

FOR YOUR DINING PLEASURE  
给予您最佳的用餐体验



*Clan 7*<sup>™</sup>  
Modern Chinese Dining

## DEAR DINER,

We wish you a warm welcome to Clan 7 Chinese Restaurant, a dining destination where gourmands and wine and spirits connoisseurs can gather to celebrate their kinship and love for exceptional cuisine. While "Clan" symbolises the connection that brings these diners together, the number "7" draws on the close resonance to the Chinese word for "togetherness".

Our culinary team helmed by Executive Chef Dee Chan present a menu that showcases their craftsmanship in modern Chinese cuisine. Dine on Cantonese roast staples, an innovative repertoire of traditional classics and Chef's Recommendations. The dining experience is enhanced by a distinctive list of wines and spirits curated by Ch'ng Poh Tiong, Keeper of the Quaich (2012) and Tasting Director of Singapore World Spirits Competition.

Be it a business lunch, family dinner or celebration, we look forward to making your dining occasion a memorable one.

## 亲爱的美食鉴赏家，

我们欢迎您的到来。七公馆是一个美食与佳酿鉴赏家汇聚的不二选择。食客可以在这尽情享受、分享美食与佳酿。七公馆当中的的公馆具有前邸的意思，是连接了一脉人传承的寓意。而当中的“七”字亦是与中文字当中的“起”字读音相同。由于华人极为重视团聚，偏爱与家人朋友一起分享喜悦，而我们也觉得与家人朋友在一起的时光总是格外珍贵。因此，这也是为何我们以七公馆为名，期望与您一起和家人朋友一同分享喜悦。

我们的行政总厨 Chef Dee Chan 率领的烹饪团队特别为您推荐了精选菜单，以精湛厨艺为您呈现现代中餐的美味与艺术。粤式烤肉是结合了经典食谱与厨师构思的创新菜谱。绝美的餐食必须搭配绝佳的佳酿，为此新加坡世界烈酒大赛品鉴总监兼 Keeper of the Quaich (2012年)- 菲布忠特别为食客精心挑选了各色葡萄酒及烈酒，以丰富食客用餐体验。

无论是商务午餐，家庭聚会，朋友聚餐或生日庆典，我们都希望能为您留下难忘的体验。



## CHEF DEE CHAN

Born in Hong Kong, Chef Chan is one of the youngest executive chefs in Chinese cuisine in Singapore. Chef Chan's beginnings in Chinese cuisine were inspired by his father, who continues to hone his craft as a dim sum chef. Having had to prepare meals for his family since young, Chef Chan nurtured his passion by enrolling in a Culinary Skills course at the Institute of Technical Education (ITE) while in Hong Kong.

Chef Chan represents the Society of Chinese Cuisine Chefs Singapore and in his role with the Research and Development Committee, he co-experiments and develops new dishes for fellow peers. Chef Chan has clinched numerous awards including Lee Kum Kee World Chefs (Nanxun) Championship Special Gold Award (Individual Events) and The Third World Master Chefs Competition for Cantonese Cuisine Macao Station (2nd in place) in 2019.

Chef Chan 来自香港，是新加坡最年轻的中餐行政总厨之一。Chef Chan 的启蒙导师是其父亲 - 点心厨师，目前依然活跃于准备各式点心。Chef Chan 从小就为家人准备饭菜加上自身对烹饪的兴趣，因此选择了就读于在香港技术教育学院 (ITE) 的烹饪技能课程。

Chef Chan 代表新加坡中厨协会并在就任于研究与发展委员会期间，研究开发新菜色，为同行呈现各种新菜色。在 2019 年，陈大厨获得了两个奖项 - 李锦记世界大厨 (南湾区) 冠军特别金奖 (个人项目) 及第三届世界粤菜大厨澳门站大赛 (排名第二)。

# 前菜



STARTER

所有价格将另加10%服务费和消费税。图片仅供参考，以实物为准。

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冷 前菜

STARTER  
— COLD



- 100 川式辣味鸡 14  
Sichuan-style  
Marinated Chicken
- 101 甜筒乌打 8  
Fish Otah and Fish Skin in Cone
- 102 凉拌黄瓜 8  
Marinated Cucumber
- 103 娘惹秋葵 8  
Nyonya-style Marinated Okra
- 104 黑松露伴菜园鸡丝 12  
Shredded Kampung Chicken  
with Truffle
- 105 陈年黑醋云耳海蜇 12  
Marinated Jellyfish with Cucumber



