



Classic Menu \$32.80+/pax

1. Special Handmade Trio Combination
(Signature Handmade Prawn Roll/ Smoked Duck Skewer/ Salted Egg Fish Skin)
精品手工三小碟
(招牌手工虾枣王,时尚烟鸭串,空运金沙鱼皮)
2. Braised Shredded Seafood in Hot & Spicy Soup
川味酸辣八珍羹
3. Baked Sliced Seabass in Nonya Sauce
南洋风味娘惹烤金目鲈件
4. Crispy Diced Chicken with Capsicum
百年家传彩椒香酥肉丁
5. Singapore Style Chili Emerald Prawns
星州风情辣椒美人虾
6. Braised Beancurd with Garden Greens & Mushroom
空运田园野菌扒金砖
7. Hainanese Kampong Chicken Rice (Handmade Chili/Special Achar/Japanese Cucumber)
传统海南走地鸡饭 (自制鸡饭辣椒,酸味亚扎,迷你日本青瓜条)
8. Double Boiled Chng Tng
滋润清汤八宝珍品



Premium Menu \$46.80+/pax

1. Deluxe Trio Platter (Baby Abalones/Handmade Ngoh Hiang/Crispy Silver Fish)
极品尚厨三小碟 (芝麻酱鲍鱼,传统五香卷,空运香脆白饭鱼)
2. Braised Fish Maw Soup with Shredded Seafood
星州家尚海味鱼鳔羹
3. Signature Salted Kampong Chicken OR Roasted Angelica Duck
大时代家禽走地盐水鸡 或 当归烧鸭
4. Baked Salmon with Black Pepper Sauce
黑胡椒烤空运鲑鱼件
5. Traditional Kong Bak Lotus Leave Bun
百年手工扣肉荷叶包
6. Stir Fried Prawn with Celtuce
养生莴笋炒鲜虾球
7. Nanyang Laksa with Thick Bee Hoon (Egg/Emerald Prawn/Bean Sprout/Tau Pok/Laksa Leaves)
南洋风味叻沙粗米粉 (配: 鸡蛋, 美人虾, 银芽, 豆卜, 叻沙叶)
8. Chilled Mango Sago with Peach Gum
养颜桃胶杨枝之甘露