

FISH 鱼



RED GROUPER (HK STYLE STEAMED)

TYPES OF FISH

- F1** SEA BASS (SIAKAP)
- F2** GROUPER (KERAPU)
- F3** RED GROUPER

金目卢	\$26 / \$32
石班	\$30 / \$36
红斑	\$45 / \$65



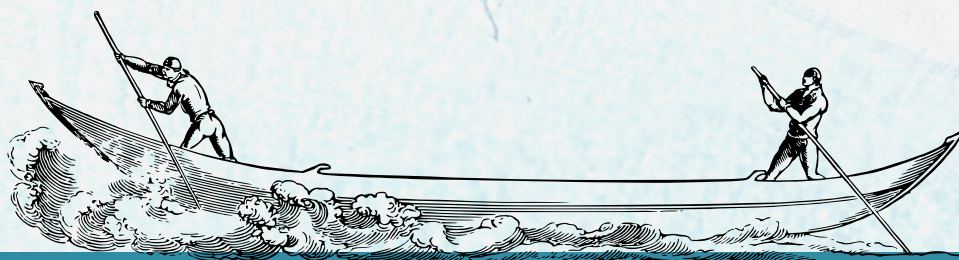
Method of Preparation

- A** STEAMED - PRESERVED RADISH 🌶️
- B** STEAMED - HONG KONG STYLE
- C** STEAMED - TEOCHEW STYLE 🌶️
- D** STEAMED - NONYA STYLE 🌶️
- E** STEAMED - ASSAM SAUCE 🌶️
- F** STEAMED - LEMON THAI STYLE 🌶️
- G** FRIED - THREE FLAVORS (TIGARASA) 🌶️
- H** FRIED - THAI CHILLI SAUCE 🌶️
- I** IFRIED - SWEET & SOUR SAUCE
- J** FRIED - HONG KONG STYLE

菜脯蒸
港式蒸
潮洲式蒸
娘惹蒸
亚叁蒸
泰式柠蒙蒸
三味炸
泰式炸
酸甜炸
油炸

- F4** SLICED FISH - SPRING ONION
- F5** FRIED SLICED FISH - SWEET & SOUR SAUCE
- F6** FRIED SLICED FISH - THAI CHILLI SAUCE 🌶️
- F7** FRIED SLICED FISH - NONYA SAUCE 🌶️
- F8** FRIED SLICED FISH - CURRY SAUCE 🌶️
- F9** CURRY FISH HEAD 🌶️
- F10** ASSAM FISH HEAD 🌶️
- F11** NONYA FISH HEAD 🌶️
- F12** LEMON THAI-STYLED STEAMED FISH HEAD 🌶️

姜葱鱼片	\$15 / \$24
酸甜炸鱼片	\$15 / \$24
泰式炸鱼片	\$15 / \$24
娘惹炸鱼片	\$15 / \$24
咖喱炸鱼片	\$15 / \$24
咖喱鱼头	\$25
亚叁鱼头	\$25
娘惹鱼头	\$25
泰式柠蒙蒸鱼头	\$25





螃蟹

CRAB

C1 CRAB

螃蟹



Method of Preparation

A BLACK PEPPER CRAB 黑胡椒蟹

B CHILLI CRAB 辣椒蟹

C WESTERN BUTTER CRAB 西式奶油蟹

D STEAMED CRAB 清蒸蟹

E SALTED EGG CRAB (DRY / WET) 咸蛋蟹(干/湿)

F CLAYPOT VERMICELLI 砂煲东粉蟹



BLACK PEPPER CRAB

SEASONAL PRICE (时价)

C2 FRIED MINI BUN (6PCS/PLATE) 炸小馒头

\$4

C3 SOFT SHELL CRAB

A CRISPY SOFT SHELL CRAB 炸软壳蟹

\$18 / \$28

B SALTED EGG SOFT SHELL CRAB (DRY) 咸蛋软壳蟹(干)

\$18 / \$28

C PEPPER SALTED SOFT SHELL CRAB 椒盐软壳蟹

\$18 / \$28



FRIED BABY SQUID

苏东

CUTTLEFISH

S1 ASSAM SOTONG 亚参苏东

\$16 / \$26

S2 SAMBAL CHILLI SOTONG 叁芭苏东

\$16 / \$26

S3 NONYA SOTONG 娘惹苏东

\$16 / \$26

S4 CRISPY CEREAL SOTONG 麦片炸苏东

\$16 / \$26

S5 FRIED SOTONG RING (CALAMARI) 炸苏东圈

\$16 / \$26

S6 FRIED SALTED EGG SOTONG (WET/ DRY) 咸蛋炸苏东(干/湿)

