



鱼尾狮海鲜
MERLION
SEAFOOD

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海鲜珍馐，新加坡美味



RECOMMEND SIGNATURE DISH

推荐招牌菜

SINGAPORE CHILLI CRAB

新加坡辣椒螃蟹

辣椒螃蟹是新加坡极具特色的经典美食，以其浓郁的辣味和鲜美的蟹肉而闻名于世。选用新鲜螃蟹，配以独特辣椒酱汁经大火爆炒，充分激发出蟹肉的鲜甜和辣椒的辛香。这道菜色泽红亮、香气扑鼻、口感丰富，让人一试难忘。

Chili crab is a unique classic delicacy in Singapore, famous for its strong spicy flavor and delicious crab meat. Fresh crabs are selected and stir-fried with a unique chili sauce to fully stimulate the sweetness of crab meat and the spicy aroma of chili. This dish is bright red in color, fragrant and rich in taste, making people unforgettable.



SIGNATURE lobster yee mein/e-fu noodles

招牌龙虾伊府面

龙虾伊面(或伊府面)是一道美味的菜肴，特点是嫩滑的龙虾块与有嚼劲的面条一同炒制。菜肴中加入了大蒜、生姜和咸鲜的调料，龙虾的甜美与面条的丰富鲜香相结合。

Lobster Yee Mein (or E-Fu noodles) features tender lobster chunks stir-fried with chewy wheat noodles. The dish is cooked with garlic, ginger, and a savory sauce, blending the sweetness of lobster with the rich umami of the noodles.



HONG KONG STYLE STEAMED FISH

港式清蒸老虎斑

港式清蒸老虎斑是一道经典的粤菜。主要突出食材的原汁原味，清淡而不失风味。新鲜老虎斑鱼，经过精心处理和调味，配以姜片和葱段，采用传统粤式清蒸技法，保持了鱼肉的原汁原味。鱼肉细腻鲜嫩，入口即化，香气扑鼻，风味纯正。最后淋上热油，激发出鱼肉的鲜香，搭配适量的酱油，展现经典港式风味。

Hong Kong - Style Steamed Grouper is a classic Cantonese dish that highlights the natural flavors of its ingredients, offering a light yet flavorful taste. Fresh grouper is meticulously prepared and seasoned with ginger slices and scallion segments. Using traditional Cantonese steaming techniques, the dish preserves the fish's original taste and tenderness. The fish is delicately tender and melts in your mouth, with an aromatic and authentic flavor. Finally, hot oil is poured over the fish to enhance its fragrance, and a touch of soy sauce is added to showcase the classic Hong Kong taste.



CRISPY SALTED EGG CALAMARI

咸蛋酥脆鱿鱼

融合传统与创新的美味。选新鲜鱿鱼，裹上咸蛋黄酱油炸，外皮金黄松脆，内部鲜嫩多汁，独特口感与丰富味道带来难忘体验，是创意与美味结合的佳肴。

Crispy Salted Egg Squid is a delicacy that combines tradition and innovation. Selected fresh squids are coated with a golden - salted egg yolk paste, and then deep - fried at a high temperature to make each piece crispy on the outside and tender on the inside. Its unique taste and rich flavor bring an unforgettable experience, making it a perfect combination of creativity and deliciousness.



STEAMED BAMBOO CLAM

清蒸竹蛏

清蒸保留竹蛏鲜嫩，使其散发出大海独特气息。每只竹蛏都裹着晶莹剔透汤汁，口感爽滑，简单烹制保留自然鲜甜，金蒜提香、泰国辣椒增香，微妙变化丰富味蕾，是海鲜美味代表

The steaming process not only keeps the bamboo clams fresh and tender, but also makes them emit the unique aroma of the sea. Each bamboo clam is crystal clear, delicious and tender, and melts in your mouth, as if you can feel the freshness of the sea breeze. Simple seasonings such as shredded ginger and chopped green onions further embellish the natural sweetness of the bamboo clams, delighting your taste buds.

PEKING DUCK

北京烤鸭

中国传统名菜，选优质填鸭，经严谨处理和独特果木炭火烤制，鸭皮金黄酥脆，鸭肉鲜嫩多汁，独特工艺使其成为中华美食瑰宝，享誉世界

Peking Duck, a traditional Chinese famous dish, uses carefully - selected, processed, and seasoned ducks. It is roasted over juicy fruit charcoal, making the duck skin golden and crispy, and the duck meat tender and juicy. Its unique craftsmanship has made it a treasure of Chinese cuisine, renowned all over the world.





SIGNATURE TYPHOON SHELTER PRAWNS

避风塘炒虾

品尝我们的招牌避风塘炒虾，鲜嫩的虾仁与香脆的大蒜、葱香和微辣的辣椒一同炒制，加入酱油和少许糖调味，呈现出令人愉悦的脆爽口感与浓郁风味，最后点缀新鲜的香菜和葱花。经典香港街头美食，让您一“尝”难忘！

Savor our Signature Typhoon Shelter Prawns, featuring succulent prawns stir-fried with crispy garlic, aromatic shallots, and a touch of spicy dried chillies. Enhanced with soy sauce and a hint of sugar, this dish offers a delightful mix of crispy textures and bold flavors, finished with fresh coriander and scallions. A taste of classic Hong Kong food at its finest!

