



奇 味 鮮

23 奇怪海鮮酒家
UNIQUE SEAFOOD PJ23



白灼活草虾
Poached Live Tiger Prawns



娘惹蒸鱼
Steamed Fish in Nyonya Style



芝士焗生蚝
Cheese Baked Oyster

SIGNATURE DISHES
招牌名菜

堂灼象拔蚌
Steamboat Geoduck

皇焖雪蟹
Braised Snow Crab in Superior Pumpkin Soup

咸蛋蜘蛛蟹
Baked Alaskan Crab with Salted Egg Yolk

芝士焗生蚝
Cheese Baked Oyster

奇怪辣子大肉蟹
Chilli Crab, Unique Style

娘惹蒸鱼
Steamed Fish in Nyonya Style

白灼活草虾
Poached Live Tiger Prawns

金银蒜茸蒸圣子皇
Steamed Scotland Clam with garlic paste

二松芥兰
Hong Kong Kailan in Two Varieties

澳洲龙虾刺身
Sashimi Australian Lobster



奇怪辣子大肉蟹
CHILI CRAB, UNIQUE STYLE

生猛 经典

海鮮



芝士炒澳洲龙虾
Fried Lobster with Cheese & Garlic

LOBSTER 龍蝦類

- 美国龙虾
Boston Lobster
- 大 / 小青龙虾
Big/Small Green Lobster
- 澳洲龙虾
Australian Lobster
- 本地小龙虾
Local Baby Lobster
- 大花龙
Big Rainbow Lobster
- 加州龙虾
California Lobster
- 墨西哥龙虾
Mexican Lobster
- 苏格兰龙虾
Scotland Lobster

Cooking Style 煮法

- 堂灼 Steamboat
- 椒盐 Salt & Pepper
- 黑椒 Stir-fried with Black Pepper Sauce
- 金蒜焗 Baked with Minced Garlic
- 鲜果沙律 Fruit Salad Combination
- 姜葱炒 Stir-fried with Spring Onion & Ginger
- 炭烧 BBQ
- 皇焖 Braised with Superior Pumpkin Soup
- 法式焗 Baked with Cheese, French Style
- 日式刺身 Sashimi with Wasabi
- 芝士锅炒 Fried with Cheese & Garlic

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /
*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /
堂灼 Steamboat 另加 Charge Rm20



澳龙头爪煲粥
Lobster Head & Claw Porridge



龍蝦刺身

SASHIMI AUSTRALIAN LOBSTER



生猛

海鮮 經典



清蒸蜘蛛蟹
Steamed Spider Crab

姜葱粉丝蟹煲
Braised Meat Crab with Ginger,
Spring Onion and Vermicelli

CRAB 螃蟹類

大/小花蟹
Big/ Small Flower Crab

印尼小肉蟹
Indonesian Small Meat Crab

印尼大肉蟹
Indonesian Big Meat Crab

蜘蛛蟹
Spider Crab (Alaskan Crab)

澳洲皇帝蟹
Australian King Crab

澳洲白雪蟹
Australian Snow Crab

南非大肉蟹
S.African Big Meat Crab

南非大肉蟹-XL
S.African Big Meat Crab-XL

斯里兰卡大肉蟹
Sri Lanka Big Meat Crab

美国白雪蟹
Boston Snow Crab

香槟蟹
Dungeness Crab

爱尔兰蟹
Irish Crab



皇燜雪蟹
 BRAISED SNOW CRAB WITH GOLDEN
 SUPERIOR PUMPKIN SOUP



咸蛋焗肉蟹
 Baked Meat Crab with
 Salted Egg Yolk

Cooking Style 煮法

- 椒盐 Salt & Pepper
- 黑椒 Stir-fried with Black Pepper Sauce
- 蛋白蒸 Steamed with Egg White
- 皇燜 Braised with Superior Pumpkin Soup
- 咸蛋焗 Baked with Salted Egg Yolk
- 金蒜焗 Baked with Minced Garlic
- 避风塘 Baked with Dried Chilli & Dried Shrimps
- 清蒸 Steamed
- 辣子 Fried with Chilli Sauce
- 酸甜 Fried with Sweet & Sour Sauce
- 妈蜜 Baked with Marmite Sauce
- 古法煲 Traditional Claypot Style
- 姜葱炒 Stir-fried with Spring Onion & Ginger
- 粉丝煲 Fried with Vermicelli in Claypot
- 胡椒煲 Braised with White Pepper Soup in Claypot

