

SUPERIOR FOUR TREASURES SOUP  
上汤四宝

SIGNATURE HOR FUN  
招牌河粉

# 汤

	(S)小	(M)中	(L)大
 SUPERIOR FOUR TREASURES SOUP 上汤四宝	28	PER SERVING	
 CRAB ROE SHARK FIN SOUP 蟹皇鱼翅	100	120	150
	20	PER SERVING	
 BRAISED SUPERIOR SHARK FIN SOUP 红烧大鲍翅	50	PER SERVING	
CRAB ROE BEANCURD THICK SOUP 蟹皇豆腐羹	15	20	25
TOM YAM SOUP 东炎汤	10	12	15
SEAFOOD BEANCURD SOUP 海鲜豆腐汤	10	12	15
SEAFOOD BITTER GOURD SOUP 海鲜苦瓜汤	10	12	15
SALTED VEGETABLES BEANCURD SOUP 咸菜豆腐汤	8	10	12

# 河粉

	(S)小	(M)中	(L)大
 SIGNATURE HOR FUN 招牌河粉	10	15	20
SEAFOOD HOR FUN 海鲜河粉	7	10	13
HOR FUN WITH EGG GRAVY 滑蛋河粉	7	10	13
MOON LIGHT HOR FUN 月光河粉	7	10	13
HOR FUN W BEAN SPROUT & SLICED FISH 生捞河粉	7	10	13
HOR FUN WITH GRAVY 河粉	6	9	12
DRY HOR FUN 干河粉	6	9	12



# 精品



ABALONE WITH THAI SAUCE  
生捞鲍鱼

CRAB ROE SHARK FIN SOUP  
蟹皇鱼翅



	(S) 小	(M) 中	(L) 大
 BRAISED BABY ABALONE 红烧小鲍鱼	15		
 BRAISED ABALONE 红烧大鲍鱼	120		
ABALONE WITH THAI SAUCE 生捞鲍鱼	120		
SEA ASPARAGUS WITH THAI SAUCE 生捞海芦笋	20	30	40
 SUPERIOR FOUR TREASURES SOUP 上汤四宝	28	PER SERVING	
 CRAB ROE SHARK FIN SOUP 蟹皇鱼翅	100	120	150
	20	PER SERVING	
 BRAISED SUPERIOR SHARK FIN SOUP 红烧大鲍翅	50	PER SERVING	
 SEA CUCUMBER COMBINATION 八仙煲	25	35	45
CLAYPOT SEA CUCUMBER 砂煲海参	25	35	45
SEA CUCUMBER WITH MUSHROOM 香菇海参	25	35	45



SUPERIOR FOUR  
TREASURES SOUP  
上汤四宝





**BLACK PEPPER CRAB**  
黑胡椒螃蟹



**CHILLI CRAB**  
辣椒螃蟹

# 蟹

SEASONAL PRICING  
时价

- 🌶️
👨‍🍳
**SHIMMERING SAND CRAB DELIGHT**  
金沙螃蟹
- 🌶️
👨‍🍳
**CHILLI CRAB**  
辣椒螃蟹
- 👨‍🍳
**CLAYPOT CRAB BEE HOON SOUP**  
砂煲螃蟹米粉汤
- 🌶️
**BLACK PEPPER CRAB BEE HOON**  
黑胡椒螃蟹米粉
- 🌶️
👨‍🍳
**BLACK PEPPER CRAB**  
黑胡椒螃蟹
- 🌶️
**WHITE PEPPER CRAB**  
白胡椒螃蟹
- CREAMY BUTTER CRAB**  
牛油螃蟹
- SALTED EGG CRAB**  
咸蛋螃蟹
- STEAMED CRAB**  
清蒸螃蟹
- 🌶️
**CURRY PASTE CRAB**  
甘香螃蟹
- 🌶️
**SALT PEPPER CRAB**  
椒盐螃蟹
- 🌶️
**DRIED CHILLI CRAB**  
官堡螃蟹
- 🌶️
**CLAYPOT CURRY CRAB**  
砂煲咖喱螃蟹
- TOMATO SAUCE CRAB**  
茄汁螃蟹

\*FOR CRAB BEEHOON SOUP  
ADDITIONAL BEEHOON \$3  
加米粉  
ADDITIONAL SOUP \$5  
加汤  
(MAX 2 SERVING PER CRAB)

