

# 晶鑾殿

# Crystal palace

于晶光流转处，邂逅舌尖盛宴。

Crystal Palace 以雅致之境，盛纳美食珍馐。

每一道菜品，皆是匠心与灵感的碰撞；

每一寸风味，都藏着对品质的执着。

暖黄的灯光映照着水晶般的光影，精致的器皿盛放着烟火的滋味。

在这里，不必奔赴远方，就能邂逅多元美味；

无需刻意寒暄，便可享受惬意时光。

邀您共赴这场味觉之约，在流光溢彩间，品味时光沉淀的美好。



收费标准:

为了更好的为你服务,以下是收费标准:

- 1.中国茶每位\$2++
- 2.卤水花生、腌菜每碟\$2++
- 3.纸巾\$1++
- 4.开瓶费: 葡萄酒&烈酒\$20++/每瓶
- 5.停车券: 如消费超过\$150, 您可在前台领取一张免费停车券

Fee Standards:

In Order to Serve you Better, The Following are the Surcharge Breakdown

- 1.Chinese Tea \$2++ Per Pax
2. Braised Peanut or Pickle \$2++ Per Plate
3. Towel \$1++ Per Pax
4. Corkage Charge Wine & Liquor Spirit \$20++ Per Bottle
5. Car Park Coupon

If your Expenses Above \$150 you can get ONE Free Parking Coupon at the Front Desk

温馨提示:

- 1.为了您的健康,请您不要自带食品和饮料,  
如因阁下所带食品质量问题,食用后而引起您身体出现不适,本店概不负责。
- 2.贵宾若对任何收费标准存有疑问,请在就餐前友好提出。
- 3.贵宾如对菜式上有任何特别要求,请与值班经理沟通,本店将尽量满足阁下所需。

Reminder:

1. For Food Safety and the Well-being of our Guests, Please do not Bring Outside Food and Drinks into the Restaurant. Crystal Palace Holds No Responsibility for Any Food Quality and Health Issues for Any Outside Food and Drink.
- 2.In the Event of Any Price Disputes, Kindly Check with our Service Manager on Duty Before Meal.
- 3.For Any Special Requirements on the Dishes, Please Inform the Service Manager on Duty and we will Try our Best to Meet your Needs

图片仅供参考出品以实物为准。所有价格需加收10%服务费和现行消费税

The Pictures are for Reference Only. Please Refer to the Actual Product. \*All Price Subject to 10% Service Charge & Prevailing GST

# 潮州菜

潮州菜起源于中国古代潮州地区,其历史最早可追溯至唐代。

早期历史证据: 最早关于潮州的记录来自唐代诗人韩愈,他在诗文中记载(如唐代段公路对红虾的描述)可见,潮州菜对海鲜的运用有着悠久的历史。描述了当时潮州菜肴丰富的海鲜种类,以及盐、醋、花椒、苦橙等调味料的使用作为调味保存手段。潮州菜在南洋广泛传播,并成为当地美食文化的一部分。这主要是由于潮州人(潮汕民系)的移民,他们在东南亚各国(如新加坡、马来西亚等)落地生根,并将家乡的饮食习惯带到当地,形成了融合了潮州菜特色的本地菜肴,将潮州菜及其独特的烹饪技艺传播开来。总的来说,潮州菜在南洋的传播是一个典型的文化迁移和美食融合。如今已发展成为一种享誉国内外的

国家级非物质文化遗产。

金銮殿主打“潮汕菜”也被称为潮菜。两者是同一个菜系的称呼,起源于广东省东部潮州地区(包括潮州、汕头、揭阳、汕尾等市)的菜系。

共同点: 在南洋地区传播的饮食文化与潮州、汕头、揭阳等地的美食文化是一致的。

历史因素: “潮汕”一词是后来由于铁路建设而形成的称谓,在此之前,“潮州菜”作为菜系名称一直沿用至今。

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# 功夫茶

潮汕功夫茶，作为我们潮汕地区的一张文化名片，不仅仅是一种茶艺，

更是一种深厚的文化传承和生活方式的体现。

下面，就让我来为您详细介绍一下潮汕功夫茶的魅力所在。

## 一、起源与传承

潮汕功夫茶起源于宋代，至今已有数百年的历史。

它不仅是唐、宋以来品茶艺术的承袭和深入发展，更是中国茶艺的杰出代表。

在潮汕地区，家家户户几乎都有一套功夫茶具，每天品上几轮功夫茶，  
已经成为了当地人不可或缺的生活习惯。

## 二、茶具与冲泡

潮汕功夫茶对茶具的选择十分讲究，一般选用宜兴产的小陶壶和白瓷上釉茶杯，  
这种茶杯口径只有银元大小，如同小酒杯，既美观又实用。冲泡时，先将茶叶装入茶壶，  
然后用沸水冲泡，冲泡过程讲究“高冲低斟”即开水要从茶壶边冲入，以防茶叶冲散，  
斟茶时要轮流顺序斟满每一个小杯，以示对每一位客人的尊重。

