



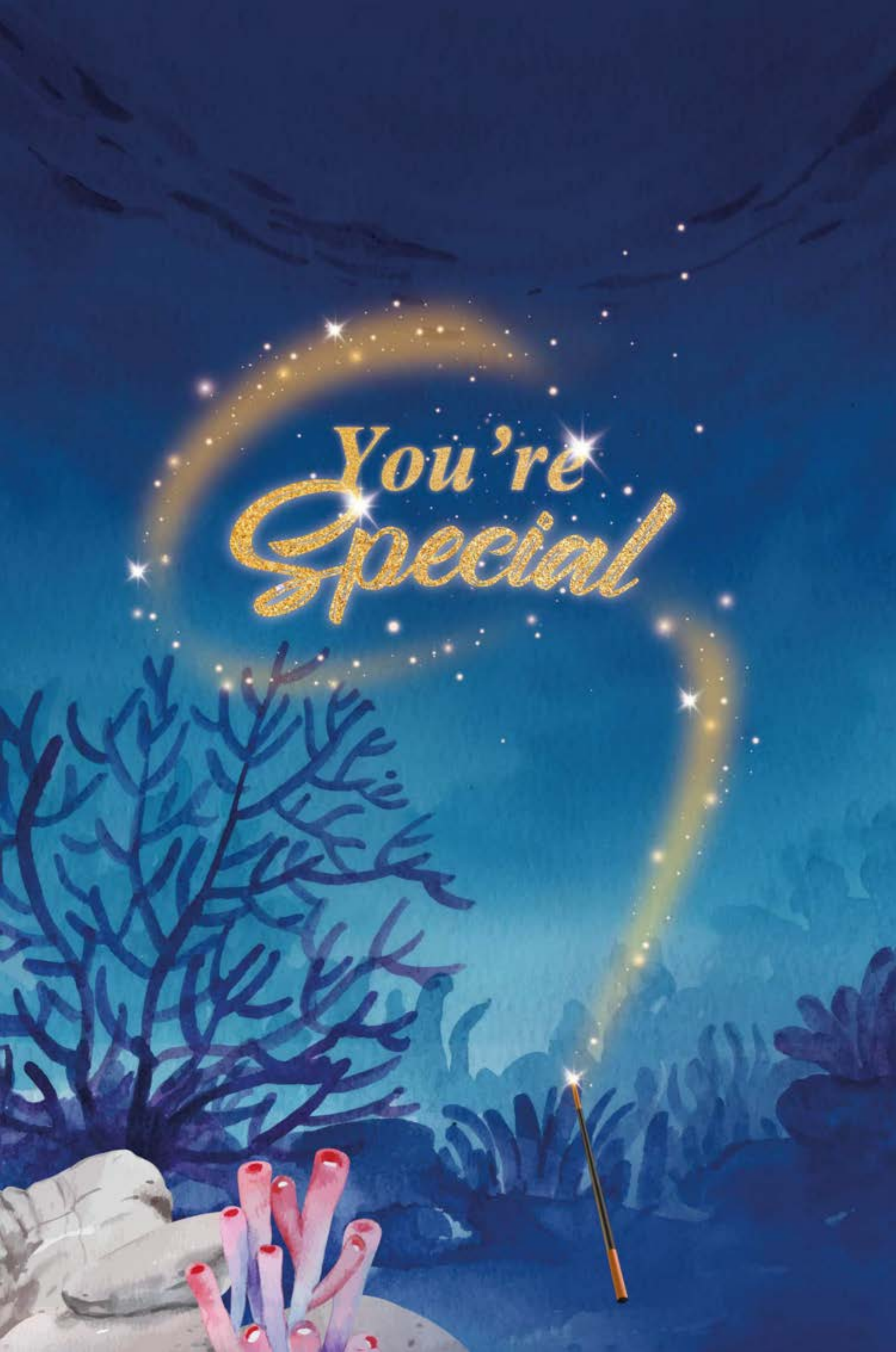
鎮發

CHIN  
HUAT

*Live*  
SEAFOOD



*You're  
Special*





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幸福美滿的美味(甜點)



# The Four Protagonists

These 4 fabulous dishes are stars in their own right but are also intertwined in the chronological narrative of our humble, home-grown restaurant, the pioneer of live seafood restaurants in Singapore.



Our founder, Mr Low Chin Huat, revolutionised the local seafood scene in the 80s, making a splash with live seafood in tanks, in particular, the

## *Australian Southern Rock Lobster*

with the endearing tagline of “龙虾大过小女孩!”.



Years later, the recipe to our popular and perfectly

## *Charcoal-Roasted Suckling Piglet*

was momentarily lost upon the sudden demise of Mr Low, but revived by **GOD'S GRACE** after arduous months of attempts.







Our beloved

### *Golden Sauce Crab*

was the pivotal dish that  
**TURNED THIS BUSINESS  
AROUND** from perishing to  
thriving.

And our

### *King Crab Wok Hei Bee Hoon*

was the following dish that lead  
us into the next era.



We invite you to share in this  
little bit of nostalgia as you  
enjoy these four iconic dishes  
so close to our hearts.



# Australian Southern Rock Lobster

with Superior Broth Ee Fu Noodles

上汤焗澳洲龙虾焗伊面底

Be gratified by the unparalleled taste of our luxurious **Australian Southern Rock Lobster in Superior Broth with Ee Fu Noodles.**

This crème de la crème of lobsters - Australian Southern Rock Lobster - boasts of **DECADENTLY RICH SWEETNESS** with delicate hints of **OCEAN FRESHNESS.** Our oriental style of preparation with longevity-symbolising ee fu noodles makes a satisfyingly scrumptious combination!

Fun fact:  
The Australian Southern Rock Lobster was our choice lobster that made waves with the unforgettable

“龙虾大过小女孩!”

catchphrase!



Secret cooking technique ensures noodles remain uniquely bouncy & springy, yet saturated with exquisite lobster sweetness

Masterful wok control retains the tender succulence of the premium lobster meat

Beansprouts and scallions enhance flavours, lending that extra crunch!



Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.



# Charcoal-Roasted Suckling Piglet

化皮乳猪



A pure indulgence of crackling skin, expertly **CHARCOAL FIRE-ROASTED** to a glistening golden brown.

Our selected breed of piglet hails from Hanshou in Hunan where the roasted suckling pig is reputed to taste **ENTICINGLY TENDER**, boasting of collagen, vitamins and unsaturated fatty acids.

**Each piece** of **CRISPY SKIN** is best savoured dipped in thick sweet sauce.



Should you prefer your order uncut/ untrimmed, or if you would like to reserve the trimmings, kindly inform our service crew in advance.

