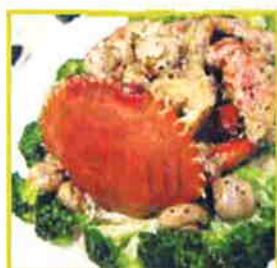


Crab Specialist - King Crab Century (28 Styles of Cooking)

All Crab at Market Price; 10% discount for Members only

所有蟹類海鮮特價, 會員可享有10%優惠

- | | |
|---|---------------|
| 1 Traditional Singapore Chilli Crab | 傳 統 星 洲 蟹 |
| 2 Deep-fried Crab with aromatic crunchy Soy Bean | 甘 香 蟹 |
| 3 Baked Crab with Spiced Salt | 椒 鹽 焗 蟹 |
| 4 Baked Crab with Ginger and Shallot | 薑 蔥 焗 蟹 |
| 5 Baked Crab with Vermicelli in Clay Pot | 金 沙 粉 絲 蟹 |
| 6 Curried Crab in Clay Pot | 咖 喱 蟹 煲 |
| 7 Baked Crab with Garlic and Butter | 蒜 子 牛 油 焗 蟹 |
| 8 Fisherman`s Traditional Crab | 傳 統 避 風 塘 蟹 |
| 9 Steamed Crab with Chinese Herbs | 川 弓 蒸 蟹 |
| 10 Baked Crab with Thick Cream | 乳 酪 太 歲 蟹 |
| 11 Stir-fried Crab with Chilli and Black Bean Sauce | 豉 椒 炒 蟹 |
| 12 Baked Crab with XO Sauce | X O 醬 焗 蟹 |
| 13 Baked Crab with Shaoxing Wine and Vermicelli in Clay Pot | 花 雕 粉 絲 蟹 |
| 14 Baked Crab with Cheese | 芝 士 焗 蟹 |
| 15 Baked Crab (French Style) | 法 式 焗 蟹 |
| 16 Fresh Baked Crab on Glutinous Rice | 生 焗 糯 香 蟹 |
| 17 Baked Crab with Plum Sauce | 醒 胃 梅 子 醬 焗 蟹 |
| 18 Baked Crab with Salt and Basil | 鹽 焗 紫 蘇 蟹 |
| 19 Stir-fried Crab with Home Made Sauce | 奇 妙 醬 炒 蟹 |
| 20 Fried Crispy Pepper Crab | 古 月 酥 香 蟹 |
| 21 Baked Crab with Superior Stock | 上 湯 焗 蟹 |
| 22 The Great Lord`s Crab in Clay Pot | 霸 王 蟹 煲 |
| 23 Baked Crab with Pickled Vegetables (Chaozhou Style) | 潮 式 味 菜 焗 蟹 |
| 24 The Qing Dynasty Imperial Secret Recipe Crab | 清 宮 秘 制 蟹 |
| 25 Baked Crab (Szechuan Style) | 川 香 焗 蟹 |
| 26 Aromatic Autumn Moon Crab | 飄 香 秋 月 蟹 |
| 27 Baked Crab with Preserved Olive | 橄 仁 焗 蟹 |
| 28 Boiled Crab in Oiled Salty Water | 油 鹽 水 蟹 |



CHEF'S RECOMMENDATIONS

- 1001 Dry Stir-fried Pork with a Touch of Honey & Chilli
- 1002 Taro Ring in Supreme Vegetables
(deep-fried Taro Ring Served with Selection of Vegetables)
- 1003 Pork Cheek infused with Lemon Grass and Garlic
- 1004 Braised Sea Cucumber and Chinese Mushroom with Vegetables
- 1005 Golden Crab Meat Egg Tofu
(stuffed Crab Meat in Tofu)
- 1006 Stir-fried Calamari & String Bean in Calamari Sauce
- 1007 Mango King Prawn
- 1008 Emperor's Fried Rice
(A Selection of Seafood and Chinese Salami Stir-fried Rice)
- 1009 Dry Stir-fried Pork Rib with Garlic and Butter
(Selection of Pork Rib with a Touch of Garlic Butter)
- 1010 Sizzling sun-dried Scallops in Bean Curd
- 1011 Braised Ling Chee Mushroom with Vegetables
- 1012 Stir-fried Long Fillet of steak with Black Pepper Sauce

