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鸡茸粟米羹 \$9

Chicken & sweet corn soup

海鲜豆腐汤 \$13

Seafood & tofu soup

酸辣汤 (川) \$10

Hot & sour soup

云吞汤

\$13

\$15

Won Ton soup

蟹肉翅汤 \$13

Braised crab & shark fin soup

鱼肚汤

Ling Sound soup

炖汤 (预定) 时价POA

Stewed soup (Reserve)

老鸡花胶炖黒金鲍

Chicken & Abalone soup











吉列鱼块 (12) Blue cod snacks

\$18

春卷 (4) Homemade spring rolls

\$10

烧肉 Crispy skin pork \$15 **酥炸云吞 (5)** Golden Won Ton

\$10

炸酿冬菇 (5) Stuffed mushroom \$12

饺子/鲍鱼饺子 (6)
Pork Dumpling/Paua Dumpling
\$12/\$24



鹿肉/羊肉 Venison/Lamb

Sizzling Venison with Home made Sauce/

\$48

2. 黑椒羊仔骨

Sizzling Lamb chops with black pepper Sauce

\$46

Beef

1. 铁板中式牛柳

Sizzling Beef with home made Sauce

2. 铁板姜葱牛柳/黑椒牛柳

Sizzling Beef (Stir Fried Beef with ginger spring onion/black pepper Sauce)

\$38.50

3. 腰果牛柳

Stir fried beef with cashew nuts

\$28

4. 水煮牛肉 (川)

Sichuan style boiled beef (Spicy)

\$35

5. 广式牛腩

Beef brisket

\$30

6. 咖喱牛柳/豉汁牛柳

Stir Fried Beef with curry Sauce/Black Bean Sauce

\$29.50





鸡(A) Chicken

1. 腰果鸡丁 Stir fried chicken with cashew nuts \$28.50

2. 西柠鸡 Honey Lemon Chicken \$28

3. 辣子鸡 Spicy chicken (hot) \$30 4. 咖喱鸡球

Stir fried chicken with curry sauce \$27.50

5. 金牌炸子鸡

Golden crispy skin chicken

\$29.50

6. 葱油鸡

Steamed chicken with ginger and spring onion

\$35 / Half \$58 / Whole





1. 片皮鸭两吃

Peking Duck Two Course(Longer Cooking time required)

\$88/Whole

2. 脆皮烧鸭

Roast duck

\$60/Whole \$35/Half

3. 蜜汁叉烧

Honey-stewed BBQ pork \$32

4. 广式烧肉 Crispy skin pork \$35

5. 烧味双拼

Roast duck & crispy pork/BBQ pork \$45



1. 中式咕咾肉 \$28 Sweet & sour pork

2. 火腩豆腐煲 \$30 Roast pork & tofu hot pot

3. 回锅肉 \$28
Stir-fried boiled pork with chili

4. 梅子骨 \$36
Stir fried pork ribs with plum sauce

5. 椒盐脆香骨 \$35
Stir fried spare ribs with spiced salt

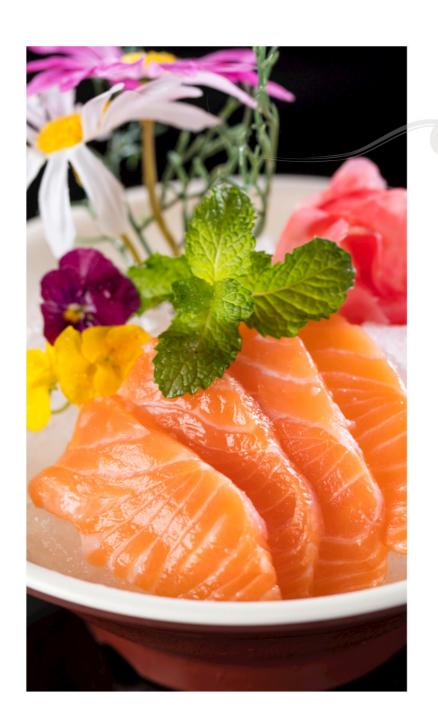
6. 豉汁蒸腊肉 \$28
Steamed cured meat with black bean sauce

7. 鱼香肉丝 \$29
Shredded Pork with hot sweet and sour Sauce











三文鱼刺身

\$50/Medium \$80/Large

> 海胆刺身 时价 POA Kina





龙虾刺身 _{时价 POA} Lobster



南极甜虾刺身 (1只) Scampi (Size I) \$35 每只/each



布拉夫生蚝 (季节供应) Bluff Oyster(when in season)



