

APPETISERS & SALAD

Barbecued Ribs

Wok-grilled pork ribs in smoked barbecued sauce with sesame seeds
6.80

Dim Sum Platter

14.80

Crispy Duck Roll

Shredded crispy aromatic duck with cucumber
and green served with hoisin sauce
7.00

Seafood Wraps

Chopped prawn & scallop with mustard green
in yuzu dressing & served on iceberg lettuce
10.00

Edamame Chai Poh

Wok-fried mixed vegetables with light spicy bean sauce
wrapped in iceberg lettuce
8.00

“Chew Yim” Calamari

Shallow-fried calamari tossed in a spicy
blend of pepper, garlic & garlic
7.80

Soft Shell Crab

Deep fried soft shell crab tossed with garlic & Mexican chilli
9.80

Smoked Chicken

Served with fresh leeks with spiced salt
6.80

Roast Spare Ribs

Roast spare ribs marinated in our very own exclusive blend of herbs & spices
6.50

NOODLES

Hong Kong Style Noodles

Braised egg noodles with seafood in XO sauce
8.50

Crispy Egg Noodles with Spring Onions, Ginger & Beef Fillet

7.50

Roast Duck with Crispy Noodles in Black Bean Sauce

7.50

Chicken Fried Noodles with Beansprouts in Light Soya Sauce

7.50

Classic Fried Noodles

Vermicelli fried with prawns, egg & a hint of curry powder
8.00

Goldfish Noodles with Beansprouts & Light Soya Sauce

7.00

Crispy Noodles with Fresh Vegetables

7.00

RICE

Goldfish Fried Rice

Fried rice with seafood and homemade "XO" sauce
8.50

Signature Beef Rice

Minced beef & egg rice served in hot stone pot
8.00

Crab meat Fried Rice

7.00

Chicken Fried Rice

7.00

Vegetarian Fried Rice

6.00

Green Fried Rice

Fresh greens, egg fried rice with yuzu juice
6.00

Egg Fried Rice

Fried rice with egg & spring onions
5.50

Steamed Rice

3.00

No MSG

Homemade Vegetarian Spring Roll

6.50

Deep-fried Seaweed

5.50

Deep-fried Tofu

Tossed in a spice blend of pepper, garlic & chilli
5.80

Golden Prawns

Deep-fried prawn wrapped with pilo dough
served with sweet chilli mayonnaise
10.00

Golden Mushrooms

Sautéed shitaki mushroom served with
hot & light vinegar sauce
6.80

Crispy Mushroom Salad

Deep-fried crispy mushroom, mixed greens
served with sweet lime dressing
7.00

Signature Crispy Duck Salad

Crispy aromatic duck, mango, spring onion, coriander
mint leaf and cashew nuts
9.80

Soft Shell Crab Salad

Deep-fried soft shell crab with mango mixed greens
served in Thai chilli dressing
10.00

No MSG

SOUP

Hot & Sour Seafood Soup

7.80

Won-Ton Soup

Prawn Won Ton and vegetables with clear mushroom broth
6.00

Crab Meat Sweetcorn

Thick broth of crab meat and sweetcorn
6.00

Almond Pumpkin

Chef's special almond pumpkin broth with crab meat & edamame
6.50

Wild Mushroom Soup

Wild mushrooms served with a clear vegetable broth
5.50

LOBSTER & SCALLOPS

Lobster Noodles

Chef's signature whole Boston lobster noodles
with ginger and shallot sauce
36.80 (1½ LB)

Asian Chilli Lobster

Wok-fried whole lobster with plum chilli sauce
36.80 (1½ LB)

"Chew Yim" Lobster

Shallow-fried whole lobster served with fresh leeks & spiced salt
36.80 (1½ LB)

Ginger Scallop

With finely chopped ginger and spring onions
Served with premium light soya sauce
16.00

Green Stir-Fried Scallops

Sautéed scallops with bell pepper & broccoli
17.50

Pan-Fried Scallops

Pan-fried scallop with "XO" sauce & broccoli.
17.50

No MSG

VEGETARIAN, BEANCURD & VEGETABLE

Braised Beancurd with Seafood in Oyster Sauce

12.00

Ma-Po Tofu

Braised silken beancurd with minced beef
and edamame bean with chilli bean sauce
8.80

