

B8 \$1068 for 8 persons **B10** \$1308 for 10 persons

潮州精选拼盘

(五香枣, 潮式生捞海蜇, 猪脚冻, 虾丸)

Teochew Classic Platter

(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish,
Pig Trotter Terrine, Deep Fried Prawn Balls)

干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜香豆酱焗开边龙虾

Lobster Wok Baked with Fermented Bean
and Garlic Teochew Style

潮州蒸鲳鱼

Teochew Steamed Pomfret

风味脆炸排骨

Crispy Fried Pork Ribs

鲍汁五头鲍鱼花菇花胶扒菠菜

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

菜脯芥兰粿条

Wok Fried *Kway Teow* with Diced *Kai Lan*
and Preserved Radish

雪蛤芋泥

Orh Nee with Hashima



潮州蒸鲳鱼
Teochew Steamed Pomfret



菜脯芥兰粿条
Wok Fried *Kway Teow* with
Diced *Kai Lan* and Preserved Radish

Exclusively for

JUMBO
Rewards **citi**

1 - 30 JUNE 2025

30% OFF*

Whole 4-Head Abalone Braised
with Abalone Sauce and
Seasonal Vegetable



*T&Cs: Promotion is not valid during eve of and on Public Holidays. Valid for dine-in only, while stocks last. Limited to a single transaction, per table, per bill, per visit. Prices are subject to service charge and prevailing GST. Not valid with other promotional offers, discounts, vouchers and JUMBO Rewards Privileges. Photos are for illustration purposes only. Payment must be made with a valid Citi Credit or Citibank Debit card to enjoy the offer. Citibank and JUMBO Group reserve the right, at their reasonable discretion, to vary, add to or delete the Promotion terms and/or terminate the Promotion. "Citibank" refers to Citibank Singapore Limited.



ZUI TEOCHEW CUISINE

Father's Day

CELEBRATION SET MENUS

父亲节套餐

6 - 15 JUNE 2025



A4 **\$338** for 4 persons

潮州精选拼盘

(五香枣，潮式生捞海蜇，猪脚冻，潮州普宁豆腐)

Teochew Classic Platter

(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew *Puning* Beancurd)

干贝蟹肉鱼鳔羹

Braised Fish Maw Soup with Conpoy and Crab Meat

海参焖鱼鳔

Sea Cucumber Braised with Fish Maw

鲍汁十头鲍鱼花菇鱼鳔扒菠菜

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

X.O. 酱卤鸭面薄

Wok Fried *Mee Pok* and Braised Duck with X.O. Sauce

枸杞桃胶炖雪梨 (冻)

Chilled Snow Pear with Peach Gum and Wolfberries

B4 **\$498** for 4 persons

潮州精选拼盘

(五香枣，潮式生捞海蜇，猪脚冻，虾丸)

Teochew Classic Platter

(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜香豆酱焗开边龙虾

Lobster Wok Baked with Fermented Bean and Garlic Teochew Style

鲍汁五头鲍鱼花菇花胶扒菠菜

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

菜脯芥兰粿条

Wok Fried *Kway Teow* with Diced *Kai Lan* and Preserved Radish

雪蛤芋泥

Orh Nee with Hashima

A6 **\$528** for 6 persons

潮州精选拼盘

(五香枣，潮式生捞海蜇，猪脚冻，潮州普宁豆腐)

Teochew Classic Platter

(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew *Puning* Beancurd)

干贝蟹肉鱼鳔羹

Braised Fish Maw Soup with Conpoy and Crab Meat

海参焖鱼鳔

Sea Cucumber Braised with Fish Maw

蒜茸蒸笋壳

Soon Hock (Marble Goby) Steamed with Minced Garlic

鲍汁十头鲍鱼花菇鱼鳔扒菠菜

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

X.O. 酱卤鸭面薄

Wok Fried *Mee Pok* and Braised Duck with X.O. Sauce

枸杞桃胶炖雪梨 (冻)

Chilled Snow Pear with Peach Gum and Wolfberries

B6 **\$798** for 6 persons

潮州精选拼盘

(五香枣，潮式生捞海蜇，猪脚冻，虾丸)

Teochew Classic Platter

(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Deep Fried Prawn Balls)

干贝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

蒜香豆酱焗开边龙虾

Lobster Wok Baked with Fermented Bean and Garlic Teochew Style

潮州蒸鲳鱼

Teochew Steamed Pomfret

鲍汁五头鲍鱼花菇花胶扒菠菜

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

菜脯芥兰粿条

Wok Fried *Kway Teow* with Diced *Kai Lan* and Preserved Radish

雪蛤芋泥

Orh Nee with Hashima

A8 **\$708** for 8 persons **A10** **\$888** for 10 persons

潮州精选拼盘

(五香枣，潮式生捞海蜇，猪脚冻，潮州普宁豆腐)

Teochew Classic Platter

(Deep Fried *Ngoh Hiang*, Chilled Marinated Jellyfish, Pig Trotter Terrine, Teochew *Puning* Beancurd)

干贝蟹肉鱼鳔羹

Braised Fish Maw Soup with Conpoy and Crab Meat

海参焖鱼鳔

Sea Cucumber Braised with Fish Maw

蒜茸蒸笋壳

Soon Hock (Marble Goby) Steamed with Minced Garlic

鲜菌翡翠豆腐

Home-made Vegetable Beancurd Braised with Fresh Mushrooms

鲍汁十头鲍鱼花菇鱼鳔扒菠菜

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

X.O. 酱卤鸭面薄

Wok Fried *Mee Pok* and Braised Duck with X.O. Sauce

枸杞桃胶炖雪梨 (冻)

Chilled Snow Pear with Peach Gum and Wolfberries



干贝蟹肉鱼鳔羹
Braised Fish Maw Soup
with Conpoy and Crab Meat



蒜茸蒸笋壳
Soon Hock (Marble Goby) Steamed
with Minced Garlic