Welcome to one of the finest Chinese specialty cuisine restaurant in this city. At The Oriental Blossom you will find our cuisine encompassing the best of two major provinces of China: Szechwan and Canton. Our focus is on variety of authentic flavours for your palate using the original recipes and spices. Literally as many blossoms, as many flavours!

Look out for our special Dim Sum trolley and its fun range of superb starters.
If there is any special request, talk to our Chef and he will be glad to loss it up for you.

Relax in the subdued elegance, feel the breath of China and go out satiated like the happy Buddha.

Please inform your server if you or anyone at your table is sensitive to any food allergens like dairy products, eggs, seafood, peanuts, soy, tree nuts & wheat etc. This will help us serve you better.
Set Menus 套餐

A lavish spread awaits you. We have here a bouquet of Vegetarian and non-vegetarian Set menus featuring authentic delicacies from the Canton and Szechuan provinces of China.

These Set menus are great value for money, time saving and offer a complete meal from starters to desserts.

You are also welcome to speak to the Chef or the restaurant manager if you wish to include any of your personal favourites in the menu. We would be happy to accommodate your request to enable you and your guest to experience a fabulous Chinese banquet.

Enjoy!
Vegetarian Set Menu A - 8 Persons

Starters
Crispy Vegetables Szechwan Style
Fried Corn Curd
Jade Rolls

Soups
Vegetable Manchow Soup
Vegetable Nanking Soup

Main Course
Stuffed Mushrooms Chili Coriander Sauce
Stir Fried Tofu with Water Chestnut, Asparagus, Shiitake Mushrooms in Chili Black Bean Sauce
Stewed Wantons with Vegetables in Szechwan Sauce

Rice and Noodles
Vegetable Oriental Fried Rice
Vegetable Hakka Noodles

Desserts
Honey Tossed Noodles with Ice Cream

8000

Set Menu B - 8 Persons

Starters
Szechwan Peppery Chicken
Fish with Bell Pepper in Chili Garlic Soya Sauce

Soups
Chicken Spicy Egg Cream Soup

Main Course
Red Cooked Prawns
Kung Pao Chicken

Diced Eggplant, Red & Green Bell Peppers & Mushrooms in Chili Garlic Sauce
Stir Fried Pak Choi with Shiitake Mushrooms and Bamboo shoot

9600

Rice and Noodles
Vegetable Fried Rice

Desserts
Pineapple Pancake with Ice Cream

Condition:
1. Full table must participate
2. No Frills
3. Any one set menu for table
4. Minimum 4 persons
5. The number of the dishes based on the no. of people
6. The set menu is non-alcoholic
7. Dessert includes beverages
### Set Menu C - 8 Persons

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Starters</strong></td>
<td>11200</td>
</tr>
<tr>
<td>Crispy Lamb Chili with Spring Onion</td>
<td></td>
</tr>
<tr>
<td>Steamed Corn Curd</td>
<td></td>
</tr>
<tr>
<td>Vegetable Lung Fung Soup</td>
<td></td>
</tr>
<tr>
<td><strong>Soups</strong></td>
<td></td>
</tr>
<tr>
<td>Crab meat Asparagus Soup</td>
<td></td>
</tr>
<tr>
<td><strong>Main Course</strong></td>
<td></td>
</tr>
<tr>
<td>Stir Fried Prawns in Black Pepper Sauce</td>
<td></td>
</tr>
<tr>
<td>Pickled Fish</td>
<td></td>
</tr>
<tr>
<td>Red Cooked Chicken</td>
<td></td>
</tr>
<tr>
<td>Stir Fried Oriental Vegetable</td>
<td></td>
</tr>
<tr>
<td>French Beans with Tofu, Bell Peppers in Chili Black Bean Sauce</td>
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<tr>
<td><strong>Rice and Noodles</strong></td>
<td></td>
</tr>
<tr>
<td>Chili Peppers Fried Rice</td>
<td></td>
</tr>
<tr>
<td>Chili Garlic Hakka Noodles</td>
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<tr>
<td><strong>Desserts</strong></td>
<td></td>
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<tr>
<td>Banana Fritters with Ice Cream</td>
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### Set Menu D - 8 Persons

