

Crab 螃蟹

1. Scotland Brown Crab	苏格兰棕蟹	\$128 each
2. Canada Dungeness Crab	加拿大巨蟹	\$128 each
3. Sri Lanka Crab	斯里兰卡螃蟹	\$298 \$338 \$388
4. Australia Snow Crab	澳洲白雪蟹	Seasonal Price
5. Alaskan King Crab	阿拉斯加帝王蟹	\$220 / kg

Types of cooking method 烹饪选择

▶ White Pepper Crab	白胡椒螃蟹
▶ Chilli Crab	辣椒螃蟹
▶ Butter Crab	牛油螃蟹
▶ Steam Crab	清蒸螃蟹
▶ Ginger & Spring Onion Crab	姜葱螃蟹
▶ Curry Canada Dungeness Crab	咖喱加拿大巨蟹
▶ Salted Egg & Pumpkin Alaska Crab	金瓜咸蛋帝王蟹
▶ Cheese Garlic Alaska Crab	葱香阿拉斯加蟹

Cold Dish 冷盘 / Lobster 龙虾

1. No Signboard Platter	无招牌拼盘	\$58(S) \$68(M) \$78(L)
2. Double-Boiled Lobster with Superior Shark's Fin	上汤龙虾鲍翅	\$180 \$280 \$380
3. Deluxe Lobster Platter	龙虾三拼	\$158 \$188
4. Lobster with Superior Sauce & Vermicelli	冬粉龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia) Plus \$18(S) \$28(M) \$38(L)
5. Salad Lobster	沙律龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
6. Double-Boiled Lobster	老汤龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
7. Crispy Cereal Lobster	麦片龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
8. Lobster with Cheese	芝士龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
9. Deep-Fried Butter Lobster	奶油龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
10. Ginger and Spring Onion Lobster	姜葱龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
11. Garlic Steamed Lobster	葱茸蒸龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
12. Sashimi Lobster	刺身龙虾	\$130 / kg (Local) \$180 / kg (Blue) \$280 / kg (Australia)
13. Salted Egg & Pumpkin Lobster	金瓜咸蛋龙虾	-
14. Lobster Congee	龙虾粥	\$58 / Pax

SHARK'S FIN 鱼翅

1. Buddha Jump-Over The Wall	佛跳墙	\$88 / Person
2. Double Boiled Superior Shark's Fin with Whole Abalone	鲍鱼鲍翅	\$68 / Person
3. Double Boiled Shark's Fin In Clear Broth	上汤鲍翅	\$58 / Person
4. Superior Braised Shark's Fin Soup	红烧鲍翅	\$58 / Person
5. Braised Shark's Fin with Conpoy & Fresh Scallop	干贝鲜带鲍翅	-
6. Braised Shark's Fin with Dried Scallop & Crab Meat	干贝鲜蟹王翅	\$60 \$80 \$100
7. Braised Shark's Fin with Crab Meat	蟹王鱼翅	\$60 \$80 \$100
8. Superior Braised Shark's Fin Soup with Crab Roe	蟹璜鲍翅	\$58 / Person
9. Pan Fried Superior Shark's Fin with Shredded Seafood Served With Lettuce	桂花鲍翅	\$88 / Person
10. Pan Fried Shark's Fin with Shredded Seafood Served With Lettuce	桂花鱼翅	\$88 / Person
11. Eight Delicacies Braised Shark's Fin Soup	八珍鱼翅	\$60 \$80 \$100

SOUP 汤

1. Liuwei Herbal Soup	六味补汤	\$38
2. Sze Chuan Herbal Soup	十全补汤	\$38
3. Ginseng Abalone Soup	鲍鱼人参汤	\$38 / Pax
4. Top Shell with Chicken Soup	响螺汤	\$20 / Pax

ABALONE 鲍鱼

1. Superior Braised Abalone	红烧鲍鱼	\$58 / Person
2. Thai-Style Abalone	泰式鲍鱼	\$68 \$128
3. Abalone with Seasonal Vegetable	鲍鱼片扒时菜	\$88 \$138

