

SHAO 燒

CASUAL TEOCHEW DINING



* MENU PRICES ARE SUBJECT TO GST AND 10% SERVICE CHARGE

黃膏蟹

Yellow Roe Crab



01

烤黃膏蟹

Shao Signature Crab

MARKET PRICE

Barbequed with salt, pepper and unagi sauce in Japanese style
(500g-700g)



02

潮式冻黃膏蟹

Teocheew Chilled Crab

MARKET PRICE



潮式生腌黄膏蟹
Marinated Chilled
Roe Crab

03

MARKET PRICE

海鲜

Seafood



04

潮式砂煲鱼

Fish Claypot in Teochew Style



鱼片煲

Sliced Fish Claypot

\$28

\$48



斑鱼煲

Grouper Claypot

\$38

\$58



鲷鱼煲

Pomfret Claypot

\$42

\$62

蒸鱼
潮州蒸 / 港蒸

05

Steamed Fish
in Teochew
Style/ HK

MARKET PRICE

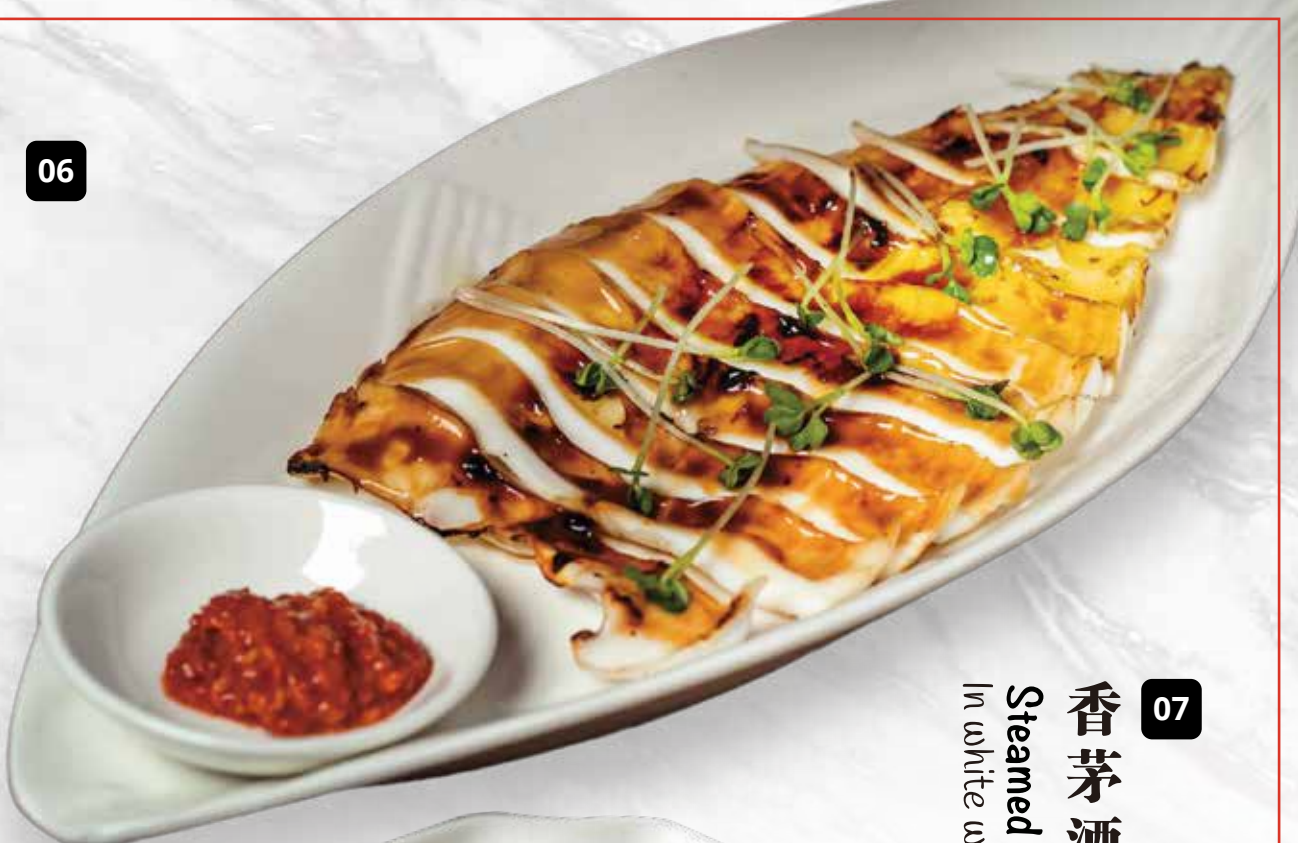


烤苏东

06

Shao Signature BBQ Squid
In classic Japanese style

\$18



香茅酒蒸啦啦

07

Steamed Lala Clams
In white wine and lemongrass

\$18



白灼大虾

08

Boiled King Prawn

\$28



肉類

Meat



09

👍 小羊扒

Pan-Fried Baby Lamb Chop
3 pieces

\$28



10

脆皮烧肉

Roast Pork Belly

\$12

\$20

11

西班牙黑豚肉👍

Pan-Fried Spain Iberico Pork

\$22



12

番茄牛腩煲
Tomato Beef Claypot



13

香茅煎鸡扒
Grilled Lemongrass Chicken Chop

\$32

\$18

