



鎮發

CHIN  
HUAT  
*Live*  
SEAFOOD

*Food Adventures Menu*



In our unwavering endeavour to delight our guests with fascinating cuisine, we experiment with seasonings and food sources to create bold, unique flavours.

Broaden your gastronomic horizons and relieve palate fatigue with creations from this alternative *"Food Adventures"* menu!

The selection of dishes inside this menu varies daily, so you can anticipate an exciting adventure awaiting your palates every time you flip open to explore the gastronomic treasures herein.

*Your culinary adventure awaits!*

# Alaskan King Crab Platter

## 阿拉斯加蟹拼盘

Pricing 价格

### Tailor Your Alaskan King Crab Culinary Experience in 3 Easy Steps!

Expertly pre-prepared to ensure maximum freshness and flavour, then masterfully infused with your choice of our chef's exclusive cooking styles, this tailored feast offers a delightful alternative to our 'live from tanks' king crab experience.

Elevate your meal with a complimentary selection of five appetizers from our curated list, creating your perfect personalized platter that is tailored to your unique taste preferences.

### Step 1

Just 3 easy steps!

Choose 01 preferred cooking style for your pre-prepared and de-shelled Alaskan King Crab meat:



香浓鹅肝酱

#### Foie Gras Sauce

A luxurious pairing of sweet, succulent steamed Alaskan King Crab meat and umami mushrooms and asparagus slices that have been perfectly infused with the rich, buttery goodness of foie gras sauce



美味自制XO酱

#### Homemade X.O. Sauce

A captivating blend of flavours: Delicate and sweet steamed Alaskan King Crab meat adorned with a medley of mushrooms and asparagus fragrantly tossed with dried scallop shreds in homemade XO sauce



黄金万两

#### Dual-Style Golden Sauce and Salted Egg Yolk Sauce

A golden (pun intended) opportunity to indulge in the divine coupling of two of our signature styles! Our signature creamy golden pumpkin sauce cradles the savoury, dry-style golden salted egg Alaskan King Crab in a luxurious embrace. Complemented by tender roasted vegetables, this dish is a true culinary masterpiece.



金沙 (咸蛋) 玉米仁

#### Salted Egg Corn Kernels

A captivating juxtaposition of textures and flavours defines this dish. Crispy deep-fried corn kernels contrast the tender, succulent Alaskan King Crab, while the sweet corn mingles with the savoury richness of our signature dry-style salted egg yolk sauce, elevated by a subtle kick of fiery chilli padi and aromatic curry leaves.

### Step 2

Select 05 sides for your Appetizer Platter:

- Thai-Style Cold Jellyfish Salad 泰式凉拌海蜇
- Crispy Whitebait Fish in Salt & Pepper 椒盐酥脆银针鱼
- Crispy Baby Squid Rojak 脆炸苏东仔罗惹
- Salted Egg Yolk Fish Skin Crisps 咸蛋香脆鱼皮
- Salted Egg Yolk Sauce Beancurd 咸蛋豆腐
- Sweet and Sour Pork 菠萝咕咾肉
- Stir-Fried Chicken in Dried Chilli 宫保鸡丁
- Crispy Fried Prawn Paste Chicken Wings 虾膏鸡翅
- Teochew-Style Prawn Roll 潮州式虾枣
- Choice of either Deshelled Golden Sauce Prawns 黄金酱虾球 or Deshelled Crispy Cereal Prawns 香脆麦片鲜虾球
- Hakka Yam Abacus Beads 客家珠玉



### Step 3

Indulge!

Note: This Alaskan King Crab Platter is generously portioned to serve up to 5 guests with moderate appetites.

# Australian Lobster Platter Served with Lobster Soup

澳洲龙虾拼盘(附龙虾头爪汤)

## Choice of 3 Cooking Styles:

煮法如下:

- A. In Foie Gras Sauce 香浓鹅肝酱
- B. In X.O. Sauce 美味XO酱 🌶️🌶️🌶️
- C. With Egg Floss 金丝 🍳

This grandiose spread using the premium Australian Southern Rock Lobster comprises of an ambrosial broth of lobster head and legs, decadent lobster meat whipped up in your preferred cooking style from 3 choices, and a tantalising 5 assortment appetiser platter.

X.O. Sauce  
美味XO酱

Foie Gras Sauce  
香浓鹅肝酱

Be spoilt for choice with 3 options of cooking styles for your lobster: either perfectly infused with the rich, buttery goodness of *foie gras sauce*, fragrantly tossed with dried scallop shreds in *XO sauce*, or bestrewn with light fluffy *egg floss* batter.

