

小食

APPETIZER

1. Deep-Fried Salted Egg Fish Skin
炸咸蛋鱼皮 \$12
2. Salt And Pepper Silver Fish
椒盐白反鱼 \$12
3. Thai Style Sesame Tofu
泰式芝麻豆腐 \$13
4. Meat Floss With Chinese Yam
肉松山药 \$13
5. Smashed Cucumbers With Sesame Oil And Garlic
拍黄瓜 \$12



5 Smashed Cucumbers With Sesame Oil And Garlic
拍黄瓜



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汤羹

SOUP

1. Soup Of The Day
时日炖汤 \$6.8/位
S \$20/小份
M \$30/中份
L \$40/大份
2. Mushroom And Corn Soup(Vegetarian)
金菇粟米羹 (素食) \$8/位
S \$20/小份
M \$30/中份
L \$40/大份
3. Hot And Sour Soup With Seafood
海鲜酸辣羹 \$10/位
S \$36/小份
M \$46/中份
L \$60/大份
4. Corn Soup With Crab Meat
蟹肉粟米羹 \$15/位
S \$40/小份
M \$60/中份
L \$80/大份
5. Braised Sea Cucumber With Fish Maw Soup
红烧海参鱼鳔羹 \$20/位
S \$50/小份
M \$75/中份
L \$100/大份
6. Shark Fin Soup With Abalone & Crab Meat
鲍鱼蟹肉烩勾翅 \$25/位
S \$68/小份
M \$98/中份
L \$128/大份
7. Premium Shark Fin Soup With Abalone & Crab Meat
鲍鱼蟹肉烩鲍翅 \$50/位
8. Buddha Jump Over The Wall
长白山参佛跳墙 \$68/位



6



8

Buddha Jump Over The Wall
长白山参佛跳墙

拼盘

COMBINATION

1. Five Fortune Combination M \$88/中份
五福临门拼盘 L \$108/大份

2. Lobster Combination
禧宴龙虾大拼盘
(根据龙虾重量, 水果等另外算)



1

2 Lobster Combination
禧宴龙虾大拼盘

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肉类

MEAT



1

1. Peking Duck
北京片皮烤鸭

\$42/半只
\$80/只
\$10/2度



3

2. Lemongrass Pork Chop
香茅黑猪扒

\$20/小份
\$30/中份
\$38/大份

3. Pork Ribs
排骨

烹调方法
Preparation

S \$22/小份
M \$33/中份
L \$44/大份

- a. 咖啡排骨 Coffee Ribs
b. 酸甜排骨 Sweet And Sour Ribs

4. Suckling Pig (Pre-Order)
鸿运乳猪 (预定)

4 Suckling Pig (Pre-Order)
鸿运乳猪 (预定)



肉类

MEAT



1. Prawn Paste Chicken 酥脆虾酱鸡
S \$18/小份
M \$28/中份
L \$36/大份
2. Crispy Chicken 脆皮烧鸡
\$20/半只
\$36/只
烹调方法(+ \$5)
Preparation
a. 避风塘 Typhoon Shelter
b. 肉松 Meat Floss
c. 一品枇杷酱 Signature In House Sauce
3. Venison 鹿肉
S \$26/小份
M \$36/中份
L \$46/大份
烹调方法
Preparation
a. 葱姜炒 Ginger Scallion
b. 黑椒 Black Pepper
c. 菇菌炒 Stir-Fried With Mushroom
4. Grilled Combination Platter 烧味双拼 \$26/例
5. Fried Chicken With Mango In Thai Style 泰式香芒鸡扒
S \$18/小份
M \$28/中份
L \$36/大份

2

1

Prawn Paste Chicken
酥脆虾酱鸡



生猛海鲜

LIVE SEAFOOD

CRAB 活蟹



1

1. Scotland Snow Crab 时价
苏格兰白雪蟹
2. Mud Crab 时价
青蟹
3. Alaskan King Crab 时价
阿拉斯加巨蟹
4. Dungeness Crab 时价
加拿大黄金蟹

4

Dungeness Crab
加拿大黄金蟹



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生猛海鮮

LIVE SEAFOOD

烹调方式 Preparation

- a. Chilli Sauce
辣椒
- b. Salted Egg
咸蛋焗
- c. Black Pepper
黑胡椒
- d. White Pepper
白胡椒
- e. Butter Cream
金沙奶油



