

Fu Lin Men
Cantonese Dining
Passion Group

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Upsized dishes also available:

MEDIUM at 1.5 regular size (for 5 to 7 persons)

LARGE at double regular size (for 8 to 10 persons)

All prices are subject to 10% service charge and GST

餐前小食

Appetizers

皮蛋酸姜 Century Egg with Marinated Ginger	\$9 <u>例牌 regular</u>
极品酱青瓜海蜇头 Jellyfish with Cucumber & XO Sauce	\$12 <u>例牌 regular</u>
猪脚姜醋蛋 Pig Trotters, Ginger & Egg in Vinegar	\$11 <u>例牌 regular</u>
鸡松炸茄子 Crispy Brinjal with Chicken Floss	\$12 <u>例牌 regular</u>
咸蛋四季豆 Crispy Green Bean with Salted Egg Yolk	\$10 <u>例牌 regular</u>
柠香金沙鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$14 <u>例牌 regular</u>
黄金软壳蟹 Deep-fried Soft-Shell Crab with Salted Egg Yolk	\$16 <u>例牌 regular</u>



脆皮烧腩丁
Crispy Roasted Pork



北京片皮鸭
Barbecued Peking Duck

烧烤类

Barbecue Selections

当红乳猪全体 (预订) Barbecued Suckling Pig (advance order)		\$268 <u>全只 whole</u>
北京片皮鸭 Barbecued Peking Duck		\$78 <u>全只 whole</u>
挂炉烧鸭 Roasted Duck in Hong Kong Style	\$58 <u>全只 whole</u>	\$29 <u>半只 half</u>
金牌豉油鸡 Superior Soya Sauce Marinated Chicken	\$42 <u>全只 whole</u>	\$21 <u>半只 half</u>
脆皮烧鸡 Crispy Roasted Chicken	\$42 <u>全只 whole</u>	\$21 <u>半只 half</u>
烧味双拼 BBQ Duo Combo Platter		\$28 <u>例牌 regular</u>
脆皮烧腩丁 Crispy Roasted Pork		\$16 <u>例牌 regular</u>
港式蜜汁叉烧 Roasted Honey Glazed Char Siew in Hong Kong Style		\$16 <u>例牌 regular</u>



迷你佛跳墙
Mini Buddha Jumps Over the Wall



红烧蟹肉大包翅
Braised Superior Shark's Fin with Crab Meat

汤羹类

Soup

金鼎佛跳墙 (预订) Buddha Jumps Over the Wall (advance order)	\$888 <u>十位 10 persons</u>	
迷你佛跳墙 Mini Buddha Jumps Over the Wall	\$48 <u>每位 per person</u>	
红烧蟹肉大包翅 Braised Superior Shark's Fin with Crabmeat	\$58 <u>每位 per person</u>	
金汤中包翅 Braised Superior Shark's Fin in Pumpkin Soup	\$38 <u>每位 per person</u>	
红烧海味翅 Braised Shark's Fin Soup with Dried Seafood	\$48 <u>例牌 regular</u>	\$18 <u>每位 per person</u>
鲨鱼骨云吞汤 Shark's Cartilage Soup with Wonton	\$15 <u>每位 per person</u>	
海鲜金汤 Golden Pumpkin Soup with Seafood	\$12 <u>每位 per person</u>	
人参鸡汤 Double-Boiled Chicken Soup with Ginseng	\$12 <u>每位 per person</u>	
海味干贝鱼鳔羹 Thick Soup of Fish Maw and Dried Scallop	\$10 <u>每位 per person</u>	
是日靚汤 Soup of the Day	\$28 <u>每煲 pot</u>	\$9 <u>每位 per person</u>



