

Prosperous Yu Sheng 风生水起捞生 S L

CNY100 Abalone	鲍鱼	\$68	\$98
CNY101 Smoked Salmon	熏三文鱼	\$48	\$78
CNY102"vegetarian" Abalone	斋鲍鱼	\$38	\$68

Additional Item	另加		
Abalone	鲍鱼	\$40	per serving
Smoked Salmon	熏三文鱼	\$20	per serving
"Vegetarian" Abalone	斋鲍鱼	\$12	per serving
Crispy Cracker	薄脆	\$3	per packet



10% Service Charge & 7% GST Will be charged

Soup 汤类**S M L**

S001- Beancurd with Salted Vegetables Soup	咸菜豆腐汤	\$10	\$15	\$20
S002- Sze Chuan Hot Spicy Soup	四川酸辣汤	\$10	\$15	\$20
S003- Minced Chicken & Sweet Corn Soup	鸡肉碎玉米羹	\$10	\$15	\$20
S004- Seafood with Seaweed Soup	紫菜海鲜汤	\$10	\$15	\$20
S005- Crab Meat & Sweet Corn Soup	蟹茸玉米羹	\$12	\$18	\$24
S006- Tom Yam Seafood Soup	东炎海鲜汤	\$12	\$18	\$24
S007- Braised Vegetables in Superior Soup	上汤茼菜/奶白	\$12	\$18	\$24
(Chinese Spinach/ Nai bai)				
S008- Braised Shark Fin Soup with Crab Meat	蟹肉烩鱼翅	\$30	\$45	\$60
C002- Braised Fishmaw with Crabmeat Soup	锦绣鱼鳔羹	\$20	\$30	\$40
C003- Braised Fishmaw with Black Mushroom	红烧鱼鳔伴花菇	\$25	\$35	\$45

Dessert**S M L**

DE01-Cheng Tng (Hot/Cold)	雪耳红莲燉桂圆	\$14	\$21	\$28
DE02-Sea Coconuts, Longan Almond Beancurd				
	海椰, 龙眼豆腐	\$14	\$21	\$28
DE03-Grass Jelly with Sea Coconut & Longan				
	仙草海椰龙眼	\$14	\$21	\$28
DE04-Yam Paste with Pumpkin & Gingko Nut				
	金瓜银果伴 芋泥	\$16	\$24	\$28
DE05-Fruit Platter		\$10	\$15	\$20
DE06- Muah Chee		\$10	\$15	\$20

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Prawn Meat 虾类

		S	M	L
P001- Indonesia Style Curry Prawn	印尼咖喱虾	\$18	\$27	\$36
P002- Creamy Sauce Butter Prawn	奶皇虾碌	\$18	\$27	\$36
P003- Prawn with Black Soya Sauce	鼓油皇煎虾	\$18	\$27	\$36
P004- Black Pepper Prawn	黑胡椒炒虾	\$18	\$27	\$36
P005- Cereal Oatmeal Prawn	麦片香酥虾	\$18	\$27	\$36
P006- Salted Egg Prawn	咸旦炒虾球	\$18	\$27	\$36
P007- Mongolian Prawn	蒙古炒虾球	\$18	\$27	\$36
P008- Sweet and Sour Prawns	酸甜炸虾球	\$18	\$27	\$36
P009- Garlic Steam Prawn	金银蒜茸蒸虾	\$20	\$30	\$40
P010- Prawn W/ Fruit Salad	水果沙拉虾球	\$20	\$30	\$40
P011- Thai Style “Special” Sauce Prawn	泰皇香酥虾	\$20	\$30	\$40
P012- Fried Petai Sambal Prawns	马拉盏虾球	\$25	\$35	\$45
P013- Prawn with Broccoli	西兰花虾球	\$25	\$35	\$45



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Whole Fish 鱼类

Subject to Season Price

WF001- Red Garoupa	红石斑	\$8.00/ 100gram
WF002- Garoupa	海石斑	\$7.00/ 100gram
WF005- Sea Bass	金目卢	\$5.00/100gram

