

## Temasek Club

前菜 APPETIZER

黄金软壳蟹 Soft Shell Crab with Salted Egg

柠香金沙鱼皮 Crispy Fish Skin with Salted Egg

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

鸡肉松炸茄子 Crispy Eggplant with Chicken Floss

皮蛋酸姜 Century Egg with Pickled 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

蒜辣拍青瓜 Chilled Cucumber with Garlic

秘制虾枣 Crispy Teochew Prawn Roll **\$18** 例牌 regular

**\$14** 例牌 regular

**\$14** 例牌 regular

**\$12** 例牌 regular

**\$10** 例牌 regular

**\$12** 例牌 regular

**\$12** 例牌 regular

**\$14** <u>例牌 regular</u>

**\$10** <u>例牌 regular</u>

**\$14** 例牌 regular

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

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## 鱼翅汤羹 Soup

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

精品佛跳墙 Buddha Jumps Over Wall

红烧蟹肉大包翅 Superior Comb Shark Fin Soup with Crab Meat

云吞骨胶原汤 Collagen Soup with Wonton

花胶骨胶原汤 Collagen Soup with Sun Dried Fish Maw

花胶爵士汤 Sun Dried Fish Maw CBE's Soup

竹笙海味鱼鳔羹 Fish Maw Soup with Sea Treasures and Bamboo Fungus

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

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

花胶丝粟米羹 Shredded Sun Dried Fish Maw Corn Soup

是日老火汤 Soup of the Day **\$888** 八位 8 persons

**\$58** 每位 per person

\$78 每位 per person

**\$20** 每位 per person

\$30 <sub>每位 per person</sub>

**\$28** 每位 per person

\$15 <sub>每位 per person</sub>

**\$12** <u>每位 per person</u>

\$12 <sub>每位 per person</sub>

\$15 <sub>每位 per person</sub>

**\$10** 每位 per person

**\$30** 每煲 per pot

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## 鲍参海味 Abalone, Sea Cucumber & Fish Maw

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

蚝皇三头鲍鱼 Braised Sized 3-Head Abalone

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

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

蚝皇花胶冬菇扒西兰花 Sun Dried Fish Maw and Shitake Mushroom with Brococli

葱烧原条珍宝乌圆参 Jumbo Wuyuan Sea Cucumber with Pan-Seared Spring Onion Sauce

蚝皇煎酿海参 Pan-Fried Stuffed Sea Cucumber **\$148** 每位 per person

**\$68** 每位 per person

> **\$78** 例牌 regular

**\$28** 每位 per person

> **\$38** <u>例牌 regular</u>

> **\$58** 例牌 regular

**\$16** 每位 per person

> **\$48** 例牌 regular

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





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## 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

清蒸 Steamed with Premium Soy Sauce 潮洲蒸
红烧砂锅 Braised in Clay Pot 豉汁蒸
油浸 Deep-Fried 剁椒菜脯蒸

Teochew Style Black Bean Sauce Chopped Red Chilli and Preserved Radish

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

香煎鳕鱼 Pan-Fried Cod Fish

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#### 时价 Market Price

时价 Market Price

**\$14**/100g

**\$12**/100g

**\$10**/100g

**\$22** <u>每位 per person</u>

**\$22** 每位 per person



## 海中珍宝 SUPERIOR SEAFOOD

帝王蟹 (预订) King Crab (advance order)

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 Superior Soup金银蒜蓉蒸 Steamed with Garlic花雕蛋白 Hua Diao and Egg White

