



海之鮮

TASTE OF SEAFOOD  
SHIFUDO NO AJI

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海鮮珍饈，新加坡美味

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## R 推荐招牌菜

RECOMMEND SIGNATURE DISH



### 001 新加坡辣椒螃蟹

#### SINGAPORE CHILLI CRAB

辣椒螃蟹是新加坡独具特色的经典美食以其浓郁的辣味和鲜美的蟹肉而闻名于世。选用新鲜螃蟹配以独特辣椒酱汁经大火爆炒充分激发出蟹肉的鲜甜和辣椒的辛香。这道菜色泽红亮香气扑鼻口感丰富让人一试难忘。

*Chilli crab is a unique classic delicacy in Singapore, famous for its strong spicy flavor and delicious crab meat. Fresh crabs are selected and stirfried with a unique chili sauce to fully stimulate the sweetness of crab meat and the spicy aroma of chili. This dish is bright red in color, fragrant and rich in taste, making people unforgettable.*



### 002 招牌龙虾伊府面

#### SIGNATURE LOBSTER YEE MEIN/E FU NOODLES

龙虾伊面（或伊府面）是一道美味的菜肴，特点是嫩滑的龙虾块与有嚼劲的面条一同炒制。菜肴中加入了大蒜、生姜和咸鲜的调料。龙虾的甜美与面条的丰富鲜香相结合。

*Lobster Yee Mein (or E Fu noodles) features tender lobster chunks stirfried with chewy wheat noodles. The dish is cooked with garlic, ginger, and a savory sauce, blending the sweetness of lobster with the rich umami of the noodles.*



### 003 清蒸竹蚌

#### STEAMED BAMBOO CLAM

清蒸的过程不仅保持了竹蚌的鲜，更使其散发出大海的独特香气。每一只竹蚌都透着晶莹剔透的光泽，口些鲜美滑嫩，入口即化。仿佛能感受到海风拂面的清新。简单的调味如姜丝和葱花，更是点增出竹蚌的自然鲜甜，令味蕾愉悦不已。

*The steaming process not only keeps the bamboo clams fresh and tender, but also makes them emit the unique aroma of the sea. Each bamboo clam is crystal clear, delicious and tender, and melts in your mouth, as if you can feel the freshness of the sea breeze. Simple seasonings such as shredded ginger and chopped green onions further enhance the natural sweetness of the bamboo clams, delighting your taste buds.*



### 004 北京烤鸭

#### PEKING DUCK

北京烤鸭，这道享誉全球的传统名菜，以其独特的烤制技艺和丰富的味道成为中华美食中的璀璨明珠。精选肥美的鸭子，经过严格的处理和调味再以枣木炭火精心烤制使鸭皮金黄酥脆，鸭肉鲜嫩多汁。

*Peking duck, a traditional dish famous all over the world, has become a shining pearl in Chinese cuisine with its unique roasting technique and rich taste. The duck is carefully selected, processed and seasoned strictly, and then roasted over jujube charcoal fire, making the duck skin golden and crispy, and the duck meat tender and juicy.*



### 005 龙虾刺身

#### LOBSTER SASHIMI

龙虾刺身。这道融合海洋鲜味与精致刀工的高端美食，以其清爽甘甜的口感和独特的呈现方式赢得食客青睐。保留其原始鲜美，配以冰镇处理，更显肉质晶莹剔透。爽滑弹牙。

*Lobster sashimi, a high-end delicacy that combines ocean flavors with exquisite knife techniques, has won the favor of diners with its refreshing and sweet taste and unique presentation. Preserving its original deliciousness, paired with chilled treatment, it highlights the crystal clear and smooth texture of the meat, as well as the elasticity of the teeth.*



### 006 咸蛋黄螃蟹

#### SALTED EGG YOLK CRAB

咸蛋黄螃蟹。这道融合海味与浓郁咸香的佳肴，以其金黄诱人的色泽和层次丰富的口感成为餐桌上的人气美食。精选肥美螃蟹，搭配颗颗饱满的咸蛋黄，经过爆炒锁住鲜香，蛋黄细腻绵沙，裹满蟹壳与蟹肉，带来酥香与鲜甜交织的独特风味。每一口都浓而不腻，尽显中华料理对食材与火候的极致把控。

*Salted egg yolk crab, a dish that combines seafood with a strong salty aroma, has become a popular delicacy on the dining table due to its enticing golden color and rich layered taste. Carefully selected plump crabs are paired with plump salted egg yolks, which are stir fried to lock in the fresh aroma. The egg yolks are delicate and sandy, wrapped in crab shells and meat, bringing a unique flavor of crispy and fresh sweetness. Every bite is thick yet not greasy, showcasing the ultimate control of ingredients and heat in Chinese cuisine.*



001 *Fried Crispy Fish Skin with Salted Egg Yolk*

### 金沙鱼皮

\$16.00 (S) \$28.00 (M)

002 *Spring Roll*

### 炸春卷

\$16.00 (S) \$28.00 (M)

003 *Thai Mango Salad*

### 芒果沙拉

\$16.00 (S) \$28.00 (M)

004 *Calamari*

### 咸蛋苏东

\$16.00 (S) \$28.00 (M)

005 *Chicken Dumpling*

### 鸡肉饺子

\$16.00 (S) \$28.00 (M)

