



# Taiwan Porridge À La Carte Buffet

(unlimited servings of porridge, min. 2 persons)

\$42 per adult \$22 per child

# **Appetiser**

- (101) Century Eggs with Preserved Ginger 酸姜皮蛋
- (102) Salted Fish with Salted Egg 咸蛋咸鱼
- (103) Taiwanese Sausages 台湾香肠
- (104) Baby Squids in Sweet Oyster Sauce 蚝汁乌贼仔

## **Eggs**

- (201) Fried Omelette with Prawns and Onions 虾葱煎蛋
- (202) Fried Omelette with 'Chye Poh' 菜脯煎蛋

## Beancurd

- (301) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 肉松日式豆腐
- (302) Handmade Beancurd with Fragrant Vegetables 菜香自制豆腐
- (304) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐

## Chicken

- (401) Three Cup Chicken 三杯鸡
- (402) Sautéed Chicken with Dried Chilli 官保鸡丁
- (404) Fried Chicken with Prawn Paste 虾酱鸡
- (405) Stir-fried Chicken with Black Bean Sauce 豆豉鸡丁
- (409) Wok-fried Sesame Chicken with Yellow Wine 麻油黃酒炆鸡肉
- (410) 'Meizhou' Hakka Salted Chicken 梅州客家盐鸡

#### Pork

- (501) Steamed Minced Pork with Salted Egg Yolk 咸蛋蒸肉饼
- (505) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼

### Menu is subject to changes with market availability.

## Seafood

- (702) Wok-fried Prawns with Salted Egg Yolk 咸蛋虾球
- (710) Wok-fried Sliced Fish with White Peppercorns, Spring Onions and Ginger 白胡椒姜葱生鱼片
- (714) Dry-braised Prawn Balls in Sichuan Style 四川干烧虾球

# Vegetables

- (805) Stir-fried Bean Sprouts with Salted Fish 咸鱼银芽
- (808) Stir-fried Kang Kong with Sambal 叁峇翁菜
- (809) Stir-fried 'Nai Bai' with Garlic 蒜茸奶白菜
- (812) Stir-fried Mushrooms and Beancurd Skin with Seasonal Vegetables 冬菇豆根扒時蔬
- (816) Stir-fried 'Bok Choy' with Garlic 蒜茸翠小白
- (817) Stir-fried Scallops with 'Bok Choy' in XO Sauce XO酱翠小白玉帶子

# **Chef's Special** (Limited to one selection per table):

- (704) Deep-fried Black Pomfret with Dark Soya Sauce 香煎黑鲳鱼
- (705) Deep-fried Black Pomfret with Black Bean Sauce 豆豉黑鲳鱼
- (706) Deep-fried Black Pomfret with Nyonya Assam Sauce 娘惹亚参香煎黑鲳鱼
- (708) Deep-fried Black Pomfret with Sambal and Chinchalok Dip 叁峇黑鲳鱼

## Casserole

- (306) Stewed Beancurd with Minced Pork and Shrimp 绍子虾粒雪豆腐
- (407) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡
- (408) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿
- (502) Braised Pork with 'Mui Choy' 梅菜猪肉
- (504) Braised Pork Belly in Dark Soya Sauce 京酱扣肉
- (802) Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste 酱爆茄子

While food indulgence is great, let's still do our part in reducing food wastage!



# Complete your meal with our local favourite beverages

Soya Bean with Grass Jelly, Calamansi Juice with Sour Plum or Homemade Barley at \$15 per jug.

### Menu is subject to changes with market availability.