

主菜 単

	秘制叉烧 Chef's Roasted Barbecued Pork (200g)	\$22.80
<b>9</b> Ø	虾米酱炒脆皮萝卜糕 Carrot Cake with Dried Shrimp Paste	\$16.80
Ø	泰式螺片海蜇 Chilled Thai-style Sliced Sea Whelk and Jellyfish Salad (120g)	\$14.80
	椒盐鱿鱼 Crispy Squid with Salt and Pepper (110g)	\$13.80
	椒盐白饭鱼 Crispy Whitebait with Salt and Pepper (120g)	\$13.80
Ø	四川口水鸡 Sze Chuan Saliva Chicken	\$12.80
<b>@</b>	酥炸烟熏鱼 Crispy Fried Smoked Fish (80g)	\$12.80
	陈年花雕醉鸡卷 Chilled Hua Diao Chicken Roll	\$11.80 (8pcs/片)
Ø	麻辣脆鱼皮 Crispy Mala Fish Skin (20g)	\$8.80
	金蒜手拍日本青瓜 Chilled Japanese Cucumber Salad with Garlic Vinaigrette (120g)	\$8.80
	Signature Chef's Recommendation Vegetarian	Spicy Spicy

Please inform our staff if you have any food allergies. Prices are subject to 10% service charge and prevailing goods and services tax.

	螺头十贝炖鸡汤 Double-boiled Chicken Soup with Sea Whelk and Conpoy	\$42.80
	花胶翅骨汤 Double-boiled Shark's Cartilage Broth with Fish Maw	\$28.80
	椰皇海底椰炖鸡汤 Double-boiled Chicken Soup with Sea Coconut	\$28.80
	黑蒜炖鸡汤 Double-boiled Chicken Soup with Black Garlic	\$22.80
	虫草花炖鸡汤 Double-boiled Chicken Soup with Cordyceps Flower	\$18.80
<b>5</b>	四川海鲜酸辣汤 Sze Chuan-style Spicy and Sour Seafood Soup	\$11.80
	金汤海鲜羹 Golden Pumpkin Seafood Thick Broth	\$11.80







# 需提前预订 ADVANCE ORDER REQUIRED

**②** 鸡炖中鲍翅 \$64.80 Double-boiled Superior Shark's Fin Soup with Chicken (80g)

⚠ 红烧中鲍翅 \$62.80

Braised Superior Shark's Fin (90g)

鲨鱼骨汤中鲍翅 \$62.80

Double-boiled Shark's Bone Cartilage Broth with Superior Shark's Fin (80g)

高汤干捞蟹肉鱼翅 \$38.80

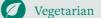
Wok-fried Shark's Fin with Fresh Crab Meat and Superior Soup on Side (80g)

\$26.80 鲍汁虾籽南非刺参

Braised South African Sea Cucumber with Abalone Sauce, Dried Shrimp Roe and Broccoli









	百香果虾球 Sautéed Prawn in Passion Fruit Sauce	\$32.80 (6pcs/只)
	石锅红烧豆根智利鳕鱼 Braised Chilean Cod with Garlic Bulb, Beancurd and Mushroom in Hot Stone Pot (110g)	\$32.80
	秘制味噌焗智利鳕鱼 Baked Chilean Cod in Chef's Miso Sauce (80g)	\$26.80
	清蒸智利鳕鱼 Hong Kong-style Steamed Chilean Cod (80g)	\$24.80
9	酱蒸智利鳕鱼 Steamed Chilean Cod in Signature Sauce (80g)	\$24.80







	方鱼焖虾球 Braised Prawn with Grounded Flounder Fish	\$36.80 (6pcs/只)
9	XO酱芦笋百合炒带子 Sautéed Scallops, Lily Bulb and Asparagus in X.O. Sauce	\$36.80 (5pcs/粒)
	松露酱芦笋炒虾球 Sautéed Prawn and Asparagus in Truffle Sauce	\$32.80 (5pcs/只)
	松露西施带子 Sautéed Scallops with Egg White and Truffle Oil (Per Serving)	\$12.80