蚝皇十二头塘心干鲍
Braised Sun Dried Abalone (Size 12-Head) in Oyster Sauce



蚝皇煎酿辽参
Pan-fried Sea Cucumber stuffed with Minced Pork in Oyster Sauce

鲍参海味

Abalone, Sea Cucumber & Fish Maw

蚝皇八头溏心干鲍 Braised Sun Dried Abalone (Size 8-Head) in Oyster Sauce	\$188 <u>每位 per person</u>	
蚝皇十二头溏心干鲍 Braised Sun Dried Abalone (Size 12-Head) in Oyster Sauce	\$128 <u>每位 per person</u>	
蚝皇十六头溏心干鲍 Braised Sun Dried Abalone (Size 16-Head) in Oyster Sauce	\$98 <u>每位 per person</u>	
蚝皇煎酿辽参 Pan-fried Sea Cucumber Stuffed with Minced Pork in Oyster Sauce	\$48 <u>例牌 regular</u>	\$15 <u>每位 per person</u>
鹅肝酱带子烩花胶筒 Braised Sun Dried Fish Maw with Foie Gras and Scallop	\$22 <u>每位 per person</u>	
宫廷一品煲(海参, 带子, 虾球, 蹄筋) Emperor Stew (Sea Cucumber, Scallop, Prawn, Pig Tendon)	\$58 <u>例牌 regular</u>	
红烧海参鹅掌花菇 Braised Sea Cucumber with Goose Web and Shiitake Mushroom	\$68 <u>例牌 regular</u>	\$18 <u>每位 per person</u>
红烧鲍鱼鹅掌花菇 Braised Abalone with Goose Web and Shiitake Mushroom	\$68 <u>例牌 regular</u>	\$18 <u>每位 per person</u>
红烧鹅掌花菇 Braised Goose Web with Shiitake Mushroom	\$48 <u>例牌 regular</u>	\$12 <u>每位 per person</u>



娘惹蒸紅斑
Steamed Red Garoupa in Nonya Style

生猛海鮮

Live Seafood

澳洲龙虾 (预订) \$38/100g

Australian Lobster (advance order)

本地龙虾 (预订) \$14/100g

Local Lobster (advance order)

上汤 Superior Soup

意大利面 Spaghetti

金瓜奶皇 Pumpkin and Cream

石锅姜葱 Spring Onion and Ginger Pot

生猛螃蟹 (预订) \$9.8/100g

Live Crab (advance order)

黑胡椒 Black Pepper

辣椒 Chilli

咸蛋 Salted Egg

牛油 Butter

白胡椒 White Pepper

避风塘 Typhoon Shelter Style

奶沙 Crispy Milk Granules

花雕蛋白 Hua Diao and Egg White

東星斑 \$14/100g

Spotted Garoupa

紅斑 \$10/100g

Red Garoupa

笋壳 \$9.5/100g

Marble Goby

石斑 \$8.5/100g

Garoupa

紅曹 \$6/100g

Red Snapper

金目鲈 \$5.5/100g

Seabass

港式清蒸 Hong Kong Style

娘惹蒸 Nonya Style

豉汁蒸 Black Bean Sauce

古法蒸 Traditional Sauce

潮洲蒸 Teochew Style

紅燒砂鍋 Braised in Claypot

油浸 Deep-fried



黄金甲大虾
Sautéed Prawn with Salted Egg Yolk



金箔脆虾球
Deep-fried Prawn with Mayonnaise & Corn Flake

龙虾大虾

Lobster & Prawn

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|---|------------------------------|
| 金瓜奶皇焗半边龙虾
Baked Half Lobster with Pumpkin and Cream | \$38
<u>每位 per person</u> |
| 豉油皇香煎大虾
Pan-fried Prawn with Premium Soya Sauce | \$26
<u>例牌 regular</u> |
| 香脆金丝大虾
Deep-fried Prawn with Golden Egg Thread | \$26
<u>例牌 regular</u> |
| 黄金甲大虾
Sautéed Prawn with Salted Egg Yolk | \$26
<u>例牌 regular</u> |
| 奶沙虾球
Deep-fried Prawn with Crispy Milk Granules | \$28
<u>例牌 regular</u> |
| 金箔脆虾球
Deep-fried Prawn with Mayonnaise & Corn Flake | \$28
<u>例牌 regular</u> |
| 青芥末虾球
Deep-fried Prawn with Wasabi Mayonnaise Sauce | \$28
<u>例牌 regular</u> |
| 花雕当归杞子虾煲
Poached Prawn with Hua Diao, Angelica
and Wolfberry Soup | \$28
<u>例牌 regular</u> |
| XO酱粉丝虾煲
Braised Prawn and Vermicelli with X.O. Sauce in Claypot | \$26
<u>例牌 regular</u> |

