



HOUSE
OF
WEI

前菜 STARTERS

客家爽蹄 20 //
HAKKA-STYLE PORK
TROTTER CARPACCIO
Garlic | Chilli Vinaigrette

川味海蜇花 18 //
CHILLED SZECHUAN STYLE JELLYFISH
Top Shell | Edamame | Caviar

辣汁海带黄瓜片 12
CUCUMBER SPICY DRESSING (V)
Seaweed | Garlic

酒香醉鸡 18
DRUNKEN CHICKEN
Chinese Wine Jelly | Ginger

波士顿龙虾沙拉 28
BOSTON LOBSTER SALAD
Lemon Custard Sauce | Rock Melon
*Not applicable for discounts

避风塘炸鱼皮 16
CRISPY FISH SKIN BI FENG TANG
Chilli | Smoked Cumin | Fried Garlic

麻辣脆藕片 12
FRIED LOTUS CHIPS
Mala Spiced

烧味 BARBECUE SELECTION

脆皮乳猪全体 (需预订) 288 //
ROASTED BBQ SUCKLING PIG WHOLE
*72 hours advanced pre-order required
*Not applicable for discounts

脆皮烧肉 32
ROASTED PORK BELLY
Homemade Miso Mustard Sauce

当归烧鸭 半只Half 42 / 一只Whole 80
ROASTED ANGELICA DUCK
Herbal Soy Sauce

玫瑰豉油鸡 半只Half 30 / 一只Whole 52
SOY POACHED VILLAGE CHICKEN
Ginger Scallion Purée

蜜汁花腩叉烧 30
CHAR SIEW
Orange | Clove Infused Honey Glaze

烧味拼盘
BBQ MEAT PLATTER
两拼2 Choices 38 / 三拼3 Choices 48
脆皮烧肉 Roasted Pork Belly
蜜汁花腩叉烧 Char Siew
玫瑰豉油鸡 Soy Poached Village Chicken

靓汤 (位) SOUP (Individual)

竹笙龙虾炖燕窝 58
DOUBLE BOILED BIRD'S NEST BROTH
Lobster | Bamboo Pith
*Not applicable for discounts

黄焖三宝羹 38
HUANG MEN SUPERIOR TRIO SEAFOOD
Abalone | Fish Maw | Sea Cucumber

红烧鸡丝燕窝羹 48
SUPERIOR BIRD'S NEST
Shredded Chicken | Wolfberries

酸辣海鲜羹 18
HOT & SOUR SEAFOOD
Crabmeat | Scallop | Prawn

蜜瓜炖龙骨 18
PRIME PORK RIB
Melon | Red Dates | Almond

清甜雪梨炖榆耳斋汤 16
DOUBLE BOILED SNOW PEAR (V)
Fungus | Morel Mushroom | Ginkgo Nut

主菜 MAIN COURSE

菠萝蜜糖醋鸡 36 //
SWEET & SOUR CHICKEN
Jackfruit | Pine Nut

麒麟云腿蒸鸡 38
"QI LIN" STYLE STEAMED CHICKEN
Flower Mushroom | Aged Hua Tiao | Parma Ham

红烧狮子头 32 //
CHEF MOK'S LION'S HEAD
Pork Meatball | Superior Truffle Sauce

咖啡排骨 一支 1pc 24 / 两支 2pcs 42 //
CRISPY PORK RIB
Espresso | Kahlua Sauce

蜜豆X.O酱爆猪颈肉 36
WOK-FRIED BERKSHIRE PORK COLLAR
X.O Sauce | Sugar Snap

沙煲鲍鱼烧肉烩鱼鳔 42
CHEF MOK'S SURF & TURF
Baby Abalone | Roasted Pork | Fried Fish Maw

脆蒜鲜竹牛肉 46 //
WOK-FRIED ANGUS BEEF STRIP
Bean Curd Stick | Fermented Soya Bean | Fried Garlic

黑椒煎牛肉粒 58
BLACK PEPPER ANGUS BEEF CUBE
Sarawak Black Pepper | Brussels Sprout

樱花虾爆鹿肉片 48 //
WOK-FRIED ESCALOPE OF VENISON
Sakura Shrimps | Fermented Bean Sauce

泡椒爆鹿肉柳 48
STIR-FRIED VENISON FILLET
Pickled Chilli | Asparagus | Scallion | Ginger

