

# La-Carte Buffet Dinner

**Mon - Fri**

**Adult \$26.80 ++ Per Pax**

## ☑ 厨师精选 Chef Special Menu

只限供应一次 One Serving Only

- 1. 红烧蟹肉鱼翅 Braised Shark's Fin with Crabmeat
- 2. 蠔皇原只鲍鱼 Braised whole Abalone in Brown Sauce
- 3. 药膳醉虾 Drunken Prawn with Chinese Herbs
- 4. 辣椒螃蟹或黑椒螃蟹 Chili Crab or black pepper crab
- 5. 芦笋炒带子 Stir fried Scallop with Asparagus
- 6. 麻辣田鸡 Frog Leg with Spicy Sauce
- 7. 姜蒜蒸扇贝 Steam Clam with Ginger & Garlic
- 8. 油浸顺壳 Deep-fried Soon Hock Fish

## ☑ 餐前小吃 Appetizer

- 9. 沙律鲜果明虾 Prawn Salad with Mixed Fruit
- 10. 泰辣酱螺片 Slice Jade Abalone in Thai Style
- 11. 肉松茄子 Fried Egg Plant with Pork Floss
- 12. 潮式虾枣 Shrimp roll in Teochew Style
- 13. 家乡春卷 Homemade Spring Roll

## ☑ 汤、翅类 Soup

- 14. 是日炖汤 Soup of the Day
- 15. 蟹肉粟米羹 Crab Meat with Sweet Corn Broth
- 16. 海味鱼鳔羹 Fish maw with Seafood Broth
- 17. 四川酸辣羹 Hot & Sour Soup in Szechuan Style

## ☑ 海鲜类 Seafood

- 18. 橙花鱼片 Fish fillet with Orange Sauce
- 19. 奶黄鱼片 Fish fillet with Mayonnaise
- 20. 姜葱鱼片 Stir fried Fish Fillet with Ginger & Onion
- 21. 酱蒸金目鲈 Steamed Sea Bass with Spicy Sauce

- 22. 泰式炸金凤鱼 Deep-fried Golden Phoenix Fish in Thai Style
- 23. 麦片虾 Fried Prawn with Cereal
- 24. 干烧福果虾仁 Braised Prawn with nuts
- 25. 灵菇螺片时蔬 Slice Jade Abalone & Ling Zhi Mushroom with Vegetables
- 26. 酥炸苏东圈 Crispy fried Squid Ring

## ☞ 肉类 Meats

- 27. 五味卤水鸭 Braised Duck in Teochew Style
- 28. 挂炉烧鸭 Roast Duck
- 29. 麻辣烧鸡 Roast Chicken with Spicy Sauce
- 30. 酥炸中鸡翅 Deep fried Chicken Wing
- 31. 宫保鸡丁 Stir fried Chicken with Dried Chilli
- 32. 泰式香酥鸡 Deep fried Chicken in Thai Style
- 33. 葱油白切鸡 Chicken in Spring Onion
- 34. 香芒肉排 Wok fried Pork Chop with Mango Sauce
- 35. 京都排骨 Spare Ribs with Special Sauce
- 36. 酸甜咕咾肉 Sweet & Sour Pork
- 37. 烧汁一口肉 Stewed Pork with Special Sauce
- 38. 姜葱鹿肉 Venison with Ginger & Onion

## ☞ 豆腐类 Bean Curd

- 39. 肉碎菜莆豆腐 Bean Curd with Minced Pork & Turnip
- 40. 红烧豆腐 Braised Bean Curd with Vegetable
- 41. 家常豆腐 Bean Curd in Country Style
- 42. 泰式豆腐 Deep fried Curd in Thai Style

## ☞ 蔬菜类 Vegetables

- 43. 菇丝芥兰仔 Baby Kai Lan with Shredded Mushroom
- 44. 马来风光 Stir fried Kang Kong with Spicy Sauce
- 45. 上汤茼菜 Chinese Spinach in Superior Stock
- 46. 蒜粒菠菜 Stir fried Spinach with Garlic
- 47. 蒜茸小白菜 Stir fried young Cabbage with Garlic

## ☞ 面/饭类 Noodle/Rice

- 48. 菜粒银鱼炒饭 Fried Rice with Silver Fish & Diced Vegetable
- 49. 干烧伊府面 Braised Ee-fu Noodle

- 50. 大沃炆米粉 Braised Vermicelli with Salted Fish
- 51. 家乡炒面线 'Mee Sua' in Country Style
- 52. 鼓油皇炒面 Fried Noodle in Superior Soya Sauce
- 53. 鱼片滑蛋河粉 Fried 'Hor Fan' with Sliced Fish Fillet

## ☑ 甜品类 **Dessert**

- 54. 奇异籽香茅冻 Chilled Glass Jelly with Kiwi Fruit Seeds in Lemon flavour
- 55. 班兰仙草冻 Chilled Glass Jelly in Pandan flavour
- 56. 柠香海底椰 Chilled Sea Coconut
- 57. 红豆沙 Red Bean Paste
- 58. 雪耳马蹄露 Water-chestnut with Fungus