



# 馥苑

馥

FU YUAN

馥苑是一家潮州与粤菜餐厅，呈现正宗中式风味，同时融入现代创意与精湛技艺，为每道菜增添独特魅力。我们通过创新手法升华经典，凸显传统与精致，完美展现中华美食的精髓。

我们的理念是坚持使用最优质的食材，如活鱼、活蟹和龙虾等新鲜食材，确保每一口都能品尝到一贯的卓越品质。顶级食材与精湛技艺的结合，升华每道菜的风味，带来无与伦比的用餐体验。

位于克拉码头的核心地带，馥苑是亲朋好友相聚的首选之地，氛围温馨而雅致，适合各种场合的聚会。

Fu Yuan Dining is a Teochew and Cantonese restaurant that serves classic Chinese cuisine, presented with new and creative cooking styles and methods that adds boldness and vibrancy to each and every dish.

Our philosophy centres on using only the finest ingredients — live seafood such as fish, crab, and lobster, along with freshly flown-in ingredients — to ensure consistency and superior quality in every bite. By combining these elements with our culinary expertise, we elevate every dish, offering a refined dining experience that celebrates the best of Chinese cuisine.

Located in the heart of Clarke Quay, Fu Yuan Dining is perfect for gatherings with friends and family, providing a warm yet sophisticated atmosphere for every occasion.

# 馥苑招牌

馥

FU YUAN SIGNATURES

## 生腌膏蟹

MARINATED RAW ROE CRAB

\$98

*\*advance order required*

*\*需提前预定*

我们的生腌膏蟹采用正宗潮州风味制作，只选用鲜活的母蟹，保证极致的新鲜度和饱满的蟹膏。

精心腌制后，蟹肉鲜甜无腥味，凸显其自然的鲜美。这样的处理方式带来味道平衡、层次丰富的潮州特色美食。

Our Marinated Raw Roe Crabs are made in the authentic Teochew style, using only live crabs to ensure superior freshness and a rich, creamy roe.

The crabs are carefully marinated to enhance their natural sweetness. This process delivers a perfect balance of flavour, making it a standout Teochew delicacy.



所有价格需加收服务费和消费税

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

冻醉黄膏蟹

CHILLED DRUNKEN YELLOW ROE CRAB

\$98

冻醉黄膏蟹是一道经典的潮州美味，只选用活的母蟹，以确保极致的新鲜与风味。冰镇后的蟹肉甜美鲜嫩，蟹膏丰盈饱满，完美呈现正宗的潮州风味。

The Chilled Drunken Yellow Roe Crab is a quintessential Teochew dish, made with only live female crabs for peak freshness and flavour.

Served chilled, this delicacy highlights the natural sweetness of the crab and its rich roe, offering an authentic taste of Teochew cuisine.



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馥苑招牌

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FU YUAN SIGNATURES

潮州半煎煮鲨鱼骨汤笋壳

LIVE MARBLE GOBY  
PAN-FRIED WITH SHARK CARTILAGE SOUP  
TEOCHEW STYLE



搭配浓郁的鲨鱼骨汤，这道现点现煮的菜充满清爽细腻的鲜味。外皮酥脆，内里鲜嫩，完美展现鱼的极致新鲜度。

Cooked fresh to order and paired with rich shark bone soup, this dish is elevated with clean, delicate umami flavours.

The fish is perfectly crispy on the outside and tender within — an ideal showcase of its superior freshness that has quickly made it a favourite among our guests.

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FU YUAN SIGNATURES

馥苑招牌

馥

## 馥苑辣粉丝蒸波士顿龙虾

BOSTON LOBSTER

STEAMED IN 'FU YUAN LA' STYLE WITH VERMICELLI

招牌煮法配上顶级新鲜的活波士顿龙虾，再佐以自制的馥苑辣酱，酸辣相宜，风味独特。这道菜品味鲜美，既具高端质感，又适合全家共享，深受食客们的欢迎，成为众人推崇的首选美味。

Our live Boston Lobsters, paired with our signature 'Fu Yuan La' sauce, made from freshly pickled peppers and chilies using our own in-house methods. It offers a perfect balance of spice and acidity.

This dish serves to be a top favourite with its family-friendly appeal, offering a premium yet accessible option that everyone can enjoy.



