



About Us

Our history begins more than 40 years ago.

Headed by brother and sisters team, Jeff, Jenny and Kris Foo, the restaurant group has come a long way from our humble beginnings.

The trio developed an avid interest in F&B from a young age with the influence of their father, who worked as a Chef in the British navy cookhouse during the mid-19th century.

In 1979, Jeff, Jenny and their mother started a zichar seafood eatery specialising in scrumptious local-style seafood.

After spending 19 years in China, Hong Kong, Taiwan, Vietnam, Japan, Korea and European Countries, Jeff returned home to Singapore with a vision to build the Famous Kitchen brand.

Famous Kitchen continues to honour the culinary heritage from Foo family with its traditional recipe. Many of our dishes were also drawn from Jeff's travel inspirations and were adjusted to cater to the palates of Singaporeans.

Over the past 15 years, the restaurant has garnered many accolades and one of the notable ones was being recommended by the Michelin Guide 2019 and 2021.

In 2018, together with a few good friends who are also avid food connoisseurs, Jeff, Jenny and Kris started sister restaurant, Famous Treasure. This elegant restaurant specialises in tantalising Nanyang cuisine and exquisite seafood for the working professionals in the CBD area. Famous Treasure also organises regular wine and whisky pairing events for diners who enjoy the finer things in life.

In mid 2022, Famous Palace was established at Seletar Country Club, offering authentic Nanyang flavours amidst the panoramic view of the club's stunning golf course.

简介

位于三巴旺 (Sembawang) 的名食小厨是由姐弟团, 符忠兴 (Jeff Foo), 符忠美 (Jenny Foo) 与符忠鸾 (Kris Foo) 创办的。

他们的父亲在19世纪在英国海军食堂担任厨师时, 从小就跟随父亲做烹饪, 因此对餐饮产生了浓厚的兴趣。

1979年, 忠兴、忠美与母亲开了一家海鲜煮炒餐厅, 提供美味的本地风味海鲜。2007年, 他们在樟宜村成立了樟宜潮州小厨, 提供正宗的潮州美食。在2008年, 忠兴与忠美决定将酒楼改名为“名食小厨” (Famous Kitchen), 提供令人垂涎三尺的南洋美食和海鲜。酒楼于2009年搬到汤申路上段 (Upper Thomson Road)。2010年, 这家酒楼搬到现在的三巴旺路。

忠兴在中国、香港、台湾、越南、日本、韩国以及欧洲多国工作了19年, 决定返回新加坡, 专心经营名食小厨, 发扬家族的烹饪传统。忠兴在国外时, 经常品尝美食, 许多名食小厨的菜着的灵感来自他在国外的用餐经历。成立15年的名食小厨, 获得许多奖项, 其中值得注意的是荣获2019与2021版《米其林指南》的推荐。

2018年, 他们与几位热爱美食的好朋友创办了名厨酒楼。这家优雅的酒楼专门为CBD地区的工作人员提供诱人的南洋美食和精致的海鲜。酒楼也经常主办美食配美酒和威士忌活动, 让顾客们在优雅的环境享用美食与美酒。

2022年, Famous餐饮集团在实里达俱乐部 (Seletar Country Club) 创办了名宫酒楼, 在舒适的环境中品尝正宗的南洋美食以及欣赏迷人的全景高尔夫球场。

Company Milestones

1979 - Jeff and Jenny started a zichar seafood eatery specialising in scrumptious local-style seafood.

2007 - Changi Teochew Kitchen was established in Changi Village offering authentic Teochew delights.

2008 - Jeff, Jenny and Kris decided to rebrand the restaurant and it was renamed Famous Kitchen focusing on Nanyang cuisine and scrumptious seafood creations. The restaurant moved to Upper Thomson in 2009.

2010 - Famous Kitchen moved to its current location at Sembawang Road, Hong Heng Mansions.

July 2018 - Together with a few good friends who are also avid food connoisseurs, Jeff, Jenny and Kris started sister restaurant, Famous Treasure at Capitol Singapore to share their love for wholesome Nanyang cuisine. Specialising in tantalising Nanyang cuisine and exquisite seafood, Famous Treasure also organises regular wine and whisky pairing events for diners who enjoy the finer things in life.

June 2022 - Famous Palace was established at Seletar Country Club, offering authentic Nanyang flavours with a panoramic view of the club's stunning golf course.



RECOMMENDED BY THE 2019 & 2021 EDITION OF MICHELIN GUIDE SINGAPORE

星洲辣椒焗大肉蟹
Singapore Style Chilli Crab



上汤蒜子龙虾焖米粉
Braised Lobster Rice Vermicelli
with Leek in Superior Stock



传统顺德鱼生 (预订)
Traditional Shunde Yu Sheng
(Order in Advance)



无米粥火锅 (预订)
Signature Porridge Hotpot
(Order in Advance)



