



À LA CARTE

11:45 a.m. to 10:15 p.m.

DIM SUM

Sundays - 12:00 noon to 2:30 p.m.

APPETIZERS

OUR SPECIAL POLYNESIAN DELIGHT

A combination of five delectable hors d'oeuvres, including shrimp and pork items, a favourite!

(Minimum order 2 persons)

EGG ROLL (stuffed with vegetables)

FRIED WONTONS

Shrimp and Pork

Chicken

Shrimp

Vegetarian

STEAMED WONTONS with garlic.

SPICY WONTONS in a spicy sauce of chili oil, garlic and chive.

Shrimp and Pork

Chicken

Shrimp

Vegetarian

SHRIMP COCKTAIL

SUI MAI (3)

Shrimp & Pork Dumpling with bits of mushroom

POT STICKERS (3)

Patchoi, Pork stuffing, bits of mushroom

PEPPER SQUID

PEPPER MUSSELS

(If you like our pepper squid, you will like this!)

SOUPS

FIRE POT (Minimum order 2 persons)

Selected fresh vegetables, baby shrimp, fish, squid (seasonal) shredded chicken, bean curd and vermicelli in a simmering broth and served in a peasant-style pot on the table, family style.

♣ HOT AND SOUR SOUP (with chicken)

♣ HOT AND SOUR SEAFOOD SOUP

With shrimp, squid and mussels

CORN SOUP WITH CHICKEN

SOUPS

SAI WU BEEF SOUP

Christophene, green peas, chopped beef in consommé with a touch of egg.

FOO YOUNG KAI NAP SOUP

Chicken, chopped mushrooms and vegetables finished with egg.

WONTON SOUP

Shrimp and Pork

Chicken

Shrimp

TOFU FISH SOUP

A light and tasty soup with tofu, fish and fresh vegetables, with a hint of ginger.

WONTON CHAR SUI MEIN SOUP (large)

Shrimp and pork dumplings with roast pork and noodles in consommé.

KAI SEE MEIN SOUP (large)

Chicken, noodles and vegetables in a consommé.

SEAFOOD MEIN SOUP

A combination of shrimp, squid (seasonal), fish and vegetables in a consommé.

Small

Large

SEAFOOD

FISH

SWEET & SOUR FISH

Sliced filet of fish seasoned, deep fried and coated with a sweet and pungent sauce; served with pineapple.

SESAME FISH

Sliced filet of fish, seasoned and coated with sesame seeds and then lightly pan fried.

JING SHEK BAN

Steamed boneless filet of fish with ginger and chive in a soya sauce.

DOW SHI YEE

Steamed boneless filet of fish in a black bean sauce.

GON SUI YEE FAI

Boneless filet of fish with shredded chicken & finely chopped pickled vegetables in a chili bean sauce.

DISCLAIMER:

Customers concerned with food allergies need to be aware of the risk. While we make every effort to identify allergens, we cannot guarantee that food being served will be allergen free. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at this establishment. If you have any food allergies, please make your server aware when placing orders.

Menu items are subject to change.

SEAFOOD

SHRIMP

♣ SZECHUAN SPICED SHRIMP

Shrimp sautéed with Szechuan spices - hot or mild by request.

♣ SOUTH SEA CURRIED SHRIMP

Shrimp simmered in a spicy curry prepared in a South Sea style.

♣ JEU YIM HAR

Succulent shrimp in the shell, braised with peppery spices.

SHRIMP IN LOBSTER SAUCE

Shrimp sautéed with a tantalizing white egg sauce.

GINGER SHRIMP

Shrimp sautéed in the shell and topped with ginger and chives.

SEE JUP HAR

Shrimp sautéed with bell peppers, and onions in dow shi sauce.

YOW POW HAR

Shrimp, bamboo shoots and waterchestnuts done with our chef's special recipe to retain its special South Sea flavor.

♣ SHRIMP SCAMPI

Selected shrimp engulfed with a spicy garlic and butter sauce.

CHOW HAR LOOK

Shrimp sautéed in a tomato sauce.

♣ FOUR SEASONS SHRIMP

Prepared with a combination of garlic, chives, pepper and ginger - hot!

WALNUT SHRIMP

Selected shrimp deep fried and tossed with toasted walnuts in an exotic sauce.

GARLIC SHRIMP

Shrimp deliciously sautéed with garlic and chives

BLACK PEPPER SHRIMP

Shrimp sautéed with fresh crushed blackpeppers, chives, onions and garlic, served in a sizzling platter

♣ TIKI HOT SHRIMP

Shrimp seasoned with garlic, chives and minced ginger, deep fried then finished with a delicious chili sauce

♣ KUNG PAO SHRIMP

Sautéed shrimp with szechuan peppercorns and dried red peppers - spicy and zesty !

SWEET & SOUR SHRIMP

Shrimp seasoned, deep fried and coated with a sweet and pungent sauce; served with pineapple

LOBSTER & OTHER SHELLFISH

STEAMED GARLIC LOBSTER

Chunks of lobster steamed with garlic to retain its natural flavor.