海鲜类

Seafood

XO酱碧绿龙趸球

Stir-fried sliced Giant Garoupa with Seasonal Green
in X.O. Sauce

\$32
例牌 regular

香港芥兰炒龙趸球

Stir-fried sliced Giant Garoupa with Hong Kong Kailan

\$32
例牌 regular

砂煲姜葱龙趸球

Stir-fried sliced Giant Garoupa with
Ginger & Spring Onion in Claypot

\$32
例牌 regular

豉椒凉瓜龙趸煲

Braised sliced Gaint Gaoupa with Bitter Gourd
in Black Bean and Chili Sauce

\$32
例牌 regular

娘惹龙趸球

Stir-fried sliced Giant Garoupa with Nonya Sauce

\$32
例牌 regular

西兰花炒带子

Stir-fried Scallop with Broccoli

\$32
例牌 regular

XO酱带子野菌

Stir-fried Scallop with Wild Mushroom in X.O. Sauce

\$32
例牌 regular

鸡类 Chicken

荷香麒麟蒸鸡

Steamed Boneless Chicken with Ham and Mushroom

\$22

例牌 regular

黑椒鸡柳

Stir-fried Chicken with Black Pepper Sauce

\$20

例牌 regular

姜葱鸡球

Stir-fried Chicken with Ginger and Spring Onion

\$20

例牌 regular

龙凤佛钵飘香

Stir-fried Prawn and Chicken in Yam Ring

\$22

例牌 regular



龙凤佛钵飘香
Chicken and Prawn in Yam Ring



蒜香烧汁牛柳粒
Sautéed Diced Fillet of Beef with Garlic in BBQ Sauce



荔枝咕嚕肉
Sweet and Sour Pork with Lychee

猪牛类 Pork & Beef

家乡排骨 Braised Pork Ribs in Homemade Sauce	\$24 <u>例牌 regular</u>
镇江排骨 Stewed Pork Rib in Zhenjiang Vinegar	\$24 <u>例牌 regular</u>
铁板黑椒猪软骨 Sizzling Pork Cartilage with Black Pepper Sauce	\$20 <u>例牌 regular</u>
荔枝咕嚕肉 Sweet and Sour Pork with Lychee	\$18 <u>例牌 regular</u>
京酱肉丝配柳叶包 Sautéed Shredded Pork in Yellow Bean Sauce served with Steamed Bun	\$20 <u>例牌 regular</u>
蒜香烧汁牛柳粒 Sautéed Diced Fillet of Beef with Garlic in BBQ Sauce	\$28 <u>例牌 regular</u>
黑椒牛柳粒 Sautéed Diced Fillet of Beef with Black Pepper Sauce	\$28 <u>例牌 regular</u>
姜葱炒牛肉 Stir-fried sliced Beef with Ginger and Spring Onion	\$20 <u>例牌 regular</u>
芥兰炒牛肉 Stir-fried sliced Beef with Hong Kong Kailan	\$20 <u>例牌 regular</u>
砂锅牛腩煲 Braised Beef Brisket in Claypot	\$20 <u>例牌 regular</u>



