



## Starter 前菜

凉拌香醋蒜香黑木耳


\$18

**Chilled Black Fungus with Garlic Vinaigrette**

 黑猪肉碎生菜包

\$22

**Wok Fried Kurobuta Minced Pork "Sang Choy Bao"**

 四川辣子雞丁

\$20

**Szechuan Style "La Zi Ji" Spicy Chicken**

黄金香檸炸魚皮


\$22

**Crispy Fried Fish Skin with Salted Egg Yolk & Lime Zest**

炭燒雞肉沙爹串


\$20

**Chargrilled Satay Chicken Platter**

 蒜香椒鹽西班牙黑豬排骨

\$26

**Crispy Fried Kurobuta Pork Ribs with Salt & Pepper**

 四川辣子茄子

\$18

**Szechuan Style Spicy Egg Plant**

香酥麥片白飯魚

\$22

**Crispy Oatmeal Cereal Fried Silver Fish**

蒜香椒鹽魷魚鬚

\$22

**Crispy Fried Squid Tentacles with Salt & Pepper**

特制香茅大蝦串

\$24

**Signature Lemongrass Prawn Sticks with Citrus Spicy Dressing**




## Soup 湯

雞茸蛋花粟米羹

\$12

**Chicken Egg White & Sweet Corn Soup**

 四川酸辣海螺湯

\$16

**Szechuan Style Hot & Sour Sea Whelk Soup**

譚家酒香魚鰾羹


\$18

**"Tanjia" Style Rice Wine Fish Maw Soup**





**KING OF CHILLI CRAB  
- THE STRAITS TIMES -**

 Live seafood are limited daily - advisable to be pre-order to avoid disappointment  
每日活海鮮數量有限 - 建議提前預訂, 以免失望

## SIGNATURE SRI LANKAN CRABS

### 招牌斯里蘭卡螃蟹

-  經典辣椒柚子螃蟹 \$12.8/100g  
**Blue Lotus Signature Chilli Pomelo Crab**
-  黑白牛油胡椒螃蟹 \$11.8/100g  
**Black & White Peppercorn Crab**
- 蒜蓉牛油焗螃蟹 \$11.8/100g  
**Garlic Butter Baked Crab**
-  特制港式避風塘螃蟹 \$11.8/100g  
**HK Style "Bei Fung Tong" Crab**
- 陳年花雕蛋白蒸螃蟹 \$12.8/100g  
**Steamed Crab with Egg White,  
Fragrant Oil & Chinese Wine**
- 薑蔥螃蟹粉絲煲 \$12.8/100g  
**Claypot Crab Vermicelli with Ginger & Shallots**



## LIVE FISH

### 生猛活魚

- 蒸筍殼魚 \$11/100g  
**Steamed Live Marble Goby Fish**  
- 港式蒸 Superior Soya Sauce  
 - 剝椒蒸 Pickled Chilli Sauce  
- 潮泰蒸 Teochew Thai Style
- 油浸筍殼魚 \$11/100g  
**Crispy Fried Marble Goby Fish**  
- 港式 Superior Soya Sauce  
 - 剝椒 Pickled Chilli Sauce  
- 砂鍋火腩炆 Braised with Roasted Pork Belly  
in Claypot \*add-on \$6





## SEAFOOD 海鮮

石鍋蒜茸牛油蝦球 \$34  
**Sizzling Garlic Butter King Prawns in Hot Stone**

黃酒姜絲白蜆煲 \$34  
**White Clams with Yellow Wine & Julienne Ginger in Claypot**

蒜香蒸原隻鮮魷 \$38  
**Steamed Whole Squid with Fragrant Garlic Oil & Shallots**

🌶️ 香檸四川宮保蝦球 \$34  
**Chef's Special Szechuan Gong Bao King Prawns & Cashew Nuts**

砂鍋花雕葯才浸生蝦 \$36  
**Claypot Drunken Prawns with Chinese Herbs & Hua Tiao Wine**

深海鮪魚頭 \$48  
**Kuhlbarra Barramundi Fish Head**

-特制豉汁Black Bean Sauce

🌶️ -剝椒蒸Pickled Chilli Sauce

🌶️ -亞參咖哩Assam Curry in Claypot \*add-on \$6



## MEAT 肉

砂鍋三杯雞中翅 \$28  
**Claypot "San Bei" Chicken Mid-Wings**

糖醋荔枝咕咾肉 \$30  
**Sweet & Sour Pork with Lychee**

🌶️ 香檸四川宮保雞丁 \$28  
**Chef's Special Szechuan Gong Bao Chicken & Cashew Nuts**

蜜汁烤西班牙黑豬排骨 \$38  
**Hickory Smoked Honey-Glazed Kurobuta Pork Ribs**

砂鍋紅燒花菇東波肉 \$34  
**Braised Kurobuta Pork Belly & Shiitake Mushrooms in Claypot**

五香炭烤澳洲羊排骨 \$42  
**Roast Five Spice Australian Baby Lamb Short Ribs, Salsa Dressing**