# 需提前预订

# **ADVANCE ORDER REQUIRED**

笋壳鱼 \$12 / 100g

Marble Goby (Soon Hock)

龙虎斑 \$11 / 100g

Dragon-Tiger Garoupa

PREPARATION OPTIONS

Steamed, Hong Kong-style Deep-fried, Superior Soya Sauce

潮州蒸 浓汤半煎煮

Steamed, Teochew-style **Duo Cooking Method** 

龙虾 Seasonal Price Lobster

### PREPARATION OPTIONS

雅阁之艺 🐵 焗(方鱼)

Ya Ge's Interpretation Baked, Grounded Flounder Fish

炒(辣椒) 💋 炒(姜葱) Stir-fried, Chilli Singapore-style

炒(黑椒) 💋 蒸(金银蒜粉丝)

Stir-fried, Black Pepper Steam, Garlic and Vermicelli

象拔蚌 Seasonal

Price Geoduck Clam

PREPARATION OPTIONS

炒(XO酱) 💋 Stir-fried, X.O. Sauce

Baked, Superior Broth

焗(上汤)





Chef's Recommendation



Stir-fried, Ginger and Onion

Vegetarian



Spicy

# 需提前预订

## ADVANCE ORDER REQUIRED

竹节蚌 Seasonal Price Bamboo Clam

PREPARATION OPTIONS

炒(XO酱) Ø 蒸(金银蒜粉丝) Stir-fried, X.O. Sauce Steamed, Garlic and Vermicelli

活虾 Seasonal Price Live Prawns - Min. 300g

PREPARATION OPTIONS

炒(XO酱) 白灼 Poached Stir-fried, X.O. Sauce

炒(姜葱) 焗(方鱼) Stir-fried, Ginger and Onion Baked, Grounded Flounder Fish

Seasonal 螃蟹 Price Crab - Min. 800g

PREPARATION OPTIONS

炒(辣椒) 炒(避风塘) 💋 Stir-fried, Chilli Singapore-style Stir-fried, Hong Kong-style Bi Feng Tang

炒(黑椒) 😉 💋 炒(咸蛋) Stir-fried, Black Pepper Stir-fried, Salted Egg

Seasonal 扇贝 Price Scallop - 2pcs & above

PREPARATION OPTIONS

焗(海胆酱) 蒸(金银蒜粉丝) Baked, Sea Urchin Sauce Steamed, Garlic and Vermicelli

Signature

Chef's Recommendation

Vegetarian



<b>②</b>	香茅焗鸡 Baked Lemongrass Chicken	\$40.80 2 Days Advance Order 2天前预订
æ	脆皮花茶鸡 Roasted Floral Tea Infused Chicken	\$38.80 2 Days Advance Order 2天前预订
	牛柳粒 - 溏心黑蒜 / 烟熏汁 Sautéed Diced Beef with Black Garlic / Smoky	\$36.80

牛柳粒 - 溏心黑蒜 / 烟熏汁 Sautéed Diced Beef with Black Garlic / Smoky BBQ Sauce (160g)	\$36.80
蒜蓉烧汁美国肥牛 Sautéed Sliced Beef with Garlic Sauce (110g)	\$32.80
酱焖东坡肉 Braised Dong Po Pork	\$28.80

石锅香茅黑豚肉	\$28.80
Stir-fried Kurobuta Pork with Lemongrass	
in Hot Stone Pot (130g / 8pcs)	

无花果黑豚咕噜肉	\$21.80
Sweet and Sour Kurobuta Pork with Dried Fig	

双椒松菇炒(黑豚肉/鸡肉)	\$19.80
Stir-fried (Kurobuta Pork/Chicken) with Double	
Pepper and Mushroom	

川椒鸡球	\$19.80
Stir-fried Sze Chuan Peppe	<b>cen</b>

❷ 四川辣子鸡		\$16.80
Sze Chuan Spicy Chicken (150g)		
Signature Chef's Recommendation	Vegetarian	Spicy

Please inform our staff if you have any food allergies. Prices are subject to 10% service charge and prevailing goods and services tax.

