

**C:6位 \$218/ For 6**

**1) 三式拼盤  
Three Varieties Combination**

**2) 魚頭芋頭潮州皇白水梅湯  
Red Snapper Fish Head  
and yam with Teochew cabbage soup**

**3) 紅燒栗子童雞  
Stewed Chicken with Chestnuts**

**4) 絲瓜豆腐炆蝦球  
Braised Loffah with Beancurd and Prawn**

**5) 特色潮州炒飯  
House Special fried Rice**

**6) 自選美甜品  
Choice of special house Dessert**

**D:8位 \$288/ For 8**

**1) 四式拼盤  
Four Varieties combinations**

**2) 鮮蠔肉碎波菜湯  
Fresh Oyster with Minced Meat Balls  
and Spinach in Supreme Stock**

**3) 傳統紅炆魚頭芋頭潮州白  
Braised Fish Head with Yam  
and Teochew Cabbage**

**4) 特色栗子炆元蹄  
House Special Stewed Pork Shank  
with Chestnut**

**5) 酥炸金鯉蝦  
Crispy Fried Prawn Fitters**

**6) 潮州八景  
Stired Fried 8 Vegetables Deluxe**

**7) 傳統鴨肉糜  
Shredded Duck Porridge  
Traditional Teochew Style**

**8) 自選美甜品  
Choice of Special Dessert**

**E:10位 \$368/ For 10**

**1) 五福拼盤  
5 Varieties Combination**

**2) 金針菇韭皇鴨絲羹  
Shredded Duck with Yellow Chives  
and Golden Mushrooms Thick Soup**

**3) 潮式蒸紅曹  
Steamed Red Snapper Teochew Style**

**4) 汕頭梅膏焗肉排  
Stewed Pork Ribs with Swatow Plum Sauce**

**5) 乾炒洋蔥蛋蝦球  
Baked Prawn with Onion and Eggs  
in Sambal Chilli Sauce**

**6) 蝦米松菇炒奶白  
Stired Fried Nai-Bai with Dried Shrimp  
and Shijimi Mushrooms**

**7) 欖菜肉碎炒飯  
Fried Rice with Olive Green and Minced Meat**

**8) 自選美甜品  
Choice of Special Dessert**

A:2位 \$68/ For 2

1)冷熱雙拼盤  
Hot and cold Plater

2)特色蝦婆麵卜  
House Special Cray Fish Mee-Pok

3)半煎煮午魚圈  
Braised Threafin Meat with  
Leeks in Puning Fermented Bean Sauce

4)自選美甜點  
Choice of House Special Dessert



經芳燒御私鮑道喜大丰上敬  
典香烤燉房參地庆宴俭门請  
香卤肥親佳翅海壽小隨到預  
糜味鵝湯肴肚鮮識酬意會約

電話 TEL: 6297 7769 / 8228 8399 Email: chenghoothian@gmail.com  
Facebook: fb.me/chenghoothianOSL

螃蟹: 潮州風味特色烹調  
Live Crab: Traditional Teochew Style  
Seasonal Price 时价

1. 上等豉油生醃紅仁蚧  
Superior Soya Sauce Marinade Red Roe Crab
2. 蛋白清蒸紅仁蚧  
Steamed Red Roe Crab with Egg White
3. 羌葱焗紅仁蚧  
Baked Red Roe Crab with Ginger and Onion
4. 北葱炒蚧  
Stired Fried Red Roe Crab with Leeks
5. 清壺天特色八卦蚧  
House Special Baked Red Roe Crab with Puning Fermented Bean  
Sauce and Garlic Celery Dried Chilli
6. 金湯米粉蚧  
Billed Crab and Bee Hoon in Golden Supreme Stock
7. 清炖冬瓜蚧球汤 (2天預定)  
Double Boil Winter Melon witch Crab Meat Balls Soup  
(2 days advance)
8. 金砖蚧拑 (2天預定)  
Braised Beancurd with Crab Claw (2 days advance)

Bik 34, WHAMPOA WEST #01-27  
SINGAPORE 330034  
NEAR BENDEMEER FOOD CENTRE  
BOON KENG MRT STATION B EXIT

B:4位 \$138/ For 4

1)雙色拼盤  
Two Varieties Combination

2)鮮蠔仔肉碎糜  
Fresh Oyster and Minced Meat Porridge

3)香脆玻璃酥雞  
Crispy Boneless Chicken

4)北葱炆紅花桃  
Braised Yellow Fish with Leeks

5)自選美甜品  
Choice of Special House Dessert



清壺天 餐館  
始於1930年

CHENG HOO THIAN RESTAURANT (SINCE 1930)

90年历史的潮州餐館

在家享用潮州美食!