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /
 *另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /
 堂灼 Steamboat 另加 Charge Rm20

价钱不包括10%服务费及6% SST. All price quoted is exclusive of 10% service charge and 6% SST.
 图片只供参考 Picture is for illustration purposes only

蝦米椒仔炒象拔蚌
Stir-fried Geoduck with
Dried Shrimps & Chilli Padi



油泡象拔蚌
Stir Fried Geoduck



海鮮 生猛經典

XO醬爆象拔蚌
Stir-fried with X.O Sauce



象拔蚌脆椒鹽
Fried Geoduck with Salt & Pepper



GEODUCK 象拔蚌

加拿大象拔蚌
Canadian Geoduck

加州象拔蚌
Californian Geoduck

Cooking Style 煮法

- 日式刺身 Sashimi with Wasabi
- 堂灼 Steamboat
- X.O.醬炒 Stir-fried with X.O. Sauce
- 姜葱炒 Stir-fried with Spring Onion & Ginger
- 蝦米椒仔炒 Stir-fried with Dried Shrimps & Chilli Padi
- 油泡 Stir-fried with Sweet Pea & Lily Bulb

兩味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /
*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /
堂灼 Steamboat 另加 Charge Rm20

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堂灼象拔蚌
STEAMBOAT GEODUCK



西式草蝦

TIGER PRAWN IN WESTERN STYLE

生猛 经典



咸蛋草虾
Baked Tiger Prawns with Salted Egg

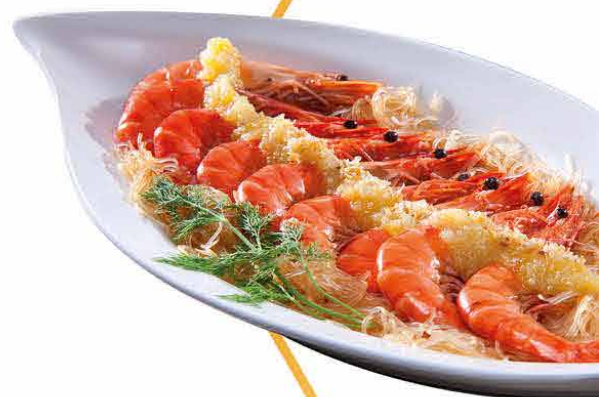
PRAWN 蝦類

草虾
Tiger Prawn

生虾
Fresh Water Prawn

濼尿虾
Mantis Prawn

蒜茸粉丝蒸草虾
Steamed Tiger Prawns with
Minced Garlic & Vermicelli



Cooking Style 煮法

- 白灼 Poached
- 奶油 Baked with Butter Milk
- 干煎 Pan-fried with Soya Sauce
- 椒盐 Baked with Salt & Pepper
- 皇焖 Braised with Superior Pumpkin Soup
- 麦片焗 Baked with Oats
- 金蒜焗 Baked with Golden Minced Garlic
- 极味焗 Baked with Maggie Soy Sauce
- 奶香煲 Braised with Milky Cream in Claypot (Wet)
- 蜜汁 Baked with Honey
- 妈蜜 Baked with Marmite Sauce
- 蛋白蒸 Steamed with Egg White
- 怪味 Stir-fried with "Unique Sauce"
- 西式蛋丝 Western Style with Egg Floss
- 豉油皇 Pan-fried with Superior Soy Sauce
- 药膳 Poached with Chinese Herbs



