# 游水龍蝦

LIVE LOBSTER

**Market Price** 

龍蝦刺身(兩食)

Live Lobster Two Ways

- 1) Sashimi Style 龍蝦剌身
- 2) Stir Fried with Ginger & Shallots 薑蔥龍蝦

蒜子牛油龍蝦

Live Loster with Garlic & Butter Sauce

椒鹽龍蝦

Deep Fried Lobster with Salt & Pepper

# 游水海鮮 LIVE SEAFOOD

**Market Price** 

星 班

Live Coral Trout (S / M / L)

毒衣

Live Parrot Fish

三刀

Live Red Morwong

銀鱸

Live Silver Perch

盲鰽

Live Barramundi

XO 大蜆煎米粉

#### COOKING **METHOD**

Chefs recommendation steamed in Ginger & Shallots sauce for all live seafood





# 生猛肉蟹/雪蟹

LIVE SEAFOOD **MUD CRAB/ SNOW CRAB** 

**Market Price** 

金沙粉絲驚煲

Live Mud Crab with Golden Sand Vermicelli (Pork Mince)

**i** 蔥肉蟹

Live Mud Crab with Ginger & Shallots

星洲炒蟹配炸饅頭

Singapore Chilli Mud Crab with Fried Bread Buns (6)

川汁辣子雪蟹

Snow Crab in Spicy Szechuan Sauce

蒜子牛油雪蟹

Snow Crab in Garlic & Butter Sauce

Add Noodles or Fried Bread Buns (6) \$20

星洲炒蟹 Singapore Chilli Mud Crab



# 湯羹

#### PREMIUM SOUP

酸辣湯~ 10.8 **Hot and Sour Soup** 海鮮豆腐羹 10.8 Tofu Soup with Mixed Seafood and Egg White 雞蓉粟米羹 8.8 Chicken and Sweet Corn Soup 蟹肉粟米羹 9.8 Crab Meat and Sweet Corn Soup 西湖牛肉羹 9.8 Minced Beef in Egg White Soup

# 湯羹

### PREMIUM SOUP

上湯雲吞
Short Soup (Wonton)

上湯淨麵
Long Soup (Egg Noodles)

雜增雲吞
Combination Short Soup

在增湯麵
20.8

Combination Long Soup (Egg Noodles)

# 涼拌小碟 COLD APPETIZER

柴魚皮蛋豆腐

蒜泥拍青瓜 12.8
Pickled Garlic Cucumber

麻辣海蜇絲 15.8
Marinated Shredded Jelly Fish

凉拌雲耳 12.8
Cold & Dressed Fungus

12.8



# 頭盤

#### **ENTREE**

三色炸盤 10.8 (春卷、燒賣、芝麻蝦) Mixed Entree Tasting Platter (Spring Roll, Fried Dim Sim & Fried Sesame Prawn)

春卷(4) 10.8 Spring Rolls (4)

素春卷(4) 10.8 Vegetarian Spring Rolls (4 pieces)

吉列蝦 (2) 13.8 King Prawn Cutlet (2)

椒鹽鮮魷 28.8 Spicy Salt and Pepper Calamari

豬/雞肉生菜包(2) 13.8 Pork / Chicken San Choy Bow (2)

海鮮生菜包(2) 15.8 Seafood San Choy Bow (2)





Spicy Salt and Pepper Calamari

蒸燒賣或水晶蝦餃(4) 11.8 Steamed Dim Sim or Prawn Dumplings (4)

京醬肉絲薄餅(6) 26.8 Shredded Pork in Chef's Peking Rich Soya Sauce with 6 Pancakes

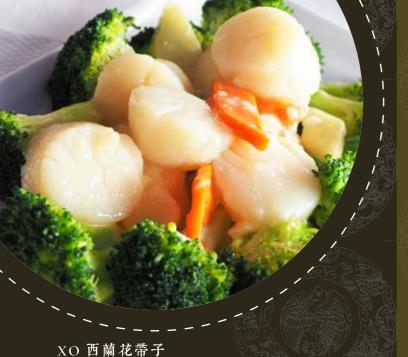
羊肉薄餅(6) 26.8 Lamb Fillet in Hoisin Sauce with 6 Pancakes

