



About Us

Liang Kee Restaurant is a favourite amongst Teochew cuisine lovers. Previously established in Tew Chew Street (near present day Clarke Quay MRT Station) and 737 Havelock Road (commonly known as "Orh Kio Tao"). Liang Kee Restaurant has always pride itself in serving rich mouth-watering Teochew cuisine.

Our signature dishes include Liang Kee Double-Shell Cold Crab, Teochew-style Steamed Pomfret, Teochew Braised Duck, Salted Egg Trio Seafood, Claypot Sea Cucumber with Fish Maw and many more.

In the year 2020, we relocated to our present location at 556 Macpherson Road. Tucked neatly in the hustle and bustle of Macpherson, we were able to extend our tradition of serving our customers with popular and affordable Teochew dishes. As a small and humble restaurant, we continue to strive to improve ourselves, in the hope that more people will be able to appreciate the "freshness" and "tastiness" of Teochew cuisine.

Liang Kee Restaurant is a casual dining concept serving signature classic Teochew cuisine in cosy family-orientated dining ambience. We aspire to deliver the luxuries of Teochew food through affordably priced dishes with quality ingredients. Be prepared to indulge in heart-warming food that nourishes and comforts your soul.

乌桥头亮记潮州餐馆，早年创立于潮州街。它的前身是“亮记餐馆”，具有 30 多年的历史，以提供传统潮州菜肴，赢得美好的口碑。在潮州特色餐饮方面，逐渐闯出一点小名堂，建立了一支忠实的顾客群。

2000 年迁移到合乐路(俗称“乌桥头”) 以及 2020 年迁移到麦波申过后，仍以传统潮州菜肴，继续为顾客服务。从热闹的潮州街搬迁到麦波申，以独家菜肴、大众化的价格，吸引家庭客上门。稳扎稳打，用心经营，希望更多顾客前来品尝潮州菜肴的“清”和“鲜”，认识到潮州菜肴清淡健康、讲究自然美味的特色。

我们以热情好客、殷勤有礼的服务生队伍，营造一个亲切温馨的用餐环境，让客人有宾至如归的感觉。除了主打潮州传统菜肴之外，我们也不断地钻研及改良创新的菜肴,以配合顾客的口味。这些常年所积累的招牌菜肴，受本地客的青睐，远方的来客也会上门捧场。



Recommended



Vegetarian option

亮記 10 最

TOP 10 SIGNATURE DISHES



冻双壳黄膏蟹 \$8/100g
Teochew Double Shell Cold Crab



卤水鸭拼豆干 S \$15 | L \$28
Teochew Braised Duck with Beancurd



叁巴虾婆 S \$34 | M \$44 | L \$54
Sambal Crayfish



斗鲷两味 \$8/100g
Pomfret in Two Way



● 菜肴以实物为准。
Actual dish presentation may differ from photo shown.



苦瓜竹仔鱼 S \$28|M \$36|L \$46

Leather Jacket Fish with Bitter Gourd
and Black Bean Sauce



招牌油浸笋壳 \$8/100g

Signature Deep Fried Marble Goby



潮州拼盘 S \$48|M \$58|L \$78

Teochew Classic Platter



咸蛋三鲜 S \$20|M \$30 |L \$40

Salted Egg Seafood Trio



紅烧排骨 S \$18|L \$30

Stewed Pork Ribs



金瓜福果芋泥 S \$10|M \$14|L \$18

Teochew Yam Paste with Pumpkin & Gingko

潮州特色小菜

TEOCHEW SPECIALTY APPETIZERS

		小 Small	中 Medium	大 Large
101	潮州拼盘 Teochew Classic Platter	48 (~4pax)	58 (~6pax)	78 (~10pax)
102	潮州卤水鸭拼豆干 Teochew Braised Duck with Beancurd	15		28
103	潮式冻虾 Teochew Cold Prawns	28	38	48
104	猪脚冻 Teochew Pork Trotter Jelly	14		28
105	自制虾枣拼豆腐 Homemade Prawn Roll and Tofu	14	22	28
106	桂花翅 Shark's Fin Stir Fried with Egg	36	48	60
107	冻双壳黄膏蟹 Teochew Double Shell Cold Crab			8 /100g