瑶柱黄金砖
Braised Home Made Tofu with Dried Scallop



银盏野菌芦笋
Stir-Fried Asparagus and Assorted Wild Mushroom

蔬菜豆腐类

Vegetable

苋菜 / 奶白 / 芥蘭

Amaranth / Baby Pek-Chye / Kailan

\$14

例牌 regular

蘆筍

Asparagus

\$18

例牌 regular

西蘭花

Broccoli

\$16

例牌 regular

清炒 Stir-fried

蒜茸 Stir-fried with Garlic

上汤 Poached with Superior Stock

蚝油 Stir-fried with Oyster Sauce

干煸四季豆

Dry-fried French Bean with Minced Pork

\$14

例牌 regular

三皇蛋苋菜

Poached Amaranth with Assorted Eggs in Superior Stock

\$18

例牌 regular

双菇扒时蔬

Braised Dual Mushroom with Seasonal Green

\$16

例牌 regular

银盏野菌芦笋

Stir-fried Asparagus and Assorted Wild Mushroom

\$18

例牌 regular

酥炸泰式豆腐

Deep-fried Crispy Tofu in Thai Style

\$14

例牌 regular

瑶柱黄金砖

Braised Homemade Tofu with Dried Scallop

\$16

例牌 regular

红烧砂锅野菌豆腐煲

Braised Tofu and Assorted Wild Mushroom in Claypot

\$16

例牌 regular

金汤百花酿豆腐

Steamed Stuffed Tofu with Prawn Paste

\$18

例牌 regular



官庭金丝海鲜炒饭
Palace Seafood Fried Rice with Golden Egg Thread



上汤生虾煎生面
Pan-fried Crispy Noodle with Prawn in Thickened Superior Stock

粉面飯類 Noodles & Rice

海鮮焗伊面 Braised Ee-Fu Noodle with Seafood	\$18 <u>例牌 regular</u>
海鮮干炒面线 Fried Mee-Sua with Seafood	\$18 <u>例牌 regular</u>
滑蛋海鮮河粉 Wok-fried Hor-Fun with Seafood in Egg Sauce	\$18 <u>例牌 regular</u>
香港干炒牛河 Wok-fried Hor-Fun with Beef in Hong Kong Style	\$16 <u>例牌 regular</u>
肉丝炒面 Pan-fried Crispy Noodles with Shredded Pork in Cantonese Style	\$16 <u>例牌 regular</u>
上汤生虾煎生面 Pan-fried Crispy Noodle with Prawn in Thickened Superior Stock	\$26 <u>例牌 regular</u>
宮庭金丝海鮮炒飯 Palace Seafood Fried Rice Top-with Golden Egg Thread	\$18 <u>例牌 regular</u>
蒜香蛋白野菌炒飯 Fried Rice with Wild Mushroom, Garlic and Egg White	\$14 <u>例牌 regular</u>
揚州炒飯 Fried Rice in Yang Zhou Style	\$14 <u>例牌 regular</u>
XO醬脆米海鮮炒飯 Fried Rice with Seafood in X.O. Sauce Top-with Crispy Rice	\$18 <u>例牌 regular</u>
飛魚子蝦仁炒飯 Fried Rice with Prawn and Flying Fish Roe	\$18 <u>例牌 regular</u>
飄香荷葉飯 Fried Rice Wrapped in Lotus Leaf	\$20 <u>例牌 regular</u>



龟苓糕
Herbal Jelly



香茅青柠雪芭
Lemongrass Jelly with Lime Sherbet

精美甜品

Dessert

水果拼盘

Fruit Platter

\$14

例牌regular

豆沙锅饼

Red Bean Paste Pancake

\$12

例牌regular

红莲炖雪蛤 (冷或热)

Double Boiled Hasma with Lotus Seed and Red Date

(Served Chilled or Hot)

\$12

每位per person

红莲炖桃胶 (冷或热)

Double Boiled Peach Resin with Lotus Seed and Red Date

(Served Chilled or Hot)

\$6

每位per person

椰林飘雪 (冷)

Coconut Milk Pudding with Ice Cream (Served Chilled)

\$6

每位per person

潮式芋泥 (热)

Sweetened Yam Paste in Teochew Style (Served Hot)

\$5

每位per person

莲子红豆沙 (热)

Red Bean Soup with Lotus Seed (Served Hot)

\$5

每位per person

杨枝甘露 (冷)

Chilled Mango, Pomelo and Sago (Served Chilled)

\$5

每位per person

山渣布甸 (冷)

Hawthorn Pudding (Served Chilled)

\$5

每位per person

龟苓糕 (冷)

Herbal Jelly (Served Chilled)

\$5

每位per person

香茅青柠雪芭 (冷)

Lemongrass Jelly with Lime Sherbet (Served Chilled)

\$5

每位per person

素食 Vegetarian

虫草花鲜菇汤

Double-boiled Clear Fresh Mushroom Broth
with Cordyceps Flower

\$9

每位 per person

虫草花百合香港芥兰

Stir-fried Hong Kong Kailan with Cordeyceps Flower
and Lily Bulb

\$18

例牌 regular

素大虾伴水芹香

Stir-fried Vegetarian Prawn and Celery

\$24

例牌 regular

香脆炸豆腐

Deep Fried Crispy Tofu

\$14

例牌 regular

红烧砂煲百灵菇豆腐煲

Braised Bai-Ling Mushroom and Tofu in Claypot

\$16

例牌 regular

素炒饭

Vegetarian Fried Rice

\$14

例牌 regular

素松菇伊面

Vegetarian Braised Ee-Fu Noodle with Mushroom

\$14

例牌 regular