**FRIED MINI BUN \$2 / 4 PIECES**  
炸馒头仔

**CLAYPOT CRAB BEE HOON SOUP**  
砂煲螃蟹米粉汤





# 鱼

(S)小 (M)中 (L)大

SEASONAL PRICING  
时价



TEOCHEW STYLE STEAMED  
潮州蒸



SALTED EGG FRIED FISH SKIN  
咸蛋炸鱼皮

RED GAROUPA  
红斑  
GAROUPA  
石斑  
MARBLE GOBY  
顺壳

METHOD OF COOKING  
煮法

STEAMED FISH  
蒸鱼

 "CHYE POH" STEAMED  
菜脯蒸


HONG KONG STYLE STEAMED  
港式蒸


TEOCHEW STYLE STEAMED  
潮州蒸

 ASAM STEAM  
亚三蒸

DEEP FRIED FISH  
炸鱼

DEEP FRIED W SPECIAL SOYA SAUCE  
油浸

 SAMBAL DEEP FRIED STYLE  
三崙

 SPECIAL SAUCE DEEP FRIED STYLE  
三味

SWEET & SOUR DEEP FRIED STYLE  
酸甜

  SALTED EGG FRIED FISH SKIN  
咸蛋炸鱼皮

15 20

 FRIED FISH SKIN  
香脆鱼皮

15 20



# 虾/海鲜



GOLD COAST PRAWN  
黄金沙滩虾

DRUNKEN PRAWN  
醉虾



CREAMY PUMKIN PRAWN  
金瓜奶油虾

(S)小 (M)中 (L)大 (XL)大大

20 25 30



GOLD COAST PRAWN  
黄金沙滩虾

20 25 30



SUPERIOR SOYA SAUCE PRAWN  
干煎虾

20 25 30



SPICY FRAGRANCE PRAWN  
香辣虾

20 25 30

SALTED EGG PRAWN  
咸蛋虾

20 25 30



CURRY PRAWN  
咖喱虾

20 25 30



SAMBAL PRAWN  
三崙虾

20 25 30

CEREAL PRAWN  
麦片虾

20 25 30



DRUNKEN PRAWN  
醉虾

20 25 30 35

BOILED PRAWN  
白灼虾

20 25 30 35

SEAFOOD YOU TIAO  
海鲜油条

12 15 20

PRAWN ROLL  
虾枣

12 15 20



DEEP FRIED BABY SQUID  
炸小鱿鱼

15 20 25



SUPERIOR SOYA SAUCE PRAWN  
干煎虾





THREE SPICES DICED CHICKEN  
三杯鸡丁



GUINNESS PORK RIB  
黑啤酒排骨

# 肉

	(S) 小	(M) 中	(L) 大
 FORTUNE CHICKEN 富贵鸡			50
LEMON CHICKEN CUTLET 柠檬炸鸡扒	18	23	36
  THAI STYLE CHICKEN CUTLET 泰式炸鸡扒	18	23	36
  THREE SPICES DICED CHICKEN 三杯鸡丁	18	23	27
 DRIED CHILLI DICED CHICKEN 官堡鸡丁	18	23	27
SPRING ONION & GINGER DICED CHICKEN 姜葱鸡丁	18	23	27
SWEET & SOUR DICED CHICKEN 酸甜鸡丁	18	23	27
 SAMBAL DICED CHICKEN 三崙鸡丁	18	23	27
YAM RING 佛体飘香	18		
 GUINNESS PORK RIB 黑啤酒排骨	18	23	27
NESCAFE PORK RIB 咖啡排骨	18	23	27
SALTED EGG PORK RIB 咸蛋排骨	18	23	27
TRADITIONAL PORK RIB 排骨王	18	23	27
SWEET & SOUR PORK 咕嚕肉	18	23	27
"NAN RU" DEEP FRIED SLICE PORK 南乳炸肉	15	20	25
 BLACK PEPPER VENISON 黑胡椒鹿肉	18	23	27
 CURRY PASTE VENISON 甘香鹿肉	18	23	27
SPRING ONION & GINGER VENISON 姜葱鹿肉	18	23	27



