

Celebrating 53 Years of Fine Cantonese Cuisine 看传五十三,宫飨粤赏味



餐前小吃

APPETISERS

	列 Standard
蜜汁金钱鸡 (3件) Traditional Barbecued Pork Roll with Chicken Liver in Honey Sauce (3pcs)	. 16
五香扎蹄Traditional Marinated Sliced Boneless Pork Trotter with Five Spice GSTPA	. 18
蜜汁烧鸡肝Roasted Chicken Liver with Honey	. 16
酥炸田鸡腿 Crispy Frog Legs with Salt, Pepper and Shredded Ginger	. 40
窝贴石斑件 (3件)	. 18
豉椒味菜炒生肠	. 16

餐前小吃

APPETISERS

	例	SGD Standard
野鸡卷 (6件) Deep-fried Pork Roll with Chinese Ham (6pcs)	•••	18
江南百花卷 (6件)	•	18
子姜皮蛋Century Egg with Preserved Young Ginger	•••	14
黄金炸鲜奶 (6件) Crispy-fried Milk Custard (6pcs)	•••	14
金钱蟹盒 (6件)	•••	38

明炉烧烤

BARBECUED POULTRY AND MEAT

	例	SGD Standard
化皮乳猪件 (8件) Barbecued Suckling Pig (8pcs)	•	78
一品大拼盆	•	58
蜜汁叉烧皇Barbecued Pork Loin Glazed with Honey Sauce	•	48
脆皮烧腩仔Roasted Crispy Pork Belly		22
掛炉烧鸭Roasted Duck with Plum Sauce	•	32
桶子豉油鸡 (半只)	•	40
白切贵妃鸡 (半只)Poached Chicken with Minced Spring Onion and Ginger (Half)	•	40
北京烤填鸭 (两食)(半只/整只) Roasted Peking Duck (served in two courses) (Half/Whole)	•	68 108
鸿运全体乳猪 (两食) (半只/整只) Roasted Suckling Pig (served in two courses) (Half/Whole)		228 418

GP





每位	SGD per person
▶上汤蟹肉干捞官燕	88
Braised Superior Bird's Nest and Crab Meat with Supreme Soup	
蟹皇烩官燕 Braised Bird's Nest with Crab Meat and Crab Roe SFEP	78
高汤鲍鱼炖鸡	48
) 爵士汤	48
Double-boiled Fish Maw with Black Mushroom and Cabbage	48
●宋嫂鱼羹Braised Minced Fish and Bean Curd Soup with Fish Broth se	22
雪影西湖牛肉羹Braised Minced Beef Soup with Egg White and Coriander	22



每	SGD 位 per person
瑤柱凤凰羹	22
Braised Conpoy Soup with Honey Pork,	
Mushroom and Egg	
SFGSTEP	
● 蟹肉烩冬茸	22
Braised Minced Winter Melon Soup	
with Crab Meat	
SF E P	
🧶 鸡茸烩粟米	·· 22
Braised Sweet Corn Soup with Minced Chicken	
EP	
陈皮冬瓜鸭腿汤	30
Double-boiled Duck Broth with Winter Melon	
and Tangerine Peel	
GP	
足料老火靓汤	·· 18
	位 per person
P	52
[6]	测牌∣standard

鲍鱼海味

ABALONE AND DRIED SEAFOOD

	SGD 例 Standar
鲍汁澳州2头青边鲍脯扣海参 (每位) Braised Australian Green Lip 2-head Abalone and Sea Cucumber in Abalone Sauce (per person) SEGSESTP	88
鲍汁澳州2头青边鲍鱼 (每只)	198
香宫三宝荟萃 (每位)	88
南非4头汤鲍鹅掌 (每位)	78
鲍汁海参扣花胶(每位)Braised Sea Cucumber and Fish Maw in Abalone Sauce (per person)	68
虾籽花胶柚皮(每位)	78



生猛海鲜

LIVE SEAFOOD FROM TANK

母100	兄 Per 100g
老鼠斑	48
Pacific Garoupa	
瓜子斑	35
Melon Seed Garoupa	
红东星斑	30
Coral Trout	
红斑	22
Red Garoupa	
笋壳	14
Soon Hock	
澳洲龙虾	45
Australian Lobster	
本地龙虾	22
Local Lobster	
象拔蚌	22
Geoduck Clam	
竹筒蚌 (只)	20
Bamboo Clam (per piece)	
斯里兰卡蟹	16
Sri Lankan Crab	
活老虎虾	12
Tiger Prawn	
田鸡 (只)	18
Live Frog (per piece)	

以上海鲜欢迎客人提供特別烹調方式。

Guests are welcome to choose our recommendation or their preferred cooking methods for the above seafood.





