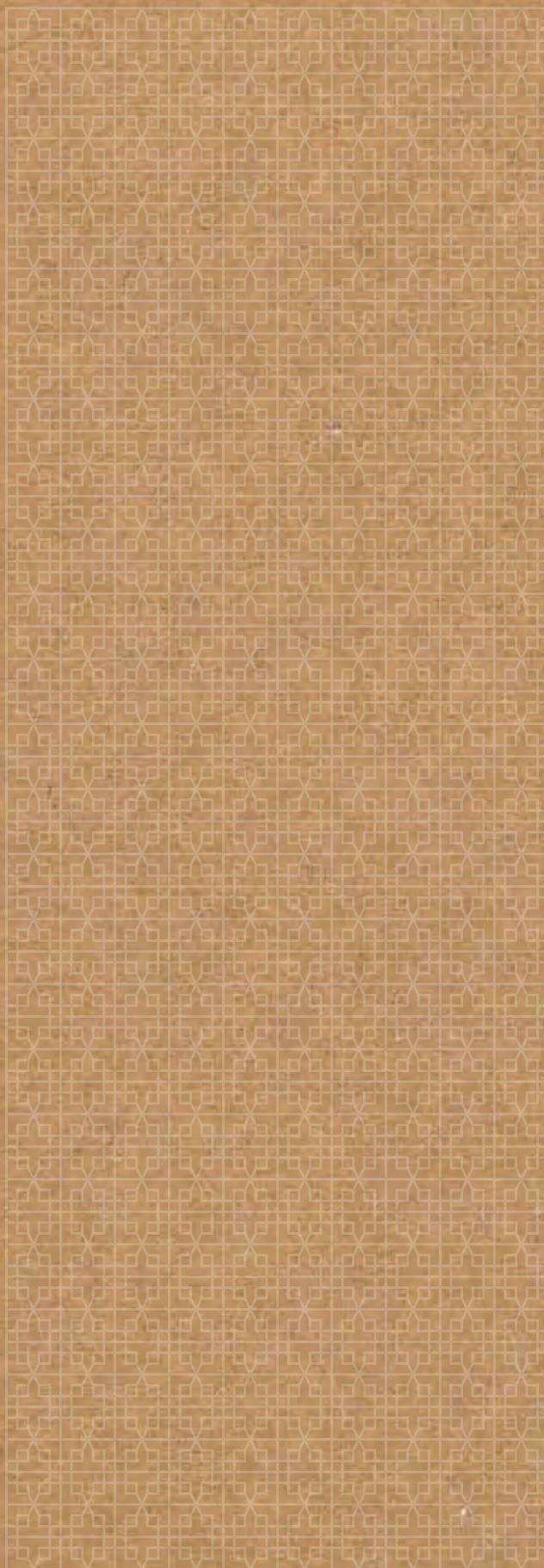


MENU 菜单



WELCOME TO PALM BEACH SEAFOOD RESTAURANT,
SINGAPORE'S SEAFOOD CONNOISSEURS SINCE 1956.

CREDITED WITH INVENTING AND PERFECTING THE EVER POPULAR
CHILLI CRAB, AN AWARD-WINNING SIGNATURE DISH,
PALM BEACH IS HELD IN HIGH REGARD FOR UPHOLDING
A TRADITION OF QUALITY SEAFOOD,
AND IS VERY MUCH A PART OF SINGAPORE'S
RICHLY FLAVOURED HISTORY.

PALM BEACH SEAFOOD RESTAURANT IS PERENNIALY RANKED
AMONG THE CITY'S MOST POPULAR LISTS,
AND HAS GARNERED VARIOUS AWARDS INCLUDING
OUTSTANDING SERVICE, CHEF OF THE YEAR,
TOP 10 BEST DISHES FROM SINGAPORE TOURISM BOARD,
SINGAPORE TATLER AND OTHER NOTEWORTHY FOOD INSTITUTIONS.



(Left) Grilled Otab Otah, (Right) Cuttlefish Kangkong

APPETIZERS 前菜

GRILLED SATAY

20.00

Selection of caramelized grilled beef or chicken on skewers, served with rice cakes, diced cucumber, onions and warm pineapple peanut sauce

(A minimum order of 10 sticks is required)

烤沙爹

任选牛或鸡肉串烧,佐以饭粽、黄瓜丁、洋葱及热黄梨花生酱

(最少十串)

GRILLED OTAH-OTAH

4.00

Homemade spicy mackerel fish paste with aromatic fresh herbs and spices, double coated with white cod fish and wrapped in banana leaf

EACH
每件

(A minimum order of 4 pieces is required)

烤乌打

芳草及香料提味的自制香辣鲭鱼茸(微辣),以鲭鱼覆盖并以芭蕉叶包裹
(最少四件)

CRISPY CRULLERS

20.00
(S/小)

Deep fried fresh squid paste in dough fritters

酥脆油条

30.00
(M/中)

油炸花枝油条

40.00
(L/大)

STEAMED LIVE SCOTTISH

16.00

BAMBOO CLAMS

Air flown fresh bamboo clams, steamed with our special superior oyster sauce; garnished with crispy garlic and spring onion

清蒸活苏格兰竹节蚌

特制上等蚝油蒸新鲜空运竹节蚌,佐以香脆蒜头及青葱

CRISPY BABY SQUID



24.00
(M/中)

Wild caught baby squid fried to perfection and coated in our Chef's special sweet and spicy sauce.

34.00
(L/大)

This recipe has been perfected over 6 decades; an iconic dish that is not to be missed.