*(We'd highly RECOMMEND having yours served in our usual "trimmed style" as depicted in the pic though!)*

So robust in flavour from our homemade

**Sambal Chilli Sauce**

meticulously painted on its underside

**30-day old**

baby piglets, fully nursed by organically raised sows



**Trimmed  
of fats**

after roasting, leaving only  
delicious crackling skin

*\*Illustrations by Sarah*



# Golden Sauce Sri Lanka Crab

招牌黄金酱斯里兰卡螃蟹

The dish that turned our business around: the *Golden Sauce Sri Lanka Crab*, featuring the Sri Lanka crab drenched in our **LEGENDARY 'GOLDEN SAUCE'**.

It began with  
*her prayer to JESUS*

to save this restaurant on the brink of closure, and the adventures led from the creation of a novel cooking style starring the modest **PUMPKIN** to subsequently this new signature dish.

*First flour-battered,*

then deep-fried to ensure that the flavours of the smooth luscious pumpkin-based sauce become one with the juicy crab meat

The *wisdom*

HE blessed us with for this iconic dish pivoted our family restaurant into the next generation - for that, we unceasingly and unabashedly

*give thanks to JESUS.*

Our creamy 'Golden Sauce' is so addictive you'd want to lick up every ounce of it (though we'd highly recommend lapping it up with our fried or steamed mantous instead!)

Expect a palate replete with a bouquet of sweet, spicy and savoury flavours as you relish this dish





# *Alaskan King Crab* with Superior Broth Wok Hei Bee Hoon

上汤焗阿拉斯加蟹香底米粉



Our signature 'wok hei' (literally "breath of the wok") cooking style is flaunted in this majestic dish of *Alaskan King Crab with Superior Broth Wok Hei Bee Hoon*.

In the Chinese culinary world, the epitome of wok handling skills is displayed when a chef proficiently tosses ingredients at

*swift speed* and under *flamingly intense heat*,

evenly imparting the **SMOKY SEARED WOK HEI AROMA** to all ingredients without burning them.

Fresh ocean flavours of the splendidly sweet & succulently tender king crab meat will saturate your tastebuds



Fried rice vermicelli noodles perfumed with smoky wok hei aroma and steeped in our savoury superior broth



Stocked in superior broth with the coveted seared taste emanating from the fried rice vermicelli, the **DULCET FLAVOURS** of the king crab meat are elevated to another level!

Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.



# Signature Tastes OF CHIN HUAT

鎮發精選菜肴

From fresh, authentic ingredients to innovative flavour profiles to passionate and masterful chefs, many elements work in tandem to ensure that our restaurant consistently serves memorable, tantalising cuisine. These dishes are emblematic of Chin Huat's dedication to the fine art of Chinese gastronomy.

## *Alaskan King Crab Steamed Whole or with Superior Broth Wok Hei Bee Hoon*

花雕蛋白蒸(原只)阿拉斯加蟹 / 上汤焗阿拉斯加蟹香底米粉

**Seasonal Pricing 时价**

**Additional for Noodles \$10 (S/小) \$20 (L/大)**

Fresh live king crab steamed whole (uncut) with egg white and a spritz of Chinese Hua Diao wine unveils a natural sweetness as the succulent juices of the crab is enraptured within its shell. The egg whites lend that extra umami punch to complete this gastronomic delight!

Or revel in the pleasantly-sweet and fresh flavours of the majestic king crab complemented with smoky 'wok-hei' fried rice vermicelli steeped in our savoury superior broth – a richly satisfying combination!



## *Australian Southern Rock Lobster with Superior Broth Ee Fu Noodles or Superior Broth Wok Hei Bee Hoon*

上汤焗澳洲龙虾焗伊面底 / 上汤焗澳洲龙虾香底米粉

**Seasonal Pricing 时价**

**Additional for Noodles \$10 (S/小) \$20 (L/大)**

Pamper your taste buds with the firm succulent texture and lingering sweetness of the live premium Australian Southern Rock lobster that makes a magnificent meal especially when graced with either 'wok-hei' tossed rice vermicelli or chewy, bouncy ee fu noodles in our superb superior broth.







## **Golden Sauce Sri Lankan Crab**

招牌黄金酱斯里兰卡螃蟹

**Seasonal Pricing 时价**



Anticipate a party of flavours dancing on your palate as you sample our legendary golden sauce with Sri Lanka crab. Rich, creamy pumpkin-based goodness redolent of fragrant curry leaves and chillies smothering the plump crab meat - oh, what a sublime treat! This divine fusion of our signature golden sauce with the crab meat is only possible because of the extra step by our chefs to first flour-batter and deep-fry the crab.



## **Chilli Sri Lankan Crab**

辣椒斯里兰卡螃蟹

**Seasonal Pricing 时价**

A myriad of flavours surrounds your taste buds when you sip this viscous gravy. Be it our piquant homemade sambal chilli paste, the tangy chilli sauce, tart tomato paste or smooth creamy eggs, every ingredient plays a vital role in enhancing the sweet crab meat.



## **Salted Egg Yolk Sri Lankan Crab (Dry-Style)**

咸蛋斯里兰卡螃蟹(干身)

**Seasonal Pricing 时价**  
**Additional \$5 Per Order**

Our uniquely savoury and buttery DRY-style salted egg yolk sauce lusciously coats the famed Sri Lanka crab and overwhelms your taste buds with sapid goodness.





## Wild-Caught Marble Goby in Two-Ways (min. 1.8 kg & above)

双味野生笋壳鱼 - 港蒸和港式油浸 (1.8 公斤以上)

Seasonal Pricing 时价

Embrace this large wild-caught premium freshwater 'Soon Hock' prepared in two styles, then saturated with our signature artisanal Hong Kong style seasoning. The top half is steamed to unveil its natural sweetness and delicate flesh: it is in this portion where you are rewarded with the prized fish cheeks rumoured to be the sweetest and tastiest parts of the fish, and also the tender fish liver that is reminiscent of the luxurious foie gras. The bottom half with the tail is expertly 'oil-immersed', unearthing fragrant, golden-brown crispy flesh that is to live for!



## Hong Kong Style Steamed Turbot Fish

港式蒸多宝鱼

Seasonal Pricing 时价

What do you get when you combine a highly prized species of flatfish, the Turbot, with the ubiquitous steaming preparation method of 'Hong Kong style' in our artisanal homemade sauce? An extraordinarily delicious (and healthy) dish of juicy, velvety flesh bursting with great flavour!

Fun fact: Contrary to other fish where the flesh turns tough when overcooked, the delicate meat of the Turbot fish will be rubbery if undercooked instead!



## Steamed Giant Grouper Fillet (Celery Sauce 🌶️ / XO Sauce 🌶️)

芹酱蒸龙趸班球 / XO酱蒸龙趸班球 S48

Who would have guessed that an emerald-green dressing concocted from celery would enhance the giant grouper's firm yet tender meat with a full-bodied sweet and savoury flavour? Well, our chefs did! Although a little overwhelming on its own, celery contains compounds that intensify umami flavours in food. So whilst the good ingredients that go into this special sauce remain our trade secret, expect a very appetising fish dish with this order.