特别推荐

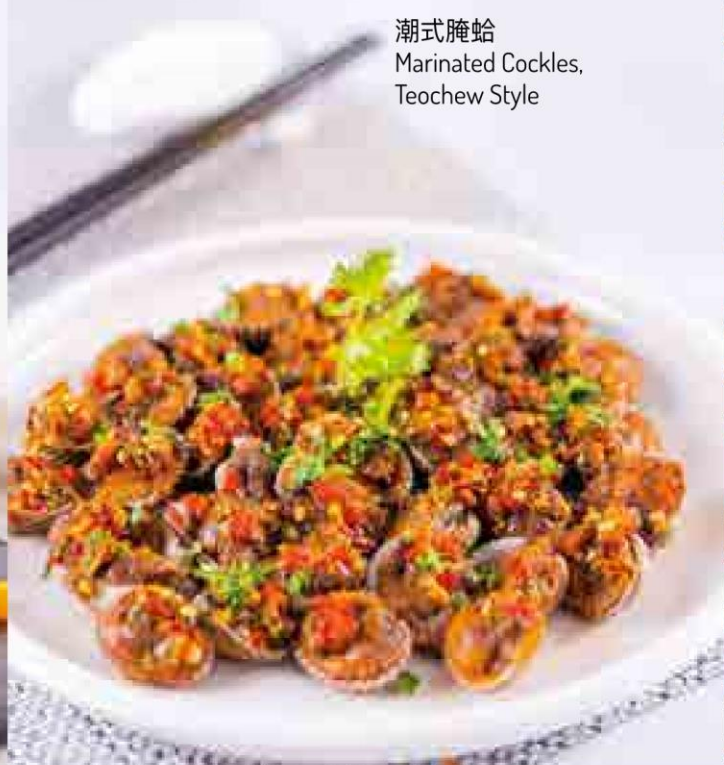
Signatures

特色青柠海中宝 Famous Sea Treasure Hotpot	时价/ Seasonal Price
无米粥火锅 (预订) Signature Porridge Hotpot (Order in Advance)	\$98 六位用/ For 6 persons
上汤蒜子龙虾焖米粉 Braised Lobster Rice Vermicelli with Leek in Superior Broth	时价/ Seasonal Price
传统顺德鱼生 (预订) Traditional Shunde Yu Sheng (Order in Advance)	\$148 六位用/ For 6 persons \$228 十位用/ For 10 persons
铁板龙虾浸银丝面 Braised Lobster with Angel Hair in Hotplate	时价/ Seasonal Price
星洲辣椒焗大肉蟹 Singapore Style Chilli Crab	时价/ Seasonal Price
爆蒜南乳炸五花腩 Deep-fried Pork Belly with Fermented Beancurd	\$22 \$33 \$44
盐香焗花蟹 Baked Flower Crab with Rock Salt	时价/ Seasonal Price
花雕蛋白龙虾蒸肠粉 Steamed Lobster with Egg White and Rice Flour Roll in Hua Diao Wine	时价/ Seasonal Price
潮式腌蛤 Marinated Cockles, Teochew Style	\$16 每份/ Per Portion
<small>免责声明条款: 请注意食用血蛤会存在一定的风险 (论各人体质决定) 如有肠胃问题者本店不建议食用, 如果因食用本食品而导致任何不适, 本店一概不负责。 DISCLAIMER: Please note that there may be risks associated with the consumption of raw shellfish. Famous Kitchen will not be held responsible in the event of any ailment arising from their consumption, do consider our cooked dishes if prone to gastrointestinal issues.</small>	
虾酱秋葵炒鲜鱿 Sauteed Squid with Chinchalok and Lady's Finger	\$24 \$36 \$48
传统咖喱鱼头煲 Traditional Fish Head Curry in Claypot	\$40 半只/Half \$78 全只/Whole
招牌炒贵刁 Signature Char Kway Teow	\$18 \$28 \$36
招牌铁板酸菜蒸笋壳 Steamed Marble Goby Fish with Preserved Vegetables on Hot Plate	时价/ Seasonal Price
KL福建大条面 KL Style Hokkien Noodles	\$20 \$30 \$40
爱尔兰金牌烧肥鸭 Roasted Irish Silver Hill Duck	\$52 半只/Half \$98 全只/Whole

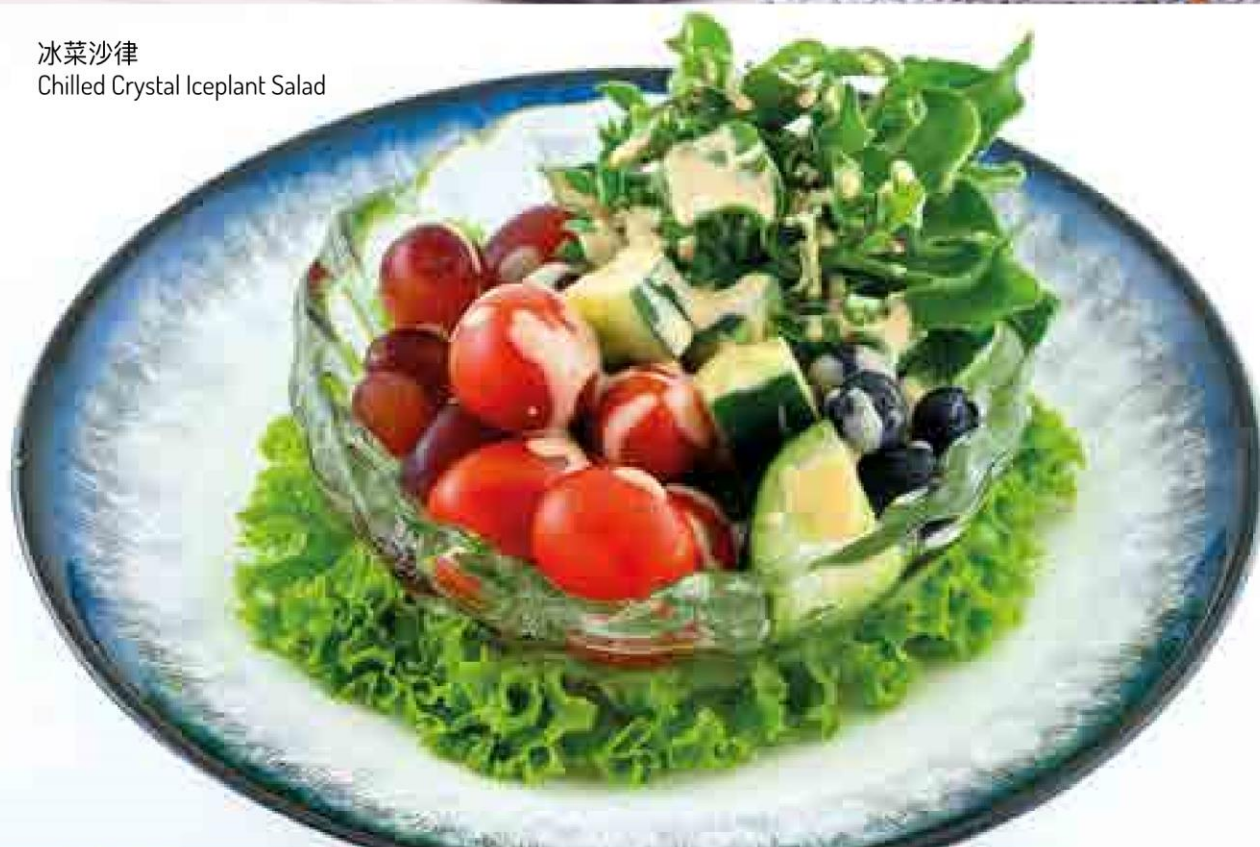
咸蛋黄焗鱼皮
Crispy Fish Skin with Salted Egg Yolk