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Starters</strong></td>
<td>13800</td>
</tr>
<tr>
<td>Fried Prawns with Peppers &amp; Cashew nuts in Chili Saya Sauce</td>
<td></td>
</tr>
<tr>
<td>Steamed Chicken Dimsum</td>
<td></td>
</tr>
<tr>
<td>Jade Rolls</td>
<td></td>
</tr>
<tr>
<td>crispy Fried Corn Curd</td>
<td></td>
</tr>
<tr>
<td><strong>Soups</strong></td>
<td></td>
</tr>
<tr>
<td>Crab Meat Nanking Soup</td>
<td></td>
</tr>
<tr>
<td>Vegetable Manchow Soup</td>
<td></td>
</tr>
<tr>
<td><strong>Main Course</strong></td>
<td></td>
</tr>
<tr>
<td>Grilled Tiger Prawns in Chili Oyster Sauce</td>
<td></td>
</tr>
<tr>
<td>Fish Parmigiani in Mandarin Sauce</td>
<td></td>
</tr>
<tr>
<td>Kung Pao Chicken</td>
<td></td>
</tr>
<tr>
<td>Buddhist Delight in Ginger Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Bell Peppers in Chili Black Bean Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Rice and Noodles</strong></td>
<td></td>
</tr>
<tr>
<td>Mushroom Pot Rice / Fried Rice</td>
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<tr>
<td><strong>Desserts</strong></td>
<td></td>
</tr>
<tr>
<td>Toffee Banana / Apple / Lychees with Ice Cream</td>
<td></td>
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</tbody>
</table>

**Condition:**

1. Full table must participate.
2. No Tables.
3. Any one set menu per table.
5. The portion size of the dishes based on the no. of persons.
6. The set menu is notrinkable.
7. Does not include beverages.
SEAFOOD
海鮮

TIGER PRAWNS

PHOENIX TAIL STUFF TIGER PRAWNS
凤凰虾

SALT & PEPPER PRAWNS
胡椒盐水虾

SIZZLING PRAWNS IN BUTTER GARLIC SAUCE
蒜蓉黄油烤虾

PRAWNS TOSSSED WITH SPICY DRY HUNAN SAUCE
湘味麻辣炒虾

PRAWNS GRILLED WITH CHEF HAUNG’S SPECIAL BARBECUE SAUCE
“杭厨”沙茶酱汁烤虾

PRAWNS WOK SEARED IN THE ALL TIME FAVOURITE SZECHUAN CHILLI BEAN SAUCE
四川辣味豆瓣烧虾

LOBSTER

龙虾

LOBSTER NATURAL SALT & PEPPER STYLE
原味胡椒龙虾

LOBSTER CHUNKS TOSSSED WITH CHILLI & PEPPER
辣椒、胡椒拌虾块

LOBSTER WOK SEARED WITH RED & GREEN PEPPERS SZECHWAN STYLE
川香红、青椒烧龙虾

LOBSTER WOK SEARED WITH CHILLI BEAN SAUCE
辣味豆瓣烧龙虾

SIZZLING GRILLED LOBSTER IN CHILI BUTTER GARLIC SAUCE
佛手虾 蒜蓉豆芽

FISH

PEKING POMFRET TOSSSED WITH BURNIT GARLIC, CHILLI & SPRING ONION
烧大蒜、辣椒、洋葱拌北京鲳鱼

Fillet OF POMFRET SIMPLY TOSSSED WITH GARLIC, CHILLI & SOYA
大蒜、辣椒、酱油拌鲳鱼片

Fillet OF POMFRET WITH CHILLI BLACK BEAN SAUCE
辣椒黑豆豉鲳鱼片
WOK TOSSED ASIAN SEA BASS / RED SNAPPER / INDIAN SALMON WITH BURNT GARLIC, GREEN ONION & CHILLI
炒锅炒亚洲带鱼/红烧鱼/印度鲑鱼配蒜茸、葱和辣椒

WOK GRILLED ASIAN SEA BASS / RED SNAPPER / INDIAN SALMON WITH BLACK PEPPER / HUNAN SAUCE
炒香鸡/亚洲带鱼/红烧鱼/印度鲑鱼配黑胡椒/湖南酱

SQUIDS
鱿鱼

CRACKLING FRIED SQUID
脆炸鱿鱼

SQUID TOSSED WITH GARLIC AND CHILLI
大蒜、辣椒炒鱿鱼
SALT & PEPPER STYLE SQUID
咸味胡椒鱿鱼

PRAWNS
虾

CRISPY PRAWNS IN WASABI SAUCE
芥末奶油虾

PRAWNS TOSSED WITH PEPPERS SZECHWAN STYLE
四川辣椒炒虾

BARBEQUE PRAWNS TOSSED WITH HOisin CHILLI PLUM SAUCE
辣椒梅酱烧虾

SPICY PRAWNS TOSSED WITH CHILLI GARLIC AND TOPPED WITH CRISPY WONTONS
辣椒蒜香烤虾外加馄饨

PRAWNS / SEAFOOD WITH CHESTNUT GOLDEN NEST
虾/海鲜菜金巢

BARBEQUE PLATTER
鸡啤大盆

CHOICE OF SEAFOOD, MEAT, CHICKEN AND VEGETABLES MARINATED WITH CHINESE SPICES & TOSS WITH RED AND GREEN PEPPERS
任意中式调料浸泡过的以下海鲜、肉、鸡肉和蔬菜拌红、青辣椒

