



Fu Lin Men

CANTONESE DINING

Chinese Swimming Club

前菜

APPETIZER

皮蛋酸姜

Century Egg with Marinated Ginger

\$10

例牌 regular

极品酱青瓜海蜇头

Jellyfish Head and Cucumber with XO Sauce

\$14

例牌 regular

泰式炸豆腐粒 

Crispy Diced Tofu with Thai Sauce

\$14

例牌 regular

鸡松炸茄子

Crispy Brinjal with Chicken Floss

\$14

例牌 regular

咸蛋四季豆

Crispy French Bean with Salted Egg Yolk

\$14

例牌 regular

柠香金沙鱼皮

Crispy Fish Skin with Salted Egg Yolk

\$14

例牌 regular

黄金软壳蟹

Deep-Fried Soft-Shell Crab with Salted Egg Yolk

\$18

例牌 regular

香脆虾卷

Crispy Prawn Roll

\$14

例牌 regular

柚子蜜手撕鸡

Pulled Chicken with Yuzu Sauce

\$14

例牌 regular

蒜香七味鸭丝

Crispy Duck Meat with Japanese Spices

\$14

例牌 regular

All prices are subject to 10% service charge & prevailing GST.



极品酱青瓜海蜇头
Jellyfish Head and Cucumber with XO Sauce



柠香金沙鱼皮
Crispy Fish Skin with Salted Egg Yolk

广东烧味

CANTONESE BARBECUE

乳猪全体 (预订)
Roasted Suckling Pig (advance order) **\$328**
全只 whole

北京片皮鸭
Barbecued Peking Duck **\$88**
全只 whole

挂炉烧鸭
Roasted Duck in Hong Kong Style **\$68**
全只 whole

\$36
半只 half

脆皮炸子鸡
Crispy Fried Chicken **\$44**
全只 whole

\$24
半只 half

脆皮烧腩丁
Crispy Roasted Pork **\$16**
例牌 regular

蜜汁叉烧
Honey Glazed BBQ Pork **\$16**
例牌 regular

烧味双拼
BBQ Duo Combo Platter **\$30**
例牌 regular

All prices are subject to 10% service charge & prevailing GST.



Photos are for reference only

鱼翅汤羹 SOUP

特级金鼎佛跳墙 (预订)

Premium Buddha Jumps Over the Wall (advance order)

\$888

八位 8 persons

迷你佛跳墙

Mini Buddha Jumps Over the Wall

\$58

每位 per person

红烧蟹肉大包翅

Braised Superior Comb Shark's Fin with Crab Meat

\$78

每位 per person

金汤包翅

Braised Superior Shark's Fin in Golden Pumpkin Soup

\$38

每位 per person

云吞鲨鱼骨汤

Shark's Cartilage Collagen Soup with Wonton

\$22

每位 per person

花胶鲨鱼骨汤

Shark's Cartilage Collagen Soup with Sun Dried Fish Maw

\$30

每位 per person

金汤鲜虾带子羹

Golden Pumpkin Soup with Prawn and Scallop

\$15

每位 per person

人参炖鸡汤

Double-Boiled Chicken Soup with Ginseng

\$12

每位 per person

海味干贝鱼鳔羹

Fish Maw Soup with Dried Scallop and Sea Treasures

\$12

每位 per person

花胶爵士汤

Sun Dried Fish Maw CBE's Soup

\$28

每位 per person

虫草花鲜菇汤 

Fresh Mushroom Broth with Cordyceps Flower

\$9

每位 per person

All prices are subject to 10% service charge & prevailing GST.



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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	\$238 <u>每位 per person</u>
蚝皇十四头溏心干鲍 Braised Sun Dried Abalone (Size 14-Head) in Oyster Sauce	\$148 <u>每位 per person</u>
蚝皇澳洲青边鲍 Braised Australian Green Lip Abalone	\$138 <u>每位 per person</u>
蚝皇三头鲍鱼 Braised Sized 3-Head Abalone	\$68 <u>每位 per person</u>
鲍鱼海参一品煲 Abalone and Sea Cucumber with Delicacies in Clay Pot	\$68 <u>例牌 regular</u>
鹅肝酱带子烩花胶筒 Braised Sun Dried Fish Maw with Foie Gras and Scallop	\$26 <u>每位 per person</u>
葱烧乌圆参 Pan-Seared Wuyuan Sea Cucumber with Spring Onion	\$38 <u>例牌 regular</u>
蚝皇煎酿海参 Pan-Fried Stuffed Sea Cucumber	\$48 <u>例牌 regular</u>
	\$16 <u>每位 per person</u>

All prices are subject to 10% service charge & prevailing GST.



