



黑胡椒螃蟹
CREAMY BLACK PEPPER CRAB
\$10.80 / 100G



砂煲螃蟹米粉汤
CLAYPOT CRAB BEE HOON
SOUP
\$10.80 / 100G



辣椒螃蟹
CHILI CRAB
\$10.80 / 100G



砂煲金沙奶油龙虾
CLAYPOT GOLDEN CREAMY
BUTTER LOBSTER
\$12.00 / 100G



蟹肉奶皮酥方
CRISPY CREPE CRAB DELIGHT
\$28.00



XO羊扒
XO LAMB RACK
\$38.00

螃蟹之家

HOUSE OF SEAFOOD

厨师推荐

CHEF'S RECOMMENDATION



冰镇咕佬肉
ICED LYCHEE SWEET &
SOUR PORK
\$28.00



冰沙老虎虾
TIGER PRAWN ON ICE
(WITH CHEF'S SPECIAL
HOMEMADE SAUCE)
\$28.00

厨 推师 荐

西瓜芥末虾球 \$32
SIGNATURE WASABI DE-SHELLED
PRAWNS WITH WATERMELON



西瓜芥末虾球，一道集清爽与美味于一身的创意佳肴。它巧妙地将鲜嫩的虾球与清甜的西瓜相结合，再搭配上独特的芥末酱料，为味蕾带来前所未有的清新体验。每一口都是对味觉的极致挑逗，让人回味无穷。

Watermelon Wasabi Shrimp Balls - a creative dish that combines freshness with deliciousness. It ingeniously fuses tender shrimp balls with sweet watermelon, complemented by a unique wasabi sauce, offering an unprecedented refreshing experience for your taste buds. Each bite is an ultimate tease to your palate, leaving you with an unforgettable aftertaste.

杏仁天妇罗软壳蟹
ALMOND TEMPURA SOFT
SHELL CRAB \$32



鲜鱿叁巴雍菜
SAMBAL KANGKONG
WITH SQUID \$24



鲜鱿丝小炒皇
WOK-FRIED CHIVES FLOWERS
WITH SHREDDED CUTTLEFISH
\$28

这道菜以其清新爽口的风味而备受青睐。嫩滑的鱿鱼丝与脆嫩的韭菜花一同翻炒，展现出色彩鲜艳的视觉效果和层次丰富的口感。鱿鱼丝吸收了韭菜花的清香，口感鲜嫩弹牙，而韭菜花则带来微微的辛香，增添了整个菜肴的鲜美与清新。每一口都充满了大海的气息和田野的清香，是一道清爽且充满风味的美食。

辣汁虾球豆腐
CHILI SAUCES DE-SHELLED
PRAWNS WITH HANDMADE
BEANCURD \$28



鲜嫩的虾球与滑嫩的豆腐完美融合，再淋上秘制辣汁，挑战你的味觉极限。虾球经过精心腌制，外裹薄薄的面糊，炸至金黄酥脆，内里却依旧保持着鲜嫩的口感。

珍宝蟹肉刀削面
JUMBO CHILI CRAB WITH
KNIFE-SLICED NOODLES
\$38



一碗汇聚了海洋精华与面食艺术的美食。选用上等的珍宝蟹肉，肉质饱满、鲜甜可口，与手工刀削面的筋道完美搭配。

海霸王炒饭
JUMBO SEAFOOD FRIED RICE
\$38



丰富的新鲜海鲜和香滑的鸡蛋，色彩斑斓，营养均衡。每一口炒饭都充满了海洋香味与饭香，口感层次丰富，让人回味无穷。

开胃菜

APPETIZER

冰沙老虎虾 🍤 \$28
TIGER PRAWN ON ICE
(WITH CHEF'S SPECIAL HOMEMADE SAUCE)



这道菜精选新鲜老虎虾，经过细致烹调后，保持虾肉的鲜嫩与甜美。冷吃方式凸显出虾的自然风味，伴随一丝淡淡的海洋气息，入口即化，带来清凉与满足感。

This dish features carefully selected fresh tiger prawns, expertly cooked to preserve the tender and sweet meat. The chilled preparation highlights the prawns' natural flavors, with a subtle hint of ocean freshness. Each bite melts in your mouth, offering a refreshing and satisfying experience.