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## 潮式咸菜猪肚炖安心鸡汤

DOUBLE-BOILED SALTED VEGETABLE  
PIG'S STOMACH SOUP  
STUFFED WITH FRENCH POULET

\$108 /sharing pot 共享锅

馥  
苑  
招  
牌

馥

这道汤呈现出丰富而鲜美的完美结合。法国嫩安心鸡鲜嫩多汁，带有微甜，与咸菜的鲜味相辅相成。

猪肚增添了浓郁的口感，而双炖的烹饪工艺使汤底层次分明、味道浓郁。

This soup delivers a harmonious balance of rich and savoury flavours.

The French Poulet offers tender, juicy bites with a subtle sweetness, complemented by the umami depth of salted vegetables.

The pig's stomach adds a hearty texture, and the double-boiling process creates a broth full of complex, layered flavours.



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## FU YUAN SIGNATURES

# 馥苑招牌

馥

### 脆皮冰川茄子

#### CRISPY 'BING CHUAN' BRINJAL

\$20

脆皮冰川茄子选用高海拔、冷凉气候地区种植的茄子，这种环境使茄子质地更紧实，水分较少，区别于普通品种。

经过精心烹制，这道菜外皮酥脆，内里保留茄子的天然清甜，口感丰富而独特。

The Crispy 'Bing Chuan' Brinjal is crafted using brinjal sourced from high-altitude, cool-climate regions, known for producing firmer and low-moisture vegetables.

This unique growing environment results in a brinjal with a denser texture, setting it apart from the usual varieties.

This dish offers a crispy, crunchy bite that retains the brinjal's natural sweetness.



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秘制黑豚猪叉烧

GRILLED KUROBUTA BLACK CHAR SIEW

\$22

馥苑同样呈现了经典粤菜风味，特别是我们的秘制黑叉烧。这道叉烧经过炭火精心烤制，外皮焦香，带有独特的烟熏焦糖风味，肉质鲜嫩多汁，滋味浓郁。

对于钟爱经典粤菜风味的人来说，这绝对是一道不容错过的美味。

Fu Yuan also celebrates Cantonese flavours with our Grilled Black Char Siew.

This dish is expertly charcoal-grilled, giving it a smoky caramelised crust and tender, flavourful meat inside.

A true delight for those who love the rich tastes of classic Cantonese cuisine.



# 前菜

APPETISER

## 蒜香凉拌海蜇头

MARINATED JELLY FISH SALAD  
WITH HOUSE SPECIAL  
GARLIC SAUCE



## 冰镇小番茄

CHILLED CHERRY TOMATOES  
ON VINE

# 前菜

APPETISER

## 蒜香凉拌海蜇头 馥

MARINATED  
JELLY FISH SALAD  
WITH HOUSE SPECIAL  
GARLIC SAUCE

\$18

## 冰川茄子 馥

CRISPY 'BING CHUAN'  
BRINJAL

\$20

## 冰镇小番茄

CHILLED  
CHERRY TOMATOES  
ON VINE

\$13

## 金沙银针鱼

CRISPY SILVER FISH  
WITH GOLDEN SALTED EGG

\$13

## 手工五香肉枣

DEEP FRIED  
'NGOH HIANG'

\$18

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# 潮式卤水

BRAISED SELECTION

## 卤爱尔兰鸭 馥

BRAISED IRISH DUCK

\$28 (S) 小  
\$55 (half) 半只 \$108 (whole) 整只

## 卤牛腱 馥

BRAISED BEEF SHANK

\$22 (S) 小 \$44 (L) 大

## 卤八头鲍鱼 馥

BRAISED ABALONE

\$28 (S) 小 \$56 (L) 大

## 卤三层肉

BRAISED PORK BELLY

\$20 (S) 小 \$40 (L) 大

## 卤墨鱼

BRAISED CUTTLEFISH

\$28 (S) 小 \$56 (L) 大

## 卤水拼盘 馥

BRAISED MEAT PLATTERS

选择 爱尔兰鸭 / 鲍鱼 / 墨鱼: 每款加 \$6  
CHOICE OF IRISH DUCK / ABALONE / CUTTLEFISH: +\$6 ADDITIONAL