ALASKAN KING CRAB 帝王蟹蒸蛋清

帝王蟹的肉质鲜美，口感饱满，每一口都充满了海洋的鲜甜。蟹腿和蟹壳之间的肉质柔嫩，可以品尝到海洋的浓郁风味，而蟹壳内的蟹黄更是美味可口，营养价值极高。

The meat of king crab is delicious and full, and every bite is full of the sweetness of the ocean. The meat between the crab leg and the crab shell is tender, and you can taste the rich flavor of the ocean, and the crab yolk in the crab shell is even more delicious and has high nutritional value.



SINGAPORE HOKKIEN SEAFOOD NOODLE

新加坡海鲜福迷面

新加坡热门街头美食，由黄面和米粉混合，搭配鲜虾、鱿鱼等新鲜海鲜，加入大蒜、柠檬草、辣椒等调料，独特酸辣甜味道令人愉悦，是新加坡美食文化代表

Singapore Hokkien Mee is a popular street food in Singapore. It is made from a mixture of yellow noodles and rice noodles, paired with fresh seafood such as shrimp and squid. It is served with rich spices like garlic, lemon grass, and chili, creating a wonderful sour, spicy, and sweet taste that is unforgettable. When you come to Singapore, this is a delicacy you must not miss! It represents the food culture of Singapore.



Appetizer 开胃小菜



28.00_(M) 16.00_(S)

Fried Crispy Fish Skin
with Salted Egg Yolk
金沙鱼皮

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here



28.00_(M) 16.00_(S)

Spring Roll
炸春卷

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here



16.00 12.00

(6支牛肉 / Beef) (6支鸡肉/Chicken)

Chicken Satay
沙爹烤肉

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here

28.00_(M) 16.00_(S)

Thai Mango Salad
芒果沙拉

28.00_(M) 16.00_(S)

Calamari
咸蛋苏东

28.00_(M) 16.00_(S)

Chicken Dumpling
鸡肉饺子

28.00_(M) 16.00_(S)

Prawn Paste Chicken Wing
虾酱鸡翅

28.00_(M) 16.00_(S)

Whitebait with Salt & Pepper
椒盐白饭鱼



CHEF RECOMMEND SIGNATURE DISHERS

厨师精选招牌菜

Chili crab: the ultimate taste of oriental spicy flavor. Chili crab is a unique classic delicacy in Singapore, famous for its strong spicy flavor and delicious crab meat. Fresh crabs are matched with a unique chili sauce and stir-fried over high heat to fully stimulate the sweetness of crab meat and the spicy aroma of chili. This dish is bright red in color, fragrant and rich in taste, making people never forget it once they taste it. Whether it is a family dinner or a restaurant, chili crab is a mouth-watering main dish. Not only the plump crab meat is irresistible, but also the juicy crab meat on the tip of the tongue brings an unparalleled enjoyment to the taste buds. Every bite is full of the unique flavor and enthusiasm of the East, making people feel as if they are in the lively night market of Singapore. Come and experience this charming chili crab, feel the exotic flavor on the tip of the tongue, and enjoy the spicy fragrance of every bite!

SINGAPORE CHILI CRAB

新加坡辣椒螃蟹

辣椒螃蟹：品臻东方名肴的极致辣味。辣椒螃蟹是新加坡极具特色的经典美食，以其浓郁的辣味和鲜美的蟹肉闻名于世。选用新鲜螃蟹配以独特辣椒酱汁，经大火爆炒的充分激发出蟹肉的鲜甜和辣椒的辛香。这道菜色泽红亮，香气扑鼻，口味丰富，让人一试难忘。

无论是在家宴上还是在餐馆里，辣椒螃蟹都是一道令人垂涎的主菜。不仅丰腴的蟹肉让人欲罢不能，更那一口铺满多汁的蟹肉，给味蕾带来无与伦比的享受。每一口都充满了东方的独特风味和热情，让人仿佛置身于新加坡热闹的夜市中，快来体验这道充满魅力辣椒螃蟹感受舌尖上的异域风情，享受每一口的辛香四溢吧！

