

Singapore Recreation Club, Level 2, B Connaught Drive, S179682

外賣菜單 Takeaway Menu

To Order Call Us: 6338 9595

Appetizer & Soup

极品酱青瓜海蜇头	\$9
Chilled Cucumber &	
Jellyfish Head with XO Sauce	
咸蛋鱼皮	\$14
Crispy Fish Skin with Salted Egg Yolk	
虫草花鲜菇汤	\$9
Double-boiled Clear Fresh Mushroom	
Broth with Cordyceps Flower	
人参炖鸡汤	\$12
Double-Boiled Chicken Soup	
with Ginseng	
迷你佛跳墙	\$48
Mini Buddha Jumps Over the Wall	

Hong Kong BBQ

北京片皮鸭 Peking Duck		\$78 (1只/whole)
港式挂炉烧鸭 Roasted Duck in HK Style	\$35 (半只/half)	\$60 (1只/whole)
脆皮烧鸡 Crispy Roast Chicken	\$20 (半只/half)	\$38 (1只/whole)
脆皮烧腩 Crispy Roasted Pork	\$14	
蜜汁叉烧 Honey Glazed BBQ Pork	\$14	

Seafood

Jearou	
碧绿野菌带子 Stir-Fried Scallop with Seasonal Green & Wild Mushroom	\$32
娘惹龙趸球 Stir-Fried Giant Garoupa with Nonya Sauce	\$32
碧绿野菌龙趸球 Stir-Fried Giant Garoupa with Seasonal Green & Wild Mushroom	\$32
豉椒凉瓜龙趸球 Braised sliced Gaint Gaoupa with Bitter Gourd in Black Bean & Chili Sauce	\$32
青芥末虾球 De-Shelled Prawn with Wasabi Mayonnaise Sauce	\$28
黄金甲大虾 Fried Prawn with Salted Egg	\$26
极品酱粉丝大虾 Braised Prawn and Vermicelli	\$26

Meat

咖啡排骨 Pork Ribs in Coffee Sauce	\$24
黑椒牛柳粒 Sauteed Diced Beef Fillet with Black Pepper Sauce	\$28
蒜香烧汁牛柳粒 Sauteed Diced Beef Fillet with Garlic & BBQ Sauce	\$28
黑椒猪软骨 Braised Pork Cartilage with Black Pepper Sauce	\$20
娘惹炒鸡柳 Stir-Fried Chicken Slice with Nonya Sauce	\$20
姜葱炒鸡柳 Stir-Fried Chicken Slice with Ginger & Spring Onion	\$20

Vegetable & Tofu

蒜香野菌芦笋 Stir-Fried Asparagus & Wild Mushroom with Garlic	\$18
鲍汁香港芥兰 Poached Hong Kong Kailan with Abalone Sauce	\$16
野菌炒芥兰 Stir-Fried Kailan & Wild Mushroom	\$18
三皇蛋苋菜 Poached Amaranth with Assorted Eggs in Superior Stock	\$18
火腩冬菇红烧豆腐 Braised Tofu with Pork Belly & Mushroom	\$16
金菇黄金砖 Braised Home-Made Tofu with Enoki Mushroom	\$18

Rice & Noodle

飘香荷叶饭 Flavoured Rice in Lotus Leaf Wrap	\$24	干烧伊面 Braised Ee-Fu Noodle	\$16
极品酱脆米海鲜炒饭 X.O. Sauce Seafood Fried Rice with Rice Crisp	\$20	榄菜鸡粒炒饭 Fried Rice with Diced Chicken & Olive	\$18
海鲜炒饭 Seafood Fried Rice	\$16	扬州炒饭 Yangzhou Fried Rice	\$14
港式干炒牛河 Stir-Fried Beef Hor Fun in Hong Kong Style	\$16	雪菜肉丝炆米粉 Braised Vermicelli with Shredded Pork & Preserved Vegetable	\$16

Dessert

红莲炖桃胶 (热) Double-Boiled Peach Resin with Red Date & Lotus Seed	\$6	椰香银杏芋泥 Yam Paste with Ginkgo Nut & Coconut Milk	\$6
红莲炖桃胶 (冷) Chilled Peach Resin with Red Date & Lotus Seed	\$6	杨枝甘露 Chilled Mango Cream with Sago & Pomelo	\$6







with XO Sauce