# 豆腐 / 蛋



MINI WOK BEANCURD  
锅仔豆腐

ASSORTED MUSHROOMS BEANCURD  
三菇豆腐



 DEEP FRIED BEANCURD  
脆皮豆腐

(S)小 (M)中 (L)大


12 15 18

  MINI WOK BEANCURD  
锅仔豆腐

15 20 25

 CLAYPOT BEANCURD  
砂煲豆腐

15 20 25

 ASSORTED MUSHROOMS BEANCURD  
三菇豆腐

15 20 25

SCALLOP WITH BEANCURD  
带子豆腐

20 25 30

BEANCURD COMBINATION  
四宝豆腐

20 25 30

CRAB MEAT WITH BEANCURD  
蟹肉豆腐

15 20 25

(S)小 (M)中 (L)大

EGG WITH ONION  
大葱煎蛋

8

EGG COMBINATION  
芙蓉煎蛋

8

EGG WITH "CHYE POH"  
菜脯煎蛋

8

EGG WITH MINCED MEAT  
肉碎煎蛋

8

EGG WITH PRAWN  
虾仁煎蛋

10

EGG WITH CRAB MEAT  
蟹肉煎蛋

15

CLAYPOT BEANCURD  
砂煲豆腐





# 菜



CHINESE SPINACH WITH EGGS  
三黄苋菜



SALTED EGG BRINJAL  
咸蛋茄子



THREE TREASURES  
PEA SHOOTS (DOU MIAO)  
三宝豆苗

(S)小 (M)中 (L)大

GIANT CHIVES  
青莖 15 20 25

PEA SHOOTS (DOU MIAO)  
豆苗 10 12 15


SPINACH  
菠菜 10 12 15


CHYE SIM  
菜心 10 12 15


 KANG KONG  
通心菜 (马来风光) 10 12 15


KAI LAN  
芥兰 10 12 15

( COOKING METHODS FOR ABOVE VEG:  
GARLIC FRIED / SAMBAL / OYSTER SAUCE  
蒜蓉炒 / 三岬炒 / 蚝油炒 )

 THREE TREASURES PEA SHOOTS  
(DOU MIAO)  
三宝豆苗 25 35 45

 SCALLOP WITH BROCCOLI  
带子西兰花 20 25 30

 SALTED FISH GIANT CHIVES W  
BEAN SPROUT  
咸鱼豆芽青莖 15 20 25

 CHINESE SPINACH WITH EGGS  
三黄苋菜 15 20 25

BAI LING MUSHROOM WITH SPINACH  
白灵菇菠菜 15 20 25

MIXED VEGETABLES  
炒杂菜 15 20 25

STIR FRIED ASSORTED VEGETABLES  
脆香小炒 15

SALTED EGG BRINJAL  
咸蛋茄子 15 20 25



LONGEVITY NOODLES  
寿面



MEE GORENG  
马来面

YANG ZHOU FRIED RICE  
扬州炒饭



# 面

	(S) 小	(M) 中	(L) 大
 LONGEVITY NOODLES 寿面	10	15	30
  MEE GORENG 马来面	7	10	13
HOKKIEN NOODLES 福建面	6	9	12
CRISPY NOODLES 生面	6	9	12
FRIED HONG KONG NOODLES 香港面	6	9	12
FRIED MEE SUA 炒面线	8	10	12
 BEE HOON GORENG 马来米粉	7	10	13
BEE HOON WITH GRAVY 米粉	6	9	12
BEE HOON SOUP 米粉汤	6	9	12
SINGAPOREAN STYLE FRIED BEE HOON 新洲米粉	6	9	12

# 饭

	(S) 小	(M) 中	(L) 大
 SAMBAL FRIED RICE 三邑炒饭	7	10	13
SEAFOOD FRIED RICE 海鲜炒饭	7	10	13
SALTED FISH FRIED RICE 咸鱼炒饭	7	10	13
 YANG ZHOU FRIED RICE 扬州炒饭	6	9	12
RICE WITH EGG GRAVY 烩饭	6	9	12



# 甜品

	(S)小	(M)中	(L)大
YAM PASTE WITH GINGKO NUTS 白果芋泥	15		30
LONGAN WITH SEA COCONUT 龍眼海底椰	10	15	20

YAM PASTE WITH GINGKO NUTS  
白果芋泥