PRawn
900
虾

MIXED SEA FOOD (PRAWNS, SQUID, FISH)
海鲜拼盘（虾、鱿鱼、鱼）

CHICKEN

VEGETABLE
蔬菜

SPRING ROLLS
春卷

CHOICE OF CRISPY ROLLS WITH ASSORTED FILLINGS FLAVOURED WITH CHINESE CONDIMENTS
任意春卷以及各种中式调料的馅

PRawn
525
虾

CRAB
525
蟹

CHICKEN
500
鸡肉

VEGETABLE
蔬菜
POULTRY

PEKING CHICKEN WITH CONDIMENTS
(CHASICCOAL ROASTED TENDER CHICKEN SERVED WITH CHINESE PANCAKE, CUCUMBER, SPRING ONION AND HOME MADE PLUM SAUCE)

北京鸡肉

(炭火烤鸡，配上中国的煎饼，黄瓜，葱和家庭梅子酱)

1100

CUBES OF CHICKEN TOSSSED WITH SZECHUAN PEPPERS
四川麻辣鸡

600

CHICKEN TOSSSED WITH SUT CHILLI AND SPRING ONIONS
鸡肉撒辣椒粉葱

600

CHICKEN WRAPPED PRAWN IN SZECHUAN STYLE
四川风味鸡肉虾

600

CHICKEN FRIED CRISP AND TOSSSED IN CHILLI SAUCE
辣椒炸鸡

600

STUFFED CHICKEN WINGS WITH PRAWNS IN HOME MADE CHILLI SAUCE
塞入虾仁 - 在自做的辣椒酱

600

CHICKEN WITH WATER CHESTNUT GOLDEN NEST
鸡菱角金丝巢

600

DICEDE CHICKEN IN BLACK PEPPER SAUCE
黑胡椒鸡

600

DICEDE CHICKEN IN CHILI BEAN SAUCE
辣椒豆瓣鸡

600

DICEDE CHICKEN IN HUNAN SAUCE
在湖南酱

600

DUCK

鸭肉

TRADITIONAL PEKING DUCK SERVED WITH PANCAKES AND PLUM SAUCE
脆皮烧鸭

1550

TWICE COOKED CRISPY AROMATIC DUCK SERVED WITH PANCAKES
清蒸烧鸭

1550

WOK SEARED DUCK WITH CHILLI AND SOYA
辣蒸烧鸭

725

LAMB/TENDERLOIN

羊肉/里脊

CRISPY SZECHUAN LAMB TOSSSED WITH CHILLI AND SPRING ONIONS
松鼠四川羊肉撒辣椒粉葱

650

MONGOLIAN STYLE FIERY LAMB WITH ONIONS AND DRY RED CHILLI
蒙古风情洋葱辣撒炒羊肉

650

CRISPY TENDERLOIN TOSSSED WITH CHILLI AND SPRING ONIONS
松鼠里脊肉辣撒粉葱

500

SZECHUAN FILLET STEAK SERVED WITH HOISIN CHILLI PLUM SAUCE
独特麻酱麻辣四川鱼片

500

CRISPY LAMB PANCAKE
香脆羊肉饼

650

VEGETARIAN

素食

SPICY BRAISED AUBERGINE, CRISPY SPINACH IN HOT GARLIC SAUCE
香辣烧茄子，辣翠芽汁椒酱蔬菜

475

CRISPY AUBERGINE IN CHILI CORIANDER SAUCE
香辣汁配香菜叶

475

EIGHT TREASURE GOLDEN POUCH
EIGHT ASORTMENT OF VEGETABLES TOSSSED IN WOK LACED WITH SPICY TANGY SAUCE
金八宝酱

525

(混合蔬果辣酱)

(混合蔬果辣椒酱)
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Crispy Tofu &amp; Green Peppers Tossed in Chilli Sauce</td>
<td>525</td>
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<tr>
<td>Vegetable Ball Chilli Coriander or Szechwan Sauce</td>
<td>425</td>
</tr>
<tr>
<td>Wok Grilled Water Chestnut with Pepper, Fresh Mushroom, Broccoli Tossed in Chilli Pepper Sauce</td>
<td>425</td>
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<tr>
<td>Fried Dimsum Platter (Spicy Roll, Fried Wontons, Potato on Toast)</td>
<td>425</td>
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<tr>
<td>Imperial Vegetable Szechwan Spring Rolls</td>
<td>450</td>
</tr>
<tr>
<td>Steamed Tofu with Fresh Mushrooms Chilli Soya Dry</td>
<td>500</td>
</tr>
<tr>
<td>Oriental Blossom’s Special Crispy Fried Corn Curd</td>
<td>500</td>
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<tr>
<td>Jade Rolls with Spinach &amp; Shredded Vegetable Filling Served with Hot Garlic Sauce</td>
<td>500</td>
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<tr>
<td>Three Treasure Vegetables Salt &amp; Pepper Style</td>
<td>500</td>
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<tr>
<td>Tender Asparagus Fried Crisp Tossed with Burnt Garlic</td>
<td>425</td>
</tr>
<tr>
<td>Soft Steamed Tofu Topped with Chilli Coriander Sauce</td>
<td>425</td>
</tr>
<tr>
<td>Traditional Onion Pancakes Served Crisp</td>
<td>500</td>
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<tr>
<td>Dieter’s Special; Healthy Vegetable and Mushroom Filled in Steamed Wontons</td>
<td>500</td>
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<tr>
<td>Fiery Potato Crisp Fired, Tossed with Chilli &amp; Spring Onions</td>
<td>425</td>
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## SOUPS