And if celery is not your cup of tea, what about XO sauce? The distinct smoky aroma of the XO sauce - a delightful mix of ground dried scallops, dried shrimp, Jinhua ham and chillies - pairs perfectly with the giant grouper's light flavour and firm texture.



Celery Sauce



XO Sauce



## Giant Grouper Fillet in Supreme Yellow Broth

黄焖龙趸斑球煲汤 \$78

A luscious light golden broth, robust in flavour from the long hours of simmering ingredients like Chinese Jinhua ham, pork and chicken. Served with succulent slices of fried giant grouper fillet and sweet napa cabbage.

🕒 Do order at least 1 day in advance  
需提前一天预定



## Honey Chicken Wings

蜜糖鸡

\$20

Chicken mid-wings fried to crisp perfection, glazed with ambrosial honey and garnished with puffed rice.



## Golden Sauce Prawn (Live Prawns with Shell / Deshelled)

黄金酱鲜虾 / 黄金酱虾球

With Shell \$25 (S/小) \$48 (L/大)

Deshelled \$20 (S/小) \$30 (M/中) \$40 (L/大)

Indulge in the fresh sweetness of live prawns crisp fried whole and lavishly coated with our signature creamy golden pumpkin sauce.

(Or you can also opt for pre-deshelled prawns in the same luscious signature golden sauce.)



Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.





## Charcoal-Roasted Suckling Piglet

化皮乳猪

Seasonal Pricing 时价



The textural pleasure you derive from feasting on our suckling pig: a blistered top as crisp as an autumn leaf, concealing a glazing of full-flavoured homemade sambal sauce beneath, is an intentional effort of our chefs patiently charcoal fire-roasting our premium breed of suckling pigs from Hanshou, Hunan. It is no wonder why our Signature Roasted Suckling Piglet remains a highly sought-after delectation of pure crackling skin for our discerning guests.

🕒 Do order at least 1 day in advance  
需提前一天预定

## Caramelised Spare Ribs in Red Wine

红酒排骨

\$20 (S/小) \$30 (M/中) \$40 (L/大)

Oh-so-tender spare ribs caramelised in a rich dark red wine sauce - saucy, savoury, scrumptious!



## Kong Bak Pau (Braised Pork Buns)

扣肉包

\$22

A staple in Hokkien cuisine not to be missed, this interpretation of the "Burger of the East" comprises sliced pieces of pork belly braised to tender perfection in a slightly sweet and savoury sauce, wrapped in-between fluffy steamed lotus leaf shaped buns.







## *Seared Wagyu Ribeye*

香煎和牛

**\$68**

The exceptional quality and coveted rich marbling of the premium wagyu beef is enhanced in this delicately sliced ribeye, pan-seared in our secret sauce. Plated with fresh, crisp salad vegetables to deliver a refreshing crunch.



## *Salted Egg Yolk Golden Eggplant*

咸蛋金沙茄子

**\$25**

Lightly battered eggplant enveloped in the delicious creamy-buttery coating of our special DRY-style salted egg yolk sauce.



## *Chilled Hong Kong Kai Lan*

冰镇香港芥兰(配芥末和酱青)

**\$25**

A juicy leafy green with bitter-sweet notes, served chilled on a bed of shaved ice with side condiments of soya sauce and a dollop of lively wasabi.





## *XO Sauce Asparagus with Scallop*

XO 醬 芦 笋 炒 带 子

\$48 (S/小) \$96 (L/大)

Plump sweet scallops accompanied by tender and earthy young asparagus shoots, are stir-fried in an umami tasting XO sauce.

*(Our homemade XO Sauce contains dried shredded scallop as a key ingredient)*



## *Premium Lobster Broth Noodles with Scallop and Baby Cuttlefish*

白玉珍珠面

\$25.80

Bouncy Japanese-style egg noodles doused in a decadent lobster broth and served with premium seafood and Japanese shimeji mushrooms for wholesome texture and flavour.

*(Do note there is no lobster meat in this dish so as to keep the price competitive)*



## *Silver Seafood Hor Fun (Premium Seafood)*

金银海鲜河粉(带子·活虾) \$28.80

Silky thick rice noodles prepared 'wok hei' style, embraced by a layer of live prawns and premium seafood in a rich gravy, then adorned with crispy fried rice noodle chips.





## Premium Claypot Hokkien Noodles

沙煲福建面(小花枝·活虾)

\$18.80

Flavoursome flat egg noodles prepared in an earthen claypot, steeped in a thick dark aromatic broth with live prawns, premium seafood and vegetables, then served with crispy pork lard bits on the side. A special touch to this dish are the dried sole fish (flatfish) pieces that provide a crunchy texture and an umami boost!

(Our gravy contains pork/ pork-based ingredients.)



## Chai Poh Hor Fun

菜脯河粉

\$28.80

Classic thick rice noodles (hor fun) tossed with fresh prawns and copious bits of crunchy preserved radish, cooked dry-style in our signature 'wok hei' flair. Served with our homemade umami XO sauce on the side.

(Our homemade XO Sauce contains dried shredded scallop as a key ingredient)

⌚ Do allow for up to 1.5hr preparation time  
可能需等上 1.5 小时的准备时间

## Premium Wagyu Beef Hor Fun in Black Bean Sauce

豉汁和牛河粉

\$28.80

Thick silky rice noodles and full flavoured premium wagyu beef tenderloin slices wok-tossed in our signature 'wok hei' style and blanketed in a dark, savoury gravy made from fermented black soybeans and various other seasonings.



Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.





## ***Giant Grouper Fillet Hor Fun***

龙冠斑球三捞河粉

**\$68.80**

Prepared in 'san lou' (三捞) style, literally meaning three ingredients tossed together, the giant grouper fillet slices, fresh bean sprouts & thick rice noodles are whipped up in Chin Huat's signature 'wok hei' fashion into a flavoursome dish.



## ***Hakka Yam Abacus Beads***

客家珠玉

**\$18.80**

This savoury dish of Hakka heritage derives its name from its resemblance to abacus beads. Each little 'bead' is crafted with our homemade yam paste and tapioca flour, coated in a unique sauce, and topped with dried tiny shrimps, chilli padi and curls of dried cuttlefish.



## ***Fried Pearl Rice with Whole Fresh Prawn 'Yangzhou Style'***

鲜虾扬州炒饭(珍珠米)

**\$18.80**

The bar is raised on this classic wok-fried rice dish of char siew, eggs and spring onions by splurging on whole fresh prawns to add that extra sweetness and pearl rice (a short grain variety) for that plump, fluffy texture.

