Chui Huay Lim Teochew Cuisine 190 Keng Lee Road, #01-02 Chui Huay Lim Club, Singapore 308409 Tel: 6732 3637 Zui Yu Xuan Teochew Cuisine 130/131 Amoy Street, Far East Square, Singapore 049959 Tel: 6788 3637

ZUI TEOCHEW CUISIN

庆功宴套餐 **人**4

大功宴套餐 Celebration Set **B4** 庆功宴套餐 **C4** Celebration Set

潮州精选拼盘

(五香枣,猪脚冻,潮式生捞海蜇丝,普宁豆腐)

Teochew Classic Platter

(Deep-fried *Ngoh Hiang*, Pig's Trotter Jelly, Chilled Marinated Jellyfish in Teochew Style, *Puning* Beancurd)

干贝蟹肉鱼鳔羹

Braised Crab Meat, Fish Maw and Conpoy Thick Soup

咸蛋金沙虾球

Shelled Prawns Stir-fried with Golden Salted Egg

瑶柱鲍汁十头鲍鱼花菇扒菠菜

Braised 10-Head Abalones with Conpoy, Shiitake Mushroom and Spinach in Abalone Sauce

> 滑蛋海鲜生面 Crispy Seafood Noodle

枸杞桃胶炖雪梨(冻)

Chilled Double-boiled Snow Pear with Peach Gum and Wolfberries

共4位用 **\$308** For 4 pax

潮州精选拼盘

(五香枣,海鲜豆腐卷,潮式生捞海蜇丝,猪脚冻)

Teochew Classic Platter

(Deep-fried *Ngoh Hiang*, Crisp-fried Beancurd and Seafood Roll, Chilled Marinated Jellyfish in Teochew Style, Pig's Trotter Jelly)

干贝蟹肉翅

Braised Shark's Fin with Crab Meat and Conpoy Soup

风味大明虾球

Shelled King Prawns Stir-fried with Pepper and Spiced Salt

鲍汁五头鲍鱼鱼鳔花菇菠菜

Braised 5-Head Abalones with Fish Maw, Shiitake Mushroom and Spinach in Abalone Sauce

海鲜焖伊面

Ee-Fu Noodles with Seafood

金瓜福果芋泥

Orh Nee with Pumpkin and Gingko Nut

共4位用 **\$398** For 4 pax

潮州精选拼盘

(五香枣,虾丸,潮式生捞海蜇丝,猪脚冻)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Deep-fried Prawn Balls,

Chilled Marinated Jellyfish in Teochew Style, Pig's Trotter Jelly)

潮州砂煲鲍翅

Teochew Superior Shark's Fin Soup in Claypot

蒜香豆酱焗开边龙虾

Lobster Wok-baked with Fermented Bean Sauce and Garlic in Teochew Style

鲍汁五头鲍鱼花胶菠菜

Braised 5-Head Abalones with Premium Fish Maw and Spinach in Abalone Sauce

X.O. 酱菜脯芥兰炒粿条

Wok-fried Kway Teow with Diced Kai Lan and Cai Po in X.O. Sauce

紫米红豆沙汤圆

Purple Glutinous Rice

with Red Bean Paste and Glutinous Rice Balls

共4位用 **\$588** For 4 pax

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庆功宴套餐 **A6** Celebration Set

潮州精选拼盘

(五香枣,猪脚冻,潮式生捞海蜇丝,普宁豆腐)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Pig's Trotter Jelly, Chilled Marinated Jellyfish in Teochew Style, *Puning* Beancurd)

干贝解肉鱼鳔羹

Braised Crab Meat, Fish Maw and Conpoy Thick Soup

咸蛋金沙虾球

Shelled Prawns Stir-fried with Golden Salted Egg

清蒸龙虎班

Long Hu Garoupa Steamed with Soya Sauce

瑶柱鲍汁十头鲍鱼花菇扒菠菜 Braised 10-Head Abalones with Conpoy, Shiitake Mushroom and Spinach in Abalone Sauce

> 滑蛋海鲜生面 **Crispy Seafood Noodle**

枸杞桃胶炖雪梨(冻) Chilled Double-boiled Snow Pear with Peach Gum and Wolfberries

共6位用 **\$508** For 6 pax

潮州精选拼盘

(五香枣,海鲜豆腐卷,潮式生捞海蜇丝,猪脚冻)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Crisp-fried Beancurd and Seafood Roll, Chilled Marinated Jellyfish in Teochew Style, Pig's Trotter Jelly)