蚝皇十四头溏心干鲍
Braised Sun Dried Abalone (Size 14-Head) in Oyster Sauce



蚝皇煎酿海参
Pan-Fried Stuffed Sea Cucumber

海中珍宝 SUPERIOR SEAFOOD

生猛螃蟹 (预订)
Live Crab (advance order)

时价
Market Price

黑胡椒	Black Pepper	松露白胡椒	White Pepper with Truffle
辣椒	Chilli	避风塘	Typhoon Shelter Style
咸蛋	Salted Egg	奶沙	Crispy Milk Granules
花雕蛋白	Hua Diao and Egg White		

东星斑 (预订)
Spotted Garoupa (advance order)

时价
Market Price

星斑
Star Garoupa

\$14/100g

笋壳
Marble Goby

\$10/100g

石斑
Garoupa

\$9/100g

港式清蒸	Hong Kong Style	潮洲蒸	Teochew Style
娘惹蒸	Nonya Style	红烧砂锅	Braised in Claypot
豉汁蒸	Black Bean Sauce	油浸	Deep-Fried
剁椒菜脯蒸	Chopped Red Chilli & Preserved Radish		

澳洲龙虾 (预订)
Australian Lobster (advance order)

时价
Market Price

波士顿龙虾 (预订)
Boston Lobster (advance order)

时价
Market Price

本地龙虾 (预订)
Local Lobster (advance order)

时价
Market Price

上汤焗	Superior Stock Sauce	金瓜奶皇	Creamy Pumpkin Sauce
花雕蛋白	Hua Diao and Egg White	姜葱	Spring Onion and Ginger

All prices are subject to 10% service charge & prevailing GST.



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海中珍宝 SUPERIOR SEAFOOD

金瓜奶皇焗半边龙虾

Baked Half Lobster with Creamy Pumpkin Sauce

\$48

每位 per person

豉油皇香煎虾

Pan-Fried Prawn with Premium Soya Sauce

\$28

例牌 regular

香脆金丝虾

Crispy Prawn with Golden Egg Thread

\$28

例牌 regular

咸蛋黄金虾

Sautéed Prawn with Salted Egg Yolk

\$28

例牌 regular

奶沙虾球

Deshelled Prawn with Crispy Milk Granules

\$30

例牌 regular

金箔脆虾球

Deshelled Prawn with Golden Corn Flake

\$30

例牌 regular

青芥末虾球

Deshelled Prawn with Wasabi Mayonnaise

\$30

例牌 regular

时萝奶香虾球

Deshelled Prawn with Dill and Milky Sauce

\$30

例牌 regular

花雕药材杞子虾煲

Poached Prawn in Herbal Chinese Wine Soup

\$30

例牌 regular

极品酱粉丝虾煲

Stir-Fried Prawn with XO Sauce and Glass Noodle in Clay Pot

\$30

例牌 regular

All prices are subject to 10% service charge & prevailing GST.



金瓜奶皇焗半边龙虾
Baked Half Lobster with Creamy Pumpkin Sauce



金箔脆虾球
Deshelled Prawn with Golden Corn Flake

海中珍宝 SUPERIOR SEAFOOD

港式清蒸鳕鱼

Steamed Cod Fish with Premium Soya Sauce

\$22

每位 per person

黑蒜酱蒸鳕鱼

Steamed Cod Fish with Black Garlic Sauce

\$22

每位 per person

极品酱碧绿龙趸球

Sliced Giant Garoupa with Seasonal Green and X.O. Sauce

\$32

例牌 regular

砂煲姜葱龙趸球

Sliced Giant Garoupa with Ginger and Spring Onion in Clay Pot

\$32

例牌 regular

豉汁凉瓜龙趸球煲

Sliced Giant Garoupa and Bitter Gourd with Black Bean 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

极品酱野菌炒带子

Stir-Fried Scallop with Wild Mushroom and X.O. Sauce

\$32

例牌 regular

All prices are subject to 10% service charge & prevailing GST.



极品酱碧绿龙趸球
Sliced Giant Garoupa with Seasonal Green and X.O. Sauce



西兰花炒带子
Stir-Fried Scallop with Broccoli

陆上飘香 POULTRY AND MEAT

龙凤佛钵飘香

Stir-Fried Prawn and Chicken in Yam Ring

\$22

例牌 regular

花胶黄酒鸡

Chicken and Sun-Dried Fish Maw in Chinese Wine Broth

\$48

例牌 regular

镇江排骨

Stewed Pork Rib in Zhenjiang Vinegar

\$24

例牌 regular

铁板黑椒猪软骨

Sizzling Pork Cartilage with Black Pepper Sauce

\$24

例牌 regular

荔枝咕噜肉

Sweet and Sour Pork with Lychee

\$22

例牌 regular

美极茄子牛柳粒

Diced Beef Fillet and Eggplant with Special Sauce

\$30

例牌 regular

蒜香烧汁牛柳粒

Diced Beef Fillet with Garlic and BBQ Sauce

\$30

例牌 regular

黑椒牛柳粒

Diced Beef Fillet with Black Pepper Sauce

\$30

例牌 regular

红烧野菌豆腐火腩煲

Braised Roasted Pork Belly, Tofu and Mushroom in Clay Pot

\$22

例牌 regular

All prices are subject to 10% service charge & prevailing GST.