廚師精選

	Member \$	non Member \$
紅娘椒肉排	18.00	20.00
佛砵飄香蔬	21.00	23.00
碳燒爽頸肉	19.00	21.00
冬菇海參扒時菜	33.00	37.00
蟹黃金圓豆腐	19.00	21.00
金魷醬四季豆	19.00	21.00
香芒蝦球	28.00	31.00
皇帝炒飯	19.00	21.00
蒜香肉排	18.00	20.00
鐵板瑤柱豆腐	19.00	21.00
靈芝菇扒菜膽	21.00	23.00
黑椒牛柳	19.00	21.00



紅娘椒肉排
Dry Stir-fried Pork with a
Touch of Honey & Chilli



佛砵飄香蔬
Taro Ring in Supreme
Vegetables

ENTRÉE

- 101 Peking Duck (2 Courses)
1st Sliced Duck with Pancake (12 in a serve)
2nd San Choy Bow (6 in a serve) or Fried Noodles
- 102 Supreme Seafood Roll (Each)
- 103 Chicken Spring Roll (4 in a serve)
- 104 Vegetarian Spring Roll (4 in a serve)
- 105 Prawn Dumplings (4 in a serve) Steamed or Fried
- 106 Emperor Prawn Cutlets (2 in a serve)
- 107 Dim Sim (4 in a serve) Steamed or Fried
- 108 Chicken San Choy Bow (2 in a serve)
- 109 Sliced Duck Meat Egg Roll (Each)
- 110 Shredded Beef Fillet in Peking Sauce with Pancake (4 in a serve)

COLD DISHES (Cocktail)

- 201 House Assorted Cut Platter (L)
- 202 House Assorted Cut Platter (M)
- 203 Jelly Fish and Sliced Pig's Knuckle
- 204 Duck's Feet with Chilli Bean Sauce
- 205 Jelly Fish and Duck's Feet with Sesame Oil
- 206 Honey Roast Barbecue Pork

SOUPS (Per Person)

- 301 Chicken and Sweet Corn Soup
- 302 Crab Meat and Sweet Corn Soup
- 303 Short Soup
- 304 Long Soup
- 305 Mixed Vegetable Soup
- 306 Combination Soup
- 307 Supreme Seafood Soup
- 308 Minced Beef and Mushroom Soup
- 309 Hot and Sour Soup
- 310 Crab Meat with Shark's Fin Soup
- 311 Chicken with Shark's Fin Soup

頭 盤

	Member \$	non Member \$
北京片皮鴨 兩食生菜包(6個) 或鴨絲炒麵	43.00	48.00
海鮮炸春段	19.00	21.00
脆皮春卷	6.50	7.00
素春卷	6.50	7.00
鳳城蝦餃	6.50	7.00
吉列蝦	12.00	13.00
蟹黃燒賣	6.50	7.00
雞生菜包	9.00	10.00
火鴨絲卷	12.00	13.00
牛柳絲薄餅	13.00	14.50

冷 盆

錦繡拼盆 (大)	40.00	44.00
(中)	30.00	33.00
海蜇燻蹄	17.00	19.00
麻辣仙掌	20.00	22.00
海蜇伴鮮掌	20.00	22.00
蜜汁叉燒	17.00	19.00

湯羹(每位)

雞茸粟米羹	6.00	6.50
蟹肉粟米羹	7.00	7.50
上湯雲吞	6.00	6.50
上湯湯麵	6.00	6.50
什菜湯	6.00	6.50
什會雲吞	10.00	11.00
龍皇太子羹	7.50	8.00
西湖牛肉羹	6.50	7.00
酸辣湯	6.50	7.00
蟹肉花膠翅	30.00	33.00
花膠雞絲翅	28.00	31.00



