

### Zui Yu Xuan Teochew Cuisine

130 / 131 Amoy Street, Singapore 049959 Tel: 6788 3637

套餐 **人4** =

套餐 B4 -

套餐 **C4** 

潮州精选拼盘

(生炸五香枣/潮式生捞海蜇/猪脚冻/潮州普宁豆腐) Teochew Classic Platter

(Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Teochew 'Puning' Beancurd)

干贝蟹肉鱼鰾羹

Braised Fish Maw Soup with Conpoy and Crab Meat

椒盐炒大明虾球

Shelled King Prawn Wok Fried with Pepper and Spiced Salt

鲍汁十头鲍鱼花胶扒菠菜

Whole 10-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

海鲜皇炒饭

Supreme Seafood Fried Rice

福果绿豆爽

Teochew 'Tau Suan' with Gingko Nuts

共4位用 **\$298** For 4 pax

潮州精选拼盘

(生炸五香枣/潮式生捞海蜇/猪脚冻/海鲜豆腐卷)

**Teochew Classic Platter** 

(Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish /

Pig Trotter Terrine / Crispy Fried Beancurd Rolls

Stuffed with Prawns)

干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

咸蛋金沙炒大明虾球

Shelled King Prawn Wok Fried

with Golden Salted Egg

鲍汁五头鲍鱼花胶菠菜

Whole 5-Head Abalone Braised with Fish Maw

and Spinach in Abalone Sauce

海鲜焖伊面

'Ee-fu' Noodles Stewed with Seafood

枸杞桃胶炖雪梨 (冻)

Chilled Snow Pear with Peach Resin and Wolfberries

共4位用 For 4 pax **\$368**  潮州精选拼盘(生炸五香枣/生捞海蜇/猪脚冻/虾丸)

Teochew Classic Platter

(Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish /

Pig Trotter Terrine / Deep Fried Prawn Balls)

潮州炖鲍翅

Teochew Superior Shark's Fin Soup

蒜香豆酱焗开边龙虾

Lobster Wok Baked with Fermented Bean

and Garlic Teochew Style

鲍汁五头鲍鱼鱼鳔菠菜

Whole 5-Head Abalone Braised with Fish Maw

and Spinach in Abalone Sauce

X.O. 酱卤鸭面薄

Wok Fried 'Mee Pok' and Braised Duck with X.O. Sauce

雪蛤芋泥

Yam Paste with Hashima

共4位用 **\$558** For 4 pax



### Zui Yu Xuan Teochew Cuisine

130 / 131 Amoy Street, Singapore 049959 Tel: 6788 3637

套餐 A6 一回

潮州精选拼盘 (生炸五香枣/潮式生捞海蜇/猪脚冻/潮州普宁豆腐) Teochew Classic Platter (Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Teochew 'Puning' Beancurd)

干贝蟹肉鱼鰾羹 Braised Fish Maw Soup with Conpoy and Crab Meat

> 椒盐炒大明虾球 Shelled King Prawn Wok Fried with Pepper and Spiced Salt

潮汕老菜脯蒸午鱼笋 Threadfin Steamed with Aged Preserved Radish Teochew Style

鲍汁十头鲍鱼花胶扒菠菜 Whole 10-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

> 海鲜皇炒饭 Supreme Seafood Fried Rice

福果绿豆爽 Teochew 'Tau Suan' with Gingko Nuts

共6位用 **\$498** For 6 pax

套餐 B6=

潮州精选拼盘

(生炸五香枣/潮式生捞海蜇/猪脚冻/海鲜豆腐卷) Teochew Classic Platter (Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Crispy Fried Beancurd Rolls Stuffed with Prawns)