特别为你量身定制2至10人套餐

自行领取可享有**20%**优惠

\*促销日期: 2020年3月28日至4月30日

TRADITIONAL TEOCHEW CUISINE SPECIALLY  
FOR YOU & YOUR FAMILY TO ENJOY AT HOME

**20%** off for self collection

Promotion date:

\*From 28 Mar 2020 - 30 Apr 2020



电话: 6297 7789 / 8228 8399

营业时间: 11am - 2.30pm; 5.30pm - 10pm

Whampoa West Blk 34 #01-27, S(330034) 文庆地铁站B出口  
Boon Keng MRT Exit B, Near Bendemeer Food Centre



## 精典麵食 *Classic Noodles*

1. 肉碎面卜  
Minced Meat Balls Mee-Pok 每份\$13-portion
2. 海鮮面卜  
Sea Food Mee-Pok 每份\$20-portion
3. 蝦球面卜  
Prawn Meat Mee-Pok 每份\$24-portion
4. 鮮帶子面卜  
Fresh Scallops Mee-Pok 每份\$24-portion
5. 大蝦面卜  
King Prawn Mee-Pok 每位\$9.80each
6. 蝦婆面卜  
Cray Fish Mee-Pok 2位\$18-for 2
7. 鮑魚面卜  
Abalone Mee-Pok 每位\$28-each
8. 龍蝦面卜  
Fresh Lobster Mee-Pok 每只\$48-each



## 精典潮州糜

## Teowchew Classic Fragrant Porridge

- |  |                     |
|--|---------------------|
| 1. 潮州白糜雜咸三味 每位<br>Plain Porridge with 3 Preserved Tibits       | \$6.8each           |
| 2. 鹵鴨肉糜<br>Duck Meat Porridge                                  | 小 (S)\$15           |
| 3. 傳統香糜<br>Traditional Fragrant Porridge                       | 小 (S)\$15           |
| 4. 魷魚香糜<br>Dried Cuttlefish Porridge                           | 小 (S)\$15           |
| 5. 魷魚蘇冬糜<br>Cuttlefish and Squid Porridge                      | 小 (S)\$15           |
| 6. 肉碎丸香糜<br>Minced Meat Balls Porridg                          | 小 (S)\$15           |
| 7. 鮮蝦婆糜<br>Cray Fish Porridge                                  | (1只one)\$18         |
| 8. 海魚片糜<br>Fresh Sliced Sea Fish Porridge                      | 小 (S) \$20          |
| 9. 明蝦球糜<br>Fresh Prawn Porridge                                | 小 (S) \$22          |
| 10. 鮮帶子糜<br>Fresh Scallop Porridge                             | 小 (S) \$22          |
| 11. 蚝仔肉碎糜<br>Fresh Oyster and minced Meat Porridge             | 小 (S) \$24          |
| 12. 干貝蚧肉糜<br>Shredded Dried Scallops<br>and Crab Meat Porridge | 小 (S) \$30          |
| 13. 鮑魚片糜<br>Abalone Sliced Porridge                            | 小 (S) \$38          |
| 14. 鮮龍蝦糜<br>Fresh Lobster Porridge                             | (1只) \$48<br>(1 pc) |
| 15. 鮮紅班糜<br>Fresh Red Garoupa Sliced Porridge                  | (每百克\$9.80/100 gm)  |
| 16. 白斗鯧魚片糜<br>Pomfret Sliced porridge                          | (每百克\$10 /100gm)    |