**CHIMNEY SOUP (CANTONESE OR SZECHWAN STYLE)**

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<tr>
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<th>SINGLE</th>
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<tr>
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<td>1300</td>
<td>2600</td>
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<tr>
<td>CHICKEN</td>
<td>1000</td>
<td>2000</td>
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<tr>
<td>VEGETABLE</td>
<td>800</td>
<td>1600</td>
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**PROSPERITY SOUP**

HEART HEALTHY WOOD EAR, FRESH TOFU, CHILLIES & VEGETABLE COOKED IN A STEAMING BROTH CREAMY STYLE

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>PRAWN AND CHICKEN</td>
<td>350</td>
<td>965</td>
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<tr>
<td>PRAWN</td>
<td>350</td>
<td>965</td>
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<tr>
<td>CHICKEN</td>
<td>325</td>
<td>865</td>
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<tr>
<td>VEGETABLE</td>
<td>290</td>
<td>810</td>
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**WONTON SOUP**

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<tr>
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<tr>
<td>PRAWN</td>
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<td>325</td>
<td>865</td>
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<tr>
<td>VEGETABLE</td>
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**CREAMY SWEET CORN SOUP**

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<tr>
<th>Item</th>
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<tr>
<td>CRAB MEAT</td>
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<tr>
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<td>VEGETABLE/PLAIN</td>
<td>290</td>
<td>810</td>
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<tr>
<td>IMPERIAL HOT &amp; SOUR SOUP</td>
<td>(PORTION) 一部分</td>
<td>SINGLE 单</td>
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<tr>
<td>--------------------------</td>
<td>-----------------</td>
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</tr>
<tr>
<td>雞肉和蝦</td>
<td>CHICKEN AND PRAWN</td>
<td>350</td>
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<tr>
<td>堆肉蟹</td>
<td>CRAB MEAT</td>
<td>350</td>
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<tr>
<td>蝦</td>
<td>PRAWN</td>
<td>350</td>
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<tr>
<td>鳥肉</td>
<td>CHICKEN</td>
<td>325</td>
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<tr>
<td>蔬菜</td>
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<td>290</td>
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<table>
<thead>
<tr>
<th>NANKING SOUP</th>
<th>(PORTION) 一部分</th>
<th>SINGLE 单</th>
<th>FAMILY 家庭</th>
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<tbody>
<tr>
<td>南京鴨</td>
<td>FAVOURITE OF THE HOUSE WITH TOFU, SHIITAKE MUSHROOMS &amp; GREEN ONIONS</td>
<td>350</td>
<td>965</td>
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<tr>
<td>燕肉</td>
<td>CRAB</td>
<td>350</td>
<td>965</td>
</tr>
<tr>
<td>蝦</td>
<td>PRAWN</td>
<td>350</td>
<td>965</td>
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<tr>
<td>蝦</td>
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<td>865</td>
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<td>蔬菜</td>
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<td>810</td>
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<table>
<thead>
<tr>
<th>MANCHOW SOUP</th>
<th>中式魚</th>
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<tbody>
<tr>
<td>AROMATIC SOUP WITH MUSHROOM AND VEGETABLES</td>
<td>墨菇蔬菜清汤</td>
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<tr>
<td>蝦</td>
<td>PRAWN</td>
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<td>堆肉蟹</td>
<td>CRAB MEAT</td>
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<td>鳥肉</td>
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<td>蔬菜</td>
<td>VEGETABLE</td>
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<table>
<thead>
<tr>
<th>LUNG FUNG SOUP</th>
<th>龍風鴨</th>
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<tbody>
<tr>
<td>A THICK SOUP WITH BUTTON MUSHROOMS AND MIXED VEGETABLES</td>
<td>一种包括钮扣蘑菇和各色蔬菜的汤</td>
</tr>
<tr>
<td>蝦 and CHICKEN</td>
<td>PRAWN and CHICKEN</td>
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<tr>
<td>堆肉蟹</td>
<td>CRAB</td>
</tr>
<tr>
<td>蝦</td>
<td>PRAWN</td>
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<tr>