\$16 / \$26

S7 FRIED PEPPER SALT SOTONG 椒盐苏东

\$16 / \$26

S8 WESTERN BUTTER EGG SOTONG 西式奶油苏东

\$16 / \$26

S9 FRIED BABY SQUID 炸苏东仔

\$18 / \$28

S10 FRIED CHEESE SOTONG 芝士苏东

\$18 / \$28





虾

PRAWN



CEREAL PRAWN



SALTED EGG PRAWN

- P1** CEREAL PRAWN
- P2** SALTED EGG PRAWN (DRY/WET) 🌶️
- P3** SWEET & SOUR PRAWN
- P4** PEPPER SALT PRAWN 🌶️
- P5** SAMBAL CHILLI PRAWN 🌶️
- P6** ASSAM PRAWN 🌶️
- P7** NONYA PRAWN 🌶️
- P8** BLACK PEPPER PRAWN 🌶️
- P9** FRIED PRAWN BALLS W/ FRUIT SALAD
- P10** WESTERN BUTTER EGG PRAWN 🌶️
- P11** SHANGDONG PRAWN
- P12** CHILLI CRAYFISH 🌶️
- P13** SAMBAL CHILLI CRAYFISH 🌶️
- P14** STIR-FRIED CRAYFISH W/ DRIED SHRIMP 🌶️
- P15** SALTED EGG CRAYFISH (DRY/WET) 🌶️

- 麦片虾 \$30 / \$42
- 咸蛋虾(干/湿) \$30 / \$42
- 酸甜虾 \$30 / \$42
- 椒盐虾 \$30 / \$42
- 叁芭虾 \$30 / \$42
- 亚叁虾 \$30 / \$42
- 娘惹虾 \$30 / \$42
- 黑胡椒虾 \$30 / \$42
- 沙拉虾球 \$30 / \$42
- 西式奶油虾 \$30 / \$42
- 山东虾 \$30 / \$42
- 辣椒虾婆 \$30 / \$48
- 叁芭虾婆 \$30 / \$48
- 干香虾婆 \$30 / \$48
- 咸蛋虾婆(干/湿) \$30 / \$48



YAM RING BASKET

SPECIAL 经典

- M1** FRIED TOFU W/ SPECIAL THAI CHILLI SAUCE 🌶️
- M2** FRIED YU TIAO (CHAKUEY) W/ SOTONG PASTE
- M3** PEPPER SALT FRIED ABALONE MUSHROOM 🌶️
- M4** BRAISED TRIO MUSHROOM W/ FRIED TOFU
- M5** YAM RING BASKET W/ SEAFOOD
- M6** CLAYPOT - SEAFOOD & TOFU COMBO
- M7** CLAYPOT - SEAFOOD TREASURE
- M8** CLAYPOT - BRAISED SEA CUCUMBER
- M9** DELUXE COLD DISH (5 VARIETIES)
- M10** STIR FRIED LALA W/ GINGER & SPRING ONION
- M11** STIR FRIED LALA W/ BLACK PEPPER SAUCE

- 泰式炸豆腐 \$10
- 沙拉苏东浆油条 \$10
- 椒盐炸鲍鱼菇 \$12
- 三菇豆腐 \$14
- 佛本漂香 \$24
- 砂煲海鲜豆腐 \$16 / \$24
- 砂煲海鲜一品锅 \$30 / \$60
- 砂煲海参 \$28 / \$40
- 五味冷盘 \$58
- 姜葱啦啦 \$10 / \$15
- 黑胡椒啦啦 \$10 / \$15