潮式腌蛤
Marinated Cockles,
Teochew Style



冰菜沙律
Chilled Crystal Iceplant Salad



脆皮烧肉
Roasted Crispy Pork Belly



餐前小品

Appetizers

酥炸松菇 Deep-fried Mini White Mushroom	\$12
潮式腌蛤 Marinated Cockles, Teochew Style	\$16
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冰菜沙律 Chilled Crystal Iceplant Salad	\$16
避风塘鲜鱿须 Deep-fried Squid with Crispy Garlic and Chilli	\$12
咸蛋黄焗鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$12
椒盐白饭鱼 Deep-fried Crispy White Baits	\$12
脆皮烧肉 Roasted Crispy Pork Belly	\$16
冰镇杏鲍菇 Chilled White Oyster Mushroom Salad	\$12
蜜汁苏东仔 Deep-fried Honey-glazed Baby Squid	\$18
椒盐豆腐 Deep-fried Diced Beancurd with Salt and Pepper	\$10
卤水鸭亦 Teochew Soya Brined Duck Wing	\$12
家乡江鱼仔 Deep-fried Spicy Anchovies	\$12
酥炸虾枣 Deep-fried Crispy Prawn Dumpling	\$16
肉松炸茄子 Deep-fried Eggplant topped Pork Floss	\$14



金陵片皮乳猪全体 (预订)
Golden Suckling Pig (Advance Order)



爱尔兰金牌烧肥鸭
Roasted Irish 'Silver Hill' Duck

烧味三拼盘 (烧鸭, 叉烧 或 油鸡)
Barbecued Trio Combination (Roasted Duck / Roasted Pork / BBQ Honey Glazed Pork /
Soya Sauce Chicken)



烧味

Barbeque

金陵片皮乳猪全体 (预订) Golden Suckling Pig (Advance Order)				\$368 全只/ Whole
南乳去骨烧乳猪全体 (预订) Roasted Suckling Pig marinated with Fermented Bean Curd (Order in Advance)				\$368 全只/ Whole
糯米乳猪全体 (预订) Roasted Suckling Pig stuffed with Glutinous Rice (Order in Advance)				\$428 全只/ Whole
火山烤鸡 Volcano Chicken				\$88 全只/ Whole
北京片皮鸭 Peking Duck				\$98 全只/ Whole
爱尔兰金牌烧肥鸭 Roasted Irish 'Silver Hill' Duck	\$52 半只/ Half			\$98 全只/ Whole
炭烧肥叉烧 Charcoal Honey Glazed Char Siew	\$20	\$30		\$40
玫瑰豉油鸡 Soya Sauce Chicken	\$26 半只/ Half			\$48 全只/ Whole
烧味双拼盘 (任选以下2项) (烧鸭, 烧肉, 叉烧 或 油鸡) Barbequed Duo Combination (Choose any 2 from below) (Roasted Duck / Roasted Pork / Char Siew / Soya Sauce Chicken)	\$36	\$54		\$72
烧味三拼盘 (任选以下3项) (烧鸭, 烧肉, 叉烧 或 油鸡) Barbecued Trio Combination (Choose any 3 from below) (Roasted Duck / Roasted Pork / Char Siew / Soya Sauce Chicken)	\$44	\$66		\$88
卤水拼盘 (卤水鸭片, 鸭翼, 豆干) Teochew Soya Sauce Brined Combination (Sliced Duck, Duck Wing and Beancurd)	\$32	\$48		\$64



汤 Soup

羊肚菌桃胶炖鸡汤 Double-boiled Chicken Soup with Peach Essence and Morel Mushroom	\$78		\$148
蟹肉海参鱼鳔羹 Braised Fish Maw with Sea Cucumber and Crabmeat Soup	\$58	\$88	\$118
芦笋粟米羹 Sweet Corn with Asparagus Soup	\$18	\$28	\$36
蟹肉四川酸辣汤 Sichuan Hot and Sour Soup with Crabmeat	\$10 每位/ per person		

