

Temasek Club

#### 前菜 APPETIZER

黄金软壳蟹	\$18
Soft Shell Crab with Salted Egg	例牌 regular
柠香金沙鱼皮	\$14
Crispy Fish Skin with Salted Egg	例牌 regular
极品酱青瓜海蜇头	\$14
Jellyfish Head and Cucumber with XO Sauce	例牌 regular
鸡肉松炸茄子	\$12
Crispy Eggplant with Chicken Floss	例牌 regular
皮蛋酸姜	\$10
Century Egg with Pickled Ginger	例牌 regular
麻辣豆筋	\$12
Numbing Spicy Beancurd Skin	例牌 regular
椒盐豆腐粒	\$12
Salt and Pepper Diced Tofu	例牌 regular
南乳炸肉	\$14
Crispy Pork with Fermented Beancurd	例牌 regular
蒜辣拍青瓜	\$10
Chilled Cucumber with Garlic	例牌 regular
秘制虾枣	\$14
Crispy Teochew Prawn Roll	例牌 regular
女儿红冻醉虾	\$26
Cold Drunken Shrimp with Nu'er Hong	例牌 regular





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### 鱼翅汤羹 Soup

特级金鼎佛跳墙 (预订)	\$888 八位 8 persons
Premium Buddha Jumps Over Wall (advance order)	71 <u>12 0 persons</u>
精品佛跳墙	\$58
Buddha Jumps Over Wall	每位 per person
红烧蟹肉大包翅	\$78
Superior Comb Shark Fin Soup with Crab Meat	每位 per person
云吞骨胶原汤	\$20
Collagen Soup with Wonton	每位 per person
花胶骨胶原汤	\$30
Collagen Soup with Sun Dried Fish Maw	每位 per person
花胶爵士汤	\$28
Sun Dried Fish Maw CBE's Soup	每位 per person
竹笙海味鱼鳔羹	\$15
Fish Maw Soup with Sea Treasures and Bamboo Fungus	每位 per person
四川海鲜酸辣汤	<b>\$12</b>
Sichuan Seafood Hot & Sour Soup	每位 per person
虫草花鲜菇汤 ♪	\$12
Fresh Mushroom Broth with Cordyceps Flower	每位 per person
花胶丝粟米羹	\$15
Shredded Sun Dried Fish Maw Corn Soup	每位 per person
是日老火汤	\$10
Soup of the Day	每位 per person
	<b>\$30</b> 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	\$148
Braised Sun Dried Abalone (Size 14-Head) in Oyster Sauce	每位 per person
蚝皇三头鲍鱼	\$68
Braised Sized 3-Head Abalone	每位 per person
鲍鱼海参一品煲	\$78
Abalone and Sea Cucumber with Prawn and Scallop in Clay Pot	例牌 regular
鹅肝汁带子烩花胶	<b>\$28</b>
Braised Sun Dried Fish Maw with Foie Gras Sauce and Scallop	每位 per person
蚝皇花胶冬菇扒西兰花	\$38
Sun Dried Fish Maw and Shitake Mushroom with Brococli	例牌 regular
葱烧原条珍宝乌圆参 Jumbo Wuyuan Sea Cucumber with Pan-Seared Spring Onion Sauce	\$58 例牌 regular
蚝皇煎酿海参	\$16
Pan-Fried Stuffed Sea Cucumber	每位 per person
	\$48 例牌 regular





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#### 海中珍宝 SUPERIOR SEAFOOD

生猛螃蟹 Live Cral	賽 (预订) O (advance order)			时价 Market Price
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 ( Spotted (	预订) Garoupa (advance order	•)		时价 Market Price
星斑				<b>\$14</b> /100g
Star Gard	oupa			
笋壳 Marble C	Poby			<b>\$12</b> /100g
With Sie C	100)			
石斑 Garoupa				<b>\$10</b> /100g
清蒸 Stear	ned with Premium Soy Sauc	e 潮洲蒸	Teochew 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	
			The second secon	