006 *Salad Prawn*

### 鲜虾沙拉

\$16.00 (S) \$28.00 (M)

007 *Chicken Satay*

### 沙爹烤肉

鸡肉/chicken

\$16.00 (6支) \$28.00 (12支)

008 *Prawn Paste Chicken Wing*

### 虾酱鸡翅

\$16.00 (S) \$28.00 (M)

牛肉/Beef

\$18.00 (6支) \$32.00 (12支)

009 *Whitebait with Salt & Pepper*

### 椒盐白饭鱼

\$16.00 (S) \$28.00 (M)

010 *Xiaolongbao*

### 小笼包

\$18.00



# A 小吃 APPETISER

001 DAIEI Chuka Lidako (Teriyaki Octopus)  
**日本烧汁小章鱼**  
\$14 per portion



002 DAIEI Stamina Hotate  
**日式腌带子**  
\$14 per portion



003 DAIEI Chuka Kurage (JellyFish)  
**日式腌海蜇**  
\$14 per portion



004 SK Chuka Wakame  
**日式腌海藻**  
\$14 per portion



005 Tempura Soft Shell Crab  
**炸软壳蟹**  
\$28 per portion



006 Fried Sesame Chicken Wings  
**炸芝麻鸡中翅**  
\$18

007 Salted Egg Maruha Tako KARAAGE  
**咸蛋炸苏东**  
\$28



008 KEIO Oyster Fry  
**炸日本鲜生蚝**  
\$28



009 Gyoza (Veg)  
**煎饺子**  
\$14.00 (S) \$26.00 (L)

010 Steamed Dumplings  
**蒸水饺**  
\$14.00 (S) \$26.00 (L)

011 Fried Spring Rolls  
**素春卷**  
\$14.00 (S) \$26.00 (L)

012 AHJIKAN Funwari Age TOFU  
**炸日本豆腐烧汁**  
\$16.00 (S) \$28.00 (L)



013 Tsukune Chicken  
**炸日本鸡肉块**  
\$16.00 (S) \$28.00 (L)

# 烧烤串串 (至少两串)

Top Dishes Yakitori Section (Min Order 2 Sticks)



001 *NEGINA (Chicken & Leek)*  
**烤鸡肉串串** \$4



002 *NANBAN YAKI (Beef with Bean Paste Sauce)*  
**烤A5和牛串串** \$6

003 *TSUKUNE (Chicken Meat Ball)*  
**烤鸡肉圆串串** \$4

004 *A5 WAGYU (Beef with Salt & Pepper)*  
**烤牛肉串串** \$8

005 *LIVER (Chicken Liver)*  
**烤鸡肝串串** \$4

006 *LAMB YAKI (Lamb Chop)*  
**烤羊肉串串** \$6

007 *TEBASAKI (Chicken Wings)*  
**烤鸡翅串串** \$4



009 *EBI (Prawn)*  
**烤虾串串** \$6



008 *HOTATE GAI (Scallops)*  
**烤日本带子串串** \$6

011 *KAKI MAKI (Oysters)*  
**烤生蚝串串** \$6

010 *SAKE HARASU (Salmon Belly)*  
**烤三文鱼肚串串** \$6

013 *OKURA (Lady's Fingers)*  
**烤羊角豆串串** \$3

012 *NASU (Egg Plant)*  
**烤茄子串串** \$3

014 *SHITAKE (Japanese Mushroom)*  
**烤日本蘑菇串串** \$3

## 厨师精选招牌菜

CHEF RECOMMEND SIGNATURE DISHES



## 新加坡辣椒螃蟹

### SINGAPORE CHILI CRAB

辣椒螃蟹：品臻东方名肴的极致辣味。辣椒螃蟹是新加坡极具特色的经典美食，以其浓郁的辣味和鲜美的蟹肉闻名于世。选用新鲜螃蟹配以独特辣椒酱汁，经大火爆炒的充分激发出蟹肉的鲜甜和辣椒的辛香。这道菜色泽红亮，香气扑鼻，口味丰富，让人一试难忘。

无论是在家宴上还是在餐馆里，辣椒螃蟹都是一道令人垂涎的主菜。不仅丰腴的蟹肉让人欲罢不能，更那一口铺满多汁的蟹肉，给味蕾带来无与伦比的享受。每一口都充满了东方的独特风味和热情，让人仿佛置身于新加坡热闹的夜市中，快来体验这道充满魅力辣椒螃蟹感受舌尖上的异域风情，享受每一口的辛香四溢吧！

*Chilli crab: the ultimate taste of oriental spicy flavor. Chilli crab is a unique classic delicacy in Singapore, famous for its strong spicy flavor and delicious crab meat. Fresh crabs are matched with a unique chilli sauce and stir-fried over high heat to fully stimulate the sweetness of crab meat and the spicy aroma of chilli. This dish is bright red in color, fragrant and rich in taste, making people never forget it once they taste it. Whether it is a family dinner or a restaurant, chilli crab is a mouth-watering main dish. Not only the plump crab meat is irresistible, but also the juicy crab meat on the tip of the tongue brings an unparalleled enjoyment to the taste buds. Every bite is full of the unique flavor and enthusiasm of the East, making people feel as if they are in the lively night market of Singapore. Come and experience this charming chilli crab, feel the exotic flavor on the tip of the tongue, and enjoy the spicy fragrance of every bite!*

