



About Us

Our history begins more than 40 years ago.

Headed by brother and sisters team, Jeff, Jenny and Kris Foo, the restaurant group has come a long way from our humble beginnings.

The trio developed an avid interest in F&B from a young age with the influence of their father, who worked as a Chef in the British navy cookhouse during the mid-19th century.

In 1979, Jeff, Jenny and their mother started a zichar seafood eatery specialising in scrumptious local-style seafood.

After spending 19 years in China, Hong Kong, Taiwan, Vietnam, Japan, Korea and European Countries, Jeff returned home to Singapore with a vision to build the Famous Kitchen brand.

Famous Kitchen continues to honour the culinary heritage from Foo family with its traditional recipe. Many of our dishes were also drawn from Jeff's travel inspirations and were adjusted to cater to the palates of Singaporeans.

Over the past 15 years, the restaurant has garnered many accolades and one of the notable ones was being recommended by the Michelin Guide 2019 and 2021.

In 2018, together with a few good friends who are also avid food connoisseurs, Jeff, Jenny and Kris started sister restaurant, Famous Treasure. This elegant restaurant specialises in tantalising Nanyang cuisine and exquisite seafood for the working professionals in the CBD area. Famous Treasure also organises regular wine and whisky pairing events for diners who enjoy the finer things in life.

In mid 2022, Famous Palace was established at Seletar Country Club, offering authentic Nanyang flavours amidst the panoramic view of the club's stunning golf course.

简介

位于三巴旺 (Sembawang) 的名食小厨是由姐弟团, 符忠兴 (Jeff Foo), 符忠美 (Jenny Foo) 与符忠鸾 (Kris Foo) 创办的。

他们的父亲在19世纪在英国海军食堂担任厨师时, 从小就跟随父亲做烹饪, 因此对餐饮产生了浓厚的兴趣。

1979年, 忠兴、忠美与母亲开了一家海鲜煮炒餐厅, 提供美味的本地风味海鲜。2007年, 他们在樟宜村成立了樟宜潮州小厨, 提供正宗的潮州美食。在2008年, 忠兴与忠美决定将酒楼改名为“名食小厨” (Famous Kitchen), 提供令人垂涎三尺的南洋美食和海鲜。酒楼于2009年搬到汤申路上段 (Upper Thomson Road)。2010年, 这家酒楼搬到现在的三巴旺路。

忠兴在中国、香港、台湾、越南、日本、韩国以及欧洲多国工作了19年, 决定返回新加坡, 专心经营名食小厨, 发扬家族的烹饪传统。忠兴在国外时, 经常品尝美食, 许多名食小厨的菜肴的灵感来自他在国外的用餐经历。成立15年的名食小厨, 获得许多奖项, 其中值得注意的是荣获2019与2021版《米其林指南》的推荐。

2018年, 他们与几位热爱美食的好朋友创办了名厨酒楼。这家优雅的酒楼专门为CBD地区的工作人员提供诱人的南洋美食和精致的海鲜。酒楼也经常主办美食配美酒和威士忌活动, 让顾客们在优雅的环境享用美食与美酒。

2022年, Famous餐饮集团在实里达俱乐部 (Seletar Country Club) 创办了名宫酒楼, 在舒适的环境中品尝正宗的南洋美食以及欣赏迷人的全景高尔夫球场。

Company Milestones

1979 - Jeff and Jenny started a zichar seafood eatery specialising in scrumptious local-style seafood.

2007 - Changi Teochew Kitchen was established in Changi Village offering authentic Teochew delights.

2008 - Jeff, Jenny and Kris decided to rebrand the restaurant and it was renamed Famous Kitchen focusing on Nanyang cuisine and scrumptious seafood creations. The restaurant moved to Upper Thomson in 2009.

2010 - Famous Kitchen moved to its current location at Sembawang Road, Hong Heng Mansions.

July 2018 - Together with a few good friends who are also avid food connoisseurs, Jeff, Jenny and Kris started sister restaurant, Famous Treasure at Capitol Singapore to share their love for wholesome Nanyang cuisine. Specialising in tantalising Nanyang cuisine and exquisite seafood, Famous Treasure also organises regular wine and whisky pairing events for diners who enjoy the finer things in life.

June 2022 - Famous Palace was established at Seletar Country Club, offering authentic Nanyang flavours with a panoramic view of the club's stunning golf course.

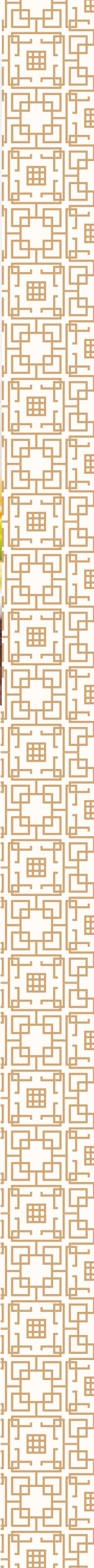
无米粥火锅 (预订)
Signature Porridge Hotpot
(Order in Advance)