### 两拼

TWO TYPES \$40

### 三拼

THREE TYPES \$50

## 海鲜卤水拼盘

BRAISED SEAFOOD PLATTER \$48

含有卤墨鱼和卤八头鲍鱼  
INCLUDES BRAISED CUTTLEFISH & BRAISED ABALONE

所有拼盘皆为小份精选菜品 ALL PLATTER INCLUDES SMALL PORTION OF SELECTED ITEMS



所有价格需加收服务费和消费税

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## 卤水拼盘 三拼

BRAISED PLATTER  
THREE TYPES



## 海鲜卤水拼盘

BRAISED SEAFOOD PLATTER

卤墨鱼

BRAISED CUTTLEFISH

卤八头鲍鱼

BRAISED ABALONE



## 卤爱尔兰鸭

BRAISED IRISH DUCK



潮式卤水

BRAISED SELECTION

# 精品海味

TREASURES OF THE SEA

## 鲍汁扣日本刺参伴四头鲍鱼

BRAISED SPIKY SEA CUCUMBER  
AND 4 HEAD ABALONE  
WITH ABALONE SAUCE



## 金汤脆皮海参伴花菇

CRISPY SEA CUCUMBER  
WITH SHIITAKE MUSHROOM &  
SUPERIOR GOLDEN SOUP



# 精品海味

TREASURES OF THE SEA

## 金汤脆皮海参伴花菇

CRISPY SEA CUCUMBER  
WITH SHIITAKE MUSHROOM & SUPERIOR GOLDEN SOUP

\$38 /portion 单份

## 鲍汁扣日本刺参伴四头鲍鱼

BRAISED SPIKY SEA CUCUMBER AND 4 HEAD ABALONE  
WITH ABALONE SAUCE

\$108 /portion 单份

所有价格需加收服务费和消费税

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# 滋补养生汤

NOURISHING SOUP

## 上汤干贝蟹肉翅 (A)

BRAISED SHARK'S FIN IN SUPERIOR SOUP WITH CONPOY & CRAB MEAT

\$38 /portion 单份

## 潮式砂锅大鲍翅

BRAISED SUPERIOR SHARK'S FIN IN CASSEROLE IN TEOCHEW-STYLE

\$128 /portion 单份

## 鲨鱼骨炖花胶汤 (B)

DOUBLE-BOILED SHARK CARTILAGE SOUP WITH FISH MAW & CONPOY

\$38 /portion 单份

## 精品海味炖安心鸡汤 (C)

DOUBLE-BOILED FRENCH POULET SOUP WITH SOUTH AFRICAN ABALONE, FISH MAW, CONPOY & CORDYCEPS FLOWER

\$58 /portion 单份

(C)



(B)



(A)



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NOURISHING SOUP

# 滋补养生汤

## 五指毛桃虫草花炖安心鸡汤 HERBAL FRENCH POULET SOUP

\$28 /portion 单份

## 潮式咸菜猪肚炖安心鸡汤 馥

DOUBLE-BOILED SALTED VEGETABLE  
PIG'S STOMACH SOUP  
STUFFED WITH FRENCH POULET

\$108 /sharing pot 共享锅



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# 活鱼

LIVE FISH

我们的两种经典潮州烹饪方式—潮州蒸与半煎煮鲨鱼骨汤，完美呈现了食材的鲜美与精髓。

潮州蒸采用轻柔的蒸制方法，保留鱼肉的原汁原味，突出其天然的甜美与细腻质感。

而半煎煮方式则先将鱼肉煎至外酥里嫩，再配以浓郁的鲨鱼骨汤，增添鲜香的深层滋味。

这两种方式各具特色，共同展现了潮州菜系的丰富风味与传统魅力。



## 潮州半煎煮鲨鱼骨汤

PAN-FRIED WITH  
SHARK CARTILAGE SOUP  
TEOCHEW STYLE

所有价格需加收服务费和消费税

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# 活鱼

LIVE FISH

Our two classic Teochew cooking styles — Steamed Teochew Style and Pan-Fried with Shark Cartilage Soup — beautifully highlight the essence of fresh ingredients.

Steamed Teochew Style preserves the fish's natural sweetness and delicate texture through gentle steaming, emphasising purity and freshness.

Meanwhile, pan-frying achieves a crispy exterior while keeping the inside tender, complemented by a rich shark cartilage soup for added depth and umami.

Both methods showcase the richness and tradition of Teochew cuisine, each bringing a unique flavour profile to the table.