酸菜肥肠炖豆腐
Braised Pig Intestines
with Tofu & Pickles

\$22

14



小菜

Appetisers



15

香脆小白鲳

Crispy Baby Pomfret
8 pieces

\$16

16

手工虾枣



Homemade Fried Prawn Roll
8 pieces



\$12

17

一品醉蚶



Drunken Cockles



\$12

18

香脆沙尖鱼

Crispy Sandfish
4 pieces

\$12



Signature Sotong Sausage

招牌墨鱼香肠

19

\$22

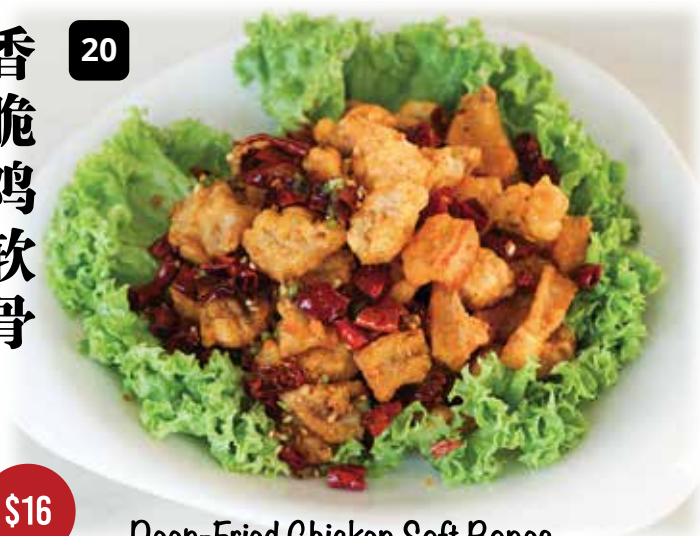


香脆鸡软骨

20

\$16

Deep-Fried Chicken Soft Bones



干煸肥肠

21

\$16

Dry Cooked Pig Intestines with Chili



凉拌老醋木耳仔

22

\$8

Organic Black Fungus Salad



金香芋

23

\$12

Salted Egg Yolk Yam



蔬菜

Vegetables



丝瓜炒虾仁

24

\$16

Stir-Fried Luffa
with Egg & Seafood

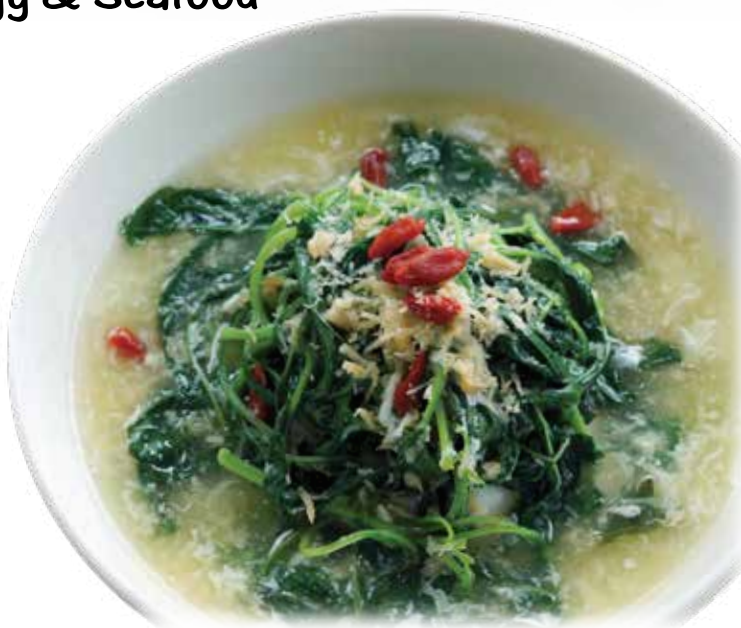


25

上汤豆苗

Pea Sprouts with Minced
Scallop in Superior Stock

\$18



26

上汤苋菜

Chinese Spinach with Minced
Scallop in Superior Stock

\$16



27

上汤干贝丝瓜

Luffa with Minced Scallop in
Superior Stock

\$16



炒青龙菜

\$16

28 Stir-Fried QingLong Cai



30 菜脯煎蛋
Omelet with Salted & Dried Radish

\$12



29 白灼芥蓝
Boiled HK Kailan

\$12

31 清炒杂菜
Stir-Fried Mixed Vegetables

\$16



汤

Soup

