

# ~Crabs~



Chili Crab



Black Pepper Crab

C1	CRAB	螃蟹	SEASONAL PRICE
	<b>METHODS OF PREPARATION</b>	<b>烹饪方式</b>	
B	BLACK PEPPER CRAB 🌶️	黑胡椒蟹	
C	CHILI CRAB 🌶️	辣椒蟹	
D	BUTTER CRAB	牛油蟹	
E	STEAMED CRAB	清蒸蟹	
F	WET SALTED EGG CRAB 🌶️	湿咸蛋蟹	
G	DRY SALTED EGG 🌶️	干咸蛋蟹	
L	PEPPER & SALT CRAB 🌶️	椒盐焗蟹	
<b>C3</b>	<b>SOFT SHELL CRAB</b>		
A	BI FENG TANG SOFT SHELL CRAB	避风塘软壳蟹	\$15/\$25
B	PEPPER SALT SOFT SHELL CRAB	椒盐软壳蟹	\$15/\$25
C	CRISPY SOFT SHELL CRAB	酥炸软壳蟹	\$15/\$25
D	SALTED EGG SOFT SHELL CRAB	咸蛋软壳蟹	\$15/\$25

<b>C2</b>	<b>MINI BUN (6 PCS/ PLATE)</b>	<b>小馒头</b>	<b>\$3</b>
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Fried Salted Egg Cuttlefish

# ~Cuttlefish~

<b>S1</b>	ASSAM CUTTLEFISH (SOTONG) 🌶️	亚参苏东	\$16 / \$26
<b>S2</b>	NONYA CUTTLEFISH (SOTONG) 🌶️	娘惹苏东	\$16 / \$26
<b>S3</b>	SAMBAL CHILLI CUTTLEFISH (SOTONG) 🌶️	叁芭苏东	\$16 / \$26
<b>S4</b>	SPECIAL SAUCE CUTTLEFISH (SOTONG) 🌶️	甫京炸苏东	\$16 / \$26
<b>S5</b>	CRISPY CEREAL CUTTLEFISH (SOTONG) 🌶️	麦片炸苏东	\$16 / \$26
<b>S6</b>	FRIED SALTED EGG CUTTLEFISH (SOTONG) 🌶️	咸蛋炸苏东	\$16 / \$26
<b>S7</b>	FRIED MILKY CHEESE CUTTLEFISH (SOTONG) 🌶️	芝士炸苏东	\$16 / \$26
<b>S8</b>	FRIED CALAMARI (SOTONG) 🌶️	炸苏东圈	\$16 / \$26
<b>S9</b>	PEPPER SALT CUTTLEFISH (SOTONG) 🌶️	椒盐苏东	\$16 / \$26
<b>S10</b>	WESTERN BUTTER EGG CUTTLEFISH (SOTONG) 🌶️	西式奶油苏东	\$16 / \$26
<b>S11</b>	FRIED BABY SQUID 🌶️	炸苏东仔	\$18 / \$28















# ~PRAWNS~



Salted Egg Prawn



ShanDong Prawns

<b>P1</b>	SPECIAL SAUCE PRAWN  	招牌甫京虾	\$28 / \$38
<b>P2</b>	CEREAL PRAWN 	麦片虾	\$28 / \$38
<b>P3</b>	SALTED EGG PRAWN 	咸蛋虾	\$28 / \$38
<b>P4</b>	SWEET & SOUR PRAWN	酸甜虾	\$28 / \$38
<b>P5</b>	PEPPER SALT PRAWN 	椒盐虾	\$28 / \$38
<b>P6</b>	SAMBAL CHILLI PRAWN 	叁芭虾	\$28 / \$38
<b>P7</b>	ASSAM CHILLI PRAWN 	亚叁虾	\$28 / \$38
<b>P8</b>	NONYA PRAWN 	娘惹虾	\$28 / \$38
<b>P9</b>	WESTERN BUTTER EGG PRAWN 	西式奶油虾	\$28 / \$38
<b>P10</b>	BLACK PEPPER PRAWN 	黑胡椒虾	\$28 / \$38
<b>P11</b>	BLACK SOYA BEAN PRAWN 	干煎虾	\$28 / \$38
<b>P16</b>	SHANDONG PRAWN	山东虾	\$28 / \$38
<b>P17</b>	SAMBAL CRAYFISH 	叁芭虾婆	\$24 / \$38
<b>P18</b>	STIR-FRIED CRAYFISH WITH DRIED SHRIMP 	干香虾婆	\$24 / \$38
<b>P19</b>	CHILLI CRAYFISH 	辣椒虾婆	\$24 / \$38