LIVE SEAFOOD FROM THE TANK

All Live Seafood at Market Price
10% discount for Members only

- 401 Lobster
- 402 Tasmanian King Crab
- 403 Snow Crab
- 404 Mud Crab
- 405 Spanner Crab
- 406 Green Lip Abalone
- 407 Oysters
Steamed with Ginger and Shallots
Steamed with XO Sauce and Vermicelli
- 408 Scallops (min 4 pcs)
- 409 Live Prawns
- 410 Pippies
XO Chilli Sauce
Chilli and Black Bean Sauce

Fish

- 411 Live Coral Trout
- 412 Live Parrot fish
- 413 Live Barramundi
- 414 Live Mor Wong
- 415 Live Jade Perch
- 416 Live Mury Cod

ABALONE

- 417 Whole Abalone Braised with Oyster Sauce (Each)
- 418 Braised Sliced Abalone with Vegetables

游水海鮮

所有游水海鮮時價, 會員可享有10%優惠

龍蝦

皇帝蟹
太子蟹
肉貴蟹
貴妃蟹

游水鮑魚

生蠔
薑蔥蒸
XO醬粉絲蒸

帶子(4隻起)

游水蝦

無砂硯
XO炒硯
豉汁椒絲炒

游水魚

游水東星斑
游水青衣
游水明鱧
游水三刀
游水玉鱸
游水鱸斑

鮑魚類

蠔皇原隻鮑魚
鮑片扒時菜

	Member \$	non Member \$
蠔皇原隻鮑魚	30.00	33.00
鮑片扒時菜	48.00	54.00



KING PRAWNS

- 419 Stir-fried King Prawns
- 420 King Prawns with Black Bean Sauce
- 421 King Prawns with Cashew Nuts
- 422 King Prawns with Satay Sauce
- 423 King Prawns with Honey Sauce
- 424 Garlic King Prawns
- 425 Curry King Prawns
- 426 Sweet & Sour King Prawns
- 427 Deep-fried Prawns with Spicy Salt & Pepper
- 428 King Prawns Singapore Style
- 429 Deep-fried Prawns and Calamari with Spicy Salt & Pepper

SCALLOPS

- 430 Scallops Szechuan Style
- 431 Scallops with Ginger & Shallots
- 432 Scallops with Seasonal Vegetables

CALAMARI

- 433 Calamari with Satay Sauce
- 434 Calamari with Black Bean Sauce
- 435 Calamari with Garlic Seasonal Salt
- 436 Calamari with Ginger & Shallots
- 437 Calamari with Green Vegetables

FISH

- 438 Stir-fried Coral Trout Fillet with Snow Peas
- 439 Deep-fried Flounder Fish with Spicy Salt & Pepper

蝦 類

	Member \$	non Member \$
油泡明蝦球	28.00	31.00
豉汁蝦球	28.00	31.00
腰果蝦球	28.00	31.00
沙爹蝦球	28.00	31.00
蜜糖蝦球	28.00	31.00
蒜子蝦球	28.00	31.00
咖喱蝦球	28.00	31.00
甜酸蝦球	28.00	31.00
椒鹽蝦球	28.00	31.00
星洲蝦球	28.00	31.00
椒鹽鮮魷蝦球	28.00	31.00

帶子類

四川帶子	28.00	31.00
薑蔥帶子	28.00	31.00
時菜帶子	28.00	31.00

鮮魷類

沙爹鮮魷	17.00	19.00
豉汁鮮魷	17.00	19.00
椒鹽鮮魷	17.00	19.00
薑蔥鮮魷	17.00	19.00
時菜鮮魷	17.00	19.00

魚 類

荷豆炒班片	28.00	31.00
椒鹽左口魚	28.00	31.00



PORK

- 501 Pork Ribs Peking Style
- 502 Pork Ribs with Garlic Seasonal Salt
- 503 Pork Ribs in Plum Sauce
- 504 Pork Ribs in Barbecue Sauce
- 505 Steamed Pork Ribs in Black Bean Sauce
- 506 Pork Fillet Szechuan Style
- 507 Sweet and Sour Pork
- 508 Satay Pork Fillet
- 509 Steamed Minced Pork with Salty Fish