Photos are for reference only

蔬菜豆腐

VEGETABLE & TOFU

苋菜 / 奶白 / 芥兰 / 西兰花

Amaranth / Baby Pek-Chye / Kailan / Broccoli

\$16

例牌 regular

清炒 Stir-Fried

上汤 Poached with Superior Stock

蒜茸 Stir-Fried with Garlic

蚝油 with Oyster Sauce

干煸四季豆

Stir-Fried French Bean with Minced Pork

\$16

例牌 regular

三皇蛋苋菜

Poached Amaranth with Egg Trio in Superior Stock

\$18

例牌 regular

虫草花百合香港芥兰 

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

\$20

例牌 regular

双菇扒时蔬

Braised Dual Mushroom with Seasonal Green

\$20

例牌 regular

银盏野菌芦笋

Stir-Fried Asparagus and Wild Mushroom

\$22

例牌 regular

素大虾伴水芹香 

Stir-Fried Vegetarian Prawn and Celery

\$24

例牌 regular

瑶柱黄金砖

Braised Homemade Tofu with Dried Scallop

\$20

例牌 regular

野菌豆腐煲 

Braised Mushroom and Tofu in Clay Pot

\$18

例牌 regular

客家酿豆卜

Stuffed Tofu Puff in Hakka Style

\$20

例牌 regular



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



瑶柱黄金砖
Braised Homemade Tofu with Dried Scallop

粉面饭

NOODLE & RICE

柴鱼樱花虾焖伊面

Braised Ee Fu Noodle with Japanese Bonito Flake
and Sakura Shrimp

\$20

例牌 regular

海鲜焖伊面

Braised Seafood Ee Fu Noodle

\$26

例牌 regular

海鲜干炒面线

Fried Mee Sua with Seafood

\$26

例牌 regular

松菇海鲜汤面线

Seafood and Mushroom Mee Sua in Soup

\$10

每位 per person

滑蛋海鲜河粉

Stir-Fried Seafood Hor Fun with Egg Sauce

\$26

例牌 regular

港式干炒牛河

Stir-Fried Beef Hor Fun in Hong Kong Style

\$22

例牌 regular

肉丝炒面

Crispy Noodle with Shredded Pork

\$18

例牌 regular

上汤鲜虾煎生面

Crispy Noodle with Prawn in Superior Stock Sauce

\$28

例牌 regular

金丝海鲜炒饭

Seafood Fried Rice with Golden Egg Thread

\$22

例牌 regular

极品酱脆米海鲜炒饭

Seafood Fried Rice with X.O. Sauce and Rice Crisp

\$22

例牌 regular

扬州炒饭

Fried Rice in Yang Zhou Style

\$18

例牌 regular

All prices are subject to 10% service charge & prevailing GST.



Photos are for reference only

精美甜品 DESSERT

豆沙锅饼

Red Bean Pancake

\$16

例牌 regular

红莲炖雪蛤 (冷或热)

Double Boiled Hashime with Lotus Seed and Red Date

(Served Chilled or Hot)

\$12

每位 per person

红莲炖桃胶 (冷或热)

Peach Resin with Lotus Seed and Red Date (Served Chilled or Hot)

\$8

每位 per person

椰汁银杏芋泥 (热)

Yam Paste with Ginkgo Nut and Coconut Milk (Served Hot)

\$7

每位 per person

莲子红豆沙 (热)

Red Bean Soup with Lotus Seed (Served Hot)

\$6

每位 per person

杨枝甘露 (冷)

Chilled Mango Cream with Pomelo and Sago (Served Chilled)

\$6

每位 per person

龟苓糕 (冷)

Herbal Jelly (Served Chilled)

\$6

每位 per person

青柠雪芭香茅冻 (冷)

Lemongrass Jelly with Lime Sherbet (Served Chilled)

\$7

每位 per person

All prices are subject to 10% service charge & prevailing GST.



红莲炖桃胶

Peach Resin with Lotus Seed and Red Date



青柠雪芭香茅冻

Lemongrass Jelly with Lime Sherbet

素食 VEGETARIAN

虫草花鲜菇汤

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

\$20

例牌 regular

素大虾伴水芹香

Stir-Fried Vegetarian Prawn and Celery

\$24

例牌 regular

泰式炸豆腐粒

Crispy Diced Tofu with Thai Sauce

\$14

例牌 regular

野菌豆腐煲

Braised Mushroom and Tofu in Clay Pot

\$18

例牌 regular

素炒饭

Vegetarian Fried Rice

\$16

例牌 regular

素松菇伊面

Vegetarian Braised Ee Fu Noodle with Mushroom

\$18

例牌 regular

All prices are subject to 10% service charge & prevailing GST.