椒鹽鵪鶉 (2隻) 18.8 Spicy Salt & Pepper Quail (4 halves)

芝麻蝦(3) 10.8 Sesame Prawn Toast (3)

三色蒸點 18.8 (兩位用) (蝦餃、燒賣、素餃) Steamed Dim Sim Basket for 2

(Prawn Dumplings, Dim Sims & Vegetarian Dumplings)



XO 西蘭花帶子 Wok Fried Scallops and Broccoli with XO Chilli Sauce

# 海鮮 SEAFOOD

百花釀帶子

48.8

Stuffed Scallops with Minced Prawn in Crab Meat Sauce

蜜豆雲耳炒帶子

43.8

Braised Scallops with Honey Beans and Fungus

XO 西蘭花帶子

43.8

Wok Fried Scallops and Broccoli with XO Chilli Sauce

椒鹽雙脆 —

43.8

Spicy Salt & Pepper Prawns & Squid

金衣蝦球

39.8

Golden Coated King Prawns with Salted Egg Yolk

蜜糖蝦球

37.8

**Honey King Prawns** 

宮保蝦球(小辣)~

37.8

Ko Bao King Prawns Wok Tossed in Spicy Honey and Sour Sauce (Mild)

椒鹽蝦球

37.8

Spicy Salt and Pepper King Prawns

星洲蝦球

37.8

Singapore Style Chilli King Prawns

鐵板蒜蓉蝦球

37.8

Sizzling Plate King Prawns with Garlic Sauce

滑蛋蟹肉

28.8

Scrambled Egg with Crab Meat

金沙粉絲蝦球煲

44.8

King Prawn with Golden Sand

Vermicelli



# 家禽 POULTRY

北京烤鴨 (兩食) 72.8 Peking Duck (Whole)

1st Course: Duck Skin with Pancakes (12 pieces)
Tender crispy layer of skin which is served at your
table with shallots, cucumber and Hoisin sauce &
wrapped in delicate peking style pancake.

第二食: 生菜包或炒麵

2nd Course: San Choy Bow/ Fried Noodles

北京烤鴨 (半隻) 39.8 Peking Duck (Half) with 6 Pancakes

第二食: 斬件

2nd Course: Chop up

菜膽貴妃走地雞 36.8 Steamed Free Range Chicken with Bok Choy

山東雞 28.8

Crispy Skin Chicken in Shantung Style (Garlic, Shallots, Vinegar Soy Sauce)

香檸炸軟雞 26.8 Boneless Lemon Chicken

三杯雞 26.8 Three Cups Chicken



菜膽貴妃走地雞 Steamed Free Range Chicken with Bok Choy



川味辣子雞 (無骨) 26.8 Szechuan Style Fried Diced Chicken

腰果雞柳 26.8 Chicken Fillets with Cashew Nuts

沙爹雞柳 — 26.8 Chicken Fillets Served in Supreme Satay Sauce

生炸脆皮雞 26.8 Deep Fried Crispy Skin Chicken

蜜糖雞柳 26.8 Honey Chicken Fillet (Lightly Battered)