香脆小苏东

大厨特质甜辣酱香炸酥脆野生小苏东

经六十年打造的完美食谱,不可错过的经典美食

GOLDEN BEANCURD PUFF

18.00
(S/小)

Healthy beancurd puff, stuffed with marinated shrimp, squid paste, diced water chestnut and root vegetables

27.00
(M/中)

Available in orders of 6 pieces (S), 9 pieces (M) and 12 pieces (L)

36.00
(L/大)

黄金豆腐包

豆腐包虾仁、花枝、马蹄丁及根菜
(小)六件,(中)九件,(大)十二件

CUTTLEFISH KANGKONG

20.00
(M/中)

Blanched fresh cuttlefish and morning glory, garnished with fried shallots, dried shrimps and tossed in a sweet and tangy sauce

30.00
(L/大)

鱿鱼薺菜

葱油、虾米佐以烫水鱿鱼及薺菜拌酸甜酱

SEAFOOD COLD PLATTER

海鲜冷盘

38.00 PER PERSON / 每位

(A minimum of 4 pax is required / 最少四人份)

AIR FLOWN PACIFIC OYSTERS

Daily air flown fresh shucked oysters, garnished with spring onion and shallots dressing

空运太平洋鲜蠔

每日空运鲜撬生蠔佐以青葱、小葱头酱料

SCOTTISH LIVE BAMBOO CLAM

Succulent Scottish bamboo clam, served with julienned iceberg lettuce and drizzled with refreshing green spicy sauce

活苏格兰竹节蚌

鲜嫩活苏格兰竹节蚌佐以生菜丝及清爽辣酱

SALMON SASHIMI

Wild caught salmon sashimi, served chilled with a garnish of salmon roe and wasabi dip

三文鱼刺身

冰爽野生三文鱼刺身佐以三文鱼蛋及芥末蘸酱

HOKKAIDO SCALLOP

Thinly sliced sashimi grade Hokkaido scallop, served with a special sesame and soy dressing

北海道扇贝生片

薄切刺身级北海道扇贝佐以特制芝麻生抽酱料

LIVE TIGER PRAWN

Fresh live tiger prawn, served with organic lemon wedge and tabasco cocktail dip

生虎虾

新鲜生虎虾佐以有机柠檬及塔巴斯科辣椒酱特制蘸酱



Seafood Cold Platter



(Top) Scottish Live Bamboo Clam, Crispy Baby Squid
(Bottom) Marinated Abalone with Jellyfish, Deep Fried Crab Cakes

COMBINATION PLATTER 棕榈滩拼盘

50.00 (S/小) 70.00 (M/中) 90.00 (L/大)

CRISPY BABY SQUID

Wild caught baby squid fried to perfection and coated in our Chef's special sweet and spicy sauce.

香脆小苏东

大厨特制甜辣酱香炸酥脆野生小苏东

SCOTTISH LIVE BAMBOO CLAM

Succulent Scottish bamboo clam, served with julienned iceberg lettuce and drizzled with refreshing green spicy sauce

活苏格兰竹节蚌

鲜嫩活苏格兰竹节蚌佐以生菜丝及清爽辣酱



**MARINATED ABALONE
WITH JELLYFISH**

*Chef's special spicy sauce with Australian
abalone strips and jelly fish*

腌冻鲍片海蜇

冰爽鲍片及海蜇佐以大厨特制辣酱

DEEP FRIED CRAB CAKES

*Fried to golden brown, served with wasabi
mayonnaise and fresh herbs*

黄金蟹肉饼

香煎蟹肉饼佐以芥末蛋黄酱和芳草



Crab Ala Singapura

JOSPER GRILL 嘉士伯炭烤

CRAB ALA SINGAPURA 料 (AWARD WINNING)

Juicy Sri Lankan crab charcoal grilled with melted mozzarella, aged parmesan cheese, creamy french butter, salt and pepper

狮城烧烤蟹 获奖珍馐)

莫薩里拉干酪、陈年帕马森奶酪、顺滑法国牛油、盐及胡椒调味, 四百度高温炭烤多汁斯里兰卡螃蟹

MARKET
PRICE
时价

JOSPER GRILL ALASKAN KING CRAB LEG

Alaskan king crab legs perfectly grilled with creamy french butter and aged parmesan cheese

嘉士伯炭烤箱烤阿拉斯加帝皇蟹脚

法国牛油及陈年帕马森奶酪炬阿拉斯加帝皇蟹脚

60.00
(M/中)

120.00
(L/大)



Beef Skewer

Please note that due to live preparation, the following orders will take around 30 minutes to prepare.

下列菜式现点现作,烹调时间约三十分钟

BEEF SKEWER 料 (AWARD WINNING)

Grilled Australian 120 days grain fed beef, marinated with spices and skewered with lemongrass

(A minimum order of 4 pieces is required)

串烧牛肉 (获奖珍馐)

炭烤香茅香料腌制一百二十日成熟澳洲谷类喂养牛肉

最少四件)

9.80
EACH
每件

GRILLED BLUE LOBSTER OR AUSTRALIAN SPINY LOBSTER

烤蓝龙虾或澳洲龙虾

MARKET
PRICE
时价

GRILLED KING PRAWN

(A minimum order of 2 pieces is required)

烤大虎虾

(最少两件)

39.00
EACH
每件

SEAFOOD & SOUP

海味汤品

SUPERIOR SHARK FIN SOUP

48.00

Braised sharks fin in superior stock, served with silver sprouts, chinese shiitake mushrooms and fresh coriander

特级鱼翅汤

上汤煨鱼翅, 佐以芽菜、花菇及香菜

KING PRAWN SOUP 料

18.00

(AWARD WINNING)