FRESH LIVE CRAB 鲜鱼活蟹

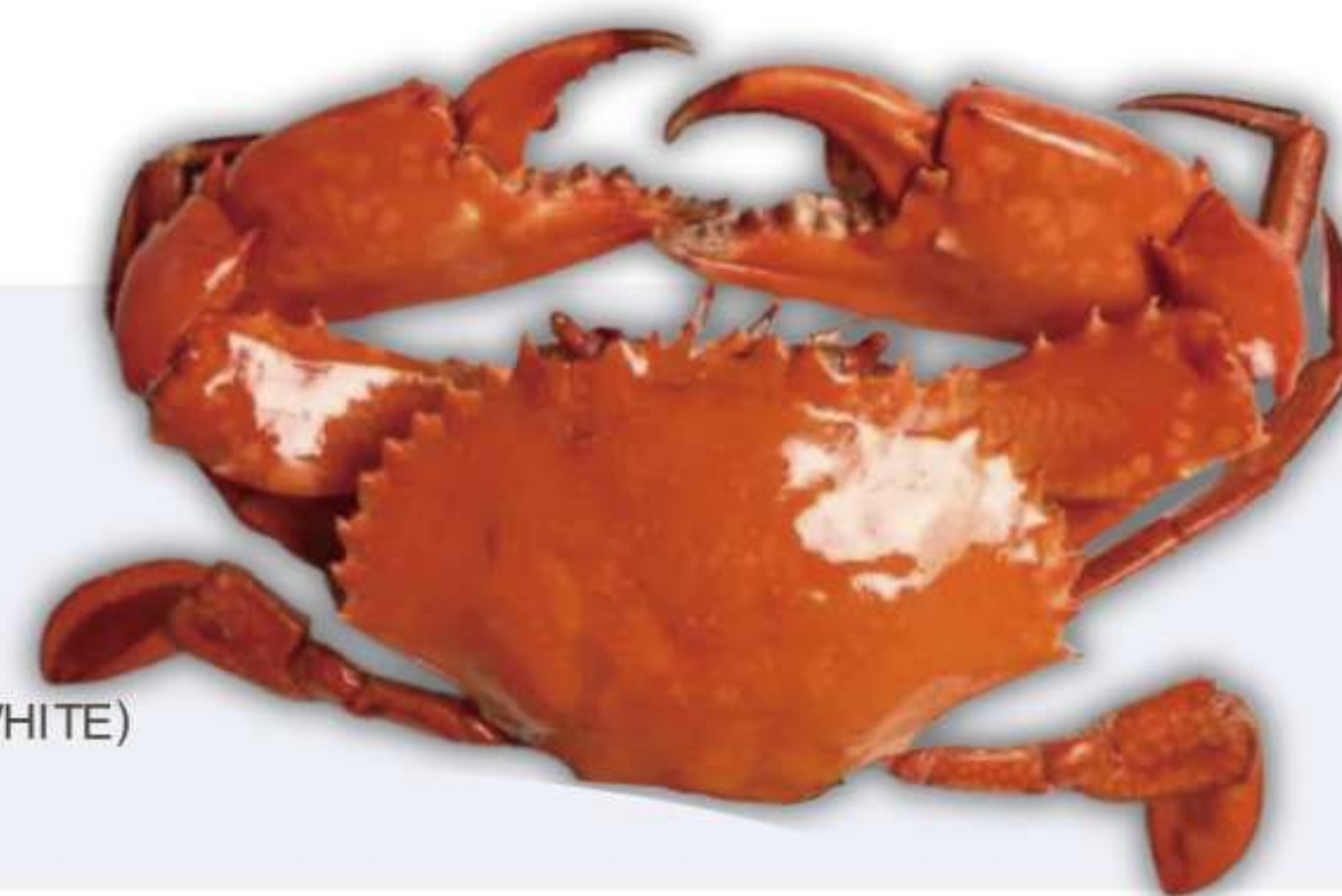
阿拉斯加蟹
Alaskan KING CRAB 26.00/100g



推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒螃蟹(SIGNATURE CHILI CRAB) 🍴
- B. 招牌黑胡椒蟹(SIGNATURE BLACK PEPPER CRAB) 🍴
- C. 咸香蛋黄螃蟹(SAVORY SALTED EGG CRAB) 🍴
- D. 奶黄芝士螃蟹(CREAMY BUTTER CHEESE CRAB) 🍴
- E. 白云绍酒蒸蟹(STEAMED CRAB WITH CHINESE WINE & EGG WHITE) 🍴