## 潮州蒸

STEAMED WITH TEOCHEW STYLE



所有价格需加收服务费和消费税

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# 活鱼

LIVE FISH

笋壳	MARBLE GOBY	\$16 / 100g
多宝鱼	TURBOT FISH	\$20 / 100g
東星斑	LEOPARD CORAL GROUPER	\$23 / 100g
老鼠斑	HUMPBACK GROUPER	\$40 / 100g

## 煮法 COOKING STYLE :

### 潮州半煎煮鲨鱼骨汤

PAN-FRIED WITH SHARK CARTILAGE SOUP, TEOCHEW STYLE (+\$6)

### 糖醋山楂酱

SWEET & SOUR HAWTHORN BERRY SAUCE

### 港式蒸

STEAMED, HONG KONG STYLE

### 油浸

DEEP FRIED WITH SUPERIOR SOY SAUCE

### 潮州蒸

STEAMED WITH TEOCHEW STYLE

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# 青花椒焗

BAKED WITH  
GREEN PEPPERCORN



活鱼

LIVE FISH

所有价格需加收服务费和消费税

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# 活蟹

LIVE CRAB

## 馥苑辣粉丝蒸

STEAMED IN 'FU YUAN LA' STYLE  
WITH VERMICELLI



## 鸡油蛋白蒸

STEAMED WITH EGG WHITE



## 姜葱炒

WOK-FRIED WITH GINGER  
& SCALLIONS

阿拉斯加蟹	ALASKAN KING CRAB	\$29 / 100g
苏格兰白雪蟹	SCOTLAND SNOW CRAB	\$29 / 100g
斯里兰卡蟹	SRI LANKAN CRAB	\$13 / 100g

## 煮法 COOKING STYLE :

馥苑辣粉丝蒸 

STEAMED  
IN 'FU YUAN LA' STYLE  
WITH VERMICELLI

## 避风塘

TYPHOON SHELTER

## 金瓜奶油

CREAMY PUMPKIN

## 馥苑特制咸蛋

'FU YUAN' STYLE  
GOLDEN SALTED EGG

## 鸡油蛋白蒸

STEAMED  
WITH EGG WHITE

## 姜葱炒

WOK-FRIED WITH  
GINGER & SCALLIONS

# 活龙虾

LIVE LOBSTER

波士顿龙虾 BOSTON LOBSTER \$16 / 100g

南澳龙虾 SOUTHERN AUSTRALIAN LOBSTER \$32 / 100g

## 煮法 COOKING STYLE :

仅限南澳龙虾 FOR SOUTHERN AUSTRALIAN LOBSTER ONLY

刺身  
SASHIMI

堂灼 (+\$20)  
SASHIMI  
WITH SUPERIOR BROTH

馥苑辣粉丝蒸   
STEAMED  
IN 'FU YUAN LA' STYLE  
WITH VERMICELLI

避风塘  
TYPHOON SHELTER

金瓜奶油  
CREAMY PUMPKIN

馥苑特制咸蛋  
'FU YUAN' STYLE  
GOLDEN SALTED EGG

上汤焗  
BAKED WITH  
SUPERIOR BROTH

姜葱炒  
WOK-FRIED WITH  
GINGER & SCALLIONS

蒜蓉蒸  
STEAMED  
WITH MINCED GARLIC

鸡油蛋白蒸  
STEAMED  
WITH EGG WHITE

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# 活龙虾

LIVE LOBSTER

## 南澳龙虾刺身

SOUTHERN AUSTRALIAN LOBSTER  
SASHIMI



活  
虾

LIVE PRAWN

避风塘炒虾

LIVE PRAWN  
TYPHOON SHELTER



活  
虾

LIVE PRAWN

馥苑辣粉丝蒸虾 馥

LIVE PRAWN STEAMED IN  
'FU YUAN LA' STYLE  
WITH VERMICELLI

\$38

避风塘炒虾

LIVE PRAWN  
TYPHOON SHELTER

\$38

馥苑特制咸蛋虾

LIVE PRAWN  
'FU YUAN' STYLE  
GOLDEN SALTED EGG

\$38

蒜蓉粉丝蒸虾

LIVE PRAWN STEAMED  
WITH MINCED GARLIC  
& VERMICELLI

\$38

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# 象拔蚌

GEODUCK



加拿大象拔蚌刺身

CANADIAN GEODUCK  
SASHIMI

加拿大象拔蚌 CANADIAN GEODUCK

\$30 / 100g

煮法 COOKING STYLE :

刺身

SASHIMI

堂灼 (+\$20)

SASHIMI  
WITH SUPERIOR BROTH

馥苑辣粉丝蒸 

STEAMED IN  
'FU YUAN LA' STYLE  
WITH VERMICELLI

蒜蓉粉丝蒸

STEAMED WITH  
MINCED GARLIC  
& VERMICELLI

油泡 (+\$20)

SAUTEED  
WITH YELLOW CHIVES

X.O.酱芦笋炒 (+\$20)

STIR FRIED WITH  
X.O. SAUCE & ASPARAGUS

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# 竹蚌

BAMBOO CLAM

## 竹蚌 BAMBOO CLAM

\$18 / piece 一只  
(minimum 2 pieces 两只起)