## 三、种类与特色

潮汕功夫茶种类繁多，其中最为著名的有铁观音、凤凰单丛、大红袍等。

这些茶叶以其独特的香气、滋味和色泽，赢得了广大茶客的喜爱。

例如，铁观音以其香气浓、滋味醇厚著称；

凤凰单丛则具有独有的花、茉莉、蜂蜜风味；

而大红袍则是乌龙茶中的珍品，以其独到的岩韵和浓郁的香气受到茶客们的追捧。

## 四、文化内涵

潮汕功夫茶不仅仅是一种茶艺，更是一种文化的体现。

它蕴含着潮汕人民勤劳、智慧、务实的精神品质，

同时也体现了中国人传统的“仁、义、礼、智、信”五德精神。

在品茶的过程中，人们不仅可以享受到茶叶带来的香气和滋味，

更可以感受到一种和谐、忍让和共荣的氛围。



# 中国茶

## 云南普洱

\$2 Per Pax

## 菊普

\$2 Per Pax

## 大红袍

\$2 Per Pax

## 茉莉花

\$2 Per Pax

## 西湖龙井

\$2 Per Pax

## 云雾绿茶

\$2 Per Pax

## 铁观音

\$2 Per Pax

## 菊花

\$2 Per Pax



潮汕卤水鸭片

Braised Sliced Duck In Teochew Style  
\$32 (小) Small \$64 (大) Large

卤韵潮鸭 卤香鸭片

老卤里的百年醇香

潮汕人对卤水的执念，全藏在这盘卤水鸭片里。选用生长周期足的本地麻鸭，肥瘦均匀不说，肉质更紧实耐卤——这是撑起卤香的底气，也是老卤匠人的首选。卤汁是灵魂所在，老铺的卤汤往往传了几代人，八角、桂皮、丁香等十余种香料按比例配比，加酱油、冰糖慢熬出琥珀色的浓汁，再投入整鸭浸卤。火候最是讲究，大火烧开后转微火慢煨，让卤汁的醇香顺着鸭皮的纹理渗进每一丝肉里，既不柴硬，又能锁住肉汁。



卤香鲍鱼片 (2粒)

Braised Sliced Abalone (2 Pcs)  
\$28 例 Regular

卤香鸭翅

Braised Duck Wing  
\$16 例 Regular

卤香猪脚

Braised Pork Trotter  
\$28 例 Regular

卤香粉肠

Braised Pork Intestine  
\$20 例 Regular

卤香猪耳

Braised Pig 's Ears  
\$18 例 Regular

卤香豆腐

Braised Bean Curd  
\$5 例 Regular

潮汕卤水双拼

Braised Duo Combination In Teochew Style  
\$36 (小) Small \$72 (大) Large

潮汕卤水三拼

Braised Trio Combination In Teochew Style  
\$42 (小) Small \$84 (大) Large



美食，是上天对我们的恩赐。带着一颗感恩的心，才能做出应有的极致美味。包含温情和心意的菜品定能直达心上。所以，爱烹饪的人都有一颗温暖的心。以衡量美的标准去定位一道菜品的口感味觉，亦需要一颗温暖于怀的心，正如“会吃的人，才懂生活”。

美食是相逢最美好的理由，味道里都是满足，酒里有故事，故事里有你我。

经典味道



**潮州冻黄膏蟹**

Teochew Cold Yellow Roe Crab

\$12 per 100gm

传统风味

金膏冻蟹

潮州冻黄膏蟹，指的是冰镇的膏蟹，其特点是咸鲜入味、膏黄饱满、口感冰凉Q弹。

潮州冻蟹讲究的是食材的新鲜，经过冰镇后的蟹肉更加紧实，膏黄也更加凝固，风味独特。

Teochew Frozen Crab with Roe and Roe Refers to Chilled Crab with Roe. Its Characteristics Include a Savory and Fresh Flavor, Abundant Roe and a Cool, Chewy Texture. The Key to Teochew Frozen Crab is the Freshness of the Ingredients; The Chilling Process Makes the Crab Meat Firmer and the Roe and Roe More Solidified, Resulting in a Unique Flavor.



**DELICIOUS**



**生腌红膏蟹**

\$15 per 100gm

Marinated Live Raw Red Roe Crab

**潮汕生腌**

Teochew Live Raw Seafood

(预定 45 分钟)

(Advanced Order 45 Minute Waiting Time)

潮州生腌海鲜是一种将新鲜海鲜用蒜、辣椒、酱油、白酒等多种调味料腌制数小时后食用的菜肴，最大程度保留了海鲜的原汁原味和鲜味。这种做法因其独特的风味让人“上头”，被称为“毒药”。常见的生腌海鲜包括虾、蟹、花螺等。

Teochew-Style Raw Marinated Seafood is a Dish Where Fresh Seafood is Marinated for Several Hours in a Variety of Seasonings, Including Garlic, Chili, Soy Sauce and Baijiu (Chinese Liquor), Preserving the Original Flavor and Freshness of the Seafood to the Greatest Extent. This Method is so Addictive Due to its Unique Flavor that It's Sometimes Called "Poison" Common Raw Marinated Seafood Includes Shrimp, Crab and Whelks.

