

# ~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 CRAB 🌶️	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	\$18 / \$28
B	PEPPER SALT SOFT SHELL CRAB 🌶️	椒盐软壳蟹	\$18 / \$28
C	CRISPY SOFT SHELL CRAB	酥炸软壳蟹	\$18 / \$28
D	SALTED EGG SOFT SHELL CRAB 🌶️	咸蛋软壳蟹	\$18 / \$28
C2	FRIED MINI BUN (6 PCS/ PLATE)	小馒头	\$4

# ~Lobsters~



Cheese Baked Lobster

L1	CHEESE BAKED LOBSTER	芝士焗龙虾	\$55 per pc
L2	BUTTER GARLIC LOBSTER	蒜香牛油龙虾	\$55 per pc
L3	TRADITIONAL CHILLI LOBSTER 🌶️	古味辣椒龙虾	\$55 per pc
L4	WET SALTED EGG LOBSTER 🌶️	咸蛋龙虾(湿)	\$55 per pc
L5	DRY SALTED EGG LOBSTER 🌶️	咸蛋龙虾(干)	\$55 per pc











# ~PRAWNS~



Salted Egg Prawn



ShanDong Prawns

P1	SPECIAL SAUCE PRAWN  	招牌甫京虾	\$30 / \$42
P2	CEREAL PRAWN 	麦片虾	\$30 / \$42
P3	SALTED EGG PRAWN (DRY/WET) 	咸蛋虾(干/湿)	\$30 / \$42
P4	SWEET & SOUR PRAWN	酸甜虾	\$30 / \$42
P5	PEPPER SALT PRAWN 	椒盐虾	\$30 / \$42
P6	SAMBAL CHILLI PRAWN 	叁芭虾	\$30 / \$42
P7	ASSAM CHILLI PRAWN 	亚叁虾	\$30 / \$42
P8	NONYA PRAWN 	娘惹虾	\$30 / \$42
P9	WESTERN BUTTER EGG PRAWN 	西式奶油虾	\$30 / \$42
P10	BLACK PEPPER PRAWN 	黑胡椒虾	\$30 / \$42
P11	BLACK SOYA BEAN PRAWN 	干煎虾	\$30 / \$42
P17	SAMBAL CRAYFISH 	叁芭虾婆	\$30 / \$48
P18	STIR-FRIED CRAYFISH WITH DRIED SHRIMP 	干香虾婆	\$30 / \$48
P19	CHILLI CRAYFISH 	辣椒虾婆	\$30 / \$48
P20	DRY SALTED EGG CRAYFISH 	干咸蛋虾婆	\$30 / \$48
P21	WET SALTED EGG CRAYFISH 	湿咸蛋虾婆	\$30 / \$48



Shandong Chicken



Special Sauce Chicken

# ~Chicken~

CK1	KUNG PO CHICKEN 	宫宝鸡丁	\$13 / \$22
CK2	SAMBAL CHILLI CHICKEN 	叁芭鸡丁	\$13 / \$22
CK3	PRAWN PASTE CHICKEN	虾酱鸡	\$13 / \$22
CK4	SWEET & SOUR CHICKEN	酸甜鸡	\$13 / \$22
CK5	BLACK PEPPER CHICKEN 	黑胡椒鸡	\$13 / \$22
CK6	SPECIAL SAUCE CHICKEN 	甫京炸鸡	\$15 / \$24
CK7	HONEY CHICKEN	蜜糖鸡	\$15 / \$24
CK8	THAI CHILLI CHICKEN 	泰式炸鸡	\$15 / \$24
CK9	LEMON CRISPY CHICKEN	柠蒙炸鸡	\$15 / \$24
CK10	SALTED EGG CHICKEN (DRY/WET) 	咸蛋炸鸡(干/湿)	\$15 / \$24
CK12	GARLIC CHICKEN	蒜香鸡	\$18
CK13	SZECHUAN SPICY CHICKEN 	辣子鸡	\$18






