



Fish Dishes 鱼类

Cooking Method 煮法

1. Assam 亚叁
2. Steam 清蒸
3. Deep Fried 油泡
4. Hong Kong Steam 港蒸
5. Salted Bean Steam 酱蒸
6. Soya Sauce Steam 豉油蒸
7. Hot Plate Sambal 铁板叁峇

Types Of Fish

1. Shark 鲨鱼头
2. Pomfret 斗昌
3. Stingray 魔鬼鱼
4. Fish Head 鱼头
5. Soon Hock 筍壳
6. Sea Bass 金目卢
7. Red Grouper 红斑

SEASONAL PRICE

	S	M	L
1. Deep Fried Sliced Fish 干炸鱼片	15	20	25
2. Sweet & Sour Fish 酸甜鱼片	15	20	25
3. Sliced Fish With Black Bean Paste 豉汁鱼片	15	20	25
4. Sliced Fish With Spring Onion & Ginger 姜葱鱼片	15	20	25

Chicken Dishes 鸡类

	S	M	L
1. Prawn Paste Chicken 虾酱鸡	8	12	18
2. Pepper Diced Chicken 胡椒鸡丁	10	15	20
3. Sze Chuan Diced Chicken 宫保鸡丁	10	15	20

Rice Dishes 饭类

	S	M	L
1. Mui Fan 烩饭	5	10	15
2. Salted Fish Fried Rice 咸鱼炒饭	5.5	10	15
3. XO Fried Rice XO炒饭	6	10	15
4. Yang Chow Fried Rice 扬州炒饭	5	10	15

Vegetable Dishes

	S	M	L
1. Mai cai 麦菜	8	10	12
2. Lettuce 生菜	8	10	12
3. Spinach 菠菜	8	10	12
4. Broccoli 西兰花	-	10	15
5. Kang Kong 旺菜	8	10	12
6. Buddha Delight 罗汉斋	-	10	15
7. Bitter Gourd 苦瓜	8	10	12
8. Baby Kai Lan 芥兰仔	8	10	12

Noodles Dishes 面类

	S	M	L
1. Mee Goreng 马来面	5.5	10	15
2. Horfun 河粉	5	10	15
3. Dry Horfun 干炒河粉	5.5	10	15
4. Moonlight Horfun 月光河粉	6	10	15
5. Dry Vermicelli 干炒冬粉	5.5	10	15
6. Hokkien Mee 福建面	5	10	15
7. Hong Kong Noodle 香港面	5	10	15
8. Bee Tai Mak 干炒老鼠粉	5.5	10	15
9. Claypot Bee Tai Mak 砂锅老鼠粉	5.5	10	15
10. Cripsy Noodle 生面	5	10	15
11. Birthday Noodle 寿面	-	10	15
12. Claypot Noodle 砂锅面	5	10	15
13. Beehoon 米粉	5	10	15
14. Fried Beehoon 煎米	5	10	15
15. Singapore Beehoon 星洲米粉	5	10	15
16. Ee Mee 伊面	5	10	15
17. Dry Ee Mee 干炒伊面	5.5	10	15

Seafood Dishes 海鲜类

	S	M	L
1. Stir Fried La La 啦啦	-	15	30
2. Hotplate Oyster 铁板蚝	12	20	-
3. Mussel 大头	10	15	20

Crab Dishes 蟹类

	S	M	L
1. Steam Crab 清蒸螃蟹	0.8Kg	1.3Kg	1.5Kg
2. Chilli Crab 辣椒螃蟹	-	-	-
3. Butter Crab 牛油螃蟹	1Kg	1.5Kg	1.8Kg
4. Pepper Salt Crab 椒盐螃蟹	\$70 / Kg		
5. Black Pepper Crab 黑胡椒螃蟹			
6. Garlic Steam Crab 蒜蓉螃蟹			
7. Ginger Steam Crab 姜蓉螃蟹			
8. Pepper Salt Flower Crab 椒盐花蟹			
9. Bean Paste Flower Crab 豆酱花蟹			
10. Blacked Bean Stir-Fried Crab 豉汁螃蟹			
11. Spring Onion & Ginger Stir-Fried Crab 姜葱炒螃蟹			

Prawn Dishes 虾类

	S	M	L
1. Blanched Prawns 白灼虾	15	20	30
2. Butter Prawns 牛油虾	15	20	30
3. Steam Prawns 清蒸虾	15	20	30
4. Drunken Prawns 醉虾	16	26	32
5. Deep-Fried Prawns/ Fritters 干炸虾/虾球	15	20	30
6. Sambal Prawn / Fritters 叁巴虾/虾球	15	20	30
7. Pepper Salt Prawns 椒盐虾	15	20	30
8. Garlic Steam Prawns 蒜蓉蒸虾	15	20	30
9. Ginger Steam Prawns 姜蓉蒸虾	15	20	30
10. Sweet & Sour Prawns 酸甜虾球	15	20	30
11. Fried Prawns in Black Sauce 干煎虾六	15	20	30
12. Pepper Prawns / Fritters 胡椒虾/虾球	15	20	30

Beancurd Dishes 豆腐类

	S	M	L
1. Braised Tofu 红烧豆腐	8	12	-
2. Claypot Tofu 砂锅豆腐	8	12	-
3. Hotplate Tofu 铁板豆腐	-	12	-

Frog Dishes 田鸡类

	S	M	L
1. Herbal Frog Soup 药材田鸡	20	30	40
2. Deep-Fried Frog With Ginger 姜酥田鸡	20	30	40
3. Chicken Essence Steam Frog 鸡精蒸田鸡	25	35	50
4. Sze Chuan Style Frog 宫保田鸡	20	30	40
5. Stir-Fried Frog with Ginger & Spring Onion 姜葱田鸡	20	30	40

Beef/ Vension Dishes 牛肉/鹿肉类

	S	M	L
1. Hot Plate Beef/ Vension 铁板牛肉/鹿肉	10/20	15/30	20/40
2. Beef/ Vension Bitter Gourd 苦瓜牛肉/鹿肉	10/20	15/30	20/40
3. Black Pepper Beef/ Vension 黑胡椒牛肉/鹿肉	10/20	15/30	20/40
4. Beef/ Vension with Spring Onion & Ginger 姜葱牛肉/鹿肉	10/20	15/30	20/40

Pork Dishes 猪肉类

	S	M	L
1. Sweet & Sour Pork 古老肉	10	15	20
2. Pepper Salt Pork Ribs 椒盐排骨	10	15	20
3. Pig Liver With Spring Onion & Ginger 姜葱炒猪肝	10	15	20
4. Sweet & Sour Pork Ribs 排骨王	10	15	20
5. Bitter Gourd Pork Ribs With Black Beans 豉汁苦瓜排骨	10	15	20
6. Claypot Pork Liver 砂锅猪肝	10	15	20

Deep Fried Dishes 面类

	S	M	L
1. Shrimp Roll 虾枣	10	15	20
2. Baby Squid 苏东仔	15	20	-
3. You Tiao 油条	10	15	20
4. Yam Ring 佛钵	-	-	20