Egg Floss  
金丝

Pricing 价格

## Special Spicy Steamed Giant Grouper Head

剁椒龙趸鱼头(蒸) 或 珍稀龙趸鱼头(蒸)



### 2 Cooking Styles to Choose From:

可从两种烹调方式中选一:

- A. *With Diced Chillies & Scallions* 香辣无比, 无法抗拒 🌶️🌶️
- B. *Thai-Inspired Sour & Spicy* 酸辣味道可以打开味蕾 🌶️🌶️

*Diced Chillies & Scallions*  
剁椒龙趸鱼头(蒸)



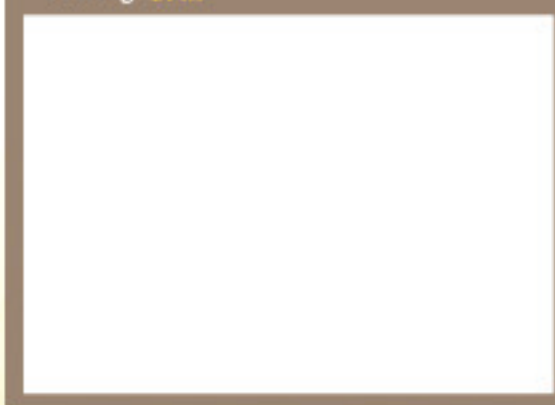
You are headed (pun intended) for a spectacular treat with this steamed whole giant grouper head! Explore different textures as you navigate the giant grouper's head from top-down. Thick, chewy skin crowns the top part of the head and prized gelatinous skin greets your palate as you venture towards the lower portion near the gills and lower lip. Experts would make a beeline for the delish gooey eyes and tender supple cheeks, both limited in portion and most sought-after. Apart from being chock full of omega-3 fatty acids, vitamin A and protein, the (giant grouper) fish head is a reservoir of beautifying and enriching collagen.

One giant head with two choices of preparation method:  
A. Garnished with scallions, diced chillies and premium soy sauce for a fiery and savoury flavour  
B. With sour and spicy accents from a plethora of chillies, garlic, ginger, onions, lime, vinegar and sauces

*Thai-Inspired Sour & Spicy*  
珍稀龙趸鱼头(蒸)



Pricing 价格



## Boston Lobster with Egg Floss

金丝波士顿龙虾

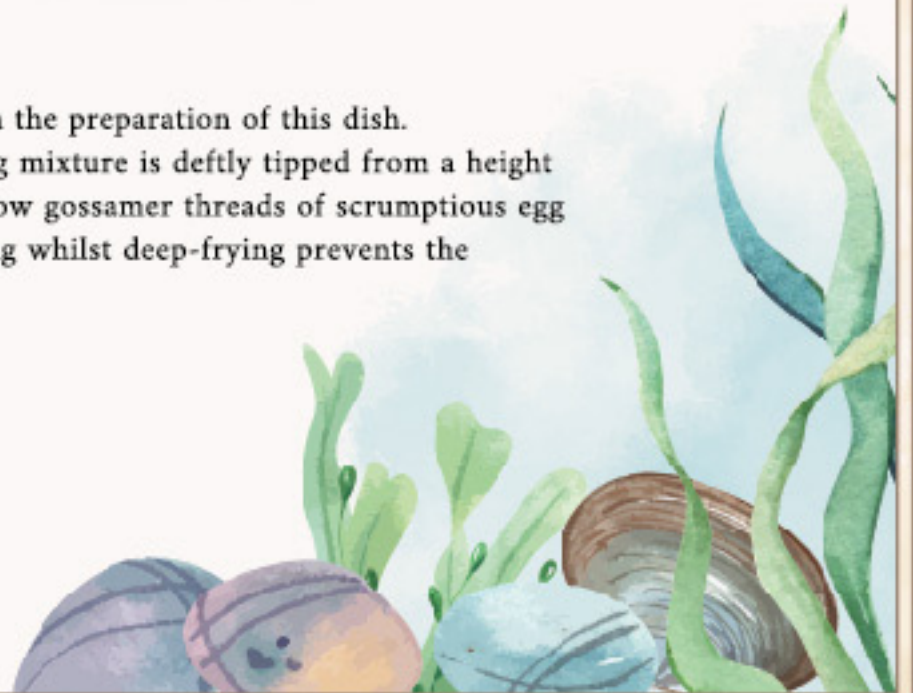


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Oil temperature control and timing are of the essence in the preparation of this dish. Oil is slowly heated until it starts to smoke, then the egg mixture is deftly tipped from a height through a perforated ladle or sieve, forming golden-yellow gossamer threads of scrumptious egg floss upon streaming into the torrid oil. Vigorous stirring whilst deep-frying prevents the delicate egg strands from clumping together.