POULTRY 鸡肉



FRIED PRAWN PASTE CHICKEN

- CK1** KUNG PO CHICKEN 🌶️
- CK2** SAMBAL CHILLI CHICKEN 🌶️
- CK3** FRIED PRAWN PASTE CHICKEN
- CK4** SWEET & SOUR CHICKEN
- CK5** BLACK PEPPER CHICKEN 🌶️
- CK6** MALA CHICKEN (CONTAIN PEANUTS) 🌶️
- CK7** THAI CHILLI CRISPY CHICKEN 🌶️
- CK8** LEMON CRISPY CHICKEN
- CK9** SALTED EGG CHICKEN (DRY/WET) 🌶️
- CK10** SHANGDONG CHICKEN
- CK11** GOLDEN CRISPY WHOLE CHICKEN
- CK12** GOLDEN GARLIC WHOLE CHICKEN
W/ PRAWN CRACKERS

- 宫宝鸡丁 \$13 / \$22
- 叁芭鸡丁 \$13 / \$22
- 虾酱鸡 \$13 / \$22
- 酸甜鸡 \$13 / \$22
- 黑胡椒鸡 \$13 / \$22
- 辣子鸡(含有花生) \$13 / \$22
- 泰式炸鸡 \$15 / \$24
- 柠蒙炸鸡 \$15 / \$24
- 咸蛋炸鸡(干/湿) \$15 / \$24
- 山东炸鸡 \$18
- 脆皮炸鸡 \$28
- 蒜蓉炸鸡 \$28

HOTPLATE 铁板



SELECT YOUR MAIN & COOKING METHOD.

- H1** CHICKEN
- H2** SLICED FISH
- H3** SLICED BEEF

METHOD OF PREPARATION

- A** BLACK PEPPER 🌶️
- B** GINGER & SPRING ONION



- H4** HOTPLATE - SEAFOOD W/ FRIED TOFU & EGG
- H5** HOTPLATE - FRIED SQUARE TOFU W/ MINCED CHICKEN
- H6** HOTPLATE - VEGETARIAN FRIED SQUARE TOFU
- H7** HOTPLATE - DICED CHICKEN W/ FRIED TOFU & EGG



HOTPLATE - SEAFOOD WITH
FRIED TOFU & EGG

- 鸡肉 \$14 / \$23
- 鱼片 \$16 / \$25
- 牛肉 \$18 / \$28

黑胡椒
姜葱

- 铁板海鲜蛋豆腐 \$13 / \$19
- 铁板鸡碎烧豆腐 \$13 / \$19
- 铁板斋烧豆腐 \$13 / \$19
- 铁板鸡肉蛋豆腐 \$13 / \$19

SOUP 汤



TOM YAM SEAFOOD SOUP (CLEAR)

- SP1** SEAFOOD SOUP
- SP2** FISHBALL & TUNG HOON SOUP
- SP3** SALTED VEGE SEAFOOD & TOFU SOUP
- SP4** BITTER GOURD SEAFOOD & EGG SOUP
- SP5** SEAWEED SOUP
- SP6** SZECHUAN HOT & SOUR SOUP 🌶️
- SP7** SLICED FISH SOUP
- SP8** VEGETARIAN SOUP
- SP9** SHELLFISH (LALA) SOUP 🌶️
- SP10** TOM YAM SEAFOOD SOUP (CLEAR/ COCONUT) 🌶️
- SP11** TOM YAM SLICED FISH SOUP (CLEAR/ COCONUT) 🌶️
- SP12** TOM YAM PRAWN SOUP (CLEAR/ COCONUT) 🌶️
- SHREDDED SCALLOP, SHITAKE MUSHROOM, SEA
- SP13** CUCUMBER & CRAB MEAT SOUP
- SP14** SHARK'S FIN SOUP

- 海鲜汤 \$10 / \$18
- 东粉鱼圆汤 \$10 / \$18
- 咸菜豆腐汤 \$10 / \$18
- 苦瓜蛋汤 \$10 / \$18
- 紫菜汤 \$10 / \$18
- 四川酸辣汤 \$10 / \$18
- 鱼片汤 \$10 / \$18
- 斋菜汤 \$10 / \$18
- 啦啦汤 \$10 / \$18
- 冬炎海鲜汤 \$12 / \$20
- 冬炎鱼片汤 \$12 / \$20
- 冬炎虾汤 \$15 / \$24
- 四宝羹 \$30 / \$50
- 鱼翅汤 \$30 / \$50



EGG OMELETTE W/ PRAWN

OMELETTE 蛋

- E1** PLAIN EGG OMELETTE
- E2** EGG OMELETTE W/ ONION
- E3** EGG OMELETTE W/ CHYE PO (PRESERVED RADDISH)
- E4** FU YONG EGG OMELETTE
- E5** EGG OMELETTE W/ PRAWN
- E6** EGG OMELETTE W/ SEAFOOD CHEESE