照片仅供参考，菜肴以实物为准。
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202 红烧大鲍翅
Teochew Braised Superior Shark Fin



204 砂锅海参花胶/鱼鳔
Claypot Braised Sea Cucumber Fish



208 桂花翅
Shark's Fin Stir Fried Egg

鲍鱼/海参/花胶/鱼鳔

ABALONE / SEA CUCUMBER / FISH MAW

	小 Small	中 Medium	大 Large
201 原盅炖佛跳墙 (须预定) Buddha Jumps Over The Wall (Advance Order)			980 (10pax)
202 红烧大鲍翅 Teochew Braised Superior Shark Fin	58 /pax	250 (5pax)	460 (10pax)
203 蟹肉鱼翅汤 Braised Shark Fin Soup with Crab Meat	48	68	88
 204 砂锅海参花胶/鱼鳔 Claypot Braised Sea Cucumber Fish Maw	48	68	88
205 海参鱼鳔菠菜 Braised Sea Cucumber Fish Maw with Spinach	48	68	88
206 鱼鳔羹 Braised Fish Maw Soup	40	60	80
207 生捞鲍鱼 Sliced Abalone			78
208 桂花翅 Shark's Fin Stir Fried Egg	36	48	60
209 大蒜炒鱼鳔 Stir-Fried Fish Maw with Garlic	28	48	68



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汤

SOUPS

	小 Small	中 Medium	大 Large
301 潮州鱼鳔豆腐汤 Teochew Fish Maw Beancurd Clear Soup	20	30	40
302 咸菜海鲜豆腐汤 Salted Vegetable Seafood Beancurd Soup	10	16	20
303 苦瓜海鲜汤 Bitter Gourd Seafood Soup	10	16	20
304 炖萝卜排骨汤 Double Boiled Pork Rib and Radish Soup			12
305 人参药材土鸡 Ginseng Kampong Chicken in Collagen Soup			26
306 苋菜肉上汤 Amaranth Minced Meat Superior Soup	12	18	22
307 松茸鸡汤 Matsutake Chicken Soup	8		



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303 苦瓜海鲜汤
Bitter Gourd Seafood Soup



304 炖萝卜排骨汤
Double Boiled Pork Rib & Radish Soup



307 松茸鸡汤
Matsutake Chicken Soup



305 人参药材土鸡
Ginseng Chicken in Collagen Soup

鱼类

FRESH FISH

		每百克 per 100g
401	斗鲳 Pomfret	8
煮法:		COOKING STYLE:
A	潮州蒸	Teochew Steam
 B	两味	Two Style
C	蒜煎	Garlic Deep Fried
D	芒果	Deep Fried with Mango
E	酸梅汤	Sour Plum Pomfret Soup
F	斗鲳泡饭 (加蚝\$3 起)	Pomfret Poached Rice (Add Oyster from \$3)
G	半煎煮	Teochew Pan-Fried
402	顺壳 Marble Goby 'Soon Hock'	8
煮法:		COOKING STYLE:
A	招牌油浸	Deep Fried with Signature Sauce
 B	清蒸	Soya Steam Steamed
C	油浸	Deep Fried with Deluxe Soya Sauce
D	芒果	Deep Fried with Mango
E	苦瓜焖	Stewed with Bittergourd
404	潮州蒸/半煎煮午鱼顺 Teochew Steamed/ Pan-Fried Threadfin	6



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401A 潮州蒸斗鲷
Teochew Steamed Pomfret