a Chilli Crab
辣椒螃蟹

生猛海鲜

LIVE SEAFOOD



烹调方式 Preparation

- f. Wok-fried With Bee Hoon
焖米粉/冬粉
- g. Steamed With Egg White
鸡油蛋白蒸
- h. 1 Crab 2 Cooking Styles
一蟹两吃
*Alaskan King Crab
*Snow Crab



g Steamed With Egg White
鸡油蛋白蒸

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生猛海鲜

LIVE SEAFOOD

馒头BUN

Deep-fried Bun
炸馒头 (最少4粒) \$1

Steam Bun
蒸馒头 (最少4粒) \$1



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生猛海鲜

LIVE SEAFOOD

FISH 鱼



1

1. Leopard Coral Grouper 东星斑 时价
2. Turbot Fish (Seasonal Price) 多宝鱼 时价
3. Marble Goby 笋壳鱼 \$10/100g
4. Empurau (Pre Order) 忘不了 预定
5. Cod Fish 鳕鱼 M \$68/中份 L \$88/大份
6. Curry Fish Head/Sliced Fish 咖喱鱼头/鱼片 \$48/例

2 多宝鱼 Turbot Fish



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生猛海鲜

LIVE SEAFOOD

烹调方法

Preparation

- a. Hong Kong Style Steamed
港蒸
- b. Deep-fried
油浸
- c. Thai-Style Sweet And Sour Steamed
泰式青柠蒸
- d. Teochew Steamed
潮州蒸
- e. Fried With Mango In Thai Style
泰式香芒炸
- f. Braised Fish In Claypot
砂煲焖
- g. One Fish, Two Dishes (1.2kg & Above)
一鱼两吃



g One Fish, Two Dishes (1.2kg & Above)
一鱼两吃

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生猛海鲜



a

LIVE SEAFOOD

LOBSTER 龙虾

1. Australian Lobster(Seasonal)
澳洲龙虾 时价
2. Boston Lobster(Seasonal)
波士顿龙虾 时价
3. Mala Baby Lobster
麻辣小龙虾 \$38/份



3

1

Australian Lobster
澳洲龙虾



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生猛海鲜

LIVE SEAFOOD

烹调方法
Preparation

- a. 刺身
Sashimi
- b. 黑胡椒
Black Pepper
- c. 蒜蓉粉丝蒸
Steamed Vermicelli With Garlic
- d. 伊面
Ee-Fu Noodles
- e. 泡饭
Poached Rice
- f. 龙虾沙律
Lobster Salad



e Poached Rice
泡饭

生猛海鲜

LIVE SEAFOOD



a

PRAWN (De-Shell Additonal \$5-\$10)

虾(最少300g, 去壳加\$5-\$10) \$10/100g

烹调方法

Preparation

a. 药材

XO Herbal Prawn

b. 金丝麦片

Cereal Prawn

c. 白灼

Poached

d. 芥末虾球

Deep Fried Prawn With Wasabi And Mayo Sauce

e. 咸蛋虾球

Prawn Ball With Salted Egg Sauce



c



e

咸蛋虾球

Prawn Ball With Salted Egg Sauce

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生猛海鲜

LIVE SEAFOOD

烹调方法
Preparation

- f. 黑椒冬粉煲
Steamed Vermicelli With Garlic
- g. 百香果虾球
Deep-fried Prawns in Passion Fruit Sauce
- h. 蒜蓉蒸虾
Steamed Prawn With Garlic Sauce



蒜蓉蒸虾
Steamed Prawn With Garlic Sauce

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生猛海鲜

LIVE SEAFOOD

1. Geoduck 加拿大象拔蚌 时价

2. Bamboo Clam 竹蚌 \$15/条

烹调方法
Preparation

- a. 刺身 Sashimi
b. 蒜蓉粉丝蒸
Steamed With Garlic And Vermicelli
c. Xo酱炒 Stir-fried With Xo Sauce
d. 白灼 Poached



- b 蒜蓉粉丝蒸
Steamed With Garlic And Vermicelli



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生猛海鲜

LIVE SEAFOOD

3. Oysters

生蚝 \$8/粒

烹调方法

Preparation

a. 刺身 Sashimi

b. 蒜蓉蒸

Steamed With Garlic And
Vermicelli



C XO酱炒 Stir-fried With Xo Souce

b 蒜蓉蒸 Steamed With Garlic And Vermicelli



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海鲜海味

LIVE SEAFOOD



1. 3 Head Abalone
3头鲍鱼 \$50/例
2. Braised 6 Head Abalone In Special Sauce
窝烧6头鲍鱼拌海珍 \$19.8/例
3. Stir Fried Asparagus With Scallops
芦笋炒带子 S \$32/小份
M \$46/中份
L \$58/大份
4. Braised Sea Cucumber With Fish Maw
葱烧鱼鳔海参煲 S \$32/小份
M \$46/中份
L \$56/大份