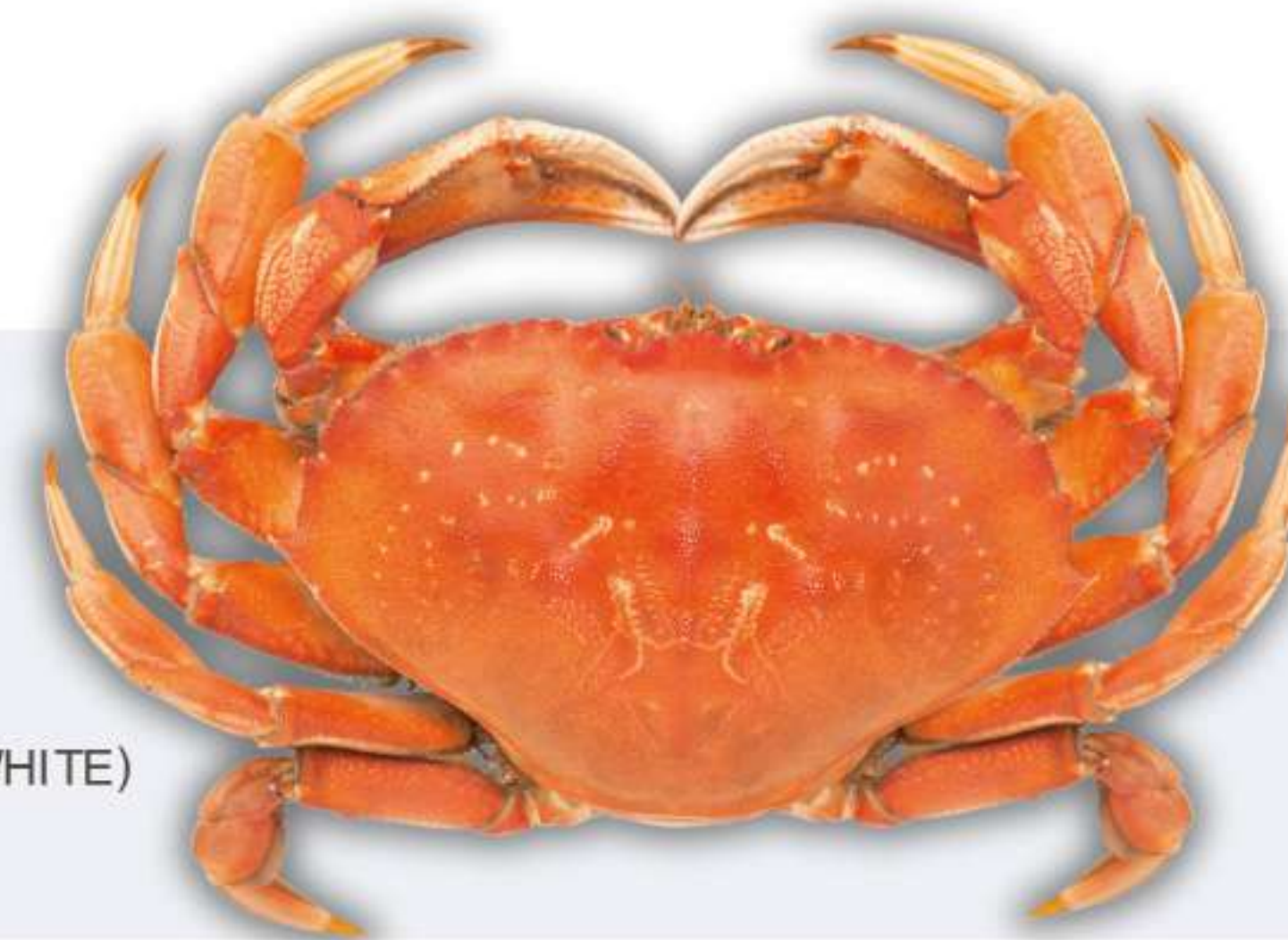
斯里兰卡蟹
SRI LANKA CRAB 11.00/100g



推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒螃蟹(SIGNATURE CHILI CRAB) 🍴
- B. 招牌黑胡椒蟹(SIGNATURE BLACK PEPPER CRAB) 🍴
- C. 咸香蛋黄螃蟹(SAVORY SALTED EGG CRAB) 🍴
- D. 奶黄芝士螃蟹(CREAMY BUTTER CHEESE CRAB) 🍴
- E. 白云绍酒蒸蟹(STEAMED CRAB WITH CHINESE WINE & EGG WHITE) 🍴

珍宝蟹
Dungeness CRAB 9.00/100g



推荐煮法 Recommended Cooking Style:

- A. 招牌辣椒螃蟹(SIGNATURE CHILI CRAB) 🍴
- B. 招牌黑胡椒蟹(SIGNATURE BLACK PEPPER CRAB) 🍴
- C. 咸香蛋黄螃蟹(SAVORY SALTED EGG CRAB) 🍴
- D. 奶黄芝士螃蟹(CREAMY BUTTER CHEESE CRAB) 🍴
- E. 白云绍酒蒸蟹(STEAMED CRAB WITH CHINESE WINE & EGG WHITE) 🍴



炸馒头
Fried Mantou

14.00(S) 20.00(M) 26.00(L)

CLASSIC BLACK PEPPER CRAB 黑胡椒螃蟹

黑胡椒螃蟹，海鲜中的顶级美味。蟹肉鲜嫩多汁，搭配浓郁的黑胡椒酱，口感独特，辛香扑鼻，让人一试难忘。无论是家庭聚餐还是宴请宾客，这道佳肴都是不二选择。品鉴黑胡椒螃蟹，体验舌尖上的奢华享受。

Black pepper crab is the best seafood delicacy. The crab meat is tender and juicy, and paired with a rich black pepper sauce, it has a unique taste and a spicy aroma that makes people unforgettable. Whether it is a family gathering or a banquet for guests, this delicacy is the best choice. Taste black pepper crab and experience the luxury of the tongue.



CURRY CRAB 咖喱蟹

鲜嫩的蟹肉炖煮在浓郁的自制咖喱酱中。酱料融合了香料和草药，带来温暖舒适的风味，口感均衡且层次丰富。每一只蟹钳都被奶油般浓郁的酱汁包裹，呈现出令人愉悦的家常美味。适合分享，尽享舒适风味。

Tender, freshly-picked crab simmered in a rich, house-made curry sauce. Infused with a blend of aromatic spices and herbs, this dish delivers a warm, comforting flavor with a perfect balance of heat and depth. Each succulent crab claw is enveloped in a creamy, savory sauce, offering a delightful taste of home-style comfort. Perfect for sharing and savoring.

FFRESH FISH 新鲜鱼

HONG KONG STYLE STEAMED FISH 港式清蒸老虎斑

港式清蒸老虎斑是一道经典的粤菜，主要突出食材的原汁原味，清淡而不失风味。新鲜老虎斑鱼，经过精心处理和调味，配以姜片和葱段，采用传统粤式清蒸技法，保持了鱼肉的原汁原味。鱼肉细腻鲜嫩，入口即化，香气扑鼻，风味纯正。最后淋上热油，激发出鱼肉的鲜香，搭配适量的酱油，展现经典港式风味。

Hong Kong - Style Steamed Grouper is a classic Cantonese dish that highlights the natural flavors of its ingredients, offering a light yet flavorful taste. Fresh grouper is meticulously prepared and seasoned with ginger slices and scallion segments. Using traditional Cantonese steaming techniques, the dish preserves the fish's original taste and tenderness. The fish is delicately tender and melts in your mouth, with an aromatic and authentic flavor. Finally, hot oil is poured over the fish to enhance its fragrance, and a touch of soy sauce is added to showcase the classic Hong Kong taste.