**生腌活皮皮虾**

\$18 per 100gm

Marinated Live Raw Mantis Prawn

**生腌活南美虾**

\$18 per 100gm

Marinated Live Raw Vanamei Prawn

**生腌活西澳龙虾**

\$26 per 100gm





冰镇雪碧酸梅圣女果

Chilled Cherry Tomato with Sour Plum

\$18 例 Regular

餐桌的解腻王牌，当属这道冰镇雪碧酸梅圣女果。饱满圆润的圣女果，经雪碧与酸梅汁的双重浸润，汁水被牢牢锁住，再冷藏至冰爽沁心。入口的瞬间，先是雪碧的轻盈气泡在舌尖跳跃，随即酸梅的醇厚回甘漫开，裹挟着圣女果的清甜果香，三重风味层层递进，一口入魂！

## ■ 潮汕冻食马友鱼

Chilled Threadfin Fish In Teochew Style

\$40 例 Regular

## ■ 普宁布仔豆腐

Punning Fried Bean Curd

\$16 例 Regular

## ■ 潮州手打虾丸

Teochew Handmade Prawn Ball

\$18 例 Regular

## ■ 潮州五香肝花

Teochew Ngoh Hiang Liver Roll

\$16 例 Regular

## ■ 猪头粽

Teochew Brawn Terrie

\$16 例 Regular

## ■ 潮汕前菜双拼

Teochew Appetizer Duo Combination

\$30 (小) Small \$60 (大) Large

## ■ 潮汕前菜三拼

Teochew Appetizer Trio Combination

\$45 (小) Small \$90 (大) Large



潮州五香虾枣

Teochew Ngoh Hiang Prawn Roll

\$16 例 Regular

喜怒哀乐，酸甜苦辣，油盐柴火酱醋茶……  
细细品，慢慢嚼，静静感，经历岁月，  
写下了一个个一个个故事，品尝了滋味万千，  
总能品出一分甘美，一分醇芳。

源自于传统的工艺



## ■ 潮州猪脚冻

Teochew Jelly Pork Trotter

\$14 例 Regular



## 北京脆皮肥美烧鸭

Crispy Roasted Peking Fat Duck

\$58 (半) Half \$98 (全) Whole

北京鸭二度：

斩件 鸭粒炒饭 鸭丝炒伊面 姜葱炒鸭件 黑椒炒鸭件

传统风味

粤式巅峰

## 金牌明炉脆皮肥美烧鸭

Crispy Roasted Fat Duck

\$48 (半) Half \$88 (全) Whole

明炉脆皮

地道风味

古法秘制

经典传承

顶级食材的风味交响

一口奢享的味蕾加冕



## 明炉金脆 脂香满口——金牌明炉脆皮肥美烧鸭

金銮殿的金牌明炉脆皮肥美烧鸭，是传承粤式烧腊精髓的镇店招牌，更是俘获无数老饕味蕾的人气硬菜。

出炉后的烧鸭，鸭皮薄如琉璃却脆感十足，入口即化，脂香裹挟着果木香气在舌尖迸发；内里鸭肉丰腴多汁，肌理细嫩不柴，

肥瘦比例恰到好处，毫无油腻感。无论是直接蘸取绵白糖，感受脆皮下油脂与甜香的绝妙碰撞，复刻经典吃法，

都能解锁层次丰富的舌尖体验。

这道金牌烧鸭，既保留了明炉烤制的传统风味，又兼具皮脆肉嫩的绝佳口感，

是家庭聚餐、商务宴请、好友小酌时的必点佳肴，

每一口都是地道粤式风味的极致呈现。



## 南乳脆皮乳猪

Crispy Roaster Suckling Pig

\$238 (半) Half \$338 (全) Whole

南乳金皮

糟香脆乳



## 红糟金脆 一口入魂——招牌南乳脆皮乳猪

金銮殿的南乳脆皮乳猪，是解锁粤式烧腊风味的宝藏单品。精选优质乳猪，先以秘制南乳汁为基底，搭配八角、桂皮等十余种香料腌制数小时，让红糟的独特酱香与香料气息深深渗入肉质肌理。

经高温烤制后，乳猪外皮变得金黄锃亮，薄如蝉翼却脆感十足，轻敲便能听见清脆声响，入口更是“咔嚓”酥脆，带着淡淡的南乳甜香与果木熏香。

内里的猪肉鲜嫩多汁，肌理软嫩不柴，丰腴的油脂与咸甜的南乳风味完美融合，肥而不腻，层次丰富。

## 烧腊 | Barbeque



**烧腊双拼** \$30 例 Regular

Barbeque Duo Platter

双味烧腊 腊香双绝



### 双味烧腊 一筷双享——招牌烧腊双拼

金銮殿的招牌烧腊双拼，堪称一站式解锁粤式烧腊风味的绝佳选择，一次就能满足老饕对两种经典烧腊的味蕾期待。双拼的摆盘精致大气，两种风味各占一隅却又相得益彰，既能单独品味每种烧腊的独特质感，也能混搭出全新口感。不管是一人食解馋，还是多人聚餐丰富餐桌，这道烧腊双拼都是性价比与风味兼具的必点美味，一口便能尝尽粤式烧腊的匠心与底蕴。



**蜜汁叉烧** \$18 例 Regular  
Honey Barbeque Pork Belly

**脆皮烧肉** \$18 例 Regular  
Crispy Roasted Pork Belly

## Sea Treasure | 鲍|参|翅|肚|



**鲍汁扣辽参** \$58 Per Serving

Braised Sea Cucumber in Abalone Sauce

传统美食 鲍腴辽参



### 浓鸡汤焖胡椒猪肚酿鱼翅 (预定/最少3人份)

Braised Superior Shark Fin in Superior Chicken Broth With Pig's Stomach.  
(Advanced Order / with Minimum 3 Person Portion)