BEEF AND LAMB

- 510 Sizzling Fillet Steak
- 511 Rainbow Fillet Steak
- 512 Spicy crunchy and Sour Shredded Fillet Steak
- 513 Beef Fillet Cubes with Wasabi Sauce
- 514 Long fillet of steak in red wine
- 515 Veal Rib with Honey and Black Pepper
- 516 Mongolian Lamb
- 517 Beef in Oyster Sauce
- 518 Beef in Satay Sauce
- 519 Beef in Black Bean Sauce
- 520 Beef in Szechuan Sauce
- 521 Beef and Scrambled Egg

豬 肉

	Member \$	non Member \$
京都焗肉排	18.00	20.00
椒鹽肉排	18.00	20.00
梅醬肉排	18.00	20.00
生炒上肉排	18.00	20.00
豉汁蒸排骨	18.00	20.00
四川炒肉片	17.00	19.00
菠蘿咕嚕肉	17.00	19.00
沙爹肉片	17.00	19.00
咸魚蒸肉餅	17.00	19.00

牛肉、羊肉

鐵板牛柳	19.00	21.00
七彩牛柳絲	19.00	21.00
干燒牛柳絲	19.00	21.00
日式牛柳粒	19.00	21.00
紅酒陳皮牛柳	19.00	21.00
密椒牛仔骨	19.00	21.00
蒙古羊肉	19.00	21.00
蠔油牛肉	17.00	19.00
沙爹牛肉	17.00	19.00
豉汁牛肉	17.00	19.00
四川牛肉	17.00	19.00
滑蛋牛肉	17.00	19.00



CHICKEN AND DUCK

522	Crispy Skin Chicken (Half)
523	Steamed Chicken with Ginger & Shallots (Half)
524	Boneless Lemon Chicken
525	Chicken and Cashew Nuts
526	Honey Chicken
527	Satay Chicken
528	Chicken Szechuan Style
529	Chicken in Black Bean Sauce
530	Chicken and Green Vegetables
531	Chicken in Chilli Sauce
532	Steamed Chicken and Mushrooms
533	Shandong Chicken (Half)
534	Roast Duck (Half)
535	Steamed Duck with Chinese Mushrooms
536	Steamed Duck with Combination
537	Deep-fried Duck with Mashed Taro
538	Deep-fried Duck in Plum Sauce

CASSEROLES

601	Abalone and Sea Cucumber
602	Seafood Combination and Bean Curd
603	Bean Curd and Combination
604	Salty Fish with Diced Chicken and Bean Curd
605	Eggplant Country Style
606	Braised deep-fried Coral Trout and Bean Curd in Hot Pot
607	Minced Pork & Eggplant in Fish Sauce
608	Three Cup Special Sauce with Chicken in Hot Pot

雞、鴨

	Member \$	non Member \$
金牌脆皮雞(半隻)	17.00	19.00
薑蔥霸皇雞(半隻)	17.00	19.00
香檸煎軟雞	17.00	19.00
腰果雞球	17.00	19.00
蜜糖雞球	17.00	19.00
沙爹雞球	17.00	19.00
四川雞球	17.00	19.00
豉汁雞球	17.00	19.00
時菜雞球	17.00	19.00
宮保雞丁	17.00	19.00
北菇蒸滑雞	17.00	19.00
馳名山東雞(半隻)	19.00	21.00
明爐燒鴨(半隻)	19.00	21.00
北菇扒鴨	22.00	25.00
八珍扒鴨	22.00	25.00
芋泥香酥鴨	22.00	25.00
梅醬甜酸鴨	22.00	25.00

煲仔類

鮑魚海參煲	48.00	53.00
海鮮豆腐煲	22.00	25.00
八珍豆腐煲	20.00	22.00
咸魚雞粒豆腐煲	17.00	19.00
家鄉茄子煲	17.00	19.00
紅燒班腩煲	22.00	25.00
漁香茄子煲	17.00	19.00
三杯雞煲	19.00	21.00

