

Singapore Recreation Club

前菜 APPETIZER

黄金软壳蟹 Deep-Fried Soft-Shell Crab with Salted Egg Yolk

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

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

鸡松炸茄子 Crispy Brinjal with Chicken Floss

皮蛋酸姜 Century Egg with Marinated Ginger

麻辣豆筋 Numbing Spicy Beancurd Skin

椒盐豆腐粒 Salt and Pepper Diced Tofu

南乳炸肉 Crispy Pork with Fermented Beancurd **\$18** <u>例牌 regular</u>

\$14 例牌_regular

\$14 <u>例牌 regular</u>

\$12 例牌 regular

\$10 例牌 regular

\$12 例牌 regular

\$12 例牌 regular

\$14 <u>例牌 regular</u>





鱼翅汤羹 Soup

特级金鼎佛跳墙 (预订) Premium Buddha Jumps Over the Wall (advance order)

迷你佛跳墙 Mini Buddha Jumps Over the Wall

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

云吞鲨鱼骨汤 Shark's Cartilage Collagen Soup with Wonton

花胶鲨鱼骨汤 Shark's Cartilage Collagen Soup with Sun Dried Fish Maw

花胶爵士汤 Sun Dried Fish Maw CBE's Soup

人参炖鸡汤 Double-Boiled Chicken Soup with Ginseng

海味干贝鱼鳔羹 Fish Maw Soup with Dried Scallop and Sea Treasures

四川海鲜酸辣汤 Sichuan Seafood Hot & Sour Soup

虫草花鲜菇汤 。 Fresh Mushroom Broth with Cordyceps Flower

是日靓汤 Soup of the Day **\$888** 十位 10 persons

\$58 每位 per person

\$78 每位 per person

\$20 每位 per person

\$30 每位 per person

\$28 每位 per person

\$12 每位 per person

\$12 <u>每位 per person</u>

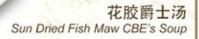
\$9 每位 per person

\$9 <u>每位 per person</u>

> **\$30** <u>例牌 regular</u>

\$9 每位 per person





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

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

澳洲青边鲍 Australian Green Lip Abalone

蚝皇三头鲍鱼 Braised Sized 3-Head Abalone

鲍鱼海参一品煲 Abalone and Sea Cucumber with Delicacies in Clay Pot

鹅肝汁带子烩花胶 Braised Sun Dried Fish Maw with Foie Gras Sauce and Scallop

葱烧乌圆参 Pan-Seared Wuyuan Sea Cucumber with Spring Onion

蚝皇煎酿海参 Pan-Fried Stuffed Sea Cucumber **\$238** 每位 per person

\$148 每位 per person

\$138 每位 per person

\$68 每位 per person

> **\$68** <u>例牌 regular</u>

\$26 <u>每位 per person</u>

\$38 例牌_regular

\$48 <u>例牌 regular</u>

\$16 每位 per person





海中珍宝 SUPERIOR SEAFOOD

生猛螃蟹 (预订) Live Crab (advance order)

黑胡椒	Black Pepper	白胡椒	White Pepper
辣椒	Chilli	避风塘	Typhoon Shelter Style
咸蛋	Salted Egg	潮式冻蟹	Teochew Cold Crab
牛油	Butter	花雕蛋白	Hua Diao and Egg White

东星斑 (预订) Spotted Garoupa (advance order)