LOBSTER KOW

Succulent chunks of lobster with cauliflower and black mushrooms sautéed lightly with ginger and chives.

LOBSTER CANTONESE

Lobster cooked with minced chicken, blended with black bean and egg sauce, served in the shell.

HAK JEU LOBSTER

Lobster sautéed with fresh crushed black peppercorns, chives, onions and garlic and served on a sizzling platter.

LOBSTER SCAMPI

Selected lobster engulfed in a spicy garlic and butter sauce.

CHOW SIN YOW

Squid sautéed with onions and green peppers in black bean sauce.

BLACK PEPPER SQUID (Calamari)

Squid sautéed with fresh crushed black pepper, chives, onion and garlic, served in a sizzling Platter.

♣ PEPPER SQUID

Marinated squid, deep fried in a tasty batter and then sautéed to a spicy finish.

GARLIC SQUID

Squid with fried garlic sauce and chives.

DOW SHI CHOW HIN (without the shell)

Mussels sautéed in a zesty garlic and black bean sauce.

Menu items are subject to change.

SEAFOOD

TREASURE OF THE SEA

Variety of shrimp, squid and fish sautéed with Chinese vegetables in an exotic oyster-flavored sauce and served in a "noodle nest".

SEAFOOD DOW FU HOT POT

Shrimp, squid, filet fish and dow fu garnished with shredded bamboo shoots, mushrooms and mixed vegetables, served in a soya bean sauce in a hot pot.

PLATTERS

(IDEAL FOR ONE PERSON)

TIKI PLATTER

Lemon chicken, fried rice, Chinese vegetables and egg roll.

CHICKEN AND CHIPS PLATTER

Boneless chicken fried in a batter and served with french fries and salad.

STEAK SAMOA PLATTER

A whole steak, South Sea style, on a sizzling platter served with Vegetable fried rice. A meal in itself.

BLACK PEPPER STEAK PLATTER

Whole steak with crushed peppercorns on a sizzling platter, served with Vegetable fried rice.

BEEF

♣ CURRIED BEEF

Choice beef slices simmered in a spicy curry.

SEE JUP BEEF

Shredded tenderloin sautéed with bell peppers, in a black bean sauce.

♣ MONGOLIAN BEEF

Tender beef, sautéed in a hot, spicy hoisin sauce, served over a thin layer of crispy vermicelli.

BEEF IN OYSTER SAUCE

Tender beef slices with bamboo shoots and waterchestnuts in oyster sauce.

CHUNG BOW BEEF

Slices of beef sautéed with sweet pepper, onion and chives in our chef's special sauce.

♣ INDONESIAN BEEF

Sliced beef marinated with ginger and special seasonings, served with a tangy and spicy sauce.

BEEF

SATAY BEEF

Filet of beef, simmered in a spicy peanut sauce.

BLACK PEPPER BEEF

Filet of beef sautéed with fresh crushed black pepper, chives, onion and garlic, served in a sizzling platter.

BEEF & BROCCOLI

BEEF AND BLACK MUSHROOMS

STEAK SAMOA PLATTER

A whole steak, South Sea style, on a sizzling platter served with vegetable fried rice. A meal in itself.

BLACK PEPPER STEAK PLATTER

Whole steak with crushed peppercorns on a sizzling platter, served with vegetable fried rice.

PORK

♣ TIKI PORK

Tender slices of seasoned pork sautéed with onions, sweet peppers, in a spicy hoisin sauce.

HAWAIIAN PORK

Boneless cubes of pork lightly coated with flour and fried to a crisp then engulfed with a sweet and pungent sauce with pineapple.

PORK TENDERLOIN IN OYSTER SAUCE

Sliced pork tenderloin sautéed with bamboo shoots and waterchestnuts in oyster sauce.

ROAST PORK (CHAR SUI)

Choice pork tenderloin, marinated in a special blend of Chinese seasonings and roasted.

PORK PROVENCIAL

Boneless pork slices sautéed with onions, sweet peppers and black beans.

PORK WITH BLACK MUSHROOMS

Slices of pork tenderloin with black mushrooms bamboo shoots and waterchestnuts in oyster sauce.

♣ MAR PO DOW FU

Spicy bean curd served with ground pork Szechuan style.

Menu items are subject to change.

PORK

CHUNG BOW PORK

Slices of pork sautéed with sweetpeppers, onion and chives in our chef's special sauce.

SATAY PORK

Tender slices of pork simmered in a spicy peanut sauce.

CRISPY SKIN PORK

(FRIDAY & SATURDAY ONLY)

POULTRY SPECIALTIES

LEMON CHICKEN

Boneless chicken, fried with a light batter, and engulfed with a delicious tangy lemon sauce. A favourite!

CHICKEN PROVENCIAL

Boneless chicken cubes sautéed in a black bean sauce, in the Provencial manner.

HAWAIIAN CHICKEN

Boneless cubes of chicken, breaded and done to a crisp, then blended with cubes of pineapple and pickled vegetables in a sweet and sour sauce.