# F 鲜鱼活蟹

FRESH LIVE CRAB



001

## 阿拉斯加蟹 / Alaskan KING CRAB \$26.00/100g

推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒螃蟹 (SIGNATURE CHILI CRAB) 🍷
- B. 招牌黑胡椒蟹 (SIGNATURE BLACK PEPPER CRAB) 🍷
- C. 咸香蛋黄螃蟹 (SAVORY SALTED EGG CRAB)
- D. 奶黄芝士螃蟹 (CREAMY BUTTER CHEESE CRAB) 🍷
- E. 白云绍酒蒸蟹 (STEAMED CRAB WITH CHINESE WINE & EGG WHITE) 🍷



002

## 斯里兰卡蟹 / SRI LANKA CRAB \$11.00/100g

推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒螃蟹 (SIGNATURE CHILI CRAB) 🍷
- B. 招牌黑胡椒蟹 (SIGNATURE BLACK PEPPER CRAB) 🍷
- C. 咸香蛋黄螃蟹 (SAVORY SALTED EGG CRAB) 🍷
- D. 奶黄芝士螃蟹 (CREAMY BUTTER CHEESE CRAB)
- E. 白云绍酒蒸蟹 (STEAMED CRAB WITH CHINESE WINE & EGG WHITE)

003

## 珍宝蟹 / Dungeness CRAB \$10.00/100g

推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒螃蟹 (SIGNATURE CHILI CRAB) 🍷
- B. 招牌黑胡椒蟹 (SIGNATURE BLACK PEPPER CRAB) 🍷
- C. 咸香蛋黄螃蟹 (SAVORY SALTED EGG CRAB)
- D. 奶黄芝士螃蟹 (CREAMY BUTTER CHEESE CRAB)
- E. 白云绍酒蒸蟹 (STEAMED CRAB WITH CHINESE WINE & EGG WHITE)



004

## 炸馒头 Fried Mantou

(S) \$14、(M) \$20、(L) \$26



005

## 龙虎石斑鱼 / DRAGON TIGER GROUPER \$12.80/100g

推荐煮法 Recommended Cooking Style:

- A. 港式蒸鱼 (STEAMED FISH IN HONG KONG STYLE) 🍷
- B. 糖醋炸鱼 (DEEP FRIED WITH SWEET & SOUR) 🍷
- C. 泰式酸辣鱼 (THAI STYLE STEAMED FISH WITH LIME CHILI)
- D. 蚝油脆炸鱼 (DEEP FRIED WITH OYSTER SAUCE) 🍷
- E. 泰式芒果脆炸鱼 (DEEP FRIED WITH MANGO SALAD THAI STYLE) 🍷



006

## 笋壳鱼 / Soon hock (Marble goby)

\$11.00/100g

推荐煮法 Recommended Cooking Style:

- A. 港式蒸鱼 (STEAMED FISH IN HONG KONG STYLE) 🍷
- B. 糖醋脆炸鱼 (DEEP FRIED WITH SWEET & SOUR) 🍷
- C. 泰式酸辣蒸鱼 (THAI STYLE STEAMED FISH WITH LIME CHILI)
- D. 蚝油脆炸鱼 (DEEP FRIED WITH OYSTER SAUCE) 🍷
- E. 泰式芒果脆炸鱼 (DEEP FRIED WITH MANGO SALAD THAI STYLE) 🍷



## 黑胡椒螃蟹

CLASSIC BLACK  
PEPPER CRAB

007



黑胡椒螃蟹，海鲜中的顶级美味。蟹肉鲜嫩多汁，搭配浓郁的黑胡椒酱，口感独特，辛香扑鼻，让人一试难忘。无论是家庭聚餐还是宴请宾客，这道佳肴都是不二选择。品鉴黑胡椒螃蟹，体验舌尖上的奢华享受。

*Black pepper crab is the best seafood delicacy. The crab meat is tender and juicy, and paired with a rich black pepper sauce, it has a unique taste and a spicy aroma that makes people unforgettable. Whether it is a family gathering or a banquet for guests, this delicacy is the best choice. Taste black pepper crab and experience the luxury of the tongue.*



## 咖喱蟹

CURRY CRAB

008

鲜嫩的蟹肉炖煮在浓郁的自制咖喱酱中。酱料融合了香料和草药，带来温暖舒适的风味，口感均衡且层次丰富。每一只蟹钳都被奶油般浓郁的酱汁包裹，呈现出令人愉悦的家常美味。适合分享，尽享舒适风味。

*Tender, freshly-picked crab simmered in a rich, house-made curry sauce. Infused with a blend of aromatic spices and herbs, this dish delivers a warm, comforting flavor with a perfect balance of heat and depth. Each succulent crab claw is enveloped in a creamy, savory sauce, offering a delightful taste of home-style comfort. Perfect for sharing and savoring.*



## 金目鲈

SEABASS

DEEP FRIED SEABASS WITH  
MANGO SALAD

\$11.00/100g

- A. 港式蒸鱼 (STEAMED FISH IN HONG KONG STYLE)
- B. 糖醋脆炸鱼 (DEEP FRIED WITH SWEET & SOUR)
- C. 泰式酸辣蒸鱼 (THAI STYLE STEAMED FISH WITH LIME CHILI) 🍋
- D. 蚝油脆炸鱼 (DEEP FRIED WITH OYSTER SAUCE)
- E. 泰式芒果脆炸鱼 (DEEP FRIED WITH MANGO SALAD THAI STYLE)