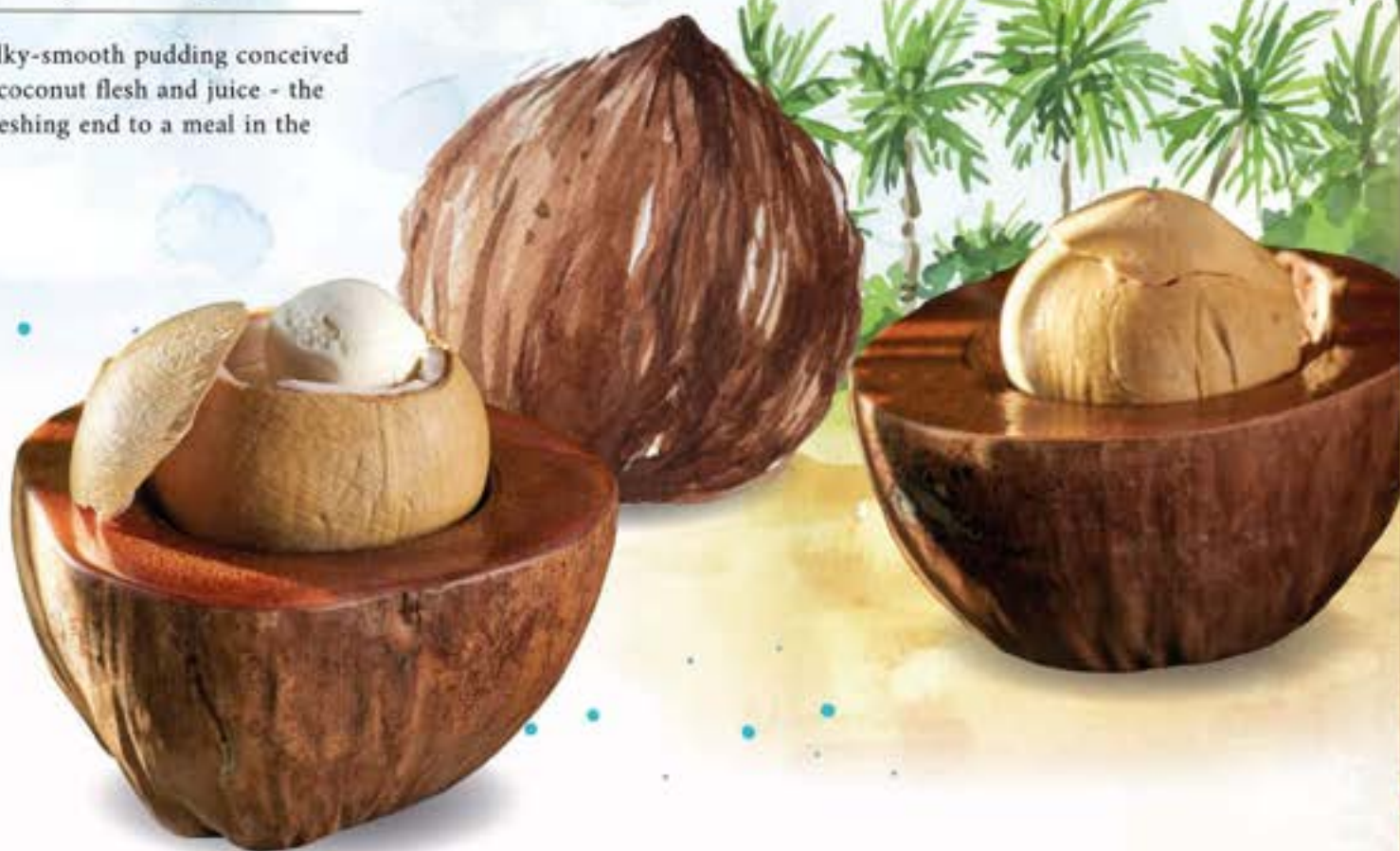


## Coconut Pudding

椰子布丁

**\$9.50** Per Single Serving (一人份)

A chilled silky-smooth pudding conceived from fresh coconut flesh and juice - the perfect refreshing end to a meal in the tropics!



## Red Wine Poached Pear

红酒雪梨

**\$13.80** Per Single Serving (一人份)

Our rendition of this French classic is a pear infused in spiced red wine for 12 hours to ensure full-bodied flavours permeate its entirety, before coupling it with a scoop of creamy vanilla ice cream.

 Do order at least 01 day in advance  
需提前一天预定



Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.



# Alluring Appetisers

经典开胃菜

五福拼盘

## Five Assortment Appetiser Platter

\$98

A beautifully arrayed platter with five different elements of appetising cold dishes, portioned for up to 10 guests. (The item assortment varies according to our chef's daily special)

⌚ Waiting time 1.5hrs  
需提前1.5小时预定



Five Assortment  
Appetiser Platter

潮州式虾枣

## Teochew-Style Prawn Roll

\$12.80

Each roll is chock-full of marinated minced prawns and meat meticulously wrapped in thin beancurd skin, then fried to a crisp!

脆炸苏东仔罗惹

## Crispy Baby Squid Rojak 🌶️

\$15

Morsels of baby squid fried to crunchy perfection, mixed with crisp youtiao (Chinese crullers) in a classic sweet & tangy brown rojak sauce and topped with diced peanuts.

荔枝沙律虾球

## Sweet Lychee Liqueur Salad Prawns 🍷

\$20

A refreshing cold dish of deshelled prawns and lychee fruit soaked in lychee liqueur, drizzled with a mellow sweet salad cream sauce atop a bed of purple sweet potato slices.

咸蛋香脆鱼皮

## Salted Egg Yolk Fish Skin Crisps 🌶️

\$25

Slivers of collagen-rich fish skin crisp-fried and tossed in a creamy buttery coating of our signature dry-style salted egg yolk sauce.



# Imperial Delicacies

富丽堂皇的山珍海味

干贝蟹肉翅

## ***Shark's Fin with Dried Scallop and Crab Meat***

**\$110** (S/小) **\$218** (L/大)

Shark's fin served in superior stock, elevated by the aroma of fresh crab meat and the texture of dried scallops.

沙煲中鲍翅

## ***Braised Shark's Fin in Claypot***

**\$110** (S/小) **\$218** (L/大)

Braised in superior stock for a rich depth of flavour, then served warm in an earthen claypot.

红烧大鲍翅

## ***Braised Superior Shark's Fin Comb***

**\$200** (S/小) **\$398** (L/大)

A deluxe superior grade shark's fin braised in supreme stock.

蟹皇大鲍翅

## ***Braised Superior Shark's Fin Comb with Crab Meat***

**\$218** (S/小) **\$436** (L/大)

Deluxe superior grade shark's fin braised in a mouth-watering broth, served with freshly shredded succulent crab meat.

原只蚝皇二头汤鲍

## ***Superior Braised 2-Head Whole Abalone***

**\$78**

2-head whole abalone braised in chef's superior oyster broth.

