

Chui Huay Lim Teochew Cuisine 190 Keng Lee Road #01-02, Singapore 308409

190 Keng Lee Road #01-02, Singapore 308409 Tel: 6732 3637 Zui Yu Xuan Teochew Cuisine

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

套餐 **人4** =

潮州精选拼盘

套餐 **B4**-

(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 **\$368** For 4 pax

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

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



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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

清蒸笋壳

'Soon Hock' (Marble Goby) Steamed with Soya Sauce

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 For 6 pax **\$498**

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 **C6** Set Menu

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



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ZUI TEOCHEW CUISINE

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)

干贝解肉鱼鰾羹

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

清蒸笋壳

'Soon Hock' (Marble Goby) Steamed with Soya Sauce

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

共10位用 \$898 For 10 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

共10位用 **\$1118** For 10 pax **\$1118**

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

我们的食物可能含有或接触过(包含但不局限于)牛奶,鸡蛋,鱼,贝类,坚果,花生,小麦和大豆。如果您有任何担忧,请与我们的服务员联系。中国茶品及花生均为收费项目,如您并不需要茶品及/或花生,请通知我们的服务员。 服务费与消费税另计。此套餐不能与其他折扣,促销或礼券并用。Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Chinese Tea and peanuts are chargeable, please let our staff know if you would prefer not to have one/both served to you. Prices are subject to service charge and prevailing GST. Not valid with other discounts, promotions and vouchers.