上汤蒜子龙虾焖米粉
Braised Lobster Rice Vermicelli
with Leek in Superior Stock



特色青柠海中宝
Famous Sea
Treasure Hotpot



特别推荐

Signatures

特色青柠海中宝 Famous Sea Treasure Hotpot	\$288 大/ Large
传统顺德鱼生 (预订) Traditional Shunde Yu Sheng (Order in Advance)	\$148 六位用/ For 6 persons \$228 十位用/ For 10 persons
上汤蒜子龙虾焖米粉 Braised Lobster Rice Vermicelli with Leek in Superior Broth	时价/ Seasonal Price
无米粥火锅 (预订) Signature Porridge Hotpot (Order in Advance)	\$108 六位用/ For 6 persons
虾酱秋葵炒鲜鱿 Sautéed Squid with Chinchalok and Lady's Finger	\$26 \$39 \$52
KL福建大条面 KL Style Hokkien Noodles	\$26 \$39 \$52
星洲辣椒焗大肉蟹 Singapore Style Chilli Crab	时价/ Seasonal Price
爆蒜南乳炸五花腩 Deep-fried Pork Belly with Fermented Beancurd	\$25 \$38 \$50
盐香焗花蟹 Baked Flower Crab with Rock Salt	时价/ Seasonal Price
招牌炒贵刁 Signature Char Kway Teow	\$22 \$33 \$44
潮式腌蛤 Marinated Cockles, Teochew Style	\$16 每份/ Per Portion
<small>免责声明条款: 请注意食用血蛤会存在一定的风险 (论各人体质决定) 如有肠胃问题者本店不建议食用, 如果因食用本食品而导致任何不适, 本店一概不负责。 DISCLAIMER: Please note that there may be risks associated with the consumption of raw shellfish. Famous Group will not be held responsible in the event of any ailment arising from their consumption, do consider our cooked dishes if prone to gastrointestinal issues.</small>	
菜甫芥兰煎河粉 Pan-fried Hor Fun with Pickled Radish and Kailan	\$24 \$36 \$48
传统咖喱鱼头煲 Traditional Fish Head Curry in Claypot	\$45 半只/Half \$85 全只/Whole
招牌铁板酸菜蒸笋壳 Steamed Marble Goby Fish with Preserved Vegetables on Hot Plate	时价/ Seasonal Price
爱尔兰金牌烧肥鸭 Roasted Irish Silver Hill Duck	\$42 半只/Half \$78 全只/Whole
真加露炸笋壳 Signature Deep-fried Marble Goby Fish with Chinchalok Sauce	时价/ Seasonal Price
花雕蛋白龙虾蒸肠粉 Steamed Lobster with Egg White and Rice Flour Roll in Hua Diao Wine	时价/ Seasonal Price

咸蛋黄炸鱼皮
Crispy Salted Egg Yolk Fish Skin



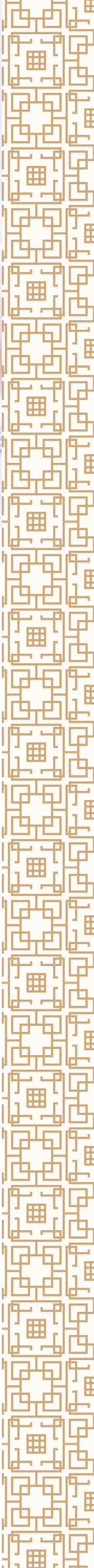
潮式腌蛤
Marinated Cockles,
Teochew Style



酥炸松菇
Deep-fried Crispy
Shimeiji Mushroom



冰菜沙律
Chilled Crystal Iceplant Salad



餐前小品

Appetizers

家乡江鱼仔
Deep-fried Spicy Anchovies \$15 每份 / Per Portion

潮式腌蛤
Marinated Cockles, Teochew Style \$16 每份 / Per Portion

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冰菜沙律
Chilled Crystal Iceplant Salad \$16 每份 / Per Portion

避风塘鲜鱿须
Deep-fried Squid with Crispy Garlic and Chilli \$15 每份 / Per Portion

咸蛋黄炸鱼皮
Crispy Salted Egg Yolk Fish Skin \$15 每份 / Per Portion

酥炸松菇
Deep-fried Crispy Shimeiji Mushroom \$16 每份 / Per Portion

椒盐白饭鱼
Deep-fried Crispy White Baits \$15 每份 / Per Portion

脆皮烧肉
Roasted Crispy Pork Belly \$16 每份 / Per Portion

冰镇杏鲍菇
Chilled White Oyster Mushroom Salad \$16 每份 / Per Portion

蜜汁苏东仔
Deep-fried Honey-glazed Baby Squid \$22 每份 / Per Portion

椒盐豆腐
Deep-fried Diced Beancurd with Salt and Pepper \$12 每份 / Per Portion

卤水鸭亦
Teochew Soya Brined Duck Wing \$16 每份 / Per Portion

酥炸虾枣
Deep-fried Crispy Prawn Dumpling \$18 每份 / Per Portion

肉松茄子
Deep-fried Eggplant topped Pork Floss \$16 每份 / Per Portion

虾酱鸡中亦
Deep-fried Chicken Wing Marinated with Fermented Shrimp Sauce \$16 每份 / Per Portion

金陵片皮乳猪全体 (预订)
Golden Suckling Pig (Advance Order)