<td>菠菜</td>
<td>CHICKEN</td>
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<tr>
<td>蔬菜</td>
<td>VEGETABLE</td>
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<tr>
<td>CREAMY ASPARAGUS SOUP</td>
<td>(PORTION)</td>
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<tr>
<td>------------------------</td>
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<tr>
<td>奶油芦笋汤</td>
<td>一部分</td>
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<td>CRAB MEAT</td>
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<tr>
<td>蟹肉</td>
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<tr>
<td>CHICKEN</td>
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<tr>
<td>MUSHROOM</td>
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<table>
<thead>
<tr>
<th>CHOICE OF CLEAR SOUP</th>
<th>海鲜任你选</th>
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<tbody>
<tr>
<td>SEAFOOD SOUP: SQUID, PRAWNS, FISH AND VEGETABLES</td>
<td>海鲜汤</td>
<td>350</td>
<td>965</td>
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<tr>
<td>海鲜汤</td>
<td></td>
<td>325</td>
<td>865</td>
</tr>
<tr>
<td>THAI SEAFOOD TOM YUM</td>
<td>海鲜冬阴汤</td>
<td>350</td>
<td>965</td>
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<tr>
<td>泰式冬阴海鲜</td>
<td></td>
<td>325</td>
<td>865</td>
</tr>
<tr>
<td>CRISPY RICE &amp; VEGETABLES SOUP</td>
<td>锅巴蔬菜汤</td>
<td>290</td>
<td>810</td>
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<table>
<thead>
<tr>
<th>NOODLE SOUP WITH ASSORTED TOPPINGS</th>
<th>海鲜面</th>
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</thead>
<tbody>
<tr>
<td>SEAFOOD/CRAB MEAT</td>
<td>525</td>
<td></td>
<td></td>
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<tr>
<td>海鲜/蟹肉</td>
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<td></td>
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<tr>
<td>CHICKEN</td>
<td>475</td>
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<tr>
<td>鸡肉</td>
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<tr>
<td>EGG FOO YUNG</td>
<td>415</td>
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<tr>
<td>火锅蛋</td>
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</tr>
<tr>
<td>TENDERLOIN</td>
<td>415</td>
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<tr>
<td>里脊</td>
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<tr>
<td>VEGETABLE</td>
<td>400</td>
<td></td>
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<td>蔬菜</td>
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<table>
<thead>
<tr>
<th>LEMON CORIANDER SOUP (CLEAR SOUP)</th>
<th>柠檬香菜汤 (清汤)</th>
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<tr>
<td>SEAFOOD</td>
<td>375</td>
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<tr>
<td>海鲜</td>
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<tr>
<td>PRawn</td>
<td>350</td>
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<tr>
<td>虾</td>
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<tr>
<td>CHICKEN</td>
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<tr>
<td>鸡肉</td>
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<td></td>
<td></td>
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<tr>
<td>VEGETABLE</td>
<td>290</td>
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<tr>
<td>蔬菜</td>
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</tbody>
</table>
SEAFOOD

SEAFOOD

WHOLE POMFRET

金鲳鱼

SERVED STEAMED OR GRILLED WITH YOUR FAVOURITE SAUCE

SERVED STEAMED OR GRILLED WITH YOUR FAVOURITE SAUCE

MANDARIN SAUCE WITH BAMBOO SHOOT

SHIITAKE MUSHROOM AND CHICKEN

CITRUS BULB, LEMON AND CHICKEN

Hunan sauce

Sesame sauce

Butter garlic sauce

SINGAPORE STYLE CHILLI SAUCE

New加坡风味辣椒酱

Chilli black bean sauce

辣椒蒸豆酱

STUFFED POMFRET WITH CHOICE OF SAUCE

加心的鲳鱼调料任选

STEAMED FISH STUFFED WITH FLAVOURED MINCED MEAT & TOPPED WITH SOYA GARLIC/ CHILLI BEAN SAUCE

佐酱猪蓉酱/辣椒调料夹馅的鲳鱼

TIGER PRAWNS OR LOBSTER

虎虾或龙虾

SERVED STEAMED OR GRILLED WITH YOUR CHOICE OF SAUCES

SERVED STEAMED OR GRILLED WITH YOUR CHOICE OF SAUCE

Szechwan hot bean sauce

Spicy Szechwan spicy bean sauce

Chilli oyster sauce

辣椒蚝油酱

Butter garlic sauce

奶油蒜蓉酱

Sweet garlic sauce

甜味蒜蓉酱

Cantonese sauce

广东风味酱
SEA FOOD CLAY POT: A MEDLEY OF FISH, SQUID, PRAWNS, VEGETABLE AND TOFU TOSSED AND COOKED IN A CLAY POT

750

SQUID TOSSED WITH BEAN SPROUTS IN OYSTER SAUCE

530

SQUID TOSSED WITH GREEN & RED PEPPERS IN CHILLI BLACK BEAN SAUCE

530

STIR FRIED SQUID IN CHILLI SOYA SAUCE

530

STUFFED TOFU WITH PRAWNS IN CHILLI SOYA SAUCE (STEAMED / FRIED)

