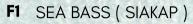
FISH **a**

TYPES OF FISH



F2 GROUPER (KERAPU)

F3 RED GROUPER



RED GROUPER (HK STYLE STEAMED)

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



Method of Preparation

Α	STEAMED -	PRESERVED	RADISH
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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

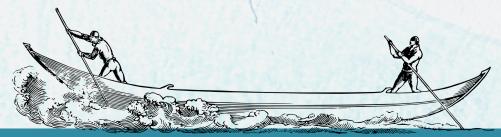
三味炸

泰式炸

酸甜炸

油炸

F4	SLICED FISH - SPRING ONION	姜葱鱼片	\$15	/ \$24
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	FRIED SLICED FISH - NONYA SAUCE 🤳	娘惹炸鱼片	\$15	/ \$24
F8	FRIED SLICED FISH - CURRY SAUCE 🤳	咖哩炸鱼片	\$15	/ \$24
F9	CURRY FISH HEAD	咖哩鱼头		\$25
F10	ASSAM FISH HEAD	亚叁鱼头		\$25
F11	NONYA FISH HEAD 🤳	娘惹鱼头		\$25
F12	I EMON THAI-STYLED STEAMED FISH HEAD	泰式柠蒙蒸鱼头		\$25





C1 CRAB

螃蟹

Method of Preparation

- BLACK PEPPER CRAB
- CHILLI CRAB B
- WESTERN BUTTER CRAB
- STEAMED CRAB
- E SALTED EGG CRAB (DRY / WET)
- **CLAYPOT VERMICELLI**
- FRIED MINI BUN (6PCS/PLATE) C2

C3 SOFT SHELL CRAB

- CRISPY SOFT SHELL CRAB
- SALTED EGG SOFT SHELL CRAB (DRY)
- PEPPER SALTED SOFT SHELL CRAB



黑胡椒蟹

辣椒蟹

西式奶油蟹

清蒸蟹

咸蛋蟹 (干/湿)

砂煲东粉蟹

炸小馒头

\$4

炸软壳蟹

\$18 / \$28

咸蛋软壳蟹(干)

\$18 / \$28

椒盐软壳蟹 \$18 / \$28



FRIED BABY SQUID

苏东 **CUTTLEFISH**

S1	ASSAM SOTONG
S2	SAMBAL CHILLI SOTONG
S3	NONYA SOTONG
S4	CRISPY CEREAL SOTONG
S5	FRIED SOTONG RING (CALAMARI)
S6	FRIED SALTED EGG SOTONG (WET/ DRY)
S7	FRIED PEPPER SALT SOTONG 🤳
S8	WESTERN BUTTER EGG SOTONG
S9	FRIED BABY SQUID
S10	FRIED CHEESE SOTONG

亚参苏东	\$16	/	\$26	
叁芭苏东	\$16	/	\$26	
娘惹苏东	\$16	/	\$26	
麦片炸苏东	\$16	/	\$26	
炸苏东圈	\$16	/	\$26	
咸蛋炸苏东(干/湿)	\$16	/	\$26	
椒盐苏东	\$16	/	\$26	
西式奶油苏东	\$16	/	\$26	
炸苏东仔	\$18	/	\$28	
芝士苏东	\$18	/	\$28	

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)





CEREAL PRAWN	AL PRAWN SALTED EGG PRAWN	
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