Braised Beancurd in Black Bean Sauce

8.80

Thai Style Beancurd

Deep-fried beancurd cubes with diced seafood and
mango in chef's special lime chilli sauce
7.80

Wild Mushrooms

Braised shitaki mushrooms and greens
with oyster truffle juice
8.80

Sauté ed Mix Vegetables

5 choices of cooking options
Oyster sauce, steamed, XO sauce, garlic or stir-fry
8.50

Crab Meat Broccoli

Topped with egg white crab meat sauce
9.00

Stir-fried Spicy Aubergines

8.00

Sauté ed Green Bean with Yellow Bean Sauce

8.00

No MSG

MEAT

Signature Lamb

Roast rack of spring lamb in port wine reduction
18.80

XO Diced Lamb

Pan-fried diced lamb and sautéed greens in XO sauce
16.80

Asian-Style Satay Beef

Wok-fried sliced beef with bell pepper, onion
& pineapple in satay sauce
15.50

Vietnamese-Style Stir-fried Beef Tenderloin Cubes

Mushroom, onion with mint leaf in chef's
homemade black pepper sauce
18.80

Shao-Xing Beef

Wok-fried sliced beef with spring onions and ginger
15.50

Barbecued Beef

Stir-fried beef in barbecued sauce
15.50

Crispy Chilli Beef

Fine shreds of beef coated with sweet chilli saucet
13.50

PORK

Sweet & Sour Pork

12.50

Pork Belly

Shallow-fried pork belly tossed in a spicy blend
of pepper, garlic and chilli
13.80

Award-Winning Mocha Ribs

Deep-fried spare ribs in chocolate and coffee sauce
14.50

No MSG

FISH

Chilean Seabass

Steamed fillet of ocean chilean seabass
in superior light soya sauce with greens

28.00

Seabass

Steamed seabass with minced ginger & spring onions
served with light superior soya sauce

or

Shallow-fried seabass fillet with bell pepper
served with sweet & sour sauce

or

Deep-fried fillet of seabass with mango
garden greens in special plum chilli sauce

22.50

Salmon

Wok seared salmon fillet with greens
served with Japanese teriyaki sauce

or

Steamed salmon fillet with black bean sauce

16.80

No MSG

PRAWN & CRAB

“Wasabi Prawn”

Prawns tossed in avocado wasabi dressing served with tobiko
16.50

Chilli Prawn

Stir-fried prawns and broccoli with sweet chilli sauce
16.00

Passion Fruit Crispy Prawn

Crispy prawn coated with passion fruit mayo
16.00

Sweet & Sour Prawn

Deep-fried prawn with bell pepper and onion in sweet & sour sauce
16.00

Cantonese Prawn

Stir-fried prawn with mushroom & broccoli
16.00

Tradition Sichuan Prawn

Wok-fried prawn and pickled chilli in spicy sauce
16.00

“Wind Shelter Bay” Prawn or Crab

Deep-fried prawn or crab with fried garlic & spiced salt
16.80

Singapore Chilli Crab

Chef's signature wok cooked crab in sweet chilli sauce
17.50

No MSG

POULTRY

Chicken Fillet

Choose a cooking style from below

Wok-fried chicken breast served with sweet chilli sauce

or

Pan-fried chicken breast with black bean sauce

or

Stir-fried chicken breast with dried chilli in “Kong Po Style”

or

Crispy sweet & sour chicken

or

Wok-fried chicken breast with spring onion & ginger

12.50

Barbecued Spring Chicken

Barbecued spring chicken, served with Thai chilli sauce
garden greens and sesame seeds
13.50 (whole)

DUCK

Aromatic Crispy Duck

One of the signature dishes at Goldfish

Duck marinated in Chinese herbs

Made to perfection and served with steamed pancakes

11.50 Quarter Duck

22.50 Half Duck

42.50 Whole Duck

Vegetarian Crispy Duck

Crispy fried beancurd, served with steamed pancakes
16.80

Szechuan Duck Fillet

Braised roast duck with aubergine in black bean sauce
12.80

Orange Duck

Pan-fried roast duck breast with mango
served in lime orange dressing
13.80

No MSG