\$88 Per Person

### 金汤什粮煮花胶

Braised Fish Maw in Golden Broth

\$48 Per Serving

### 鲍汁黑松露花胶

Braised Fish Maw in Black Truffle & Abalone Sauce

\$58 Per Serving

### 荷包海参栗子焖鸭

Braised Boneless Duck with Sea Cucumber and Chestnut

\$168 例 Regular

### 4头鲍鱼花菇焖猪脚

Braised 4 Headed Abalone with Shitake Mushroom and Pig Trotter

\$98 例 Regular

**招牌石锅大鲍翅(280-300GM)**

Braised XL Superior Shark Fin in Stone Bowl

\$173 Per Serving

福

**招牌石锅鲍翅(90-110GM)**

Braised Superior Shark Fin in Stone Bowl

\$88 Per Serving

**每日养生滋补炖汤**

Health Preservation Daily Double Boil Soup

\$28 Per Serving

**养生菜汁金钱翅**

Health Preservation Braised Shark Fin in Vegetable Soup

\$68 Per Serving

**瑶柱蟹肉鱼鳔羹**

Braised Fish Maw Soup with Dried Scallop & Crab Meat

\$28 Per Serving

**芋头白菜鱼肉汤**

Fish Fillet with Yam & White Cabbage Soup

\$28 Per Serving



**招牌秘制迷你佛跳墙 (预定)**

Mini Buddha Jump Over the Wall (Advanced Order)

\$118 Per Serving

尊重食材本色为美本味为香  
带来四季的不同风情  
让味蕾在愉悦中享受健康自然  
秉承传统，演绎食尚

精心的料理与上乘的食材

**金銮殿功夫汤**

Crystal Palace Kung Fu Soup

\$20 Per Serving

传统美食 功夫养身



匠心制作

经典传承



游|水|鱼| Live Fish

(每100克/ PER 100 GM)

东星斑  
Coral Trout Grouper

\$22

顺壳鱼  
Marble Goby

\$15

老鼠斑 (预定)  
Humpback Grouper (Advanced Order)

\$22

野生大顺壳鱼 (预定)  
Wild Marble Goby (Advanced Order)

龙虎斑  
Dragon Tiger Grouper

\$13

多宝鱼 (预定)  
Turbot Fish (Advanced Order)

忘不了鱼 (预定)  
Empurau Fish (Advanced Order)

时价

SEASONAL PRICE

# 海的馈赠 鲜的极致

## 烹调方式 Cooking Method

清蒸  
Steamed with Superior Soya Sauce

古法蒸  
Steamed with Tradition Style

陈年老菜圃  
Steamed with Vintage Turnip

酸汤  
Steamed with Sour Soup

Live Seafood 生猛海鲜

(每100克/ PER 100 GM)



阿拉斯加帝王蟹 时价  
Alaska King Crab SEASONAL PRICE

血统纯正

鲜活捕捞

## 阿拉斯加帝王蟹 -- 寒洋馈赠的“蟹中帝王”

来自阿拉斯加千米寒洋的帝王蟹，是深海极境孕育的珍馐王者。带着北太平洋凛冽的纯净气息，它身披铠甲，八足矫健、蟹钳雄浑，每一寸肌理都吸饱了寒水的清冽与养分。

鲜活上岸的帝王蟹，经匠心烹制后，蟹壳泛出诱人的赤红光泽。掰开蟹腿，饱满紧实的蟹肉如凝脂般雪白，入口是独有的鲜甜与弹润，带着深海的纯粹本味，无需繁复调味便足以征服味蕾。这一口跨越山海的寒洋珍味，是舌尖与帝王级鲜美的极致邂逅。

## 烹调方式 Cooking Method

刺身  
Sashimi

上汤焗  
Stir Fried with Superior Soup

鸡油花雕蒸  
Steamed with Chinese Wine & Egg White

潮式冻食(预定)  
Served Chilled in Teochew Style(Advanced Order)

|生|猛|海|鲜| Live Seafood

(每100克/ PER 100 GM)



西澳龙虾 \$26

Australia Western Rock Lobster

澳龙本味 鲜活捕捞

西澳龙虾：深海里蹦出的“蓝金”珍馐

刚从西澳纯净深海跃出的活龙虾，壳身缀满星斑，螯足带着咸鲜海风的劲儿——握在手里，是能溅起透亮水花的鲜活。

嫩白虾肉裹着天然甜润，咬开是深海冷冽里养出的紧实弹牙，连鲜味都带着南半球海域的干净劲儿。这口从深海到餐桌的“蓝金”鲜，是大海直接递来的珍馐请柬。

烹调方式 Cooking Method

刺身

Sashimi

上汤焗

Stir Fried with Superior Soup

鸡油花雕蒸

Steamed with Chinese Wine & Egg White

潮式冻食(预定)

Served Chilled in Teochew Style(Advanced Order)



|生|猛|海|鲜| Live Seafood

(每100克/ PER 100 GM)