金瓜奶皇 姜葱

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 Soy Sauce

咸蛋黄金虾 Sauteed Prawn with Salted Egg

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

时价 Market Price

**\$48** 每位 per person

> **\$30** 例牌 regular

**\$32** 例牌 regular

**\$30** 例牌 regular

**\$32** 例牌 regular

**\$32** 例牌 regular

**\$32** <u>例牌 regular</u>

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

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### 海中珍宝 SUPERIOR SEAFOOD

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 XO Sauce

极品酱碧绿龙趸球 Sliced Giant Garoupa with Seasonal Green and XO Sauce

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

豆腐火腩焖龙趸腩 Braised Giant Garoupa Belly with Tofu and Roasted Pork

榄菜蒸龙趸腩 Steamed Giant Garoupa Belly with Olive Vegetables **\$38** 例牌 regular

**\$38** <u>例牌 regular</u>

**\$36** 例牌 regular

**\$36** 例牌 regular

**\$50** <u>例牌 regular</u>

**\$50** 例牌 regular

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





# 鸡鸭 POULTRY

北京片皮鸭 Peking Duck	<b>\$88</b> 全只 whole
百花杏片金龙鸡 Crispy Golden Dragon Chicken	<b>\$50</b> 全只 whole
	<b>\$26</b> <u>半只 half</u>
玫瑰豉油鸡(预订)	\$48
Soy Sauce Chicken with Rose Liquor (advance order)	全只 whole
脆皮炸子鸡 Crispy Roasted Chicken	<b>\$44</b> 全只 whole
	<b>\$24</b> <u>半只 half</u>
蜜味风沙鸡 Feng Sha Chicken with Honey Soy Glaze	<b>\$48</b> 全只 whole
	<b>\$26</b> <u>半只 half</u>
咸鱼鸡粒豆腐煲 Diced Chicken and Tofu with Salted Fish in Clay Pot	<b>\$22</b> 例牌 regular
<b>它</b> 你 亦 <b>一</b>	¢77

宫保鸡丁 Gong Bao Chicken **\$22** 例牌 regular

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



#### 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

红烧野菌豆腐火腩煲 Braised Roasted Pork Belly, Tofu and Mushroom in Clay Pot

镇江排骨 Pork Rib with Zhengjiang Vinegar Sauce

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

萝卜牛筋腩煲 Stewed Beef Brisket and Tendon with Radish in Clay Pot **\$328** 全只 whole

**\$26** 例牌 regular

**\$24** <u>例牌 regular</u>

**\$26** <u>例牌 regular</u>

**\$26** <u>例牌\_regular</u>

**\$36** 例牌 regular

**\$36** 例牌 regular

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**\$36** 例牌 regular

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

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Photos are for reference only

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## 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 Egg Tofu with Dried Scallop

野菌豆腐煲 **小** Braised Mushroom and Tofu in Claypot

香脆炸豆腐 **办** Deep-Fried Crispy Tofu

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

#### **\$18** <u>例牌 regular</u>

**\$24** <u>例牌 regular</u>

**\$22** <u>例牌 regular</u>

**\$20** <u>例牌 regular</u>

**\$24** <u>例牌 regular</u>

**\$22** 例牌 regular

**\$18** <u>例牌 regular</u>

**\$20** <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 XO 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

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 Bonito Flake and Sakura Shrimp

滑蛋海鲜河粉 Stir-Fried Seafood Flat Rice Noodle with Egg Sauce

干炒牛肉河粉 Stir-Fried Beef Flat Rice Noodle

雪菜肉丝焖米粉 Braised Rice Vermicelli with Pork and Suet Choi

素炒饭 Vegetarian Fried Rice

素松菇伊面 Vegetarian Braised Ee Fu Noodle with Mushroom

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

**\$24** <u>例牌 regular</u>

**\$24** 例牌\_regular

\$28 <u>例牌 regular</u>

**\$20** 例牌 regular

**\$28** 例牌\_regular

**\$20** 例牌 regular

**\$26** 例牌 regular

**\$20** 例牌 regular

**\$26** <u>例牌 regular</u>

**\$26** 例牌\_regular

**\$22** 例牌 regular

\$20 <u>例牌 regular</u>

**\$20** 例牌 regular



## 精美甜品 DESSERT

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)

莲子陈皮红豆沙 (热) Red Bean Soup with Aged Mandarin Peel and 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

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

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