

MENU

菜单



PALM BEACH  
SEAFOOD RESTAURANT ESTABLISHED 1954  
棕 桐 滩 海 鲜

## AWARDS & ACCOLADES

CRAB VERMICELLI / SEAFOOD  
BLACK PEPPER CRAB / CHILLI CRAB  
HungryGoWhere Top 10 Awards  
2010

SINGAPORE EXPERIENCE AWARDS (FINALIST)  
CUSTOMER SERVICE/FOOD & BEVERAGE  
Singapore Tourism Board  
2010

BEST SEAFOOD DISH: HONEY TANGY FISH  
BEST MEAT DISH: BEEF SKEWER  
Tasty Singapore Chef RAS Runner-Up  
2010

SINGAPORE SERVICE STAR AWARD  
2008 – 2010

CHEF OF THE YEAR AWARD  
MOST DESIRABLE LOCAL DISH  
Singapore Food Festival  
2008

THE BEST OF SINGAPORE IN SERVICE EXCELLENCE  
Singapore Tourism Board  
2007

BUSINESS EXCELLENCE AWARDS  
Restaurant Association of Singapore  
2007

GINGERLY GIANT PRAWNS  
TOP 10 SIGNATURE DISHES OF THE YEAR  
MEDIA'S CHOICE  
Singapore Food Festival  
2007

EXCELLENT SERVICE AWARDS  
Singapore Tourism Board  
1997 – 2000, 2002, 2005, 2006, 2007

## AWARDS & ACCOLADES

SINGAPORE'S MOST POPULAR CHILLI CRAB RESTAURANTS  
SINGAPORE FOOD FESTIVAL  
2006

SUPERBRANDS SINGAPORE  
2004, 2005

HOSPITALITY ASIA PLATINUM AWARDS – ASIAN CUISINE AWARDS  
2004 – 2005

MOST POPULAR SEAFOOD AWARD  
BEST DISH AWARD – CREAMY CRAB  
GOURMET HUNT  
2004

TOP 10 NEW DISH CREATIONS  
“DOUBLE BAKED CRAB A LA SINGAPURA”  
SINGAPORE FOOD FESTIVAL  
2004

SINGAPORE'S BEST RESTAURANTS  
SINGAPORE TATLER  
1992 – 2003  
WINE & DINE  
1999 – 2003

MOST POPULAR SEAFOOD RESTAURANT  
SINGAPORE TOURISM BOARD  
1996 – 2000

MOST POPULAR SEAFOOD AWARD  
BEST DISH AWARD – COCO LOBO  
GOURMET HUNT  
2000

BEST PLATE DISPLAY  
1998

VOTED TOP RESTAURANT  
ELECTROLUX STAR RESTAURANT AWARD  
1998



APPETISERS



AWARD WINNING DISH



POPULAR FAVOURITE

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## APPETISERS 开胃菜

o801 Crispy Baby Squid

o802 香脆苏东仔

o102 Satay

棕榈滩沙爹

o104 The Otah (MIN. 4 PIECES)

烤乌打鳕鱼 (最少四片)

## PALM BEACH COMBINATION

棕榈滩拼盘

o201 Seafood Deluxe Combination  
(MIN. 4 PERSONS)

海鲜大会拼 (最少四位)

o202 Combination

o203 棕榈滩拼盘

o204



SEAFOOD

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## ABALONE & FINS 鲍鱼/鱼翅

- 0301 Claypot Superior Shark's Fins  
砂煲小鲍翅
- 0304 King Prawn with Vermicelli  
in Superior Stock  
玉露大虾煲
- 0305 Uniquely Singapore Fish Soup  
(SERVES 8-10 PERSONS)  
'鱼头炉'鱼汤
- 0306 One Whole Abalone  
in Oyster Sauce  
蚝皇原只鲍鱼

## LOBSTER GALORE 澳洲活龙虾

- 0401 Live Lobster Sashimi  
刺身
- 0402 Coco Lobo 🏆🌟  
玉露煲
- 0403 Cooped Lobster Superior  
上汤炬
- 0404 "Hua Diao" Steamed  
花雕蒸
- 0405 BBQ Lobster  
烧烤
- 0406 Lobster Porridge (1 DAY IN ADVANCE) 🌟  
砂煲粥



## SRI LANKAN CRABS 斯里兰卡大螃蟹

- 0501 Chilli Crab 🏆🌟  
棕榈滩辣椒蟹
- 0502 Black Pepper Crab 🏆🌟  
招牌黑椒蟹
- 0503 Salt & Pepper Crab  
椒盐焗螃蟹
- 0504 Golden Crab  
霸王咸蛋蟹
- 0505 Drunken Crab  
花雕蒸螃蟹
- 0506 Double Baked Crab ala Singapura 🏆🌟  
狮城烧烤蟹
- 0507 Stewed Crab Vermicelli (Fine & Dry) 🏆  
米粉焗螃蟹
- 0508 Creamy Crab 🏆🌟  
奶油焗螃蟹
- 0509 Boiled Crab Vermicelli (Thick with Soup)  
砂煲米粉蟹
- 0510 Curry Crab  
砂煲咖喱蟹
- 0511 Fragrant Crab  
甘香焗螃蟹