十头鲍鱼扒北菇时蔬

## ***Braised 10-Head Abalone with Shiitake Mushroom***

**\$60** (S/小) **\$118** (L/大)

Juicy bite-sized 10-head abalone fused with the rich, meaty taste of shiitake mushrooms and seasonal vegetables in superior oyster sauce.

*Braised Superior Shark's Fin Comb with Crab Meat*



十头鲍鱼扒松茸菇时蔬

## ***Braised 10-Head Abalone with Shimeji Mushroom***

**\$50** (S/小) **\$98** (L/大)

Savour the sweetness of juicy bite-sized 10-head abalone combined with the nutty flavour and crunchy texture of shimeji mushrooms and seasonal vegetables in superior oyster sauce.



# The Live Seafood COLLECTION

活海鲜系列

5-10  
mins



Live Seafood Selection

10-20  
mins



Weighing, Degutting & Cleaning

20-30  
mins



Cooking  
(Dependent on Cooking Style)



Served Fresh  
& Piping-Hot!

Estimated 1 Hour Total Waiting Time During Peak Period

白灼活虾

## Poached Live Prawns in Chinese Wine

\$25 (S/小) \$48 (L/大)

Aromatic Hua Diao wine (花雕酒) lends its distinctive pleasant wine fragrance to the subtle sweetness of poached live prawns.

绍兴醉活虾

## Live Prawns "Intoxicated" in Chinese Wine

\$30 (S/小) \$58 (L/大)

Be a spectator to this Cantonese-style flambé dish of live prawns doused in Chinese Shaoxing wine and cooked right before you!

蒜茸冬粉蒸活虾

## Garlic Steamed Prawns with Vermicelli

\$25 (S/小) \$48 (L/大)

Live prawns garnished with freshly minced garlic and steamed in superior light soy sauce with mung bean vermicelli (tang hoon, also known as glass noodles).

香脆麦片鲜虾 或 香脆麦片鲜虾球

## Crispy Cereal Prawns (With Shell) OR Deshelled Crispy Cereal Prawns

\$25 (S/小) \$48 (L/大) OR \$20 (S/小) \$30 (M/中) \$40 (L/大)

Crispy fried live prawns generously smothered with smooth golden butter, aromatic curry leaves, pungent chilli slices and heaps of flavour-packed instant cereal bits. Or choose the alternative convenient version of pre-deshelled prawns fried with creamy golden butter, fragrant curry leaves, spicy chilli slices and loads of good old tasty instant cereal bits.

上汤焗米粉蟹

## Superior Broth with Wok Hei Bee Hoon Sri Lankan Crab

Seasonal Pricing 时价

Additional for Noodles

\$10 (S/小) \$20 (L/大)

A deliciously slow-simmered superior broth saturates each strand of the unassuming rice vermicelli that was prepared 'wok-hei' style under intense heat to deliver a masterfully sapid taste.

黑胡椒蟹

## Black Pepper Sri Lankan Crab

Seasonal Pricing 时价

Who can resist the distinctly earthy and woody bold flavours of black pepper tossed with the utterly sweet and plump meat of crabs? Cloaked with the elusively intricate smoky 'wok-hei' caramelisation of a spicy, saucy paste, our chefs take the extra step of cracking pincer shells to ensure that the lovely flavours of our dry consistency black pepper sauce seeps into every inch of the crab meat.

花雕蛋白蒸蟹

## Steamed Sri Lankan Crab

Seasonal Pricing 时价

There goes a saying that the freshness of seafood can be discerned by the steam preparation method. Determine for yourselves the genuinity of our live crabs by having your catch purely steamed in egg white and a dash of Chinese wine - simple, straightforward, but splendidly scrumptious!



Chilli Alaskan  
King Crab



潮州式冻蟹

## Teochew-Style Cold Crab

Seasonal Pricing 时价

First freshly steamed, then served chilled with condiment sauces, this crab is a delicacy to savour as it boasts of a generous portion of delightful 'gor (膏)'. 'Gor (膏)' is the hepatopancreas of a crab, known also as 'tomalley' or crab 'fat' and these crabs that are about to moult store up extra 'fats' to tide through the moulting season, offering aplenty for you and me to dig into!

竹蚌

## Bamboo Clams

Seasonal Pricing 时价

Bamboo Clams, otherwise known as (Atlantic) Razor Clams, are narrow, elongated saltwater clams that resemble a bamboo plant or an old-fashioned barber's straight-edged razor. Its juicy plump meat has a wholesome sweet, briny flavour and firm texture.

Choice of Preparation Style:

- *Garlic Steamed in Superior Light Soy Sauce with Vermicelli* 蒜茸冬粉蒸
- *Steamed in Fragrant XO Sauce* XO酱

笋壳鱼

## Marble Goby (Soon Hock) Fish

Seasonal Pricing 时价

Also known endearingly as "Soon Hock" locally, this premium freshwater fish commands a following among the Asian community for its very delicate texture and its succulent, tasty white flesh.

Choice of Preparation Style:

- *Steamed Hong Kong Style* 港式蒸
- *Steamed Teochew Style* 潮州蒸
- *Steamed in Celery Sauce* 芹蓉
- *Crisp-Fried in Superior Soya Sauce* 油浸脆
- *Sweet & Sour Sauce* 酸甜酱汁

多宝鱼

## Turbot Fish

Seasonal Pricing 时价

Turbot fish is a highly prized species amongst flatfish, one with white flesh, a velvety texture, and great flavour. Because turbot flesh is quite delicate, gentle cooking methods such as steaming are preferable.

Choice of Preparation Style:

- *Steamed Hong Kong Style* 港式蒸
- *Steamed Teochew Style* 潮州蒸

澳洲龙虾

## Australian (Southern Rock) Lobster

Seasonal Pricing 时价

The firm, sweet flesh of the luxurious Australian (Southern Rock) Lobster can be relished in a variety of other equally delish cooking styles aside from our signature recommendations, like:

- *Superior Broth (no bee hoon)* 上汤焗
- *XO Sauce* XO酱
- *XO Sauce & Fu Noodles* XO酱伊面  
Additional for Noodles \$10 (\$/小) \$20 (L/大)
- *Stir-Fried Ginger & Spring Onion* 姜葱炒
- *Steamed with Garlic* 蒜茸冬粉蒸
- *Body Sashimi* 刺身
- *Head Porridge* 头爪煲粥  
\$20 (per portion/ 每份)

阿拉斯加蟹

## Alaskan King Crab

Seasonal Pricing 时价

As the name alludes, king crabs are massive crustaceans with large, thick legs distinctly covered in spikes. Snowy-white with streaks of red, king crab meat has a rich, sweet flavour with a delicately tender texture. Its bold, fresh flavour can also be enjoyed in these styles:

- *Chilli* 辣椒
- *Black Pepper* 黑胡椒
- *Signature Golden Sauce* 黄金酱
- *Fragrant Salted Egg Yolk* 咸蛋(干身)  
Additional \$5 per order
- *Salt and Pepper* 椒盐
- *Superior Broth (no bee hoon)* 上汤焗
- *Steamed with Egg White & Chinese Wine* (cut up crab parts) 花雕蛋白清蒸

炸馒头

## Fried 'Mantou' Buns

\$1.50

Per Piece, Minimum 2 Pieces (每粒·两粒起)

A golden deep-fried fluffy plain bun. These pillowy white wheat flour buns make ideal companions for dipping in (or lapping up every last ounce of) our famed golden sauce, chilli sauce or black pepper sauce seafood delights.