星斑 Star Garoupa

笋壳 Marble Goby

石斑 Garoupa

金目鲈 Sea Bass

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

港式清蒸鳕鱼 Steamed Cod Fish with Premium Soya Sauce

香煎鳕鱼 Pan-Fried Cod Fish 时价 Market Price

时价 Market Price

\$14/100g

\$10/100g

\$9/100g

\$6.5/100g

\$20 每位 per person

\$20 每位 per person



海中珍宝 SUPERIOR SEAFOOD

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

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

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

上汤 金银蒜蓉蒸 花雕蛋白 Superior Soup金瓜奶皇Steamed with Garlic姜葱Hua Diao and Egg White

Creamy Pumpkin Sauce Spring Onion and Ginger

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

花雕当归杞子虾煲 Poached Prawn with Hua Diao, Angelica & Wolfberry

极品酱粉丝虾煲 Stir-Fried Prawn with XO Sauce and Glass Noodle in Clay Pot

豉油皇香煎虾 Pan-Fried Prawn with Premium Soya Sauce

咸蛋黄金虾 Sautéed Prawn with Salted Egg Yolk

金箔脆虾球 Deshelled Prawn with Golden Corn Flake

青芥末虾球 Deshelled Prawn with Wasabi Mayonnaise 时价 Market Price

时价 Market Price

时价 Market Price

\$48 <u>每位 per person</u>

> **\$30** 例牌 regular

\$30 <u>例牌 regular</u>

\$28 <u>例牌_regular</u>

\$28 例牌 regular

\$30 例牌 regular

\$30 <u>例牌_regular</u>





海中珍宝 SUPERIOR SEAFOOD

娘惹龙趸球 Stir-Fried Sliced Giant Garoupa with Nonya Sauce

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

豉汁凉瓜龙趸球煲 Sliced Giant Garoupa and Bitter Gourd with Black Bean Sauce

陈皮豉汁蒸龙趸头脑 Chopped Giant Garoupa with Sun Dried Mandarin Peel and Black Bean Sauce

红烧龙趸头腩煲 Chopped Giant Garoupa in Clay Pot

西兰花炒带子 Stir-Fried Scallop with Broccoli

极品酱野菌炒带子 Stir-Fried Scallop with Wild Mushroom and X.O. Sauce **\$32** 例牌 regular

\$32 例牌_regular

\$32 例牌_regular

\$32 例牌 regular

\$32 例牌 regular

\$32 例牌 regular

\$32 例牌 regular





鸡鸭 POULTRY

北京片皮鸭	\$88	
Barbecued Peking Duck	全只 whole	
百花杏片金龙鸡 Crispy Golden Dragon Chicken Stuffed with Prawn Paste		
	\$26 <u>半只 half</u>	
玫瑰豉油鸡	\$40	
Superior Soya Sauce Marinated Chicken with Rose Liquor	全只 whole	
	\$22 <u>半只 half</u>	
脆皮炸子鸡	\$44	
Crispy Roasted Chicken	全只 whole	
	\$24 <u>半只 half</u>	
金不换三杯鸡煲	\$24	
"Three Cups" Chicken in Clay Pot	<u>例牌 regular</u>	
咸鱼鸡粒豆腐煲	\$22	
Diced Chicken and Tofu with Salted Fish in Clay Pot	<u>例牌 regular</u>	



猪牛 Pork & Beef

乳猪全体 (预订) Roasted Suckling Pig (advance order)

铁板黑椒猪软骨 Sizzling Pork Cartilage with Black Pepper Sauce

菠萝咕噜肉 Sweet and Sour Pork

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

黑椒牛柳粒 Diced Beef Fillet with Black Pepper Sauce

美极茄子牛柳粒 Diced Beef Fillet and Eggplant with Special Sauce

咸鱼花腩煲 Pork Belly with Salted Fish in Clay Pot

红烧野菌豆腐火腩煲 Braised Roasted Pork Belly, Tofu and Mushroom in Clay Pot **\$298** 全只 whole

\$24 例牌 regular

\$22 <u>例牌_regular</u>

\$30 例牌 regular

\$30 例牌 regular

\$30 <u>例牌_regular</u>

\$24 例牌_regular

\$22 例牌 regular





蔬菜豆腐 VEGETABLE & TOFU

苋菜 / 奶白 / 芥兰 / 西兰花 Amaranth / Baby Pek-Chye / Kailan / Broccoli

清炒 Stir-fried 蒜茸 Stir-fried with Garlic 上汤 Poached with Superior Stock 蚝油 with Oyster Sauce