THAI STYLE STEAMED SEABASS 泰式酸辣金目鲈

体验泰国风味的经典佳肴 —— 泰式蒸金目鲈。这道菜采用新鲜金目鲈鱼，整条鱼经精心处理后以传统泰式蒸制方法制作，确保鱼肉嫩滑鲜美。鱼身上铺满新鲜的姜片、香茅和香菜，赋予鱼肉清香的层次感。浸泡在特制的泰式酱汁中，酱汁由酸爽的青柠汁、咸鲜的鱼露、大蒜和微微的糖调制而成，味道层次丰富且均衡。最后，点缀上切好的红辣椒圈和新鲜香菜，使得色香味俱佳。配上一份香喷喷的泰国茉莉香米，每一口都带您领略泰国的风味与精致。

Delight in the vibrant flavors of Thailand with our Thai - Style Steamed Seabass. This dish features a whole seabass, delicately steamed to perfection, preserving its tender and flaky texture. Infused with aromatic notes of fresh ginger, lemonsrass, and cilantro, the fish is complemented by a zesty, tangy sauce made from a harmonious blend of lime juice, fish sauce, garlic, and a hint of sugar. Garnished with sliced red chilies and fresh herbs, this dish offers a balanced combination of heat, acidity, and umami. Served with a side of steamed jasmine rice, it's a fragrant and flavorful journey to Thailand in every bite

12.80_(100g)

DRAGON TIGER GROUPER
龙虎石斑鱼

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here

Recommended Cooking Style 推荐煮法

A. 港式蒸鱼(STEAMED FISH IN HONG KONG STYLE)

B. 糖醋脆炸鱼(DEEP FRIED WITH SWEET & SOUR)

C. 泰式酸辣蒸鱼(THAI STYLE STEAMED FISH WITH LIME CHILI)

D. 蚝油脆炸鱼(DEEP FRIED WITH OYSTER SAUCE)

E. 泰式芒果脆炸鱼(DEEP FRIED WITH MANGO SALAD THAI STYLE)

DEEP FRIED SEABASS WITH
MANGO SALAD

9.00_(100g)

SEABASS
金目鲈

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here

Recommended Cooking Style 推荐煮法

A. 港式蒸鱼(STEAMED FISH IN HONG KONG STYLE)

B. 糖醋脆炸鱼(DEEP FRIED WITH SWEET & SOUR)

C. 泰式酸辣蒸鱼(THAI STYLE STEAMED FISH WITH LIME CHILI)

D. 蚝油脆炸鱼(DEEP FRIED WITH OYSTER SAUCE)

E. 泰式芒果脆炸鱼(DEEP FRIED WITH MANGO SALAD THAI STYLE)

推荐煮法 Recommended Cooking Style

A. 招牌辣椒龙虾 (SIGNATURE CHILLI LOBSTER)

B. 招牌黑椒龙虾 (SIGNATURE BLACK PEPPER LOBSTER)

C. 咸香蛋黄龙虾 (SAVORY SALTED EGG LOBSTER)

D. 奶黄芝士螃蟹 (CREAMY BUTTER CHEESE LOBSTER)

E. 烤龙虾 (GRILLED GARLIC BUTTER)

15.00_(100g)

BOSTON LOBSTER
波士顿龙虾

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here

推荐煮法 Recommended Cooking Style

A. 招牌辣椒龙虾 (SIGNATURE CHILLI LOBSTER)

B. 招牌黑椒龙虾 (SIGNATURE BLACK PEPPER LOBSTER)

C. 咸香蛋黄龙虾 (SAVORY SALTED EGG LOBSTER)

D. 奶黄芝士螃蟹 (CREAMY BUTTER CHEESE LOBSTER)

E. 芝士焗龙虾 (LOBSTER THERMIDOR)

F. 龙虾刺身 (LOBSTER SASHIMI)

21.00_(100g)

AUSTRALIAN LOBSTER
澳洲龙虾

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here



BLACK PEPPER LOBSTER

黑胡椒龙虾

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here





BLACK PEPPER LOBSTER 黑胡椒龙虾

A Culinary Masterpiece
Every Bite A Delight Embark On
A Gastronomic Journey Starting Here



FRESH PRAWNS 鲜大虾



48.00(L) 28.00(S)

CEREAL PRAWN

麦片大虾



48.00(L) 28.00(S)

SAMBAL GRILLED PRAWN

参巴烤大虾



48.00(L) 28.00(S)

GARLIC BUTTER PRAWN

蒜香奶油大虾



48.00(L) 28.00(S)

BLACK PEPPER PRAWN

黑胡椒大虾

48.00(L) 28.00(S)

SIGNATURE TYPHOON
SHELTER PRAWNS

避风塘炒虾

48.00(L) 28.00(S)

STIR - FRIED PRAWN WITH
SINGAPORE CHILI SAUCE

新加坡辣椒酱炒大虾

FRESH SQUID

鲜鱿



49.00(L) 29.00(S)

GRILLED WHOLE SQUID

● 香辣烤鱿鱼

49.00(L) 29.00(S)

STIR - FRIED SAMBAL SQUID

● 参巴炒鱿鱼

49.00(L) 29.00(S)

STIR - FRIED PEPPER & SPICED SALT SQUID

● 椒盐鱿鱼

49.00(L) 29.00(S)

THAI STYLE SPICY & SOUR WHOLE SQUID

● 泰式酸辣鱿鱼

49.00(L) 29.00(S)

STIR - FRIED BLACK PEPPER SQUID

黑胡椒炒鱿鱼

49.00(L) 29.00(S)