Available Cooking Style : 烹调法

HongKong Steam, TeoChew Steam, Tom Yam Steam, 港蒸/潮州蒸/东炎蒸/阿叁蒸

“Chai Poh” Steam, Thai Style Fried, Sweet & Sour Fried & 酱蒸/菜莆蒸/泰皇炸/酸甜炸/油浸

Deep Fried, Assam steam, Spicy Steam

Fish Head**Half****Whole**

FH006- Teochew Fish Head Soup	潮州鱼头汤	\$20	\$36
FH007- Stir Fried Fish Head With Curry Leaf (‘Kam Hiong’ Fish Head)	甘香鱼头	\$20	\$36
FH008- Claypot Fish Head	沙煲芋香鱼头	\$22	\$38

Sliced Fish Meat**S****M****L**

SF009- Spring Onions and Ginger Fish Slice	姜葱炒鱼片	\$14	\$21	\$28
SF010- Assam Sauce Fish Slice	阿叁炒鱼片	\$14	\$21	\$28
SF011- Sweet and Sour Fish Slice	酸甜炸鱼片	\$14	\$21	\$28
SF012- Black Pepper Sauce Fish slice	黑胡椒鱼片	\$14	\$21	\$28
SF013- Fish Slice W/ Dry Chili	宫保炒鱼片	\$14	\$21	\$28
SF014- Mongolian Slice Fish	蒙古炒鱼片	\$14	\$21	\$28
SF015 -Thai Style Spicy Fish Slice	泰皇辣子鱼	\$15	\$23	\$30
SF016- Slice Fish W/ Broccoli	西兰花鱼片	\$18	\$27	\$36

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SHELL & SQUID

		S	M	L
S003- Lala in Superior Soup	上汤百合蚌	\$15		\$30
S004- Spring Onion & Ginger Lala	姜葱百合蚌	\$15		\$30
S005- Special Lala Beehoon	百合蚌炒米粉	\$16		\$32
S006- Crispy Baby Squid with Special Sauce	香脆苏东仔	\$10	\$15	\$20
S007- Fragrant Cereal Sotong	麦片炸苏东	\$10	\$15	\$20
S008- Sambal Sotong	叁芭炒苏东	\$10	\$15	\$20
S009- Salted Egg Sotong	咸旦炸苏东	\$10	\$15	\$20
S010- Mongolian Sauce Sotong	蒙古炸苏东	\$10	\$15	\$20

Omelet (EGG)

O011- Pan Fried Onion Omelet	大葱煎旦	\$8	\$12	\$15
O012- Crabmeat Stick Omelet	蟹柳煎旦	\$8	\$12	\$15
O013- Prawn Omelet	虾仁煎旦	\$10	\$14	\$17
O014- "Fu-Yong" Omelet	芙蓉煎旦	\$10	\$14	\$17
O015- Minced Chicken Omelet	鸡肉碎煎旦	\$10	\$14	\$17



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Beef 牛肉类

		S	M	L
B001- Stir Fried Black Pepper Beef with Onions	黑椒京葱牛	\$16	\$24	\$32
B002- Fried Beef with Dry Chili	宫保炒牛肉	\$16	\$24	\$32
B003- Fried Beef with Broccoli	西兰花炒牛肉	\$18	\$27	\$36
B004- Fried Beef with Spring Onions and Ginger	姜葱拌牛肉	\$16	\$24	\$32
B005- Fried Beef with Hong kong Kai-Lan	港芥兰炒牛肉	\$18	\$27	\$36

Claypot & Beancurd 沙锅 / 豆腐类

		S	M	L
CB006- Special Home-made Beancurd with Minced Chicken	招牌家乡豆付	\$10	\$15	\$20
CB007- Sizzling Hot Plate Beancurd with Minced Chicken	铁板豆付	\$12	\$18	\$24

And Mushroom

CB008- Braised Beancurd w/ Chicken & Salted Fish in Claypot	咸鱼鸡粒豆付煲	\$12	\$18	\$24
CB009- Braised Beancurd with Dry Scallop	瑶柱燴豆付	\$16	\$24	\$32
CB010- Braised Beancurd w/ Deep Fried Golden M/room	酥炸金鲍菇伴豆付	\$12	\$18	\$24
& Abalone Mushroom				
CB011- Thai Style Deep Fried Beancurd	泰皇炸豆付	\$12	\$18	\$20
CB012- Braised Beancurd in Claypot	红烧豆付煲	\$12	\$18	\$24
CB013- Braised Beancurd w/ Crabmeat & Egg White	百花蟹肉燴豆付	\$16	\$24	\$32
CB014- Seafood Beancurd with Fruit Salad	水果沙拉伴海鲜豆付	\$16	\$24	\$32

