

小馥苑

馥

FU YUAN

小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。

位于武吉知马的核心地带，小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 Teochew Dining is a Teochew and Cantonese restaurant that serves classic Chinese cuisine, presented with new and creative cooking styles and methods that add boldness and vibrancy to each and every dish.

Our philosophy centres on using only the finest ingredients, including 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 Bukit Timah, Greenwood, Fu Yuan Teochew 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

所有价格需加收服务费和消费税

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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

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

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



鲍汁脆皮海参伴花菇

CRISPY SEA CUCUMBER
WITH SHIITAKE MUSHROOM &
ABALONE SAUCE



精品海味

TREASURES OF THE SEA

鲍汁脆皮海参伴花菇

CRISPY SEA CUCUMBER
WITH SHIITAKE MUSHROOM & ABALONE SAUCE

\$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)



所有价格需加收服务费和消费税

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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

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

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

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

活鱼

LIVE FISH

笋壳 MARBLE GOBY \$16 / 100g

東星斑 LEOPARD CORAL GROUPER \$23 / 100g

(需要提前预定 PRE ORDER ONLY)

多宝鱼 TURBOT FISH \$20 / 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

所有价格需加收服务费和消费税

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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

所有价格需加收服务费和消费税

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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

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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

甫鱼鲜松菇芦笋炒虾球

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

\$38

特制咸蛋虾球

'FU YUAN' STYLE
GOLDEN SALTED EGG
PRAWN BALLS

\$28

所有价格需加收服务费和消费税

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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

所有价格需加收服务费和消费税

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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

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

\$26 (S) 小 \$52 (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
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

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

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



炒飯

FRIED RICE

鮑魚海鮮炒飯 飯

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

\$32 (S) 小 \$64 (L) 大

瑤柱腊香藜麦炒飯

GOLDEN QUINOA FRIED RICE WITH
CONPOY & CHINESE SAUSAGE

\$32 (S) 小 \$64 (L) 大

和牛粒炒飯

WAGYU BEEF FRIED RICE

\$28 (S) 小 \$56 (L) 大

揚州炒飯

YANG ZHOU FRIED RICE
CHAR SIEW, PRAWNS

\$22 (S) 小 \$44 (L) 大

所有價格需加收服務費和消費稅

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

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

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'



所有价格需加收服务费和消费税

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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

豆爽

MUNG BEAN SOUP 'TAO SUAN'

\$7 (HOT) 热

杨枝甘露

CHILLED MANGO SAGO
WITH POMELO

\$8 (COLD) 冷

冰糖炖燕窝

DOUBLE-BOILED BIRD'S NEST
WITH ROCK SUGAR

\$68 (HOT/COLD) 热/冷

小馥苑



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。