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

虫草花百合香港芥兰 。 Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb

三皇蛋苋菜 Poached Amaranth with Egg Trio in Superior Stock

素大虾伴水芹香 。 Stir-Fried Vegetarian Prawn and Celery

双菇扒时蔬 Braised Dual Mushroom with Seasonal Green

干煸四季豆 Stir-Fried French Bean with Minced Pork

瑶柱黄金砖 Braised Homemade Tofu with Dried Scallop

野菌豆腐煲 **。** Braised Mushroom and Tofu in Claypot **\$16** 例牌 regular

\$22 <u>例牌 regular</u>

\$20 例牌 regular

\$18 <u>例牌 regular</u>

\$24 例牌 regular

\$20 <u>例牌 regular</u>

\$16 <u>例牌 regular</u>

\$20 例牌 regular

\$18 例牌 regular



粉面饭 NOODLE & RICE

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

极品酱脆米海鲜炒饭 Seafood Fried Rice with X.O. Sauce and Rice Crisp

蛋白瑶柱蟹肉炒饭 Crab Meat and Dried Scallop Fried Rice with Egg White

咸鱼鸡粒炒饭 Chicken and Salted Fish Fried Rice

上汤鲜虾煎生面 Crispy Noodle with Prawn in Superior Stock Sauce

银芽鸭丝煎生面 Crispy Noodle with Duck Meat & Bean Sprout

肉丝炒面 Crispy Noodle with Shredded Pork

海鲜焖伊面 Braised Seafood Ee Fu Noodle

柴鱼樱花虾焖伊面 Braised Ee Fu Noodle with Japanese Bonito Flake and Sakura Shrimp

港式星洲炒米 Curry Flavour Fried Bee Hoon with Delicacies

滑蛋海鲜河粉 Stir-Fried Seafood Hor Fun with Egg Sauce

港式干炒牛河 Stir-Fried Beef Hor Fun in Hong Kong Style **\$22** 例牌 regular

\$22 例牌 regular

\$24 <u>例牌 regular</u>

\$20 例牌 regular

\$28 <u>例牌 regular</u>

\$20 例牌 regular

\$20 例牌_regular

\$26 例牌_regular

\$20 例牌 regular

\$20 例牌 regular

\$26 例牌 regular

\$20 <u>例牌_regular</u>







豆沙锅饼 Red Bean Pancake

红莲炖桃胶 (冷或热) Peach Resin with Lotus Seed and Red Date (Served Chilled or Hot)

椰汁银杏芋泥 (热) Yam Paste with Ginkgo Nut and Coconut Milk (Served Hot)

莲子红豆沙 (热) Red Bean Soup with Lotus Seed (Served Hot)

杨枝甘露 (冷) Chilled Mango Cream with Pomelo and Sago (Served Chilled)

龟苓糕 (冷) Herbal Jelly (Served Chilled)

青柠雪芭香茅冻 (冷) Lemongrass Jelly with Lime Sherbet (Served Chilled)

椰林飘雪 (冷) Coconut Pudding with Ice Cream (Served Chilled) **\$16** 例牌 regular

\$8 每位 per person

\$7 每位 per person

\$6 每位 per person

\$6 每位 per person

\$6 每位 per person

\$7 每位 per person

\$7 <u>每位 per person</u>





素食 VEGETARIAN

虫草花鲜菇汤 Fresh Mushroom Broth with Cordyceps Flower

虫草花百合香港芥兰 Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb

素大虾伴水芹香 Stir-Fried Vegetarian Prawn and Celery

香脆炸豆腐 Deep-Fried Crispy Tofu

野菌豆腐煲 Braised Mushroom and Tofu in Claypot

素炒饭 Vegetarian Fried Rice

素松菇伊面 Vegetarian Braised Ee Fu Noodle with Mushroom **\$9** 每位 per person

> **\$20** 例牌 regular

> **\$24** 例牌 regular

> **\$16** 例牌 regular

\$18 <u>例牌 regular</u>

\$18 例牌_regular

\$18 例牌_regular