## 港式清蒸老虎斑

HONG KONG STYLE STEAMED FISH

港式清蒸老虎斑是一道经典的粤菜，主要突出食材的原汁原味，清淡而不失风味。新鲜老虎斑鱼，经过精心处理和调味。配以姜片和葱段，采用传统粤式清蒸技法，保持了鱼肉的原汁原味。鱼肉细腻鲜嫩，入口即化，香气扑鼻，风味纯正。最后淋上热油，激发出鱼肉的鲜香，搭配适量的酱油，展现经典港式风味。

*Hong Kong Style Steamed Grouper is a classic Cantonese dish that highlights the natural flavors of its ingredients, offering a light yet flavorful taste. Fresh grouper is meticulously prepared and seasoned with ginger slices and scallion segments. Using traditional Cantonese steaming techniques, the dish preserves the fish's original taste and tenderness. The fish is delicately tender and melts in your mouth, with an aromatic and authentic flavor. Finally, hot oil is poured over the fish to enhance its fragrance, and a touch of soy sauce is added to showcase the classic Hong Kong taste.*

## 泰式酸辣金目鲈 011

THAI STYLE STEAMED SEABASS

体验泰国风味的经典佳肴——泰式蒸金目鲈。这道菜采用新鲜金目鲈鱼，整条鱼经精心处理后以传统泰式蒸制方法制作，确保鱼肉嫩滑鲜美。鱼身上铺满新鲜的姜片、香茅和香菜，赋予鱼肉清香的层次感。浸泡在特制的泰式酱汁中，酱汁由酸爽的青柠汁、咸鲜的鱼露、大蒜和微微的糖调制而成，味道层次丰富且均衡。最后，点缀上切好的红辣椒圈和新鲜香菜，使得色香味俱佳。配上一份香喷喷的泰国茉莉香米，每一口都带您领略泰国的风味与精致。

*Delight in the vibrant flavors of Thailand with our Thai - Style Steamed Seabass. This dish features a whole seabass, delicately steamed to perfection, preserving its tender and flaky texture. Infused with aromatic notes of fresh ginger, lemonsauce, and cilantro, the fish is complemented by a zesty, tangy sauce made from a harmonious blend of lime juice, fish sauce, garlic, and a hint of sugar. Garnished with sliced red chillies and fresh herbs, this dish offers a balanced combination of heat, acidity, and umami. Served with a side of steamed jasmine rice, it's a fragrant and flavorful journey to Thailand in every bite.*



001 Teriyaki Whole Squid

日本烧汁苏东

\$29.00 (S) \$49.00 (L)

002 Stir Fry Black Pepper Squid

黑胡椒炒苏东

\$29.00 (S) \$49.00 (L)

003 Garlic Butter Whole Squid

蒜蓉奶油苏东

\$29.00 (S) \$49.00 (L)

004 Stir Fry Sambal Squid

参巴苏东

\$29.00 (S) \$49.00 (L)



## 黑胡椒龙虾

BLACK PEPPER LOBSTER



## 波士顿龙虾 / BOSTON LOBSTER

\$15.00 / 100gm克

推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒龙虾 (SIGNATURE CHILLI LOBSTER) 🌶️
- B. 招牌黑椒龙虾 (SIGNATURE BLACK PEPPER LOBSTER)
- C. 咸香蛋黄龙虾 (SAVORY SALTED EGG LOBSTER)

- D. 奶黄芝士焗蟹 (CREAMY BUTTER CHEESE LOBSTER) 🧀
- E. 烤龙虾 (GRILLED GARLIC BUTTER)



## 澳洲龙虾 / AUSTRALIAN LOBSTER

\$21.00 / 100gm克

推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒龙虾 (SIGNATURE CHILLI LOBSTER) 🌶️
- B. 招牌黑椒龙虾 (SIGNATURE BLACK PEPPER LOBSTER)
- C. 咸香蛋黄龙虾 (SAVORY SALTED EGG LOBSTER) 🍳

- D. 奶黄芝士焗蟹 (CREAMY BUTTER CHEESE LOBSTER) 🧀
- E. 芝士焗龙虾 (LOBSTER THERMIDOR) 🧀
- F. 龙虾刺身 (LOBSTER SASHIMI) 🍣

## F 鲜大虾 RESH PRAWNS

001 Cereal Prawns

麦片大虾 🍷

\$32.00 (S) \$52.00 (L)



002 Sambal Grilled Prawn

参巴烤大虾

\$32.00 (S) \$52.00 (L)



003 Signature Typhoon Shelter Prawns

避风塘炒虾 🍷

\$32.00 (S) \$52.00 (L)



004 Black Pepper Prawn

黑胡椒大虾

\$32.00 (S) \$52.00 (L)



005 Garlic Butter Prawn

蒜香奶油大虾 🍷

\$32.00 (S) \$52.00 (L)

006 Salt Grilled Prawns

盐烤大虾

\$32.00 (S) \$52.00 (L)

007 Fried Sour Dragon Shrimp

炸酸龙大虾

\$32.00 (S) \$52.00 (L)

008 Stir Fried Prawn with Singapore Chili Sauce

新加坡辣椒酱炒大虾

\$32.00 (S) \$52.00 (L)

