



鎮發

Chin Huat Live Seafood

*Lunar New Year  
A La Carte Menu*

食福滿堂



# 时日精美海鲜

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## *Today's Chef Specials*

请与我们的工作人员联系，了解我们今天的特殊蔬菜。

*Please approach our staff to find out what are our Special Vegetables of the Day.*

# Lunar New Year Highlights

	(小 Small)	(大 Large)
发财黄金迷你鲍鱼鱼生 Mini Abalone Yu Sheng	\$38.80	\$58.80*
	additional Crispy Salmon Skin	*topped with crispy fish skin +\$9.80
盆菜 Treasure Pot	(5 pax) \$208	(10 pax) \$398
	additional pax -- \$45 per person	
蚝汁鲍鱼(十头)蚝鼓发菜 Braised Whole Abalone (10 Head) with Sea Moss Served in a superior oyster sauce	(5 pcs) \$68	(10 pcs) \$108
蚝皇原粒(二头)大鲍鱼 Braised Whole Abalone (2 Head) with Sea Moss Served in a superior oyster sauce		\$68 per piece
蟹肉黄焖中鲍翅 Braised Shark's Fin with Crab Meat Shark's fin braised in a flavourful broth, served with freshly shredded crab meat	\$98	\$188
蟹肉蟹皇焖大鲍翅 Superior Shark's Fin with Crab Roe & Crab Meat Superior grade shark's fin in a flavourful broth, served with freshly shredded crab meat and rich crab roe	\$158	\$298

\*\*Please note that an additional \$20.00/can will be imposed for bringing your own Abalone\*\*

## 新加坡的传统喜爱 | Flavours of Yester-Year

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### Rojak 脆苏东

#### Crispy Baby Squid Rojak

\$ 15 - \$ 30

Morsels of baby squid cooked to crunchy perfection, lightly tossed in a sweet brown classic rojak sauce and topped with chopped peanuts

### 蟹肉鱼漂羹

#### Fish Maw Soup & Crab Meat

\$ 30 - \$ 58

A thick broth made with fish maw and finely shredded fresh crab meat

### 糖霜花生麻糍

#### Muah Chee

\$ 50

Muah Chee “麻糍” was a common street-food snack back in the day.

\* Advance Order (预定)

The soft and chewy dough is made from steaming glutinous rice flour cut up into bite-sized pieces, tossed in powdered sugar, sesame seeds, and finely chopped peanuts

### 潮州式虾枣

#### Teochew-Style Prawn Roll

\$ 12.80

Meticulously filled with marinated minced prawn and meat, the rolls are then wrapped in thin beancurd skin and fried to a crisp



## 龙虾 | Lobster\*

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### 刺生

#### Sashimi

Thinly sliced fresh lobster served sashimi style with wasabi on a bed of ice. As a cooked option, a piping hot pot of broth made from slow-cooked "Jinhua Ham" will be served on the side.

### 上汤焗



#### Superior Broth

Additional for Noodles — \$ 6 (s)      \$ 9 (m)      \$ 12 (l)

A lively taste of the sea. Lobster braised in superior broth, with either:

Bundles of fragrant "Wok Hei" rice noodles      or      Ee fu noodles when paired with our Australian Lobster

### 炒X.O. 酱

#### X.O. Sauce

Stir fried lobster lavishly coated with superior XO sauce, a delightful aromatic mix of ground dried scallops, shrimp and chillies

### 蒜茸蒸

#### Garlic Steamed

Steamed Live prawns tossed in freshly ground garlic and vermicelli

## 螃蟹 | Crab\*

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### 辣椒

#### Chilli

The signature dish of Singapore, in our signature sambal based gravy with egg. Best paired with crispy fried Mantou

### 黑胡椒

#### Black Pepper

A local favourite, coated in a dry-style peppery sauce with spice and kick!

### 花雕鸡油蒸

#### Steamed with Chinese Wine

Freshly steamed live crab in fragrant chinese wine. Best paired with Alaskan King or Dungeness Crab

### 上汤焗螃蟹煎米粉底

#### Superior Broth

Additional for Noodles — \$ 6 (s)      \$ 9 (m)      \$ 12 (l)

Live crab braised in a flavourful superior broth, served with bundles of fragrant "Wok Hei" rice noodles

### 招牌黄金蟹(南瓜汁)



#### Golden Sauce

Our Signature creamy Golden Pumpkin Sauce, best paired with crispy fried Mantou

## 鱼 | Fish\*

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### 港式蒸鱼

*Steamed Fish Hong Kong Style*

*steamed in superior soya sauce, this method of preparation retains the natural flavour of the catch, allowing one to fully appreciate the tender flesh of the fish*