SEA CUCUMBER 海参

1. Superior braised abalone with sea cucumber in claypot	砂煲鲍鱼刺参	\$78 \$138
2. Superior Seafood in Claypot	海味煲	\$68 \$88
3. Superior Braised Sea Cucumber	干贝葱子扒刺参	\$38 / Pax
4. Claypot Sea Cucumber	砂煲刺参	\$48 \$58 \$68

FISH 鱼

1. Braised Abalone Sauce Steamed Seasonal Fish	红烧鲍鱼酱蒸海上鲜	-
2. Teochew Style Steamed Seasonal Fish	潮式蒸海上鲜	Seasonal Price
3. Hong Kong Style Steamed Seasonal Fish	香港蒸海上鲜	Seasonal Price
4. Traditional Style Steamed Sea-bass	古式蒸西曹	\$60 each
5. Nyonya Style Steamed Seasonal Fish	娘惹蒸海上鲜	Seasonal Price
6. Deep-Fried Sweet and Sour Seasonal Fish	酸甜海上鲜	-
7. Deep-Fried Sambal Seasonal Fish	叁峇海上鲜	Seasonal Price
8. Deep-Fried Butter Seasonal Fish	奶油海上鲜	Seasonal Price
9. Deep-Fried Seasonal Fish	油浸海上鲜	Seasonal Price
10. Deep-Fried Thai Style Fish	泰式海上鲜	Seasonal Price
11. Garlic Steamed Silver Cod Fish	蒜茸葱花蒸鳕鱼	\$28 / Piece
12. Pan Fried Silver Cod Fish	香煎银鳕鱼	\$28 / Piece
13. Claypot Seasonal Fish	生煲海上鲜	-
14. Pickle Vegetable Steamed Seasonal Fish	菜香蒸海上鲜	-

PRAWN 虾

1. King Prawn with Superior Sauce & Vermicelli	冬粉明虾	\$13 each / min 4pcs Plus \$18(S) \$28(M) \$38(L)
2. Crispy Cereal Prawn	麦片虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
3. Deep Fried Butter Prawn	奶油虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
4. Stir-Fried Spicy Powder Prawn	干香虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
5. Garlic Steamed Prawn	蒜茸蒸虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
6. Steamed Prawn	清蒸虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
7. Crisp-Fried Prawn with Honey Sauce	蜜汁虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
8. Crisp-Fried Prawn with Oyster Sauce	干煎虾碌	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
9. Crisp-Fried Prawn with Black Sauce	豉油王虾	\$28 \$48 \$68 King prawn \$13 each / min 4pcs
10. Drunken Prawn	醉虾	\$48 \$68 \$88
11. Fresh Boiled Prawn	白灼虾	\$28 \$48 \$68

LIVE CLAM 竹节蚌 / SCALLOP 带子

1. Garlic Steamed Live Scallop	蒜茸蒸鲜带子	\$28 - \$32
2. Steamed live scallop with black sauce	豉汁蒸鲜带子	-
3. Garlic steamed bamboo clam / Oyster	蒜茸蒸竹节蚌/生蚝	\$13 each
4. Black Bean Sauce Steamed Bamboo Clam	豉汁蒸竹节蚌	-
5. Geoduck Clam Sashimi	刺身象拔蚌	\$200 / kg
6. Sauteed Geoduck clam with XO sauce	XO酱象拔蚌	\$200 / kg
7. Stir-fried Geoduck with Asparagus	象拔蚌炒芦笋	\$200 / kg
8. Saute Clam with Superior XO Sauce	XO酱桂花蚌	-
9. Clam with Vegetable	蒜苗桂花蚌	-
10. Garlic Steamed Oyster	蒜茸蒸生蚝	-
11. Sauteed Scallop with Superior XO Sauce	XO酱炒带子	\$38 \$68
12. Sauteed Scallop with Peppered Black Bean Sauce	豉椒带子	-
13. Sauteed Scallop with Dry Red Chilli	宫保带子	\$38 \$68
14. Black Bean Sauce Steamed Bamboo Clam / Oyster	豉汁蒸竹节蚌/生蚝	\$13 each