罗惹水果鸡 🍗 \$22
FRESH MIXED FRUITS & CHICKEN WITH
ROJAK SAUCES



这道水果炸鸡Rojak呈现古早味美食的独特魅力，采用失传的传统配方，由我们的厨师精心复刻而成。鸡肉外焦里嫩，搭配新鲜水果，浸入特制的南洋风味虾膏酱，带来浓郁的风味层次。酱料的独特香气和微辣的口感与水果的清新甜美相互交融，展现了地道的南洋风情。这是一道让人唤起记忆的美食，既保留了传统风味，又带来令人惊喜的现代演绎。

This Fruit Fried Chicken Rojak captures the essence of traditional flavors with a recipe that has been lost over time and meticulously recreated by our chefs. The chicken is crispy on the outside and tender on the inside, paired with fresh fruit and drenched in a special Southeast Asian shrimp paste sauce. The sauce's unique aroma and mild spiciness blend seamlessly with the fruit's refreshing sweetness, showcasing authentic Southeast Asian flair. This dish evokes nostalgia while offering a delightful modern twist on classic flavors.

椒盐鲜鱿 🍤 \$28
CRISPY CALAMARI WITH
PEPER AND SPICED SALT



南洋羊肉串
NANYANG STYLE MUTTON
SATAY (12PCS)
\$28

精选上等草原羊肉，每一块都肉质鲜嫩，肥瘦相间，经过匠人精心腌制，入味至深。炭火之上，羊肉串翻转跳跃，金黄色的外皮逐渐包裹住内里的鲜嫩多汁，撒上秘制香料，那一刻，空气中弥漫开来的，是草原的辽阔与食物的纯粹。



南洋鸡肉串
NANYANG STYLE CHICKEN
SATAY (12PCS)
\$20

选用优质鸡胸肉，肉质紧实而不柴，经过细致切割与调味，每一串都恰到好处地保留了鸡肉的原汁原味。在恰到好处的火候下，鸡肉串烧表面微微焦黄，内里却保持着柔嫩的口感，搭配特制酱料。

蟹肉奶皮酥方
CRISPY CREPE CRAB
DELIGHT
\$28



蟹肉酥方是一道精致的手工作美食，以优质蟹肉为主料，每一道工序都经过细致的手工操作，确保蟹肉的鲜嫩与口感的细腻。蟹肉的自然甜美与丰富层次通过巧妙的工艺得以保留，使每一口都充满了精致的味道。外观优雅，色彩丰富，是一道既美味又富有匠心的经典菜肴。

Crispy Crepe Crab Delight is a refined, handmade dish featuring premium crab meat. Each step of the preparation is carefully done by hand to ensure the crab meat remains tender and the texture is delicate. The natural sweetness and rich layers of the crab are preserved through meticulous craftsmanship, making each bite a taste of exquisite flavor. With its elegant appearance and vibrant colors, this dish is both delicious and a testament to artisanal skill!

杏仁天妇罗软壳蟹 🍴
ALMOND TEMPURA SOFT
SHELL CRAB
\$32



辣椒螃蟹肉酱配炸馒头
CHILI CRAB MEAT SAUCE WITH
MINI FRIED BUN
\$22



KID
SNACKS

儿童小吃



炸鲜鱿球
SQUID BALL \$15

自制薯块
HOMEMADE WEDGES \$12

薯条
FRENCH FRIES \$12

黑松露薯条
TRUFFLE FRENCH FRIES \$15

炸紫薯卷 🍴
SWEET POTATO SPRING ROLL \$15

蔬菜 VEGETABLES

XO 芦笋
XO ASPARAGUS
\$22



开胃菜 APPETIZER

宫保带子 🍴 \$38
KUNG PAO SCALLOP



以带子为主角，搭配宫保的经典调味，将海鲜的鲜美与川菜的麻辣完美融合。带子，以其肉质厚实、口感滑嫩而著称。每一颗带子都经过精心挑选，确保新鲜度与品质，让你在品尝时能够感受到来自深海的鲜美与纯净。

