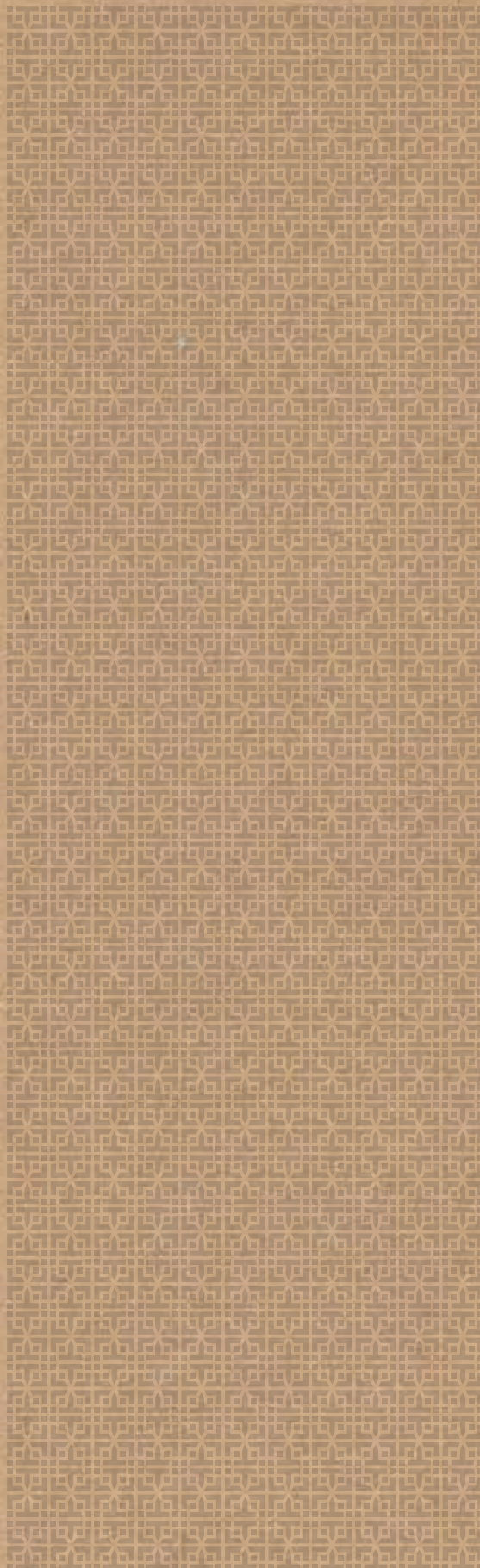


MENU 菜单



**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, OUR RESTAURANT'S QUALITY SEAFOOD
TRADITION IS VERY MUCH A PART OF OUR
COUNTRY'S RICHLY FLAVOURED HISTORY.**

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



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

APPETIZERS 前菜

LOBSTER SALAD

Fresh Australian spiny lobster with ripened grapes and pickled watermelon, lightly tossed in Japanese mayonnaise; garnished with fresh herbs

(Served individually)

龙虾沙律

新鲜澳洲龙虾、多汁葡萄、腌西瓜拌日式蛋黄酱佐以新鲜芳草

(单人份)

GRILLED SATAY

Selection of caramelized grilled beef or chicken on skewers, served with rice cakes, diced cucumber, onion 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

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

(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),以鳕鱼覆盖并以芭蕉叶包裹

(最少四件)

CRISPY CRULLERS

Deep fried fresh squid paste in a dough fritter

酥脆油条

油炸花枝油条

CRISPY BABY SQUID 料

Wild caught baby squids, fried crispy and coated in our Chef's special sweet and spicy sauce

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

STEAMED LIVE SCOTTISH 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

GOLDEN BEANCURD PUFF

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

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

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

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

鱿鱼薤菜

葱油、虾米佐以烫水鱿鱼及薤菜拌酸甜酱

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES. ALL PHOTOS ARE FOR REFERENCE ONLY.

SEAFOOD COLD PLATTER

海鲜冷盘

(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

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

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





COMBINATION PLATTER
棕榈滩拼盘

CRISPY BABY SQUID

Wild caught baby squids, fried crispy 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

GRILLED OTAH-OTAH

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

烤乌打

芳草及香料提味的自制香辣鲭鱼茸(微辣),以鳕鱼覆盖并以芭蕉叶包裹

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES. ALL PHOTOS ARE FOR REFERENCE ONLY.