CHICKEN 鸡肉

1. Deep fried crispy chicken skin with paste	脆皮金龙鸡	-
2. Deep-Fried Mango Chicken	芒果鸡	\$28 \$50
3. Deep-Fried Butter Chicken	奶沙鸡	\$28 \$50
4. Saute Chicken with Superior Honey Sauce	蜜汁鸡	\$18 \$28 \$38
5. Deep-Fried Marinated Chicken	虾酱鸡	-
6. Sauteed Chicken with Dry Red Chilli	宫宝鸡片	\$18 \$28 \$38
7. Sweet & Sour Chicken	酸甜鸡片	\$18 \$28 \$38
8. Deep Fried Lemon Chicken	炸柠檬鸡	\$28 \$50

BEANCURD 海参

1. Cold beancurd	葱油冷冻豆腐	-
2. Steamed Japanese Beancurd with Dice Seafood	豆腐带子宝盒	\$6 each / min 4pcs
3. No Signboard Seafood Home-made Beancurd	无招牌特制豆腐	\$28
4. Four Treasures Vegetarian Beancurd	四宝豆腐	\$38 \$68
5. Claypot Beancurd	砂煲豆腐	\$28 \$38 \$48
6. Braised Beancurd	红烧豆腐	\$18 \$28 \$38

BULL FROG 牛蛙

1. Drunken Bull Frog	醉蛙	\$22 each / min 2
2. Steamed Bull Frog	酒蒸牛蛙	\$22 each / min 2
3. Ginger & Spring Onion Bull Frog	姜葱牛蛙	\$20 each / min 2
4. Saute Bull Frog with Dry Red Chilli	豉汁牛蛙	\$20 each / min 2
5. Black Pepper Bull Frog	黑椒牛蛙	\$20 each / min 2
6. Saute Bull Frog with Black Bean Sauce	豉汁牛蛙	\$20 each / min 2
7. Battered Bull Frog with Ginger	姜炸牛蛙	\$20 each / min 2

MEAT 肉类

1. Ginger & Spring Onion Deer Meat	姜葱鹿肉	\$28 \$50
2. Black Pepper Deer Meat	黑椒鹿肉	\$28 \$50
3. Saute Deer Meat with Dry Red Chilli	宫保鹿肉	-
4. Sauteed Deer Meat with Peppered Black Bean Sauce	豉汁鹿肉	-
5. Coffee Pork Ribs	咖啡排骨	\$28 \$38 \$50
6. Sweet & Sour Pork	咕嚕肉	\$28 \$38 \$50
7. Sweet & Sour Pork Ribs	排骨王	\$28 \$38 \$50
8. Honey Sauce Pork Ribs	蜜汁排骨	\$28 \$38 \$50
9. Otah	乌打	\$12 / Portion

CUTTLEFISH 鱿鱼 / BABY SQUID 苏东仔 / OTHERS 其他

1. Sambal Kang Kong with Cuttlefish	鱿鱼蕹菜	\$18 \$25 \$38
2. Stir-Fried Cuttlefish with Dry Red Chilli	宫保鱿鱼	\$18 \$25 \$38
3. Stir-Fried Cuttlefish with XO Sauce	XO酱鱿鱼	\$18 \$25 \$38
4. Deep Fried Baby Squid	烧汁苏东仔	\$18 \$25 \$38
5. Salad You Tiao	沙律油条	\$18 \$25 \$38
6. Deep Fried Sotong Ball	炸苏东丸	\$12 \$18 \$24
7. Prawn Rolls with Water Chestnut	虾枣	\$18 \$25 \$38
8. Yam Ring with Prawn	佛钵虾仁	\$38
9. Yam Ring with Saute Seafood in XO sauce (spicy)	佛钵三鲜	\$38
10. Yam Ring with Fresh Fruits	佛钵鲜果	\$38
11. Smoked Duck Slices	烟熏鸭	\$28

VEGETABLES 时菜

1. Stir-fried Vegetable	清炒时菜	\$15 \$20 \$25
2. Garlic Fried Vegetable	蒜茸时菜	\$15 \$20 \$25
3. Vegetable with Oyster Sauce	蚝油时菜	\$15 \$20 \$25
4. Sambal Kang Kong	马来风光	\$15 \$20 \$25
5. Luo Han Vegetable	罗汉斋	-
6. Mushroom with Dragon Vegetable	双菇青龙菜	\$28 \$38 \$48
7. Scallop with Vegetable	带子炒时菜	\$40 \$60 \$80
8. Chinese Spinach with Clear Broth	上汤苋菜	\$20 \$38
9. Chinese Spinach with 3 Coloured Egg	苋菜三色蛋	-
10. Abalone with Vegetable	鲍鱼片扒时菜	\$88 \$138
11. Bailing Mushroom with Vegetable	香菇时菜	\$28 \$38 \$48