402A 招牌油浸顺壳
Deep Fried Marble Goby with Signature Sauce



401B 斗鲷两味
Pomfret in Two Style

鱼类

FRESH FISH

				每百克 per 100g
405	红斑鱼/石斑鱼 Grouper			8
	煮法:	COOKING STYLE:		
A	潮州蒸	Teochew Steamed		
B	清蒸	Soya Steam Steamed		
C	芒果	Deep Fried with Mango		
		小 Small	中 Medium	大 Large
406	苦瓜/芹菜竹仔鱼 Black Bean Sauce Leather Jacket Fish with BitterGourd/ Celery	28	36	46
407	苦瓜/芹菜焖午鱼头 Bitter Gourd/ Celery Threadfin Fishhead	20		32
408	姜葱/酸甜石斑鱼片 Ginger Onion/ Sweet and Sour Sliced Grouper	18	28	38
409	泰蒜石斑鱼腩 Garlic Fried Grouper's Belly	18	28	38
410	妈密石斑鱼片 Marmite Sliced Grouper Fish	18	28	38
411	鱼鳔蒜焖午鱼顺 Garlic Braised Fish Maw and Threadfin			58



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405C 芒果红斑鱼

Deep Fried Red Grouper with Mango



407 苦瓜焖午鱼头

Bitter Gourd Threadfin_Fishhead



406 芹菜竹仔鱼

Black Bean Sauce Leather Jacket Fish



401C 蒜煎斗鲷

Garlic Deep Fried Pomfret

海鲜

SEAFOOD

每百克

per 100g



501 冻双壳黄膏蟹

8

Teochew Double Shell Cold Crab

502 花雕蛋蒸双壳膏蟹 (须预定)

8

Steamed Double Shell Crab with Egg White & Hua Diao

503 黑胡椒/ 辣椒螃蟹/奶油咸蛋 (须预定)

8

Black Pepper / Chili Crab/ Creamy Salted Egg (Advance Order)

小

Small

中

Medium

大

Large

504 鲜甜冷大明虾

28

38

48

Teochew Cold Prawns

505 沙拉油条虾球

24

32

42

Salad Prawn with Dough Stick

506 韭皇虾球

20

30

40

Yellow Chives with Prawns

507 金银蒜蒸带子

16

32

40

Steamed Garlic Scallops With Roe

508 白灼虾

28

38

48

Poached Prawns

509 干煎大虾

28

38

48

Pan Fried Prawns with Sauce

照片仅供参考，菜肴以实物为准。.

Actual dish presentation may differ from photo shown.



507 金银蒜蒸带子
Steamed Garlic Scallops With Roe



509 干煎大虾
Pan Fried Prawns with Sauce



501 冻双壳黄膏蟹
Teochew Double Shell Cold Crab



506 韭皇虾球
Yellow Chives with Prawns



505 沙拉油条虾球
Salad Prawn with Dough Stick



504 鲜甜冷大明虾
Teochew Cold Prawns



510A 叁巴虾婆
Sambal Crayfish



512B 奶油麦片虾
Butter Cereal Prawns

海鲜

SEAFOOD

		小 Small	中 Medium	大 Large
510	虾婆 Crayfish	34	44	54
511	三鲜 Trio Seafood (Prawn, Fish and Sotong)	20	30	40
512	大明虾 Prawn	28	38	48
513	苏东 Sotong	16	24	30
514	虾球 De Shelled Prawn	24	32	42

510-514 煮法:

510-514 COOKING STYLE:



- | | | |
|---|------------------|--------------------------------|
| A | 叁巴 | Sambal |
| B | 奶油麦片 | Butter Cereal |
| C | 清蒸(只限 510 和 512) | Steamed (For 510 and 512 only) |
| D | 黑胡椒 | Black Pepper |
| E | 咸蛋/奶油咸蛋 | Golden/ Creamy Salted Egg |
| F | 酥炸 | Crispy Deep Fried |
| G | 椒盐 | Pepper Salt |
| H | 泰式 | Thai Style |