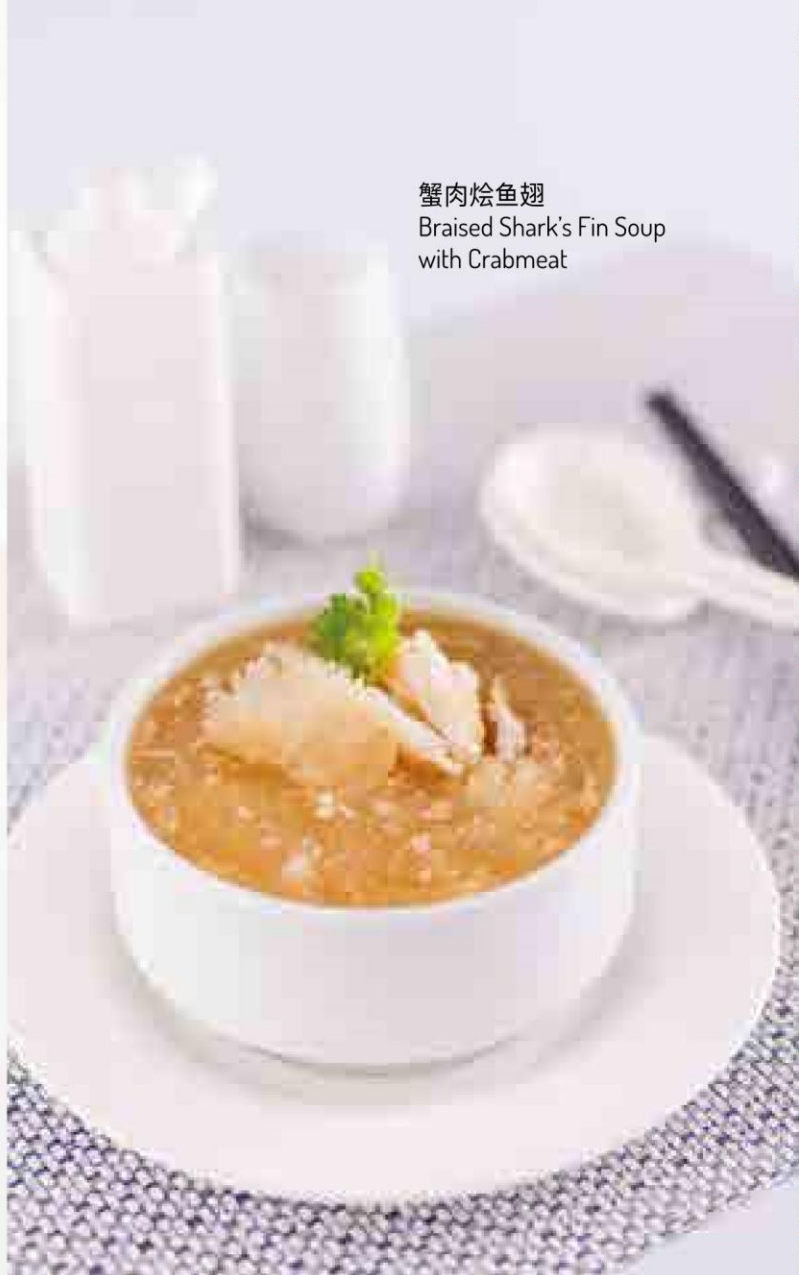
羊肚菌桃胶炖鸡汤
Double-boiled Chicken Soup with Peach Essence
and Morel Mushroom



红烧大鲍翅
Braised Superior Shark's Fin in Superior Broth



蟹肉烩鱼翅
Braised Shark's Fin Soup
with Crabmeat



原粒鲍鱼海参一品煲
(原只鲍鱼, 海参, 日本带子, 虾球, 花菇)
Stewed Symphony of Whole Abalone, Sea Cucumber,
Chinese Mushroom, Japanese Fresh Scallop and
Prawn in Claypot



鲍鱼捞饭
Stewed Abalone Fried Rice



鱼翅 / 鲍鱼 / 海味

Shark's Fin / Abalone / Sea Treasure

红烧大鲍翅 Braised Superior Shark's Fin in Superior Broth	\$58 每位 / per person
鲍汁北菇扣6头原只鲍鱼 Stewed 6 Head Abalone with Chinese Mushroom in Abalone Sauce	\$38 每位 / per person
蟹肉烩鱼翅 Braised Shark's Fin Soup with Crabmeat	\$58 88 \$118
鲍鱼捞饭 Stewed Abalone Fried Rice	\$38 每位 / per person
名食丰收大盆菜 (预订) Famous Kitchen Treasure Pot (Order in Advance)	\$368 (小 / Small) \$568 (大 / Large)
原粒鲍鱼海参一品煲 (原只鲍鱼, 海参, 日本带子, 虾球, 花菇) Stewed Symphony of Whole Abalone, Sea Cucumber, Chinese Mushroom, Japanese Fresh Scallop and Prawn in Claypot	\$58 每位 / per person
名食五福 (预订) (日本苏东仔拼海蜇, 春卷, XO酱带子, 桂花蛋, 白菜卷) Famous 5 Combination Prosperous Platter (Order in Advance) (Mini Octopus with Jellyfish, Spring Roll, XO Sauce Scallop, Fried Scrambled Egg, Braised Cabbage Roll)	\$118 十位用 / For 10 persons

