

A LA CARTE MENU

单点菜单

A. APPETIZERS 小菜

- A1 Crispy Salmon Skin in Butter & Salted Egg Sauce** 🍳 **\$10**
黄金鱼皮
- A2 Fried Eggplant with Chicken Floss** **\$10**
鸡肉松茄子
- A3 Crispy Soft Shell Crab with Chicken Floss** **\$14**
鸡肉松软壳蟹
- A4 Crispy Pumpkin with Oats** 🍳 **\$10**
麦片南瓜

B. CHICKEN 鸡

- B1 Kia Hiang Claypot Spring Chicken (700 gm)** 🍳 **\$28 each**
嘉香砂煲童子鸡
- B2 Myo Claypot Chicken (1.2 - 1.4 kg)** 🍳 **\$45 each**
妙嚟砂煲鸡
- B3 Myo Claypot Chicken Drumstick** **\$11 each**
妙嚟砂煲鸡腿
- B4 Kia Hiang Spring Chicken (Frozen Vacuum Packed, 400 gm)** **\$18 each**
嘉香童子鸡 (冷冻真空包装)



Kia Hiang Claypot Spring Chicken
嘉香砂煲童子鸡

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C. PORK RIBS 肉类 🐷

- C1 Tangy Orange Braised Pork Ribs (min 3 pcs)** 🍳 🐷 **\$5 each**
橙汁京烤骨
- C2 Pork Ribs in Butter Salted Egg Yolk Sauce (min 3 pcs)** 🍳 🐷 **\$5 each**
黄金排骨
- C3 Imperial Pork Ribs (min 3 pcs)** 🐷 **\$5 each**
京都肉排
- C4 Braised Pork Belly in Chef 's Sauce (min. 4 pcs)** 🐷 **\$5 each**
红烧五花肉
- C5 Sweet and Sour Pork** 🐷 **\$16 (2 pax) \$24 (4 pax) \$32 (6 pax)**
咕嚕肉

D. WAGYU/TENDERLOIN 澳洲和牛/牛柳

- D1 Grilled Miyazaki A5 Wagyu Ribeye (min. 200g)** 🍳 **\$38/100g**
香煎 Miyazaki A5 和牛
- D2 NZ Tenderloin Cubes in Black Pepper Sauce** **\$26 (2 pax) \$34 (4 pax) \$42 (6 pax)**
纽西兰黑椒牛柳粒
- D3 NZ Tenderloin Cubes with Garlic & Broccoli** 🍳 **\$26 (2 pax) \$34 (4 pax) \$42 (6 pax)**
脆蒜翡翠纽西兰牛柳粒



Tangy Orange
Braised Pork Ribs
橙汁京烤骨



Braised Pork Belly
in Chef 's Sauce
红烧五花肉



NZ Tenderloin Cubes
with Garlic & Broccoli
脆蒜翡翠纽西兰牛柳粒

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E. SEAFOOD 海鲜

		(2 pax)	(4 pax)	(6 pax)
E1	Garoupa Fillet in Claypot with Garlic & Ginger 	\$24	\$32	\$40
	砂煲姜蒜斑鱼片			
E2	Garoupa Fillet Sauteed with Pine seeds & Vegetables 	\$24	\$32	\$40
	松子翡翠石斑鱼片			
E3	Cheese Baked Garoupa Fillet in Claypot 	\$24	\$32	\$40
	砂煲芝士焗斑鱼片			
E4	Garoupa Fillet in Bean Sauce 2 choices: <i>Bitter Gourd</i> (or) <i>Bell Peppers</i>	\$24	\$32	\$40
	两试：彩椒 (或) 凉瓜豉汁斑鱼片			
E5	Fresh Squid Sauteed in Sambal Sauce 	\$20	\$28	\$36
	叁巴鲜苏东			
E6	Fresh Squid Sauteed in Chilli Garlic Sauce 	\$20	\$28	\$36
	干烧鲜苏东			
E7	Sauteed Scallops & Vegetables in XO Sauce	\$24	\$32	\$40
	自制XO翡翠带子			
E8	Seafood in Laksa Broth 	\$24	\$32	\$40
	叻沙海鲜			



Garoupa Fillet in Claypot
with Garlic & Ginger
砂煲姜蒜斑鱼片



Cheese Baked Garoupa
Fillet in Claypot
砂煲芝士焗斑鱼片



Garoupa Fillet in Bean Sauce
with Bitter Gourd or Bell Peppers
彩椒 (或) 凉瓜豉汁斑鱼片



Seafood in Laksa Broth
叻沙海鲜

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- E9 Fried Prawns in Salad Cream (min 4. pcs)** 🍳
芝麻生汁虾球 \$5 each
- E10 Cheese Baked Prawns in Claypot (min. 4pcs)** 🍳
砂煲芝士焗虾球 \$5 each
- E11 Sauteed Prawns in XO Sauce (min. 4 pcs)** 🍳 🐷
自制XO酱虾球 \$5 each
- E12 Fried Prawns in Chilli Garlic Sauce**
干烧明虾球 \$5 each
- E13 Panfried Honey Glazed Cod Fillet (~300 gm)**
蜜汁煎雪鱼 \$32
- E14 Crispy Yam Bag with Scallops (min. 3 pcs)** 🍳
金丝荔茸带子 \$5.50 each
- E15 Lobster on Yi Fu Noodles with Cheese or Superior Stock (~400 gm whole)** 🍳
芝士焗(或)上汤伊面焗龙虾 \$80 (2 pax)
- E16 Braised S5 Abalone on Guifei Beancurd**
红烧S5鲍鱼金砖 \$18 each