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

玉露大虾汤 (获奖珍馐)

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

JAPANESE SPIKY SEA CUCUMBER

88.00

Grilled with special sauce

(Served individually)

特级日本刺参

特制酱料腌制烧烤

(单人份)

BRAISED WHOLE ABALONE WITH FRENCH FOIE GRAS

78.00

Braised Australian whole abalone with pan seared rougie goose liver, drizzled with superior oyster sauce, garnished with 'Nai Bai' and baby carrot

(Served individually)

鹅肝焗原只鲍鱼

焗澳洲原只鲍鱼佐以香煎法国厂家 rougie 鹅肝, 上等蚝油提味, 佐以奶白及小红萝卜

(单人份)





(Left) Braised Whole Abalone with French Foei Gras, (Right) King Prawn Soup

LOBSTERS 龙虾

LIVE LOBSTER SASHIMI WITH LEMON & DILL HERBS

Live Australian lobster sashimi served with freshly grated wasabi and soy sauce and lemon and dill

柠檬莳萝佐龙虾刺身

澳洲活龙虾刺身搭配现磨芥末、
上等酱油、柠檬及莳萝

COCO LOBO 料 (AWARD WINNING)

Choice of live blue lobster or Australian spiny lobster, cooked in superior broth

玉露煲 (获奖珍馐)

任选活蓝龙虾或澳洲刺龙虾, 以上
汤烹煮

‘HUA TIAO’ STEAMED LOBSTER

Choice of live blue lobster or Australian spiny lobster, steamed with Chinese ‘Shao Xing’ wine

花雕蒸龙虾

任选活蓝龙虾或澳洲刺龙虾, 以绍
兴酒烹煮

MARKET
PRICE
时价

LOBSTER PORRIDGE

Served with side condiments of dough fritters, spring onion, dried shredded scallop, silver fish, coriander, olive vegetable and cashew nuts

(At least 1-day advance order is required)

龙虾粥

佐以油条、青葱、干贝丝、银鱼、
香菜、榄菜及腰豆

(至少一日前预定)

MARKET
PRICE
时价



Lobster Coco Lobo



CRABS 螃蟹

PALM BEACH SIGNATURE 料

CHILLI CRAB

Live crab cooked in the Chef's secret blend of chilli and tomato sauce, drizzled with egg white; garnished with fresh coriander

This recipe has been perfected over 6 decades; an iconic dish that is not to be missed.

棕榈滩招牌辣椒螃蟹

活螃蟹以大厨秘制辣椒番茄酱煮，
浇上蛋白，佐以香菜

经六十年打造的完美食谱，不可错过的经典美食

MARKET
PRICE
时价

PALM BEACH SIGNATURE

BLACK PEPPER CRAB

Live crab stir fried with french butter on high heat and coated with fragrant black pepper

棕榈滩招牌黑椒螃蟹

高温翻炒的活螃蟹，以顺滑法国牛油及芬芳黑胡椒覆盖

MARKET
PRICE
时价

CREAMY CRAB 料

(AWARD WINNING)

Live crab cooked with french butter, curry leaves and chilli padi

奶油炬螃蟹 (获奖珍馐)

法国奶油、咖喱叶及指天椒烹制的活螃蟹

MARKET
PRICE
时价

GOLDEN CRAB

Live crab coated with salted golden egg yolk, tossed with creamy french butter

霸王咸蛋蟹

黄金咸蛋黄及法国牛油烹制活螃蟹

MARKET
PRICE
时价

DRUNKEN CRAB

Live crab steamed with aged 'Hua Tiao' wine and organic egg white

花雕蒸蟹

陈年花雕及有机蛋白烹制活螃蟹

MARKET
PRICE
时价

STEWED CRAB VERMICELLI

Live crab braised in superior stock with leek and vermicelli

米粉焖螃蟹

上汤韭葱焖螃蟹米粉

MARKET
PRICE
时价

BOILED CRAB VERMICELLI

Live crab simmered in chicken stock with baby leeks, lemongrass and mustard leaves

砂煲米粉蟹

鸡汤、嫩葱、香茅、芥末叶焖活螃蟹

MARKET
PRICE
时价



(From Left to Right) Palm Beach Signature Black Pepper Crab, Creamy Crab, Palm Beach Signature Chilli Crab





Pomfret Vermicelli

FISH 鱼

LIVE FISH SELECTION:

Coral Trout 东星斑 | Black Emperor 黑皇帝
Patin Catfish 巴丁鱼 | Marble Goby 笋壳鱼
Seabass 金目鲈 | Tiger Grouper 龙虎斑
Giant Grouper 大海斑

HONEY TANGY 料 (AWARD WINNING)

Choice of live fish, deep fried with julienned
dried cuttlefish, lightly tossed with honey
tangy sauce, ginger pickles, kaffir lime zest
and baby shallots

蜜汁鱼 (获奖珍馐)

鱿鱼丝油炸时鱼, 佐以蜜汁、酸
姜、泰国青柠皮及小葱头

POMFRET VERMICELLI

Fresh pomfret, steamed with tomato,
beancurd, salted vegetables, salted plum,
sliced green chili, carrot, celery, rice
vermicelli; garnished with spring onion

米粉鲷鱼

番茄、豆腐、咸菜、酸梅、青辣椒、
红萝卜、芹菜、粉丝蒸新鲜鲷鱼,
青葱点缀

MARKET
PRICE
时价

MARKET
PRICE
时价

CRISPY ORIGINAL

Choice of live fish, deep fried with a medley
of shallots, garlic with supreme oyster sauce,
sesame oil, aged 'Hua Tiao' wine; garnished
with spring onion