发财盆菜
Prosperity Fortune Treasure Pot



特色青柠海中宝
Famous Sea Treasure Hotpot



铁板龙虾伴银丝面
Braised Lobster with Angel Hair
Pasta on Hot Plate



盐香焗花蟹
Baked Flower Crab
with Rock Salt



蛋白肠粉蒸龙虾
Steamed Lobster
with Rice Flour Roll
and Egg White

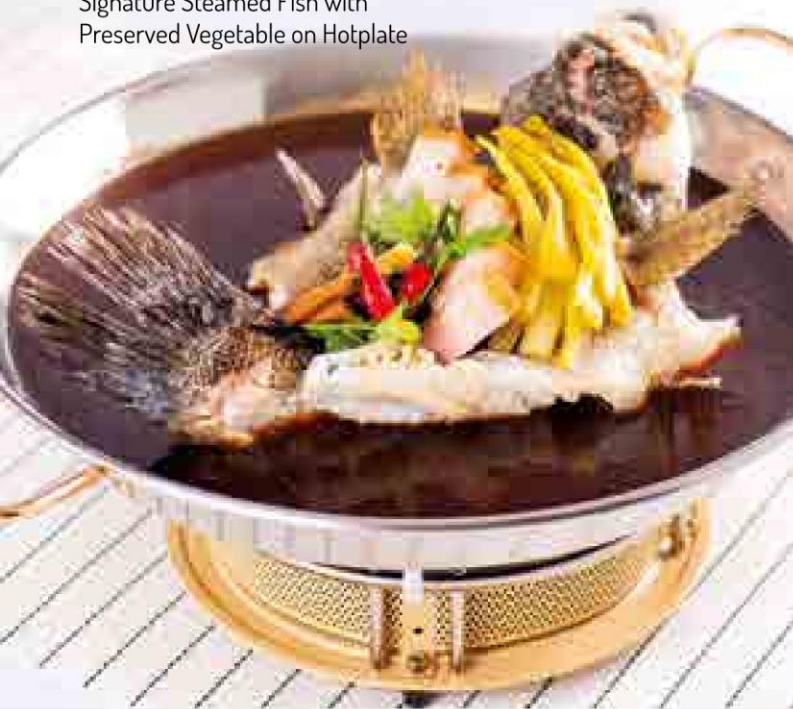


活海鲜

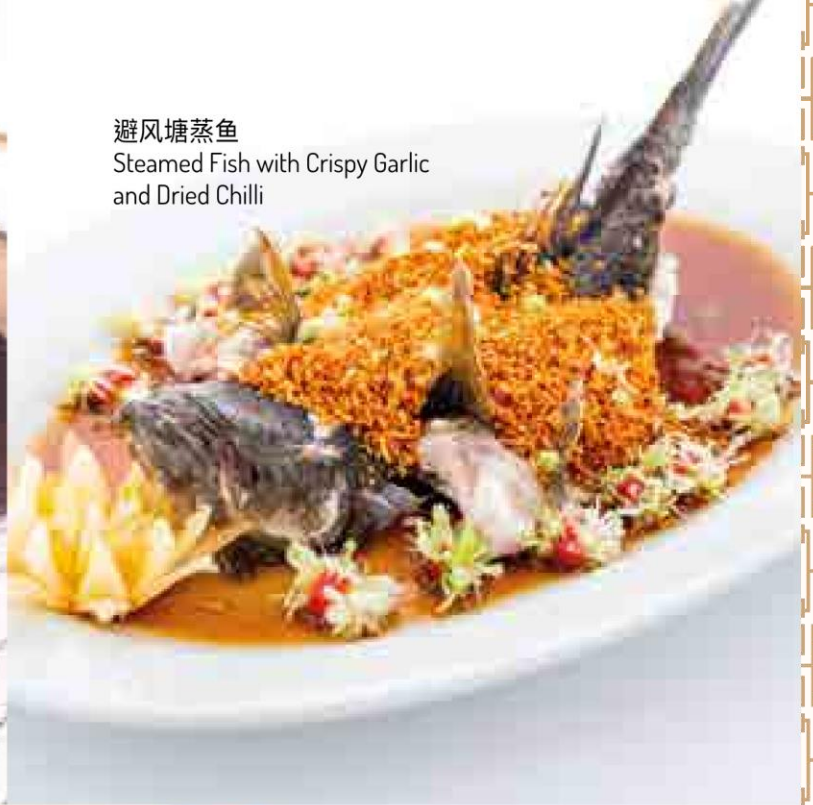
Live Seafood

澳洲龙虾 (预订) Australian Lobster (Order in Advance)	烹调法/Cooking Style: 刺身 蛋白肠粉蒸 椒盐 上汤焗 焖伊面 姜葱炒 铁板银丝面 法式芝士焗 (预订)	Sashimi Steamed with Egg White and Rice Flour Roll Wok-fried with Salt and Pepper Wok-fried with Superior Stock Braised with E-Fu Noodles Wok-fried with Ginger and Scallion Braised Angel Hair Pasta in Hot Plate Baked with Cheese (Order in Advance)	时价/Seasonal Price
象拔蚌 (预订) Geoduck (Order in Advance)	刺身	Sashimi	时价/Seasonal Price
斯里兰卡螃蟹 Sri Lankan Crab	星洲辣椒炒 蛋白蒸 清蒸 黑椒焗 咸蛋黄焗 鸡油花雕蒸	Singapore Style Chilli Sauce Steamed with Egg White Steamed Black Pepper Baked with Salted Egg Yolk Sauce Steamed with Hua Diao Wine	时价/Seasonal Price
蓝花蟹 Flower Crab	盐香焗 蛋白蒸	Baked with Rock Salt Steamed with Egg White	时价/Seasonal Price
活虾 Live Prawn	白灼 麦片 蛋白蒸 醉酒 豉油皇煎 姜茸蒸	Plain Poached Wok-fried Cereal Steamed with Egg White Drunken Prawns with Herbs Wok-fried with Superior Soya Sauce Steamed with Minced Ginger	时价/Seasonal Price
活竹蚌 Live Bamboo Clam	蒜蓉粉丝蒸 XO酱露笋炒	Steamed with Minced Garlic and Crystal Vermicelli Fried with Asparagus in XO Sauce	时价/Seasonal Price
生蚝 Live Oyster	刺身 港蒸 蒜蓉蒸	Sashimi Steamed with Superior Soya Sauce Steamed with Minced Garlic	时价/Seasonal Price

