

DIM SUM, NOODLE AND BENTO SETS

BENTO

All served with seasonal vegetable, rice and soup

Roast Pork & Roast Duck	8.50
Crispy Chilli Beef	8.50
Stir Fry Chicken with Black Bean Sauce	8.50
"Chew Yim" Calamari	8.00
Sweet & Sour Chicken	8.50
"Kong Po" Prawn	9.00
Ma-Po Tofu	7.50
Sweet & Sour Pork	8.50

DIM SUM

Steamed

Prawn Har Gau	3.50
Scallop Dumpling	3.50
Prawn Siu Mai	3.00
Prawn & Spinach Dumpling	3.00
Prawn & Chive Dumpling	3.00
Custard Bun	2.60
Char Siu Bao (roast pork bun)	2.80
Sticky Chicken Rice Wrapped in Lotus Leaf (2 pcs)	3.00
Mushroom & Vegetable Dumpling	2.80
Authentic Chiu Chow Dumpling	2.80
Spare Ribs in Black Bean Sauce	2.60
Chicken Feet in Honey Sauce	2.60

RAMEN NOODLE SOUP

Crispy Chilli Beef Ramen	8.00
Prawn Won Ton Ramen	8.00
Roast Pork Belly Miso Ramen	8.50
Roast Duck Ramen	8.50
Seafood Miso Ramen	9.50
Vegetable Miso Ramen	7.50

NOODLE

Crispy Noodles with Honey Pork & Seafood	9.00
Goldfish Chicken Fried Noodles with Bean Sprouts & Superior Light Soya Sauce	7.00
Crispy Noodles with Beef Fillet, Ginger & Spring Onions	8.50
Shredded Roast Duck with Crispy Noodles Served in Black Bean Sauce	7.50
Crispy Noodles with Vegetables & Mushroom	7.00

VEGETABLES & BEANCURD

Chef's Homemade Spinach Beancurd

Braised beancurd with shitake mushroom, garlic aubergine and seasonal vegetables
12.00

Deep Fry Beancurd with Seafood

in crab meat sauce and tobiko
10.50

Ma-Po Tofu

Braised silken beancurd with minced beef and edamame bean with chilli bean sauce
8.50

Braised Wild Mushroom & Broccoli

with oyster truffle sauce
9.50

Wok-Fry Fresh Asparagus with Preserved Vegetables

9.00

Sauteed Broccoli Topped with Egg White Crab Meat Sauce

9.00

Stir-Fry Spicy Aubergine with Mushroom in Sichuan Creation

8.50

Sautéed Green Bean with Yellow Bean Sauce

8.50

Sautéed Seasonal Oriental Vegetables

(Service staff are ready to recommend the best garden greens of the day for you)

Popular cooking methods include:
with garlic, oyster sauce, stir-fry, steam or XO sauce
8.50