# 好吃 Good Taste

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|--|----------------|---|----------------|
| 1. 猪脚肉冻<br>Chilled Cold Pig Trotter                    | 小 (S)<br>\$12- | 12. 鱼鳔肉碎汤<br>Fish Maw and Minced Meat in Supreme Stock                | 小 (S)<br>\$22- |
| 2. 沙鱼肉冻<br>Chilled Cold Sharks Meat Jelly              | \$18-          | 13. 海味鱼鳔羹<br>Dried Seafood with Fish Maws Thick Soup                  | \$25-          |
| 3. 汕头梅膏海蜆<br>Chilled Jelly Fish with Swatow Plum Sauce | \$20-          | 14. 铁雨芥兰<br>Stired Fried Kai Lan with Dried Sole                      | \$12-          |
| 4. 传统虾球<br>Traditional Teochew minced Prawn Ball       | \$16-          | 15. 潮州素菜<br>Stewed Mustard Plant with Black Mushroom and Mood Chicken | \$16-          |
| 5. 五香肝花<br>Crispy Fried Liver Roll                     | \$22-          | 16. 菜白明虾球<br>Sautéed Prawn with Yellow Chives                         | \$23-          |
| 6. 肝花拼虾球<br>Crispy Fried Liver Roll and Prawn Balls    | \$24-          | 17. 丝瓜豆付炆虾球<br>Stewed Loffah with Beancurd and Prawn                  | \$26-          |
| 7. 三式拼盘(供6用位for 6pax)<br>Three Varieties Combination   | \$35-          | 18. 川椒鸡球<br>Stired Fried Dice Chicken with Szechuan Peppers Corn      | \$13-          |
| 8. 四喜拼盘 (供6位用for 6 pax)<br>Four Varieties Combination  | \$48-          | 19. 海参炆元蹄<br>Stewed Pork Shank with Seacucumer                        | \$48-          |
| 9. 特色烤炸鹅<br>Baked Crispy Fried Goose Sliced            | \$28-          | 20. 大葱蛋参豉虾婆<br>Baked Cray Fish with Onion and Eggs in Sambal Sauce 每只 | \$14/each      |
| 10. 潮州卤鹅<br>Teochew Sliced Goose                       | \$30-          | 21. 传统鲜蠔烙<br>Fresh Oyster Omelette Traditional Teochew Style.         | \$15-          |
| 11. 手捶牛丸汤<br>Hand Make Beef Balls Soup                 | \$13-          | 22. 菜圃芥蘭烙裸條<br>Pan Fried Kuay-Teow with Kai-Lan and Radish            | \$8-           |



# 清壺天私房甜点

House Special Home Town Dessert

- 1) 白菜金瓜芋泥  
Sweet Yam Paste with Ginkgo Nuts and Pumpkin 每位\$5/ each
- 2) 杏仁茶鴨母稔  
Ya-Mu-Lin with Almonds Tea 每位\$5/each
- 3) 銀雪耳鴨母稔  
Ya-Mu-Lin with White Fungus Soup 每位\$5/ each
- 4) 銀雪耳白菜湯  
Ginkgo Nuts with White Fungus Soup 每位\$5/ each
- 5) 潮州清湯冷熱  
Teochew Cheng-Thng(Hot or Cold) 每位\$8/ each
- 6) 冷桂圓龜苓膏  
Chilled Dried Longan Herbal Jelly 每位\$5/ each
- 7) 桂圓銀雪耳湯  
Double Boil White Fungus with Dried Longan 每位\$8/ each
- 8) 返沙銀芋條  
Crispy Yam Sticks with Icing Sugar 每份\$16/ portions
- 9) 香煎金瓜烙  
Crispy Fried Shredded Pumpkin Pan Cake 每份\$22/ portions
- 10) 羔燒白菜  
Stewed Ginkgo Nuts with Honey 每份\$25/ portions
- 11) 羔燒三寶  
Stewed Sweet Potato Yam Ginkgo Nuts with Honey 每份\$30/ portions
- 12) 橙香馬蹄泥  
Water Chestnut Cream with Orange Pure (2 day advance) 每位\$10/ each
- 13) 橙香冬瓜烙  
Winter Melon Cream with Orang Pure (2 days advance) 每位\$12/ each
- 14) 潮州蓮只爽  
Lotus Seeds Sweet Thick Soup (5 days advance) 每位\$18/ each
- 15) 泡參冰糖燕窩  
Double Boil Birds Nest with Gin-Xin 每位\$48/ each