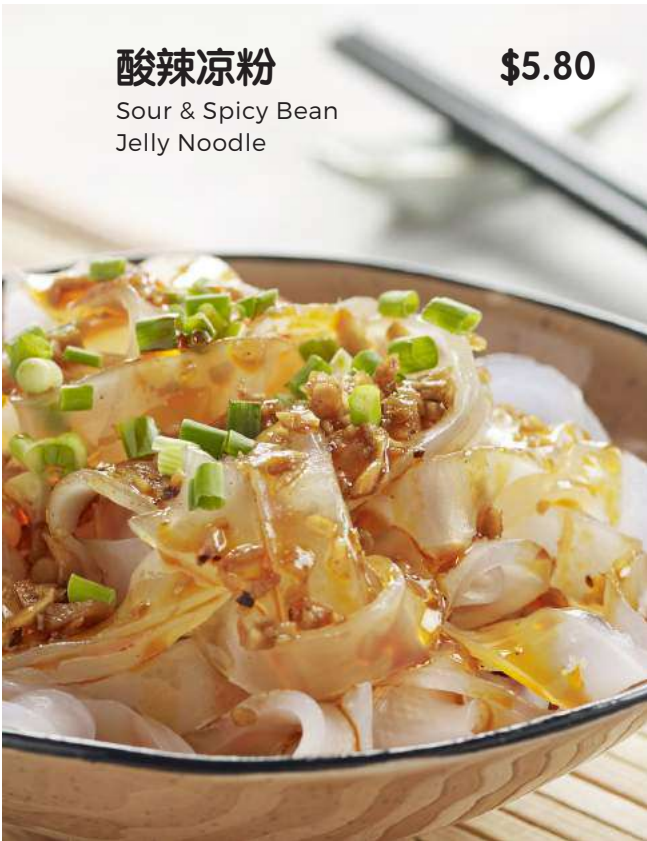
OFFAL SLICES
夫妻肺片



酸辣凉粉

Sour & Spicy Bean
Jelly Noodle

\$5.80



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.



不辣 Non Spicy



招牌菜 Signature Dishes



凉拌黄瓜
Cucumber Salad

\$6.20

东北拉皮
Mung Bean Flat Noodle
with Sesame Sauce

\$6.80



重庆辣子系列

La Zi Series

放眼望去满满一大盘朝天椒干和花椒，香酥脆嫩、麻辣可口的鸡肉块都在里面跟你玩捉迷藏！快来享受在辣椒里用筷子挑鸡肉的趣味感吧。

If this is the first time you're ordering this, you will be shocked to see a large plate full of dried chilli peppers and peppercorns and wonder where are the chicken bits?! The crispy, tender, spicy and delicious pieces of chicken are playing hide-and-seek with you! Come and enjoy the fun of finding and picking the chicken bits using only chopsticks!

\$22.00

SPICY CHICKEN CUBES
重庆辣子鸡



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

不辣 Non Spicy

招牌菜 Signature Dishes



重庆辣子牛蛙

Spicy Bullfrog Leg

\$18.00



重庆辣子肥肠

Spicy Pig Intestine

\$18.00



重庆辣子河虾

Spicy Baby River Shrimp

\$18.00

贵妃荔枝系列

Lycherr Series

\$17.00

SWEET & SOUR PRAWN BALL
WITH LYCHEE


贵妃荔枝虾球



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

 不辣 Non Spicy

 招牌菜 Signature Dishes



贵妃荔枝猪肉

\$15.00

Sweet & Sour Pork with Lychee



贵妃荔枝鸡肉

\$15.00

Sweet & Sour Chicken with Lychee



贵妃荔枝鱼片

\$16.00

Sweet & Sour Sliced Fish with Lychee



肉食主义

Meat



孜然羊肉 🍷 \$16.00
Hot-Plate Mutton with Cumin



回锅肉 🍷 \$15.00
Double-Cooked Spicy Pork Slices

图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

🚫 不辣 Non Spicy

🍷 招牌菜 Signature Dishes

咸蛋鱼皮 🍷

Salted Egg Fish Skin

\$14.00



黄金飘香苏东 🍷

Salted Egg Calamari With Thai Herbs

\$16.00



黄金咸蛋系列

Salted
Egg
Series

九州四海

Seafood

\$14.00

STIR FRIED GARLIC BUTTER LALA 奶油啦啦



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.



不辣 Non Spicy



招牌菜 Signature Dishes



麦片虾

Cereal Prawns

\$16.00



香辣啦啦

Fragrant Spicy Stir Fried Lala

\$14.00



香炒啦啦

Special Stir Fried Lala

\$14.00



虾仁煎蛋

Fried Eggs with Shrimps

\$10.00

低卡蔬菜

Vegetables





\$13.80


干煸四季豆
FRENCH BEANS WITH MINCED PORK & DRIED CHILLI




图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

 不辣 Non Spicy

 招牌菜 Signature Dishes

金银蛋上汤苋菜苗 

\$13.80

Chinese Spinach with
Salted Eggs & Century Eggs



番茄炒蛋 

\$9.90


Fried Eggs with Tomato



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

 不辣 Non Spicy

 招牌菜 Signature Dishes



手撕包菜 🍴

Hand Shredded Cabbage

\$13.80



酸辣土豆丝

Hot & Sour Shredded Potatoes

\$10.80



蒜蓉豆苗 🍴

Stir Fried Garlic Dou Miao

\$10.80

\$13.80

春饼合菜

MIXED VEGETABLES WITH
POPIAH SKIN



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

 不辣 Non Spicy

 招牌菜 Signature Dishes



杂锦健康木耳 

Sauteed Vegetables with Black Fungus

\$13.80



鲍片西兰花 

Braised Abalone Slice with Broccoli

\$13.80



甜豆烩鲜虾 

Stir Fried Snow Peas with Shrimp

\$13.80

碳水使人快乐

Staples

\$10.00

丽江炒饭




LIJIANG FRAGRANT SPICY FRIED RICE WITH SHREDDED PORK




图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.