照片仅供参考，菜肴以实物为准。
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肉类 / 家禽

MEAT / POULTRY

		小 Small	大 Large
	601 潮州卤水鸭拼豆干 Teochew Braised Duck with Beancurd	15	28
	602 卤味三拼 Braised Trio (Duck, Pork Belly, Beancurd)	21	40
	603 金龙鸡 Golden Dragon Chicken	17	34
	604 栗子炒鸡肉 Stir Fried Chicken with Chestnut	17	34
	605 宫保鸡丁 Kung Pao Chicken with Dried Chili	14	28
	606 妈密排骨 Mami Pork Rib	15	28
	607 红烧排骨肉 (花圈\$1.30/粒) Stewed Pork Ribs (With Flower Buns \$1.30/pcs)	18	30
	608 荔枝古噜肉 Lychee Sweet and Sour Pork	15	28
	609 黑椒/姜葱鹿肉 Stir Fried Black Pepper/Ginger & Spring Onion Venison	18	34
	610 姜葱/宫保田鸡 Stir Fried Ginger & Spring Onion/ Kung Pao Frog	18	34

照片仅供参考，菜肴以实物为准。

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602 卤味三拼
Braised Trio



607 紅燒排骨 (拼花卷包)
Stewed Pork Ribs (With Flower Buns)



605 宮保鸡丁
Kung Pao Chicken w Dried Chili



603 金龙鸡
Golden Dragon Chicken



608 荔枝古嚕肉
Lychee Sweet and Sour Pork

肉类 / 家禽

MEAT / POULTRY

	小 Small	大 Large
611 潮州猪脚冻 Teochew Pork Trotter Jelly	14	28
612 泰式元蹄 Thai Style Pork Knuckle		30
613 排骨王 Pork Ribs King	14	28
614 土豆东坡肉 Braised Pork Belly with Potato	12	24
615 香煎五花肉 Pan-Fried Pork Belly	14	28
616 香酥辣子鸡 Crispy Spicy Diced Chicken	14	28
617 奶油咸蛋排骨 Creamy Salted Egg Pork	14	28
618 咸蛋鸡 Salted Egg Chicken	14	28
619 沙皮乳猪 (须预定) Crackling Skin Roasted Suckling Pig (Advance Order)		218



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617 奶油咸蛋排骨
Creamy Salted Egg Pork



606 妈密排骨
Mami Pork Rib



616 香酥辣子鸡
Crispy Spicy Diced Chicken



604 栗子炒鸡肉
Stir Fried Chicken with Chestnut



614 土豆东坡肉
Braised Pork Belly with Potato



615 香煎五花肉
Pan-Fried Pork Belly

蔬菜

VEGETABLE

		小 Small	中 Medium	大 Large
701	潮州白菜干贝 Teochew Braised Cabbage with Dried Scallop	20		30
 702	砂锅渔香茄子 Claypot Brinjal with Minced Pork	14		26
703	三色蛋上汤苋菜/奶白菜 Poached Amaranth/Nai Bai with Trio Eggs in Supreme Broth	14	22	30
704	枸杞蒜上汤苋菜/奶白菜 Poached Garlic Amaranth/Nai Bai in Supreme Broth	12	20	28
705	蒜蓉炒香港芥兰 Stir-Fried Hong Kong Kai Lan with Garlic	10	16	22
706	清炒/蒜蓉/咸鱼炒银芽 Stir-Fried/ Garlic / Salted Fish Bean Sprout	8	12	16
707	马来风光 Sambal Kang Kong	8	12	16
 708	银芽青龙菜 Stir-Fried Royale Chives with Bean Sprout	10	16	22
709	砂锅虾酱空心菜 Claypot Prawn Paste Kang Kong	8	12	16



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701 潮州白菜干贝
Teochew Braised Cabbage with Dried Scallop