爱尔兰金牌烧肥鸭
Roasted Irish 'Silver Hill' Duck



烧味

Barbeque

金陵片皮乳猪全体 (预订) Golden Suckling Pig (Advance Order)			\$368 全只/ Whole
南乳去骨烧乳猪全体 (预订) Roasted Suckling Pig marinated with Fermented Bean Curd (Advance Order)			\$368 全只/ Whole
糯米乳猪全体 (预订) Roasted Suckling Pig stuffed with Glutinous Rice (Advance Order)			\$428 全只/ Whole
火山烤鸡 Volcano Chicken			\$88 全只/ Whole
北京片皮鸭 Peking Duck			\$98 全只/ Whole
爱尔兰金牌烧肥鸭 Roasted Irish 'Silver Hill' Duck	\$42 半只/ Half		\$78 全只/ Whole
炭烧肥叉烧 Charcoal Honey Glazed Char Siew	\$20	\$30	\$40
玫瑰豉油鸡 Soya Sauce Chicken	\$26 半只/ Half		\$48 全只/ Whole
烧味双拼盘 (任选以下2项) (烧鸭, 烧肉, 叉烧 或 油鸡) Barbequed Duo Combination (Choose any 2 from below) (Roasted Duck / Roasted Pork / BBQ Honey Glazed Pork / Soya Sauce Chicken)	\$36	\$54	\$72
烧味三拼盘 (任选以下3项) (烧鸭, 烧肉, 叉烧 或 油鸡) Barbecued Trio Combination (Choose any 3 from below) (Roasted Duck / Roasted Pork / BBQ Honey Glazed Pork / Soya Sauce Chicken)	\$44	\$66	\$88
卤水拼盘 (卤水鸭片, 鸭翼, 豆干) Teochew Soya Sauce Brined Combination (Sliced Duck, Duck Wing and Beancurd)	\$32	\$48	\$64

脆皮烧肉
Roasted Crispy Pork Belly



火山烤鸡
Volcano Chicken



烧味三拼盘 (烧鸭, 烧肉, 叉烧 或 油鸡)
Barbecued Trio Combination (Roasted Duck / Roasted Pork / BBQ Honey Glazed Pork /
Soya Sauce Chicken)



卤水拼盘 (鸭片, 鸭翼, 豆干)
Teochew Soya Sauce Brined Combination
(Sliced Duck, Duck Wing and Beancurd)



汤 Soup

时日例汤 Soup of the Day	\$36	\$54	\$72
羊肚菌桃胶炖鸡汤 Double-boiled Chicken Soup with Peach Essence and Morel Mushroom	\$88		\$168
虫草花瑶柱鹿茸菇炖鸡汤 (预订) Double-boiled Chicken Soup with Cordycep Flower, Dried Deer Antler Mushroom and Conpoy (Order in Advance)	\$28 每位/ per person		
虫草花鲍鱼羊肚菌炖鸡汤 (预订) Double-boiled Abalone and Chicken Soup with Cordycep Flower and Morel Mushroom (Order in Advance)	\$48 每位/ per person		
四川酸辣汤 Sichuan Hot and Sour Soup	\$13 每位/ per person		
蟹肉芦笋粟米羹 Crabmeat, Sweet Corn and Asparagus Soup	\$13 每位/ per person		
蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat	\$26 每位/ per person		
鲍鱼鹿茸菇炖乌鸡汤 (预订) Double-boiled Abalone and Black Chicken Soup with Dried Deer Antler Mushroom (Order in Advance)	\$48 每位/ per person		