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Vegetables 酥菜类

S M L

C001- Garlic Vegetables (Kai-Lan/Spinach/Nai Bai/Baby Kai Lan)	清炒蒜茸时蔬	\$8	\$12	\$16
C002- Sambal Kang Kong	马来风光	\$8	\$12	\$16
C003- Loh Han Vegetables	罗汉上斋	\$10	\$15	\$20
C004- Garlic Broccoli	蒜茸西兰花	\$10	\$15	\$20
C005- Salted Egg French Bean	咸旦四季豆苗	\$12	\$16	\$20
C006- Yu-Xiang Brinjal Claypot	渔香茄子煲	\$12	\$16	\$20
C007- Spinach Soup with 3 Kinds of Eggs	金银蛋茼菜汤	\$12	\$16	\$20
C008- Fried Beans with Belacan Long Beans, Lady's Finger, Egg Plant and Petai Beans	马拉盞会四宝	\$12	\$16	\$20
C009- H.K Kai Lan W/ Beancurd Skin & wolfberries 养眼豆根扒港芥兰		\$12	\$16	\$20
C010- Braised Abalone Mushroom W/ Spinach 鲍鱼菇扒波菜		\$12	\$16	\$20
C011- Celery & Lotus Roots W/ Macadamia nuts 夏果芹香伴皇莲		\$15	\$23	\$30

Chef'S Recommendation

CR095-Taohu Telor		\$12	\$18	\$24
CR096-Crispy Yam Ring			\$24	

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Chicken 鸡肉类

		S	M	L
C009- Crispy Roast Chicken	招牌脆皮烧鸡	\$16		\$30
C010- Deep Fried Lemon Sauce Chicken	柠蒙香酥鸡	\$10	\$15	\$20
C011- Deep Fried Plum Sauce Chicken	梅子香酥鸡	\$10	\$15	\$20
C012- Prawn Paste Chicken	虾酱鸡中翅	\$10	\$15	\$20
C013- Chicken with Spring Onion & Ginger	姜葱炒鸡球	\$10	\$15	\$20
C014- Salted Egg Chicken	咸旦炒鸡球	\$10	\$15	\$20
C015- Ma-mite Chicken	妈密炒鸡球	\$10	\$15	\$20
C016- Chicken with Dry Chili	宫保炒鸡球	\$10	\$15	\$20
C017- Mongolian Chicken	蒙古炒鸡球	\$10	\$15	\$20
C018- Sweet & Sour Chicken	酸甜炒鸡球	\$10	\$15	\$20
C019- Thai Style Chicken	泰皇香酥鸡	\$12	\$18	\$24
C020- Chicken with Salted Fish Claypot	咸鱼鸡球煲	\$12	\$18	\$24



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Rice and Noodle 粉, 面, 饭类

S M L

RN001- Dry Fried Hor Fun / Sin Chew Bee Hoon	干炒河/星洲米	\$10	\$15	\$20
RN002- Thai Style Fried Pineapple Rice	泰式菠萝饭	\$10	\$15	\$20
RN003- Satay Sauce Hor Fun /Bee Hoon (Seafood)	沙爹海鲜捞河粉	\$10	\$15	\$20
RN004- Seafood /"Kampong" Fried Rice	海鲜炒香饭/家乡炒饭	\$8	\$12	\$16
RN005- Braised Yellow Chives Yee Fu Mee	菲黄焖伊面	\$10	\$15	\$20
RN006- Fried Seafood Hor Fun /Bee Hoon with Gravy	滑旦海鲜河粉	\$8	\$12	\$16
RN007- Seafood Crispy Noodle /Mee Goreng	海鲜生面/马来面	\$8	\$12	\$16
RN008- Dry Fried Beef Hor Fun /Beef Fried Rice	干炒牛肉河粉/牛肉炒饭	\$12	\$18	\$24
RN009- Dry Fried Seafood Mee Sua / "Tang -Hoon"	干炒海鲜面线/冬粉	\$10	\$15	\$20
RN010- Salted Fish,Chicken Fried Rice	咸鱼鸡球炒香饭	\$8	\$12	\$16
RN011-Sambal Seafood/ Chicken Fried Rice	叁巴海鲜炒饭	\$10	\$15	\$20
RN012-Olive Leave,Shredded Mushroom	香菇榄菜银鱼炒饭	\$10	\$15	\$20
And Silver Fish Fried Rice				
RN013-"Vegetarian" Hor-Fun/ Noodle /Fried Rice	斋河粉/面/饭(无旦)	\$6	\$10	\$14
(no egg)				