M1	FRIED TOFU W/ SPECIAL THAI CHILLI SAUCE
M2	FRIED YU TIAO (CHAKUEY) W/ SOTONG PASTE
МЗ	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	\$22
砂煲海鲜豆腐	\$15 / \$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
СКЗ	FRIED PRAWN PASTE CHICKEN
СК4	SWEET & SOUR CHICKEN
CK5	BLACK PEPPER CHICKEN 🤳 ,
CK6	THAI CHILLI CRISPY CHICKEN
CK7	LEMON CRISPY CHICKEN
CK8	SALTED EGG CHICKEN (DRY/WET)
СК9	MALA CHICKEN (CONTAIN PEANUTS)
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	1	\$22
酸甜鸡	\$13	/	\$22
黑胡椒鸡	\$13	/	\$22
泰式炸鸡	\$15	/	\$24
柠蒙炸鸡	\$15	/	\$24
咸蛋炸鸡(干/湿)	\$15	/	\$24
辣子鸡(含有花生)	\$13	/	\$22
山东炸鸡		\$18	3
脆皮炸鸡		\$2	8
蒜蓉炸鸡		\$2	8

HOTPLATE _{铁板}



SELECT YOUR MAIN & COOKING METHOD.

H1	CHICKEN
H2	SLICED FISH
НЗ	SLICED BEEF
	METHOD OF PREPARATION
	A BLACK PEPPER 🤳
	B GINGER & SPRING ONION
H4	HOTPLATE - SEAFOOD W/ FRIED TOFU & E

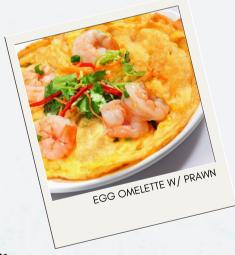
H1	SELECT YOUR MAIN & COOKING METHOD. CHICKEN SLICED FISH SLICED BEEF METHOD OF PREPARATION	鸡肉	\$14 / \$23
H2		鱼片	\$16 / \$25
H3		牛肉	\$18 / \$28
	A BLACK PEPPER B GINGER & SPRING ONION	黑胡椒 姜葱	
H4	HOTPLATE - SEAFOOD W/ FRIED TOFU & EGG	铁板海鲜蛋豆腐 铁板鸡碎烧豆腐	\$13 / \$19
H5	HOTPLATE - FRIED SQUARE TOFU W/ MINCED CHICKEN HOTPLATE - VEGETARIAN FRIED SQUARE TOFU HOTPLATE - DICED CHICKEN W/ FRIED TOFU & EGG	铁板為碎焼豆腐	\$13 / \$19
H6		铁板斋烧豆腐	\$13 / \$19
H7		铁板鸡肉蛋豆腐	\$13 / \$19

SOUP汤



TOM YAM SEAFOOD SOUP (CLEAR)

SP1	SEAFOOD SOUP	海鲜汤	\$10 / \$18
SFI			
SP2	FISHBALL & TUNG HOON SOUP	东粉鱼圆汤	\$10 / \$18
SP3	SALTED VEGE SEAFOOD & TOFU SOUP	咸菜豆腐汤	\$10 / \$18
SP4	BITTER GOURD SEAFOOD & EGG SOUP	苦瓜蛋汤	\$10 / \$18
SP5	SEAWEED SOUP	紫菜汤	\$10 / \$18
SP6	SZECHUAN HOT & SOUR SOUP	四川酸辣汤	\$10 / \$18
SP7	SLICED FISH SOUP	鱼片汤	\$10 / \$18
SP8	TOM YAM SEAFOOD SOUP (CLEAR/ COCONUT)	冬炎海鲜汤	\$12 / \$20
SP9	TOM YAM SLICED FISH SOUP (CLEAR/ COCONUT) 🤳	冬炎鱼片汤	\$12 / \$20
SP10	TOM YAM PRAWN SOUP (CLEAR/ COCONUT) 🤳	冬炎虾汤	\$15 / \$24
SP11	SHELLFISH (LALA) SOUP 🤳	啦啦汤	\$10 / \$18
SP12	SHREDDED SCALLOP, SHITAKE MUSHROOM, SEA	四宝羹	\$30 / \$50
	CUCUMBER & CRAB MEAT SOUP		
SP13	SHARK'S FIN SOUP	鱼翅汤	\$30 / \$50
SP14	VEGETARIAN SOUP	斋菜汤	\$10 / \$18