# 豆腐蔬菜

	黑松露海鲜豆腐 Braised Tofu with Seafood and Black Truffle in Hot Stone Pot	\$32.80
9	泡椒干煸肉碎四季豆 Wok-fried French Beans, Minced Pork & Pickled Peppers	\$20.80
	红烧滑豆腐 Braised Tofu with Vegetables	\$16.80
90	川味麻婆豆腐 Braised Ma Po Tofu Sze Chuan-style	\$16.80

VEGETABLE SELECTION	PREPARATION OPTIONS	
菠菜 Spinach	蒜蓉 Minced Garlic	\$18.80
香港芥兰 Hong Kong Kai Lan	清炒 Sautéed	\$18.80
芦芛 Asparagus	虾米酱 <b>Dried Shrimp Paste</b>	\$21.80
西兰花 Broccoli	XO酱 Ø X.O. Sauce	\$21.80
奶白菜 Chinese Cabbage 水莲 Water Lily	黑蒜百合上汤 Black Garlic and Lily Bulb in Signature Supreme Broth	\$21.80



Signature Signature



Chef's Recommendation



Vegetarian



00	虾汤鸳鸯河粉 Duo Style of Hor Fun in Thick Prawn Broth	\$36.80
	虾汤海鲜泡饭 Seafood Soup Rice in Prawn Broth	\$36.80
0	XO海鲜干炒拉面 Wok-fried Seafood Ramen with X.O. Sauce	\$33.80
<b>(2)</b>	干贝带子蛋白炒饭 Fried Rice with Scallops and Egg White	\$32.80
<b>&amp; /</b>	XO蛋白海鲜炒饭 Fried Rice with Seafood and Egg White in X.O. Sauce	\$30.80
	海鲜河粉(干炒 / 滑蛋) Seafood Hor Fun (Stir-fried / Egg Sauce)	\$29.80
	美国牛肉河粉 (干炒 / 滑蛋) Angus Beef Hor Fun (Stir-fried / Egg Sauce)	\$28.80
<b>(2)</b>	樱花虾蛋白海鲜焖米粉 Braised Rice Vermicelli with Seafood and Sakura Prawn in Egg White Sauce	\$28.80
	虾籽野菌伊面 Stir-fried Ee-fu Noodles with Wild Mushroom and Shrimp Roe	\$22.80







# 飯和面

榄菜鸡粒炒饭	\$19.80
Fried Rice with Diced Chicken and Olive	
Leaves	
茄子肉碎焖面薄	\$18.80
Braised Mee Pok with Eggplant and Minced	
Pork	
潮式脆米炒饭	\$18.80
Teochew Fried Rice	,
香炒叉烧面线	\$16.80
田	φ10.00
Wok-fried Nice Sua With Shifedded Ghar Sid	
<b>表</b>	\$16.80
香煎菜脯玉兰河粉	\$10.00
Pan-fried Hor Fun with Diced Kai Lan and Preserved Radish	
riesci veu rauisii	
	d1 50
丝苗白饭	\$1.50



Steamed Fragrant Jasmine Rice



杏仁糊汤圆 Almond Paste with Black Sesame Glutinous Rice Ball	\$12.80
杏仁糊 Almond Paste	\$9.80
桂花雪耳杏脯糖水 Osmanthus Snow Fungus with Preserved Peach Soup	\$7.80
杨枝甘露 Chilled Mango Pomelo Sago	\$7.80
青柠香茅冻 Chilled Lemongrass Jelly	\$6.80







www.orchidhotel.com.sg 1 Tras Link, Orchid Hotel (Level 3), Singapore 078867

Tel: +65 6818 6831 | Email: fnb@orchidhotel.com.sg

Operation Hours: 11.30am - 2.30pm (last order 2pm) | Daily 5.30pm - 10pm (last order 9pm) | Daily