750

STEAMED ASIAN SEA BASS / SALMON / RED SNAPPER IN LEMON CHILLI CORIANDER SAUCE

1300

STEAMED ASIAN SEA BASS / SALMON / RED SNAPPER IN GINGER GARLIC SOYA / CHILLI SOYA SAUCE

1300

PRAWNS COOKED IN A FIERY HOME MADE RED SAUCE

750

PRAWNS COOKED IN HOT BEAN SAUCE

750

PRAWNS TOSSED WITH SINGAPORE CHILLI SAUCE

750

STIR FRIED PRAWNS WITH SNOW PEAS, MUSHROOM AND PEPPERS IN GARLIC SAUCE

750

SLICED FISH IN CHILLI BLACK BEAN SAUCE

700

SLICED FISH TOSSED WITH SEASONAL VEGETABLES

600

STIR FRIED PRAWNS WITH SNOW PEAS, MUSHROOM AND PEPPERS IN GARLIC SAUCE
POULTRY
家居肉

CANTONESE STYLE ROAST CHICKEN 900
广东风味烧鸡

CLAY POT CHICKEN COOKED WITH TOFU, MUSHROOMS, VEGETABLES AND GLASS NOODLES 650
豆芽、番茄、蔬菜以及粉条砂锅烧鸡

MONGOQUAN CHICKEN 650
蒙古风味鸡

RED COOKED CHICKEN WITH SPICY CHILLI SAUCE 650
麻辣红烧鸡

DRAGON CHICKEN WITH CASHEW NUTS AND DRY RED CHILLI 650
椒麻干红椒烧龙鸡

CHICKEN CHILLI OYSTER SAUCE 650
酸辣蚝油鸡

CHICKEN WITH PEPPERS IN BLACK BEAN PASTE 650
豆豉辣椒烧鸡

SHREDDED CHICKEN WITH ASPARAGUS, PEPPERS & CHILLI 650
芦笋椒烧辣椒鸡丁

PINEAPPLE CHICKEN 600
菠萝鸡
TENDERLOIN / LAMB

里脊/羊肉

STIR FRIED TENDERLOIN WITH CHINESE GREENS
中国绿炒里脊

TENDERLOIN STEAK OYSTER SAUCE / SZECHWAN STYLE
四川蚝油里脊片

TENDERLOIN WITH FRESH ASPARAGUS, BABY CORN & PEPPERS
鲜芦笋小米椒椒炒里脊

RED COOKED TENDERLOIN
红烧里脊

MONGOLIAN TENDERLOIN
蒙古里脊

LAMB TOSSED WITH PEPPERS IN BLACK BEAN SZECHWAN SAUCE
四川黑豆豉胡椒羊

KUNG PAO LAMB, WITH CASHEW, DRY RED CHILLI AND GREEN ONIONS
宫保羊（带十斤碎胡、大葱以及葱花）

LAMB WITH SEASONAL GREENS
羊肉四季鲜

MONGOLIAN LAMB
蒙古羔羊

DICED LAMB WITH RED & GREEN BELL PEPPERS IN SZECHWAN SAUCE
羊肉切块用红色和绿色甜椒在四川备

DICED LAMB IN BLACK PEPPER SAUCE
黑胡椒羊肉块

SLICE LAMB WITH TOFU, SHIITAKE MUSHROOMS & BAMBOO SHOOT IN OYSTER SAUCE
切的羊生豆腐，香菇及竹笋蚝油
KUNG PAO TOFU AND CASHEW NUT
IN FRAGRANT CHILLI SAUCE
550
BRAISED TOFU IN ORIENTAL VEGETABLES
550
CLAY POT IN GARLIC SOYA SAUCE
550
STIR FRIED MORNING GLORY IN CHILLI
AND GARLIC SUPERIOR SOYA SAUCE
550
STIR FRIED EXOTIC VEGETABLES IN
HUNAN SAUCE
500
STIR FRIED TOFU AND FRESH
MUSHROOM IN MONGOLIAN SAUCE
500
STIR FRIED ASSORTED VEGETABLES
IN BLACK PEPPER SAUCE
500
VEGETABLE BALL IN CHILLI
CORIANDER SAUCE
500
VEGETABLE AMERICAN CHOPSUEY
SERVED WITH CRISPY NOODLES
500
SZECHUAN CHINESE CHOPSUEY
(STIR FRIED ASSORTED VEGETABLES
TOSS IN SPICY SZECHUAN SAUCE
AND SERVED WITH CRISPY NOODLES)
500
STEWED WONTON IN CHINESE
VEGETABLES SZECHUAN SAUCE
500
WOK TOSS PROUTED BEANS,
BELL PEPPER AND SNOW PEAS
IN SUPERIOR SOYA SAUCE
500
TOFU SNOW PEAS, WATER CHESTNUT
BABY CORN IN VEGETABLE CHILLI
OSTER SAUCE
500
STIR FRIED MOCK MEAT AND PEPPER
IN CHILLI BLACK BEAN SAUCE
500
LOHAN’S VEGETABLES: STIR FRIED CHINESE GREENS, SHIITAKE MUSHROOM, TOFU & VEGETABLES WITH MUNG BEAN THREADS 600
WATER CHESTNUT WITH BABY CORN AND PEPPER IN CHILI BLACK BEAN SAUCE 600
STIR FRY SPINACH WITH TOFU AND SHIITAKE MUSHROOMS 600
MIX VEGETABLE IN KUNG-PAO SAUCE 600