招牌铁板酸菜蒸鱼
Signature Steamed Fish with
Preserved Vegetable on Hotplate



避风塘蒸鱼
Steamed Fish with Crispy Garlic
and Dried Chilli



传统咖喱鱼头煲
Traditional Fish Head Curry in Claypot



红烧鱼头煲
Braised Fish Head in Claypot



鱼

Fish

活鱼

Live Fish

烹调法/Cooking Style:

酸素蒸

Steamed with Preserved Vegetables on Hot Plate

潮州蒸

Teochew Steamed

笋壳

港蒸

Steamed with Superior Soya Sauce

时价/Seasonal Price

Marble Goby

油浸

Deep-fried with Superior Soya Sauce

名食煮鱼

Famous Signature Steamed

红斑

(加菜/加料 \$10) (Add Ingredients \$10)

时价/Seasonal Price

Red Grouper

豉汁蒸

Steamed with Black Bean Sauce

姜茸蒸

Steamed with Minced Ginger

多宝鱼 (预订)

豉汁蒸

Steamed with Black Bean Sauce

时价/Seasonal Price

Turbot Fish

避风塘蒸

Steamed with Crispy Garlic and Dried Chilli

(Order in Advance)

蒜子火腩豆腐焖

Braised with Roasted Pork, Whole Garlic and Beancurd

时价/Seasonal Price

尼罗红

真加露炸

Deep-fried with Chinchalok Sauce

Red Tilapia

野生黑金巴丁鱼

时价/Seasonal Price

(预订)

Wild Platinum

Patin Fish

(Order in Advance)

野生白金巴丁鱼

时价/Seasonal Price

(预订)

Wild Platinum

Patin Fish

(Order in Advance)

长寿鱼 (预订)

时价/Seasonal Price

Orange Roughy Fish

(Order in Advance)

鳕鱼

时价/Seasonal Price

Cod Fish

法国多宝鱼 (预订)

时价/Seasonal Price

French Turbot Fish (Order in Advance)

鱼头

Fish Head

传统咖喱鱼头煲

Traditional Fish Head Curry in Claypot

\$40 半只/ Half

\$78 全只/ Whole

亚参鱼头煲

Assam Fish Head

\$40 半只/ Half

\$78 全只/ Whole

红烧鱼头煲

Braised Fish Head in Claypot

\$40 半只/ Half

\$78 全只/ Whole

凉瓜豉汁鱼头

Stewed Fish Head with Bittergourd in Black Bean Sauce

\$40 半只/ Half

\$78 全只/ Whole

蒜子火腩豆腐焖鱼头

Braised Fish Head with Roasted Pork, Whole Garlic and Beancurd

\$40 半只/ Half

\$78 全只/ Whole

真加露秋葵炒鲜鱿
Sauteed Squid with Chinchalok
and Lady's Finger



雀巢碧绿炒虾球
Wok-fried Prawn with
Spring Onion Sauce



海鲜

Seafood

避风塘炒鳕鱼球 Stir-fried Diced Cod Fish with Crispy Garlic and Dried Chilli	\$33	\$44	\$66
姜葱炒鳕鱼球 Stir-fried Diced Cod Fish with Ginger and Scallion	\$33	\$44	\$66
黑蒜虫草花蒸鳕鱼 Steamed Cod Fish with Fermented Garlic and Cordycep Flower	时价/Seasonal Price		
酥炸沙尖鱼 Deep-fried Sand Borer Fish	时价/Seasonal Price		
鲜带子炒西兰花 Sautéed Fresh Scallop with Broccoli	\$38	\$57	\$76
酸甜鱼片 Deep-fried Sliced Fish with Sweet and Sour Sauce	\$20	\$30	\$40
姜葱鱼片 Stir-fried Sliced Fish with Ginger and Scallion	\$20	\$30	\$40
XO酱露笋炒带子 Sautéed Fresh Scallop with Asparagus in XO Sauce	\$38	\$57	\$76
金沙香草炒虾球 Salted Egg Yolk Prawn Coated with Italian Sauce	\$38	\$57	\$76
佛手飘香带子 Crispy Yam Ring with Scallop	\$38		
虾酱秋葵炒鲜鱿 Sautéed Squid with Chinchalok and Lady's Finger	\$24	\$36	\$48
黄金焗鲜鱿 Deep-fried Salted Egg Yolk Squid	\$24	\$36	\$48
雀巢碧绿炒虾球 Stir-fried Prawn with Spring Onion Sauce	\$38	\$57	\$76
上汤啦啦 Poached Clams in Superior Stock	\$20	\$30	\$40
姜葱啦啦 Wok-fried Clams with Ginger and Scallion	\$20	\$30	\$40
黄金焗虾球 Deep-fried Crispy Salted Egg Yolk Prawn	\$38	\$57	\$76
南洋风味虾球 Wok-fried Prawn Traditional Nanyang Style	\$38	\$57	\$76
虾酱秋葵炒虾球 Wok-fried Prawn with Chinchalok and Lady's Finger	\$38	\$57	\$76
黑松露芦笋炒虾球 Sautéed Prawn with Asparagus in Black Truffle Sauce	\$38	\$57	\$76
芹香白云耳炒虾球 Sautéed Prawn with White Fungus and Celery	\$38	\$57	\$76



爆蒜南乳炸五花腩
Deep-fried Pork Belly with
Fermented Beancurd



姜片炸田鸡
Deep-fried Bull Frog
with Sliced Ginger



家禽 / 田鸡

Poultry/Bull Frog

家禽 Poultry

火山烤鸡 Volcano Chicken				\$88 全只/ Whole
四川麻辣鸡 Sichuan Mala Chicken Cutlets	\$20	\$30	\$38	
玻璃水晶鸡 Crystal Chicken		\$30 半只/ Half	\$55 全只/ Whole	
虾酱鸡中翅 Deep-fried Chicken Wing Marinated with Fermented Shrimp Sauce	\$20	\$30	\$38	
宫保腰果鸡球 Kung Po Chicken with Dried Chilli and Cashewnuts	\$18	\$24	\$36	