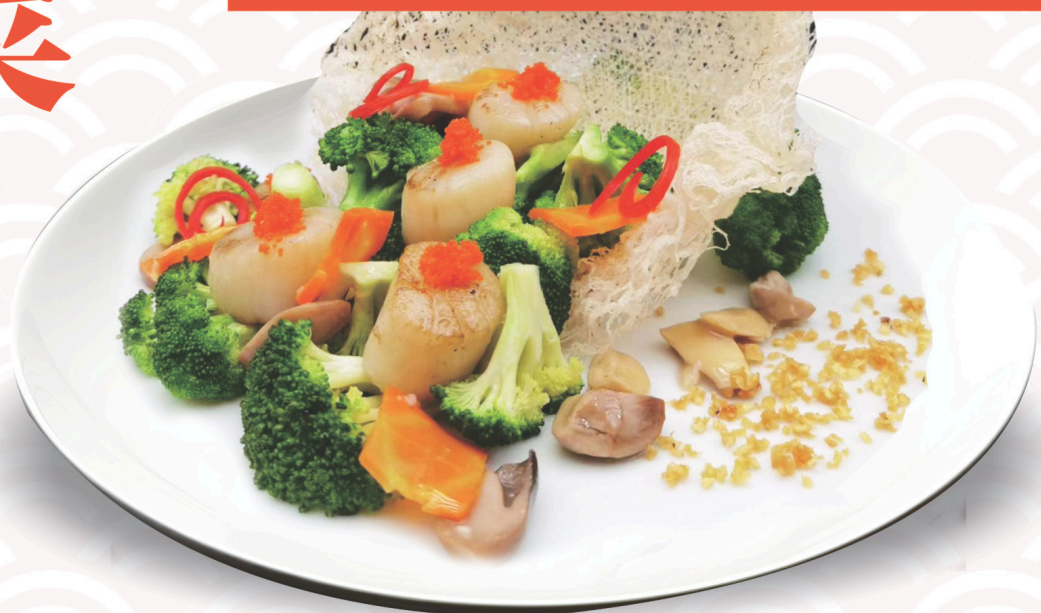
With scallops as the star, combined with the classic flavoring of Kung Pao, this dish perfectly blends the freshness of seafood with the spicy and numbing flavors of Sichuan cuisine. The scallops, renowned for their thick and tender meat, are carefully selected to ensure freshness and quality, allowing you to savor the exquisite and pure taste from the depths of the ocean during every bite.



芦笋虾球/带子 🍴
ASPARAGUS WITH DE-
SHELLED PRAWNS / HOKKAIDO
SCALLOP
\$32

VEGETABLES **蔬菜系列**

西兰花虾球/带子 🍴 - \$32
BROCCOLI WITH DE-SHELLED
PRAWNS / HOKKAIDO SCALLOP



蒜蓉小芥蓝
STIR FRIED KAILAN WITH
MINCED GARLIC
\$18



蒜蓉小芥蓝是一道清爽可口的家常菜，以其脆嫩的口感和丰富的营养价值而受到喜爱。芥蓝口感清脆，色泽鲜艳，吃起来非常爽口。

鲜鱿叁巴雍菜 🍴
SAMBAL KANGKONG
WITH SQUID
\$24



鲜鱿叁巴雍菜是一道具有马来西亚特色的菜肴，结合了鲜美的鱿鱼和清爽的空心菜，再搭配上特制的叁巴酱，味道丰富而独特。

鲜鱿丝小炒皇 🍴
WOK-FRIED CHIVES FLOWERS
WITH SHREDDED CUTTLEFISH
\$28



虾米四季豆
FRENCH BEAN WITH DRIED SHRIMP
\$22

蒜蓉西兰花
STIR FRIED BROCCOLI WITH
MINCED GARLIC
\$22



马来风光
SAMBAL KANGKONG
\$18

这道新加坡特色菜以新鲜的空心菜为主，搭配香辣的叁巴酱炒制而成。空心菜吸收了叁巴酱的浓郁香味，散发出诱人的辛辣气息。入口时，先是鲜嫩的蔬菜质感，随后是酱料的辛辣回味，带来层次丰富的味觉享受，是一道风味独特且极具南洋特色的美食。

This iconic Singaporean dish features fresh morning glory (kangkong) stir-fried with a rich and spicy sambal sauce. The leafy greens absorb the intense flavors of the sambal, releasing an enticingly fragrant and spicy aroma. With each bite, you first experience the tender texture of the vegetables, followed by the deep, lingering heat of the sauce. It's a dish that offers a complex and uniquely Southeast Asian culinary experience.