STUFFED CAPSCUM IN CHILI BLACK BEAN SAUCE 500
SHANTUNG POTATOES: POTATOES TOSSSED IN A SPICY & TANGY SAUCE 500
SHREDDED POTATOES WITH PEPPERS IN CHILI CORIANDER SAUCE 500
STUFFED POTATO IN HOT GARLIC SAUCE 500

STIR FRIED EGGPLANT WITH FRESH MUSHROOMS IN CHILI GARLIC SAUCE 500
DICE EGGPLANT WITH GREEN & RED PEPPERS IN HOT GARLIC SAUCE / BLACK BEAN SAUCE 500
STUFFED EGGPLANT IN HOT GARLIC SAUCE 500

MOK MEAT, SNOW PEAS, FRIED TOFU AND BUTTON MUSHROOMS 500
EIGHT TREASURE VEGETABLES AND CASHEW NUTS IN GARLIC SAUCE 550
WOK BRAISED AUBERGINE IN CHILI AND BASIL SAUCE 500

STUFFED TOFU IN CHILI GARLIC SAUCE 500
STIR FRIED BEAN CURD WITH FRESH MUSHROOMS AND BROCCOLI IN OYSTER SAUCE 500
FRENCH BEANS WITH BEAN CURD IN CHILI BLACK BEAN SAUCE 500
ORIENTAL DELIGHT: A RARE COMBINATION OF BROCCOLI ZUCCHINI, BABY CORN & FRESH MUSHROOMS IN CHILI TOMATO SAUCE 500
FRID ASPARAGUS WITH BEAN SPROUT & BAMBOO SHOOT IN CHILI SOYA 500
STIR FRIED SEASONAL VEGETABLES WITH GLASS NOODLES 500
STUFFED MUSHROOMS WITH VEGETABLES IN CHILI GARLIC SAUCE 500

CHINESE FUSION & MIXED DISHES
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Po Chai Fan: Pot Rice Cooked with Mushrooms, Bamboo Shoots &amp; Vegetables</td>
<td>700</td>
</tr>
<tr>
<td>Mix Meat (Chicken, Prawns &amp; Pork)</td>
<td>650</td>
</tr>
<tr>
<td>Prawn</td>
<td>600</td>
</tr>
<tr>
<td>Sea Food</td>
<td>600</td>
</tr>
<tr>
<td>Chicken</td>
<td>700</td>
</tr>
<tr>
<td>Tenderloin</td>
<td>500</td>
</tr>
<tr>
<td>Mushroom &amp; Vegetable</td>
<td>500</td>
</tr>
<tr>
<td>Fried Rice</td>
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<tr>
<td>Prawn</td>
<td>600</td>
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<td>Sea Food</td>
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<tr>
<td>Chicken</td>
<td>600</td>
</tr>
<tr>
<td>Egg</td>
<td>500</td>
</tr>
<tr>
<td>Vegetable</td>
<td>500</td>
</tr>
<tr>
<td>Burnt Garlic Chilli Pepper</td>
<td>500</td>
</tr>
<tr>
<td>Mushroom Garlic</td>
<td>500</td>
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<tr>
<td>Yeung Chow</td>
<td>550</td>
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<tr>
<td>Oriental Mix Vegetable Fried Rice</td>
<td>500</td>
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<tr>
<td>Chilli Pepper Burnt Garlic Fried Rice</td>
<td>500</td>
</tr>
<tr>
<td>Spicy Vegetable Szechwan Fried Rice</td>
<td>500</td>
</tr>
<tr>
<td>Mushroom &amp; Scallions Fried Rice</td>
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</table>