豉油皇草虾
Fried Tiger Prawns with Superior Soy Sauce

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油泡鮑魚

STIR-FRIED ABALONE WITH OYSTER SAUCE & FRIED GINGER

金银蒜蒸鲍鱼
Steamed Abalone with
Minced Garlic and Vermicelli



生猛 经典



ABALONE 鮑魚推介

南非鲍鱼
South African Abalone

澳洲鲍鱼
Australian Abalone

澳洲大鲍鱼
Australian Big Abalone

澳洲小鲍鱼
Australian Small Abalone



日式鲍鱼刺身
Sashimi Abalone

Cooking Style 煮法

日式刺身 Sashimi with Wasabi

油泡 Stir-fried with Oyster Sauce & Fried Ginger

豉油皇 Stir-fried with Superior Soy Sauce

红烧 Braised with Oyster Sauce

金银蒜蒸 Steamed with Minced Garlic

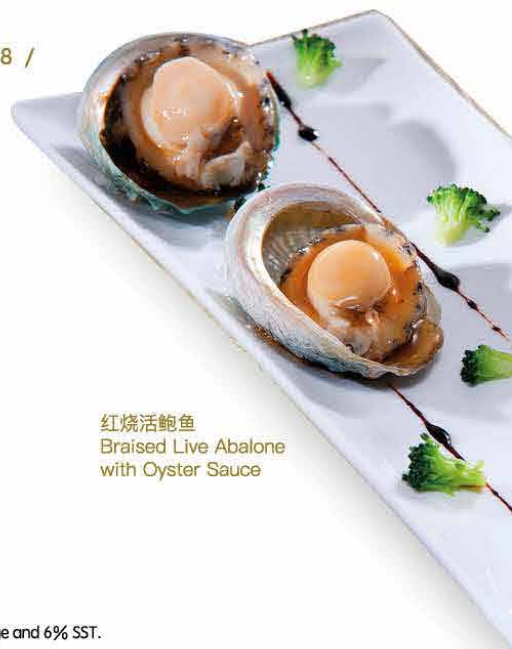
姜葱炒 Stir-fried with Spring Onion & Ginger

陈皮姜丝蒸 Steamed with Ginger & Tangerine Peels

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18 /

*另加粉 With Noodles Rm12(S) Rm18(M) Rm25(L) /

堂灼 Steamboat 另加 Charge Rm20



红烧活鲍鱼
Braised Live Abalone
with Oyster Sauce



清蒸星斑

STEAMED TONG SING GROUPEr

FISH 魚類

苏眉
Soo Mei

海斑
Sea Garoupa

老鼠斑
Lao Shu Ban

瓜子斑
Red Garoupa

龙虎斑
King Garoupa

红友鱼
Scallop Red Snapper

牙点鱼
Silver Snapper

东星斑
Tong Sing

西星斑
Sei Sing

泰星斑
Tai Sing

顺壳
Soon Hock

巴丁
Patin

白须公
Pak So Kong

红非洲
Red Tilapia

中国生鱼
China Haruan Fish

翡翠王(金凤鱼)
Golden Jade Tilapia

海底鸡
Hoi Thye Gai

马友
Ma Yau

挪威山水金凤
Norway Dam Tilapia

河白须公
River Pak Sou Gong

海石甲
Sea Siakap

石甲
Siakap Fish

苏鼠班
Soo Xu Pan

鲟龙鱼
Sturgeon Fish

多宝鱼
Turbot Fish

红尾虎
U.S Red Cat

吉罗鱼
Kerai Fish

(恩布来)忘不了
Empurau / Wang Bu Liao

龙趸
Estuary Garoupa (5kg up)

老虎班
Low Fu Pan /Kelapu Harimau

金/银鲷鱼
Silver Pomfret /Bawal Emas

澳洲翡翠斑
Australian Jade Perch

龙旦仔
Small Estuary Garoupa

Cooking Style 煮法

炭烧 BBQ Style

酱蒸 Steamed with Spicy Bean Sauce

港式蒸 Steamed, Hong Kong Style

鼓汁蒸 Steamed with Black Bean Sauce

潮州蒸 Steamed, Teow Chew Style

家乡蒸 Steamed, House Special Style

冬菜蒸 Steamed with Preserved Vegetable

红烧 Braised in Claypot

泰式炸 Deep Fried, Thai Style

波浪蒸 Steamed in Slices with Soy Sauce

两味煮法 Two Cooking Style: *另加 Cooking Charge Rm18





金銀蒜粉絲蒸圣子皇

STEAMED SCOTLAND CLAM WITH MINCED GARLIC & VERMICELLI

生猛 海鮮 經典

蝦米椒仔炒日本螺
Fried Japanese Snail with
Dried Shrimp & Chilli Padi



金银蒜粉丝蒸扇贝
Steamed Scotland Scallop with
Minced Garlic & Vermicelli

SHELL FISH 貝殼類

沙白
Kepah

六根
Lokan

鮮蛤
Blood Clam

青蛙
Siput Cangkul

日本螺
Japanese Snail

扇贝
Fresh Scallop

加拿大生蚝
Canadian Oyster

圣子皇
Scotland Clam

贵妃蚌
Gui Fei Clam

黑蚌
Black Mussel

青口
Green Mussel / Kupang

菲律宾大花甲
Manila Clam (B)