红膏蟹 \$18

Female Mud Crab

红膏满溢 鲜活捕捞

红膏蟹--膏满黄肥的秋日鲜礼

秋日限定的红膏蟹，是大自然馈赠与时节的完美共鸣。

蟹壳泛着油亮的青褐光泽，刚离水时还带着滩涂的清新气息，掂在手里沉甸甸的，藏着满壳的丰腴惊喜。

上锅清蒸后，蟹壳渐次转为诱人的艳红，掀开蟹盖的瞬间，金黄流油的蟹膏率先抢占嗅觉，绵密醇厚的香气混着鲜甜直冲鼻腔。雪白的蟹肉饱满弹牙，裹上一勺绵润红膏送入口中，咸鲜与脂香在舌尖交织，无论是佐醋轻啖还是直接品鲜，都是秋日餐桌独一份的鲜醇滋味，一口便锁住时令限定的海味精华。

烹调方式 Cooking Method

清蒸

Steamed

星洲辣椒炒

Stir Fried with Chili Sauce

普宁豆酱焗

Bake with Punning Bean Paste

姜葱炒

Stir Fried with Ginger & Spring Onion

黑胡椒炒

Stir Fried with Black Pepper

# 生猛海鲜 Live Seafood

(每100克/ PER 100 GM)



斯里兰卡大肉蟹 \$18

Sri Lanka Meat Crab

蟹肉丰腴 鲜活捕捞

## 烹调方式 Cooking Method

清蒸  
Steamed

星洲辣椒炒  
Stir Fried with Chili Sauce

普宁豆酱焗  
Bake with Punning Bean Paste

姜葱炒  
Stir Fried with Ginger & Spring Onion

黑胡椒炒  
Stir Fried with Black Pepper

# 沙白

Clam

\$10

## 烹调方式 Cooking Method

金不换  
Basil Leaf

上汤  
Superior Soup

象拔蚌 时价

Geoduck Clam

深海珍馐 脆嫩爽口

## 象拔蚌--深海沙床里的脆嫩鲜灵

藏身于深海洁净沙床的象拔蚌，是来自海底的“鲜脆瑰宝”。它汲深海之灵气、蕴沙床之纯净，肉身肥硕修长，外壳薄而坚韧，刚捕捞上岸时还带着海底泥沙的自然气息，足见其原生态的鲜活本真。



## 烹调方式 Cooking Method

刺身  
Sashimi

汤灼  
Steamboat



# 生|猛|海|鲜| Live Seafood

(每100克/ PER 100 GM)



南美虾 \$10  
Vannamei Prawn



老虎虾 \$10  
Tiger Prawn

## 从碧波到餐桌的鲜活鲜甜

来自远海洁净水域的生猛海虾，是海鲜餐桌里当之无愧的“鲜灵担当”。  
刚打捞上岸时，虾身还泛着青亮的天然光泽，虾须轻颤、虾脚微张，带着未褪的海风水汽，满是原生态的鲜活劲儿。

### 烹调方式 Cooking Method

白灼  
Poached

麦片  
Cereal

椒盐  
Salt & Pepper

干煎  
Pan Fried

蒜蓉开边蒸  
Steamed with Garlic

药材醉酒  
Drunken Herbal



# Beef | 牛|肉|



香煎喜马拉雅盐神户A5和牛(100gm) \$78 Per Serving  
Pan Fried A5 Wagyu with Himalayan Salt



蒜片神户A5和牛粒 \$138 例 Regular  
Pan Fried A5 Wagyu Dice with Slice Garlic

芥兰炒安格斯牛肉片  
Stir Fried Kai Lan with Angus Sliced Beef

\$48 例 Regular

|猪|肉|、|家|禽| Pork & Poultry



荔枝咕噜肉

Wok Fried Sweet and Sour Pork with Lychee

\$28 例 Regular

潮州沙茶酱板栗焖走地鸡

Braised Free-Range Chicken and Chestnut with Teochew Satay Sauce

\$38 例 Regular

普宁豆酱蒸走地鸡

Steamed Free Range Chicken with Punning Bean Paste Sauce

\$38 例 Regular



冬菇木耳蒸走地鸡

Steamed Free Range Chicken with Shitake Mushroom and Black Fungus

\$38 例 Regular

潮汕腐乳炸鸡翅

Deep Fried Chicken Wing with Preserved Bean Paste

\$28 例 Regular

|豆|腐|、|蛋|、|时|蔬|



花腩苦瓜煲

\$28 例 Regular  
Braised Pork Belly with Bitter Gourd in Claypot



潮州蚝烙

Oyster Omelette

\$22 例 Regular



**护国素菜**  
Vegetarian Dishes For  
Protecting the Nation

\$35 例 Regular

<b>苋菜煲</b> Braised Local Spinach with Clay Pot	\$22 例 Regular
<b>金不换番薯叶</b> Stir Fried Potato Leaf with Basil Leaf	\$22 例 Regular
<b>紫菜炒飞龙</b> Wok Fried Spinach with Seaweed	\$22 例 Regular
<b>白菜豆干煲</b> Braised Chinese Cabbage with Beancurd	\$22 例 Regular
<b>普宁豆酱焖芥菜</b> Braised Green Mustard with Punning Bean Paste	\$28 例 Regular
<b>菜圃煎蛋</b> Preserved Radish Omelet	\$18 例 Regular
<b>鲳鮪芥兰</b> Stir Fried Kailan with Dried Sole Fish	\$22 例 Regular
<b>橄榄肉碎炒四季豆</b> Stir Fried French Bean with Preserved Olive	\$22 例 Regular
<b>干贝芥菜鱼鳔煲</b> Braised Green Mustard with Dried Scallop and Fish Maw	\$48 例 Regular
<b>咸鱼茄子煲</b> Stir Fried Egg Plant with Salted Fish in Claypot	\$22 例 Regular