NOODLE 面类 / FRIED RICE 炒饭

1. House Special Fried Rice	金沙炒饭	-
2. Fried Rice with Conpoy & Scallop	干贝带子炒饭	-
3. Seafood Fried Rice	海鲜炒饭	\$28 \$48 \$68
4. Crab Meat Fried Rice	蟹肉炒饭	\$38 / Portion
5. Braised Yee Fu Noodle W Crab Meat	蟹肉干炒伊面	-
6. Braised Yee Fu Noodle	干炒伊面	\$20 \$30 \$40
7. Hokkien Mee	福建面	\$18 \$28 \$38
8. Mee Goreng	马来面	\$18 \$28 \$38
9. Hong Kong Noodle	香港面	\$18 \$28 \$38
10. Sin-chew Mee Hoon	星洲米粉	\$18 \$28 \$38
11. Seafood Hor Fun with Gravy	什锦河粉	\$18 \$28 \$38
12. Fried Seafood Hor Fun	干炒河粉	-
13. Crispy Seafood Noodle	海鲜生面	-
14. Salted Fish Fried Rice	咸鱼炒饭	\$18 \$28 \$38
15. Yang Chow Fried Rice	扬州炒饭	-
16. Spicy Yuan Yang Fried Rice	麻辣鸳鸯炒饭	\$28 \$48 \$68

DESSERT 甜品

1. Double Boiled Bird Nest (Hot/cold)	冰糖燕窝(热/冷)	\$48/ Pax
2. Hashima with Red Dates & Rock Sugar (Hot/cold)	红莲雪蛤(热/冷)	\$28/ Pax
3. Fresh Fruit Platter	鲜果拼盘	-
4. Guilin Herbal Jelly	特制龟苓膏	\$9/ Pax
5. Mango Sago with Fresh Peeled Pomelo	芒果西米露	-
6. Almond Beancurd with Longans	龙眼杏仁豆腐	\$8 / Pax
7. Osmanthus with Water Chestnut Jelly	桂花马蹄糕	-
8. Sweetened Mash Yam Paste with Ginko Nuts	白果芋泥	\$12 / Pax
9. Chilled Lemongrass Jelly	香茅果冻	\$8 / Pax
10. Mango Pudding	芒果布丁	\$9 / Pax

BEVERAGES 饮料

1. Pine Draft Denmark Beer	丹麦啤酒	\$13 / Bottle (330ml)
2. Draft Denmark Beer	丹麦啤酒	\$38 / Jug
3. Danish Royal Stout	丹麦皇家黑啤酒	\$9.90 / Can
4. Asahi Super Dry	朝日啤酒	\$13 / Bottle
5. Fresh Coconut	新鲜椰子	\$9.90 each
6. Fresh Fruit Juice (Orange/watermelon/honeydew)	鲜果汁(橙汁/西瓜汁/蜜瓜汁)	\$7.90 / Glass \$30 / Jug
7. Lime Juice / Winter Melon	酸柑水	\$7.90 / Glass \$30 / Jug
8. Soursop	红毛榴莲水	\$6.90 / Glass
9. Longans	龙眼水	\$6.90 / Glass
10. Chinese Tea (Jasmine Tea)	中国茶	\$2 / Pax
11. Iced Water/ Water	冰水/温水	\$0.80 / Pax
12. Soft Drinks (Coke/sprite)	汽水(可乐/雪碧)	\$5.90 / Glass \$30 / Jug
13. Mineral Water	矿泉水	\$3.90 / Bottle (500ml)
14. Boncafe House Coffee	咖啡	-
15. Boncafe Espresso (Single Shot)	浓咖啡(一份)	-
16. Boncafe Espresso (Double Shot)	浓咖啡(双份)	-
17. Boncafe Cappuccino	卡普契诺咖啡	-
18. Boncafe Café Latte	拉铁咖啡	-