苏格兰扇贝
Scotland Scallop

Cooking Style 煮法

白灼 Poached

上汤 Braised with Superior Soup

怪味炒 Stir-fried with Unique Sauce

蝦米椒仔炒 Fried with Dried Shrimps & Chilli Padi

法式焗 Baked with Cheese, French Style

金银蒜蒸 Steamed with Minced Garlic

甘香 Stir-fried with Dried Shrimps & Curry Leaf

姜葱炒 Stir-fried with Spring Onion & Ginger



海味煲

DRIED SEAFOOD TREASURE IN CLAYPOT

DRIED SEAFOOD
海味

亚里山鲍鱼
Alisan Abalone
時價 每罐 (Per Tin)

澳洲三头鲜鲍
Australian 3ppc Fresh Abalone
時價 每罐 (Per Tin)

生捞三头鲜鲍片
Raw 3ppc Abalone Slices
時價 每罐 (Per Tin)

澳洲三头鲜鲍
Australian 3ppc Fresh Abalone
時價 每粒 (Per Pc)

鲍片扒海参
Braised Abalone Slices with Sea Cucumber
Rm **150** 小(S) / Rm **300** 大(L)

碧绿鲜鲍片
Stewed Abalone Slices with Hong Kong Vegetable
Rm **150** 小(S) / Rm **300** 大(L)

海味煲
Dried Seafood Treasure in Claypot
Rm **140** 小(S) / Rm **280** 大(L)

冬菇扒乌远海参(伴西兰花)
Stewed Sea Cucumber with Mushroom
Rm **100** 小(S) / Rm **200** 大(L)

一品海参皇
Stewed Sea Cucumber with Assorted Seafood
Rm **160** 半条 (1/2 Portion) / Rm **280** 一条 (Whole)

碧绿海参皇
Stewed Sea Cucumber with Scallops & Prawn
Rm **160** 半条 (1/2 Portion) / Rm **280** 一条 (Whole)

SHARK'S FIN
魚翅推介

红烧鮑翅
Braised Superior Shark's Fin Soup



红烧鮑翅
Braised Superior Shark's Fin Soup
時價 Seasonal Price (預訂 Reserve)

高汤炖鮑翅
Double Boiled Superior Shark's Fin Soup
時價 Seasonal Price (預訂 Reserve)

迷你佛跳墙
Mini Buddha Jump over the Wall
Rm**88** 每盅 (Per Portion)

琼山金钱翅
Braised Shark's Fin Soup in Brown Sauce
Rm**68** 每份 (Per Portion)

蟹皇靚鱼翅
Braised Shark's Fin Soup with Crab Meat
Rm**28** 盅 (Bowl) / Rm**120** 小(S) / Rm**240** 大(L)

桂花炒鱼翅
Fried Shark's Fin with Egg
Rm**60** 小(S) / Rm**120** 大(L)



蟹皇靚鱼翅
Braised Shark's Fin Soup with Crab Meat



海鲜豆腐羹
Seafood & Beancurd Bisque

BISQUE 羹類

皇焖鱼鳔羹
(干贝絲, 蚧肉, 帶子粒, 蝦粒, 魚鳔絲)
Braised Fishmaw Bisque
Rm**30** 盅 (Bowl) / Rm**130** 小(S) / Rm**260** 大(L)

四川酸辣羹
Szechuan Hot & Sour Bisque
Rm**18** 盅 (Bowl) / Rm**50** 小(S) / Rm**100** 大(L)

蟹肉粟米羹
Crab Meat with Sweet Corn Bisque
Rm**18** 盅(Bowl) / Rm**50** 小(S) / Rm**100** 大(L)

