



金龍船酒家
Kam Boat Restaurant

1 - For - 1 Value Meal
(Worth \$88++)

21 JUNE 2021 - 31 JULY 2021

酥炸蚧枣

D/F Crab Meat Ball

石窝红烧鲍翅

Braised Shark's Fin in Stone Bowl

京都鱼片

Fried Slice Fish in ' Jin Du ' Sauce

潮式面线

Fried Mee Sua in Teochew Style

陈皮红豆沙

Sweetened Red Bean Soup



All Prices Subject to 10% Svc charge & 7% GST/ No Further Discount (恕无折扣)



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1 - For - 1 Value Meal
(Worth \$68++)

21 JUNE 2021 - 31 JULY 2021

玫瑰豉油鸡

Soya Sauce Chicken

蜜汁烧鳝

Eel w/ Honey Sauce

6头鲍鱼花菇时蔬

**Braised 6Head Abalone & Mushroom
w/ Vegetable**

迷你荷叶饭

Fried Rice Wrapped in Lotus Leaf

杏汁雪燕

Natural Snow Petrel w/ Almond Cream



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RECOMMENDATION / 本期大推介



花雕醉鸡 (一碟) \$10.00++
Drunken Chicken



椒盐鲜蘑菇 (一碟) \$8.00++
Fried Fresh Mushroom w/
Pepper & Salt



金沙白饭鱼 (一碟) \$12.00++
Deep Fried Silver Fish w/
Salted Egg Yolk



腐皮虾饼 (小) \$18.00++
Shrimp Paste in Bean Skin



大芥菜猪骨煲 (小) \$18.00++
Boiled Mustard Leaves in
Pork Bone Soup



粟苜莲藕片 (小) \$24.00++
Stir-fried Lotus Root
w/ Asparagus



泰式猪手 (小) \$16.00++
Deep Fried Pig Trotters in Thai style



芥兰炒双肠 (小) \$20.00++
Fried Kai Lan w/ Chinese Sausages



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本月份 两口味 特别优惠

14 JUN - 31 JULY SPECIAL COMBO

- (1) 瑤柱花膠翅骨汤 (每位) \$18.80
Double-boiled Shark's Bone Soup w/ Fish Maw & Conpoy
- (2) 姬松茸桃膠炖鸡汤 (每位) \$18.80
Double-boiled Chicken Soup w/ "Jisongrong" Mushroom & Peach Gum
- (3) 生虾粉丝煲 \$16.80
Prawns w/ Vermicelli in Claypot
- (4) 香酥大鴨 \$19.60
Deep Fried Boneless Duck Meat
- (5) 甘香炒啦啦 \$13.00
Fried La La in Bean Sauce & Chilli
- (6) 北京片皮鴨 \$49.80
Peking Duck
二食另计 / 2nd cooking chargeable
- (7) 蚝皇澳洲三头鲍鱼 \$38.50
Braised Australia Abalone
- (8) 蒜子焖龙虎斑 \$42.00
Braised Dragon Garoupa w/ Garlic
- (9) 波士頓龙虾伊面 \$8.80 per 10
Braised Ee Fu Noodle w/ Boston Lobster
- (10) 澳洲生猛龙虾 Australian Lobster \$188.00++/
Choice of Cooking Style

龙虾刺身 Sashimi 姜葱炒 Ginger & Spring Onion
鸡油花雕 Chicken Oil & Wine 蒜茸粉丝蒸 Minc'd Garlic & Vern
上汤焗 Baked w/ Superior Stock 芝士焗 Baked w/ Cheese

图片仅供参考 / Images for reference only. All prices subject to 10% Svc charge & 7% GST

TEOCHEW SPECIAL DISHES / 特式潮州菜精选



潮式卤水鸭 (半只) \$33.00++
Teochew Braised Duck



潮式素菜 \$18.00++
Teochew Stewed Vegetable



京都鱼片 \$24.00++
Fried Sliced Fish in
"Jin Du" Sauce



豉汁凉瓜炆米粉 \$18.00++
Braised Bee Hoon w/ Bitter Gourd
In Bean Sauce



潮式冻蚧 时价 / Seasonal Price
Teochew Cold Crab



姜片炸田鸡 \$24.00++
Deep Fried Frog w/ Ginger



凉瓜煎肉饼 \$16.00++
Pan-fried Minc'd Pork w/
Bitter Gourd



潮州炒饭 \$16.00++
Teochew Fried Rice

CHEF RECOMMENDATION / 厨师精选推介



鮑汁凤爪 / Braised Chicken
Feet w/ Abalone Sauce
\$9.00++



京式赛螃蟹 \$18.00++
Fish Meat w/ Egg White



蜜汁烧鳗 \$24.00++
Eel w/ Honey Sauce



金沙软壳蚧 / 2pcs \$15.00++
Deep Fried Soft Shell Crab w/ Salted
Egg Yolk



银鱼仔青龍菜 \$14.00++
Fried Royale Chives
w/ Silver Fish



瑤柱茄子煲 \$18.00++
Braised Egg Plant w/ Conpoy



豉油王干煎虾 Small \$24.00
Pan Fried Prawns w/ Bean Sa



上汤焗粉丝蚧煲 时价 / Seasonal
Baked Crab w/ Vermicelli
in Superior Stock

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