Prices are subject to prevailing service charge and government taxes

羊肚菌桃胶炖鸡汤
Double-boiled Chicken Soup with Peach Essence
and Morel Mushroom

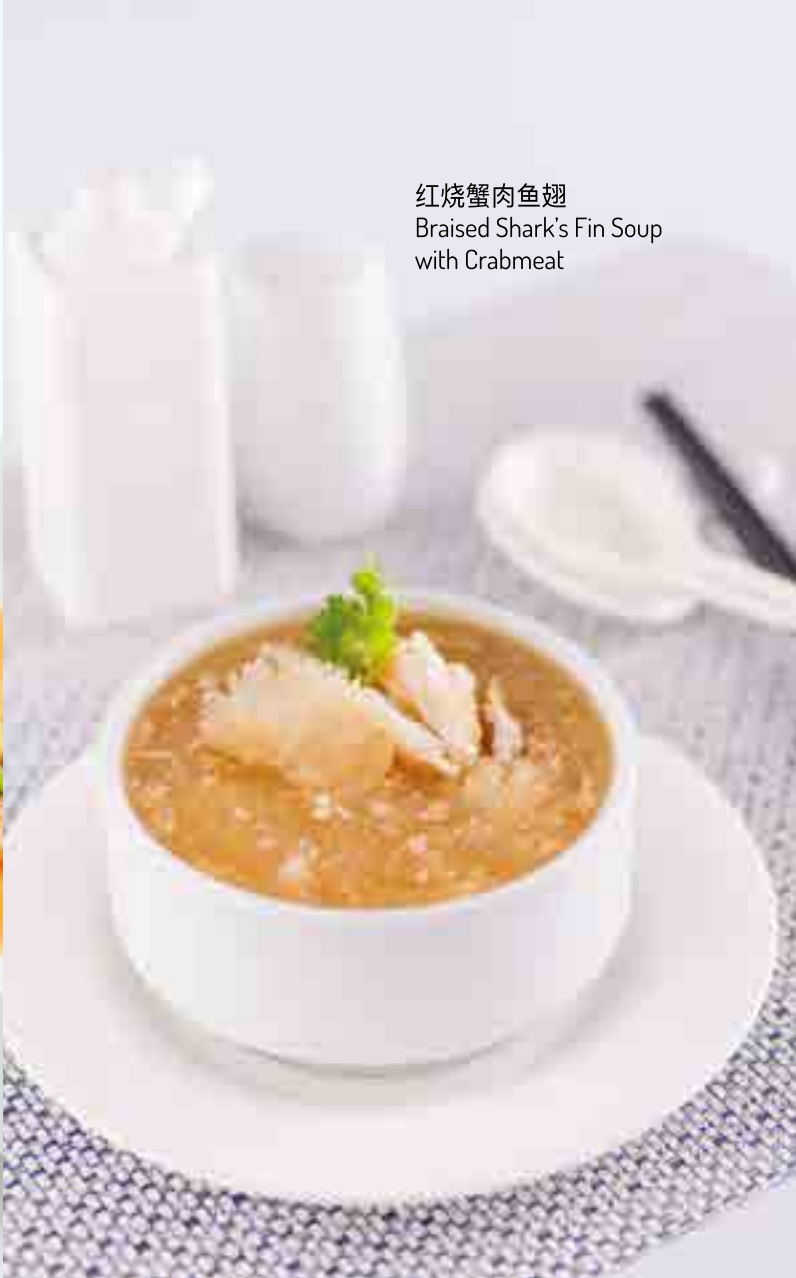


Prices are subject to prevailing service charge and government tax

酿原条海参 (预订)
Stewed Whole Sea Cucumber Stuffed with
Minced Pork (Order in Advance)



红烧蟹肉鱼翅
Braised Shark's Fin Soup
with Crabmeat



石锅鸡鲍翅
Braised Superior Shark's Fin with Chicken in Stonepot



鲍鱼捞饭
Stewed Abalone Fried Rice



鱼翅 / 鲍鱼 / 海味

Shark's Fin / Abalone / Sea Treasure

红烧大鲍翅 Braised Superior Shark's Fin in Superior Broth	\$68 每位 / per person
酿原条海参 (预订) Stewed Whole Sea Cucumber Stuffed with Minced Pork (Order in Advance)	\$168 大 / Large
鲍汁北菇扣原只6头鲍鱼 Stewed 6 Head Abalone with Chinese Mushroom in Abalone Sauce	\$48 每位 / per person
石锅鸡鲍翅 Braised Superior Shark's Fin with Chicken in Stonepot	\$88 每位 / per person
黄焖蟹肉大鲍翅 Braised Superior Shark's Fin with Crabmeat in Chicken Broth	\$68 每位 / per person
鲍参翅肚羹 Braised Shark's Fin Soup with Dried Seafood	\$38 每位 / per person
浓汤鸡炖鲍翅 Double-boiled Superior Shark's Fin with Chicken in Superior Stock	\$88 每位 / per person
红焖海参6头原只鲍鱼 Stewed 6 Head Abalone with Sea Cucumber	\$58 每位 / per person
鲍鱼捞饭 Stewed Abalone Fried Rice	\$48 每位 / per person
原只鲍鱼海参一品锅 (原只鲍鱼, 海参, 日本带子, 虾球, 花菇) Stewed Symphony of Abalone, Sea Cucumber, Chinese Mushroom, Japanese Fresh Scallop and Prawn in Claypot	\$68 每位 / per person
红烧蟹肉翅 Braised Shark's Fin Soup with Crabmeat	\$38 每位 / per person
发财盆菜 (预订) Prosperity Fortune Treasure Pot (Order in Advance)	\$388 (小 / Small) \$588 (大 / Large)
黄焖蟹肉鱼翅 Braised Shark's Fin Soup with Crabmeat in Chicken Broth	\$38 每位 / per person
京葱虾子爆海参 Braised Sea Cucumber with Leek and Shrimp Roe	\$48 \$72 \$96



发财盆菜
Prosperity Fortune
Treasure Pot

星洲辣椒炒螃蟹
Singapore Style Chilli Crab



盐香焗花蟹
Baked Flower Crab
with Rock Salt



花雕蛋白龙虾蒸肠粉
Steamed Lobster with
Egg White & Rice Flour
Roll in Hua Diao Wine



活海鲜

Live Seafood

活龙虾 Live Lobster	烹调法/Cooking Style: 刺身 芝士焗 鲜果沙律 上汤焗 姜葱炒 咸蛋黄焗	Sashimi Baked with Cheese Chilled with Fresh Fruits Salad Wok-fried with Superior Stock Wok-fried with Ginger and Scallion Deep-fried with Salted Egg Sauce	时价/Seasonal Price
澳洲龙虾 (预订) Australian Lobster (Order in Advance)	黑松露焗 鸡油花雕蒸 椒盐焗 蛋白肠粉蒸	Baked with Black Truffle Oil Steamed with Hua Diao Wine Deep-fried with Salt and Pepper Steamed with Egg White and Rice Flour Roll	时价/Seasonal Price
波士顿龙虾 (预订) Boston Lobster (Order in Advance)	瑶柱南瓜龙虾粥	Lobster Porridge with Pumpkin and Dried Conpoy	时价/Seasonal Price
本地小龙虾 (预订) Baby Lobster (Order in Advance)			