POLYNESIAN CURRIED CHICKEN

Diced chicken simmered in a spicy curry sauce.

PLUM SAUCE CHICKEN

Boneless chicken panfried and engulfed in a tantalizing plum sauce.

♣ KUNG BO KAI DING

Diced chicken, sautéed in a spicy, chili bean sauce Szechuan style with cubed vegetables.

DOON GOO WHAT GAI

Braised boneless chicken, sautéed with black mushrooms, waterchestnuts and bamboo shoot in oyster sauce.

TIKI ROASTED CHICKEN

Tender roasted chicken specially done by our chef and served with a ginger sauce.

♣ ANTS ON A TREE

Chicken finely cut to resemble "ants" on a mountain of vermicelli, served in a chili bean sauce HOT!

POULTRY SPECIALTIES

CRISPY SKIN FRIED CHICKEN

SATAY CHICKEN

Chicken simmered in a tasty spicy peanut sauce.

BLACK PEPPER CHICKEN

Chicken sautéed with fresh crushed black peppers, chives and garlic, served in a sizzling platter.

♣ TIKI HOT CHICKEN

Tender boneless chicken seasoned with garlic, chives and minced ginger, deep fried then finished with a delicious chili sauce.

MIXED VEGETABLES

CHOW KAI KOW

Chunks of boneless chicken sautéed with water chestnuts, bamboo shoots and vegetables.

CHOW SHEK BAN KOW

Chinese vegetables topped with filet of fish in a hint of oyster sauce.

CHOW HAR KOW

Chinese vegetables topped with shrimp, with a touch of oyster sauce.

BEEF WITH PATCHOI

Slices of beef served with patchoi in an oyster sauce.

CHOW STEAK KOW

Chinese vegetables topped with slices of beef exquisitely flavoured with oyster sauce.

LAPCHONG AND CHINESE VEGETABLES

Fresh local vegetables with bamboo shoots waterchestnuts and Lap Chong (Chinese pork sausage) sautéed with a light oyster sauce.

BLACK MUSHROOMS & BROCCOLI

BROCCOLI

BEEF & BROCCOLI

BEEF AND BLACK MUSHROOMS

Menu items are subject to change.

VEGETARIAN SOUPS

FUNSEE SOUP

Translucent vermicelli made from green beans, with shredded bamboo shoots, black mushrooms and vegetables.

VEGETABLE SOUP

Variety of fresh mixed vegetables with mushrooms and bamboo shoots.

DOW FU (TOFU) SOUP

Cube-cut dow fu (tofu) with bamboo shoots, mushrooms and vegetables.

VEGETARIAN HOT AND SOUR SOUP

VEGETARIAN MAIN COURSES

DOW FU (TOFU) SERVED IN A HOT POT

Dow fu (tofu) garnished with shredded bamboo shoots, mushrooms, mixed vegetables and served in a soya bean sauce in a piping hot pot.

DOUBLE MUSHROOM

Combination of black mushrooms and straw mushrooms served with bamboo shoots and other fresh vegetables.

JAI CHOW MEIN

Cho goo, doon goo, bean curd, bamboo shoots, garden vegetables and pan-fried noodles.

♣ MAR LAT DOW FU

Diced vegetables with dow fu (tofu). A spicy vegetarian dish.

♣ YEE HEUNG GAY GEE

Eggplant tossed in a spicy garlic and chili bean and fish sauce.

VEGETARIAN SINGAPORE NOODLE

Sweet peppers, onions, carrots and noodles tossed in a light curry sauce.

CHINESE VEGETABLES

Variety of fresh local vegetables together with bamboo shoots, waterchestnuts and straw mushrooms sautéed with oyster sauce.

NOODLES

CHOW MEIN CANTONESE

Noodles pan fried to a crisp with pork, chicken, shrimp and mixed vegetables.

TIKI LO MEIN

Sautéed noodles with choice vegetables, pork, chicken and shrimp.

SINGAPORE NOODLES

Baby shrimp, roast pork, chicken, sweet peppers, onions, carrots and noodles tossed in a light curry sauce.

SEAFOOD NOODLES

Noodles with shrimp, fish and squid.

BLACK PEPPER BEEF NOODLES

Filet of beef sautéed with fresh crushed black pepper, chives, onions and garlic, served on a bed of noodles on a sizzling platter.

♣ SPICY NOODLES (for 2)

Choice of Egg Noodles or Rice Noodles sautéed with garlic, green onions and done to a spicy and hot finish. A flavourful alternative to rice.

GOLDEN NOODLES (for 2)

Egg Noodles sautéed with chives, onions and a hint of oyster sauce. A favourite substitute for rice.

RICE

JASMINE RICE

TIKI FRIED RICE

With shrimp.

CHICKEN FRIED RICE

CANTONESE FRIED RICE

With shrimp & roast pork

LAPCHONG FRIED RICE

(Asian Pork Sausage)

Menu items are subject to change.