### 芹酱



*Steamed in Celery Sauce*

*Served with emerald greens, the giant grouper fillet is sliced to enjoy a light taste and its tender, bouncy meaty texture with a little kick of spice*

### 油浸脆鱼

*Crispy Fried Fish in Superior Sauce*

*Golden brown crispy fish served with superior soya sauce*

## 虾 | Prawn\*

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### 绍兴醉鲜虾

*Live Prawns "Intoxicated" in Chinese Wine*

\$ 30

\$ 58

*Drunken Live prawns in chinese shaoxing wine, cooked 'live' at the table, in cantonese style*

### 白灼鲜虾

*Poached in Wine*

\$ 25

\$ 48

*Poached Live prawns in aromatic 'Hua Diao' wine*

### 蒜茸冬粉蒸鲜虾

*Garlic Steamed*

\$ 25

\$ 48

*Steamed Live prawns tossed in freshly ground garlic and vermicelli*

### 香脆麦片鲜虾

*Crispy Cereal Prawns*

\$ 25

\$ 48

*Crispy fried prawns coated with flavourful cereal bits*

### 招牌黄金虾(南瓜汁)

*Signature Golden Sauce Prawns*

\$ 25

\$ 48

*Crisp fried prawns tossed in flavourful Signature Golden Pumpkin Sauce*

## 牛肉 / 鹿肉 | Beef & Venison

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### 安格斯牛肉



#### Seared Angus Beef

\$ 49.80

*Thinly sliced Angus Beef pan-seared in our secret recipe sauce. Served with fresh salad vegetables*

### 姜葱牛肉/鹿肉

#### Stir-Fried with Spring Onion

\$ 14

\$ 21

\$ 28

*Your choice of Beef or Venison stir-fried with fragrant spring onions*

### 黑胡椒牛肉/鹿肉

#### Sautéed with Black Pepper Sauce

\$ 14

\$ 21

\$ 28

*Beef or Venison seared then cooked in a rich and fragrant black pepper sauce with fresh onions*

## 猪肉 | Pork

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### 化皮乳猪



#### Signature Roasted Suckling Pig

\$ 198

(add \$10 for take-away)

*A pure enjoyment of crispy skin, charcoal fire-roasted to a glistening golden brown. The secret of our 30-day old piglet, so robust in flavour, lies in the special chili sauce painted on the underside. Each crispy piece of skin is best savoured dipped in thick sweet sauce* \*Please allow 1.5 hour preparation time if no pre-order placed

### 菠萝咕嚕肉

#### Sweet & Sour Pork

\$ 10

\$ 15

\$ 20

*Bite-sized crispy pork in tangy sweet and sour sauce*

### 金奖京烤肉

#### Braised Spare Ribs

\$ 18

\$ 36

*Boneless spare ribs braised in a traditional 'Red Yeast Rice' sauce, served with crispy pillow buns*

### 横财就手

#### Chef's Signature Braised Pork Knuckle

\$ 38

## 鸡肉 | Chicken

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### 脆皮烧鸡

#### Roasted Chicken

(半 Half) \$ 12

(全 Whole) \$ 24

*Golden fried chicken with crispy skin and tender meat*

### 八宝鸡

#### Chef's Signature Steamed Chicken

\$ 28

### 西柠炸软鸡

#### Crispy Boneless Lemon Chicken

\$ 10

\$ 20

*A crispy golden chicken cutlet in a bed of tangy lemon sauce*

## 豆腐 | Bean Curd

### 蟹肉扒豆腐

Home-made Crabmeat Beancurd

\$ 15      \$ 22      \$ 30

Silken home-made beancurd served with freshly shredded crab meat  
served on a bed of Chef's daily selection of vegetables

### 家常豆腐

Home-made Beancurd with Special Sauce

\$ 12      \$ 18      \$ 24

A simple and nostalgic taste of home, made with our chef's special sauce,  
served on a bed of Chef's daily selection of vegetables

## 蔬菜 | Vegetables

### 类 Varieties

\$ 8    \$ 12    \$ 16

### 芥兰仔

Baby Kai Lan

### 苋菜

Chinese Spinach

### 空心菜

Kang Kong

### 西兰花

Broccoli

### 类 Varieties

\$ 16    \$ 24    \$ 32

### 时令蔬菜

Today's Chef  
Special

### 芦笋

Asparagus

### 煮法 Cooking Styles

### XO. 酱炒

 Stir-Fried in XO Sauce 

+\$ 4      +\$ 6      +\$ 8

A tinge of XO, a delightful aromatic mix of ground dried scallops, shrimp and chillies