干贝蟹肉翅 Braised Shark's Fin Soup with Conpoy and Crab Meat

> 咸蛋金沙炒大明虾球 Shelled King Prawn Wok Fried with Golden Salted Egg

> > 蒜茸蒸笋壳

'Soon Hock' (Marble Goby)
Steamed with Minced Garlic

鲍汁五头鲍鱼花胶菠菜 Whole 5-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

> 海鲜焖伊面 'Ee-fu' Noodles Stewed with Seafood

枸杞桃胶炖雪梨 (冻) Chilled Snow Pear with Peach Resin and Wolfberries

共6位用 **\$638** For 6 pax

套餐 **C**6

潮州精选拼盘 (生炸五香枣/生捞海蜇/猪脚冻/虾丸) Teochew Classic Platter

(Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Deep Fried Prawn Balls)

潮州炖鲍翅 Teochew Superior Shark's Fin Soup

蒜香豆酱焗开边龙虾 Lobster Wok Baked with Fermented Bean and Garlic Teochew Style

> 潮州蒸鲳鱼 Teochew Style Pomfret

鲍汁五头鲍鱼鱼鳔菠菜 Whole 5-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

X.O. 酱卤鸭面薄 Wok Fried 'Mee Pok' and Braised Duck with X.O. Sauce

> 雪蛤芋泥 Yam Paste with Hashima

共6位用 **\$938** For 6 pax



### Zui Yu Xuan Teochew Cuisine

130 / 131 Amov Street, Singapore 049959 Tel: 6788 3637

# 套餐 A8 A10=

### 潮州精选拼盘

(生炸五香枣/潮式生捞海蜇/猪脚冻/潮州普宁豆腐) **Teochew Classic Platter** (Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Teochew 'Puning' Beancurd)

## 干贝蟹肉鱼鰾羹

Braised Fish Maw Soup with Conpoy and Crab Meat

椒盐炒大明虾球 Shelled King Prawn Wok Fried with Pepper and Spiced Salt

潮汕老菜脯蒸午鱼笋 Threadfin Steamed with Aged Preserved Radish Teochew Style

普宁豆酱走地鸡 Teochew 'Puning' Fermented Bean Chicken

鲍汁十头鲍鱼花胶扒菠菜 Whole 10-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

> 海鲜皇炒饭 Supreme Seafood Fried Rice

福果绿豆爽 Teochew 'Tau Suan' with Gingko Nuts

共8位用 **\$738** For 8 pax

# 套餐 **B8 B10**

### 潮州精诜拼盘

(生炸五香枣/潮式生捞海蜇/猪脚冻/海鲜豆腐卷) **Teochew Classic Platter** (Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Crispy Fried Beancurd Rolls Stuffed with Prawns)

## 干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

咸蛋金沙炒大明虾球 Shelled King Prawn Wok Fried with Golden Salted Egg

## 蒜茸蒸笋壳

'Soon Hock' (Marble Goby) Steamed with Minced Garlic

卤鸭拼豆干 Braised Duck with Beancurd

鲍汁五头鲍鱼花胶菠菜 Whole 5-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

> 海鲜焖伊面 'Ee-fu' Noodles Stewed with Seafood

枸杞桃胶炖雪梨 (冻) Chilled Snow Pear with Peach Resin and Wolfberries

共8位用 **\$898** For 8 pax

# 套餐 **C8 C10** =

潮州精选拼盘 (生炸五香枣/生捞海蜇/猪脚冻/虾丸) **Teochew Classic Platter** (Deep Fried 'Ngoh Hiang' / Chilled Marinated Jellyfish / Pig Trotter Terrine / Deep Fried Prawn Balls)

> 潮州炖鲍翅 Teochew Superior Shark's Fin Soup

蒜香豆酱焗开边龙虾 Lobster Wok Baked with Fermented Bean and Garlic Teochew Style

> 潮州蒸鲳鱼 **Teochew Style Pomfret**

油泡带子菜脯芦笋 Scallops Sautéed with Asparagus and Preserved Radish

鲍汁五头鲍鱼鱼鳔菠菜 Whole 5-Head Abalone Braised with Fish Maw and Spinach in Abalone Sauce

X.O. 酱卤鸭面薄 Wok Fried 'Mee Pok' and Braised Duck with X.O. Sauce

> 雪蛤芋泥 Yam Paste with Hashima