

Table no.

No. of Pax

Maxwell ala-menu ochit-06'19

1) 亲爱的顾客请把您要的数量填入空格内。
2) Dear customer, please fill in your order into the box.

例子 e.g. 012 ----- 一份的意思

For Service Staff :-
2) 请从复顾客所叫的菜后, 圈数量
2) Please repeat customer order & then circle the no. of order.

例子 e.g. 012 -----

麥士威
MAXWELL



小吃 APPETIZER

- 050 香脆炸鱼皮 Crispy Fish Skin \$9.80
A) Salted Egg Yolk B) Spicy Garlic
- 051 脆炸大肠 Fried Big Intestine \$12.80
A) Spicy Salt B) Crispy Skin
- 052 蒜香椒盐脆嫩豆腐 \$8.90
Fried Tofu Cubes in Spicy Salt
- 053 黑蒜露脆香白饭鱼 \$12.80
Crispy White Bait Fish w Truffle
- 054 风水水起捞海蜇皇丝 \$10.00
Sliced Jelly Fish in Thai Sauce
- 056 炸素春卷 (4pcs) \$3.40
Fried Vegetarian Spring Roll
- 057 脆皮炸云吞 (6pcs) \$8.80
Crispy Fried Wonton

靓汤 NUTRITIONAL SOUP

- 061 是日滋补靓汤 A (per pax) \$6.50
D/B Soup of the day B (3 to 4pax) \$16.80
- 062 红烧蟹肉鱼翅 (per pax) \$18.00
Braised Shark's Fin w Crab Meat
- 063 鲜蟹肉鱼腩羹 (per pax) \$11.80
Braised Fish Maw & Crab Meat Soup
- 064 四川酸辣汤 (per pax) \$7.80
Spicy & Sour Szechuan Soup
- 065 迷你鲍鱼佛跳墙 (per pax) \$38.00
Mini Buddha Jumping w Abalone
- 066 红烧龙芽中鲍翅 (per pax) \$45.00
Braised Superior Shark's Fin w Bean Sprout
- 067 芫西皮蛋鱼片汤 (per pax) \$6.50
Parsley Fish Soup w Century Egg

鲍鱼海味 ABALONE & DRIED SEA TREASURE

- 071 蚝皇花菇海参 \$28.00
Braised Sea Cucumber w Mushroom
- 072 鲍汁焖金银胶 \$32.80
Braised Duo Fish Maw w Vegetable
- 073 红烧2头鲍鱼 \$52.00
Braised '2 Head' Abalone (per pax)
- 074 鲍鱼海味一品锅 \$48.00
Braised Abalone & Seafood Treasure Pot (3 to 4 per pax)

烧味 BBQ

- 081 葱油樱花鸡 (半只 half) \$15.00
Scallion Sakura Chicken
- 082 蒜香脆皮童子鸡 (一只 whole) \$12.80
Fried Spring Chicken w Garlic Topping (S.P.)
- 083 肥婆黑叉烧 Black Char Siew \$15.00
- 084 地茂明炉烧鸭 regular \$18.00
Mouth Roast Duck Half a Bird \$28.00
- 085 北京片皮鸭 (一吃) Peking Duck (S.P.)
A) half 半只 \$22 B) Whole Bird 一只 \$39.80
- 086 北京鸭二吃 Peking Duck 2 way eat
a) Ginger \$10 b) BBQ S. \$10 c) 伊面 \$14 d) 生面 \$14
- 087 地茂烧肉 Roast Pork Belly (lunch ONLY) \$16
- 088 沙皮乳猪 Suckling Pig
A) regular \$38 B) half 半只 \$118.00

厨师精选 Chef Recom.