Fried Prawns in Salad Cream
芝麻生汁虾球



Cheese Baked Prawns in Claypot
砂煲芝士焗虾球



Panfried Honey Glazed Cod Fillet
蜜汁煎雪鱼



Crispy Yam Bag with Scallops
金丝荔茸带子



Lobster on Yi Fu Noodles with
Cheese or Superior Stock
芝士焗(或)上汤伊面焗龙虾



Braised S5 Abalone on Guifei Beancurd
红烧S5鲍鱼金砖

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F. BEANCURD 豆腐

		(2 pax)	(4 pax)	(6 pax)
F1	Guifei Beancurd with Shimeiji Mushroom 什菌贵妃豆腐	\$13	\$19	\$25
F2	Guifei Beancurd & Egg White with Seafood 海棠白云豆腐	\$16	\$22	\$28
F3	Mapo Beancurd 麻婆豆腐	\$13	\$18	\$23

G. VEGETABLES 蔬菜

G1	Assorted Vegetables with Macadamia Nuts 清脆玲珑	\$19	\$25	\$30
G2	Braised Crabmeat & Egg White on HK Kai Lan 蛋白蟹肉扒香港芥兰	\$19	\$25	\$30
G3	Fried HK Kai Lan with Garlic 蒜蓉芥兰	\$15	\$20	\$25
G4	Sweet & Sour Mushrooms 咕嚕香菇	\$19	\$25	\$30



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G. VEGETABLES 蔬菜

		(2 pax)	(4 pax)	(6 pax)
G5	Eggplant with Minced Pork & Garlic  鱼香茄子	\$15	\$20	\$25
G6	Blanched Spinach with Trio of Eggs in Chicken Broth  三皇蛋苋菜	\$15	\$20	\$25
G7	Stir-fry Ching Lung Cai & Bean Sprouts  金银蒜炒青龙菜	\$15	\$20	\$25
G8	Fried Bean Sprout with Salted Fish 咸鱼炒豆芽	\$14	\$17	\$20
G9	Sambal Kangkong  叁巴通菜	\$13	\$16	\$19
G10	Braised Yellow Fungus with 8 Treasures 黄耳八宝斋	\$16	\$22	\$28

H. SOUPS 汤类

H1	Monk Jumps Over Wall (No Shark's Fins) 佛跳墙无鲍翅 <i>Double Boiled Soup of Abalone, Fish Maw, Sea Cucumber, Fragrant Mushrooms, Pork Tendon, Conpoy, Pork & Chicken.</i>	\$36 each		
H2	Double Boiled Pork Soup of The Day  老火猪肉炖汤	\$8 each		
H3	Double Boiled Ginseng & Chicken Soup  人叁炖鸡汤	\$9 each		
H4	Sichuan Hot & Spicy Thick Soup  四川酸辣汤	\$9 each		
H5	Fish Maw, Crab Meat in Superior Broth  鱼鳔蟹肉羹	\$10 each		
H6	Savoury Garoupa Fillet Soup with Milk  石斑鱼片津白花奶汤	\$22 (2 pax)	\$32 (4 pax)	\$40 (6 pax)

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J. FRIED NOODLES & RICE 炒饭&面		(2 pax)	(4 pax)	(6 pax)
J1	Myo's KL Hokkien Noodles with Crispy Pork Lard 🐷 妙嚟KL福建面	\$16	\$22	\$28
J2	Sauteed Yi Fu Noodles with Chives & Mushrooms 干烧伊面	\$14	\$18	\$22
J3	Fried Brown Rice with NZ Beef Tenderloin 🍳 干炒牛柳 糙米饭	\$16	\$22	\$28
J4	Bean Sauce or Panfried Hor Fun with NZ Beef Tenderloin 🍳 豉汁 (或) 干炒牛柳河粉	\$16	\$22	\$28
J5	Seafood Hor Fun with Bean Sauce or Egg Gravy 豉汁 (或) 滑蛋海鲜河粉	\$16	\$22	\$28
J6	Fried Rice with Silver Bait & Salted Fish 咸鱼银鱼炒饭	\$15	\$20	\$25
J7	Fried Rice with Scallops and Shrimps 🍳 带子虾仁炒饭	\$16	\$22	\$28
J8	Crispy Rice with Seafood (Pao Fan) 海鲜泡饭	\$20	\$28	\$36
J9	Prawns on Hor Fun with Egg Gravy 滑蛋虾球河粉	\$20	\$28	\$36
J10	Braised Abalone on Fried Rice 鲍鱼烩饭	\$20	\$28	\$36
J11	White Rice / Brown Rice 白饭 / 糙米饭	\$1.80/serving		