芝士焗带子 28 (位) (Individual) //
PAN-ROASTED SCALLOP
Mentaiko Cheese Sauce

唐灼醉虾 (300克) (Live Cooking) 36 //
SAUNA PRAWN (300G)
Aged Hua | Chinese Herbs

青柠杨枝虾球 32
CRISPY PRAWNS
Mango & Pomelo | Kaffir Lime

玉树麒麟红斑 58 //
"QI LIN" STYLE RED GROUPER FILLET
Parma Ham | Mushroom | Rainbow-Caviar Sauce

酱醋烤鲑鱼 48 (位) (Individual) //
ROASTED BLACK COD
Soy & Balsamic Reduction | Hackberry Leaf
*Not applicable for discounts

蔬菜 VEGETABLES

蟹肉蛋白西兰花 28
STEAMED BROCCOLI
Crabmeat Egg White Sauce

蒜香炒芦笋 20
WOK-FRIED ASPARAGUS
Garlic Chips

上汤云腿娃娃菜 20
POACHED WAWA CABBAGE
Parma Ham | Crystal Broth

// Signature

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.

辣肉扁四季豆 22

WOK-FRIED FRENCH BEAN
Chorizo | Crispy Broad Bean

X.O酱莴笋伴脆烟肉 22

WOK-FRIED LETTUCE X.O SAUCE
Smoky Bacon | Scallion

毛豆沙茶翡翠豆腐 30

HOMEMADE TOFU (V)
Forest Mushroom | Sha Cha Sauce | Edamame

饭和面 RICE & NOODLES

粟米牛肉蒜炒饭 28

ANGUS BEEF FRIED RICE
Corn | Scallions

海鲜香煎生面 32

CRISPY NOODLES
Scallop | King Prawn | Grouper | Ginger

三蛋炒饭 26

TRIO EGGS FRIED RICE
Scrambled Egg | Frying Fish Roe

新式龙虾伊府面 68

EE-FU NOODLE (WHOLE LOBSTER)
Lobster | Chilli Crab Sauce

*Not applicable for discounts

干炒鸭丝河粉 28

WOK-SEARED FLAT RICE NOODLE WITH
DUCK
Roasted Shredded Duck | Silver Sprouts | Scallions

莫师傅私房清汤面 18

CHEF MOK'S SIGNATURE NOODLE SOUP
Parma Ham | Crystal Broth

丝苗白饭 3

STEAMED FRAGRANT RICE

甜品 DESSERT

菊花酥 (3 pcs) 18

CHRYSANTHEMUM PASTRIES
Lotus Paste | Black Sesame

芦荟香茅冻 16

LEMONGRASS TEARDROP
Citrus Aloe Vera | Lychee Sorbet

芒果杨枝布丁 16

MANGO POMELO PUDDING
Sago | Pomelo | Coconut Ice Cream

秘制龟苓膏 16

ICEBERG HERBAL JELLY
Pure Honey

朗姆紫薯麻糍 (3 pcs) 16

RUM & RAISIN MOCHI
Okinawa Sweet Potato

燕窝桂花芝士蛋挞 (3 pcs) 22

BIRD'S NEST CHEESE TART
Pandan | Coconut

主厨推荐精选甜点 28

GRAND TASTING DESSERT

菊花酥 Chrysanthemum Pastries

葡酒巧克力紫薯麻糍 Rum & Raisin Mochi

燕窝桂花芝士蛋挞 Bird's Nest Cheese Tart

秘制龟苓膏 Iceberg Herbal Jelly

*Not applicable for discounts

活海鲜 LIVE SEAFOOD

时价 MARKET PRICE

*Not applicable for discounts

老虎虾

TIGER PRAWN (Minimum 300G)

红斑

RED GROUPER (Minimum 600G)

笋壳

MARBLE GOBY (Minimum 600G)

宝石鲈

AQUAPONICS JADE PERCH (700G per pc)

波士顿龙虾

BOSTON LOBSTER (600G per pc)

螃蟹

MUD CRAB (Minimum 800G)

烹调方式 PREPARATION STYLE

港式古法蒸

HONG KONG TRADITIONAL STEAMED

沙煲焖

CLAYPOT BRAISED

避风塘炒

BI FENG TANG WOK-FRIED

油浸

DEEP-FRIED

黑椒炒

WOK-FRIED BLACK PEPPER SAUCE

辣椒炒


WOK-FRIED CHILLI CRAB SAUCE

清蒸

STEAMED SUPERIOR SOY SAUCE



Did You Know?

Dishes with a  on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford. Read more on your farm-to-table experience here.

 Signature

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