独家酥脆

小葱头、大蒜油炸时鱼, 以上等蚝
油、芝麻油、陈年花雕酒提味, 青
葱点缀

TEOCHEW STYLE

Choice of live fish, steamed with tomato,
beancurd, salted vegetables, salted plum,
sliced chili, carrot, rice vermicelli; garnished
with spring onion

潮式

番茄、豆腐、咸菜、酸梅、青辣椒、红
萝卜、芹菜、粉丝蒸时鱼, 青葱点缀

HONG KONG STYLE

Choice of live fish, steamed with soy sauce,
ginger, spring onion and fragrant oil

港式

生抽、姜、青葱、香油蒸时鱼

MARKET
PRICE
时价

MARKET
PRICE
时价

FISH 鱼

HONEY TANGY BARRAMUNDI

(AWARD WINNING)

With dried cuttlefish strips, tossed with honey tangy sauce, ginger pickles, kaffir lime zest and baby shallots

(Served individually with a minimum order of 2 pieces required)

蜜汁盲曹 (获奖珍馐)

鲑鱼丝油炸盲曹, 佐以蜜汁、酸姜、泰国青柠皮及小葱头

(单人份, 最少两件)

HONG KONG STEAMED BARRAMUNDI

With soy sauce, ginger, spring onion and fragrant oil

(Served individually with a minimum order of 2 pieces required)

港式盲曹

生抽、姜、青葱、香油蒸盲曹

(单人份, 最少两件)

CRISPY BBQ SAUCE BARRAMUNDI

With special grill sauce, oyster sauce and butter, garnished with solomon's seal and wolfberries

(Served individually with a minimum order of 2 pieces required)

烤汁盲曹

特制烤酱、上等蚝油及牛油烹制, 玉竹及枸杞子点缀

(单人份, 最少两件)

19.80

SUSTAINABLE BARRAMUNDI FISH

Singapore's pride – Külhbarra Premium Barramundi is sea bred in Singapore largest commercial farm. Located in the Southern waters with strong currents and clean ecosystem. Külhbarra Premium Barramundi are fed the highest quality fish food certified to be sustainable and fully traceable. In fact, Külhbarra has been at the forefront of the sustainable aquaculture in Singapore as the only farm to have passed the stringent EU standards and awarded Good Aquaculture Practice (GAP) accreditation by authorities.

You can now enjoy their premium barramundi in Palm Beach Seafood Restaurant knowing that this fish is bred to be delicious and sustainable by global standards.

环保海鲜 – 盲曹

狮城之骄：上等盲曹于新加坡规模最大的商业养鱼场在海中饲养。养鱼场位于南北水域, 潮水强劲, 环境干净。上等盲曹以最高质量鱼食饲养, 并被认证为可持续且产销履历可追溯的安心食品。更是环保海鲜养殖的先锋, 是新加坡唯一通过欧盟严格审查水准的养鱼场, 并获颁 Good Aquaculture Practice 证书。

如今你可在棕榈滩海鲜餐厅享用其上等盲曹。一个既美味又具国际环保水准的优良食材。

19.80

19.80

Choice of cod fish available for the above cooking styles

26.00

以上京调方式可选用鳕鱼





Drunken Herbal Prawn

PRAWNS 活虾

BLACK SAUCE PRAWNS 料

Pan fried sea prawn with sesame oil, slow simmered in our Chef's specially blended black sauce for a traditional flavour

This recipe has been perfected over 6 decades; an iconic dish that is not to be missed.

(A minimum order of 4 pieces is required)

黑酱虾

麻油香煎海虾佐以大厨特制传统风味黑酱

经六十年打造的完美食谱, 不可错过的经典美食

(最少四件)

DRUNKEN HERBAL PRAWNS

Live sea prawn simmered with aged 'Hua Tiao' wine, Chinese angelica, codonopsis root, wolfberries, red dates, solomon's seal

(A minimum order of 400 grams is required)

药材醉虾

陈年花雕酒、当归、党参、枸杞子、红枣、玉竹煨活海虾

(最少四百克)

GOLDEN MILK PRAWNS

Deep fried tiger prawns with curry leaves, green chilli padi, coated with buttermilk crumb

奶油香酥虾

咖喱叶、青指天椒油炸虎虾佐以酪奶酥

7.00
EACH
每件

GOLDEN ALMOND PRAWNS

Deep fried tiger prawns with curry leaves red chilli padi, coated with cereal, almonds and creamy french butter

杏仁金丝虾

香兰叶、红指天椒油炸虎虾, 佐以脆谷、杏仁及顺滑法国牛油

GARLIC STEAMED PRAWNS

Live sea prawns steamed with fresh garlic, garnished with crispy garlic and spring onion

蒜茸蒸活虾

新鲜蒜茸蒸活海虾, 佐以脆大蒜及青葱

SALAD PRAWNS

Battered & Deep-Fried prawns, served with apples and salad cream

明虾沙律

酥炸鲜大虾, 佐以青红苹果及沙律

25.00
(S/小)
35.00
(M/中)
45.00
(L/大)

30.00
(S/小)
40.00
(M/中)
50.00
(L/大)

30.00
(S/小)
45.00
(M/中)
60.00
(L/大)

25.00
(S/小)
35.00
(M/中)
45.00
(L/大)