干贝蟹肉翅

Braised Shark's Fin with Crab Meat and Conpoy Soup

风味大明虾球

Shelled King Prawns Stir-fried with Pepper and Spiced Salt

蒜蓉蒸笋壳鱼

Soon Hock (Marble Goby) Steamed with Minced Garlic

鲍汁五头鲍鱼鱼鳔花菇菠菜

Braised 5-Head Abalones with Fish Maw. Shiitake Mushroom and Spinach in Abalone Sauce

海鲜焖伊面

Fe-Fu Noodles with Seafood

金瓜福果芊泥

Orh Nee with Pumpkin and Gingko Nut

潮州精选拼盘

(五香枣,虾丸,潮式生捞海蜇丝,猪脚冻)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Deep-fried Prawn Balls, Chilled Marinated Jellyfish in Teochew Style, Pig's Trotter Jelly)

潮州砂煲鲍翅

Teochew Superior Shark's Fin Soup in Claypot

蒜香豆酱焗开边龙虾

Lobster Wok-baked with Fermented Bean Sauce and Garlic in Teochew Style

清蒸名宝鱼

Turbot Steamed with Soya Sauce

鲍汁五头鲍鱼花胶菠菜

Braised 5-Head Abalones with Premium Fish Maw and Spinach in Abalone Sauce

X.O. 酱菜脯芥兰炒粿条

Wok-fried Kway Teow with Diced Kai Lan and Cai Po in X.O. Sauce

紫米红豆沙汤圆

Purple Glutinous Rice

with Red Bean Paste and Glutinous Rice Balls



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庆功宴套餐 A8 A10 =

庆功宴套餐 B8 B10 —

庆功宴套餐 C8 C10 —

潮州精选拼盘

(五香枣,猪脚冻,潮式生捞海蜇丝,普宁豆腐)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Pig's Trotter Jelly, Chilled Marinated Jellyfish in Teochew Style, *Puning* Beancurd)

干贝解肉鱼鳔羹

Braised Crab Meat, Fish Maw and Conpoy Thick Soup

咸蛋金沙虾球

Shelled Prawns Stir-fried with Golden Salted Egg

清蒸龙虎班

Long Hu Garoupa Steamed with Soya Sauce

蟹肉扒翡翠豆腐

Homemade Vegetable Beancurd with Crab Meat

瑶柱鲍汁十头鲍鱼花菇扒菠菜

Braised 10-Head Abalones with Conpoy, Shiitake Mushroom and Spinach in Abalone Sauce

滑蛋海鲜生面

Crispy Seafood Noodle

枸杞桃胶炖雪梨(冻)

Chilled Double-boiled Snow Pear with Peach Gum and Wolfberries

潮州精选拼盘

(五香枣,海鲜豆腐卷,潮式生捞海蜇丝,猪脚冻)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Crisp-fried Beancurd and Seafood Roll, Chilled Marinated Jellyfish in Teochew Style, Pig's Trotter Jelly)

干贝解肉翅

Braised Shark's Fin with Crab Meat and Conpoy Soup

风味大明虾球

Shelled King Prawns Stir-fried with Pepper and Spiced Salt

蒜蓉蒸笋壳鱼

Soon Hock (Marble Goby) Steamed with Minced Garlic

油泡带子菜脯芦笋

Sautéed Scallops with Asparagus and Cai Po

鲍汁五头鲍鱼鱼鳔花菇菠菜

Braised 5-Head Abalones with Fish Maw. Shiitake Mushroom and Spinach in Abalone Sauce

海鲜焖伊面

Ee-Fu Noodles with Seafood

金瓜福果芋泥

Orh Nee with Pumpkin and Gingko Nut

共8位用 **\$898** | 共10位用 **\$1,108** For 8 pax **\$1,108**

潮州精选拼盘

(五香枣,虾丸,潮式生捞海蜇丝,猪脚冻)

Teochew Classic Platter

(Deep-fried Ngoh Hiang, Deep-fried Prawn Balls,

Chilled Marinated Jellyfish in Teochew Style, Pig's Trotter Jelly)

潮州砂煲鲍翅

Teochew Superior Shark's Fin Soup in Claypot

蒜香豆酱焗开边龙虾

Lobster Wok-baked with Fermented Bean Sauce and Garlic in Teochew Style

清蒸名宝鱼

Turbot Steamed with Soya Sauce

潮州五香乳猪

Teochew Five-spice Suckling Pig

鲍汁五头鲍鱼花胶菠菜

Braised 5-Head Abalones with Premium Fish Maw and Spinach in Abalone Sauce

X.O. 酱菜脯芥兰炒粿条

Wok-fried Kway Teow with Diced Kai Lan

and Cai Po in X.O. Sauce

紫米红豆沙汤圆

Purple Glutinous Rice

with Red Bean Paste and Glutinous Rice Balls

共8位用 **\$1,368** | 共10位用 **\$1,688** For 10 pax **\$1,688**