## F 鲜鱿 RESH SQUID

001 Grilled Whole Squid

香辣烤鱿鱼 🍷

\$34.00 (S) \$54.00 (L)



002 Grilled Whole Squid with Garlic Butter

蒜香牛油烤鱿鱼

\$34.00 (S) \$54.00 (L)



003 Stir Fried Sambal Squid

参巴炒鱿鱼 🍷

\$34.00 (S) \$54.00 (L)

004 Stir Fried Black Pepper Squid

黑胡椒炒鱿鱼

\$34.00 (S) \$54.00 (L)

005 Thai Style Spicy & Sour Whole Squid

泰式酸辣鱿鱼 🍷

\$34.00 (S) \$54.00 (L)



006 Stir Fried Pepper & Spiced Salt Squid

椒盐鱿鱼 🍷

\$34.00 (S) \$54.00 (L)

# F 蚌类

RESH CLAM



001 Steamed Bamboo Clams

蒜蓉竹蚌

\$15.00 PER PC



002 Garlic Butter Lala

蒜香奶油啦啦

\$22.00 小/S \$42.00 大/L

003 Sambal Lala

参巴啦啦

\$22.00 小/S \$42.00 大/L

004 Clam in Superior Broth

上汤啦啦

\$22.00 小/S \$42.00 大/L

005 FRESH CANADIAN OYSTERS "MINI 2PCS"

鲜生蚝 (最少点 2 只)

\$15.00 PCS

OYSTER COOKING METHODS

A. 蒜蓉生蚝 (STEAMED OYSTER WITH GARLIC)

B. 芝士生蚝 (OYSTER MORNAY)

C. 泰式生蚝 (STEAMED THAI STYLE OYSTER)



# B 牛肉

EEF



001 Black Pepper Beef

黑胡椒牛肉

\$24.00 (S) \$46.00 (L)

002 Stir Fried Onion & Mushroom Beef

洋葱蘑菇牛肉

\$24.00 (S) \$46.00 (L)

003 Ginger & Onion Beef

姜葱牛肉

\$24.00 (S) \$46.00 (L)

004 Marmite Beef

妈密炒牛肉

\$24.00 (S) \$46.00 (L)

005 Garlic Beef Cube

蒜香牛柳粒

\$24.00 (S) \$46.00 (L)

006 Grilled Beef Cube with Teriyaki Sauce

烤日本烧汁牛肉粒

\$24.00 (S) \$46.00 (L)



001 BEIJING DUCK

北京烤鸭

\$ 45.00 (半/HALF)

\$ 85.00 (整/WHOLE)

002 ROASTED DUCK

烤鸭

\$ 38.00 (半/HALF)

\$ 66.00 (整/WHOLE)



# D 鸭子

uck

# C 鸡肉 HICKEN



001 Stir Fried Gong Bao Chicken

**宫保鸡丁**

\$16.00 (S) \$36.00 (L)

002 Stir Fried Onion & Mushroom Chicken

**洋葱蘑菇鸡肉**

\$16.00 (S) \$36.00 (L)

004 Ginger & Onion Chicken

**姜葱鸡丁**

\$18.00 (S) \$38.00 (L)

006 Sweet & Sour Chicken

**糖醋鸡丁**

\$18.00 (S) \$38.00 (L)

003 Salted Egg Chicken

**金沙鸡丁**

\$18.00 (S) \$38.00 (L)

005 Black Pepper Chicken

**黑胡椒鸡丁**

\$18.00 (S) \$38.00 (L)

007 Prawn Paste Chicken Wing

**虾酱鸡翅**

\$16.00 (S) \$28.00 (L)



001 Sweet & Sour Chicken Fillet

**酸甜鸡柳**

\$20.00 (S) \$38.00 (L)

008 Thai Nine Layer Pagoda Chicken Crush

**泰国九层塔鸡肉碎**

\$20.00 (S) \$38.00 (L)

009 Ginger & Onion Chicken Fillet

**姜葱鸡柳**

\$20.00 (S) \$38.00 (L)

010 Black Pepper Chicken Fillet

**黑椒鸡柳**

\$20.00 (S) \$38.00 (L)

011 Onion & Mushroom Chicken Fillet

**洋葱蘑菇炒鸡柳**

\$20.00 (S) \$38.00 (L)

012 Hainanese Chicken (Half)

**海南鸡**

\$38.00 (半只/Half)

\$68.00 (一只/Whole)

013 Roasted Chicken (Half)

**烤鸡**

\$38.00 (半只/Half)

\$68.00 (一只/Whole)