### 煮法 COOKING STYLE :

#### 馥苑辣粉丝蒸

STEAMED IN  
'FU YUAN LA' STYLE  
WITH VERMICELLI

#### 蒜蓉粉丝蒸

STEAMED WITH  
MINCED GARLIC  
& VERMICELLI

#### X.O.酱炒

STIR FRIED  
WITH X.O. SAUCE



#### 蒜蓉粉丝蒸竹蚌

BAMBOO CLAM STEAMED  
WITH MINCED GARLIC  
& VERMICELLI

所有价格需加收服务费和消费税

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# 海鲜

## SEAFOOD

馥苑招牌



### 生腌膏蟹 馥

MARINATED  
RAW ROE CRAB

\*需提前预定  
\*advance order required

\$98 / 500-600g

馥苑招牌



### 冻醉黄膏蟹 馥

CHILLED DRUNKEN  
YELLOW ROE CRAB

提供无酒精选项  
non-alcohol option available

\$98 / 500-600g

### 煎焗鳕鱼 (70克)

DEEP-FRIED COD FISH  
WITH GRAVY (70g)

\$32 / portion 单份

### 清蒸鳕鱼 (70克)

STEAMED COD FISH (70g)

\$32 / portion 单份

### 特制咸蛋虾球

'FU YUAN' STYLE  
GOLDEN SALTED EGG  
PRAWN BALLS

\$28

### 甫鱼鲜松菇芦笋炒虾球

STIR-FRIED PRAWN BALLS  
WITH SOLE FISH, SHIMEJI  
MUSHROOMS & ASPARAGUS

\$38

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## 碳烤A5和牛伴野菌

JAPANESE A5 WAGYU RIBEYE  
WITH WILD MUSHROOMS

\$78 / 100g

## 沙茶京葱炒牛柳粒

CLAYPOT BONELESS SHORT RIBS  
WITH SCALLION 'SHA CHA' SAUCE

\$42

# 牛肉

BEEF



馥苑招牌

## 秘制黑叉烧 馥

GRILLED KUROBUTA  
BLACK CHAR SIEW

\$22

## 荔枝咕嚕西班牙黑猪肉

SWEET & SOUR IBERICO PORK  
WITH LYCHEE

\$32

## 红酒一支骨

BAKED PORK RIB  
WITH RED WINE SAUCE

\$13 (minimum 2 pieces 两只起)

# 猪肉

PORK



## 馥苑特制药材鸡 馥

'FU YUAN' STYLE  
HERBAL CHICKEN

\$28 (HALF) 半只

\$56 (WHOLE) 一只

# 鸡肉

CHICKEN

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# 豆腐与鸡蛋

TOFU & EGG

## 招牌海参粒豆腐

BRAISED TOFU WITH  
DICED SEA CUCUMBER & MINCED PORK  
IN 'FU YUAN LA'



# 豆腐与鸡蛋

## 招牌海参粒豆腐 馥

BRAISED TOFU WITH DICED SEA CUCUMBER & MINCED PORK IN 'FU YUAN LA'

\$26 (S) 小 \$52 (L) 大

## 翡翠豆腐羊肚菌酿虾滑 馥

MOREL MUSHROOMS STUFFED WITH PRAWN PASTE WITH HOMEMADE SPINACH TOFU & BROCCOLI

\$32 (S) 小 \$64 (L) 大

## 蟹黄扒蟹肉翡翠豆腐

CRAB MEAT & CRAB ROE WITH HOMEMADE SPINACH TOFU

\$32 (S) 小 \$64 (L) 大

# 蔬菜

## VEGETABLES

		(S)小	(L)大
西兰花苗	BROCCOLINI	\$23	\$46
青白芦笋	WHITE & GREEN ASPARAGUS	\$28	\$56
中国菠菜	CHINESE SPINACH	\$19	\$38
娃娃菜	WAWA CHINESE VEGETABLE	\$18	\$36
芥兰菜	KAI LAN	\$18	\$36

### 煮法 COOKING STYLE :

#### 清炒

SAUTÉED

#### 蒜蓉炒

STIR-FRIED  
WITH MINCED GARLIC

#### X.O.酱炒 (+\$6)

STIR-FRIED  
WITH X.O. SAUCE

#### 带子X.O.酱炒 (+\$20)

STIR-FRIED SCALLOPS  
WITH X.O. SAUCE

#### 上湯金銀蛋 (+\$6)

TRIO EGG  
WITH SUPERIOR BROTH

#### 推荐

RECOMMENDED :