CHEF'S SPECIAL 大厨推介

CRISPY FRAGRANT DUCK <i>Slow steamed with 'Hua Tiao' wine, star anise, cinnamon, deep fried till crisp, served with prawn crackers</i> 脆皮香酥鸭 花雕酒、八角、桂皮蒸后油炸至酥脆, 佐以炸虾饼	48.00	ROAST SPRING CHICKEN <i>Slow roasted with 'Ma La' sauce</i> 烤童子鸡 慢烤麻辣酱童子鸡	32.00
PORK LOIN <i>Braised in dark sauce and served with steamed buns</i> 香煎猪扒包 焖黑酱, 佐以荷叶包	30.00 (s/小) 40.00 (M/中) 50.00 (L/大)	CHICKEN WAFER <i>Deep friend crispy chicken skin wafers with squid paste, served with popiah skin</i> 脆皮方块鸡 油炸脆皮鸡夹花枝, 佐以薄饼皮	30.00 (M/中) 60.00 (L/大)
SPARE PORK RIBS <i>Stir fried pork ribs marinated with special marmite extract and coriander</i> (A minimum order of 4 pieces is required) 炬长骨 妈蜜香菜炬长骨 (最少四件)	8.00 EACH 每件	LAMB RACK <i>With special grill sauce, garnished with broccolini and baby carrot</i> (A minimum order of 2 pieces is required) 香煎小羊排 特制烤酱、上等蚝油及牛油烹制, 佐以青花笋及小红萝卜 (最少两件)	20.00 EACH 每件
POMEGRANATE CHICKEN <i>Marinated sakura chicken in oyster sauce, chinese mushrooms, celery leaves, 'Hua Tiao' wine, wrapped in poh piah skin and deep fried till golden brown</i> (A minimum order of 2 pieces is required) 石榴鸡 油炸薄饼皮包腌制起骨樱花鸡腿肉、冬菇、芹菜叶、蚝油、花雕酒 (最少两件)	3.80 EACH 每件	MINI YAM RING WITH ABALONE <i>Served with diced shrimp, scallop, red and green peppers, and superior XO sauce</i> (A minimum order of 4 pieces is required) 袖珍鲍鱼芋头圈 佐以虾仁丁、扇贝、青红灯笼椒及上等 XO 酱 (最少四件)	8.80 EACH 每件

FRIED GOLDEN FRAGRANT TOFU

Deep fried with ginkgo nut, 'Nai Bai', fried beancurd skin and drizzled with superior oyster sauce

香炸黄金豆腐

银杏果油炸,佐以奶白、炸腐皮,
上等蚝油提味

18.00
(S/小)

27.00
(M/中)

38.00
(L/大)

GOLDEN SILK BEANCURD

Steamed Japanese silk beancurd with shrimp paste and salted golden egg yolk

金丝豆腐

虾茸咸蛋黄蒸日本水豆腐

20.00
(S/小)

30.00
(M/中)

40.00
(L/大)



Pork Loin



Kailan Dual Style

GREENS 蔬菜

YOUNG ASPARAGUS WITH SCALLOP	32.00 (S/小)	KAILAN DUAL STYLE	16.00 (S/小)
<i>Blanched asparagus with pan fried bay scallops, garnished with fish floss and deep fried garlic</i>	45.00 (M/中)	<i>Stir fried, served with crispy julienned kailan leaves and fragrant garlic</i>	24.00 (M/中)
扇贝嫩芦笋	60.00 (L/大)	双味芥蓝	32.00 (L/大)
香煎海湾扇贝佐以过水芦笋, 佐以鱼干丝及香酥大蒜		炒芥蓝搭酥脆芥蓝叶丝及香酥大蒜	
GREEN ASPARAGUS WITH SHIMEJI MUSHROOM	24.00 (S/小)	ASSORTED BEANS AND VEGETABLES WITH SAMBAL	20.00 (S/小)
<i>Stir fried in special XO sauce</i>	36.00 (M/中)	<i>Stir fried 'Petai', Okra, Eggplant, Long Bean and slice lotus Root in sambal sauce</i>	30.00 (M/中)
菰菇芦笋	48.00 (L/大)	独特四大天王	40.00 (L/大)
炒特制 XO 酱		叁叁辣椒炒秋葵、茄子、豆角、臭豆与脆莲藕	
SEASONAL GREENS	30.00 (S/小)	CUTTLEFISH WITH CELERY	20.00 (S/小)
<i>Stir fried with bay scallops, carrot, ginger and garlic</i>	45.00 (M/中)	<i>Stir fried Cuttlefish with Celery in Special XO Sauce</i>	30.00 (M/中)
时蔬	60.00 (L/大)	双鱿西芹	40.00 (L/大)
炒海湾扇贝、红萝卜、羌及大蒜		炒特制 XO 酱	
SPICY KANGKONG	16.00 (S/小)		
<i>Stir fried in sambal chilli sauce</i>	24.00 (M/中)		
马来风光	32.00 (L/大)		
炒叁叁辣椒			

RICE & NOODLES 饭和面

SILVER FISH FRIED RICE

Fragrant fried rice with silver fish, diced long bean, carrot, shrimp and crab meat

银鱼炒饭

银鱼、长豆、红萝卜、虾仁、蟹肉炒饭

18.00
(S/小)

26.00
(M/中)

34.00
(L/大)

SALTED FISH FRIED RICE

Fragrant fried rice with salted fish, silver sprouts, green peas, shrimp and 'Char Siew'

咸鱼炒饭

咸鱼、芽菜、青豆、虾仁、叉烧炒饭

18.00
(S/小)

26.00
(M/中)

34.00
(L/大)

SEAFOOD FRIED RICE

Fragrant fried rice with assorted seafood, topped with U.S. bay scallops, crab meat, shrimp, egg, garnished with spring onion and garlic

