



前菜

STARTERS

手拍日本黄瓜红酒醋 Marinated Cucumber with Sichuan Spices and Aged Balsamic Vinegar	8
四川紅油口水鸡 Poached Chicken with Sichuan Spices and Chili Oil	18
辣椒蟹钳佐炸馒头 Chili Crab Claw with Fried Mantou	8
和牛莎莎 A4 Wagyu Beef Salsa	22
烟熏伊比利亚排骨 Osmanthus Smoked Iberico Pork Ribs	16
木鱼花冰菜沙律 Crystalline Ice Plant Salad with Black Tobiko and Passion Fruit Dressing	18

汤

SOUP

四川酸辣菊花豆腐汤 Sichuan Hot and Sour Soup with Beancurd	12 Per Person /每位
八宝皮蛋饺瑶柱羹 Dried Scallops Superior Soup with Eight Treasures in Century Egg Dumpling	20 Per Person /每位
羊肚菌竹笙炖鸡汤 Double-boiled Morel Mushrooms and Bamboo Pith Kampong Chicken Soup	22 Per Person /每位
老椰盅炖乌鸡花胶 Double-boiled Black Chicken Soup with Fish Maw in Whole Aged Coconut	28 Per Person /每位
猴头菇鲍鱼炖鸡汤 Double-boiled Monkey Head Mushroom with Abalone Chicken Soup	28 Per Person /每位

烧味

BARBECUE

特色橄榄葱油鸡 Signature Scallion Olive Oil Kampong Chicken	半 / Half 28 整 / Full 48
朗姆酒豉油皇鸡 Poached Soya Chicken with Herbs and Rum	半 / Half 28 整 / Full 48
火焰迷失香杏花金龙脆皮鸡 (1天前预定) Deep-fried Almond Chicken with Rosemary (1 Day Advance Order)	整 / Full 48
黑松露烧鸡 Roasted Chicken with Black Truffle	半 / Half 32 整 / Full 58
当归烧鸭 Roasted Duck with Angelica Herbs	半 / Half 48 整 / Full 88
脆皮炸子鸡 Roasted Crispy Chicken	半 / Half 28 整 / Full 48
蜜汁伊比利亚叉烧 Honey Roasted BBQ Iberico Pork	22

鲍参翅肚

ABALONE, SEA CUCUMBER, AND SHARK'S FIN

黑虎掌菌焖大包翅 Braised Black Arisaema Fungus with Shark's Fin	118
黑松露片日式茶碗蒸生拆蟹钳大鲍翅 Steamed Chawamushi with Black Truffle Slices, Crab Meat and Supreme Shark's Fin	98
蟹肉蟹皇中鲍翅 Braised Crab Meat and Crab Roe with Superior Shark's Fin	38
鲍鱼花胶瑶柱羹 Braised Fish Maw with Abalone and Dried Scallop in Superior Broth	38
生拆蟹肉翅 Braised Crab Meat with Shark's Fin	48
鲨鱼骨汤炖花胶刺参 Double-boiled Fish Maw and Sea Cucumber with Shark's Bone Soup	68
蟹肉蛋白扒官燕 Braised Crab Meat and Egg White with Superior Bird's Nest	78
姬松茸瑶柱炖官燕 Double-boiled Matsutake Mushroom and Japan Dried Scallops with Superior Bird's Nest	88
碧绿鲍脯扣海参 Braised Abalone and Sea Cucumber with Vegetables	22 Per Person /每位
西施顺德大良鲜奶炒玉燕 Sautéed Egg White and Milk with Bird's Nest "Da Liang" Style	98

生猛海鮮

LIVE SEAFOOD

活蝦
Live Prawn 13 /100g

老虎蝦
Tiger Prawn 18 /piece
(Min. 2 pieces)

煮法 Cooking Methods

上汤焗
Soy Sauce

日式照烧酱
Teriyaki

椒盐炸
Crispy-fried with Salt & Pepper

干煎酱油王
Braised in
Superior Stock

金银蒜粉丝蒸
Steamed with Duo of
Garlic Vermicelli

花雕姜丝瓦煲灼
Poached with Chinese Aged
Wine & Ginger in Claypot

生猛螃蟹
Live Crab 14 /100g

煮法 Cooking Methods

黑胡椒炒
Sautéed in
Black Pepper

白胡椒炒
Sautéed in
White Pepper

干煎酱油王
Sautéed in
Singapore Chili Style

奶油炒
Sautéed in
Creamy Butter

老虎斑
Tiger Grouper 15 /100g

游水筍壳
Marble Goby 15 /100g

紅星班
Coral Trout 22 /100g

煮法 Cooking Methods

清蒸
Hong Kong Style

潮式蒸
Teochew Style

酱王
Baked in Signature Sauce

油浸
Deep-fried

娘惹炒
Nonya Style

泰式炸
Deep-fried in Thai Style

生猛海鮮

LIVE SEAFOOD

澳洲龙虾
Australian Lobster

Seasonal
Price

象拔蚌 (1天前预定)
Geoduck (1 Day Advance Order)