702 砂锅渔香茄子
Claypot Brinjal with Minced Pork



717 生菜虾松
Minced Prawn Water Chestnut in Lettuce



806 奶白四宝豆腐
Four Treasures Tofu with Nai Bai



709 砂锅虾酱空心菜
Claypot Prawn Paste Kang Kong



708 银芽青龙菜
Stir-Fried Royale Chives



704 枸杞蒜上汤奶白菜
Poached Garlic Nai Bai in Supreme Broth

蔬菜

VEGETABLE

	小 Small	中 Medium	大 Large
710 蒜蓉炒苦瓜 Stir-Fried Bitter Gourd with Garlic	8	12	16
711 蒜蓉炒菠菜 Stir-Fried Spinach with Garlic	8	12	16
712 清炒/蒜蓉炒奶白 Stir-Fried / Garlic Nai Bai	10	16	22
713 清炒/蒜蓉炒苋菜 Stir-Fried / Garlic Amaranth	10	16	22
714 清炒/蒜蓉炒韭皇 Stir-Fried / Garlic Yellow Chives	10	16	22
715 菠菜/韭皇/芥蓝/青龙菜虾球 Spinach/Yellow Chives/Kai Lan/Royale Chives with Prawns	20	30	40
716 素食三拼  Vegetarian Trio	18/pax		
 717 生菜虾松 Minced Prawn Water Chestnut in Lettuce	24	36	48
718 泰式秋葵 Stir-Fried Thai Style Okra	12	20	28



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豆腐

BEANCURD

		小 Small	中 Medium	大 Large
801	海鲜家常豆腐 Seafood with Homemade Beancurd	12	20	28
802	特制炸豆腐 Homemade Fried Tofu	14	22	28
 803	特制虾枣拼 Homemade Prawn Roll	16	24	30
804	特制虾枣拼豆腐 Platter of Homemade Prawn Roll and Tofu	16	24	30
 805	招牌家常豆腐 Signature Braised Homemade Beancurd	10		18
806	奶白四宝豆腐 Four Treasures Tofu with Nai Bai	20	28	38
807	斋菜豆腐  Vegetarian Tofu	12	18	24



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804 特制虾枣拼豆腐
Platter of Homemade Prawn Roll and Tofu



801 海鲜家常豆腐
Seafood with Homemade Beancurd



805 招牌家常豆腐
Signature Homemade Beancurd



806 奶白四宝豆腐
Four Treasures Tofu

蛋

EGG

	808 鲜蚝煎蛋	14
	Fried Oyster Omelette	
	809 大葱煎蛋	10
	Fried Onion Omelette	
	810 苦瓜炒蛋 	10
	Fried Bitter Gourd with Egg	
	811 肉碎煎蛋	12
	Minced Pork Omelette	
	812 芙蓉煎蛋	10
	Fu Yong Omelette	
	813 菜脯煎蛋 	10
	Preserved Radish Omelette	
	814 虾仁煎蛋	12
	Prawn Omelette	



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808 鲜蚝煎蛋
Fried Oyster Omelette



908 海鲜炒饭
Seafood Fried Rice



912 石斑鱼片泡饭
Sliced Grouper Fish Poached Rice



904 干炒香港面
Stir Fried Hong Kong Noodles



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饭/面

RICE/ NOODLE

		小 Small	中 Medium	大 Large
	901 菜脯芥兰干河粉 Preserved Radish and Kai Lan Dry Hor Fun	7	11	15
	902 海鲜河粉 Seafood Hor Fun	8	13	17
	903 海鲜脆什锦面 Seafood Crispy Noodles	8	13	17
	904 干炒香港面 Stir Fried Hong Kong Noodles	8	13	17
	905 干烧伊府面 Braised E-Fu Noodles	7	11	15
	906 干炒面线 Stir Fried Mee Sua	7	11	15
	907 蛋炒饭 Egg Fried Rice	5	7	9
	908 海鲜炒饭 (加咸鱼/腊肠 +\$1/2/3) Seafood Fried Rice (Add Salted Fish/Chinese Sausage +\$1/2/3)	7	11	15



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饭/面

RICE/ NOODLE

	小 Small	中 Medium	大 Large
909 寿面 Longevity Noodle	7	11	15
910 海鲜烩饭 Seafood Mui Fan	8	13	17
911 鲜蚝肉碎泡饭 Oyster Minced Pork Poached Rice	13		20
912 石斑鱼片泡饭 (加肉碎+\$2/4/6) Sliced Grouper Fish Poached Rice (Add Minced Pork +\$2/4/6)	18	28	38
913 鲳鱼泡饭(加蚝\$3 起) Pomfret Poached Rice (Add Oyster from \$3)			8/100g



