

Singapore Recreation Club

农历新年菜单 CNY A La Carte Menu

で 小食 Appetizers 肉	
UNE APPELIZEIS]类 [
	皮烧X ispy Rc
	油鸡 emium
	贵帝 aised H
	式脆度 ispy Rc
	椒牛 uteed
Salmon Fish Lo Hei (中 medium) (大 large) Sal	香烧? uteed
加二久巴 Add Salmon Fich (理 plata)	d BBQ 葱炒 ⁴
韵鱼捞起 \$88 \$128 Sti	r-Fried
	板黑 zling F
横财就手	¥ 9
金牌乳猪 (预订) \$288 Sti	品酱 r-Fried th XO 1
	皇煎酉 n-Sear
Braised Shark's Fin With Dried Seafood & Crab Meat	头鲍鱼 aised 1 asonal
金汤海鲜翅	1
海味干贝鱼鳔羹	
红烧蟹肉大包翅 \$60 Braised Superior Shark's Fin with Crabmeat (位 person)	Cris
迷你佛跳墙	P.K
鲨鱼骨云吞汤 \$16 Shark's Cartilage Soup with Wonton (位 person)	

Meat

	脆皮烧鸡 Crispy Roasted Chicken	\$40 (全只 whole)	
	豉油鸡 Premium Soya Sauce Chicken	\$40 (全只 whole)	
	富贵帝王鸡 Braised Herbal Chicken	(1	\$42 È只 whole)
	粤式脆皮烧鸭 Crispy Roasted Duck	\$78 (全只 whole)	
	黑椒牛柳粒 Sauteed Diced Beef Fillet with Black P	epper	\$28
	蒜香烧汁牛柳粒 Sauteed Diced Beef Fillet with Garlic and BBQ Sauce		\$28
	姜葱炒牛肉 Stir-Fried Sliced Beef with Ginger and Spring Onion		\$20
	铁板黑椒猪软骨 Sizzling Pork Cartilage with Black Pep	per Sauce	\$24
	海鲜 Seafood		
	极品鉴翡翠带子		\$32

极品酱翡翠带子 Stir-Fried Scallop & Seasonal Vegetable with XO Sauce	\$32
蚝皇煎酿海参 Pan-Seared Stuffed Sea Cucumber	\$18 (位 person)
十头鲍鱼发菜扒时蔬	\$70

10-head Abalone, Black Moss & al Vegetable









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





蚝皇煎酿海参 Pan-Seared Stuffed Sea Cucumber

发财好市 Braised Mushroom, Black Moss & Dried Oyster

All photos are meant for reference only. *All prices above are subjected to 10% service charge & prevailing government taxes. *Not valid in conjunction with any other promotion, special offer, discount, voucher and/or coupon.



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	鱼 Fish	
	星斑 Star Garoupa	\$11 (100g)
	笋壳 Soon Hock	\$9.5 (100g)
	石斑 Black Garoupa	\$8.5 (100g)
	金目鲈 Sea Bass	\$6 (100g)
	鳕鱼 Cod Fish	\$20 (位 person)
	烹调方法: 娘惹蒸, 油浸, 港式蒸, 潮洲蒸, 蒜茸蒸, 菜脯蒸	
	Cooking Method: Nonya Style Steamed, Deep Fried with Premium Soya Sauce, Hong Kong Style Steamed, Teochew Style Steamed, Steamed with Garlic, Steamed with Preserved Turnip	
	极品酱碧绿龙趸球 XO Sauce Stir-Fried Sliced Giant Garoupa with Seasonal Green	\$32
	姜葱龙趸球 Stir-Fried Sliced Giant Garoupa with Spring Onion & Ginger	\$32
	金丝龙趸球 Stir-Fried Sliced Giant Garoupa with Golden Egg Thread	\$32
	虾 Prawn	
	花雕灼大虾 Poached Live Prawn with Chinese Wine	\$28
	白灼大虾 Poached Live Prawn	\$26
	豉油皇香煎大虾 Pan-Fried Prawn with Premium Soya Sauce	\$26
	青芥末虾球 De-Shelled Prawn with Wasabi Mayonnaise	\$28
	金箔脆虾球 De-Shelled Prawn with Mayonnaise & Corn Flake	\$28
	黄金甲大虾 Sauteed Prawn with Salted Egg Yolk	\$28



金箔脆虾球 De-Shelled Prawn with Mayonnaise & Corn Flake 黄金甲大虾 Sauteed Prawn with Salted Egg Yolk

蔬菜 豆腐 Vegetable & Tofu

香港芥兰 Kailan	\$16
西兰花 Broccoli	\$18
烹调方法: 清炒, 蚝油, 蒜茸 Cooking Method: Stir-Fried, with Oyster Sauce, Stir-Fried with Garlic 野菌炒芦笋	\$22
封困めた尹 Stir-Fried Asparagus with Wild Mushro	\$22 poms
瑶柱黄金砖 Braised Homemade Tofu with Dried So	\$18
红烧野菌豆腐煲 Braised Tofu with Roast Pork in Claypo and Wild Mushroom	\$20 t
粉面饭 Noodle & Rice	
干烧伊面 Braised Ee-Fu Noodle	\$16
海鲜炒饭 Seafood Fried Rice	\$18
极品酱脆米海鲜炒饭 Seafood Fried Rice with XO Sauce and Crispy Rice	\$20
飘香荷叶饭 Fried Rice Wrapped in Lotus Leaf	<mark>\$2</mark> 4
上汤大虾煎生面 Pan-Fried Crispy Noodle with Prawn	\$26
海鲜伊面 Fried Ee-Fu Noodle with Seafood	\$26
甜品 Dessert	
莲子红豆沙 (热) Red Bean Soup with Lotus Seed (Hot)	\$6 (位 person)
杨枝甘露 (冷) Chilled Mango, Pomelo & Sago (Chilled)	\$6 (位 person)
青柠雪葩香茅冻 (冷) Lemongrass Jelly with Lime Sherbet (C	\$6 Chilled) (位 person)
龟苓膏 (冷) Herbal Jelly (Chilled)	\$6 (位 person)
银杏芋泥 (热) Yam Paste with Ginkgo Nut (Hot)	\$6 (位 person)
红莲炖桃胶 (冷/热)	\$6
Double Boiled Peach Resin with Lotus and Red Date (Chilled/Hot)	

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Fu Lin Men (Singapore Recreation Club) Level 2, B Connaught Drive, Singapore Recreation Club, Singapore 179682 Tel: +65 6338 9595