

MAIN MENU 主菜単

## 烟熏三文鱼鲍鱼捞生 Smoked Salmon and Abalone Yu Sheng

freshly shredded carrots, white radish and pickles with sesame seeds, fivespice powder, pepper powder, olive oil and tangy roselle & hawthorn sauce. 精品小鲍鱼,三文鱼,兔宝宝芒果冻,红萝卜丝,白萝卜丝,七彩 姜丝,芝麻,五香粉,胡椒粉,橄榄油和特制洛神花山楂酱

Premium baby abalone, salmon and mango flavoured bunny pudding on

**\$128.00** (10 persons/位)

**\$98.00** (6 persons/位)

## 烟熏三文鱼脆鱼皮捞生

## Smoked Salmon and Crispy Fish Skin Yu Sheng

Salmon, crispy fish skin and mango flavoured bunny pudding on freshly shredded carrots, white radish and pickles with sesame seeds, five-spice powder, pepper powder, olive oil and tangy roselle & hawthorn sauce. 三文鱼,香脆鱼皮,兔宝宝芒果冻,红萝卜丝,白萝卜丝,七彩姜丝,芝麻,五香粉,胡椒粉,橄榄油和特制洛神花山楂酱

**\$98.00** (10 persons/位)

**\$68.00** (6 persons/位)

## 雅阁如意盆菜

## Ya Ge Fortune Pot (Pen Cai)

A luscious pot of delicacies including 10-head abalone, fish maw, sea cucumber, black moss, oyster, dried fish maw, dace fish, celery, radish, Chinese cabbage, roasted duck, steamed chicken, dried scallop, Chinese sausage, pork trotter, mushroom, fresh prawn and yam.

**\$348.00** (6 persons/位)

**\$688.00** (10 persons/位)

10头鲍鱼,花胶,海参,发菜,蚝豉,鱼鳔,鲮鱼肉,中芹,白萝卜,津白菜,烧鸭,白切鸡,干贝,腊肉,猪手,北姑,鲜虾,芋头

## 瑶柱腊味萝卜糕

# Steamed Radish Cake with Conpoy and Chinese Sausage

**\$26.80** (900 gram/克)

雅阁元宝年糕 Ya Ge Golden Ingot Nian Gao

**\$28.80** (8 pieces/料立)

## 飘香荷叶鸡

## Steamed Fragrant Lotus Leaves Chicken with Pork Belly, Assorted Mushroom, Chestnut, Red Dates and Wolfberries

\$88.80

(Whole/全)

## 鲍汁荷叶饭

Steamed Lotus Leaves Rice with Smoked Duck and Abalone Sauce

\$28.80 (4-6 pax/位)

	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
•	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
	陈年花雕醉鸡卷 Chilled Hua Diao Chicken Roll	\$11.80 (8pcs / 片)
•	麻辣脆鱼皮 Crispy Mala Fish Skin (20g)	\$8.80





	海味翅皇羹 Braised Shark's Fin Broth with Fish Maw, Sea Cucumber, Conpoy and Mushroom	\$32.80
	花胶翅骨汤 Double-boiled Shark's Cartilage Broth with Fish Maw	\$28.80
<b>②</b>	杨桃麦冬炖西施骨汤 Double-boiled Pork Ribs Soup with Starfruits and Winter Wheat	\$22.80
	虫草花炖鸡汤 Double-boiled Chicken Soup with Cordyceps Flower	\$18.80
	金汤海鲜羹 Golden Pumpkin Seafood Thick Broth	\$11.80







# 至尊美食

# 需提前预订 ADVANCE ORDER REQUIRED

7	红烷中塱翅 Braised Superior Shark's Fin (90g)	\$62.80
	鲨鱼骨汤中鲍翅 Double-boiled Shark's Bone Cartilage Broth with Superior Shark's Fin (80g)	\$62.80
	高汤干捞蟹肉鱼翅 Wok-fried Shark's Fin with Fresh Crab Meat and Superior Soup on Side (80g)	\$38.80
	鲍汁虾籽南非刺参 Braised South African Sea Cucumber with Abalone Sauce, Dried Shrimp Roe and Broccoli	\$26.80







	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
	清蒸智利鳕鱼 Hong Kong-style Steamed Chilean Cod (80g)	\$24.80
<b>9</b>	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)
<b>Ø</b>	XO酱芦笋百合炒带子 Sautéed Scallops, Lily Bulb and Asparagus in X.O. Sauce	\$36.80 (5pcs/料立)
	松露酱芦笋炒虾球 Sautéed Prawn and Asparagus in Truffle Sauce	\$32.80 (5pcs/□)
	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 Marble Goby (Soon Hock)