- 091 香炒生鱼片 Sautéed Fish Meat \$16.00
A) 极品醬 Sautéed in X.O. Sauce
B) 姜葱 Ginger & Spring Onion
C) 豉汁凉瓜 Sautéed w Bittergourd
- 092 西兰花炒 Sautéed Broccoli \$24.00
A) 带子 w Scallop \$24.00
B) 虾球 w Prawn Ball \$20.00
C) 生鱼片 w Fish Meat \$18.00
- 093 黑松露野菌炒 Black Truffle Fresh Mushroom
A) 虾球 w Prawn Ball \$22.00
B) 带子 w Scallop \$26.00
C) 生鱼片 w Fish Meat \$19.00
- 094 澳洲牛柳粒 \$23.00
Sautéed Australian Beef Tenderloin Cubes
A) 神户汁 Blended Kobe Sauce
B) 黑椒汁 Black Pepper Sauce
- 095 深海大虾球 Prawn Ball \$22.00
A) 黄金醬 Cream of Salted Egg Yolk Sauce
B) 芥末醬 Blended Wasabi Sauce
C) 麥片炒 Blended Cereal
- 096 酸甜咕咾肉 \$15.00
Sautéed Sweet & Sour Pork Meat
- 097 排骨皇肉 Sautéed Pork Ribs Meat \$16.00
A) 咸蛋 Cream of Salted Egg Yolk
B) 椒盐 Spicy Salt
C) 金牌咖啡 Blended Coffee
- 098 银鳕鱼 Cod Fish (per 100gm) \$13.00
A) 菜莆蒜香蒸 Steam in Blended Garlic
B) 蒜茸蒸 Minced Garlic Steam (min 200gm)
- 099 巴丁鱼 half \$19.00 whole \$35.00
Pa Ting Fish
A) 姜茸蒸 Steam in Ginger Topping
B) 蒜茸蒸 Minced Garlic Steam
C) 香辣蒸 Steamed Blended Nonya

100 笋壳鱼 Soon Hock Fish Market Price

- A) 油浸 Deep Fried
 - B) 凤凰式 Crispy Egg White w D. Soya (may require 20-30 mins to prepare)
 - C) 清蒸 Steamed in Light Soya
- 103 石斑鱼 Garoupa Fish Market Price**
- A) 清蒸 Steam in Light Soya
 - B) 蒜茸蒸 Minced Garlic Steam
 - C) 菜莆蒜香蒸 Steam in Blended Garlic
- 104 红烧野菌豆腐 \$15.00**
Homemade Tofu w Wild Mushroom
- 105 葱爆蒜菇A4和牛片 \$25.00**
A4 Wagyu Beef w Matsutake Mushroom
- 106 海虾 Sea Prawn (min 300g) \$7/100gm**
- A) 清蒸 Steam in Light Soya
 - B) 蒜茸蒸 Minced Garlic Steam
 - C) 菜莆蒸 Steam in Blended Garlic
- 107 波士顿龙虾 (appx.600gm) \$49.80 (Special Price)**
Sautéed Boston Lobster
- A) Sautéed in Ginger Onion 姜葱香炒
 - B) Sautéed Black Pepper 黑椒冬粉炒
 - C) Cream of Salted Egg Yolk 咸蛋黄炒
- 108 螃蟹 (600-650gm) \$44.80 (Special Price)**
Sautéed Mud Crab
- A) Singapore Chilli Crab 新加坡辣椒炒
 - B) 带子 w Prawn Ball 新加坡黑椒炒
 - C) Cream of Salted Egg Yolk 咸蛋黄炒
- 109 露笋 Asparagus \$26.00**
A) 带子 w Scallop \$22.00
B) 虾球 w Prawn Ball \$20.00
C) 生鱼片 w Fish Meat \$20.00
- 110 回锅肉 \$18.00**
Sautéed Pork Belly Meat

砂煲石窝 CLAYPOT CUISINE

- 110 渔香茄子煲 \$15.00
Stewed Brinjal in Spicy Meat Gravy
- 111 海鲜豆腐煲 \$17.00
Braised Mixed Sea Treasure Tofu
- 112 金银蛋苋菜煲 \$15.00
Chinese Spinach in Trio Egg Gravy
- 114 宝岛三杯樱花鸡煲 \$15.00
Sautéed Chicken in Blended Basil
- 115 马友鱼鸡粒豆腐 \$15.00
Salted Fish w Diced Chix & Tofu
- 116 红烧牛筋腩煲 \$19.00
Braised Beef Brisket & Tendon
- 117 豉汁凉瓜排骨煲 \$16.00
Stewed Pork Ribs w Bittergourd
- 118 豆根火腩生菜底煲 \$17.80
Sautéed 'Shao Rou' w Beancurd Skin Claypot
- 119 黑椒冬粉牛肉煲 \$15.00
Black Pepper Beef w Vemercelli
- 120 红烧鮫鱼煲 \$15.80
Braised Korean Monkfish Claypot