热 前菜

STARTER  
— HOT



- 200 椒盐鱿鱼 13  
Crispy-fried Spice Salted Squid
- 201 摩登烟鲷鱼 29  
Smoked Cod Fish Fillet



- 202 咸蛋鱼皮 13  
Crispy Fish Skin with Salted Egg Yolk
- 203 咸蛋南瓜 8  
Cruised Japanese Pumpkin  
with Salted Egg Yolk

烧  
味



CANTONESE  
ROAST

汤



SOUP

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# 烧味

CANTONESE  
ROAST



莓酱烧鸭  
Roasted Duck, Strawberry Marmalade

- |     |                           |            |
|-----|---------------------------|------------|
| 301 | ¼ 只鸭 Quarter Duck         | 15         |
| 302 | ½ 只鸭 Half Duck            | 29         |
| 303 | 全只鸭 Whole Duck            | 56         |
| 304 | 蜜汁叉烧 BBQ Glazed Char Siew | 14(200克/g) |

# 汤

SOUP



- |     |  |           |
|-----|--|-----------|
| 400 | 蟲草花竹笙烏鸡汤 Steamed Bamboo Pith with Black Chicken Soup, Cordyceps Flower   | 16        |
| 401 | 浓汤花胶 Signature Thick Fish Maw Broth  | 24        |
| 402 | 黄金酸辣汤  Clan 7 Sichuan-style Hot and Sour Soup | 6         |
| 403 | 海鲜酸辣汤 Seafood Sichuan-style Hot and Sour Soup  | 8         |
| 404 | 老火例汤 (2 人份) Double-boiled Soup (Serving for 2 persons)   | 16(盅/pot) |



# 肉类



MEAT

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西班牙烧黑椒猪排  
Black Pepper Spanish Iberico Pork Cutlet

# 鸡肉 肉类

MEAT  
— CHICKEN



- 500 豆豉鸡煲 16  
Wok-fried Chicken,  
Black Beans in Claypot

- 501 辣籽鸡 18  
Sichuan-style Fried Chicken with  
Dried Chilli, Sichuan Peppercorn



- 502 辣籽鸡 16  
Sichuan-style Fried Chicken with  
Dried Chilli, Sichuan Peppercorn
- 503 茅台鸡煲 22  
"Moutai" Chicken with  
Distilled Chinese Liquor in Claypot



- 504 沙姜生煎走地鸡 22  
Aromatic Ginger-seared  
Kampong Chicken
- 505 素鸡煲 15  
Sauteed Processed Bean Curd  
with Black Bean Sauce

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# 猪肉

肉类

— MEAT  
PORK



- 600 凤梨咕咾肉 16  
Sweet and Sour Pork,  
Pineapple Chip
- 601 西班牙烧黑椒猪排  28  
Black Pepper Spanish Iberico  
Pork Cutlet
- 602 煲仔东坡肉 18  
Sauteed Iberico Pork Belly  
in Claypot
- 603 烟熏叉烧骨  22  
Smoked Char Siew Ribs



# 牛肉

肉类

— MEAT  
BEEF



- 700 澳洲战斧牛骨 (特别料理) 88  
Chef's Special of  
Australian Angus Tomahawk
- 701 香辣牛粒  36  
(澳大利亚150天谷物和牛)  
Spicy-fried Diced Beef  
(Australian 150 Days' Grain-fed  
Wagyu M7)
- 702 葱爆安格斯牛肉 28  
Sauteed Angus Sliced Beef,  
Broad Bean Paste



# 生海 猛鮮

肉類



800

- 800 黑松露 / X.O. 帶子 39  
Wok-fried Black Truffle/  
X.O. Scallop, Capsicum, Asparagus