GRILLED WHOLE SQUID WITH GARLIC BUTTER

蒜香牛油烤鱿鱼

FRESH CLAM

蚌类



15.00(PER PC)

STEAMED BAMBOO CLAMS

● 蒜蓉竹蚌

34.00(L) 16.00(S)

CLAM IN SUPERIOR BROTH

上汤啦啦

34.00(L) 16.00(S)

GARLIC BUTTER LALA

蒜香奶油啦啦

34.00(L) 16.00(S)

SAMBAL LALA

● 参巴啦啦

15.00(PCS)

FRESH CANADIAN OYSTERS "MINI 2PCS"

● 鲜生蚝 (最少点 2 只)

OYSTER COOKING METHODS

A. 蒜蒸生蚝 (STEAMED OYSTER WITH GARLIC)

B. 芝士生蚝 (OYSTER MORNAY)

C. 泰式生蚝 (STEAMED THAI STYLE OYSTER)



CHICKEN

鸡肉



36.00_(L) 16.00_(S)
STIR - FRIED · GONG BAO · CHICKEN
宫保鸡丁

38.00_(L) 18.00_(S)
GINGER & ONION CHICKEN
姜葱鸡丁

38.00_(L) 18.00_(S)
SALTED EGG CHICKEN
金沙鸡丁

28.00_(L) 16.00_(S)
PRAWN PASTE CHICKEN WING
虾酱鸡翅

36.00_(L) 16.00_(S)
STIR - FRIED · ONION &
MUSHROOM · CHICKEN
洋葱蘑菇鸡肉

38.00_(L) 18.00_(S)
SWEET & SOUR CHICKEN
糖醋鸡丁

38.00_(L) 18.00_(S)
BLACK PEPPER CHICKEN
黑胡椒鸡丁

DDEER MEAT

鹿肉



38.00_(L) 22.00_(S)
STIR - FRIED · GONG
BAO · DEER MEAT
宫保鹿肉

32.00_(L) 20.00_(S)
STIR - FRIED ONION &
MUSHROOM DEER MEAT
洋葱蘑菇鹿肉

32.00_(L) 20.00_(S)
GINGER & ONION
DEER MEAT
姜葱鹿肉

32.00_(L) 20.00_(S)
STIR FRIED GREEN PEPPER
WITH GARLIC DEER MEAT
青椒爆炒鹿肉

38.00_(L) 26.00_(S)
XO SAUCE WITH
DEER MEAT
XO 酱炒鹿肉

32.00_(L) 20.00_(S)
STIR FRIED
SAMBAL DEER MEAT
叁巴炒鹿肉



32.00_(L) 20.00_(S)
BLACK PEPPER DEER MEAT
黑胡椒炒鹿肉

BEEF 牛肉



38.00_(L) 18.00_(S)

BLACK PEPPER BEEF

黑胡椒牛肉

38.00_(L) 18.00_(S)

STIR - FRIED - ONION &
MUSHROOM BEEF

洋葱蘑菇牛肉

38.00_(L) 18.00_(S)

GINGER & ONION BEEF

姜葱牛肉

38.00_(L) 18.00_(S)

MARMITE BEEF

妈蜜炒牛肉

42.00_(L) 28.00_(S)

GARLIC BEEF CUBE

蒜香牛柳粒

DUCK 鸭子

58.00_(WHALF) 32.00_(HALF)

ROASTED DUCK

烤鸭

74.00_(WHALF) 38.00_(HALF)

BEIJING DUCK

北京烤鸭



RICE&NOODLE

米饭和面条



36.00_(L) 16.00_(S)

YANG CHOW FRIED RICE

扬州炒饭



36.00_(L) 16.00_(S)

MALAYSIAN FRIED NOODLES

马来炒面 (鸡肉或海鲜)

36.00_(L) 16.00_(S)

THAI STYLE BEE HOON

泰式米粉

38.00_(L) 18.00_(S)

CRAB MEAT FRIED RICE

蟹肉炒饭

34.00_(L) 14.00_(S)

EGG FRIED RICE

蛋炒饭

36.00_(L) 16.00_(S)

PINEAPPLE
CHICKEN FRIED RICE

黄梨炒饭 (鸡肉或海鲜)

36.00_(L) 16.00_(S)

MEE GORENG
SEAFOOD or CHICKEN

炒面 (鸡肉 / 海鲜)

36.00_(L) 16.00_(S)

SINGAPORE BEE HOON

新洲米粉

36.00_(L) 16.00_(S)

SINGAPORE SEAFOOD
HOKKIEN NOODLE

新加坡海鲜福建面

NOODLE RICE

OMELETTE & BEAN CURD

蛋豆腐



38.00(L) 18.00(S)

STEAMED BEANCURD WITH EGG
蒸蛋豆腐

40.00(L) 20.00(S)

BEANCURD SEAFOOD IN CLAYPOT
砂煲海鲜豆腐

38.00(L) 18.00(S)

BEANCURD ON HOTPLATE
铁板豆腐

40.00(L) 20.00(S)