PRAWN

17.50

Wasabi Prawn

deep fry prawn tossed in avocado wasabi dressing with tobiko

Crispy Prawn with Passion Fruit Mayo

Crispy Sweet & Sour Prawn with Bell Pepper & Onion

Cantonese Prawn

stir-fry prawn with shimeiji mushroom and asparagus

Stir-Fry Prawn in "Kong Po" Style

wok-fry prawn, cashew nuts and pickled chilli in spicy sauce

KING PRAWN

19.50

Wok-Fry with Aubergine in Spicy Sichuan Sauce

Wok-Fry Bell Pepper & Onions in XO Sauce

Wok-Fry Spring Onions & Ginger in Shao Xing Rice Wine

Chef's Signature King Prawn Noodles with Spring & Shallot Sauce

5.00 supplement

SCALLOP

18.50

"XO" Scallops

sautéed scallops with "XO" sauce, shimeiji mushroom & broccoli

Pan-Fry Scallops

with ginger and spring onions served with light soya sauce

Green Stir-Fry Scallops

with bell pepper, cashew nuts, mushrooms and honey peas

16.00

CRAB

19.50

Singapore Chilli Crab

wok cooked crab with chef's signature chilli sauce

"Bi Fong Tang" Style

deep fry crab with fried garlic and spring onions in five spice salt

SEABASS

21.50

Chef's Signature Steamed Seabass

with minced ginger, spring onions in light soya sauce

Shallow-Fry Seabass Fillet

with bell pepper served with sweet & sour sauce

Wok-Fry Fillet of Seabass Fillet

bell pepper, onion and wild mushroom in black bean sauce

CHILLIAN SEABASS

26.00

steamed fillet in superior light soya sauce

or

Black bean sauce topped with bell pepper, onions and mushroom

APPETISERS

Dim Sum Platter

14.30

Crispy Marmite Prawn

sesame seeds with chef's homemade marmite sauce

11.50

"Golden Prawn"

deep-fry prawn wrapped with filo dough

served with sweet chilli mayonnaise

10.90

Aromatic Crispy Duck Roll

with cucumber and greens served with hoisin sauce

8.90

Homemade Vegetarian Spring Roll

7.40

Smoked Chicken

served with fresh leeks and five spice salt

7.00

Chicken Dices

with assorted vegetables, pine nut in yuzu dressing

served on cool iceberg lettuce wraps

9.20

Seafood Wraps

chopped prawn & scallop with green in yuzu juice

served on iceberg lettuce leaf

10.90

Edamame Chai Poh

Wok-fry mixed vegetables with light spicy bean sauce

served on iceberg lettuce

9.20

Deep-Fry Soft Shell Crab

with garlic and five spice salt

9.70

"Chew Yim" Calamari

8.60

Salt & Pepper Deep Fry Tofu

6.90

Wok-Grilled Pork Ribs

in smoked barbecued sauce with sesame seeds

11.20

BBQ Combination Platter

10.90

Golden Mushroom

deep-fry crispy mushroom with hot and light vinegar sauce

7.40

Deep-Fry Seaweed

5.80

SALAD

Crispy Smoked Chicken Salad

with fresh greens, mango tomato
served with Thai Style dressing
9.00

Soft Shell Crab Salad

with mango and mixed greens served in lime chilli dressing
11.50

Signature Crispy Duck Salad

crispy aromatic duck, mango, coriander,
mint leaf, fresh greens and cashew nuts
10.50

SOUP

6.50

Hot & Sour Seafood Soup

Crab Meat Sweetcorn Soup

Prawn Won Ton & Vegetables Mushroom Soup

RICE

Goldfish Fried Rice

with seafood, honey pork and
chef's popular, homemade "XO" sauce
8.50

Monk Fried Rice

vegetarian fried rice with diced fresh mushrooms
and assorted vegetables
6.50

Crab Meat Fried Rice

with edamame bean and almond flakes
7.50

Green Fried Rice

with eggs and yuzu juice
6.00

Egg Fried Rice

4.50

Steamed Rice

2.80

DUCK

Aromatic Crispy Duck

quarter duck 12.00 half duck 22.50 whole duck 42.00

Pan-Fry Duck Breast

with mango & garden greens served in
lime orange dressing
11.20

Braised Aubergine Roast Duck

in black bean sauce
11.20

CHICKEN

11.20

Deep-Fry Chicken Fillet with Sweet & Sour Sauce

Wok-Fry Chicken Breast Served with Sweet Chilli Sauce

Pan-Fry Chicken Breast with Black Bean Sauce

Stir-Fry Chicken Breast with Dried Chilli in "Kong Po" Style

MEATS

Award-Winning Mocha Ribs

deep-fry spare ribs in chocolate & coffee sauce
sprinkled with almond flakes
17.50

Mongolian Pork Ribs

braised pork ribs with crispy leek
16.50

Sweet & Sour Pork

10.90

Crispy Chilli Beef

14.20

Wok-Fry Sliced Beef

choose a cooking style from below

with bell pepper and onions in black pepper sauce

or

with spring onion and ginger

or

with bell pepper, onions and pineapple in satay sauce

or

with onions and mushrooms in black beans sauce

17.00