海鲜炒饭

什锦海鲜、美国海湾扇贝、蟹肉、虾仁、蛋炒饭, 青葱及大蒜点缀

22.00
(S/小)

34.00
(M/中)

44.00
(L/大)

LONGEVITY NOODLES

Stir fried noodles with silver sprouts, carrot, celery, Chinese shiitake mushroom, shrimp, squid, fish fillet and quail egg

长寿面

红萝卜、芽菜、芹菜、花菇、虾仁、墨鱼、鱼片及鹌鹑蛋炒面

20.00
(S/小)

28.00
(M/中)

36.00
(L/大)

PALM BEACH NOODLES

Stir fried noodles with onion, silver sprouts, Chinese shiitake mushroom, shrimp and 'Char Siew'

棕榈滩炒面

大葱、芽菜、花菇、虾仁及叉烧炒面

18.00
(S/小)

26.00
(M/中)

34.00
(L/大)

PALM BEACH MEE GORENG

Stir fried noodles with squid, prawn, tomato, potato, silver sprouts and green peas

棕榈滩马来炒面

墨鱼、虾仁、番茄、马铃薯、芽菜、青豆炒面

20.00
(S/小)

28.00
(M/中)

36.00
(L/大)

WOK FRIED HOR FUN OR

GRAVY VERMICELLI

Flat rice noodles or vermicelli, fried with shrimps, squid, fish fillet, straw mushroom and 'Nai Bai'

什锦河粉或米粉

虾仁、墨鱼、鱼片、草菇、奶白炒粿条或米粉

20.00
(S/小)

30.00
(M/中)

40.00
(L/大)

BAMBOO CLAM VERMICELLI

Vermicelli stir fried in superior XO sauce with Scottish bamboo clam, 'Shimeji' mushroom and assorted vegetables

竹节蚌冬粉

上等 XO 酱、苏格兰竹节蚌、茶树菇、什锦蔬菜炒冬粉

25.00
(S/小)

35.00
(M/中)

45.00
(L/大)



(Top) Tropical Fruit Platter, (Bottom) Sweet Potato and Yam with Ice Cream



(Top) Tropical Fruit Platter, (Bottom) Sweet Potato and Yam with Ice Cream

DESSERTS 甜品

‘ORH-NEE’ <i>Hot sweet yam paste with ginkgo nut and creamy pumpkin</i> 芋泥 热金瓜芋泥佐以白果	6.50	TROPICAL FRUITS PLATTER <i>Chilled seasonal fresh cut fruits</i> 热带水果拼盘 冰爽新鲜当令水果	35.00 (M/中) 45.00 (L/大)
LONGAN TOFU <i>Chilled longans with almond tofu</i> 龙眼豆腐 冰爽龙眼杏仁豆腐	5.00	COCONUT JELLY WITH MANGO <i>Chilled coconut jelly serve with mango cubes</i> 芒果椰子冻 清凉椰子伴芒果粒	9.80
CHENDOL <i>Chilled pandan jelly in coconut milk with red bean, palm sugar and shaved ice</i> 珍多冰 冰爽香兰冻、椰奶、红豆、椰糖、刨冰	6.50	SWEET POTATO AND YAM WITH ICE CREAM <i>Hot sweet potato and yam with coconut ice cream</i> 鸳鸯香雪糕 (摩摩喳喳) 热甜薯芋头佐以椰子雪糕	8.00
FRIED DURIAN <i>Deep fried creamy durian with ice cream</i> 炸榴莲 香炸榴莲佐以雪糕	8.50	HOMEMADE ICE CREAM <i>Choice of refreshing coconut or chendol ice cream</i> 自制雪糕 任选冰爽椰子或珍多雪糕	5.00
MANGO POMELO <i>Chilled mango in shaved ice with pomelo</i> 芒果柚子 冰爽芒果柚子刨冰	6.50		

SET MENU FOR 4

四人套餐

\$388

PALM BEACH DUAL COMBINATION

棕榈滩双拼

CUTTLEFISH KANGKONG & CHILLED BAMBOO CLAMS

鱿鱼薺菜、冰爽竹节蚌

DRUNKEN HERBAL PRAWN

Live sea prawn simmered with aged 'Hua Tiao' wine, Chinese angelica, codonopsis root, wolfberries, red dates and solomon's seal

药材醉虾

陈年花雕酒、当归、党参、枸杞子、红枣、玉竹煨活海虾

HONEY TANGY BARRAMUNDI 料

(AWARD WINNING)

With dried cuttlefish strips, tossed with honey tangy sauce, ginger pickles, kaffir lime zest and baby shallot

蜜汁盲曹 (获奖珍馐)

鱿鱼丝油炸盲曹, 佐以蜜汁、酸姜、泰国青柠皮及小葱头

CRAB

Choice of cooking styles (chilli, black pepper, drunken or creamy)

螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

FRAGRANT FRIED RICE WITH SILVER FISH

Wok fried with long bean, carrot, shrimp and crab meat

银鱼炒饭

银鱼、长豆、红萝卜、虾仁、蟹肉炒饭

TROPICAL FRUITS PLATTER

Chilled seasonal fresh cut fruits

热带水果拼盘

冰爽新鲜当令水果

SET MENU FOR 6

六人套餐

\$488

COMBINATION PLATTER

Marinated abalone with jellyfish, baby squids, chilled Scotland bamboo clams, deep fried crab cakes

棕桐滩拼盘

腌冻鲍片伴海蜇、小苏东、冰爽苏格兰竹节蚌、黄金蚧饼

KING PRAWN SOUP 料

(AWARD WINNING)

