

SET MENU 1 (4 PAX) - \$75++

1) FISH

- A) FRIED SLICED FISH - SWEET & SOUR
- B) FRIED SLICED FISH - THAI CHILLI SAUCE
- C) FRIED SLICED FISH - NONYA STYLE
- D) STIR-FRIED SLICED FISH - SPRING ONION

酸甜炸鱼片
泰式炸鱼片
娘惹炸鱼片
姜葱鱼片

2) PRAWN

- A) CEREAL PRAWN
- B) PEPPER SALT PRAWN
- C) NONYA STYLE PRAWN
- D) SALTED EGG PRAWN

麦片虾
椒盐虾
娘惹虾
咸蛋虾

3) CHICKEN / HOTPLATE

- A) KUNG PO CHICKEN
- B) SAMBAL CHILLI CHICKEN
- C) HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG
- D) CRISPY PRAWN PASTE CHICKEN

宫宝鸡丁
叁芭鸡丁
铁板海鲜豆腐
虾酱鸡

4) VEGETABLES

- A) XIAO BAI CHYE WITH OYSTER SAUCE
- B) BABY KAILAN WITH SHITAKE MUSHROOM
- C) KANGKONG WITH SAMBAL BELACAN

蚝油小白菜
芥兰炒香菇
马来风光

5) SOUP

- A) SEAFOOD SOUP
- B) TOM YAM SEAFOOD SOUP
- C) SALTED VEGETABLE SEAFOOD & TOFU SOUP
- D) BITTER GOURD WITH SEAFOOD & EGG SOUP

海鲜汤
东炎海鲜汤
咸菜豆腐汤
苦瓜蛋汤

6) STEAMED RICE X 4

Masa Istimewa™
RESTAURANT

SET MENU 2 (4 PAX) - \$89++

1) FISH

- A) RASA ISTIMEWA CURRY FISH HEAD 
- WHOLE FISH **SEA BASS (S) OR GROPER (G)** WITH :-
- B) FRIED - TIGARASA (3 FLAVOURS) 
- C) STEAMED - HONG KONG STYLE
- D) FRIED - SWEET & SOUR SAUCE

咖哩鱼头
鱼类 - 金目卢/石班
三味炸
港式蒸
酸甜炸

2) PRAWN

- A) CEREAL PRAWN 
- B) PEPPER SALT PRAWN 
- C) NONYA STYLE PRAWN 
- D) SALTED EGG PRAWN 

麦片虾
椒盐虾
娘惹虾
咸蛋虾

3) CHICKEN / HOTPLATE

- A) KUNG PO CHICKEN 
- B) SAMBAL CHILLI CHICKEN 
- C) CRISPY PRAWN PASTE CHICKEN
- D) HOTPLATE – SEAFOOD WITH FRIED TOFU & EGG

宫宝鸡丁
叁芭鸡丁
虾酱鸡
铁板海鲜豆腐

4) VEGETABLES

- A) DUAL FLAVOUR BABY KAILAN
- B) BABY KAILAN WITH SHITAKE MUSHROOM
- C) KANGKONG WITH SAMBAL BELACAN 
- D) FRIED FRENCH BEAN WITH DRIED SHRIMP 

双味芥兰
芥兰炒香菇
马来风光
四季豆炒虾米

5) SOUP

- A) SEAFOOD SOUP
- B) TOM YAM SEAFOOD SOUP 
- C) SALTED VEGETABLE SEAFOOD & TOFU SOUP
- D) BITTER GOURD WITH SEAFOOD & EGG SOUP

海鲜汤
东炎海鲜汤
咸菜豆腐汤
苦瓜蛋汤

6) STEAMED RICE X 4

SET MENU 3 (8 PAX) - \$178++

1) FISH

WHOLE FISH **SEA BASS (S) OR GROUper (G)** WITH :-

- A) FRIED - TIGARASA (3 FLAVOURS) 
- B) STEAMED - HONG KONG STYLE
- C) FRIED - SWEET & SOUR SAUCE
- D) FRIED - THAI CHILI SAUCE 