Curry Fishhead

~Fish~



Tigarasa Fish

TYPES OF FISH		鱼类	
F1	SEA BASS (SIKAP)	金目卢	\$26 / \$32
F2	GROUPEL (KERAPU)	石班	\$30 / \$36
F4	RED GROUPEL	红班	\$45 / \$65
METHODS OF PREPARATION		烹饪方式	
A	STEAMED - KAMPONG STYLE  	家乡蒸	
B	STEAMED - HONG KONG STYLE	港式蒸	
C	STEAMED - TEOCHEW STYLE	潮洲式蒸	
D	STEAMED - PRESERVED RADISH 	菜脯蒸	
E	STEAMED - ASSAM PEDAS SAUCE 	亚叁蒸	
F	STEAMED - NONYA STYLE 	娘惹蒸	
H	STEAMED - LEMON THAI CHILLI STYLE 	泰式柠檬蒸	
I	FRIED - SWEET & SOUR SAUCE	酸甜炸	
J	FRIED - THREE FLAVORS (TIGARASA) 	三味炸	
K	FRIED - THAI CHILI SAUCE 	泰式炸	
L	FRIED - HONG KONG SAUCE	油炸	

F5	FRIED SLICED FISH - SWEET & SOUR SAUCE	酸甜炸鱼片	\$15 / \$24
F6	FRIED SLICED FISH - THAI CHILLI SAUCE 	泰式炸鱼片	\$15 / \$24
F7	SLICED FISH - ASSAM PEDAS SAUCE 	亚叁鱼片	\$15 / \$24
F8	SLICED FISH - NONYA SAUCE 	娘惹鱼片	\$15 / \$24
F9	FRIED SLICED FISH WITH SPECIAL SAUCE 	招牌莆京鱼片	\$15 / \$24
F10	SLICED FISH - SPRING ONION	姜葱鱼片	\$15 / \$24
F11	NONYA FISH HEAD 	娘惹鱼头	\$25
F12	ASSAM PEDAS FISH HEAD 	亚叁鱼头	\$25
F13	CURRY FISH HEAD 	咖哩鱼头	\$25
F14	CLAYPOT FISH HEAD	砂煲鱼头	\$25

## ~Cuttlefish~



Fried Salted Egg Cuttlefish

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

## ~Hot Plate~



Hotplate – Seafood with Fried Tofu & 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	
C	OYSTER SAUCE	蚝油	
H4	HOTPLATE - SEAFOOD WITH FRIED TOFU & EGG	铁板海鲜豆腐	\$13 / \$19
H5	HOTPLATE-COCONUT MILK SEAFOOD 🌶️👨🍳	铁板椰香三鲜	\$18 / \$28

## ~Omelette~

E1	PLAIN EGG OMELETTE	空蛋	\$7
E2	EGG OMELETTE WITH ONION	大葱蛋	\$8
E3	OMELETTE WITH CHYE PO (PRESERVED RADISH)	菜朴蛋	\$9
E4	FU YONG EGG OMELETTE	芙蓉蛋	\$9
E5	EGG OMELETTE WITH PRAWN	虾蛋	\$12
E6	EGG OMELETTE WITH SEAFOOD & 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	\$10
M2	FRIED TOFU WITH CRAB MEAT	蟹扒炸豆腐	\$15 / \$30
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	\$22
M6	BRAISED TRIO MUSHROOM WITH TOFU	三菇豆腐	\$14
M7	CLAYPOT - SEAFOOD TREASURE	砂煲海鲜一品锅	\$30 / \$60
M8	DELUXE COLD DISH (5 VARIETIES)	五味冷热盘	\$58
M10	MINI SHARK FIN	盅仔翅	\$12



## ~Desserts~

D9	CHENDOL	浆酪	\$3.00
D10	BLENDED ICE GRASS JELLY WITH SOURSOP	冰沙红毛榴莲仙草	\$3.50
D11	BLENDED ICE GRASS JELLY WITH LONGAN	冰沙龙眼仙草	\$3.00
D12	BLENDED ICE GRASS JELLY WITH LYCHEE	冰沙荔枝仙草	\$3.00
D13	BLENDED ICE GRASS JELLY	冰沙冰沙仙草	\$2.00
D14	BLENDED ICE BANDUNG GRASS JELLY	冰沙万隆仙草	\$3.00
D15	BLENDED ICE SOURSOP	冰沙红毛榴莲	\$3.00
D16	BLENDED ICE LYCHEE	冰沙荔枝	\$2.50
D17	BLENDED ICE LONGAN	冰沙龙眼	\$2.50
D18	MANGO PUDDING	芒果布丁	\$2.00
D19	LONGAN LYCHEE PINEAPPLE CUBE COMBO (8-10 PAX)	龙眼荔枝凤梨块拼盘	\$12.00






*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	ADDITIONAL \$1
V6	XIAO BAI CHYE	小白菜	
V7	BEANSPROUT	豆芽	
V8	FRENCH BEAN	四季豆	ADDITIONAL \$1
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	\$28 / \$38
V9	KANGKONG WITH SAMBAL BALACHAN 	马来风光	\$9 / \$13
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
V16	BROCCOLI WITH SCALLOP & SHITAKE MUSHROOM	西兰花带子香菇	\$24 / \$32