MALA BEANCURD POT
麻婆豆腐

15.90

ONION
OMELETTE

大葱蛋

18.90

PRAWN
OMELETTE

鲜虾蛋

18.90

OYSTER
OMELETTE

生蚝蛋

18.90

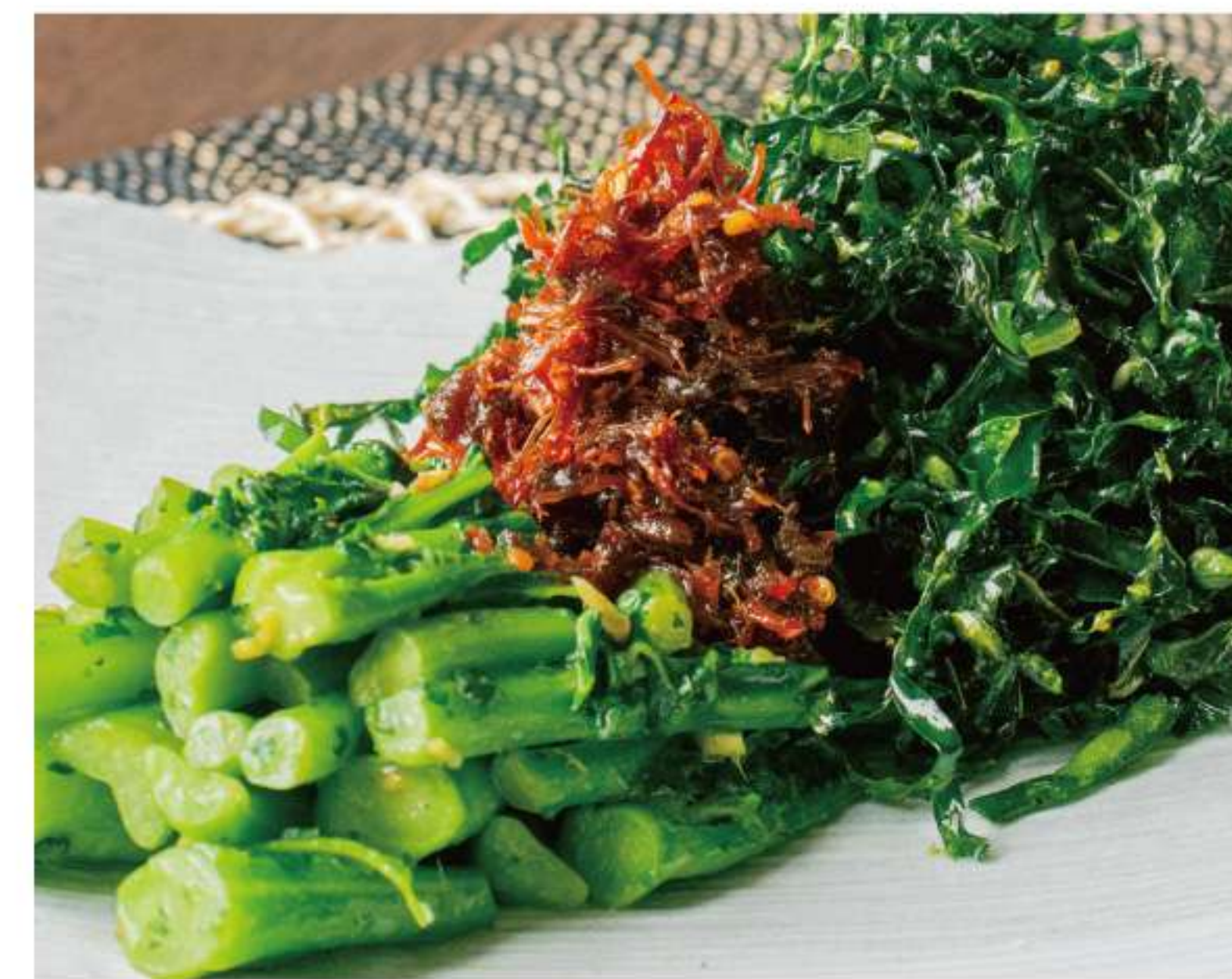
CRAB MEAT
OMELETTE

蟹肉蛋



VEGETABLE

菜类



36.00(L) 16.00(S)

CHINESE CHIVES
清炒青龙菜

36.00(L) 16.00(S)

Seasonal Mix Vegetables
Braised with Shiitake Mushroom
什锦时蔬焖香菇

36.00(L) 16.00(S)

BABY KAILAN
清炒小芥兰

36.00(L) 16.00(S)

KANG KONG SAMBAL
叁巴炒通心菜

36.00(L) 16.00(S)

CRISPY HONG KONG KAILAN
香脆香港芥兰

38.00(L) 18.00(S)

Aust Asparagus Stir
Fried with Mushroom
蘑菇炒澳洲芦笋

48.00(L) 28.00(S)

Asparagus / Broccoli
Stir Fried with Scallops
芦笋 / 西兰花炒带子

食光慢行，品味人间

SAVOR TIME, SAVOR LIFE

SOUP 汤



36.00(L) 16.00(S)

SEAFOOD SPINACH SOUP

● 海鲜菠菜汤

36.00(L) 16.00(S)

Laksa Noodle Soup
(Chicken/ seafood)

叻沙面汤 (鸡肉 / 海鲜)

36.00(L) 16.00(S)

TOM YAM SOUP
(Chicken/Seafood)

东炎汤 (海鲜 / 鸡肉)

78.00(L) 36.00(S)

CRAB MEAT & FISH
MAW THICK SOUP

蟹肉鱼鳔羹

98.00(L) 38.00(S)

SUPERIOR SHARK'S FIN
SOUP WITH CRAB MEAT

顶级蟹肉鱼翅羹



VEGETARIANS

素食



28.00(L) 14.00(S)

CREAMY BUTTER
ABALONE MUSHROOMS

● 奶油鲍鱼菇

62.00(L) 32.00(S)