**Rice / Noodles**

米饭面条混合
STEAMED RICE / STEAMED NOODLES
WITH CHOICE OF ASSORTED TOPPINGS
海饭/面条 可以选择多样组合
SEA FOOD WITH SEASONAL GREENS
四季绿海鲜
PRAWNS
虾
CHICKEN AND GREENS
鸡肉与绿色蔬菜
CHINESE AND SEASONAL GREENS
中国绿和四季绿
TENDERLOIN
里脊肉
STEAMED PLAIN RICE
蒸饭

HAKKA / PAN FRIED NOODLES
客家/干锅炒面
SEA FOOD
海鲜
PRAWNS
虾
CHICKEN
鸡肉
TENDERLOIN
里脊肉
CHILI GARLIC
辣椒蒜蓉
VEGETABLE
蔬菜

SINGAPORE STYLE RICE VERMICELLI
OF VEGETABLE (CHOICE OF MEAT)
新加坡风味的米线（选肉）
MIX MEAT
(CHICKEN, PRAWNS & PORC)
混合肉类（鸡肉，海鲜和猪肉）

MIX SEA FOOD
(PRAWNS, SQUID & FISH)
混合海鲜（虾，鱿鱼和鱼类）
TENDERLOIN
里脊肉
PRAWNS
虾
CHICKEN
鸡肉
VEGETABLE
蔬菜

RICE NOODLES / HO FAN
米饭面条盒
SEA FOOD
海鲜
CHICKEN
鸡肉
VEGETABLE
蔬菜
STEAMED LO-MEIN NOODLES TOPPED
WITH CHINESE GREEN IN GARLIC SOYA SAUCE
炒面条用生菜面条淋上中国绿
WOK TOSSED HO FAN & GREEN VEGETABLES
炒锅拌炒面条和绿色蔬菜
AROMATIC BURNT GARLIC AND CHILLI STEAMED
NOODLES
新加坡式烧辣椒蒸面条
MANTOU BREAD (FRIED / STEAMED)
馒头/馒头（炒/蒸）

600
550
600
550
600
500
600
500
550
500
475
475
475
375
DIM SUM
點心

SWEET AND SPICY CHICKEN WONTON 490
辣味 Owens 肉餡

CHICKEN CRYSTAL DUMPLING 350
水餃子

CHICKEN SIU - MAI (4 PIECES) 350
叉燒肉（4件）

CHICKEN PAN FRIED DUMPLING (4 PIECES) 350
炸鍋餃 (4件)

CRISPY CHICKEN ON TOAST (6 PIECES) 550
蒜茸炒雞 (6件)

CHICKEN AND MUSHROOM PAO (4 PIECES) 375
雞肉和蘑菇 (4件)

CHA SUI PAO (ROAST PORK BUNS) (4 PIECES) 375
叉燒包（烤叉燒包）（4件）

VEGETARIAN

VEGETABLE DUMPLING (4 PIECES) 310
蔬菜餃子（4件）

VEGETABLE DUMPLING GRILLED (4 PIECES) 310
蔬菜煎餃（4件）

VEGETABLE SIU - MAI (4 PIECES) 310
蔬菜叉燒（4件）

POTATO ON TOAST (6 PIECES) 375
土豆土司（6件）

DAU SA BAO (SWEET BEAN PASTE) (4 PIECES) 375
豆沙包（4件）

MANTOU (STEAM / FRIED BUNS) (4 PIECES) 350
馒头（蒸/炸包）（4件）

VEGETABLE DUMPLING CHILI OIL 350
蔬菜辣油

VEGETABLE MUSHROOM STEAM BUNS 350
蔬菜鮮肉包

SWEET AND SPICY VEGETABLE WONTON 350
甜辣蔬菜肉餡

WATER CHESTNUT AND CORN DUMPLING 350
玉米粒餃

CHINESE CABBAGE CHIVES DUMPLING 350
香菜白菜餃子

SPINACH PAC-CHOI DUMPLING 350
芥末白菜餃子

HAR GOW PRAWN DUMPLING (4 PIECES) 399
帶籽炸酸辣魚皮 (4個)

PRAWN DUMPLING WITH CHILLI OIL (4 PIECES) 399
蝦葆辣油（4個）

PRAWN SIU - MAI (4 PIECES) 430
鮮蝦（4件）

CRISPY PRAWN ON TOAST (6 PIECES) 630
蝦米土司（6件）

CRISPY PRAWN ROLLS (6 PIECES) 630
蝦皮腸粉（6件）

SEAFOOD DUMPLING (4 PIECES) 430
鮮蝦餃子（4件）

CHICKEN

CHICKEN DUMPING (4 PIECES) 350
雞餃（4件）
DESSERTS

饭后甜点

Please inform your server if you or anyone at your table is sensitive to any food allergens like dairy products, eggs, seafood, peanuts, soy, tree nuts & wheat etc. This will help us serve you better.
Prices are inclusive of MRP and establishment costs.

Taxes as applicable
We levy no service charge

MARCH 2016