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

玉露大虾汤 (获奖珍馐)

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

HONEY TANGY BARRAMUNDI 料

(AWARD WINNING)

With dried cuttlefish strips, tossed with honey tangy sauce, ginger pickles, kaffir lime zest and baby shallot

蜜汁盲曹 (获奖珍馐)

鱿鱼丝油炸盲曹, 佐以蜜汁、酸姜、泰国青柠皮及小葱头

FRIED GOLDEN FRAGRANT TOFU

Deep fried with ginkgo nut, 'Nai Bai', fried beancurd skin and drizzled with superior oyster sauce

香炸黄金豆腐

银杏果油炸, 佐以奶白、炸腐皮, 上等蚝油提味

CRAB

Choice of cooking styles (chilli, black pepper, drunken or creamy)

螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

FRAGRANT FRIED RICE WITH SILVER FISH

Wok fried with long bean, carrot, shrimp and crab meat

银鱼炒饭

银鱼、长豆、红萝卜、虾仁、蟹肉炒饭

SWEET YAM PASTE

With ginkgo nuts

芋泥

佐以银杏果

SET MENU FOR 8

八人套餐

\$598

COMBINATION PLATTER

Marinated abalone with jellyfish, baby squids, chilled Scotland bamboo clams, deep fried crab cakes

棕桐滩拼盘

腌冻鲍片伴海蜇、小苏东、冰爽苏格兰竹节蚌、黄金蚧饼

KING PRAWN SOUP 料

(AWARD WINNING)

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

玉露大虾汤 (获奖珍馐)

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

HONEY TANGY BARRAMUNDI 料

(AWARD WINNING)

With dried cuttlefish strips, tossed with honey tangy sauce, ginger pickles, kaffir lime zest and baby shallot

蜜汁盲曹 (获奖珍馐)

鱿鱼丝油炸盲曹, 佐以蜜汁、酸姜、泰国青柠皮及小葱头

ROAST SPRING CHICKEN

Slow roasted with 'Ma La' sauce

烤童子鸡

慢烤麻辣酱童子鸡

KAILAN DUAL STYLE

Stir fried, served with crispy julienned kailan leaves and fragrant garlic

双味芥蓝

炒芥蓝搭酥脆芥蓝叶丝及香酥大蒜

CRAB

*Choice of cooking styles
(chilli, black pepper, drunken, or creamy)*

螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

FRAGRANT FRIED RICE WITH SILVER FISH

Wok fried with long bean, carrot, shrimp and crab meat

银鱼炒饭

银鱼、长豆、红萝卜、虾仁、蟹肉炒饭

SWEET YAM PASTE

With ginkgo nuts

芋泥

佐以银杏果

SET MENU FOR 8

八人套餐

\$698

SEAFOOD COLD PLATTER

Air flown pacific oysters, salmon sashimi, Hokkaido scallop, live tiger prawn, Scottish live bamboo clam

海鲜冷盘

空运鲜蠔、三文鱼刺身、北海道扇贝生片、生虎虾、活苏格兰竹节蚌

KING PRAWN SOUP 料

(AWARD WINNING)

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

玉露大虾汤 (获奖珍馐)

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

HONG KONG STEAMED LIVE MARBLE GOBY

Steamed with soy sauce, ginger, spring onion and fragrant oil

港式蒸活顺壳

生抽、姜、青葱、香油蒸顺壳

PORK LOIN

Braised in dark sauce and served with steamed buns

香煎猪扒包

焖黑酱、佐以荷叶包

GREEN ASPARAGUS WITH SHIMEJI MUSHROOM

Stir fried in special XO sauce

松菇芦笋

炒特制 XO 酱

CRAB

Choice of cooking styles (chilli, black pepper, drunken, or creamy)

螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

SEAFOOD FRIED RICE

Fragrant fried rice with assorted seafood, topped with U.S. bay scallop, crab meat, shrimp, egg, garnished with spring onion and garlic

海鲜炒饭

什锦海鲜、美国海湾扇贝、蟹肉、虾仁、蛋炒饭, 青葱及大蒜点缀

TROPICAL FRUITS PLATTER

Chilled seasonal fresh cut fruits

热带水果拼盘

冰爽新鲜当令水果

SET MENU FOR 10

十人套餐

\$898

COMBINATION PLATTER

Marinated abalone with jellyfish, baby squids, chilled Scotland bamboo clams, deep fried crab cakes

棕榈滩拼盘

腌冻鲍片伴海蜇、小苏东、冰爽苏格兰竹节蚌、黄金蚧饼

KING PRAWN SOUP 料

(AWARD WINNING)

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

玉露大虾汤 (获奖珍馐)

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

GIANT SEA GROUPER IN DUAL RECIPES

Deep fried and drizzled with honey tangy sauce, steamed with preserved radish

双味大海班

油炸蜜汁口味及蒸菜脯

PORK LOIN

Braised in dark sauce and served with steamed buns

香煎猪扒包

焖黑酱、佐以荷叶包

KAILAN DUAL STYLE

Stir fried, served with crispy julienned kailan leaves and fragrant garlic

双味芥蓝

炒芥蓝搭酥脆芥蓝叶丝及香酥大蒜

CRAB

Choice of cooking styles

(chilli, black pepper, drunken, or creamy)

螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

SEAFOOD FRIED RICE

Fragrant fried rice with assorted seafood, topped with U.S. bay scallop, crab meat, shrimp, egg, garnished with spring onion and garlic

