



小红点星光 点点心思

THE LITTLE RED DOT
YUM CHA

5 July to 31 August 2025

60** per person (minimum two to dine)
饮茶套餐每位 60** 新元 (最少两人)Order up to a maximum of 15 items from the menu,
which includes dim sum, appetiser, soup,
main course and dessert.从菜单中订购最多 15 件商品, 其中包括
招牌点心, 开胃菜, 汤, 主菜和甜点。Each item is for one-time order only. For food safety,
all dishes served are to be consumed in the restaurant.

Kindly note that takeaway is not permitted.

每款只可选择一次, 只限堂吃, 不设外带。
如: 一枱四位, 每款美食供应四件或四位的
分量如此类推, 超值尽情享用。

招牌点心

MUST-TRY JADE SIGNATURES

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| 1. 玉骨茶小笼包
Bak Kut Teh Xiao Long Bao | 12 3pcs |
| 2. 凤□ 龙虾□ □
Crispy Lobster Dumpling | 9 1pc |
| 3. 潮州蒸粉粿
Steamed Teochew-style Dumpling | 12 3pcs |
| 4. 鱼子烧卖
Steamed Pork Siew Mai, Tobiko | 16 3pcs |
| 5. 星洲生煎辣汁蟹肉包
Pan-fried Chilli Crab Meat Bun | 9 1pc |

水晶点心

STEAMED DIM SUM

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| 6. 白玉鲜虾饺
Fresh Prawn Dumpling | 12 3pcs |
| 7. 玉蓝野菇素菜饺
Blue Pea Wild Mushroom Dumpling | 10 3pcs |
| 8. 珍珠糯米鸡
Steamed Glutinous Rice, Chicken | 12 2pcs |
| 9. 咖喱凤皇爪
Curry Chicken Feet | 10 per portion |
| 10. 蜜汁叉烧包
Honey Char Siew Bun | 10 2pcs |

黄金点心

GOLDEN DIM SUM

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| 11. 猪网油虾枣
Deep-fried Prawn Roll wrapped with Caul Fat | 12 3pcs |
| 12. 麻酱煎肠粉
Wok-fried Rice Flour Rolls, Sesame Sauce | 10 3pcs |
| 13. 麻辣鳕鱼芋角
Deep-fried Taro, Cod Fish, Chinese Peppercorns | 12 3pcs |
| 14. X.O. 酱炒萝卜糕
Pan-fried Radish Cake with X.O. Chilli Sauce | 10 per portion |
| 15. 韭菜滑肉锅贴
Pan-fried Minced Pork & Green Chives Guo Tie | 12 3pcs |
| 16. 酥炸沙葛蔬菜春卷
Sweet Turnip Vegetarian Spring Rolls | 10 3pcs |
| 17. 黄金椰糖叉烧酥
Golden Baked Gula Melaka Char Siew Pastry | 8 2pcs |





前菜

APPETISER

18. 烧腊拼盘 24
蜜汁西班牙黑豚叉烧,
烧鸭, 金砖火腩仔, 凉拌海蜇

Triple Roast Platter

Roasted Honey-glazed Ibérico Pork,
Roasted Duck, Crispy Roasted Pork Belly,
Chinese Jellyfish Salad

19. 青芥末虾球 16
Deep-fried Prawns, Wasabi Mayonnaise

20. 脆炸虾酱鸡 15
Crispy Diced Chicken Marinated with
Fermented Shrimp Paste

21. 生菜蟹肉桂花蛋 18
Sautéed Scrambled Egg, Crab Meat, Lettuce

汤

SOUP

22. 蟹黄燕窝羹 42
Braised Bird's Nest, Crab Meat, Crab Roe

23. 海鲜酸辣汤 16
Spicy & Sour Seafood Soup

24. □□□□红枣汤 16
Double-boiled Cordyceps Fungus, Winter Melon,
Red Dates, Superior Vegetable Consommé

主菜

MAIN COURSE

25. 豉油皇煎草虾 28 per portion
Sautéed Live Tiger Prawn, Superior Soya Sauce

26. “红”咕嚕肉 16
“Red” Sweet & Sour Pork

27. 菜甫蒸鲈鱼 18
Steamed Chilean Sea Bass, Preserved Radish

28. 猪脚姜醋 16
Braised Pork Knuckle, Ginger, Sweet Vinegar

29. 宫保腰果鸡丁 15
Sautéed Diced Chicken, Cashew Nuts,
Dried Chilli, Vinaigrette

30. 姜葱炒牛肉片 15
Sautéed Sliced Beef, Spring Onion, Ginger

31. 鱼汤酿豆腐 15
Tofu Stuffed with Minced Pork, Minced Fish,
Green Chive, Fish Soup

32. 红烧香菇豆腐 15
Stewed House-made Bean Curd,
Shiitake Mushroom

33. 清炒时蔬 15
Stir-fried Seasonal Vegetables

34. 叁巴炒四蔬 15
四季豆, 茄子, 椰菜花, 羊角豆
Wok-fried French Beans, Eggplant, Cauliflower,
Okra, Sambal Chilli Sauce

35. 柱侯牛腩煲 28
Braised Beef Brisket, Chu Hou Sauce

饭、面、粥

RICE, NOODLES & CONGEE

36. 皮蛋瘦肉粥 12
Century Egg Congee, Minced Pork

37. 深海龙虾粥 15
Lobster Meat Congee

38. 古早味炒饭 15
Traditional Fragrant Wok-fried Rice

39. 干炒牛肉河粉 15
Wok-fried Hor Fun, Sliced Beef

40. 星洲炒米粉 15
Wok-fried Vermicelli, Singapore Style

41. 砂锅银针粉 15
Wok-fried Silver Needle Noodle,
Minced Pork in Clay Pot

甜品

DESSERT

42. 杨枝甘露青柠冻 14
Cream of Mango, Sago, Lime Jelly

43. 美禄椰雪花 14
Shaved Milo-Coconut Ice

44. 迷你椰挞 10 pcs
Oven-baked Mini Coconut Tart

45. 杏仁茶桃胶 14
Warm Cream of Almond, Peach Gum