Shandong Chicken



Special Sauce Chicken

# ~Chicken~

<b>CK1</b>	KUNG PO CHICKEN 	宫宝鸡丁	\$13 / \$22
<b>CK2</b>	SAMBAL CHILLI CHICKEN 	叁芭鸡丁	\$13 / \$22
<b>CK3</b>	PRAWN PASTE CHICKEN	虾酱鸡	\$13 / \$22
<b>CK4</b>	SWEET & SOUR CHICKEN	酸甜鸡	\$13 / \$22
<b>CK5</b>	BLACK PEPPER CHICKEN 	黑胡椒鸡	\$13 / \$22
<b>CK6</b>	SPECIAL SAUCE CHICKEN 	甫京炸鸡	\$15 / \$24
<b>CK7</b>	HONEY CHICKEN	蜜糖鸡	\$15 / \$24
<b>CK8</b>	THAI CHILLI CHICKEN 	泰式炸鸡	\$15 / \$24
<b>CK9</b>	LEMON CRISPY CHICKEN	柠蒙炸鸡	\$15 / \$24
<b>CK10</b>	SALTED EGG CHICKEN 	咸蛋炸鸡	\$15 / \$24
<b>CK11</b>	SPECIAL MARMITE SAUCE CHICKEN	妈蜜鸡	\$15 / \$24
<b>CK12</b>	SHANDONG CHICKEN	山东鸡	\$18









Curry Fishhead

~Fish~



Tigarasa Fish

TYPES OF FISH		鱼类	
<b>F1</b>	SEA BASS ( SIAKAP )	金目卢	\$26 / \$32
<b>F2</b>	GROUPEL ( KERAPU )	石班	\$26 / \$32
<b>F4</b>	RED GROUPEL	红班	\$40 / \$60
METHODS OF PREPARATION		烹饪方式	
<b>A</b>	STEAMED - KAMPONG STYLE  	家乡蒸	
<b>B</b>	STEAMED - HONG KONG STYLE	港式蒸	
<b>C</b>	STEAMED - TEOCHEW STYLE	潮州式蒸	
<b>D</b>	STEAMED - PRESERVED RADISH 	菜脯蒸	
<b>E</b>	STEAMED - ASSAM PEDAS SAUCE 	亚叁蒸	
<b>F</b>	STEAMED - NONYA STYLE 	娘惹蒸	
<b>G</b>	STEAMED - THAI GARLIC 	泰式蒸	
<b>H</b>	STEAMED - LEMON THAI CHILLI STYLE 	泰式柠檬蒸	
<b>I</b>	FRIED - SWEET & SOUR SAUCE	酸甜炸	
<b>J</b>	FRIED - THREE FLAVORS (TIGARASA) 	三味炸	
<b>K</b>	FRIED - THAI CHILI SAUCE 	泰式炸	
<b>L</b>	FRIED - HONG KONG SAUCE	油炸	

<b>F5</b>	FRIED SLICED FISH - SWEET & SOUR SAUCE	酸甜炸鱼片	\$15 / \$24
<b>F6</b>	FRIED SLICED FISH - THAI CHILLI SAUCE 	泰式炸鱼片	\$15 / \$24
<b>F7</b>	FRIED SLICED FISH - ASSAM PEDAS SAUCE 	亚叁鱼片	\$15 / \$24
<b>F8</b>	FRIED SLICED FISH - NONYA SAUCE 	娘惹鱼片	\$15 / \$24
<b>F9</b>	FRIED SLICED FISH WITH SPECIAL SAUCE	招牌莆京鱼片	\$15 / \$24
<b>F10</b>	SLICED FISH - SPRING ONION	姜葱鱼片	\$15 / \$24
<b>F11</b>	NONYA FISH HEAD 	娘惹鱼头	\$25
<b>F12</b>	ASSAM PEDAS FISH HEAD 	亚叁鱼头	\$25
<b>F13</b>	CURRY FISH HEAD 	咖哩鱼头	\$25

# ~Hot Platen~



HotPlate - Seafood with Fried Tofu and Egg

PLEASE SELECT ONE OF THE FOLLOWING		
H1	CHICKEN	鸡肉 \$14 / \$23
H2	SLICE FISH	鱼片 \$16 / \$25
H3	BEEF	牛肉 \$18 / \$28
METHOD OF PREPARATION		
A	BLACK PEPPER 	黑胡椒
B	GINGER & SPRING ONION	姜葱
H4	HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG	铁板海鲜豆腐 \$12 / \$18
H5	HOTPLATE-COCONUT MILK SEAFOOD  	铁板椰香三鲜 \$18 / \$28