- 空蛋 \$7
- 大葱蛋 \$8
- 菜朴蛋 \$9
- 芙蓉蛋 \$9
- 虾蛋 \$12
- 芝士海鲜蛋 \$15

BBQ SEAFOOD

烧烤海鲜



BBQ SEAFOOD COMBO

B1 BOILED COCKLE (KERANG)

- **MEDIUM COOKED** 半熟

- **WELL DONE** 熟

B2 BBQ SHELLFISH (LALA) 🌶️

B3 BBQ STINGRAY (IKAN PARI) 🌶️

B4 BBQ CUTTLEFISH (SOTONG) 🌶️

B5 BBQ PRAWN (7PCS) 🌶️

B6 BBQ SEABASS (SIAKAP) 🌶️

B7 BBQ CRAYFISH (3PCS) 🌶️

B8 BBQ SEAFOOD COMBO 🌶️
(STINGRAY, SOTONG & LALA)

B9 SEDAP! MARINATED SOTONG

鲜蛤

\$6 / \$10

烧烤啦啦

\$10 / \$15

烧烤魔鬼鱼

\$16 / \$24

烧烤墨鱼

\$16 / \$22

烧烤虾 (7只)

\$30

烧烤金目鱼

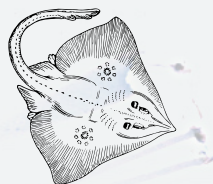
\$26 / \$32

烧烤虾婆(3只)

\$30

烧烤海鲜拼盘

\$30



特制墨鱼

\$16



SATAY/ OTAH

沙爹 / 乌达

ST1 CHICKEN (AYAM)

ST2 BEEF (LEMBU)

ST3 BEEF TRIPE (BABAT)

ST4 MUTTON (KAMBING)

ST5 LONTONG RICE

ST6 FISH OTAH (IKAN OTAH) 🌶️

鸡肉串

\$0.90 / STICK

牛肉串

\$0.90 / STICK

牛肚串

\$0.90 / STICK

羊肉串

\$0.90 / STICK

饭

\$0.70 / PCS

乌达 (鱼)

\$3.50 (5PCS)

MINIMUM 10 PIECES FOR SATAY

RICE 饭





PLEASE SELECT YOUR MAIN & COOKING METHOD.

- R1** VEGETARIAN
- R2** CHICKEN
- R3** BEEF
- R4** SEAFOOD (SCALLOP, PRAWN, SOTONG)
- R5** PINEAPPLE SEAFOOD (SCALLOP, PRAWN, SOTONG)
- R6** SALTED FISH (SCALLOP, PRAWN, SOTONG)
- R7** KAMPUNG IKAN BILIS SEAFOOD (SCALLOP, PRAWN, SOTONG)



METHOD OF PREPARATION

- A** FRIED RICE
- B** FRIED RICE WITH SAMBAL CHILLI 
- C** FRIED RICE WITH TOM YAM CHILLI 
- R8** STEAMED RICE
- R9** EGG FRIED RICE



SALTED FISH SEAFOOD FRIED RICE

斋菜	\$6
鸡肉	\$6
牛肉	\$7
海鲜	\$8
黄梨海鲜	\$9
咸鱼海鲜	\$9
菜豆江鱼海鲜	\$9

炒饭
叁芭炒饭
冬炎炒饭

蒸饭	\$1
蛋炒饭	\$6

Western Delight 西餐



CHICKEN CHOP

- W1** FISH & CHIPS
- W2** CHICKEN CUTLET
- W3** CHICKEN CHOP
(BROWN / BLACK PEPPER SAUCE)
- W6** FRENCH FRIES
- W7** CHEESE FRENCH FRIES
- W8** FRIED FISHBALLS (4PCS)
- W9** FRIED CHICKEN WINGS (MIN. 2PCS)
- W10** FRIED CHICKEN NUGGETS (6PCS)
- W11** FRIED POPCORN CHICKEN
- W12** FRIED SEAWEED CHICKEN (5PCS)

鱼扒	\$12.50
炸鸡扒	\$12.50
鸡扒	\$12.50

炸薯条	\$3.00
乳酪炸薯条	\$4.50
炸鱼丸(4粒)	\$2.50
炸鸡翅(最少两只)	\$2.50/PCS
炸鸡块(6个)	\$4.50
炸爆米花鸡	\$4.50
炸海藻鸡块(5个)	\$4.50

NOODLES 面



SELECT YOUR MAIN, COOKING METHOD & NOODLES.