# ~Ricen~



Vegetarian Fried Rice



Seafood Fried Rice




TYPES OF FRIED RICE			
R1	VEGETARIAN	斋菜	\$6 / \$25
R2	CHICKEN	鸡肉	\$6 / \$25
R3	BEEF	牛肉	\$7 / \$25
R4	SEAFOOD (SCALLOP, PRAWN, SOTONG)	海鲜	\$8 / \$25
R5	PINEAPPLE SEAFOOD	黄梨海鲜	\$9 / \$28
R6	SALTED FISH SEAFOOD	咸鱼海鲜	\$9 / \$28
METHODS OF PREPARATION			
RA	FRIED RICE (WITHOUT SAMBAL CHILLI)	炒饭	
RB	FRIED RICE WITH SAMBAL CHILLI 	叁芭炒饭	
RC	KAMPONG FRIED RICE WITHOUT SAMBAL	菜豆炒饭	ADDITIONAL \$1
RD	KAMPONG FRIED RICE WITH SAMBAL 	叁芭菜豆炒饭	ADDITIONAL \$1
RE	FRIED RICE WITH TOM YUM 	冬炎炒饭	
ADD ONS			
	• ADD SUNNY EGG	加荷包蛋	\$1
	• ADD CHICKEN FLOSS	加鸡肉丝	\$1
	• ADD IKAN BILIS	加江鱼仔	\$1
R7	STEAMED RICE	蒸饭	\$1

# ~SOUPS~

SP1	SEAFOOD SOUP	海鲜汤	\$10 / \$18
SP2	SALTED VEGETABLE SEAFOOD & TOFU SOUP	咸菜豆腐汤	\$10 / \$18
SP3	BITTER GOURD WITH SEAFOOD & EGG SOUP	苦瓜蛋汤	\$10 / \$18
SP4	SEAWEED SOUP WITH SEAFOOD	紫菜海鲜汤	\$10 / \$18
SP5	SZECHUAN HOT & SOUR SOUP 	四川酸辣豆腐汤	\$10 / \$18
SP6	TOM YAM SEAFOOD SOUP (CLEAR / RED) 	冬炎海鲜汤	\$12 / \$20
SP7	TOM YAM PRAWN SOUP (CLEAR / RED) 	冬炎虾汤	\$15 / \$24
SP8	SHREDDED SCALLOP WITH SHITAKE MUSHROOM & CRAB MEAT SOUP	四宝羹	\$30 / \$50
SP9	SHARK'S FIN SOUP	鱼翅汤	\$30 / \$50
SP10	FISHBALL & TUNG HOON (VERMICELLI) SOUP	东粉鱼圆汤	\$10 / \$18
SP11	SHELLFISH (LALA) SOUP 	啦啦汤	\$10 / \$18
SP12	SLICE FISH SOUP	鱼片汤	\$10 / \$18



## ~Noodles~

PLEASE SELECT ONE OF THE FOLLOWING			
N1	VEGETARIAN	斋菜	\$6 / \$25
N2	CHICKEN	鸡肉	\$6 / \$25
N3	BEEF	牛肉	\$7 / \$25
N4	SLICE FISH	鱼片	\$7 / \$25
N5	SEAFOOD (SCALLOP, PRAWN, SOTONG)	海鲜	\$8 / \$25
PLEASE SELECT METHOD OF PREPARATION			
A	HONG KONG STYLE - (WET)	港式(湿)	
B	FRIED WITH SAMBAL CHILLI - (DRY) 	干炒叁芭	
C	STIR FRIED - (DRY)	干炒	
D	CLEAR SOUP	汤	
E	TOM YAM (SOUP) (RED) 	冬炎(汤)	
F	HOTPLATE HONG KONG STYLE - (WET)	铁板港式(湿)	ADD \$1
G	FRIED TOM YAM 	炒冬炎	
PLEASE SELECT TYPE OF NOODLES (CAN MIX)			
NA	KWAY TEOW (HOR FUN)	河粉	
NB	MEE	面	
NC	BEE HOON	米粉	
ND	VERMICELLI (TUNG HOON)	冬粉	
NE	RICE (FOR HK STYLE ONLY)	烩饭	
NF	CRISPY NOODLES (FOR HK STYLE ONLY)	生面	
NG	MAGGI MEE	快熟面	