象拔蚌(刺身)

## Geoduck Sashimi

Seasonal Pricing 时价

Enjoy its unadulterated freshness thinly sliced in sashimi style on a bed of ice, with a piping-hot pot of broth made from slow-cooked Jinhua ham on the side.

波士顿龙虾

## Boston Lobster

Seasonal Pricing 时价

Behold the Boston Lobster with its distinctively huge, strong claws! This is the definite choice if you are a claw meat aficionado and prefer the firm, sweet and succulent meat of cold-water decapods. Predominantly used for seafood boils, bisque and cheese bakes, this lobster also makes a stellar candidate for oriental cooking styles like:

- *Superior Broth (no bee hoon)* 上汤焗
- *Superior Broth Bee Hoon* 上汤焗米粉  
Additional for Noodles \$10 (\$/小) \$20 (L/大)
- *XO Sauce* XO酱
- *XO Sauce & Fu Noodles* XO酱伊面  
Additional for Noodles \$10 (\$/小) \$20 (L/大)
- *Stir-Fried Ginger & Spring Onion* 姜葱炒
- *Steamed with Garlic* 蒜茸冬粉蒸

珍宝蟹

## Dungeness Crab

Seasonal Pricing 时价

This 'King of the West Coast' fished from chilly Pacific Ocean waters has a fresh briny-sweet taste with tender body meat and slightly firmer leg meat. Dig into your Dungeness Crab in any of these flavours:

- *Chilli* 辣椒
- *Black Pepper* 黑胡椒
- *Fragrant Salted Egg Yolk* 咸蛋(干身)  
Additional \$5 per order
- *Superior Broth (no bee hoon)* 上汤焗
- *Superior Broth Bee Hoon* 上汤焗米粉  
Additional for Noodles \$10 (\$/小) \$20 (L/大)
- *Steamed with Egg White & Chinese Wine* 花雕蛋白清蒸

蒸馒头

## Steamed 'Mantou' Buns

\$1.50

Per Piece, Minimum 2 Pieces (每粒·两粒起)

A fluffy plain bun prepared steamed. These pillowy white wheat flour buns make ideal companions for dipping in (or lapping up every last ounce of) our famed golden sauce, chilli sauce or black pepper sauce seafood delights.

Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.



# Hearty Broths

滋补羹汤

蟹肉鱼鳔羹

## *Fish Maw Soup with Crab Meat*

**\$30** (S/小) **\$58** (L/大)

Prized fish maw and finely shredded crab meat lend texture and flavour to this velvety broth.

鲨鱼骨炖鸡汤

## *Double Boiled Chicken in Shark Cartilage Broth*

**\$58**

This nutritious broth, replete with collagen, is the product of simmering shark cartilage, old chicken, chicken feet, Jinhua ham, pork and pork ribs for over six hours until the broth transforms into a milky decoction. The milky broth is then served with shredded fish lips (for added crunchy texture), wolfberries, milk cabbage and a half portion of chicken, delivering beauty and flavour in one pot.

四川酸辣羹汤(斋)

## *Vegetarian Spicy Sichuan Hot and Sour Soup* 🌶️ 🥬

**\$18** (S/小) **\$36** (L/大)

A thickened, full-bodied broth of savoury, spicy and tangy flavours inspired by Sichuan cuisine, with an abundance of texture from bamboo shoots, mushrooms and vegetarian tofu in shredded style - soothing, appetising and simply sophisticated.

Double Boiled Chicken in Shark Cartilage Broth





# Meet The Meats

垂涎欲滴的肉食

Sautéed Chicken in  
Crispy Yam Basket

姜葱和牛粒

## Stir-Fried Wagyu Beef with Spring Onions

\$36

Melt-in-your-mouth premium wagyu beef slices stir-fried with fresh sprigs of earthy spring onion and ginger.

黑胡椒和牛粒

## Sautéed Wagyu Beef in Black Pepper Sauce



\$36

Prized buttery wagyu slices first seared, then coated in aromatic black pepper sauce with fresh onions that lend an extra depth of flavour to the premium wagyu beef.



姜葱鹿肉

## Stir-Fried Venison with Spring Onions

\$20 (S/小) \$40 (L/大)

Tender venison slices stir-fried with fresh sprigs of earthy spring onion and ginger.

黑胡椒鹿肉

## Sautéed Venison in Black Pepper Sauce



\$20 (S/小) \$40 (L/大)

Sliced venison first seared, then slathered with a lip-smacking black pepper sauce with fresh onions.

佛钵宫保鸡丁

## Sautéed Chicken in Crispy Yam Basket



\$36

Ambrosian crisp-fried yam paste basket brimming with an assortment of cashews, onions, dried chilli and tender pieces of chicken in a kaleidoscope of spicy, tart and sweet flavours from the kung pao sauce.

脆皮烧鸡

## Roasted Chicken

\$18 (Half/半只) \$36 (Whole/一只)

Fried to a glistening golden brown, the chicken is cooked till the skin is crispy while retaining moisture and tenderness in the meat.

虾酱鸡翅

## Crispy Fried Prawn Paste Chicken Wings

\$18

A perennial favourite amongst locals across all ages, these chicken mid-wings marinated in shrimp sauce and doused in batter are deep-fried to an irresistible crunch!

西柠炸软鸡

## Crispy Boneless Lemon Chicken

\$15 (S/小) \$30 (L/大)

Battered chicken cutlet deep-fried to a golden crisp and liberally coated with a tangy viscous lemon sauce.

宫保鸡丁

## Stir-Fried Chicken in Dried Chilli



\$18 (S/小) \$36 (L/大)

A mildly spicy dish of diced chicken, dried chillies, onions and cashews that exudes two amazing layers of flavour: one from the spices and the other from the flawless fusion of soy sauce, vinegar and sugar.

菠萝咕咾肉

## Sweet and Sour Pork

\$15 (S/小) \$30 (L/大)

An all-time crowd pleaser of bite-sized deep fried pork cubes stir fried in tangy sweet and sour sauce.

金奖京烤肉 (附送两粒炸馒头)

## Braised Spare Ribs

\$25

Boneless spare ribs slow-braised in a traditional 'red yeast rice' sauce, served with 2 crispy fried mantous at the side.