🌶️ 石鍋黑白胡椒澳洲安格斯牛柳粒 \$48  
**Wok Fried Australian Angus Beef Tenderloin with Black & White Peppercorn Sauce**

古法焗西班牙式脆皮乳豬 \*兩天前請預訂 \$288  
**Slow Roast Spanish Style Suckling Pig**  
\*Pre-order 2 days in advance





## VEGETABLES 蔬菜

蒜香炒時蔬 \$22  
Quick Fried Seasonal Vegetables with Garlic

香菇竹枝豆腐煲 \$24  
Claypot Beancurd with Shiitake Mushrooms & Bamboo Skin

🌶️ 黑猪肉碎麻婆豆腐煲 \$26  
Claypot "Mapo" Tofu with Kurobuta Minced Pork

金銀蛋浸莧菜 \$26  
Poached Chinese Spinach with Superior Stock & Duo Eggs

🌶️ 香辣魚香茄子煲 \$28  
Spicy Eggplant with Kurobuta Minced Pork in Claypot

🌶️ XO醬干煸四季豆 \$28  
Wok Fried French Beans with Minced Pork in XO Sauce



## DESSERT 甜點

香茅蘆薈青檸凍 \$14  
Chilled Aloe Vera & Lemongrass Gelo with Lime Sorbet

香脆豆沙蓮蓉窩餅 \$18  
Crispy Fried Lotus & Red Bean Pancake

“猫山王”榴蓮焦糖布丁 \$16  
“Mao Shan Wang” Durian Crème Brûlée



## RICE/ NOODLES 飯 / 麵

干炒野菇蝦球麵线 \$30  
Wok Fried "Mee Sua" with King Prawns & Assorted Mushrooms

蒜香菜脯炒糙米飯 \$28  
Garlic Fried Brown Rice with Assorted Mushrooms & Pickles Radish

石鍋豬油渣臘味香菇燴飯 \$30  
Hot Stone Egg Fried Rice with Chinese Sausages, Shiitake Mushrooms & Crispy Pork Lard

干烧花菇絲爛伊麵 \$26  
Braised Ee Fu Noodles with Shiitake Mushrooms in Superior Stock

🌶️ XO醬蟹肉蛋白炒飯 \$34  
Crab Meat Fried Rice with Egg White in XO Sauce

薑蔥大蝦粉絲煲 \$48  
Claypot King Prawns Vermicelli with Ginger & Shallots

## BEVERAGES LIST

### HOT CHINESE TEA

PREMIUM PU ER	3/pax
CHRYSANTHEMUM	3/pax
OO LONG TEA	3/pax

### MOCKTAILS

ICED LEMON TEA	6.0
ICED LYCHEE TEA	6.0
WILD HONEY & LEMON WARM / COLD	6.0
LIME SODA	6.0
SPARKLING ICED LYCHEE	7.8
YUZU CITRUS SODA	7.8

### JUICES & SOFT DRINKS

FRESH COCONUT	8.0
APPLE / ORANGE / LIME	5.8
COKE / COKE LIGHT	5.0
SPRITE	5.0
GINGER ALE	5.0
SODA / TONIC	5.0

### WATER

SAN PELLEGRINO, 500ML	6.0
ACQUA PANNA, 500ML	6.0
HOT WATER	1.0
FOOTPRINTS ALKALINE WATER, 500ML	1.0

### COFFEE

LONG BLACK / SINGLE ESPRESSO	4.8
CAPPUCCINO/ LATTE	5.8
HOT CHOCOLATE / MOCHA	5.5
DOUBLE ESPRESSO	6.5
ICED LONG BLACK	5.8
ICED LATTE / CAPPUCCINO	6.5
ICED MOCHA / CHOCOLATE	6.5

### BEERS HH- Happy Hour

TSING TAO (DRAUGHT)	HH 10	OFF-HH	14
ASAHI SUPER DRY BOTTLED, 330ML			12
ASAHI SUPER DRY BLACK BOTTLED, 330ML			14
CORONA EXTRA BOTTLED, 330ML			14
CARLSBERG ALCOHOL FREE PILSNER BEER, 330ML			8

### WHISKY, BRANDY, SPIRITS

	GLS	BTL
SINGLETON 12YRS	14	148
BALVENIE 12YRS		198
AUCHENTOSHANTHREE WOOD		268
GLENFIDDICH 18YRS		368
BELVEDERE VODKA	14	138
RUTTE CELERY GIN	14	148
HENDRICK'S GIN		198
DASSAI 45, 720ML		98
MAO TAI, 500ML		788