海鲜炒饭

什锦海鲜、美国海湾扇贝、蟹肉、虾仁、蛋炒饭, 青葱及大蒜点缀

TROPICAL FRUITS PLATTER

Chilled seasonal fresh cut fruits

热带水果拼盘

冰爽新鲜当令水果

SET MENU FOR 10

十人套餐

\$998

SEAFOOD COLD PLATTER

Air flown pacific oysters, salmon sashimi, Hokkaido scallop, live tiger prawn, Scottish live bamboo clam

海鲜冷盘

空运鲜蠔、三文鱼刺身、北海道扇贝生片、生虎虾、活苏格兰竹节蚌

KING PRAWN SOUP 料

(AWARD WINNING)

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

玉露大虾汤 (获奖珍馐)

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

HONG KONG STEAMED LIVE MARBLE GOBY

Steamed with soy sauce, ginger, spring onion and fragrant oil

港式蒸活顺壳

生抽、姜、青葱、香油蒸顺壳

MINI YAM RING WITH ABALONE

Served with diced shrimp, scallop, red and green peppers and superior XO sauce

袖珍鲍鱼芋头圈

佐以虾仁丁、扇贝、青红灯笼椒及上等XO酱

YOUNG ASPARAGUS WITH SCALLOP

Blanched asparagus with pan fried bay scallops, garnished with fish floss and deep fried garlic

扇贝嫩芦笋

香煎海湾扇贝佐以过水芦笋,佐以鱼干丝及香酥大蒜

CRAB

*Choice of cooking styles
(chilli, black pepper, drunken, or creamy)*

螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

SEAFOOD FRIED RICE

Fragrant fried rice with assorted seafood, topped with U.S. bay scallop, crab meat, shrimp, egg, garnished with spring onion and garlic

海鲜炒饭

什锦海鲜、美国海湾扇贝、蟹肉、虾仁、蛋炒饭,青葱及大蒜点缀

TROPICAL FRUITS PLATTER

Chilled seasonal fresh cut fruits

热带水果拼盘

冰爽新鲜当令水果

SET MENU FOR 10

十人套餐

\$1988

AUSTRALIAN LIVE LOBSTER SASHIMI

Served with superior soup and vegetables platter

澳洲活龙虾刺身

佐以上汤及蔬菜拼盘

LOBSTER HEAD WITH VERMICELLI IN SUPERIOR STOCK

Chicken stock with dried orange peel, Chinese cured meat, coriander and lime juice

上汤龙虾头冬粉

鸡汤、陈皮、火腿、香菜、酸柑汁煨冬粉

HONG KONG STYLE STEAMED LIVE CORAL TROUT

With Superior Soy sauce , Ginger , spring onion and fragrant oil

港式蒸活东星斑

生抽、姜、青葱及香油

MINI YAM WITH BABY ABALONE

Stir fried assorted vegetables and shrimps, bay scallop and XO sauce

袖珍鲍鱼芋头圈

XO 酱

佐以炒什锦蔬菜、虾仁、海湾扇贝及

KAILAN DUAL STYLE

Stir fried, served with crispy julienned kailan leaves and fragrant garlic

双味芥蓝

炒芥蓝搭酥脆芥蓝叶丝及香酥大蒜

SRI LANKAN CRAB

Choice of cooking styles

(chilli, black pepper, drunken or creamy)

斯里兰卡螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

SEAFOOD FRIED RICE

Fragrant fried rice with assorted seafood, topped with U.S. bay scallop, crab meat, shrimp, egg, garnished with spring onion and garlic

海鲜炒饭

什锦海鲜、美国海湾扇贝、蟹肉、虾仁、蛋炒饭, 青葱及大蒜点缀

TROPICAL FRUITS PLATTER

Chilled seasonal fresh cut fruits

热带水果拼盘

冰爽新鲜当令水果

SET MENU FOR 10

十人套餐

\$2688

AUSTRALIAN LIVE LOBSTER SASHIMI & AIR FLOWN PACIFIC OYSTER

*Lobster Meat & Shell prepared two ways;
Sashimi & Lobster 'Pao Fan'*

澳洲活龙虾刺身及空运太平洋鲜蠔

BRAISED WHOLE ABALONE WITH FRENCH FOIE GRAS

*Braised Australian whole abalone with pan seared
rougie goose liver, drizzled with superior oyster sauce,
garnished with 'Nai Bai' and baby carrot*

鹅肝焖原只鲍鱼

焖澳洲原只鲍鱼佐以香煎法鹅肝

上等蚝油提味，佐以奶白及小红萝卜

SUPERIOR SHARK FIN SOUP

*Braised shark fin in superior stock, served with silver
sprouts, Chinese shiitake mushrooms and fresh coriander*

特级鱼翅汤上汤煨鱼翅、佐以芽菜、
花菇及香菜

HONG KONG STYLE STEAMED LIVE CORAL TROUT

*With Superior Soy sauce , Ginger , spring onion
and fragrant oil*

港式蒸活东星斑

生抽、姜、青葱及香油

BAMBOO CLAMS WITH 'NAI BAI'

In Superior Broth

上汤竹蚌奶白菜

SRI LANKAN CRAB

Choice of cooking styles

(chilli, black pepper, drunken or creamy)

斯里兰卡螃蟹

任选辣椒、黑椒、花雕蒸及奶油口味

LOBSTER 'PAO FAN' CRACKLING RICE SOUP

*Lobster Meat cooked in a rich and flavourful seafood broth
with crackling rice*

龙虾泡饭

FRIED DURIAN

Deep fried creamy durian with ice cream

炸榴莲

香炸榴莲佐以雪糕