三色蛋金黄苋菜
CHINESE SPINACH WITH
3 COLOUR EGGS
\$22



鲜菇菠菜
SPINACH WITH MUSHROOM
\$22

XO彩椒双鲜 🍴 \$38
XO SAUCE WITH SCALLOP,
DE-SHELLED PRAWNS & BELL PEPPER



BEAN CURD
豆腐系列



辣汁虾球豆腐 \$28
CHILI SAUCES DE-SHELLED PRAWNS WITH
HANDMADE BEANCURD

自制泰式豆腐
THAI STYLE CRISPY
HANDMADE BEANCURD
\$22



麻婆豆腐
MAPO TOFU
\$28

鲍片海鲜豆腐煲
CLAYPOT SEAFOOD BEANCURD
WITH SLICED ABALONE
\$48



PRAWNS **鲜虾系列**

虾米辣虾 
DRIED SHRIMP SAMBAL PRAWNS
\$28



这道虾米辣虾以其强烈的风味和层次分明的口感受到喜爱。新鲜的虾肉在炒制后，吸收了香脆虾米和特制辣酱的浓郁味道。辣酱的辛辣刺激与虾米的香脆完美结合，形成了丰富而复杂的味觉体验。每一口都充满了浓烈的辣味和虾米的独特香气，带来令人难以抗拒的美味享受。这道菜展现了鲜香与辣味的绝妙平衡，令人回味无穷。

This Dried Shrimp Sambal Prawns is celebrated for its bold flavors and complex texture. Fresh shrimp is stir-fried to perfection, absorbing the rich taste of crispy shrimp paste and a special spicy sauce. The heat from the sauce blends seamlessly with the crispiness of the shrimp paste, creating a rich and multi-layered taste experience. Each bite is packed with intense spice and the unique aroma of shrimp paste, offering an irresistible and flavorful delight. This dish highlights the perfect balance of savory and spicy, leaving a memorable impression.

砂煲粉丝虾 
CLAYPOT VERMICELLI
PRAWNS
\$28



陈年老酒砂煲虾
OLD WINE CLAYPOT PRAWNS
\$28

陈年老酒的醇厚与砂煲的慢炖相互交融，共同孕育出这道风味独特的陈年老酒砂煲虾。虾肉在砂煲中慢慢炖煮，充分吸收了老酒的香气，变得更加鲜美可口。每一口都仿佛能品尝到时间的味道，让人沉醉其中，无法自拔。



香茅牛油虾 
LEMONGRASS BUTTER
PRAWNS
\$28

香茅的清新与牛油的浓郁完美邂逅，共同演绎出这道令人欲罢不能的香茅牛油虾。虾肉紧实弹牙，每一口都散发着香茅的独特香气，牛油的丝滑更是将整道菜的口感推向了新的高度。这是一道让人一尝难忘的美食佳作。

麦片虾
CRISPY CEREAL PRAWNS
\$28

麦片与鲜虾的跨界融合，带来前所未有的味蕾盛宴！香脆的麦片包裹着鲜嫩多汁的虾肉，每一口都是满满的幸福感。独特的烹饪工艺保留了虾的鲜美，同时赋予了麦片层次分明的口感，让人回味无穷。



金沙奶油虾

GOLDEN CREAMY BUTTER
PRAWNS
\$28



荔枝酸甜虾

LYCHEE SWEET & SOUR
PRAWNS
\$28



金沙奶油虾球

GOLDEN CREAMY BUTTER
DE-SHELLED PRAWNS
\$32

虾球经过精心腌制与炸制，外酥里嫩，搭配细腻起沙的咸蛋黄与浓郁的奶油，每一口都是满满的幸福感。这道菜的色泽金黄诱人，香气扑鼻。



叁巴虾球

SAMBAL DE-SHELLED PRAWNS
\$32

叁巴虾球，以其独特的东南亚风味吸引无数食客。新鲜的虾球蘸上特制的叁巴辣椒酱，再经过蒸煮，虾肉的鲜嫩与叁巴酱的香辣完美融合，带来一场味蕾的盛宴。



DE-SHELLED 虾球系列

西瓜芥末虾球 🍷 \$32
SIGNATURE WASABI DE-SHELLED
PRAWNS WITH WATERMELON



咸蛋虾球

SALTED EGG
DE-SHELLED PRAWNS
\$32

当金黄色的咸蛋黄遇上鲜嫩弹牙的虾球，两者在锅中相遇，交织出令人难以忘怀的美味。鲜虾去壳去线，经过料酒、胡椒粉与盐的精心腌制，去除腥味的同时更添几分鲜美。

When the golden salted egg yolks meet the tender and bouncy shrimp balls in the wok, they intertwine to create an unforgettable deliciousness. The fresh shrimp are peeled and deveined, carefully marinated with cooking wine, pepper, and salt, which not only removes any fishy odor but also adds a touch of extra freshness.