海鲜豆腐羹
Seafood & Beancurd Bisque
Rm**18** 盅(Bowl) / Rm**50** 小(S) / Rm**100** 大(L)



四川酸辣羹
Szechuan Hot & Sour Bisque

POULTRY 家畜類

脆皮烟鸭
Crispy Smoked Duck
Rm**30** (每份)

海蜇冻烟鸭
Chilled Smoked Duck Served with Jelly Fish
Rm**35** (每份)

泰式香芒鸡扒
Mango Chicken, Thai Style
Rm**35** 小(S) / Rm**70** 大(L)

洋葱煎鸡扒
Fried Chicken with Onion Rings
Rm**35** 小(S) / Rm**70** 大(L)

柠檬煎鸡扒
Fried Chicken with Lemon Sauce
Rm**35** 小(S) / Rm**70** 大(L)

盐蒸马来鸡
Steamed Salted Village Chicken
Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

玉兰菜园鸡
Steamed Village Chicken with Hong Kong Kailan
Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

脆皮杏花鸡
Chicken Stuffed with Mixed Seafood Paste & Almonds
Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

古早真味清园鸡
Steamed Village Chicken, Chef Style
Rm**60** 半只 (Half Bird) / Rm**120** 一只 (Whole Bird)

江南鸳鸯鸡
Fried Chicken, Jiang Nan Style
Rm**120** 一只 (Whole Bird)

雀巢泰山鸡 (鸡柳)
Fried Chicken in the Basket
Rm**40** 一份 (Portion)

脆皮炸烧鸡
Crispy Fried Chicken
Rm**45** 半只 (Half Bird) / Rm**90** 一只 (Whole Bird)

泰式香芒鸡
Mango Chicken, Thai Style



古早真味清园鸡
Steamed Village Chicken, Chef Style





蒙古羊扒

PAN-FRIED LAMB CHOP, MONGOLIAN STYLE



黑胡椒鸵鸟肉
Fried Ostrich Meat with
Black Pepper Sauce

MEAT 肉類

姜葱炒鹿肉
Fried Venison Meat with
Spring Onion & Ginger
Rm**40** 小(S) / Rm**80** 大(L)

怪味炒鹿肉
Fried Venison Meat with
Unique Sauce
Rm**40** 小(S) / Rm**80** 大(L)

鼓椒炒鹿肉
Fried Venison Meat with
Black Bean Sauce & Capsicum
Rm**40** 小(S) / Rm**80** 大(L)

黑胡椒鸵鸟肉
Fried Ostrich Meat with
Black Pepper Sauce
Rm**40** 小(S) / Rm**80** 大(L)

宫保鸵鸟肉
Fried Ostrich Meat with
Dried Chilli & Cashew Nut
Rm**40** 小(S) / Rm**80** 大(L)

铁板蒙古鸵鸟肉
Sizzling Ostrich Meat, Mongolian Style
Rm**40** 每份 (Per Portion)

蒙古煎羊扒
Pan-fried Lamb Chop, Mongolian Style
Rm**28** 每件 (Per Pc) Min 2 Pcs

盐烧羊仔骨
BBQ Lamb Chop with Salt & Pepper
Rm**28** 每件 (Per Pc) Min 2 Pcs

VEGETABLES
蔬菜類



二松炒芥兰
Fried Kai Lan in Two Varieties



炒四大天王
Fried Four Varieties Beans

芦笋炒虾球
Fried Asparagus with Prawn
Rm**60** 小(S) / Rm**120** 大(L)

茄子爆豆角
Fried Long Bean with Brinjal
Rm**30** 小(S) / Rm**60** 大(L)

西兰花炒带子
Fried Broccoli with Scallops
Rm**60** 小(S) / Rm**120** 大(L)

炒四大天王
Fried Four Varieties Beans
Rm**30** 小(S) / Rm**60** 大(L)

有机青龙菜
Stir-fried Organic Chives Vegetables
Rm**35** 小(S) / Rm**70** 大(L)

咸蛋炒苦瓜
Fried Bitter Gourd with Salted Egg Yolk
Rm**30** 小(S) / Rm**60** 大(L)

莲藕炒臭豆
Fried Lotus Roots with Petai
Rm**35** 小(S) / Rm**70** 大(L)