活螃蟹 Live Crab	烹调法/Cooking Style: 上汤焗 姜葱炒 鸡油花雕蒸 星洲辣椒炒 咸蛋黄焗 黑椒焗 避风塘	Wok-fried with Superior Stock Wok-fried with Ginger and Scallion Steamed with Hua Diao Wine Singapore Chilli Sauce Baked with Salted Egg Yolk Sauce Black Pepper Wok-fried with Crispy Garlic and Dried Chilli	时价/Seasonal Price
阿拉斯加螃蟹 (预订) Alaskan Crab (Order in Advance)	白胡椒 盐香焗	White Pepper Baked with Rock Salt	时价/Seasonal Price
斯里兰卡螃蟹 (预订) Sri Lankan Crab (Order in Advance)			时价/Seasonal Price
潮州冻螃蟹 (预订) Teochew Cold Crab (Order in Advance)			时价/Seasonal Price
蓝花蟹 Flower Crab			时价/Seasonal Price

活虾 Live Prawn	烹调法/Cooking Style: 抽皇酱炒 药膳花雕	Wok-fried with Superior Soya Sauce Poached with Chinese Herbs and Hua Diao Wine	时价/Seasonal Price
竹蚌 Bamboo Clam	星洲麦片 白灼 金银蒜蒸 XO酱露笋炒 椒盐焗 避风塘	Wok-fried with Cereal Plain Poached Steamed with Minced Garlic Fried with Asparagus in XO Sauce Wok-fried with Salt and Pepper Wok-fried with Crispy Garlic and Dried Chilli	时价/Seasonal Price

生蚝 Live Oyster	烹调法/Cooking Style: 刺身 蒜蓉粉丝蒸 芝士焗 XO酱蒸	Sashimi Steamed with Minced Garlic and Crystal Vermicelli Baked with Cheese Steamed with XO Chilli Sauce	时价/Seasonal Price
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招牌铁板酸菜蒸鱼
Signature Steamed Fish with
Preserved Vegetable on Hotplate



避风塘蒸鱼
Steamed Fish with Crispy Garlic
and Dried Chilli



传统咖喱鱼头煲
Traditional Fish Head Curry in Claypot



红烧鱼头煲
Braised Fish Head in Claypot



鱼

Fish

活鱼

Live Fish

法国多宝鱼 (预订)

French Turbot Fish
(Order in Advance)

东星斑 (预订)

Spotted Grouper
(Order in Advance)

野生黑金巴丁鱼 (预订)

Wild Black Gold
Patin Fish
(Order in Advance)

野生白金巴丁鱼 (预订)

Wild Platinum
Patin Fish
(Order in Advance)

红斑

Red Grouper

笋壳

Marble Goby

鱼头

Fish Head

传统咖喱鱼头煲

Traditional Fish Head Curry in Claypot

\$45 半只/ Half

\$85 全只/ Whole

亚参鱼头煲

Assam Fish Head

\$45 半只/ Half

\$85 全只/ Whole

红烧鱼头煲

Braised Fish Head in Claypot

\$45 半只/ Half

\$85 全只/ Whole

烹调法/Cooking Style:

桂花酱炸

Deep-fried with Osmanthus Sauce

避风塘蒸/炸

Steamed/Deep-fried with Crispy

Garlic and Dried Chilli

时价/Seasonal Price

招牌铁板酸菜蒸

Steamed with Preserved Vegetables

on Hot Plate

潮州蒸

Teochew Style

清蒸

Steamed with Superior Soya Sauce

时价/Seasonal Price

豉汁蒸

Steamed with Black Bean Sauce

油浸

Deep-fried with Superior Soya Sauce

姜蓉蒸

Steamed with Minced Ginger

双椒榄角蒸

Steamed with Teochew Black Olive
and Chilli Pepper

时价/Seasonal Price

蒜子火腩豆腐焖

Braised with Roasted Pork,
Whole Garlic and Beancurd

渔夫蒸

Steamed in Fisherman Style

真加露炒/蒸

Steamed/Deep-fried with

Chinchalok Sauce

时价/Seasonal Price

虫草花黑蒜蒸

Steamed with Fermented Garlic and
Cordycep Flower

真加露秋葵炒鲜鱿
Sauteed Squid with Chinchalok
and Lady's Finger



雀巢碧绿炒虾球
Wok-fried Prawn with
Spring Onion Sauce



粟香黄焖鳕鱼件
Braised Cod Fish Fillet with Sweet Corn
in Superior Broth



海鲜

Seafood

避风塘炒鳕鱼球 Stir-fried Diced Cod Fish with Crispy Garlic and Dried Chilli	\$38	\$57	\$76
香煎鳕鱼件 Pan-fried Cod Fish with Superior Soya Sauce	\$26 每件/ per piece		
栗香黄焖鳕鱼件 Braised Cod Fish Fillet with Sweet Corn in Superior Broth	\$26 每件/ per piece		
黑蒜虫草花蒸鳕鱼 Steamed Cod Fish with Fermented Garlic and Cordyceps Flower	\$26 每件/ per piece		
XO酱露笋炒带子 Sautéed Fresh Scallop with Asparagus in XO Sauce	\$42	\$63	\$84
鲜带子炒西兰花 Sautéed Fresh Scallop with Broccoli	\$42	\$63	\$84
黄金虾球 Deep-fried Crispy Salted Egg Yolk Prawn	\$42	\$63	\$84
南洋风味虾球 Wok-fried Prawn Traditional Nanyang Style	\$42	\$63	\$84
虾酱秋葵炒虾球 Wok-fried Prawn with Chinchalok and Lady's Finger	\$42	\$63	\$84
雀巢碧绿炒虾球 Wok-fried Prawn with Spring Onion Sauce	\$42	\$63	\$84
香草酱金沙虾球 Deep-fried Prawn Coated with Homemade Vanilla Sauce	\$42	\$63	\$84
黑松露芦笋炒虾球 Sautéed Prawn with Asparagus in Black Truffle Sauce	\$42	\$63	\$84
芹香白云耳炒虾球 Sautéed Prawn with White Fungus and Celery	\$42	\$63	\$84
咸蛋黄焗鲜鱿 Deep-fried Squid coated with Egg Yolk Sauce	\$26	\$39	\$52
虾酱秋葵炒鲜鱿 Wok-fried Fresh Squid with Chinchalok and Lady's Finger	\$26	\$39	\$52
叁芭啦啦 Wok-fried Fresh Clams with Sambal	\$26	\$39	\$52



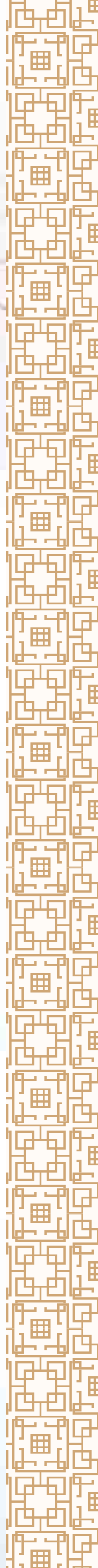
爆蒜南乳炸五花腩
Deep-fried Pork Belly with
Fermented Beancurd



香草煎黑毛猪排骨
Seared Kurobuta Pork Rib
with Italian Sauce



猪颈肉炒有机椰花菜
Wok-fried Pork Collar with Organic Taiwanese Cauliflower

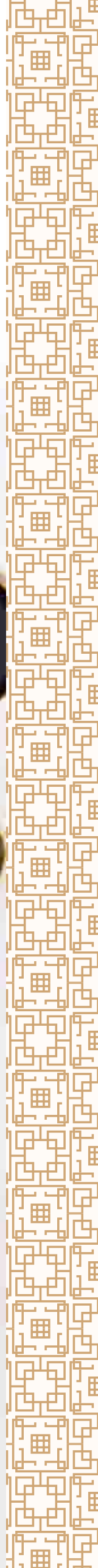


肉类

Meat

蓝莓酱焗一支骨 Baked Rack of Pork Ribs with Blueberry Sauce			\$48 (4 枝/Pieces)
虾酱油麦菜猪颈肉 Wok-fried Pork Collar with Chinese Romaine Lettuce and Fermented Shrimp Sauce	\$28	\$42	\$56
猪颈肉炒有机椰花菜 Wok-fried Pork Collar with Organic Taiwanese Cauliflower	\$28	\$42	\$56
炭烧黑毛猪片 Charcoal Grilled Kurobuta Pork Fillet	\$40	\$60	\$80
比利时黑毛猪粒伴芦笋 Wok-fried Kurobuta Pork Cubes with Asparagus	\$40	\$60	\$80
麻辣黑毛猪粒 Wok-fried Mala Kurobuta Pork Cubes	\$40	\$60	\$80
香草煎黑毛猪排骨 Seared Kurobuta Pork Rib with Italian Sauce	\$44	\$66	\$88
红酒焗黑毛猪排骨 Stewed Kurobuta Pork Rib with Red Wine Sauce	\$44	\$66	\$88
黑炭脆香黑毛猪排骨 Roasted Charcoal Kurobuta Pork Rib	\$44	\$66	\$88
爆蒜南乳炸五花腩 Deep-fried Pork Belly with Fermented Beancurd	\$25	\$38	\$50
雪花一支骨 Stewed Rack of Pork Ribs with Plum Sauce			\$48 (4 枝/Pieces)
蒜泥白肉 Poached Sliced Pork with Minced Garlic	\$24	\$36	\$48
菠萝咕嚕肉 Sweet and Sour Pork	\$24	\$36	\$48
殖民地小牛排 Stewed Beef Shank Colonial Style			\$88 大/Large
煎封纽西兰牛肉带子 Pan-fried NZ Beef Fillet and Scallop	\$42	\$63	\$84
杏片牛仔粒 Wok-fried Beef Cubes with Sliced Almond	\$38	\$57	\$76
黑椒牛柳粒 Wok-fried Black Pepper Sirloin Beef Cubes	\$38	\$57	\$76

传统顺德鱼生 (预订)
Traditional Shunde Yu Sheng
(Order in Advance)