LIVE LOBSTER
龙虾系列

蒜蓉蒸龙虾 \$12.0 / 100G
STEAMED WITH MINCED GARLIC LOBSTER

胡椒龙虾汤 🍴
CREAMY PEPPERY LOBSTER SOUP

砂煲龙虾粉丝 🍴
CLAYPOT VERMICELLI LOBSTER

砂煲金沙奶油龙虾
CLAYPOT GOLDEN CREAMY BUTTER LOBSTER



ALASKA CRAB
阿拉斯加蟹
需要预定
PRE-ORDER

阿拉斯加蟹 🍴
ALASKA KING CRAB



LIVE CLAMS **活贝系列**

米椒蛤蜊 🍴 \$28
CLAMS WITH SLICED CHILI SOUP



LIVE CLAMS 活蛤蜊

叁巴蛤蜊 \$28
STIR FRIED WITH SAMBAL CHILI

粉丝蒜蓉蛤蜊 \$28
MINCED GARLIC WITH VERMICELLI CLAMS

麻辣蛤蜊 \$28
MALA SAUCE



生蚝 OYSTER \$6 PCS / \$30 12 PCS / \$58



刺身
SASHIMI



XO 粉丝
XO SAUCES WITH VERMICELLI



蒜蓉粉丝 🍴
MINCED GARLIC WITH VERMICELLI

象拔蚌 (需要预定)
GEO DUCK CLAMS (PRE-ORDER)
SEASONAL PRICE 时价



- **刺身象拔蚌** 🍴
SASHIMI GEO DUCK CLAMS
- **XO酱象拔蚌** 🍴
XO SAUCE GEO DUCK CLAMS
- **高汤象拔蚌**
SHABU-SHABU GEO DUCK CLAMS

LIVE BAMBOO CLAMS 活竹蚌 SEASONAL PRICE 时价

招牌辣椒 🍴
SIGNATURE CHILI SAUCE

蒜蓉粉丝 🍴
MINCED GARLIC WITH VERMICELLI

陈年老酒 🍴
CLAYPOT HERBAL OLD WINE

蒜香牛油
BUTTER GARLIC



游水鱼 LIVE FISH

金目鲈 \$7 / 100G
LOCAL SEABASS

笋壳 \$10 / 100G
SOON HOCK

红斑 \$12 / 100G
RED GROUPER



烧烤
GRILLED



香港蒸
HONG KONG STYLED STEAMED



泰式苹果炸
THAI STYLE WITH GREEN APPLE

酸甜
SWEET & SOUR



油泡
CHEF'S SPECIAL SOYA SAUCES

砂煲白东炎汤
CLAYPOT CLEAR TOM YAM SOUP

蒜茸酱蒸鳕鱼
STEAMED COD FISH WITH GARLIC
\$48

简单却不失风味的蒜茸酱蒸鳕鱼，精选优质鳕鱼块，搭配秘制蒜茸酱，通过恰到好处的好处的蒸制，让鳕鱼的细腻肉质与蒜茸的浓郁香气完美融合。每一口都是对味觉的极致宠爱，鲜美多汁，蒜香四溢，简单烹饪也能带来非凡享受。



泰式青苹果鳕鱼
THAI STYLE COD FISH WITH GREEN APPLE
\$48

LIVE FISH 游水鱼系列



菜脯蒸
STEAMED WITH PRESERVED RADISH

荔枝酸甜鱼片
LYCHEE SWEET & SOUR FISH FILLET
\$32



MEAT 鲜系列

咖啡排骨 ☛ \$28
FRAGRANT COFFEE SPARE RIBS



新加坡独特的咖啡排骨是一道结合了甜、香、浓的美味佳肴。排骨经过精心烹调，外皮酥脆，肉质鲜嫩。咖啡酱的浓郁香气渗透每一块排骨，带有微微的苦甜与甜美，层次丰富。每一口都散发出诱人的咖啡香气，既满足味蕾，又充满异国风情。

This unique Singaporean dish combines sweet, aromatic, and rich flavors in a delicious creation. The pork ribs are carefully cooked to achieve a crispy exterior and tender meat. The rich coffee sauce infuses every rib with a subtle bitterness and sweetness, creating a complex flavor profile. Each bite releases an irresistible coffee aroma, satisfying your taste buds with a touch of exotic flair.