鱼类 - 金目卢/石班

三味炸

港式蒸

酸甜炸

泰式炸

2) PRAWN

- A) CEREAL PRAWN 
- B) PEPPER SALT PRAWN 
- C) NONYA STYLE PRAWN 
- D) SALTED EGG PRAWN 

麦片虾

椒盐虾

娘惹虾

咸蛋虾

3) CHICKEN

- A) CHICKEN DRUMLET WITH SPECIAL MARMITE SAUCE
- B) THAI CHILLI CHICKEN 
- C) CRISPY PRAWN PASTE CHICKEN
- D) LEMON CRISPY CHICKEN

妈蜜鸡腿

泰式鸡

虾酱鸡

柠蒙炸鸡

4) VEGETABLES

- A) DUAL FLAVOUR BABY KAILAN
- B) BABY KAILAN WITH SHITAKE MUSHROOM
- C) SAMBAL BELACAN KANGKONG 
- D) FRIED FRENCH BEAN WITH DRIED SHRIMP 

双味芥兰

芥兰炒香菇

叁芭翁菜

四季豆炒虾米

5) CUTTLEFISH

- A) BBQ SOTONG (CUTTLEFISH) 
- B) CUTTLEFISH (SOTONG) NONYA STYLE 
- C) FRIED CUTTLEFISH (SOTONG) RING
- D) FRIED BABY SQUID(SOTONG) 

烧烤墨鱼

娘惹苏东

炸苏东圈

炸苏东仔

6) HOTPLATES / OTHERS

- A) HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG
- B) HOTPLATE – BLACK PEPPER BEEF 
- C) HOTPLATE - CHICKEN WITH GINGER, SPRING ONION & OYSTER SAUCE
- D) YAM RING BASKET WITH SEAFOOD & CASHEW NUTS

铁板海鲜豆腐

铁板黑胡椒牛肉

铁板姜葱蚝油鸡

佛本漂香

7) SOUP

- A) SZECHUAN HOT & SOUR SOUP 
- B) SLICED FISH SOUP
- C) SEAFOOD SOUP
- D) TOM YAM SEAFOOD SOUP 

四川酸辣汤

鱼片汤

海鲜汤

东炎海鲜汤

8) STEAMED RICE X 8

白饭

SET MENU 4 (10 PAX) - \$228++

1) FISH

WHOLE FISH **SEA BASS (S) OR GROUper (G)** WITH :-

- A) STEAMED - TEOCHEW STYLE
- B) STEAMED - HONG KONG STYLE
- C) FRIED - TIGARASA (3 FLAVOURS) 
- D) FRIED - THAI CHILI SAUCE 

鱼类 - 金目卢/石班

潮洲式蒸

港式蒸

三味炸

泰式炸

2) PRAWN

- A) CEREAL PRAWN 
- B) PEPPER SALT PRAWN 
- C) NONYA STYLE PRAWN 
- D) STIR-FRIED CRAYFISH WITH DRIED SHRIMP 

麦片虾

椒盐虾

娘惹虾

干香虾婆

3) CHICKEN

- A) GOLDEN CRISPY PIPA CHICKEN 
- B) GOLDEN GARLIC CHICKEN WITH PRAWN CRACKERS
- C) GOLDEN CRISPY CHICKEN

琵琶炸鸡

蒜蓉炸鸡

脆皮炸鸡

4) VEGETABLES

- A) BABY KAILAN WITH BEEF
- B) YAM RING BASKET WITH SEAFOOD & CASHEW NUTS
- C) SAUTEED BROCCOLI FRESH KING PRAWN
- D) SAUTEED BROCCOLI WITH SCALLOP & MUSHROOM

芥兰炒牛肉

佛本漂香

兰花炒虾球

兰花炒带子

5) CUTTLEFISH

- A) FRIED BABY SQUID 
- B) FRIED MILKY CHEESE CUTTLEFISH (SOTONG) 
- C) FRIED CUTTLEFISH (SOTONG) WITH SALTED EGG 
- D) BBQ SOTONG (CUTTLEFISH) 

炸苏东仔

奶香炸苏东

咸蛋炸苏东

烧烤墨鱼

6) HOTPLATES

- A) HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG
- B) HOTPLATE - BLACK PEPPER BEEF 
- C) HOTPLATE - CHICKEN WITH GINGER, SPRING ONION & OYSTER SAUCE