The end reward is succulent Boston lobster embraced by wispy egg floss that are perfumed with the fragrance and flavour of chillies, curry leaves and pandan leaves.



## *Braised Dried Abalone (18-Head to 25-Head)*

秘制南非吉品干鲍 (18头 - 25头)

Pricing 价格



Unlike other seafood, live is not always best when it comes to this luxuriant Chinese delicacy. For the exquisite abalone, it is the dried version that is most coveted for its deep umami flavour, earning it the title of the 'King of Dried Seafood'.

Our dried abalone takes more than one week of meticulous preparation before it ready for cooking. It is then simmered for 8 hours over slow fire together with chicken feet, pork ribs, old mother hen, Jinhua ham and dried scallops, before it is served before our discerning guests.

Our al dente Braised Dried Abalone exudes an intense umami and unique delicate seafood flavour that accentuates the complex taste residing at the abalone core.



## *XO Sauce Abalone with Broccolini*

XO酱鲍鱼炒西兰花苗



The distinct buttery-salty flavour and tender-chewy texture of this fresh ocean delicacy is accentuated by savoury XO sauce and the subtle sweetness of broccolini.

Bursting with the intense flavours of dried scallops, dried shrimp, Jinhua ham and chillies, our artisanal XO sauce delivers perfectly-harmonised spicy, sweet, smoky and salty notes that perfectly complement the tender-chewy texture of this fresh abalone gem.

Pricing 价格



## Geoduck (Lightly Poached)

白灼象拔蚌

Pricing 价格



Slated as the world's largest burrowing clam, the geoduck (loosely pronounced as "goo-ee-duck") meat is sweet and briny without being fishy, and its texture is somewhere between a chewy clam and a tender abalone, though crispier than either.

Poached in fish sauce and topped with fresh crunchy bean sprouts, its natural sweetness is manifested for your feasting pleasure.

## *XO Sauce Geoduck with Asparagus*

XO酱鲜芦笋炒象拔蚌



For guests who prefer their geoduck cooked and bursting with bold flavours, our artisanal homemade XO sauce is your optimal choice!

Rich with the concentrated tastes of dried scallops, dried shrimp, Jinhua ham and chillies, our XO sauce offers an amalgamation of spicy, sweet, smoky, and salty flavours that pair beautifully with the crunchy-chewy texture of the geoduck.

Pricing 价格



## Braised Giant Grouper Parts

蒜子焖龙趸背/ 肌肉/ 翅/ 尾巴



Pricing 价格



Special cuts of the Giant Grouper braised and prepared in spicy bean sauce (dou ban jiang) with roast pork, garlic, mushrooms and beancurd skin, then garnished with scallions and ginger.

(Giant Grouper parts: Back, Belly, Fin or Tail, are subject to availability)



## Giant Grouper Skin Stir-Fried with Spring Onion and Ginger

### 姜葱龙趸鱼皮

Pricing 价格



A delicacy where gourmet meets wellness in each bite, this dish spotlights the prized giant grouper skin, stir-fried to perfection with aromatic spring onions and zesty ginger.



The giant grouper's thin, crunchy exterior skin yields to a delicate, gelatinous layer underneath, offering a pleasantly springy, chewy texture that is bouncy with a gentle bite. When prepared just right by our masterful chefs, it provides a satisfying crunch, followed by a melt-in-the-mouth tenderness.

Beyond its succulent taste and texture, the giant grouper skin is an excellent source of collagen, omega-3 fatty acids, and essential nutrients, promoting healthy, supple skin and heart wellness.

The duality of unique texture and wholesome taste of the giant grouper skin is what makes this such a delightful culinary experience!

*Giant Grouper Liver  
and Stomach Stir Fried  
with Spring Onion and Ginger*

姜葱炒龙趸鱼肝肚



Pricing 价格



Owing to its massive size, the giant grouper's liver and stomach are ample to command not just one, but two serving portions of this unique dish! Even with two portions' worth to offer, these exclusive parts are regarded a prized rarity to savour.

With the simple pleasures of spring onions, garlic and ginger as accompaniments, this limited-edition giant grouper dish is a must-order for all fish aficionados and adventurous gourmands.

# Teochew-Style Steamed Pomfret

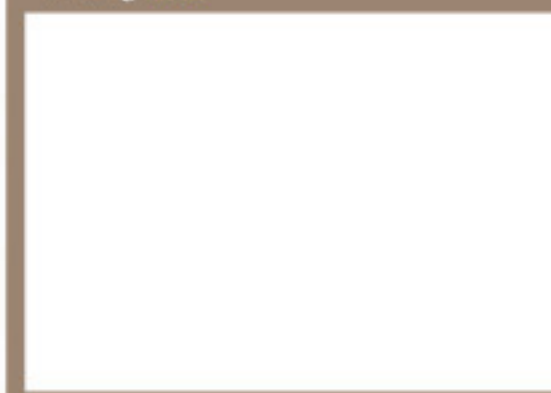
潮州蒸斗鲷



Deemed as the finest tasting pomfret, the Chinese Pomfret ranks high in Omega-3 polyunsaturated fatty acids with tender meat and a naturally sweet taste which goes very well with steaming.

