FAMOUS KITCHEN 名食小厨

Usher in the Year of the Dragon 2024

À LA CARTE MENUS









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七彩鸿运捞生 Prosperity Salmon "Yu Sheng"	小/位 S/P	中/半 M/H	大/一只 L/W
七彩鸿运三文鱼捞生 Prosperity Salmon "Yu Sheng"		\$78	\$108
七彩鸿运鲍鱼捞生 Prosperity Abalone "Yu Sheng"		\$108	\$168
餐前小品 Appetizers			
爆蒜南乳炸五花腩 Deep-fried Pork Belly with Fermented Beancurd	\$22	\$33	\$44
酥炸松菇 Deep-fried Mini White Mushroom	\$12		
鱼翅 / 汤类 Shark's Fin / Soup			
红烧大鲍翅 Braised Superior Shark's Fin in Superior Broth	\$58		
极品海味翅羹 (干贝丝, 鲍鱼丝,鱼鳔丝,鱼唇丝,蟹肉,翅花) Premium Seafood with Superior Shark's Fin Soup (Scallop Shreds, Shredded Abalone, Fish Maw Silk, Sliced Fish Lips, Crabmeat and Shark's Fin)	\$68	\$98	\$128
鱼翅瑶柱带子蟹肉羹 Braised Shark's Fin Soup with Scallop and Crabmeat	\$58	\$88	\$118
龙王带子蟹肉鱼翅羹 (鱼翅,带子,蟹肉,鱼唇丝,虾) Braised Shark's Fin Soup with Scallop, Crabmeat, Sliced Fish Lips and Prawn	\$58	\$88	\$118
羊肚菌桃胶炖鸡汤 Double-boiled Chicken Soup with Peach Essence & Morel Mushroom		\$78	\$148

烧味 Barbecue	小/位 S/P	中/半 M/H	大/一只 L/W	
金陵片皮乳猪全体(预订) Golden Suckling Pig (Advance Order Required)			\$368	
南乳去骨烧乳猪全体(预订) Roasted Suckling Pig marinated with Fermented Beancurd (Advance Order Required)			\$368	
糯米乳猪全体(预订) Roasted Suckling Pig stuffed with Glutinous Rice (Advance Order Required)			\$428	
火山烤鸡 Volcano Chicken			\$88	
施皮烧肉 Roasted Crispy Pork Belly	\$16			
炭烧肥叉烧 Charcoal Honey Glazed Char Siew	\$20	\$30	\$40	
爱尔兰金牌烧肥鸭 Roasted Irish Silver Hill Duck		\$42	\$78	
烧味双拼盘(任选以下2项) (烧鸭, 烧肉 或 叉烧) Barbecued Duo Combination (Choose any 2 from below) (Roasted Duck / Roasted Pork / Char Siew)	\$36	\$54	\$72	
烧味三拼盘 (烧鸭,烧肉,叉烧) Barbecued Trio Combination	\$44	\$66	\$88	

(Roasted Duck / Roasted Pork / Char Siew)

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海味 Sea Treasure	小/位 S/P	中/半 M/H	大/一只 L/W
名食丰收大盆菜(预订) Famous Kitchen Treasure Pot (Advance Order Required)		\$368	\$568
瑶柱鲍鱼双菇蔬 Braised Abalone with Dried Conpoy, Mushroom and Vegetables		\$118	\$218
碧绿海味全家福 (海参, 鱼鳔, 白灵菇, 冬菇, 虾, 西兰花, 发菜) Braised Sea Treasure in Claypot (Sea Cucumber, Fish Maw, Prawn, Mushroom, Black Moss and Broccoli)		\$188	\$298
鱼鳔烩三宝蔬 Braised Sea Cucumber with Mushroom, Soy Knot and Assorted Vegetables		\$98	\$188





海鲜 Seafood

澳洲龙虾 Australian Lobster

烹调法 Cooking Style

焖米粉 Braised with Rice Vermicelli

蛋白肠粉蒸 Steamed with Rice Flour Roll and Egg White

双脆金瓜奶油 Deep-fried with Pumpkin Sauce

活虾 Live Prawn

烹调法 Cooking Style

白灼 Plain Poached

蛋白蒸 Steamed with Egg White

醉酒 Drunken Prawns with Herbs

豉油皇煎 Wok-fried with Superior Soya Sauce

豆蔻酱 Cardamom and Salad Sauce

双脆金瓜奶油 Deep-fried with Pumpkin Sauce



时价 /Seasonal Price

时价 /Seasonal Price





鱼类 Fish

野生白金八丁鱼(预订) Wild Platinum Patin Fish (Advance Order Required)

鳕鱼 Cod Fish

笋<mark>売</mark> Marble Goby

红斑 Red Garoupa

烹调法 Cooking Style

酸菜蒸 Steamed with Preserved Vegetables on Hot Plate

潮州蒸 Teochew Steamed

港蒸 Steamed with Superior Soya Sauce

油浸 Deep-fried with Superior Soya Sauce

XO酱 Steamed with XO Sauce



小/位 S/P

大/一只 L/W

时价 /Seasonal Price

中/半

M/H

时价 /Seasonal Price

时价 /Seasonal Price

时价 /Seasonal Price

时价 /Seasonal Price

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	小/位 <i>S/P</i>	中/半 M/H	大/一只 L/W	
腿茸干贝扣津白(售完为止) Stewed Tianjin Cabbage with Yunnan Ham & Dried Conpoy (While Stocks Last)	\$32		\$60	
北菇西兰花 Braised Fresh Broccoli with Chinese Mushroom	\$28	\$42	\$56	
蒜子炒西兰花 Stir-fried Broccoli with Sliced Garlic	\$20	\$30	\$40	
蟹肉扒时蔬 Braised Seasonal Vegetables with Crabmeat	\$32	\$48	\$64	
面 / 饭 Noodle / Rice				
蟹皇油捞面 Stir-fried Emperor Noodle with Crab Roe	\$32	\$48	\$64	
杏香北风腊味饭 Almond Fried Rice with Waxed Meat			\$58	
砂煲腊味饭(预订) Claypot Rice with Assorted Preserved Meats (Advance Order Required)	\$65		\$130	

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甜品 Dessert	小/位 S/P	中/半 M/H	大/一只 L/W	
雪莲桃胶炖豆浆水 (热) Double-boiled Peach Essence with White Fungus and Lotus Seed in Soya Milk (Hot)	\$10			
红莲桂花炖桃胶 (冷) Double-boiled Peach Essence with Lotus Seed and Osmanthus (Cold)	\$10			
红豆沙汤圆 Red Bean Paste with 'Tang Yuan'	\$28	\$34	\$46	

FAMOUS KITCHEN 名食小厨 54 SEMBAWANG ROAD HONG HENG MANSIONS, #01-01, S779085 FOR ORDERS, PLEASE CALL 8128 7900 / 6636 8333 / 6257 1843

七彩鸿运三文鱼鱼生 PROSPERITY SALMON 'YU SHENG'

> 发财盆菜 PROSPERITY FORTUNE TREASURE POT