

Soup

湯羹類

Short Soup (<i>miniature pork won-ton in a soup</i>) 雲吞湯	8.5
Long Soup (<i>egg noodle in soup</i>) 湯麵	8.5
Chicken & Sweet Corn Soup 雞茸粟米湯	8.5
Crab Meat & Sweet Corn Soup 蟹肉粟米湯	9.8
Duck Meat & Bamboo Shoot Soup 鴨絲湯	10
Szechuan Soup (<i>hot & sour</i>) 四川酸辣湯	10
Combination Long & Short Soup 雜會雲吞湯麵	22.5

Laksa

喇沙

A one-dish meal of thin vermicelli noodles in a spicy curry based soup, rich with coconut. The Penang Style Laksa omits the coconut and has a piquant flavour.

Vegetable Laksa 雜菜喇沙	20.5
Chicken Laksa 雞球喇沙	22.5
Combination Laksa 雜會喇沙	23.8
Prawn Laksa 蝦球喇沙	29.8

Minimum charge is \$25 per person

Entree 頭盆類

Mixed Entree (<i>per person</i>) (<i>spring roll, prawn toast, chicken roll</i>) 三式炸盆	10.5
Mini Spring Roll (<i>1/2 doz.</i>) 春卷	14
Vegetable Spring Roll (<i>1/2 doz.</i>) 齋春卷	14
Chicken Dim Sim (<i>1/2 doz.</i>) (<i>fried or steamed</i>) 點心	14
Gow Gee (<i>1/2 doz.</i>) (<i>fried or steamed</i>) 鮮蝦餃	19.8
San Choy Bow (<i>for two</i>) (<i>choice of pork or chicken</i>) 肉鬆 或 雞肉生菜包 (兩位)	20
Seafood San Choy Bow (<i>for two</i>) 海鮮生菜包 (兩位)	24
Sesame Prawn Toast (<i>1/2 doz.</i>) 芝麻蝦多士	21
Special Chicken Roll (<i>1/2 doz.</i>) 特色雞卷	21
King Prawn Cutlet (<i>1/2 doz.</i>) 吉列明蝦	29

Prawn

蝦球類

Special Seafood Combination (king prawn, scallop, fish fillet w/ stir fried vegetable) 海皇雜會	36.8
Sauteed King Prawn w/ Snow Pea 荷豆炒蝦球	34.8
King Prawn w/ Ginger & Shallot 羌葱蝦球	34.8
King Prawn Szechuan Style (sweet & spicy) 四川蝦球	34.8
Malaysian Chilli King Prawn 辣椒蝦球	34.8
King Prawn w/ Salt & Pepper 椒鹽蝦球	34.8
Garlic King Prawn 蒜子蝦球	34.8
King Prawn w/ Satay Sauce 沙爹蝦球	34.8
Honey King Prawn 蜜糖蝦球	34.8
King Prawn w/ Seasonal Vegetable 時菜蝦球	34.8
King Prawn w/ Cashew or Almond 腰果 或 杏仁蝦球	34.8
King Prawn w/ Black Bean Sauce 豉汁蝦球	34.8
Curried King Prawn 咖喱蝦球	34.8

Seafood

海鮮類

Scallop w/ Ginger & Shallot 羌葱帶子	39.8
Scallop w/ Seasonal Vegetable 時菜炒帶子	39.8
Scallop w/ Hoi Sin Sauce 醬爆帶子	39.8
Sauteed Fish Fillet tossed in Ginger & Shallot 羌葱炒魚片	31.8
Fried Fish Fillet (choice of lemon / sweet & sour / szechuan sauce) 炸魚柳 (檸檬汁、甜酸汁或四川汁)	31.8
Steamed Fish Fillet w/ Ginger & Shallot 羌葱蒸魚片	31.8
Fried Squid w/ Salt & Pepper 椒鹽魷魚	29.8
Fried Squid w/ Satay Sauce 沙爹魷魚	29.8

Lamb

羊肉類

Sizzling Mongolian Lamb 蒙古羊肉	32.8
Lamb w/ Ginger & Shallot 羌葱羊肉	32.8
Lamb w/ Curry Sauce 咖喱羊肉	32.8

Beef 牛肉類

Sizzling Black Pepper Fillet Steak (<i>white creamy black pepper sauce</i>) 鐵板黑椒牛柳	33.8
Sizzling Fillet Steak in Peking Sauce 鐵板西汁牛柳	33.8
Rainbow Steak (<i>stirfried strips of steak in a light soy & oyster sauce</i>) 七彩牛柳絲	32.8
Diced Steak glazed w/ Honey & Pepper 蜜椒牛柳粒	32.8
Fillet Steak Szechuan Style (<i>sweet & spicy</i>) 四川牛柳	32.8
Fillet Steak Canton Style 中式牛柳	32.8
Fillet Steak w/ Ginger & Shallot 羌蔥牛柳	32.8
Beef w/ Supreme Sauce 干燒牛肉	26.8
Malaysian Chilli Beef 辣椒牛肉	26.8
Beef w/ Satay or Curry Sauce 沙爹牛肉 或 咖喱牛肉	26.8
Beef w/ Hoi Sin Sauce 醬爆牛肉	26.8
Beef w/ Black Bean Sauce 豉汁牛肉	26.8
Beef w/ Cashew or Almond 腰果 或 杏仁牛肉	26.8