咸菜炒苦瓜
Fried Bitter Gourd with Salted Vegetable
Rm**30** 小(S) / Rm**60** 大(L)

马来栈臭豆
Fried Petai with Belacan
Rm**35** 小(S) / Rm**70** 大(L)

云耳炒芥兰
Stir-fried Kailan with Fungus
Rm**30** 小(S) / Rm**60** 大(L)

玉树显临风
"Chilled" Kailan with Ice
Rm**30** 小(S) / Rm**60** 大(L)

客家四大天王
Fried Four Varieties Beans in Hakka Style
Rm**30** 小(S) / Rm**60** 大(L)

二松炒芥兰
Fried Kailan in Two Varieties
Rm**30** 小(S) / Rm**60** 大(L)

BEANCURD
豆腐類

鼓汁带子蒸豆腐
Steamed Fresh Scallops with Beancurd
Rm**45** 小(S) / Rm**90** 大(L)

真假滑豆腐
Steamed Japanese Beancurd with Egg White
Rm**30** 小(S) / Rm**60** 大(L)

鱼滑豆根豆腐
Braised Beancurd & Beancurd Skin with Fish Paste
Rm**30** 小(S) / Rm**60** 大(L)

麻婆豆腐
"Mah Poh" Beancurd
Rm**30** 小(S) / Rm**60** 大(L)

咸鱼肉碎豆腐
Braised Beancurd with Salted Fish
& Minced Meat
Rm**30** 小(S) / Rm**60** 大(L)

脆香肉豆腐
Fried Beancurd with Minced Chicken
Rm**30** 小(S) / Rm**60** 大(L)

家乡扒豆腐
Home Made Beancurd with Spicy Minced Meat
Rm**30** 小(S) / Rm**60** 大(L)

菜香扒豆腐
Braised Beancurd with Luffa
Rm**30** 小(S) / Rm**60** 大(L)

金瓜豆腐
Deep Fried Beancurd with Pumpkin Sauce
Rm**30** 小(S) / Rm**60** 大(L)

干贝豆腐箱
Stuffed Beancurd with Seafood Treasure & Dried Scallops
Rm**8** 每件(Per Pc) Min 2 Pcs

菠菜扒豆腐
Home Made Beancurd with Spinach
Rm**6** 每件(Per Pc) Min 2 Pcs



金瓜豆腐
Deep Fried Beancurd
with Pumpkin Sauce

酥炸鲜苏东

Deep Fried Squid with Corn Flour

Rm**40** 小(S) / Rm**80** 大(L)

咸蛋炸鱿鱼

Deep Fried Squid with Salted Egg Yolk

Rm**40** 小(S) / Rm**80** 大(L)

椒盐炸龙须

Deep Fried American Cuttle Fish with Salt & Pepper

Rm**40** 每份 (Per Portion)

奶油软壳蟹

Deep Fried Soft Shell Crab with Butter

Rm**60** 小(S) 600g / Rm**120** 大(L) 1.8kg

椒盐软壳蟹

Deep Fried Soft Shell Crab with Salt & Pepper

Rm**60** 小(S) 600g / Rm**120** 大(L) 1.8kg

罗汉素中宝

"Luo Han" Mixed Vegetables Treasure

Rm**30** 小(S) / Rm**60** 大(L)

宫保炸豆根

Deep Fried Beancurd Skin with Dried Chilli

Rm**30** 小(S) / Rm**60** 大(L)

酸甜炸豆根

Deep Fried Beancurd Skin with Sweet & Sour Sauce

Rm**30** 小(S) / Rm**60** 大(L)

罗汉斋焖面

Braised Noodles with Mixed Vegetables

Rm**30** 小(S) / Rm**60** 大(L)

锦绣斋炒饭

Vegetarian Fried Rice

Rm**30** 小(S) / Rm**60** 大(L)

酥炸金针菇

Deep Fried Hinoki Mushrooms

Rm**30** 小(S) / Rm**60** 大(L)