Disclaimer: Images are for illustration purposes only & may not reflect the actual presentation of the dish.



# Green Harvests

田园蔬菜

三色蛋浸苋菜

## Chinese Spinach Poached with Three Eggs

\$16 (S/小) \$24 (M/中) \$32 (L/大)

Three different eggs (century egg, salted egg and regular chicken egg) bestow distinctive flavours to the tender spinach in this healthy, wholesome dish with delectable soupy gravy.

青龙菜

## Green Dragon Chives (Garlic Fried)

\$16 (S/小) \$32 (L/大)

Otherwise known as Chinese garlic chives, this yellow chive with a mellow garlic taste is more tender and less fibrous than the green version but still ranks high on beneficial nutrients. Have yours lightly fried with garlic to maximise its flavour!

西兰花

## Broccoli

\$16 (S/小) \$24 (M/中) \$32 (L/大)

Broccoli is an absolutely tasty nutritional powerhouse green that is versatile across all cooking styles.

Choice of Preparation Style:

- *Stir-Fried* 清炒
- *Stir-Fried with Garlic* 炒蒜茸
- *Tossed in Oyster Sauce* 炒蚝油

空心菜

## Kang Kong

\$12 (S/小) \$18 (M/中) \$24 (L/大)

Commonly known as water spinach or water convolvulus, this mildly nutty-tasting vegetable with crunchy stems and tender leaves is best enjoyed stir-fried with pungent sambal.

Choice of Preparation Style:

- *Stir-Fried with Sambal* 炒参茸 🌶️🌶️
- *Stir-Fried with Garlic* 炒蒜茸
- *Fried with Fermented Beancurd*  
椒盐腐乳

芦笋

## Asparagus

\$18 (S/小) \$36 (L/大)

A prized vegetable of which only its young shoots are eaten, asparagus shoots are both succulent and tender in taste. Other cooking styles besides “带子炒芦笋 Stir Fried Scallops with Asparagus”

- *Stir-Fried* 清炒
- *Stir-Fried with Garlic* 炒蒜茸
- *Stir-Fried in XO Sauce* 炒XO酱 🌶️🌶️  
+\$6 +\$12  
Additional Scallop \$24 (Per Portion)

小芥兰

## Baby Kai Lan

\$12 (S/小) \$18 (M/中) \$24 (L/大)

The baby version of Chinese broccoli/ Chinese kale sometimes also referred to as “baby cabbage”, baby kai lan is a leafy vegetable with flat, glossy blue-green leaves and thick stems, a good source of vitamins A, C & K.

Choice of Preparation Style:

- *Stir-Fried* 清炒
- *Stir-Fried with Garlic* 炒蒜茸
- *Tossed in Oyster Sauce* 炒蚝油
- *Stir-Fried with Sambal* 炒参茸 🌶️🌶️

香港芥兰

## Hong Kong Kai Lan

\$16 (S/小) \$24 (M/中) \$32 (L/大)

A leafy green, also known as Chinese broccoli or Chinese kale that has a bitter taste by nature, but is prepared such that its sweetness and juiciness emerges instead.

Choice of Preparation Style:

- *Stir-Fried* 清炒
- *Stir-Fried with Garlic* 炒蒜茸
- *Tossed in Oyster Sauce* 炒蚝油







Homemade Beancurd  
with Special Sauce

菜脯蒸豆腐

**Steamed Beancurd  
with Chai Poh**

**\$15** (S/小) **\$22** (M/中) **\$30** (L/大)

Finely chopped bits of savoury pickled radish strewn over steamed silken beancurd, lending a crunchy texture to each delicate bite.

咸鱼鸡粒豆腐煲

**Salted Fish, Chicken  
and Beancurd in  
Claypot**

**\$15** (S/小) **\$22** (M/中) **\$30** (L/大)

A toothsome medley of preserved salted fish, tender chicken cubes, and smooth homemade beancurd served piping-hot in an earthen claypot.  
(Pairs perfectly with steamed rice)

家常豆腐

**Homemade Beancurd  
with Special Sauce**

**\$15** (S/小) **\$22** (M/中) **\$30** (L/大)

Take joy in a simple and nostalgic taste of home with our homemade beancurd complemented with black mushrooms, vegetables and parcels of beancurd skin which soak up every moreish ounce of our chef's special sauce.

蟹肉扒豆腐

**Crab Meat Beancurd**

**\$18** (S/小) **\$28** (M/中) **\$36** (L/大)

Homemade silken beancurd prepared with vegetables and crowned with shredded crab meat.

瑶柱扒豆腐

**Braised Beancurd  
with Dried Scallop**

**\$18** (S/小) **\$28** (M/中) **\$36** (L/大)

Braised beancurd and assorted vegetables in savoury oyster sauce, garnished with shreds of luxurious dried scallop.



# Asian Staples

亚裔主食

三宝炒饭(鲜蟹肉)

## Assorted Egg Fried Pearl Rice with Crab Meat

**\$18.80**

Aromatic 'wok-hei' fried pearl rice tossed with diced pieces of century, salted and chicken eggs, accompanied by shreds of appetising crab meat.

海皇炒饭(珍珠米)

## Premium Seafood Fried Pearl Rice

**\$20.80**

Fragrantly 'wok-hei' fried pearl rice that exudes that elusive smoky aroma, levelled-up with premium seafood, including whole fresh prawns.

蛋炒饭(珍珠米)

## Egg Fried Pearl Rice

**\$12.80**

This gem of a classic Chinese fried rice dish is rustled up with quality pearl rice, flavoursome eggs, basic seasonings and exceptional 'wok hei' skills.

双鱼鸡粒炒饭(珍珠米)

## Fried Pearl Rice with Salted Fish and Chicken

**\$18.80**

A smoky savoury 'wok hei' laced fried pearl rice with crispy whitebait, juicy chicken thigh, eggs, spring onions, bean sprouts and scrumptious bits of salted fish that spring a pleasant surprise with each mouthful.

斋炒饭

## Vegetarian Fried Rice

**\$12.80**

A perfect alternative with mushrooms, broccoli and assorted vegetables, for vegetarians to savour the impeccable taste of our famed 'wok hei' style fried jasmine rice.

白饭

## Steamed Rice

**\$1.20 Per Bowl (一碗)**

Steamed fragrant jasmine rice.

Fried Pearl Rice with Salted Fish and Chicken





海皇干烧伊面

### ***Ee Fu Noodles with Premium Seafood***

**\$18.80**

Our kitchen has mastered braising to perfection these Kuala Lumpur-sourced golden brown noodles (also known as Yi Mian), retaining their supple, springy texture when served in a dry-style with juicy moist assorted mushrooms, succulent live prawns and other premium seafood.

海皇河粉

### ***Premium Seafood Hor Fun***

**\$18.80**

'Wok hei' tossed thick rice noodles in a viscid gravy, served with live prawns amid other premium seafood ingredients.