# ~Omeletten~

E1	PLAIN EGG OMELETTE	空蛋 \$6
E2	EGG OMELETTE WITH ONION	大葱蛋 \$7
E3	OMELETTE WITH CHYE PO (PRESERVED RADISH)	菜朴蛋 \$8
E4	FU YONG EGG OMELETTE	芙蓉蛋 \$8
E5	EGG OMELETTE WITH PRAWN	虾蛋 \$10
E6	EGG OMELETTE WITH SEAFOODS & CHEESE	芝士海鲜蛋 \$15



Yam Ring Basket with Seafood and Cashew Nuts

# ~Specials~

M1	FRIED TOFU WITH SPECIAL THAI CHILLI SAUCE	泰式炸豆腐 \$9
M2	FRIED TOFU WITH CRAB MEAT	蟹扒炸豆腐 \$15 / \$30
M3	PEPPERSALT FRIED ABALONE MUSHROOM	椒盐炸鲍鱼菇 \$10
M4	FRIED YU TIAO (CHAKUEY) WITH MINCED SOTONG PASTE	沙拉苏东浆油条 \$10
M5	YAM RING BASKET WITH SEAFOOD & CASHEW NUTS	佛本漂香 \$20
M6	BRAISED TRIO MUSHROOM WITH TOFU	三菇豆腐 \$12
M7	CLAYPOT - SEAFOOD TREASURE	砂煲海鲜一品锅 \$30 / \$48
M8	DELUXE COLD DISH (5 VARIETIES)	五味冷热盘 \$58
M10	MINI SHARK FIN	盅仔翅 \$10






*KangKong with Sambal Belachan*

## ~Vegetables~



*Dual Flavour Kailan*

TYPE OF VEGETABLES		菜类	
V1	BABY KAILAN	小芥兰	
V2	KAILAN	大芥兰	
V3	KANGKONG	翁菜	
V4	MIXED VEGETABLE (CHAP CHOY)	杂菜	
V5	BROCCOLI	西兰花	
V6	XIAO BAI CHYE	小白菜	
V7	BEANSPROUT	豆芽	
V8	FRENCH BEAN	四季豆	
METHOD OF PREPARATION		煮法	
A	STIR-FRIED - PLAIN	清炒	\$8 / \$12
B	STIR-FRIED - GARLIC	炒蒜茸	\$8 / \$12
C	STIR-FRIED - OYSTER SAUCE	炒蚝油	\$8 / \$12
D	STIR-FRIED - SALTED FISH	炒咸鱼	\$10 / \$15
E	STIR-FRIED - SHITAKE MUSHROOM	炒香菇	\$10 / \$15
F	STIR-FRIED - DRIED SHRIMP 	炒虾米	\$10 / \$15
G	STIR-FRIED - SAMBAL 	炒叁芭	\$10 / \$15
H	STIR-FRIED - BAI LING GU	炒白灵菇	\$12 / \$18
I	STIR-FRIED - SEAFOOD	炒海鲜	\$12 / \$18
J	STIR-FRIED - BEEF	炒牛肉	\$15 / \$24
K	STIR-FRIED - KING PRAWN	炒大虾	\$24 / \$32
V9	KANGKONG WITH SAMBAL BALACHAN 	马来风光	\$8 / \$12
V10	VEGETARIAN'S DELIGHT	罗汉斋	\$8 / \$12
V11	BROTH AMARANTH	上汤苋菜	\$10 / \$15
V12	DUAL FLAVOUR KAILAN	双味芥兰	\$10 / \$15
V13	GREEN DRAGON VEGETABLE WITH BEANSPROUT	青龙菜炒豆芽	\$12 / \$18
V14	SEAWEED FRENCH BEAN	紫菜四季豆	\$12 / \$18
V16	BROCCOLI WITH SCALLOP	西兰花带子	\$24 / \$32




# ~Ricen~



Vegetarian Fried Rice



Seafood Fried Rice

TYPES OF FRIED RICE		
<b>R1</b>	VEGETARIAN	斋菜 \$6
<b>R2</b>	CHICKEN	鸡肉 \$6
<b>R3</b>	BEEF	牛肉 \$7
<b>R4</b>	SEAFOOD (SCALLOP, PRAWN, SOTONG)	海鲜 \$8
<b>R5</b>	PINEAPPLE SEAFOOD	黄梨海鲜 \$9
<b>R6</b>	SALTED FISH SEAFOOD	咸鱼海鲜 \$9
<b>R7</b>	KAMPONG SEAFOOD	菜豆海鲜 \$9
METHODS OF PREPARATION		
<b>A</b>	FRIED RICE (WITHOUT SAMBAL CHILLI)	炒饭
<b>B</b>	FRIED RICE WITH SAMBAL CHILLI 	叁芭炒饭
ADD ONS		
	• ADD SUNNY EGG	加荷包蛋 \$0.60
	• ADD CHICKEN FLOSS	加鸡肉丝 \$1
	• ADD IKAN BILIS	加江鱼仔 \$1
<b>R8</b>	STEAMED RICE	蒸饭 \$0.80