Seasonal
Price

忘不了 (1天前预定)
Empurau Fish (1 Day Advance Order)

Seasonal
Price

游水鲍魚 (1天前预定)
Live Abalone (1 Day Advance Order)

Seasonal
Price

海鮮

SEAFOOD

印度紅沖參末魚扒 Pan-seared Fish Fillet with Bombay Red Onions in Sambal Sauce	26
惠州雲海蛋白蒸南極黑銀鱈魚扒 Steamed Black Cod Fillet with Preserved Vegetable & Egg White	35
干燒鱈魚扒 Pan-seared Cod Fillet with Superior Soya Sauce	33
日式和風醬焗鱈魚扒 Baked Cod Fillet in Teriyaki Sauce	33
茶香鼓油王蝦 Wok-fried Prawns in Superior Tea Soy Sauce	38
招牌炒蝦球 Signature Wok-fried Prawns	30
XO醬炒帶子 Wok-fried Scallops in XO Sauce	48
黑松露炒帶子 Wok-fried Scallops with Black Truffles	52
油泡野菌帶子皇 Sautéed King Scallops with Assorted Wild Mushrooms	48

家禽

POULTRY

越式黑椒牛柳粒 Sautéed Vietnamese Style Black Pepper Beef Cubes	35
江门豆豉鸡煲 Stewed Kampong Chicken with Black Bean Sauce in Claypot	22
凰园冰糖葫芦 Signature Chicken Skewers in Candied Glaze	26
石榴香槟骨 (两片) Deep-fried Pork Ribs in Pomegranate Champagne (2 Pieces)	18
冰镇火龙果咕咾肉 Sweet and Sour Pork with Dragon Fruit	28
茅台三杯鸡 Moutai Three Cup Chicken	22
避风塘烧烤新西兰小羊排 (两片) Grilled New Zealand Baby Lamb Ribs with Fried Garlic and Spices (2 Pieces)	26
香煎 XO 酱日本和牛 Pan-seared Wagyu Steak in XO Sauce	88
酱烤日本牛肋骨 Roasted Wagyu Short Ribs with Assorted Seasonal Vegetables	半 / Half 68 整 / Full 138

豆腐 / 时蔬

BEANCURD & VEGETABLE

蚝皇干贝海鲜豆腐 Braised Assorted Seafood and Vegetables with Beancurd	32
古法咸鱼鸡粒煲 Stewed Salted Fish with Beancurd in Claypot	22
XO 酱炒澳洲芦笋 Stir-fried Australia Asparagus with XO Sauce	26
四川经典麻婆豆腐 Sichuan Classic Mapo Beancurd	22
金银蒜青龙白虎 Wok-fried Chives and Bean Sprouts with Garlic	18
浓鸡汤浸白菜苗 Poached Baby Cabbage and Fungus in Superior Chicken Broth	22
田园时蔬 Seasonal Vegetables	18

煮法
Cooking Methods

蒜蓉炒
Stir-fried with Garlic

蚝油
Stir-fried with Oyster Sauce

上汤
Braised in Superior Broth

XO 酱炒 **+\$3**
Stir-fried with XO Sauce **+\$3**

饭 / 面

RICE & NOODLE

蒜香酱海鲜炒饭 Sweet Basil Pesto Sauce Seafood Fried Rice	26
黑松露野菌炒饭 Black Truffle with Wild Mushrooms Fried Rice	22
青姜蓉带子蒸米粉 / 粉丝 Steamed Vermicelli/ Rice Noodles with Scallops in Green Ginger Sauce	26
XO 酱炒手工鱼蓉面 Wok-fried Handmade Fish Paste Noodles with XO Sauce	22
干炒和牛河粉 Wok-fried Wagyu Beef with Hor Fun	36
豉油王炒面 Wok-fried Superior Soya Sauce Noodles	18
野菌干烧伊面 Stewed Fresh Wild Mushrooms with Ee Fu Noodles	20
星洲海鲜福建面 Singapore Hokkien Mee with Seafood	22

甜品

DESSERT

特色煎蕊 Straits Signature Chendol	10.8
杨支甘露 Mango Pomelo Sago	6.8
椰汁福果芋泥 Yam Paste with Ginkgo Nuts and Coconut Milk	6.8
生磨杏仁茶 Almond Cream	8
巴斯克焦香芝士蛋糕芒果酱 Basque Burnt Cheese Cake with Mango Sauce	10.8
黑白慕斯 Black Sesame and White Almond Mousse	10.8
枫糖冰火榴莲 Fried Crispy Durian Ice Cream with Maple Syrup	12.8
官燕炖杏仁 Double-Boiled Superior Bird's Nest with Almond Puree	33