绿色选择 一菜 HEALTHY GREEN

- 121 西兰花 Broccoli \$14
 - 122 芥兰 Kai Lan \$14
 - 123 菠菜 Long Spinach \$12
 - 124 苋菜 Chinese Spinach \$12
 - 125 露笋 Asparagus \$16
 - 126 西生菜 Ice Lettuce \$12
- A) 清炒 Plain Sautéed
 - B) 蒜茸炒 Sautéed w Minced Garlic
 - C) 上汤杞子 Superior Stock w Wolfberries
 - D) 蚝油汁 Blended Oyster Sauce
 - E) 极品醬 Sautéed in X.O. Sauce
 - F) 椒丝腐乳 Spicy Preserved Beancurd
- 127 马来风光 Sautéed Spicy 'Kang Gong' \$12
- 128 干扁四季豆 French Bean w Spicy Meat \$14
- 129 芥兰炒澳洲牛肉 \$18
Sautéed Kai Lan w Australian Beef Slice

面饭 NOODLE & RICE

- 147 干炒澳洲牛肉河 \$16.80
Sautéed Rice Noodle w Ausgtralin Beef Tenderloin
- 148 香港炒面线 \$13.80
Traditional Wok Fried Mian Xian
- 149 海鲜脆生面 \$17.80
Seafood Crispy Noodle
- 150 鲍汁干烧伊面 \$14.80
Braised E-Fu Noodle
- 151 杨洲炒饭 \$14.80
'Yang Zhou' Fried Rice
- 153 豉汁海鲜鸳鸯河粉 \$17.80
Duo Rice Noodle w Mx Seafood w Preserved Bean Gravy
- 154 鱼子蟹肉蛋白炒饭 \$17.80
Conpoy Fried Rice w Egg White
- 156 滑蛋生鱼片河粉 \$16.80
Toman Fish Slice Rice Noodle w Scrambled Egg Gravy
- 157 干贝汁海鲜烩饭 \$19.80
Seafood Fried Rice in Conpoy Gravy

地茂素菜 Vegetarian Cuisins

- 半素 Half Vegetarian 可能有葱,蒜,蛋
全素 Full Vegetarian 没有葱,蒜,蛋
may have scallion, garlic & egg No scallion, garlic & egg
- 301 清新素汤 \$6.80
Vegetarian Soup
 - 302 野菌露笋 \$15.80
Sautéed Asparagus w Wild Mushroom
 - 303 咕嚕素鸡丁 \$13.80
Fried Mock Chicken in Sweet & Sour Sauce
 - 304 宫保素虾仁 \$13.80
Fried Mock Prawn in Gong Bao Sauce
 - 305 畔水芹香 \$13.80
Sautéed Mixed Vegetable
 - 306 罗汉斋 \$15.00
'Luo Han' Vegetarian Delights
 - 307 竹生粒粒甘香 (1 to 2 pax) \$11.80
Vegetarian Fried Rice
 - 308 野菌焖伊面 \$16.80
Braised E-fu Noodle w Wild Mushroom
 - 309 素炒面线 (1 to 2 pax) \$11.80
Stir Fried Dried Bee Hoon
 - 310 素酸辣汤 per pax \$6.80
Vegetarian Sweet & Sour Soup

甜品 Nourishing Dessert

- 131 鲜芒果布甸 (per pax) \$4.50
Fresh Mango Pudding -----
- 132 古方龟苓膏 (per pax) \$5.00
Traditional Recepte Herbal Jelly -
- 134 金杞银耳羹 (per pax) \$4.50
Chilled D/Boiled White Fungus -
- 135 雪糕荔枝甘露 (per pax) \$5.50
Pomelo Sago w Mango & Ice Cream
- 136 荔枝甘露 (per pax) \$5.00
Pomelo Sago w Mango -----
- 137 太后甜品 (per pax) \$4.00
Traditonal Recepte Herbal Jelly -
- 138 红莲炖雪蛤 (per pax) \$12.80
D/B Hasma w Red Dates -----
- 139 红莲炖官燕 (per pax) \$4.20
D/B BirdNest w Red Dates -----
- 140 杏仁茶 (per pax) \$5.00
Cream of Almond -----