明爐燒鴨 32.8 BBQ Roast Duck





黄金蒜香骨 Spicy Salt & Pepper Pork Ribs

# 豬

### **PORK**

梅菜扣肉

36.8

Pork Belly with Preserved Mustard Vegetables & Dark Soy Sauce

京都焗肉排

26.8

Peking Style Pork Spare Ribs

蜜椒鎮江骨

26.8

Pork Spare Ribs with Sweet & Pepper Vinegar Sauce

黄金蒜香骨。

26.8

Spicy Salt & Pepper Pork Ribs

桂花冰梅骨

26.8

Sugar Glazed Pork Ribs with Plum Sauce

甜酸咕嚕肉 Sweet and Sour Pork

26.8

# 牛羊

#### **BEEF & LAMB**

核桃黑椒牛柳粒

38.8

Eye Fillet Steak Cubes with Walnuts in Black Pepper Sauce

XO牛柳粒

38.8

Eye Fillet Steak Cubes in XO Sauce

鐵板西汁牛柳

36.8

Fillet Steak in BBQ Sauce on a Sizzling Plate

日式牛柳粒

36.8

Eye Fillet Steak Cubes in Wasabi Sauce

乾燒牛柳絲

36.8

Shredded Beef in Peking Style

中式牛柳

36.8

Fillet Steak in Cantonese Style

鐵板四川牛柳

36.8

Szechuan Steak on a Sizzling Plate

豉椒牛肉

26.8

Sauteed Beef with Black Bean Sauce

蒙古炒羊肉

29.8

Wok Fried Mongolian Lamb Fillets



日式牛柳粒 Eye Fillet Steak Cubes in Wasabi Sauce

# 時蔬/豆腐 SEASONAL VEGETABLES /TOFU

臘味炒芥蘭 36.8 Stir Fried Chinese Broccoli w Chinese Sausage 冬菇紅燒豆腐 26.8Deep Fried Bean Curd w Chinese Mushrooms 椒鹽豆腐 26.8Spicy Salt and Chilli Tofu 麻婆豆腐(小辣) 26.8 Grandma Tofu (Mild) 蠔油時蔬 24.8 Steamed Seasonal Greens in Oyster Sauce 避風塘干爆銀茄子 28.8 Light Fried Eggplant in Lamma Island Style 濃湯鮮雜菌浸菜苗 32.8**Assorted Mushrooms with Vegetables** in Supreme Soup 金銀蛋上湯浸時蔬 32.8 Preserved Egg and Salted Egg with Vegetables in Premium Soup 干扁四季豆 26.8 Round Bean with Pork Mince

雙菇扒翠塘豆腐 32.8 Assorted Mushrooms w Egg Bean Curd

Sizzling Egg Tofu w Chinese Mushrooms

28.8

鐵板招牌豆腐

潮式橄菜肉碎炒凉瓜 28.8 Minced Pork Bitter Melon in Olive Black Bean Sauce



臘味炒芥蘭 Stir Fried Chinese Broccoli with Chinese Sausage

# 煲仔 HOT POT STYLE

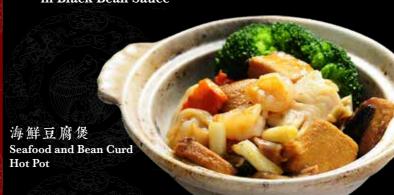
紅燒頭腩煲 28.8 Braised Fish Belly Pot with Mushrooms

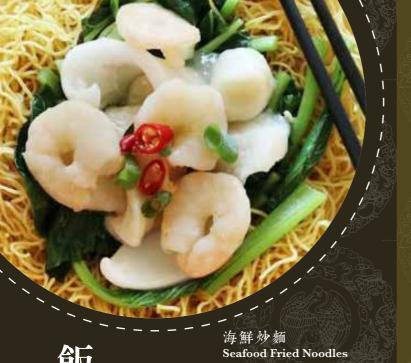
海鮮豆腐煲 42.8 Seafood and Bean Curd Hot Pot

咸魚雞粒豆腐煲 26.8
Bean Curd with Salty Fish and
Diced Chicken Hot Pot

魚香茄子煲 26.8 Eggplant with Pork Mince in Hot Bean Sauce

豉汁凉瓜排骨煲 32.8 Pork Ribs w Bitter Melon Hot Pot in Black Bean Sauce





飯

# RICE

錦宴招牌炒飯	28.8
Jin Yan Fried Rice (Diced Seafood, Sugar Peas)	
特別炒飯	22.8
Special Fried Rice	
(King Prawn, BBQ Pork, Chicke	en)
揚州炒飯 Young Chow Fried Rice	16.8
咸魚雞粒炒飯	22.8
Salted Fish & Chicken Fried Rice	
齋炒飯	16.8
Vegetarian Fried Rice	
絲苗白飯	3/PP