SEAFOOD SAMBAL CHILLI NOODLE

- N1** VEGETARIAN
- N2** CHICKEN
- N3** BEEF
- N4** SLICED FISH
- N5** SEAFOOD (SCALLOP, PRAWN, SOTONG)

- 斋菜 \$6
- 鸡肉 \$6
- 牛肉 \$7
- 鱼片 \$7
- 海鲜 \$8



METHOD OF PREPARATION

- A** HONG KONG STYLE (WET)
- B** FRIED WITH SAMBAL CHILLI (DRY) 
- C** STIR-FRIED (DRY)
- D** STIR-FRIED WITH CURRY POWDER 
- E** CLEAR SOUP
- F** TOM YAM SOUP (CLEAR) 
- G** CLAYPOT (WET)
- H** HOTPLATE H.K.STYLE (WET)

- 港式(湿)
- 干炒叁芭
- 干炒
- 炒咖喱粉
- 汤
- 冬炎汤(清)
- 砂煲(湿) ADD \$1
- 铁板港式(湿) ADD \$1

YOUR CHOICE OF NOODLES



- NA** KWAY TEOW (HOR FUN)
- NB** YELLOW NOODLE
- NC** BEE HOON
- ND** VERMICELLI (TUNG HOON)
- NE** MAGGI MEE
- NF** CRISPY NOODLE (**FOR HK STYLE ONLY**)
- NG** RICE (**FOR HK STYLE ONLY**)

- 河粉
- 面
- 米粉
- 冬粉
- 快熟面
- 生面
- 烩饭

- N6** LONGEVITY NOODLE

- 长寿面 \$28

VEGETABLE 蔬菜



SELECT YOUR CHOICE OF VEGETABLE & COOKING METHOD.

Type of Vegetables

- V1 BABY KAILAN
- V2 KAILAN
- V3 KANGKONG
- V4 MIXED VEGETABLE (CHAP CHOP)
- V5 BROCCOLI ADD \$1
- V6 XIAO BAI CHYE
- V7 BEANSPOUT
- V8 FRENCH BEAN ADD \$1

小芥兰
大芥兰
翁菜
杂菜
西兰花
小白菜
豆芽
四季豆



Method of Preparation



- A STIR-FRIED - PLAIN
 - B STIR-FRIED - GARLIC
 - C STIR-FRIED - OYSTER SAUCE
 - D STIR-FRIED - SAMBAL CHILLI 
 - E STIR-FRIED - SALTED FISH
 - F STIR-FRIED - SHITAKE MUSHROOM
 - G STIR-FRIED - DRIED SHRIMP 
 - H STIR-FRIED - SEAFOOD
 - I STIR-FRIED - BAI LING GU
 - J STIR-FRIED - BEEF
 - K STIR-FRIED - KING PRAWN
 - L STIR-FRIED - FRESH SCALLOP & MUSHROOM
-
- V9 KANGKONG WITH SAMBAL BELACAN 
 - V11 DUAL FLAVOUR KAILAN
 - V12 GREEN DRAGON VEGETABLE W/ BEANSPOUT
 - V13 VEGETARIAN DELIGHT
 - V14 BRAISED ABALONE WITH SEASONAL GREEN & MUSHROOM

清炒	\$8 / \$12
炒蒜茸	\$8 / \$12
炒蚝油	\$8 / \$12
炒叁芭	\$10 / \$15
炒咸鱼	\$10 / \$15
炒香菇	\$10 / \$15
炒虾米	\$10 / \$15
炒海鲜	\$12 / \$18
炒白灵菇	\$12 / \$18
炒牛肉	\$15 / \$24
炒大虾	\$28 / \$38
炒带子香菇	\$28 / \$38

马来风光	\$10 / \$15
双味芥兰	\$12 / \$16
青龙菜炒豆芽	\$12 / \$18
罗汉斋	\$8 / \$12
鲍鱼香菇西兰花	\$58