## 鹿肉 DEER MEAT



001 Stir Fried Gong Bao Deer Meat  
**宫保鹿肉** 🍷  
\$24.00 (S) \$48.00 (L)



002 Stir Fried Green Pepper with Garlic  
**青椒爆炒鹿肉**  
\$24.00 (S) \$48.00 (L)

003 Stir Fried Onion & Mushroom Deer Meat  
**洋葱蘑菇鹿肉**  
\$24.00 (S) \$48.00 (L)

004 XO Sauce with Deer Meat  
**XO酱炒鹿肉** 🍷  
\$24.00 (S) \$48.00 (L)

005 Ginger & Onion Deer Meat  
**姜葱鹿肉** 🍷  
\$24.00 (S) \$48.00 (L)

006 Stir Fried Sambal Deer Meat  
**参巴炒鹿肉**  
\$24.00 (S) \$48.00 (L)

007 Black Pepper Deer Meat  
**黑胡椒炒鹿肉**  
\$24.00 (S) \$48.00 (L)



## 蛋豆腐 MELETTE & BEAN CURD



001 Steamed Beancurd with Egg  
**蒸蛋豆腐**  
\$22.00 (S) \$42.00 (L)

002 Beancurd on Hotplate  
**铁板豆腐** 🍷  
\$22.00 (S) \$42.00 (L)

003 Beancurd Seafood in Claypot  
**砂煲海鲜豆腐**  
\$22.00 (S) \$42.00 (L)

004 Mala Beancurd Pot  
**麻辣豆腐** 🍷  
\$22.00 (S) \$42.00 (L)

005 Braised Homemade Beancurd with Crab Meat  
**蟹肉焖豆腐**  
\$26.00 (S) \$46.00 (L)

006 Braised Homemade Beancurd with Fresh Mushrooms  
**鲜菌焖豆腐**  
\$22.00 (S) \$42.00 (L)

007 Braised Beancurd with Assorted Seafood in Claypot  
**海鲜焖豆腐煲**  
\$24.00 (S) \$46.00 (L)

008 ONION OMELETTE  
**大葱蛋** \$20.00

009 OYSTER OMELETTE  
**生蚝蛋** 🍷 \$20.00

010 PRAWN OMELETTE  
**鲜虾蛋** \$20.00

011 CRAB MEAT OMELETTE  
**蟹肉蛋** \$20.00

# R 米饭和面条

## RICE&NOODLE



001 Yang Chow Fried Rice

**扬州炒饭**

\$22.00 (S) \$44.00 (L)

002 Seaweed Fried Rice

**海苔炒饭**

\$22.00 (S) \$44.00 (L)

003 Pineapple Chicken Fried Rice

**黄梨炒饭 (鸡肉)**

\$22.00 (S) \$44.00 (L)

004 Seafood Fried Rice

**海鲜炒饭**

\$22.00 (S) \$44.00 (L)

005 Pineapple Seafood Fried Rice

**黄梨炒饭 (海鲜)**

\$22.00 (S) \$44.00 (L)

006 Fried Rice with Vegetables

**蔬菜炒饭**

\$22.00 (S) \$44.00 (L)

007 Crab Meat Fried Rice

**蟹肉炒饭**

\$22.00 (S) \$44.00 (L)

008 Egg Fried Rice

**蛋炒饭**

\$18.00 (S) \$36.00 (L)

009 Japanese Egg Fried Rice

**日式鸡蛋炒饭**

\$22.00 (S) \$44.00 (L)

010 Thai Style Bee Hoon

**泰式米粉**

\$22.00 (S) \$44.00 (L)

011 Japanese Curry with Spicy Chicken Fried Rice

**日式咖喱鸡肉饭**

\$22.00 (S) \$44.00 (L)

012 Steamed Rice

**白饭**

\$2.50 / 碗



013 Soba Cold Noodle

**荞麦冷面**

\$22.00 (S) \$42.00 (L)

014 Udon Noodles with Seafood

**海鲜乌冬面**

\$22.00 (S) \$42.00 (L)

015 "Fried Hor Fun" / Crispy Noodles with Seafood

**海鲜河粉 / 生面**

\$22.00 (S) \$42.00 (L)



016 Lobster Fried Noodles with Seafood

**龙虾海鲜飞天面**

\$118.00 / 份

017 Boston Lobster Singapore Laksa

**波士顿龙虾叻沙**

\$98.00 / 份



018 Singapore Seafood Hokkien Noodle

**新加坡海鲜福建面**

\$22.00 (S) \$44.00 (L)

019 Japanese Black Pepper Udon

**日式黑胡椒乌冬面**

\$22.00 (S) \$42.00 (L)

020 Singapore Bee Hoon

**新洲米粉**

\$22.00 (S) \$44.00 (L)

020 Mee Goreng (Seafood or Chicken)

**炒面 (鸡肉 / 海鲜)**

\$22.00 (S) \$44.00 (L)

021 Deep Fried / Steamed Mini Bun

**炸迷你馒头**

\$14.00 (S) \$24.00 (M)  
\$36.00 (L)