32

酸菜猪肚汤

White Pepper Pork
Stomach Pickled Soup

\$7



33

鲨鱼皮炖虫草花羹

Shark Skin Cordyceps Soup

\$10



飯 面

Rice & Noodle



34

潮式鱼片泡饭

Sliced Fish Claypot "Pao Fan" Porridge
min for 2-6 pax

◆ 鱼片

Sliced Fish

\$28

\$48

◆ 斑鱼片

Sliced Grouper

\$36

\$56

◆ 鲳鱼片

Sliced Pomfret

\$38

\$58

35

潮式蚝仔泡饭



Oyster Claypot "Pao Fan" Porridge
min for 2-6 pax

\$28

\$46

36

海鲜泡饭



Mixed Seafood Claypot "Pao Fan" Porridge
min for 2-6 pax

\$28

\$46



芥蓝菜脯炒河粉

Wok Fried Horfun

with Diced Kailan and Dry

37

\$12



38

\$16

黑松露烧肉炒饭

Roast Pork Fried Rice
with Italian Black Truffle Oil



39

\$16

海鲜炒饭/ 叁巴海鲜炒饭

Fried Seafood Rice/ Sambal Seafood Rice
with Kingprawn & Squid

40

白饭 / 白粥

Steam Rice / Porridge

\$1



41

鱼片河粉(湿)

Fried Sliced Fish Horfun (WET)

\$16



42

海鲜炒米粉(干)

Seafood White Bee Hoon (DRY)
with King Prawn & Squid

\$16



43

啦啦米粉(湿)

Lala White Bee Hoon (WET)

\$16



44

海鲜河粉(干/湿)

Fried Seafood Horfun (DRY/WET)
with King Prawn, Squid & Clam

\$16

Dessert

甜品



手工芋泥

45

Homemade Yam Paste
(Orh Nee)