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甜品

DESSERTS

	每份 Per Pax	小 Small	中 Medium	大 Large
 D101 金瓜福果芋泥 Teochew Yam Paste with Pumpkin and Gingko Nuts	5	10	14	18
D102 龙眼海底椰 Sea Coconut with Longan	3			12
D103 爱玉冰 Honey Lime Ice Jelly	3			
D104 龟苓膏 Herbal Jelly	3			



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饮料

BEVERAGES

每罐

Per Can

SOFT DRINKS

D201 可乐

2

Coke

D202 雪碧

2

Sprite

D203 冻顶绿茶

2

Pokka Green Tea

D204 怡泉苏打水

2

Schweppes Soda Water

D205 100PLUS

2

Isotonic Drink

D206 矿泉水

1.50

Mineral Water (Bottle)



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饮料

BEVERAGES

HOMEMADE

D207 特制柠檬茶	3
Homemade Ice Lemon Tea	
D208 特制柠檬蜂蜜	3
Homemade Honey Lemon (Warm/Ice)	
D209 特制菊花罗汉果	3
Homemade Monk Fruit Chrysanthemum (Warm/Ice)	
D210 特制柠檬薏米水	3
Homemade Lemon Barley (Warm/Ice)	

CHINESE TEA

D211 菊花	5/pot
Chrysanthemum Tea	
D212 铁观音	5/pot
Tie Guan Ying Tea	
D213 普洱	5/pot
Pu Er Tea	
D214 香片	5/pot
Jasmine Tea	



照片仅供参考，菜肴以实物为准。
Actual dish presentation may differ from photo shown.

饮料

BEVERAGES

瓶

B T L

WHITE WINE

M.T. COLECCION CHARDONNY

39

Argentina | Fresh citric and pear aromas with apple pie hints. A silky texture. Gentle acidity and fruity peach notes. Very clean final.

M.T. CICLOS SAU BLANC

58

Argentina | Elegant and delicate fragrances full of citric notes and vanilla influences. Ripen and creamy fruit fills the palate. A good natural acidity make this wine fresh and fine. Asparagus notes prevail at the end in a clean final.

RED WINE

VISTAMAR BRISA CABERNET SAUVIGNON

39

Chile | Flavors of red and black fruits. Smooth rounded tannins with a sweet, pleasant finish.

VISTAMAR BRISA MERLOT

48

Chile | Cherries and pepper aromas with a touch of cacao. Fruity on the palate with rounded tannins and balancing acidity on the finish.

MOUNT NOBLE SHIRAZ

68

Australia | A complex palate showing a distinct elegance and vibrancy of fruit with an array of black currant, mulberries, dark cherry and chocolate.

BEER

OETTINGER 500ML, WHEAT BEER, GERMAN

8

HEINEKEN 330ML, PALE LAGER, NETHERLANDS

6

TIGER 320ML, PALE LAGER, SINGAPORE

6

GUINNESS 320ML, STOUT, IRELAND

7

HOEGAARDEN 330ML, WHEAT BEER, BELGIAN

7



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OTHERS

M101 芋头片/ 卤花生/ 香脆鱼皮 1.50 / Portion

Yam Chips / Braised Peanuts/ Crispy Fish Skin

M102 白饭/ 番薯粥 1/ Bowl

Steamed Rice / Teochew Sweet Potato Porridge

M103 花卷馒头 1.30/ pcs

Steamed/Fried Flower Bun

M104 炸馒头 0.80/ pcs

Fried Bun

M105 湿巾 0.30/ pcs

Wet Tissue

M106 开瓶费 10 / 15

Corkage Fee 750ml/1000ml

M107 冰水/温水 0.30

Ice Water/Warm Water (Refillable)



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