- 801 黑金麥片蝦 28  
Black Gold Cereal Prawn

- 802 黑蒜龍躉魚 29  
Black Garlic Steamed  
Garoupa Fillet



801

- 803 藤椒酸菜龍躉魚 38  
Sichuan-style  
Cooked Garoupa Fillet

- 804 娘惹焗鱈魚 29  
Nyonya-style Baked Cod Fillet



803



805

所有價格將另加10%服務費和酒費稅。圖片僅供參考，以實物為準。

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805 龙虾麻婆豆腐 49  
Lobster "Mapo" Tofu

806 荔枝鱼子海虾 28  
Deep-fried Pacific Prawn  
with Lychee Mayo and Tobiko

- |     |   |                   |
|-----|---|-------------------|
| 807 | 松露胡椒蟹   | 时价                |
|     | White Pepper Crab<br>infused with Black Truffle | Seasonal<br>Price |
| 808 | X.O. 爆班球  | 32                |
|     | Wok-fried X.O. Garoupa Fillet                   |                   |
| 809 | 红烧蚝皇鲍鱼 🍴  | 18                |
|     | Braised Abalone in<br>Brown Sauce               |                   |



# 生海 猛鮮

肉类

- 810 生猛海鮮 (蒸 / 炸 / 炒) 时价  
順壳 / 老虎蝦 /  
龍虎斑 / 波士頓龍蝦等  
Live Seafood Seasonal  
Soon Hock / Tiger Prawn / Price  
Garoupa / Boston Lobster, etc  
(Steamed / Deep-fried / Stir-fried)



黑蒜蒸順壳魚  
Steamed Soon Hock with Black Garlic





避風塘螃蟹  
"Bi Feng Tang" Crab



# 菜 类



VEGETABLES

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902

- 900 腐乳通菜  14  
Fried Water Spinach  
with Preserved Bean Curd
- 901 鱼香茄子煲  14  
Braised Eggplant,  
Minced Pork, Chilli
- 902 肉碎芥兰煲 16  
Wok-fried Kai Lan,  
Spiced Minced Pork



903

- 903 干煸肉碎虾米四季豆 15  
Sautéed French Beans,  
Minced Meat, Dried Shrimp
- 904 招牌X.O.炒芦笋 18  
Signature Fried X.O.  
Australian Asparagus
- 905 避风塘茄架 14  
"Bi Feng Tang" Crispy-fried  
Eggplant, Garlic Chilli
- 906 季节时蔬 14  
Seasonal Vegetables
- 907 素麻婆豆腐  14  
Vegetarian "Mapo" Tofu



905



907

# 饭 面




RICE | NOODLES

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- 1000 香脆龙虾焗饭  60  
Char-baked Rice with Lobster  
and Crispy Rice

- 1001 扬州炒饭 15  
"Yang Zhou" Fried Rice  
with BBQ Pork and Shrimp



- 1002 贵妃泡饭 28  
Seafood with Slow-cooked Rice  
in Thick Chicken Broth
- 1003 鸳鸯炒饭 18  
"Ying Yang"-style Seafood  
Multi-grain Fried Rice
- 1004 金蛋饭 10  
Fresh and Salted Eggs Fried Rice
- 1005 野菌焗饭  15  
Baked Rice with Mixed Mushrooms



- 1006 干炒牛河 16  
Wok-fried Sliced Beef Hor Fun
- 1007 鸳鸯鱼绒面 19  
"Yin Yang" Fish Noodles
- 1008 七公馆海鲜叻沙面  18  
Clan 7 Seafood Laksa Noodles
- 1009 蟹肉粉丝煲 18  
Braised Crab Meat,  
Vermicelli in Claypot
- 1010 野菌粉丝煲  15  
Braised Mushroom,  
Vermicelli in Claypot

# 甜品



DESSERT

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- 1100 翡翠金露 9  
Sweetened Matcha Soup,  
Pearl Sago, Pomelo

- 1101 香茅冻, 芦荟, 青柠冰霜 9  
Lemongrass-scented Jelly,  
Aloe Vera, Green Lime Sorbet

- 1102 黑糯米奶油布丁 9  
Black Glutinous Panna Cotta



1103



1104

- 1103 桃胶杏仁茶 8  
Almond Paste, Peach Gum

- 1104 抹茶熔岩蛋糕 9  
Matcha Lava Cake

- 1105 番石榴冰霜 9  
Texture of Iced Guava



1105

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