

# 游水龍蝦

## LIVE LOBSTER

### Market Price

#### 龍蝦刺身 (兩食)

Live Lobster Two Ways

1) Sashimi Style 龍蝦刺身

2) Stir Fried with Ginger & Shallots 薑蔥龍蝦

#### 蒜子牛油龍蝦

Live Lobster 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)

#### 青衣

Live Parrot Fish

#### 三刀

Live Red Morwong

#### 銀鱸

Live Silver Perch

#### 盲鱒

Live Barramundi

#### XO 大蜆煎米粉

XO PiPi with Crispy Vermicelli

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



椒鹽龍蝦  
Deep Fried Lobster with Salt & Pepper

# 生猛肉蟹 / 雪蟹

## LIVE SEAFOOD

## MUD CRAB / SNOW CRAB

### Market Price

#### 金沙粉絲蟹煲

Live Mud Crab with Golden Sand Vermicelli (Pork Mince)

#### 薑蔥肉蟹

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

Extra \$20 for 2 Courses

星洲炒蟹  
Singapore Chilli Mud Crab





酸辣湯  
Hot and Sour Soup

## 湯羹

### PREMIUM SOUP

酸辣湯   
Hot and Sour Soup

10.8

海鮮豆腐羹  
Tofu Soup with Mixed Seafood  
and Egg White

10.8

雞蓉粟米羹  
Chicken and Sweet Corn Soup

8.8

蟹肉粟米羹  
Crab Meat and Sweet Corn Soup

9.8

西湖牛肉羹  
Minced Beef in Egg White Soup

9.8

## 湯羹

### PREMIUM SOUP

上湯雲吞 8.8  
Short Soup (Wonton)

上湯淨麵 8.8  
Long Soup (Egg Noodles)

雜燴雲吞 20.8  
Combination Short Soup

雜燴湯麵 20.8  
Combination Long Soup (Egg Noodles)

## 涼拌小碟

### COLD APPETIZER

蒜泥拍青瓜 12.8  
Pickled Garlic Cucumber

麻辣海蜇絲 15.8  
Marinated Shredded Jelly Fish

涼拌雲耳 12.8  
Cold & Dressed Fungus

柴魚皮蛋豆腐 12.8  
Century Egg Tofu



蒜泥拍青瓜  
Pickled Garlic  
Cucumber

# 頭盤

## ENTREE

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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)



椒鹽鮮魷

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

椒鹽鸕鶿 (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



金衣蝦球  
Golden Coated King Prawns with Salted Egg Yolk

# 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



北京烤鴨  
Peking Duck

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



川味辣子雞  
Szechuan Style  
Fried Diced Chicken



黃金蒜香骨  
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

黃金蒜香骨 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 26.8

Sweet and Sour Pork

# 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 26.8  
Deep Fried Bean Curd w Chinese Mushrooms

椒鹽豆腐 26.8  
Spicy 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

鐵板招牌豆腐 28.8  
Sizzling Egg Tofu w Chinese Mushrooms

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

潮式椒菜肉碎炒涼瓜 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

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



海鮮豆腐煲  
Seafood and Bean Curd  
Hot Pot



海鮮炒麵  
Seafood Fried Noodles

# 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, Chicken)

揚州炒飯 16.8

Young Chow Fried Rice

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



錦宴招牌炒飯  
Jin Yan Fried 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



炸雪糕  
Deep Fried Ice Cream

# 甜品

## DESSERTS

炸雪糕 10.8

Deep Fried Ice Cream

芒果班戟 10.8

Mango Pancake (Subject to availability)



## DIAMOND

\$52.80 pp (Min. 5 persons)

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### 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)

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### 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



# 錦宴

## 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

Fillet Steak Cubes in 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

- 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 