 不辣 Non Spicy


 招牌菜 Signature Dishes



麦片炒饭 
Cereal Fried Rice


\$8.00



虾仁炒饭 
Fried Rice with Diced Prawns

\$10.00



蛋炒饭 
Fried Rice with Shredded Egg

\$8.00



水饺 
Dumplings

\$8.00



红油抄手
Spicy Pork Dumpling in Chilli Vinaigrette

\$6.80



咸蛋馒头
Salted Egg Mantou

\$8.80



米饭
Fragrant Rice

\$1.00



\$5.80

炸馒头



GOLDEN FRIED MANTOU



图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

有些菜品可能含有花生及大豆成分。Some dishes may contain traces of peanuts and soy bean content.



不辣 Non Spicy



招牌菜 Signature Dishes

精品茶

Boutique
Tea

成都都是一个被水滋润着的城市。成都的水是地地道道的“水泡皮”——茶水。盖碗茶，已经构成了老成都人一套独特的市井休闲生活文化。茶客大大咧咧地往藤椅上一坐，嗑的瓜子皮满街撒落，三五扎堆侃龙门阵，从早上可以一直坐到晚上。

茶艺师的斟茶技巧，是四川茶楼一道独特的风景线。水柱临空而降，泻入茶碗，翻腾有声；须臾之间，嘎然而止，茶水是不能恰与碗口平齐的，碗外也无一滴水珠。

Covered bowl tea has become a leisure urban culture uniquely to the old Chengdu folks. A common sight are tea drinkers sitting on the rattan chair happily chatting, with sunflower seed shells all over the street.

Tea craftsman's tea pouring skills are a unique scenery of Sichuan teahouse. The tea pot comes with a long spout and tea is poured from a distance, flowing through the air before it reaches the tea bowl with a tumbling sound, and with no drop of tea outside the bowl!

龙珠茉莉
Joy of Jasmine

\$7.50

四季春
Floral Paradise

\$7.50

桂花乌龙
Return of Autumn

\$7.50

炭焙乌龙
Roasted Oolong

\$7.50



龙珠茉莉
JOY OF JASMINE



\$4.80

五朵金花
BLOOMING TEA



冷萃茶

Cold Brew Tea

无奶盖
Without Cheese Foam

\$5.00

加奶盖
With Cheese Foam

\$5.80

龙珠茉莉冷萃
Joy of Jasmine Cold Brew

桂花乌龙冷萃
Osmanthus Oolong Cold Brew

四季春冷萃
Floral Season Cold Brew

金凤花茶冷萃
Paradise Cold Brew

桂花乌龙冷萃奶盖

OSMANTHUS OOLONG COLD BREW WITH CHEESE FOAM



有甜有饮

Drinks

\$5.80

蓝莓四季春
BLUEBERRY WITH FOUR SEASON FRUIT TEA

\$5.80

百香果四季春
PASSION FRUIT WITH FOUR SEASON FRUIT TEA

\$3.80

酸梅四季春
SOUR PLUM FOUR SEASON TEA

\$5.80

荔枝四季春
LYCHEE WITH FOUR SEASON FRUIT TEA

\$5.80

水蜜桃四季春
PEACH WITH FOUR SEASON TEA



酒
精
饮
料

ALCOHOLIC BEVERAGES

雪花啤酒 Snow Beer	\$8.00
青岛啤酒 Tsing Tao Beer	\$9.00
虎牌啤酒 Tiger Beer	\$9.00
喜力啤酒 Heineken Beer	\$7.00
喜力啤酒 (五瓶) Heineken Beer Bucket (5 Bottles)	\$30.00
Lindemans BIN 50 设拉子 (一瓶) Lindeman's Bin 50 Shiraz (Bottle)	\$48.00
Lindemans BIN 50 设拉子 (一杯) Lindeman's Bin 50 Shiraz (Glass)	\$6.00
新西兰南岛 长相思 (一瓶) 821 South Sauvignon Blanc (Bottle)	\$48.00
新西兰南岛 长相思 (一杯) 821 South Sauvignon Blanc (Glass)	\$6.00

无
酒
精
饮
料

NON-ALCOHOLIC BEVERAGES

日本绿茶 (热 / 冰) Japanese Green Tea (Hot / Iced)	\$3.00
柠檬蜂蜜 (热 / 冰) Honey Lemon (Hot / Iced)	\$3.80
柠檬汁 Lemon Juice	\$3.80
可乐 Coke	\$3.50
无糖可乐 Coke Zero	\$3.50
雪碧 Sprite	\$3.50
矿泉水 Mineral Water	\$1.60

心
中
的
甜
蜜

DESSERTS

奶芙红豆煎饼 Crispy Red Bean Pancake	\$6.80
金瓜饼 (4片) Pumpkin Pancake (4pcs)	\$5.80
柚见杨枝甘露 Mango Tango	\$5.80
熊仔鲜莓冰粉 Sichuan Beary Beary Ice Jelly	\$4.80

图片仅供参考。价格不包括服务费及消费税。

Photos are for illustrations only. Prices quoted are subjected to service charge and GST.

8 BAR GROUP OF RESTAURANTS



重庆烤鱼 | CHONG QING GRILLED FISH



FAT BIRD
胖胖鸡

胖胖鸡 | FAT BIRD



炭 | TAAN



火辣辣 | HUO LA LA SPICY POT



阿新麻辣烫 | AH XIN MALATANG



麻辣味·集 | MALA COLLECTIONS