JOSPER GRILL 嘉士伯炭烤

CRAB ALA SINGAPURA 料 (AWARD WINNING)

Juicy Sri Lankan crab charcoal grilled at 400°C 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

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

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)

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

SEASONAL WHOLE FISH

A choice of tiger grouper, green warsse, red garouper or the Chef's recommendation

炭烤时鱼

任选老虎班、青衣、红班或大厨推介

GRILLED BLUE LOBSTER OR AUSTRALIAN SPINY LOBSTER

烤蓝龙虾或澳洲龙虾

GRILLED KING PRAWN

(A minimum order of 2 pieces is required)

烤大虎虾

(最少两件)

SEAFOOD & SOUP
海味汤品

SUPERIOR SHARK FIN SOUP

Braised shark fin in superior stock, served with silver sprouts, Chinese shitake 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
(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

BOSTON LOBSTER IN
LAKSA BROTH

Lobster simmered in laksa broth, served with silver sprouts and garnished with laksa leaves

叻沙汤波斯顿龙虾

叻沙汤煨龙虾, 佐以芽菜, 叻沙叶

JAPANESE SPIKY SEA CUCUMBER

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

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

(Served individually)

鹅肝焖原只鲍鱼

焖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 Foie Gras, (Above) 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

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)





Marmite Crab Claypot Rice

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

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

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

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

DRUNKEN CRAB

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

花雕蒸蟹

陈年花雕及蛋白烹制活螃蟹

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

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

MARMITE CRAB CLAYPOT RICE

Marmite marinated live crab, slow cooked in claypot with ginger, fried shallots and trout roe

妈蜜螃蟹砂煲饭

砂煲妈蜜活螃蟹，佐以姜、葱油及鲑鱼蛋



(From left to right) Palm Beach Signature Black Pepper Crab, Creamy Crab, Palm Beach Signature Chilli Crab



Pomfret Vermicelli

FISH 鱼

HONEY TANGY 料 (AWARD WINNING)

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

蜜汁鱼 (获奖珍馐)

鱿鱼丝油炸时鱼, 佐以蜜汁、泰国青柠皮及小葱头

POMFRET VERMICELLI

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

米粉鲷鱼

番茄、豆腐、咸菜、酸梅、青辣椒、红萝卜、西芹、冬菇、粉丝蒸新鲜鲷鱼, 青葱点缀

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

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

TEOCHEW STYLE

Choice of live fish, steamed with tomato, beancurd, salted vegetables, salted plum, sliced red chilli, carrot; garnished with spring onion

潮式

番茄、豆腐、咸菜、酸梅、红辣椒、红萝卜、冬菇、蒸时鱼, 青葱点缀

FISH 鱼

HONEY TANGY BARRAMUNDI 料 (AWARD WINNING)

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

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

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

(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, supreme oyster sauce and butter, garnished with polygonatum 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)

Choice of cod fish available for the above cooking styles

以上烹调方式可选用鳕鱼

SUSTAINABLE BARRAMUNDI FISH

Singapore's pride – Kühlbarra Premium Barramundi is sea bred in Singapore largest commercial farm. Located in the Southern waters with strong currents and clean ecosystem. Kühlbarra Premium Barramundi are fed the highest quality fish food certified to be sustainable and fully traceable. In fact, Kühlbarra has been at the forefront of the sustainable aquaculture in Singpaore 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。



Honey Tangy



Drunken Herbal Prawn

PRAWNS 活虾

BLACK SAUCE PRAWN 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 PRAWN

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 PRAWN

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

GOLDEN ALMOND PRAWN

Deep fried tiger prawns with 'Pandan' 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 PRAWN

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

(A minimum order of 400 grams is required)

蒜茸蒸活虾

新鲜蒜茸蒸活海虾, 佐以脆大蒜及青葱

(最少四百克)

SALAD PRAWN

Pan fried prawns, served with apple, red apple and salad cream

明虾沙律

酥炸鲜大虾, 佐以青红苹果及沙律

CHEF’S SPECIAL 大厨推介

CRISPY FRAGRANT DUCK

Slow steamed with ‘Hua Tiao’ wine, star anise, cinnamon, deep fried till crisp, served with prawn crackers

脆皮香酥鸭

花雕酒、八角、桂皮蒸后油炸至酥脆, 佐以炸虾饼

SPAIN BLACK PORK LOIN

Braised in dark sauce and served with steamed buns

香煎猪扒包

焖黑酱, 佐以荷叶包

SPARE PORK RIBS

Stir fried pork ribs marinated with special marmite extract and coriander

(A minimum order of 4 pieces is required)

炬长骨

妈蜜香菜炬长骨

(最少四件)

POMEGRANATE CHICKEN

Marinated sakura chicken boneless thigh, Chinese mushrooms, celery leaves, in oyster sauce, ‘Hua Tiao’ wine, wrapped in poh piah skin and deep fried till golden brown

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

ROAST SPRING CHICKEN

Slow roasted with ‘Ma La’ sauce

烤童子鸡

慢烤麻辣酱童子鸡

CHICKEN WAFER

Deep fried crispy skin chicken wafers with squid paste, served with popiah skin

脆皮方块鸡

油炸脆皮鸡夹花枝, 佐以薄饼皮

LAMB RACK

With special grill sauce, supreme oyster sauce and butter, garnished with broccolini and baby carrot

(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)

MINI YAM RING WITH ABALONE

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

(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)

