



【煎、焗点】

Baked, Pan Fried Dim Sum.

- 0560 香煎萝卜糕(碟)(3件) \$8.5 ☐
pan-fried turnip cake with
minced chinese sausage (plate, 3 pcs)
- 0821 金瓜煎芋丝(碟)(3件) \$8.5 ☐
pan-fried shredded yam, pumpkin
and sesame (plate, 3 pcs)
- 0374 XO酱炒萝卜糕(碟) \$16 ☐
pan-fried turnip cake with
minced chinese sausage in xo sauce (plate)
- 0470 酥皮鸡蛋挞(碟)(3粒) \$8 ☐
baked egg tarts (plate, 3 pcs)

🌶️ 香辣菜式 spicy

🆕 本店新推出食物 new items

🌸 本店受欢迎食物 popular items

食物可能含有微量致敏原，
如对食物会有过敏反应或不耐性，
请通知分店服务员

Food may contain traces of food allergies,
please advise our staff of any food allergies
or intolerance



营业时间 Opening Hour: 星期一至日 Monday to Sunday 11:30 am-3:00 pm (最后下单last order 2:00 pm)

新加坡 1025

【炸点】

Deep Fried Dim Sum.

- S221 珍珠咸水角(碟)(3件) \$8.5 ☐
deep-fried glutinous rice dumpling
with minced chicken &
minced dried shrimp(plate, 3 pcs)
- 0697 鲜虾腐皮卷(碟)(3件) \$9.5 ☐
pan-fried shrimp beancurd rolls
(plate, 3 pcs)
- 0686 蜂巢荔茸盒(碟)(3件) \$8.5 ☐
🆕 deep-fried taro dumpling
with minced chicken and
mushroom (plate, 3 pcs)
- 0713 沙律明虾角(碟)(3件) \$9.5 ☐
🆕 deep-fried shrimp dumplings (plate, 3 pcs)

【甜点】

Sweet Dim Sum.

- 0237 黄金流沙包(笼)(3件) \$9.5 ☐
steamed bun with salted egg yolk
(container, 3 pcs)
- 0551 奶皇千层糕(笼)(2件) \$8 ☐
🆕 steamed layer cake with custard
(container, 2 pcs)
- 0497 芝麻流沙球(碟)(3件) \$8.5 ☐
🆕 deep-fried glutinous rice ball
with black sesame (plate, 3 pcs)
- 8889 榴莲飘香(件) \$7.5 ☐
deep-fried durian pastry (pc)
- 0479 擂沙汤丸(碟)(3件) \$7.5 ☐
sweet dumpling with sesame filing and
topped with peanut powder (plate, 3 pcs)
- 0577 乾清枣皇糕(碟)(3件) \$9.5 ☐
steamed red dates cake (plate, 3 pcs)

另收加一服务费及 GST

Charges for Tea Will Be At \$4 &
Water At \$1.5 Per Person.

All prices are subject to
10% service charge & GST.

相片只供参考 photos for reference only



【午市精美点心】

Dim Sum.

经手人 _____

台号 _____

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【蒸点】

Steamed Dim Sum.

- 0201 蚝皇叉烧包(笼)(3粒) \$8.5 ☐
🌸 steamed barbecued pork buns in
oyster sauce (container, 3 pcs)
- 0016 京川饺子(碟)(5粒) \$8.5 ☐
🌶️ mini minced pork dumplings
in hot and spicy sauce (plate, 5 pcs)
- 0003 利苑小笼包(笼)(3粒) \$9.5 ☐
🌸 steamed pork dumplings (container, 3 pcs)
- 0049 白玉鲜虾饺(笼)(4粒) \$9.5 ☐
🌸 steamed shrimp dumplings
(container, 4 pcs)
- 0951 北菇滑烧卖(笼)(4粒) \$9.5 ☐
steamed pork, shrimp dumplings
with mushroom (container, 4 pcs)
- 0031 野菌柳叶饺(笼)(3件) \$8.5 ☐
🆕 steamed crystal dumpling with
black fungus, minced honey bean
and wild mushroom (container, 3 pcs)
- 0027 潮州蒸粉果(笼)(3件) \$8.5 ☐
🆕 steamed dumpling with minced chicken,
dried shrimps, nuts and leek (container, 3 pcs)

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【特色小食】

Appetizers.