## FISH 海上鲜

Select your catch from the aquarium and choose your favourite recipe:

请到鱼池挑选您最喜欢的生猛海鲜:

o601 Hong Kong Steamed  
香港蒸

o602 Teochew Steamed  
潮州蒸

o603 Sweet & Sour  
酸甜

o604 Crispy Original  
油浸

o605 Honey Tangy 🌟🌟  
蜜汁

o606 The Merlion 🌟  
开胃鱼

o607 Grilled with Nyonya Sauce  
娘惹烤

o608 Pomfret Dual Recipe  
双味大斗鲷

o609 Pomfret with Vermicelli 🌟  
米粉蒸鲷鱼

o610 Cod in BBQ Sauce

o611 烤汁煎鳕鱼

o612





## PRAWNS 活虾

0701 Herbs & Drunk (MIN. 400G)  
药材竹筒虾 (最少400克)


0702 Herbs & Boiled (MIN. 400G)  
白灼鲜活虾 (最少400克)

0703 Garlic & Steamed (MIN. 400G)  
蒜茸蒸活虾 (最少400克)

0704 Golden Milk 

0705 奶油香酥虾

0706

0707 Golden Almonds 

0708 杏仁金丝虾

0709

0710 BBQ King Prawns  
烧烤大明虾

0711 Black Sauce Prawns 

0712 招牌黑酱虾

0713

0714 Creamy in Pinabo

0715 西汁大明虾

0716


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## CHEF'S RECOMMENDATIONS

厨师好介绍

o804 Crispy Crullers 

o805 酥炸脆油条

o806

o807 Golden Tofu

o808 金钱蒸豆腐

o809

o810 Castricum Lamb Rack  
(MIN. 2 PIECES)

香煎小羊排 (最少两片)

o811 Braised Pork Loins with Buns 

o812 香煎猪仔骨

o813

o814 Mini Yam with Abalone  
(MIN. 4 PIECES)

迷你芋头圈/鲍鱼仔 (最少四件)

o815 Pomegranate Chicken

酥炸石榴鸡

o816 Froggy (MIN. 2 PIECES)

鸡精蒸田鸡 (最少两件)

o819 Fragrant Tofu

o820 菜香焖豆腐

o821

o822 Crispy Duck

脆皮香酥鸭

o823 Chicken Wafer

o824 奶皮方块鸡


o825 Spare Ribs (MIN. 4 PIECES)

香酱炬长骨 (最少四件)

o826 The Otah Tofu

o827 乌打炸豆腐

o828

o829 Beef Skewers (MIN. 4 STICKS) 

香茅牛肉串 (最少四串)