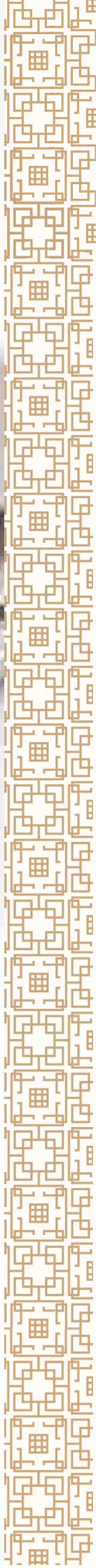
田鸡 Bull Frog

姜葱炒田鸡 Wok-fried Bull Frog with Ginger and Scallion				时价/Seasonal Price
宫保炒田鸡 Wok-fried Bull Frog with Dried Chilli and Cashew Nut				时价/Seasonal Price
姜片炸鸡 Deep-fried Bull Frog with Sliced Ginger				时价/Seasonal Price
鸡精蒸田鸡 (鸡精一瓶 \$5) Steamed Bull Frog with Essence of Chicken (\$5 Per Bottle)				时价/Seasonal Price

殖民地小牛排
Colonial Style Stewed
Beef Shank



炭烤黑毛猪排骨 (预订)
Charcoal Grilled Kurobuta
Pork Rib (Order in Advance)



肉类

Meat

蒜泥白肉 Poached Sliced Pork Belly with Minced Garlic	\$20	\$30	\$40
家乡南乳炸五花腩 Deep-fried Pork Belly with Fermented Beancurd	\$22	\$33	\$44
虾酱油麦炒猪颈肉 Wok-fried Pork Collar with Romaine Lettuce in Fermented Shrimp Paste	\$20	\$30	\$40
黑松露炒猪颈肉 Wok-fried Pork Collar with Black Truffle Sauce	\$20	\$30	\$40
猪颈肉炒有机椰花菜 Wok-fried Pork Collar with Organic Taiwanese Cauliflower	\$22	\$33	\$44
菠萝咕嚕肉 Sweet and Sour Pork	\$20	\$30	\$40
雪花排骨 Pork Rib with Plum Sauce	\$20	\$30	\$40
蜜汁黑毛猪扒 Baked Honey Glazed Kurobuta Pork Fillet	\$36	\$54	\$72
炭烤黑毛猪排骨 (预订) Charcoal Grilled Kurobuta Pork Rib (Order in Advance)	\$38 (4 枝/Pieces)		
姜葱炒牛肉 Stir-fried Sliced Beef with Ginger and Scallion	\$24	\$36	\$48
芥兰炒牛肉 Stir-fried Sliced Beef with Kailan	\$24	\$36	\$48
黑椒炒牛肉 Wok-fried Sliced Beef with Black Pepper Sauce	\$24	\$36	\$48
豉椒炒牛肉 Wok-fried Sliced Beef with Black Bean Sauce	\$24	\$36	\$48
黑椒蒜片煎牛仔粒 Pan-fried Beef Cubes with Black Pepper and Sliced Garlic	\$32	\$48	\$64
殖民地小牛排 Colonial Style Stewed Beef Shank			\$78

猪颈肉炒有机椰花菜
Wok-fried Pork Collar
with Organic Taiwanese
Cauliflower



芋丝黑炭豆腐
Signature Charcoal Beancurd
with Crispy Shredded Yam



家乡酿豆腐伴秋葵 (售完为止)
Traditional Hakka Braised Beancurd
(While Stocks Last)



豆腐

Beancurd

麻婆豆腐 Spicy Mapo Beancurd	\$18	\$28	\$36
肉香自制豆腐 Braised Homemade Beancurd with Minced Pork	\$18	\$28	\$36
家乡酿豆腐伴秋葵 (售完为止) Traditional Hakka Braised Beancurd (While Stocks Last)	\$18	\$28	\$36
海鲜豆腐煲 Braised Beancurd with Seafood in Claypot	\$24	\$36	\$48
百花双菇扒豆腐 Braised Beancurd with Assorted Mushrooms Topped with Egg White	\$18	\$28	\$36
芋丝黑炭豆腐 Signature Charcoal Beancurd with Crispy Shredded Yam	\$20	\$30	\$40

鲍汁烩鲜菌芥兰

Braised Fresh Mushroom and Kailan in Abalone Sauce



腿茸干贝扣津白 (售完为止)

Stewed Tianjin Cabbage with Yunnan Ham and Dried Conpoy
(While Stocks Last)



蔬菜

Vegetables

金银蛋浸苋菜 Poached Chinese Spinach with Trio Eggs in Superior Stock	\$18	\$28	\$36
蟹肉扒时蔬 Braised Seasonal Vegetable with Crabmeat	\$32	\$48	\$64
虾酱炒油麦菜煲 Stir-fried Romaine Lettuce with Fermented Shrimp Paste in Claypot	\$18	\$28	\$36
青龙菜银芽炒咸鱼 Sautéed Chinese Royal Chives with Beansprout and Salted Fish	\$18	\$28	\$36
干煸四季豆 Wok-fried Stringbean with Minced Pork	\$18	\$28	\$36
虾米四季豆 Wok-fried Stringbean with Dried Shrimp	\$18	\$28	\$36
鱼香茄子煲 Stewed Eggplant with Salted Fish and Minced Pork in Claypot	\$18	\$28	\$36
北菇西兰花 Braised Fresh Broccoli with Chinese Mushroom	\$28	\$42	\$56
腿茸干贝扣津白 (售完为止) Stewed Tianjin Cabbage with Yunnan Ham and Dried Conpoy (While Stocks Last)	\$32		\$60
夏果坚豆四爽 Stir-fried Crunchy Vegetable with Macadamia Nut	\$20	\$30	\$40
鲍汁烩鲜菌芥兰 Braised Fresh Mushroom and Kailan in Abalone Sauce	\$24	\$36	\$48
二松芥兰 Stir-fried Kailan with Crispy Leaves	\$18	\$28	\$36
蒜子炒芥兰 Stir-fried Kailan with Sliced Garlic	\$16	\$24	\$32
马来风光 Sambal Kangkong	\$16	\$24	\$32