铁板海鲜豆腐

铁板黑胡椒牛肉

铁板姜葱蚝油鸡

7) SOUP

- A) SZECHUAN HOT & SOUR SOUP 
- B) SLICED FISH SOUP
- C) SEAFOOD SOUP
- D) TOM YAM SEAFOOD SOUP 

四川酸辣汤

鱼片汤

海鲜汤

东炎海鲜汤

8) RICE / NOODLES

- A) FRIED RICE WITH - SEAFOOD
- B) FRIED RICE WITH - CHICKEN & SAMBAL CHILLI 
- C) RASA ISTIMEWA SEAFOOD MEE GORENG 
- D) FRIED LONGEVITY NOODLE

海鲜炒饭

叁芭鸡肉炒饭

叁芭炒面

长寿面

SET MENU 5 (10 PAX) - \$348++

1) FISH

WHOLE FISH **SEA BASS (S) OR GROUper (G)** WITH :-

- A) STEAMED - TEOCHEW STYLE
- B) STEAMED - HONG KONG STYLE
- C) FRIED - TIGARASA (3 FLAVOURS) 
- D) FRIED - THAI CHILI SAUCE 

金目卢/石班
潮洲式蒸
港式蒸
三味炸
泰式炸

2) SHARKFIN SOUP

- A) BRAISED DELUXE SHARK'S FIN SOUP WITH CRAB MEAT
- B) BRAISED DELUXE SHREDDED SCALLOP SOUP W/ SHITAKE MUSHROOM & CRAB MEAT

鱼翅汤
四宝羹

3) CRAB

- A) RASA ISTIMEWA CHILLI CRAB WITH 10 PCS MINI BUN 
- B) BLACK PEPPER CRAB 
- C) CRAB WITH SALTED EGG 
- D) CRAB WITH BUTTER 

辣椒蟹和馒头
黑胡椒蟹
咸蛋蟹
牛油蟹

4) PRAWN

- A) CEREAL PRAWN 
- B) SALTED EGG PRAWN 
- C) NONYA STYLE PRAWN 
- D) STIR-FRIED CRAYFISH WITH DRIED SHRIMP 

麦片虾
咸蛋虾
娘惹虾
干香虾婆

5) CUTTLEFISH

- A) FRIED MILKY CHEESE CUTTLEFISH (SOTONG) 
- B) FRIED BABY SQUID 
- C) FRIED CUTTLEFISH (SOTONG) WITH SALTED EGG 
- D) BBQ SOTONG (CUTTLEFISH) 

奶香炸苏东
炸苏东仔
咸蛋炸苏东
烧烤墨鱼

6) CHICKEN

- A) GOLDEN CRISPY PIPA CHICKEN 
- B) GOLDEN GARLIC CHICKEN WITH PRAWN CRACKERS
- C) GOLDEN CRISPY CHICKEN

琵琶炸鸡
蒜蓉炸鸡
脆皮炸鸡

7) HOTPLATE / OTHERS

- A) HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG
- B) HOTPLATE - BLACK PEPPER BEEF 
- C) HOTPLATE - CHICKEN WITH GINGER, SPRING ONION & OYSTER SAUCE

铁板海鲜豆腐
铁板黑胡椒牛肉
铁板姜葱蚝油鸡

8) VEGETABLES

- A) BABY KAILAN WITH BEEF
- B) YAM RING BASKET WITH SEAFOOD & CASHEW NUTS
- C) SAUTEED BROCCOLI FRESH KING PRAWN
- D) SAUTEED BROCCOLI WITH SCALLOP & MUSHROOM

芥兰炒牛肉
佛本漂香
兰花炒虾球
兰花炒带子

9) RICE / NOODLES

- A) FRIED RICE WITH – SEAFOOD
- B) FRIED RICE WITH CHICKEN & SAMBAL CHILLI 
- C) RASA ISTIMEWA SEAFOOD MEE GORENG 
- D) FRIED LONGEVITY NOODLE

海鲜炒饭
叁芭鸡肉炒饭
叁芭炒面
长寿面



*Rasa Istimewa*TM
RESTAURANT

For reservation, please call our restaurant at +65 6366 9339.