

Chinese Cuisine

Cold Dish Platter 拼盘

C001 - Superior Cold Lobster Platter Steam Whole Lobster Salad, Prawn rolls, Marinated Jelly Fish, Marinated Mini Otopus and GuiHua Shark Fins Scramble Egg	龙虾大拼盘	Subject to Season Price 时价 Per 600-700 Grams (1Day Order in Advance) (预定)
C002 - Cold Lobster Salad Platter Steam Whole Lobster Salad and Mixed Fruits	沙律龙虾拼盘	(1Day Order in Advance) (预定)
C003 - Amos Prosperity Combination Platter	中泰式拼盘	\$60
C004 - Rainbow Cold Dish Platter	五彩拼盘	\$60

Shark Fin 鱼翅

		Small	Medium	Large
C010 - D' CUISINES Superior Shark Fin Soup Whole Shark Fin with Crab Meat, Sprouts in Thick Brown Soup	红烧大鲍翅		\$198	
C011 - Braised Shark Fin Soup with Dry Scallops and Crab Meat	瑶柱蟹肉会生翅	\$30	\$45	\$60
C012 - Braised Shark Fin Soup with Crab Meat	蟹皇会生翅	\$25	\$35	\$45
C013 - Braised Shark Fin Soup with Crab Meat and Sweet Corn	玉米蟹肉会生翅	\$25	\$35	\$45
C014 - Braised Shark Fin Soup with Crab Meat and Egg White Coral-like Shark Fins Serve in Plate	珊瑚扒生翅	\$25	\$35	\$45
C015 - Braised Shark Fin Soup with Sea Cucumber and Crab Meat	海参蟹肉会生翅	\$30	\$45	\$60
C016 - Braised Shark Fin Soup with Crab Meat Serve Individual	碗仔生翅 (每位)	\$18		

Abalone 鲍鱼类

		Small	Medium	Large
C020 - Abalone Slice in Thai Sauce	泰皇辣鲍片	\$48	\$68	\$88
C021 - Braised Abalone Slice with Season Vegetables	翡翠扒鲍葡	\$48	\$68	\$88
C022 - Braised Abalone Slice with Mushrooms	北菇扒鲍片	\$30	\$60	
C023 - Braised Abalone Slice with Sea Cucumber	海参扒鲍片	\$38	\$68	

Venison 鹿肉类

		Small	Medium	Large
C030 - Thai Style Fried Venison	泰式香草鹿肉	\$14	\$20	\$26
C031 - Stir Fried Black Pepper Venison with Onions	黑椒京葱鹿肉	\$14	\$20	\$26
C032 - Fried Venison with Green Pepper & Mushrooms	川椒香菇鹿肉	\$14	\$20	\$26
C033 - Fried Venison with Season Vegetables	时菜拌鹿肉	\$14	\$20	\$26
C034 - Fried Venison with Black Bean Sauce	豉汁拌鹿肉	\$14	\$20	\$26
C035 - Fried Venison with Spring Onions and Ginger	姜葱拌鹿肉	\$14	\$20	\$26

Beef 牛肉类

		Small	Medium	Large
C036 - Stir Fried Black Pepper Beef with Onions	黑椒京葱牛肉	\$14	\$20	\$26
C037 - Fried Beef with Green Pepper & Mushrooms	川椒香菇牛肉	\$14	\$20	\$26
C038 - Fried Beef with Black Bean Sauce	豉汁拌牛肉	\$14	\$20	\$26
C039 - Fried Beef with Spring Onions and Ginger	姜葱拌牛肉	\$14	\$20	\$26

Claypot & Beancurd 沙锅 / 豆腐类

		Small	Medium	Large
C040 - Hot & Spicy Seafood Beancurd Claypot	麻辣海鲜豆腐煲	\$14	\$20	\$26
C041 - Braised Chicken Wings with Clams & Beancurd Skin in Claypot	鲍贝枝竹滑鸡煲	\$12	\$18	\$24
C042 - Braised Chicken with Salted Fish & Beancurd in Claypot	咸鱼鸡粒豆腐煲	\$12	\$18	\$24
C043 - Braised Sea Cucumber with Beancurd & Season Vegetables in Claypot	海参时菜豆腐煲	\$18	\$24	\$36
C044 - Braised Chicken Wings with Sea Cucumber in Claypot	红烧海参鸡翅煲	\$18	\$24	\$36
C045 - Thai Style Deep Fried Crispy Seafood Beancurd	泰式锅烧豆腐	\$10		\$20
C046 - Braised Beancurd in Claypot	红烧豆腐煲	\$12	\$18	\$24
C047 - Braised Prawns & Crabmeat Beancurd Claypot	虾子蟹柳豆腐煲	\$15	\$22	\$28