咸蛋排骨
SALTED EGG SPARE RIBS
\$28



金沙奶油排骨
CREAMY BUTTER SPARE RIBS
\$28

冰镇咕咾肉
ICED LYCHEE SWEET & SOUR PORK
\$28

当您轻咬一口冰镇咕咾肉，首先感受到的是冰爽刺激的凉意，瞬间驱散炎热与疲惫。紧接着，是外皮的酥脆与内里的鲜嫩在口中交织，酸甜可口的酱汁在冰镇的衬托下更显清新，为味蕾带来层次分明的绝妙享受。



黑椒鹿肉 ☛
VENISON WITH BLACK PEPPER SAUCE
\$32



姜葱鹿肉
VENISON WITH GINGER & ONION
\$32

XO羊扒 ☛
XO LAMB RACK
\$38

黑椒羊扒 ☛
BLACK PEPPER LAMB RACK
\$38



POULTRY **鸡肉系列**



腰果宫保鸡丁 \$24
CASHEW NUT DICED CHICKEN WITH DRIED CHILI



脆皮麦片鸡
CRISPY CEREAL CHICKEN \$24

精选优质燕麦片，轻轻包裹在腌制入味的鸡肉之上，仿佛给每一块鸡肉都披上了一层金色的外衣。经过恰到好处的炸制，燕麦的香脆与鸡肉的鲜嫩完美融合，每一口都是对“外酥里嫩”的最佳诠释。

招牌虾酱鸡
SIGNATURE PRAWN PASTE CHICKEN \$24

虾酱的鲜美与鸡肉的鲜嫩巧妙结合。虾酱的浓郁香气逐渐渗透进鸡肉的每一寸肌理，使其味道更加层次分明，鲜美倍增。经过慢火细炖，鸡肉吸饱了虾酱的精华，变得异常鲜美，让人一尝难忘。



叁巴鸡 \$24
SAMBAL CHICKEN

三杯鸡 \$24
TAIWANESE THREE CUP CHICKEN

LIVE CRAB **生猛活螃蟹**

砂煲螃蟹米粉汤
CLAYPOT CRAB BEE HOON SOUP
\$10.8 / 100G



LIVE CRAB

生猛 活螃蟹



烧烤香蕉叶螃蟹 🍷 \$10.8 / 100G
BBQ BANANA LEAF CRAB

砂煲粉丝螃蟹 🍷

CLAYPOT VERMICELLI CRAB
\$10.8 / 100G

砂煲，以其独特的材质与保温性能，成为了锁住食物鲜美与营养的绝佳容器。当鲜活的螃蟹与细滑的粉丝相遇于砂煲之中，慢火细炖之下，蟹的鲜、粉的滑与汤汁的醇厚相互渗透、交融，共同编织出一幅温馨而诱人的美食画卷。



白胡椒螃蟹

WHITE PEPPER CRAB
\$10.8 / 100G



金沙奶油蟹

GOLDEN CREAMY BUTTER CRAB
\$10.8 / 100G



辣椒螃蟹 🍷

AWARD-WINNING CHILI CRAB
\$10.8 / 100G

新加坡的国菜辣椒螃蟹以其鲜明的风味和浓郁的酱汁闻名。鲜活的螃蟹经过精心烹制，肉质饱满细嫩。独特的辣椒酱料结合了甜、辣、酸的多重口感，鲜美诱人。每一口蟹肉都沾满了浓稠的酱汁，香辣四溢，令人食指大动。这道菜完美地展现了新加坡丰富的饮食文化与风味。

Singapore's national dish, Chili Crab, is renowned for its bold flavors and rich sauce. The live crabs are expertly prepared, resulting in plump and tender meat. The unique chili sauce blends sweet, spicy, and tangy notes, creating an irresistible taste. Each bite of crab is coated in the thick, flavorful sauce, bursting with aromatic heat that leaves you craving more. This dish perfectly showcases the rich culinary heritage and flavors of Singapore.