### 三王蛋灼

Poached in Three-Egg Style

+\$ 4      +\$ 6      +\$ 8

Made with salted, century, and chicken egg, this broth transforms its greens to a jade-like imperial dish

### 蚝油炒

Stir-Fried & Tossed with Oyster Sauce

Rich thick brown earthy sauce — Vegetarian Oyster Sauce option available 

### 蒜茸炒

Stir-Fried with Garlic

Lightly tossed with fragrant garlic bits

### 清炒

Plain Fried

A light and aromatic style, retaining the natural tastes of greens

### 上汤

Poached in Superior Broth

## 蘑菇 | Mushroom

### 原粒冬菇蚝鼓发菜

Braised Whole Mushrooms with Sea Moss

\$ 68

### 蚝鼓发菜

Dried Oyster with Sea Moss

(5 pcs) \$ 28

(10 pcs) \$ 56

### 杏鲍菇蚝鼓发菜

King Oyster Mushrooms with Sea Moss

(5 pcs) \$ 36

(10 pcs) \$ 68

## 面类 | Noodles

### 金银海鲜河粉



Silver Seafood Hor Fun

\$ 16

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\$ 32

Smooth silky thick rice noodles wok tossed with fresh seafood and gravy with egg

### 双龙QQ面



Japanese Style Noodles in Lobster Broth

\$ 18

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\$ 36

Bouncy Japanese style egg noodles doused in a decadent lobster broth served with live prawns and Japanese shimeji mushrooms for wholesome texture and flavour

### 沙煲福建面



Chin Huat Claypot Hokkien Noodles

\$ 7.80

\$ 11.80

\$ 15.80

Thick and succulent egg noodles cooked in an earthen clay pot of fragrant gravy, assorted vegetables and seafood, and topped with crispy bits of lard for flavour

### 海鲜干烧伊面

Braised Ee Fu Noodles with Seafood

\$ 7.80

\$ 11.80

\$ 15.80

Also known as Yi Mian, flavourful golden brown egg noodles made from wheat flour are braised to perfection and served in a dry style with assorted seafood

### 海鲜河粉 / 米粉

Seafood Hor Fun / Bee Hoon

\$ 5.80

\$ 8.80

\$ 11.80

Choice of thick rice noodles (Hor Fun) or thin thread-like noodles (Bee Hoon) cooked with "wok hei" in our rich gravy and tossed with an assortment of seafood

### 鲜菇干烧伊面

Braised Ee Fu Noodles with Mushroom ✓

\$ 5.80

\$ 8.80

\$ 11.80

Also known as Yi Mian, flavourful golden brown egg noodles made from wheat flour are braised to perfection and served in a dry style with mushrooms

## 饭类 | Rice

### 橄榄炒饭

Olive Fried Rice 

\$ 12 (per pax)

### 荷叶饭

Lotus Leaf Rice

\$ 15

### 海鲜炒饭

Seafood Fried Rice

\$ 5.80

\$ 8.80

\$ 11.80

Aromatic rice wok-fried with assorted seafood

### 三宝炒饭

 Three-Egg Fried Rice with Crabmeat

\$ 12

\$ 18

\$ 24

A delectable wok-fried rice tossed with diced pieces of century, duck, chicken egg, and flakes of crabmeat

## 精美甜品 | Dessert

Single  
Serving

(S)

(L)

### 椰子布丁

 Coconut Pudding

\$ 7.80

A chilled silky-smooth pudding made from fresh coconut flesh and juice.

A perfect refreshing ending to a meal in the tropics

### 杨枝甘露

Signature Mango Sago with Ice Cream

\$ 4.50

\$ 15

\$ 28

Sweet and fragrant fresh mango puree with pearl sago served with a scoop of rich creamy coconut ice cream

### 红豆沙汤圆

Red Bean Paste with Glutinous Dumplings

(5 pcs) \$ 14.80

(10 pcs) \$ 28.80

Add dumplings — \$1 per piece

### 桃胶红枣炖雪蛤

Double Boiled Hashima with Red Dates & Peach Jelly

(per pax)

\$ 40

\$ 80

A delightfully soothing way to end a meal. Hashima is known for its anti-aging benefits and red dates are known for helping with blood circulation.

It's no wonder this sweet but nutritional traditional dessert never goes out of style.

### 天山雪莲(泡参炖燕窝)

Double Boiled Bird's Nest with Ginseng

\$ 30 (per pax)

This sweet soup is delicate in taste and full of benefits to help boost your body's well-being.

Served warm, this exquisite dessert is nourishing and beautifying.