OMELETTE &

E1 空蛋 PLAIN EGG OMELETTE \$7 **E2** EGG OMELETTE W/ ONION 大葱蛋 \$8 **E3** EGG OMELETTE W/ CHYE PO (PRESERVED RADDISH) 菜朴蛋 \$9 **E4** 芙蓉蛋 FU YONG EGG OMELETTE \$9 **E5** 虾蛋 EGG OMELETTE W/ PRAWN \$12 **E6** 芝士海鲜蛋 EGG OMELETTE W/ SEAFOOD CHEESE \$15

BBQ SEAFOOD

烧烤海鲜



	FOOD	

B1	BOILED COCKLE (KERANG)	<u> </u>	鲜蛤	\$6 / \$10
	- MEDIUM COOKED 半熟			
	- WELL DONE 熟			
B2	BBQ SHELLFISH (LALA)	,	烧烤啦啦	\$10 / \$15
В3	BBQ STINGRAY (IKAN PARI)	,	烧烤魔鬼鱼	\$16 / \$24
B4	BBQ CUTTLEFISH (SOTONG)	,	烧烤墨鱼	\$16 / \$22
B5	BBQ PRAWN (7PCS)	,	烧烤虾 (7只)	\$30
B6	BBQ SEABASS (SIAKAP) 🤳	,	烧烤金目鱼	\$26 / \$32
B7	BBQ CRAYFISH (3PCS)	火	烧烤虾婆(3只)	\$30
B8	BBQ SEAFOOD COMBO	火	烧烤海鲜拼盘	\$30
	(STINGRAY, SOTONG & LALA)			
B9	SEDAP! MARINATED SOTONG	#	持制墨鱼	\$ 16
		000		



SATAY/ OTAH 沙爹 / 乌达

ST1	CHICKEN (AYAM)			鸡肉串	\$0.90 / STICK
ST2	BEEF (LEMBU)			牛肉串	\$0.90 / STICK
ST3	BEEF TRIPE (BABAT)			牛肚串	\$0.90 / STICK
ST4	MUTTON (KAMBING)			羊肉串	\$0.90 / STICK
ST5	LONTONG RICE		1	饭	\$0.70 / PCS
ST6	FISH OTAH (IKAN OTAH)	<i>></i>		乌达 (鱼)	\$3.50 (5PCS)

MINIMUM 10 PIECES FOR SATAY

RICE 饭

49

PLEASE SELECT YOUR MAIN & COOKING METHOD.

R1	VEGETARIAN	斋菜	\$6
R2	CHICKEN	鸡肉	\$6
R3	BEEF	牛肉	\$7
R4	SEAFOOD (SCALLOP, PRAWN, SOTONG)	海鲜	\$8
R5	PINEAPPLE SEAFOOD (SCALLOP, PRAWN, SOTONG)	黄梨海鲜	\$9
R6	SALTED FISH (SCALLOP, PRAWN, SOTONG)	咸鱼海鲜	\$9
R7	KAMPUNG IKAN BILIS SEAFOOD (SCALLOP, PRAWN, SOTONG)	菜豆江鱼海鲜	\$9



METHOD OF PREPARATION

A B C	FRIED RICE FRIED RICE WITH SAMBAL CHILLI FRIED RICE WITH TOM YAM CHILLI	رد		炒饭 叁芭炒饭 冬炎炒饭	
	STEAMED RICE			蒸饭	\$1 \$5
PO	FGG FRIFD RICF		3/11	蛋炒饭	ΦΟ