生蚝刺身 时价 POA Oyster



1. 铁板海鲜
Sizzling combination seafood \$38

2. 铁板三文鱼 Sizzling salmon \$39

3. 铁板大虾 Sizzling king prawns \$35









蒜蓉开边蒸龙虾 Steamed lobster with garlic 时价POA

蠔皇原只黑金鲍 Slow cook whole Abalone in Oyster Sauce 时价POA





湖畔轩特色炒黑金鲍/白灼 Lake View Style Stir Fried Paua/Steamed 时价POA

蒜蓉开边蒸南极虾 Steamed Scampi with Garlic 时价POA

白灼南极虾
Steamed Scampi with dipping sauce
时价POA





豉汁蒸三文鱼

Steamed salmon with black bean sauce

时价POA

蒜蓉粉丝蒸生蚝

Steamed oyster with garlic vermicelli

时价POA

柠檬鱼

Blue cod with honey lemon sauce

\$32

松子鱼

Pinecone Blue Cod with Honey Lemon Sauce

\$39.50

水煮鱼

Poached fish fillet with beans in hot chili oil

\$39

酸菜鱼

Sichuan style fish fillet with pickled vegetables

\$38

椒盐鱿鱼

Spicy squid

\$30

豉汁鲜鱿

Stir fried squid with preserved black beans

\$28









时菜虾球

Prawns with seasonal vegetables

\$29.50

腰果虾球

Prawns with cashew nuts

\$30

椒盐大虾

Pepper salt king prawns

\$38

甜酸大虾

Sweet and sour king prawns

\$32

红烧/清蒸笋壳鱼

Stir fried / steamed whole blue cod

时价POA

清蒸带子

Steamed scallops with seafood sauce / garlic sauce

\$38





Rice/Woodles 米饭 Rice

- 1. 什锦炒饭 Combination fried rice \$20
- 2. 扬州炒饭 Yang zhou chow fried rice \$25
- 3. 辣炒饭 Nasi goring **\$22**

- 4. 海鲜炒饭 Seafood fried rice \$23
- 5. 海胆炒饭 Kina fried rice \$48
- 6. 小份米饭 Fried / steamed rice \$3





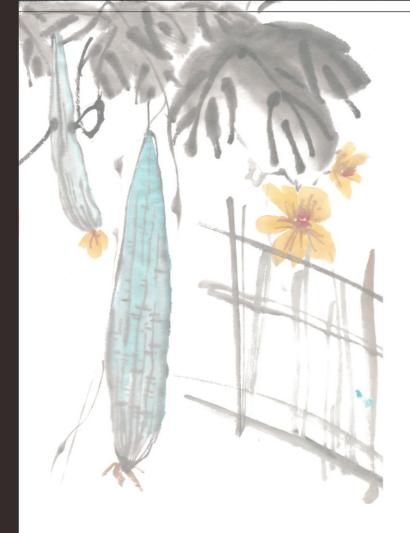






- 1. 炒面/盖面 (鸡肉/牛肉/叉烧)
 Chow Mein/Fried noodle(chicken/beef/BBQ pork)
 \$25
- 2. 星洲炒面 Singapore fried noodle (Shrimp & BBQ pork) \$28
- 3. 海鲜炒面/盖面 Seafood fried noodle/chow mein \$28
- 4. 干炒牛河
 Stir fried beef ho fun
 \$25







时菜汤

Vegetable soup

\$8

菜云吞

Vegetable Won Ton

\$12

菜春卷

Vegetable Spring Roll

\$12

1. 蒜蓉白菜 Garlic bokchoy

\$20

2. 什锦菜

Stir-fried combination vegetables \$20

3. 干煸四季豆

Hot and spicy bean with mince \$25

4. 酸辣土豆丝

Stir-fried shredded potato with spicy and sour sauce \$20







5. 麻婆豆腐 Mapo tofu \$25

6. 红烧豆腐 Braised tofu \$27.50

7. 茄子煲 Eggplant pot \$28

8. 时菜芙蓉

9. 鲜菇菜腰果 Mushroom vegetable cashew nuts \$20

10. 甜酸菜云吞 Sweet and sour vegetable Won Ton \$22

11. 时菜豆腐煲 Vegetables and tofu pot \$20

12. 时菜炒面 Vegetable Chow Mein \$18



Banquet Menu

Meal for 2 people

Choice 1

Soup:

Chicken & Sweet Corn Soup

Entrée:

Spring rolls

Won Tons

Mains:

Beef black bean sauce Honey lemon blue cod

Fried rice

\$35.00 per person

Choice 2

Soup:

Seafood soup

Entrée:

Blue cod snacks

Mains:

Sizzling steak

Chicken cashew nuts

Fried rice

\$38.00 per person

Meal for 3 people

Choice 1

Soup:

Chicken & sweet corn soup

Mains:

Sizzling steak

Chicken satay sauce

Sweet and sour won tons

Fried rice

\$32.00 per person

Choice 2

Soup:

Seafood soup

Entrée:

Golden won tons Spring rolls

Mains:

Sizzling venison steak Chicken cashew nuts Honey lemon blue cod

Fried rice

\$38.00 per person

Meal for 4 people

Choice 1

Soup:

Chicken & sweet corn soup

Mains:

Sizzling chicken

Beef black bean sauce

Honey lemon blue cod

Spicy squid

Fried rice

\$35.00 per person

Choice 2

Soup:

Seafood soup

Entrée:

Golden won tons Blue cod snacks

Mains:

Sizzling venison steak

Beef cashew nuts

Honey lemon blue cod

Crispy skin chicken

Fried rice

\$38.00 per person

Meal for 5 people

Choice 1

Soup:

Chicken & Sweet Corn Soup

Mains:

Sizzling steak

Sweet and sour won ton

Sweet and sour pork

Honey lemon chicken

Vegetable cashew nuts

Fried rice

\$35.00 per person

Choice 2

Soup:

Seafood soup

Entrée:

Spring rolls

Blue cod snacks

Mains:

Sizzling steak

Chicken cashew nuts

Pinecone blue cod

Crispy skin pork

Spicy squid

Fried rice

\$39.00 per person

Meal for 6 people

Choice 1

Soup:

Chicken & Sweet Corn Soup

Mains:

Sizzling steak

Sweet and sour won ton

BBQ roast pork

Honey lemon blue cod

Vegetable cashew nuts

Crispy skin chicken

Fried rice

\$35.00 per person

Choice 2

Soup:

Seafood soup

Entrée:

Golden won tons

Blue cod snacks

Mains:

Sizzling venison steak

Chicken cashew nuts

Pinecone blue cod

Crispy skin pork

Spicy squid

Vegetable chili garlic sauce

Fried rice

\$39.00 per person