	例(SGD Standard
大虾鲜果沙律 (每位)		48
Prawn Fruits Salad (per person)		
百花酿蟹钳 (每位)	y. ●	32
● 烧云腿凤肝带子	••	68
大良炒鲜奶Sautéed Fresh Milk, Crab Meat and Egg White		32
● 玉簪田鸡腿		42
● 腰果西芹桂花蚌炒鲜鲍片	••	80
生焖斑头腩煲Traditional Stewed Garoupa Belly served in Claypot		58





	例	SGD Standar
●核桃虾仁Stir-fried Prawns with Walnuts and Seasonal Greens SFGST	•••	42
● 茄汁干煎虾碌 Deep-fried King Prawns with Tomato Sauce ℠GST	•••	52
● 虾仁扒豆腐Braised Bean Curd with Prawns in Oyster Sauce	•••	40
● 生菜鲮鱼球豆腐煲	•••	40
● 五柳石斑块 Deep-fried Star Garoupa Fillet with Sweet and Sour Sauce GSEST	•••	48



		例	SGD Standar
	或蛋土鱿蒸肉饼 Steamed Minced Pork Patties and	•	42
	Sun-dried Cuttlefish with Salted Egg Yolk		
S	果醋菠萝咕嚕肉 Sweet and Sour Pork with Pineapple	•	42
S	窄菜银芽炒肉絲 Stir-fried Shredded Pork with Preserved Vegetable and Bean Sprouts		36
G	SSTP		
S	要果炒肉丁 Gautéed Diced Pork and Seasonal Greens with Cashew Nuts	•	42
Γ	叔盐炸排骨 Deep-fried Spare Ribs with Salt and Pepper GSTEPA	•	42
	中式煎牛柳 Chinese Style Pan-fried Beef Tenderloin with Chef's Special Sauce	•	58
-	芥兰炒牛肉 Vok-fried Sliced Beef with Kai Lan	•	58



		例Ⅰ	SGD Standard
	龙穿凤翼(8件)Sautéed Boneless Chicken Wings skewered with Abalone, Yunnan Ham and Mushrooms (8pcs)	••	80
	香宫脆皮鸡(半只)	••	40
	香芒西芹炒鸡柳Sautéed Sliced Chicken with Celery and Mang		40
	菜胆上汤鸡	•••	40
	紫萝鸡片Sautéed Sliced Chicken with Pineapple and Sweet Potatoes GST	•••	40
	八珍扒鸭Braised Boneless Duck with Eight Treasures	•••	78
	荔茸香酥鸭	•••	48
9	西柠煎软鸡Pan-fried Boneless Chicken with Lemon Sauce		40
	GE		Y/://





	例	SGD Standard
瑤柱科甲瓜脯Braised Winter Melon with Yunnan Ham in Conpoy Sauce SF G P	•	38
云腿扒津白Braised Tianjin Cabbage with sliced Yunnan Ham	•	32
红烧豆腐	•	28
罗汉上素斋	•	32
葡汁焗四蔬 Oven-baked Four Kind of Vegetables in Portugal Sauce GDNT	•	38
蟹肉扒菜苗	•	38



版 面 RICE AND NOODLES

	例(SGD Standard
香宫荷叶饭Fried Rice with Prawns wrapped and steamed in Lotus Leaf	 d	40
● 太极鸳鸯饭 Traditional Yuan Yang Fried Rice SFGDSTE	••••	38
扬州炒饭Fried Rice with Barbecued Pork and Shrimp i Yangzhou Style SFGSTEP	 n	38
● 福建烩饭Fujian-style Braised Fried Rice with Shrimps and Diced Chicken SFGSTE	••••	38
干炒牛河Fried Rice Noodles with Sliced Beef and Bean Sprouts	••••	40
● 雪菜火鸭丝鸳鸯米Braised Rice Vermicelli and Vermicelli with Shredded Duck Meat and Pickled Vegetables	••••	38
▶ 鸿图窝面 Braised Ee Fu Noodles with Crab Roe Sauce SFGEP	••••	50

	SGD 例 Standard
N珍炒面	38
● 肉丝炒面Braised Crispy Egg Noodles with Shredded Pork and Bean Sprouts	38
干烧伊面Braised Ee Fu Noodles with Mushroom Yellow Chives	
●蟹肉片儿面(每位)Traditional Braised Sliced Egg Noodles Swith Crab Meat (per person)	20 Soup



	SGD 列 Standard
二十年陈皮红豆沙Sweetened Red Bean Soup with 20-year Tangerine Peel	15
杨枝甘露Chilled Mango Sago Cream with Pomelo	15
● 怀旧砵仔糕(3件) Traditional Red Bean Pudding (3pcs)	. 12
传统生磨杏仁茶Traditional Almond Cream	15
酥皮蛋挞(3件)Baked Mini Egg Tarts 新鲜烘烤,等候时间需15分钟 Freshly baked, waiting time 15 minutes	
● 怀旧炸沙翁(3件) Traditional Deep-fried Egg Puff with Sugar GE	. 9
黑白菲林卷(3件) Black Sesame and White Coconut Glutinous Steam Rolls (3pcs)	. 10



甜品 DESSERT

	例 Standard
● 椰汁马豆糕(3件)Chilled Coconut Split Pea Puddings (3pcs)	10
● 什果啫喱 Chilled Mixed Fruits Jelly v	10
● 豆沙芝麻煎堆(3件)	12
● 莲蓉焗布丁Baked Pudding with Lotus Paste and Sago 新鲜烘烤,等候时间需15分钟 Freshly baked, waiting time 15 minu	