Mixed Seafood 海味类

		Small	Medium	Large
C050 - D' CUISINES Superior Claypot Sea Cucumber, Prawns, Scallops, Mushrooms, Abalone And Vegetables Braised in Claypot	海味一品锅	\$30	\$45	\$60
C051 - Fried Scallops with Sugar Peas in Bird Nest	雀巢甜豆玉带	\$28	\$38	\$48
C052 - Stir Fried Scallops & Prawns with Broccoli	碧绿虾球玉带	\$25	\$35	\$45
C053 - Thai Style Spicy Cuttlefish Slice	泰皇腌鲜尤	\$12	\$18	\$24
C054 - Thai Style Sambal Chili Crab	泰式辣椒炒蟹	Subject to Season Price 时价 Per 100 Grams		
C055 - Stir Fried Black Pepper Crab with Onions	黑椒京葱炒蟹	(1Day Order in Advance) (预定)		
C056 - Baked Butter Sauce Crab	香脆牛油炒蟹	(1Day Order in Advance) (预定)		
C057 - Chicken Fross Soft Shell Crab	鸡松软壳蟹	\$12	\$18	\$24

Chicken 鸡肉类

		Small	Medium	Large
C060 - Fried Hot & Spicy Chicken	麻辣炸子鸡		\$15	\$30
C061 - Crispy Roast Chicken	脆皮烧鸡		\$15	\$30
C062 - Deep Fried Lemon Chicken	柠蒙香酥鸡		\$15	\$28
C063 - Deep Fried Plum Sauce Chicken	梅子香酥鸡		\$15	\$28
C064 - Spicy Stir Fried Chicken with Dry Chili	宫宝炒鸡球	\$12	\$18	\$24
C065 - Sweet & Sour Chicken	酸甜炒鸡球	\$12	\$18	\$24
C066 - Jing Xiang Chicken	金香炒鸡球	\$12	\$18	\$24

<u>Duck 鸭肉类</u>		Small	Medium	Large
C070 - Braised Duck with Sea Cucumber	海参扒鸭		\$30	\$60
C071 - Braised Duck with Mixed Vegetables	罗汉扒鸭		\$25	\$50
C072 - Crispy Roast Duck	香酥大鸭		\$25	\$50
C073 - Traditional Peking Duck (1 Day Order in Advance)	北京片皮鸭 (预定)			\$58
<u>Lobster / Prawn Meat 虾类</u>		Small	Medium	Large
C080 - Stir-Fried Lobster with Butter Sauce	上汤牛油炬龙虾	Subject to Season Price 时价		
C081 - Stir-Fried Lobster with Spring Onions and Ginger	姜葱炬龙虾	Subject to Season Price 时价		
C082 - Boiled Prawns with Ginseng	鲜人参灼生虾	\$18	\$28	\$36
C083 - Spicy Stir Fried Prawns with Dry Chili	宫宝炒虾球	\$18	\$28	\$36
C084 - Stir-Fried Prawns with Sze Chuan Sauce	干烧明虾球	\$18	\$28	\$36
C085 - Deep Fried Cereal Oak Prawns	麦片香酥虾	\$18	\$28	\$36
C086 - Pan Fried Prawns Onions Egg Omelet	大葱虾仁蛋	\$12	\$18	\$24
<u>Fish Meat 鱼类</u>				
C090 - Red Garoupa	红斑	Subject to Season Price 时价		
C091 - Garoupa	石斑	Per 100 Grams \$6 - \$7		
C092 - Marble Goby	笋壳			
C093 - Sea Bass	金目卢			
Available Cooking Style in		烹调法		
HongKong Steam, TeoChew Steam, Tom Yam Steam, Nonya Steam		港蒸/潮州蒸/ 东炎蒸/		
Spicy Steam, Thai Style Fried and Sweet & Sour Fried.		娘惹蒸 / 酱蒸 / 泰式炸/ 酸甜炸		
C094 - Thai Style Spicy Fish Slice	泰皇辣子鱼	\$12	\$18	\$24
C095 - Spring Onions and Ginger Fish Slice	姜葱炒鱼片	\$12	\$18	\$24
C096 - Crispy Deep Fried Fish Fitters	香酥炸鱼片	\$12	\$18	\$24
<u>Vegetables 酥菜类</u>		Small	Medium	Large
C100 - Oyster Sauce Japanese Shitaki with Season Vegetables	蚝汁松菇扒时蔬	\$12	\$18	\$24
C101 - Oyster Sauce Black Mushroom with Season Vegetables	蚝汁花菇扒时蔬	\$12	\$18	\$24
C102 - Poached Matrimony Vines Soup with 3 Kinds of Eggs	金银蛋上汤九杞	\$10	\$15	\$20
C103 - Fried Beans with Belacan Long Beans, Lady's Finger, Egg Plant and Petai Beans	马拉盞会四宝	\$10	\$15	\$20
C104 - Stir Fried Celery & Sugar Peas with Garlic	蒜茸西芹炒甜豆	\$10	\$15	\$20
C105 - Stir-Fried Season Vegetables	清炒时蔬	\$10	\$15	\$20
C106 - Loh Han Vegetables	罗汉上斋	\$10	\$15	\$20
C107 - Pan Fried Onions Egg Omelet	大葱煎蛋	\$10	\$15	\$20
C108 - Stir-Fried Season Vegetables with Garlic	清炒蒜茸时蔬	\$10	\$15	\$20