吉隆波福建大条面
KL Style Hokkien Noodle



上汤脆米龙虾泡饭
Poached Crispy Rice with
Lobster in Superior Stock



蟹肉蛋白瑶柱炒饭
Fried Rice with Crabmeat,
Egg White and Dried Conpoy



砂煲腊味饭 (预订)
Claypot Rice with Preserved
Meats (Order in Advance)



面 / 饭

Noodle / Rice

吉隆坡福建大条面 KL Style Hokkien Noodle	\$20	\$30	\$40
招牌炒贵刁 Signature Char Kway Teow	\$18	\$28	\$36
名食炒饭 Famous Kitchen Fried Rice	\$18	\$28	\$36
扬州炒饭 Yang Chow Fried Rice	\$18	\$28	\$36
蟹肉蛋白瑶柱炒饭 Fried Rice with Crabmeat, Egg White and Dried Conpoy	\$28	\$42	\$56
海鲜炒饭 Fried Rice with Seafood	\$20	\$30	\$40
砂煲腊味饭 (预订) Claypot Rice with Preserved Meats (Order in Advance)	\$65 中/Medium	\$130 大/Large	
古法银鱼炒饭 Traditional Fried Rice with Crispy Silver Fish	\$18	\$28	\$36
XO酱带子炒饭 Fried Rice with Scallop in XO Sauce	\$24	\$36	\$48
干烧伊面 Braised E-Fu Noodle	\$16	\$24	\$32
干炒牛河 Wok-fried Beef Kway Teow	\$18	\$28	\$36
香煎菜甫芥兰河粉 Pan-fried Hor Fun with Pickled Radish and Kailan	\$18	\$28	\$36
滑蛋海鲜河粉 Seafood Hor Fun in Fluffy Egg Sauce	\$20	\$30	\$40
海鲜炒面线 Traditional Wok-fried Mee Suah	\$20	\$30	\$40
香煎滑蛋海鲜米粉 Pan-fried Seafood Mee Hoon in Fluffy Egg Sauce	\$20	\$30	\$40
上汤蒜子本地龙虾焖米粉 Braised Lobster Rice Vermicelli with Leek in Superior Broth	时价 / Seasonal Price		
上汤脆米龙虾泡饭 Poached Crispy Rice with Lobster in Superior Stock	时价 / Seasonal Price		
铁板龙虾伴银丝面 Braised Lobster with Angel Hair Pasta on Hot Plate	时价 / Seasonal Price		
上汤脆米海鲜泡饭 Poached Crispy Rice with Seafood in Superior Stock	\$32	\$48	\$64
XO酱海鲜炒银丝面 Fried Angel Hair Pasta with Seafood in XO Sauce	\$24	\$36	\$48

夏果坚果四爽
Stir-fried Crunchy Vegetable with
Macadamia Nut



花菇扒豆腐
Braised Beancurd with Black Mushroom



斋类

Vegetarian

金汁鲜蔬菌菇羹 Braised Fresh Mushroom and Vegetable in Pumpkin Broth	\$10 每位/ per person		
上素炸春卷 Deep-fried Vegetarian Spring Roll	\$12 每份/ per portion		
花菇扒豆腐 Braised Beancurd with Black Mushroom	\$18	\$28	\$36
罗汉斋 Braised Lo-Han Vegetables	\$18	\$28	\$36
素烧鲜菌 Braised Fresh Mushrooms in Vegetarian Sauce	\$18	\$28	\$36
三丝烩伊面 Braised E-Fu Noodle with Shredded Vegetables	\$18	\$28	\$36
鲜蔬炒饭 Fried Rice with Vegetables	\$18	\$28	\$36



福果金瓜芋泥
Teochew Yam Paste with
Ginkgo Nuts and Pumpkin

豆沙锅饼
Red Bean Paste Pancake



甜品

Dessert

香芒布丁 Chilled Mango Pudding	\$8 每位/ per person
香妃果冻 Chilled Empress Cocktail Jelly	\$8 每位/ per person
福果金瓜芋泥 Teochew Yam Paste with Ginko Nuts and Pumpkin	\$10 每位/ per person \$35 小/Small \$50 大/Large
豆沙锅饼 Red Bean Paste Pancake	\$20 每份/ per portion
桂花桃胶炖雪耳 Double-boiled Peach Essence with Snow Fungus and Osmanthus	\$8 每位/ per person
杨枝甘露 Chilled Mango Puree	\$10 每位/ per person
时日甜品 Dessert of the Day	时价/ Seasonal Price
雀跃大象雪糕 The Dancing Elephant Ice-cream	
A) 黑巧克力 Dark Chocolate	\$8 每位/ per person
B) 焦糖咸饼和盐 Speculoos and Salt	\$8 每位/ per person
C) 意大利蛋奶朗母酒和葡萄干 Zabaglione Rum and Raisin	\$8 每位/ per person
D) 猫山王榴莲 Mao Shan Wang Durian	\$8 每位/ per person