海皇马来面/米粉(小花枝·活虾)

### ***Premium Seafood Mee Goreng/ Bee Hoon Goreng*** 🌶️

**\$18.80**

A local favourite with Malay origins, this fried noodle dish is prepared with either yellow noodles or bee hoon (rice vermicelli) and flavoured with a spicy sambal condiment alongside fresh prawns and premium seafood ingredients.

斋河粉

### ***Vegetarian Hor Fun*** 🌱

**\$16.80**

The seared 'wok hei' taste of our hor fun can be relished vegetarian-style when cooked with assorted mushrooms, beancurd skin, fresh baby corn, fresh sweet peas and carrots in vegetarian oyster sauce.

Premium Seafood Hor Fun



寿面

### ***Longevity Noodles***

**\$28.80**

A traditional staple for Chinese birthday celebrations passed down from the Han dynasty, these egg noodles made up of wheat flour are never cut by the chef as a symbol of long life. With ingredients of fresh prawns, pork fats, shredded mushrooms, carrots, bell peppers and a dash of fish sauce, this celebratory dish delivers a marvellous taste too!

炸馒头

### ***Fried 'Mantou' Buns***

**\$1.50**

*Per Piece, Minimum 2 Pieces (每粒·两粒起)*

A golden deep-fried fluffy plain bun. These pillowy white wheat flour buns make ideal companions for dipping in (or lapping up every last ounce of) our famed golden sauce, chilli sauce or black pepper sauce seafood delights.

黑豆豉斋河粉

### ***Vegetarian Black Bean Sauce Hor Fun*** 🌶️ 🌱

**\$16.80**

Ideal for vegetarians or healthy eaters, this Chinese-style 'wok hei' fried thick rice noodles with various juicy assorted mushrooms, beancurd skin and bell peppers are whipped up in savoury black bean sauce.

蒸馒头

### ***Steamed 'Mantou' Buns***

**\$1.50**

*Per Piece, Minimum 2 Pieces (每粒·两粒起)*

A fluffy plain bun prepared steamed. These pillowy white wheat flour buns make ideal companions for dipping in (or lapping up every last ounce of) our famed golden sauce, chilli sauce or black pepper sauce seafood delights.





*Sweet Endings* THAT SPELL  
*Happily Ever After*

幸福美滿的美味(甜点)

庭园甘露：日式蕨饼

**Garden of  
Eden Warabimochi**

**\$18.80** /1-2 pax Serving (一至二人份)

**\$88.80** (L/大)

Nestled in a bed of Oreo cookie crumbs, this Japanese-inspired warabimochi dessert is crafted with *premium imported Japanese ingredients*, and tirelessly hand-kneaded by our chefs to melt-in-your-mouth perfection. Each delicate bite-sized cube is lightly dusted with kinako, a finely ground toasted soybean flour lending a touch of nutty earthiness. A side of homemade kuromitsu (brown sugar syrup) allows you to tailor the sweetness to your desired preference.

🕒 *Do order at least  
01 day in advance*  
需提前一天预定

Garden of  
Eden Warabimochi



白果金瓜椰菜芋泥

**Yam Paste with  
Coconut & Pumpkin  
Sauce (Orh-Nee)**

**\$6.80** /Per Serving

**\$20** (S/小) **\$38** (L/大)

A warm traditional Teochew dessert made with only the best hand-picked yams, served with ginkgo nuts, and bestrewn with coconut and pumpkin sauce.

紅棗炖雪蛤

**Double Boiled  
Hashima with  
Red Dates**

**\$18** /Per Single Portion

Served Warm or Chilled

Hashima is reputed for its anti-aging and nourishing benefits, whilst red dates aid in blood circulation. It's no wonder this light traditional dessert never goes out of style!

冰糖炖燕窝

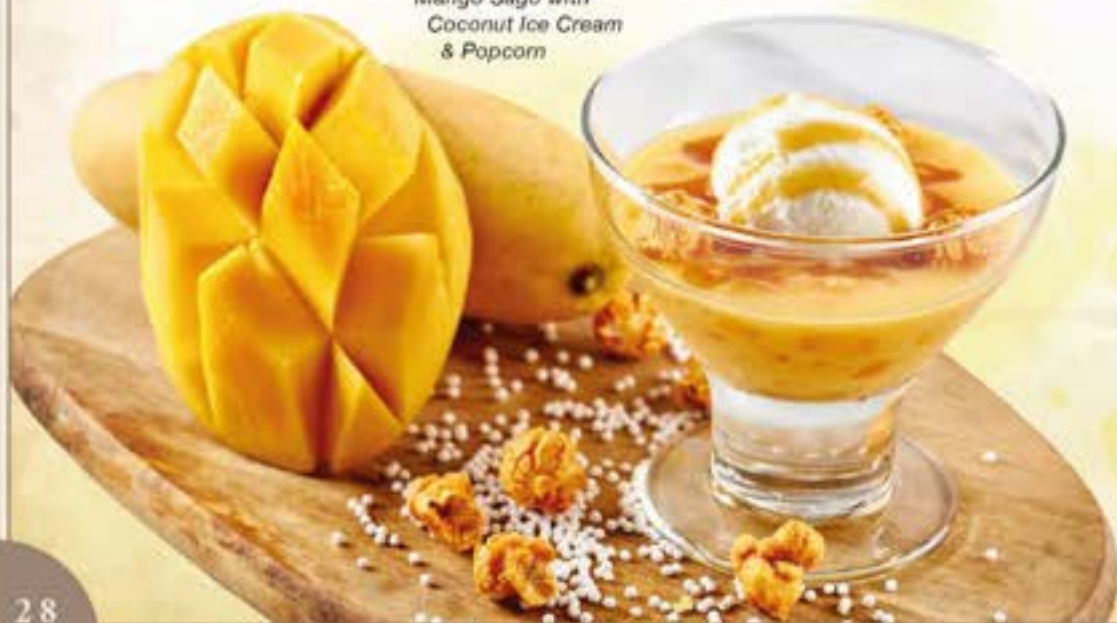
**Double Boiled  
Bird's Nest  
with Rock Sugar**

**\$32** /Per Single Portion

Served Warm or Chilled

An exquisite delicacy in Chinese cuisine consumed only by imperial nobility in olden dynasties, the refined bird's nest is meticulously double boiled with rock sugar to enhance its subtle taste and gelatinous texture, offering nourishing and beautifying benefits to those who partake of this sweet dessert soup.

Mango Sago with  
Coconut Ice Cream  
& Popcorn



楊枝甘露伴椰子雪糕爆米花

**Mango Sago with  
Coconut Ice Cream  
& Popcorn**

**\$6.80** /Per Serving

A refreshing blend of smooth mango purée and pearl sago nibbles fused perfectly together, adorned with creamy coconut ice cream and fluffy popcorn.



*Jesus  
loves you*