陈年老酒砂煲螃蟹 🍷

CLAYPOT HERBAL OLD WINE CRAB
\$10.8 / 100G



Voted the **Best Pepper Crab** in Singapore

黑胡椒螃蟹 
BEST VOTED BLACK PEPPER CRAB
\$10.8 / 100G

这道获奖黑胡椒螃蟹选用马来西亚砂撈越著名的黑胡椒粒，赋予了螃蟹独特的风味。新鲜的螃蟹在烹调过程中吸收了黑胡椒的浓烈香气和适度的辣味，外焦里嫩，肉质滑嫩。每一口都能感受到黑胡椒的辛辣与芳香，层次丰富，令人回味无穷。这道菜品不仅展示了我们餐馆的烹饪精湛，也突显了砂撈越黑胡椒的卓越品质。

This award-winning dish features black peppercorns from Sarawak, Malaysia, renowned for their exceptional quality and flavor. Fresh crab is expertly prepared, absorbing the bold aroma and moderate heat of the black pepper. The result is a crispy exterior and tender, juicy meat. Each bite reveals the pepper's spicy kick and aromatic depth, offering a richly layered taste experience. This dish not only highlights our restaurant's culinary expertise but also showcases the superior quality of Sarawak black pepper.

咸蛋螃蟹
GOLDEN SALTED EGG CRAB
\$10.8 / 100G



马来西亚甘香螃蟹
MALAYSIA KAM HIANG CRAB
\$10.8 / 100G

娘惹咖喱螃蟹
NONYA CURRY CRAB
\$10.8 / 100G

这道娘惹咖喱螃蟹以新创口味将传统与现代巧妙融合。新鲜的螃蟹浸泡在浓郁的娘惹咖喱酱中，既传承了经典的香料风味，又注入了现代创意的元素。咖喱酱丝滑细腻，香料的层次感丰富，融合了浓郁的辛辣与淡淡的甜美。每一口都带来传统娘惹风味的厚重与创新口感的惊喜，展现了传统美食在现代烹饪中的新风貌。

This Nyonya Curry Crab features a new and innovative flavor that skillfully blends tradition with modernity. Fresh crab is immersed in a rich Nyonya curry sauce, which retains classic spice flavors while incorporating contemporary elements. The curry sauce is smooth and creamy, with a rich and layered spice profile that combines intense heat with subtle sweetness. Each bite offers a delightful balance of traditional Nyonya flavors and creative twists, showcasing a fresh take on classic cuisine.



姜葱螃蟹
GINGER & ONION CRAB
\$10.8 / 100G

麻辣螃蟹
SPICY MALA CRAB
\$10.8 / 100G



虾米辣螃蟹 (干) 
DRIED SHRIMP SAMBAL CRAB
\$10.8 / 100G

酸甜螃蟹
SWEET & SOUR CRAB
\$10.8 / 100G

清蒸螃蟹
STEAMED CRAB
\$10.8 / 100G

迷你炸馒头 (最少6粒) 
FRIED MINI MANTOU (Min. 6pcs)
\$0.8/1PC(一粒) 

ABALONE

鲍鱼

生捞鲍鱼沙拉 🍴 \$68
10 HEAD ABALONE SALAD



碧玉原粒鲍鱼 (位上)
BRAISED ABALONE
WITH SUPERIOR SAUCE
\$88 PER PERSON

烹饪方式都力求将鲍鱼的鲜美发挥到极致。厨师们以精湛的技艺，解锁鲍鱼深藏不露的美味密码，让每一道菜品都成为不可多得的艺术之作。
Each cooking method strives to bring out the utmost freshness of the abalone. With their exquisite skills, chefs unlock the hidden delicious secrets of abalone, turning every dish into a rare work of art.



红烧大鲍翅 (位上) 🍴
BRAISED SUPERIOR SHARK'S FIN
\$88 PER PERSON

品尝这红烧大鲍翅时，首先感受到的是那如丝般细腻、滑而不腻的肉质，随后是浓郁的酱香在口中缓缓散开，与鲍翅本身的鲜美相互交织，形成了一种难以言喻的美妙滋味。每一口都是对味蕾的极致诱惑，让人回味无穷，欲罢不能。

As you indulge in this braised abalone fin, the first sensation that captures your palate is the silky texture, smooth yet not greasy. Following that, a rich, savory aroma gently unfolds in your mouth, intertwining with the inherent freshness of the abalone fin, creating an indescribably delightful flavor. Each bite is an ultimate temptation to your taste buds, leaving a lingering aftertaste that is both memorable and irresistible.