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

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



Pork Loin



Kailan Dual Style

GREENS 蔬菜

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

GREEN ASPARAGUS WITH
SHIMEJI MUSHROOM

Stir fried in special XO sauce

菰菇芦笋

炒特制 XO 酱

SEASONAL GREENS

Stir fried with bay scallops, carrot, ginger and garlic

时蔬

炒海湾扇贝、红萝卜、羌及大蒜

SPICY KANGKONG

Stir fried in sambal chilli sauce

马来风光

炒叁巴辣椒

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

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

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

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

LONGEVITY NOODLE

Stir fried noodle with carrot, silver sprouts, carrot, celery, Chinese shitake 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

PALM BEACH NOODLE

Stir fried noodle with onion, silver sprouts, Chinese shitake mushroom, shrimp and ‘Char Siew’

棕榈滩炒面

大葱、芽菜、花菇、虾仁及叉烧炒面

PALM BEACH MEE GORENG

Stir fried noodle 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

WOK FRIED HOR FUN OR GRAVY VERMICELLI

Flat rice noodles or vermicelli fried with shrimps, squid, fish fillet, and ‘Nai Bai’

什锦河粉或米粉

虾仁、墨鱼、鱼片、奶白炒粿条或米粉

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

(From top to bottom)
Palm Beach Noodle,
Bamboo Clam Vermicelli,
Silver Fish Fried Rice



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

DESSERTS 甜品

‘ORH-NEE’

Hot sweet yam paste with ginkgo nut and creamy pumpkin

芋泥

热金瓜芋泥佐以白果

LONGAN TOFU

Chilled longans with almond tofu

龙眼豆腐

冰爽龙眼杏仁豆腐

CHENDOL

Chilled pandan jelly in coconut milk with red bean, palm sugar and shaved ice

珍多冰

冰爽香兰冻、椰奶、红豆、椰糖、刨冰

FRIED DURIAN

Deep fried creamy durian with ice cream

炸榴莲

香炸榴莲佐以雪糕

MANGO POMELO

Chilled mango in shaved ice with pomelo

芒果柚子

冰爽芒果柚子刨冰

TROPICAL FRUITS PLATTER

Chilled seasonal fresh cut fruits

热带水果拼盘

冰爽新鲜当令水果

SWEET POTATO AND YAM WITH ICE CREAM

Hot sweet potato and yam soup with coconut ice cream

鸳鸯香雪糕 (摩摩喳喳)

热甜薯芋头佐以椰子雪糕

HOMEMADE ICE CREAM

Choice of refreshing coconut or chendol ice cream

自制雪糕

任选冰爽椰子或珍多雪糕

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

SET MENU FOR 4

四人套餐

PALM BEACH DUAL COMBINATION

Cuttlefish kangkong and chilled bamboo clams

棕榈滩双拼

鱿鱼薤菜、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

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

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

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

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

SWEET POTATO AND YAM WITH ICE CREAM

Hot sweet potato and yam soup with coconut ice cream

鸳鸯香雪糕 (摩摩喳喳)

热甜薯芋头佐以椰子雪糕

SET MENU FOR 10
十人套餐

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

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

BOSTON LOBSTER IN LAKSA BROTH

Lobster simmered in laksa broth, served with silver sprouts and garnished with laksa leaves

叻沙汤波斯顿龙虾

叻沙汤煨龙虾, 佐以芽菜, 叻沙叶

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

SWEET POTATO AND YAM WITH ICE CREAM

Hot sweet potato and yam soup with coconut ice cream

鸳鸯香雪糕 (摩摩喳喳)

热甜薯芋头佐以椰子雪糕

SET MENU FOR 10
十人套餐

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

STEAMED KING OF FRESH WATER FISH
(SULTAN FISH)

With soy sauce, ginger, spring onion and fragrant oil

港式蒸淡水鱼之王 (苏丹鱼)

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

佐以炒什锦蔬菜、虾仁、海湾扇贝及 XO 酱

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

AUSTRALIAN LIVE LOBSTER SASHIMI &
AIR FLOWN PACIFIC OYSTER

澳洲活龙虾刺身及空运太平洋鲜壕

JAPANESE SPIKY SEA CUCUMBER

Grilled with special sauce

特级日本刺参

特制酱料腌制烧烤

HONG KONG STEAMED TENGALAN

With soy sauce, ginger, spring onion and fragrant oil

港式蒸淡水鱼 (丁加兰)

生抽、姜、青葱及香油

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国厂家 rougie 鹅肝, 上等蚝油提味, 佐以奶白及小红萝卜

CHOY SUM IN AQUA PANA SPRING WATER

Lightly poached and seasoned to retain the sweetness of the choy sum

意大利普娜天然矿泉水煮菜心

自然清甜过水菜心

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

LOBSTER PORRIDGE

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

龙虾粥

佐以油条、青葱、干贝丝、银鱼、香菜、榄菜及腰豆

FRIED DURIAN

Deep fried creamy durian with ice cream

炸榴莲

香炸榴莲佐以雪糕