#### 中国菠菜

CHINESE SPINACH

#### 娃娃菜

WAWA CHINESE VEGETABLE

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# 蔬菜

VEGETABLES



帶子X.O.醬炒青白芦笋

WHITE & GREEN ASPARAGUS  
STIR-FRIED SCALLOPS WITH X.O. SAUCE

炒飯

FRIED RICE

鲍鱼海鲜炒饭

FU YUAN SEAFOOD FRIED RICE  
ABALONE, CRAB MEAT, SEA CUCUMBER



鮑魚海鮮炒飯 額FU YUAN SEAFOOD FRIED RICE  
ABALONE, CRAB MEAT, SEA CUCUMBER

\$32 (S) 小 \$64 (L) 大

## 瑤柱腊香藜麦炒饭

GOLDEN QUINOA FRIED RICE WITH  
CONPOY & CHINESE SAUSAGE

\$32 (S) 小 \$64 (L) 大

## 和牛粒炒饭

WAGYU BEEF FRIED RICE

\$28 (S) 小 \$56 (L) 大

## 扬州炒饭

YANG ZHOU FRIED RICE  
CHAR SIEW, PRAWNS

\$22 (S) 小 \$44 (L) 大

面

NOODLES

潮州菜脯河粉

WOK-FRIED PRESERVED RADISH  
'HOR FUN'



## 潮州菜脯河粉

WOK-FRIED PRESERVED RADISH 'HOR FUN'

\$24 (S) 小    \$48 (L) 大

## 野菌干烧伊面

'EE-FU' NOODLES WITH WILD MUSHROOM

\$26 (S) 小    \$52 (L) 大

## 干炒牛肉河粉

WOK-FRIED BEEF 'HOR FUN'

\$30 (S) 小    \$60 (L) 大

## 爱尔兰肥鸭丝鹿茸菇焖伊面

BRAISED 'EE-FU' NOODLES WITH IRISH DUCK  
& SHIMEJI MUSHROOMS

\$28 (S) 小    \$56 (L) 大

甜品

DESSERT

潮州桃胶清汤

TEOCHEW STYLE SWEET SOUP  
WITH PEACH GUM



潮州芋泥

MASHED TARO  
'ORH NEE'



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## 潮州芋泥

MASHED TARO 'ORH NEE'

\$7 (HOT) 热

## 潮州桃胶清汤

TEOCHEW STYLE SWEET  
SOUP WITH PEACH GUM

\$8 (HOT/COLD) 热/冷

## 四季水果盘

SEASONAL FRUIT  
PLATTER

\$38 (S) 小 \$68 (L) 大

## 潮州芋泥炖燕窝

MASHED TARO 'ORH NEE'  
WITH BIRD'S NEST

\$28 (HOT) 热

## 杨枝甘露

CHILLED MANGO SAGO  
WITH POMELO

\$8 (COLD) 冷

## 豆爽

MUNG BEAN SOUP 'TAO SUAN'

\$7 (HOT) 热

## 北海道奶桃胶炖燕窝

DOUBLE-BOILED BIRD'S NEST  
WITH PEACH GUM & HOKKAIDO MILK

\$38 (HOT/COLD) 热/冷

## 冰糖炖燕窝

DOUBLE-BOILED BIRD'S NEST  
WITH ROCK SUGAR

\$68 (HOT/COLD) 热/冷

## 芒果布丁

CHILLED MANGO PUDDING

\$7 (COLD) 冷

# 馥苑

FU YUAN

小菜 APPETIZER	\$3 / 碟 PLATE
米饭 RICE	\$2 / 碗 BOWL
湿纸巾 WET TISSUE	\$0.3 / 片 PIECE

## 餐厅须知

### HOUSE GUIDELINES

PLEASE KINDLY NOTE THAT OUTSIDE FOOD AND BEVERAGES ARE NOT PERMITTED IN THE RESTAURANT.  
餐厅内谢绝自带食物与饮品。

WE SEEK YOUR KIND UNDERSTANDING THAT CERTAIN ITEMS MAY OCCASIONALLY BE UNAVAILABLE.  
个别菜品如遇暂缺, 敬请谅解。

PHOTOS ARE FOR ILLUSTRATION ONLY;  
THE ACTUAL PRESENTATION MAY DIFFER.  
图片仅供参考, 具体以实物为准。

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST.  
所有价格需加收10%服务费及消费税。