

辣椒螃蟹包
**Chilli Crab
 Meat Bun
 (4pcs)
 \$6.80++**



1

红油抄手
**Spicy
 Prawn
 Wantons
 (4pcs)
 \$6.80++**



4

廉奶炸馒头
**Fried
 Mantou
 Buns
 (6pcs)
 \$6.80++**



7

荷叶糯米鸡
**Glutinous
 Rice with
 Chicken and
 Sausages
 in Lotus Leaf
 (3pcs) \$6.80++**



2

莲蓉桃子包
**Mini
 Peach
 Buns
 (4pcs)
 \$4.80++**



5

蒸白馒头
**Steamed
 Mantou
 Buns
 (6pcs)
 \$6.80++**



8

豆豉蒸风爪
**Steamed
 Chicken
 Feet in Black
 Beans Sauce
 (1 order)
 \$4.80++**



3

小笼包
**Xiao Long Bao
 (4pcs)
 \$6.80++**



6

小笼包
**Xiao Long Bao
 (10pcs)
 \$18.00++**



9

萝卜糕
Radish Cake
(4pcs)
\$6.80++



10

菩提素果
Steamed
Vegetable
Dumplings
(4pcs)
\$6.80++



13

北方饺子
Poached
Pork
Dumplings
(4pcs)
\$6.80+



16

海鲜腐皮卷
Seafood
Beancurd
Roll
(4pcs)
\$6.80++



11

蒸烧卖
Steamed
Pork
Siew Mai
(4pcs)
\$6.80++



14

春夏秋冬卷
Vegetables
Spring
Rolls
(6pcs)
\$6.80++



17

叉烧包
Steamed
Honey Pork
Buns
(4pcs)
\$6.80++



12

水晶虾饺
Prawn
Dumpling
(4pcs)
\$6.80++



15

姜茸冻海蜇皮
Chilled Jelly
Fish Marinated
in Ginger Sauce
\$12.00++



18

秘酱炸苏东仔
Crispy Baby Squids in Spicy Sauce
\$15.00++



19

咸蛋黄炸鱼皮
Crispy Fish Skin in Salted Egg Yolk Puree
\$18.00++



22

莲藕排骨汤
Lotus Root Pork Ribs Soup
(4 people)
\$22.00++



25

奶柠软壳蟹
Crispy Soft Shell Crabs in Lemon Butter Dressing
\$18.00++



20

泰式白饭鱼
Crispy White Baits
\$15.00++



23

海底椰乌鸡汤
Black Chicken Soup with Sea Coconut
(4 people)
\$26.00++



26

水果野菜沙拉
Organic Farm Salads in Passion Fruit Dressing
\$15.00++



21

炸鱼皮
Crispy Fish Skin
\$15.00++



24

黄焖蟹肉翅
Fresh Crab Meat Shark's Fin Soup
(each)
\$28.00++



27

椰盅海鲜汤
**Seafood Soup
 in Whole
 Coconut (each)**
\$12.00++



28

鸡丝玉米羹
**Chicken
 Sweet
 Corn Soup
 (each)**
\$7.00++



31

豆腐粟米羹
**Tofu Sweet
 Corn Soup
 (each)**
\$7.00++



34

花胶三宝汤
**Fresh
 FishMaw Soup
 with Three
 Treasures
 (each)**
\$12.00++



29

黄焖蟹肉羹
**Fresh Crab
 Meat and
 Fishmaw in
 Yellow Broth
 (each)**
\$8.00++



32

姜葱爆螃蟹
**Crabs with
 Spring
 Onions &
 Young
 Ginger
 (2pcs)**
\$95.20++



35

海鲜酸辣羹
**Seafood
 Hot & Sour
 Soup
 (each)**
\$7.00++



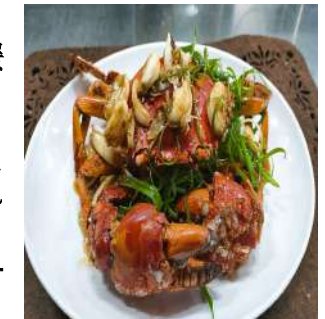
30

竹笋三宝汤
**Bamboo
 Shoot Soup
 with Three
 Treasures
 (each)**
\$7.00++



33

拍蒜爆螃蟹
**Crabs in
 Smashed
 Garlic and
 Light Soya
 (2pcs)**
\$95.20++



36

咖啡煮螃蟹
Signature
Kopi Crabs
(2pcs)
\$95.20++



37

白酱爆螃蟹
Crabs in
White Wine
Sauce
(2pcs)
\$95.20++



40

清蒸多宝鱼
Steamed
Turbot Fish
in Light
Soya Sauce
(1pc)
\$150.00++



43

黑胡椒螃蟹
Black
Peppered
Crabs
(2pcs)
\$95.20++



38

螃蟹焖米粉
Crab with
Bee Hoon
(1pc)
\$60.00++



41

清蒸东星斑
Steamed
Leopard
Garoupa in
Light Soya
Sauce
(1pc)
\$80.00++



44

麦片香螃蟹
Crabs in
Crispy Oat
Meal Flakes
(2pcs)
\$95.20++



39

咸蛋黄爆螃蟹
Salted Egg Yolk
Crab (+\$6)
(2pcs)
\$95.20++



42

油浸顺壳鱼
Crispy
Soon Hock
Fish in
Light Soya
Sauce
(1pc)
\$68.00++



45

古法沙煲鱼
**Braised
 Whole Fish
 in Claypot
 Style
 (1pc)
 \$48.00++**



46

香槟龙虾
**Champagne
 Lobster
 (1pc)
 \$68.00++**



49

黑椒爆龙虾
**Black Pepper
 Lobster
 (1pc)
 \$68.00++**



52

清蒸顺壳鱼
**Steamed
 Soon Hock
 Fish in Light
 Soya Sauce
 (1pc)
 \$68.00++**



47

上汤焗龙虾
**Lobster in
 Superior
 Broth
 (1pc)
 \$68.00++**



50

椒盐爆龙虾
**Salt & Pepper
 Lobster
 (1pc)
 \$68.00++**



53

花雕蛋白蒸澳龙
**Steamed
 Whole
 Australia
 Lobster with
 Egg White and
 Chinese Wine
 (1pc)
 \$198.00++**