<b>糖醋斋鳕鱼</b> Deep Fried Mock Cod Fish with Sweet & Sour Sauce	\$12 Per Serving
<b>腰果伴水芹香</b> Sautéed Chinese Celery with Cashew Nuts	\$16 Per Serving
<b>彩虹竹笙翅</b> Vegetarian Shark Fin Soup with Bamboo Pith	\$12 Per Serving
<b>罗汉豆腐西兰花</b> Braised Tofu with Broccoli & Mushroom	\$12 Per Serving
<b>南乳温公斋煲</b> Braised Cabbage with Beancurd Skin, Black Fungus, Carrot & Chinese Mushroom in Fermented Bean Curd Sauce	\$16 Per Serving

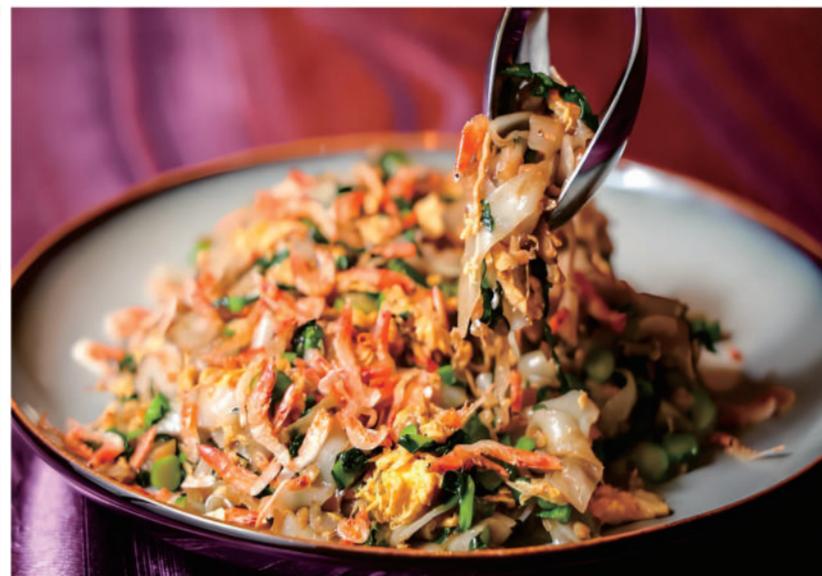
\*Vegetarian Menu Are Base On Per Pax Portion

<b>松子蜜豆斋虾仁炒饭</b> Vegetarian Fried Rice with Pine Nuts Snow Bean & Mock Prawn	\$10 Per Serving
<b>宫保斋鸡丁</b> Gong Bao Mock Chicken	\$12 Per Serving
<b>菜粒斋粟米羹</b> Sweet Corn Bisque with Diced Vegetable	\$6 Per Serving
<b>黄金麦片斋虾</b> Mock Prawn with Cereal	\$12 Per Serving
<b>斋香港炒面</b> Fried Vegetarian Hong Kong Noodles with Bean Sprouts	\$12 Per Serving

| 主 | 食 | Porridge Rice And Noodle



**普宁咸面线**  
Wok Fried Punning Vermicelli  
\$28 例 Regular



**陈年老菜脯炒棵条**  
Vintage Preserved Radish Kailan Kway Teow  
\$18 例 Regular

**A5神户和牛黑松露炒饭**  
A5 Wagyu Black Truffer Fried Rice

\$32 例 Regular



**海鲜炒饭**  
Seafood Fried Rice

\$20 例 Regular

**4头鲍鱼扣饭**  
Braised 4 Headed Abalone Serve with Fragrant Rice

\$32 Per Serving

**韭黄鮆鱼焖伊面**  
Braised Ee-Fu Noodle with Chive and Dried Sole Fish Power

\$20 例 Regular

**XO酱帝皇炒饭**  
Emperor Fried Rice with XO Sauce

\$32 例 Regular

**陈年老菜圃粥 (供2-4位享用)**  
Vintage Preserve Radish Porridge (For 2-4 Pax)

\$38 例 Regular

**鲳鱼粥 (供2-4位享用)**  
Pomfret Porridge (For 2-4 Pax)

\$68 例 Regular

Porridge Rice And Noodle | 主 | 食 |



**海鲜粥 (价钱根据你所选的海鲜)**  
Seafood Porridge (Price Base On Seafood Selection)

• 海鲜选择 (Seafood Selection) (每100克 / PER 100 GM)

<b>东星斑</b> Coral Trout Grouper	<b>\$22</b>	<b>斯里兰卡大肉蟹</b> Sri Lanka Meat Crab	<b>\$18</b>
<b>顺壳鱼</b> Marble Goby	<b>\$15</b>	<b>红膏蟹</b> Female Mud Crab	<b>\$18</b>
<b>龙虎斑</b> Dragon Tiger Garouper	<b>\$13</b>	<b>南美虾</b> Vannamei Prawn	<b>\$10</b>
<b>阿拉斯加帝王蟹</b> Alaska King Crab	<b>时价</b> SEASONAL PRICE	<b>老虎虾</b> Tiger Prawn	<b>\$10</b>
<b>西澳龙虾</b> Australia Western Rock Lobster	<b>\$26</b>		