## GREENS 时蔬

0901 Mui Choi Kai Lan  
0902 梅菜芥兰  
0903

0904 Asparagus with Japanese Mushrooms  
0905 松菇芦笋  
0906

0907 Seasonal Greens with Scallops  
0908 代子时蔬  
0909

0910 Kai Lan Dual Style  
0911 双味芥兰  
0912

0913 Fried Vegetables with Tuna  
0914 鲔鱼时蔬  
0915

0916 Four Treasure Vegetables  
0917 四宝炒菜  
0918

0919 Spicy Morning Glory  
0920 马来风光  
0921

0922 Spicy Morning Glory  
0923 with Lady Finger  
0924 羊角豆炒薤菜

## RICE & NOODLES 饭/面

1001 Silver Fish Fried Rice  
1002 银鱼炒饭  
1003

1004 Salted Fish Fried Rice  
1005 咸鱼炒饭  
1006

1007 Fragrant Seafood Fried Rice  
1008 海鲜炒饭  
1009

1010 Longevity Mee Sua  
1011 福祿面线  
1012

1013 Palm Beach Noodles  
1014 桂花炒面  
1015

1016 Palm Beach Mee Goreng  
1017 马来炒面  
1018

1019 Hor Fun / Gravy Vermicelli  
1020 什锦河粉 / 什锦米粉  
1021

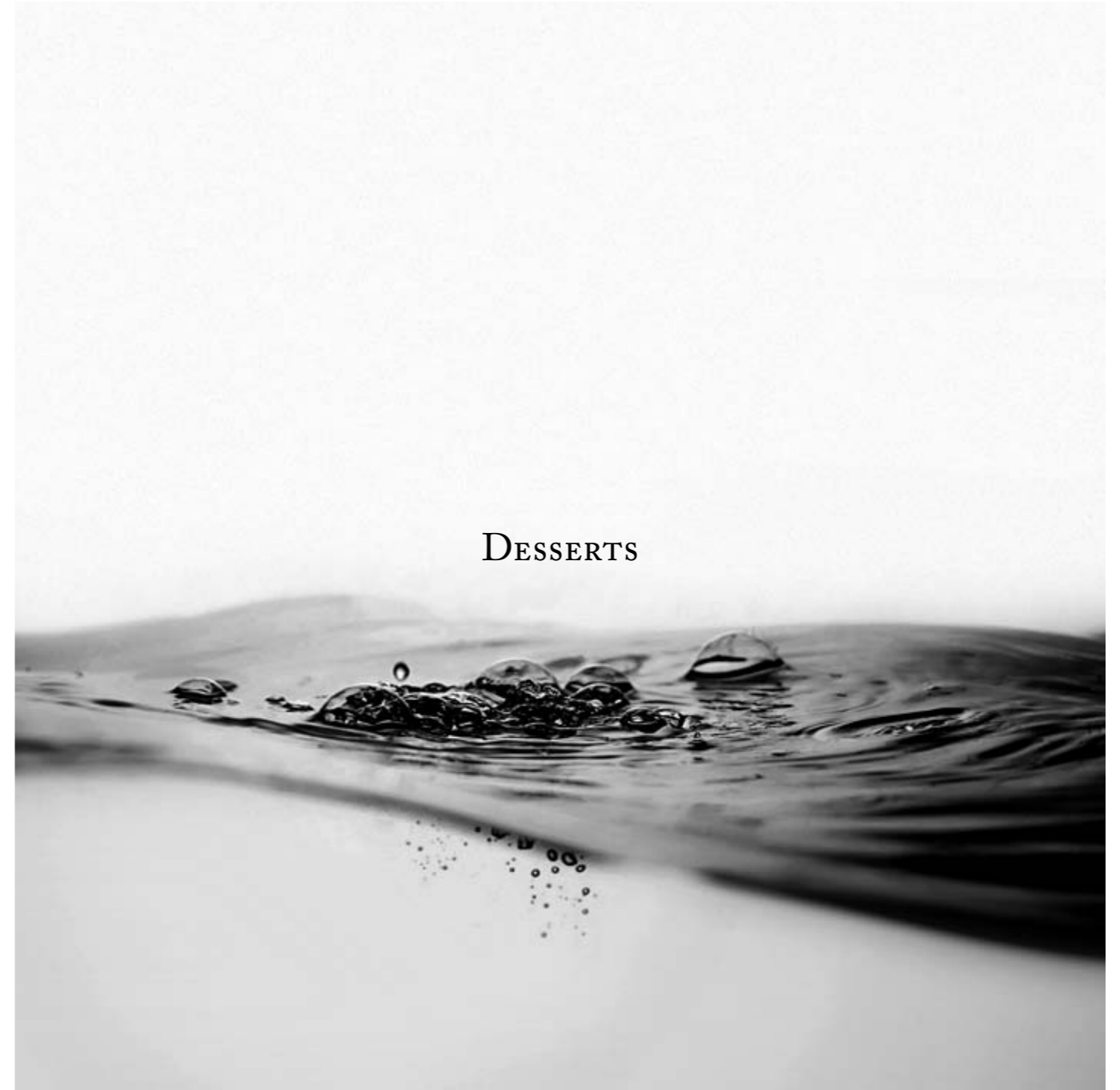
1022 Dried Shrimps Fried Rice  
1023 虾香炒饭  
1024

1025 Bamboo Clams Vermicelli  
1026 竹蚌冬粉  
1027

1028 Panfried Vermicelli  
1029 with Assorted Seafood  
1030 乾煎米粉

## DESSERTS

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FRESHLY CUT FRUITS / SWEET POTATO & YAM SERVED WITH COCONUT ICE CREAM

## DESSERTS 甜品

- 1101 Pomelo Fruit Drops  
红宝柚子露
- 1102 Teochew Sweet Yam  
白果金瓜芋泥
- 1104 Longan Tofu  
龙眼冻豆腐
- 1105 Longan Tofu Sweet Coconut  
龙眼豆腐海底椰
- 1106 Papaya Bird's Nest  
木瓜燕窝冻
- 1107 Freshly Cut Fruits  
1108 鲜水果拼盘
- 1110 Sweet Potato & Yam  
served with Coconut Ice Cream  
鸳鸯香雪糕
- 1111 Ice Cream (COCONUT / CHENDOL)  
椰子 / 珍露雪糕
- 1112 Deep Fried Durian with Ice Cream  
雪糕榴梿卷

\* ALL DESSERT ITEMS LISTED ARE INDIVIDUAL SERVINGS UNLESS OTHERWISE STATED

以上所述甜品,除注明分量大小以外,均以位上。

\* PLEASE REFER TO OUR BEVERAGE LIST FOR OUR SELECTION OF SOFT DRINKS, BEERS & WINES

请参阅我们为您所备的各式饮料,其中包括汽水,啤酒及葡萄酒。