Soup 汤类

		Small	Medium	Large
C110 - Tom Yam Seafood Soup	东炎海鲜汤	\$12	\$18	\$24
C111 - Beancurd with Salted Vegetables Soup	咸菜豆腐汤	\$10	\$15	\$20
C112 - Sze Chuan Hot Spicy Soup	四川酸辣汤	\$10	\$15	\$20
C113 - Crab Meat & Sweet Corn Soup	蟹茸玉米羹	\$20	\$30	\$40
C114 - Mince Chicken & Sweet Corn Soup	鸡茸玉米羹	\$10	\$15	\$20
C115 - Seafood with Seaweed Soup	紫菜海鲜汤	\$10	\$15	\$20
C116 - Braised Fish Maw Soup	锦绣鱼鳔羹	\$20	\$30	\$40

Rice and Noodle 粉, 面, 饭类

		Small	Medium	Large
C120 - Thai Style Dry Fried Hor Fun	泰式干炒河粉	\$10	\$18	\$26
C121 - Thai Style Dry Fried Beef /Venison Hor Fun	干炒牛肉/鹿肉河粉	\$12	\$20	\$28
C122 - Thai Style Fried Pineapple Rice	泰式菠萝饭	\$10	\$18	\$26
C123 - Fried Seafood Yellow Chives Japanese Udon	海鲜菲黄炒日本乌冬	\$12	\$20	\$28
C124 - Seafood Fried Rice	海鲜炒香饭	\$8	\$16	\$24
C125 - Braised Yellow Chives Yee Fu Mee	菲黄焖伊面	\$10	\$18	\$26
C126 - Fried Seafood Hor Fun with Sauce	海鲜炒河粉	\$8	\$16	\$24
C127 - Dry Fried Seafood Mee Sua	干炒海鲜面线	\$10	\$18	\$26
C128 - Salted Fish Fried Rice	咸鱼海鲜炒香饭	\$8	\$16	\$24
C129 - Seafood Crispy Noodle	海鲜炒生面	\$10	\$18	\$26

Desserts 甜品类

		Small	Medium	Large
C130 - Sea Coconut with Longan Almond Jelly	龙眼海底椰豆腐	\$10	\$16	\$22
C131 - Pumpkin Ginko Nuts Yam Paste	金瓜白果芋泥	\$10	\$16	\$22
C132 - Lotus Red Bean Paste	莲子红豆沙	\$10	\$16	\$22
C133 - Honeydew Sago with Coconut Milk	蜜瓜西米露	\$10	\$16	\$22
C134 - Fruits Platter	合时生果拼盘	\$10	\$16	\$22
Per Pax Serving	每位	\$5		