SIGNATURE CHILLI
SAUCE WITH JUMBO PRAWN

● 辣椒素大虾

25.00(L) 14.00(S)

SWEET & SOUR CRISPY TOUFU

糖醋香脆豆腐

32.00(L) 62.00(S)

CEREAL JUMBO
PRAWN (VEGGIE)

黄金麦片素大虾

29.00(L) 16.00(S)

SPICY KUNG PAO CRISPY
ENOKI MUSHROOMS

宫保香脆金针菇

38.00(L) 22.00(S)

BLACK PEPPER LION'S
MANE MUSHROOMS

黑胡椒特选猴菇

DELICACY



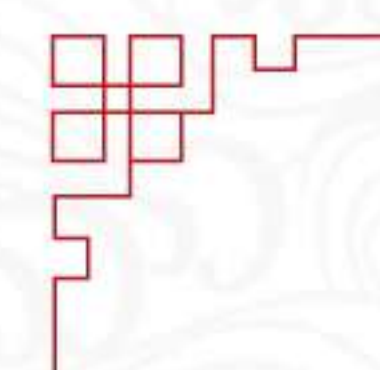
32.00(L) 18.00(S)
LION'S MANE
MUSHROOM W SPINACH
清炒猴菇菠菜

28.00(L) 16.00(S)
VEGGIE DUMPLING
素菜饺子

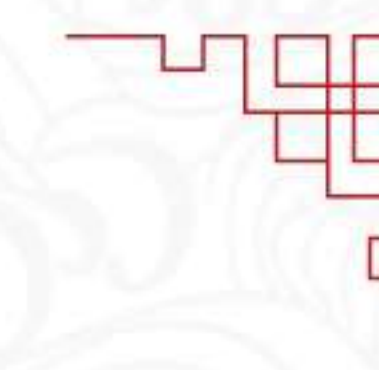
28.00(L) 18.00(S)
CEREAL CRISPY TOFU
黄金麦片豆腐

38.00(L) 18.00(S)
STIR - FRIED BUTTON
MUSHROOM WITH ASPARAGUS
鲜蘑菇清炒芦笋

38.00(L) 18.00(S)
STIR - FRIED BUTTON
MUSHROOM WITH BROCCOLI
鲜蘑菇清炒西兰花



B 啤酒 EERS



老虎啤酒 (新加坡)
TIGER - SINGAPORE
11/GLASS 16/PINT 36/JUG



吉尼斯黑啤酒 (爱尔兰)
GUINNESS STOUT - IRELAND
20/PINT



喜力啤酒 (荷兰)
HEINEKEN - NETHERLANDS
11/GLASS 16/PINT 36/JUG



朝日啤酒 (日本)
ASAHI DRY - JAPAN
16/PINT 12/BTL 55/BUCKET OF 5

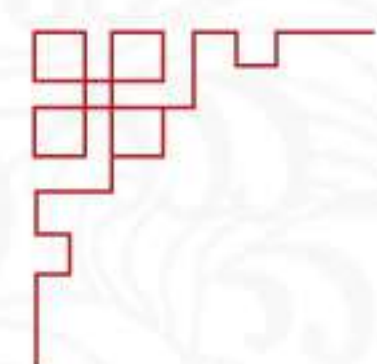


科罗娜啤酒 (墨西哥)
CORONA - MEXICO
13/BTL 60/BUCKET OF 5

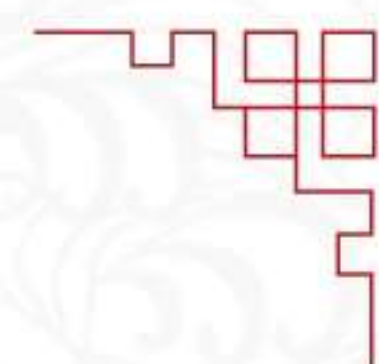
S 烧酒 OJU & HIGBALL

JINRO SOJU CHAMISUL.....18/BTL
JINRO SOJU GREEN GRAPE16/BTL
JINRO SOJU HIGBALL12/GLASS
CLASSIC HIGBALL.....14/GLASS
YUZU HIGBALL15/GLASS
PINK GRAPEFRUIT HIGBALL.....15/GLASS
LYCHEE HIGBALL.....15/GLASS





NON ALCOHOLIC BEVERAGE MENU



MOCKTAILS

Virgin Mojito.....	10
Shirley Temple.....	8
Lemon Lime Bitters	8

COCKTAILS

MOJITO.....	16.9
MARGARITA.....	21.9
SINGAPORE SLING.....	21.9
LONG ISLAND TEA.....	18.9
TEQUILLA SUNRISE	16.9
COSMOPOLITAN.....	16.9
SEX ON THE BEACH.....	17.9
APEROL SPRITZ	15.9
BLUE LAGOON.....	18.9
PINACOLADA.....	18.9

SODAS

Coke/Coke Zero.....	4
Sprite	4
Tonic	4
Singha Soda	4
Ginger Ale.....	5
Red Bull.....	5

JUICES

Orange.....	6
Mango.....	6
Lime.....	6
Fresh Pineapple.....	7
Fresh Thai Coconut	7
Fresh Watermelon.....	7
Barley.....	7



OTHER TEA BY THE POT

English Breakfast.....	6
Chinese Tea (Pu'er)	6
Jasmine Tea	6

WATER

Mineral Water.....	4
Sparkling Water(375ml)	5