# ~SOUPS~

<b>SP1</b>	SEAFOOD SOUP	海鲜汤	\$8 / \$15
<b>SP2</b>	SALTED VEGETABLE SEAFOOD & TOFU SOUP	咸菜豆腐汤	\$8 / \$15
<b>SP3</b>	BITTER GOURD WITH SEAFOOD & EGG SOUP	苦瓜蛋汤	\$8 / \$15
<b>SP4</b>	SEAWEED SOUP	紫菜汤	\$8 / \$15
<b>SP5</b>	SZECHUAN HOT & SOUR SOUP 	四川酸辣豆腐汤	\$10 / \$18
<b>SP6</b>	TOM YAM SEAFOOD SOUP (CLEAR / COCONUT MILK) 	冬炎海鲜汤	\$10 / \$18
<b>SP7</b>	TOM YAM PRAWN SOUP (CLEAR / COCONUT MILK) 	冬炎虾汤	\$15 / \$24
<b>SP8</b>	SHREDDED SCALLOP WITH SHITAKE MUSHROOM & CRAB MEAT SOUP	四宝羹	\$30 / \$50
<b>SP9</b>	SHARK'S FIN SOUP	鱼翅汤	\$30 / \$50
<b>SP10</b>	FISHBALL & TUNG HOON (VERMICELLI) SOUP	东粉鱼圆汤	\$8 / \$15
<b>SP11</b>	SHELLFISH (LALA) SOUP	拉拉汤	\$10 / \$16



Stir Fried Seafood Mee

# ~Noodles~

PLEASE SELECT ONE OF THE FOLLOWING			
<b>N1</b>	VEGETARIAN	斋菜	\$6
<b>N2</b>	CHICKEN	鸡肉	\$6
<b>N3</b>	BEEF	牛肉	\$7
<b>N4</b>	SLICE FISH	鱼片	\$7
<b>N5</b>	SEAFOOD (SCALLOP, PRAWN, SOTONG)	海鲜	\$8
PLEASE SELECT METHOD OF PREPARATION			
<b>A</b>	HONG KONG STYLE - (WET)	港式(湿)	
<b>B</b>	FRIED WITH SAMBAL CHILLI - (DRY) 	干炒叁芭	
<b>C</b>	STIR FRIED - (DRY)	干炒	
<b>D</b>	CLEAR SOUP	汤	
<b>E</b>	TOM YAM (SOUP)	冬炎(汤)	
<b>F</b>	HOTPLATE HONG KONG STYLE - (WET)	铁板港式(湿)	ADD \$1
PLEASE SELECT TYPE OF NOODLES (CAN MIX)			
<b>NA</b>	KWAY TEOW (HOR FUN)	河粉	
<b>NB</b>	MEE	面	
<b>NC</b>	BEE HOON	米粉	
<b>ND</b>	VERMICELLI ( TUNG HOON )	冬粉	
<b>NE</b>	RICE	烩饭	
<b>NF</b>	CRISPY NOODLES ( FOR HK STYLE ONLY )	生面	
<b>NG</b>	MAGGI MEE	快熟面	
<b>N7</b>	FRIED LONGEVITY NOODLE	长寿面	\$28

# ~Reserves~

<b>SR1</b>	BUDDHA JUMPS OVER THE WALL	佛跳墙 10 人份	SEASONAL PRICE
<b>SR2</b>	PACIFIC GEODUCK	刺身象拔蚌	SEASONAL PRICE
<b>SR3</b>	ALASKA CRAB	阿拉斯加蟹	SEASONAL PRICE
<b>SR4</b>	LOBSTER COLD DISH	龙虾冷盘	SEASONAL PRICE
<b>SR5</b>	POON CHOI	盆菜	SEASONAL PRICE
<b>SR6</b>	STEAM SEA CUCUMBER	龙船海参	SEASONAL PRICE
<b>SR7</b>	CONPOY CABBAGE	干贝津白	SEASONAL PRICE
<b>SR8</b>	SUPERME COLD DISH	飞龙在天	SEASONAL PRICE
<b>SR9</b>	BRAISED 10 ABALONE WITH BROCCOLI & MUSHROOM	红烧 10 头鲍鱼	\$88
<b>SR10</b>	MNI BUDDHA JUMPS OVER THE WALL	迷你佛跳墙	\$38