家禽

Poultry

四川麻辣鸡 Sichuan Mala Chicken Cutlets	\$24	\$36	\$48
台式三杯鸡 Braised Taiwanese Style Chicken Cutlets in Claypot	\$24	\$36	\$48
玻璃水晶鸡 Crystal Chicken	\$35 半只/ Half	\$65 全只/ Whole	
虾酱鸡中亦 Deep-fried Chicken Wing Marinated with Fermented Shrimp Sauce	\$24	\$36	\$48
宫保腰果鸡球 Kung Po Chicken with Dried Chilli and Cashewnuts	\$20	\$30	\$40
酱烤鸡中亦 Deep-fried Chicken Wing with Homemade Hoisin Sauce	\$24	\$36	\$48

Prices are subject to prevailing service charge and government taxes

玻璃水晶鸡
Crystal Chicken



Prices are subject to prevailing service charge and government tax



客家酿豆腐伴秋葵
Traditional Hakka
Braised Beancurd

鲍汁烩鲜菌芥兰
Braised Fresh Mushroom and Kailan in Abalone Sauce



腿茸干贝扣津白
Stewed Tianjin Cabbage with
Yunnan Ham and Dried Conpoy



豆腐 / 蔬菜

Beancurd / Vegetables

麻婆豆腐 Spicy Mapo Beancurd	\$20	\$30	\$40
肉香自制豆腐 Braised Homemade with Minced Pork	\$20	\$30	\$40
客家酿豆腐伴秋葵 Traditional Hakka Braised Beancurd	\$20	\$30	\$40
海鲜豆腐煲 Braised Seafood Beancurd in Claypot	\$32	\$48	\$64
红烧豆腐 Braised Beancurd with Chinese Mushroom and Vegetable	\$18	\$27	\$36
百花双菇扒豆腐 Braised Beancurd with Assorted Mushrooms Topped with Egg White	\$20	\$30	\$40
菜甫自制豆腐 Braised Homemade Beancurd with Pickled Radish	\$18	\$27	\$36
芋丝黑炭豆腐 Signature Charcoal Beancurd with Crispy Shredded Yam	\$24	\$36	\$48
蟹肉扒时蔬 Braised Seasonal Vegetable with Crabmeat	\$36	\$54	\$72
金银蛋浸苋菜 Poached Chinese Spinach with Trio Eggs in Superior Stock	\$20	\$30	\$40
银芽咸鱼炒青龙菜 Sautéed Chinese Royal Chives with Beansprouts and Salted Fish	\$24	\$36	\$48
虾酱炒油麦菜煲 Stir-fried Romaine Lettuce with Fermented Shrimp Paste in Claypot	\$20	\$30	\$40
北菇西兰花 Braised Fresh Broccoli with Chinese Mushroom	\$30	\$45	\$60
干煸四季豆 Wok-fried Stringbean with Minced Pork	\$20	\$30	\$40
鱼香茄子煲 Stewed Eggplant with Salted Fish and Minced Pork in Claypot	\$20	\$30	\$40
腿茸干贝扣津白 Stewed Tianjin Cabbage with Yunnan Ham and Dried Conpoy	\$38		\$68
夏果坚果四爽 Stir-fried Crunchy Vegetable with Macadamia Nut	\$30	\$45	\$60
鲍汁烩鲜菌芥兰 Braised Fresh Mushroom and Kailan in Abalone Sauce	\$30	\$45	\$60

吉隆坡大条面
KL Style Hokkien Mee



蟹肉蛋白瑶柱炒饭
Fried Rice with Crabmeat, Egg
White and Dried Conpoy



砂煲腊味饭
Claypot Rice with
Preserved Meats



面/饭

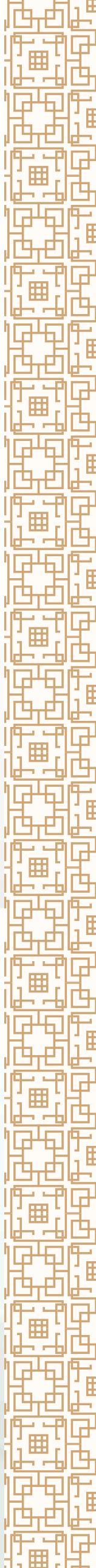
Noodle/ Rice

扬州炒饭 Yang Chow Fried Rice	\$24	\$36	\$48
蟹肉蛋白瑶柱炒饭 Fried Rice with Crabmeat, Egg White and Dried Conpoy	\$32	\$48	\$64
海鲜炒饭 Fried Rice with Seafood	\$28	\$42	\$56
砂煲腊味饭 (预订) Claypot Rice with Assorted Preserved Meats (Order in Advance)	\$65 中/Medium	\$130 大/Large	
古法银鱼炒饭 Traditional Fried Rice with Crispy Silver Fish	\$26	\$39	\$52
XO酱海鲜炒饭 Fried Rice with Seafood in XO Chilli Sauce	\$28	\$42	\$56
香煎菜甫芥兰河粉 Pan-fried Hor Fun with Pickled Radish and Kailan	\$24	\$36	\$48
蟹肉干烧伊面 Braised E-Fu Noodle with Crabmeat	\$32	\$48	\$64
滑蛋海鲜河粉 Seafood Hor Fun in Fluffy Egg Sauce	\$32	\$48	\$64
家乡炒面线 Traditional Wok-fried Mee Suah	\$24	\$36	\$48
香煎滑蛋海鲜米粉 Pan-fried Seafood Mee Hoon in Fluffy Egg Sauce	\$28	\$42	\$56
上汤蒜子本地龙虾焖米粉 Braised Lobster Rice Vermicelli with Leek in Superior Broth	时价/ Seasonal Price		
上汤啦啦焖米粉 Poached Rice Vermicelli with Clam in Superior Stock	\$28	\$42	\$56
招牌炒贵刁 Signature Char Kway Teow	\$22	\$33	\$44
KL福建大条面 KL Style Hokkien Mee	\$26	\$39	\$52
上汤脆米龙虾泡饭 Poached Crispy Rice with Lobster in Superior Stock	时价/ Seasonal Price		
上汤脆米海鲜泡饭 Poached Crispy Rice with Seafood in Superior Stock	\$38	\$57	\$76
鲍汁鲜菌焖伊面 Braised E-Fu Noodle with Fresh Mushroom in Abalone Sauce	\$32	\$48	\$64