48

辣椒龙虾
 炸馒头
**Lobster in
 Singapore
 Chilli Sauce
 (1pc)
 and Fried
 Buns
 \$68.00++**



51

麦片爆软壳蟹
**Crispy Soft
 Shell Crabs
 with Oat Meal
 Flakes
 \$26.00++**



54

拍蒜生抽海虾
Sea Prawns with Smashed Garlic and Light Soya
\$30.00++



55

带子炒时蔬
Wok-fried Scallops with Garden Greens
\$26.00++



58

糖醋炸虾球
Crispy Prawns in Sweet & Sour Sauce
\$26.00++



61

东瀛虾球
Crispy Prawns in Wasabi Sauce
\$26.00++



56

海鲜豆腐煲
Assorted Seafood and Tofu in Claypot Style
\$26.00++



59

拍蒜生抽
 老虎大虾
Jumbo Tiger Prawns with Smashed Garlic and Light Soya (4pcs)
\$40.00++



62

辣椒虾球炸馒头
Prawns in Singapore Chilli Sauce and Fried Buns
\$26.00++



57

麦片虾球
Crispy Prawns with Oat Meal Flakes
\$26.00++



60

辣椒老虎大虾
 炸馒头
Jumbo Tiger Prawns in Chilli Sauce and Fried Buns (4pcs)
\$40.00++



63

花菇扣海参
**Sea
 Cucumber
 with Flower
 Mushrooms
 and Broccoli**
\$38.00++



64

姜葱炒牛肉
**Sliced Beef
 with Ginger
 and Spring
 Onions**
\$26.00++



67

江苏猪腩骨
**Jiangsu Style
 Soft Bone
 Pork Belly**
\$26.00++



70

六十年代炒牛柳
**Beef Fillet
 with
 Vegetables**
\$26.00++



65

广式烧鸭(半只)
**Roast Duck
 (half)**
\$26.00++



68

咖啡猪腩骨
**Coffee Sauce
 Soft Bone
 Pork Belly**
\$26.00++



71

沙煲秘制
 牛仔骨
**Baby Beef
 Short Ribs
 in Clay Pot**
\$26.00++



66

咕嚕肉
**Sweet
 &
 Sour
 Pork**
\$26.00++



69

黑椒猪腩骨
**Black Pepper
 Sauce
 Soft Bone
 Pork Belly**
\$26.00++



72

三皇蛋浸苋菜
**Poached
 Spinach in
 Three Kind
 of Eggs**
\$20.00++



73

上汤蒜子浸苋菜
**Spinach
 with Garlic
 in Superior
 Stock**
\$18.00++



76

蟹肉瑶柱蛋白炒饭
**Crab Meat
 and Egg White
 Fried Rice**
\$28.00++



79

蒜茸炒西兰花
**Garlic
 Broccoli
 Flower**
\$18.00++



74

野菌炒芦笋
**Asparagus
 with Wild
 Mushrooms**
\$20.00++



77

扬州炒饭
**YANG ZHOU
 Fried Rice**
\$26.00++



80

蒜茸炒青龙菜
**Green Dragon
 Chives with
 Bean Sprouts
 and Garlic**
\$18.00++



75

时蔬粉丝豆腐煲
**Dried Tofu
 Sheet
 and Vegetables
 in Claypot**
\$18.00++



78

玉兰蛋炒饭
**Vegetables Egg
 Fried Rice**
\$20.00++



81

小鲍鱼海鲜炒饭
**Abalone and
 Seafood
 Fried Rice**
\$28.00++



82

海鲜滑蛋河粉
**Seafood Hor
 Fan Noodles
 in Egg Wash
 Sauce**
\$26.00++



85

冻桃胶炖四宝
**Chilled Peach
 Gum Dessert
 with Four
 Treasures**
\$4.80++



88

干烧伊面
**Stewed
 Ee Fu
 Noodles**
\$20.00++



83

小鲍鱼面线
**Baby
 Abalone
 Mee Sua**
\$30.00++



86

芝麻笑口枣
**Crispy Sesame
 Glutinous
 Rice Balls
 (4pcs)**
\$6.80++



89

干炒牛河
**Sauteed
 Beef Hor
 Fan Noodles**
\$26.00++



84

XO酱炒萝卜糕
**Wok-fried
 Radish Cake
 with XO
 Chilli Sauce**
\$18.00++



87

红豆沙锅饼
**Red Bean
 Pancake**
\$7.00++



90

小黄鸭包
**Yellow
Duckling
Buns
In Nutella
(2pcs)
\$4.80++**

A photograph showing two small, round, yellow buns shaped like ducklings. They have small orange beaks and are sitting on a white surface. The background is slightly blurred, showing what appears to be a kitchen or bakery setting.

91

咸豆沙饼
**Salted Mung
Bean Pastry
(2pcs)
\$4.80++**

A photograph of two round, golden-brown pastries. One is cut in half, revealing a dark, textured filling. They are placed on a white plate with a floral pattern. Another whole pastry is visible on a separate plate in the background.

92