顶级食材的风味交响  
一口奢享的味蕾加冕



咸蛋皇流沙包

Steamed Salted Egg York Liu Sha Bun

\$5 Per Serving (3 pcs)



龙皇鲜虾饺

Steamed Shrimp Dumpling

\$5 Per Serving (3 pcs)

四川红油抄手

Hot & Spicy Dumpling in Sze Chuan Style

\$5 Per Serving (3 pcs)

蟹皇蒸烧卖

Steamed Siew Mai with Crab Roe

\$5 Per Serving (3 pcs)

蒜茸香芋蒸排骨

Steamed Pork Ribs with Minced Garlic & Yam

\$5 Per Serving

豉汁蒸凤爪

Steamed Chicken Claws with Black Bean Sauce

\$5 Per Serving

蜜汁叉烧包

Steamed Char Siew Bun

\$5 Per Serving (3 pcs)

上海小笼包

Steamed Minced Pork Dumplings(Xiao Long Bao)

\$5 Per Serving (3 pcs)

潮州韭菜水晶球

Steamed Crystal Chives Dumpling with Shrimps

\$5 Per Serving (3 pcs)

蚝皇蒸鲜竹卷

Steamed Shrimp Paste Wrapped with Bean Curd Skin

\$5 Per Serving (3 pcs)

竹炭猫山王榴莲流沙包

Steamed Durian Custard Bun

\$6 Per Serving (3 pcs)

香菇鸡肉蘑菇包

Mushroom Chicken Bun

\$5 Per Serving (3 pcs)

潮州“竹炭粉”烧米

Teochew "Sio Bee" with Bamboo Charcoal Dust

\$6 Per Serving (3 pcs)

传统潮州烧米

Teochew Traditional "Sio Bee"

\$6 Per Serving (3 pcs)

# 精|美|炸|点|心| A-la Carte Fried Dim Sum

腊味萝卜糕	\$5 Per Serving (3 pcs)
Pan Fried Carrot Cake with Chinese Sausage	
沙律明虾饺	\$5 Per Serving (3 pcs)
Deep Fried Shrimp Dumpling with Mayonnaise	
香芒鲜虾筒	\$5 Per Serving (3 pcs)
Deep Fried Prawn Mango Roll	
韭黄腐皮卷	\$5 Per Serving (3 pcs)
Deep Fried Shrimp Wrapped with Bean Curd Skin	
猫山王榴莲卷	\$6 Per Serving (3 pcs)
Mao Shan Wang Durian Roll	
自制糯米榴莲球	\$5 Per Serving (3 pcs)
Homemade Sticky Rice Durian Ball	
香蕉豆沙球	\$5 Per Serving (3 pcs)
Deep Fried Red Bean Roll with Banana	
蜂巢芋角	\$6 Per Serving (3 pcs)
Deep Fried Taro Dumpling	

鲜虾千丝龙须卷  
Fried Prawn Wrapped with Vermicelli  
\$5 Per Serving (3 pcs)

## 甜糯小食 酥香小点



# Dessert | 甜品

金瓜福果芋泥	\$12 Per Serving
Sweeten Mash Taro with Pumpkin and Gingko Nut	
金桔马蹄福果芋泥	\$14 Per Serving
Sweeten Mash Taro with Water Chestnut Mandarin and Gingko Nut	
清爽马蹄绿豆爽	\$12 Per Serving
'Tao Suan' Soup Green Bean With Water Chestnut	
马蹄烙	\$22 例 Regular
Water Chestnut Pan Cake	
糕烧番薯芋头白果	\$22 例 Regular
Sugar Coated Sweet Potato Taro Gingko Nut	
芝士蛋糕 (4片)	\$16 例 Regular
Assorted Cheese Cake (4pcs)	
香橙枸杞桂花糕 (4片)	\$8 例 Regular
Citrus Osmanthus Jelley (4 Pcs)	
柚子杨枝甘露	\$8 Per Serving
Cream Of Mango Sago with Pomelo	



反沙芋条 \$22 例 Regular  
Deep Fried Taro with Sugar



金瓜烙 \$22 例 Regular  
Pumpkin Pan Cake

## Longevity Bun | 自制寿桃

自制寿桃无叶子	\$58/38 pcs	\$98/68 pcs	\$118/88 pcs
Longevity Bun without Green Leaves			
自制寿桃有叶子	\$68/38 pcs	\$118/68 pcs	\$148/88 pcs
Longevity Bun with Green Leaves			
子母姜山寿桃	\$88/38 pcs	\$148/68 pcs	\$178/88 pcs
Multiply Generation Longevity Bun			

# RED WINE LIST

## French

### ① Chateau D'Arthus Saint Emilion Grand'Cru, Bordeaux, France

Grape: 70% Merlot / 15% Cabernet Sauvignon | 15% Cabernet Franc **Vivino 4.3 /5 Rating**

Tasting Notes: \*Dark, Ruby Color, Rounded, Very Smooth Tannin. Rich Oak, Caramel & Ripe Fruit Aromas, Direct with Cherry Compote and Plum Notes, Blackcurrant and Plum Notes, This Medium-Bodied Red Wine from France's Bordeaux Region has a Plush Mouthfeel and Subtle Yet Elegant Structure

**\$ 158** Original Price

**\$98** Discount Price

### ② Patrick Lescu Chateauneuf du Pape Cuvee BARGETON 2018, Rhone Valley, France

**Vivino 4.1/5 Rating**

Grape: 80% Grenache | 15% Mourvedre | 5% Syrah Tasting Notes: Delicate Notes of Roses, Garrigue, Cherries and Subtle Dried Spices Mingle Easily on the Nose of this Full-Bodied but Delicate. It's Hugely Complex and Full Flavored, Without Any Excess Weight or Richness.