001 Broccoli Stir Fried with Onion & Mushroom  
**西兰花炒洋葱与鲜菇**  
\$22.00 (S) \$42.00 (L)

003 Kang Kong Stir Fried with Sambal  
**马来风光 ( 香辣空心菜 )**  
\$22.00 (S) \$42.00 (L)

005 Seasonal Vegetables Braised with Shiitake Mushroom  
**花菇焖时蔬**  
\$22.00 (S) \$42.00 (L)

007 Kang Kong Sambal  
**参巴炒通心菜**  
\$22.00 (S) \$42.00 (L)

009 Australian Asparagus Stir Fried with Mushroom  
**蘑菇炒澳洲芦笋**  
\$22.00 (S) \$42.00 (L)

011 Asparagus / Broccoli Stir Fried with Scallops  
**芦笋 / 西兰花炒带子**  
\$22.00 (S) \$42.00 (L)

005 Seasonal Mix Vegetables Braised with Shiitake Mushroom  
**什锦时蔬焖香菇**  
\$22.00 (S) \$42.00 (L)

## 菜类 VEGETABLE



002 Chinese Chives  
**清炒青龙菜**  
\$22.00 (S) \$42.00 (L)

004 Baby Kailan  
**清炒小芥兰**  
\$22.00 (S) \$42.00 (L)

006 Crispy Hong Kong Kailan  
**香脆香港芥兰**  
\$22.00 (S) \$42.00 (L)

008 Asparagus  
**芦笋**  
\$22.00 (S) \$42.00 (L)

010 Broccoli  
**西兰花**  
\$20.00 (S) \$40.00 (L)

012 Baby Kai Lan  
**芥兰仔**  
\$18.00 (S) \$38.00 (L)

## 汤 SOUP



001 SEAFOOD SPINACH SOUP  
**海鲜菠菜汤**  
\$16.00 (S) \$36.00 (L)

002 Laksa Noodle Soup  
**叻沙面汤 ( Chicken/ seafood )**  
\$16.00 (S) \$36.00 (L)

003 TOM YAM SOUP (Chicken/Seafood)  
**东炎汤 ( 海鲜/鸡肉 )**  
\$16.00 (S) \$36.00 (L)

004 CRAB MEAT & FISH MAW THICK SOUP  
**蟹肉鱼鳔羹**  
\$36.00 (S) \$78.00 (L)

005 SUPERIOR SHARK'S FIN SOUP WITH CRAB MEAT  
**顶级蟹肉鱼翅羹**  
\$38.00 (S) \$98.00 (L)

006 Seafood Miso Soup  
**海鲜味噌汤**  
\$18.00 (S) \$36.00 (L)

007 CHAWANMUSHI Crab Meat and Fish Maw Soup  
**蛋白蒸蟹肉鱼鳔堕**  
\$46.00 (S) \$92.00 (L)

008 Ginseng Chicken Soup  
**人参鸡汤**  
\$18.00 (S) \$36.00 (L)





001 CREAMY BUTTER ABALON  
MUSHROOMS  
**奶油鲍鱼菇** 🍷  
\$22.00 (S) \$42.00 (L)

002 SIGNATURE CHILLI SAUCE  
WITH JUMBO PRAWN  
**辣椒素大虾** 🍷  
\$32.00 (S) \$62.00 (L)

003 SWEET & SOUR CRISPY TOFU  
**糖醋香脆豆腐**  
\$22.00 (S) \$42.00 (L)

004 CEREAL JUMBO PRAWN (VEGGIE)  
**黄金麦片素大虾**  
\$32.00 (S) \$62.00 (L)

005 SPICY KUNG PAO CRISPY ENOKI  
MUSHROOMS  
**宫保香脆金针菇**  
\$22.00 (S) \$42.00 (L)

006 BLACK PEPPER LION'S MANE  
MUSHROOMS  
**黑胡椒特选猴菇**  
\$22.00 (S) \$42.00 (L)



007 LION'S MANE MUSHROOM W SPINACH  
**清炒猴菇菠菜** 🍷  
\$22.00 (S) \$42.00 (L)

008 VEGGIE DUMPLING  
**素菜饺子** 🍷  
\$22.00 (S) \$42.00 (L)

009 STIR FRIED BUTTON MUSHROOM  
WITH ASPARAGUS  
**鲜蘑菇清炒芦笋**  
\$22.00 (S) \$42.00 (L)

010 STIR FRIED BUTTON MUSHROOM  
WITH BROCCOLI  
**鲜蘑菇清炒西兰花**  
\$22.00 (S) \$42.00 (L)

011 CEREAL CRISPY TOFU  
**黄金麦片豆腐**  
\$22.00 (S) \$42.00 (L)



## C 火炭烧烤

Charcoal Grilled Section



001 CHICKEN CHOPS (200GM)  
**火炭烧烤鸡肉**  
\$28



002 EBI PRAWN (3pcs)  
**火炭烧烤虾**  
\$22

003 WAGYU BEEF A5 (150GM)  
**火炭烧烤A5和牛**  
\$88



004 LAMB CHOPS (3pcs)  
**火炭烧烤羊肉**  
\$38



## D 海鲜丼 x 龙身寿司

Donburi & Dragon Sushi



001 Salmon Don  
**三文鱼丼**  
\$24



002 Unagi Don  
**鳗鱼丼**  
\$24



003 Teriyaki Beef Don  
**日本烧汁牛肉丼**  
\$26



004 GRAND Don (5 Kinds)  
(Salmon, Tuna, Scallop, Hamachi, Ikura)  
**五样海鲜丼**  
\$38