軟殼蟹，蘇東
SOFT SHELL CRAB & SQUID



酥炸鲜苏东
Deep Fried Squid
with Corn Flour

健康素食，蔬菜
Vegetarian & vegetables

CLAYPOT

砂煲小菜類

生虾粉丝煲
Claypot Fresh Water Prawn
with Vermicelli



海鲜豆腐煲
Claypot Beancurd with Seafood



金香白玉煲

Seafood Treasure Claypot with Curry Leaf

Rm **140** 小(S) / Rm **280** 大(L)

茄子鱼滑煲

Claypot Brinjal with Fish Paste

Rm **30** 小(S) / Rm **60** 大(L)

咸鱼焖滑鸡煲 (菜园鸡)

Claypot Village Chicken with Salted Fish

Rm **40** 小(S) / Rm **80** 大(L)

海鲜烩自制豆腐煲

Claypot Homemade Beancurd with Seafood

Rm **35** 小(S) / Rm **70** 大(L)

凉瓜焖滑鸡煲 (菜园鸡)

Claypot Village Chicken with Bitter Guard

Rm **40** 小(S) / Rm **80** 大(L)

生虾粉丝煲

Claypot Fresh Water Prawns with Vermicelli

時價 Seasonal Price

奶香生虾煲

Claypot Fresh Water Prawns with Butter Cream (WET)

時價 Seasonal Price

古法生虾煲

Claypot Fresh Water Prawns in Traditional Style

時價 Seasonal Price

价钱不包括10%服务费及6% SST. All price quoted is exclusive of 10% service charge and 6% SST.

图片只供参考 Picture is for illustration purposes only

粉
—
面
—
飯
NOODLES & RICE

龙虾焖伊面
Braised Yee Mee with Lobster

時價 Seasonal Price

印尼炒香饭
Fried Rice, Indonesian Style

Rm30 小(S) / Rm60 大(L)

黑椒乌冬面
Fried Japanese Udon with Black Pepper Sauce

Rm30 小(S) / Rm60 大(L)

日式水晶面
Fried Crystal Noodles, Japanese Style

Rm30 小(S) / Rm60 大(L)

江南煎生面
Fried Noodles, "Jiang Nan" Style

Rm30 小(S) / Rm60 大(L)

海鲜榄菜炒饭
Seafood Fried Rice with Black Olive

Rm30 小(S) / Rm60 大(L)

X.O.鸳鸯米
Fried Vermicelli with X.O. Sauce

Rm30 小(S) / Rm60 大(L)

新洲炒米粉
Fried Mee Hoon, Singaporean Style

Rm30 小(S) / Rm60 大(L)

招牌炒生面
Fried Egg Noodles, Chef Style

Rm30 小(S) / Rm60 大(L)

双鱼炒香饭
Fried Rice with Anchovies & Salted Fish

Rm30 小(S) / Rm60 大(L)

海鲜炒面线
Fried Noodles with Seafood

Rm30 小(S) / Rm60 大(L)

上汤鸡粒饭
Braised Rice in Superior Stock with Diced Chicken

Rm30 小(S) / Rm60 大(L)



波士顿龙虾伊面
Braised E-fu Noodle
with Boston Lobster



X.O.鸳鸯米
Fried Vermicelli with X.O. Sauce



双鱼炒香饭
Fried Rice with Anchovies
& Salted Fish

DESSERT 甜品類

香滑红豆沙 (热)
Sweetened Red Bean Cream (Hot)

香芒西米露 (冻)
Chilled Mango
with Sago (Cold)

姜汁靚汤圆
Glutinous Rice Ball
with Ginger Soup (Hot)

龙眼海底椰
Sweetened Sea Coconut with Lemon

季节鲜果拼盆
Seasonal Mixed Fruits Platter

酥皮锅饼

Crispy Chinese Pancake

Rm 15 每件 (Per Pc)

香芒西米露 (冻)

Chilled Mango with Sago (Cold)

Rm 35 小(S) / Rm 70 大(L)

Rm 12 每盅 (Bowl)

红豆沙汤圆 (热)

Glutinous Rice Ball with
Red Bean Cream (Hot)

Rm 12 每盅 (Bowl)

蜜瓜西米露 (冻)

Chilled Honeydew with Sago (Cold)

Rm 30 小(S) / Rm 60 大(L)

Rm 10 每盅 (Bowl)

白果马蹄羹

Sweetened Ginkgo & Water Chestnut

Rm 30 小(S) / Rm 60 大(L)