## WHITE

			
HW1	<b>PIERRE JEAN CHARDONNAY</b> COLOMBARD CHARDONNAY, SOUTHERN FRANCE	14	68
HW2	<b>VILLA MARIA PRIVATE BIN</b> SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	16	78
W1	<b>CAVELIERE D'ORO PINOT GRIGIO DELLE VENEZIE DOC</b> PINOT GRIGIO, CHARDONNAY, VENETO, ITALY		68
W2	<b>LAURENZ V CHARMING</b> GRUNER VETLINER, AUSTRIA		82
W3	<b>MARQUES DE CACERES RUEDA VERDEJO</b> VERDEJO, DO RUEDA, SPAIN		84
W4	<b>FAMILLE PERRIN RESERVE BLANC</b> GRENACHE BLANC, MARSANNE, ROUSSANE VIOGNIER, CÔTES DU RHÔNE, FRANCE		82
W5	<b>ZENATO SOAVE DOC CLASSICO</b> GARGANEGA VENETO, ITALY		82
W6	<b>COLDSTREAM HILLS CHARDONNAY</b> CHARDONNAY, YARRA VALLEY, AUSTRALIA		88
W7	<b>CLARENDELLE BLANC BY HAUT BRION</b> SEMILLON, SAUVIGNON BLANC, MUSCADELLE, BORDEAUX, FRANCE		94
W8	<b>PENFOLDS BIN 51 RIESLING</b> RIESLING, SOUTH AUSTRALIA		104
W9	<b>PENFOLDS CELLAR RESERVE CHARDONNAY</b> CHARDONNAY, ADELAIDE HILLS, AUSTRALIA		132
W10	<b>LOUIS LATOUR POUILLY FUISSE</b> CHARDONNAY, BURGUNDY, FRANCE		120
W11	<b>CLOUDY BAY TEKOKO SAUVIGNON BLANC</b> SAUVIGNON BLANC, NEW ZEALAND		124

## CHAMPAGNE/SPARKLING

C1	<b>NICOLAS FEUILLATE RESERVE EXCLUSIVE BRUT</b> PINOT NOIR, MEUNIER, CHARDONNAY, CHAMPAGNE, FRANCE	118
C2	<b>DUVAL LEROY ROSE PRESTIGE 1ER CRU</b> PINOT NOIR, CHARDONNAY, CHAMPAGNE, FRANCE	136
S1	<b>CASILLERO DE DIABLO DEVILS SPARKLING BRUT</b> CHARDONNAY, LIMARI, CHILE	78
S2	<b>ASTORIA LOUNGE PROSECCO DOC</b> GLERA, CHARDONNAY, VENICE, ITALY	78

## RED

			
HR1	<b>PIERRE JEAN MERLOT</b> MERLOT, SOUTHERN FRANCE	14	68
HR2	<b>PENFOLDS KOONUNGA HILL 76</b> SHIRAZ, CABERNET, SOUTH AUSTRALIA	16	78
R1	<b>CAVELIERE D'ORO RISERVA CHIANTI CLASSICO DOCG</b> SANGIOVESE, TUSCANY, ITALY		72
R2	<b>GEORGE MINGRET IGP CABERNET SAUVIGNON</b> CABERNET SAUVIGNON, FRANCE		68
R3	<b>FAMILLE PERRIN RESERVE ROUGE CÔTES DU RHÔNE</b> GRENACHE, SYRAH, MOURVEDRE, CÔTES DU RHÔNE, FRANCE		82
R4	<b>TORRES CELESTE CRIANZA</b> TEMPRANILLO, DOG RIBERA DEL DUERO, SPAIN		82
R5	<b>CHATEAU DE PARENCHERE SUPERIEUR ROUGE</b> MERLOT, CABERNET SAUVIGNON, CABERNET FRANC, MALBEC, BORDEAUX, FRANCE		84
R6	<b>ERRAZURIZ MAX RESERVA CARMENERE</b> CARMENERE, CHILE		82
R7	<b>ZUCCARDI APELACION MALBEC</b> MALBEC, UCO VALLEY, MENDOZA, ARGENTINA		90
R8	<b>MITOLO JESTER CABERNET SAUVIGNON</b> CABERNET SAUVIGNON, MCLAREN VALE, SOUTH AUSTRALIA		92
R9	<b>PENFOLDS BIN 8 SHIRAZ CABERNET</b> SHIRAZ, CABERNET, SOUTH AUSTRALIA		98
R10	<b>LE VOLTE DELL'ORNELLAIA TOSCANA IGT</b> MERLOT, CABERNET SAUVIGNON & SANGIOVESE, TUSCANY, ITALY		102
R11	<b>LOUIS LATOUR BOURGOGNE PINOT NOIR</b> PINOT NOIR, BURGUNDY, FRANCE		108
R12	<b>FARINA AMARONE DELLA VALPOLICELLA CLASSICO DOCG</b> VENETO, ITALY		128
R13	<b>PENFOLDS BIN 389 CABERNET SHIRAZ</b> CABERNET, SHIRAZ, SOUTH AUSTRALIA		168