005 Chicken Katsu Don  
**炸鸡肉丼**  
\$22



006 Wild Salmon Dragon Sushi Roll  
**三文鱼龙身寿司**  
\$28

007 Avocado Soft Shell Crab Dragon Sushi Roll  
**牛油果软壳蟹龙身寿司**  
\$28



008 Unagi Dragon Sushi Roll  
**鳗鱼龙身寿司**  
\$28

## B 啤酒 EERS

老虎啤酒 Tiger	\$11 Half Pint 小杯 / \$16 Full Pint 大杯 / \$36 Jug 壶
喜力啤酒 Heineken	\$11 Half Pint 小杯 / \$16 Full Pint 大杯 / \$36 Jug 壶
朝日啤酒 Asahi	\$11 Half Pint 小杯 / \$16 Full Pint 大杯 / \$36 Jug 壶
翠鸟啤酒 Kingfisher	\$11 Half Pint 小杯 / \$16 Full Pint 大杯 / \$36 Jug 壶
科罗娜 Corona (330ml)	\$11 Bottle 瓶装 / \$55 Bucket of 5 五瓶装
霍加登 Hoegaarden (330ml)	\$11 Bottle 瓶装 / \$55 Bucket of 5 五瓶装
朝日瓶装 Asahi (330ml)	\$11 Bottle 瓶装 / \$55 Bucket of 5 五瓶装
生力啤酒瓶装 San Miguel (330ml)	\$11 Bottle 瓶装 / \$55 Bucket of 5 五瓶装
艾丁格 (白/黑) Erdinger Bottle (500ml)	\$20 Bottle 瓶装
吉尼斯黑啤酒 (爱尔兰) GUINNESS STOUT - IRELAND	\$20 Bottle 瓶装

## S 烧酒 OJU & HIGHBALL

JINRO SOJU CHAMISUL	18/BTL
JINRO SOJU GREEN GRAPE	16/BTL
JINRO SOJU HIGHBALL	12/GLASS
CLASSIC HIGHBALL	14/GLASS
YUZU HIGHBALL	15/GLASS
PINK GRAPEFRUIT HIGHBALL	15/GLASS
LYCHEE HIGHBALL	15/GLASS

## W 葡萄酒 INE

红酒 (西拉) HOUSE RED WINE (SHIRAZ)	\$14 BY GLASS 一杯 / \$58 BTL 一瓶
白葡萄酒 HOUSE WHITE WINE (SAUVIGNON BLANC)	\$14 BY GLASS 一杯 / \$58 BTL 一瓶
气泡酒 PROSECCO	\$14 BY GLASS 一杯 / \$58 BTL 一瓶
霞多丽 (白葡萄酒) CHARDONNAY	\$68 BTL 一瓶
梅洛 (红葡萄酒) MERLOT	\$68 BTL 一瓶



## L 烈酒 IQUORS

戈登金酒 GORDON'S GIN	\$10 30ML (30毫升) / \$120 BTL (一瓶)
亨德里克斯金酒 HENDRICKS GIN	\$15 30ML (30毫升) / \$180 BTL (一瓶)
绝对伏特加 ABSOLUT VODKA	\$12 30ML (30毫升) / \$140 BTL (一瓶)
百加得朗姆酒 BACARDI RUM	\$10 30ML (30毫升) / \$120 BTL (一瓶)
老僧黑朗姆酒 OLD MONK DARK RUM	\$10 30ML (30毫升) / \$120 BTL (一瓶)
人头马 REMY MARTIN	\$16 30ML (30毫升) / \$240 BTL (一瓶)
何塞库尔沃龙舌兰酒 JOSE CUERVO TEQUILA	\$10 30ML (30毫升) / \$120 BTL (一瓶)
J.W 黑牌 J.W BLACK LABEL	\$12 30ML (30毫升) / \$150 BTL (一瓶)
杰克丹尼 JACK DANIELS	\$12 30ML (30毫升) / \$150 BTL (一瓶)
芝华士12年 CHIVAS REGAL 12 YEARS	\$12 30ML (30毫升) / \$150 BTL (一瓶)
麦卡伦12年 MACALLAN 12 YEARS	\$18 30ML (30毫升) / \$280 BTL (一瓶)

## C 鸡尾酒 OCKTAILS

莫吉托 MOJITO	\$22	大都会 COSMOPOLITAN	\$22
玛格丽塔 MARGARITA	\$22	海滩性爱 SEX ON THE BEACH	\$22
新加坡司令 SINGAPORE SLING	\$22	阿佩罗鸡尾酒 APEROL SPRITZ	\$22
长岛茶 LONG ISLAND TEA	\$22	蓝湖 BLUE LAGOON	\$22
龙舌兰日出 TEQUILA SUNRISE	\$22	椰林飘香 PINA COLADA	\$22



## MOCKTAILS 无酒精鸡尾酒

无酒精莫吉托 VIRGIN MOJITO	\$15	烈酒日出 SPIRITS SUNRISE	\$15
椰林飘香 PINACOLADA	\$15	蓝色炸弹 BLUE BOMB	\$15
蓝色珊瑚湖 BLUE LAGOON	\$15	海雾 SEA SMOKE	\$15

## JUICES 果汁

青柠汁 LIME JUICE	\$9	苹果汁/菠萝汁 APPLE / PINEAPPLE JUICE	\$9
新鲜青柠苏打水 FRESH LIME SODA	\$9	新鲜西瓜汁 FRESH WATERMELON JUICE	\$9
橙汁/果汁饮料 ORANGE JUICE / FRUIT PUNCH	\$9	新鲜椰子 FRESH COCONUT	\$9
矿泉水 MINERAL WATER	\$4	冰柠檬茶 ICE LEMON TEA	\$9
气泡水 SPARKLING WATER	\$6	红牛 RED BULL	\$9
汤力水 / 苏打水 SODA WATER / TONIC WATER	\$5		
罐装饮料(可乐/健怡可乐/雪碧/姜汁汽水) CANNED DRINKS(COKE/DIET COKE/SPRITE/GINGER ALE)	\$5		



## HOT BEVERAGES 热饮

中国茶 (壶) CHINESE TEA IN A POT	\$12	绿茶 (壶) GREEN TEA IN A POT	\$12
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封底预留位置