Western Delight 西餐



SALTED FISH SEAFOOD FRIED RICE

CHICKEN CHOP

W1	FISH & CHIPS	鱼扒	\$12
W2	CHICKEN CUTLET	炸鸡扒	\$12
W3	CHICKEN CHOP	鸡扒	\$12
	(BROWN / BLACK PEPPER SAUCE)		
W6	FRENCH FRIES	炸薯条	\$3.00
W7	CHEESE FRENCH FRIES	乳酪炸薯条	\$4.50
W8	FRIED FISHBALLS (4PCS)	炸鱼丸(4粒)	\$2.50
W9	FRIED CHICKEN WINGS (MIN. 2PCS)	炸鸡翅 (最少两只)	\$2.50/PCS
W10	FRIED CHICKEN NUGGETS (6PCS)	炸鸡块 (6个)	\$4.50
W11	FRIED POPCORN CHICKEN	炸爆米花鸡	\$4.50
W12	FRIED SEAWEED CHICKEN (5PCS)	炸海藻鸡块 (5个)	\$4.50

NOODLES面



/Ш/)				
199	CELECT VALID	MANINI COOVINI	C MAETHOD 0	MOODIES
1 11/	SELECT TOOK	MAIN, COOKIN	G MEINUD &	NOODLES.

SEAFOOD SAMBAL CHILLI NOODLE

N1	VEGETARIAN	高菜 高菜	\$6
N2	CHICKEN	一 四肉	\$6
N3	BEEF		\$7
N4	SLICED FISH	牛肉	\$7
N5	SEAFOOD (SCALLOP, PRAWN, SOTONG)	鱼片 海鲜	\$8
-			



METHOD OF PREPARATION

Α	HONG KONG STYLE (WET)	港式(湿)
В	FRIED WITH SAMBAL CHILLI (DRY)	干炒叁芭
С	STIR-FRIED (DRY)	干炒
D	STIR-FRIED WITH CURRY POWDER	炒咖喱粉
E	CLEAR SOUP	汤
F	TOM YAM SOUP (CLEAR)	冬炎汤(清)
G	CLAYPOT (WET)	砂煲(湿)
ш	HOTPLATE H.K.STYLE (WET)	铁板港式(湿) ADD \$1
		Αυυ ΨΙ

YOUR CHOICE OF NOODLES

. •	ok ollolof of Moobile		
NA	KWAY TEOW (HOR FUN)	河粉	
NB	YELLOW NOODLE	面	
NC	BEE HOON	米粉	
ND	VERMICELLI (TUNG HOON)	冬粉	
NE	MAGGI MEE	快熟面	
NF	CRISPY NOODLE (FOR HK STYLE ONLY)	生面	
NG	RICE (FOR HK STYLE ONLY)	烩饭	
N6	LONGEVITY NOODLE	长寿面	\$28



SELECT YOUR CHOICE OF VEGETABLE & COOKING METHOD.

Type of Vegetables

BABY KAILAN V1

V2 KAILAN

V3 KANGKONG

V4 MIXED VEGETABLE (CHAP CHOP)

ADD \$1

V5 BROCCOLI

V6 XIAO BAI CHYE

V7 BEANSPROUT

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	
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STIR-FRIED - GARLIC

C STIR-FRIED - OYSTER SAUCE

D STIR-FRIED - SAMBAL CHILLI

STIR-FRIED - SALTED FISH

F STIR-FRIED - SHITAKE MUSHROOM

G STIR-FRIED - DRIED SHRIMP

STIR-FRIED - SEAFOOD

STIR-FRIED - BAI LING GU

STIR-FRIED - BEEF

K STIR-FRIED - KING PRAWN

STIR-FRIED - FRESH SCALLOP & 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	\$24 / \$32

V9	KANGKONG WITH SAMBAL BELACAN	马来风光	\$9 / \$13
V11	DUAL FLAVOUR KAILAN	双味芥兰	\$12 / \$16
V12	GREEN DRAGON VEGETABLE W/ BEANSPROUT	青龙菜炒豆芽	\$12 / \$18
V13	VEGETARIAN DELIGHT	罗汉斋	\$8 / \$12
V14	BRAISED ABALONE WITH SEASONAL GREEN & MUSHROOM	鲍鱼香菇西兰花	\$58