\$5



46

杨枝甘露

Chilled Mango Cream with Pomelo

\$4.20



47

银耳红枣汤

White Fungus & Red Date Soup

\$4.80

48

紫米冰淇淋

Purple Rice with Ice Cream Balls
(Mango/Coconut/ Vanilla)

\$6

49

冰淇淋

Ice Cream Balls
(Mango/Coconut/ Vanilla)

\$2.80



Beverages 饮料

- | | | |
|----|---|--------|
| 50 | 蜂蜜柠檬
Homemade Honey Lemon | \$2.80 |
| 51 | 薏米水
Homemade Barley Water | \$2.80 |
| 52 | 酸梅汤
Homemade Sour Plum Juice | \$2.80 |
| 53 | 爱玉酸甘水
Aiyu Jelly Lime Juice | \$2.80 |
| 54 | 新鲜椰子
Thai Fresh Coconut | \$4.60 |
| 55 | 荞麦/菊花/八宝茶
Buckwheat/Chrysanthemum/Treasure Tea | \$2.80 |
| 56 | 罐装饮料
Canned Drinks
(Coke, Coke Zero, Sprite, Soda Water) | \$2.20 |

Pre Order 预定

- | | | |
|----|--|-------|
| 57 | 脆皮烧乳猪
Crispy Roast Suckling Pig | \$198 |
| 58 | 烧鸭(整只)
Roast Duck (WHOLE) | \$58 |
| 59 | 烧鸡(整只)
Roast Chicked (WHOLE) | \$26 |
| 60 | 烤生蚝
BBQ Oyster (min order 6 pieces) | \$10 |
| 61 | 蒜蓉粉丝竹蚌
Bamboo Clam (min order 6 pieces) | \$10 |



Jack's Story

My story with food began in Essex, UK.

During my days at University, I along with some friends banded together to start a small takeaway business, delivering food to the student's dormitory. From there, I went on to buy a food trailer selling food on the streets of London and finally owning my first restaurant in London in 2008.

In 2013, I closed down my operations in London and moved to Singapore. My passion for food never dimmed even after numerous failures and opposition from my family. From all these, I learnt that life can be defined by two things. One, the quality of your product. Two, your personality. Your quality reflects your purpose, and your personality determines the friendships you forge in life. All that remains after, is to persevere.

I created the brand SHAO to represent the intersection between my passion for food and to encourage the fostering friendships over food. Whether you are a customer, employee or stakeholder, you are all indispensable in this journey. SHAO is for all of us. Here, I wish to say thank you to everyone who believed in me and this vision, and helping me make SHAO a reality.

一辈子只要做好一件事，就算功德圆满，真正的艺术品是不能复制的，他有根和灵魂的价值所在。

SHAO's Philosophy

Origins of SHAO 「烧」

The name Shao comes from the Chinese character 「烧」. This character is formed from the character 「火」 and 「尧」. 「火」 represents fire which is used in cooking while 「尧」 represents a meeting place. It is our vision that SHAO can be a meeting place where people can share and enjoy good food.

SHAO also means roast and barbeque. Therefore at SHAO, we have created a unique menu, centering around the themes of roast and barbeque.

Faith, Life and Art

It is at the table over food and drinks where lives, cultures and the gospel is shared. We believe that a good dining experience should encompass artistry, service and quality. When all these are present, dining becomes more than just food, but an experience shared with friends and family. This is the vision of SHAO.

用舍得的心经营，用匠人的心做好每一道菜！这个世上没有天才，只有经历过无数次的失败后的坚持，将简单做到极致。

Founder of Shao

Jack Ding



For Reservations and Enquiries

6610 9233

info@shao.sg

Online Delivery: https://delivery.shao.sg/en_SG

WeChat ID: ShaoCrab

Find us on <https://fb.com/shaobbq>

Opening Hours:

Monday - Sunday: 11am - 3pm, 5pm - 11pm

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