Steamed Jasmine Rice



# 粉麵 **NOODLE**

海鮮炒麵 / 河

28.8

Seafood Fried Noodles / Rice Noodles

雜會炒麵 / 河

24.8

Combination Fried Noodles / **Rice Noodles** 

雞球炒麵 / 河

22.8

Chicken Fried Noodles / Rice Noodles

乾燒伊面

20.8

E-Fu Noodles with Shredded Mushroom

乾炒牛河

22.8

Fried Rice Noodles with Beef

星洲炒米

22.8

Singapore Fried Rice Noodles



# 甜品

炸雪糕 Deep Fried Ice Cream

## **DESSERTS**

炸雪糕

10.8

Deep Fried Ice Cream

芒果班戲

10.8

Mango Pancake (Subject to availability)

#### **DIAMOND**

\$52.80 pp (Min. 5 persons)

#### 前菜 ENTRÉE

蒸蝦餃及燒賣

Steamed Dim Sim and Prawn Dumplings

### 北京鴨

Peking Duck with Pancakes

### 鴨肉生菜包

**Duck Meat San Choy Bow** 

### 主菜 MAINS

X.O. 海鮮

Mixed Seafood in X.O. Sauce

### 泰式雞柳

Chicken Fillets in Thai Style

### 蜜椒牛柳粒

Fillet Steak Cubes in Honey & Black Pepper Sauce

### 蠔油時蔬

Steamed Seasonal Vegetables in Oyster Sauce

## 炒飯/白飯

Fried Rice / Steamed Rice

#### 甜點 DESSERT

是日甜品

Dessert of The Day

#### 中國茶

Jasmine Tea



#### **EMERALD**

\$40.80 pp (Min. 5 persons)

### 前菜 ENTRÉE

炸春卷及芝麻蝦

Fried Spring Roll and Sesame Prawn Toast

雞肉生菜包

Chicken San Choy Bow

# 主菜 MAINS

蒜子蝦球

Braised King Prawns with Garlic and Onion

日式燒汁雞柳

Teriyaki Chicken Fillets

蒙古羊柳

**Mongolian Lamb Fillets** 

蠔油時蔬

Steamed Seasonal Vegetables in Oyster Sauce

炒飯/白飯

Fried Rice / Steamed Rice

## 甜點 DESSERT

是日甜品

Dessert of The Day

中國茶

Jasmine Tea



- All prices are GST inclusive
- Menu subject to change without notice
- Please advise staff of any allergies before ordering
- Surcharge applies to credit card / EFTPOS Payments
- Extra condiments charges may apply
- · Pictures are for illustration only
- Hot



#### **DOUBLE DIAMOND**

\$68.80 pp (Min. 5 persons)

### 前菜 ENTRÉE

蒸蝦餃及燒賣 Steamed Dim Sim and Prawn Dumplings

X.O. 粉絲蒸帶子 Steamed Scallops in X.O. Sauce with Vermicelli

北京鴨 Peking Duck with Pancakes

鴨肉生菜包 Duck Meat San Choy Bow

椒鹽鮮魷 Spicy Salt & Pepper Calamari

## 主菜 MAINS

四川海鮮 Mixed Seafood in Szechuan Style

三杯雞 Braised Chicken with 3 Special Sauces

日式牛柳粒 <u>Fillet Steak Cubes in</u> Wasabi Sauce

蜜椒鎮江骨 Pork Ribs in Honey Pepper and Sweet Vinegar Sauce

蠔油時蔬 Steamed Seasonal Vegetables in Oyster Sauce

錦宴一品炒飯 JinYan Special Fried Rice

### 甜點 DESSERT

是日甜品 Dessert of The Day

中國茶或咖啡 Jasmine Tea or Coffee