**\$22** 每位 per person

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港式清蒸鳕鱼

**Pan-Fried Cod Fish** 

香煎鳕鱼

**Steamed Cod Fish with Premium Soy Sauce** 





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#### 海中珍宝 SUPERIOR SEAFOOD

帝王蟹 (预订)	时价
King Crab (advance order)	Market Price
澳洲龙虾 (预订) Australian Lobster (advance order)	时价 Market Price
波士顿龙虾 (预订)	时价
Boston Lobster (advance order)	Market Price
本地龙虾 (预订)	时价
Local Lobster (advance order)	Market Price
上汤 Superior Soup 金瓜奶皇 Creamy Pumpkin Sauce 金银蒜蓉蒸 Steamed with Garlic 姜葱 Spring Onion and Ginger 花雕蛋白 Hua Diao and Egg White	
金瓜奶皇焗半边龙虾	\$48
Baked Half Lobster with Creamy Pumpkin Sauce	每位 per person
花雕当归杞子虾煲	\$30
Poached Prawn with Hua Diao, Angelica & Wolfberry	例牌_regular
极品酱粉丝虾煲	\$32
Stir-Fried Prawn with XO Sauce and Glass Noodle in Clay Pot	例牌_regular
豉油皇香煎虾	\$30
Pan-Fried Prawn with Premium Soy Sauce	例牌 regular
咸蛋黄金虾	\$32
Sauteed Prawn with Salted Egg	例牌 regular
金箔脆虾球	\$32
Deshelled Prawn with Golden Corn Flake	例牌 regular
青芥末虾球	\$32
Deshelled Prawn with Wasabi Mayonnaise	例牌 regular





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# 海中珍宝 SUPERIOR SEAFOOD

西兰花炒带子	\$38
Stir-Fried Scallop with Broccoli	例牌 regular
极品酱野菌炒带子	\$38
Stir-Fried Scallop with Wild Mushroom and XO Sauce	例牌 regular
极品酱碧绿龙趸球	\$36
Sliced Giant Garoupa with Seasonal Green and XO Sauce	例牌 regular
豉汁凉瓜龙趸球煲	\$36
Sliced Giant Garoupa and Bitter Gourd with Black Bean Sauce	例牌 regular
豆腐火腩焖龙趸腩	\$50
Braised Giant Garoupa Belly with Tofu and Roasted Pork	例牌 regular
榄菜蒸龙趸腩	\$50
Steamed Giant Garoupa Belly with Olive Vegetables	例牌 regular





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# 鸡鸭 POULTRY

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





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### 猪牛 Pork & Beef

乳猪全体 (预订) Roasted Suckling Pig (advance order)	\$328 全只 whole
铁板黑椒猪软骨	\$26
Sizzling Pork Cartilage with Black Pepper Sauce	例牌 regular
菠萝咕噜肉	\$24
Sweet and Sour Pork	例牌 regular
红烧野菌豆腐火腩煲	\$26
Braised Roasted Pork Belly, Tofu and Mushroom in Clay Pot	例牌 regular
镇江排骨	\$26
Pork Rib with Zhengjiang Vinegar Sauce	例牌 regular
蒜香烧汁牛柳粒	\$36
Diced Beef Fillet with Garlic and BBQ Sauce	例牌 regular
黑椒牛柳粒	\$36
Diced Beef Fillet with Black Pepper Sauce	例牌 regular
美极茄子牛柳粒	\$36
Diced Beef Fillet and Eggplant with Special Sauce	例牌 regular
萝卜牛筋腩煲	\$36
Stewed Beef Brisket and Tendon with Radish in Clay Pot	例牌 regular