**\$ 168** Original Price

**\$108** Discount Price

### ③ Raymond Usseglio Chateauneuf Du Pape Cuvee Imperiale 2019

Tasting Notes **Vivino 4.4/ 5 Rating**

Coming All From Very Old Vine Grenache and Brought Up in Tank, The 2019 Chateauneuf Du Pape Cuvée Imperiale Offers a Smoking Bouquet of Vivid Black Raspberry and Cassis Intermixed with Lots of Flowery Incense, Licorice, and Spring Flowers, Reminding me of a Grand Cru Red Burgundy on the Palate, It's Medium to Full-Bodied has a Vibrant, Tight, Focused Texture, Polished Tannins, and Beautifully Integrated Acidity, It's One Classy Chateauneuf Du Pape that will Evolve for Two Decades.

**\$ 258** Original Price

**\$168** Discount Price

## Italy

### ① Brigaldara Amarone CAVOLO2018

Grape Variety Corvina 59%, Corvinone 21%, Rondinella 17%, Others 3% **Vivino 4.2/ 5 Rating**

Tasting Notes: Garnet Red with Fruit Jam, Sour Cherry, Cherry and Vanilla Aromas, with Hints of Dried Grapes and Spicy Notes, It is a Wine of Great Structure. Complex, Elegant and Velvety.

**\$ 168** Original Price

**\$108** Discount Price

## Australia

### ① Country Road Private Bin

South Australia - Cabernet Sauvignon

A High-Quality Cabernet Sauvignon Wine Produced from Mature Dryland Vineyards. The Wine Shows a Youthful Dark Red Colour and Coupled with a Lifted Berry Spice Complexity Immediately Projects Premium Quality, The Palate is Youthful, Vibrant and Intense with Obvious Blackcurrant Fruit Depth, There is a Classic Tannin Structure Balanced with Toasty Vanillin Oak that Leads to a Smooth, Soft Finish in the Wine.

**\$98** Price

### ② Country Road Private Bin

Barossa Valley- Shiraz

This Limited Release Shiraz was Produced from Dryland Grown Shiraz Grapes in the Barossa Valley the Colour has Rich Purple Hues and the Bouquet Shows Obvious Ripeness with Vanillin Oak Overtones the Palate is Full, Complex and Luscious, The Natural Red Tannins have Been Softened

**\$ 98** Original Price

**\$78** Discount Price

## Chile

### ① Corerstone Chardonnay, Colchagua Valley, Chile

This Wine has an Intense Aroma with Hints of Peach and Banana, Fruity and Citric, It is Refreshing and Exotic on the Palate and an Elegant Finish.

**\$ 68** Original Price

**\$48** Discount Price

### ② Cornerstones Silver Birch Cabernet Sauvignon

Clean and Elegant Aromas of Plums and Blackberries on the Nose, Structured with Hints of Red Fruits on the Palate and a Well-Balanced Finish.

**\$ 68** Original Price

**\$58** Discount Price



## | 啤 | 酒 | BEER MENU

	Glass		
老虎啤酒 Tiger Beer	\$14	Glenfiddich 15 YO	\$280
1664克伦堡白啤 Kronenbourg 1664 Blanc	\$14	Glenfiddich 18 YO	\$380
吉尼斯黑啤酒 Guinness Stout	\$16	Macallan 12 YO Double Cask	\$300
皇帽啤酒 Carlsberg	\$16	Macallan 12 YO Sherry Oak	\$300
喜力啤酒 Heineken	\$16	Monkey Shoulder	\$268
札幌 Sappore Premium Lager	\$16	Chivas Regal 12 YO	\$268
夏日纷苹果酒 Somersby Apple	\$16	Chivas Regal 18 YO	\$338

## | 威 | 士 | 忌 | WHISKEY

## | 无 | 酒 | 精 | 饮 | 料 | NON ALCOHOL DRINK

	Per Glass		Per Glass
可口可乐 Coke	\$3	巴黎水 Perrier Sparkling Water	\$9
无糖可乐 Coke Zero	\$3	美式 Americano	\$8
雪碧 Sprite	\$3	拿铁 Latte	\$8
柠檬茶 Lemon Tea	\$3	摩卡 Mocha	\$8
绿茶 Green Tea	\$3	卡布奇诺 Cappuccino	\$8
鲜榨果汁 Fresh Fruit Juice 橙子, 苹果, 西瓜 Orange, Apple, Watermelon	\$10	热巧克力 Hot Chocolate	\$8

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The Pictures are for Reference Only. Please Refer to the Actual Product. \*All Price Subject to 10% Service Charge & Prevailing GST