夏果坚果四爽
Stir-fried Crunchy Vegetable with
Macadamia Nut



金瓜烩豆腐
Braised Beancurd with Pumpkin

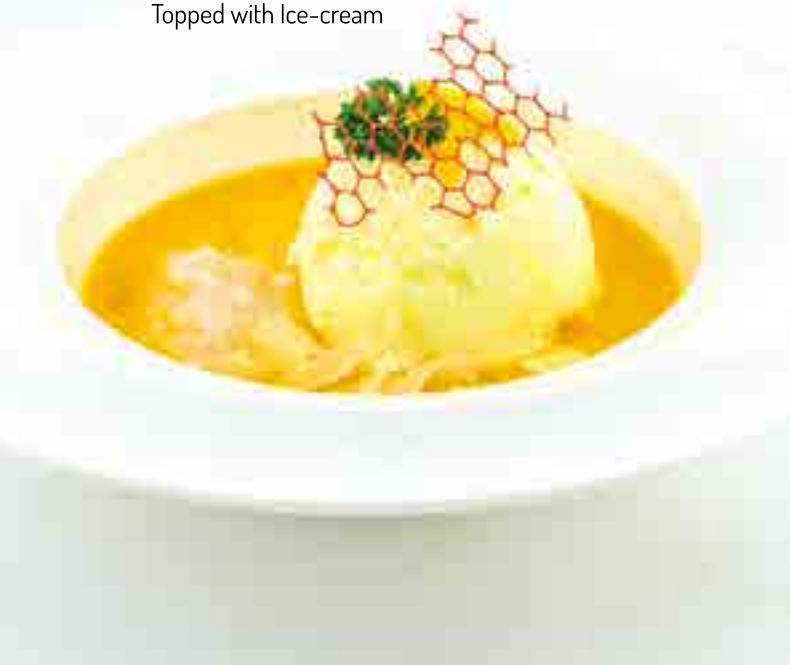


斋类

Vegetarian

什菜粒粟米羹 Sweet Corn and Diced Vegetable Soup	\$10 每位/ per person		
上素炸春卷 Deep-fried Vegetarian Spring Roll	\$12 每份/ per portion		
酥炸斋鹅 Deep-fried Vegetarian Beancurd	\$16	\$24	\$32
素烧鲜菌 Braised Fresh Mushroom in Vegetarian Sauce	\$24	\$36	\$48
金瓜烩豆腐 Braised Beancurd with Pumpkin	\$24	\$36	\$48
素丁炒饭 Fried Rice with Diced Vegetables	\$20	\$30	\$40
三丝焖伊面 Braised E-Fu Noodle with Shredded Vegetables	\$20	\$30	\$40

杨枝甘露雪糕
Chilled Mango Puree
Topped with Ice-cream



黑糯米雪糕
Chilled Black Glutinous
Rice Puree Topped
with Ice-cream



福果金瓜芋泥
Yam Paste with Ginkgo Nuts and Pumpkin



豆沙锅饼
Red Bean Paste Pancake



甜品

Dessert

红莲炖桃胶 Chilled Peach Essence with Red Dates and Lotus Seeds	\$10 每位/ per person		
杏汁桃胶 Hot Sweetened Peach Essence in Almond Cream	\$12 每位/ per person		
生磨杏仁茶 Hot Sweetened Almond Cream	\$12 每位/ per person		
福果金瓜芋泥 Teochew Yam Paste with Ginko Nuts and Pumpkin	\$12 每位/ per person		
香妃果冻 Chilled Empress Cocktail Jelly	\$10 每位/ per person		
姜茶汤圆 Glutinous Rice Dumpling in Hot Sweetened Ginger Soup	\$10 每位/ per person		
红豆沙锅饼 Red Bean Paste Pancake	\$24 每份/ per portion		
反沙芋头 Deep-fried Sweetened Taro Stripe	\$18	\$27	\$36
黑糯米雪糕 Chilled Black Glutinous Rice Puree Topped with Ice-cream	\$16 每位/ per person		
红糖椰汁西米布丁 Chilled Sago Pudding with Gula Malacca and Coconut Milk	\$10 每位/ per person		
杨枝甘露雪糕 Chilled Mango Puree Topped with Ice-cream	\$16 每位/ per person		
红莲炖雪蛤 Double-boiled Harsma with Red Dates and Lotus Seed	\$24 每位/ per person		