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海鲜海味

LIVE SEAFOOD

1. Stir Fried Broccoli With Scallop In Xo Sauce
XO带子西兰花
S \$28/小份
M \$44/中份
L \$52/大份
2. Seafood & Tofu In Claypot
海鲜豆腐煲
S \$26/小份
M \$36/中份
L \$46/大份
3. Sea Cucumber & Fish Maw In Claypot
海鲜一品锅
S \$56/小份
M \$66/中份
L \$76/大份



蔬菜豆腐

VEGETABLE/TOFO



- Braised Sliced Abalone Mushroom with
1. Seasonal Vegetables
鲍鱼菇扒时蔬
2. Sambal Kang Kong
马来风光
3. Braised Spinach With Beancurd & Mushroom
鲜菇金砖扒菠菜
4. Braised Beancurd With Salted Fish & Brinjal In Claypot
鱼香茄子豆腐煲
5. Mixed Vegetables With Beancurd In Claypot
田园豆腐煲
6. Braised Chinese Yam With Organic Black Fungus
有机木耳山药
7. Kai Lan With Cordyceps Flower And Lotus Seed
虫草花莲子炒芥兰
8. Stir Fried Vegetables With Garlic
蒜蓉时蔬
9. Stir Fried Beansprout With Salted Fish
咸鱼银芽
10. Pan Fried Fu Rong Egg
香煎芙蓉蛋
- | | |
|---|---------|
| S | \$18/小份 |
| M | \$28/中份 |
| L | \$36/大份 |
| S | \$16/小份 |
| M | \$26/中份 |
| L | \$34/大份 |
| S | \$18/小份 |
| M | \$28/中份 |
| L | \$34/大份 |
| S | \$18/小份 |
| M | \$28/中份 |
| L | \$36/大份 |
| S | \$18/小份 |
| M | \$28/中份 |
| L | \$34/大份 |
| S | \$16/小份 |
| M | \$26/中份 |
| L | \$32/大份 |
| S | \$18/小份 |
| M | \$28/中份 |
| L | \$34/大份 |
| S | \$16/小份 |
| M | \$26/中份 |
| L | \$32/大份 |
| S | \$18/小份 |
| M | \$28/中份 |
| L | \$38/大份 |
| S | \$16/小份 |
| M | \$26/中份 |
| L | \$32/大份 |

饭 / 面

RICE/NOODLE



5



6

1. Seafood Fried Rice 海鲜炒饭
S \$18/小份
M \$28/中份
L \$36/大份
2. Xo Sauce Fried Rice With Scallop & Crab Meat XO带子蟹肉蛋白炒饭
S \$26/小份
M \$36/中份
L \$46/大份
3. Yangzhou Fried Rice 扬州炒饭
S \$15/小份
M \$22/中份
L \$30/大份
4. Fried Rice With Salted Fish & Chicken Cube 咸鱼鸡粒炒饭
S \$16/小份
M \$24/中份
L \$32/大份
5. Fried Rice With Meat & Fish Rice 明太子炒饭
S \$20/小份
M \$30/中份
L \$40/大份
6. Braised Ee Fu Noodles With Abalone Sauce 鲍汁焗伊面
S \$15/小份
M \$22/中份
L \$30/大份
7. Seafood Horfun With Egg 滑蛋海鲜河粉
S \$20/小份
M \$30/中份
L \$40/大份
8. Pan-fried Crispy Noodle With Prawn & Onion 姜葱虾煎面底
S \$20/小份
M \$30/中份
L \$40/大份

1 海鲜炒饭 Seafood Fried Rice



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甜品



1



3



5

DESSERT

1. Herbal Jelly
秘制龟苓膏 \$5/位 (pax)
2. Red Bean Soup With Lotus Seed
莲子红豆沙 \$5/位 (pax)
3. Mango Sago And Pomelo Cream
杨枝甘露 \$6/位 (pax)
4. Boiled Peach Gum With White Fungus
银耳炖桃胶 \$6/位 (pax)
5. Boiled Hashima With Red Dates & Longan
红枣龙眼炖雪蛤 \$16/位 (pax)
6. Boiled Bird Nest With Peach Gum
燕窝桃胶露 \$28/位 (pax)
7. Boiled Bird Nest With Ginseng
泡参燕窝 \$28/位 (pax)

7 Boiled Bird Nest With Ginseng
泡参燕窝



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