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# 蔬菜豆腐 VEGETABLE & TOFU

苋菜 / 奶白 / 芥兰 / 西兰花	\$18
Amaranth / Baby Pek-Chye / Kailan / Broccoli	例牌 regular
清炒 Stir-fried 上汤 Poached with Superior Stock 蒜茸 Stir-fried with Garlic 蚝油 with Oyster Sauce	
银盏野菌芦笋	\$24
Stir-Fried Asparagus and Wild Mushroom	例牌 regular
虫草花百合香港芥兰 ♪ Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb	<b>\$22</b> 例牌 regular
三皇蛋苋菜	\$20
Poached Amaranth with Egg Trio in Superior Stock	例牌 regular
素大虾伴水芹香 ♪ Stir-Fried Vegetarian Prawn and Celery	\$24 例牌 regular
双菇扒时蔬	\$22
Braised Dual Mushroom with Seasonal Green	例牌 regular
干煸四季豆	\$18
Stir-Fried French Bean with Minced Pork	例牌 regular
瑶柱黄金砖	\$20
Braised Homemade Egg Tofu with Dried Scallop	例牌 regular
野菌豆腐煲 <b>小</b> Braised Mushroom and Tofu in Claypot	\$20 例牌 regular
香脆炸豆腐 <b>心</b> Deep-Fried Crispy Tofu	\$18 例牌 regular





### 粉面饭 Noodle & Rice

金丝海鲜炒饭	<b>\$24</b>
Seafood Fried Rice with Golden Egg Thread	例牌 regular
极品酱脆米海鲜炒饭	<b>\$24</b>
Seafood Fried Rice with XO Sauce and Rice Crisp	例牌 regular
蛋白瑶柱蟹肉炒饭	\$28
Crab Meat and Dried Scallop Fried Rice with Egg White	例牌 regular
咸鱼鸡粒炒饭	\$20
Chicken and Salted Fish Fried Rice	例牌 regular
上汤鲜虾煎生面	\$28
Crispy Noodle with Prawn in Superior Stock Sauce	例牌 regular
肉丝炒面	\$20
Crispy Noodle with Shredded Pork	例牌 regular
海鲜焖伊面	\$26
Braised Seafood Ee Fu Noodle	例牌 regular
柴鱼樱花虾焖伊面	\$20
Braised Ee Fu Noodle with Bonito Flake and Sakura Shrimp	例牌 regular
滑蛋海鲜河粉	\$26
Stir-Fried Seafood Flat Rice Noodle with Egg Sauce	例牌 regular
干炒牛肉河粉	\$26
Stir-Fried Beef Flat Rice Noodle	例牌 regular
雪菜肉丝焖米粉	<b>\$22</b>
Braised Rice Vermicelli with Pork and Suet Choi	例牌 regular
素炒饭	\$20
Vegetarian Fried Rice	例牌 regular
素松菇伊面	\$20
Vegetarian Braised Ee Fu Noodle with Mushroom	例牌 regular

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





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# 精美甜品 DESSERT

豆沙锅饼	\$16
Red Bean Pancake	例牌 regular
红莲炖桃胶 (冷或热)	\$8
Peach Resin with Lotus Seed and Red Date (Served Chilled or Hot)	每位 per person
椰汁银杏芋泥 (热)	\$8
Yam Paste with Ginkgo Nut and Coconut Milk (Served Hot)	每位 per person
莲子陈皮红豆沙 (热) Red Bean Soup with Aged Mandarin Peel and Lotus Seed (Served Hot)	\$8 每位 per person
杨枝甘露 (冷)	\$8
Chilled Mango Cream with Pomelo and Sago (Served Chilled)	每位 per person
色苓糕 (冷)	\$8
Herbal Jelly (Served Chilled)	每位 per person
青柠雪芭香茅冻 (冷)	\$8
Lemongrass Jelly with Lime Sherbet (Served Chilled)	每位 per person
椰林飘雪 (冷)	\$8
Coconut Pudding with Ice Cream (Served Chilled)	每位 per person