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D'Cuisines Restaurant

Tel: 6214 8178

新春快乐

CHINESE NEW YEAR set menu



Fortune Of Gold Set Menu

(8 Pax) \$398++

财星拱照餐 (8人)

“Smoked” Salmon Fatt Choy Yu Sheng
熏三文鱼鱼生

Fishmaw Crabmeat Thick Soup
鱼鳔蟹肉羹

Hong Kong Steamed Grouper Fish
港蒸龙虎斑

Fresh Prawn with Superior Sauce
酱油皇鲜虾

Crispy Roasted Chicken
香脆烧鸡

Braised Abalone Mushroom with Green Vegetables
鲍鱼菇扒时蔬

Wok-Fried Fragrance Glutinous Rice in Lotus Leaf
(wax duck, Chinese chicken sausage & black Mushroom)
腊味荷叶香饭
(腊鸭, 鸡肉香肠 和香菇)

“Muah Chee”
四色麻糍

Abundance Set Menu

(8 Pax) \$498.00++

富贵吉祥餐 (8人)

“Smoked” Salmon Fatt Choy Yu Sheng
熏三文鱼鱼生

Sautéed 10 Heads Abalone with Garden Green
十头鲍鱼拌时蔬

Steamed Herbal Kampong Chicken
富贵药材炖鸡

Deep Fried “Soon Hock” Fish
油炸顺壳鱼

Fresh Prawn with Superior Sauce
酱油皇鲜虾

Wok Fried Fragrance Glutinous Rice in Lotus Leaf
(Wax Duck, Chinese Chicken sausage & black mushroom)
腊味荷叶香饭

“Muah Chee”
四色麻糍

Happiness Set Menu

(8 Pax) \$598.00++

幸福美满宴 (8人)

Abalone and Smoked Salmon Combi Yu Sheng
双拼发财鲍鱼, 熏三文鱼鱼生

Deluxe Prosperous “Poon Choi” Treasure Pot
富贵满堂盆菜

Steamed Herbal Kampong Chicken
富贵燉药膳鸡

Hong Kong Steamed Red Grouper Fish
港蒸海红斑

Sautéed Fresh Scallop with Broccoli
带子伴西兰花

Wok Fried Fragrance Glutinous Rice in Lotus Leaf
(Wax Duck, Chinese Chicken sausage & black mushroom)
腊味荷叶香饭
(腊鸭, 鸡肉香肠 和香菇)

4 Season “Muah Chee”

ABALONE, SEA CUCUMBER, DRIED SCALLOP,
 FISH MAW, CRYSTAL PRAWN, DRIED OYSTER,
 ROASTED DUCK, STEAMED VILLAGE CHICKEN,
 SEA MOSS, MUSHROOM,
 LOTUS ROOT, CHINESE CABBAGE, YAM, RADISH
 & BROCCOLI

原隻鮑魚。蠔皇海參。上等瑤柱。蠔皇魚鰾。油
 爆明蝦。發財蠔豉。
 明爐燒鴨。菜園切雞。迎春發菜。紅燜花菇。爽
 脆蓮藕。高湯津白。酥炸荔芋。清甜羅蔔。碧綠
 蘭花



**D'CUISINES Prosperity
 Abalone Treasure Pot Menu
 D'CUISINES 新春鮑魚盆菜菜谱**

\$188++
 (for 4-6 pax 供四至六人享用)

\$328++
 (for 7-10 pax 供七至十人享用)

请提前3个工作日预订
 Please place your order 3 working days in advance

CHINESE NEW YEAR
 TAKEAWAY SPECIAL

Dinning Available

新年
 外卖



**D'Cuisines Restaurant @ SIA Group Sports Club
 726, Upper Changi Road East, Singapore 486046
 Order/Enquiries: 6214 8178**