Seasonal **Price** 

澳洲鲈鱼 Australian Sea Perch

**PREPARATION OPTIONS** 

清蒸

Steamed, Hong Kong-style

Steamed, with Garlic

Seasonal 龙虾 **Price** Lobster

**PREPARATION OPTIONS** 

雅阁之艺 💇 Ya Ge's Interpretation

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

焗(上汤) Baked, Superior Broth 焗 (方鱼) Baked, Grounded Flounder Fish

炒(姜葱)

Stir-fried, Ginger and Onion

蒸(金银蒜粉丝) Steam, Garlic and Vermicelli

象拔蚌 Geoduck Clam

Seasonal **Price** 

PREPARATION OPTIONS

炒(XO酱) Stir-fried, X.O. Sauce









## 需提前预订 ADVANCE ORDER REQUIRED

竹节蚌 Seasonal Bamboo Clam **Price** 

**PREPARATION OPTIONS** 

炒(XO酱) 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

螃蟹 Seasonal **Price** Crab - Min. 800g

**PREPARATION OPTIONS** 

炒 (辣椒) 💋 炒(咸蛋) Stir-fried, Chilli Singapore-style Stir-fried, Salted Egg

炒(黑椒) **② ②** Stir-fried, Black Pepper







❷ 烟熏脆皮鸡 \$42.80 **Smoked Crispy Roasted Chicken** 2 Days Advance Order 2天前预订 \$38.80 ₩ 脆皮花茶鸡 2 Days Advance Order Roasted Floral Tea Infused Chicken 2天前预订 牛柳粒 - 溏心黑蒜 / 烟熏汁 \$36.80 Sautéed Diced Beef with Black Garlic / Smoky BBQ Sauce (160g) 蒜蓉烧汁美国肥牛 \$32.80 Sautéed Sliced Beef with Garlic Sauce (110g) 酱焖东坡肉 \$28.80 **Braised Dong Po Pork** 石锅香茅黑豚肉 \$28.80 Stir-fried Kurobuta Pork with Lemongrass in Hot Stone Pot (130g / 8pcs) 双椒松菇炒(黑豚肉/鸡肉) Stir-fried (Kurobuta Pork/Chicken) with Double \$19.80 Pepper and Mushroom 川椒鸡球 \$19.80 Stir-fried Sze Chuan Pepper Chicken





四川辣子鸡 Sze Chuan Spicy Chicken (150g)



\$16.80



# 豆腐蔬菜

	黑松露海鲜豆腐 Braised Tofu with Seafood and Black Truffle in Hot Stone Pot	\$32.80
Ø	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
<b>9</b> Ø	川味麻婆豆腐 Braised Ma Po Tofu Sze Chuan-style	<b>\$16.80</b>

VEGETABLE SELECTION	PREPARATION OPTIONS	
菠菜 Spinach	蒜蓉 Minced Garlic	<b>\$18.80</b>
香港芥兰 Hong Kong Kai Lan	清炒 Sautéed	<b>\$</b> 18.80
芦芛 Asparagus	虾米酱 <b>②</b> Dried Shrimp Paste	\$21.80
西兰花 Broccoli	XO酱 Ø X.O. Sauce	\$21.80
奶白菜 Chinese Cabbage	黑蒜百合上汤 Black Garlic and Lily Bulb in Signature Supreme Broth	\$21.80
水莲 Water Lily		







	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>₩</b> Ø	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



# 能和面 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 Teochew Fried Rice	\$18.80
Teochew Fried Rice	
香炒叉烧面线	<b>\$</b> 16.80
Wok-fried Mee Sua with Shredded Char Siu	\$10.60
香煎菜脯玉兰河粉	<b>\$16.80</b>
Pan-fried Hor Fun with Diced Kai Lan and Preserved Radish	
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丝苗白饭	\$1.50
Steamed Fragrant Jasmine Rice	φ1.30







杏仁糊汤圆 Almond Paste with Black Sesame Glutinous Rice Ball	\$12.80
杏仁糊 Almond Paste	<b>\$9.</b> 80
桂花雪耳杏脯糖水 Osmanthus Snow Fungus with Preserved Peach Soup	<b>\$</b> 7 <b>.</b> 80
杨枝甘露 Chilled Mango Pomelo Sago	<b>\$</b> 7 <b>.</b> 80
青柠香茅冻 Chilled Lemongrass Jelly	<b>\$6.</b> 80







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