Chicken

雞肉類

Sizzling Black Pepper Chicken 鐵板黑椒雞柳	29.5
Chicken w/ Teriyaki Sauce 日式雞柳	26.5
Honey Chicken 蜜糖雞柳	26.5
Sang Tung Chicken <i>(roast chicken fillet w/ garlic, chopped chilli, shallot served in a soya vinaigrette dressing)</i> 山東雞 (半隻或全隻)	(whole) 46 (half) 25
Chicken w/ Szechuan Sauce 四川雞柳	26.5
Malaysian Chilli Chicken 辣椒雞柳	26.5
Fillet Chicken w/ Peking or Hoi Sin Sauce 西汁 或 醬爆雞柳	26.5
Fillet Chicken w/ Satay Sauce or Oyster Sauce 沙爹 或 蠔油雞柳	26.5
Garlic Chicken or Boneless Lemon Chicken 蒜子雞柳 或 檸檬雞	26.5
Crispy Skin Chicken <i>(with bone)</i> 炸子雞	25.5
Chicken w/ Cashew or Almond 腰果 或 杏仁雞柳	25.5
Chicken w/ Seasonal Vegetable 時菜雞柳	25.5
Chicken w/ Black Bean Sauce 豉汁雞柳	25.5
Curried Chicken 咖喱雞柳	25.5

Pork 豬肉類

Oriental Pork Chop w/ Salt & Pepper 椒鹽焗肉排	26.8
Pork Chop w/ Coronet Sauce <i>(fried tender pork chop glazed w/ a honey pepper sauce)</i> 蜜椒排骨	26.8
Pork Chop Peking Style 京都排骨	26.8
Pork Chop Szechuan Style <i>(sweet & spicy)</i> 四川排骨	26.8
Pork Chop w/ Plum Sauce 梅醬排骨	26.8
Fillet Pork w/ Supreme Sauce 干燒肉柳	26.8
Fillet Pork w/ Plum Sauce 梅醬肉柳	26.8
Sweet or Sour Pork 甜酸咕嚕肉	25.8

Duck 鴨肉類

Roast Duck <i>(with lemon/ plum/ mushroom sauce)</i> 燒鴨 (檸檬汁 或 梅醬汁 或 草菇汁)	34.8
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Vegetable & Bean Curd 豆腐蔬菜類

Combination Bean Curd 雜會豆腐	26.5
Chinese Mushroom w/ Baby Bok Choy 北菇扒時菜	24.5
Fried Bean Curd w/ Mushroom & Vegetable 時菜草菇豆腐	24
Vegetarian or Pork Grandmother Bean Curd 齋或肉碎麻婆豆腐	24
Fried Bean Curd w/ Salt & Pepper 椒鹽豆腐角	24
Snow Pea, Broccoli & Mushroom 荷豆西蘭花草菇	21
Steamed Baby Bok Choy w/ Oyster Sauce 蠔油白菜仔	19.5
Chinese Mixed Vegetable 清炒時菜	19.5

Omelette 芙蓉類

King Prawn Omelette 蝦球芙蓉	29.8
Cooked Prawn Omelette (<i>small prawn</i>) 熟蝦芙蓉	26.8
Combination Omelette 雜錦芙蓉	25.8
Chicken Omelette 雞球芙蓉	23.8
Plain Omelette 淨芙蓉	16.5

Noodle & Rice

粉、麵、飯類

Singapore Fried Rice (curry based) 星洲炒飯	19.5
Special Fried Rice 特式炒飯	18.5
Fried Rice 揚洲炒飯	17.5
Vegetarian Fried Rice 如意齋炒飯	17.5
Steamed Rice (<i>per person</i>) 絲苗白飯	4.5
King Prawn Chow Mein (<i>soft or crispy noodle</i>) 蝦球炒麵	30.8
Combination Chow Mein (<i>soft or crispy noodle</i>) 雜錦炒麵	26.8
Hokkien Mee Hoon (<i>hokkien noodle sti fried w/ assorted meat & veggies in light soy sauce</i>) 福建炒麵	24.8
Char Kway Teon (<i>thick flat rice noodle tossed in soya, garlic & assorted meat</i>) 炒貴刁	24.8
Beef Dry Fried Rice Noodle (<i>tender beef tossed w/ flat rice noodle in soy sauce</i>) 干炒牛河	24.8
Chicken or Beef Chow Mein (<i>soft or crispy noodle</i>) 雞球 或 牛肉炒麵	23.8
BBQ Pork Chow Mein (<i>soft or crispy noodle</i>) 叉燒炒麵	23.8
Singapore Noodle (<i>thin rice noodle stirfried in curry powder</i>) 星洲炒米	23.8
Soya Noodle 豉油皇炒麵	19.5