- 4519 琥珀合桃(碟) \$10 ☐
 ✨ deep-fried walnut coated with honey (plate)
- 4537 香蒜凉拌拍青瓜(碟) \$9 ☐
 garlic flavoured pickled cucumber (plate)
- 1424 脆皮素鹅(碟) \$13 ☐
 crispy bean curd sheet roll stuffed with mushroom (plate)
- 4567 鲍鱼汁焖凤爪(碟) \$15 ☐
 ✨ braised chicken feet in abalone sauce (plate)
- 4619 香脆银鱼(碟) \$15 ☐
 deep-fried salangid (plate)
- 1423 珊瑚海蜇头(碟) \$22 ☐
 sea blubber in balsamic vinegar (plate)
- 1451 黄金豆腐粒(碟) \$13 ☐
 deep-fried tofu with salted egg yolk (plate)
- 1426 爽脆海蜇(碟) \$15 ☐
 ✨ sea blubber marinated in sesame oil (plate)
- 1411 潮式熏蹄(碟) \$13 ☐
 pickled pig trotters (plate)
- 1401 XO酱鸭舌(碟) \$17 ☐
 ✨ duck tongue in xo sauce (plate)
- 4531 酥炸龙须(碟) \$18 ☐
 deep-fried squid tentacles (plate)
- 4583 子姜松花皮蛋(碟) \$9 ☐
 preserved egg with young ginger (plate)
- 1446 青芥末螺花(碟) \$17 ☐
 ✨ baby conch with wasabi sauce (plate)
- 4527 和风一口牛(碟) \$17 ☐
 ✨ sizzling beef cubes (plate)

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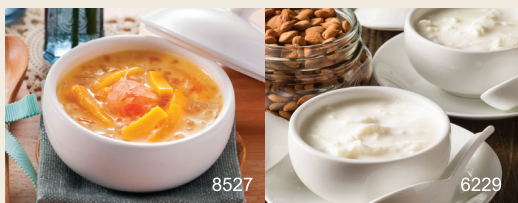


【甜品】

Desserts.

- 8527 杨枝甘露(位) \$9 ☐
 ✨ chilled mango sweetener with grapefruit and sago (person)
- 6225 秘制龟苓膏(位) \$8 ☐
 chinese herbal jelly (person)
- 6229 西施杏仁茶(位) \$8 ☐
 home made almond paste with egg white (person)
- 6325 椰皇炖养颜桃胶(位) \$18 ☐
 口味选一: 杏汁 / 椰汁 / 枣皇
 double boiled peach resin served in whole coconut (person)
 choose one of taste:
 almond cream / coconut juice or red dates

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【明炉烧烤】

Barbecued Specialities.

- 1602 冰烧三层肉(碟) \$28 ☐
 ✨ crispy roasted pork (plate)
- 1722 蜜汁烧西班牙黑叉烧(份) \$26 ☐
 ✨ barbecue honey spanish black char siu (portion)
- 1610 即烧片皮鸭(半只) \$49 ☐
 peking duck (half)
- 1611 即烧片皮鸭(1只) \$98 ☐
 peking duck (whole)
- 1622 香烧米鸭(半只) \$43 ☐
 crispy roasted duckling (half)
- 1623 香烧米鸭(1只) \$86 ☐
 crispy roasted duckling (whole)



【特色保健饮品】

Drinks.

- 8575 腐竹薏米水(杯) \$5 ☐
 boiled Chinese barley & beancurd skin (glass)
- 8388 雪梨柠檬汁(杯) \$8 ☐
 lemon and pear juice (glass)
- 8366 椰青水(粒) \$9 ☐
 coconut water (each)
- 8353 冻柠檬茶(杯) \$7 ☐
 iced lemon tea (glass)
- 8454 美式黑咖啡(杯) \$8 ☐
 long black (glass)

【治味小炒、主食】

Delicacies, Main Dishes.

- 5132 金柱西施鲜虾仁(份) \$46 ☐
 ✨ pan fried shrimp with dried conpoy and egg white (per portion)
- 4133 湖北黄金虾(份) \$42 ☐
 deep-fried prawns coated with salted egg yolk (per portion)
- 4301 XO蟹肉粉丝煲(份) \$46 ☐
 ✨ braised bean vermicelli & crab meat with xo sauce in casserole (per portion)
- 4252 如意野菌炒带子(份) \$62 ☐
 sauteed scallop with asparagus and wild mushroom (per portion)
- S503 石窝烧海斑件(份) \$98 ☐
 stewed grouper fillet in hot stone pot (per portion)
- S065 日式葱爆牛柳粒(份) \$52 ☐
 sauteed beef cubes with scallion (per portion)
- 5825 鲍鱼汁三菇焖伊面(份) \$30 ☐
 braised e-fu noodle with shredded mushroom (per portion)
- 5712 干炒牛河(份) \$38 ☐
 stir-fried rice noodle with beef (per portion)
- 5756 瑶柱蛋白炒饭(份) \$30 ☐
 fried rice with dried conpoy and egg white (per portion)
- 5899 海鲜汤西施泡饭(份) \$52 ☐
 poached crab meat, scallop, shrimp and crispy rice in lobster soup (per portion)