Rm 10 每盅 (Bowl)

香滑红豆沙 (热)

Sweetened Red Bean Soup (Hot)

Rm 30 小(S) / Rm 60 大(L)

Rm 10 每盅 (Bowl)

龟苓膏

Herbal Jelly

Rm 10 每盅 (Bowl)

姜汁靚汤圆 (热)

Glutinous Rice Ball with Ginger Soup (Hot)

Rm 12 每盅 (Bowl)

凉草龙眼雪 (冻)

Sweetened Longan with Grass Jelly (Cold)

Rm 10 每盅 (Bowl)

鲜柠海底椰 (冻)

Sweetened Sea Coconut with Lemon (Cold)

Rm 10 每盅 (Bowl)

凉草荔枝雪 (冻)

Sweetened Grass Jelly with Lychee (Cold)

Rm 10 每盅 (Bowl)

季节水果拼盆

Seasonal Mixed Fruits Platter

Rm 18 小(S) / Rm 26 大(L)

芒果什果拼盆

Mango Mixed Fruits Platter

Rm 27 小(S) / Rm 36 大(L)

靚芒什果拼盆

Premium Mango Mixed Fruits Platter

Rm 25 中(M) / Rm 50 大(L)

BEVERAGE 飲料

芒果汁
Mango Juice

Rm8 每杯 (Per Glass)

火龙果汁
Dragon Fruit Juice

Rm8 每杯 (Per Glass)

黄梨汁
Pineapple Juice

Rm7 每杯 (Per Glass)

萝卜奶
Carrot Milk

Rm7 每杯 (Per Glass)

柠檬蜜糖
Honey Lemon Juice

Rm7 每杯 (Per Glass)

青苹果汁
Green Apple Juice

Rm7 每杯 (Per Glass)

蜜瓜汁
Honey Dew Juice

Rm7 每杯 (Per Glass)

鲜橙汁
Orange Juice

Rm7 每杯 (Per Glass)

西瓜汁
Watermelon Juice

Rm7 每杯 (Per Glass)

椰子
Whole Fresh Young Coconut

Rm8.00 每粒 (Per Pc)

可乐
Coke

Rm4 每罐 (Per Can)

低糖可乐
Coke Light

Rm4 每罐 (Per Can)

苏打
Soda

Rm4 每罐 (Per Can)

雪碧
Sprite

Rm4 每罐 (Per Can)

100号
100 Plus

Rm4 每罐 (Per Can)

苏打汽水
Soda

Rm4 每罐 (Per Can)

矿泉水
Mineral Water

Rm2 小(S) / Rm4 大(L)

汽水
Soft Drink

啤酒類

Beer

老虎啤 Tiger Beer

黑啤 Guinness Stout

喜力啤 Heineken

比利时福佳 750ml (大) Hoegarden 750ml (B)

老虎生啤酒 Tiger Draugh

RESTAURANT UNIQUE SEAFOOD PJ23

Lot 9B-3, Jalan Kemajuan, Section 13,
46200 Petaling Jaya, Selangor
Tel: +603 7960 2088 / 2066
Mobile: +6016 210 4266

UNIQUE SEAFOOD SUBANG RESTAURANT

G-41-G42A, Ground Floor, CITTA MALL
No.1, Jalan PJU 1A/48, PJU 1A, Ara Damansara,
47301 Petaling Jaya, Selangor.
Tel: +603 7734 3006 / 3030
Mobile: +016 7156 636

PANTAI SEAFOOD RESTAURANT

Lot 13575, Jalan Cempaka PJU 6A,
Kg. Sg. Kayu Ara,
47400 Petaling Jaya, Selangor.
Tel: +603 7725 5099 / 2099
Mobile: 016 210 4366

ELITE SEAFOOD

Lot 9B, Jalan Kemajuan, Section 13,
46200 Petaling Jaya, Selangor
Tel: +603 7960 4288 / 4988
Mobile: +6017 2123 879

UNIQUE SEAFOOD IPOH RESTAURANT

Level 1, Giant Hypermarket Bercham,
Lot PT 207737, Becham Bistari 3,
Medan Bercham Bistari,
31400 Ipoh, Perak
Tel: +605 548 6010 / 9010