鱼鳔蟹肉羹
FISH MAW & FRESH CRAB
MEAT BROTH
\$58

南瓜海味羹
PUMPKIN SEAFOOD SOUP
\$48

蟹肉鱼翅羹
SHARK'S FIN WITH FISH
MAW & FRESH CRAB
\$68



汤羹

SOUP

ASIAN BBQ 亚洲
烧烤

烧烤虾
BBQ PRAWNS
\$28
烧烤啦啦
BBQ LALA
\$28



烧烤螃蟹 1KG
BBQ LIVE CRAB 1KG
\$108

烧烤龙虾 700-800G
BBQ LIVE LOBSTER 700-800G
\$98



烧烤鲜鱿
BBQ SQUID
\$28



海鲜烧烤大拼盘
(虾, 啦啦, 鲜鱿, 鱼, 螃蟹)
BBQ PLATTER (PRAWNS, LALA,
SQUID, FISH, CRAB)
\$208
Waiting time: 45mins
等待时间: 45分钟



Chef Recommendation

Prices are subject to service charge and prevailing GST 服务费与消费税另计

RICE NOODLES 饭面
系列

珍宝蟹肉刀削面 \$38
JUMBO CHILI CRAB WITH KNIFE-SLICED
NOODLES



招牌蟹肉滑蛋炒饭
SIGNATURE CRAB MEAT SCRAMBLED
EGG FRIED RICE
\$38

这道蟹肉炒饭将新鲜的蟹肉与米饭完美融合。优质蟹肉肉质细腻多汁，与炒饭中的鸡蛋和米饭混合，展现出丰富的口感。每一口都充满蟹肉的自然甜美，米饭粒粒分明，炒制得恰到好处，调味适中，带来海鲜的鲜香与炒饭的经典风味。是一道简单却令人垂涎的美味佳肴。

This Crab Meat Fried Rice features fresh crab meat perfectly combined with rice. The high-quality crab meat is tender and juicy, mixed with eggs and rice to create a rich texture. Each bite bursts with the natural sweetness of the crab, with well-separated rice grains that are stir-fried to perfection. The seasoning is balanced, offering a delightful blend of seafood freshness and classic fried rice flavors. It's a simple yet irresistible dish.



黄金蒜蓉炒饭
GOLDEN GARLIC FRIED RICE
\$18



珍宝蟹肉拌饭
JUMBO CHILI CRAB
WITH RICE
\$38



Chef Recommendation

Prices are subject to service charge and prevailing GST 服务费与消费税另计



蛋炒饭
EGG FRIED RICE
\$18

麻辣海虾白米粉
MALA SEA PRAWN WHITE
BEE HOON
\$25



鲜蛤蜊白米粉
CLAMS WHITE BEE HOON
\$25



海霸王炒饭
JUMBO SEAFOOD
FRIED RICE
\$38



蟹肉冬粉
FRIED VERMICELLI
WITH CRAB MEAT
\$38



蟹肉伊面
BRAISED EE-FU NOODLES WITH
CRAB MEAT
\$38

三菇伊面
BRAISED EE-FU NOODLES
WITH MUSHROOM
\$25

马来炒面
SIGNATURE MEE GORENG WITH SEAFOOD
\$22

这道海鲜马来炒面展现了浓郁的南洋风味。新鲜的海鲜与面条在特制的马来酱料中炒制，酱料的香辣与微甜融合，带来独特的热带风情。每一口都能品味到海鲜的鲜嫩与面条的弹性，酱料的丰富层次让整道菜看充满了地道的南洋风味，令人回味无穷。

This Seafood Mee Goreng showcases rich Southeast Asian flavors. Fresh seafood is stir-fried with noodles in a special Malaysian sauce, which blends spicy and slightly sweet notes to deliver a unique tropical flair. Each bite offers tender seafood and chewy noodles, while the complex sauce provides a deep, authentic Southeast Asian taste that leaves a lasting impression.



海鲜面线
FRIED VERMICELLI NOODLES
WITH SEAFOOD
\$28



鲜蛤蜊刀削面汤
KNIFE-SLICED NOODLES SOUP
WITH CLAMS
\$28