The light and healthy Teochew-style of steaming fish flawlessly fuses the sour and savoury tastes of tomatoes, salted plum, preserved mustard and ginger into an absolutely appetising treat!

Pricing 价格



## Marble Goby (Soon Hock) in 2 Ways

双味笋壳鱼 (酸甜鱼肉, 盐椒头腩)

One premium freshwater fish creatively whipped up in two ways: Head & bones tinged with sweet and spicy flavour profiles from its stir-fried companions of dried chilli, salt and pepper; then the succulent firm flesh of its body flour-battered, deep-fried and coated with zingy sweet and sour sauce - a definite and instant hit with the kids!

Pricing 价格

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## Dual-Style Turbot Fish

双味多宝鱼 (榄菜炒球, 盐椒头腩)



Pricing 价格



A majestic fish par excellence, this turbot is expertly served in two cooking styles - bones fried with dried chilli, salt, pepper with a tinge of sweetness and spiciness, whilst its flesh is stir-fried with preserved olive vegetables, spring onions and mushrooms - just enough to elevate the turbot without overshadowing it.

## Crocodile Meat Bak Kut Teh

巴生鳄鱼肉骨茶(药材味)



Pricing 价格



Do order at least 2 days in advance  
需提前两天预定

Nothing ventured, nothing gained... so venture beyond the familiar and tuck into our Klang (Malaysia) inspired, Hokkien-style bak kut teh that comes with a twist: a tantalising herbal broth with the tender texture of lean, protein-packed crocodile meat!

All these cooked on the spot with a good portion of assorted vegetables, before your very eyes, to complete the experience!

## Black Chicken in Pig Stomach Soup

黑鸡猪肚汤



Do order at least 2 days in advance  
需提前两天预定

What you see may not be what you get... but  
in this case, you're in for a pleasant double  
surprise!

Tender black chicken tucked inside a  
succulent pig stomach are the main stars in  
this wholesome savoury milky white broth  
with ginkgo nuts and a fragrant peppery taste.

Pricing 价格



## Dungeness Crab Roll

珍宝蟹枣



Pricing 价格

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This traditional crispy-fried roll of marinated ingredients cocooned in thin beancurd skin is aggrandized with the addition of shreds of prized and distinctly sweet Dungeness crab meat mixed together with minced pork, squid paste, shrimp paste, crunchy chestnuts and juicy carrots.

## Bak Kut Teh (Pork)

巴生肉骨茶(药材味)



Do order at least 2 days in advance

需提前两天预定

Cooked right before you is our Hokkien-styled herbal Bak Kut Teh originating from Klang, Malaysia: a darker-coloured treasure trove of premium quality meaty pork ribs slow-simmered in a hearty broth of fragrant herbs & spices, served with a generous portion of assorted vegetables.

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## *Fresh Baby Squid Steamed in Celery Sauce*

芹醬蒸蘇東仔



Pricing 價格

Lightly-poached to retain its succulence, the sweetness and mild sea flavour of the baby squid is amplified when cooked in our secret recipe celery sauce containing a pinch of blended chilli padi.

Look forward to a burst of savoury flavours from our special jade-coloured sauce layered over juicy baby squid!



## Sea Cucumber Duck

海参鸭

Not to be missed out when it's available, this dish delivers on both taste and texture.

The gelatinous sea cucumber draws in the juices of the plump tender duck that was patiently braised in ambrosian sauces for over an hour.

Pricing 价格





## Durian Pudding

### 榴蓮布丁

Do not turn your noses up at this divine dessert of a lush, smooth pudding crafted from the creamy flesh of the pungent king of fruits!

We selectively use only the Musang King (Mao Shan Wang) breed of durian to create this rich treat, serving it refreshingly chilled and topped with whipped cream.

Pricing 价格



## *Icy Blue Paradise*

### 冰蓝天堂

The natural pigments of blue pea flowers lend colour to our very own hand-crafted ice cream infused with the subtly floral and vanilla-tinged undertones of pandan (also known as screwpine or pandanus).

The exotic tropical Hawaii syrup cascading down our handmade ice cream upon a mountain of shaved ice resembles the vast azure blue ocean and the rainbow jelly toppings mirror the kaleidoscopic corals and anemones embellishing the seabed.



Pricing 价格

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*Jesus  
loves you*